



LONDON

DRINKER

Volume 42 No. 2
April/May 2020

FREE



Coach & Horses - see page 19 (photo by Michael Slaughter LRPS)



THE HARP

We have no fewer than 10 hand-pumps at the bar, serving up classic cask ales plus short-term guest brews that just beg to be sampled.

We're also well known for our traditional ciders and perries from all around the country.

It all adds up to make The Harp one of the best pubs in Covent Garden for the beer lover, no wonder we were recognised as **The Evening Standard's Best London Pub for both 2019 and 2020 and CAMRA National Pub of the Year 2010.**

If you want to try something new just ask our bar staff and they'll be happy to recommend a drop. We serve some delicious bar snacks, sandwiches, pork pies and other tasty nibbles. A pub full of charm and character, The Harp is a great example of a traditional British ale house.

Visit us to see for yourself what makes us one of London's best pubs.

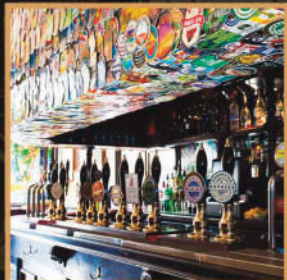


BEERS FROM THE WOOD

Travel back in time with our traditional Beers From The Wood. As a proud historical Ale House we're bringing back Wooden Cask Beer to our bar!

Available in small batches throughout the month.

Please contact us for more details



The Harp, 47 Chandos Place, London, WC2N 4HS

T 020 7836 0291

www.harpcoventgarden.com



Welcome to the April/May 2020 edition of *London Drinker*.

This is the only the second time in the magazine's history that a printed version has not been produced. The first time was October 1979. On 17 March, the day before we were due to go to print, CAMRA's National Executive, in line with the Government's advice, cancelled all CAMRA events and meetings for at least three months. Several advertisers had already cancelled anyway and it had already become painfully obvious that the magazine was being overtaken by events.

At the same time, it was not known whether or not the pubs that we use as distribution points would be open. We also could not be seen to be encouraging our volunteer distributors to ignore the Government's advice. The magazine did however contain much that I feel will still be of interest to readers so here it is.

We contacted all of our advertisers and asked them if they still wanted their advert to appear in this version of the magazine. Some did; some didn't. Either way, we thank them for their support and wish them well in these difficult times. Some of the adverts that we have been asked to keep in may refer to events that will not now take place and indeed the pubs themselves may close. Please bear that in mind.

As a consequence of the cancellation of CAMRA events, the following beer festivals will not take place:

- London Cider Festival 17 to 18 April
- Bexley 7 to 9 May
- Kingston 14 to 16 May
- Kidbrooke 21 to 23 May

Ealing Beer Festival is scheduled for 8 to 11 July which is beyond the initial three month period but time alone will tell whether it is possible to hold it. As a retired beer festival organiser, I fully understand how disappointed and frustrated all those involved must feel. Let us hope that these events will return next year.

CAMRA's Summer of Pub campaign was a success last year and we had hoped to run it again but for now, like

everything else, it is on hold. We might still get an 'Autumn of Pub'. You never know...

At this stage, it is impossible to know whether there will be a printed version of the June/July edition. If there isn't then there will be another web only version. In either case the deadline for editorial copy is no later than Friday 8 May.

Tony Hedger

London Drinker is published on behalf of the Greater London branches of CAMRA, the Campaign for Real Ale, and is edited by Tony Hedger. CAMRA is a not-for-profit company limited by guarantee and registered in England; company no. 1270286. Registered office: 230 Hatfield Road, St. Albans, Hertfordshire AL1 4LW.

Material for publication, including press releases, should preferably be sent by e-mail to ldnews.hedger@gmail.com. All contributions to this magazine are made on a voluntary basis. The views expressed in this magazine are those of their individual authors and are not necessarily endorsed by the editor or CAMRA. © copyright the London branches of the Campaign for Real Ale; all rights reserved.

**At 29 February 2020,
CAMRA had 192,559
members, of whom
18,506 live in the
Greater London area.**

CONTENTS

Editorial	4	Historic pubs listings		Cut, Complement and	
Events, events . . .	5	strengthened	19	Contrast for Easter!	31
CAMRA news and events	7	Trade news	21	A visit to EC1	32
CAMRA National Pub and		Health and wellbeing	22	Letters	33
Club of the Year	11	Brewery news	23	35 years at the Wych Elm	33
Champion Winter Beer of Britain	12	International Women's		Woodfest 2020 update	34
The Constitution, Camden Town	12	Collaboration Brew Day	24	Idle Moments	35
News and views	14	Britain's top beers	25	Tributes	36
Five Points commit to cask	16	Pub news	26	Why should I join CAMRA?	38
Happy birthday, Annie	16	Festival Inn presentation	27	London's Best Beer Pubs and Bars	38
On the radio . . .	18	WhatPub update 37	28	Crossword	39



Our Campaigning Agenda

CAMRA's Annual General Meeting and Conference, scheduled to be held in York on 3 to 5 April, is among many events to be cancelled. This year, remarkably, only two conference motions had been notified but one of them calls for the adoption of a Policy Document that, for the first time, has been written for the general public to read and understand rather than simply for reference within the Campaign.

The document was alerted to all CAMRA members in early December for three months' consultation. It sets out where we stand on all sorts of relevant issues, not least the uphill struggle we have in supporting pubs whose property company owners prefer to make more money by selling them or converting them for other uses and meanwhile let them decay.

A month before our Conference,

we have the distraction of a national budget. At such times, for several years now, we have seen expensively orchestrated campaigns by global brewers and the like against increases in beer duty. Yes, by comparison with most countries in Europe, beer duty in the UK is ridiculously high but no, reducing it across the board does nothing to help pubs whose prices tend to go up regardless, as opposed to supermarkets whose prices remain so much cheaper. 'Long Live the Local!' Hardly: beer duty is indiscriminate. CAMRA now distances itself from that campaign.

Instead, for the last year or so, and more confidently now that we have left the EU(!), we have been lobbying for beers supplied for draught dispense to be subject to lower rates of duty than beers sold in bottles or cans. There is a precedent in Australian legislation, as was noted in an impressive recent report by the All-Party Parliamentary Beer Group, 'Unlocking Pubs' Potential'. The report also rightly focused on the scourge of the crippling increases in business rates that many pubs are facing.

That report makes no recommendations about the statutory Pubs Code in force in England and

Wales, 'as this is currently under review'. Indeed, and after what seems the best part of a year the long grass into which the review could have been kicked may now be submerged under a couple of metres of floodwater. We should be asking the relevant Minister or Select Committee chairman if and when it might be dredged out.

I would still like to think that the Government's response to that review will herald improvements to the Pubs Code and its administration. Contributors to this magazine have dwelt at length on the inadequacies of the Code and the difficulties placed in the way of tied tenants requesting 'market rent only' terms in order to alleviate chronic financial hardship. But now that we have left the EU, I'd also suggest a more fundamental change. Just as we now feel free to advocate taxing draught beer less, let us advocate removal of the exemption of 'vertical agreements' from the application of competition law. Pub companies' restrictive supply ties should be open to scrutiny. Unless they can be shown to confer consumer benefits, I believe they should be unenforceable.

Geoff Strawbridge

CAMRA's Regional Director for Greater London

A complete collection of London Drinker magazines is available on our website: www.london.camra.org.uk.

You can use the website version to read London Drinker in larger print.

In my News and Views column I make reference to Harold Macmillan's famous quote, 'Events, dear boy, events'. I expect that the current Prime Minister now understands only too well what Macmillan meant. At the risk of stating the obvious, it is hard to believe that, in a dozen or so weeks, the world has been overtaken by a crisis of Biblical proportions.

A sense of perspective is therefore required. That said, those of us who love our pubs and the beer that they serve are entitled to look to the end of the crisis, which must come, to see what then will be left of the pub and brewery trade. The situation is very fluid, developing day-by-day. I had nearly completed this article when, on 20 March, the Prime Minister announced the compulsory closure of all pubs, and restaurants. A radical rewrite then ensued.

CAMRA, in partnership with the Society of Independent Brewers (SIBA) and the Crowdfunder fundraising website, had set up a campaign called Pulling Together with the aim of helping pubs, clubs, breweries, tap rooms and cider producers during these difficult times. This now becomes largely redundant, although in due course it might come into its own. The campaign also includes a Facebook group, Pulling Together for People, Pints & Pubs, to establish an online community. It can't replace the pub but it can help keep like-minded people in touch. For more details, see the website, <https://camra.org.uk/pullingtogether/>.

I'm sure that, denied access to the pub, most of us will want to have some beer at home. Please don't buy from the big supermarkets. Try the tap rooms or on-line shops of our many small breweries.

So, where are we now? CAMRA National Chairman, Nik Antona's comments on the Government's original decision are worth noting, "Pubs are at the heart of many communities and often provide other vital services. The advice from the Government for people to avoid pubs will have a devastating effect on the pub and brewing industry, the many millions of people it employs and the huge contribution it makes to local and national economies. The lack of decisive instruction from the Government leaves pubs in a limbo where customers will abandon them, but they'll be unable to claim insurance or other support to help them survive. The Government has not defined how long people should stay away from pubs, but be in no doubt, within a short time many pubs and breweries will close and never reopen to serve their communities. If the Government believes people should not go to pubs, it needs to show leadership by clearly telling pubs to close their doors and not unfairly leave it up to licensees to make an impossible decision. It needs to make it clear for how long a period the enforced closure should last, and quickly deliver a package of support to see pubs and breweries through until they can again deliver the host of benefits pubs bring to the communities they serve. This should include, but not be limited to: extending business rate relief to all pubs, regardless of rateable value; deferring or forgiving VAT payments; covering staff salaries; allowing pubs to stay open if they provide other vital community services such as post office facilities; and helping pubs recover at the end of the crisis by introducing a differential rate of duty on draught beer served in pubs. We'd also call on pub companies to

support their tenants by giving them a rent holiday during the crisis and particularly during any forced closure. Other suppliers such as sports TV providers could also demonstrate their support of the pub industry by giving a payment holiday." That decision has now been taken. The large pub owning businesses (POBs) will no doubt survive, although I expect them to be quite ruthless with staff numbers. Tenanted and privately owned pubs are at most risk.

The closure decision was good news as regards insurance, although you had to have it in place to begin with. Ei Group tenants, for example, are obliged to join the Group's policy but it does not cover 'business interruption arising from notifiable diseases'. According to the Association of British Insurers, this is not a standard condition. The Chancellor of the Exchequer has acknowledged the problem and said that he would talk to the insurance industry. We will see...

The Chancellor offered some concessions on business rates in the budget and went further in measures he announced on 17 and 20 March. Pubs, in common with other businesses, will have their business rates for 2020/2021 waived. Originally this was only for pubs with a rateable value (RV) below £51,000 but this extended to all pubs three days later. In addition, the 'Pub Discount' has been increased from £1,000 to £5,000 for those pubs with an RV below £100,000. Almost half of London's pubs have RVs over £51,000 as against 23% of pubs elsewhere.

In any event, these measures do not help with current cash flow. The Government's cash grants scheme might do so except that, again, only pubs with an RV of less than £51,000 qualify. Loans are also available but they are only interest-free for the first year. Nik Antona again, "Making loans to businesses with no money coming in and multiple overheads to meet through a period of no, or low trading, is simply kicking the can down the road."

Allowing pubs to act as hot food takeaways would provide a useful source of income for them and might enable them to retain some staff. Beware however of the law of unintended consequences. Were a pub formally to lose its A4 (drinking establishment) use class through being legally reclassified A5 (hot food takeaway), then its hard won planning protection would be lost and further changes of use, or for that matter demolition, could take place without needing planning permission.

We should simply have it stated that hot food takeaway service can be considered 'ancillary' and enforcement against it should not be considered expedient during the pandemic so long as the fixtures and fittings and public bar that facilitate the A4 use are not demolished and so long as the ancillary service does not result in substantial harm to amenity.

Likewise, off-sales of alcohol can also be deemed ancillary and not requiring consent during this time. Pubs ought to have been allowed to stay open as off-licences, at least until they had cleared out their stock. I hate to think how much good beer will have gone down the drain.

There will, of course, be more in the June/July edition. I haven't got much else to do...

Tony Hedger

twickenham



SPRING ALE

FRESH AND FRUITY

4.4%

**FRESH
AND
FRUITY
PALE ALE**

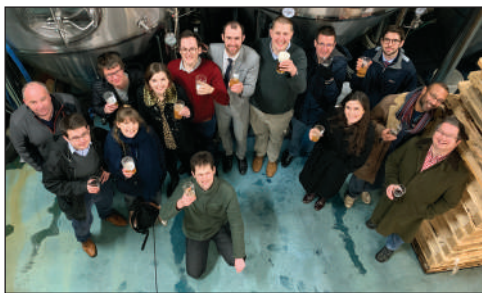
**PERFECT FOR A
SPRING DAY**

CHAMPION BEER OF BRITAIN

Congratulations to Five Points, Fuller's, Sambrook's, Wimbledon and Vale (Aylesbury) breweries who all won awards in the London and South East regional round of CAMRA's Champion Beer of Britain competition. Those beers that won Gold Awards will go forward to the final judging at the Great British Beer Festival in August. Certificates are awarded for the regional round and I will no doubt report on the presentations in due course.

YOUNG MEMBERS TEST OUT BEER FROM THE WESTWAY

Fresh from their rebrand (which captures my overwhelming thought at any young CAMRA event – 'Here for the Beer') Portobello Brewery may look a bit different, but their beers are as great as ever. Welcomed by Rob Jenkins who founded the brewery and is now the managing director, we were swiftly given a glass (some of us were lucky enough to get a new brand glass) and told to get tasting straight from the unfiltered tanks; yummy! Their London Pilsner and Westway Pale Ale are firm favourites, but there's something for everyone.



My number one on this visit was the Chestnut Ale; perfect for a cold night in February on an industrial estate! Their beers can now be found in more pubs across London than ever before because the brewery has also branched out and purchased a few pubs in the last year or so. This includes one you'd often find me in, King & Co in Clapham, which always has a least ten kegs and five cask lines at any time (if not more). It's Rob's kind nature and love of beer that really makes a visit to Portobello worthwhile; he's passionate and imbued in every aspect of the beer culture. Thanks to Rob and the team for having us. Cheers!

Tori Bishop-Rowe

... AND ALSO IN WANDSWORTH!

A great turnout of over 30 young members accompanied by a handful of assorted 'others' met with anticipation in Wandsworth on a cold February evening. We were visiting John Hatch's private nano-brewery on the old Young's Ram Brewery site. Entering the brewery through a half disguised door, complete with sliding peep-hole, we were all pleasantly surprised to find ourselves in the former tack room (complete with many original fittings) of the former Young's

brewery. Thankfully, four handpumps have been added to this room and, they were serving four bespoke brews for this event.



