



CAMPAIGN
FOR
REAL ALE

LONDON

DRINKER

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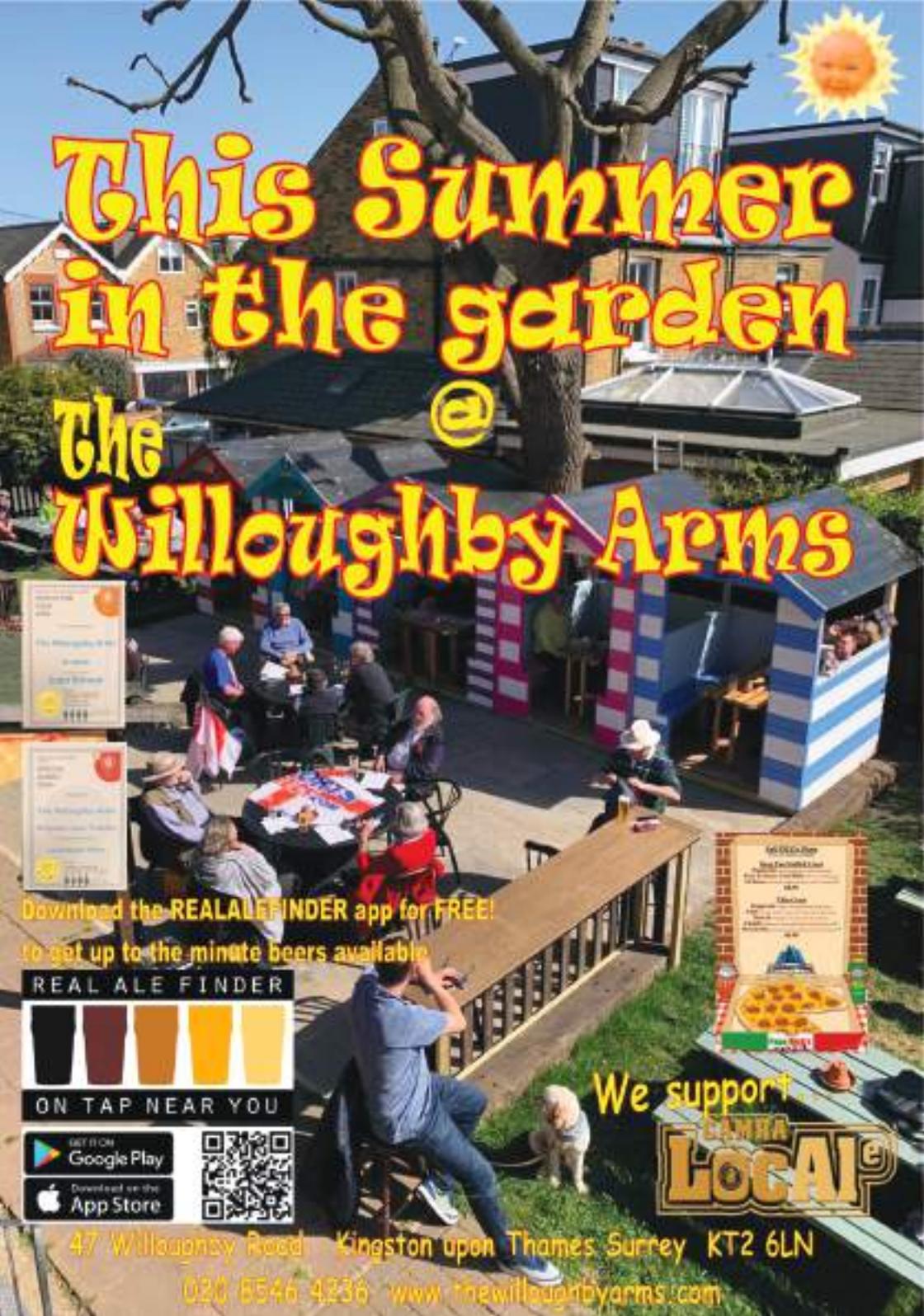
ONE INN THE WOOD



The One Inn the Wood, Petts Wood (see page 8)



This Summer in the garden @ The Willoughby Arms

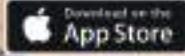


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Introduction

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All contributions to this magazine are accepted on a voluntary basis only. All articles are compiled or written by the editor unless otherwise credited. The views expressed in this magazine are those of their individual authors and are not necessarily endorsed by the editor or CAMRA.

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Welcome to the June/July 2021 edition of *London Drinker*.

Happily, on Monday 6 April and there having been no spike in COVID infections, the Prime Minister was able to announce that Step 2 of the Government's roadmap could proceed on 12 April. Although cold, it was dry and many of us were more than happy to be back drinking good beer with friends. The rules were much the same as before, although now all customers had to register for Test & Trace. As usual, there was the odd false rumour or about-turn, depending on how you see it. It was reported in the press that pub staff would have to check customers' 'phone screens to ensure that the QR code check-in had worked but this did not materialise in practice.

Not all pubs have outside areas that they could use, of course. According to the *Morning Advertiser*, less than a quarter of the 90,000-odd pubs in England were able to open. Those that could not were, at least, able once again to sell take-away alcohol.

CAMRA's National Chairman, Nik Antona, marked the occasion with these words, "*Pubs matter and are a vital part of our communities. We are all looking forward to enjoying the social and wellbeing benefits of being back at the local – and enjoying a pint of delicious local cask beer. It is vital that our pubs and clubs get as much support as possible over the coming weeks and months during this partial reopening. With outside-only opening and then the return of table-service-only indoors in a few weeks, many pubs will struggle to make ends meet after an exceptionally difficult 13 months.*"

For those going back to the pub today, as well as considering BYOB – 'bring your own blanket!', we'd like to ask pub goers to be patient and courteous with pub staff who are doing their jobs in difficult circumstances and with a few extra rules than we are used to when we visit our local. For those pubs that can't reopen yet, please do consider supporting them with take-home beer and cider which is allowed again from today."

Sadly, there were some problems. The police felt obliged to issue a Section 35 Dispersal Order covering the Soho and Strand areas for the period 24 to 26 April. They reported that this arose from an increase in anti-social behaviour, including 'intoxicated groups urinating in the street and staging street party style gatherings'.

The weather over the May Day bank holiday weekend was disappointing but all credit to those publicans who made a variety of clever arrangements to keep their customers warm and dry. There were some enterprising drinkers as well. I heard a report on the radio that, on one rainy day, a party turned up at the Gypsy Hill Brewery's taproom wearing swimming costumes.

The next key announcement came on Monday 10 May. Again, happily, all was well and so, on 17 May, we were able to move on to Step 3 with pubs able to reopen indoors. As expected, the existing restrictions: table service, the 'rule of 6' (or two households), wearing masks and Test & Trace, remained in place. The increase in the number allowed to meet outdoors to 30 might open up the possibility of more pubs holding small beer festivals.

The final step, Step 4, is scheduled for no earlier than 21 June (announcement due on 14 June). It was originally stated that, from then on, there would be no legal limits on social contact but this was with the proviso that the Government would be issuing 'revised guidance on continuing to minimise the risk of transmission'. As early as the beginning of May, however, senior politicians were warning that social

I'm sure that readers will appreciate why there are currently no printed copies of *London Drinker* available. The production team would however like to assure you that we will return to a printed version as soon as circumstances permit. The situation is improving but we are not there yet. . .

Introduction

distancing and the wearing of masks would have to continue. A number of prominent people in the pub trade, including Patrick Dardis of Young's and Tim Martin of Wetherspoon's, have been particularly insistent on there being a return to service at the bar, rather than table service. No doubt this will be clarified in due course. The Prime Minister said that, this time, the regulations would be issued early enough for businesses to implement them properly.

CASK IS BACK!

Understandably, the production of cask beer fell during the various lockdowns as a consequence of the reduced demand and the wastage that occurred. To encourage brewers to resume brewing it and pubs to stock it, CAMRA joined with a group of trade organisations, including the Society of Independent Breweries (SIBA), Cask Marque and the British Institute of Innkeeping, to create a new campaign called Cask is Back. The message, which I suspect most readers will be in tune with, is that Britain's national drink, fresh cask beer from a local, independent brewery, is best enjoyed in a pub, social club or brewery taproom. This, of course, applies equally to traditional cider. The campaign was launched to coincide with outdoor drinking on 12 April and so, where their local pub could not open until later in the year, it also



encouraged people to support them by buying take-home beer and cider there. The website for CAMRA's *Pulling Together* campaign (www.camra.org.uk/pullingtogether) continues to list local pubs and breweries offering take-home beer and cider for collection or home delivery.

PLEASE SHOW UP!

Finally, I have heard reports of people booking tables at two or three different pubs or restaurants for the same day and time and then choosing which one to go to on the day. One pub in Essex reported 250 'no shows' over the first weekend. I'm sure that readers will agree with me that that this is simply inexcusable. After all that they have been through, publicans deserve to be treated with more respect than this.

CAMRA Campaigner of the Year



Photo by John Cryne

I'm very pleased to report that Christine Cryne was a finalist in CAMRA's Campaigner of the Year award for 2020. Christine herself did not however find out until her certificate arrived in the post one morning.

In a post on the website of the British Guild of Beer Writers, Christine commented, "I was delighted to get this award, which was given to me for all the online training and tastings I have been doing over this last year. These have been for CAMRA, of course, but also pubs, such as the Little Green Dragon in Enfield and breweries like Pitchfork during their online beer festival. It was a great way to get people engaged, particularly during the full lockdowns. I worked out I have spoken to over 1,300 people, the biggest of which was at CAMRA's Sheffield Members' Conference tasting, where we had almost 300 tasters. Online is a great way to reach lots more people but I am really looking forward to getting back to delivering tastings and training face to face." I think that we will all agree with that last point.

Christine is an accredited People 1st master trainer and has, in the last few years, been providing training on beer related topics including beer judging, beer and food matching, beer styles and off flavours. She also trains other trainers to deliver such courses.

Although the award focuses on Christine's activities over the last year, she, along with husband John, has been continually active in CAMRA since her university days. She has served on the National Executive several times and has been organiser of the Great British Beer Festival, as well as being a prime mover behind the sadly missed London Drinker Beer Festival from its inception. Not for nothing does she have ten references in the index of the 50 Years of CAMRA book. This was all in addition to a highly successful professional career, latterly in the charity sector.

To this, I would like to add my particular thanks for her invaluable contributions to this magazine, as well as her advice and encouragement over the years. I apologise if this reads like an obituary; it most certainly isn't. I'm sure that there is still much more to come.

Christine was not however the overall winner of the competition. That honour went to **Paul Ainsworth**, who is CAMRA's National Planning Policy Advisor and chairs its Pubs Heritage Group. Paul's expert knowledge of planning legislation has enabled him to make a massive contribution to the saving of many pubs. He is a friend of Christine's and she added, "I didn't mind losing to such a worthy winner who has done so much for communities."

LONDON REGION ANNUAL GENERAL MEETING

All branches comprising CAMRA's Greater London region were represented at our AGM, held on 31 March via Zoom, with four other regional directors and two National Executive members in attendance as observers. Final accounts for both 2019 and 2020 were approved. It had not been possible to arrange an AGM last year.

Geoff Strawbridge was reappointed regional director. Dave Lands of Croydon & Sutton branch takes over from John Cryne (North London) as chairman. Steve Silcock (South East London) is now regional treasurer. Roy Tunstall (West Middlesex) was elected to the new position of deputy regional director.

Vacancies remain for a Regional Finance Officer and a minutes secretary for the regional meetings which are now likely to be held every two months. Would members interested in either of these desirable team roles please contact Geoff at geoff@swl.camra.org.uk. Guidance will be given.

BEER FESTIVAL NEWS

Given the uncertainty about the rules for large events, CAMRA's Richmond & Hounslow branch decided in April that they would not stage a Twickenham Beer Festival this year. The branch is however looking to have some other events later in the year, aimed at getting people back into pubs.

The St Albans Beer Festival is planning something similar. As they explain on their website, "After the devastation caused by COVID, we've decided that encouraging people back into pubs must be the priority this time around. Safeguarding the future of community pubs is a key part of

CAMRA's mission and, in this 50th anniversary of the Campaign, we want to put that into practice more than ever before. For anyone used to our previous festivals in the Alban Arena, this will be quite different but it will be just as exciting." The details are currently being finalised and details will be posted on their website: <https://stalbansbeerfestival.org.uk/>.



LEARN & DISCOVER

Author Laura Hadland made two recent contributions to CAMRA's on-line learning platform, arising from her book *50 Years of CAMRA* (see page 7). The first is *Women in CAMRA*, which explores not only women's pivotal role in the evolution and history of CAMRA but the wider story of women's fight for equality, respect and against the 'prudish moralising against women who make or enjoy beer'. The second is a detailed history of CAMRA's Champion Beer of Britain (CBoB) awards, which are, arguably, some of the most prestigious beer competitions in the world.

There are many more items of interest on the site. Go to <https://camra.org.uk/learn-discover/> and take a look. There are three categories, 'The Basics', 'Learn More' and 'Discover'. 'The Basics' is open to all but the others are available to CAMRA members only.

CAMRA Greater London Region – branch websites

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

London Region:

www.london.camra.org.uk

London Pubs Group:

www.londonpubsgroup.camra.org.uk

Cider and Perry Campaigning:

www.camra.org.uk/cider

Young Members' Group:

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

Bexley:

www.bexley.camra.org.uk

Bromley:

www.bromley.camra.org.uk

Croydon & Sutton:

www.croydon.camra.org.uk

East London & City:

www.pigsear.org.uk

Enfield & Barnet:

www.enfieldandbarnet.camra.org.uk

Kingston & Leatherhead:

<https://kandl.camra.org.uk/>

North London:

www.northlondon.camra.org.uk

Richmond & Hounslow:

www.rhcamra.org.uk

South East London:

<https://sel.camra.org.uk>

South West Essex:

swessex.camra.org.uk

South West London:

<https://swl.camra.org.uk>

Watford & District:

www.watford.camra.org.uk

West London:

www.westlondon.camra.org.uk

West Middlesex:

<https://westmidx.camra.org.uk/>

CAN YOU HELP OUR HISTORIC PUBS?

