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PAYING OUR WAY

et's face it, the quality of life would be so much worse without a good local pub or club. Well I would say that, wouldn't I, as a CAMRA Branch Pubs & Clubs Officer, but I think most of us like to get out and meet other people over a drink somewhere convenient and congenial, supervised but without too much formality. All the more so in January, and this year's seems to be particularly dark, wet and getting colder as I write.

Yes, it's a good time to enjoy some beer or cider, or indeed a refreshing non-alcoholic drink if we prefer. 'Dry January' campaigners, whatever their motives, need not be deterring pubgoers. From a CAMRA perspective, to quote the 'Tryanuary 2020' website, "We're encouraging you responsibly to support independent beer businesses. . . If you're still intent on taking part in Dry January, you can still support Tryanuary! A visit to the pub for some food and a soft drink, or trying zero alcohol beers from a number of independent UK brewers, is still not only supporting the beer industry, but keeping you on track with your resolutions too!"

In the last issue I reviewed what the 2019 Cask Report had to say about promoting cask ale. I noted how its average price, especially in London, had continued to rise above inflation, questioned the suggestion that we

should be paying yet more and noted the vast price difference we might find for the same beer in different pubs.

But how much less should we be paying for lower strength beers? The higher the ABV, the higher the beer duty and, if I'd take twice as long to drink a pint at 6% ABV than at 3% ABV, I might expect to pay twice as much for it. Finding Prince of Denmark (7.5% ABV) on cask in a well known Harvey's pub recently, I thought a pint at £6.60 was quite reasonable. For that matter, I can understand that a high strength KeyKeg or canned beer may be good value.

In many places, though, there seems to be little difference in price between a 3% ABV cask beer and a 6% ABV one. So by my reckoning either the stronger beer is a much better deal or the session beer costs too much. For aficionados of stronger beers that is good news but, for brewers and publicans, promoting the Tryanuary message makes even more sense when sales of lower alcohol beers, not to mention soft drinks, can be that much more profitable. So drink responsibly, in moderation; it's best for us, and for the prosperity of our pubs and clubs.

We are not a campaign for cheap beer as such. For that, there are plenty of Wetherspoon's pubs offering locally brewed cask beers in good condition reflecting their rapid turnover. But should CAMRA discount vouchers, especially for those bargain strong beers, be allowed, in effect, further to erode microbrewers' profit margins? I am sure the Editor would welcome letters from readers.

Geoff Strawbridge

Regional Director CAMRA Greater London Region

20 years of good beer

It is said that, as one gets older, time flies. A recent conversation with Mike Hill and Richard Dinwoodie emphasises that sentiment. Twenty years ago they set up Utobeer, a leading light at that time for importing interesting beers. Although their stall in Borough Market is still going, these days they are equally known for the Rake, a proper pub at the edge of Borough Market and Tap East, their pub brewery at Stratford. Never ones to do things in a traditional fashion, their celebration was a 'bring a bottle' affair involving friends from all over the world. This gave us an excuse to open our last bottle of Holy Smoke from the defunct Cricklewood Brewery, which had matured well. A good way to celebrate a London icon. Christine Cryne

Branch diaries

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

REGIONAL EVENTS

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

March – Wed 25 (7.30) London AGM and Liaison Committee (regional co-ordination mtg for London branch reps). Royal Oak (upstairs), 44 Tabard St, Borough SE1 4JU. Website: www. london.camra.org.uk

LONDON PUBS GROUP

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

February – Sat 15 Kingston and New Malden: (12pm) Duke of Buckingham, 104 Villiers Rd, Kingston; (1pm) Spring Grove, 13 Bloomfield Rd; (2.45) Coccanut, 16 Mill St; (3.45) Druids Head, 3 Market Place; (4.30) Canbury Arms, 49 Canbury Park Rd; (5.45) Royal Oak, 90 Coombe Rd, New Malden. Public transport will be required at times. March - Wed 18 (7.15 for 7.30) Mtg. Ship (upstairs), 68 Borough Rd, SE1. All CAMRA branches and members

interested in pub research and preservation welcome. Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

February - Sat 8 (2.30) Wassail. One Tree Hill Allotments, Honor Oak Park SE23: www.ianwhite.info/Wassail.html Website: www.camra.org.uk/cider/campaigns/cider-and-perry-months/

YOUNG MEMBERS GROUP

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

February – Monday 17 Portobello Brewery, free tour and tasting. Join us at Mitre Way, White City, W10 6AU after work to meet the brewers and taste their fantastic beers. Contact Tori as above for more info.

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

BEXLEY

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

February – Wed 12 (8.30) Mtg. Furze Wren, 6 Market Pl,
Broadway Sq, Bexleyheath. - Wed 26 (8pm) GBG entries
final selection mtg. Furze Wren again.

March – Sat 7 Joint micropubs tour with Bromley Branch: (12pm) Hackney Carriage, 165 Station Rd, Sidcup; (1pm) Hangar, 37 The Oval, Blackfen; (2pm) Broken Drum, 308 Westwood La; (3.10) Door Hinge, 11 High St, Welling; (4.30) Bolthole, 12 Falconwood Parade, Welling. - Wed 11 (8.30) Mtg. 151 Club, 151 Broadway, Bexleyheath.







A REFRESHING AMBER SESSION BEER FROM THE HOME OF RUGBY

Branch diaries

Before attending socials or meetings we recommend checking as times/venues could change.

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

BROMLEY

Barry Phillips, social.secretary@bromley.camra.org.uk
February – Thu 6 (12pm) South Norwood Beer Festival
soc. Stanley Halls, 12 South Norwood Hill. - Mon 10 (from
6.30) Meet the Brewer (Musket) and tap takeover.
Orpington Liberal Club, 7 Station Ad, Orpington. - Sat 15
Real Ale Ways: (2pm) 55 Station Approach, Hayes,
departing (3.40) on 246 bus to Westerham; (4.20) 23 High
St, Westerham. - Wed 26 (7.30) Cttee mtg. Chancery, 90
Bromley Rd, Beckenham.

March – Mon 2 Farnborough soc: (2pm) Change of Horses, 87 High St; (4pm) Woodman 50 High St. - Sat 7 Bexley micropubs tour. See above. - Sat 14 (2.30 for 3pm prompt start) Branch AGM, Orpington Liberal Club, 7 Station Rd. - Sat 21 Day trip to Maidstone: meet (10.50am) Bromley South Stn for 11:12 train to Maidstone East; (12.15) Rifle Volunteers, 28 Wyatt St; (1.30) Olde Thirsty Pig, 4a Knightrider St; (2.45) Cellars Alehouse, The Old Brewery, Buckland Rd; (4pm) Flower Pot, 96 Sandling Rd. - Tue 31 (7.30) Cttee Mtg. Queen's Head, 25 High St, Downe.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

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

February - Thu 6-Sat 8 South Norwood Beer Festival (see page 13). - Thu 13 (1pm) Soc. Cock & Bull, 26-30 High St, Sutton. - Wed 19 (8.30) Soc. Harrow, 6 High St, Cheam. - Tue 25 (8.30) Mtg. Dog & Bull (upstairs), 24 Surrey St, Croydon.

March – Wed 4 (8.30) Carshalton soc. Sun, 4 North St. -Thu 12 (1pm) Soc. Green Dragon, 58 High St, Croydon. -Wed 18 (8.30) S. Norwood soc. Portland Arms, 152 Portland Rd. - Thu 26 (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

February – Sat 1 (12.30) National Inventory certificate presn. Festival Inn, Grundy St, E14, then (2.15) Grapes 76 Narrow St, E14 and two others. - Tue 4 (8pm) GBG 2021 and Pub of the Year selection mtg. Leyton Technical, 265 High Rd, E10. - Tue 18 (7.30) Soc. Farringdon Tap, 41 Farringdon St, EC4A.

March – Tue 10 (8pm) Mtg. Northcote Arms, 110 Grove Green Rd, E11. - Sun 29 (2pm) Pig's Ear washup. Olde Rose & Crown, 53 Hoe St, Walthamstow. Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498, contact@enfieldandbarnet.camra.org.uk February – Wed 5 Surveys: (8pm) Alfred Herring 316 Green Lanes, Palmers Green; (9.30) Dog & Duck, 74
Hoppers Rd, Winchmore Hill. - Tue 11 (8pm) Old White
Lion, 121 Great North Rd, N2; (9pm) Bald Faced Stag, 69
High Rd, N2. - Mon 17 (8pm) GBG 2021 final selection.
Little Green Dragon, 928 Green Lanes, Winchmore Hill. Thu 27 (12.30) Picture Palace, Lincoln Rd, Ponders End.
March – Tue 10 (8pm) Railway Bell, 13 East Barnet Rd,
New Barnet; (9.45) Builders Arms 3 Albert Rd, EN4. Sat 21 Soc: (12.15) Greyhound, 52 Church End, Hendon;
(1.15) Midland Hotel, 29 Station Rd, Hendon; (3.30) Moon
under Water, 10 Valley Parade, Edgware Rd, Colindale. Tue 31 (8pm) Olde Mitre, 58 High St, High Barnet.
Website: www.enfieldandbarnet.camra.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor 020 8949 2099, ctaylor20070@freeuk.com February - Sat 1 Coach trip to Kissingate Brewery and some pubs. Pick up (10.30) Surbiton and Dorking. Fare £15. Optional buffet £10 Bookings to Adrian on 07774 859 624 or akpalmer@talktalk.net - Tue 4 (7pm) Korean evening in New Malden. Meet (7pm) Watchman (W'spoon's), then adjourn to a nearby restaurant. Names please. - Fri 7 (7.30) Presn to barman for 35 years's ervice. Wych Elm, Elm Rd, Kingston. - Thu 20 (8pm) Branch AGM. Willoughby Arms (upstairs), 47 Willoughby Rd, Kingston. - Sat 22 Esher and Claygate: (1pm) Wheatsheaf, Esher Green; (2pm) Albert, High St; (3pm) Swan, Hare La, Claygate; (4pm) Griffin, Common Rd; (5pm) Winning Horse, 35 Coverts Rd; (6pm) Hare & Hounds, The Green. - Tue 25 (8pm) GBG selection mtg. Norbiton (upstairs), Clifton Rd, Norbiton. March - Wed 4 (8.15) Mtg. Druid's Head (upstairs), Market

March – Wed 4 (8.15) Mtg. Druid's Head (upstairs), Market Place, Kingston. - Thu 26 South Surbiton sortie: (1pm) Surbiton Flyer, Victoria Rd; (2pm) Prince Of Wales, 117 Ewell Rd; (3pm) Royal Oak, 261 Ewell Rd; (4pm), Maypole, Hook Rd; bus back into Surbiton for the Lamb etc. Website www.camrasurrey.org.uk

NORTH LONDON

John Wilson, 07840 111590, jgwnw3@hotmail.com; February - Tue 4 Bloomsbury WC1 soc: (7.30) Resting Hare, Woburn Walk; (8.15) Friend at Hand, 2 Herbrand St; (9pm) Swan, 7 Cosmo Pl; (9.45) Holborn Whippet, 25 Sicilian Ave; (10.30) Ship Tavern, 12 Gate St. - Tue 11 Upper Holloway soc: (7.30) Shaftesbury Tavern, 534 Hornsey Rd; (8.15) North Nineteen, 194-196 Sussex Way; (9pm) Landseer Arms, 37 Landseer Rd; (10pm) Owl & Hitchhiker, 471 Holloway Rd. - Tue 18 Crouch End soc: (7.30) Brave Sir Robin, 29 Crouch Hill; (8.15) Harringay Arms, 153 Crouch Hill; (9pm) Small Beer Bar, 22 Topsfield Parade, Tottenham La; (9.45) Queens, 26 Broadway Parade; (10.30) Kings Head, 2 Crouch End Hill. - Tue 25 South St Pancras soc: (7.30) Lucas Arms, 245a Grays Inn Rd; (8.15) Queen's Head, 66 Acton St; (9pm) Harrison, 28 Harrison St; (9.45) Boot, 116 Cromer St; (10.30) Skinners Arms, 114 Judd St.

March – Tue 3 Stroud Green soc: (7.30) Nicholas Nickleby, 6 Ferne Park Rd; (8.15) Old Dairy, 1 Crouch Hill; (9pm) White Lion, 125 Stroud Green Rd; (9.45) Shaftesbury Tavern, 534 Hornsey Rd.- Wed 4 (2pm) Soc. King Charles I, 55 Northdown St, N1. - Tue 10 West Bloomsbury soc: (7.30) Marlborough Arms, 36 Torrington Pl; (8.15) Museum



THURSDAY MARCH 26TH - SATURDAY MARCH 28TH 1PM-11PM
Pre-register on www.wandsworthbeerfestival.eventbrite.co.uk

In conjunction with Le Gothique Bar & Restaurant. www.legothique.co.uk. Tel: Mark 020 8870 6567

Branch diaries

Tavern, 49 Great Russell St; (9pm) Plough, 27 Museum St; (9.45) Old Crown, 33 New Oxford St; (10.30) White Hart, 191 Drury La. - Tue 17 Royal College Street NW1 soc: (7.30) Draft House Camden, 102-104 Camden Rd; (8.15) Prince Albert, 163 Royal College St; (9pm) Golden Lion, 88 Royal College St; (9.45) Constitution, 42 St Pancras Way; (10.30) Colonel Fawcett, 1 Randolph St. - Tue 24 (8pm) Mtg. Snooty Fox, 75 Grosvenor Ave, Canonbury. - Tue 31 Dartmouth Park soc: (7.30) Bull & Last, 168 Highgate Rd; (8.15) Dartmouth Arms, 35 York Rise; (9.15) Star, 47 Chester Rd. Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(h), 07971 316469(m), rh014q5742@blueyonder.co.uk (No February meetings)

March – Wed 18 (8pm) Mtg & soc. Pilot, 56 Wellesley Rd, Gunnersbury/Chiswick W4. - Tue 31 Brentford soc: (8pm) Brook (ex-Royal Oak), 38 New Rd; (9pm) Black Dog Beer House, 17 Albany Rd; (10pm) Brewery Tap, 47 Catherine Wheel Rd.

Website: www.rhcamra.org.uk

SOUTH EAST LONDON

Neil Pettigrew, contact@sel.camra.org.uk; Social Sec: Andrew Sewell, social@sel.camra.org.uk
February – Thu 6 (7pm) South Norwood Festival visit.
Stanley Halls, 12 South Norwood Hill, SE25. - Tue 11 (7.30)
Mtg & soc. Blythe Hill Tavern, 319 Stansted Rd, SE23. Wed 19 Kidbrooke to Lewisham crawl: (7pm) Depot, 7
Peglar Sq, Kidbrooke Village, SE3; (8.15) Duke of
Edinburgh, 394 Lee High Rd, SE12; (9.15) Dirty South, 162
Lee High Rd, SE13; (10.15) Suttons Radio, 119 Lewisham
High St. - Wed 26 (7pm) Quiz night. Sun, 61 Coldharbour
La, SE5.

March – Thu 5 (7.30) Mtg & soc. Ignition Brewery Taproom, 44a Sydenham High St, SE26. - Tue 10 Greenwich SE10 crawl: (7.30) Hardy's, 92 Trafalgar Rd; (8.15) Crown, 176 Trafalgar Rd; (9pm) Pelton Arms, 23 Pelton Rd; (9.45) River Ale House, 131 Woolwich Rd. - Tue 17 (7pm) Wickham Arms, 69 Upper Brockley Rd, SE4; (8pm) Skehans, 1 Kitto Rd, SE14. - Wed 25 Deptford SE8 crawl: (7.30) Surrey Docks, 185 Lower Rd; (8.30) Farriers Arms, 214 Lower Rd; (9.30) Black Horse, 195 Evelyn St. Website: http://sel.camra.org.uk

SOUTH WEST ESSEX

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

February – Tue 4 (7.30) Soc. Hop Inn Micropub, 122 North St, Hornchurch. - Fri 7 (1pm) Soc. 27th White Cliffs Beer Fest, Maison Dieu (Town Hall), Biggin St, Dover, by 'Javelin' train, 11:44 from Stratford International in just 57 mins; take DLR from West Ham/ Stratford to Stratford International. GroupSave Train Tickets: 3 to 9 adults travelling together get a third off. - Wed 12 (8pm) Soc. Great Spoon of Ilford, 114/116 Cranbrook Rd. - Tue 18 Soc: (7.30) Ship, 93 Main Rd, Gidea Park; (8.30) Gidea Park Micropub, 236 Main Road. - Thu 20 (7.30) Soc. 21st Chelmsford Winter Beer & Cider Fest, King Edward VI Grammar School (KEGS), Broomfield Rd (5 to 10 mins walk

from Chelmsford Rail Stn). - **Wed 26** (8pm for 8.30) GBG Selection mtg. White Hart, Kings Walk/Argent St, Grays. - **Fri 28** (12pm) Soc. 11th Chappel Winter Beer Fest, East Anglian Rly Museum, Chappel & Wakes Colne. NB: Free admission for CAMRA/EARM members Fri (before 5.30) & all day Sat.

