



LONDON DRINKER

Volume 41 No. 6
December/January 2019/20

FREE



J D Wetherspoon celebrate their 40th anniversary (see page 9)



CRAFT BEER CARES PRESENTS

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Promoting cask beer

The Cask Report, published annually in the autumn, has for several years now celebrated the drink that many readers of this magazine will prefer to buy and offered good advice to the trade on how to succeed in selling it. The 2019 report offers a telling quotation from a Midlands cask ale publican: "Low turnover pubs should be banned from selling cask ale as this is where the problem starts. Cask sitting on the bar is bad for that pub and for those that sell cask fast and fresh, because these pubs drag down the quality overall". CAMRA would agree; we make the same point in the introduction to the 2020 Good Beer Guide. Back in the late 1970s, many pubs were installing a token handpump but, without the turnover, the ales went off, expensively promoted lagers came in and the rest is history.

Forty years on, as an alternative to or as well as cask ales, pubs can now offer not only bottled but also canned and 'Keykeg' beers that will be drinkable for much longer, but generally at prices most drinkers would rather not pay so often. What's the difference between real ale and craft keg? 'About 1.50 a pint' is the usual answer to that albeit rather superficial question: a lot of real ale (live beer) is sold in cans and from KeyKegs. I would suggest that price still matters in ensuring that cask sells 'fast and fresh'.

The report quotes statistics from market analysts CGA that validate that 1.50 difference, using average price per pint figures, but appears to recommend therefore charging higher prices for cask – 'the emphasis must be placed on treating cask as a quality premium product' – at the risk of those prices resulting in lower turnover and poorer quality ale.

Average cask ale and standard lager prices are tabulated in the report for different parts of the country. For London, the most expensive, £3.99 for a pint of cask ale contrasts with £3.78

for standard lager. For Wales, real ale is cheapest at £3.03, compared with £3.17. (Lager is cheapest in the North East at £3.01.) Our £3.99 cask ale is 20p more than a year ago, our lager is 9p more.

Until our volunteer national statistical compiler died a few years ago, CAMRA branches conducted an annual price survey. In early 2009, South West London's representative 20-pub sample showed cask ales averaging £2.76 a pint and standard lagers £3.16. Conflating the numbers, we find that the average price of cask ale in London has since risen by 45%, compared with a 20% increase in the price of lager. I suppose we may be paying for less lager advertising nowadays, but the cask ale price increase has been well in excess of inflation.

Behind the average figures quoted, the Cask Report does not acknowledge the spread of prices customers may be charged. For a locally brewed session beer I can pay not much over £2 (without CAMRA discount!) in a Wetherspoons but more than £5 when it's a guest beer in a Young's managed house. 'More than half (55%) of committed cask drinkers said it should be pitched at a higher price point' while '31% of the consumers we asked said that they would drink more cask if it was cheaper than other beers'. So it should be costing us more, but preferably if alternative beers cost more still? I struggle with generalisations.

'More than one in three of the licensees that we asked said that a better profit margin would help them sell more cask. This varies depending on the style of the venue.' Indeed, but a better profit margin need not mean charging customers more. Tied publicans having to buy through their pub owning business landlords might sell more cask much more profitably if they could buy it directly at less than half the price from brewers of their choice. CAMRA accordingly favours extending the market rent only (MRO) option as a business model conducive to selling cask ale fast and fresh at competitive prices that will keep drinkers loyal and pubs and breweries profitable.

Geoff Strawbridge

CAMRA Regional Director for Greater London

Branch diaries

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

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

LONDON PUBS GROUP

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

December – Wed 11 Evening tour of Battersea, Wandsworth, Southfields and Earlsfield: (7pm) Junction (formerly Windsor Castle), 36 St Johns Hill; (7.30) Falcon, 2 St Johns Hill; (8.05) Spread Eagle, 71 Wandsworth High St; (8.40) Park Tavern, 212 Merton Rd; (9.30) Country House, 2-4 Grotton Rd. Public transport will be required at times.

January – Wed 15 (7.15 for 7.30) Mtg. Royal Oak (upstairs), Tabard St, SE1. All CAMRA branches and members interested in pub research and preservation welcome. Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

Events are generally arranged for February, May and October; please check next edition. Website: www.camra.org.uk/cider/campaigns/cider-and-perry-months/

YOUNG MEMBERS GROUP

Co-ordinator: [Tori Bishop-Rowe](mailto:Tori.Bishop-Rowe@gmail.com), victoria.bishop.rowe@gmail.com
Email group: <http://groups.google.com/group/london-camra-ym>; FB: Greater London CAMRA Young Members Group

BEXLEY

Rob Archer, branch.contact@bexley.camra.org.uk.

December – Wed 11 (8.30) Mtg. Bexley CC/Burnt Ash Hockey Club, Manor Way, Bexley. - **Fri 27** (12pm) Twixmas soc: (12pm) Robin Hood & Little John, 78 Lion Rd for lunch, then on to other Bexleyheath pubs.

January – Wed 8 (7pm) Mtg. Tailors Chalk, 47-49 High St, Sidcup, inc. post Xmas/New Year meal. Before attending socials or meetings we recommend checking as times/venues could change. Website: www.bexley.camra.org.uk; Fb: [camrabexleybranch/](https://www.facebook.com/camrabexleybranch/); Tw: [@BexleyCAMRA](https://twitter.com/BexleyCAMRA)

BROMLEY

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

December – Mon 2 (7.30) Beer Festival soc. Bricklayer's Arms, 237 High St, Beckenham. - **Tue 10** Young Members (U40s) soc. Real Ale Way, 55 Station App, Hayes. Pre-booking required via link on website. - **Sat 28** Bromley BR1 Twixmas soc: (12pm) Freeland's Tavern, 31 Freeland's Rd; (12.45) Red Lion, 10 North Rd; (1.40) Anglesey Arms, 90 Palace Rd; (2.30) Railway Tavern, 45 East St; (3.15) Partridge, 194 High St; (4pm) Star & Garter, 227 High St. **January – Wed 8** (8pm) Lock & Barrel, 18 London Rd,



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CAMRA GOOD BEER GUIDE 2020
BRITAIN'S BEST REAL HERITAGE PUB GUIDE 2017
MASTER CELLARMAN 2016
East London & City Pub of the Year 2006, 2008, 2010 & 2014
SPBW London Pub of the Year 2013

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Branch diaries

Bromley; (9.15) Star & Garter, 260-262 High St. - **Tue 14** (7 for 7.30: prompt start) GBG selection mtg. Crown & Anchor, 19 Park Rd, Bromley. - **Mon 20** Green Street Green BR6 soc: (2pm) Buff, Pinewood Drive; (3.30) Queen's Head, 73 High St. - **Sat 25** Dartford & Crayford soc: (12.30) Dartford Jug, 8 Market St; (1.45) Dartford Working Men's Club, Essex Rd; (4pm) Penny Farthing, 3 Waterside, Crayford. - **Tue 28** (7.30pm) Cttee mtg. Imperial Arms, Old Hill, Chislehurst BR7 5LZ.
Website: www.bromley.camra.org.uk

CROYDON & SUTTON

Social Sec: Terry Hewitt, 020 8660 5931, contact@croymdon.camra.org.uk
December – Thu 5 (8.30) Croydon soc. Royal Standard, 1 Sheldon St. - **Tue 10** (8.30) Mtg. Dog & Bull (upstairs), 24 Surrey St, Croydon. - **Wed 18** (8.30) Carshalton soc. Hope, 48 West St.
January – Thu 2 Addiscombe soc: (8.30) Builders Arms, 65 Leslie Park Rd; (9.45) Oval Tavern, 131 Oval Rd. - **Wed 8** S. Norwood soc: (8.30) Craft Beer Cabin, 210A Selhurst Rd; (9.30) Sheldervine Goathouse, 7-9 High St. - **Thu 16** (1pm) Soc. Green Dragon, 58 High St, Croydon. - **Mon 20** (8.30) E Croydon soc. Cronx Bar, Boxpark, 99 George St. - **Wed 29** (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
December – Tue 3-Sat 7 Pig's Ear Beer Festival, Round Chapel, 1D Glenarm Rd/Lower Clapton Rd, Hackney E5. See page 13. - **Tue 17** (8pm) First GBG 2021 selection & PotY mtg. Olde Rose & Crown, 53 Hoe St, Walthamstow. - **Fri 20** (8pm) Xmas soc. LOSC, Oliver Rd, Leyton E10. Mighty Oak takeover. Doors open 5pm.
January – Mon 6 (8pm) Second GBG 2021 selection & PotY mtg. Approach Tavern, 47 Approach Way, Bethnal Green E2. - **Tue 14** (8pm) Mtg. Eleanor Arms, 460 Old Ford Rd, Bow E3.
Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498, contact@enfieldandbarnet.camra.org.uk
December – Wed 4 (8pm) Pig's Ear Festival, Round Chapel E5 OLY. Meet at Glasses Stand. - **Tue 10** Barnet EN5 survey 1: (8pm) Black Horse, Wood St; (9.15) Lord Nelson, 14 West End La; (10.30) Olde Mitre, 58 High St. - **Wed 18** (8pm) N9 survey: (8pm) Stag & Hounds, 371 Bury St; (9pm) Beehive, 24 Little Bury St.
January – Wed 1 (12pm) Cobweb soc. New Crown, 80 Chase Side, Southgate. - **Tue 7** (8pm) GBG selection mtg. Olde Mitre, 58 High St, Barnet. - **Mon 13** (12pm) Soc. Orange Tree, Highfield Rd, Winchmore Hill N21. - **Wed 22** Barnet EN5 survey 2: (8pm) Hadley Hotel; (9.30) Monken Holt, 193 High St. - **Thu 30** Enfield EN2 survey soc: (8pm) Wonder, 1 Batley Rd; (9.30) Moon-under-Water, 115 Chase Side.
Website: www.enfieldandbarnet.camra.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor 020 8949 2099, ctaylor2007@freeuk.com
December – Tue 3 (from 1pm) Pig's Ear Festival. See page 13. Contact Adrian on 07774 859871 or akpalmer@talktalk.com for free group entry. - **Wed 4** (8.15) Mtg. Royal Oak (upstairs), Coombe Rd, New Malden. - **Wed 18** (7.30 for 8pm) Xmas Dinner. Canbury Arms, Canbury Park Rd, Kingston. Menu choice (3 course £29.95, 2 course £25.95) and £10 deposit by 4 Dec. - **Sat 21** (12.30) Kingston Xmas tour: (12.30) Whelan's, Richmond Rd; (1.30) Grey Horse, Richmond Rd; (2.30) Bishop, Thames St; (3.15) Woody's, Ram Passage; (4pm) Ram, High St; (4.45) Druid's Head, Market Place; (5.45) Albion, 45 Fairfield Rd.
January – Tue 9 (8.15) Mtg. Albion, Fairfield Rd, Kingston. - **Wed 15** Molesey K18 meander: (12.30) Royal Oak, Walton Rd; (1.30) Lord Hotham: (2.30) Europa; (3.30) Poyntz Inn; (4.15) Bell, Bell Rd and pubs in West Molesey. - **Wed 22** (8pm) Lick & stick eve. Black Lion, Brighton Rd, Surbiton. Come and help fill envelopes for forthcoming AGM mailout.
Website www.camrasurrey.org.uk

NORTH LONDON

John Wilson, 07840 111590, jgwnw3@hotmail.com;
December – Tue 3 (7pm) Pig's Ear Festival. See page 13. - **Tue 10** (7-10pm) Xmas Quiz soc. Doric Arch, Euston Station Colonnade, 1 Eversholt St. - **Tue 17** Kentish Town Road NW5 soc: (7.30) Bull & Gate, 389; (8.15) Assembly House, 292; (9pm) Oxford Tavern, 256; (9.45) Lady Hamilton, 289; (10.30) Lion & Unicorn, 42 Gaisford St. - **Tue 24** Xmas Eve soc TBC. - **Mon 30** Euston Road soc: (7.30) Euston Tap, West Lodge, 190; (8.15) Euston Tap, East Lodge; (9pm) Mabel's Tavern, 9 Mabledon Pl; (9.45) Parcel Yard, West Side, King's Cross Station; (10.30) Betjeman Arms, Upper Level Concourse (SE corner), Unit 53, St Pancras International Station.
January – Tue 7 Grays Inn Road soc: (7.30) Calthorpe Arms, 252; (8.15) Blue Lion, 133; (9pm) Duke, 7 Roger St; (9.45) Lady Ottoline, 11a Northington St; (10.30) Yorkshire Grey, 2 Theobalds Rd. - **Tue 14** Kilburn NW6 soc: (7.30) Lillie Langtry, 121 Abbey Rd; (8.15) Priory Tavern, 250 Belsize Rd; (9pm) Old Bell, 38 Kilburn High Rd; (9.45) Cock Tavern, 125 Kilburn High Rd; (10.30) Sir Colin Campbell, 264 Kilburn High Rd. - **Tue 21** (8pm) Winter PotS presn. Colonel Fawcett, 1 Randolph St, NW1. - **Tue 28** (8pm) Mtg inc. GBG shortlist, PotY and CPotY shortlist. Brewhouse & Kitchen, 2a Corsica St, Highbury N5.
Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(h), 07971 316469(m), rh014q5742@blueyonder.co.uk
January – Mon 13 (8pm) Branch Pub of the Year 2019 certificate presn. Masons Arms, 41 Walpole Rd, Teddington. - **Tue 21** (8pm) Mtg & soc. White Cross, Riverside, Water La, Richmond.
Website: www.rhcamra.org.uk

SOUTH EAST LONDON

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

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Branch diaries

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

December – Mon 2 (7.30) Cttee mtg & soc (GBG selection). South London Theatre, Old Fire Station, 2A Norwood High St. - **Mon 9** (7.30) Xmas Dinner (must be booked). Brookmill, 65 Cranbrook Rd, Deptford SE8. - **Fri 20** Hackney Arches Xmas trip: (7pm) Brew Club, Arches 7-8 Hackney Walk, Bohemia Pl, followed by St. John's of Hackney, Pressure Drop X & Verdant the Experiment, Devient & Dandy; (10.30) Chesham Arms, 15 Mehetabel Rd, E9. **January – Wed 8** (7.30) Cttee mtg & soc. Bull & Finch, 126 Gipsy Hill, SE19. - **Wed 15** Quiz night. Morden Arms, 1 Brand St, Greenwich SE10. - **Mon 20** (7.30) **Branch AGM**. Kings Arms, 65 Newcomen St, SE1 1YT. Website: <http://sel.camra.org.uk>

SOUTH WEST ESSEX

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

December – Wed 4 (7pm) Soc. Pig's Ear Festival. See page 13. Free admission for SW Essex Branch Members on this day only. - **Sat 7** Bus Running Day (Vintage buses on special routes X21, X55 & X81, £10 Day ticket TBC). X55 from Upminster Stn to Gravesend for 3 micropubs: Compass Alehouse, 7 Manor Rd, Three Pillars, 25 Wrotham Rd and Mole Hole, 17 High St. Also for the Iron Pier microbrewery, Units 6 & 7, May Ind Estate, May Ave, Northfleet. - **Wed 11** (7.50) Xmas Dinner Soc & GBG nominations. Crumpled Horn, 33-37 Corbets Tey Rd, Upminster. Meet from 6pm, Upminster TapRoom, 1b Sunnyside Gdns (return afterwards at about 10pm). Bookings to Anne Radley at the 'contact' email address (above); GBG 2021 nominations must be received by tonight. - **Fri 20** (7pm) Soc. Xmas Ale Gala/Mighty Oak tap takeover. Leyton Orient Supporters Club, Oliver Rd, Leyton. - **Mon 30** (8pm) Soc. Eva Hart, 1128 High Rd/Station Rd, Chadwell Heath. **January – Sat 4** (12.10) Denise's New Year tour of Gospel Oak, Kentish Town & Camden GBG pubs: (10am for breakfast) Barking Dog, 61 Station Pde, Barking, then 11:18am train from Barking to Gospel Oak; (12.10) Southampton Arms, 139 Highgate Rd; (1.15) Tapping the Admiral, 77 Castle Rd, Kentish Town. For further details, see website. PotY 2020 nominations must be received by tonight. - **Wed 8** (8pm) Soc. White Horse, 173 Coxtie Green Rd, CM14. - **Wed 15** (8pm) Soc. Jono's Bar, 37 Cranbrook Rd, Ilford. - **Tue 21** (8pm) Soc. Theobald Arms, 141 Argent St, Grays. - **Wed 29** Soc: (8pm) Colley Rowe Inn, 54-56 Collier Row Rd, RM5; (9.30) Moon & Stars, 99-103 South St, Romford. Website: swessex.camra.org.uk

SOUTH WEST LONDON

Mike Flynn, 07751 231191, mike.flynn@camraswl.org.uk.

December – Thu 12 Xmas soc. John Hatch's Phoenix Brewery. Numbers are limited. Anyone wishing to attend MUST contact the Social Secretary to book and for full details and cost: philip.blanchard@camraswl.org.uk or 07720 432802 **January – Wed 8** GBG 2021 shortlisting (and deletion) mtg. (7.30) Cat's Back, 86-88 Point Pleasant, Wandsworth. -

Thu 23 Open Cttee mtg. (7.30) Trafalgar Arms, 148-156 Tooting High St. Website: camraswl.org.uk; Fb: CAMRASwl; Tw: @CAMRASwl

WATFORD & DISTRICT

Mark Fried, 07515 414944, branch@watford.camra.org.uk **December – Thu 5** (8.30) Xmas soc. Regent Club, 227 St Albans Rd, Watford. **January – Wed 1** (1pm) 'Get away from the family' soc. Nascot Arms, 11 Stamford Rd, Watford. - **Mon 13** (8pm) Mtg. Wellington Arms, 2 Woodford Rd, Watford. - **Fri 17** (6pm) Annual 'Pre-Xmas' tour, starting at Waterloo Tap, Sutton Walk, SE1 8RL. Website: www.watford.camra.org.uk

WEST LONDON

Paul Charlton, 07835 927357, contact@westlondon.camra.org.uk; Social Sec: Stuart Duncan, 07432 132933, socials@westlondon.camra.org.uk **December – Sun 1** (12pm) Old Ale Festival soc. White Horse, 1 Parsons Green, SW6. - **Tue 10** (from 7pm) Xmas ale/pizza night. Albion, 121 Hammersmith Rd (charge for food). **January – Tue 14** (7pm/7.30) Mtg. Harp (upstairs), 47 Chandos Pl, WC2. - **Thu 23** Fitzrovia W1 soc: (7pm) Jackalope, 43 Weymouth Mews; (8pm) Stag's Head, 102 New Cavendish St; (9pm) Ship, 134 New Cavendish St; (10pm) King & Queen, 1 Foley St. Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

info@westmiddx.camra.org.uk; Social Sec: Thomas Black, 07936 062730 **December – Fri 20** (7pm) Soc. J.J. Moon's, 12 Victoria Rd, Ruislip. **January – Tue 8** (8pm) Mtg. West London Trade Union Club 33-35 High St, Acton. - **Thu 16** Greenford soc: (8pm) Bridge Hotel, Western Ave; (9pm) Black Horse, 425 Oldfield La. - **Fri 24** St Mary's Road, Ealing W5 soc: (8pm) New Inn, 62; (9pm) Red Lion 13; (9.30) Rose & Crown, Church Pl; (10.15) Castle, 36. Website: www.westmiddx.camra.org.uk

Electronic copy deadline for the February/March edition is absolutely no later than Friday 10 January 2020. Please send entries to ldnews.hedger@gmail.com.



