

Volume 45 No. 4 August/September 2023



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ON DOWNER DRINKER

once again, I bring you mixed messages. Sadly, more London independent breweries have closed (see the Brewery News section) yet other reports are more positive. Presuming that Fuller's and Young's can be taken as good indicators of the trade in London, their recent results are encouraging. At the end of May, Young's reported that London, which contains over half of its estate, was its best performing area. Sales in the year to 31 March rose by 19.4% to f369 million. The company paid an increased dividend accordingly.

Chief executive Simon Dodd told the Evening Standard, "London is bouncing back; it really feels back to normal." He did however qualify that by saying that it was mostly on Tuesdays, Wednesdays and Thursdays. Likewise, Fuller's saw their sales in the same period rise by 33% to £336 million although pre-tax profits fell slightly however to £10.3 million. Sales in central London were up by 40% and, according to chief executive Simon Emeny, would have been £5 million higher but for the strikes on the railway system. He also said that the Elizabeth Line had made a significant contribution and that tourists from north America and east Asia were returning. Longer term, it may also help that a number of companies which relocated to Canary Wharf are reported to be planning to return to the City. Let us hope that the good news spreads right across the pub and brewery trade. Tony Hedger

This edition's cover photo is of the Sun Inn which stands by the pond in Barnes (SW13 9HE).

The pub, which is Grade II listed, was originally a coffee house but has sold beer since 1776 at least.

It is part of Mitchells & Butlers' Castle Inns chain and has recently been refurbished.

Copies of London Drinker are distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London. It is also being delivered direct to all of their outlets in the area by J D Wetherspoon's. Fuller's are also distributing copies to some of their managed houses. It now has the largest print distribution of any CAMRA local magazine. The magazine continues to be available on-line and a link will be e-mailed to all CAMRA members in Greater London who have opted to receive electronic communications. Alternatively, go to www.london.camra.org.uk.

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# London, Capital of Brewing

At the last count, there were around 120 brewerie 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.

# **LEARN and DISCOVER**

Don't forget to visit the Learn and Discover section of CAMRA's website (https://camra.org.uk/learn-discover/) for all you need to know about beer, cider, perry and pubs. The basic information, about the brewing process and ingredients etc, is available to all but the more in depth material is only available to CAMRA members.

CAMRA's podcast 'Pubs. Pints. People.' has also started a new season.

A new episode is released on the first Wednesday of each month. It can
be accessed via Acast, Spotify or Apple Podcasts.

Are you a CAMRA member?

If not, why not join? See page 52 for details.

## **Branch diaries**

This is a list of CAMRA Greater London regional and branch events for August and September, as notified at the date of production. For full details of the events listed below and where no events are shown, please consult the branch website as listed. If no events are listed, it does not mean that there are none taking place.

Some branches send newsletters to their members by e-mail. To receive these, CAMRA members need to allow the receipt of e-mails in their membership settings. This can be done through the CAMRA website <a href="https://camra.org.uk/">https://camra.org.uk/</a> (select Edit Membership Settings).

Meetings, visits and socials are open to all; everyone is welcome to come along. To check on the areas covered by the branches shown below, please go to

#### REGIONAL EVENT

www.london.camra.org.uk

#### September

• Wed 27 (7.30) London Liaison Committee; venue tbc

www.london.camra.org.uk/viewnode.php?id=20208.

#### **LONDON PUBS GROUP**

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

www.londonpubsgroup.camra.org.uk

#### August

 Wed 9 (7pm) Evening tour of Mayfair; meet Audley, Mount St W1K 2RX

#### September

 Mon 11 (7.30) Meeting; Royal Oak (upstairs) SE1 4JU. All CAMRA members interested in pub research and preservation welcome.

#### **REGIONAL CIDER EVENTS**

http://ianwhite.info/London\_Cider\_Events.html September

• Tue 12 (7.30) Greater London Regional Cider Pub of the Year presentation; Hop Inn, Hornchurch RM11 1SU.