CAMRA's Pub Heritage Group maintains the Pub Heritage website and they desperately need help with updating these vital records. Firstly, they need to keep track of which pubs are reopening and which are remaining shut post lockdown. Initially this is focusing on the 500 pubs with the most important historic interiors. Secondly, the contact details for each pub as recorded on the website need checking. This includes social media links. Facebook details have recently been added. These details, along with phone numbers, website and email addresses, have been taken from WhatPub but, sadly, they are nowhere near 100% accurate and so they need verification. This exercise is being co-ordinated by Mick Slaughter. If you are interested, please e-mail him at m.slaughter@btinternet.com and he will brief you further on what is required. Any help will be very much appreciated.

Mick, himself an excellent photographer, also made this request for photographers: "There are many pubs on the Historic Pub Interiors website (<https://pubheritage.camra.org.uk>) that are in need of exterior images with the sun on the front of the pub and a blue sky background; also well lit interior ones showing historic fittings, although if they are not 'well lit' I can, with permission of the photographer, tweak them using Photoshop." Again, if you would like to help, please contact Mick.

If you have any news about your local Heritage Pubs, please send it to info@pubheritage.camra.org.uk.

THE POMONA AWARD

Named after the goddess of fruit trees, gardens and orchards, this CAMRA award is presented to a person, group, organisation, idea or concept (where a recipient can be identified) that has made an outstanding achievement, commitment, or contribution to the promotion of real cider or perry. The primary consideration is given to activities over the previous twelve months. However, where there is no outstanding contender in this category, consideration is then given to any outstanding work in this field. Nominations are open until 1 August and should be made using the nomination form on the CAMRA website (<https://camra.org.uk/beer-and-cider/awards/pomona-awards/pomona-award-nominations/>). People cannot be nominated for contributions made for or within CAMRA and cider makers or pubs are not eligible simply for making or selling cider.

PUB QUIZ LEAGUE

One of the great pub activities that is simply not the same on-line is the pub quiz. We have been contacted by Mark Cooper, the chairman of the Quiz League of London

(QLL), to say that planning is now underway for their Summer Friendly League on the assumption that pubs are allowed to reopen indoors. QLL have made arrangements with five of their regular venues that are happy to host the return of live quizzing. These are the Calthorpe Arms (Grays Inn Road), the Sheephaven Bay (Camden), the Duke of Sussex (Waterloo), the Carpenters Arms (Marble Arch) and the White Hart (Southwark). They hope to start in late June. More details are available on the QLL's website www.quizleagueoflondon.co.uk.

HACKNEY CELEBRATES THE REOPENING

The Hackney Tap, a conversion from the Grade II-listed former Hackney Town Hall on Mare Street (E8 1HR), opened for the first time when the third lockdown ended on 12 April.



To celebrate the event, Vincent Stops, a member of CAMRA's East London & City branch and a member of Hackney Council, paid a visit in the company of the Speaker of Hackney, Councillor Kam Adams. Vincent (left) was also joined by Jonathan Dalton of Bloomsbury Leisure, who also operate the Euston, Farringdon and Waterloo Taps plus a number of other pubs in London and elsewhere.

TABLE BOOKINGS

Although pubs are now allowed to reopen indoors, space will still be limited because of the regulations in force and so many pubs and brewery taprooms will still require tables to be booked. We should all understand that this is not necessarily the pub's choice. If you book a table and then find you cannot go, please let the pub know. Also, please do not make multiple bookings at different pubs. It's only fair to both the pub and your fellow drinkers who could take your place.

50 Years of CAMRA

As previously mentioned, to celebrate its 50th year, CAMRA commissioned food and drink writer Laura Hadland to produce a book that tells the story of the Campaign from its foundation as the Campaign for the Revitalisation of Ale to the organisation it is today and what the future may hold for it. The book is now generally available.

The author has collected reminiscences from many active CAMRA members past and present (including some of the production team of this magazine) plus the views of key figures from the pub and brewery trade. Even if it is recognised as one of the world's most successful consumer organisations, CAMRA has had its ups and downs over the years and these are all documented. This is very much a 'warts and all' study but still great fun for all that.

The book is available on-line from the CAMRA Shop <https://shop1.camra.org.uk/>. Paperback: 224 pages; £16.00.

CAMRA AND ITS ANNIVERSARIES

Although the pandemic muted many of our proposed activities, our 50th anniversary has still been celebrated, including the publication of *50 Years of CAMRA*. As I read my copy, it occurred to me that this is not the first time CAMRA has celebrated an anniversary in print; indeed it might be said it is something we have been quite keen on. Perhaps in some ways this is a reaction to a general level of surprise that the Campaign has been going for so long. Earlier anniversary publications might have been produced along the lines of 'we had better do it now, just in case'. But, far more importantly, any organisation should record its history while it can access those who were fundamental in making that history.

The first book came along in 1992 in celebration of our then 21st birthday. *Called To The Bar* was edited by Roger Protz and Tony Millns, the latter a past national chairman of CAMRA. The book was made up of some thirty individual essays and, as yours truly was national chairman at the time,

it fell to me to write the final piece, *Postscript – The Future*, something I find it best not to re-read. What can be found are chapters from some who have sadly left us (John Young, George Bateman and Ian Hornsey) alongside other industry figures such as Anthony Fuller, plus many CAMRA activists.

What followed next did not come from CAMRA but from one of its members – John Brice. He produced an audio cassette (remember those?) entitled *The Story So Far 1971-1976*. This is an invaluable listen as John interviewed a whole host of individuals, founders, politicians, campaigners, brewers and so on. Despite its value, it is, I suspect, as rare as the proverbial hen's teeth. Hopefully a means can be found of converting it to a more useable digital format.

In our 40th year another book, this time edited just by Roger Protz, appeared called, well, *CAMRA At 40*. The format borrowed very much from the previous book, being in many ways an update since our 21st year. But it also attempted to be more forward looking in its content. A mark perhaps of greater confidence in CAMRA's future?

At around the same time, CAMRA was approached by a company called Lagoon Media with a proposal to produce a DVD documenting CAMRA's story. Perhaps the organisation had too much on its plate as it declined the offer but Lagoon went ahead anyway and *The History of CAMRA DVD* emerged. I have to declare an interest as I was the Technical Content Advisor and I have to say I think a very good job was done with the final release. Being able to both see and hear people is really valuable. Copies are still available from CAMRA Games and Collectables and will be on sale at the next GBBF.

And so we get to 50. Interesting fact for the Capital: only one London brewer that was around in 1971 is still with us, namely Fuller's, even if in a different format and no longer family owned. Instead though we now have well over a hundred breweries. The road that CAMRA and the beer world travelled to get there is documented in Laura Hadland's book.

But for Completists (see Hadland page 164) you will need all four of the earlier documentations of our history to have a full set.

John Cryne



Other book titles depicting the history of CAMRA

Pubs and the community

Sometimes, it is easier to define a community pub by giving examples. Here are two very positive stories which do just that.

ONE INN THE WOOD, PETTS WOOD

I'm sure that all of us would agree that 2020/2021 has been a very difficult time for everyone. The hospitality industry has been particularly badly affected and all of us pub-goers have missed popping in to our local, not only for great beer but also for the chat. We know that pubs matter and are the beating heart of our communities. Not only do they provide a warm welcome to their customers but they also support many national and local charities. One of our micropubs with strong community links came up with a new way to keep that support going.

When the schools did not reopen in January 2021, the majority of teaching went online. Unfortunately, not everyone has access to a device and schools were crying out for laptops and tablets. Barry and Sarah Bridge, owners of the One Inn the Wood in Petts Wood, thought they might be able to help after realising that they had a spare laptop. They spread the word to friends and customers asking if anyone else also had any spare devices.



These were then dropped off, either at the pub or at two other shops in Petts Wood, Gibsons Dry Cleaners and Laura's Larder. Then, with the help of a customer, Peter Paterson, they were wiped of all information and uploaded with the latest version of Windows. The One Inn the Wood also

bought any cables or batteries that were needed.

In total, 125 devices have been provided to local schools including St Pauls Cray Primary, St Marys Cray Primary, Crofton Primary and Perry Hall Primary. This was a great way to give new life to equipment as well as providing a much needed lifeline for children. The Bromley branch of CAMRA congratulates the One Inn the Wood for their magnificent effort.

Wendy Reynolds

BR5 area representative for Bromley CAMRA

The full address of the pub is 209 Petts Wood Road, BR5 1LA

THE RAILWAY, GREENFORD

In January, while the pub was closed, managers Lance and Jake heard that Greenford's only foodbank had shut down. After speaking to people in the area, they decided to help out. A Go Fund Me page was set up to raise funds to buy essential goods and, before long, they were also receiving direct donations of such items as bread, milk, eggs, fruit and fresh vegetables for distribution. The Felix Project also helped out, along with Kuehne & Nagel and Tesco, who both have distribution centres across the road. Before long the food bank was operating five days a week. The pub has now reopened and so the project has had to end but it is hoped that it can be transferred to a local church. With thanks to Roy Tunstall for the story and to Duncan MacNichol of the Felix Project for the photograph. The pub's address is 390 Oldfield Lane North Greenford UB6 0AP.

THE FELIX PROJECT

The Felix Project is a London based charity which collects fresh and nutritious surplus food from supermarkets and similar outlets and delivers it to charities and schools so that they can provide healthy meals and help the most vulnerable in our society. Several CAMRA members, including four bar managers from Ealing Beer Festival, work at their local depot. The Project is now opening a depot in Bow and looking for volunteer drivers, co-drivers and warehouses assistants. Visit <https://thefelixproject.org/> for more details.



17 MAY REOPENING

Responding to the announcement on 10 May, CAMRA's national chairman, Nik Antona, made the following comments, "CAMRA are delighted that indoor opening is on track to go ahead from 17th May, so customers can enjoy the social and wellbeing benefits of being back inside the local – not just in its beer garden. This will also help the thousands of pubs, particularly smaller community locals, that do not have outside space and who desperately need to start getting money through the tills again. Whilst this next step is very welcome, we aren't out of the woods yet. Distancing and table service only restrictions will still mean many pubs can't operate at full capacity with many continuing to struggle to make ends meet as a result. The Government should continue to support the beer and pubs sector in the months and years ahead by backing CAMRA's campaign to cut the rate of duty on beer served in pubs, with the savings passed on to publicans and consumers. This would help pubs to compete with cheap supermarket alcohol and encourage responsible drinking in the supervised setting of the community pub."

VACCINATION PASSPORTS

This story emerged just after the last edition was published. It appeared that, based on early comments by the Prime Minister, the Government intended to use so-called vaccine passports to control entry to pubs and restaurants. The reaction from the trade – and from some Conservative MPs – was universally hostile. A 'Whitehall source' subsequently told the *Guardian*, "The team looking into the measures had decided to focus attention on 'high risk settings'. The inquiry has not ruled out lettings landlords and restaurant owners make their own judgements about terms of entry." The events in question began with the FA Cup semi-finals. CAMRA took the view that this was the 'right call for consumers and licensees alike', with Nik Antona adding, "The social and wellbeing benefits of pub going should be available to everyone, and the Government still has not provided any evidence that hospitality businesses have been a major vector for virus transmissions so we saw no reason why the sector should be singled out for more unfair treatment."

JUDICIAL REVIEW OF OPENING DATE

The judicial review brought by Hugh Osmond and Sacha Lord failed. They had argued that if non-essential shops were able to open on 12 April then so should pubs and restaurants, both inside and outside. The High Court however ruled that, given the seriousness of the COVID outbreak, the Government's cautious approach was not unreasonable. It was quite an acrimonious event. Osmond and Lord asked for the case to be heard early because it was time sensitive and the High Court agreed, despite Government objections. There were also complaints that the Department of Health and Social Care had been stalling by delaying the release of reports that the court had asked to see. Mr Lord commented, "Despite the outcome, we will continue to hold the government to account and demand evidence-based decisions, rather than those drafted without detailed analysis or based on bias or whim."

BEER SHORTAGE AND PRICING

Unsurprisingly, many of us did not hesitate to return to our pubs. By the time of the May Day Bank Holiday weekend, breweries reported that they were running out of beer. Perhaps it was for the best that it was wet, cold and windy. Given the amount of beer that pubs had to pour away because of the various lockdowns, you can understand why pubs might have been cautious about how much beer they stocked up with, while some pubs chains admitted that they had been caught out.

The chief executive of Mitchells & Butlers told the *Financial Times*, "we all of us overshot our forecasts". With breweries, the smaller ones just about coped. It was the large producers who were caught out, which is surprising given that they primarily make lager and keg beers (with a long shelf life) on an industrial scale. Two brands were specifically mentioned, Moretti and Amstel. I wonder if it is significant that these are brewed in Europe and imported.

Beer prices have also become an issue, with increases of anything between 10p and £1 being reported. In a survey conducted by the *Morning Advertiser*, 51 of the 88 pub operators who took part said that they had increased their prices. In fairness we must acknowledge that, especially while they were only able to open outside, pubs were working on much reduced margins with higher costs, such as additional staff for table service and front of house and the purchase or hire of gazebos and the like. Pubs were, of course, also having to pay more themselves. Heineken, for example, had delayed their own annual price increase from January until April.

Some pubs were also adding a service charge to beer prices on the basis that they were giving table service. In one case this was 12.5%, taking the price of a pint of Doom Bar from £4.80 to £5.40. Another pub was charging a 5% 'COVID tax'. One publican was quoted in the *Mail Online* as saying that his business development manager had told him not to be worried about charging more because, with most people now paying by card, they would not notice it.

EVERY LITTLE HELPS

We usually see the large supermarket chains as a threat to pubs but, according to the *Manchester Evening News*, on 13 April Tesco posted the following message on its Facebook account, "Pubs have had it tough this year. So, as good as our deals are, this week we'd rather you support your local pub (as long as you feel safe to do so)."