The Mossy Well

J D Wetherspoons celebrate 40 years

Our cover celebrates the 40th anniversary of the J D Wetherspoon organisation. Tim Martin opened his first pub, at first called Martin's Free House, in 1979 in Colney Hatch Lane, Muswell Hill. That has long gone but the company is still represented in the area by the Mossy Well. The pub was originally an Express Dairy tea room and depot but was converted to a pub, the Village, in 1984 with Wetherspoons taking over in October 2015. They renamed it the Mossy Well, the old name from which Muswell Hill is believed to be derived.



The well became a place of pilgrimage after a Scottish king was said to have been cured here by drinking the water. The pub appears in the 2020 Good Beer Guide (page 295) so it remains a place to visit, especially to see its unique feature, a history of the company laid out in the form of an impressive collection of memorabilia along one wall. Recalling its dairy days, there is also a milk float and a cow! The pub is spacious, with a mezzanine floor and outside drinking areas front and back. The full address is 258 Muswell Hill Broadway, N10 3SH.

Tony Hedger

Celebrate the Festival

London has lost many of its post-war pubs. A notable survivor is the Festival Inn, Poplar, which takes its name from the 1951 Festival of Britain. The pub, owned by the Ei Group, has a rare intact interior and consequently will be presented with a certificate recording its listing in CAMRA's National Inventory of Historic Pub Interiors. Geoff Brandwood from CAMRA's Pub Heritage Group will make the presentation and Elaine Harwood of Historic England, an expert on post-war architecture, has agreed to give a talk about the architecture of Chrisp Street Market, now a conservation area, and its links to the Festival of Britain. The presentation will take place on Saturday 1 February 2020 at 12.30pm for 1pm. The event will be followed by a tour of local pubs. The Festival Inn itself does not sell real ale. The full address is 71 Grundy Street, E14 6AD and the nearest DLR station is All Saints.

The pubs to be visited afterwards will be:

- 2.15 Grapes, 76 Narrow Street, E14 8BP
 - 3.30 Prospect of Whitby, 57 Wapping Wall, E1W 3SH
 - 4.30 Town of Ramsgate, 62 Wapping High Street, E1W 2PN
- Jane Jephcote and Andy Kinch*

Toasting by an open bar...



webrew.co.uk



BROMLEY BRANCH PRESENTATIONS

October saw presentations being made to the winners of the beer, perry and cider of the festival awards from the 2019 Beckenham Beer Festival, organised by CAMRA's Bromley Branch.

The Five Points Brewing Co welcomed members of the branch to their brewery tap, the Pembury Tavern, in Hackney. The presentation of the beer of the festival award for their Railway Porter was made by (left to right) John Horn and Barry Phillips to Max Descloux. The group then had a brief



visit to the nearby brewery and enjoyed a preview tasting of the Ernest Green Hop beer, which was to be launched the following week.

A few days later, a small group of branch members made their way down to the Double Vision Cider Co in Boughton Monchelsea (near Maidstone), transported in style in a vintage Bentley driven by long standing branch member



Lorraine Davies, Barry Phillips, Simon Boarer and Mike Allen Chris Crowther. Barry Phillips, the branch's social secretary, made the presentation of the perry of the festival award to the company's Simon Boarer for their Impeared Vision Perry.

The cider of the festival was Piglet's Choice Dry by

Nephnett Cider. Alas, because of the distance between Beckenham and Somerset, we had to send their award by post!

Bob Keaveney (with thanks to Five Points and Chris Crowther for the photos)

AWARD FOR THE ORANGE TREE

CAMRA's Enfield & Barnet branch recently awarded a special certificate to a pub that has achieved the distinction of having been in the Good Beer Guide for 25 consecutive editions from 1995 to 2020. The pub in question is the Orange Tree, 18 Highfield Road, Winchmore Hill N21 3HA.



The photo shows, from left to right, Peter Graham, the branch chairman, Marie Maher, the landlady, and Owen Woodcliffe, the branch Social Secretary. Sadly, Marie's husband, John, could not attend as he was attending a funeral in Ireland. The pub, a privately-owned free house with one regular and three guest beers, stands near the New River walk and features a large, award-winning garden.

Ron Andrews

RICHMOND & HOUNSLOW PUB OF THE YEAR

As usual, the winner of the CAMRA Richmond & Hounslow branch's Pub of the Year award was announced at Twickenham Beer Festival on 24 October. The honours were performed by the Mayor of the Borough of Richmond upon Thames, Councillor Nancy Baldwin. The winner, for the fourth time in five years, was the Masons Arms in Teddington, with the Black Dog Beer House in Brentford a worthy runner up.

Held, as usual, at York House, the Festival was rated a success by customers who consumed most of the 75 beers and 20 ciders on offer. Two very local beers tied for Beer of the Festival, Twickenham Brewery's London Fig Porter

Message for CAMRA South West London Branch members

King & Co SW4
Eagle Ale House SW11
Nightingale SW12
Railway SW16
Cat's Back SW18
Hand in Hand SW19

Branch Pub of the Year: the branch has shortlisted six pubs for our Pub of the Year award. Branch members who have given us permission to use their e-mail addresses will, as usual, receive an e-mailed letter in late December which will include a link to our online ballot form. Other members will no longer automatically receive a paper copy of the letter and ballot paper. These members can vote by post by sending their first choice from the shortlisted pubs, along with up to five of the others ranked in order, together with their CAMRA membership number, to Membership Secretary, CAMRA South West London, 92 Gladstone Road, Wimbledon SW19 1QW. Branch members can in any case vote just by visiting the branch website (from late December onwards) and following the Pub of the Year link. A valid membership number will be required in order to vote. It will not be possible to vote by both methods. Voting will close on Sunday 9 February.

Mark Bravery – Branch Chairman



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Branch Chairman Bob Gordon and a very happy winner, Rae (photo by Dave Brimmer)

(5.3% ABV) and last year's joint winner, Tiny Vessel's Dark Matter, a 4.5% ABV porter brewed on Platt's Eyot, a small island in the Thames near Hampton. The Cider of the Festival was Saxby Cider's Cloudy Rhubarb (sweet, 3.5% ABV) from Northamptonshire.

John Austin

KINGSTON PUB OF THE YEAR

CAMRA's Kingston & Leatherhead branch held its October meeting in the new outbuilding at the rear of the Albion in Kingston which houses their gin distillery. This must be the first time that the branch has met in a distillery. The pub has been voted Pub of the Year for the Kingston half of the branch and so, before the meeting began, branch chairman Richard Russell (right) presented the customary certificate to Matthew, the assistant manager.



Since the Big Smoke Brewery took over the Albion three years ago they have transformed it into a popular destination pub where people go for its range of up to ten ales and five ciders, craft keg beers and its food. Its atmosphere, ambience, style and cleanliness were also praised. As well as beers from their own brewery in nearby Esher, they also have guests from all over the country. The Albion is located just off the town centre opposite Fairfield Green (45 Fairfield Road, KT1 2PY). The Pub of the Year for the Leatherhead area is the Grade II*-listed Running Horse (Shepherd Neame) 38 Bridge Street, KT22 8BZ.

Clive Taylor

YOUNG MEMBERS CHECK OUT 40FT BREWERY

In September the regional young members group visited 40FT Brewery's brand new taproom in Dalston. The brewery was founded in 2015 by four friends, three of whom had been home brewers and had started brewing together in their shared house in Hackney. We were treated to a tour of their taproom, which is housed in two stacked 20ft



Ottilla behind the bar

shipping containers (see where they got their name now?). Their space is all made of recycled materials, including a floor from an old school gym. We tried all their current taps, including Disco Pils, a lager malt pale ale; Deep, a dry Irish stout and Streetweiss. Although still mainly local, they are expanding rapidly, supplying pubs, bars and restaurants around Hackney. Do check out 40ft!

Victoria (Tori) Bishop-Rowe

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



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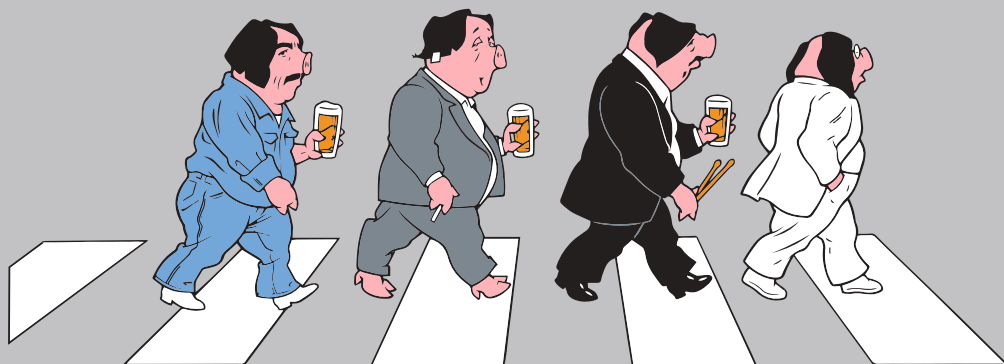
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PUBS CODE REVIEW

Submissions to the statutory review closed on 22 July but there is currently no indication from the Department of Business, Energy and Industrial Strategy (BEIS) as to when the report will be laid before Parliament. The 'Introduction to contribute' document says that, in line with principles laid down by the Cabinet Office, 'responses to consultations should be published within 12 weeks of the consultation closing'. That made it the middle of October. Anyone seen anything? This, from the same document, is what we can expect:

- the extent to which, in the Secretary of State's opinion, the Pubs Code is consistent with the principles set out in section 42(3);
- any revisions of the Pubs Code which, in the Secretary of State's opinion, would enable the Pubs Code to reflect more fully those principles;
- how effective the Adjudicator has been in enforcing the Pubs Code;
- whether it would be desirable to amend or replace the regulations setting out fees, costs and financial penalties under Sections 51(2) or (7) or 58(6); and
- whether the Secretary of State intends to give guidance to the Pubs Code Adjudicator under Section 65 or if he intends to use the powers in Section 66 (abolition of the Adjudicator).

The Pubs Code Adjudicator, Peter Newby, who leaves his post next May, met the CAMRA National Executive and Regional Directors on Saturday 16 November. See page 27. In the meantime the Deputy Pubs Code Adjudicator, Fiona Dickie, has been reappointed for a further two years from 1 November.

CHANGE OF MINISTER

Although the incumbent is part of the Ministry of Housing, Communities & Local Government (MHCLG), presumably the Pubs Minister will have some input into the above. At this crucial time, there has been a change of post holder. The Viscount Younger of Leckie, to give him his full title, has stood down because of his close relationship with the brewing industry. Ironically, he has never worked in it but he does understand it. Responsibility has passed to his fellow MHCLG minister, Luke Hall. Mr Hall is the MP for Thornbury & Yate in Gloucestershire. Happily the *They Work for Us* website reports that 'Luke Hall voted for requiring pub companies to offer pub landlords rent-only leases, while most Conservative MPs generally voted against'.

NEW CHIEF FOR THE BBPA

The British Beer and Pubs Association (BBPA), the trade organisation for the pub owning businesses, have announced that their new chief executive will be Emma McClarkin, an expert in political communications. She was a Conservative Member of the European Parliament for ten years and is described as being 'a true beer lover', having been a Vice President of the European Parliament Beer Club during her tenure as a MEP. Ms McClarkin told *Hospitality & Catering News*, "The great British pub is an institution; it provides a home for the amazing beers we brew in the UK as well as a hub for local produce and local people. The industry is a showcase for innovation and how business can contribute to society and I'm looking forward to telling that

story in my new role. I'm excited to be leading the BBPA as it continues to make sure that this great community asset is protected, that British beer continues to be revered on the national and international stage, and that our industry is recognised for the amazing contribution it makes to the economy and the social fabric of Britain."

Her predecessor, Brigid Simmonds OBE (for services to sport) gave the *Morning Advertiser* a long valedictory interview which included the following, "I'm not a person who believes we can keep every pub open. Demographics are changing and there are historic pubs in places that cannot support them. I'm always saying to people who want to protect pubs in their local area, 'don't protect pubs artificially'. If you've got two pubs in an area, both which are struggling, if you try to keep them both open they'll inevitably both close. In some places we can't support every pub and need to be realistic, but I still think good pubs are doing well. We now serve one billion meals a year in pubs, we've got 50,000 bedrooms and we've got pubs that serve local food, local beer, they're iconic and fascinating and people still want to go to them so let's keep those pubs going. But, if you don't go to the pub you will lose them."

Just a thought for Ms McClarkin. It is now common practice for high street retailers experiencing financial problems to ask their landlords for a reduction in rent. Pub owning businesses however still persist in maximising the rent that they charge their tenants. Apart from the obvious answer, greed, why?

FINANCE

I had hoped to avoid mentioning the general election but one of its consequences was the cancellation of the budget due on 6 November in which action on business rates had been anticipated. CAMRA's National Chairman, Nik Antona, said the sector was overpaying about £500 million every year because pubs pay 2.8% of the business rates bill but only account for 0.5% of total business turnover. There is hope however. The House of Commons Treasury Select Committee has issued a report which says that the system is 'broken' with rates for high street businesses, such as pubs, being unfairly calculated. They have asked the Government to come up with alternatives in time for the Spring Statement. Furthermore, there may be some action on alcohol duty. The Prime Minister said that there would be a commitment to this in his party's manifesto. The announcement was made when visiting a whisky distillery but the review will be across the board. Nik Antona again, "Action on duty is needed to encourage people to drink in pubs, which are supervised community settings, rather than buying cheap alcohol in supermarkets and consuming it at home. We welcome this commitment to review alcohol duty. Should it go ahead, we hope it will result in measures that benefit responsible beer drinkers." UKHospitality said that they would like to see a separate rate for draught beer, wine and spirits sold in pubs, bars and restaurants. This is something that CAMRA would support as well.

MAID OF HONOUR

This is absolutely nothing to do with the politics involved but I was annoyed to see that the fact that Baroness Hale had once been a barmaid was used in an attempt to discredit the Supreme Court's controversial 'Brexit' judgement. This



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is not only insulting to her personally but also to everyone – of any gender – who works in our pubs. Bar staff make just as big a contribution to the nation's well-being as do politicians and journalists; possibly more so. Also the pejorative and misogynistic way in which 'barmaid' has been used illustrates that, as I said in last edition's editorial, we still have a way to go.

MORE LAW

The Armistice Brewing Company of Richmond, California, have upset the British baking star, Mary Berry. They had concocted a 'pastry stout' (10.4% ABV) made with chocolate, vanilla and an unfeasibly large amount of raspberry purée, and named it after her. Ms Berry however was not amused and the brewery were immediately in receipt of a 'cease and desist' notice from her lawyers. Their reaction was to put stickers over the contentious words and images and carry on selling it as 'Cease and Desistberry Pastry Stout'. What is not clear is whether Ms Berry objected to the infringement of her image rights or the recipe for the beer.

HOW LONG?

I'm sure that many readers saw the story about Humphrey Smith, owner of the Samuel Smith Brewery, peremptorily closing one of their pubs early in October. Well, at least that pub had been open. Smith's bought a pub, the Lower Ship, in Reading sometime in the 1980s and although they have kept it licensed, it has never opened. Smith's own 37 pubs in London so have a significant presence. Sadly, far too few of them serve real ale.

SYD'S BEER

To add to my comments in the last edition, By The Horns brewery, where Syd Bennett was a regular at the tap room, have produced a commemorative beer in his honour. It is called Banjo Syd and is a 4.1% ABV rye amber ale. I'm pleased to confirm that the Jazzers are indeed still going strong and can usually be found in the Sultan, South Wimbledon, on the last Sunday of the month (4 to 7pm).

IT'S NOT JUST PUBS...

According to a news item I saw somewhere on 'social media', the number of restaurants in the UK fell by 3.4% in the year to June. This equates to 18 closures per week. Most affected were Chinese restaurants at 7.3%, although there may be structural reasons for that with a generation of owners reaching retirement age. Chinese take-aways are however still doing well.

Compiled, except where credited, 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>

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

The advertisement for Audiozone features a collage of images and text. At the top left, a television screen displays the word 'HEY!' in large, bold letters. To its right, a cassette tape is shown with the text 'CAN'T HEAR THE TV?' and 'AUDIOZONE CASSETTE'. Further right, a bold headline reads 'TURN YOUR PHONE INTO A TV HEADSET'. Below these, the Audiozone logo is accompanied by the text 'TV AUDIO TO YOUR PHONE'. A central image shows a television screen with the text 'LISTEN TO LIVE TV YOUR PHONE'. To the right of this, the word 'FREE!' is prominently displayed. Below the 'FREE!' text, there is a grid of smaller 'FREE!' text elements. At the bottom left, the Apple App Store logo is shown with the text 'Download on the App Store'. At the bottom center, the Audiozone logo is repeated. At the bottom right, the Google Play logo is shown with the text 'GET IT ON Google Play'.