#### YOUNG MEMBERS' GROUP

Facebook: Greater London CAMRA Young Members

#### BEXLEY

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

#### August

- Wed 9 (8pm) Meeting; Alma DA14 4EA
- Fri 25 (12pm) Mainline stations crawl; e-mail branch.contact@bexley.camra.org.uk for details
- Sun 27 (2pm) Pub of the Year presentation; Long Haul DA7 5AE

Updates will also be available via social media

#### **BROMLEY**

Contact: social.secretary@bromley.camra.org.uk http://bromley.camra.org.uk/calendar/

#### August

- Wed 9 (7pm) Penge social; Goldsmiths Arms SE20 7TJ then Southey Brewery SE20 7JD and Moon & Stars SE20 7QS
- Sat 12 (11.30) Summer cramble from Hayes to Keston, Downe and Farnborough; meet at Hayes Station.
   See website for details of route, timings and pubs

- Fri 18 (12.30) Summer of Pub social; Five Bells, Chelsfield (beer festival) BR6 7RE
- Sat 19 (11am) Joint social with Orpington Liberal Club to the Little Gem in Aylesford ME20 7AX; meet St Mary Cray Station.
- Wed 30 (7.30) Committee meeting; Greyhound, Keston BR2 6BP

#### September

- Sat 2 (9am) East Malling Beer Festival social; meet Bromley South Station
- Sat 9 (9.45am) Day trip to Rye (rescheduled); meet Orpington Station
- Wed 20 (7pm) Orpington social; Maxwell BR6 0RZ then Orpington Liberal Club BR6 0RZ
- Tue 26 (7.30) Committee meeting; Imperial Arms BR7 51.7.

Full details are available on the branch website

#### **CROYDON & SUTTON**

Social Sec: Roger Ford, 07977 984219, social@croydon.camra.org.uk www.croydon.camra.org.uk

#### August

- Thu 10 (8pm) South Norwood social; Joiners Arms SE25 5EU
- Wed 16 (8pm) Sutton social; Little Windsor SM1 4BY
- Wed 23 (8pm) Addiscombe social; Cricketers CR0 7ER
- Thu 31 (8pm) Cheam social; Railway SM3 8SQ

#### September

- Thu 7 (8pm) Wallington social; Dukes Head SM6 0AA then (9pm) Whispering Moon SM6 8QF
- Wed 13 (8pm) Meeting; Green Dragon (upstairs) CR0 1NA
- Wed 20 (1pm) South Norwood lunch social; Portland Arms SE25 4PT
- Thu 28 (8pm) Carshalton social and London Drinker pick up; Hope SM5 2PR

Please check website for any alterations

#### **EAST LONDON & CITY**

Branch Sec: Andy Kinch, 07757 772564, elacbranch@mail.com www.pigsear.org.uk

#### September

- Tue 5 (7.30) Pig's Ear planning meeting; Black Lion E13 0AD
- Tue 12 (8pm) Meeting; Ye Olde Mitre EC1N 6SJ
- Tue 19 (7.30) Pig's Ear planning meeting; Olde Rose & Crown E17 4SA

Full details of all events are available on the website or through the contact above.



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## **Branch diaries**

#### **ENFIELD & BARNET**

Peter Graham, 07946 383498, contact@enfieldandbarnet.camra.org.uk www.enfieldandbarnet.camra.org.uk

#### August

- Tue 8 (8pm) East Finchley social; Maddens N2 9ED then Bald Faced Stag
- Sat 12 (2.30) Afternoon social; Botany Bay Cricket Club EN2 8AS
- Wed 23 (7.30) North Finchley social; Tally Ho N12 0BP then Bohemia
- Thu 31 (8pm) Edmonton social; Stag & Hounds N9 9JW then Beehive

#### September

- Wed 6 (7pm) High Barnet social; Monken Holt EN5 5SU then Sebright and Butchers Arms
- Tue 12 (7.30) Winchmore Hill social; Salisbury Arms N21 3NP then Queens Head
- Fri 22 (12pm) East Barnet lunchtime social; Railway Bell EN4 8RR
- Wed 27 (8pm) Enfield social; Wonder EN2 0JG then Moon under Water and Old Wheatsheaf