Listening to John Hatch

The beer and joy flowed in equal measure and a fantastic time was had by all. We were lucky to bear witness to the living history that constitutes this brewery and were equally blessed to have had a short speech and Q & A session from John Hatch himself. His efforts to maintain the brewing tradition of this corner of south London are remarkable and he has fed back to me that he too really enjoyed the evening. Thanks everyone for coming.

Navindh Baburam

RINGING THE BELL

On a recent Wednesday afternoon, members of CAMRA's Kingston & Leatherhead branch had a tour of the pubs of Molesey, just into Surrey. We met at the Royal Oak, moving on to the Cannon, Europa, Poyntz Arms and finally the Bell for the main business of the day. This 500 year old coaching inn, situated opposite St Mark's church in Bell Road, has been voted the branch's Winter Pub of the Season and, apart from the beer of course, we were there to present licensee Emily Balyova with the customary certificate. This is a pub that, in the view of the locals, has in the last year returned to the standard that Emily had achieved before she was absent on maternity leave.



Adrian Palmer made the presentation to Emily while branch members enjoyed a selection of ales from Greene King, Wimbledon and Hogs Back.

Clive Taylor



The London home of
Oakham ales

A UNIQUE COMBINATION OF PAN ASIAN CUISINE & HANDCRAFTED BEER

**BUY 3 PINTS
OF OAKHAM ALES & GET ONE FREE ***
*This offer applies to Oakham Ale's: Bishops Farewell, Citra, Inferno & JHB
and is only available on production of this voucher: copies are not accepted.
This offer is not valid with any other offer and is only redeemable at Oaka at The Mansion House.



HAPPY HOUR OFFER

Join for us for a pint or a cocktail
from 3pm - 7pm

Cocktails 2 for £12 and all
Oakham Ales core range for £3.50



thai
for a tenner

£10

Special two course meal
Available Tuesday evenings 5:30pm-10:30pm
* Dine in only

NORTH LONDON PUB OF THE SEASON

Many pubs off the main drag are suffering with low awareness and footfall which, often leads to their closure, but nothing can be further from the truth for the Colonel Fawcett. Hidden in the back streets of Camden (but only a few minutes' walk from Camden Road Station), this pub has gone from strength to strength since it was taken over by the small Tidalwave pub chain in 2011. Finally, after several years of consistency, the pub has won recognition for the quality service and beer it provides by receiving CAMRA North London branch's Pub of the Season award, beating hundreds of other pubs in the area.

Colin Coyne, Chair of North London branch, commented, "What makes this pub successful is that it has tried to reach out to all parts of the community. Alongside its range of good real ales, it runs a comedy club, a pub quiz, live music and an infamous gin event once a year to celebrate the death of Colonel Fawcett. We wish the pub ongoing success for the future. It's a great example how hidden gems can be successful with the right attitude."



Colin (left) presents the certificate to Paul

Paul Evans from Tidalwave explained his views as to what made the pub successful, "It's all down to customer service, the way we interact and value the customer. Training and selecting staff with the right attitude is key. It's nice to be recognised that we are getting it right."

The pub dates from the early 1800s and was previously known as the Camden Arms. It became the Colonel Fawcett when Tidalwave took over. Colonel Fawcett's claim to fame is that nearby in 1843 he contested one of the last fatal duels

in England, against his brother-in-law, Lieutenant Monro. The colonel lost and died upstairs in the pub. His ghost is reputed to still drink at the hostelry!

The pub's full address is 1 Randolph Street, Camden Town, NW1 0SS. For more details, visit their website <http://thecolonelfawcett.co.uk/>.

John Cryne

SUCCESS FOR UTTER NUTTER

On 1 February a party of members from CAMRA's Kingston & Leatherhead Branch travelled to the Kissingate Brewery near Horsham in Sussex to present them with their certificate for winning the Beer of the Festival award at the 2019 Kingston Beer & Cider Festival. The winning beer was their Utter Nutter Stout.



Chris Miller, branch vice chairman, presented the certificate to Gary and Bunny Lucas, proprietors of the brewery.

Martin Longhurst

SOUTH NORWOOD BEER FESTIVAL

Kissingate Brewery also did well at the recent South Norwood Beer Festival. They took the first and third places in the Beer of the Festival voting with Blackeyed Susan (strong mild – 6.8% ABV) and perennial favourite Black Cherry mild (4.2% ABV) respectively. Sandwiched between was Limestone Brewery's Cherry Stone (5.2% ABV). Their brewery is located in Stone in Staffordshire.

Compiled by Tony Hedger, except where credited



CASK

PUB & KITCHEN

EST. 2009

ONLY THE BEST CRAFT BEER FROM ALL OVER THE WORLD



WEST LONDON
PUB OF THE YEAR 2019



TOP 5 BEST PUBS
IN THE UK FOR THE YEAR 2019

Champion Winter Beer of Britain

A full flavoured stout took the top honour at the Great British Beer Festival – Winter, held at the New Bingley Hall in Birmingham in February. Fixed Wheel Brewery's Blackheath Stout (5% ABV) was crowned overall champion with Elland Brewery's 1872 Porter (6.5% ABV) taking silver and Hawkshead's strong old ale, Brodie's Prime Export (4.9% ABV), taking bronze. These beers, plus the winner of the Old Age/Strong Milds category, Loddon's Hocus Pocus, will now go forward to the National Champion Beer of Britain Competition which will take place on the opening day of the Great British Beer Festival at Olympia on 4 August.

The winning beer takes its name from Fixed Wheel's location in the Black Country. It is described as a full-bodied fruity stout, brewed with New Zealand and English hops giving it an oaky bitterness and dark fruits finish. The brewery's name comes from the owners' love of cycling.

Gary Timmins, CAMRA's National Director responsible for the competition, said, *"Congratulations to Fixed Wheel for winning the Champion Winter Beer of Britain award, which is one of the highest accolades in the beer world. I would like to thank all the judges for their hard work and commend the brewers on the high quality of beers tasted. It was a very close competition and a well deserved win!"*

The full list of winners is as follows:

Barley Wine and Strong Old Ales

Gold: Hawkshead – Brodie's Prime Export
Silver: Exmoor – Beast
Bronze: Lacon – Audit Ale

Old Aged and Strong Milds

Gold: Loddon – Hocus Pocus
Silver: Brunswick – Black Sabbath
Bronze: Tintagel – Caliburn

Porters

Gold: Elland – 1872 Porter
Silver: Fownes – King Korvak's Saga
Bronze: Colchester – Old King Coal London Porter

Stouts

Gold: Fixed Wheel – Blackheath Stout
Silver: Barngate – Goodhew's Dry Stout
Bronze: Plain – Inncognito

Christine Cryne

The Constitution, Camden Town

As many readers may have heard, the recent purchase of the Constitution pub by Young & Cos Brewery PLC did not go down so well with the locals when they read the article published on the front page of the *Camden New Journal* of 7 February (<http://camdennewjournal.com/article/the-constitution-pub-suddenly-closes-down>).

There are several claims and counter claims from all sides over the way in which the takeover was handled and as to whether hour's, day's or month's termination notice was given to the staff. A lot of smoke and mirrors. I have great sympathy for the staff of the Constitution who lost their jobs, and feel for them. I wish them well and hope they can quickly and effectively find secure alternative employment and accommodation where necessary.

Admittedly, this is a damning article and although Young's have had many successes in the past, this particular event doesn't put Young's in a good light and I've heard several comments from locals along the lines of 'we won't drink there anymore', or 'let's boycott the pubs'. Understandable under the circumstances one would presume but wait . . . If we just go down the road of boycotting pubs, whether individually, by area, or by pub chain then we actively speed up the possibility of making pubs unviable, which could hasten turning them over to flats, shops and other usage. In the circumstances, we need to be building bridges, not walls, and adopt a more positive approach.

What we should be doing surely is actively using pubs more, not less, so as to make them more viable and real centres of the community infrastructure; a treasured asset and not a loss-making liability.

It should also be stressed that the basement bar at the Constitution has long been a popular main hub of music and comedy nights in the Camden area, and as so many of these outlets have been lost in the past it is important to the community that these facilities are preserved because it is well known that Camden and music were made for each other!

The planned renovation of the Constitution is estimated to take five to six months, and for now the ball is in Young's court to perform a sympathetic renovation and to prove themselves to the local community as worthy proprietors of the new Constitution. The onus will then be on the local community to give the Constitution a fair chance and at least try the new pub when it reopens. Together let us keep great pubs, serving great real ales alive.

Colin Coyne

Chairman – CAMRA North London Branch

Editor's note: Young's have offered the acts that regularly performed at the Constitution space at another of their pubs nearby. As we go to press, the pub has been occupied by squatters. Young's are taking the appropriate legal action and say that the reopening will not be delayed.

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



NEVER ENDING BEER FESTIVAL

Why wait till beer festival season? There's an on-going festival at our pubs with an incredible range of curated beers.

THECRAFTBEERCO.COM



FOLLOW US!

BRIGHTON

22-23 Upper North Street,
Brighton BN1 3FG

COVENT GARDEN

168 High Holborn,
London WC1V 7AA

ST. MARY AXE

29-31 Mitre Street,
London EC3A 5BU

BRIXTON

11-13 Brixton Station Road,
London SW9 8PA

ISLINGTON

55 White Lion Street,
London N1 9PP

OLD STREET

233A Old Street,
London EC1V 9HE

CLERKENWELL

82 Leather Lane,
London EC1N 7TR

LIMEHOUSE

576 Commercial Road,
London E14 7JD

HAMMERSMITH

17-18 The Broadway,
Hammersmith W6 9YD

EVENTS . . .

I'm sure that all readers will join me in sending best wishes for a speedy return to business to all those pubs around the country that were affected by the recent flooding. I know that Shrewsbury and York were particularly badly affected. Let us hope that the publicans concerned get full support from their pub owning businesses and that any enforced temporary closure is not used for some sort of skulduggery.

MORE EVENTS . . .

When asked what kept him awake at night, the then Prime Minister, Sir Harold Macmillan (in office 1957 to 1963) replied 'events, dear boy, events'. I wasn't expecting to have to cover any Politics (capital P) in this edition when suddenly we get a change of Chancellor of the Exchequer. The new incumbent, Rishi Sunak, the MP for Richmond (Yorkshire), is known to CAMRA's National Chairman, Nik Antona, who commented as follows, *"I want to congratulate the new Chancellor on his appointment. Ahead of the Budget next month, there is a unique opportunity to unleash the potential of pubs by announcing a fundamental review of business rates and the introduction of a lower rate of duty for draught beer – which targets beer sold that is sold on tap, in pubs. We know that Rishi Sunak has been a great supporter of pubs in his constituency, carrying out a survey on issues that affect them and celebrating the George and Dragon in Hudswell, which won CAMRA's prestigious Pub of the Year competition in 2016. I'd be more than happy to meet the Chancellor in a pub of his choosing to discuss how we can secure CAMRA's vision for thriving community pubs in every town, city and village in the UK."*

THE BUDGET

Mr Sunak's, indeed the current Government's, first budget came just as we were going to print. CAMRA asked its members to contact their MPs, asking them to lobby the Chancellor to include both a lower rate of duty on draught beer and to reform business rates to relieve pubs of the unfair burden placed on them by the current system. I will report on what actually happened in the next edition.

VE DAY EXTENSION

Just a reminder that the May Day bank holiday has been moved from Monday 4 May to Friday 8 May. This is to allow that weekend to be used to celebrate the 75th anniversary of Victory in Europe (VE) Day. Pubs and clubs in England and Wales that are licensed only to 11pm will be permitted to extend their hours to 1am on Friday 8 and Saturday 9 May without having to apply to do so. The Home Secretary, Priti Patel, said, *"VE Day is a landmark day in our history. Extending licensing hours will pave the way for commemorative events across the UK so we can pay tribute to the courage and determination of the millions who fought for our freedom or supported the war effort at home."*

There are those who will argue that the Second World War did not end until victory was achieved in the Far East on 15

August, 1945. Those fighting out there considered themselves to be the 'Forgotten Army' and at first it looked as if they were being overlooked again. Happily, proposals have been made to use the Government's powers under the Licensing Act 2003 (to mark an occasion of 'exceptional international, national or local significance') to extend opening hours on Saturday 15 August 2020 until 1am the following morning.

A BIT OF BACKGROUND

Having mentioned Home Secretary Priti Patel, readers might be interested to learn that before she became an MP, she worked for the public relations firm Weber Shandwick where she lobbied for the tobacco and alcohol industries, including opposing the smoking ban. She also worked for the international drinks company Diageo, owners of Guinness.

PUBS CODE ADJUDICATOR

The Deputy PCA, Fiona Dickie, will succeed Paul Newby when he steps down at the beginning of May. The running of the PCA service is funded by a levy imposed on those pub owning businesses which operate more than 500 tenanted pubs, apportioned by means of a quite complicated formula. The cost for 2019/2020 has been assessed at £3 million. We still have no idea when the report on the review conducted last year will be released but these events both suggest that total abolition of the service is not on the cards.

BUSINESS RATES

In January, the Government announced a relief scheme under which pubs with a rateable value of below £100,000 will have their business rates bill reduced by £1,000 for the year 2020/2021. According to the *Morning Advertiser*, some 18,000 pubs stand to benefit. This is in addition to the 'retail discount' under which pubs with a rateable value of less than £51,000 already have their bills reduced by a third. Unfortunately, the business rates software used by a number of councils cannot cope with the change, so the reductions will not be reflected in the bills being issued in April. Something similar occurred in 2017 and it took some councils six months to correct the problem. Some even required pubs to pay the full amount demanded with a promise of a refund in due course. These are, of course, only temporary measures. Many in the trade are still hoping to see a complete review of business rates, possibly even in the current budget. CAMRA's National Chairman, Nik Antona, said, *"Pubs are at the heart of local communities across the UK. They act as important social hubs, helping to tackle loneliness and social isolation. Yet many are suffering under an unfair business rates system which results in well-loved locals being forced to close. Whilst the rates discount will be welcomed, moves like this are only a sticking plaster. We need a complete review of the business rates system to help give pubs a fair deal and save them from closure."*

NATIONAL BASS DAY

This year marks the 243rd anniversary of William Bass founding his brewery on the High Street in Burton upon Trent. To celebrate, Ian Thurman, a native of the Capital of Brewing who writes a blog in the name of the Wicking Man, is organising a National Bass Day. It is scheduled for 11 April, Easter Saturday. Ian wants to encourage the organisation of pub crawls and similar events to promote the drinking of Draught Bass, surely one of Britain's most famous beers, although one that has perhaps been neglected of late.