The Roebuck

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

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CAMRA Greater London regional presentations

A LIFELONG FRIENDSHIP WINS JOHN YOUNG MEMORIAL AWARD

Friendship can create some interesting outcomes and the evolution of the Craft Beer Company is a good example of how small starts can lead to something bigger! Martin Hayes met Peter Slezak when they were both twelve and they have been friends ever since. Martin took over the Pimlico Tram, a closed, rough Greene King pub and transformed it into the free of tie Cask Pub and Kitchen. Peter joined him shortly after to build the Craft Beer Co, now a chain of nine pubs around London, all of which were pubs where other operators had given up.

To recognise their work in rescuing pubs for the community, the pair have been given the 2019 John Young Memorial Award, which is made annually in celebration of an individual or organisation that has done the most for real ale and/or pubs within the Greater London area.

The quote from Martin gives a good example of why they run good pubs and the reason for their name, *"I'm passionate about pubs and hospitality. I've always thought that you should care about what you do. Craft beer is a confused term but for me, craft simply means good beer, whether cans, cask, bottles or keg."*



The award shield was presented to Martin in the Pimlico pub by Torquil Sligo Young (right), nephew of John Young.

GREATER LONDON PUB OF THE YEAR

As mentioned in the last edition, the winner of CAMRA's Greater London Pub of the Year was the Hope in Carshalton.



Rodger Molyneux with the certificate
(photo by Mike Flynn)

This was their fifth win in eight years so you have to admire the way that they maintain their standards. Their recent refurbishment simply made a good pub better. The award was presented on 31 October during their recent beer festival. A good crowd enjoyed the special festival beers with several brewers present.

GREATER LONDON CLUB OF THE YEAR

In October Orpington Liberal Club were presented with a certificate to mark their winning the competition for CAMRA's Greater London Region Club of the Year. In presenting the award, our Regional Director congratulated this volunteer-run club on its success, not only in continuing to serve an excellent range of quality beers but also for the use of the club hall as a live music venue and by numerous local community groups, including neighbouring charities.

Bob Keaveney (photo by Chris Crowther)



From left to right: Martin Curry, Geoff Strawbridge and Peter Muldoon

GREATER LONDON CIDER PUB OF THE YEAR

Nick Hair, landlord of the Kentish Belle, found his micropub honoured by the London Cider Group on 24 October when he was presented with the Greater London Cider Pub of the Year award for 2019, having been voted CAMRA's Bexley Branch's Cider Pub of the Year earlier in the summer.



The group, led by Ian White (top right in this picture) and including a number of members of CAMRA South East London branch, were there to oversee the festivities. Ian made the presentation as CAMRA's Greater London Regional Cider Co-ordinator.

The Kentish Belle can be found at 8 Pickford Lane, Bexleyheath, close to the station.

With thanks to Roland Amos



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According to visitors, the Earl Spencer is a 'hidden local gem' where 'food and atmosphere are excellent' and has a 'fantastic family environment' and 'a great place to chill' in winter by the fireplace or in the summer on the terrace.

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See our website for full menu.



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4pm Opening

Dinner 7-10pm

Fri & Sat

11am-Midnight

Lunch 12.30-3pm

Dinner 7-10pm

Sunday

Noon-10.30pm

Lunch 12.30-4pm

Dinner 6-8.30pm

Bank Holidays open for Lunch and Dinner, see Sunday times

ROUND AND ROUND

As the festive season approaches, this may be especially relevant. Drinkaware, the independent, industry-funded alcohol education charity, recently issued a report on the subject of drinking in rounds. They say that 35% of the 2,000 people surveyed drink more than they intend because they were drinking with others. There is, they say, a culture of peer pressure around drinking, especially in the 18 to 24 age group, with 34% drinking more than they wanted because they did not want to be impolite and refuse a drink and 29% saying they wanted to keep up with others. Work appears to be a flashpoint with 43% of people saying there is too much pressure to drink when socialising with work colleagues while 13% of men and 8% of women say that they are influenced to drink more by their boss or superior. Worryingly, 21% admitted to having encouraged someone to drink more alcohol after they said they didn't want to and 19% had given someone an alcoholic drink or topped up their glass without asking first.

I don't dispute the validity of this research. I suspect that we have all experienced it at some point. Surely however, in practice, it has to be down to the individual. If you prefer to 'stay on your own', as indeed I do, just do so. Others must then respect that decision and under no circumstances should anyone force alcohol onto others. That is anti-social behaviour at its worst. It helps if the pub has some decent no or low alcohol drinks available and is prepared to serve the occasional pint of tap water.

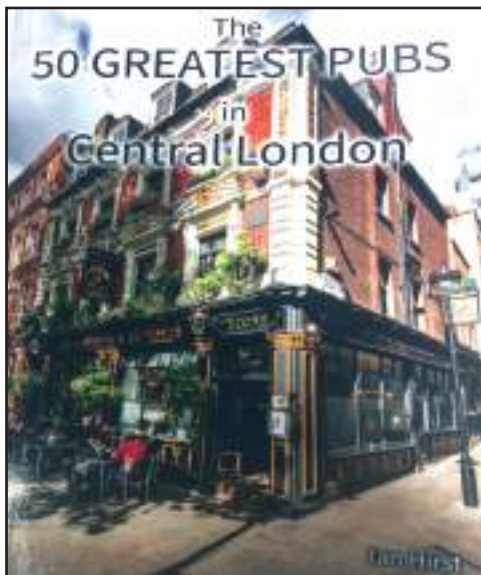
It is worth remembering here that it is against the law to buy alcohol for someone who is already drunk, just as it is illegal for bar staff to serve alcohol to someone who is inebriated.

If you want to investigate this further, Drinkaware have an Alcohol Vulnerability Awareness e-learning course which gives practical advice on how to support the vulnerable, see elearning@drinkaware.co.uk.

CUTTING BACK

Another recent Drinkaware reports says that, of 3,000 people surveyed, it is the 40 to 64 age group that have most problems in cutting back, with only 49% doing so. This, of course, presumes that they feel that they need to, and brings us back to the old issue of the alcohol limits. To remind you, the limit is 14 units a week on a regular basis for both men and women while the definition of 'binge drinking' is more than eight units of alcohol in a single session for men and six units for women. Eight units is the equivalent of four pints of a 3.5% ABV beer. The sensible part of this advice is to have several alcohol-free days each week, which a number of my friends and I do, and is recommended.

Compiled by Tony Hedger



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Great British Beer Festival - Winter

The venue for CAMRA's 'Great British Beer Festival - Winter' changes every three years. After Norwich for the last three years, it is now Birmingham's turn. The best beer from local breweries, food and music will all come together at the New Bingley Hall in Birmingham from Tuesday 4 to Saturday 8 February 2020. Visitors can expect a warm winter celebration with an impressive range of real ales of every style (not just winter beers), international beers and ciders and perries, plus a range of gins and non-alcoholic options. The judging for CAMRA's Champion Winter Beer of Britain competition will take place during the festival and the winning beers will be available for tasting.

As regards tickets, you have the choice of paying for admission only or, for a flying start, a £20 bundle which includes entry, £10 worth of beer tokens and a festival glass (otherwise £3.00). CAMRA members can claim a £2 discount on all entrance tickets by using the members' discount code: WINTERFEST.

There is an exclusive session for trade and CAMRA members on the Tuesday from 1pm to 5pm with the festival then opening to the public. Wednesday to Friday, the festival is open from 11am to 10.30pm and on Saturday from 11am to 7pm.

From a CAMRA press release

West Midlands
Region invites
you to join us...



Campaign
for
Real Ale



The New Bingley Hall

4-8 Feb 2020

Find out more at: winter.gbbf.org.uk

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...

Many moons ago the customers of the **Acorn** in Haggerston included workers from the nearby gas works. The works were bombed out of existence during the war and the pub, dating from 1839 with its Truman's livery intact, is the only building from those times left standing in the area. Alas, not for much longer. Having acknowledged its significance by listing it as an Asset of Community Value (ACV) (although subsequently overturned on a technicality), Hackney Council refused planning permission for its demolition and replacement by a block of flats with a bar on the ground floor. Predictably it went to appeal and the planning inspector overturned the decision. When the Council's planning committee recently considered a request to vary the original planning permission, all they could do was discuss bike sheds and redesigned windows for the new building. As reported in the *Hackney Gazette*, planning officers told the committee, "We resisted the demolition and felt the building should be retained but the Planning Inspector took a very different view. Their assessment was that the building was of very limited heritage value. We identified the building as a non-designated heritage asset and the inspector disagreed. We don't have any leverage now in terms of the loss of the building." The inspector also considered that the addition of modern windows and extensions had 'diluted the integrity' of the building, although the Hackney Society pointed out that these changes could easily be reversed. It did not help however that, despite the ACV, the council had not placed the building on their local list of buildings of special or architectural and historic interest. Planning inspectors have often been the heroes in campaigns to save pubs but I think that it is questionable that, given that they have no local knowledge, they are able to disregard a local council's assessment of the value of one of their local buildings.

There has been an unexpected development in the case of the **Angel** at Hayes End. Two editions ago I reported that a local religious foundation had purchased this Grade II-listed pub with the intention of turning it into a community centre with multiple occupation accommodation on the upper floors. The planning application was duly submitted but was then withdrawn. We do not know why. There is therefore a glimmer of hope. If the owners are dropping the project then they might be interested in selling and this gem could yet reopen as a pub. The current owners reportedly paid £1.6 million for the freehold.

Around in a circle for the **Builders Arms** in Britten Street, Chelsea, which has reopened after refurbishment. The pub was originally owned by Geronimo Inns and passed to Young's upon their takeover. Hippo Inns, run by Rupert Clevely who founded Geronimo, have now acquired the pub and Mr Clevely commented, "It is great to have the Builders Arms back; it's a pub close to my heart from my previous life. Hippo Inns is a group of community pubs with quality food and drink at its heart and the Builders Arms fits perfectly within our portfolio." Hippo Inns, part of the Ei Group, now have 13 pubs in London.

Good news about the **Eastbrook** in Dagenham, courtesy of CAMRA's Pub Heritage Bulletin. This Grade II*-listed pub, dating from 1937, is now in the hands of a private owner with good intentions. The pub has two bars: the Walnut Bar (left

hand side) and the Oak Bar (right) and the panelling and fittings in both make this one of CAMRA's Historic Pub Interiors of National Importance. The Walnut Bar has been restored and the Oak bar, currently used for storage, will follow and be returned to use. The pub is a favourite of supporters of Dagenham & Redbridge football club. The full address is Dagenham Road/Rainham Road South, RM10 7UP.

Permission to redevelop the **Hero of Switzerland** at Loughborough Junction has been granted by Lambeth Council. As previously mentioned, it will be replaced by a fully sustainable 13 storey tower containing 35 apartments but a pub will be retained, including the original sign and mural.

Good news from **Le Gothique**, the home of the Wandsworth Common beer festivals. The pub is part of the magnificent Royal Victoria Patriotic Building and for his most recent festival, proprietor Mark Justin obtained permission to open up the Great Hall on the Saturday night. The occasion was to commemorate the opening of the building by Queen Victoria in 1859. The Great Hall is truly a 'hidden gem' featuring a barrel vaulted ceiling adorned with the coats of arms of the shires of England and the Commonwealth countries plus a Shakespearian mural. Congratulations to Mark for achieving something that I know he has wanted to do for some time.

CAMRA's monthly newspaper, *What's Brewing*, mentioned the **Leslie Arms** in Croydon in its October edition. I thought that it was worth repeating here that this magnificent Grade II-listed pub, built around 1900 for local brewers Nalder & Colyer, has stood empty for some twenty years now and is high on the Victorian Society's list of valuable buildings at risk of being lost forever. According to Croydon Council's planning website, there are two planning applications submitted in June this year which are 'awaiting decision'. The director of the Victorian Society, Christopher Costelloe, said, "Victorian pubs are closing all over the country and it is no surprise that this year there is one on our Top Ten Endangered List. A particularly intractable case, this is a building of great quality where continued pub use should be viable. The right owner is needed." The full address is 62 Lower Addiscombe Road, CR0 6AB.

A recent addition to bus corner in the **Little Green Dragon** at Winchmore Hill is a Countdown bus indicator. Enterprising owner Richard Reeve has programmed it to show buses on local routes 125 and 329 which pass by. This possibly unique piece of customer service is dedicated to local CAMRA activist, Peter 'I'll get the next one' Graham who had the honour of switching it on. With thanks to Owen Woodliffe for the news.

The message has still not got through. Mitchells & Butlers recently applied to Merton Council for a Certificate of Lawful Development (CLD) to turn the **O'Neill's** in Wimbledon SW19 into a shop (A1 retail) using permitted development rights (PDR). Alas, their lawyers appear to be unaware that PDR for pubs were abolished in May 2017. We await the planning application. With thanks to Rex Ward for bringing this to my attention.

There has been an encouraging development regarding the **Old Justice** on Bermondsey Wall. The *Southwark News* reports that the developer has withdrawn their appeal against the enforcement notice served on them by Southwark Council following their making unauthorised changes to the interior of this Grade II-listed building, thus avoiding a public

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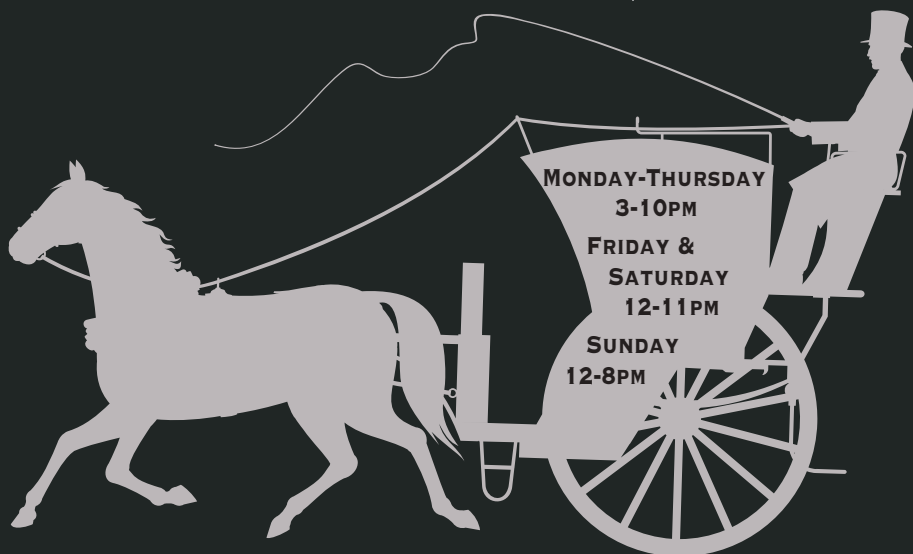


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planning hearing. It remains to be seen what happens now. Local campaigners still want to take the pub into community ownership.

Here is something for you cider buffs. The **Pilango Craft Cider Company** have opened a shop and bar in Fulham. They are advertising the largest selection of cider in London, with over 150 different varieties from 15 different countries. Reports confirm that they have up to four draught ciders served from the box which may be taken away or consumed on the premises by the glass or carafe. Food (cheese, charcuterie and nibbles) is available and they stage various events: see www.pilangocider.com/cider-vault. The opening hours are 5.30 to 10pm on Wednesday and Thursday, 1 to 10pm on Friday, 12 to 10pm on Saturday and 12 to 6pm on Sunday. You will find them in a former taxi garage under the District Line railway arches at Arch 10 Munster Road, Fulham SW6 4RY. Please note that there are various drinks available but no beer. It is however only a short walk to the White Horse. Go under the railway, turn left into St Dionis Road and you will find the Green at the end. As you pass, spare a thought for the Jolly Brewers, a sad loss.

We have been contacted by the secretary of the **Ponders End Working Men's Club** who has asked us to clarify that it is the Enfield Highway Working Men's Club (97 Ordnance Road, Enfield Wash EN3 6AG) which has closed and his club, situated at 46 South Street, EN3 4LB, is still happily in business. He has also let us know that the development on the site of the old Enfield Highway club will not after all include a bar. The Ponders End club serves beer on handpump and CAMRA members are welcome to visit.

As previewed, the **Ram Inn** in Wandsworth reopened on 10 October, having been shut since the brewery closed in 2006 although it remained in Young's ownership. It is a Young's tenancy in the safe hands of renowned local publicans, Lee and Keris DeVilliers, who also operate the nearby Old Sergeant and Pig & Whistle. The pub has two distinct areas. The ground floor is a traditional pub, acknowledging Young's history, while the bar upstairs is more modern in style, with shuffleboards and a Citron H2 van serving street food to give what Keris described as an 'outdoor event' feel. They have decided not to allow in children on either floor. As Lee told the *Morning Advertiser*, "We wanted to create a grown-up place for people to relax and have a good time. Both our other sites are family-friendly but we wanted this one to be just for the adults." The pub also houses the six barrel Sly Beast micro-brewery. Their first brew, a keg session IPA (4.2% ABV) called 1533, takes its name from the date when beer was first brewed on the site. Cask ale will follow soon, likely to be a porter.

Some news of the **Royal Bell Hotel** in Bromley. This Grade II-listed building has been closed and boarded up for more



than ten years. It did however briefly open its doors for viewing during the London Open House weekend in September. More than 500 people took this rare opportunity to have a look inside; this included several members of CAMRA's Bromley branch. The present building dates from 1898 and is in the 'Arts and Craft' style while the previous building on the site was mentioned in Jane Austen's *Pride and Prejudice*. Work has now started to restore the building as part of a development which will feature a new hotel on the site to the rear of the existing structure. The first phase will include a new bar, the 'Royal Bell Tap', occupying part of the ground floor. This is due to open in early 2020. The developers are also planning to bring the entire building back into use with restaurants or food outlets plus the possible use of the former ballroom (pictured) on the first floor as a music venue.

Bob Keaveney (who also took the photo)

Editor's note: Bob asked me how often Jane Austen's name had appeared in LD. Well, she never mentioned LD in any of her books...

The latest pub to be given a replacement CAMRA certificate acknowledging its historic interior is the **Spread Eagle** in Wandsworth. This Grade II-listed late Victorian inn has extensive etched glass and an unusual external canopy, and



The Public Bar (photo by Mike Flynn)

retains its two bar layout. The presentation was made by Geoff Brandwood of CAMRA's Pub Heritage Group, supported by a number of local CAMRA members.