NASTY

It appears that not everyone was happy to see pubs reopen. The White Horse at Tea Green in Hertfordshire spent £25,000 on creating a 'secret garden' outdoor area, complete with a barbecue pit and a children's play area, ready for reopening on 12 April. Sadly, the night before, someone set it alight. The police are treating it as arson. Happily, there are some good people about and customers started a crowdfunding appeal to fund the repairs.

On Sunday 11 April, at around 11.57pm, I joined 17 other customers and several press and TV reporters in the freezing cold to prepare for the imminent relaxation of lockdown restrictions. Three minutes later we were all sitting outside a pub enthusiastically supping pints of cask beer – the first time anybody in England had been allowed to do so since before Christmas.



The Kentish Belle micropub in Bexleyheath had secured a special licence permitting it to open from midnight to 3am so that this small group of us could be among the very first to enjoy a proper pint in a pub (Well, technically outside a pub). I'd been waiting so long for this that I was hardly likely to turn down such an opportunity! Socially-distanced pints were laid out in advance by landlord Nick Hair so that nobody had to wait to get stuck in as soon as the clock struck 12.

Cask beers available on the night included Dorking Brewery's Surrey XPA, Loxhill Biscuit from the Crafty Brewing Company in Dunsfold, the ever-popular Fyne Ales Jarl and Ghost Horse milk porter from Ascot. All were excellent, as the beer usually is at the Belle. And given that we were drinking outdoors well into the middle of the night, with TV cameras filming us and reporters asking us our opinions, it all felt surprisingly normal!

Benjamin Nunn @BenViveur

The full address is 8 Pickford Lane, Bexleyheath, DA7 4QW. See <https://www.thekentishbelle.com/> for opening hours.

A complete collection of all 42 years' issues of *London Drinker* is available here on our website: www.london.camra.org.uk, scalable to read in larger print

CAN'T HEAR THE PUB'S TELLY? Install the free AudioZone app to tune into TV audio when pub screens are silent.



Four Easy Steps

1. Install AudioZone app
2. Connect phone headset
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MPs ASK FOR MORE SUPPORT FOR PUBS AND BREWERIES

As much as the reopening of pubs is more than welcome, it will not bring an immediate solution to the financial problems being experienced by pubs and breweries. There was a debate in Parliament on 24 March, secured by Selaine Saxby, the MP for North Devon, on the subject of tax changes to help pubs. Ms Saxby said in her opening remarks that she supported CAMRA's campaign for a special rate of duty for draught beer, saying, "a draught beer duty would be targeted, quickly actioned support, and could play a crucial role in stopping so many of our vibrant pubs and other hospitality businesses from going under." Charlotte Nichols MP, who chairs the All Party Parliamentary Pubs Group, added that the loss of trade for brewers due to closed pubs, "represents ten years of lost growth for the sector", and called for more compensation and support to help them recover. Speaking the day after the debate, CAMRA's National Chairman, Nik Antona, commented, "We were thrilled to see so many MPs from all parties and across the nations of the UK take part in the debate last night, displaying just how important pubs, clubs and breweries are within the hospitality industry and wider communities. They not only boost local economies and create jobs, but are also a key part of our social fabric, tackling loneliness and social isolation. It is clear that there is support across parties for further support to help pubs, clubs and brewers recover from the effects of this crisis, and that there is strong support for a preferential rate of duty for draught beer. Further support for our brewers is a must; they have been denied a dedicated support package so far, and we were pleased that several MPs called on the Government to reverse plans to change Small Brewers Relief, which would cause small businesses to pay more tax. This would be a devastating blow, at what is already a time of great financial uncertainty, and we thank the MPs who raised this. Some provisions were made to help the industry during the Chancellor's Budget earlier this month, including the 5% VAT rate being extended until September, and we would like to see this extended further; pubs have not benefitted thus far from the 5% rate due to closures, and will not have long to benefit once restrictions lift. The VAT cut must also include alcohol, in order to help wet-led pubs and social clubs. Thank you to all the MPs who took part in the debate. The industry needs more support to ensure it can not only survive, but thrive once restrictions are lifted. The impact of the pandemic on pubs, clubs, and the brewers and cider makers that supply them, will continue to be felt long beyond reopening, and it is vital that this is reflected in the steps taken by Government."

PULLING THE PLUG

There have been a number of instances recently where electricity supply companies have refused to renew contracts with pubs or have imposed very high 'out of contract' rates. This also covered sites that included domestic accommodation for publicans and their families. The British Beer and Pub Association (BBPA) raised the matter with the regulator, Ofgem. The BBPA's chief executive, Emma McClarkin, said, "Publicans have already suffered enough through this pandemic. The last thing they

need is energy companies refusing to supply them or renew contracts. The regulations are clear that energy suppliers are obliged to provide domestic energy to a pub when it is lived in. Considering so many families live in pubs, Ofgem must really do the right thing and ensure these unfair behaviour is ended. It's time for energy companies to show support for the sector through fair dealing." It isn't clear quite why the energy companies concerned are acting in this way but presumably, because of the Lockdown closures, they see pubs as a bad risk. There may also have been problems over unpaid bills, although the various grants paid by the Government were intended to cover costs such as this, although this was along with many other costs.

UBER CASE RAISES QUESTIONS

Readers may recall that Uber, the taxi 'app' company, recently lost a case in the Supreme Court over their designation of their drivers as self-employed, when, in fact, their terms and conditions made them direct employees. There was an interesting article in the *Morning Advertiser* recently which suggested that this situation might also occur in the pub trade. Many pub owning businesses (POBs) engage pub managers on the basis that they are not on the company payroll but simply keep a share of the pub's takings, usually between 15% and 30%, from which they also have to pay any staff. This means that the POB is not liable for holiday pay, sick pay or for pension or Employer's National Insurance contributions. I have some experience of these matters and my recollection is that those who are self-employed are expected to be available to work for a number of different clients, not exclusively one company. I'm not in any way suggesting that POBs are breaking the law but the rules governing self-employed status (HM Revenue & Customs IR35 regulations) are complicated and are capable of different interpretations.

MISSING THE BUS

A number of rural pubs operate courtesy buses for their customers. This seems sensible, given that public transport is often non-existent and no one wishes to encourage drinking and driving. As it was a free service and so long as there were no more than eight passengers, it has always been assumed that the facility did not require a PSV Operator's Licence under the Public Passenger Vehicles Act 1981. Unfortunately, following an appeal court decision relating to hotel courtesy buses in London, this is not so. It was decided that the exemption for buses provided 'without hire or reward' does not apply because these particular buses are provided by an organisation which aims to make a profit from them. Lobbying continues on the subject.

SAD LOSS

In their blog on 12 March, Gadds Brewery announced some sad news. Being based in East Kent, they have used East Kent Golding (EKG) hops since their early days in a number of their beers. EKGs are ideal hops for English pale ales and have Protected Geographic Indicator (PGI) status. To be precise, this applies to Golding hops grown south of the A249, and east of the M20. Gadds have always sourced their

EKGs from the nearest hop garden to the brewery, Great Pedding Farm in Shatterling, who also grow the Northdown and Challenger varieties. With brewers cutting back on production, hop growers have also experienced financial problems over the last year because the reduced demand has caused a glut. Consequently, the owner of Great Pedding Farm will be closing down and grubbing up his plants. A great loss and a resource not easily replaced.

A JOB ON THE EDGE

There must be worse ways of earning a living than this new job, created by Lincolnshire County Council with funding from Historic England. The Council, recognising a lack of historic and architectural information about the county's pubs, is looking to appoint a researcher/case worker for a project called Inns on the Edge. The research gathered will

be used to update the county's historical records as well as 'raise awareness in response to the threat of pub closures, and help the hospitality sector recover from the pandemic'. The work will also be used to promote tourism. Initially the project will concentrate on a fifty mile stretch of the coast from Grimsby to Boston. It has funding for one year and the salary is £28,000. The Council's Historic Places Manager, Ian George, explained that the successful candidate would need to be studious as well as sociable, with an understanding of historic buildings and the ability to interact with people. He added, "They want to be someone who can interview people and get stories from them, but also collect historic photographs of the pubs and the activities that used to go on in and around and associated with the pub." Sorry, the deadline for applications was 3 May but it is reported that a similar project is being set up in Shropshire.

Normally, London Drinker is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London and is supplied direct to all of their outlets in the area by J D Wetherspoons. This will be resumed as soon as possible.

A link to the on-line version is e-mailed to all CAMRA members in Greater London for whom we have e-mail addresses.

If you know of a CAMRA member who has not received the e-mail but would like to, they need to change the settings on their membership record. They need to sign in to www.camra.org.uk, go to 'My Membership/edit membership details' and opt into receiving electronic communications.

Alternatively, they can call the CAMRA Office on 01727 867201.

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Where I give a current description of a pub in this column, it is based on how it used to be, in expectation of it being the same when it came to reopen.

Firstly an apology. In this edition I was intending to cover the story of the Carlton Tavern but I've had to hold it over to the next edition because I ran out of time.



COMING AND GOING...

Many existing pubs may be struggling but there are plenty of people who are looking to open new ones. A recent check of planning applications, something which our deputy regional director, Roy Tunstall, does regularly, has revealed that there are micropubs coming to E4, E5 and BR4 plus several other interesting proposals which we will keep under observation.

► **Brendan the Navigator** (Upper Holloway): originally the Old Crown and after a spell as a lounge restaurant, this impressive locally listed corner site has reopened as a gastropub with an Irish influence. The new name is a salute to the eponymous medieval Irish saint who undertook an epic journey to the Isle of the Blessed while navigators, usually shortened to navvies, was the term used for those who built Britain's canals; many navvies were Irish. The new management intend to return the pub to its traditional character. It will feature live, acoustic, traditional Irish music sessions and 'proper' Guinness.

► **East Hill** (Wandsworth): this pub is operated by Young's, who acquired the lease when they took over the Geronimo group. The freehold however is owned by the Wellington Pub Company whose associates, Wellesley Capital Investment, applied to Wandsworth Council for planning permission to convert the upper floors into eight separate flats. CAMRA's South West London branch objected to the application, citing Policy HC7 of the 2021 London Plan. The application was however approved. The Council acknowledged Policy HC7 but preferred to rely on a precedent created by a previous case. The matter has been taken up with City Hall.

► **Gunners** (Highbury): this pub, dating back to 1840, is a regular gathering point for supporters of Arsenal Football Club. Plans have been put forward to build a four storey extension at the rear, providing nine flats and a shop plus an extended basement area for live music. The current management told the local press that the development was necessary to preserve the pub but that it is not going to be 'gentrified' and that it will retain its Arsenal credentials. First thoughts are that there may be a problem over noise. This might also be a test of London Plan Policy D13, Agent of Change.

► **Hack & Hop** (Fleet Street): further to the article on Portobello Brewery in the last edition (page 35), the City of London Corporation (CoLC) has confirmed to CAMRA's London Regional Director, Geoff Strawbridge, that the Salisbury Square development will see the demolition of the Hack & Hop in Whitefriars Street, operated by Portobello

Brewery. CoLC has also confirmed that an adjacent building will be 'adapted to create a new characterful public house'. The curiosity here is that the Hack & Hop is not a listed building but its replacement is. The arrangement respects the pub protection policy (HC7) included in the recently published London Plan and it is reassuring to know that CoLC is applying these provisions.

There is currently no word as to what will happen to the nearby Tipperary, as also featured in the last edition.

► **Harlesden Picture Palace** (Harlesden): this site was used as a pub for some time, originally by Wetherspoon's from 1993 as the Coliseum and then the Misty Moon. It was subsequently leased to Antic but closed in 2017. Wetherspoon's then sold the freehold to Brent Council who plan to turn it into a community and cultural hub.

► **Hope and Anchor** (Hammersmith): CAMRA's *Pub Heritage Bulletin* for April reported that the pub, originally a Truman's house and which closed in 2012, is now being advertised for rent as a film location. It has featured in at least one BBC drama. Although there is little chance of it being demolished because it forms part of a 1930s housing block, there is no sign of it reopening as a pub. At least, the interior is being preserved.

► **Montague Arms** (Peckham): a local newspaper, the *News Shopper* (30 April), reported that the application to demolish the pub for redevelopment has been withdrawn. The plan was opposed by local councillors who said, "Telegraph Hill councillors are delighted that the application to demolish a valued pub has been withdrawn. We will fight for the pub. People need places to socialise after a terrible pandemic."

► **Yorkshire Grey** (Holborn): this prominent Grade II-listed pub once housed a microbrewery. The tenant surrendered the keys to the owners, Stonegate, at the turn of the year, but the pub has now reopened as part of Stonegate's Best City Pubs chain.

I thought that readers might appreciate some news of pubs outside London that they might know.

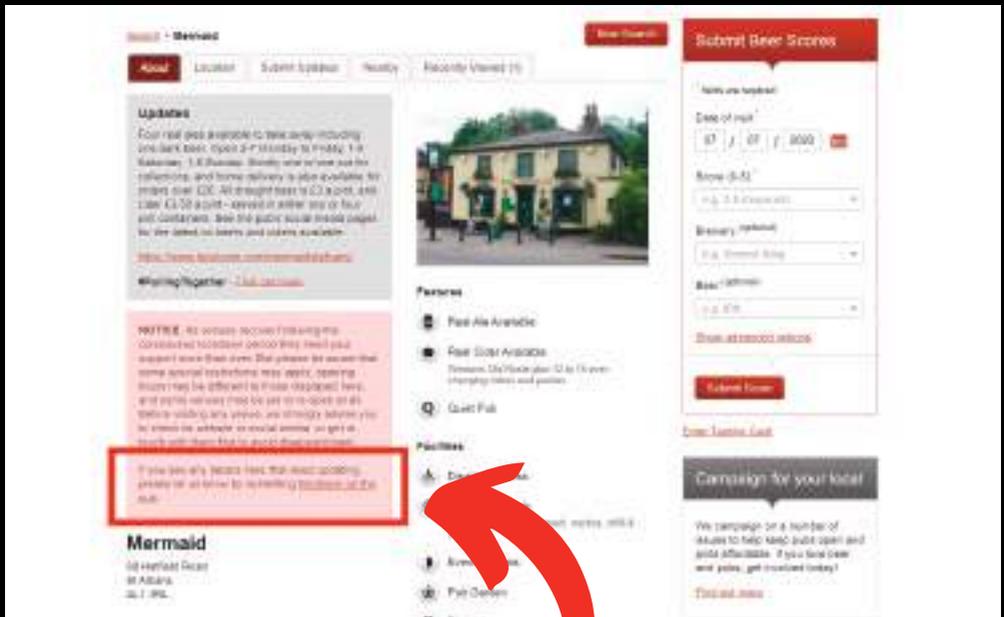
► **Anchor Inn** (High Offley, Staffordshire): many boaters will know this classic canal-side pub, which is on CAMRA's National Inventory. Sadly, the landlady of fifty years, Olive Cliff, has passed away. Happily, her family, to whom we send our condolences, have confirmed that the pub will be reopening in due course.