The brand is currently owned by AB InBev and the 4.4% ABV beer is brewed in Burton for them by Marston's at their original Albion Brewery on Shobnall Road, although it is fermented in Yorkshire squares rather than the Burton Union system which is reserved for Pedigree. There are reported now to be fewer than 500 pubs selling Bass on a regular basis. There were 3,000 in 2011. Bass's heartland remains the Midlands but there are a few pubs in London that sell it. I believe that the Express Tavern in Brentford still stocks it, as it has done for many years, but otherwise, sorry, you will need to do your own research.

NEW CHAIRMAN FOR THE BBPA

The BBPA, the pub owning business's trade body, has appointed Phil Whitehead, the Managing Director

of Molson Coors Western Europe, as Chairman in succession to Simon Emeny of Fuller's. Mr Whitehead has worked for Molson Coors for 14 years, joining the board in 2016.

AA GUIDE TO CHARGE

The Automobile Association has decided that any pub that wants to appear in its annual guidebook, and thus be entitled to display its rosette symbol, will now be liable for an annual fee of £150, plus VAT. This is the first time that a fee has been levied since the AA Rosette award scheme began in 1956. Inclusion remains subject to inspection and the AA's inspectors will still visit new pubs and if thought suitable, invite them to join the scheme.

Inspections by CAMRA's local branches of pubs for inclusion in the 2021 Good Beer Guide are coming to an end. No fee is charged for inclusion in the GBG and should anyone call at a pub seeking money for inclusion, please do not pay them. It would be appreciated if such events could be reported to CAMRA.

Tony Hedger

You can keep up to date with these and other stories on the London Drinker website, <https://londondrinker.camra.org.uk/> or on Twitter, @CAMRA_London.



THE HOPE CARSHALTON

APRIL 23RD - 25TH
CASK & KEG BEER FESTIVAL

MAY 28TH - 30TH
ALE OF EMPIRES BEER FESTIVAL

48 WEST STREET, CARSHALTON, SURREY, SM5 2PR. T: 020 8240 1255 WWW.HOPECARSHALTON.CO.UK
23 MINUTES FROM VICTORIA • 157 BUS FROM MORDEN UNDERGROUND. 3 MINUTES FROM: CARSHALTON STATION.

Five Points commit to cask

Hackney's Five Points Brewery is committed to producing cask beer. Ed Mason, their managing director recently told the *Morning Advertiser*, "There is still a massive market for cask beer in the UK and people really respond to seeing a newer brewery such as Five Points producing cask beers well. Cask beer is not an occasional limited-edition experiment. We are completely committed to cask beer as a core part of our range. People like the fact we merge the best of traditional with the best of new, and focus on producing balanced, drinkable beers."

To demonstrate this, Five Points's sales of cask beer were 20% of their sales in 2018 and rose to 26% in 2019. As a proportion of their production, this means that cask sales effectively doubled and this is at a time when cask beer sales generally are at best holding their own. Moreover, last spring, they introduced a new core beer, Five Points Best, a classic Best Bitter brewed with British Fuggles hops. Despite the style becoming an endangered species with the advent of golden ales, Five Points have sold over 100,000 pints of it since its launch, with it now representing 3% of total beer sales.

Sensibly, Five Points know that, apart from at their own pub, the Pembury Tavern, there is always the risk of their cask beers not being sold in good condition. They take the view that their responsibility as brewer does not end once a cask has left the brewery. They appreciate that in the customer's eyes, a poor quality pint is as much the brewery's fault as anyone else's. Consequently, they have established a Cask Care Scheme, which will be led by their Cask Ambassador. There will be monthly training sessions for customers, held at the Pembury Tavern, which will provide training on the principles and practice of serving top quality cask ale in the best condition. The training will focus on cellar and serving temperatures, together with the importance of conditioning

time and cleanliness in all aspects of serving. To encourage attendance, discounts on cask beer will be offered to participants.

The Cask Ambassador is Ed Davy, the Sales and Account Manager. Ed explains, "Cask is, generally, perceived as a high-effort, low-GP product that doesn't sell well. This does not have to be the case. We hope that this scheme will help pubs more easily look after their cask ale, whilst improving GP, yield, rate of sale and customer satisfaction. Our on-trade partners deserve to have the best cask experience possible."

Worryingly, as we go to press, a threat has emerged to Five Points and a number of neighbours. We have mentioned previously that Network Rail had sold many of its railway arches to a company called the Arch Company, which is backed by investors Blackstone and Telereal Trillium. According to the *Evening Standard* (6 March), despite promising to be a responsible landlord and to work with its tenants, Arch Company are increasing rents across London by substantial amounts. Arch Company say that their rent reviews are dealt with on a case by case basis and a number have been made at below market level but Five Points are facing a 300% increase on their brewery in Institute Place. Ed Mason told the *Hackney Gazette* that their rent, currently £28,350 per annum, was due for review in April 2020 but a week before Christmas they were told that it would increase to £110,000. Five Points were the first brewers in the country to become an accredited Living Wage employer and they now employ over 35 people. They are committed to the community in Hackney but, unless Arch Company have a rethink, Five Points could be forced out of the borough.

Tony Hedger

(From a Five Points press release)

Happy birthday, Annie

We offer our congratulations to the Antwerp Arms Community Association (AAA) upon the fifth anniversary in May of their opening north London's first, and so far only, community owned pub. The pub, originally the Hope & Anchor, is in the Bruce Castle Park area of N17 and dates from 1822, making it Tottenham's longest established working pub. In 2013 the then owners, Enterprise Inns, sold it to developers and it faced demolition. Some 300 regulars and supporters thought otherwise, had the pub listed as an Asset of Community Value and chipped in to buy it. The pub, which is family (and dog) friendly, is thriving and is a regular outlet for the locally brewed Redemption beers.



The Antwerp Arms Association are incredibly grateful to everyone who has supported this community venture, not least their sponsors the National Community Fund (National Lottery). The Association is planning a big party to say 'thank

you'. Everyone is therefore invited to celebrate the fifth successful year of trading at the pub on Sunday, 3 May 2020. All proceeds will benefit local charities. Festivities start at 12 noon. We'll be celebrating the best of Tottenham. The event will include:

- Caribbean BBQ
- Live music
- Party disco
- Secret Spurs Heritage Walk
- Children's activities
- Charity auction
- Cutting of the Birthday cake

For further details visit www.antwerparms.co.uk or connect with us on Facebook @AntwerpArmsAssociation, on Twitter @AntwerpArmsAsoc or Instagram @antwerparmsn17.

The full address is 168/170 Church Road Tottenham N17 8AS.

Source AAA

Stop Press: the Annie has been voted their Pub of the Year by CAMRA's North London Branch.



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 & Breakfast rooms also available, all
En-Suite with TV. Pub open 11am to 11pm (11:30 Fri & Sat) Noon to
4pm, 7pm to 10:30pm Sun. Buses R68 and 285 stop close by.

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

Podge's



BELGIAN BEER TOURS

Driving people to drink since 1994

*Tours taking in the most innovative of
Belgium's breweries, festivals and beer cafes*

The Belgian Black Beer Tour
21-26 May 2020

Beer on The Waterfront
6-11 August 2020

Operation Belgian Beer: WW2 & Beer
18-23 September 2020

Christmas in Antwerp
24-28 December 2020

www.podgebeer.co.uk

Ring **01245 354677** for details



YOUR LIQUID DELICATESSEN



600 CRAFT BEERS
400 WINES

and spirits from small producers
4 draught keg lines available for take home!

real ale
ESTABLISHED 2005

371 RICHMOND RD, TWICKENHAM TW1 2EF
020 8892 3710 • REALALE.COM

BBC Radio 4's Food Programme broadcast on 12 January was devoted to breweries that are working to change attitudes towards people with learning disabilities. One of those companies is Ignition Brewery, a not-for-profit organisation based in Lewisham, south-east London, which recently released a collaboration beer with Gipsy Hill Brewing Company as part of the Social Beer Collective.

Ignition started life when director Nick O'Shea realised that 94% of people with a learning disability were unemployed and decided to do something about remedying the situation. He therefore founded Ignition, which employs and trains people with learning disabilities to brew beer and to serve that beer in the taproom. Nick decided on brewing because the process can be labour intensive and, at a certain scale, Ignition could make enough money to cover operating expenses and pay people with learning disabilities the London Living Wage.

Ignition employs a head brewer and a bar manager, who supervise and oversee the training of the team members who have learning disabilities. In some ways, the business model at the brewery is the opposite of what you might expect: it's not constantly looking to make its processes more efficient as the purpose is to provide as many opportunities as possible to those who might otherwise be unable to find a job. In fact, the more beer they produce, the more jobs they hope to be able to create.

As Nick says, *"the ethos is simple: our team have a lot to offer and with the right support and care, they can make beer*

that competes on the open market. Our patrons buy our beer because it tastes great, as well as because of who brewed it. And that is just how we like it."

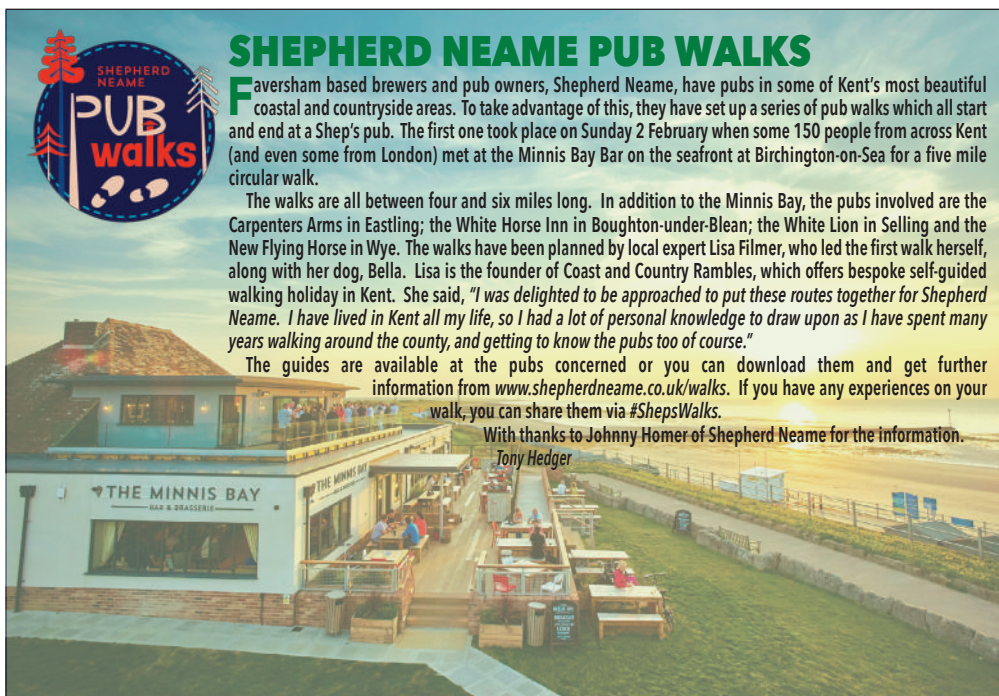
The brewing kit is relatively small at just 2.5 brewers' barrels. Brewing usually takes place once or twice a week and all the bottling and kegging takes place on the premises. The team take part in all the brewing processes and Ignition is looking to introduce more formalised brewing training for the team over the coming year, in order to build on their practical skills and make their day-to-day experience more rewarding.

At the front of the building that houses the brewery is the taproom. This serves four regular Ignition brews in bottle-conditioned form and from Ecofuss kegs (the beer is conditioned in the bag and no gas touches the product). The four regulars are: South of the River (a 4.2% ABV pale ale), Jump Start (a 4.6% ABV IPA), Well Oiled Machine (a 4.8% ABV London porter) and GTI (a 5.5% ABV double dry-hopped APA). There is also a range of specials that varies throughout the year. The current special is Spark Plug, a 3.8% ABV single-hopped extra pale ale.

You can find the taproom at 44A Sydenham Road (SE26 5QF) and it is open from 5pm to 9pm on Thursdays, 5pm to 10pm on Fridays and 2pm to 10pm on Saturdays. It can be booked for special events on Sundays.

The Radio 4 programme is available at: <https://www.bbc.co.uk/sounds/play/m000d6s5>.

Dave Rathbone – Head Brewer



SHEPHERD NEAME PUB WALKS

Faversham based brewers and pub owners, Shepherd Neame, have pubs in some of Kent's most beautiful coastal and countryside areas. To take advantage of this, they have set up a series of pub walks which all start and end at a Shep's pub. The first one took place on Sunday 2 February when some 150 people from across Kent (and even some from London) met at the Minnis Bay Bar on the seafront at Birchington-on-Sea for a five mile circular walk.

The walks are all between four and six miles long. In addition to the Minnis Bay, the pubs involved are the Carpenters Arms in Eastling; the White Horse Inn in Boughton-under-Blean; the White Lion in Selling and the New Flying Horse in Wye. The walks have been planned by local expert Lisa Filmer, who led the first walk herself, along with her dog, Bella. Lisa is the founder of Coast and Country Rambles, which offers bespoke self-guided walking holiday in Kent. She said, *"I was delighted to be approached to put these routes together for Shepherd Neame. I have lived in Kent all my life, so I had a lot of personal knowledge to draw upon as I have spent many years walking around the county, and getting to know the pubs too of course."*

The guides are available at the pubs concerned or you can download them and get further information from www.shepherdneame.co.uk/walks. If you have any experiences on your walk, you can share them via #ShepsWalks.

With thanks to Johnny Homer of Shepherd Neame for the information.
Tony Hedger

Historic pubs listings strengthened

bring you news of more excellent work by CAMRA's Pub Heritage Group. At PHG's instigation, Historic England have advised the Department for Digital, Culture, Media and Sport to make some important changes to the status of a number of listed pubs.

The magnificent Philharmonic Dining Rooms in Liverpool (36 Hope Street L1 9BX) has been upgraded to Grade I, the first purpose-built Victorian pub in England to be given this status. Only 2.5% of listed buildings have Grade I status. It is well merited.

Ten other pubs have had their listing descriptions expanded to include details of their interiors and fittings. Previously, many descriptions, some dating back to the 1960s and 1970s, were short, with little or no mention of the interiors and, as a consequence, many valuable interiors have been lost. This applies to the two London pubs mentioned below and we are lucky that they have survived. With the improved descriptions, local authorities can now protect them. Heritage England are looking to revise all listing descriptions but it will be a slow job because of a lack of resources.