#### **KINGSTON & LEATHERHEAD**

Clive Taylor, 020 8949 2099, ctaylor2007@freeuk.com https://kandl.camra.org.uk/

#### August

 Sat 26 (2pm) Beer festival and Pub of the Year presentation; Jolly Coopers KT18 7SD

#### September

Wed 20 (8pm) Meeting; Royal Oak KT3 4RD

#### **NORTH LONDON**

Jerry Wigens, 07887 606820, social.sec@northlondon.camra.org.uk www.northlondon.camra.org.uk

#### August

- Tue 1 (7.30) Great British Beer Festival social; Olympia W14 8UX
- Tue 8 (7.30) Crouch End tour; meet Maynard Arms N8 8SX
- Tue 15 (8pm) Pub of the Season presentation; see branch website
- Wed 23 (2pm) Social; Beaten Docket NW2 3ET
- Tue 29 (7.30) Bloomsbury tour; meet Mabel's Tavern WC1H 9AZ

#### September

- Tue 5 (7.30) Kilburn tour; meet Old Bell NW6 5UA
- Tue 12 (7.30) Stoke Newington tour; meet Prince N16 0EB
- Tue 19 (7.30) Tottenham tour; meet Antwerp Arms N17 8AS
- Wed 20 (2 pm) Social; Wrestlers N6 4AA
- Tue 26 (8 pm) Branch meeting; see branch website

See the branch website for full pub tour timings

#### **RICHMOND & HOUNSLOW**

George Gimber, 020 8977 8104, contact@rh.camra.org.uk www.rh.camra.org.uk

#### August

- Wed 9 (8pm) Branch/committee meeting; Masons Arms TW11 8PJ
- Wed 23 (8pm) Social; Old Ship TW9 1ND (second pub to be decided on the night)

#### September

- Wed 13 (8pm) Branch/committee meeting; Sun Inn SW13 9HE
- Wed 20 (8pm) Social; Magpie & Crown TW8 8EW (second pub to be decided on the night)

#### **SOUTH EAST LONDON**

Andrew Large, 07794 350930, contact@sel.camra.org.uk, https://sel.camra.org.uk

#### August

- Wed 2 (7pm) Social; Great British Beer Festival, Olympia W14 8UX
- Tue 15 (7pm) Vauxhall social; meet Black Dog SE11 5ER
- Wed 23 (7pm) West Greenwich social; meet Morden Arms SE10 8SP
- Tue 29 (7pm) East Bermondsey social; meet Old Justice SE16 4TY

#### September

- Mon 4 (7.30) Meeting; Half Moon SE24 9HU
- Wed 13 (7pm) East Dulwich social; meet East Dulwich Tavern SE22 8EW
- Tue 19 (7pm) Lee social; meet Dacre Arms SE13 5BU
- Sat 30 (12pm) St Albans Beer Festival social;
   Alban Arena, St Albans AL1 3LD

#### SOUTH WEST ESSEX

Alan Barker, contact@swessex.camra.org.uk Website: swessex.camra.org.uk

#### August

- Wed 2 (6pm) Great British Beer Festival social; Olympia W14 8UX
- Wed 9 (8pm) Social; Cricketers IG8 9HQ
- Wed 16 (8.30) Beryl's Birthday social; Rising Sun CM15 9DJ
- Wed 23 (8pm) Social; Upminster Taproom RM14 3DT
- Wed 30 (8.30) Social; Olde Dog Inn, 129 Billericay Rd, Herongate Tye, CM13 3SD.

#### September

- Wed 6 (6pm) Chappel Beer Festival social; East Anglian Railway Museum CO6 2DS. NB admission is by advance ticket only. See festival website www.chappelbeerfestival.org.uk.
- Tue 12 (7pm) lan's birthday social; Gidea Park Micropub RM2 5HA
- Sat 16 (12.30) Visit to Surrey Hills Brewery;
   Denbies Wine Estate RH5 6AA
- Wed 20 (8.30), Social; Traitors' Gate RM17 6EW
- Tue 26 (8.30) Social; Colley Rowe Inn, 54-56 Collier Row Road RM5 3PA