As we go to press, bad news about the **Squirrel** in Maida Vale. An application to list the building has been refused. An Historic England adviser, quoted in the *Morning Advertiser*, said, "Overall, the *Squirrel* is a notable building within its 'streetscape' with clear local historic interest, but it is not considered to meet the criteria for statutory listing."

At Twickenham Beer Festival I picked up a flyer for **Tubbs Pub**. This newly opened micropub, offering up to six cask ales plus other drinks, can be found at 15 Castle Parade, Ewell KT17 2PR (Ewell By-pass, corner of London Road). The nearest station is Ewell West, just inside Zone 6. I have seen a photo of it on Facebook and it looks very smart. It is open 12 to 9pm from Monday to Wednesday, 12 to 11pm Thursday to Saturday and 12 to 5pm on Sundays.

Compiled by Tony Hedger, except where otherwise credited

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Love Beer London

Love Beer London is a new craft keg beer festival aiming to be a force for good in the capital, serving live, unfiltered, and unpasteurised beers from keg in a wide variety of styles. Located in King's Cross, it is set to bring together over a hundred of the best breweries from across London and the South East, in an exciting three day charity beer festival.

Love Beer London is a collaborative project between the London Brewers Alliance (LBA), the Society of Independent Brewers (SIBA) South East and Craft Beer Cares. All proceeds will go to The Benevolent, a trade charity that provides help and support to current and former employees of the drinks industry and their families. Craft Beer Cares, which, like SIBA and the LBA, is a not-for-profit organisation, will run and staff the event with volunteers, which means that the event will have a positive impact on the industry as well as serving the very best beer that London has to offer.

I spoke to festival organiser Jaega Wise, who is the head brewer at the Wild Card Brewery in Walthamstow and also an elected director of SIBA South East, about the event.

Jaega says, "Over the last ten years the brewing scene in London has gone from strength to strength and in my opinion London is now one of the most exciting beer cities in Europe, with more breweries springing up in communities across the Capital every few months. With Love Beer London we are bringing



Jaega (photo Mike Willis)

together all of the best breweries from across London and the South East into one huge new beer festival, serving a broad range of beer styles of the highest quality in an amazing event space just behind King's Cross station. It's the first time that SIBA have joined with the LBA and we're hugely excited about the broad range of craft breweries and beer styles that will feature at the festival. As well as modern hop-forward IPAs and pale ales there will be lots of traditional bitters, porters and stronger English ales, as well as fruited sours, Czech-style lagers and speciality and mixed-fermentation beers. It genuinely will have something for everybody. Love Beer London got its name because everyone involved is doing this for the love of good beer and making it feel inclusive and open to all is a huge part of what we are trying to do; it's why we have priced the tickets and beer tokens as affordably as possible. As brewers we want to brew amazing beer and share it with as many people as possible, and that's what Love Beer London is all about."

The festival is open Thursday 13 to Saturday 15 February as follows: Thursday: 5 to 11pm; Friday and Saturday: 11.30 to 4.30pm and 6 to 11pm. Tickets are priced at £12 per session and include a branded glass. The beer is set to be priced at a very reasonable £2 per half pint, although some high ABV beers will be £3 per half pint.

For more information or to buy your ticket, visit www.lovebeerlondon.co.uk.

Neil Walker, Head of Communications & Marketing, SIBA



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Questions for the Pubs Code Adjudicator

The CAMRA National Executive (the Campaign's board of directors) invited Pubs Code Adjudicator (PCA) Paul Newby to speak at its meeting held in Grantham jointly with Regional Directors on 16 September. CAMRA's National Chairman Nik Antona helpfully sent Mr Newby the following questions a week before the meeting.

1. In respect of your interpretation of Regulation 28 of the Code, how does the PCA consider that the rent for any delayed period should be calculated: (a) if the Market Rent Only (MRO) option is delivered by a Deed of Variation; (b) if MRO is delivered by a new lease?
2. Do you think that the Code should include all pub companies regardless of size?
3. Why is the MRO option still allowed to be 'gamed' by pub companies? Do you think this is the biggest failing of the Code?
4. What have you found most challenging about your role?
5. Did you see the Pub Code changing the industry?
6. What has been your greatest success?
7. Do you think you could have done things better?
8. What changes to the Code would you recommend to the Government to make it work better?
9. **Advice Notes.** When the PCA changes the contents of its advice notes,
 - (a) does it review the impact of such changes on earlier decisions and adjudications made under the earlier guidance?
 - (b) if so, how does it quantify the impact on those adversely affected by such changes in advice?
 - (c) if not, why not? Is the PCA obliged to pay compensation for any wrongful decisions made as a result of incorrect advice notes?
10. **Changing structure of pub companies.** Does the PCA monitor the structural changes taking place within the larger pub companies to inform it as to which pub companies are likely
 - (a) to fall outside the PCA's remit and
 - (b) to become new entrants to that remit?
11. **Pubs Code Stocking Clarification 3 March 2017.** The PCA issued a note setting out a clear view that an MRO compliant tenancy can include a stocking requirement, if reasonable.
 - (a) What does the PCA consider to be 'reasonable' stocking requirements?
 - (b) What does the PCA therefore consider to be 'unreasonable' stocking requirements?
12. **Special Commercial or Financial Advantages (SCORFA).** Under EU competition law, contracts containing an exclusive purchasing obligation, such as the beer tie, have only ever been permitted if they provide such 'countervailing benefits'.
 - (a) What countervailing benefits, or SCORFA, does the PCA believe exist in relationships between pubcos and tied tenants? What range of values is acceptable for each identifiable type of SCORFA?
 - (b) What elements of SCORFA claimed by pub companies does the PCA believe do not constitute countervailing benefits?
 - (c) Does the PCA have a series of case study examples of itemised and fully quantified SCORFA which demonstrate what is and what is not acceptable?
 - (d) Does the PCA require pubcos to provide an itemised and fully-costed analysis of the SCORFA element of any application of the SCORFA concept?
 - (e) Does the PCA have the statutory power to require such a cost breakdown of SCORFA on an agreement by agreement basis?
- (f) If it has the power to do so, why has it not done so?
13. **Disparity of commercial entities**
 - (a) Does the PCA think that there is an imbalance between the size of commercial organisations involved in the tenant - pub company relationship?
 - (b) If so, does the PCA think that this size differential means that, in the natural course of events, the commercial relationship between the two is likely to favour the pub company as the dominant partner?
 - (c) If so, does the PCA think that, in the role of dominant partner, the pub company is likely to have the resources to fund significant levels of legal and other professional advice at the upper end of the market for such advice?
 - (d) How does the PCA ensure that any imbalance does not unfairly prejudice the ability of tenants to secure a 'fair deal' when negotiating agreements with pub companies?
 - (e) How does the PCA ensure that agreements between tenants and pub companies are equitable and are the product of a 'level playing field'?
 - (f) What further measures could the PCA reasonably take to ensure that the tenant is not commercially disadvantaged by a possible dominant position of the pub company?
14. **Policing the Pubs Code**
 - (a) What statutory powers does the PCA believe it has to ensure the Pubs Code is applied?
 - (b) What boundaries and limitations in the PCA's statutory powers does the PCA believe exist which prevent the PCA ensuring the Pubs Code is complied with?
 - (c) What legal challenges have been brought or threatened by either tenants or pub companies?
 - (d) How have these legal challenges changed the PCA's approach to the way in which the Pubs Code has been applied?
 - (e) Have legal challenges, or potential legal challenges, created 'black holes' whereby the PCA is unable to deliver on either the substance or the spirit of the Pubs Code?
 - (f) What powers to police and enforce the Pubs Code does the PCA believe it should have but currently does not have?
15. **Expectations/delivery gap**
 - (a) Does the PCA think that there is an expectations/delivery gap between what some tied tenants and their supporters believe the PCA should be doing and what the PCA believes it should be doing to meet its obligations under the Pubs Code?
 - (b) If so, has the PCA identified what the key elements of that expectations/delivery gap are?
 - (c) If so, how does the PCA intend to bridge that gap?
16. Are you aware of any pub companies with exceptionally good practices when it comes to commercial relationships with their tenants right through from onboarding to exit?

With the aid of an informative slide presentation, Mr Newby offered answers to several of these questions over the course of more than an hour. In response to No 16, he reported no complaints to his office in respect of Admiral Taverns.

As this issue of London Drinker goes to press, the discussion at Grantham is being minuted. Mr Newby kindly agreed to send written responses to those questions there had not been time to address. We look forward to reporting his comments and advice in the February/March issue.

Geoff Strawbridge

GREENE KING SOLD

The result of the shareholders' vote on the £2.7 billion take-over was announced on 9 October. Not surprisingly, given the 50% increase in the share price when the deal was first proposed, 99.4% voted in favour. My guess is that the remaining 0.6% was the CAMRA Members' Investment Club. There appears to be no scope for intervention by the regulatory authorities. GK has now been delisted from the London Stock Exchange. Curiously, GK have decided to rejoin the British Beer and Pub Association (BBPA) with chief executive Nick Mackenzie immediately joining the BBPA's board.

The chairman of the All Party Parliamentary Pub Group, Toby Perkins MP, told the *Daily Telegraph* that he will request a meeting with CK Asset to 'scrutinise their plans'. He said, *"If there is any sense that this is an asset strip rather than a business looking to expand Greene King's estate, then we would put considerable pressure on local authorities not to allow these assets to be sold."* It's a noble sentiment but I'm not quite sure how a local authority could stop a sale.

The first issue facing the new owners is a possible strike following the Unite union calling a ballot after rejecting a 2% pay increase and describing the company's approach to pay negotiations as 'insulting'.

Meanwhile, efforts are being made to improve the quality of GK IPA. According to the *Morning Advertiser*, the amount of hops in the whirlpool has been doubled to make the beer more robust. Significantly, service quality is also being addressed, with a new cool storage depot to keep casks chilled until delivery, enhanced training and a new cellar management system.

ADMIRAL TAVERNS EXPAND

I mentioned in the last edition that Admiral Taverns were favourited to acquire 150 pubs from Heineken's Star Pubs & Bars. This has been completed. Ben Wilkinson, CAMRA's National Director responsible for pub campaigning, commented, *"Far too often, we see large, regulated pub companies offload unwanted sites to property companies or retail businesses with little interest in their long term future. So it is good to see in this case an operator with experience of the tenanted model emerging as buyer – and crucially, that the tenants of these pubs will continue to have the legal protections of the Pubs Code. It is heartening to see Admiral's initial commitment to integrate these pubs into their estate and their welcoming words to their incoming licensees."*

Admiral subsequently acquired a further 137 pubs from Marston's for a reported £45 million, bringing their estate to over 1,000. They are however expected to sell on some pubs from both tranches, not necessarily as going concerns. None of the 137 Marston's pubs are in Greater London.

MARSTON'S CONTINUE TO SELL

The Marston's sale is understood to be part of their programme to reduce their debt by £200 million over the next four years. Expect more sales. Marston's chief executive, Ralph Findlay, reported in *City AM*, said, *"We are encouraged by the level of market interest that this portfolio*

of pubs has attracted. This further underpins our confidence in achieving the accelerated £70 million disposal proceeds target that we have set ourselves for the current year." The company currently owns 1,537 pubs.

In passing, it is interesting to note that Star Pubs & Bars have disposed of well over 200 pubs this year.

STONEGATE/EI DEAL UNDER INVESTIGATION

The Competition and Markets Authority (CMA) is investigating the planned takeover of the Ei Group by Stonegate Pub Company. This follows the European Commission's decision to refer the case to the United Kingdom under Article 4(4) of the EC Merger Regulations.

FULLER'S (PUBS) NEWS

Fuller's have bought the Trinity next to Borough Station. It is understood that they will take over when the current lease expires. It is currently operated by Parched Pubs, whom I don't recall mentioning before. They still have four well known south London pubs on their books. The Mason's Arms near Battersea Park Station has now reopened after a refurbishment and, according to the press release, is painted a 'stand-out shade of turquoise'. Fuller's have treated themselves to an early Christmas present in the form of Cotswold Inns & Hotels Ltd for around £40 million. To quote the press release, 'the acquisition comprises a collection of seven high quality, freehold country inns and hotels and eight freehold staff cottages in the Cotswolds, together with two vibrant leasehold bars in Birmingham's city centre'.

YOUNG'S NEWS

To celebrate their 188th birthday, Young's gave away free pints of 'Original' on 19 and 20 September at selected pubs, so long as you downloaded their 'app'. The celebrations also included appearances by horse drawn drays. The event also saw the introduction of two new beers: Cityscape, a 4.2% ABV golden ale and Head On, also 4.2% ABV, described as an Indian Pale Lager.

There were rumours when it closed in March that Young's had sold the Waterman's Arms in Water Lane, Richmond. Happily, this is not so. They were carrying out works to the building to improve its layout. The pub, which is believed to date back to at least 1660 and was rebuilt in 1898, is scheduled to reopen around the time that we go to print. As previewed in the last edition, the Ram Inn in Wandsworth has now reopened. See the Pub News column for more information.

PUBS OF DISTINCTION SELL UP

The company have decided to leave the pub business and have put their three free-of-tie pubs up for sale. The pubs in question are the Dean Swift (ex Bricklayers) near Tower Bridge, the Old Red Cow near Smithfield Market and the Constitution in Camden. Christies are marketing the pubs as a job lot.

CHANGES AT SHEPHERD NEAME

Miles Templeman is retiring as chairman of Faversham based brewers and pub operators Shepherd Neame after 15 years. He will stand down after the company's 2020



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AGM. He will be replaced by Richard Oldfield who, in turn, will be replaced as a non-executive director by Kevin Georgel who is the chief executive designate of St Austell Brewery.

Shep's seasonal beer for December will be Rudolph's Reward, a 'Festive Light Ale' at 4.5% ABV. It is brewed with Target and East Kent Golding hops, pale and crystal malts and is flavoured with mulling spices added at the end of the brew. They are also selling their Christmas Ale (7% ABV) in limited edition 500ml bottles in a presentation pack decorated with vintage, Dickensian-style labelling.

MITCHELLS & BUTLER

M&B have reported that like-for-like sales increased by 3.6% during the 51 weeks ended 21 September. According to the *Evening Standard*, reflecting on the Greene King deal, M&B, which operates some 1,800 pubs including the All Bar One and Toby Carvery chains, is seen as a takeover target. M&B also own the Harvester chain and it is understood that real ale is being discontinued in smaller outlets where sales are not sufficient to guarantee quality.

RAM TAM GOES DARK

Another name change. Timothy Taylors have announced that Ram Tam will henceforth be known as Landlord Dark. It has long been rumoured to be Landlord with added caramel so perhaps the new name is more accurate, if not so romantic.

Compiled by Tony Hedger

Rick & Lysa wish you all

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A TOUCH OF BELGIUM IN EAST LONDON

Solvay Society is no ordinary brewery. Take the name for instance. It comes from the physics conferences that were set up by Ernest Solvay, the most famous of which was in 1927 when 17 of the 23 attendees had, or were to gain, Nobel prizes. The chemicals company which Ernest founded with his brother still exists today.

The brewery's owner, Roman Hochuli, is a little unusual too. He is a physicist by training (which explains the brewery's name) and he was doing a post doctorate at University College London before the brewing bug finally took over completely. Physics is certainly in the DNA of this brewery and its influence is even in the naming of each of the beers, from Exotic Physics and Structure of Matter to Tritium (an isotope of hydrogen) and Coulomb (an electrical charge).

Roman's unusual background also extends to his heritage; his mother is from Brazil, his father from Switzerland and Roman was born and brought up in Belgium. The latter uncovers the final link in the brewery puzzle; all of the beers that Roman brews have a Belgian influence.



Roman behind the bar

The forming and development of the Solvay Society has been quite a journey. Brewing first took place in the cellar of the Warrant Officer pub in Walthamstow but, as Roman explained, *"Every beer I produced there had an infection."* Consequently, a move was in order and the next stop was the Hops and Glory in Essex Road where Roman could brew in batches of 50 to 100 litres which allowed him to develop his core range. The need to expand then took the brewery to Newbury Park, to take over the former home of the Ha'Penny Brewery which had closed the same year in which Solvay Society were set up. Roman took possession of the brewery in 2016, complete with the famous white peacocks who wander the site and whom Ha'Penny always had problems keeping away from the malt store! The brewery is on an old farm which, despite being on the Central Line, is quite a way out of London. Accordingly the next initiative was to open a tap room to bring the beer closer to London's drinkers. This can be found in railway arches near Leyton tube. Roman commented, *"We got the keys in February and it took about two months to kit it out. We needed to decorate and put in cold storage for the beer. At the moment, although we are in a high residential area, only a few of our customers are currently from the local community. We do get a few people attending Leyton Orient games though."*

Solvay Society's beer is in KeyKegs (80%) and bottles; most are unfiltered and suitable for vegans. All the bottles are hand filled and hand labelled. Like most brewers, Roman is

continuing to experiment with his beer range: *"I want to change people's perception of Belgian Beer over here. Not all of it needs to be strong."* Two examples of this are Minimise, described as a Table Saison at only 3.2% ABV and Superposition, a wheat beer/session IPA at 3.8% ABV. The latter was his best selling beer this summer. The name is based on Schrodinger's Cat, in that it's neither one thing nor the other! Other additions are barrel aged beers, which tend to be at the other end of the alcohol spectrum, such as the strong Belgian pale, Aurum, at 12% ABV.

But whatever strength of beer you like to drink, a visit to Solvay's Society's Tap Room for a taste of Belgium is rewarding and the tube is very much cheaper than Eurostar! It is open every Thursday and Friday 4 to 11pm and Saturday noon to 11pm with an occasional Sunday; see: www.solvaysociety.com.

THE BRIGHT IDEA CELEBRATES FIVE YEARS

It all began back in 2014 (or thereabouts) when Patrick Mulligan had a bright idea. His family had been involved in running pubs and he had continued that tradition. He had always bought beer from breweries and wholesalers so he thought 'why not produce our own beers'?

Patrick set up a tiny brewery in the cellars of the White Hart pub in Whitechapel. It was originally called Mulligans but the address, One Mile End, provided more of an inspiration and the new brewery was in business. The kit was given a once over by John Keeling of Fuller's fame who said 'Yeah that will brew beer'. Within a short time it was clear that the brewery did not have the capacity needed to match the demand for the beer and so a search was on for something bigger. Sometimes fate takes a hand. Redemption Brewery were moving into bigger premises around the corner in Tottenham. So in 2016, One Mile End took over their old premises. They have now been joined in nearby units by Bohem and Ora: this little enclave could one day provide the northern equivalent of the Bermondsey Mile!