March – Wed 4 (8pm) Soc. Fatling, 109 High St, Hornchurch. - Wed 11 (8pm) Soc. Ye Olde Green Dragon, 112 Shenfield Rd, Shenfield. - Wed 18 Soc: (7.30) Pipe Major, 1 Yiewtree Ave/Rainham Rd South, Dagenham; (8.30) Eastbrook, Dagenham Rd/Rainham Rd South: (9.45), Goose, 143 South St, Romford. - Thu 26 (8.30), Soc, Two Brewers, Chigwell Row, 57 Lambourne Rd, Chigwell. Website: swessex.camra.org.uk

SOUTH WEST LONDON

Mike Flynn, 07751 231191, mike.flynn@camraswl.org.uk. February – Wed 12 (7.30) Open cttee mtg. Balham Bowls Club, 7-9 Ramsden Rd, Balham, incl Pub of the Year 2019 announcement. - Sun 23 (12.15) GBG 2021 final selection mtg. Sultan (upstairs) 78 Norman Rd, South Wimbledon. March – Tue 24 Wimbledon tour: (7.15) Garratt & Gauge, 18 Hartfield Rd; (7.50) Alexandra, 33 Wimbledon Hill Rd; (8.40) Rose & Crown, 55 High St, Wimbledon Village; (9.30) Swan, 89 Ridgway (optional finish at Hand in Hand and/or Crooked Billet if time permits). Website: camraswl.org.uk; Fb: CAMRAswl; Tw:

WATFORD & DISTRICT

@CAMRAswl

Mark Fried, 07515 414944, branch@watford.camra.org.uk February – Thu 6 Abbots Langley soc: meet (8.30) Royal Oak, Kitters Green. - Thu 20 Rickmansworth soc: meet (8.30) Western, 205 High St. - Mon 24 (8pm) Mtg. Wellington Arms, 2 Woodford Rd, Watford.

March – Tue 3 Bushey soc: meet (8.30) Bushey Conservative Club, 7 High St. - Thu 19 (8pm) Annual Breweriana Auction. West Herts Sports Club, 8 Park Ave, Watford. Viewing from 7pm. - Mon 30 (8pm) Branch AGM. Wellington Arms, 2 Woodford Rd, Watford.

WEST LONDON

Paul Charlton, 07835 927357, contact@westlondon.camra.org.uk; Social Sec: Stuart Duncan, 07432 132933, socials@westlondon.camra.org.uk February – Tue 4 Eight pub GBG survey tour: start (2pm) George, 213 Strand WC2. - Wed 12 Four pub GBG survey tour & soc: start (4pm) Antelope, 22-24 Eaton Terr, SW1. - Thu 20 (7pm/7.30) Mtg. Star Tavern (upstairs), 6 Belgrave Mews West SW1X. - Wed 26 Covent Garden soc: (7pm) Moon under Water, 28 Leicester Sq; (7.50) Salisbury, 90 St Martin's La; (8.35) Lamb & Flag, 33 Rose St; (9.20) Lemon Tree, 4 Bedfordbury; (10pm) Harp, 47 Chandos Pl. March – Tue 10 (7pm/7.30) Mtg. Speaker (upstairs), 46 Great Peter St, SW1. Thu 19 (2.30) Soc. Willow Walk, 25 Wilton Rd, Victoria. - Tue 31 Temple soc: (7pm) Devereux,

20 Devereux Ct; (8pm) Edgar Wallace, 40 Essex St; (8.50)

Cheshire Cheese, 5 Little Essex St; (9.30) Temple Brew

Website: www.westlondon.camra.org.uk

House, 46 Essex St.

Branch diaries

WEST MIDDLESEX

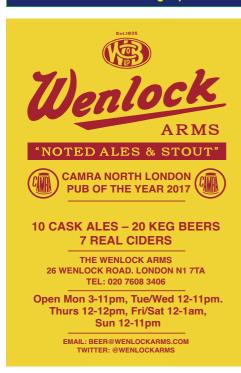
info@westmiddx-camra.org.uk: Social Sec: Thomas Black, 07936 062730

February – Mon 3 W4 Soc: (7pm) Bollo House, 13-15 Bollo La; (8pm) Swan, 119 Evershed Walk, Acton La; (9pm) Duke of Sussex, 75 South Parade. - Thu 20 Pinner HA5 soc: (7pm) Beer Asylum, Red Lion Parade, 1 Bridge St; (8pm) Queens Head, 31 High St; (9pm) Odd Fellows, 2 Waxwell La. - Wed 26 (8pm) GBG selection mtg. Southall Conservative Club, High St, Southall.

March – Sat 7 (6.30) Soc. Equinox Horsham Beer festival, Denne Rd, Horsham. - Wed 18 Harrow soc: (7pm) Castle, 30 West St; (8pm) Kingsfield Arms, 111 Bessborough Rd; (9pm) Moon on the Hill, 373-375 Station Rd; (10pm) White Horse, 50 Middle Rd. - Tue 24 (8pm) Mtg Crown & Treaty, 90 Oxford Rd, Uxbridge.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the April/May edition is absolutely no later than Friday 6 March 2020. Please send entries to *Idnews.hedger@gmail.com*.





CAMRA news and events

GUIDING LIGHT

This year's South West London branch Christmas party was held in some stables and guided by a star. The stables are the historic ones on the site of the former Ram Brewery and the undoubted star was brewer John Hatch. About 30 members attended and were treated to a selection of John's excellent beers, brewed on the premises using his 'do-it-yourself' brewing equipment.



John with his certificate

If all goes according to plan, this will be John's last Christmas in the present arrangement. Sometime in 2020 he is due to join up with Sambrook's Brewery when it moves onto the old Ram Brewery site. To mark the occasion the branch presented John with a framed certificate saying 'Presented to John Hatch in grateful recognition of his fine achievement in keeping brewing alive on the site of the Ram Brewery, Wandsworth, since 2006'. We thank John for his warm hospitality. The brewery is not a commercial operation and visits are strictly by appointment only.

Tony Hedger

DRINKERS COME TOGETHER FOR PIG'S EAR 36

3 to 7 December saw Hackney's Round Chapel filled with the sounds of clinking glasses and conversation as the 36th version of the Pig's Ear Beer Festival, organised by CAMRA's East London & City Branch. took place. With an increased turn out compared with 2018, the festival served over 15,550 pints from 97 breweries with a range spanning over 220 casks. A limited range of real ale was served from KeyKegs, with this bar being sold out well before the festival closed on Saturday night.



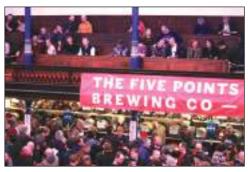
Hackney Ladies Rugby Club - it's better than training!

Since the festival moved to Hackney, charitable donations have been made to causes chosen by the Speaker of Hackney, with a grand total of £1,138.52 gifted by drinkers in 2019. Speaker Kam Adams formally opened the festival and was very keen to pour a few pints to welcome visitors to Hackney.

This year's beer of the festival again comes from within the branch boundaries, the winner being Mechanic Brewery's Green Diesel stout.



The Speaker in action



Drinking as a spectator sport!

Pigs Ear will return for the 37th time from 1 to 5 December in 2020; keep an eye on www.pigsear.org.uk and future editions of London Drinker for news!

Alan Perryman

SPBW NEWS

Congratulations to Ye Olde Mitre in Ely Place (EC1N 6SJ) which has been voted the Society for the Preservation of Beers from the Wood's London Pub of the Year for 2019. Compiled by Tony Hedger

THIS EDITION'S COVER

There's no story behind this. The Dog & Bell is simply a very good pub. It is a privately owned free house usually with six beers on handpump. You will find it not far from the Thames at 116 Prince Street (off Watergate Street) in Deptford, SE8 3JD. See page 27 for their latest event and look out for the annual pickle festival.

At 31 December 2019, CAMRA had 192,375 members, of whom 18,544 live in the Greater London area.



Ye Olde Mitre

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

Historic and Traditional Ale-House

London Pride, Dark Star and 5 guest ales per day plus rotating real cider

SPBW London pub of the year 2019

We are now on Untappd for business, so our beer list is now available online

Check out our new updated website: veoldmitreholborn.co.uk

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 2019



Watford & District

Breweriana Auction

WEST HERTS SPORTS CLUB 8 Park Avenue, Watford, WD18 7HP

Thursday 19th March 2020

Viewing from 7pm for an 8pm start

Contact Bill Austin for information and catalogue
Tel: 07789 900411 baustin1951@btinternet.com

SO WHAT NOW?

To quote Pete Townsend (and cue ARP 400 synthesizer), 'Meet the new boss... Same as the old boss'. CAMRA's National Chairman, Nik Antona, congratulated the Conservatives on their election win and added, "Pubs make a significant contribution to our society, culture and economy and we hope the government will act quickly to ensure stability and a thriving future for beer and pubs. This means prioritising reform of the business rates system, consider a lower rate of tax on beer served in pubs and taking action to ensure the Pubs Code is fit for purpose."

This was partly echoed by Emma McClarkin, the new chief executive of the British Beer & Pub Association, the trade body representing the pub owning businesses. She told the Morning Advertiser, "With a clear election result, there is now a new Government in power and our priority will be working with them to provide the support our sector needs to flourish in 2020. Brexit deadlines will soon be upon the new Government and we hope they will be quick to resolve the need our sector has to retain access to talent post-Brexit. The Conservative Party manifesto included a commitment to cut business rates for pubs and a review of alcohol duty to ensure the tax system is supporting British drink producers. We look forward to working with the new Government to ensure it delivers on much needed support for our sector, including recognising the 228,000 people who have signed the Long Live the Local petition to cut beer duty. Pubs and beer play a vital role in our lives, communities and economy. It is imperative the new Government does all it can to support them."

The Queen's Speech included mention of the reform of business rates, as well as bringing in an additional discount for pubs and during the election campaign the Prime Minister did say that any new Government which he led would look into alcohol duties. The Prime Minister appears to get on very well with Tim Martin and assuming that this relationship goes beyond 'Brexit', it will be interesting to see what influence Mr Martin can bring, especially over duty and VAT. The politician most associated with a pint of beer however is probably Nigel Farage who I understand intends to transform his Brexit Party into the Reform Party. It will also be interesting to see what he proposes.

PLEDGE FOR PUBS

Readers may remember that CAMRA asked its members to canvass parliamentary candidates in their area to see if they supported its 'Pledge for Pubs' which was (1) celebrate and promote great beer, (2) support action to help pubs thrive and (3) represent the interests of pub goers, beer and cider drinkers. 2,300 CAMRA members took part and 508 candidates 'took the pledge'. Of these, 48 were elected and nine of these represent Greater London constituencies.

LIFE AFTER LOSING

Some MPs are able to cope with losing their seats better than others. In 2015 Stuart Donaldson, at the age of 23 and representing the SNP, became the youngest male MP. Alas, he became the youngest ex-MP two years later. Rather than seek re-election, he joined the staff of CAMRA where

he is now our Senior Campaigns Manager with overall responsibility for campaigns and public affairs, taking the lead on issues involving Westminster and the EBCU.

COMMUNITY PUBS FUNDING

There are several mentions of community pubs in this edition. The Plunkett Foundation, in a report entitled A Better Form of Business, says that the community pub sector grew by 13% in 2018, with 11 new openings, just below the 13 in 2017. At the end of 2018 there were a total of 95 community owned pubs, mainly in rural areas where the formula works best. They are a lifeline for isolated rural locations where other amenities have been lost. A few community-owned sites have however changed to being privately owned.

Happily, this growth is set to continue. Before Christmas it was announced that the Government was to award £650,000 to the Plunkett Foundation to fund their More than a Pub initiative. This will provide grants and advice for new community pub schemes. Similarly, the well established Pub is the Hub organisation is to receive £500,000, which will go towards helping rural pubs incorporate services such as post offices, shops and libraries into their businesses.

STONEGATE AND EI

The Competition & Markets Authority is close to allowing the £1.27 billion deal so long as Stonegate address the issue of a reduction in competition in certain areas. Stonegate have identified 42 pubs which they are willing to sell, 15 of which are in London. Apparently, potential purchasers for the pubs have already been identified. The deadline for a final decision is 19 February. More in the next edition, including details of the pubs involved if we have them.

REDBRIDGE LATE NIGHT LEVY

reported in our October/November edition that the Borough of Redbridge had deferred a decision on adopting a Late Night Levy. I'm dismayed to report that they have now decided to go ahead. Alan Barker of CAMRA's South West Essex branch commented, "These sort of levies are a very blunt instrument to fund local policing of late night disorder. They penalise licensed premises that have been granted opening hours after midnight, irrespective of whether or not there is any history of trouble originating from a particular pub, and whether or not a pub actually uses its late night hours on a regular basis. Many pubs now stay open after midnight without incident (particularly at weekends) and I would suggest that it is mainly those with nightclubs that stay open until after (say) 2am that are the focus for disorder, rather than community locals. If there needs to be a levy, it should only be paid by those premises that have a history of trouble recorded by the police. Having a fixed closing time of midnight to avoid the Late Night Levy will tend to result in most of those pubs (that don't have nightclubs, but do close after midnight) cutting back their (currently staggered) closing times so that everyone leaves the pubs at the same time, putting pressure on late night food outlets and public transport, which may have the unintended consequence of creating a new source of disorder, as people compete with each other for these limited resources."





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ON YOUR RADIO...

he 4 December edition of BBC Radio Four's 'In Business' programme featured micropubs, starting at the Long Pond in Eltham. I doubt if there was much that readers of this magazine would have learned but it was good in itself that the subject was covered. The programme stressed the prominence of local real ale in micropubs and the contrasting problems with pub owning businesses and the tie. The other micropub visited was in Preston where two female customers explained that they visited regularly because they found the pub 'female friendly' but would not visit any other local pubs. The programme also covered the community buy-out of threatened pubs. It was reassuring to hear the representative from the Plunkett Foundation say that there had been no failures in the community pubs that they had helped to set up. CAMRA did get a mention but it wasn't exactly flattering.

THE LONDON PLAN

The London Plan is the Mayor of London's strategic plan, setting out an economic, environmental, transport and social framework for development. CAMRA's London Region has contributed to its substantial revision in respect of planning policy and practice relating to the preservation of pubs. It is understood that Policy HC7 (Protecting Public Houses) has been adopted and that the new London Plan will be published in time for the next edition.

FLIPPING HECK!

personally, I find beer mat flipping an annoying habit, especially when it leads to my pint being knocked into my lap. I must however be in the minority because it is popular enough to warrant the launch of the first ever beer mat flipping world championships. It will be held on 8 February at the Ship and Shovel, Warsash Road, Warsash, near Southampton, SO31 9HX, from 4pm to 9pm. There will be two separate competitions: 'Master Flip', which is for the highest number of beer mats in a single flip and 'Speed Flip' which is the fastest flipping of ten beer mats one after the other. It is open to everyone and entry costs £10 for adults and £5 for under 18s. The proceeds will go towards the pub's 'Community Pot' which funds local charities.

OOPS! MISSED.

pologies but I found out too late to alert you that 12 A December was National Lager Day. I recall that there was however something else happening that day.

Compiled by Tony Hedger

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

London, Capital of Brewin

We now have more than 100 breweries in Greater London. They are listed on the London CAMRA website: www.london.camra.org.uk Look for London beers in London pubs.

We hope you will enjoy them, and please tell everyone about them.

CAMRA'S NATIONAL PUB AND CLUB OF THE YEAR

he final four that have progressed through the various rounds since being voted their local CAMRA branch's pub of the year are:

- The Swan with Two Necks, Pendleton, Lancashire, BB7 1PT;
- The George & Dragon, Hudswell, North Yorkshire, DL11 6BL;
- The Bell Inn, Aldworth, Berkshire, RG8 9SE;
- The Red Lion, Preston, Hertfordshire, SG4 7UD.

The Red Lion has the distinction of being the first community-owned pub in the country. The other three are all previous winners, so well done to them for maintaining their standards.

AMRA has also named the clubs that have got through to the final round of their Club of the Year competition for 2019, which is run in conjunction with *Club Mirror* magazine. As with pubs, clubs are nominated by branches and are judged by a panel of volunteer CAMRA members throughout the year. They are:

- Flixton Conservative Club, Urmston, Greater Manchester;
- Appleton Thorn Village Hall, Warrington;
- Orpington Liberal Club, here in the London Borough of Bromley;
- Cheltenham Motor Club, Cheltenham, Gloucestershire.

Flixton welcomes CAMRA members on production of a valid membership card while Appleton regularly has up to seven beers, plus up to five ciders and perries and Cheltenham is run by an enthusiastic steward who keeps six ales on tap.

Congratulations in particular to Orpington Liberal Club, London's sole competition finalist. They have established a tremendous and well deserved record in these competitions. Their address is 7 Station Road, BR6 ORZ (handy for the station) and a CAMRA or NULC membership card will get you in.

From CAMRA press releases



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Time for a change - CAMRA reviews its beer styles

CAMRA is only too aware that beer styles in the UK aren't static. You only have to look at the growth of American Pale Ales, Golden Ales, aged beers and foreign beer styles such as sours to be aware of what a great time it is to be a beer drinker.

Early in 2019, CAMRA's National Executive set up a Beer Styles Review Group, which I chaired, to take a look at the beer styles then in use for the Champion Beer of Britain Beer (CBoB) competition to see if they were fit for purpose. After consulting with people both within CAMRA and in the industry, the overall conclusion was that the market has significantly moved on since 2008 when the last major review was conducted.

Athough it would have been easy to simply expand the list of styles and judging categories, the Review Group had to consider the practicalities pertaining to the running of the CBoB Competition. This means ensuring that there are sufficient beers in any category to give a sensible number to be judged at the preliminary regional competitions and that there are enough local beer festivals available to host a judging. As a consequence, the new CBoB judging beer style groups will be increased from ten to twelve.