#### **SOUTH WEST LONDON**

Mike Flynn, 07751 231191, info@swl.camra.org.uk https://swl.camra.org.uk

#### August

 Mon 14 (7pm) Old Battersea social; meet Asparagus SW11 2PL

#### September

- Wed 13 (7.30) Open committee meeting then (8pm) **Branch AGM**; Surprise SW8 2PP
- Mon 25 (6.30) Clapham South social; meet Abbeville SW4 9JW



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### **Branch diaries**

#### **WATFORD & DISTRICT**

Andrew Vaughan, 07854 988152, branch@watford.camra.org.uk www.watford.camra.org.uk

#### **WEST LONDON**

Paul Charlton, 07835 927357, contact@westlondon.camra.org.uk; Social Sec: Paul Young, 020 7386 8105, pyoung3114@aol.com; www.westlondon.camra.org.uk

#### August

• Tue 15 (2pm) Social; Cask Pub & Kitchen SW1V 2EE

#### September

- Tue 5 (2pm) Social; Metropolitan Bar NW1 5LA
- Tue 19 (7pm) Meeting; Speaker SW1P 2HA
- Mon 25 (7pm) Soho social; meet Shaston Arms W1F 7QN plus others

#### **WEST MIDDLESEX**

Social Sec: Roy Tunstall, 07585 744533, roy@westmiddx.camra.org.uk https://westmiddx.camra.org.uk/

The electronic copy deadline for the October/November edition is absolutely no later than Friday 8 September 2023. Please send entries to *Idnews.hedger@gmail.com*.

# **CAMRA** news and events

CAMRA's Summer of Pub is in full swing and the events map is filling up! You can use it to find out what is happening in local pubs, clubs and taprooms this summer, such as live music, comedy gigs, beer festivals and tap takeovers. Go to <a href="https://events.camra.org.uk/">https://events.camra.org.uk/</a>. Summer of Pub ends on the August Bank Holiday.

#### **CROYDON & SUTTON PUBS OF THE YEAR**

CAMRA's Croydon & Sutton branch covers those two London boroughs and we have a Pub of the Year for each. On 7 June we presented the certificate for the Croydon borough Pub of the Year to the Claret & Ale in Addiscombe (CR0 7AA).



Branch chair Dave Lands presented the certificate to Dave Jones and Matt Whelan, the pub's managers.

Then, on 29 June, Dave presented the Sutton borough Pub of the Year certificate to Rodger Molyneux, one of the



management team at the **Hope**, Carshalton (SM5 2PR). The Hope was judged the overall winner of the two and went forward into the London Regional Pub of the Year competition.

Steve Thompson (who also took the photos)

#### **EAST LONDON AND CITY BRANCH AWARDS**

CAMRA's East London & City branch have been busy! First came their Pub of the Year presentation on Thursday 8 May. The winner, as voted for by the branch membership, was the Stag and Lantern in Highams Park (E4 9LQ) which is



the branch's only micropub. There was a good turnout of regulars and ELAC members. Pictured receiving the award are Rob, John, Luciana and Mel from the Stag and Lantern, together with ELAC vice chair Dave Gilchrist in the middle. (Andy Kinch).

Next came the Club of the Year Presentation. The winner was the **Leyton Orient Supporters Club** (E10 5NF). This took place during the Club's ale night where the mood was celebratory following a remarkable season for the football club, winning promotion from the English Football League 2 to League 1 and winning the league with three games to go. The successful season meant that on match days the bar had been even busier than normal.

# **CAMRA** news and events



The volunteers who run the bar do sterling work, particularly on those days. Pictured from left to right are Supporters Club committee members Linda Broughan and Malcolm McCarthy, bar manager Mark Harrison who is receiving the award from ELAC branch secretary Andy Kinch, Supporters Club committee member Keith Underwood and Supporters Club chair David Dodd. (Andy Kinch).

Lastly came the branch Cider Pub of the Year which is the Cock Tavern (E8 1EJ). This Good Beer Guide entry offers



eight changing hand pulled ciders as well a range of real ales. Pictured is Joel Wood, the manager of the Cock Tavern and Collette Goulding, representing the branch. (Steve Hall with thanks to Dave Gilchrist for the photo).