► **Viper** (Mill Green, Essex): planning and listed building applications have been submitted by the new owner covering works on the outbuildings and fencing, along with refurbishment of the interior, which was in need of work. The owner has made it clear that he will maintain the pub's traditional character. There is a lot of work to do and so the pub will not be reopening for some time. With thanks to the *Pub Heritage Bulletin* as above.

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WhatPub



Things are a little different right now. Help CAMRA keep WhatPub up to date by using the feedback form to let us know about any changes at the pub: www.whatpub.com



A further Parliamentary inquiry

I mentioned in the previous edition (page 46) that the All-Party Parliamentary Beer Group (APBBG) was conducting an inquiry into the future of cask beer in the UK. A second inquiry has now been announced, this time being conducted by the All-Party Parliamentary Group on Pubs (Pubs APPG). The Pubs APPG is a cross-party group of MPs who aim to promote and campaign for pubs, landlords, and the communities around them. CAMRA's Campaigns Team is providing secretarial support for them in respect of the inquiry, which was launched on 30 April.

The Pubs APPG inquiry is looking to collect views from consumers, licensees, pub staff and trade organisations regarding the impact of the COVID pandemic, from which they will produce a report containing recommendations to the Government on what support the pub trade will need in the coming months and years.

There are three separate surveys: one for consumers, one for landlords and pub employees, and one for trade organisations. It is usual practice for CAMRA to make a submission to such enquiries but this time the process went one better. All CAMRA members (or, at least, those who have registered their e-mail address) received a note from Charlotte Nichols MP, the chair of the Pubs APPG, asking them to complete an on-line survey giving their views. This was a unique opportunity for individual CAMRA members to

make their voice heard and hopefully many members took it. The closing date was 21 May. For reference, the survey website is <https://apppg.camra.org.uk/inquiry/>.

CAMRA's Campaigns Team was conducting the consultation with the national groups and trade organisations and were also using CAMRA's *WhatPub* database to let licensees know about the inquiry and asking them to take part. In addition, the Campaigns Team are contacting MPs to ask them to promote and support the inquiry and have asked CAMRA branches to also contact them to let them know that this inquiry matters to their constituents.

Returning to the APPBG inquiry, the British Institute of Inkeeping has published details of their submission. This was based on a survey which they conducted among their 9,000 members. Of those who replied, over 76% said that cask ale was 'very or extremely important' in terms of what they offered. That said, 43% of them added that they would most likely reopen with fewer handpumps than they had before the pandemic. Many central London pubs will no doubt be in that group. You can understand why businesses suffering from a reduced cash flow would be careful about overstocking a product which, by its nature, has a short shelf life. Overall, sales of cask beer in 2020 were just 60% of those in 2019.

American craft brewers in 2020

Figures released by the Brewers Association, the trade association for small and independent American craft brewers, show a mixed picture for 2020.

As in the UK, there was a fall in the number of new brewers setting up. All the same, there were still 716 new openings as against 346 closures. Although some of this can be put down to the pandemic, it was also thought to be due, to some extent, to the maturing of the market.

The pandemic had a big impact on craft brewers' sales of draught beer, which were down by more than 40%. It was therefore surprising that the overall decline in beer sales was only 9%, to 23.1 million barrels. This reflects the move to small packaging for off sales as bars closed.

Unfortunately, where the pandemic had a significant impact was in terms of the number of jobs that were lost. Jobs directly related to the craft brewing industry fell by 14% to 138,000, a loss of some 22,000. This was, no doubt, the result of brewers having to tighten their belts to get through.

As is the case in the UK, whether this is a blip or permanent damage is yet to be seen. The Brewers

Association remains optimistic however. To quote Bart Watson, their chief economist, "While many small breweries will remain under pressure until they can fully reopen and welcome their communities into their breweries, the 2020 closing rate has remained on par with 2019, suggesting that the vast majority of breweries will survive going forward."

Let's hope he is right and the UK shows a similar picture.
Christine Cryne

Note: the Brewers Association definition of a craft brewer is one with an annual production not exceeding six million barrels of beer and, if another alcoholic beverage industry member that is not itself a craft brewer has an interest in the brewery, that interest is less than 25%.



London, Capital of Brewing

At the last count, there were around 130 breweries in Greater London. They are listed on

CAMRA's Greater London Region website: www.london.camra.org.uk.

Please support them by buying their beer, preferably from pubs or otherwise direct or from permitted stockists.

Dog's Grandad - with a little help from my friends

Unlike many brewers in London, Alex Hill, the founder of Dog's Grandad, does not have a finance background. In fact his background couldn't be further away! Alex had been working for charities in the mental health and homelessness sectors for 20 years when, as he explained, "I just decided I wanted to do something new. I love drinking beer and I had been home brewing for three to four years. My friends said that my beer was good and they persuaded me to take the plunge."

Alex didn't just jump in however; he first volunteered at both the Gipsy Hill and One Mile End breweries, "It gave me great experience and it didn't feel like work, so I started to look for premises in 2019. It took me a while to find something in my price range, settling on an arch two doors down from Brixton Brewery". However, as often happens with setting up a brewery, things didn't go quite to plan. He had originally hoped to open last June but the negotiations, planning permission, etc, took 14 months, and Alex finally moved into the arch in December 2020. As he explained, "It took me about two and a half months to set up the brewery. It's a 5.5 barrel plant from Latimer Ales with three 5.5 barrel conical fermenters from China. I did everything myself including the floor and cold room. I had planned to put in a Tap Room at the same time but with the lockdown affecting draught beer sales, I decided to buy a small three headed canning line. With some help from a friend, who is great with DIY, we sat there with the instruction manual and then got it going. The timing worked out quite well and I've had a decent trickle of can sales."

Alex is not intending to do cask beers; just cans and kegs. However, his beers are unfiltered and unpasteurised. The two core beers are Session IPA at 4.3% ABV and Pale at 5% ABV; both are heavily American hopped. Alex explained that he wanted to get these beers right before trying 'specials'. The first such beer is a 'normal' IPA at 5.5% ABV and then a range of dark beers, such as a Black IPA and an American Brown. But, quipped Alex, "I won't be doing sours. I don't like them."

Funding for the brewery came from Alex and his girlfriend, Laurie, topped up by a Government start up loan. But, like the help with the canning line, Alex has been fortunate with getting help from friends. One who has an IT background, did the website and online sales and another, who is a graphic designer, produced the logo and label designs for free. The help from friends is also evident in the beer production. Alex is currently

brewing about once every two weeks with friends coming in to help, including with the canning. However, Alex is aware that, going forward, he can't rely only on friends; he is currently working seven days a week as it is. Alex said, "The first people I will need to employ are bar staff as I hope to open the Tap Room on 21 May. We'll start with Friday evening (5-11pm), all day Saturday (12-11pm) and Sunday afternoon (2-6pm) and then maybe expand, depending on how things go. I can't wait to get people in." Alex described his ideas on the Tap Room: "I'm a big gamer and intend to have an arcade of gaming machines and hosting gaming nights."



As the brewery grows, perhaps not surprisingly based on Alex's background, Alex said he would like to employ people from disadvantaged backgrounds and will probably go and talk to Ignition Brewery to see how they have fared.

But the burning question is, where did the name of the brewery come from? Alex explained, "Dog's Grandad comes from the sayings that I and my friends use amongst ourselves such as 'Alright Grandad' and 'That beer is a proper dog'. All my friends are a bit weird."

So, whether or not Alex will need his friends to help in the running of the brewery in the future, the friends will always have a long lasting impact on the brewery. After all, it was their influence that resulted in the strange name and there is no doubt that the brewery originally got going 'with a little help from my friends'.

For tasting notes on the beers, see <https://www.london.camra.org.uk/viewnode.php?id=90117>.

Christine Cryne



Back in the saddle

Leaving Colliers Wood at 9.30 on a sunny Saturday morning, the Cycling Section of CAMRA's South West London branch set out on its first trip of 2021. Within about a minute of leaving, we were pootling along a tree lined cycle path, gently wending our way through the quiet backstreets of South London heading towards Downe village and the Queens Head, which was Bromley Branch's Pub of the Year in 2014.

Having not been on a bike ride in some time, I was happily surprised at how swift and painless this ride was, despite two big hills, and, before we knew it, we were in Downe. We got our breath back while waiting for the pub to open and, when they did, we enjoyed two well kept beers with a spot of light lunch.

After about an hour and a half, we got back on our bikes and made our way towards central Orpington. Again, a beautiful little ride with an epic downhill and peppered with spring scenery. Our destination was the Orpington Liberal Club, which has regularly featured in CAMRA's London Region Club of the Year awards. Here we were greeted with another excellent selection of beers in tiptop condition. These were all enjoyed in their half formal/half rustic, sunny back garden.

Finally it was time to leave and slowly head home. We

passed a few enticing establishments on the way but, it being late Saturday afternoon on the first weekend after lockdown, unbooked tables were pretty much impossible to come by. Full pubs persisted until we reached the Railway in Streamtham (South West London Branch's 2019 Pub of the Year) which, even though as full as all the other pubs, managed to find us a table without our having booked and whose beers left us with no doubt as to why they held that award.

By now, evening was upon us and we needed just a little ride to the Sultan (South West London Branch's 2017 Pub of the Year) to warm up. I got a puncture on the way but, by that time, I was close enough to the pub (and home) not to mind. More good beers and good company.

For me, the best thing about this day was that our guide, Geoff Strawbridge, knows good cycling routes and good pubs. The entire day was, therefore, well spent with no time wasted.

If you'd like to know more about CAMRA cycling or would like to come on the next ride (I believe they went to Dorking the weekend after) please get in touch with Geoff on 07813 358863 or e-mail him at geoff@swl.camra.org.uk.

Navindh Baburam

FACE THE MUSIC WITH SIGNATURE BREW

It isn't just pubs that help their communities. Signature Brew are however aiming to help one specific community which has suffered disproportionately during the pandemic, the music business.

First, some history. Signature Brew was set up in 2011 by two cousins, Sam McGregor and Tom Bott. Sam was/is a musician and tour manager. He became weary of having nothing decent to drink while on tour so he decided to do something about it. If he was going to start a brewery then who better to help him than Cousin Tom, whose father was one of the founders of the renowned Titanic Brewery in Stoke on Trent.



Tom and Sam with their award

The first brews were made at some nine different breweries and were intended to be stocked by music venues. Many of them were collaborations with a number of different bands. Once the market was established, in 2015, they moved into their own premises in Leyton. By 2019 they had outgrown that site and had moved to Blackhorse Lane in Walthamstow. As well as a bigger brewery, the new premises had space for a taproom. They also now have a second taproom in Acton Mews, Haggerston (E8 4EA). Along with their standard range, the collaboration brews continue. Their achievements have been recognised by the Society of Independent Brewers (SIBA) with their Brewery Business of the Year award for this year, as mentioned on page 19.

Being sustainable is a priority for Signature Brew. For example, they sell their beer in cans rather than bottles because cans are easier to recycle and the brewing operation uses a steam boiler.

Signature Brew are a London Living Wage employer and have a strong commitment to charities which help the NHS and the hospitality sector. Like many breweries, they increased their off sales operation (including their Pub in a Box) during the various periods of closure and employed musicians whose work had dried up as delivery staff.

As has been mentioned in these pages before, the pandemic has had a drastic effect on independent music venues. Some 550 of them are in danger of permanent closure, taking with them the jobs of thousands of dedicated staff, as well as denying up and coming bands vital spaces to perform in. To help them, Signature Brew have allocated a supply of their Studio Lager worth £250,000 for donation to these venues so that they can sell it to generate cash income. They are calling it a Beer Grant. The offer also includes musicians going on tour in the coming year, so that they can take a supply of the beer on the road with them. If any venues or bands wish to apply, they should go to www.signaturebrew.co.uk/beergrants and fill out a short application form.

Co-founder Sam McGregor explains, "We're passionate about live music and we're going to help independent venues and musicians however we can. The idea for the Beer Grant scheme came from wanting to offer the thing we do best as a way to make life easier for venues and touring bands after an unprecedentedly difficult year. We want to help as many venues as possible and we believe the Signature Brew Beer Grant will contribute to safeguarding the future of the UK's music scene."

Signature Brew will celebrate their 10th birthday in August and the celebrations that they are planning will include a ten-day festival of events including live shows, exclusive beers and band collaborations. We wish them a very happy birthday.

COVID AND ALCOHOL

The Office of National Statistics reports that 7,423 deaths in England and Wales in 2020 were attributed to alcohol misuse, an increase of 20% over 2019. Most of these were said to relate to long term problems. Given that it is already well established that the lockdowns caused a substantial increase in mental health problems and that alcohol is the obvious choice for self-medication, this is hardly surprising. As reported on the BBC, the prominent anti-alcohol campaigner, Professor Sir Ian Gilmour said the government must urgently introduce an alcohol strategy which addresses health inequalities, improves access to treatment, “and stops the sale of cheap, strong alcohol that is so harmful to health”. I assume that this refers to supermarket sales. Pubs, of course, do not sell drinks that are cheap or, for the most part, strong. I doubt if the good professor intends his words to promote pubs but, all the same, pubs are a controlled environment in which people can safely exercise their right to consume alcohol and, moreover, do so in a social setting. Whatever the rights or wrongs of the lockdowns (and that is too wide a subject for debate in these pages), the unavailability of pubs must have caused some damage. Not for the first time I say that the pub is not the problem, it is part of the answer.