So what are the changes? The Review Group were aware that, although in some categories there were not huge numbers of beers, there were good campaigning reasons to keep a particular style and protect it, for example milds. There was also a strong feeling



that CAMRA needs to protect traditional bitters (because if we don't, nobody will) and concern was raised about the way the IPA (India Pale Ale) market has been developing, with some beers which are labelled IPA not displaying the characteristics expected. This has resulted in three

categories: Session Bitters (4.3% ABV and below), Premium Bitters (above 4.3% ABV) and IPAs, with the latter encompassing both British and New World styles.

As part of the review, it was noted that there was some bewilderment as to the difference between porters and stouts, with both public and brewers being confused. These will now be combined but divided into two by alcohol content with the stronger category (above 4.9% ABV) including Imperial Russian Stouts and Baltic Porters.

The Group also considered the growing number of Pale Ales, a style that currently doesn't fit into either the Golden Ales (too malty) or Bitters (too fruity). In future, these will be judged together with Blonds and Golden Ales in two categories, Session and Premium.

Another area of growth has been speciality beers. In future, there will be two Speciality categories: one for beers that have been made with 'non-conventional' ingredients or techniques and the other for beers that are flavoured. They will be judged as part of the winter judging rather than the summer as currently.

With the plethora of beer styles available, the Review Group is only too aware that there will still be some beer styles that do not neatly fit into the new categories but we believe that these changes are a move forward. Sessions are being planned for people to come along and taste the changes so they are ready for the members' CBoB voting in autumn 2020. In London, a short session is being run at Sambrook's Brewery on 11 March and a full taste training session at Wimbledon Brewery on 29 February. Go to https://cryneinyourbeer.sitelio.me/ for details on these and others.

Christine Cryne Chair of CAMRA's London Tasting Panel

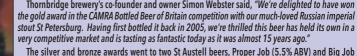
Editor's note: Christine is also holding two tasting sessions at CAMRA's Great British Beer Festival – Winter (see page 17). For details go to https://winter.gbbf.org.uk/beer-tastings.

Champion Bottled Beer of Britain

CAMRA's Champion Bottled Beer of Britain was, as usual, held at the BBC Good Food Show in Birmingham at the end of November. The winner was Thornbridge's Saint Petersburg Imperial Russian Stout (7.4% ABV). The tasting notes are 'a rich and full-bodied stout with black treacle and dark notes. It has a robust, bitter finish that gives it a great balance and is the perfect brew to pair

with a fruity cake'. That is assuming that you still have any left after Christmas.

Thornbridge brewery's co-founder and owner Simon Webster said, "We're delighted to have won



The silver and bronze awards went to two St Austell beers, Proper Job (5.5% ABV) and Big Job (7.2% ABV).

Proper Job is described as a 'quaffable, fruity golden ale, whose drinkability belies its strength. Its fruitiness makes it moreish, but the bitterness provides a balance to the malty sweetness'.

The organiser of the competition, CAMRA national director Gary Timmins commented, "Congratulations to Thornbridge and St Austell for brewing some fantastic beers. This was a tough competition and it was hard for the judges to whittle down to the final three. It's fantastic to be able to make the announcement at the BBC Good Food Show - the epitome of all things good in the food and drink industry."

From a CAMRA press release



Gary Timmins presents the award to Carl Brett on behalf of Thornbridge. (photo by Christine Cryne)

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ADMIRAL PURCHASE FROM MARSTON'S AGREED

The acquisition of 137 pubs from Marston's for £44.9 million has been agreed by the board of Admiral Taverns. This takes their estate over the 1,000 mark. It is made up of a mixture of tenanted, leased and retail-agreement sites across England and Wales. The Chief Executive of Admiral, Chris Jowsey told the Morning Advertiser, "On behalf of the entire team here at Admiral, I am delighted to be able to officially welcome our new licensees and colleagues into the business. We are firm champions of the leased and tenanted model, and through this latest acquisition have been able to acquire an excellent portfolio of pubs, for which we are confident we can unlock new growth opportunities through our award-winning and highly supportive approach. Our integration programme is well under way and we look forward to developing these new working partnerships." Given what I report in our PCA Update (see page 28), I can imagine that the tenants involved will also be happy.

FULLER'S (PUBS)

In the 26 weeks ended 28 September, Fuller's saw revenue increase by 6% to £174.8 million. Like for like sales in their managed sector grew 2.7% and by 3% for tenanted pubs. This indicates a potential profit of £17.9 million and, of course, they are sitting on their £164.5 million profit from the sale of the brewery and beer business. £69 million has already been returned to shareholders. The transition arrangement between Fuller's and Asahi should be completed in May and a long term supply contract has already been agreed. Chief Executive Simon Emeny commented, "The first half of this year has seen the biggest transformation in Fuller's history. It has been a time of unprecedented change and not without its challenges but we have made good progress and we have a clear view and plan for the next steps in our journey from vertically integrated brewer and retailer to focused premium pubs and hotels business. There are plans for a second Parcel Office, this time at Liverpool Street and, in the spring, the company will be leaving the Griffin Brewery for new offices elsewhere in Chiswick.

Happily, the pub company is continuing with its pub awards, the Griffin Trophy. The overall winner was the Half Moon in Herne Hill (10 Half Moon Lane, SE24 9HU). The winning pub receives a £5,000 holiday for the manager, a staff party and an engraved plaque, as well as the trophy itself for a year. The winner of the 'Best City/London Pub' was the Victoria in Paddington (10A Strathearn Place, W2 2NH) while the 'Best Town/Local Pub' was the Prince Albert (30 Hampton Rd, TW2 5QB).

GREENE KING

GK's XX Mild makes the occasional appearance in London. Recently there were concerns that it was being discontinued but at a recent meeting with CAMRA's representative, GK gave an assurance that they will continue to brew it. Its availability will however be 'demand led', so there will be times when it is not available.

2020 sees the 1,000th anniversary of the founding of the Abbey of St Edmund by King Canute. It was the shrine of King Edmund, the original Patron Saint of England and King of East Anglia who was martyred by the Danes in 869. There will, quite rightly, be celebrations, of which GK is a major

sponsor. One highlight will be a gathering of 500 Benedictine abbots from all over the world and GK's plan is for them to be photographed each drinking a pint of Abbot. The abbey fell into ruins after it was dissolved by Henry VIII in 1539. St James's Church, dating from 1135, then became St Edmundsbury Cathedral. The celebrations will end on St Edmund's saint's day, 20 November. For more information go to https://www.visit-burystedmunds.co.uk/abbey-1000.

From the sublime to the well . . . See what you think. Just before Christmas, GK launched a new pale ale called Ice Breaker (4.5% ABV). According to GK, it is a 'refreshing, unfiltered pale ale bursting with fruity hop character which is triple hopped with Simcoe and Citra and it delivers waves of guava, passion fruit and citrus flavours'. It is available in keg and bottle. The reason that I mention it is the most extraordinary marketing stunt that GK used in the launch. They erected a five foot high igloo outside the Anchor on People were invited to actually use it as Bankside. accommodation overnight. It was equipped with sleeping bags, hand warmers, scarves and gloves and could sleep two adults. Its most remarkable feature however was that it was made of over 1,000 litres of Ice Breaker, so the occupants could taste the beer by licking the walls. GK's managing director, Brewing & Brands, Matt Starbuck, commented, "This is the first ale igloo we've launched to date, and if it's successful, we might even roll it out to our pubs up and down the country; it could be the ideal overnight stay for people who don't fancy getting a taxi home at closing time!"

HAWTHORN LEISURE

parent company NewRiver has acquired Bravo Inns Limited for £17.9 million. They have given the 44 wet-led pubs to their Hawthorn Leisure subsidiary to manage as a separate entity. Most of the pubs involved are in north west England. Hawthorn now has an estate of around 660 pubs, which is about a quarter of the pubs that NewRiver owns in total. Income from the Hawthorn pubs for the six months to 30 September rose to £13.6 million, a 27% increase on the previous year.

MARSTON'S

or the year ended 28 September, revenue grew by 2.9% to £1.17 million but pre-tax profits were predicted to fall by £3 million to £101 million. This will not help the company's debt reduction programme, of which the above mentioned sale to Admiral was part. Chief executive Ralph Findlay told the Morning Advertiser, "Our principal focus remains to reduce our net debt by £200 million by 2023 – or earlier – and the measures we are taking now will result in a high quality business which is cash generative after dividends and capital expenditure." Curiously, Marston's have received a boost from substantially increased sales in 2019 of Young's beer brands which they acquired when they purchased Charles Wells' brewing operation.

WETHERSPOON'S NEWS

"m pleased to report that following an incident when a customer who 'didn't appear to be disabled' was told off by staff for using its accessible toilet, JDW have decided to support the Not Every Disability is Visible campaign being

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Trade news



run by the charity Crohn's & Colitis UK. According to C&CUK, as reported in the *Morning Advertiser*, 43% of people suffering from Crohn's or Colitis said they felt prevented from going to pubs

because they fear discrimination when trying to use the accessible toilets. JDW are installing new signs on their accessible toilets. Let's hope that other pub operators follow suit.

Tim Martin does not own the JDW chain outright (he holds 32% of the shares) and before Christmas, he had some trouble with some other shareholders. His position as executive chairman was challenged on the grounds of corporate governance. A shareholder advisory firm, Pirc, recommended that shareholders vote against because he had been in post too long, all of the 40 years of the company's existence to be exact, but the dispute might have had its origins in Mr Martin's spending on 'Brexit' materials. He was re-elected with 98% of the vote. Mr Martin told the Morning Advertiser with characteristic bluntness, "I think common sense prevailed. Pirc were trying to uphold an academic theory that says a nine-year limit is best. But, excuse my language, it's b******s. Experience counts and is very important. Whether you've been on a board for 10 years or 40 years, if the company is doing well and you're doing your job then you shouldn't be asked to leave just because of how long you've been on the board."

The company is set to grow. Investments totalling some £200 million are planned for the next four years with new outlets opening in eight small towns and seven larger ones. Some of these will be in the Republic of Ireland and some will be hotels. No doubt there will also be some closures. The company currently operates 875 pubs and 58 hotels.

As we went to press, it was reported in the *Evening Standard* that JDW had obtained planning permission to turn a Grade II-listed site at 222 Strand (WC2R 1BA), described as 'the most elegant bank in London' into a pub. The property was built as a restaurant serving the Royal Courts of Justice, closing in 1886. It then became a Lloyds bank which closed in 2017. JDW will occupy the basement, ground and mezzanine floors while the upper floors will remain as legal offices.

YOUNG'S

The Green Man on Putney Heath (SW15 3NG) has closed for a refurbishment until April. The works include building a rear extension and new toilets. The Boathouse by the river at Putney is also being refurbished. Two other projects, Enderby House and the Spread Eagle, are mentioned in the Pub News column.

WADWORTH PLAN NEW BREWERY

Chris Welham, the Chief Executive of Wadworth & Co, says that their imposing redbrick Northgate brewery is, sadly, coming to the end of its useful life. A new-build brewery is planned to replace the existing site, which dates from 1885. The project, which will take three to four years, is only at the early planning stage and no new site has been identified yet. Wadworth will however stay in Wiltshire. Mr Welham told the Morning Advertiser that the new plant will

be more flexible than the existing brewery which will 'help the company meet changing market demands and secure the long-term development of the company'. Brewing will continue at Northgate in the meantime.

KEEPING THE ROOF ON

urther to my comments about community pubs in the News & Views column, one such, the King's Head (The Low House) in Laxfield, Suffolk (IP13 8DW) has been granted f9,700 by the National Lottery Heritage Fund for badlyneeded repairs to its thatched roof. The pub, bought by the community from Adnams in May 2018, dates from the 16th century. It is one of the country's few remaining taprooms (there is no bar) and its interior, unchanged for around a century, is listed by CAMRA as being of national importance.

STAR PERFORMERS

The 2020 edition of the Michelin Guide lists 19 gastropubs that have been awarded Michelin stars. This is an increase of two on last year. Surprisingly, only one of these is in London: the Harwood Arms in Fulham (Walham Grove, SW6 1QP). It does serve cask ale although, understandably, the emphasis is on the food.

THAI-ED HOUSE?

On the subject of food, the Rosa's Thai Café chain, which has 14 outlets in London, has commissioned a house beer, Rosa's Thai PA (4.6% ABV), from the Mad Cat Brewery in Faversham, Kent. The beer, which is vegan friendly, is brewed with lemongrass and lime imported from Thailand. It will make a change from the usual offerings such as Cobra or Tiger.

BREWDOG OPEN IN IRELAND

PrewDog have opened their first outlet in Ireland, located in Dublin's south docklands area. It is a large red building with porthole-style windows resembling a ship, costing €1.6 million.

REAL ALE WAY

This is a micropub which opened in Hayes (55 Station Approach, BR2 7EB) in July 2018. I missed it at the time. The same people have now opened a second outlet, this time in Westerham (23 High Street TN16 1RA). Beers are usually sourced from Kent breweries, although there will be the odd guest. They also stock wines and gins from the Garden of England.

Compiled by Tony Hedger

The print run for this issue of London Drinker is 47,000. 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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Celebrating 'Spoons 40th

The cover of the last London Drinker reminded us that the JD Wetherspoon pub chain (JDW) has recently celebrated its 40th anniversary. On the date itself, Monday 9 December, a group of around 25 JDW fans spent the day on buses and a train around north London visiting many of the chain's former pubs.

Derrill Carr, a JDW fan from Hampshire, came up with the idea of visiting the first ten pubs that Tim Martin opened as Wetherspoon pubs rather than the original Marler Bars. After a lot of research with the help of Paul Compton, the opening (and in most cases, closing) dates for them were confirmed. Derrill then commissioned me to come up with a route connecting them, around some stipulated times and locations. Numbers for the day were made up from Derrill's fellow JDW fans, some from the Wetherspoon's Appreciation Facebook group and the 'Super Fans'; those we could find who have visited 1,000 or more pubs in the chain. We even had a couple that have stayed at all the JDW hotels.

The day started at the Lord Moon of the Mall on Whitehall for breakfast and pints of the Greene King Ruby Abbot, specially brewed for the anniversary year. Here, the official JDW photographer joined us, along with a reporter from the *Independent*. They joined us again as we started the crawl proper at the Furlong in Muswell Hill. This was the first pub that Tim opened as 'Martin's Free House', renaming it JD Wetherspoons a month later. The manager here only started six weeks before the occasion but made us very welcome with two real ales and lunch. A mock blue plaque was added to the wall outside. The party included 'Mr Wetherspoon' (Steve Lawson), the teacher who inspired the chain's name and 'JD Boss Hogg' (Alan Hope).

The group braved the traffic of north London to follow the detailed itinerary, along with a few side diversions on the way. The pubs visited were Dick's Bar in Crouch End (now a window shop), Old Suffolk Punch in Haringey (now a betting shop), Mortimer Arms in Haringey (Old Ale Emporium), Marler's Bar in Stoke Newington (Coach & Horses), Tanner's Hall in Stoke Newington (Rochester Castle), JJ Moons in Upper Holloway (Landseer Arms), White Lion of Mortimer in Stroud Green (White Lion), Marler's Bar in Crouch Hill (Brave Sir Robin), Elbow Room in Crouch End (Small Beer) ending



Who is the man behind the mask?

up at Marler's Bar in Archway (Charlotte Despard). This final pub is unfortunately closed on a Monday. It housed the

chain's offices from 1984 until they moved to new premises in Watford in 1994. We then caught the bus to Holloway and finished off the day at the Coronet, still a busy JDW pub.

Derrill took pictures at each pub including some with participants wearing Tim Martin face masks, very realistic in some cases. A write-up with some of the official pictures will appear in the spring edition of Wetherspoon's News. Many thanks to Derrill for coming up with the original idea, organising the event and gathering the group together. Search for Wetherspoons Appreciation Society Facebook to join the group.

John Adams

Editor's note: John was not the only one inspired by the mention of JDW's 40th anniversary. Roger Warhurst, the former compiler of *Capital Pubcheck*, has contributed the following.

urther to the reference in the last London Drinker to Tim Martin's first pub located in Muswell Hill, long time readers may remember that the premises at 89 Colney Hatch Lane were originally opened as a pub in 1979 by his business partner Andrew Marler under the name 'Marlers'. It was in fact reported by CAMRA's Enfield & Barnet Branch in the very first edition of London Drinker in March 1979 as selling an 'impressive range of beers' on handpump, including those from Rayments, Greene King, Devenish and Arkells, and with tasteful and simple decoration.

Previously a bookmakers office and before that a club, its conversion took advantage of then recent changes in the law that dropped the requirement to relinquish an existing licence elsewhere in order to open a new pub, and relaxed planning conditions on change of use and car parking. The pub was acquired by Tim in December 1979 and renamed 'Martins Free House'. He soon adopted the model to build up a chain across north London and eventually countrywide.

The pub, which is still trading, was later renamed 'Wetherspoons' and then 'The Spoons' but by 1994 had been sold on to Greenall's then passing to Pubmaster before ending up with Punch in 2003. It was renamed Keenans in 2008 and received its current name Furlongs in 2017 with Sharp's Doom Bar as the regular cask ale.

The current JDW pub in Muswell Hill, the 'Mossy Well', as featured on the front cover of the last London Drinker, has had just as much of a chequered history. The former Express Dairies tea room was converted to Oscars wine bar in 1983 and first became a pub proper, the Swiss Chalet, a year later, selling Marston's Pedigree. In 1987 part was renamed the Steam Rock Cafe at the Swiss Chalet with a separate outlet created next door named Flanagans Village Bar. By 1994 it too had been sold to Greenall's; the former was renamed the Tap & Barrel and then Ruby in the Dust, with the latter renamed the Village. Both outlets combined under the Village name from 2002 and latterly it was operated by the Capital Pub Co, before being taken over by JDW in 2015 and being renamed yet again.