The brewery

Pierre Warburton is the current brewer and only the third, following Simon (who went abroad) and then Ollie (who joined Fourpure on the day they were taken over by Lion). Pierre explained how he got there, *"I did a masters in geology, focusing on gold production. I came to London to find a job as an analyst but I got talking to brewers. One Mile End was expanding and asked me to join them and that was almost four years ago."*

One Mile End is a smallish operation brewing three times a week with a 12.5 barrel brew length. In running the brewery, Pierre is joined by just Sam, the other co-director,



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Matters of taste

and Terry as the sales manager. The brewery has not stagnated since its move to Tottenham. As Pierre explained, *"There has been the removal of the open fermenters and a move to closed, conical ones and we are expecting delivery of another two shortly."* Changes have also occurred with the beer sales, as Pierre clarified: *"20% is now cask with 20% cans and the rest keg. About 40% of the beer goes through Patrick's pubs, the White Hart and the Alma, both in N1."*

The beer range has also been tweaked. Patrick explained, *"Paler, fruity beers are at our heart. This is why we have dropped the mild (Great Tom); it didn't really fit with our image."* That doesn't however mean that all the beers will be pale. *"We intend to do a sessionable stout but it will be towards Christmas when this will take off"*, added Pierre.

Core beers include Juicy 4pm, Snakecharmer, Salvation and Jazz Police but look out for the deliciously strong Pierre de Garde, which gets better and better with age.

Getting hold of One Mild End's beers is easier than for a lot of smaller breweries. There is a tap room, open on Saturdays, as well as the two pubs which happen to be based near markets: the White Hart in Whitechapel Market and the Alma in Chapel Market. They provide a good excuse for combining some shopping with a good reason to pop into these locally focused pubs and find some tasty refreshment!

Christine Cryne

For tasting notes on all the beers tasted by the London Tasting Panel, visit the brewery page on the Regional website: www.london.camra.org.uk.

Home truths

Many readers will know of the Castle Rock brewery in Nottingham, which now includes the Tynemill pub chain set up by former CAMRA national chairman Chris Holmes. Recently the company took issue with an item on BBC East Midlands Today and they shared their response on Facebook. They said, *'we'd like to share with you an open letter to the BBC and really, the wider media and press'* and I thought that London Drinker readers would like to read it as well.

"Dear BBC East Midlands,

On yesterday's 'East Midlands Today' programme, you ran a brief story exploring the rising costs associated with alcohol abuse and then juxtaposed shots of unconscious people laid out on the street being treated by paramedics with a shot of Harvest Pale being poured, which was on the bar alongside Totally Brewed and Burton Bridge Brewery (<https://www.bbc.co.uk/.../east-midlands-today-evening-news-06...>)

Like many others in Nottingham, our pubs and bars are controlled drinking environments with responsible policies. As we are continually proving, they're also vitally important spaces. They are places of discovery and exploration, but also of familiarity. They are places for solace, for kindling and maintaining friendships and relationships, for waxing lyrical, taking part in quizzes, checking out live music and awesome events, eating good food and supporting charity and community alike.

This ill-considered choice of library shot is just one example of many used in the media. It represents a small part of a big problem in which pubs, bars and 'beer' (usually cask beer) are all tarred with the same

brush and demonised via association with binge drinking.

If this issue is going to be explored, we suggest that it's explored thoroughly and fairly, and if the media is only prepared to discuss the 'consequences' of a problem (i.e. alcohol abuse) then we can think of more suitable places to look than well run pubs and bars and hardworking breweries, starting with ultra cheap supermarket booze."

They finished with the following message, 'To our customers, friends and followers, and to our fellow pubs and brewers in Nottingham, Nottingham CAMRA, CAMRA - the Campaign for Real Ale, the consumer's champion, The Morning Advertiser, Society of Independent Brewers - SIBA... Let's share far and wide the positive impact that pubs, bars and breweries have had on our little ol' lives! We'll get you started with a reminder of some of our customers' comments during our #MyLocals campaign.

The message has the full support of CAMRA. National chairman Nik Antona said, "It is completely right for Castle Rock brewery to call on the BBC and other media outlets to stop misrepresenting cask ale and traditional pubs by tarring them with the brush of irresponsible drinking. Traditional pubs are the home of responsible drinking, providing a safe, supervised and social environment to enjoy a drink. Cask ale itself has a lower ABV than wine or spirits, and represents a moderate drink of choice. The media should be more mindful of the unconscious bias they are creating in their stories and should consider giving more focus on the more prevalent causes of binge drinking - such as the availability of cheap supermarket booze that is predominantly consumed at home."

Yes, indeed.

Tony Hedger

The Bells, the Bells. . .

The ringers will be holding a beer and cider festival on Friday 31 January (5 to 10pm) in the beautiful surroundings of the church of St John the Divine, High Path, South Wimbledon SW19 2JY. On offer will be bell tower tours, Morris dancing displays, Caribbean food and quality beer and cider. All proceeds will go to the church. Tickets cost £3 each and all beer and cider £3 a pint. Email jasontilbrook@hotmail.com for your tickets.

Geoff Strawbridge

The competition, organised by Christine Cryne, took place at this year's Ealing Beer Festival in July. The awards have recently been presented to some of the winners as follows.

FIVE POINTS – PROVIDING SOME BALANCE!

It may be argued that awards aren't everything but it is interesting to note how many Five Points have picked up recently. What makes it even more interesting is that, unlike some breweries, it isn't for just one beer. Five Points is not a one trick pony; 2019 saw their Porter win the Champion Beer of London and Five Points Pale claim Silver in the Golden Ale category in CAMRA's Champion Beer of Britain competition, being pipped by longstanding golden ale favourite, Oakham Citra.

In the spring, Five Points started to experiment with a best bitter, maybe an unusual choice for a modern brewery, especially as, if you Google Five Points, you tend to get towns in the USA. Head brewer, Greg Hobbs, explained the reason for the beer, "I wanted to drink a beer style I grew up with. I like beers where balance is important. We tried this out at a Brewers Challenge at Whitelocks and I was delighted with the reception we got amongst other brewers. It's designed to be drunk in volume. It's definitely a session beer."



Greg holds the certificate, with brewery owner Ed Mason (right) and CAMRA Regional Director Geoff Strawbridge.

Various hops were tried in this 4.1% ABV, dark amber bitter before settling on the British iconic hop, Fuggles. A great deal of care has been taken to source this hop with Greg visiting the Kent hop farm where it was grown. Greg continues, "It comes from Hukins, which is a fifth generation hop growing farm. It helps us do our bit for the environment too, using English hops from 50 odd miles away rather than importing them from half way around the world." It was clear from the pleasure on Greg's face that he is personally delighted in the unexpected success of this more traditional beer. He elucidated, "I'd hate to see Best Bitter die out. People have flocked to it from beer geeks to ordinary drinkers. It now accounts for 5% of our total beer production."

This however doesn't mean that cask is the majority of Five Points' sales; 55% is keg and 25% cask, with the rest being small packaging (cans and bottles) but Five Points is bucking the trend detailed in this year's Cask Beer Report. The brewery's cask beer is showing a 5% increase year on year and Five Points' total beer sales are up 30%, which means that the brewery is fit to burst. To meet demand they are brewing three times a day except Friday,

when it is twice. A search for new premises has been going on for a while.

Alongside the expectation of a new brewery, Greg is enthusiastic about real ale's prospects, "We are proud of our cask range. In a nutshell, we love the fact it is growing. As long as breweries and pubs are doing the right thing, then cask ale has a future." And that means more experimenting with traditional styles. May will see the introduction of a mild and, who knows, if it proves as drinkable as their Pale, Porter and Best Bitter, they may see another gong on their hands.

Christine Cryne


Note: Whitelocks Ale House is a famous pub in Leeds (Good Beer Guide page 571) which is also owned by Ed Mason, the owner of Five Points.

MILD MAKETH THE BREWERY!

The Tap East Brewery has been around for eight years but it probably doesn't come to mind when you think of award winning London breweries, yet this 2.5 barrel operation punches well above its weight. As well as winning SIBA's South East IPA category this year, they scooped the award for the best speciality beer and best mild in CAMRA's Champion Beer of London awards. It was also the overall silver award (to Five Points' Railway Porter's gold).

So what makes this brewery special? The pub brewery was set up in 2011 in the Westfield Centre, Stratford. It may be an unlikely venture in a place dominated by the big names of the high street but that is why they are there. Westfield wanted some smaller, local outlets alongside the likes of


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Champion Beer of London

Waitrose, Boots and Costa Coffee and so Tap East came into being, a venture set up by Mike and Richard of the Rake in Borough Market fame.

Since the early days, there have been four brewers but the ethos of each appears to have been the same: to keep the best and tweak the rest! Josh, the current brewer, explained, "There are certain beers within the portfolio that are loved and it's important that the regulars continue to be satisfied."



Josh Walker, Christine Cryne and Mike Hill plus lots of awards!

Despite this, each brewer brings in their own flair and Josh said that Richard and Mike are happy for experimentation as long as the beer sells! An example of the experimentation was the hosting of a home brew competition with the winner having the chance of brewing their beer at Tap East although it didn't turn out quite as expected because the winner lives overseas and they ended up doing a 'virtual' brew via the internet. The winning brewer will however be coming over shortly for the launch of the beer.

Josh started as a brewer at the Brewhouse & Kitchen at the Angel before moving on to Camden Town Brewery. Each has provided a unique experience from creativity to efficient brewing, lessons that Josh is fully aware of but the latter can't really be applied to Tap East. As he explained, "It's the weirdest brewery I have ever brewed at. It's been designed to occupy as small as space as possible. It messes with my head a bit but, unlike at Camden, efficiency is not the name of the game." Take the mash tun and kettle; they are stacked on top of each other, as are the four fermenters, so in total it looks like just three vessels and the kettle doubles as a hot liquor tank as well. Space has an impact on the storage of ingredients too. They keep the hops and some smaller ingredients on site but everything else is stored at Five Points Brewery. Cask and keg storage space is also at a premium (60% is cask and the rest is keg) although the kegs are KeyKegs so the beer is still live with a shortish shelf life. This is no problem with most of the beer being sold in the Tap East pub and a little in the Rake.

So what of the future? With Josh's energy and commitment to quality, more awards are likely and, if nothing else, do try their East End Mild and Coffee in the Morning; their gongs are well earned.

Christine Cryne

WIMBLEDON ON THE BALL

Wimbledon Brewery's XXXK Vintage Ale (10% ABV) won the award in the Barley Wine and Strong Old Ale category. On a rainy Saturday in October a hardy bunch from CAMRA's South West London branch, along with

Regional Secretary Roy Tunstall representing Ealing Beer Festival visited the brewery to present the certificate. As ever, the hospitality was excellent, led by master brewer Derek Prentice, later joined by owner Mark Gordon and head brewer Charlie Long. Thanks also to Max who kept the beer flowing.



Left to right: Derek and Charlie with Regional Director Geoff Strawbridge

Mark's research in the local papers of the time had revealed that the original Wimbledon Brewery brewed an XXXK in the 1880s although there is no record of its recipe. Alas, this year's XXXK had all gone, although more is on its way. We therefore started with its 'little brother' XK Mild (3.3% ABV), a seasonal beer, well recommended with its flavour of malt, red fruit and chocolate. It comes from the same brew as the XXXK using the parti-gyle system. We also sampled Common Pale Ale and the wonderful Quartermaine IPA.



The brewing book

The visit had its educational aspects with Derek giving us a demonstration of a Lovibonds Comparator. This device measures the colour of beer against a set scale. A sample of beer goes in one side and a calibrated wheel in the other and you turn the wheel until you get a match. Derek also showed us a hand-written brewing book from his days at Truman's which was rescued from a skip. It is part of a small collection of brewing memorabilia that he has assembled. Our thanks go to all concerned.

Tony Hedger

The London Brewers Alliance (LBA) held a festival at Fuller's brewery on Saturday 14 September (the second at this venue). 52 of their around 100 members exhibited. Each was limited to two beers, which were spread over four serving areas. 15 cask beers were available (which sensibly were in the same area) with most beers therefore being keg or KeyKeg. There was a wonderful range of beer styles including traditional English styles such as bitters, pale ales, IPAs, porters and stouts to more continental styles such as Pilsners, helles, doppelbocks, wheat beers, saisons and even a Berliner Weisse.

The all-inclusive ticket cost £35 (plus the inevitable booking fee) which included entry, beer and a glass. London CAMRA members who had signed up for the use of their email for appropriate marketing shots received a discount which meant I paid £30.77 (including the booking fee).

The festival was scheduled to be open for six hours, so the price was not unreasonable. Over 500 people attended, which seemed to be about the right number for the venue, and there was a good mix of customers. Some might suggest that having a price which included all the beer you wanted would encourage irresponsible drinking. On the contrary; people were taking the sample sizes they wished and were not constrained by having to have a third (or a half) as at festivals where you pay for each drink. Before opening, festival staff came down the queue and scanned tickets and issued wrist bands which meant all we had to do on entry was pick up a glass and programme, which was just as well as the festival opened a few minutes late.

The beer was served by staff from the appropriate brewery and I understand that each had at least one brewer on duty. These staff were certainly knowledgeable and were happy to talk about their beers. Many breweries however missed out on providing a leaflet showing their full beer range and tasting notes, etc. The festival programme gave a list of the breweries and beers with their strengths. It would have been helpful to have some tasting notes to help in choosing beers, although I can appreciate this may have been difficult given the breweries themselves were choosing which two beers to exhibit.

Many of the beers were unfinned. While I understand many people do not wish to drink beers that use traditional finings for ethical reasons, it would have been appreciated by those of us who like a clear beer if there had been indications at the point of dispense if the beer was hazy or cloudy. It was good to have several water points available for rinsing glasses and palates as well as just to drink.

Although closing time was advertised as 7pm the bars had stopped serving by 6.50pm which was irritating as I, and others, did not hear a call of last orders and so missed our last planned drink. I was later told there had been such a call; maybe the last time of service could be made clear in the programme for any future event.

As readers will be aware the brewery is now owned by Asahi. It was good to be able to talk to staff members who had transferred from Fuller's and were happy with their new employers, optimistic about the future of the brewery and talking about the ongoing investment.

This was an excellent exhibition of the diversity of brewing in London. Thanks are due to the LBA and Asahi staff for organising it and to all the brewery staff for their service and informative chats. The LBA are planning to have another festival in June next year, date and venue to be decided, so check on their website <https://www.londonbrewers.org/> nearer the time. This will be a separate event from Love Beer London as mentioned on page 26.

Martin Butler

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BOHEM GOES BOCK

Bohem, brewers of authentic Bohemian-style beers in Tottenham, have collaborated with Brouwerij Kees from the Netherlands to produce a 'Czech Bock', called Agnes, a 7% ABV rich, deep amber brew. Petr Skocek, Bohem's co-founder and head brewer said, "We used Munich 1 as our base malt, along with Pilsen, Cara Munich 3 and roasted barley, as well as Tettnanger and Saaz hops, to come up with a beer that has the character of a great Bock, but also some of our Czech brewing magic in it." The brewery likes to celebrate figures from Czech history so the beer takes its name from Agnes of Prague, a medieval Bohemian princess known for her good works and charitable outlook.

CRATE DIVERSIFY

Following their successful crowdfunding exercise, work is progressing on the iconic canal side White Building. Crate are developing the upper floor to make room for the London branch of Silo, the UK's first zero-waste restaurant. We are used to community pubs but Crate are becoming a community brewery. The remaining space on the upper floor will house a number of affordable studios and workspaces which, as part of their support for the creative community in Hackney Wick, will be made available to artists and small businesses whose focus is around using sustainable materials.

EAST LONDON EXPAND

The East London Brewing Company have expanded and refurbished their premises to allow for the installation of a new 25 barrel brewing plant. This more than doubles their capacity. At the same time, ELB have appointed a new head brewer, Adrián Morales Maillio, recruited from the Spanish microbrewery, Naparbie. Look out for their new East End Lager, a Pilsner-style beer, brewed with a Weihenstephan yeast strain and Tettnanger and Magnum hops. ELB are also working with a local design company on the rebranding of their products. Looking to the future, ELB hope to open a tap room not too far from the brewery in the spring.

PARK BREWERY

Back in July, the brewery staff took part in the Kingston Dragon Boat races where they made the final and finished a creditable sixth in a field of over sixty, despite being somewhat hampered by their headgear of Viking helmets adorned with beer cans. More seriously, the company has won a Kingston Best Small Business award. A deputy brewer from Battersea Brewery has been appointed. After an experimental Lemon Sour in the summer Park are returning to the tried and tested Isabella Brown (4.4% ABV) and Park Porter (4.3% ABV) for the coming months. The tap room finally reopened on 15 November and, until Christmas, it will be open on Fridays only from 5pm to 9pm. The address is Unit 7, Hampden Road, Kingston upon Thames KT1 3LG.

David Morgan

SLY BEAST

The Sly Beast brewery, named after the brewer's dogs, Beast and Sly, has produced its first beer. For further details see under the Ram Inn, Wandsworth, in the Pub News section.

THAMES SIDE BREWERY

Firstly, apologies: this should have been in the last edition. Thames Side completed their relocation in August and are now operating from the former Sea Scouts building riverside near Staines Bridge. Andy Hayward, the owner and head brewer, reports that he has much more space in which to brew on his four barrel length plant. There is also room upstairs for a lounge with a balcony overlooking the river. Andy aims to have five of his cask ales on at all times as well as real ciders and quality wines (including English sparkling) and local artisan snacks. They are open Wednesday to Sunday, midday to 8pm (10pm on Friday and Saturday).