There are eight outside London (all Grade II* or Grade II), as follows:

- **The Vines**, Liverpool (81 Lime Street L1 1JQ);
- **Peter Kavanagh's**, Liverpool (2-6 Egerton Street L8 7LY);
- **Blue Ship** (#), Billingshurst, West Sussex (The Haven RH14 9BS);
- **Square and Compass** (#), Worth Matravers, Dorset (Weston Road BH19 3LF);
- **Rose and Crown** (#), Huish Episcopi, Somerset (Langport TA10 9QT);
- **Tucker's Grave Inn** (#), Radstock, Somerset (Faulkland BA3 5XF);



Coach & Horses servery

- **Haunch of Venison**, Salisbury, Wiltshire (1 Minster Street SP1 1TB);
- **Red Lion**, Rugeley, Staffordshire (19 Market Street WS15 2JH).

Four of these (marked #) have no bar, with beer being served through a hatch or direct from the stillage.

As regards the two pubs in London, readers will recall that in the last edition there was an appeal for information about the Coach & Horses in Greek Street, Soho (W1F 7HG). The pub's Grade II listing now references its recent history (Jeffrey Bernard, Private Eye and all) and the original early 18th-century building. The present building dates from the 1840s



Coach & Horses interior

Historic pubs listings strengthened



Hand & Shears left and front bars

but had its unusual cast-iron columns added in 1889. The interior was remodelled in the 1930s by Taylor, Walker & Co and its bar fittings, signage and partition screens have all survived well. As we go to press however, it was reported in *Time Out* that the Wednesday night sing-alongs were ending. The Saturday night ones continue (7.30pm to 11pm).

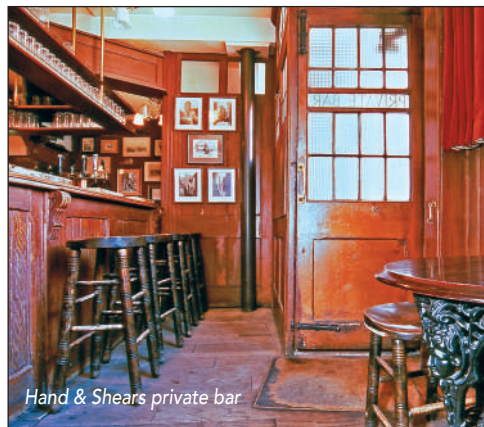
The other London pub is the Hand & Shears in Middle Street, Smithfield (EC1A 7JA). Dating from the mid-19th century, this Grade II listed gem still has its Victorian layout

of public, saloon and private bars and retains many late 19th century fittings. The pub has historical links to the medieval Bartholomew Fair. Paul Ainsworth, Chairman of CAMRA's Pub Heritage Group, commented, "So few of England's 40,500 pubs retain interiors which have not suffered major alterations over the years. CAMRA has identified 280 pubs whose interiors it considers to be of national historic importance, and we feel it is vital for these precious survivors to be preserved for future generations to enjoy. The majority of these pubs are listed and the new detailed listing descriptions will enhance their protected status and give the public more information about the delights they contain."

The Chief Executive of Historic England, Duncan Wilson, added, "English pubs are some of our best-loved community buildings and are often threatened with closure, so we are delighted to see 11 historic pubs receiving further protection. We are proud that the Liverpool Philharmonic pub, a remarkable survival from the Victorian era, has been given a Grade I listing which will help maintain and preserve its outstanding interior fittings and exterior fabric for the future. The eleven pubs range from the opulent Philharmonic in Liverpool and the picturesque Rose & Crown in Somerset, to a London pub with links to Bartholomew Fair. All of them fully deserve the protection given by listing."

Tony Hedger

(From a CAMRA press release and other sources and with thanks to Michael Slaughter LRPS for the photos and additional information.)



Hand & Shears private bar

GOING VIRAL

AB InBev are claiming that their Mexican subsidiary, Cervecería Modelo, suffered a loss equivalent to £220 million in January and February because of the effect that the Covid-19 virus had on sales of their Corona beer. Corona is the most popular imported beer in the USA. Not all of this is down to people reacting to the coincidence of the name. £132 million of the loss was incurred in China, where the beer is also popular, because people were not able to get out to celebrate their New Year.

In the last edition (page 40) I reported VisitBritain's predictions for tourism from China and the USA. Alas, I suspect that these predictions will not now be fulfilled. Hopefully, the resident population, while observing the appropriate precautions, will still continue to visit their local pubs.

FULLER'S PUBCO

Like-for-like sales in Fuller's managed pubs and hotels increased by 4.3% over Christmas and New Year. Chief executive Simon Emeny told the *Morning Advertiser*, "It's been a year of change for Fuller's and this is a good first Christmas as a focused premium pubs and hotels business. We have exciting plans in place for the coming months, including the opening of our new sites the Windjammer at Royal Dock, the White Horse at Wembley Park and the Parcel Office at Liverpool Street Station. We will also be moving to our new offices at Pier House in Chiswick at the end of March."

Our congratulations go to Mr Emeny for being named the Business Leader of the Year at the 2020 Publican Awards. This was the only award won by a London based business.

YOUNG'S NEWS

The spending on their pub estate continues. In addition to the four sites mentioned in the last edition, the Grapes in Wandsworth is being refurbished and is having its garden extended, just in time for CAMRA's 'Summer of Pub'. It may be time to revisit the once famous Wandsworth Crawl. Young's acquisition of the Constitution in Camden Town is reported on page 18.

Young's are supporting the Laptops for the Homeless campaign being run by the charity SocialBox.Biz. The aim is to provide homeless people, the elderly and refugees with reconditioned laptops which will help them apply for jobs, stay in contact with relatives, and get back on their feet. A Young's spokesman told the *Morning Advertiser*, "We absolutely love what SocialBox.Biz is doing for our community. We want to be part of the conversation and help homeless people find some stability in their lives."

MARSTON'S SELL MORE PUBS

Marston's continue to sell pubs to help reduce their debts. The latest sale is of 29 pubs to NewRiver's pubs arm, Hawthorn Leisure. Marston's intend raising a further £90 million from selling pubs in the current financial year. Curiously, Marston's received a boost from substantially increased sales in 2019 of the Young's beer brands, which

they acquired when they purchased Charles Wells' brewing operation.

HAWTHORN LEISURE

Hawthorn continue to grow. Its parent company, NewRiver, recently acquired Bravo Inns Limited for £17.9 million. They have given 44 wet-led pubs to Hawthorn Leisure to manage as a separate entity. Most of the pubs involved are in North West England. Hawthorn now has an estate of around 700 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.

STONEGATE DEAL CONFIRMED

Stonegate's £1.27 billion acquisition of Ei Group (Enterprise Inns as was) has finally been approved by the Competition and Markets Authority. Stonegate now operate some 4,800 pubs. The CMA did have a concern about creating some local monopolies so 42 of Ei's pubs, all deemed to be going concerns, are to be sold to third parties.

DIRTY MONEY

Just to give readers an idea of the penalties involved, an East London pub was recently fined a total of £57,527 (fine, costs and victim surcharge) for allowing a 'large and active' infestation of mice. This was the largest fine ever levied in the borough concerned. In addition, the owners, a large pub owning business, had to cover the cost of cleaning up which involved the pub being closed. The pub has now radically improved so I won't name it.

In a similar vein, a pub in Staffordshire has had damages totalling almost £30,000 awarded against him for breaching Sky Sport's copyright by screening their coverage without the required commercial agreement. According to the *Morning Advertiser*, Sky's inspectors visit 700 pubs per week checking on unauthorised use.

Compiled by Tony Hedger

ADVERTISE IN THE NEXT LONDON DRINKER

Our advertising rates are as follows:

Whole page £345 (colour), £275 (mono);

Half page £210 (colour), £155 (mono);

Quarter page £115 (colour), £90 (mono).

Phone John Galpin now on 020 3287 2966

Mobile 07508 036835

Email johngalpinmedia@gmail.com or [Twitter@LDads](https://twitter.com/LDads)

LONDON DRINKER IS PUBLISHED BI-MONTHLY. THE FINAL COPY DATE FOR ADVERTISING IN OUR NEXT ISSUE (JUNE/JULY) IS FRIDAY 8 MAY
PUBLICATION DATE IS WEDNESDAY 27 MAY

NEW FEATURE ON WHATPUB

I'm pleased to report that CAMRA's Pub and Club Campaigns Committee has been working with AccessAble (formerly DisabledGo) which is a dedicated website giving details of access arrangements designed to give people with mobility difficulties the precise information that they need to work out if a place is going to be accessible to them.



Consequently, WhatPub, CAMRA's on-line pub guide, has recently been upgraded to include a direct link to their site. All you need to do is click on the panel, which you will find in the middle of the front page of each pub's entry.

GREENE KING IMPROVE SIGNAGE

Following consultation with the Crohn's & Colitis UK and SeeAbility charities, GK will also be fitting improved signs to the accessible toilets in its pubs with the aim of educating and reminding customers that not every disability is visible. People who suffer from Crohn's or Colitis may appear not to have a disability on the surface but they may need to use the accessible toilets urgently. Furthermore, there are over a million people in the UK with learning disabilities and autism and 10% of the population have problems with their sight so SeeAbility welcome the new signs because they make the accessible toilets easier to identify and include writing in Braille. Nick Mackenzie, GK's chief executive, told the *Morning Advertiser*, "We know that many of our customers have disabilities that aren't always visible and we want them to feel comfortable using the disabled toilets. We also hope that by working with Crohn's & Colitis UK and SeeAbility that these new signs will help voice awareness and stop the stigma and discrimination of people with hidden health conditions."

THE CABBAGE PATCH CHARITY

The Cabbage Patch, a Fuller's pub in Twickenham, organises an annual ten mile race for charity around Richmond, Kingston and Twickenham called the Cabbage Patch Ten. They have been doing so since 1982 when they raised £30 but this year it was £15,000, and the total over the years now stands at a creditable £150,000. The beneficiary is the Clarendon School, whose pupils, of both primary and secondary school age, have moderate learning difficulties and additional complex needs. Specifically they fund a facility called the Sensory Patch which has interactive lighting and projectors to help develop motor skills and engagement, as well as literacy and numeracy skills. The pub's manager, Stuart Green, told the *Morning Advertiser*, "Witnessing the

official opening of the Sensory Patch was one of the most humbling experiences of my career. It was so lovely to see the difference that you can make. I know it will help so many of these kids to develop, and that does bring a tear to your eye."

ROLLING OUT THE BARREL

Another charity event, this time for the 'It's on the Ball' campaign to raise awareness of testicular cancer. It is being staged by Moon Gazer Ales at the Norfolk Brewhouse in Hindringham, Norfolk, whose David Holliday will be pushing a cask of beer (on a barrow) from the brewery to the Houses of Parliament via St Bartholomew's Hospital. The 143 mile journey is expected to take some nine days, staying at pubs each night. David hopes to have some sort of 'do' for the charity at each pub. On Day Eight (30 April) David reaches London, going from Chipping Ongar to Loughton, and on 1 May, he finishes at the Houses of Parliament where Norman Lamb MP, whose constituency includes the brewery, will be treating him to a well deserved pint. If you want to check the route, go to www.moongazerale.co.uk/ 2019/10/15/beer-push-day-by-day-check-out-our-route-and-see-how-you-can-join-in-the-fun/. If you would like to donate, go to David's Just Giving Page www.justgiving.com/fundraising/BeerPush10TB.

Compiled by Tony Hedger

The image is a promotional poster for the Wenlock Arms pub. At the top, it says 'Est. 1835' above a circular logo with 'WOB' inside. Below this, the name 'Wenlock' is written in a large, stylized, red script font, followed by 'ARMS' in a smaller, red, sans-serif font. A red banner with white text reads '"NOTED ALES & STOUT"'. Below this, there are two circular logos with 'CAMRA' inside, flanking the text 'CAMRA NORTH LONDON PUB OF THE YEAR 2017'. The main text of the poster is '10 CASK ALES - 20 KEG BEERS' and '7 REAL CIDERS' in bold, red, sans-serif font. Below this, it says 'THE WENLOCK ARMS' and '26 WENLOCK ROAD. LONDON N1 7TA' in a smaller, red, sans-serif font, followed by 'TEL: 020 7608 3406'. The opening hours are listed as 'Open Mon 3-11pm, Tue/Wed 12-11pm. Thurs 12-12pm, Fri/Sat 12-1am, Sun 12-11pm'. At the bottom, it says 'EMAIL: BEER@WENLOCKARMS.COM' and 'TWITTER: @WENLOCKARMS' in a small, red, sans-serif font.

A number of entries below mention taprooms. Most will probably still be open for off-sales but for now, you may not be able to drink there. Please check the brewery's website before visiting.

Anspach & Hobday: the Bermondsey Beer Mile brewers are introducing a range of 440ml canned beers. The launch date was scheduled for 21 March. The beers involved will be three of their core range (Pale Ale, Sour Dry Hop and Ordinary Bitter) plus a special, Sea Salt & Chilli Stout. They will be available in their tap rooms in Bermondsey and Croydon, as well as the Pigeon, their bar in Camberwell. The installation of the canning line was funded by their crowdfunding exercise in January 2019.

Beerblefish Brewery: Beerblefish have opened a taproom for both on and off sales. The intention is that it will be open from 11am to 5pm on the last Saturday of each month (25 April, 30 May, 27 June, 25 July, 29 August, 26 September and 31 October). Christmas and New Year opening will be confirmed in due course. The address is Unit 6, Georgiou Business Park, Second Avenue, Edmonton N18 2PG. More details available on www.beerblefish.co.uk.

Brockley Brewing Co: in March, Brockley celebrated Lovers Rock, Britain's first home-grown reggae style music. It started at Dennis Harris's Eve Records studio in Upper Brockley Road which was the base for the Lovers Rock label and was where much of it was recorded. This is close to the brewery in Harcourt Road, SE4. Two special limited edition beers were produced: One Drop Pale Ale (4.6% ABV) and Steppers Extra Stout (5.5% ABV). Both are named after reggae drum beats; the one drop and the steppers beat.

Fullers: ESB is proving its continued popularity and consistency, having recently won two CAMRA awards. It won the Strong Bitter category at the Champion Beer of London awards and was a finalist in the Champion Bottled Beer of Britain competition.

Park Brewery: Park now have their on-sales licence and, for a trial period, their tap room will be open from 5pm to 9.30pm on Fridays and Saturdays. The most recent experimental beer produced was Yomp! (4.7% ABV), a naturally hazy amber rye beer, brewed with Excelsior hops. The address is Unit 7 Hampden Rd, Kingston upon Thames KT1 3LG.