Roger Warhurst



HAVING A DAY OUT IN LONDON?

Why not visit a Fuller's pub? Pop into any of the below Fuller's pubs, and CAMRA members can enjoy a discount off their drink*.

So whether you're a tourist taking in the sights, or a local with a thirst for exploring, you can find the perfect pub to relax in.



- 1 The Swan W2 3PH
- 2 The Mad Bishop and Bear W2 1HB
- 3 The Victoria W2 2NH
- 4 The Red Lion SW1A 2NH
- 5 The Admiralty WC2N 5DS
- 6 The Harp WC2N 4HS
- 7 The Round House WC2E 9BF

- 8 The Lamb & Flag WC2E 9EB
- 9 The Doric Arch NW1 1DN
- 10 Ye Olde Mitre FC1N 6SJ
- 11 The Ship SE1 1DX
- 12 The Barrowboy & Banker SE1 9QQ
- 13 The Artillery Arms EC1Y 8ND
- 14 The Astronomer E1 7JF



Conversions and restorations

As well as for promoting best-quality beers and ciders, CAMRA is well known for its support of pubs. In particular, it is widely well regarded for its work on identifying and helping to protect the UK's most historic pubs through the creation, from the 1990s, of its inventories of pubs with historic interiors, detailing the most precious survivors.

CAMRA defines heritage pubs as those that are wholly or mostly unchanged or retain important historic rooms or features from before 1970. Since then, huge numbers of pubs have been refurbished and many have been established in buildings previously used for other purposes and, contrary to popular belief, a lot of new pubs in both urban and rural locations are really good. They deserve to be recognised and applauded.

Consequently, CAMRA is going further to help protect our pub heritage by identifying those pubs that have been blended well into historic buildings. It is also identifying pubs that have been either taken back to show how they might have been years ago or have design qualities that enhance the pub experience.

This project aims to identify, preserve and protect pubs that are outstanding conversions and restorations. They are the best examples of pub companies and individuals taking care to present a pub for modern times whilst honouring the origins of the building in which it is operating or taking care to recreate a pub that reeks of history or has design to admire. All pubs included have that essential quality of, well, 'pubbiness'.

WHY IS CAMRA DOING THIS?

- 1. To raise awareness of examples of outstanding pub conversions and restorations, thus stimulating interest in visiting and enjoying them.
- 2. To inspire pub owners and others to pursue excellence when converting or restoring buildings for pub use.
- 3. To thereby establish yardsticks against which future pub conversions and restorations can be judged.
- 4. To help protect identified pubs from unsympathetic changes.
- 5. To contribute to CAMRA's wider objective of generating enthusiasm for pub-going.

There are eleven pubs in the London area that have interiors of outstanding architectural or design quality in a building that was not previously used as a pub. These range from basic to those that glory in the splendour of their surroundings. In the City, there are old banking halls to



The skylight at the Crosse Keys

marvel at, such as the Crosse Keys near Liverpool Street, a palatial Wetherspoon's in the 1913 HQ of Hong Kong and Shanghai Bank. It is a sumptuous building filled with marble, tile and mosaic flooring and Doric columns topped by spectacular domed skylights. Similarly the Old Bank of England, at the top of Fleet Street, is the site of, you guessed it, the old Bank of England premises built in 1888 and sensitively refurbished. Murals reference the rich history of the area and there are ornate high ceilings and chandeliers.



The interior of the Old Bank of England

At a less grand scale, the Jerusalem Tavern in Clerkenwell is a merchant's house dated 1719 which became a coffee shop and was converted by St Peter's Brewery into a three-roomed pub that recreates an 18th century tavern. It has a well preserved wooden shop front while the decor is wooden floors and plain walls, with wooden chairs and tables, all done in a nicely understated way that delivers genuine pub atmosphere.

Out of town, the Leyton Technical occupies a building in the Victorian classical style that was originally built as a technical college and then became Leyton Town Hall. It is a first rate restoration by Antic with several rooms with interesting features, plus some mosaic flooring.

The Partridge in Bromley is in a former NatWest bank, now a Fuller's pub retaining many original features including the high ceilings and chandeliers. This classy conversion includes a gorgeous bar back and small snugs off the main bar.

The eleven pubs under consideration include several Samuel Smith's houses This company has done a wondrous job of restoring several pubs to their former glory. Perhaps the best is the Fitzroy Tavern in Fitzrovia. The building started life as a coffee house and became a pub in the late 1800s. It has been returned to close its original pub condition in a fantastic transformation. A large island bar serves six drinking areas with screens, some connected internally. There is a profusion of etched glass, mirrors, tiles and wood panelling. The pub has a distinctly bohemian history, frequented by literary





The Roebuck

72 Hampton Rd, Hampton Hill, TW12 1JN, Tel: (020) 8255 8133

Terry Himpfen and the girls welcome you to his distinctive community pub with a veritable treasure trove of memorabilia on show.

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

Voted Pub of the Year 2008 by CAMRA's Richmond & Hounslow Branch.

Conversions and restorations

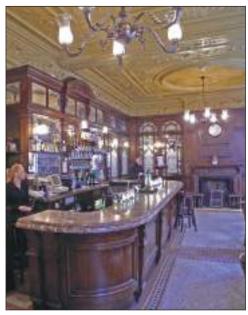


The entrance of the Partridge

figures, artists, musicians, politicians and many other notables. Another Samuel Smith's pub on the list is the Crown & Sugar Loaf, just off Fleet Street.

Another good example is one of only three Harvey's houses in London. The Royal Oak at Borough has been carefully restored to how it might have been as a Victorian corner pub. Two bare-boarded bars are separated by an off sales area. The partitions have good quality glass and bar fittings. Prints and old photographs adorn the traditional interior.

So these are some examples to pique your interest. You can find out more about this project and see the entire listing of 117 pubs nationwide by going to https://camra.org.uk/campaign_resources/outstanding-pub-



The interior of the Crown & Sugar Loaf

conversions-and-restorations/. Go and enjoy as many as you can. This is a live project and so if you know other pubs that should be included as outstanding conversions or restorations, please let us know at conversionsandrestorations@pubcampaigns.camra.org.uk. Enjoy!!

Gerry Hahlo, Project Co-ordinator With thanks to Michael Slaughter LRPS for the photographs

Editor's note: The photo of the Old Bank of England was taken when it was a Fuller's house. It is now operated by McMullen's. The full addresses of the pubs mentioned can be found using *WhatPub*.

Coach & Horses, Soho

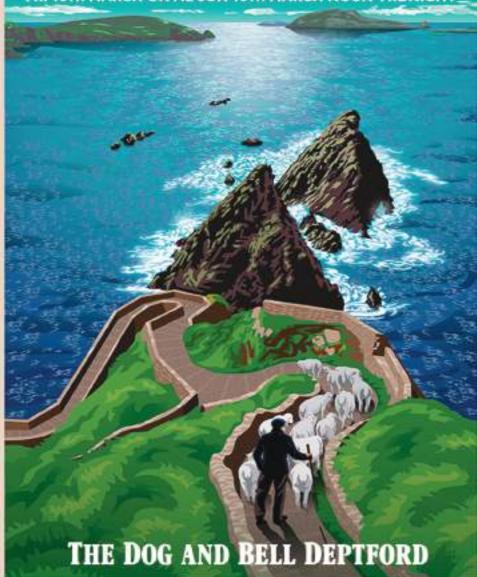
Many readers will be familiar with the Coach & Horses in Greek Street, Soho – better known as 'Norman's' after its long-serving and legendarily rude landlord, Norman Balon, who retired in 2006. CAMRA's Pub Heritage Group (PHG) has always recognised the pub as having an important historic interior. We know it was fully remodelled between the wars and most of that work – wall panelling, tapered bar counter, bar back and spitoon troughs – survives intact. The pub is split into three spaces by a pair of screens which have lost their double doors. PHG is very keen to find out when that removal took place; do any readers remember the pub before it was opened out and, if yes, can they recall approximately when that was done?

Any information about a few other alterations would also be most welcome. The middle section apparently once had fixed seating against the outer wall; is that correct and, if so, when did it go? Ditto, in the right-hand part there are reports that once there was a frosted glass panel bearing, in red, the legend 'Wine & Spirits'. Finally, the upper section of part of the bar back must be a later addition because the inscriptions commemorate long-lost, if not loved, products like Skol and Double Diamond which suggests an early 1960s date. If anyone can help with these queries, we would be most grateful. Please contact paul.ainsworth@camra.org.uk
Paul Ainsworth

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Pubs Code Adjudicator update

Readers will recall that in last month's edition we listed the questions that CAMRA's National Executive had put to Paul Newby, the Pubs Code Adjudicator (PCA). Mr Newby's written response duly arrived but it wasn't as informative as was hoped for. Here are two examples of his replies:

Q Did you see the Pub Code changing the industry?

A We can see evidence of behavioural and cultural change for the better in the regulated pub sector, but this remains a work in progress and there is still much more to be done in both embedding and enforcing the Code.

Q Do you think you could have done things better?

A Much good work has been done by the PCA team in challenging circumstances. But there is more work to be done to bring about the sustainable and lasting changes that Parliament intended.

If you wish to read the answers in full, you can find them at www.gov.uk/government/organisations/pubs-code-adjudicator.

PCA TENANTS' SURVEY

Pefore Christmas, the PCA released the results of his 2019 Tenants Survey. The survey was conducted by polling company Ipsos MORI who contacted 400 pub tenants by 'phone and followed up with selected personal interviews. Only 78% of tenants were aware of the Pubs Code, much the same as in 2017. 31% said that they had no confidence in the way that their pub owning business (POB) managed their tenancy while 44% felt that repairs and dilapidations were badly handled. The starkest result however was that 55% felt that the Market Rent Option (MRO), the main

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device for freeing tenants from their tie, was not a genuine choice.

Of the POBs, as reported in the *Morning Advertiser*, 'almost half of Punch tenants did not expect to be running their pub in five years' time' and 'Ei Group tenants expressed the highest levels of dissatisfaction'. Credit where it is due however: 'Admiral Taverns' tenants showed high levels of satisfaction with the company, with more than five out of six claiming they would be likely to remain with Admiral for the next five years'. Admirable Admiral!

OVER A BARREL...

n a positive note, the PCA has issued a ruling to stop a particularly devious practice. When set or reviewed, the rent for tenanted pubs is calculated on their projected beer sales, based on how many firkins (9 gallon casks) they will sell. Marston's used a formula of 72 saleable pints, less 2.5% ullage. This means that a tenant is expected to sell 70.2 pints out of 72. Edward Anderson, the tenant of the Railway Inn in Gloucester, thought that this was wrong and asked the PCA for arbitration. While the PCA did not take any regulatory action or fine Marston's for breaching the Pubs Code, Mr Newby said, "I am not persuaded by the respondent (Marston's) that its approach to wastage does not have any material impact on the rent calculation, nor that the claimant (Mr Anderson) is not disadvantaged by this approach." Technically, the offence was failing to supply Mr Anderson with accurate information. The full ruling is available on the PCA's website as above.

Mr Anderson has now gone free of tie. Marston's have declined to compensate him and he is considering his position accordingly. According to the Times, Marston's say that the finding will have 'no consequence across the industry'. It is not clear as to whether other POBs use a similar system but it would seem likely. The Pubs Advisory Service, which campaigns for tenants' rights, wonders if this could be as damaging for the POBs as the PPI scandal was for the banking industry. There could be implications beyond tenancies. What if a pub manager's bonus scheme was based on this calculation? It might not be covered by the Pubs Code but he or she would equally be being ripped off all the same.

CAMRA's Chief Executive, Tom Stainer, commented, "We welcome this arbitration ruling from the Pubs Code Adjudicator. CAMRA has always maintained that supplying cask beer to tenants based on the premise of 72 saleable pints per cask is a bad business practice used by pub companies to extract extra profit from their tenants. This ruling also recognises the realities and skill involved in keeping cask ale in excellent condition. Pressure on licensees to sell as many pints as possible from a barrel of cask beer can result in a bad quality pint for the consumer. Pub companies of all sizes need to ensure that they take notice of this ruling when calculating tied rents from now on. This will go some way to further redressing the imbalance between tied tenants and their pub companies, and also improving the quality of cask ale served across the IIK"

We are, of course, still waiting for the outcome of the review of the Pubs Code.

Tony Hedger

Brewery news

Firstly, I need to clarify a point from my coverage of the Champion Beer of London awards. Wimbledon Brewery's magnificent XXXK Vintage Ale did not in fact win the award in the barley wine and strong old ale category. It was the only entry so there was no award. It did however go into final judging as if it was and it won overall bronze.

Bohem Brewery: leading industry magazine, the Brewers' Journal organises the Brewers Choice Awards which aim to recognise diversity and quality in the UK brewing scene. The award for the Best New Brewery in the 2019 awards has gone to Bohem. It recognises their progress in just 18 months from home brewing to a capacity of 60,000 litres. The brewery's dedication to producing authentic Bohemian lagers was also acknowledged. The brewing kit has been imported from the Czech Republic and all their beers are properly lagered for at least five weeks. Petr Skocek, co-founder and head brewer said, "We're delighted to be named Best New Brewery, and we're very grateful to the Brewers Choice judges for recognising that our commitment to authentically lagered beers gives us a genuine point of difference." All of their beers are unfiltered and unpasteurised and bottom-fermented using specialist lager yeast. You can sample their beers at their tap room at 120a Myddleton Road, Bowes Park, N22 8NQ, just a short walk from Bowes Park station.

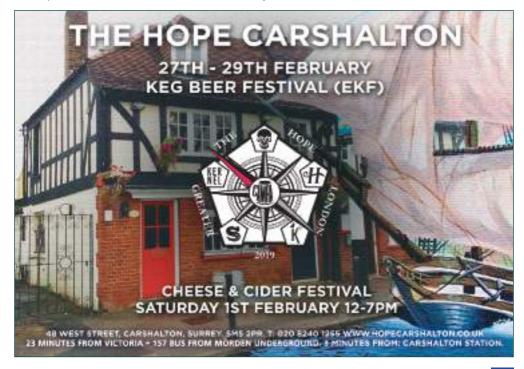
Park Brewery: Dave Morgan, the brewery liaison officer, informs me that the brewer, Josh Kearns, managed to get himself locked into a toilet at a local pub, the Norbiton, and had to be set free by use of a crowbar. The lock is now repaired and the pub continues to stock Park beers most of the time.

The brewery's tap room was due to resume opening from 5pm to 9pm on Fridays from mid-January.

Wild Card Brewery: head brewer Jaega Wise had some interesting things to say at the launch of the Morning Advertiser's inaugural Drink Tank event. Her view is that the popularity of IPA is not fading while craft lager is growing. Acknowledging that lager is the world's number one drink, she observed, "Many breweries founded at the start of the decade have just become able to fund the production of lagers, owing to the expensive chilling equipment." She added that although the number of breweries opening in London had dropped off over the past year, London breweries were under more pressure than ever owing to the amount of competition in the category, meaning that consumers' standards for quality products and service were high. Mistakes that breweries could at one time just laugh off could now be business-ending.

Jaega also forecast that considerably more barrel-aged beers would enter the market in the coming months, as many London and Manchester breweries had started barrel programmes in 2014 and these were becoming ready to release.

Perhaps her most significant comment however was her call for a cross-industry effort by small brewers and family brewers to counter the decline in cask beer. She suggested that the makers of cask beer could take inspiration from the premiumisation of keg beer by applying the 'same theories to cask beer with more expensive styles, a style that someone would be willing to pay above the £4 a pint mark'. She added, "There's nowhere that produces and sells cask beer like we do and it would be a shame to lose that because of the fashion." Compiled by Tony Hedger



Matters of taste

NOTHING TRIBAL ABOUT TWO TRIBES

Although they have only been on the London scene for two years, the history of this brewery goes back some way before that. Two Tribes is one of a number of London breweries with international influences. Justin and Nicky were in Australia where they fell in love with the local food and drink scene. When they returned to the UK, they decided that this was what they wanted to do. They started brewing at the old King's Brewery in Horsham in 2015 but the brewery was supplying quite a traditional market and after a while they decided that this wasn't quite what they wanted. Their aim was to be more adventurous and move towards keg beer which prompted a decision to up sticks and look for an opportunity in London.



Justin and Nicky

Many potential London brewers have struggled to find suitable premises but sometimes things just fall into place. Justin and Nicky's background in the music industry proved to be an advantage. It led them to a property at Tileyard Studios, off York Way, Barnsbury (north of King's Cross). This is an unusual location of 250 mainly creative businesses including 85 music studios and a brewery was welcome as it offered something different from the coffee shops.

Two Tribes' site hosts the brewery, a tap room and a stage! This has proved a godsend to the college next door, Tileyard Education, which teaches music to degree level: a nice fit with a lot of the activities on the estate. Two Tribes allow the students to put on events in their tap room, a necessity for their degree.



This sort of collaboration epitomises the ethos of the brewery. Beers are brewed both at Tileyard and using third party facilities. It turns out their name, Two Tribes, has nothing to do with the Frankie Goes to Hollywood song but rather the idea of partnership and collaboration, of which they do quite a few.

Beers are sold in their tap room and around London, Horsham and Leeds. The brewery's capacity is limited by having only four fermenting/storage tanks, which explains the need to do some brewing off site. The lack of space has also obliged Two Tribes to take a warehouse just down the road.

There are five core beers, all keg: Power Plant Lager (gluten free, 4.5% ABV), Metroland Session IPA (3.8% ABV), Dream Factory Pale Ale (4.4% ABV), Island Records Session IPA (4.5% ABV) and Electric Circus American Pale (4.7% ABV). Specials are brewed regularly and Two Tribes pride themselves that they have brewed 47 different ones since they started.