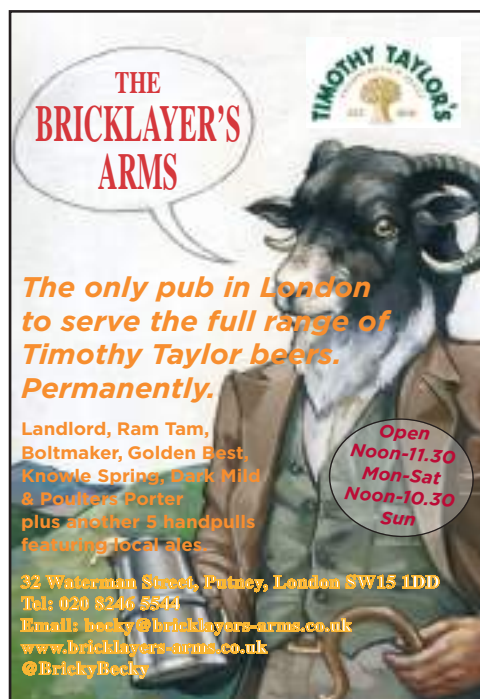
TWICKENHAM OPEN PUB

Some months ago the operators of the Rifleman pub in Twickenham went out of business. I'm pleased to report that the pub, a former local CAMRA Pub of the Year, has been rescued by Twickenham Brewery. They have it on a free-of-tie lease and as well as three of their own beers, there is at least one guest beer. The address is 7 Fourth Cross Road, TW2 5EL.

Tony Hedger, except where credited

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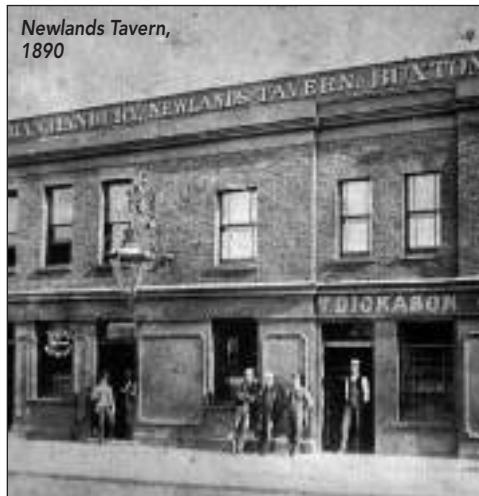
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London's pubs are to be put on the map. Or rather, be mapped onto Layers of London, an interactive online resource which gathers historical maps and layers them for users to explore how areas have changed. Supported by the National Lottery Heritage Fund, a team of volunteers have been set the challenge to gather images, historical information and present day stories from licensees and regulars, before creating a set of records for each pub, past and present. *"There are quite a few excellent websites out there with some great content about pubs"* says Layers of London's Public Engagement Officer, Adam Corsini, *"but what we're hoping to do is to gather that content and allow online visitors to discover this information within the context of historical maps."*

Layers of London's maps go back to the 13th century and include John Rocque's detailed 10 miles round map from 1746, Charles Booth's Poverty map (1886-1903) and the 1945 WWII Bomb Damage maps. With partner organisations including the National Archives, the British Library, the London Metropolitan Archives and Historic England, it is the first time that all these maps have been united as one resource. In addition to maps, the website encourages Londoners to upload their own content, whether that be aspects of history, personal memories or simply interests that help enrich the site. Adam explains, *"Pubs are, and always have been important hubs of activity in many of London's communities. If you look at maps from the Victorian period, there's almost a public house on every street corner. We're hoping that we can now map as many pubs from as many areas across Greater London as possible. In addition, we'd like these records to act as sign posts to the already existing sources of information on the web and in London's archives."* CAMRA's pubheritage.camra.org.uk and WhatPub.com are two resources that volunteers are hoping to tap into.

Layers of London is run by a small team based in the Institute of Historical Research, which is part of the University of London's School of Advanced Study. The project's main aim is that both the historical maps and the public contributions of histories and stories will help enable users



to discover London's people and places. Seif El Rashidi, Layers of London's Project Manager, adds, *"The idea is for Layers of London to be an organically evolving website. The more people contribute, the better a resource it becomes. We consider history as anything from yesterday back and content sourced from someone's family photo albums can hold as much interesting information as a document from a large public archive."* The Layers of London website is a free online resource, which anyone can browse or contribute to. As well as volunteer projects, such as this [#MapLondonsPubs](https://twitter.com/MapLondonsPubs) campaign, the team regular run school outreach sessions, talks and community group activities.

For more information and to explore the Layers of London site visit www.layersoflondon.org. Volunteers can sign up and be assigned a postcode worth of pubs to research and map by visiting www.layersoflondon.org/volunteering or emailing layersoflondon@london.ac.uk.

Adam Corsini



From London to Munich

Whatever your views on Brexit, beer seems to have less politics when it comes to borders. Many London breweries have employed brewers from all over the world, influencing and adding to the wonderful mix of flavours that we can experience. But this can work the other way too! Burchard Stock spent a couple of years as the brewer for Brewhouse & Kitchen in Highgate, brewing all sorts of beer styles from the UK, USA and elsewhere. Earlier this year however, Burchard decided to return to his native Germany and we caught up with him in Munich to discuss what he was doing now and the difference in the beer scenes.

Once again, Burchard is brewing in a small brewery; this time it is Schiller Brau, a restaurant in a hotel a short walk from Munich Hauptbahnhof railway station. It's immaculate with shiny copper vessels on show by the window and conditioning tanks visible through glass in the lower floor restaurant area. It's clear that no expense has been spared. Although not large (they brew around 4,000 to 5,000 litres per month), they have their own malt mill to ensure that the grain is milled to exactly the right consistency to suit the kit, something many brewers would appreciate and envy. The kit is all cleaning in place (CIP) so, although Burchard brews on his own, the labour is considerably less than it was in London.

The hotel is owned by the Lindiner Group, which is a family owned engineering business. They always wanted to run hotels however, so they renovated a hotel in Mariakirchen and also included a brewery. So delighted were they with the concept, they have repeated the idea four times, along with another ten hotels (including one in London under the MK brand). The restaurant is run by two enthusiastic ladies but the brewery is 'on the side' said Burchard, although 95% of the beer is sold on the premises. He explained, *"Due to the lagering, we don't have enough space to sell to other outlets. Most of the beer is draught but there is a small amount in bottles, which is usually bought by regulars or hotel guests. We only give it a month as, like our draught, it is unfiltered and unpasteurised. It may well last longer but I haven't had a chance to test it yet."*

The beers brewed are traditional for the area and thus are malt led. It appears that most people want a typical Bavarian style beer, which means Helles, Weisse and Dunkel, all of which are designed to be easy, volume drinking as reflected in the litre steins consumed in the various beer gardens and beer halls around the City. Burchard's staple hops are Magnum for bittering and Hersbrucker and Mittelfruh for aroma and flavour according to the beer. As you could probably guess, the malt store has plenty of Pils, Caramalt,

Munich and Cara Pils alongside wheat. In addition to the three regular beers, there is a monthly special. As with all breweries in Munich, September means the run up to the Oktoberfest and thus, unsurprisingly, the special on sale was an Oktoberfest beer. Burchard observed, *"These days, a lot of the festival beers are variations on Helles, whereas traditionally they were a lot darker. I have tried to reflect this in my brew and was delighted when a regular to the restaurant said it took him back*



Schiller's attractive glassware

to the way these beers used to be." It was fairly clear that Burchard was chuffed with this feedback although the brewery will not be represented at the Oktoberfest. As he explained, *"Firstly, you have to be brewing for at least ten years in Munich itself – we only started a few years ago – and secondly, you have to have your own well. There is one brewery I know who is considering this but we are too small at the moment."*

The other primary factor in brewing in Munich is the Reinheitsgebot, the traditional brewing laws. Although these are no longer legally enforceable, they are still adhered to. To comply, things can be taken away from a beer but not added so forget Burtonising or adjusting the pH of the water. Burchard has to buy in acidified malt as Munich's water is hard so not ideally suited to beers such as Pils. Of course, the Reinheitsgebot is all about quality and although he may miss brewing the odd highly hopped APA, Burchard believes that this is a small price to pay, *"I enjoy it here. The whole emphasis is on service and quality from the kitchen to the beer. The food is about quality rather than quantity and the beer is designed to add to the food led experience."* It is no surprise therefore that booking is essential and a lot of UK's brewery pubs could learn a lot from this Munich restaurant.

Christine Cryne

Welcome to the Forest Bar

The Mayor of London recently inaugurated an award called the London Borough of Culture. The idea is to highlight the character and diversity of London's boroughs and unite Londoners of all ages and backgrounds, placing culture firmly at the heart of local communities. The successful bid for 2019, the first year, was submitted by Waltham Forest.

One initiative, celebrating the themes of radicals, makers and fellowship, sees the opening of a new community bar, the Forest Bar, right in the town centre at 186a Hoe Street. This was formerly the EMD Cinema complex and the bar will remain open until the site is redeveloped in 2020. It is also part of the Mayor of London's first Night Time Enterprise Zone.

The Forest Bar is a joint project between Ye Olde Rose & Crown Theatre Pub and the East London Brewing Company. It aims to be a showcase for local food and drink producers (brewers especially!). It will also house a new entertainment venue, the Little Rose & Crown, which is an offshoot of Ye Olde Rose & Crown Theatre Pub just up the road where local artists and musicians, especially young ones, can launch their careers.

The bar opened on 11 October. The programme of events includes a weekly 'Welcome Night', an alcohol free night for 14 to 18-year-olds who will be able to use the bar's non-alcoholic facilities and have a space of their own. The bar will also be available for private hire for events, workshops and meetings.

Matt Chinnery of East London Brewing Company commented, *"If we want to enjoy quality and variety in what we eat and drink it is vital that, as a community, we support local producers. We really hope that Welcome to the Forest Bar captures the imagination of customers – come and check it out!"*

From an ELB press release

Twenty members of the Society for the Preservation of Beer from the Wood (SPBW) and friends from all over the country gathered in Alton, Hampshire, for the first Bill English 'DFE' (Double Full English) Breakfast Memorial crawl. This was combined with the 10th Alton Classic Bus & Country Pub Running Day on Saturday 20 July.

Over ten people, including Bill's family (Janet and Chris) started the day at 8am at Piggies Café at Clapham Junction for the first of the double breakfasts before continuing by train to Alton. There, at either the Plus Café or Stones, some people had their first or second breakfast, as had been occasioned by Bill himself (three people managed a 'double breakfast').



Early afternoon we gathered at the Flowerpots Brewery and pub (one of Bill's favourites) where the SPBW National Executive vice chair, Aidan Kerrigan, gave a fulsome tribute oration in the sunlit garden. People then dispersed for the

rest of the day to various pubs, most of which had been visited by Bill over the years, travelling by bus supplied free by the Hants & Surrey Bristol RE Group.



The event commemorated not only Bill himself but also a legend about him. A group of Camden Hill SPBW branch members, including Bill, occasionally met at Marie's Café in Waterloo for breakfast before catching trains to events outside London. On one occasion, Bill had a 'Full English' there before we travelled to Alton for that year's RE Bus event which he had always enjoyed. After arriving in the town, Bill joined some members of the Kingston branch at Poppin's Café in the High Street. He was witnessed ordering another one and demolished it! One wag gave him a new nickname: Bill 'Double Full' English!

From the SPBW magazine, courtesy of Aidan Kerrigan



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The Roberts Ramble

Pete Roberts was a member of CAMRA's East London and City branch whose loves were real ale and rambling, which he would often combine. After his death ELAC branch instigated an annual country ramble to be held in his honour each summer. Recent rambles have included the Leigh-on-Sea area and a walk that included glorious countryside and canals around Ware in Hertfordshire. The crucial criterion for each ramble is that it includes a selection of interesting pubs along the way! This year we decided to cross to west London to walk by the Thames! On Saturday 29 June we met up at the Tap on the Line pub right next to Kew Gardens station on what was to be the hottest day of the year to date, with temperatures over 30 degrees C!

The pub is located by the station's eastbound platform, although there is no access from the platform. The yellow brick building forms part of the original station complex which dates from the 1860s. It was originally the station's timber steaming hall and later the buffet room before it was finally converted into a pub. It is now a Fuller's house and a wide selection of their beers was available.

We walked to Kew Green to join the Thames Path for the long walk to Richmond. This took us parallel to Kew Gardens and presented sights like Syon House (the Duke of Northumberland's London residence) on the opposite



Syon House

bank. Our second pub was the White Swan which is located just off the tow path and is just a short walk from Richmond Green. This small traditional country-style pub with a beamed ceiling was built in 1777 and has a cosy feel to it. It is very much a foodie pub but they also take their beer seriously with four handpumps. We took over their upstairs room for a well deserved rest and drink!



We then cut through the centre of Richmond to the top of Richmond Hill to visit the Good Beer Guide listed Roebuck. This 200 year old pub had a good selection of beers on to suit all tastes. It also gave the group the opportunity to admire the view over the Thames which needs to be seen to

be believed and has been protected by an act of parliament for the last 104 years. The view has been the subject of a number of Turner paintings.

Going down Richmond Hill and across Petersham Meadows, passing Petersham Nurseries, the London German School, Ham Polo Club and Ham House (National Trust), we rejoined the Thames and walked back to Richmond with the glorious view of Richmond Hill and the Star and Garter building ahead of us, as well as a rowing



The view from Richmond Hill

regatta taking place alongside us on the river. Our next pub was the Victoria Inn at the bottom of Richmond Hill. The smallest pub in Richmond, it was founded in 1850 and is not much more than the size of an average sitting room. It does however have a lovely small courtyard at the back. Although only Young's Bitter was on, the group appreciated the rest after the long leg of the ramble that had been completed.

From there we walked back to Richmond station where we bade farewell to some. Seven remaining intrepid ramblers decided to carry on to the Good Beer Guide listed Mitre where we enjoyed a few good beers sat outside enjoying the early evening sunshine and recovering from our efforts.

After another great day out our thoughts now turn to where we should hold our ramble next year! All members are of course always welcome to join us on our future forays.

Andy Kinch

(Photos courtesy of Clive Troubman, Dawn Marks and Andy Kinch, although I don't know who took what!)

CAMRA's Members' Weekend and AGM



CAMRA's Members' Weekend in 2020 will be held in York from Friday 3 to Sunday 5 April. This will include the formalities of the company AGM on Saturday morning. All members are entitled to attend.

The venue is the spectacular Central Hall, University of York which was built in the mid-1960s and is now Grade II-listed. It is situated in Heslington, to the south east of the City (YO10 5DD). It is about a mile and a half from the centre of York and there are buses – on Route 66!

York, of course, has many places of interest plus, of course, a lot of good pubs (14 entries in the 2020 Good Beer Guide) so it is well worth a visit. It also allows easy access to other parts of North Yorkshire.

For more information and to register, please go to www.camra.org.uk/beer-festivals-events/members-weekend. From a CAMRA circular

I was reminded recently that the London *Evening Standard* newspaper ran its own Pub of the Year competition for 37 years, from 1970 to 2006. A shortlist of ten pubs was nominated by readers and the winner was then chosen by a selection panel. The panel, made up of various celebrities, was led, until his sadly early death in 1996, by Willie Rushton of *Private Eye* and *I'm Sorry I Haven't a Clue* fame. The Standard's then drinks writer, Andrew Jefford, was also heavily involved. Towards the end, the selection process was changed to readers being invited to vote by text message. The Pub of the Year competition was supplemented by a Bar of the Year Award from 1982. The pub competition has, I believe, been restarted but I have not seen much about it.

The winners were given a substantial ceramic blue plaque to display on the exterior of the pub. It would be interesting to know how many are still in place. There were other awards given, such as the one outside the Alexandra in Wimbledon, but I don't know what these were awarded for. Can any reader help there?

I thought that it might be interesting to look at what has happened to the winners. There was no award made in 1987 and the George in Borough High Street won twice (1994 and 1995) so 35 pubs in all won the award. Given the rate of attrition with London pubs, I was happily surprised to find that only one winning pub has closed. This was the Settle Inn (later the Rising Sun and Prince of Wales) in Battersea Bridge Road which won in 2001 when it was a Courage house. Despite a campaign by CAMRA's South West London

branch, it is now a Tesco's site. One other pub, the then Clarence in Balham (the ultimate winner in 2006) is now Wolfgang's Beer Haus; no real ale but at least it is still selling beer of sorts. Three others do not currently sell real ale. That said, I'm not sure that selling real ale was a criterion for the ES award.

The full list is too long to include here (I will ask for it to be put on the CAMRA London Region website) but the current ownership of the 33 remaining pubs is split as follows:

- 9 Young's
- 5 Greene King
- 4 Individual
- 4 Fuller's
- 4 Ei Group (1 no real ale)
- 3 Sam Smith's (2 no real ale)
- 2 M&B (Castle)
- 1 MoD (leased out)
- 1 Mosaic Pub and Dining

Nine of the pubs are Grade II-listed and one is Grade I.

I'm sure that many of the pubs will be well known to readers and I suspect that many of them now have a greater emphasis on food than when they won the award. As readers will know, CAMRA's Greater London Region also runs a Pub of the Year competition which started in the early 1990s. Curiously, there is no overlap whatsoever. Not one pub features on both lists of winners.

The admittedly simplistic conclusion that I draw is that well established and well run pubs will survive.

Tony Hedger

MILESTONE FOR THE WILLOUGHBY ARMS



Rick is on the left

The Willoughby Arms in Kingston, an imposing back street local, has appeared in CAMRA's Good Beer Guide for twenty consecutive years. This is an admirable feat for landlord Rick Robinson who has been in charge for twenty-five years, having arrived in 1994. In his time the pub has also been CAMRA Kingston and Leatherhead Branch's Kingston Pub of the Year four times. At the end of October, during the pub's Halloween beer festival, the branch presented Rick with a certificate commemorating the achievement. The honours were performed by the branch's assistant chairman, Chris Miller. The full address of the pub is 47 Willoughby Road, KT2 6LN.

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.

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

EC2, LIVERPOOL STREET GRIND (Grind & Co), 38 Broadgate Circle. Restaurant and cocktail bar. 4 keg beers.

EC3, CRAFTY FELLAS, 29-30 Leadenhall Market, Gracechurch St. Situated in Beehive Passage, this is Leadenhall Market's craft beer bar. 2 cask beers, 9 keg taps and 2 ciders. Changing real ales such as Five Points Pale and Harvey's Sussex Best Bitter.

W1, COMPTON CROSS, 2 Old Compton St (Shepherd Neame). Reverted to **COACH & HORSES** and real ale reinstated with Shepherd Neame Spitfire, Whitstable Bay and a seasonal along with two of their Bear Island keg beers.