Gill Morgan

Vale Brewery: Vale's line up of beers for the spring is as follows: Three Barrels Under (3.9% ABV) – an American style pale gold ale; Not Now Cato! (4.0% ABV) a deep amber beer with fruit notes, brewed with French hops, and Triggers Broom (4.3% ABV), a golden ale brewed with English hops.

Wimbledon Brewery: Gareth Larkin has joined Wimbledon from Meantime as head brewer, replacing Charlie Long who has moved to Fuller's. We wish both of them every success in their new jobs.

Windsor & Eton: Congratulations to Windsor & Eton Brewery, one of the founding members of the London Brewers' Alliance, who have recently celebrated their tenth anniversary. Their continued success is demonstrated by their being the second best 'thing to do' in Windsor, according to TripAdvisor.

Number one is the castle!

Christine Cryne



Love Beer London: in February, the Love Beer London festival was held in Tottenham Hale. Albeit keg only, it was a welcome addition to an area not known for its beer. The festival was supported by SIBA South East, the London Brewers' Alliance and Craft Beer Cares, with profits going to The Benevolent, a trade charity that provides help and support to employees of the drinks industry and their families. Some CAMRA volunteers helped out.

The Festival hosted the SIBA London & South East keg beer competition, with beers covering a whole spectrum of beer styles from the more usual pale ales and lagers to wood aged beers and sours. The top honours went to Gypsy Hill for Outlooker, a triple berry sour. It had a great blend of fruit and tartness, balanced by a little sweetness with honey notes in a clean finish where the fruitiness continues to linger. A full list of the winners can be found from SIBA: www.siba.co.uk.

Christine Cryne

Compiled by Tony Hedger

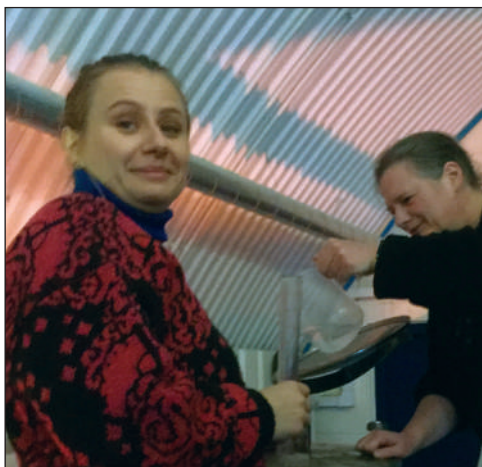
International Women's Collaboration Brew Day

Over the last few years, the brewing industry has celebrated International Women's Day (this year on Sunday 8 March) by holding the International Women's Collaboration Brew Day. The event is co-ordinated by Unite Brew (www.unitebrew.org) who each year set a theme to which the beers should be brewed. The event is open to all women who brew, whether it is on a commercial basis or if they brew at home as a hobby. The aim of the day is for women who are passionate about beer to get together and brew, learn, network and develop their own personal skills.

The event is worldwide with beers being brewed in Africa, Europe and North and South America. In London, breweries that participated include Brew House and Kitchen, Crate, Mechanic, Mothership, Temple Brewing and Wild Card. Here are a couple of examples of what happened.

MECHANIC BREWERY

Olga Zubrzycka, founder, owner and Head Brewster of this Bethnal Green brewery lead a team of women, all customers and others associated with the brewery. Last year's theme was 'foraging' so Mechanic brewed a Brown Baltic Porter with seaweed and oak chips. The theme



Olga at work

this year was 'Tribute' and Olga chose to recognise Queen Mary's Rose Garden in Regent's Park and the beauty of flowers in general. The beer was a champagne pilsner flavoured with rose petals, rose water and white chocolate called Rose Garden Bubble Bath. It was available in both cask and keg.

Clive Troubman (Brewery Liaison Officer)

CRATE BREWERY

Crate celebrated International Women's Day over the weekend 5 to 8 March with a tap takeover featuring beers brewed by female brewers and breweries led by women. Their website contained the following message: 'it's no secret that in recent history, beer has been marketed as

a man's drink and the industry has been dominated by men. Whilst 25% of people working in brewery businesses are women, according to a 2018 report from SIBA, the proportion falls to 6% among brewers. The craft beer movement has done a lot to modernise the trade but there's still a long way to go to attract more women into brewing. Only 17% of women drink beer at least once a week compared to 53% of men, according to a 2018 report'.

J D WETHERSPOON

JDW joined in the celebrations with a festival of beers brewed exclusively by female brewers from the UK and overseas. There were all sorts of beers: new, seasonal and speciality. This included vegan and gluten free beers. Some were brewed exclusively for the festival. The beers from UK breweries included: Monty Python's Dead Parrot (Black Sheep Brewery), Jekyll and Hyde (Vale Brewery), Silkies Stout (Loch Lomond), Candlemaker (Sambrook's Brewery), Sweet Molly (Wadworth Brewery), In the Nic of Time (Shepherd Neame Brewery) and Queen of Hearts (Bath Ales). There were also beers from Canada, Italy, New Zealand, Australia and the USA. The female brewers include Belinda Gould, Lisa Matthews, Hayley Oaks, Steph Cope, Janet Tailby, Sara Barton, Georgina Young and Dawn Baldry, as pictured below.



Rob Davies from JDW who organised the event, commented, "The festival will be celebrating female brewers from the UK and overseas. It will allow us to showcase their excellent beers. We are promising our customers a range of beers from overseas together with some great beers from brewers across the UK. The festival will be the perfect way for real ale enthusiasts to enjoy a range of beers over 12 days."

To enable customers to taste as many beers as possible, they were available in special third-of-a-pint glasses at three for the price of a pint. Tasting notes were available in the pubs.

The festival dates were Wednesday 25 March to Sunday 5 April inclusive so there may still be some left if you are quick.

Compiled by Tony Hedger



**8 constantly changing real ales
and 11 rotating keg beers**

**An extensive range of bottled craft beer
Food served daily**

**1 minute from Old St. Tube – Exit 4
3 Baldwin Street, EC1V 9NU
020 7253 2970**



@oldfountainales

info@oldfountain.co.uk www.oldfountain.co.uk

**Now open at weekends
with Sunday Roasts available**

ELAC CAMRA City Pub of the Year Award for 2016

I spotted this in the February edition of CAMRA's newspaper, *What's Brewing* and I thought that readers might be interested, if not slightly depressed, by it. Its origins are in a *Morning Advertiser* report. These are the nation's top ten selling cask beers:

- **Doom Bar** – Sharp's (Molson Coors) 4% ABV
- **IPA** – Greene King 3.6%
- **London Pride** – Fuller's (Asahi) 4.1% ABV
- **Abbot Ale** – Greene King 5% ABV
- **Landlord** – Timothy Taylor 4.3% ABV
- **Wainright** – Marston's 4.1% ABV
- **Pedigree** – Marston's 4.5% ABV
- **Tribute** – St Austell 4.2% ABV
- **Deuchar's IPA** – Caledonian (Heineken) 3.8% ABV
- **Ruddle's Best** – Greene King 3.7% ABV

During the period covered, the year ended 11 August 2018, these ten beers account for 813,500 hectolitres of the cask ale brewed in Britain. Doom Bar alone came in at 237,400 while the lowest was Ruddle's at 28,500. A hectolitre is 22 gallons. These beers generated total revenue of £488 million.

We should not be surprised. These brands are all made available to the large pub chains and are supported by substantial advertising budgets. In most cases however, to be fair, some of these beers when served in good condition are perfectly acceptable.

Tony Hedger

HAMPTON BEER FESTIVAL

5th-6th June 2020

The Scout Hut, 84-86 Station Road, Hampton TW12 2AX

In Aid of Local & National Charities



**BOOK
NOW!**

Tickets available ONLINE



Friday 6pm-10pm

Saturday 12 noon-4pm

Saturday 6pm-10pm

Live music

Food available at all sessions

Evening sessions: Saturday afternoon session:

18+ Only Family Friendly

www.hamptonbeerfestival.co.uk

Balabam, South Tottenham. This pub, formerly the Moll Cutpurse, has recently been a music venue. Planning permission is being sought to convert it into offices. CAMRA's North London branch has submitted an objection on the grounds that the area has very few pubs, and any further loss would go against both the National Planning Policy Framework and Haringey's own Local Strategic Plan. Its use as a music venue may not have been successful but it has previously been a thriving pub and could be again, contributing to the night time economy of the area – unlike the proposed offices.

Carlton Tavern, Maida Vale. To recap: in 2016, having ruled that the pub had been illegally demolished, Westminster Council ordered the owners, CLTX Ltd, to rebuild it within two years, a decision upheld by the Planning Inspectorate in rejecting CLTX's appeal. The rebuilding started in August 2017 so should be long finished by now but, as the *Morning Advertiser* recently pointed out, it isn't. They quote Matthew Green, Westminster City council's cabinet member for business and planning as saying, "We are determined the pub will be rebuilt brick by brick and although, at times progress has been slow, we are closely monitoring reconstruction and are happy with the quality of the work to date." Keep watching this space...

Charles Holden, Colliers Wood. My congratulations to the Laine Pub Company who have removed the battleship grey paint from the exterior of the pub to reveal its original bronze-brown tiling which, presumably, dates from its origins as a Friary Meux house. Inevitably, the tiling is not in perfect condition and there are some blank sections which could possibly have originally been doors. A new picture will be added to WhatPub once it stops raining.

Doctor Johnson, Barkingside. This pub was listed in the original London Regional Inventory as being one of the most intact examples of a 1930's estate pub in the country. Alas, having closed in 2010, it is now a Co-op. It did not deserve that.

George, Holloway. This classic street corner pub, owned by the Wellington Pub Company and once a favourite of Arsenal supporters, closed in 2018 when the licensee gave up because of falling custom and rising costs. A lease of the ground floor and basement has been on offer ever since. According to the *Islington Tribune*, a group called the Green Anti-Capitalist Front (GAF) have now taken over the pub as part of their protest against empty buildings in London. A spokesperson said that they saw that it was empty and the door was open. They are using it as a sort of community centre to which all are welcome. The *Tribune* asked Wellington for a comment but received no response. Squatting in commercial premises is a civil offence and Wellington will need a court order to recover the property.

Morden Tavern, Morden. A sad final end to a once thriving pub. This was, arguably, CAMRA's South West London

branch's first big pub campaign. Along with a group of local activists we persuaded Merton Council to reject the application but it was approved by the Planning Inspectorate. Although we lost, we learned a lot. The original redevelopment did, at least, include a space for a bar or restaurant. Alas, as is so often the way, the A3 unit was never let and has now become flats. Once again, the developer has won by playing the waiting game.

Nags Head, Islington. This once lovely pub on Upper Street is being converted by operator Stonegate to their 'Be At One' cocktail bar brand and, as such, will likely cease to be a pub under CAMRA's definition. It was described on WhatPub as follows, 'With a handsome, listed 18th century frontage, this is essentially a long extended narrow bar in



which lots of interesting features have survived, such as the old wooden panelling and a nice window, with the pub name in prominent lettering. There are plenty of mirrors, old clocks and signs and two fine lanterns at the back to allow light and air in.' The photograph does not encourage any optimism.

John Cryne

Old Spotted Dog, Forest Gate. This Grade II-listed timber framed pub, with parts dating back to the 15th and 19th centuries and which may once have been used by Henry VIII as a hunting lodge, has been in a very sad state since it closed in 2004. The situation has become so bad that it is on Historic England's 'At Risk' register. There may be some hope however, if not necessary a perfect solution. There are plans to incorporate the pub into a new 68 room hotel being built next door. The pub will become the hotel's bar, restaurant and coffee lounge. According to the *Newham Recorder*, the local 'Save the Spotted Dog' campaign are asking the developers to extend this to providing a 'safe' garden with a children's play area and additional community space. Local opinion is mixed but one resident told the *Newham Recorder*, "After years of anti-social behaviour and looking at this sad and at risk building, I couldn't be more pleased!"

Robin Hood & Little John, Bexleyheath. Congratulations to Ray and Katrina Johnson who have now held the tenancy of this award-winning pub for 40 years. It was CAMRA's

Bexley branch Pub of the Year nine years out of ten from 2004 to 2013, and Regional Pub of the Year several time. There will be celebrations later in the year which will be reported on in due course.

Roland Amos

Rose & Crown, Wimbledon Village. On Leap Year day, Nicky Green, the landlady of the Rose & Crown in Wimbledon Village, held a charity dog walk in aid of WIRES, a charity which is caring for injured and/or orphaned native wildlife caught up in the bushfires in Australia. There was a four mile walk around Wimbledon Common followed by refreshments in the pub.

Viper, Mill Green, Essex. Although outside London, I know that this is a favourite of many London drinkers. The pub closed recently, causing a certain amount of concern but CAMRA's Historic Pub Interiors Bulletin reports that despite it falling into disrepair, the owner fully intends to reopen the pub. He commented, *"I am very aware of the listed status and have no plans to do anything but preserve the historic parts. It is very difficult to confirm timing for the reopening given the mammoth task of repair."*

Ye Olde Rose & Crown, Walthamstow. May we belatedly join the pub's owners in thanking the London Fire Brigade for keeping the pub safe when an adjoining car repair workshop was destroyed in a fire in early February. Ten fire

engines from Walthamstow and four nearby stations attended.

Vulcan Hotel, Cardiff. Again, not London, but I thought that readers would like to know of this example of what can be done. The Vulcan in Adam Street, one of Cardiff's best known historic pubs, closed in 2012 because the area in which it stood was being redeveloped. That was, however, not the end. It was considered to be such an important part of the city's heritage that it has been carefully and expertly dismantled brick by brick and is being equally carefully rebuilt at the National Museum of History (Amgueddfa Cymru) in St Fagans, elsewhere in Cardiff. The museum have rescued quite a number of buildings in this way. The aim is to restore the pub to how it looked in 1915, which was when its distinctive tiling was added. The museum's staff have been collecting stories from former customers and landlords of the pub, recording and filming their experiences and memories. When it reopens, it will be serving beer again. That is good news in the light of the recent announcement that Brains, the Cardiff brewers, are disposing of 40 of their pubs.

To be fair, I should mention that a number of museums around the country have completed similar projects, my particular favourites being the Bottle & Glass at the Black Country Museum and the Red Lion Hotel at the Crich Tramway Village in Derbyshire.

Compiled by Tony Hedger

Festival Inn presentation

In our December/January edition (page 9) we mentioned that the Festival Inn in Grundy Street, Poplar (E14 6AD) was to receive a plaque recording its listing on CAMRA's National Inventory of Historic Pub Interiors. The presentation was duly made on Saturday 1 February. Pictured are Cath the landlady holding the plaque and Geoff Brandwood from CAMRA's Pub Heritage Group who made the presentation. Also present were Elaine Harwood of Historic England and a number of members of CAMRA's London Pubs Group. With thanks to George Ingleby for the photograph.