Án international outlook extends beyond the founders and the beer. Brewer Christoffer Tuominen comes from Finland and Justin Hutton, the Sales Operations Director, hails from the southern hemisphere and provides a wealth of experience, having run pubs for Antic and Laines, including the People's Park Tavern. He too, like Justin and Nicky, was looking for something different, so ended up at Two Tribes.

To try their beers, pop along to the little tap room, which is open Tuesday to Thursday 3pm to 8pm and Friday and Saturday 12 until 10pm. Be prepared for music but what else would you expect from their tagline: 'Drink to a beat of a different drum!' See https://twotribes.co.uk for further information and, for descriptions of the some of the beers, go to the brewery section of www.london.camra.org.uk.

SOME THINGS ARE WORTH WAITING FOR . . .

The Goose Island Brewery, founded in Chicago in 1988, has been experimenting with aged beer. Combine a 'living legend' in beer historian Ron Pattison and brewing icon Derek Prentice, armed with a 150 year old Truman's brewing book, and you are bound to have an unusual project. The result is Obadiah Poundage, a London porter, with origins from the 1840s.



Derek (left) and Ron (centre) with the Goose Island representative.

The base is Chevalier malt, a favourite malt in use for a century until the 1920s. Traditional porter recipes use brown malt but, unusually, the malt for this brew was custom made in the USA to reproduce what might have been in use 180



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Matters of taste

years ago. It's slightly smoky and has five to six different colours, which would have been not untypical of that time. At the launch of the beer, at Goose Island's pub in Shoreditch, it was explained that brown malt was popular because it provided a counterbalance to London's acidic water.

The beer was brewed in 2018 and was massively hopped, as was the style for British beer at the time in question, using 50% of hops grown at that time. The resulting beer is rich and dark with a tart aroma. Notes of caramelised fruit, treacle and plums on the palate are followed by a slightly dry roasty finish with a developing bitterness balanced by a malty sweet character. It has an ABV of 6.5%.

And why the name Obadiah Poundage? It was the pen name of a retired C18th London brewer and one of the

topics of his writing was porter, what else! The beer can be purchased from Goose Island's pub (222 Shoreditch High Street, E1 6PJ) or from the BeerHawk agency.

Christine Cryne

Editor's note: older CAMRA members may recall that Obadiah Poundage was the by-line used for many years for a column in What's Brewing. I've no idea who wrote it. The original Obadiah published a letter in the London Chronicle dated 4 November, 1760 arguing for a rise in the price of beer. The letter was reprinted in various journals, including the Gentleman's Magazine and has since been used by beer historians as the basis of information about porter. You can find the letter in full on Wikipedia. It's worth a read.

Welfare and wellbeing

CAMRA is launching a major campaign aimed at highlighting the important role that pubs and clubs play in ending loneliness and social isolation. Readers might be surprised to learn how widespread the problem is and that it crosses the generations. A recent survey by YouGov revealed that 18% of those aged over 55 haven't made a new friend in the past six years while 70% of them experience loneliness to some extent, a feeling shared by 88% (yes, 88%) of those aged between 18 and 24.

Nik Antona, CAMRA's National Chairman said in his Christmas message, "According to the Campaign to End Loneliness, social isolation is as bad for your health as smoking fifteen cigarettes a day. I know that pubs are at the forefront of helping fight social isolation, and often this hard work by licensees isn't recognised. At this time of year, when we spend time with our friends and family, it's easy to forget that not everyone has someone to go down the pub with. These establishments provide wonderful places to meet new people and renew old acquaintances. I would therefore like to ask you all to help address the issue of loneliness by taking someone new to your local over the holidays or into January. As well as possibly addressing the problem of loneliness, you will also be helping support the Great British Pub. If you are out enjoying the delights of a pint and you spot someone sitting alone, why not go over and have a chat. You never know, you might just make a new friend and potentially recruit a new member." This, of course, does not just apply to the holiday period. It is something that we can do all year around.

The campaign also gives you the opportunity to share your stories about how the local pub has helped build your social network. You can share your story using the hashtag #mypubstory or contact fightingloneliness@camra.org.uk. Joining up with your local CAMRA branch can also be a way to link up with like-minded people in your community. Details of their socials, activities and events can be found in the branch diaries at the front of the magazine.

As mentioned on page 33, community pubs in rural areas are particularly important in this respect, especially for older, vulnerable and more isolated residents. It helps them access local services and feel part of their communities. Many pubs operate initiatives such as 'Meet up Mondays', bringing

people together for a chat. John Longden, the Chief Executive of Pub is the Hub, said that it was positive to see the Government recognise the social role of pubs and their staff in supporting communities, "Pubs run by good licensees are part of our national identity and can strengthen the fabric of all communities, particularly in rural areas where they support issues such as loneliness or social isolation." Heineken UK has donated £100,000 to Pub is The Hub to fund a two-year pilot programme called Join Inn - Last Orders for Loneliness, inspired by the Jo Cox Commission on Loneliness campaign. The aim is to help pub owners, operators, local authorities and rural community bodies review the role pubs play in providing social spaces and fund a part-time advisory ambassador for loneliness to identify good practice from individual pubs and cascade it across different regions and communities.

One group particularly affected are former pub and bar workers. The Licensed Trade Charity has set up a network of volunteer telephone befrienders to help them. For more information contact the LTC's Helpline on 0808 801 0550.

Finally, I'm not claiming that there is a natural link between loneliness and mental health but I thought that this was worth reporting. The football fans among you will recall that the 3rd round games in the FA Cup (4/5 January) all started a minute late to draw attention to the Heads Up campaign being run by the Football Association in association with Heads Together, the mental health initiative created by The Royal Foundation of The Duke and Duchess of Cambridge and The Duke and Duchess of Sussex. The aim is to tackle the stigma and 'change the conversation' on mental health. Heads Up particularly wants to demonstrate that mental fitness is just as important as physical fitness. I heard a retired player interviewed on BBC Radio 5 who said that in his day players with mental health problems dared not admit it. They 'self-medicated' with alcohol or drugs. He believed that the situation had not significantly improved. It is not my place to preach, let alone offer medical advice but, if you think that you have a problem, please don't sit at home - or even in the pub - pouring alcohol down your throat hoping that it will go away. Get help, please.

Compiled by Tony Hedger from various sources

CAMRA Pub Saving Award

AMRA now has an annual award to recognise the efforts of local communities – not necessarily including local CAMRA branches – to save their local pub. The winners for 2019 are the Friends of Ye Olde Cross in Old Ryton Village, Tyne & Wear (although I understand that locals still prefer County Durham) NE40 3QP. The pub was closed by Enterprise Inns (as was) in 2018 and in what seems to have been a copybook exercise, the Friends registered it as an Asset of Community Value and set up a Community Benefit Society, raising £150,000 through a share offer to over 300 people to purchase the pub, all within 18 months. The pub, an Edwardian half-timbered building, stands on the village green, the site of the cross from which it takes its name. The Friends have appointed tenants to run the pub and it is now very much the centre of community events and activities. A spokesman for the Friends, Colin Cheesman, told the Morning Advertiser, "We are honoured and proud to be chosen for this prestigious award. It is testimony to the commitment and effort of the community who all pulled together to raise funds to buy the pub. The renovation continues – as does the successful day-to-day running of the pub - by our appointed tenants, who have really embraced the concept of developing a successful community pub."

The runner-up is the Three Tuns Action Group from Guilden Morden on the Cambridgeshire/Hertfordshire border. Greene King closed this 17th century Grade II-listed village local in 2014 and sold it to developers. With help from the Plunkett Foundation, local residents were able to raise the funds to buy the pub. Volunteers then had to put in a great deal of work to refurbish not just the pub itself but also the publican's flat and the half-acre garden before they could appoint tenants. The Action Group transformed into the Guilden Morden Community Pub Limited and chairman John Harrison told the Morning Advertiser, "Thank you to CAMRA for recognising our fight to save the Three Tuns. We are very proud to receive this award. It took a determined campaign committee, the dedication of many volunteers and the financial support of over 270 shareholders to achieve this. To see the pub thriving and busy, and being used by all the community, is fantastic. Not only has this asset of community value been restored to the heart of the village of Guilden Morden for the first time in six years, but its future is now secure." The full address of the pub is 30 High Street, Guilden Morden, Royston SG8 0JP.

Tony Hedger

Pub news

Goodbye to Lenny: I'm sad to report that Lenny, the resident cat at the Pride of Spitalfields, passed away on 19 November at the grand old age of 19 which, I am told, is equivalent to 90 in human years. He will be missed. With thanks to Kim Rennie for the photo.



Choice? One of our regular (and reliable) correspondents has relayed the sad story of a popular pub, several times its local CAMRA branch Pub of the Year, which its regulars feel is being badly managed by its owners. There appears to be no intention, as is so often the case, to engineer its closure for redevelopment; it just seems to be incompetence. It is, of course, always open to customers to 'vote with their feet' and go elsewhere but with pubs the theory of competition fails. The pub's regulars don't want to do that. This is their local; they love it and they want to keep it. I'm not naming the pub because I understand that talks may be happening and I don't want to prejudice them. Let's hope that they succeed.

Otherwise, the pub will inevitably close - which no-one wants.

Admiral Vernon, Dagenham Dock: I'm pleased to say that this is a new addition to CAMRA's National Inventory of Historic Pub Interiors Bulletin. This 1930s estate pub has kept a great deal of its original plan and fittings, including a sliding screen on the right-hand side, a popular device in interwar pubs to separate or amalgamate spaces as occasion and the level of custom required. For more details see the pub's entry on the Heritage Pubs website https://pubheritage.camra.org.uk/. The full address is 141 Broad Street RM10 9HP. With thanks to the Pub Heritage Group for the information.

Airman, Feltham: this distinctive 'Brewer's Tudor' pub (1 Hanworth Road, TW13 5AX), having being closed for a year, suddenly reopened in November. It is not clear at present who is operating the pub. Home made pizzas are served.

Brewery Tap, Brentford: I am pleased to confirm the 'stop press' from last edition that the pub reopened on 10 December. It is now linked to Duke of London (a car showroom, not a pub!) next door at the Factory. The music will continue and pizzas are available here as well.

Cricketers, Kew Green: this is another fine example of 'Brewer's Tudor' which was closed by Greene King at the back end of last year. A conversion to flats was rumoured but no planning permission has so far been submitted. The pub is a distinguished building in an attractive location and so it is hard to believe that no-one can make a go of it.

Pub news

Enderby House, Greenwich: Young's have purchased this historic Grade II-listed building in Telegraph Avenue (SE10 OTH), with a view to 'restoring it to former glories and opening it in the summer as a premium riverside pub with two terraces overlooking Canary Wharf'. It was originally the headquarters of the Samuel Enderby company which was Britain's largest whaling operation until the mid-1800s. They are mentioned in Herman Melville's Moby Dick. It then passed to Glass, Elliott and Co, the firm that laid the first two transatlantic telegraph cables in 1857 and 1858. These failed but more successful efforts were made in 1865 and 1866 when cable made at Enderby House was loaded for laying onto I K Brunel's steamship, the SS Great Eastern. Given the early history, I assume that fish will be on the menu.

Falcon, Clapham Junction: on their website, Nicholson's claim that the pub's interior was designed by the Dutch graphic artist M C Escher. Jeanne Rathbone, the secretary of the Battersea Society Heritage Committee, queried this with the artist's foundation who replied that he had no involvement with the pub. Ms Rathbone communicated this to Nicholson's, who are part of M&B, but they have not changed the website.

Magdala Tavern, Hampstead: the local paper, the 'Ham & High' reports that publican Dick Morgan, despite a year of delays, is still hopeful of reopening this inter-war former Charrington's pub sometime this year, once the last of many legal requirements have been dealt with.

Market Porter, the Borough: the pub is still using its early morning market licence and is open from 6am to 8am. With thanks to Colin Price for the information.

Mirth, Marvel & Maud, Walthamstow: the former Granada cinema (186 Hoe Street, E17 4QH) was turned into a pub by Antic in 2014. The Grade II* listed building, built in 1930, has however now closed, following its sale to Waltham Forest council who are planning to redevelop it into a 1,000 seat entertainment complex.

Noah's Ark, Deptford: this pub has been closed for some time and has recently been a solicitor's office. It was still recognisable as a pub however so it came as a shock that this Deptford High Street landmark was illegally almost completely demolished in November. Members of the Deptford Society alerted Lewisham Council who immediately stepped in to order the works to stop. The demolition is a criminal offence under Section 169D of the Town and Country Planning Act 1990. Also, the pub is in a conservation area. The council are now considering what to do next. One curious point is that the building firm whose signs were displayed on the scaffolding during the demolition went into liquidation two years ago. I don't think that this event could have been a misunderstanding.

Queensbury, Willesden: sadly, despite the tremendous efforts made by the Save the Queensbury group over seven difficult years, the planning inspector overturned Brent

Council's refusal of planning permission for the redevelopment. At least the Inspector acknowledged the quality of STQ's work. There were some odd aspects to the Inspector's decision, including the comment that the redeveloped building would improve a conservation area. The need for housing was also cited and I expect that this will increasingly become the case. The redeveloped building is supposed to include a pub but few expect that to materialise. If it does, then by that time potential customers would have gone elsewhere, not that there are many alternatives in the area. One campaigner commented 'I sometimes get the feeling that pub campaigners are not seen as people trying to save community assets but as a nuisance trying to prevent what the 'experts' – including council officers – think should happen'.

Spread Eagle, Wandsworth: in the last edition I mentioned that this Grade II-listed pub had been presented with a certificate celebrating its historic interior. Shortly afterwards we found out that Young's are to redevelop the pub, incorporating some adjoining buildings to create hotel space and a set of offices for the company. Overall, the plans don't look too bad but there were a couple of relatively small but annoying points. Young's plan to install a pewter counter top. As Rex Ward, CAMRA South West London Branch's Pub Preservation Officer told the Council, "This is out of character with this Grade-II listed pub and should be resisted. It seems a completely unnecessary piece of 'trendiness'. There is nothing wrong with a traditional wooden counter top!" Similarly, the existing wooden panelling is to be retained but 'stripped back leaving an aged effect'. It is already aged! All it needs is a good clean or a new coat of varnish.

Telegraph, Putney Heath: good news following the pub's sudden closure a year ago. It has been purchased by Brunning & Price, the gastro-pub brand operated by The Restaurant Group. The pub is currently being refurbished to include 'open fires, wooden floors, bookcases, decent old furniture, and lots of rugs and plants' and a flat is being added to the side of the pub. The food offering will be 'hearty pub classics complemented by more exotic influences from around the world'. It is expected to open in April

Valentine, Gants Hill: this is another distinctive piece of 'Brewer's Tudor' from the 1930s but one that is sadly now doomed. It closed in 2017 but plans for redevelopment were withdrawn after local objections. The boarded-up pub is however 'attracting criminal behaviour' and 'makes no contribution to the town centre', according to Redbridge Council. Consequently they have agreed to its demolition and replacement by a development of 300 student flats, which appears to be a growth area for developers these days.

Compiled by Tony Hedger

Good news from Uxbridge

It seems that pubs are being refurbished every five minutes, usually with the removal of plaster to expose brick work or the needless addition of white tiles to the bar back. Something similar has been happening in Uxbridge. The Slug & Lettuce became the Miller's Tap after a reported £275k refurbishment resulting in some exposed brickwork although the white tiles are restricted to the supporting columns! The revamp of the Fig Tree includes both white tiles and bricks behind the bar. The Metropolitan has now become a Tavern following £250k being spent on it. Greene King would only reveal that the amount spent on the Swan & Bottle was in six figures but it has seen the bar moved from the restaurant end of the pub back to its rightful place at the front. Meanwhile the Load of Hay has thankfully reopened with a new tenant, some changes to the bar and a much needed deep clean!

Back in 2005 the Crown & Treaty was described in CAMRA's West London Pub Guide as follow. "Apart from an old fireplace, the interior of the downstairs room has been completely removed. The public section is one open-plan area decorated in a smart but modern style and bereft of any old world atmosphere." Until it closed in May 2018 the establishment was best known as a live music venue.



The Crown & Treaty

Place House was built in the early 16th Century. In 1645 it was owned by Sir John Bennett and used for meetings between Royalist and Parliamentary representatives negotiating the abortive Treaty of Uxbridge, thereby becoming known as the Treaty House. By 1789 the building was in its present form, having been reduced in size to a single wing as a result of the Oxford Road widening to accommodate increasing coaching traffic and the property was converted into a coaching inn. By 1816 the house had become the Crown Inn, an earlier 'Crown' near the market having been demolished.

The panelling in the Treaty Room and principal room on the first floor was sold and exported to the USA, where it was reconfigured to fit out an office suite in the Empire State Building. Happily, it was gifted back to HM the Queen in 1953, after which it was restored to the rooms at the Crown & Treaty.

The pub recently reopened upon the completion of an extended refurbishment. It now boasts a new conservatory bar (with retractable roof), a visible kitchen, and the historic upstairs rooms are once again open to the public either as extra restaurant capacity or can be booked for functions. The



The panelling

Grade II*-listed pub is now run by the Old Spot Pub Company (an Ei Group managed partnership) who also operate the Star of the East in Poplar and the Palmerston in East Dulwich. The company likes to source locally so there are up to four real ales from Fuller's, Rebellion and Windsor & Eton. They offer CAMRA members a 10% discount. The food menu is traditional English with dishes including steak and ale pie, beer battered fish and chips, burgers and steaks. Tuesday is quiz night and Wednesdays offer live Jazz or Soul music.