ALCOHOL HARM COMMISSION

Professor Gilmour is the chair of the Alcohol Health Alliance, which recently sponsored a body called the Alcohol Harm Commission whose remit was ‘to examine the current evidence on alcohol harm, recent trends in alcohol harm and the changes needed to reduce the harm caused by alcohol’. Their report was debated in the House of Lords in April and one speaker, Lord Smith of Hindhead had some interesting comments to make. His lordship, who is the chief executive of the Association of Conservative Clubs, told his fellow peers, “Throughout this pandemic we have seen the effects which lower socialisation has had on people’s health and mental health. I have always believed that a society which socialises together is a stronger and healthier society. Although alcohol does not have to be integral to a healthy social life, moderate alcohol consumption undoubtedly plays a large part in British culture and in the social life of many millions of people who enjoy pubs, clubs, bars, restaurants or indeed entertaining at home. Yes, of course overconsumption of alcohol is unhealthy, but our modern-day temperance movement needs to temper creating fear and to start acknowledging that most people have common sense and just enjoy a modest drink.”

Lord Smith also criticised the Drinkaware campaign’s advice concerning COVID vaccinations and alcohol. Drinkaware’s advice was ‘we advise that you consider not drinking for two days before, and up to two weeks after you’ve been vaccinated, to try to ensure your immune system is at its best to respond to the vaccine and protect you’. Lord Smith commented, “This advice has since been dismissed by Ministers and the UK’s Medicines and Healthcare products Regulatory Agency. Not least because there has been not one study which has tested any correlation between alcohol and the efficacy of either of the vaccines on offer in the UK today, a fact that even Drinkaware acknowledged. I have to say that questions should be raised with Drinkaware about how this irresponsible advice could ever have been given, not least by the drinks industry which for some unknown reason continues to fund them. The problems caused by this type of ‘nonsense’ advice is that they help to create a sense that all advice on alcohol consumption is ‘nonsense’. They undermine the sound and sensible advice which is being given by both government and

related health industries. The last thing we need at this point in the pandemic is for people to be afraid to take their vaccination and afraid to socialise with their friends over an alcoholic drink if that’s what they choose to do. I know when I have my second job, I shall celebrate by raising a gin and tonic to all those who have worked so tirelessly to make the vaccine possible and who have helped in such an enormous unrepayable way to save lives and get the UK back on its feet.” My thanks to Christine Cryne for bringing this to my attention.

CALORIE LABELLING

The Government has once again raised the issue of putting the number of calories on the labels of alcoholic drinks served in pubs. In mid-April, the *Morning Advertiser* reported that a spokesman for the Department of Health and Social Care had confirmed that a consultation was to start ‘soon’ on a plan to make it compulsory for businesses with 250 or more employees to display calorie labels on alcohol products, in line with its obesity strategy. Presumably it is aimed at pubs and restaurants who would be forbidden to sell any product that was not labelled as required but it is not the retailer that would do the labelling.

The *Morning Advertiser* conducted a survey of its readership of whom 83% rejected the idea. Emma McClarkin, the chief executive of the British Beer & Pub Association (BBPA) called the proposal ‘ludicrous’ and ‘outrageous’, especially at a time when pubs were only just beginning to trade again. Kate McNichol, her opposite number at UKHospitality, called on the Government to work with the hospitality sector on ‘workable solutions that strike a balance between meeting public health objectives and not creating additional business burdens’. James Calder, chief executive of the Society of Independent Brewers (SIBA), added that the plan would be ‘another costly and complicated hit to struggling pubs and breweries’ in terms of devising new labelling and pump clips and working out the calorie value. He explained, “As small breweries are at the cutting edge of innovation they brew different beers throughout the year and use specialist ingredients. This means it’s much more difficult to calculate calorie content accurately, which can change over time. The vast majority cannot afford expensive labs used by global breweries that make the same beer every day of the year.”

ALCOHOL RISK ASSESSMENTS

This comes from an e-mail sent to a CAMRA branch colleague. I’m not sure what credibility this proposal might have because it is being put forward by a private health and safety software company which, presumably, will benefit from it. It does however give an indication of the current thinking in certain quarters, even if it somewhat presumptuous. The company is proposing that Health & Safety style risk assessments be required for those drinking alcohol in pubs, with, in their words, “drinkers signing off on the potential effects booze will have on their bodies, allowing them to make smarter choices with alcohol which can benefit them in the long term.” A company spokesman continued, “It’s safe to say that even though we all know the effects of drinking a lot of alcohol, many people seem to be ignoring the facts, so maybe they need to be hit with a constant reminder every time they order a drink. If we’re killjoys saying this, then we’re happy to be killjoys.” There is an obvious flaw here which suggests a lack of research. I repeat what I say above; pubs are part of the answer, not the problem. The damage is done by drinking at home and I can’t see how you are going to get risk assessments signed for that.

2021 SIBA BUSINESS AWARDS

It's good to have something to celebrate and three London breweries and a London restaurant were doing just that when they took home gongs at the Society of Independent Brewers (SIBA)'s annual Business Awards event in March.

The awards are designed to showcase excellence across the beer and brewing industry by, to quote SIBA, 'highlighting businesses who have not just survived but excelled during what has been quite possibly one of the toughest 12 months the brewing, beer and pubs sector has ever seen'.

Anspach & Hobday was the winner in the 'Best Concept Design' category for their Oktoberfest range and 40FT won the award for the UK's 'Best Independent Craft Brewery Taproom'.

The Hood, in Streatham, won the award for the 'Best Independent Craft Beer Restaurant'. This award was for restaurants, bistros and gastropubs whose primary business is food but 'who have shown an extraordinary commitment to serving the best quality and range of independent craft beers'.

Another London brewery, Signature Brew, won the 'Marketing Implementation Award', given for 'all aspects of effective marketing and communication strategy'. They also received a Highly Commended in the 'COVID Brewery Initiative Award' category. This led to Signature achieving the top award: the 'Brewery Business of the Year'. One of the founders, Tom Bott, said, "We're incredibly humbled and thrilled to have won SIBA's Brewery Business of the Year award for a second time. The last twelve months have been exceptionally turbulent and difficult for everyone in the industry and we couldn't be prouder to work in a sector as resilient and innovative as the craft beer community. We'd like to say a huge thank you to our amazing team and our drinkers for their continued support. We can't wait to see everyone for a pint very soon." There is more about Signature Brew on page 17.

Christine Cryne

CITY PUB GROUP

In an interview with the *Morning Advertiser*, the group's executive chairman, Clive Watson, reported that the company is in relatively good shape coming out of the COVID restrictions. They made a loss of £5.1 million in 2020 against a profit of £5.3 million in 2019 but, in March 2020, the company raised £15 million from the issue of a tranche of new ordinary shares and have used the lockdown time to restructure their operation. He was particularly looking forward to welcoming larger parties of customers, 20 to 40 people, after 21 June, such events being a significant part of their business. They are still looking to expand, from their current 45 outlets to possibly up to 100 outlets. They have recently acquired a 49% stake in the Kensington Park Hotel and have increased their shareholding in the Mosaic Pub and Dining Group to 24%.

DRAFT HOUSE BRAND DISAPPEARS

The twelve strong chain of Draft House pubs, set up by Charlie McVeigh, were taken over by BrewDog back in the middle of 2018. Although it has taken some time, the

pubs have now been rebranded as BrewDog outlets. The new names are listed in this edition's *WhatPub Update*.

NEWLINE PUB CO

This new pub company is mentioned several times in this edition's *WhatPub Update*. It is unusual in that it offers a variety of specialist services. They will take pubs on short term agreements, turn them around and help find long term operators. They can also help new publicans to establish their businesses, including setting up food offerings. In addition, they also offer a security service for closed pubs, ranging from live-in guards to boarding up and dealing with evictions and the removal of squatters.

PARCHED PUB COMPANY

When writing the item on Young's below, I realised that I had not previously mentioned Parched before, although they have been around since 2015. The Grove House is their fifth pub. They have two in Peckham, the Montpelier and the White House, the Roebuck in the Borough and the Railway in Streatham, which was CAMRA South West London branch's Pub of the Year in 2019.

REAL ALE DOT COM EXPANDS

The Twickenham based off-licence company, with branches in Notting Hill and Maida Vale, has changed its name to Real Drinks Ltd to reflect its expanding product range. There have been no other changes and Nick Dolan remains executive chairman. The company has also won a SIBA Business Award, that for the 'UK's best Independent Craft Beer Retailer - Multiple' so congratulations to them for that.

REDCAT PUB COMPANY

Well, I got that wrong. In the last edition I predicted that RedCat, Rooney Anand's new project, would not be looking to buy pubs from the larger pub owning businesses. The first deal that they struck was for the 42 pubs that the Competition and Markets Authority (CMA) required Stonegate and Ei to sell following Stonegate's takeover of Ei. Fifteen of these pubs are in Greater London, with, curiously, six of them in or near the North End Road in West London.

WETHERSPOON'S 'APP' WARNING

Although it is not compulsory, J D Wetherspoon prefer customers to order using their 'app'. According to a report in the *Bristol Post* however, a problem has emerged. Some customers are accidentally selecting the wrong pub from the drop down menu so their food and drink orders are placed in a different pub. The guidance on JDW's website is as follows, 'Our app is designed to warn customers to check their location, if location services are enabled. The pub's name appears at the top of the screen for the duration of the ordering process. For this reason, we reserve the right to refuse refunds on misplaced orders. In some instances, if the error is spotted immediately and the other pub is contacted before the drinks and/or food are prepared, the manager at that pub may offer a refund. However, that is at the discretion of the manager on duty at the pub where the order was mistakenly sent'. The website

incidentally also includes a commendably clear privacy policy.

YOUNG'S

In early April, Young's bought one pub and sold another. The purchase was the Greenwich Union, the former Meantime outlet in Royal Hill. It stands next to an existing Young's house, the Richard the First, and the plan is to join the two buildings. The Greenwich Union's garden was put to immediate use for the outside openings on 12 April. The pub sold was the Grove House in Camberwell. It has been sold to the Parched Pub Company.

To celebrate the outdoor reopening, Young's commissioned a short film called *A House is Not a Home*. It celebrates the integral part that the pub plays in British life, with the message that 'pubs, like homes, are so much more than just bricks and mortar'. You can find it on their website, or at <https://www.youtube.com/watch?v=WxFkO1rXJuQ>.

DEPOSIT RETURN SCHEME

With the aim of 'moving towards a more circular economy, where resources are kept in use for as long as possible and waste is minimised', the Department for Environment, Food and Rural Affairs (Defra) has opened consultation on a deposit return scheme to encourage the recycling of the approximately 14 billion plastic drinks bottles, nine billion drinks cans and five billion glass bottles used in England, Wales and Northern Ireland each year. The Scottish Government has already produced its own plan. The scheme will operate alongside an 'Extended Producer Responsibility' policy under which producers (presumably including breweries) will be required to meet the costs of managing packaging waste and improved collection services for households and businesses. The earliest implementation date for the deposit return scheme would be late 2024. You can find more information at <https://consult.defra.gov.uk/>. The consultation closes on 4 June 2021.

Market competition in supplying beer to pubs

Readers of this magazine should be aware of CAMRA's stated policy that no pub owning business should have the right to impose on a tenant supply ties relating to any product which it does not itself manufacture.

Just as, say, the owners of a shopping precinct would not be entitled to restrict the goods a grocery business in one of its units could buy in from which suppliers and at what cost, we see no reason why pub owning businesses should have such powers. However, historical anomaly has allowed the 'wet rent' rake off from anti-competitive supply ties to form the basis of several pub companies' leased or tenanted business operations for the last 30 years.

There is now a welcome possibility that this anomaly will come under official scrutiny as the Competition and Markets Authority (CMA) is 'reviewing the retained Vertical Block Exemption Regulation to inform its recommendation to government on replacing it when it expires in May 2022'. Details are published on the CMA website of an initial open consultation, closing on 6 July 2021, to which CAMRA will be among those responding.

Implementing corresponding EU legislation, the Competition Act 1998 prohibits agreements between businesses that restrict competition in the UK (unless they meet the conditions for exemption in section 9(1) of the Competition Act or are otherwise excluded). This is known as the Chapter I prohibition. CMA explains: "An agreement is exempt from the Chapter I prohibition if it creates sufficient benefits to outweigh any anti-competitive effects. A 'block exemption' regulation automatically exempts agreements of a certain type from the Chapter I prohibition if the agreement satisfies the conditions set out in the block exemption regulation.

This consultation relates to the block exemption regulation for 'vertical agreements' – referred to here as the retained VBER. Vertical agreements are agreements for the sale and purchase of goods or services that are entered into between businesses operating at different levels of the production or distribution chain, for example, between manufacturers and wholesalers or retailers.

Most vertical agreements do not generally give rise to competition concerns and may have positive effects, for instance, by helping a manufacturer enter a new market or avoid a distributor 'free-riding' on the efforts of another distributor. However, some vertical agreements may negatively affect competition if the agreement restricts the supplier or buyer in such a way that, for example, it denies access to markets for other businesses, or otherwise reduces competition. This may lead to harm for consumers by increasing prices, limiting choice, lowering the quality of goods and services, or reducing innovation. Such harm may be more likely where one or more of the parties to the agreement possesses market power or where the agreement forms part of a network of similar agreements."

Those last three sentences seem wholly applicable to those onerous beer ties. As I wrote here last April, just as we now feel free to advocate taxing draught beer less, let us also 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.

Competition law is complex and the CMA consultation exercise is carefully structured. Interested pub campaigners and small brewers should visit the CMA website: <https://www.ctpa.org.uk/news/cma-review-of-the-retained-vertical-block-exemption-regulation-5251>.