Jane Jephcote and Andy Kinch



whatpub.com

Featuring over
35,000 real ale pubs



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 & CLUBS
CONVERTED TO REAL ALE**

INNER LONDON

EC2, GREEN MAN (ex Wetherspoon), 1 Poultry. Reopened in late 2019 as **PUTTSHACK BANK** following redevelopment as a crazy golf concept similar to the one at Westfield White City. No real ale.

EC4, FARRINGTON TAP (Bloomsbury Leisure), 41 Farringdon St. Based in a former restaurant, this bar has three levels. The ground floor single bar dispenses 4 cask ales and a range of keg and bottles. There is additional seating downstairs and a mezzanine floor.

EC4, GRAND UNION (Star), Rolls Passage, Chancery La. Reopened and renamed **SHUTTERS** by new operator Johnson Collective. Mainly a cocktail bar with keg beers. Was **BLUE ANCHOR**.

E1, DUKE OF WELLINGTON (Mendoza), 12 Toynbee St. Reopened. Modernized and refurbished - large selection of keg beers. Real ales are Doom Bar and Landlord.

E2, BETHNAL GREEN TAVERN (Mosaic Pub & Dining), 456 Bethnal Green Rd. Refurbished and reopened by Grace Land pubs in March 2020. Up to 3 cask ales and 13 keg lines from Camden, Kernel, Northern Monk and Omnipollo.

E4, STATION HOUSE (Marston's), 134-138 Station Rd. Reopened as the **RUSTY BIKE**. Doom Bar and two guests (from East London Brewing and Signal). 12 keg taps including Singha, Blue Moon, Cobra and Rusty Bike Lager. Thai food

E5, ELEPHANTS HEAD (Speakeasy Trading), 43 Lower Clapton Rd. Reopened as a **SLICE OF BLUE** pizza bar. Pizza companies Firezza and Santa Maria have teamed up to provide a range of pizzas, including vegan, with craft beers on tap and in bottles

E8, CROWN & CASTLE, 600 Kingsland Rd. Reopened under original name by Barworks after spending 20 years as a Chinese restaurant and then the Diner. Modern pub with a range of keg beers.

E8, PRINCE ARTHUR, 95 Forest Rd. Reopened in January by new operator Tiny Dancer.

E9, MOTHER KELLY'S BOTTLE SHOP, 186 Well St. Bottle shop with basement tasting room opened in 2015.

E14, ELECTRIC SHUFFLE, 10 Cabot Sq. Opened November from the team behind Flight Club, the concept here is shuffleboard. Three draught beers from Brixton as well as standard keg beer. Craft cans also available.

E14, GIANT ROBOT BEER BAR Garden Level, Crossrail Pl. Opened in 2017 as one of the bars in the Giant Robot street food complex; 38 keg taps.

E14, VAGABOND CANARY WHARF, Unit 3, 25 Cabot Sq. The 7th site to open, it claims to showcase London's first self-pour beer dispenser. Up to 10 craft kegs, including London brewed Boxcar beer.

E16, WINDJAMMER (Fuller's), Summerston House, Starboard Way, Royal Wharf. New Fuller's pub opened in March in residential development with 'breath-taking views of the river and Thames Barrier'. Real ales are Pride and a Fuller's seasonal.

E20, MOTHER KELLY'S, 27-30 Victory Pde. 5th location for the chain offering 20 different keg beers on tap; opened last October.

N7, HAMMERTON BREWERY TAPROOM, Unit 8 & 9, Roman Way Ind Est, 149 Roman Way. Large taproom that looks to offer a full range of the brewery's beers plus specials, all likely to be on keg.

N15, PALM (Nectarine Gardens Property Ltd), 197 Philip La. Now confirmed as being fully open with 2 cask beers from local breweries.

N16, MOTHER KELLY'S BOTTLE SHOP, 92 Stoke Newington Church St. Bottle shop opened in 2016 offering six keg beers.

N17, REDEMPTION BREWERY TAPROOM, Unit 16 Compass West Est, West Rd. Open from 11am for all weekend Spurs homes games in the 2020 season. Keg and cask beers.

N22, GOODNESS BREWING COMPANY TAP, 5a Clarendon Yard, Coburg Rd. One of the beers is usually available on cask.

NW5, BULL & LAST, 168 Highgate Rd. Reopened after a long period of closure for an extensive refurbishment.

SE3, CLARENDON HOTEL CHART BAR, 8-16 Montpelier Row. In the basement of the hotel, part of a stunning Georgian terrace, the bar is accessed via the Reception area. Well appointed and open to non-residents, it serves plenty of national and Meantime keg beers but no real ale

SE8, ROYAL GEORGE (Samuel Smith), 85 Tanners Hill. Reopened. Still no cask beer.

SE10, HARVESTER (M&B), O2, Entertainment Ave. Converted to Nicholson format as **OBSERVATORY**. Real ale available.

SE16, AFFINITY BREW CO. TASTING ROOM, 7 Almond Rd. Now has one beer dispensed from handpump.

SE18, PLUMSTEADSHIRE, 21-23 Lakedale Rd. A pop-up pub operation under the aegis of the nascent Common Rioters Brewery (currently brewing with Brew Buddies) that operates in Lakedale Coffee for 3 days a week. Likely to have keg beers (some KeyKegs may contain real ale) from 4 taps and a selection of bottled (inc. bottle conditioned) and canned beers, wine and gin. No cask ale.

SE22, DULWICH BEER DISPENSARY (Southey Brewing), 481 Lordship La. Reopened in February.

SW9, BRIXTON BREWERY TAP ROOM, Arch 548, Brixton Station Rd. Sells Brixton Atlantic APA, Electric IPA and a seasonal on handpump.

W14, ELM (Ei Group), 206 North End Rd. Reopened by new operator Fulok and real ale reinstated. Purity and Wadsworth beers recently available.

W5, BEERKAT (Laine Pub Company), 38-39 The Broadway. Opened in January. 12 taps serve up to 4 beers from Laines and a selection of craft beers and a cider. Large selection of cans.

W5, CAVALIERI, 4 The Mall. Opened late 2018 in former restaurant/takeaway premises. Late night cocktail bar. 4 keg beers.

W5, IBIS STYLES LONDON EALING HOTEL (Accor Hotels), 32-38 Uxbridge Rd. New build hotel opening in June

2018 with a movie theme, hence the Studio Bar. 4 keg beers.

OUTER LONDON

BEXLEY, BALDWIN'S FREEHOLDERS ASSOCIATION & CLUB. Baldwin's Park. Typically two cask beers on handpump. Existing club added to database.

BEXLEY, BEXLEY CRICKET CLUB/BURN'T ASH HOCKEY CLUB. Manor Way. Strictly members only; owned by Bexley Cricket Club and leased to Burnt Ash Hockey Club over the winter months. St Austell Tribute and Proper Job. Existing club added to database.

BROMLEY, WHITE HORSE. 64 Palace Rd. Real ale reintroduced: 2 guest ales.

COLLIER ROW (ROMFORD), RM5 LOUNGE. 11 Clockhouse La. New bar opened in December in former hair and beauty salon. Keg and bottled beers, coffee, wines, spirits & cocktails. Payment by card/app only.

GREENFORD, DUGOUT SPORTS BAR. 1286 Greenford Rd. Reopened and renamed **MOLONEY'S BAR** as sister pub to the one on Willesden High Street.

HAYES END, CARPENTERS (Friends Tavern), 1370 Uxbridge Rd. Reopened under new ownership.

HIGH BARNET, RED LION (M&B/Stonehouse Pizza & Carvery), 31 High St. Real ale reinstated, but 5 hand pumps only offer Doom Bar!

KINGSTON, PARK BREWERY TAP ROOM. Unit 7 Hampden Rd. Usually two cask ales plus keg offerings from Park and other local brewers. Open 5-9 on Fridays and possibly Saturdays.

ROMFORD, ROMFORD ROYAL BRITISH LEGION CLUB. Goodchild House, 54 Western Rd. Greene King IPA and London Glory

SIDCUP, SIDCUP & FOOT'S CRAY UNITED SERVICES CLUB. 108 Main Rd. Club added to the database - real ale status unknown.

SUDBURY, FUSILIER (Euro Promoters), 652 Harrow Rd. Reopened after long refurbishment.

TWICKENHAM, LE BARON (Wellington), 65 Richmond Rd. Reopened as **WAGS N TALES**, a dog friendly café bar serving artisan coffee, homemade food (vegetarian/vegan) and a selection of lagers, ales and cocktails. A similar café operates in Surbiton. Real ales: Dark Star Hophead and Revelation.

WELLING, FALCONWOOD CLUB. 1 Falconwood Ave. Club added to the database - real ale status unknown.

WEST SUTTON, GANDER (Stonegate), 2 St. Dunstan's Hill. Real ale reinstated: Doom Bar and three guests.

WORCESTER PARK, ROYAL BRITISH LEGION WORCESTER PARK SOCIAL CLUB. 69-75 Central Rd. Usually two real ales.

PUBS & CLUBS CLOSED, CONVERTED, OR CEASED SELLING REAL ALE

INNER LONDON

EC2, WE ARE BAR (Kornicis). Closed.

E2, MARQUIS OF CORNWALLIS (Ei Group/Craft Union). No real ale.

E2, SHAKESPEARE (County Estates). No real ale.



THE TRAF SW19

CAMRA SW LONDON PUB OF THE YEAR

MERTON'S OLDEST FREEHOUSE. CASK, KEG, BOTTLED, KEY KEG AND MODERN CANS SERVED AT 'THE TRAF'.

THE TRAF BATTLES ON

WWW.TRALGARFREEHOUSE.CO.UK • 23 HIGH PATH, MERTON, LONDON, SW19 2JY.
T: 020 8542 5342 • TWITTER: @THETRAFSW19 • FACEBOOK: TRALGARFREEHOUSE
(5 MINUTE WALK FROM SOUTH WIMBLEDON TUBE OR MORDEN ROAD TRAM STOP)

E2, WORKERS ARMS (Bloomsbury Leisure Group). Closed.
E3, NEW GLOBE (Ei Group). Renamed **CHERRY** under Dirty Liquor cocktail bar format. No real ale.

E4, HARVESTER (M&B). Like the rest of the chain, no real ale.

E6, BOLEYN TAVERN (Remarkable Pubs). Closed for refurbishment that will take around 8 months

E15, BUILDERS ARMS (Wellington). Closed in Jan 2020 with planning consent Nov 2018 by the London Legacy Development Corporation for a rear extension, retention of public house and conversion of upper floors to flats.

E15, CART & HORSES. Closed for refurbishment until early 2021.

E16, HENLEY ARMS (Star). Handpumps unused Feb 2020.

E16, HUSK BREWING TAPROOM. Cask beer no longer available.

N1, NAG'S HEAD (Stonegate). Closed for conversion to a Be at One cocktail bar.

N1C, CHAPEL DOWN GIN WORKS. Closed Jan 2020 after only one year, reportedly due to low footfall.

N12, SAFARI CLUB BAR (Radia Estates). Now demolished: site has become a car rental showroom.

N16, BIRDCAGE (Ei Group). No real ale.

N18, DICEY REILLY'S. Handpump removed.

N20, CAVALIER (Greene King). As of February, no real ale.

N22, LORD NELSON (Blueberry Garden Properties). Closed in August 2019. Lease on the market.

NW1, CONSTITUTION (Pubs of Distinction). Freeholder Tavern Propco sold the pub to Young's who promptly closed it for a lengthy refurbishment.

NW1, MONARCH (Camden Bars). Closed. Licence transferred to ZX Ventures (owned by AB Inbev). Originally MAN IN THE MOON.

NW1, PERSEVERANCE. Again reported closed with a forfeiture notice on window and lease for sale.

NW6, KITCHEN 79. Latterly a Chinese restaurant/bar run by the same management as when it was CALDO but now permanently closed.

NW10, SHAWL. No real ale.

SE1, BLUE EYED MAID (Star). Closed, lights off and internal fittings being removed.

SE17, ORBIT BEERS LONDON TAP ROOM. Closed due to licensing issues.

SE25, JOLLY SAILOR (Star). Closed, future uncertain.

SE27, LONDON BEER FACTORY BREWERY TAP ROOM, 160 Hamilton Rd. Reported closed, Oct 2019.

SE27, PARK (Star). Closed. Freehold for sale.

SW1, JEWEL BAR (Novus Leisure). Demolished.

SW6, LOST HOURS (Wellington/City Pub Co). No cask beer; the Sambrook's Session referred to in the last update was keg.

SW11, BEN'S CANTEN, 140 St Johns Hill. Closed in January, repossessed by landlord.

SW16, CHALKPIT. Closed in January.

W1, TAKEOVER (Soho Estates). Closed in 2017 for redevelopment retaining façade.

W5, GROSVENOR HOUSE SOCIAL CLUB & INSTITUTE. Demolished. New social club planned in residential development.

OUTER LONDON

CROYDON, MATTHEWS YARD. Closed, building to be demolished. They are hoping to move to new premises.

ENFIELD, ROSE & CROWN (Star). Closed, lease on the market.

ENFIELD, SUN & WOOLPACK (Greene King). No cask ale but you may find some bottle conditioned.

SUTTON, PLOUGH (M&B/Harvester). Like the rest of the chain, no real ale.

WELLING, GUY, EARL OF WARWICK (Greene King). No real ale.

WELLING, PLOUGH & HARROW (Trust Inns). No real ale.

OTHER CHANGES

INNER LONDON

EC4, SEA HORSE (Ei Group). Converted to Bermondsey Pub Co format during recent refurbishment

E1, BAR KICK. Lease taken over by Urban Pubs & Bars

E3, ALBERT (Ei Group). Converted to Craft Union format. Handpumps unused.

E14, CAFE ROUGE. Renamed **NO 35 MACKENZIE WALK** by Darwin & Wallace in October. Modern bar and restaurant. Keg beer.

E14, SMOLLENSKY'S. Reopened by Living Ventures Nov 2019 as **ALCHEMIST**, the latest in the cocktail chain and spanning two floors. At least 5 keg beers should be available.

E17, EMPIRE LOUNGE. Renamed **MYSHISH**. Seems to be more of a restaurant.

N1, LIBRARY (Ei Group). Converted to Bermondsey Pub Co format.

N7, DEPOT (West Berkshire Brewery). Now operated by Mosaic Pub & Dining.

N10, JOHN BAIRD (Patron Capital). Renamed **VILLAGE GREEN** and now run by the Laine Pub Company. 20 lines on keg walls. Real ale still available.

N15, DUTCH HOUSE (Admiral Taverns). Renamed **STATION HOUSE**.