Dave Ford, Director at Old Spot Pub Company, said, "Old Spot pubs are welcoming places designed with the local community in mind. We're delighted to be adding the Crown & Treaty to our portfolio; it's a pub with an incredibly rich heritage that has served the immediate community for



Good news from Uxbridge



The panelling in detail

centuries. We've placed great effort and attention to detail in lovingly restoring the site, and we're immensely excited to launch the hidden garden area, complete with a new bar room over the coming weeks. We firmly believe that pubs should be warm community-centric spaces people visit with family, friends and loved ones to enjoy memorable moments."



One of the upstairs rooms

As can be seen from the photograph the wood panelling in the upstairs rooms has been carefully restored. The bar is warm and welcoming. Much is made of the pubs history in pictures and text on the walls and the overall feel is as far removed as you can get from our review in 2005!

You will find the Crown & Treaty at 90 Oxford Road, UB8 1LU. It is a five minute walk from the tube station, almost opposite the above mentioned Swan & Bottle. It is open daily from 8am (for breakfast) until 11pm (1am Friday and Saturday). The website is crownandtreaty.com. With this one, the award winning Queen's Head and the other pubs mentioned above, Uxbridge is now definitely worth a visit! Roy Tunstall

Making an exhibition of themselves

Intil now, this had passed me by but for the last two years, the Tate Modern gallery has been staging monthly 'tap takeovers' at their Terrace Bar. These are continuing in 2020, with March's featured brewery being Tiny Rebel, and will carry on through to November. No London breweries are involved. The most unusual one is in August when they welcome the Amundsen Brewery from Oslo. To quote from their press release, 'the Tate tap takeover series provides a fun and informal space for beer makers and beer lovers alike to come together and enjoy the best of the UK's brews with tastings, talks and activities'. They take place on the last Thursday of each month and advance booking is required. The timings are 6.30pm to 11pm and the cost is £18.95, including six thirds of beer or £23.95 with the addition of a basket meal. Go to www.tate.org.uk/whats-on/tate-modern/food-anddrink/tate-tap-takeover. The Terrace bar is at Level 1, the Blavatnik Building, which is the award winning extension (Bankside, SE1 9TG). The nearest stations are Southwark (Jubilee Line) or Blackfriars (District and Circle Lines) or, to be adventurous, you could go to St Paul's (Central Line) and walk across the Millennium Bridge. With thanks to John Cryne for alerting me to this. Tony Hedger

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A palace of variety

Crystal Palace is famous for a long burned down, rather large greenhouse. Or perhaps the two television transmitting towers that take advantage of the area being South London's answer to Parliament Hill? But to London's beer drinkers, the area offers a great opportunity for a pub crawl that sits – topographically at least – way above other rivals.

This crawl starts and finishes at Crystal Palace station. It mainly follows the compact Crystal Palace Triangle; an area of pubs, bars and mostly independent shops at the top of Westow Hill, about a ten-minute steep walk uphill from the station (though there's plenty of buses which can take the strain). There's a surprising concentration of pubs in the triangle and many more good ones than space allows to mention. So, don't be surprised if you get lost in this triangle for longer than you anticipated.



Westow House is right at the top of Westow Hill, bang at a location that's perhaps unique in London. It's where the boundaries of five London boroughs converge at one single point: three inner, Lewisham, Southwark, and Lambeth, and two outer, Croydon and Bromley. On the Lambeth side, and maybe flouncing inner-city chutzpah, Westow House is a large Victorian pub, known both for its quirky décor (an Antic trademark) and its range of real ales. There's usually something available from Volden, Antic's house brewery, often Palace Pale, produced specially for the pub. Guests include Thornbridge Jaipur IPA and LocAles from the likes of Brockley brewery. The pub has a knack of appealing to all kinds of customers. On one hand there's a menu that's very quinoa burger gastropub but there's also sport on the TV screens and table football to play yourself plus a library stuffed with quirky paperbacks.



A new take on handpumps (from Halloween)

Apparently Second World War bombs obliterated the pub's original upper storeys. For the last two years the pub has been shrouded in scaffolding. At the end of 2019 Antic revealed the results of a restoration, reinstating the pub to its former glory with a function room and several boutique hotel bedrooms on two rebuilt upper floors. The restoration of Westow House mitigates, to some degree, the fate of the Grape and Grain opposite, which was a real-ale fixture until its closure late 2017. It is reported it will return.

There are several pubs further along Westow Hill, including Walker Briggs, another Antic house. It's a long, thin pub with spectacular views from the back over the London skyline. The basement toilets (gents at least) appear to be extraordinarily ancient. A good selection of ales, included, on my visit, Volden's Autumn, Pint from Marble Brewery and Oakham Citra. Opposite Walker Briggs is Craft and Courage, a cosy micropub that eschews mass-produced beers. There's no cask beer, unfortunately, but worth a look if you dabble with keg ones.

Over the road – and passing from Lambeth to Croydon – the Sparrowhawk stands at a busy crossroads at the western corner of the Triangle. The open plan layout, huge windows and chunky pine furniture attract the sort of Millennial foodie crowd that large pubs like this need to thrive but I can attest that it does a nice pint of Harvey's Sussex Best. Turn left at the Sparrowhawk and at the final corner of the triangle – crossing the boundary into Bromley – is the Alma. This is another Victorian pub with a central bar



surrounded by wooden furniture which attracts a varied crowd, including young families and diners. The pub promotes LocAle and, unusually, frequently offers a mild. It was Magg's Mild from West Berkshire Brewery on my visit. The Alma also serves beers from breweries such as Long Man, Purity and East London.

Rather than returning directly to Crystal Palace station, it's worth taking a diversion along the back streets that run steeply downhill away from the Alma towards the main road between Crystal Palace and Anerley stations. That's where the Gipsy Hill brewery-run micropub, the Douglas Fir, can be found. Formerly a hairdressers, it offers a couple of unusual cask beers (in addition to keg) in a disarmingly cosy and friendly environment. My Almasty Simcoe successfully took my mind off the steep trek back uphill to Crystal Palace station.

Charlie Mackle (who also took the photos)

In case readers are wondering why we have the occasional 'News Extra' column, let me explain. Advertising and editorial content are compiled separately by John Galpin, our Advertisements Manager, and me, as editor. Each required different skills and any overlap is easily dealt with. The advertising deadline is also later. We don't match the two halves until very late in the production process and so it is not possible to substantially change the editorial that has already been written. Consequently, if there is any space to be filled, you get a 'News Extra'. This does have the advantage of allowing me to include more current stories. So, there you go...

YE OLDE ROSE & CROWN, WALTHAMSTOW

urther to the news on page 38 of the previous edition, this well known theatre pub has now gone 'free of tie' from its owners, Ei Group, with a 'Market Rent Only' agreement. Viv Barrett, one of the group of five who run the pub, told the Morning Advertiser, "All over Christmas I was like a giggly school girl every time I thought about it. It's a liberating feeling, it's like paying off your mortgage and you've suddenly achieved it." Viv is happy that the increase in rent is balanced out by what they no longer have to pay Ei Group for drinks and it gives them the option to put their support behind smaller breweries. They already have an agreement with East London Brewery (ELB) to have one of their beers available on rotation. As Viv explained, "Those people need help with their business so it's a really nice

symbiotic relationship now rather than not being able to use these people in the way we want to do. It's allowed us to build a local brand."

This is an important story because it shows that, despite their pub owning business (POB) being less than encouraging, determined publicans can still go free of tie. Viv made it clear that it had not been an easy process and her advice is to take external legal advice and look to fellow publicans for support. Hopefully the process will get easier as POBs begin to realise that they cannot turn back the tide and that the Pubs Code Adjudicator will be policing their compliance in negotiating fair terms.

You can find Ye Olde Rose & Crown at 53-55 Hoe Street, Walthamstow, E17 4SA.

NEWS FROM SHEPHERD NEAME

Shep's are continuing with their Cask Club range of seasonal beers into 2020. The first, for February, will be Crossfire, an English IPA at 4.2% ABV. The beer features Ernest hops, which give it flavour notes of apricot and citrus fruit. This is the first time that Shep's have used this variety of hop, even though it was developed at the then East Malling Research Station, not that far from Faversham. They are named after Professor Ernest Salmon who was responsible for their initial cultivation. This was in the 1950s and they did not come into general use because, as Stewart Tricker, Shep's Senior Brewer explains, "It was not extensively developed due to the belief at the time that it had a strong





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News extra

American aroma. Following the changing tastes in beer styles and flavour profiles in recent years, however, this hop is now a perfect choice for us to use. We are very excited to be creating a new beer with this historic hop."

Looking ahead, the beers to come are, for March, a botanical beer called 'Why can't we be Fronds', followed by 'Samuel Adams Blonde Ambition' in April and a honey ale, 'May Bee' in May. For more information, go to www.sncaskclub.co.uk.

ONLY HERE FOR THE BEER

According to VisitBritain, the official tourist agency, we are expecting 39.7 million tourists to visit to visit Great Britain in 2020. In particular, an increased flow from both the United States and China is expected. Tourism is forecast to contribute £26.6 billion to our economy, an increase of 6.6% on 2019. We all know how important the pub is to tourism. Apparently, going to a pub is the third most popular activity for visitors from overseas after dining in restaurants and shopping. The British Beer & Pub Association (BBPA) summed it up in the Morning Advertiser, "Pubs are uniquely British and a key part of our culture, so it is no surprise they are popular with tourists. They're also the perfect place to try both British beer and food, making them essential for any tourist wanting to get a taste of the UK." Let's hope that tourists are welcomed, get what they are looking for and are not cynically exploited.

LET THE DOGS IN

This in some ways follows on from the issue of 'invisible disabilities' which I mention on page 20. There are now a number of different types of assistance dog in addition to 'seeing eye' dogs. They are used by a variety of people, including those with hearing loss, epilepsy, diabetes and physical mobility problems, as well as the blind. Sadly, the Guide Dogs charity reports that in the year to April 2019, some 19% of assistance dog owners were refused entry to pubs. I wonder if this was because the dog was supporting someone who wasn't obviously blind. In an effort to clarify the situation, the BBPA has issued a new information pack to licensees, pointing out primarily that if they refuse entry to a person with an assistance dog when that person needs that dog to help them access services in the same way a nondisabled person would be able to, it may be counted as discrimination under the Equality Act 2010. Joel Young, campaigns officer at Guide Dogs, told the Morning Advertiser, "It is great to see the BBPA taking proactive steps to raise awareness of the access rights assistance dog owners

have under the Equality Act 2010 and the Disability Discrimination Act 1995 (Northern Ireland). We urge all publicans to review their policy relating to access for people with assistance dogs and to consider the different types of assistance dogs that may enter their establishment."

The chief executive of the BBPA, Emma McClarkin, explained that the guide would help licensees understand how to ensure their site was as welcoming as possible, "Pubs are rightly known for being the heart of their communities, bringing people together under one roof. The hospitality of the pub extends to people with disabilities too. As a sector, we must continue to be as inclusive as we can be and highlight the accessibility of our facilities and their improvements. Not only is it the right thing to do, but it also makes good business sense." I don't always agree with the BBPA but I can't fault that.

BREWDOG GOES ALCOHOL-FREE

On the subject of dogs... BrewDog have announced that they are opening their first bar selling only alcohol-free beer. The 'BrewDog AF Bar' opened on 6 January at The Bower, 211 Old Street, EC1V 9NR. It promises up to 15 taps of alcohol-free beer on draught and the food offering, as well as the usual burgers and wings, will include healthy specials and weekend brunch. For opening hours and further information, go to www.brewdog.com/uk/bars/uk/af-old-street. BrewDog are adding more alcohol-free beers to their core range. There will be a coffee stout called Wake Up Call plus an alcohol-free version of their existing New England IPA Hazy Jane called Hazy AF.

NO POGONOPHOBIA HERE!

Congratulations to the Bumble Inn micropub in Peterborough, which has won the Beard Liberation Front's National Beard Friendly Pub of the Year award. This is the first time that the award has gone to a pub outside London.

Compiled by Tony Hedger

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

London Cider and Perry Festival

ollowing last year's success, subject to approval, we are planning to return to the lovely Matchstick Pie House Theatre in New Cross. This year it will be for two days, Friday 17 and Saturday 18 April. It will open at 6pm on the Friday and 12 noon on the Saturday. On offer will be traditional still ciders and perries from London and around the country, featuring many small producers. *Ian White*

The numbers game

Readers will no doubt have seen articles in the press saying that pub numbers are rising. According to the Office of National Statistics (ONS), during 2019 the number of pubs rose by 315, which is an increase of 0.8%. This is against the background of the loss of an average of 732 pubs per year since 2010. From the press coverage you might think that that's it then: we've won. Or have we?

The statistics suggest that larger food-led pubs are seeing the most growth. The following numbers come from the Official Labour Market Statistics, as compiled by the ONS/Nomis. In 2007, 426,000 people were employed in 51,120 pubs while in 2019 the figures were 457,000 in 39,130. That is an increase from 8.3 staff per pub to 11.7. In 2007, 37.6% of pub staff worked behind the bar but by 2019 it was down to 29%.

That said, there was a small but not unimportant increase of 85 in the number of small pubs, defined as those with ten employees or less. At face value, this reflects the growth in micropubs. My suspicion however is that a larger number of micropubs opened and the figure is net of the number of small wet-led pubs that closed. Hugh Stickland, a senior statistician at the ONS, commented, "While smaller pubs

have been struggling to survive in recent years, bigger pubs have been growing in number. We'll have to wait to see if this marks a revival for smaller 'locals'."

CAMRA's National Chairman, Nik Antona, said, "Unfortunately pubs continue to close across the country, particularly in small or rural communities. This means the loss of the social, cultural and economic benefits that come with a well-run local. To ensure pubs survive and thrive, they need a fair tax system and stability going forward. CAMRA continues to call on the Government for a review of the business rates system, as was promised in the Conservative general election manifesto."

In conclusion, let me repeat the wise view of CAMRA's London Regional Secretary, Roy Tunstall who expertly maintains CAMRA's pub data for Greater London. While the number of pubs may be stabilising, we are still seeing a relatively high rate of closure of small wet-led community pubs which are the ones that an organisation with CAMRA's aims would prefer to see remain open and thriving. They also appear to be the ones at most risk from developers. We need to watch the trend with caution.

Tony Hedger

Woodfest 2020

The Society for the Preservation of Beers from the Wood (SPBW) will be holding its 3rd Woodfest in May and for the first time it is in Greater London. It is the only beer festival in the country that serves all of its real ale exclusively from wooden casks.

The location will be the Winchester Room of the Turks Head, 28 Winchester Road, St Margaret's TW1 1LF. The pub is a few minutes' walk from St Margaret's railway station. The festival runs from Thursday 28 to Saturday 30 May and will be open Thursday 3pm to 10pm, Friday 12pm to 10pm and Saturday 12pm to 8pm.

We hope to have up to 60 beers from the wood, including some from London and Surrey breweries such as Fullers, Brixton, Mondo, Pilgrim and Wimbledon which are being ordered now. A list will be put up on the website. Ticket prices have not yet been decided, so keep an eye on our website www.spbw.beer and social media; updates will be listed there. For further information contact festival@spbw.beer.

The Woodfest Beer of Britain (WBOB) competition will be held before the festival opens and the results announced during the event.

The Turks Head is owned by Fullers and was built in 1902. It is a genuine street corner pub offering fine beers and food and its location makes it a popular meeting place for rugby fans on international weekends. The pub is now run by Ollie Colombeau, who previously successfully managed the Star in Belgravia. There will be a barbecue in the beer garden (with veggie options) as well as the SPBW shop and a tombola.

The Beatles film 'A Hard Day's Night' pictured Ringo playing darts at the bar; this was filmed on 10 March 1964. Most of the film was shot at the nearby Twickenham Film Studios. The pub has been a place of pilgrimage for fans of the Fab Four ever since, so why not make your own pilgrimage to the Turks Head in May and enjoy beers from the wood?

Aidan Kerrigan, Festival Organiser

Roger Jacobson, Committee member



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

INNER LONDON

EC1, NUALA, 70-74 City Rd. Reopened as DAFFODIL MULLIGAN by new operator Richard Corrigan. Still keg only. EC1, WHITE BEAR, 57 St John St. Reopened by new operator Barworks and currently in soft launch phase.

EC4, SEA HORSE (Ei Group), 64 Queen Victoria St. Redecorated and reopened. Recent real ales were Purity Pure Gold, Sharp's Doom Bar and Harvey's Sussex Best Bitter. E2, 640 EAST, Railway Arches, 157-162 Malcolm Pl. Opened April 2019 in former 'Bubbles Car Wash'. Rotating craft beers.

E2, ANGEL & CROWN, 170 Roman Rd. Refurbished and reopened by December 2019, aiming to be a community pub. Regular beer is currently Timothy Taylor Landlord.

E9, MULLER & BRIGGS, 130 Cadogan Terr. Reopened as a branch of the **ITALIAN JOB** late in 2019 showcasing 'the best of Italian breweries alongside local London gems'. Keg

E1Å, 640 EAST, Montgomery Sq (in the middle), Upper Bank St. First of a small but growing chain of coffee shops and bars. It consists of two upcycled shipping containers with seating in between. The coffee is on one side, the bar the other. 5 keg beers plus bottles and cans.

E17, EXALE BREWING TAPROOM, Unit 2C, Uplands Business Pk, 11B Blackhorse Rd. Exale brewing has teamed up with Victory London Distillery to expand into a new site and found a permanent taproom.