Geoff Strawbridge
Greater London CAMRA Regional Director

Are you a CAMRA member?
If not, why not join?
See page 31 for details.

Bohem - staying fresh!

Like many breweries in London, Bohem has been able to take advantage of the growing interest in beer and, as a result, has grown steadily since they started brewing in 2017, until, of course, COVID came on the scene! The brewery was set up by Zdenek Kudr and Petr Scocek, both of whom are from the Czech Republic, hence the name of the brewery and the style of their beers.

These days, Zdenek runs the Bohemia House in West Hampstead. This was previously the Czech and Slovak Club but now the venue is open to all, hence the name change. Petr returned home last year. The Czech influence remains however. Petr's place as head brewer has been taken by Matej Krizek, who had been brewing with them for a couple of years. Matej explained, "I began brewing at Brevnovsky Klasterni Pivovar in Prague and wrote to Bohem saying that I was a Czech brewer looking to come to the UK. The timing was just fortunate."



Zdenek (right) outside the Bohemia House with North London Branch chairman, Colin Coyne

Having started as a tiny brewery and micropub in N22, Bohem moved to Tottenham in 2018, close to the Redemption and One Mile End breweries and the brewery expanded to a capacity of 36 hectolitres (22 barrels). However, from brewing to delivery, each of their beers takes between five and eight weeks because of the need to lager the beer. Glynn Davis, one of the shareholders, said, "This means we can't react quickly, so producing one off beers every week, as some ale brewers do, is not really feasible, although we have done some collaborations in the past. Amos (4.9% ABV Pilsner) is the house lager in a number of outlets. This beer accounts for around 70% of our volume. Dark lagers are mostly sold as one offs through agencies such as Eebria but they do sell well in our Tap Room." Glynn added, "We also have an amber lager, called Spartan. Most of the flavour comes from the malts and we find that cask beer lovers will drink it when we don't have a black lager on."

The Tap Room is run by Marek Prusa, who is another shareholder and a certified Pilsner Urquell Tapster. Bohem had started to look for another outlet but stopped when lockdown hit. "Our capital was all tied up in the beer" said Glynn, "but we hope to start the search again once things are back to normal."



Fresh beer!

At the heart of Bohem's approach is freshness and, although they did produce cans (including five litre kegs) during lockdown, it isn't really key to their production. Glynn said, "It's been almost a marketing exercise, keeping people employed and having something to sell with our name on it. We have been fortunate that One Mile End have been able to do our canning for us. We simply take our small wheeie tank and push it from us to them to fill. The beer is unfiltered and unpasteurised so there is a short shelf life."

The 'fresh' approach is also true for their draught beer; anything older than five months is thrown away. Matej said, "Bohem is 100% about quality and we are paranoid about how our beer is stored." For this reason, they tend not to use third party distributors because they can't control the freshness. Glynn explained, "Controlling our own deliveries means that we can control the quality. We also found that we could supply outlets within the M25 cheaper than a wholesaler."

So how did they fare over the last year? "The co-founders had a big stake in the business and it was run on very lean lines so we have been able to get through relatively unscathed."

For a taste of the Czech, pop along to their tap room, it's well worth the effort just to see a qualified tapster at work: <https://www.bohembrewery.com/bohem-tap-room/>
Christine Cryne

Note: the full address of Bohemia House is 74 West End Lane, London, NW6 2LX. It should not be confused with the Bohemia pub in North Finchley.

REAL ALE

CAMRA defines real ale as **live beer**: 'beer that, when first put into its final container, contains at least 0.1 million cells of live yeast per millilitre, plus enough fermentable sugar to produce a measurable reduction in its gravity while in that container, whatever it may be'. Within this definition comes **cask-conditioned beer** which is defined as 'live beer that continues to mature and condition in its cask, any excess of carbon dioxide being vented such that it is served at atmospheric pressure'. It should be left to settle and condition in the cellar, for up to ten days if necessary and served at cellar temperature, which is 11 to 14 °C.

BIG SMOKE SPREAD THEIR WINGS

Essex based Big Smoke are to open a Taphouse and Kitchen at Heathrow Airport's Terminal Two.

BREW BY NUMBERS

Brew By Numbers are looking to move to a new site at Morden Wharf on the Greenwich Peninsula. The new site, warehouse space measuring 6,000 square feet, will include a brewery and a taproom. The project is being financed by crowdfunding. Co-founder Tom Hutchings told the *Evening Standard*, "The views of the Thames and across south east London are incredible, giving us the perfect backdrop to summer drinking, foodie events and small beer festivals." There is a sort of symmetry here because the current buildings stand on the site of a pub, the Sea Witch, which was destroyed during the Blitz in 1940. There will also be a development of homes, shops and offices nearby.

BY THE HORNS

To celebrate their tenth anniversary, there have been major developments at BTH. Their existing site, opposite AFC Wimbledon's new ground, is no longer big enough and so they have commissioned a new brewery at Salfords, near Redhill in Surrey. Brewing should have already started using modern, energy-efficient equipment including a steam boiler. They have expanded their fermenting capacity by 150%, by adding six new vessels, three 60 hectolitre and three 90 hectolitre. They have also installed a malt milling system. BTH are not however abandoning their original home and their many local fans. The Summerstown site will remain their flagship premises and is being turned into a taproom and eating area, complete with a pilot brewery, a distillery and a cider making plant. There will also be a bookable events space.

CAMDEN TOWN

AB InBev-owned Camden Town are to open a new beer hall in Wilkin Street Mews near Kentish Town West Overground station. Modelled on Bavarian beer halls, in addition to the standard products, it will be serving a selection of 'small batch' beers which it says 'can't be found anywhere else in London'. There will be both covered and open air seating plus a 'beer pairing' menu.

CTZN BREW

CTZN are to open a brewery and taproom in York Street, Twickenham, close to the venue of Twickenham Beer Festival. This particular site has regularly turned over in the last few years, so some stability would be welcome. The company is committed to sustainability. Jonathan Sumner, their co-founder and joint chief executive explained, "We think that great beer is one way we can help change the world, and have some ambitious goals to make our beer, our industry, and our planet sustainable for the next generation of craft beer lovers." The CTZN Brewhouse will stage a number of events, including beer tastings, beer and cheese nights and tap takeovers. CTZN also own the Kew Brewery.

PRETTY DECENT BEER COMPANY

Forest Gate based Pretty Decent are understood to be expanding their tap room into the next door arch. The planning application includes an expanded food provision.

SAMBROOK'S BREWERY

Brewing has started at Sambrook's new site at the Ram Quarter in Wandsworth, once the home of Young's Brewery. Most appropriately, the first brew was a batch of Wandle Ale. It now falls to Sambrook's to carry on the tradition of brewing on the site which dates back to at least the 1530s. Happily, the man who maintained the tradition in the period between Young's departure and Sambrook's arrival, John Hatch, is on board. The heritage centre, which includes the old Young's coppers, may well be open by the time that you read this and a taproom with an events space will follow in the summer. Founder and chief executive Duncan Sambrook commented, "We always wanted to celebrate traditional beer making with a modern twist, and where better to do it than at the home of British brewing? Our first brew on site marks a major step forward in our plans at Ram Quarter. Our new home means we can provide an expanded experience for our customers, and continue to make the great beer that they know and love us for."

WELTONS ARTISAN BREWERS

Although not a London brewery, Welton's beers were often seen in the south western boroughs, including their remarkable 2.8% ABV Pridenjoy. Sadly, Ray Welton has announced that the brewery is to close at the end of May. Ray founded the brewery in 1994 in Capel, Surrey, halfway between Dorking and Horsham. In 1997 he moved to bigger premises in Dorking and then, in 2003, to Horsham. This was appropriate, given that Ray was helped in his early days by a retired head brewer from King & Barnes. The brewery had strong community links, including the sponsorship of local Morris sides. Ray explained, "COVID and the lack of any pub trade for more than a year has meant that we can no longer continue with any certainty into the future and as I am a long way past retirement age, I have to acknowledge the inevitable."

According to a post on Facebook, the owners of the Stonehenge Brewery in Netheravon, Wiltshire, have also decided to retire and the brewery is up for sale as a going concern.

ANYONE FOR A SPOT OF TIFFIN?

Like many people, Christina Davis's normal work dried up because of COVID, so she started to investigate new sources of income and Tottenham Tiffin was born. The idea was a simple one: for £20, Tottenham Tiffin will deliver a box of beer and snacks directly to your door. Christina is keen on supporting local producers, so the beers come from



Tottenham breweries (currently Bohem, Redemption and One Mile End) and snacks from manufacturers such as Soffles (pitta chips) and Uncle John's Bakery (bread and snacks). Christina said, "There are some great producers in Tottenham but not many people had heard of them. With this service, people can get one can from a number of breweries and breweries are always producing new beers so this gives them a chance to showcase them. The box contents vary month by month and are usually themed such as beer and chocolate for mothers' day." Christina will deliver to Haringey, Camden, Islington and parts of Barnet. For more details, see <https://twitter.com/TiffinTottenham>.

Christine Crye

LETTERS

All readers – not just CAMRA members – are invited to submit letters for publication whenever they feel so inclined. Please remember however 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.

THE WILLOUGHBY ARMS

I would like to give a big shout out to Rick Robinson at the Willoughby Arms, Kingston. I recently attended their St George's beer festival and I must say it was magnificent. A great choice of ales served in a very safe environment. Rick has made the pub garden a wonderful place, with added beach huts for small groups. The time and effort spent making the pub COVID safe paid off, making this the most successful St George's beer festival yet. I would like to say a big 'thank you' to Rick for making the festival possible.

Paul Wilkins (Herne Bay)

CASK THEFTS

Further to the report in the last edition regarding the theft of casks from breweries (page 35), I'm pleased to report that one victim, the Arundel Brewery, have had their stolen casks returned.

Thanks to the efforts of Keg Watch and Sussex Police, the casks were seized at Folkestone, just before they were to be taken out of the country.

Arundel Brewery commented on Facebook, "We are enormously appreciative to everyone who helped spread the word; it just goes to show that social media can sometimes achieve incredible things."

CAMRA BOOKS NEWS

LONDON'S BEST BEER, PUBS & BARS

Author Des de Moor very kindly joined in the CAMRA London Region AGM on 31 March to update us on the third edition of his seminal guide. Frustratingly for Des, the book was on the point of being sent to the printers when the third lockdown was announced. Knowing that changes were inevitable, especially in central London, Des decided not to proceed and to start again in the autumn. If all goes according to plan, the book will be published well in time for Christmas.

MODERN BRITISH BEER

This will be the next publication from CAMRA Books, due out later in the summer. Author Mathew Curtis is producing not just a guide to some of the most exciting beers in the UK but will also give an insight into how and why they are an important part of today's beer scene. It will tell the story of around eighty different beers and the brewers who make them, focusing on how their influence has directly affected our choice at the bar. Mr Curtis will make a case that, although British beer culture has changed drastically over the past few decades, it remains as culturally vital as ever. We will print a review in due course.

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WHAT IS WHATPUB?



WhatPub? is CAMRA's on-line pub database. It is available for all to use, not just CAMRA members; just go to <https://whatpub.com/>. It features nearly 38,000 pubs which normally 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 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!).

In normal times you will find opening times, descriptions, facilities, maps and of course details of the real ale and cider on offer. Entries are currently being updated to reflect the reopenings on 12 April and 17 May. As readers will appreciate, this is a substantial undertaking so we cannot guarantee at this stage that every entry is up to date.

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.com

WhatPub? update 44

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

EC1, PIVO, 2-4 Old St. Breweries Bar, Restaurant and bottle shop. Czech beers and food.

EC4, FINE LINE (Fuller's), 1 Bow Churchyard. Reopened.

E1, LIGHT, 233 Shoreditch High St. Reopened as **LIGHT BAR & DINING**. Bars across 3 floors. Keg and bottles with keg from Camden Town and Forest Road breweries.

E7, TRACKS, Railway Arches, 437 Cranmer Rd. Breweries Bar & Restaurant in a railway arch. Large garden. Keg, bottles and cans.

E8, KRAFT DALSTON, 130a Kingsland High St. Breweries bar located in the Kingland Locke hotel. The venue contains a microbrewery and gin distillery. The microbrewery will brew German style fresh beer. Food is from Le Bab.

E8, HACKNEY TAP (Bloomsbury Leisure), 354 Mare St. 27 Taps and Gyoza dumplings.

E9, OLD STREET BREWERY, Unit 1, Queens Yd. New brewery and taproom for Old Street Brewery.

E9, WHITE POST, Building 4, Schwarz Wharf, 92 White Post La. Canal side Cafe and Bar

E17, HIGH HILL, Unit 10, Lockwood Way. Taproom and premises for Hackney Brewery.

N19, BRENDAN THE NAVIGATOR (Tavern Propco), 90 Highgate Hill. Now open and selling Sharp's Doom Bar. Formerly **TOURIAN LOUNGE** and **OLD CROWN INN**.

NW6, CARLTON TAVERN, 33a Carlton Vale. A site now nationally-famous to CAMRA members; after being illegally demolished the developer was forced by Westminster

Council to rebuild this pub brick by brick. Much was salvaged from the wreckage of the old pub, including tiles, reusable bricks and the original bar and fireplaces, and some of the decorative ceilings were also rescued. The opportunity has been taken to redesign the internal layout by moving the kitchen to the basement, which had previously been used as changing rooms for a local hockey team. The new pub reopened on 12 April 2021 subject to COVID restrictions. The pub will be showcasing the best brewers and distillers in London, alongside a fresh, seasonal menu in the new dining room. A couple of real ales are available.

NW11, GATE LODGE, 622 Finchley Rd. Reopened following refurbishment. Was no external signage.

SE8, VICTORIA, 177 Grove St. Having been derelict for over 10 years, the pub was restored and refurbished by Lend Lease as part of a wider local redevelopment, and reopened in December 2020. It has a single open-plan ground floor bar area and patio seating outside. Music is often playing. Keg beers are mainly from London breweries. Sister pub of the Railway Tavern, Dalston.