#### WEST LONDON BRANCH PUB OF THE YEAR

On 19 June CAMRA's West London Branch assembled at the Victoria (W2 2NH) to present Chris, the manager, with the runners up award for branch Pub of the Year. Chris enthusiastically accepted the award in the very busy pub and



proudly announced he was going to add it to the wall of second place awards he has already received

On 10 June, the branch had a day out enjoying the sun and



the beer at the Shepherds Bush Cricket Club Beer Festival along with West Middlesex branch.

Wanda Piontek

#### **SOUTH WEST LONDON PUB OF THE YEAR**

on 21 June CAMRA's South West London branch made its Pub of the Year presentation to the Sultan in South Wimbledon (SW19 1BT). Branch chair Mark Bravery promised that, despite it being the longest day of the year, he would not be making the longest speech of the year. He recalled that at the same time last year he had presented the manager, Gary Robinson, with the runners up award and was pleased that the pub had gone one better this year.



Mark (right) and Gary

This was the seventh time overall that the Sultan had won the award but it was the first time under Gary's management and it was good that standards were being maintained. Mark particularly commended the pub's role as a community hub, with its regular quizzes and live music, junior chess club, cricket and darts teams and fundraising for locally-installed defibrillators.

# **CAMRA** news and events

#### KIDBROOKE BEER FESTIVAL

The beer of the festival at this year's event, organised by CAMRA's South East London branch, was Stouter, a 5% ABV porter/stout cross from the Brockley Brewery.



The photo shows organiser Eric Camfield presenting the award to Maricy Rizzato Vismara from the brewery. The cider and perry of the festival was Hecks Medium perry (6.5% ABV). The funds from donations of unspent beer tokens amounted to £63.20 and this was donated to the St Christophers's Hospice.

#### KINGSTON BEER FESTIVAL

The organisers would like to thank everyone who either attended or helped with this year's event. Based on customers' votes, the beer of the festival was Sarah Hughes Dark Ruby Mild (6% ABV), with second place going to East London Brewing Company's Imperial Stout (10% ABV) and third to New Bristol French Toast Brown Ale (4.4% ABV). The Cider and Perry winner was Panting Partridge perry from Newton Court.

**STOP PRESS:** the Hope in Carshalton (SM5 2PR) (the Croydon & Sutton branch Pub of the Year) has been voted CAMRA's Greater London Regional Pub of the Year for 2023. This is their sixth win in twelve years. We send our congratulations accordingly. More in the next edition.

# **Great British Beer Festival**

Don't forget that CAMRA's flagship event, **the Great** British Beer Festival, is being held at Olympia (W14 8UX) from Tuesday 1 to Saturday 5 August. You can buy your tickets on-line at https://ow.ly/v06v50OK9lo.

This year's brewery bars will include Adnams, Arkell's, Fyne Ales, Harvey's, Ossett, Siren, Thornbridge, Titanic, Vocation and Woodforde's.

The entertainment will include the Chaminade string quartet in their usual Tuesday evening slot, Nottingham based acoustic singer and guitarist Martin Jackson on Thursday afternoon, festival favourite John Otway and his Big Band on Friday afternoon and rock legends Eddie & the Hot Rods on Friday evening. To round it all off, the Fulham Brass Band will be playing on Saturday afternoon.

There will be breweriana auctions, conducted by CAMRA's Games and Collectables section, every day.



A complete collection of all issues of London Drinker back to 1979 is available on our website:

www.london.camra.org.uk,

scalable to read in larger print



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# **Pig's Ear Beer Festival**

'Speak to Me'. I have news about the Pig's Ear Beer & Cider festival from CAMRA's East London & City branch. We have had barely 'Time' to 'Breathe' this year in between making our beer of the festival award to Wild Card for their fantastic whisky barrel-aged stout and getting ready for the next festival. We've been 'On the Run' to bring you the finest real ales and ciders from London and beyond, ready for the start of the festival on 28 November.