N1, BREWDOG ANGEL (BrewDog), 29-31 Essex Rd. Reopened and renamed ESSEX HOUSE as an independent bar with 15 keg taps.

N14, WISHING WELL (Ei Group), 110-112 Chase Side. Reopened after a decade as a restaurant, now a Craft Union managed pub called the KINGS GATE. A sports oriented pub with numerous TV screens, pool table and darts board. No real ale.

N16, HAUNT (Counterculture Bars), 182 Stoke Newington Rd. Reopened and renamed POSTER, 'bringing a carefully selected curation of food, drinks and art, creating a new kind of bar experience'. Moved to new location from 460 Hackney Rd.

N17, OLIVE BRANCH, 167-169 Park La. Reported closed but actually open when Tottenham are playing.

NW3, BELROSE, 94 Haverstock Hill. Reopened and renamed HAVERSTOCK TAVERN by new owners who also run Leeds Brewery. Fuller's London Pride, Leeds Yorkshire Gold and a beer from Siren were spotted shortly after reopening.

SE9, ELTHAM WARREN GOLF CLUB, Bexley Rd. Two changing real ales from Bexley and Greene King.

SE10, BEER & BURGER STORE, O2, Entertainment Ave. A summer 2019 addition to the beer scene at the O2 with 20 keg taps in a venue also selling wines and spirits. The beer range (no cask ales) is regularly updated via Untappd. May close later during O2 events.

SE10, GUILDFORD ARMS, 55 Guildford Gro. Reopened. Frequent tap takeovers and interesting guest ales.

SE10, GREENWICH TOWN SOCIAL CLUB, 10 Blackwall La. A new social club opened in May replacing the original on this site. Keg beer range predominantly from Shepherd Neame.

SE10, HARVESTER (M&B/Harvester), O2, Entertainment Ave. Primarily a restaurant but one can visit for drinks only. Bottled and keg beers but no cask ales.

SE17, TAP IN (Six Yard Box), 2 Sayer St. Football bar and bottleshop in Elephant & Castle. Events, giant screens, over 300 beers incl 20 on draught.

SW1, DUKE OF YORK (Samuel Smith), 130-134 Victoria St. Replaced the previous pub of the same name on this site. Now with trademark dark wood and etched glass. Two handpumps offer OBB and occasionally another ale, plus the usual range of SS keg beers.

SW1, PAVLOVA'S (The Social Company), 126 Victoria St. An extension of the Victoria Palace Theatre, open all day to the public. A cocktail and gin bar with keg draught beer available.

SW6, MADDISONS (Ei Group), 474-476 Fulham Rd. Reverted to **BROADWAY BAR & GRILL** on reopening in November following several months' closure.

WC1, 101, 101 New Oxford St. Following redevelopment reopened in 2019 as **ARCADE** with seven open kitchens and three bars. Three keg beers and a limited selection of bottled beers.

WC2, GREAT QUEEN STREET), 32 Great Queen St. Reopened in October 2019 over two floors as LOCKES after owner and 'Be at One' co-founder Steve Locke, this establishment opened. Six keg beers from Guinness, Whitewater and Gypsy Hill Beatnik all at £6 a pint.

W1, GEORGE & DRAGON, 151 Cleveland St. Reopened by operator Ad-hoc Pubco. Four handpumps offer three real ales and a cider, besides a range of keg beers. A screen displays the beer and price list.

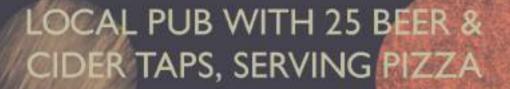
W1, KRAFT BEER @ MERCATO METROPOLITANO (Mercato Metropolitano), 13A North Audley St. A groundfloor beer bar in the spectacularly renovated and repurposed Grade I listed St. Mark's church in Mayfair. A Kraft micro-brewery will open in January 2020.

W1, MARKET HALL WEST END, 9 Holles St. Four bars, craft beers but no real ale.

W6, RIVERSIDE STUDIOS, 101 Queen Caroline St. Replaced the old Riverside Studios. Beers include a tank beer from Meantime but no real ale.

W9, REAL ALE (Real Ale Ltd), 4 Formosa St. Real ale is now available via KeyKeg including a house Moncada Formosa Pale.

W11, METROPOLITAN (Max Barney Pub Company), 60 Great Western Rd. Reopened at the end of November 2019 from the team behind the Good Mixer in Camden. No real ales, only keg beer





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W12, PRAIRIE FIRE, 88-89 Railway Arches, Wood La. New American barbecue venue with taproom offering 16 keg beers.

OUTER LONDON

BARKINGSIDE, CHEQUERS (Star), 2 High St. Reopened.
BRENTFORD, BREWERY TAP (Fuller's), 47 Catherine Wheel
Rd. Reopened in December after a sympathetic refurbishment.

CARSHALTON, CRYER ARTS CENTRE, 39 High St. Formerly the Charles Cryer Theatre, the Cryer Arts Centre ('Charlie's Bar') is now open. Harvey's Sussex Bitter plus two other changing cask ales on handpump are supplemented by a bottled and LeyKeg range. The bar is usually closed on Mondays.

CARSHALTON, PALMERSTON (Ei Group), 31 Mill La. Reopened.

CRÓYDON, BULLS HEAD, 39 Laud St. Real ale reintroduced: Sharp's Atlantic Pale or Doom Bar.

CROYDON, GOAT (Star), 1-3 Broom Rd. Reopened and renamed APPLE TREE by Whelan Inns in November 2019 after 2½ years' closure. Regular beers Fuller's London Pride and Sharp's Doom Bar.

FARNBOROUGH, CHANGE OF HORSES (Ei Group), 87 High St. Closed for most of 2019 but reopened under new management in December. Harvey's Sussex Best Bitter, Sharp's Doom Bar and Tonbridge Traditional Ale always available with occasional seasonal ales.

FELTHAM, AIRMAN (Ei Group), 1 Hanworth Rd. Reopened in November serving Fuller's London Pride.

GIDEA PARK, CHURCHILL HOUSE SOCIAL CLUB, 67 Main Rd. Regularly sells Greene King IPA.

HORNCHUŔCH, HOP INN MICROPUB, 122 North St. Havering and East London's third micropub, converted from a skin clinic during autumn 2019 and opened on 21 December. Up to five cask ales are served direct from the cooled cabinets behind the bar, together with two KeyKeg beers, plus real ciders and perry. Comfortable seating at high and low tables.

HOUNSLOW, BEAVER, 51 Salisbury Rd. Partially reopened as **HERITAGE KITCHEN & BAR** after a decade of closure. The remainder was converted by freeholder Strawberry Express to a convenience store many years ago. Standard keg range available.

RICHMOND, WATERMANS ARMS (Young's/Ram), 10-12 Water La. Reopened and renamed **WATERMANS** by operator Water Angel Ltd. Young's Bitter and St Austell Tribute.

RUISLIP, CROCK OF GOLD, 153 High St. Renamed SMUGGLER'S COVE and Greene King IPA reinstated.

SUTTON, TIEMPO LOUNGE (Loungers), 73 High St. Opened in November 2019, Tiempo is one of a family of Lounges across the country. No real ale but otherwise a wide range of drinks.

UXBRIDGE, LOAD OF HAY (Wellington), 33 Villier St. Refurbished then reopened in November following a period of closure. Young's Bitter and a quest.

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Updates available nearer the date on bexley.camra.org.uk







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WELLING, BOLTHOLE, 12 Falconwood Pde. A micropub in a shop parade, in the largely unpubbed Falconwood Green area, opened in November. Seating is at high tables, wall mounted benches and high stools. Real ales are dispensed by 2 handpumps with several more on gravity dispense from a chilled cellar room. Keg beers and a keg cider, wines and some spirits are also on sale. Card payments are accepted. A strict over 21s admission policy applies.

PUBS CLOSED, CONVERTED, OR CEASED SELLING REAL ALE

INNER LONDON

EC1, DRAFT HOUSE OLD STREET (BrewDog/Draft House). Converted to **BREWDOG AF OLD STREET** the AF standing for alcohol free – all beers served are sub 0.5%. No real ale. **EC1, SIMMONS** (Simmons), 180 St John St. Closed and for lease since mid-2019.

EC2, AMBER (Novus). Closed March 2019, future unknown. Was Digress City.

E2, BETHNAL GREEN TAVERN (Mosaic Pub & Dining). Closed December, reason unknown.

E2, RESIDENT. Closed mid 2019; future uncertain.

E4, MO-BO'S. Closed, lease on the market.

E9, SPREAD EAGLE. No real ale.

E14, BRODIE'S (BAR & KITCHEN) (Kornicis). Closed in 2018, future uncertain.

E17, MIRTH, MARVEL & MAUD (Antic). Closed January for redevelopment of the site to start early.

N1, STAR OF KINGS (Electric Star). No real ale.

N3, KING OF PRUSSIA (M&B/Dan Fox). No real ale. Card payments only.

N8, WELLINGTON (Trust Inns). Closed last April and for

N18, CROWN & ANCHOR (Ei/Craft Union). Real ale discontinued.

N22, N22 BAR. Originally Kings Arms, closed c.2017 and converted to café and coffee shop Autumn 2018.

NW8, LORD HIGH ADMIRAL (Ei/Craft Union). Real ale discontinued after poor sales.

NW10, WILLIAM IV (Wellington). Recently reinstated real ale no longer available.

SE1, SUCHARD. Rebranded as Kin + Deum Thai restaurant; does not appear to offer draught beer.

SE2, LAKÉŠIDE BAR. Converted to arts centre, café and nursery.

SE6, PERRY HILL. Closed and lease for sale since July 2019. SE7, CHARLTON LIBERAL CLUB. Closed at short notice in October 2018.

SE9, FALCON (M&B/Harvester). Real ale confirmed as removed, as with rest of chain.

SE9, ROYAL (Crown Estate/Ei Group). Reported closed.

SE14, ALE BAR (The Ale Bar Ltd). Closed. Companies House Gazette has published a notice of voluntary dissolution of The Ale Bar Ltd.

SE15, MONTAGUE ARMS (Appleglass Ltd). Closed, lease on the market.

SE16, QUEEN VICTORIA (Ei Group/Bermondsey Pub Co). Handpumps unused.

SE16, **UBREW BREWERY TAP ROOM.** Closed when brewery went under. Reported as now a noodle bar.

SE17, LONG WAVE. Closed for redevelopment, along with rest of Artworks project.

SE17, SIX YARD BOX. As above but have relocated to the TAP IN (see above).

SW9, **SW9**, 11 Dorrell Pl. Pub closed December but is due to be retained in new 96 bedroom hotel development.

SW10, RILEYS (Tavern Property Co/Market Taverns). Closed December, possibly for planned refurb.

SW10, WORLD'S END MARKET (Wellington). Website says restaurant is closed.

SW19, HOLIDAY INN EXPRESS (InterContinental Hotels Group). Hotel bar no longer open to non-residents.

WC2, LA CHANDELLE. Now licensed only as a restaurant. W1, BALLS BROTHERS (MAYFAIR) (Novus). Understood to have closed mid-2019.

W1, NOIR (Ei Group). Renamed BURLOCK, a rum and cocktail bar offering no draught beer.

W2, ROYAL EXCHANGE (P & J Pubs). Reported closed in late 2019 due to death of lessee.

W5, EALING PARK TAVERN (ETM Group). Closed, future uncertain.

OUTER LONDON

ALPERTON, BOAT (Star). Closed December; planning app submitted to redevelop site including replacement pub with manager's accommodation.

BRENTFORD, O'RIORDANS TAVERN. Closed; planning app submitted to knock it down and replace with a three-storey block of flats

CARSHALTON, PORTERHOUSE STEAK BAR. Converted to Bombay Indian Restaurant in 2018.

CROYDON, CRICKETERS INN (M&B/Harvester). This chain no longer sells real ale.

CROYDON, IVY HOUSE SOCIAL CLUB. Closed and sold in 2018.

CROYDON, OBIA BAR & GRILL. Closed late 2018 and became a restaurant serving no alcohol in spring of 2019. Was Albert's Table.

CROYDON, SOUTH BEATS. Closed in 2019 and was under offer but planning has been granted to convert upstairs into a separate flat requiring a new entrance.

HEATHROW AIRPORT, PILOTS (Rhubarb). T3 bar closed and converted to retail unit.

HORNCHURCH, QUEENS THEATRE (Q BAR). No longer selling real ale since the downstairs Greene Room/Pit Bar closed.

SOUTH HARROW, STAR (Punch). Boarded up Dec 2019; planning permission granted to demolish and replace with flats and new pub.

OTHER CHANGES TO PUBS & CASK BEER RANGES

INNER LONDON

EC2, PRINCESS (Ei Group). Renamed PRINCESS OF SHOREDITCH.

EC3, STERLING (Novus). Bar opposite the Gherkin now operated by Mosaic Pubs & Dining.

E6, OVERDRAFT TAVERN. Became MEETING POINT. E8, STAGE 3 (Hackney Theatre). Now EMPIRE BAR.

N1, ALPHABET (Star). Now trades as FLIGHT CLUB (with uncovered Barclay Perkins & Co fascia), an operation who

WhatPub? update 36

currently have three other locations across London. Keg beer only. Originally THREE WHEATSHEAVES.

N1, WINE STORES (Brill UK). Now just STORES with a keg wall of 10 beers (craft and mainstream).

N13, FESTIO. Renamed PIANO BAR II.

N15, LORD PALMERSTON. Renamed PALM. Craft beer but real ale unconfirmed.

N16, PEQUENO. Renamed WINDRUSH.

N16, RED HOUSE. Became **FLYING FRENCHMAN**, a wine bar with two keg beers currently from Bear Hug.

N19, PRINCE ALFRED (Ei Group). Renamed SMYTH ARMS. Real ale promised but unavailable at time of last visit.

SE1, BALLS BROTHERS (Novus). The Hays Galleria bar renamed **ALEXANDER HAY** by new owner Stonegate. Standard keg beers.

SE1, BRIDGE LOUNGE (Star). Renamed **TWO BRIDGES**. Two handpumps serve Doom Bar and a changing beer.

SE9, NEW ELTHAM CONSERVATIVE CLUB. Renamed **71SOUTHWOOD** in 2017. Doom Bar.

SE11, SHIP (Ei Group). Converted to Frontier Pubs managed partnership

SW1, LOOSE BOX (Moonshine Bars). Taken over by the Market Taverns Pub Company.

SW4, JAM TREE (City Pub Company). Renamed **YARD** after refurbishment. Still no real ale but a mixture of standard and craft keg beers available.

SW4, STANE STREET SYNDICATE (M&B/Castle). Reverted to **O'NEILL'S**. Real ale may still be available.

SW6, **JAM TREE** (Wellington/City Pub Company). Now **LOST HOURS**. A Sambrook's ale has been available.

SW11, TARRAGON. Became ROOM 43 a few years ago. W2, CADS, Norfolk Towers Hotel. Renamed ROBA. No real ale.

W2, CLEVELAND ARMS. Taken over by Market Taverns. W13, ASHBYS (Trust Inns). Reverted to PRINCE ARTHUR. Still no real ale.

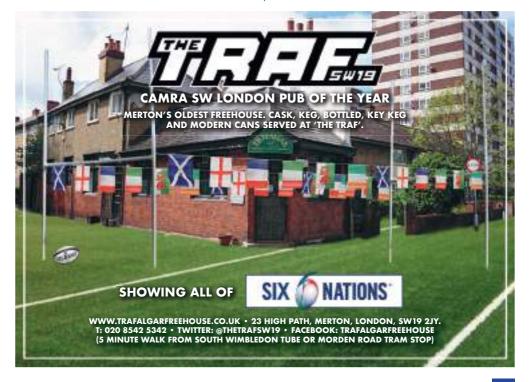
OUTER LONDON

ENFIELD, INN ON THE PARK (Whitbread). Renamed **INN ON THE PARK COOKHOUSE** after a recent refurbishment as part of the Cookhouse & Pub brand. Adnams Ghost Ship, Sharp's Doom Bar and Atlantic were on offer at November opening.

HEATHROW AIRPORT, V BAR (TRG). T5 bar renamed **PILOTS BAR & KITCHEN** and now operated by Rhubarb.

MORDEN, KNK STADIUM SPORTS BAR (Tooting & Mitcham Community Sports Club). Renamed CAMPUS SOCIETY STADIUM SPORTS BAR. Real ale guaranteed only for Tooting & Mitcham FC's home fixtures but may still be available on the following days.

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



London Heritage Pub Visitors' Club

Justifying a monthly pub crawl gets easier when you can call it educational. As the 'London Heritage Pub Visitors' Club', we are on a mission to explore Greater London and learn its warts-and-all history and what better way is there to do this than by visiting the most important watering holes our city has to offer?

We have spent time carefully organising all 217 of CAMRA's Greater London heritage pubs into manageable crawls. Our routes take ale enthusiasts to all corners of the city and give insight into the stories behind some of our favourite establishments. In documenting our experiences in the London Drinker, we hope they will provide the reader with some inspiration to add a historical twist to their next pub visit!

Please note: we only have space for a brief synopsis, so give our website a visit for more information! www.heritagepubclub.wordpress.com

(instagram: @heritagepubclub).

The crawl that we are featuring in this article is as follows:

- 1. The Salisbury (1892)
- 2. The Lamb & Flag (1623)
- 3. The Coal Hole (1903-4)
- 4. The Seven Stars (1602) 5. The Cittie of Yorke (1923-4)

You will find a map of the crawl on the London Drinker website.