W1, GUNMAKERS, 33 Aybrook St. Reopened following two year closure with basement restaurant (coming soon) and guest rooms upstairs. Tribute and Bombardier available initially.

EAST

E1, MECHANIC BREWING COMPANY TAPROOM, Arch 22a, Cudworth St. Now offers real ale.

E2, BOXCAR BREWERY & TAPROOM, Unit 1, Birkbeck St. Taproom for Boxcar brewery. Small batch craft beer from a modern and experimental brewery.

E14, LORD NELSON (Star), 1 Manchester Rd. Reopened under new management, now selling real ale: Sharp's Doom Bar.

NORTH

N1, LIBRARY (Ei Group), 235 Upper St. Real ale reinstated: Sambrook's Pumphouse Pale Ale. Understood now to be part of the PubLove/BestPlace division of Ei Group with a hostel planned above. Originally ANGEL & CROWN.

N4, ARSENAL TAVERN (Ei Group), 175 Blackstock Rd. Reopened.

N4, CLAPTON CRAFT, 77 Stroud Green Rd. One of a chain of bottle shops opened in 2016 but this one now has a tasting room. 6 keg beers plus the contents of four fridges can now be consumed on the premises.

N5, GRACE, 20-22 Highbury Corner. New keg pub on the ground floor of the legendary Garage music venue.

N5, GRIN & BEER IT, 172 Blackstock Rd. Opened Dec 2018. Bottleshop serving up to 6 keg, bottled beers, cans and wine. Large selection of board games in basement seating area.

N19, ARCHWAY TAVERN (Searchgrade), 1 Archway Cl. Reopened after a four year closure but sadly no real ale.

N22, EARTH TAP, Blue House Yard, 5 River Park Rd. Brewery tap for Earth Ales opened Aug 2018. A bar on a double decker bus! 10 keg taps.

N22, GOODNESS BREWING COMPANY TAP, 5a Clarendon Yard, Coburg Rd. Beers coming from on-site brewery in production since July. Four keg. One handpump on the bar but not always in use. Card payment only.

NORTH WEST

WEMBLEY, PREMIER INN WEMBLEY STADIUM (Whitbread), 1 Wembley Park Blvd. New chain hotel with Thyme Bar & Grill serving 6 standard keg beers.

SOUTH EAST

SE1, CROWN (Wellington), 108 Blackfriars Rd. Real ale now available: usually two changing beers from Marston's.

SE1, PINEAPPLE (Antic), Draper House, 16 Elephant & Castle. Opened in September and described by Antic as a den, bar and buttery. 2 keg beers sold in 2/3 pint measures.

SE1, SOUTHWARK ROOMS (Star), 60 Southwark St. Reopened and renamed **MIRAFLORES**. A modern bar and restaurant with a separate basement cocktail bar, now specialising in Peruvian cuisine

SE10, SIGNAL @ THE O2, O2, Entertainment Ave. Croydon's Signal Brewery originally had a pop-up facility at the O2 but by July 2019 it opened this permanent venue in the hospitality area. No cask ale but some of the keg beers may be 'live'.

SE15, RED BULL, 116 Peckham High St. Now reopened as a bar after many years of closure and alternative uses.

SE20, CROOKED BILLET (Ei Group), 99 High St. Closed briefly in Sep. 2019 for refurbishment and conversion to Craft Union format and has now reopened, with real ale happily reintroduced: Fuller's London Pride & Sharp's Doom Bar.

CROYDON, BROAD GREEN TAVERN (Ei Group), 296 London Rd. Reopened in September 2019 after 9 years closure, now under Craft Union Pub Co management and selling Sharp's Doom Bar.

CROYDON, FAIRFIELD TAVERN, Fairfield Halls, Park La. Reopened after refurbishment in September. Handpumps removed.

SOUTH WEST

SW1, BEAU BRUMMEL (Cubitt House), 3 Norris Street. New gastropub in central courtyard of St James's Market, with outdoor terrace and two floors of seating and dining. 2 real ales along with craft keg beers.

SW3, CHELSEA PENSIONERS' CLUB, Royal Hospital Rd. Club only open to Chelsea Pensioners and their guests. Greene King IPA as Pensioners' Bitter and Morland Old Speckled Hen usually available.

SW3, EIGHTY SIX, 86 Fulham Rd. Reopened as **HUNTER'S MOON** the debut site of the Lunar Pub Company. Very much a restaurant/gastropub. 2 real ales reportedly London Pride and, very unusually for London, Wye Valley Butty Bach.

SW6, PILANGO CIDER, Railway Arch 10, Munster Rd. See Pub News for more details.

SW9, BRIXTON BREWERY TAP ROOM, Arch 548, Brixton Station Rd. Brewery opened in 2015. 10 keg beers plus bottles.

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**CAMPAIGN
FOR
REAL ALE**

SW9, TAPROOM BY BRIXTON, 43-44 Granville Arcade, Coldharbour La. Sister to Taproom by Bethnal Green in former Brixton Village Grill premises opened in November.

SW15, PUTNEY CLUB, 63 Upper Richmond Rd. Young's Special and a rotating national guest beer on handpump, not previously reported.

SW18, RAM INN (Ram Pub Co (Young's)), 68 Wandsworth High St. Reopened. See Pub News for more details.

SW19, KILKENNY TAVERN (Ei Group), 131 Merton High St. Reopened October after refurbishment and with new tenants. No real ale.

SUTTON, SUTTON UNITED FOOTBALL CLUB, Gander Green La. Club bar open to the public serving four real ales such as Pride, Doom Bar and Tribute.

WEST

W10, BERTIE BLOSSOMS, 323 Portobello Rd. Formerly the Galicia restaurant, this is now an Ed Sheeran-owned bar & informal eaterie. 6 craft keg lines supplied by Purity, not all their own brand.

W13, BLACK GEORGE, 181 Uxbridge Rd. Reopened. Still no real ale.

BRENTFORD, EALING BREWING TAPROOM, Unit 2, The Ham. Opened November selling 4 cask beers either brewed on the premises or at sister brewery Marko Paulo in the Owl & The Pussycat. 2 keg beers initially but likely to offer more and cider. Bottles and 5l mini casks for take-out. Open Fri 3-8 and Sat 1-8.

HAYES, BOOTLACES (Woolwich Taverns), 10-11 Broadway Pde. Reopened and renamed **PUB PUNJABI** by new owner who also runs the curry house a couple of doors down.

UXBRIDGE, CROWN & TREATY (Ei/Old Spot), 90 Oxford Rd. Reopened after major refurbishment. Fuller's London Pride, Rebellion IPA and Windsor & Eton Knight of the Garter regularly available and a local changing beer.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING REAL ALE

CENTRAL

EC1, LONDON APPRENTICE. Closed for redevelopment.

EC2, BOTTLESCRUE (Davy's). Closed. Planning app granted to convert to Gym. Was CITY PIPE.

EC2, CITY BOOT (Davy's). Closed owing to expiry of lease.

EC2, HOXTON PONY. Closed following operator going into administration. Lease on the market.

EC2, SLUG & LETTUCE (Stonegate), 2 Love La. No real ale.

W1, COMPANY BELOW. Closed early 2018, now a fish & chip restaurant.

W1, HORSE & GROOM (Samuel Smith). No real ale.

W1, TANK & PADDLE (Novus Leisure). Closed. Licence reverted to freeholder, the Crown Commissioners

W1, TGI FRIDAYS BAR & RESTAURANT, 25-29 Coventry St. Closed in January. To reopen as a 'Happy Bar & Grill'

WC2, GREAT QUEEN STREET, 32 Great Queen St. Closed, future uncertain.



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WC2, WOLFE'S BAR & GRILL, 30 Great Queen St. Closed, future also uncertain.

EAST

E1, STABLE (Fuller's). Closed, future uncertain.
E5, BREW CLUB TAP ROOM. Closed when moved to Hackney in February.
E8, LONDON FIELDS BREWERY TAP ROOM (Carlsberg). Cask beer discontinued.
E8, SHACKLEWELL ARMS (Camden Bars). Handpumps removed.
E8, THREE COMPASSES. Handpump unused.
E8, VICTORIA (Jaguar Shoes). Handpumps also gone.
E9, HECTOR & NOBLE (Star). No longer sells real ale.
E9, MACHINE NO.3. Now a private hire venue called REHAB
E10, BOOTLACES (Punch). Handpumps removed.
E10, PEPPER'S GHOST (Star). All five handpumps unused. Was PRINCE OF WALES.
E13, RED HOUSE (Wellington). Closed, future uncertain.
BARKING, JOLLY FISHERMAN. Closed & boarded-up following sale to Advantage Rock Ltd from Ei Group.

NORTH

N1, BREWDOG ANGEL (BrewDog). Closed again!
N1, BEEF & BREW. Now leased to Barworks who have given the pub a full refurbishment and reopened it under its original name **DUKE OF YORK**. Lots of keg beers but none in cask.
ENFIELD, MEETING (Greene King). No longer sells real ale.

NORTH WEST

NW2, LOZ LOUNGE, 301 Cricklewood Bdy. Now Shisha Garden Grill, unlikely to sell alcohol.
NW3, BELROSE, 94 Haverstock Hill. Closed. Lease taken over by the owners of Leeds Brewery.
NW8, NEW INN Closed with scaffolding on the outside.
NW8, TRADERS INN (Ei Group). Handpump unused.
ALPERTON, ASK LOUNGE. Did reopen and was renamed **AMIRA LOUNGE** but closed again after losing licence.

SOUTH EAST

SE1, BLACK HORSE, 254 Tabard St. Closed and boarded up reportedly for the last 6-9 months. For sale sign displayed.
SE5, CAMBRIA (Star). Closed, future uncertain.
SE10, SLUG & LETTUCE (O2) (Stonegate). Real ale removed during refurbishment (in line with the rest of the chain).
SE11, ROYAL VAUXHALL TAVERN (Innovate). No real ale.
SE14, STAR & GARTER. Understood to have closed.
SE16, OLD BANK. Real ale discontinued.

SOUTH WEST

SW6, IMPERIAL ARMS (Star). Closed following operator Epic Pub Company going into administration, lease on the market.
SW8, FLANAGAN'S OF BATTERSEA. Real ale discontinued in 2018 (handpumps unused). Was OLD RED HOUSE.
SW8, NO.29 POWER STATION WEST (Darwin & Wallace). Handpumps also unused since 2018.

SW11, CHURCHILLS (Woolwich Taverns). Handpumps removed.

KEW, CRICKETERS (GK/Chef & Brewer). Closed. Rumoured to have been sold by GK.

MORDEN, GEORGE INN (M&B/Harvester). No real ale. Handpumps removed.

SURBITON, BROADWAY BAR CAFE. Closed. Signs in window state 'Closed for Refurbishment', but site is known to have planning permission for a total rebuild.

WEST

W14, ELM (Ei Group), 206 North End Rd. Closed and for sale. Future uncertain.

COWLEY, RUNWAY (Star), High St. Closed in August, lease on the market. Originally ROYAL OAK.

OTHER CHANGES TO PUBS & CASK BEER RANGES

CENTRAL

EC3, BALLS BROTHERS (BURY COURT) (Stonegate). Renamed **BURY COURT**.

EC3, BALLS BROTHERS (MARK LANE) (Stonegate). Now **CORN EXCHANGE**.

EC3, ISIS BAR & LOUNGE (Grange Hotels). Renamed **LEONARDO ROYAL HOTEL BAR & LOUNGE**.

EC4, HACK & HOP (Pubs of Distinction), 35 Whitefriars St. Now leased to the Portobello Pub Co.

EAST

E1, OLIVER CONQUEST (Ei/Bermondsey). Returned to tenanted division and now operated by Tidalwave Bars.

E7, FOX & HOUNDS (Ei Group). Converted to Craft Union format after refurb.

E7, HOLLY TREE (Remarkable Pubs). Refurbished by new owners Remarkable Pubs and now has a miniature railway in the beer garden. Real ale range increased: initially Adnams Mosaic, Dark Star Partridge, Fuller's London Pride and Gales Seafarers Ale.

NORTH

N1, DEAD DOLLS HOUSE (Star), 181 Upper St. Renamed **UPPER HOUSE**.

N1, ZIGFRID, 11 Hoxton Square. Renamed **GIGI'S**.

N7, EAGLET (Ei Group), 124 Seven Sisters Rd. Converted to Craft Union format.

N7, LAMB, 54 Holloway Rd. Now LocAle accredited.

N16, SCENARIO, 97 Stoke Newington Rd. Gaming bar renamed **LOADING**. Still no real ale.

NORTH WEST

NW10, ISLAND (City Pub Company). Reopened following refurbishment by operator Indapubs.

ALPERTON, APNA LOUNGE. Renamed **DIU BAR**, still a Portuguese café-bar with a couple of keg beers.

HARROW, HARROW (Stonegate). Renamed **GEORGE** following a refurb. No change to national real ale range. Originally YATES'S.

SOUTH EAST

SE1, MARKET PORTER (Market Taverns). Real ale range reduced to 4 and no real ciders.

SE1, TRINITY (Parched Pubs). Freehold sold to Fuller's, so expect a change from predominantly GK beers soon.

SE1, WATERLOO BAR & KITCHEN. Renamed **HELLO DARLING**. Now describes itself as 'a playful restaurant and botanical bar'. 2 keg beers and a selection of bottles and cans.

SE8, TAPROOM SE8. Ownership transferred to Molson Coors.

SE11, WALCOT 1830 (Ei Group). Reverted to **SHIP** under the Frontier Pubs managed partnership.

SE14, FIVE BELLS (Ei Group). Being converted to Craft Union format.

SE16, FOURPURE BREWERY TAP ROOM. Renamed **BASECAMP TAPROOM** and enhanced with up to 43 taps available.

BEXLEYHEATH, BEXLEYHEATH CONSERVATIVE CLUB. Renamed **151 CLUB**.

BEXLEYHEATH, COACH HOUSE (Downmores). Renamed **LORD HILL** by new landlord Lee Dolby who also runs the nearby Prince Albert (now available for lease from Shepherd Neame). The pub facebook page is promoting Bexley's Own Beer and Marston's Pedigree.

CROYDON, JOKER (Brakspear Pub Co). Renamed **STORE**.

CROYDON, KEG & GRILL (Ei Group). Now **BANGKOK INN** serving Thai food.

WELLING, DOOR HINGE. Ownership changed in early October 2019 when founding licensee Ray sold to local friends Geoff and Steve. Card payments now accepted and the pub hopes to extend its opening hours.

SOUTH WEST

SW2, HAND IN HAND (Ei Group). Being converted to Craft Union format.

SW18, BEN'S CANTEN. Renamed **BLOODY BENS** to reflect new microdistillery producing small batches of gin

WEST

W5, VILLAGE INN (Young's). No longer has LocAle status following Young's takeover.

W8, HANSOM CAB (Pubs of Distinction). Now operated by the same people who run the Royal Oak in Pimlico.

W12, LOADING (Ei Group). Renamed **ESCAPE BAR WEST** after brief period as a live music and board games venue.

Meet the Brewer

We are pleased to announce that Mr Miles Jenner, the Head Brewer & Joint Managing Director of Harvey & Son (Lewes) Ltd will be conducting a 'Meet the Brewer' evening at the Royal Oak, Tabard Street, SE1, on Monday 20 January at 7.30pm.

The print run for this issue of London Drinker is 47,500. 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.

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CURRENT AFFAIRS

CAMRA is, of course, a non-party political organisation. We do not align ourselves with any particular party. We draw our views to the attention of all politicians and hope that some take them on board.

Consequently, CAMRA will be asking its members to contact their parliamentary candidates to ask them if they will support our Pledge for Pubs, which is, if elected, to

1. Celebrate and promote great beer;
2. Support action to help pubs thrive;
3. Represent the interests of pub goers, beer and cider drinkers.

From a CAMRA memorandum

IT'S THE SEASON FOR STINGO!

For the first time since they withdrew Museum Ale some 25 years ago, Samuel Smith's have introduced a new cask beer, available until Christmas. It is a draught version of their Yorkshire Stingo barley wine at 8 to 9% ABV, served from oak casks. Their website describes the bottled version (which is bottle conditioned) as having 'raisin, treacle toffee, Christmas pudding and slight oaky flavours'. It is reported to be available at the Olde Cheshire Cheese, the Fitzroy Tavern, the Chandos, the Princess Louise, the White Horse (Soho) and the Cittie of York. It costs £7.40 per pint.

Readers may be interested to know that Sam Smith's are selling a t-shirt that has a logo saying 'mobile, tablet and laptop free zone' with the legend 'Let's just talk!'

There was incidentally a pub called the Yorkshire Stingo Tap in Homer Street, Marylebone which was built around 1680 but disappeared in 1964 under the Edgware Road flyover.

SHEPS ARRIVE IN SOHO IN STYLE

Shepherd Neame have completed the restoration of the Compton Cross (previously Molly Moggs, on the corner of Old Compton Street and Charing Cross Road) which they acquired in April. They have also restored the pub's original name, the Coach & Horses. The pub is Grade II-listed and



dates from 1731. The exterior has been painted a smart dark green and a new sign has been specially commissioned. This means that there are now three pubs called the Coach & Horses in Soho – a mini-crawl possibly?

SIGNATURE BREW EXPAND AND REBRAND

After a successful crowdfunding campaign, Signature Brew have opened their new brewery in Walthamstow which will enable them to quadruple their annual output to 20,000 hectolitres (4 million pints). The company, which was founded by musicians and music fans and makes a point of supplying music venues and festivals, hopes to move towards national distribution. The brewery will have a tap room, the Brewer's Bar, which will be open to the public on Friday evenings from 5pm to 11pm, Saturdays midday to 11pm and Sundays midday to 6pm.

At the same time, the brewery have rebranded their products. The range of art styles aims to mirror the brewery's love of music of all genres, the creativity of their brewers and the diversity of the musicians they work with. Co-founder Sam McGregor said, *"With the increased capacity and branding that reflects the creativity and quality of our beers, we're looking forward to more drinkers being able to enjoy our beers at venues, bars, pubs and festivals throughout the UK, Europe and beyond."*

FULLER'S FINANCES

In the 32 weeks ended 9 November, Fuller's sales increased by 5.2%. According to the *Morning Advertiser* however, they are experiencing higher than anticipated transition costs from the sale of their brewing operation to Asahi. They are however expecting their profit for the full year ending 28 March 2020 to be 'broadly in line with the prior year on a comparable basis' at £31 million.