N16, CLARENCE TAVERN (Charles Wells). Lease acquired by Natural Pubs.

N17, BREWHEADZ. Renamed **ORA BREWING TAPROOM**.

NW1, LOCKSIDE, 75-89 Upper Walkway, Camden Lock Pl. Canalside pub and restaurant opened in 2013 but now operated by Mosaic Pub & Dining. Keg beers from Camden and elsewhere.

NW5, CAMDEN TOWN BREWERY TAP. Main taproom closed for refurbishment, temporary pop up bar available.

NW6, COCK TAVERN. Renamed **JUNIPER**.

NW6, ONE BOURBON TAVERN. Renamed **WOLFPACK** in 2020: New Wolfpack Lager bar. 15 taps. No real ale.

SE1, LORD CLYDE (Ei Group). Converted to Bermondsey Pub Co format.

SW11, GROVE (Ei Group). Under new management and renamed **SOUTH WEST ELEVEN** in February 2020. Handpumps had been removed some months earlier.

W12, WHITE HORSE (Ei Group). Converted to Craft Union format. Real ale status unknown.

OUTER LONDON

DAGENHAM, ME AN' O'BRIEN'S. Renamed **GORES BROOK**.

OSTERLEY, OSTERLEY PARK HOTEL. Renamed **TERMINAL 6 LOUNGE**.

WEALDSTONE, EVEREST LOUNGE. Renamed **SPICE KLUB**. Originally **ROYAL OAK**.

Cut, Complement and Contrast for Easter!

Chocolate has long associations with Easter, not least in the form of Easter eggs. Fry's produced the first ones in 1873 but once they developed a cocoa butter that could be moulded into shapes, Cadbury's captured the market. But what about accompanying your egg with some beer?

No, don't turn your nose up! Chocolate and beer work well together. It does need a bit of thought but using the simple technique of 'Cut, Complement and Contrast', you can choose a beer to enhance the enjoyment of that egg – even if you have to steal some from your offspring.

Let's start with white chocolate. There are two choices: either a complete contrast with a dry, dark beer such as Tap East's Coffee in the Morning or a highly hopped golden ale such as Twickenham's Naked Ladies or Redemption's Big Chief. With the latter, the bitterness cuts through the sweetness of the white chocolate and the fruitiness provides a contrast to the milky character of the white chocolate.

Orange flavoured chocolate provides the perfect complement to Fuller's ESB, which is full of orange marmalade fruit and sultana notes. The beer's bitterness also gives some contrast. Another option is Wimbledon's Quartermaine, a true British style IPA.

Finally, a dark chocolate egg will go well with a beer with a roasty character, so try a porter or stout where the chocolate/coffee notes will complement the dark chocolate. Try it with Five Points Porter, which has a little smoky flavour, particularly when fresh and provides a complexity. London Brewing Company's 100 Oyster Stout is a nice alternative.

I'm sure it comes as no surprise that beer goes with all



sorts of foods – although some are harder to match than others. If you'd like to taste for yourself, I will be holding events again, once our current problems are behind us.

Christine Cryne

A visit to EC1

On the day after New Year's Day I took myself up to London. Perhaps, on reflection, not the best time, but all the same I got the Northern Line to Old Street intending to explore some premises that might serve real ale and that I had not been to before.

Having found my way out of Old Street station, I headed up City Road to look for the Singer Tavern at No 1. Shouldn't be difficult, I thought, but I didn't realise that City Road starts the south side of the roundabout and I was on the other side! I carried on, looking for Colonel Jaspers which more recently was the Bavarian Beer Kellar and it had now closed. Not a great start!

A little further along City Road I came to the Royal Star. I doubtfully looked through the window and spotted one lonely handpump, badged up with Purity UBU. I'll give it a go, I thought, so in I went. This is a corner pub with a centre horseshoe bar, fairly basic with a wood floor and exposed brick walls. There were a few customers in. I ordered a pint of the UBU (£4.50) but unfortunately, when the barman had poured it, I could see that it wasn't going to settle; I couldn't even see through it. The barman admitted that it had been on for a few days and it was probably at its end, but he did have another 'keg' in the cellar, and he would put it on. I

waited while he disappeared into the cellar. On his return he pulled through half a jug and then filled up a pint glass. Needless to say, I still couldn't see through it and it only needed a sniff for me to hurriedly push it back across the bar. Fortunately the owner then appeared and pulled through a few more jugs. Even though it wasn't clear, at least it was drinkable. Things can only get better, I thought.

Carrying along City Road, I turned left into Central Road to look for the British Lion. Too late; demolished and now a block of flats. On a bit further to the Corner Bar (ex Bulls Head). I looked through the window and saw three handpumps, all unbadged. I went in all the same to enquire but was told they were just for show. Out I went. At the crossroads with Goswell Road I spotted a lit up pub with Shepherd Neame signs on it. That must be doing something, I thought. It was the Old Ivy House, with black and green décor. I had actually been here eleven years ago and it was Shep's then. Previous to that it had been one of Bruce's Firkin pubs, the Pheasant & Firkin. Inside it was very quiet. It has a centre three-sided bar and a dining area to the far side and, again, a wood floor and exposed brickwork with the woodwork painted black. There were all high stools and tables in the bar; not to everyone's taste. At the bar

A visit to EC1



there was just the one ale available, Shep's Christmas ale, Rudolph's Reward (£4.40). It was alright. A few more punters did come in before I left so it livened up.

Heading back to the crossroads and along Percival Street, passing the site of the Shakespeare's Head, I came to the rather imposing Peasant. I kept thinking it was the Pheasant, but no. Previously it was the George & Dragon. It seemed to have a quite atmospheric décor but on enquiring about the several handpumps without any badges, I was told the pub had only just reopened after the Christmas period and there wasn't any real ale available. Oh well, next time...

I next headed up St John Street and considering it was about 6.30 on a Thursday evening, it was very quiet with hardly any traffic or people about. Within five minutes' walk I came to what is now the Dame Alice Owen, an impressive



brown glazed corner pub. It was previously the Queen Boadicea and originally the New Red Lion. Inside there was

a long bar running the length of the pub, with a seating area to the back of it. There were nice red pattern floor tiles, brown glazed tiled walls, a black papered ceiling and black painted woodwork. Once again the pub was very quiet, but at least in this Star (Heineken) pub there was a choice of ales, well two anyway, on four handpumps. The choice was Oakham JHB or Watney's Pale Ale (brewed by Sambrook's). I went for the latter (£4.40) and it was OK. One of the other pumps had Old Hooky as coming soon. I felt that when things get back to normal this would be a popular pub to come to.

Further along St John Street I paused at the Pearl & Feather (ex Empress of Russia) which seemed to be more of a restaurant and had no real ale so I continued, passing where the Crown & Woolpack used to be, until I reached the Old Red Lion. Presumably 'Old' so as not to get confused with the previous pub when it was the 'New' one. I debated whether to call in here or to carry on to the 'Spoon's at the Angel. I opted for the Red Lion and glad I was too. It was rather like a time warp of how pubs used to be. Carpeted and cosy, with no high seating at all.



The actual bar runs along to the right hand side with the front area enclosed by an unusual wood and glazed partition. Towards the back there was a long line of leather bench seating. There was even red and white flock wall paper, with a red ceiling. Above a settee there are two white lions on balls and pictures relating to the theatre upstairs. The pub dog even has his own bed! It was nicely busy, with people attending the theatre, as well as customers just drinking and socialising. There were two ales available, Doom Bar and London Pride, which I went for (£4.20) and it was good. There were pumpclips for Sharps Atlantic and Hobgoblin on two of the other handpumps but they were turned around. Overall, the Old Red Lion was a good pub to finish in after a not so spectacular afternoon.

OK I did call in at the Waterloo Tap while waiting for the next train...

Clive Taylor

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

EARLY DOORS

In the Feb/March *London Drinker* you mentioned my news item that the Market Porter in Borough Market, SE1, still uses its early morning licence. This reminded me of an article 'The closing of early doors' which I wrote for the December 2016 edition (volume 38, issue 6). The article was inspired by the closing of the Hope in Cowcross Street, EC1, one of the pubs near Smithfield Market that used an early morning licence. The Hope has since reopened with three handpumps but it now does not open until 11am. The Fox & Anchor still opens at 7am weekdays (8.30am on Saturdays) but this is mainly for breakfasts. One other pub that was closed when the article was published was the Smithfield Tavern in Charterhouse Street. It has since reopened as a Simmons, part of a chain

of 15 central London establishments that operate as late night cocktail bars. Sadly they do not sell real ale.

Colin Price

Editor's note: you can view Colin's original article here: http://westmiddx-camra.org.uk/LD/2016/LDvol38_6.pdf

THE PRICE OF A PINT

Rarely have I agreed so fully with a leader article in *London Drinker*. Geoff Strawbridge's piece on beer pricing in the Feb/Mar edition was spot on. 'Dry January' is of course a thinly disguised assault on the pub and brewing industries by prohibitionists masquerading under the cover of 'concern' for public health. I make sure to drink even more in January. And as for CAMRA discounts and Wetherspoon vouchers, I refuse the former and re-cycle the latter. A premium real ale should command a premium price, so as to create a margin for the brewer who brews it and the pub that sells it. Surely CAMRA needs members who wish to contribute to the campaign, not profit from it? I believe a former US President said something similar at his inauguration in 1961.

To conclude, a story from the halcyon days of the much-lamented Battersea Beer Festival. As manager of the Foreign and Strong beer bar, I once managed to acquire a crate of Westvleteren 12% ABV (yellow cap) Trappist ale for which I charged £8 a bottle, which reflected its quality, its rarity and the cost of procurement. One customer vehemently objected to this price for a 'small' bottle of beer upon which another customer pleaded

to pay £10 for it. Behind both stood a third customer waving a £20 note, begging to spend all of it for a precious bottle. My reply to the first customer? 'So you still think I'm overcharging for this beer!'

Peter J Sutcliffe

MEMORIES OF MORTLAKE

The Evening Standard Homes and Property section on Wednesday 12 February had an article about the redevelopment of what was the Watney's brewery site in Mortlake. This reminded me that in the mid 1970's, when I first became aware of Young's, I was going through Mortlake one Friday lunchtime. As I lived in Barking at the time there weren't a lot of Young's pubs convenient to me so I got off the train and went round to the Jolly Gardeners. Most of the customers seemed to be workers from Watney's brewery wearing Watney's branded overalls. There was also a Watney's pub nearby called the Jolly Milkman which is now closed. On its page on the Closed Pubs website, an elderly gentleman has added a comment that his uncle worked at the brewery as a cooper and got an allowance of eight pints a day (well it was Watney's) and then went to the Milkman in the evenings! www.closedpubs.co.uk/london/sw14_mortlake_jollymilkman.html

Colin Price

Editor's note: it appears that there are now no pubs in Great Britain called the Jolly Milkman. Isn't that sad? Mind you, there aren't that many milkmen...

35 years at the Wych Elm

On a Friday night in February members of CAMRA's Kingston & Leatherhead branch gathered at the Wych Elm in Kingston to make a presentation to the barman and cellarman, Pete Simmons for his 35 years' service at the pub. Pete explained how it all started, "I worked for British Aerospace and was a regular here. I got to know Manuel (the then landlord) well and one day I was in on a Saturday morning and he told me he was short staffed and asked if I'd give him a hand. I said yes and that was that." Commenting on his 35 year milestone, Pete said, "There's plenty more where that came from. I'm not going anywhere. I hope the next milestone will be 50 years."

Pictured is John Norman making the presentation to Pete, along with Allan Marshall. Owners Fuller's generously acknowledged the event by selling their real ales at the price from 35 years ago, 85p a pint. This was much appreciated by members and the other ale drinkers present. Clive Taylor, with thanks to Richard Russell for the photo



WOODFEST 2020

The committee are sad to announce that Woodfest 2020, scheduled for 28 to 30 May, has been cancelled. The exponential spread of the Corona virus in the last week and the Government's consequent recommendation on 16 March that everyone should avoid social contact, including using pubs, clubs and theatres, has made the situation far too complicated to enable us to predict by how much attendances will drop or if we will end up being forced to postpone anyway. This could have potentially led to the event losing a lot of money, even if we were to greatly reduce all the orders for beer, glasses, programmes etc.

It is a real shame, not only for those on the committee who gave a lot of time and energy and worked very hard for this, but for everyone who had wanted to attend this event as volunteers and customers and had already paid for their travel and accommodation. It is also regrettable that we have had to cancel our orders for beer, glasses, badges etc, affecting the breweries and suppliers that wanted to support us.

We all hope to be able to hold the event later in the year at the same venue and we will keep you up to date with developments.

Thank for your patience so far and carry on drinking while you can and stay in good spirits and health.

Aidan Kerrigan, Woodfest Organiser



THE Sultan

BEER FESTIVAL

22nd-24th MAY

18 Real ales • 8 Ciders • Live music (all weekend)
Beer garden • Barbecue • Families welcome



78 Norman Road SW19 1BT • 020 8544 9323
sultan@hopback.co.uk The Sultan, SW19

The Star Godalming



Ales from across
the UK, as well as a fantastic
selection of Ciders and Perrys.

CAMRA GOOD BEER GUIDE 2008 – 2012 & 2014 – 2018

Surrey CAMRA cider pub of the year 2018

Surrey & Hants CAMRA cider pub of the year 2013 – 2019

Finalist at The Great British Pub Awards 2015/2016/2017/2018

17 Church Street, Godalming, Surrey

Telephone 01483 417717 www.starinnngodalming.co.uk

Well, hello there again! So spring is with us and hopefully the monsoon season laid to rest; the equinox is past (or will be by the time you see this) and summer on the way. OK, so I couldn't find a spring quotation that I liked, so I decided to wax lyrical spontaneously. I thought my lyrical would look better with a nice shine.

No, I haven't a clue what I'm on about either – perhaps it's my age! Let's have a few number puzzles:

1. 9 S by LVB
2. 1915 QPS
3. 1707 A of U
4. 12,507 F is the E of LT
5. 33 P (P&O) on a RP
6. 25,400 M in an I
7. 2159 M is the D of the M
8. 3 GB on the BS
9. 1345 M is the H of BN
10. 35,840 O in a T

Right, it is now rut sticking time. After a couple of 5BY4's with composers I still have a few left in the box and it would be a shame to waste them. I could have saved them until later (when you might think you are safe from them) but I just got idle, so this time I am subtitling it 'Not MORE Blooming Composers' First Names?' Well, who said titles have to be snappy? So, can you match the composers in the first list with the forenames in the second? Can you be bothered to try? It's up to you:

- | | | |
|--------------------|----|---------|
| 1. Khachaturian | B. | Camille |
| 3. Rimsky-Korsakov | C. | Bedrich |
| 4. Tchaikovsky | D. | Olivier |
| 5. Strauss | E. | Claude |
| 6. Smetana | F. | Aram |
| 7. Bruckner | G. | Richard |
| 8. Schoenberg | H. | Nicolay |
| 9. Messiaen | I. | Arnold |
| 10. Saint-Saens | J. | Anton |

You may recall (or have expunged from your memory) that last time the GK questions were all about events in years ending with a zero. Well this time, as I sit here at my keyboard I am looking forward to a significant birthday (It will have passed by the time you read this if you have got this far) and thought I would go on a little ego trip and have questions all about the year in which I was born. I'm hoping (as you might be) that one or two of the questions might give you the year and thus make the others a bit easier. Of course, for those of you who already know how old I am, they should all be a bit easier (especially the extra one at the end). So, in this year . . .