This crawl is a great one to start with, totalling around 28 minutes of walking and five delightful pubs. It begins near the tourist trap of Leicester Square but quickly whisks you away through the quiet heart of legal London, ending up next to Chancery Lane.

The trip starts off with a pugilistic theme. London in the 17th to 19th centuries was home to its fair share of bare-

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knuckle boxing bouts. The first pub (originally the Salisbury Stores) got its name from Robert Gascoyne-Cecil, the third Marquis of Salisbury, whose family leased the pub. Prior to this however, the pub started off as the Coach & Horses in 1694 and then changed its name to Ben Caunt's Head in 1866. Mr Caunt (1815-61) was a former landlord and was famous as the heavyweight bare-knuckle boxing champion of England. The pub as it stands today gets busy with tourists but has some nice original features, including the bar's long curved mahogany counter.

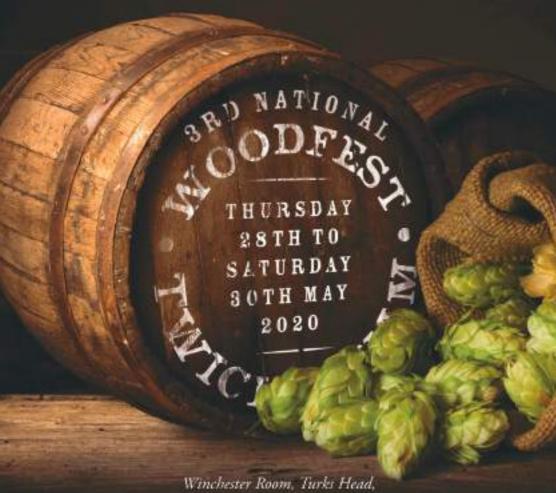
Next on the list is the Lamb & Flag, tucked away on Rose Street. This place is reputed to have had its first licence in 1623, making it the oldest drinking premises in Covent Garden. The first mention of it as a proper pub though is in 1772 when it was known as the Cooper's Arms. Either way, this place is punchy (pardon the pun) on multiple counts. Bare-knuckle boxing bouts would take place in the 17th and 18th centuries on the cobbled street out front, or more commonly in the back room, earning the establishment its nickname of 'the Bucket of Blood'. Another high-profile violent exchange took place on this hidden street too, with the first Poet Laureate of England, John Dryden, receiving a severe beating here in 1679. Allegedly the perpetrators were thugs hired by the second Earl of Rochester, with whom Dryden had a long-standing feud. He is commemorated in the name of the upstairs room – the Dryden Room.

Third on the crawl is the Coal Hole, which was once a coal cellar for the Savoy Hotel down the road. Its name is reputed to be related to this one-time role, as well as being a watering hole for London's coal heavers. It is recommended to try and seat yourselves on the mezzanine floor from where you can take in the view of large white friezes depicting ladies carrying fruits of the vine. Perhaps these grape motifs are related to the fact that this pub's 1948 licence was for wine and spirits only. It's a cosy spot to have a drink and food before heading to legal London.

The Seven Stars is a fabulous pub with some interesting quirks. Set in the street behind the Royal Courts of Justice, the pub has a legal theme, with the room to the left of the main entrance nicknamed 'the Wig Box', containing legal wigs in a cosy snug. The pub is quaint - the side opposite the Wig Box is an extension - giving you an idea of how tiny this place originally was), but is packed full of character. One of its best quirks is its legacy of mascot cats. The current cat is named Clement Atlee, who was preceded by Peabody and Ray Brown before that. Both of the old cats are pictured in portraits on the wall; Mr Brown, for example, is wearing a tasteful legal ruffle collar. Notable patrons include Charles Dickens, who is thought to have used this pub as a model for 'the Magpie & Stump' as featured in the Pickwick Papers, and William Shakespeare whose performances took place nearby in Middle Temple.

Finally, we stumble to the Cittie of Yorke, operated by Sam Smith's. According to CAMRA, a pub has stood on this site since 1430 and although this is a relatively recent rebuild, the character inside is very special, earning its accolade as a pub with an interior of national importance. By this stage you may be feeling the effects of four pubs but try to take in the huge barrels above the bar, the triangular-shaped fireplace, and sneak yourself a spot in one of the private cubicles to enjoy a prudently priced pint.

James Arwyn-Jones



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Idle Moments

ello again and welcome to a new decade (or not, depending on whether you accept the concept of a year number nought). In honour of it I looked for a quotation about a decade; I was beginning to think I would have to substitute 'decayed' until I found the following response from Franklin D Roosevelt to Winston Churchill's congratulations on his sixtieth birthday: It is fun to be in the same decade with you.

Oh well, they can't all be gems. Let's have some Number Puzzles:

- 1. 1009 MIX in RN
- 2. 6 M of GB in the TC
- 3. 1926 KF was E by the FC
- 4. 4 S on a U
- 5. 2 R of the FSC
- 6. 22 M is the L of SB in LA
- 7. 4 P on a T
- 8. 9 N of DS from the NW
- 9. 1998 TPCI in the UK
- 10. 1 W on a UC

Now, you may recall that for last time's 5BY4 I asked you to match some composers' forenames and surnames. Well guess what; I've not run out yet. See if you can reconstruct this bunch into a list. I'll leave you to guess which should come first:

- 1. Schubert A. Johann Sebastian
- 2. Borodin B. Modest
- 3. Puccini C. Wolfgang Amadeus
- 4. Dvorak D. Giuseppe
 5. Verdi E. Franz
 6. Mozart F. Franz
 7. Mussorgsky G. Antonin
 8. Bach H. Igor
 9. Liszt I. Giacomo
 10. Stravinsky J. Alexander

And so we come to TKT (trivial knowledge time). As we are at the start of a new decade (or maybe not – but then every day is the first day of a new decade, starting 'today') I thought I would go for events that took place during February and March (topical-ish) with the extra connection that they all occurred in years ending with a nought (There's a big clue for you!). So off we go:

- 1. The writer, broadcaster and humourist Frank Muir was born on 5 February, but in what year?
- 2. The author who also became Governor General of Canada died on 11 February 1940. Who was he?
- The Battle of Britain ace who famously carried on flying after the loss of both legs was born on 21 February: in what year?
- 4. On 22 February 1980, Robin Cousins won the Olympic gold medal for figure skating. Where were the Winter Olympics held that year?
- 5. The first woman to speak in Parliament in Britain did so on 24 February 1920. Who was she?
- on 24 February 1920. Who was she?

 6. The author D H Lawrence died on 2 March: in what year?
- 7. The Britannia Tubular Bridge carrying the Chester and Holyhead Railway to the island of Anglesey was opened on 5 March 1850. Who was the engineer who designed it?

- 8. The first commercial frozen foods were put on sale by Clarence Birdseye in Springfield Massachusetts on 6 March: in what year?
- 9. The discovery of the dwarf planet Pluto was announced at the Lowell Observatory at Flagstaff, Arizona on 13 March. In what year was this discovery made?
- 10. In what year was Robert Runcie enthroned as the 102nd Archbishop of Canterbury on 25 March?

And so we lower the curtain on another performance of fun'n'frivolity that is Idle Moments. Have fun until the next time.

Andy Pirson

THE ANSWERS

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

Number Puzzles:

- 1. 15 in Decimal is F in Hexadecimal
- 2. 273 Seconds of Silence in Four Minutes Thirty Three Seconds by John Cage
- 3. 7 Van Tromp Children in the Sound Of Music
- 4. 7 Colours of the Rainbow
- 5. 3 Crochets to the Bar in Waltz Time
- 6. 224 Gallons of Water in a Ton
- 7. 6 Top Ten Hits of Buddy Holly
- 8. 1 Partridge in a Pear Tree
- 9. 775 Rooms in Buckingham Palace
- 10. 60 Shilling is Mild Ale in Scotland

5BY4 (Composers' First Names):

- Robert Schumann
- 2. Sergey Prokofiev
- 3. Frederic Chopin
- 4. Maurice Ravel
- Gustav Mahler
 Dmitry Shostakovich
- 7. Jean Sibelius
- 8. Felix Mendelssohn
- 9. Georges Bizet
- 10. Johannes Brahms

General knowledge:

- The name of the longest Roman road in Britain (running from Exeter to Lincoln) is the Fosse Way.
- The part of the British Isles, also locally known as Aurigny, is Alderney.
- Opened in 1890, the first deep bored tunnel underground railway in the world is now part of the Northern Line.
- 4. The line of the London Underground system which has most stations (60 of them) is the District Line.
- The deepest Underground station in central London is Bank Station at 41.4 metres below ground (to the DLR concourse).
- Standing at 757 feet above sea level in the Chiltern Hills, the starting point of both the Ridgeway long distance path and the Icknield Way is Ivinghoe Beacon in Buckinghamshire.
- Not counting streets, lanes, alleys etc., there are no roads in the City of London. Well, actually, a half to be more

Idle Moments

- accurate, since 1994 when the eastern half of Goswell Road came under the jurisdiction of the City.
- 8. The car with the longest production run in the world and still in production is the Morgan 4/4, at 83 years (introduced in 1936).
- In 2016 (the latest year for which I can find data), the company which built the greatest number of cars in Britain is Jaguar Land Rover with 'approximately 544,401 (it said).
- For comparison, Ford built no cars in Britain in 2016.
 They stopped building cars here in 2002 (and Transit vans in 2013).

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Tribute - Julian Farrow

CAMRA's East London & City branch were saddened to learn of the death of former ELAC stalwart Julian Farrow who suffered a catastrophic burst ulcer and passed away on 9 November in Rojales, near Alicante, Spain. He was 65. His funeral was held on Thursday 14 November which several of his close friends from the UK attended. He had just taken out Spanish citizenship after a lengthy period of administration, which included him learning Spanish.

Julian was, with Ted Eller, instrumental in setting up the first local beer festival in 1982 and he lived in walking distance of it. He was a big lad and at closing time at the festivals would talk the customers out of the door despite some thinking he was going to throw them down the steps. I never saw him angry or upset. Julian was a foster parent before he stopped



playing for the East London & City darts team and left his job with the local council to run the Ship & Blue Ball in Shoreditch before moving on to, among other pubs, the Alexandra Hotel in Chatham. He spent a short period at the Ropemakers, also in Chatham. In the last few years of his

UK life he was a school caretaker. In 2017 he took early retirement and he moved to Spain with his wife Sue.

It was from Julian's living room that the first East London & City Beer Guide was produced, using an Amstrad PCW computer to process it into a form which we could sent to the printers. One Sunday I left the nine pin printer churning out the pubs of EC1 on continuous stationery to cycle home for lunch. On my return it was just finishing its 96 pubs!

Julian was a keen musician in later years and played bass guitar in rock and blues bands. Much earlier in his musical life he had a few gigs with Wishbone Ash as their bass player. He was a keen motor cyclist and owned a Harley Davidson for several years during his time in the Medway Towns. **Keith Emmerson**



great reasons to join CAMRA

- CAMPAIGN
 for great beer, cider and perry
 - for great beer, cluer and perry
- Enjoy CAMRA

 BEER FESTIVALS
 in front of or behind the bar
- 5 YOUR LOCAL
- 7 VALUE FOR MONEY
- Enjoy great
 HEALTH BENEFITS
 (really!)

- 2 BEER EXPERT
- GET INVOLVED and make new friends
- 6 BEST PUBS IN BRITAIN
- DISCOVER
 pub heritage and the
 great outdoors
- HAVE YOUR SAY

What's yours?

Discover your reason and join the campaign today: www.camra.org.uk/10reasons



Why should I join CAMRA?

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

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

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

II 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 constructive criticism. The editor reserves the right not to print any contributions that are otherwise. Please e-mail letters Idnews.hedger@gmail.com. If you do not have e-mail, hard-copy letters may be sent to the same address given for subscriptions on page 3, addressed to London Drinker Letters. In both cases, please state 'letter for publication' so as to avoid any misunderstandings.

CHANGE OF NAME

fully agree with Ray Palin in that the magazine deserves a more fitting name. 'Drinker' is rather non-specific and does have some generally negative connotations. I suggest London Pub Life as a far more suitable title.

David C Arnoff

SERVING TEMPERATURES

My under-age drinking was done decades ago in a number of country pubs. One of them was the Prince of Wales in Newney Green near Chelmsford, but was always known as either the Kickin' Dickey or the Drum & Monkey. Back then, it was a converted 'two-up two-down' cottage. Open the front door and across the public bar was what had been the back door but was now a door-wide bar behind which was a lean-to with barrels on stillage. To the right was the saloon, which was a Victorian parlour with a dining table and chintz and Mrs Porter would carry the round in on a tray. Out the back was a shed which is part of my history of pub loos. The beer was Truman's, so we drank halves of mild and bitter (in those days Truman's bitter could be like drinking razor blades) but we only did it in the spring or autumn because room temperature beer was either too warm in summer or too cold in winter.

More recently, the Approach Gallery, upstairs at the pub of the same name in Bethnal Green, found a home movie of the pub back in the early 1960s. The bar was virtually clear, having only a couple of handpumps, while behind the bar were racks of room temperature bottles of beer and mixers.

The issue of beer temperature cropped up again recently. A pub on my circuit had new lager providers. They thought the coolers weren't cool enough so popped down to the cellar

to sort it out. Unfortunately they adjusted the wrong bit of kit. The real, cask ales were made colder. Before the licensee spotted this, a Cask Marque inspector made an inspection and reported that the real ales were too cold so the pub's accreditation was due to be withdrawn.

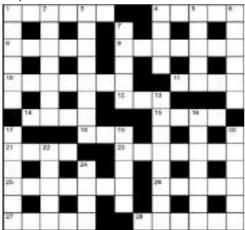
The steady reduction in serving temperature of all beers over my lifetime is something I've noticed. At the risk of sounding like I support the whimsical Mr Wetherspoon, I blame cheap flights to Lanzarote. Doubt we'll ever see it reversed.

Nik Wood

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

Crossword

Compiled by DAVE QUINTON £20 prize to be won



Name	
Address	

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

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

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

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

DECEMBER/JANUARY'S SOLUTION



ACROSS

- 1. Headless hamster confounded expert. [6]
- 4. Small company taking care of a drink. [5]
- 8. Initially it must always get exposed. [5]
- 9. Meadow beyond the river. [7]
- 10. European clergyman becoming a builder. [7]
- 11. Soldiers of the Russian Tsar. [4]
- 12. Go back for bishops on drug. [3]
- 14. That man's heard a song. [4]
- 15. Cut into a secret chamber. [4] 18. Catch up for a talk. [3]
- 21. Dickhead leaving napkin covered in grease. [4]
- 23. After a while a learner gets in the side. [7]
- 25. Puts money into popular underwear. [7]
- 26. Fibre made from recycled tiles. [5]
- 27. Ancient, like a lord? [5]
- 28. Men grow attached to them, or maybe the opposite. [6]

DOWN

- 1. People gather round to help young girl. [6]
- 2. Old racketeer in extremely shady, evil system. [7]
- 3. Sport stopping with no promotion. [8]
- 4. Charted accountant quietly making money. [4] 5. Vessel, church vessel. [5]
- 6. Opposed to some poetry. [6]
- 7. Small cut is lean. [5]
- 13. Finest journey on a horse. [8]
- 16. He looks after dog on a hill. [7]
- 17. Law officers cut up diamonds. [6]
- 19. Rosy glow of leading beer drinker. [5]
- 20. They are more mature trees. [6]
- 22. Turned up very bad early reed organ. [5]
- 24. See, with special insight, the unknown. [4]

Winner of the prize for the October Crossword: Andy Wakefield, Ealing, W5

Other correct entries were received from:

Tony Alpe, H Arnott, Stephen Block, Tony Bowles, Hugh Breach, K Breach, Kelvin Brewster, Clive Buckman, Andrew Burman, Eddie Carr, Avi Chaudhuri, Hilary Clark, Michael Clover, Richard Conway, Kevin Creighton, Ebenezer Crutton, Paul Curson, Peter Curson, Joe Daly, John Dodd, David Elliott, Elvis Evans, Brian Exford, Penny Farthing, Bill Fullick, Bob Furlong, Christopher Gilbey, Marion Goodall, Paul Gray, J E Green, Alan Greer, Matthew Griffiths, Caroline Guthrie, Ms Gerry Guthrie, Stuart Guthrie, Peter Haines, John Heath, Edward Hepworth, Graham Hill, William Hill, John Howarth, Alan Humphrey, Mr & Mrs Jeal, Carol Jenkins, Claire Jenkins, Eric Johnstone, Mike Joyce, Rory Kehoe, R M Keogh, Roger Knight, Mick Lancaster, Pete Large, Terry Lavell, Aidan Laverty, Tony Lennon, David Longley, Marjorie Lopatis, Ken Mackenzie, Derek McDonnell, Pat Maginn, Steve Maloney, Chris Mason, Dylan Mason, Rob Mills, Stewart Moult, Dave Murphy, Paul Murphy, Brian Myhill, Barry Nester, Paul Nicholls, Mark Nichols , Gerald Notley, A Ognenovic, Michael Oliver, Nigel Parsons, G Patterson, Stephen Pegum, Mark Pilkington, Mick Place, Robert Pleasants, Portrush Annie, G Pote, Derek Pryce, Wyke Regis, David Renwick, Richard Rogers, Sarah Rose, Stephen Rose, Alex Ryan, John Savage, Mary Scanlan, Steve Sheppard, Pete Simmonds, R Tassi, Bill Thackray, Mark Thompson, Tess Tickell, Mrs C Ward, Martin Weedon, John Williamson, N Woodford, David Woodward and K Zemek. There were also 20 incorrect entries.

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