SE10, ENDERBY HOUSE (Young's), 23 Telegraph Ave. A spacious Thames-side pub opened this year about a mile east of Greenwich town centre in the Grade II-listed Enderby House and adjoining modern extension with a roof terrace. Dating from the mid-19th Century, Enderby House was originally owned by Samuel Enderby, once Britain's largest whaling company and pioneers of Arctic exploration. Following the demise of the whaling industry the building was acquired by Glass Elliott & Company who manufactured part of the first transatlantic telegraph cable. Three casks beers are available on handpump, along with a wide selection of other alcoholic and non-alcoholic beverages.

SE13, VINOTECH SOCIAL, Unit 1, River Mill One, Station Rd. Opened in November 2019, a hospitality venture in a unit incorporated underneath a residential tower block and seconds away from Lewisham National Rail and Docklands Light Railway stations. Principally a wine and cocktail bar with an emphasis on pizza meals. There are several draught keg beers available from the likes of Brixton and Five Points and a limited range of bottled and canned beer.

SE19, AFFINITY BREW CO, 22 Church Rd. This is a new

outlet for Affinity, who brew their beers in the basement of the Grosvenor Arms in Brixton. A variety of cans and 1.5 litre growler fills is advertised in the window. A window plaque from the Norwood Society says that John Pike, a Tailor, traded on the site in the late nineteenth century.

SW6, PARSONS GREEN SPORTS & SOCIAL CLUB, Broomhouse La. Dating back to 1885, the Parsons Green Sports & Social Club is a members' club located in a pleasant part of Fulham. After a major redevelopment in 2019, there is now a new Clubhouse, and landscaped grounds with six floodlit tennis courts, a racquets pavilion housing two squash courts, a bowling green and a croquet lawn. Real ale is served in the Clubhouse bar.

SW6, WAHLEEAH (Stonegate), 18 Farm La. This site has now become a cricket-simulator venue **SIXES CRICKET CLUB**, minimum two players per session which is booked in hour slots. Family-friendly and kids can use the simulator from age 5 upwards. It is entirely possible to drink and eat without cricketing. Open from morning until late, Sixes offers all day dining with an English pub-classics menu. Drinks include craft beers and lagers plus a good range of cocktails, wines and spirits. Was **LAZY FOX**.

SW8, BATTERSEA BARGE, Tideway Walk, Nine Elms Lane. Reopened.

SW14, KEW BREWHOUSE, 477 Upper Richmond Rd W. Reopened and renamed **CTZN BREWHOUSE**.

SW15, TELEGRAPH (Bunning & Price), Telegraph Road, Putney Heath. Reopened in the autumn of 2020. Large selection of real ales mostly from London breweries.

WC1, YORKSHIRE GREY (Stonegate), 2 Theobalds Rd. Reopened in May as one of Stonegate's Best City Pubs.

W2, BONDI GREEN, Brunel Building, 1-2 Canalside Walk. The newest outlet for the Daisy Green collection of Australian-themed sites. Rather splendidly designed and drenched in natural light from the huge windows in the new Brunel Building. There are Art Deco-style banquettes in pale pink; and dining tables in contrasting marble colours with antique brass. A range of keg beers is available.

W5, BREWD OG EALING (BrewDog), Unit 25 Dickens Yd. Newly opened in central Ealing, close to the Town Hall. Usual styling, plenty of outdoor seating and the staff appear keen and helpful. Good modern craft beer outlet.

W5, PARK ROYAL HOTEL (Hilton), Connell Crescent, Western Ave. Opened in September 2020 on the site of the original Park Royal Hotel retaining the facade at a cost of £26m. Sadly the bar has the usual keg range.

OUTER LONDON

ENFIELD, ROSE & CROWN (Star), Clay Hill. Real ale reinstated includes Timothy Taylor Landlord.

KENTON, RAINBAR, 34 Kenton Park Pde, Kenton Rd. Single-unit conversion within a 1930s parade of shops. Typical of the many unassuming small shop-conversion pubs to be found in outer North-West London, except for South Asian food rather than televised GAA sports. Cosy and intimate. No handpumps; the usual keg offerings. It has been operating as a members only establishment since c.2005 but in recent years has converted to pub status.

NORTHWOOD HILLS, THREE WISHES, 53 Joel St. Sports bar opened last autumn in the part of the former WILLIAM

JOLLE not operating as a co-op. Three standard real ales were available on opening.

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

INNER LONDON

EC1, CRAFT BEER CO. Converted to cocktail bar as **SIMMONS OLD STREET**. No real ale.

EC2, CITY GOLF CLUB. Now a fitness centre.

EC2, CORNEY & BARROW. Demolished - land now part of Exchange Park

EC3, CRAFTY FELLAS. Closed and on the market - leaseholder went into liquidation.

EC4, HOOP & GRAPES (Shepherd Neame). Closed for area redevelopment - will reopen in a few years.

E14, ALL BAR ONE (M&B). Closed. Site being redeveloped.

E14, SLUG & LETTUCE (Stonegate). Closed. Site being redeveloped.

NW4, KELLY'S. Planning granted February 2021 to convert to 52 room hotel. Was **GALLERY** and **POTCHEEN STILL**

SE13, SUTTONS RADIO (Antic). Closed since March 2020. All the bar counter and back bar fittings have been removed. Future uncertain. Previously **QUAGGY DUCK**; **BROADWAY**; **MARLOWE'S BAR** and **MARKET TAVERN**.

SE19, POSTAL ORDER (Wetherspoons). The pubco announced in March 2021 that they will be giving up the lease and not reopening.

SW6, MALT HOUSE (Brakspear), 17 Vanston Pl. Closed due to COVID trading conditions

SW10, CHELSEA PENSIONER (Simmons), 358 Fulham Rd. Closed with lease on the market.

WC1, HORSE & WIG. Real ale no longer available.

W1, BROWNS BAR & BRASSERIE (M&B). Closed. Licence transferred to Pronos Sa of Luxembourg!

OUTER LONDON

CROYDON, PHOENIX. This small pub near West Croydon station has now been demolished as part of the redevelopment of Station Road.

TWICKENHAM, M BAR & GRILL. Closed - lease on the market.

OTHER CHANGES

INNER LONDON

EC1, DRAFT HOUSE FARRINGTON (BrewDog). Renamed **SMITHFIELD MARKET ARMS**. Was **GRAND UNION**.

EC2, SINK PONG. Refurbished and renamed **JOINER ON WORSHIP STREET** - now an American themed bar on three floors.

EC1, DRAFT HOUSE SEETHING (BrewDog). Renamed **SEETHING LANE TAP**. Was **ASSEMBLY**.

EC4, ALL BAR ONE (M&B). Renamed **FLEETS** by new operator Urban Pubs & Bars.

E8, FLYNN'S (Stonegate). Reverted to **CROWN** by new leaseholder True Pub Co.

N1, LORD CLYDE (Stonegate). Renamed **ENGLE FIELD**.

N1, POET (Stonegate). Reverted to **BARING** on reopening.

N4, HAPPY MAN. Having closed in 2019, demolished by September 2020 to be replaced by housing.

N14, MAZE INN. Demolished c.2020 having closed in 2016. Was MERRYHILLS.

N22, LORD NELSON. Converted to Turkish 'Nivan Restaurant'.

NW1, DRAFT HOUSE CAMDEN ROAD (BrewDog). Renamed **CAMDEN ROAD ARMS**. Originally EAGLE, then ROSIE O'GRADY'S; MAC BAR, and GRAND UNION.

NW5, HOOT N' ANNIES. Reopened in March 2021 as Smoky Corner restaurant. Originally WOLSEY TAVERN, then AUNTIE ANNIES PORTER HOUSE and ANNIES.

NW6, CZECH & SLOVAK CLUB. Renamed **BOHEMIA HOUSE** to reflect new management by one of the founders of the Bohem Brewery. Two of their London-brewed Czech style beers feature on tap alongside Pilsner Urquell and bottled beers from Budvar.

NW11, PAPILLON. Already reported closed, now a Kosher restaurant with limited keg offerings (Peroni and Grolsch).

SE1, DRAFT HOUSE TOWER BRIDGE (BrewDog). Renamed **TOWER BRIDGE ARMS**.

SE10, ELEMENTS, Novotel Hotel. Renamed **GOURMET BAR**.

SE10, MITRE. Reopened following November 2017 fire. Now a nightclub and event space called STUDIO 338.

SW11, BEN'S CANTREEN. Converted to Tapajax Tapas bar & restaurant when able to open in July 2020.

SW11, DRAFT HOUSE NORTHCOTE (BrewDog). Renamed **NORTHCOTE ARMS**. Was PITCHER & PIANO.

SW11, DRAFT HOUSE WESTBRIDGE (BrewDog). Renamed **DUKE OF BATTERSEA**.

W1, PILLARS OF HERCULES (Stonegate), 7 Greek St. Renamed **JIMI LOVES GLORIA** in honour of Jimi Hendrix and operated by Adventure Bar group.

W3, GOLDSMITH ARMS (Greene King). Already reported closed, now demolished - a new bar may appear on the ground floor of the replacement residential development.

W5, COMMON ROOM. Having closed July 2019 - became Sushi Restaurant July 2020.

W6, DRAFT HOUSE (BrewDog). Renamed **DUKE OF HAMMERSMITH**

W7, WHITE HART (Fuller's). Finally demolished having closed in 2015. Flats to follow.

OUTER LONDON

ENFIELD, OLD BELL Demolished 2020 having closed 2017. Application submitted for residential development of land.

GREENFORD, BELMULLET TAVERN. Renamed **DICEY REILLY'S** by new operator Newline Pub Company.

GREENFORD, YARD. Renamed **TIFFTY'S TAVERN**.

TEDDINGTON, CLOCK HOUSE (Stonegate). Reverted to **KINGS ARMS**.

TWICKENHAM, REAL ALE. Renamed **REAL DRINKS**.

WEMBLEY, STADIUM (BAR & GRILL). Renamed **DUCK & DIVE** by new operator Newline Pub Company. Was **COPPER JUG**.

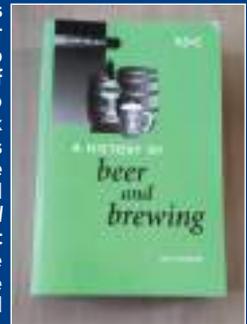
TRIBUTES

CLIVE CLEMO

Clive, who was a founder member of CAMRA's South East London branch in 1974, passed away at the end of March. Over the years he contributed widely to the work of the branch, working at beer festivals, making Good Beer Guide surveys and, in recent years, distributing *London Drinker*. He was also a keen genealogist and was always happy to share his knowledge. We send our condolences to his brother, Gerald, and other family and friends. I am grateful to Mostyn Lewis for letting me know. In Mostyn's words, Clive was a 'genial good friend gone too early at 69'.

IAN HORNSEY

Ian, who passed away in April, is probably best known to London CAMRA members as one of the co-founders of the Nethergate Brewery. Many branch and beer festival outings found their way to the converted agricultural machinery workshop in Clare, Suffolk, where they enjoyed Ian's unique hospitality. Ian was the head of microbiology at Anglia Ruskin University until, in 1986, he decided to move into brewing. He co-founded Nethergate Brewery alongside business partner Dick Burge. With Ian as head brewer, Nethergate quickly became famous for its distinctive beers, including Old Growler porter and the coriander infused Umbel Ale and Umbel Magna. In 1999 Ian left day-to-day brewing because of ill health and also to concentrate on writing. His best known books are *A History of Beer and Brewing*, covering the development of beer and similar drinks going back to ancient times and *Alcohol and its Role in the Evolution of Human Society*. He also wrote some technical books; *Brewing* and *The Chemistry and Biology of Winemaking* have become standard texts. The photo comes courtesy of Christine Cryne. Ian signed this much treasured copy for her.



Idle Moments

Greetings people and welcome to Idle Moments. By the time you read this you should be able to do these puzzles with a pint of your favourite beside you in your favourite corner of your local pub – though, sadly, only if you have your tablet and a Wi-Fi connection as we are not yet back on paper.

Let's kick off with a classic non-rhyming limerick. This one, from Mike Gigg, first appeared in March 1992:

A pretty young girl called Penelope
Found a wallet while flying to Europe.
She asked the air steward,
"Will I get a reward?"
But he just replied, "You've got a hope."

Right, let's have some Number Puzzles:

1. 80 C in a M
2. 3 A in an AMC
3. 100 H in a SK
4. 5 PM of the UNSC
5. 1688 GR
6. 6 E of a T
7. 100 L of MTG
8. 1111 in B is F in H
9. 100 H in a SK
10. 361 is NS

This time for 5BY4, I have reverted to Avian Taxonomy (Last time, I promise). I am using up some birds whose species name is the same as their genus (that sounds like fun doesn't it! Oh well, suit yourself). Can you pair this lot up?

- | | | |
|------------------|----|----------|
| 1. Quail | A. | Vanellus |
| 2. Corncrake | B. | Lagopus |
| 3. Goldcrest | C. | Milvus |
| 4. Magpie | D. | Coturnix |
| 5. Buzzard | E. | Regulus |
| 6. Red Grouse | F. | Pica |
| 7. Lapwing | G. | Buteo |
| 8. Red Kite | H. | Crex |
| 9. Greylag Goose | I. | Riparia |
| 10. Sand Martin | J. | Anser |

Oh well, never mind; have a go at the General Trivia questions. The recent passing of Michael Collins at the ripe old age of 90 prompted me to dig out some questions about the Apollo missions and specifically those which left Earth orbit and went round the Moon:

1. Among the ten Apollo space missions to leave Earth orbit (Nos. 8 to 17), how many people flew on two missions?
2. Of the above two-mission astronauts, only one did not walk on the Moon on either mission. Who was he? (Clue – his second mission was Apollo 13)
3. Which Apollo mission was the first to employ a lunar rover?
4. With the recent demise of Michael Collins, who is the last surviving member of the Apollo 11 crew?
5. Who was the oldest person to walk on the moon (at the time he did so), and on what mission?
6. And who was the youngest person to walk on the moon, and on what mission?