1. Which British author died on 21 January at the age of 46? Among his books were *Coming Up for Air* and *Burmese Days*. (No, I don't want to make it too easy).
2. What British car company unveiled the world's first gas turbine powered car on 8 March?
3. The champion heavyweight boxer, Joe Bugner was born on 13 March, but in what country?
4. The American singer Steveland Morris was born on 13 May in Saginaw, Michigan. By what name is he generally known?
5. The rationing of what (non-edible) commodity came to an end in Britain on 26 May?

6. What long running radio serial was first broadcast on 7 June?
7. Which member of the Royal Family was born on 15 August?
8. King Gustav V died on 29 October at the age of 92, having reigned since 1907. Which European country did he rule?
9. Which British playwright died on 2 November at the age of 92 in Ayot St Lawrence, Hertfordshire?
10. On 28 December, what area was designated as the first National Park in Great Britain?
11. In what year did all the above happen?

Well that's me about done. I'm off for a nice cup of tea while I contemplate the commencement of my ?th decade. See you next time (if fate is kind to me).

Andy Pirson

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

Number puzzles:

1. 1009 MIX in Roman Numerals
2. 6 Monarchs of Great Britain in the Twentieth Century
3. 1926 Kielder Forest was Established by the Forestry Commission
4. 4 Strings on a Ukulele
5. 2 Revolutions of the Four Stroke Cycle
6. 22 Miles is the Length of Sunset Boulevard in Los Angeles
7. 4 Pedals on a Tandem
8. 9 Number of Dvorak's Symphony from the New World
9. 1998 Two Pound Coin Issued in the United Kingdom
10. 1 Wheel on a Uni-Cycle

5BY4:

(More Composers' First Names)

1. Franz Schubert
2. Alexander Borodin
3. Giacomo Puccini
4. Antonin Dvorak
5. Giuseppe Verdi
6. Wolfgang Amadeus Mozart
7. Modest Mussorgsky
8. Johann Sebastian Bach
9. Franz Liszt
10. Igor Stravinsky

General Knowledge: (Years ending in 0)

1. The writer, broadcaster and humourist Frank Muir was born on 5 February, in 1920.
2. The author who became Governor General of Canada, and who died on 11 February 1940, was John Buchan (aka 1st baron Tweedsmuir).
3. The Battle of Britain ace who famously carried on flying after the loss of both legs was born on 21 February in 1910 and I forgot to tell you his name was Douglas Bader.
4. On 22 February 1980, Robin Cousins won the Olympic gold medal for figure skating at the Winter Olympics held at Lake Placid, New York.

5. The first woman to speak in Parliament in Britain (on 24 February 1920) was Viscountess (Nancy) Astor.
6. The Author D H Lawrence died on 2 March in 1930.
7. The engineer who designed the Britannia Tubular Bridge to the island of Anglesey (opened on 5 March 1850) was Robert Stephenson.
8. The first commercial frozen foods were put on sale by Clarence Birdseye in Springfield Massachusetts on 6 March in 1930.
9. The discovery of the dwarf planet Pluto was announced at the Lowell Observatory at Flagstaff, Arizona on 13 March in 1930.
10. Robert Runcie was enthroned as the 102nd Archbishop of Canterbury on 25 March 1980.

Tributes

TERRY CASEY

The most recent London Pubs Group crawl was dedicated to the memory of Terry Casey (1944 to 2020) who for many years compiled the wonderful maps made available for their crawls. Sadly Terry died on 20 January of injuries sustained when he was in collision with a car.



He was a man of many and varied talents and interests, with a particular interest from a young age in all things electrical and mechanical. Later he became a bus enthusiast, helping to run many events, including the one where he met his wife, Helen. He started his working life as an apprentice radio & TV engineer, moved to maintaining and developing communications systems for the London Stock Exchange and ended up developing and commissioning new broadband networks across the country.

He joined the London Pubs Group upon retirement. He volunteered to provide the maps – it was a matter of pride for him that nobody should ever get lost because of incorrect information – and continued to do so after he and Helen left Ilford for

Lincolnshire. He was quiet and unassuming but kind, helpful and generous. He is much missed.

ROBERT NEAME

I think that you can rightly use the term 'family brewers' when a chairman's father was one of his predecessors and in turn he passes the job to his son. Robert, usually known as Bobby, died last November at the age of 85. He became a director in 1957 and played a major part in keeping Shep's out of the hands of the 'Big Six'. Among his achievements were the agreement to brew Swiss Hurlimann lager for the UK market, the development of the Spitfire brand and the unavoidable introduction of keg beer. He was chairman from 1971 to 2005. He was also a prominent campaigner on the subject of beer duty. At one point, he countered the threat from 'booze cruises' by exporting Shep's beers to France for the British to bring back into the country. He was prominent in Kent life. At various times, he led the county council, was Deputy Lieutenant, High Sheriff and president of Kent County Cricket Club. This was acknowledged by the award of a CBE. If you wish to find out more, I commend Roger Protz's obituary in the *Guardian* on 2 December 2019.

TERRY JONES

Much has been written about Terry Jones as a member of the Monty Python team but I thought that we ought to also acknowledge his interest in real ale. He was a co-founder in 1977 of one of the first microbreweries, Penrhos Court (Herefordshire) with the legendary Peter Austin and Richard Boston, the *Guardian* journalist famous for his book *Beer & Skittles*. It was sadly short lived but it served to inspire others.

That year he presided at the opening of the Great British Beer festival at Alexandra Palace during which he poured several pints of beer over his head. Andy Pirson, of Idle Moments fame, was there and recalls, "I still remember him opening the Great British Beer Festival at Ally Pally. He demonstrated a different way of judging a beer's quality by pouring some over his head and feeling how it affected the texture of his hair. Nobody joined him in trying the procedure though – funny that! This demonstration was put on behind the stillage for beer festival workers (and not many of us at that), after he had performed the official opening for the TV cameras."

Terry later contributed an article to the 30th edition of CAMRA's Good Beer Guide. It was titled *My Love Affair with Beer* and included this profound thought, 'Beer, for me, is more than something I like drinking. It's a litmus of civilisation. If the society is making good beer, then it's a healthy society.'

Compiled by Tony Hedger

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



10 great reasons to join CAMRA

1 CAMPAIGN
for great beer, cider and perry

2 Become a BEER EXPERT

3 Enjoy CAMRA BEER FESTIVALS
in front of or behind the bar

4 GET INVOLVED
and make new friends

5 Save YOUR LOCAL

6 Find the BEST PUBS IN BRITAIN

7 Get great VALUE FOR MONEY

8 DISCOVER
pub heritage and the great outdoors

9 Enjoy great HEALTH BENEFITS
(really!)

10 HAVE YOUR SAY

What's yours?

Discover your reason
and join the campaign today:

www.camra.org.uk/10reasons



Campaign
for
Real Ale

Why should I join CAMRA?

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

- Our monthly newspaper 'What's Brewing' (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. You can find out more at <https://join.camra.org.uk> or search 'join CAMRA'.



London's Best Beer Pubs and Bars

The third edition of Des de Moor's seminal guide to London, supported by the London Brewers' Alliance and Antic London, is scheduled for release on 21 May 2020.

This essential guide to beer drinking in London has been completely revised for 2020. It is laid out by area, making it simple to find the best pubs and bars, serving the best British and world beers. The listings are fully illustrated, with colour photographs, detailed information on opening hours, local landmarks and public transport links to make planning any excursion quick and easy. It also includes the growing number of London breweries offering tours, taprooms and direct sales, plus a comprehensive listing of London breweries. There are features on London's rich history of brewing and its vibrant modern brewing industry.

The book can be ordered in advance of publication from CAMRA Books at <https://shop1.camra.org.uk>. Please only order this title as a single order because any items ordered alongside it will not be dispatched until this title is available on 21 May.

Cover price £12.99 (£10.99 for CAMRA members) plus post and packing.



London, Capital of Brewing

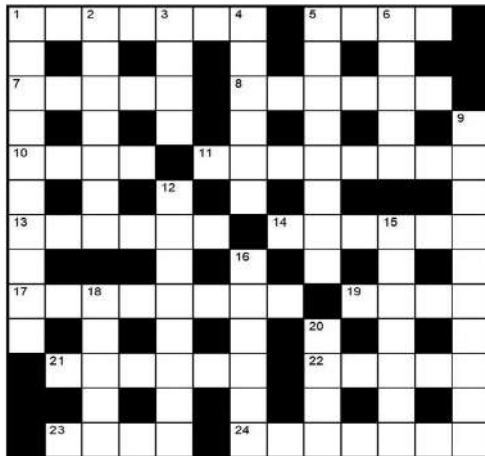
We now have more than 100 breweries in Greater London.

They are listed on the London CAMRA website: www.london.camra.org.uk

Look for London beers in London pubs.

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

Compiled by DAVE QUINTON
£20 prize to be won



Name

Address

All correct entries received by first post on 20 May will be entered into a draw for the prize.

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

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

In the current circumstances, we will accept entries in any format that you can manage.

FEBRUARY/MARCH'S SOLUTION



Across

1. Punctual clergyman? [7]
5. The last word in the New Testament. [4]
7. Has a great fear of failing to start studies. [5]
8. Deny extreme nuisance a way out. [6]
10. Old china? It's precious. [4]
11. A small robber supplying H. [8]
13. Spies discovered in a bog. [6]
14. Go too far in backing food revolution. [6]
17. Inspector; once an underground worker. [8]
19. Cold boy dressed in clothes. [4]
21. Deal with equipment. [6]
22. I care about her. [5]
23. Very soon to be unknown. [4]
24. Bound to declare faith. [7]

Down

1. Burning parts of a book outside church buildings. [10]
2. Come out to find English chap worried. [7]
3. Some other nationals overcome as well. [4]
4. He sounds sincere. [6]
5. Upset, give Reg a going over. [8]
6. More old paintings turned up. [5]
9. Used a timing device. [6,4]
12. Nurse embracing fool that's afflicted. [8]
15. Gets better with several series of shots. [7]
16. Feel angry, being posted again. [6]
18. Cooker popular once more. [5]
20. Initially zoo exhibited big ungainly animal. [4]

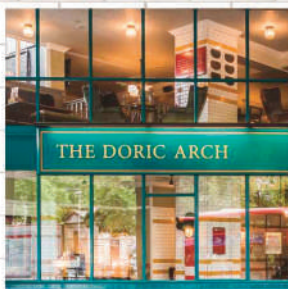
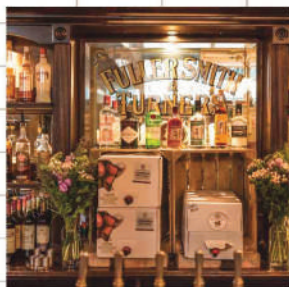
Winner of the prize for the December Crossword:
Ray Wright, Loughton, Essex.

Other correct entries were received from:

D Abbey, Ted Alleway, Lorraine Bamford, Stephen Block, Steve Bloom, Tony Bowles, Hugh Breach, K Breach, Kelvin Brewster, Jeremy Brinkworth, Andrew Brown, Olivia Brown, Eddie Carr, Avi Chaudhuri, Hilary Clark, Richard Conway, Kevin Creighton, Ebenezer Crutten, Paul Curson, Peter Curson, Joe Daly, Michael Davis, John Dodd, Steve Downey, Joe & Lynne Ellis, Mick Farrelly, D Fleming, Mike Flynn, Bill Fullick, Bob Furlong, Sarah Furnival, Richard Garton, Geoff Gentry, Chloe Gilbey, Christopher Gilbey, Peter Giles, Marion Goodall, Mick Goodwin, Roger Grant, Paul Gray, J E Green, Alan Greer, Matthew Griffiths, Caroline Guthrie, Ms Gerry Guthrie, Stuart Guthrie, Peter Haines, 'Shropshire' Dave Hardy, B L P Hayes, John Heath, Miranda Heester, Lucy Hickford, Graham Hill, William Hill, Martin Jackson, Mrs Jeal, Carol Jenkins, Clive Jenkins, David Jiggins, Eric Johnston, D M L Jones, Mike Joyce, Roger Knight, Hannah Knight-Meyer, Mick Lancaster, Pete Large, Terry Lavell, Aidan Laverty, Julie Lee, Rosemary Lever, Andy Lindburn, Pauline Lindburn, Marjorie Lopatis, Malcolm Lowing, Luis & Melody, Sarah MacLean, Derek McDonnell, James McGuinness, Ken McKenzie, John Mannel, Dylan Mason, Pam Moger, Jan Mondrzejewski, Adam Moon, Dave Murphy, Paul Murphy, Brian Myhill, Mike Nicholls, Paul Nicholls, Mick Norman, M Ognenovic, Michael Oliver, Nigel Parsons, G Patterson, Stephen Pegum, Alan Pennington, Mark Pilkington, Tom Phillips, Mick Place, Robert Pleasants, Portrush Annie, G Pote, Barrie Powell, Jeanette Powell, Derek Pryce, James Rawle, Nigel Roe, Max Rose, Alex Ryan, Mary Scanlan, Ruth Smith, Ian Symes, C J Tansley, Roy Tassi, David Taylor, Bill Thackray, Colin Thew, Mark Thompson, Andy Wakefield, Martin Weedon, Alan Welsh, Elizabeth Whale, Richard Whiting, John Williamson, David Woodward, Mo Zameddo, K Zemek.
There were also four incorrect and two incomplete entries.



THE DORIC ARCH



Just outside Euston Station and catering to commuters, travellers and fans of a great pint you'll find the Doric Arch. From your arrival to your time of departure you'll enjoy first class service at this great London pub. Take a seat and enjoy a bite from our delectable menu of British classics and a refreshing drink or two – after all, there'll always be another train.



1 Eversholt Street, Euston Square, London, NW1 1DN

T 020 7383 3359

www.doric-arch.co.uk