On 19 November, Fuller's held what they called 'The Get Together' to celebrate the 174th anniversary of the signing of the agreement for the partnership of Messrs Fuller, Smith and Turner. On the day, customers who had registered online were able to buy three drinks at £1.74 each in their managed pubs. A number of pubs also held special events such as live music and games nights. Apologies for not being able to let readers know of this in good time but the press release was only received on 14 November. As usual these days, it was done through 'social media'.

BATTERSEA BREWERY NEWS

Brewery Liaison Officer Peter Sutcliffe reports that some interesting real ales are coming up for the festive season at this new-ish project near the Power Station development. These include a Mosaic Pale Ale (4% ABV), an ESB also around 4% ABV hopped with Bramling Cross and a Chocolate, Coffee and Milk Stout at around 5% ABV. If you hurry there now, you might hit the last cask of the superb Red Rye Ale (5% ABV) brewed with Columbus, Simcoe and Chinook hops. There will always be one and often two of these casks available at any time, together with an extensive selection of craft keg beers. Go to hello@batterseabrew.co.uk for details.

VE DAY EXTENSION APPROVED

The Home Office has announced that to celebrate the 75th anniversary of Victory in Europe Day, pubs which are only licensed to 11pm will be permitted to stay open until 1am on Friday 8 and Saturday 9 May. The May Day bank holiday is being moved from Monday 4 to Friday 8 to make a long weekend of it. I suspect that beer will be in more plentiful

supply than it was in 1945 although there will be considerably fewer pubs in which to drink it.

RUGBY FALLOUT

This seems a touch ungrateful. Having done well out of the recent World Cup, Young's chief executive, Patrick Dardis, has complained that there will not be the usual international games this autumn. He was quoted in the *Evening Standard*, "The internationals normally bring four solid weekends of fully packed pubs in our south west London heartland." The day of the final was a November record for Young's and sales at the Ship in Wandsworth were double the usual. His opposite number at Fuller's, Simon Emeny, reported that his company sold a record number of breakfasts, more than twice the previous high point.

REMEMBERING THE BLACK CAP

In a comment article in the *Evening Standard* (4 November), the broadcaster Petroc Trelawny reminded us that the pub's supporters still hold a vigil outside it every Saturday morning. Sadly it remains boarded up and the future of this legendary LGBTQ+ venue in Camden Town remains at stalemate. As Mr Trelawny says, "The dedicated activists who still fight for the Black Cap deserve to have their energy and commitment rewarded."

LATE NIGHT LEVY

Redbridge Council have postponed their decision to introduce a Late Night Levy. There are therefore still only eleven local authorities in the country which have done so.

Realising that the problem was its inflexibility, the Government accepted that changes needed to be made so that councils could target certain specific locations or streets rather than their whole area and extend its coverage from just alcohol-licensed premises to include late-night refreshment outlets. Unfortunately, no doubt distracted by other issues, the Government has not carried out the necessary consultation process to decide the level of charges that will apply to the food shops. Progress is therefore in limbo.

CHANGES AT CHARLES WELLS

As the completion of their brand new £13 million 30,000 hectolitre brewery on the outskirts of Bedford approaches, chief executive Justin Phillimore is standing down after thirteen years with the company. He had previously been finance director and brewing and brands director. He will be replaced by Peter Wells, who will take the role of group managing director. Mr Wells is the latest of five generations of the Wells family to head the business. Mr Wells confirmed to the *Morning Advertiser* that the new brewery would open in the summer and that the company was still looking to increase its operations in both the UK and France.

Compiled by Tony Hedger

**At 31 October 2019,
CAMRA had 192,947 members,
of whom 18,731 live in the
Greater London area.**



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So here we are again; another year drawing to a close. What have we learnt? Don't ask me, I'm just searching for something interesting to write to start off this little diversion (without mentioning rugby or Brexit). No, failed there; let's get going, starting with some number puzzles and afterwards I can think about ordering my cards and calendars.

- 15 in D is F in H
- 273 S of S in "FMTTS" by JC
- 7 VTC in the SOM
- 7 C of the R
- 3 C to the B in WT
- 224 G of W in a T
- 6 TTH of BH
- 1 P in a PT
- 775 R in BP
- 60 S is MA in S

'What shall I do for 5BY4 this time?' I thought. Then for no apparent reason I suddenly struck on the idea of matching famous composers with their forenames (or given names as some people call them). So being a man of (a little bit of) culture, I grabbed my copy of the guide to this year's BBC Promenade Concerts and compiled a list of just over forty of the better known ones. Not wishing to insult you with George Frederic, Wolfgang Amadeus or Ludwig van, I have whittled this down to the usual ten (Scope for more in the future, you see). Can you match them? Can you be bothered to try? I don't know, but it helps to fill up the page. Here they are:

- | | | |
|-----------------|----|----------|
| 1. Schumann | A. | Frederic |
| 2. Prokofiev | B. | Johannes |
| 3. Chopin | C. | Maurice |
| 4. Ravel | D. | Gustav |
| 5. Mahler | E. | Jean |
| 6. Shostakovich | F. | Georges |
| 7. Sibelius | G. | Felix |
| 8. Mendelssohn | H. | Dmitry |
| 9. Bizet | I. | Sergey |
| 10. Brahms | J. | Robert |

I enjoyed that; perhaps you did, as well (I like to think that you did).

Right, last lap – here are some reasonably unimportant questions to which you may know (or be able to find out) the answers. Some of them turned out to be a bit geographical this time; the first couple presented themselves to me while watching television programmes recently. Don't bust a gut trying to do them, there's no prize to be won; only the crossword is that highly esteemed.

- What is the name of the longest Roman road in Britain, which runs from Exeter to Lincoln?
- What part of the British Isles is also locally known as Aurigny?
- Opened in 1890, the first deep bored tunnel underground railway in the world is now part of which London Underground line?
- Which line of the London Underground system has most stations (and, if you know, how many has it)?
- You probably know that the deepest station on the London Underground, at 58.5 metres, is Hampstead, but which is the deepest Underground station in central London (and how deep is it)?

- Standing at 757 feet above sea level in the Chiltern Hills, what hill in Buckinghamshire is the starting point of both the Ridgeway long distance path and the Icknield Way?
- How many roads (not streets, lanes, alleys etc.) are there in the City of London?
- The car with the longest production run in the world, indeed, still in production, is British. What make and model is it and how long has it been in production?
- In 2016 (the latest year for which I can find data), which company built the greatest number of cars in Britain and approximately how many did they build?
- For comparison, how many cars did Ford build in Britain in 2016?

So that's it for another edition; hopefully I shall be back in February with the answers and some more puzzles to delight/torment you. In the meantime, I think I shall regale you with another non-rhyming limerick from the archive. This one was penned by Ginny Richardson and first appeared in the Drinker in June 1988 (Blimey! Over 31 years ago!):

If you want a profusion of tone
There's none better than the anemone,
For the colours can range
From blue to orange,
But they fade and are very soon gone.

And with that, I shall leave you wishing you all a splendid Christmas and a wonderful New Year, in spite of . . .

Andy Pirson

(No, not in spite of Andy Pirson!)

THE ANSWERS

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

Number puzzles:

- 2 Tropics (Cancer and Capricorn)
- 14 Plantagenet Kings of England
- 27 Points for Clearing the Coloured Balls in Snooker
- 122 Leadenhall Street is the Cheese Grater
- 1642 Battle of Brentford
- 1 Piano in a Piano Quintet
- 23 Pairs of Chromosomes in a Human Cell
- 30 Goldberg Variations (and an Aria) by Johann Sebastian Bach
- 10 Chains in a Furlong
- 1956 Olympic Equestrian Events Held in Stockholm

5BY4 (more National Trust residents):

- Quebec House, Westerham (Kent) – General James Wolfe
- Barrington Court, Ilminster (Somerset) – Colonel Lyle (Tate & Lyle)
- Hill Top, Hawkshead (Cumbria) – Beatrix Potter
- Smallhythe Place, Tenterden (Kent) – Ellen Terry
- Sissinghurst Castle, Cranbrook (Kent) – Vita Sackville-West
- Clouds Hill, Bovington (Dorset) – T E Lawrence
- Red House, Bexleyheath (Kent) – William Morris
- Shugborough Hall, Stafford – Lord Patrick Lichfield
- Cliveden, Maidenhead (Bucks) – Nancy Lady Astor
- Lamb House, Rye (E Sussex) – Henry James

General knowledge:

1. The Oxford college founded as a seat of learning for the clergy in the reign of Queen Elizabeth I is Jesus College.
2. Before Enzo Ferrari set up his own factory, he was the grand prix team manager for Alfa Romeo.
3. Thinking of supercars, before building cars Lamborghini produced tractors – and they still do.
4. The British car manufacturer which restarted building their 4.3 litre Tourer of 1936 in 2013 (to special order) after a break in production of over 40 years is the Alvis Car Company.
5. The English king married to Elizabeth of York was Henry VII.
6. Likewise, the husband of Adelaide of Saxe Meiningen was William IV.
7. And the king who married Matilda of Flanders was William I (the Conqueror – or Bastard).
8. The song which charted twice in January of 1956, performed by Frankie Laine (No. 10) and Tennessee Ernie Ford (No. 1) was Sixteen Tons.
9. The Beach Boys' follow-up to Good Vibrations, which reached No 4 in May 1967, was Then I Kissed Her.
10. The Lennon & McCartney song that reached No 11 (by David & Jonathan) and No 1 (by the Overlanders) in January 1966 was Michelle.



BOOK REVIEW AND PREVIEW

As a certain time of year approaches, readers might be interested in the following. Mikey G Swann from Filey in North Yorkshire has published a book called *Weird, Wondrous & Historic Pubs of the United Kingdom*. It is his first book and it has taken him ten years, which is no surprise because he has visited all of the pubs listed in all parts of the country. See his Facebook page <https://www.facebook.com/weirdwondrousandhistoricpubs/> for more information. The book is available from Amazon in both paperback and Kindle formats.

A second revision of Des de Moor's *London's Best Beer, Pubs and Bars* is currently being worked on. More in due course.
Tony Hedger



Tribute - Roger Sheffield

I am sad to report that Roger, a passionate supporter of real ale, passed away at the age of 75 in September. He came originally from North London, moving south to Worcester Park in the 1970s. He worked as a quantity surveyor for building firm Higgs & Hill during which time he became a regular customer at Woodies in New Malden. About twenty years later when Linda Thompson Jones became manager, he helped out at the pub. Roger also helped with their first beer festival which featured 21 ales, using his experience to erect the marquee. The festival was a success and steadily grew each year to sixty ales.

Roger's other passion was Karting and he helped to run Formula 6 racing at Rochester Motor Club. He would also travel frequently to the UAE to help his son steward races there. Roger was also membership secretary for the Malden & Coombe British Legion

and secretary of the Grafton Club in New Malden. He assisted with the RBL parades and the Malden fortnight as well as helping out at Kingston beer festival. After the well attended service at Kingston crematorium, those present adjourned to Woodies to down a few ales in Roger's memory.

The picture is of Roger congratulating Linda on winning CAMRA Kingston & Leatherhead branch's Pub of the Year award in 2008.

Clive Taylor

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*For full T&Cs please visit the website for more details.



Campaign
for
Real Ale

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

- Our monthly newspaper 'What's Brewing' (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 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'.



Letters

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 to: ldnews.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.

LONDON PUB GOER

London Drinker – always a great read under the fine, long-standing editorship of Tony Hedger – is surely deserving of a wider readership in the current difficult climate for our precious pubs. But the word 'drinker' is being tarnished by the anti-alcohol lobby and lent the unpleasant connotation of addiction: vis. heavy drinker, problem drinker etc. Its audience are pub goers and they should be referred to as such and not as drinkers. The food offer of course is the reason why many prospective readers visit pubs.

The magazine should drop the word 'Drinker' in the title and move to 'Pub

Goer' or something similar. The change would greatly widen the magazine's appeal, encourage greater readership and surely widen advertising support. It would of course continue its coverage for beer drinkers as now, but under a more attractive title.

It may immediately be felt that a change of name would be damaging to the familiar brand that has been created over so many years. But I believe the change, carefully managed, would ultimately be of great benefit and I urge CAMRA to consider this suggestion seriously.

The best way to accomplish the change would not be sudden, but gradual. For example, first add 'and Pub Goer' to the title in small type. Over the next year or more, increase the size of 'Pub Goer' and reduce 'Drinker' in successive editions until it disappears and the change is accomplished.

Ray Palin

MEMORIES OF THE BREWERY TAP, BRENTFORD

The substation part way down the road states 'Catherine Wheel Yard'. When it changed to 'Road' I do not know. I was told that many years ago it had an arch at the main road end. Look at the steps in front of the pub; you will see two curved kerb stones. It looks like the pub was built over a road going into the William Gomm's Beehive Brewery.

In the book *Brentford and Chiswick Pubs*, by Gillian Clegg, on page 18 you will see a drawing of Catherine Wheel Yard/Road. The pub is known as The Tap by the regulars, some local and some from many miles away. In 1997 or 1998 I first went to the Tap for the music. I could be there three nights a week. The blue paint on the building, I was told, is the flood level from January 1841, a hundred years before I was born. May it continue as a pub as it was and how I know it.

Gus Ellis

Stop press! As we go to print it has been announced that the Brewery Tap will reopen under new management some time in December, after a 'sympathetic refurbishment'. It is promised that the music will be back

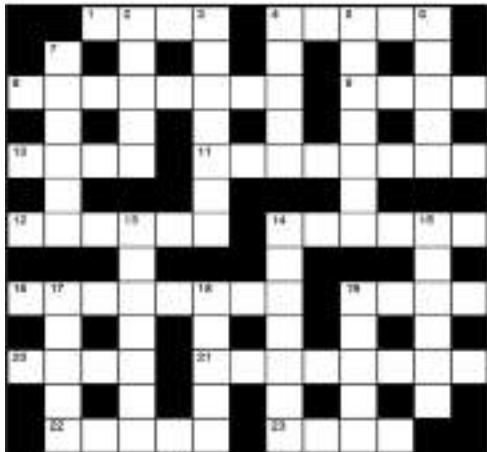
THE BLYTHE HILL TAVERN

I have noticed a change to the pub from about ten years ago. Unfortunately the glass in the windows at ground floor level has been replaced. The old glass had beautiful stanchions in it. Once old glass is lost it simply can't be replaced.

Just one more thing. Re the 10% reduction for CAMRA members. Some of us who are not CAMRA members are of the opinion that everyone else is paying 10% too much!

Mick McAndrew

Compiled by DAVE QUINTON
£20 prize to be won



Name

Address

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

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

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

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

OCTOBER/NOVEMBER'S SOLUTION



Across

1. A piece of old Manx cat. [4]
4. Rare visitor for a worker in South Africa. [5]
8. Political leader is unhappy about getting gifts. [8]
9. I object to poster for drink. [4]
10. Some commandos fired back bullets. [4]
11. Water highly valued, it's said, by this animal. [8]
12. Article on misdeeds in war torn country. [6]
14. Choose the French preserve. [6]
16. Did the Queen ought to take responsibility? [8]
19. Obnoxious person with a fizzy drink. [4]
20. Keen to upset an opera star. [4]
21. A number of watering holes. [8]
22. Taverner very eager to stock bottle. [5]
23. Able to leave machine for a drink. [4]

Down

2. Nuisance with nothing but sauce. [5]
3. A grain's fermented in this drink. [7]
4. South American starts to have Italian food. [5]
5. Small number, crazy, I see wandering around. [7]
6. Mindful of casualty in battles? Just the opposite. [5]
7. Hesitate to put on formal coat. [6]
13. Potter, maybe, and waste away. [7]
14. Standard cut for a vegetable. [7]
15. Long snake, or the opposite? [6]
17. Paradise, giving up ecstasy in a safe place. [5]
18. Fool caught in a sandhill. [5]
19. Demonstrated material. [5]

Winner of the prize for August/September: Alan Pennington of Caversham

Other correct entries were received from:

Tony Alpe, Pat Andrews, H Arnott, Lorraine Bamford, Stephen Block, C Bloom, John Bowler, Tony Bowles, Hugh Breach, K Breach, Kelvin Brewster, Adrian Burman, Eddie Carr, Hilary Clark, Gerry Coe, Richard Conway, Kevin Creighton, Ebenezer Crutten, Paul Curson, Michael Davis, Mick Denny, Joe Ellis, Elvis Evans, Penny Farthing, Roger Foreman, Paul Free, Richard Garton, Christopher Gibbey, Michael Glover, Errol Goobay, Marion Goodall, Roger Grant, Paul Gray, J E Green, Alan Greer, Matthew Griffiths, Caroline Guthrie, Ms Gerry Guthrie, Stuart Guthrie, Peter Haines, 'Shropshire' Dave Hardy, John Heath, Miranda Heester, Lucy Hickford, William Hill, Mr & Mrs Jeal, Eric Johnstone, D M L Jones, Phil Jones, Alan Kerouac, R L P Keys, Roger Knight, Stephen Laight, Mick Lancaster, Pete Large, Terry Lavell, Aidan Laverty, Julie Lee, Andy Lindenburn, Chris Lovelace, Malcolm Lowing, Luis & Melody, Donald MacAuley, Ken Mackenzie, Derek McDonnell, P Maginn, John Manell, Dylan Mason, Rob Mills, Pam Moger, Jan Mondrzejewski, John Moon, Paul Murphy, Brian Myhill, Paul Nicholls, Mick Norman, Gerald Notley, Michael Oliver, Nigel Parsons, G Patterson, Mark Pilkington, Andy Phillips, Tom Phillips, Mick Place, Robert Pleasants, Heather Powell, Jeanette Powell, Derek Pryce, Wyke Regis, David Renwick, Nigel Roe, Richard Rogers, Bertie Rowe, Alex Ryan, John Savage, Roy Tassi, David Taylor, Ken Taylor, Bill Thackray, Mark Thompson, Andy Wakefield, Martin Weedon, Fred Williams, John Williamson, Ray Wright and K Zemek.

There were also five incomplete solutions.

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'Meet the Brewer' event Monday 20th January at 7.30pm