Well, that's milked the Apollo project pretty well; let's have some questions on speed (No, not the narcotic):

7. Who was the first person to set the world land speed record at over 200 mph in his twin engined 1000hp' Sunbeam on 29 March 1927?
8. Who was the first person to set the world land speed record at over 300 mph (on 3 September 1935)?
9. And who was the first person to hold the world land and water speed records simultaneously?
10. Finally, who was the last person to hold the world land and water speed records simultaneously?

Well, that's about it; time to get this lot over to the editor to see if he likes it. Maybe we'll be back on paper soon. In the meantime have fun and stay safe (and hopefully they're not mutually exclusive).

Andy Pirson

As usual, here are the solutions to the puzzles set in the April/May Idle Moments column

Number Puzzles:

1. 2 Stripes on a Corporal's Sleeve
2. 3 Beverley Sisters
3. 19 is Opposite Number One on a Darts Board
4. 5 is the Atomic Number of Rubidium
5. 5050 is the Sum of the Numbers from One to a Hundred
6. 3 Number One Hits by Manfred Mann
7. 1686 Lloyds of London Founded
8. 5 Dashes is Zero in Morse Code
9. 2 Twins in the Beverley Sisters
10. 20 Fenchurch Street is the Walkie-Talkie

5BY4: (Allied operations of World War 2)

1. Market Garden – Netherlands campaign stalled at Arnhem ('A Bridge Too Far')
2. Overlord – Normandy Invasions (D-Day) and battle for France
3. Carthage – RAF bombing of Gestapo headquarters in Copenhagen
4. Crossbow – operations against German V-Weapon installations
5. Dynamo – the evacuation of Dunkirk
6. Husky – the invasion of Sicily
7. Downfall – the plan for invasion of Japanese home islands (halted after bombing of Hiroshima)
8. Chastise – development of the Bouncing Bomb and Ruhr Valley dams raid
9. Capital – the capture of Northern Burma
10. Torch – invasions of North Africa November 1942 to May 1943

General Knowledge:

1. The Duke of Edinburgh was born on 10 July 1921 on Corfu. When I wrote this question I little realised that he would sadly be leaving us so soon after its publication.
2. Solar Challenger, piloted by Steve Ptasker, became the first solar powered aircraft to cross the English Channel on 7 July – in 1981.
3. The Royal Liver Building was opened on 19 July, in 1911.
4. Britain's First trolleybus service started running on 20 June 1911 – in Leeds.
5. The man shot by Sherriff Pat Garrett in New Mexico on 15th July 1881 was William H Bonney, aka Billy the Kid.

Idle moments

6. The monarch in attendance at first Royal Ascot horse race meeting on 11 August 1711 was Queen Anne.
7. Dom Mintoff became Prime Minister of Malta on 21 June 1971 following a Labour Party general election victory.
8. The 100th Archbishop of Canterbury, enthroned on 27 June 1961, was Michael Ramsey.
9. On 28 July 1821, the South American country which was proclaimed an independent nation (having been liberated from Spanish rule by the forces of San Martin) was Peru.
10. The Humber Estuary Bridge was officially opened by HM the Queen on 17 July in 1981.

News extra

Here, in no particular order, are some items that arrived after the editorial deadline:

CHAMPION BOTTLED BEER OF BRITAIN

The competition, usually held at the BBC Good Food Show, was conducted virtually this year, the first time that CAMRA has organised such an event in this way. The bottles to taste were sent to the judges securely wrapped and numbered so that the essential aspect of it being a blind tasting was maintained.

The winner was a barley wine, A over T (9% ABV) from the Hogs Back Brewery from Tongham, Surrey. The runners up were both Imperial Russian Stouts. The silver went to Durham Brewery for their Temptation (10% ABV) and the bronze to an old favourite, Harvey's Imperial Extra Double Stout (9% ABV).

Rupert Thompson, Hogs Back's owner and managing director, commented, "We're delighted that A over T, our 'cask in a bottle', is CAMRA's Champion Bottled Beer this year. It's very fitting that a strong ale wins the accolade after a year in which both brewers and pubs have had to call on our strength and resilience to get through. A over T's loyal drinkers, including our friends from the local CAMRA branch, are always keen to try the newest vintage."

If you would like to try the three winners plus three of the other finalists, CAMRA are making them available by mail order in a limited edition Good Beer Box at £35 for members or £40 for non-members. Go to <https://shop1.camra.org.uk/product/beer-box-champion-bottled-beers/> for more information. Ordering one of the boxes will also give you a place at an on-line tasting to be held on 4 July, hosted by Christine Cryne and in the company of some of the winning brewers.

HAWTHORN LEISURE

Hawthorn operate almost 700 pubs, mostly community pubs on tenancy, plus a handful of convenience shops built on pub sites. It was reported in the *Morning Advertiser* in April that Hawthorn's parent company, NewRiver REIT, had plans to have Hawthorn become an independent stock market listed company by means of an Initial Public Offering (IPO). Reports at the time were that Hawthorn were looking to use this as the base for expansion, having recently purchased 14 pubs from Everard's. However, a more recent report in the *Times* suggests that NewRiver would be equally open to selling Hawthorn and one potential buyer (inevitably) is the RedCat Pub Company (see page 19). Hawthorn's pubs are mostly freehold and are valued at around £200 million. It was reported that NewRiver were looking for funds to reduce their corporate debt.

CALORIE LABELLING

Further to what I say on page 18, this measure was included in the Queen's Speech. The planned legislation will require pubs and restaurants to display calorie information for 'non-prepacked food and soft drink items' at the 'point of choice for the customer', which means both physical and on-line menus and food labels. The legislation will apply only to businesses with more than 250 employees and the intention is that it will come into effect in April 2022. The notion of labelling alcoholic drinks is not dead however. The Department of Health and Social Care still intend holding a consultation exercise. The trade however remains very much opposed.

MAGDALA TAVERN

Happily, after many delays and frustrations, Dick Morgan of Twickenham Green Taverns, the company which also operates the Sussex Arms in Twickenham and the Express Tavern in Kew, has finally been able to reopen this important Hampstead pub. We congratulate him on his patience over the last two years. There was a time when reopening looked very unlikely.

A Lockdown Hero in Brixton

On 17 May, CAMRA's South West London branch wasted no time in presenting the first of their Lockdown Hero awards. Properly distanced groups of branch members and locals were inside the Crown & Anchor in Brixton to witness the presentation. The award was in recognition of the pub keeping its many customers well supplied with both draught and bottled beers. There were often queues, properly distanced, of course.

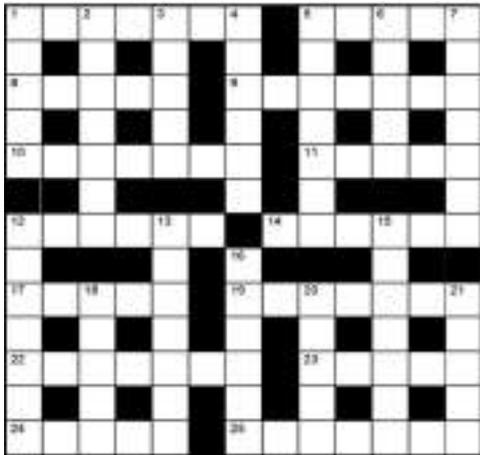


Justine the landlord was very pleased to receive the award but had to leave before the presentation and so her colleague Mantas received it on her behalf. The photo, taken by Pauline Doyle, shows, left to right, Valerie Farnell, the branch area representative who nominated the pub, branch chairman Mark Bravery, Mantas and co-branch representative Paul Nixon.

The full address of the pub is 246 Brixton Road, SW9 6AQ.

Crossword

Compiled by DAVE QUINTON
£20 prize to be won



Name

Address

All correct entries received by first post on 21 July will be entered into a draw for the prize.

The prize winner will be announced in the October/November *London Drinker*. The solution will be given in the August/September edition.

If possible, please submit entries: London Drinker Crossword, 25 Valens House, Upper Tulse Hill, London SW2 2RX, Otherwise, in the current circumstances, we will accept entries in any format that you can manage.

APRIL/MAY'S SOLUTION



Across

- Upset? It's all right during test. [7]
- Send back potato, say, that's rejected. [5]
- Back heavyweight companion to score. [5]
- A hole in California is exceptional. [7]
- They loiter with intent. [7]
- Subject those people to execution initially. [5]
- Member involved in deal for small item. [6]
- A first dark green poster. [6]
- Beginning to drop into rain trough. [5]
- A rebellion is on the cards. [7]
- Well-bred man putting on slipper. [7]
- Upstanding before getting caught. [5]
- Aristocrats quietly leaving precious objects. [5]
- Time to complain on social media. [7]

Down

- Go crazy like a god. [5]
- Choose one parent above the rest. [7]
- Rock round church providing shade. [5]
- Wrap up a scene, somehow. [6]
- Well known place surrounded by grass. [7]
- Batman is clean. [5]
- Everyone during trial is most eminent. [7]
- Solitary drunk found on beach. [7]
- She's left with weird noises. [7]
- It's clear I had entered into the race. [7]
- Device showing time on board. [6]
- Singer's tone. [5]
- Somewhat mystic, enigmatic tribe. [5]
- Cold-blooded American, a trog maybe. [5]

Winner of the prize for the February Crossword

Pat Andrews, L Bamford, Hugh Breach, Jeremy Brinkworth, Joe Daly, Gus de Wind, John Dodd, Jonathan Edwards, Elvis Evans, Paul Gray, Matthew Griffiths, Caroline Guthrie, Gerry Guthrie, Stuart Guthrie, Peter Haines, 'Shropshire' Dave Hardy, William Hill, Aidan Laverty, Rob Mills, Pam Moger, Stewart Moulton, Al Mountain, David Murphy, Paul Nicholls, Mark Nichols, Gerald Notley, Michael Oliver, Alan Pennington, Mark Pilkington, Robert Pleasants, David Renwick, Nigel Roe, Bill Thackray, Andy Wakefield, Martin Weedon, Richard Whiting, Paul Young.

Please note: any mention of beer takeaway and delivery services is simply a service to readers.

It does not imply any recommendation and should you have any complaints, please take them up direct with the supplier concerned.

London Drinker has no commercial connection with any of these companies.

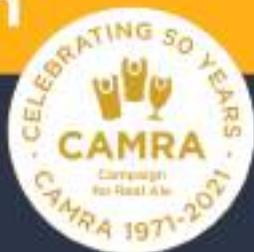


Find our national campaigns here



camra.org.uk/join

Campaigning for Pubs, Pints
& People since 1971



Why should I join CAMRA?

In 2021 CAMRA celebrates its 50th anniversary. In those years it has become one of the most successful consumer organisations in Europe. We must not rest on our laurels however. Above all, we are a campaign; we must continue to protect and promote real ale and to protect the great British pub. This work is currently even more important than ever with Government restrictions putting the hospitality sector under great strain and increasing the risk of pub closures and redevelopment happening under the cover of COVID.

CAMRA is led by volunteers, right up to its National Executive. The more of us doing the campaigning, the better. Please think about joining CAMRA.

There are lots of ways that you can contribute. Just using your local pubs regularly (when you can) is important but there are other tasks such as lobbying MPs, updating pub information, submitting beer scores or liaising with breweries. Hopefully, we will be allowed to meet as groups again before too long. We will then return to listing local branch events in our diary section. In normal times there are as many, if not more, social events as there are business meetings. If you come along, 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. We appreciate that not everyone has time to give so there are no expectations.

More importantly, you will meet new friends. CAMRA members are a wonderful mix of people of all ages, from all walks of life.

In due course, we will also be able to start holding beer festivals again. Most CAMRA beer festivals need new 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.

CAMRA also has an active Pub Heritage Group which records, celebrates and helps protect some of the nation's most important community buildings. There are some excellent pub heritage guides available.

CAMRA members can also enjoy a wealth of on-line information on our Learn & Discover platform, contributed by experts in their fields. You can also listen in to our podcast, *Pubs. Pints. People*, all about the world of beer, cider and pubs.

Although not all of them are useful at present, the material benefits of CAMRA membership are:

- Access to the 'What's Brewing' website (as from May) with associated Twitter feed
- Our quarterly magazine 'Beer' (available either on-line or in print) and including an 8 page news insert
- Free or discounted entry to most CAMRA beer festivals, including the Great British Beer Festival
- Discounts on CAMRA books
- Discounts at some carefully selected holiday companies
- £30 worth of vouchers (60 X 50p) for use in the pubs of those companies who are participating
- Discounts at some pubs, at their discretion

Annual subscriptions will increase as from 1 July 2021. The new rates are:

- Single membership, paid by Direct Debit, £28.50
- Joint membership (partner at same address) £35.50
- 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'.



Advertising in London Drinker

For obvious reasons, we cannot currently produce a printed version of *London Drinker*.

At present, we expect the August/September edition to be available on-line only as well.

If you would like to advertise in the on-line edition, please contact John Galpin, our Advertisements Manager, as below.

We will return to producing the printed version as soon as we can. Our advertising rates will then stay as follows:
full page colour £345; full page black and white £275; half page colour £210; half page black and white £155;
quarter page colour £115 and quarter page black and white £90.

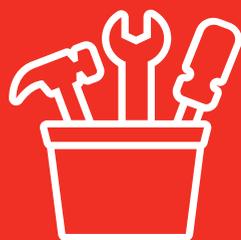
Call John Galpin on 020 3287 2966; Mobile 07508 036835. Email: johngalpinmedia@gmail.com or [Twitter@LDads](https://twitter.com/LDads).

London Drinker is published bi-monthly. The August/September edition will be available on-line from Wednesday 28 July.

If you wish to contact the editorial team, please use Ldnews.hedger@gmail.com rather than the address above.

Is your local pub under threat?

CAMRA has the tools
to help you save it



camra.org.uk/saveyourlocal



Campaign
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