In case you hadn't spotted it from the track titles, this year we're celebrating the fiftieth anniversary of the release of Pink Floyd's album Dark Side of The Moon. Yes, that makes us feel old too but we're not quite ready to go to 'The Great Gig in

the Sky' yet! You'll need a little bit of 'Money' and bring your friends along so you, 'Us and Them' can get together in Hackney's Round Chapel and explore a huge range of beers in 'Any Colour You Like', although we're renowned for our selection of dark ales. Our dedicated volunteers will be on hand as always to help you choose wisely and hopefully avoid 'Brain Damage' the morning after, so nothing will 'Eclipse' your fun. We hope you can join us there! And remember, 'if the band you're in starts playing a different jig, we'll see you on the dark side of the pig'. Alex Wall

# **Pub news**



Most of our pub news is contained in the WhatPub Update column but here are a selection of cases which are worth a closer look.

- \* An application to convert the **Beehive** in Walworth (SE17 3EW) to residential use has been refused by Southwark Council. Significantly, as well as objecting to some technical aspects of the design, the council also referenced Policy HC7 of the London Plan 2021, citing a failure of the marketing evidence to justify the loss of the pub. The pub had previously been registered as an Asset of Community Value.
- \* Readers may remember that among the pandemic casualties in the hospitality trade was the Italian restaurant chain Prezzo. One of the outlets that closed was the former Bull on the Green (previously the Bull & Crown) in Chingford (E4 7ES). According to a report in the Waltham Forest Echo, local opinion is in favour of this very impressive Grade II-listed building, built in 1898, being returned to its original use. One local resident was quoted as saying 'Turn it back into a pub. Let's go back to the good old days'. The freehold is owned by a local property management company. We can but hope...
- \* The owners of the Cricketers in Kingston upon Thames (KT1 2UL) appealed against the council's refusal of their application to convert the pub into a self-contained four bedroom dwelling house but the Planning Inspectorate has dismissed their appeal. Let's hope that there may now be progress with the Cricketers Kingston Community Association's plans to reopen the site as a pub and music venue. The pub is an Asset of Community Value.

- \* It is very rare for pub signs to feature living people. One such is the Duke of York in Fitzrovia (W1T 1NW), the current holder of that title having given his permission in 2014. Although this feature has attracted some attention, more worrying is a possible existential threat to the pub in the form of a redevelopment proposed by the pub's owners, Shaftesbury PLC, who bought the pub from Greene King in 2018. In April, they submitted a planning application for the first, second and third floors to be converted into residential accommodation. The plan includes relocating the first floor bar/function room to the basement. The pub dates from 1767 and was rebuilt in 1897 but is not listed. Sadly, the same owners intend carrying out a very similar development at the nearby Wheatsheaf (W1T 1JB). The pub, rebuilt by Youngers in 1931, has a distinctive mock Tudor frontage and is one of those pubs in the area with a literary reputation. The planning application was registered by Camden Council on 26 October last year but nothing appears to have happened yet. The pub remains open in the meantime.
- \* Readers may recall that in 2021, the **Hope** in Richmond (TW9 2PN) was converted into a private members' club. This usage has now come to an end and an application has been made to Richmond upon Thames council to reinstate its status as a pub. This is necessary because the uses are in different planning classes. Consent was granted on 27 June. The head lease of the site is held by Stonegate (El Group as was).
- \* Readers will recall that Fuller's (the pub company) closed the Mawson Arms/Fox & Hounds (W4 2QA) when they moved out of the brewery site because it was surplus to requirements. An application has been submitted to convert the Grade II\* former offices in the same terrace into four four bedroom houses. They were originally built as houses in 1715. Currently however, there do not appear to be any plans for the pub, which was once the residence of writer Alexander Pope.



# **Prince of Wales**

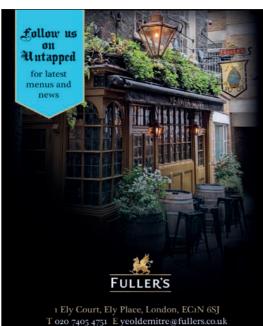
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# From Daily Bread to Daily Beer

In 2012 the Grade II-listed Rose & Crown in Highgate (N6 5HX) closed its doors to the drinking community for what most of us assumed was the last time. It became a branch of the bakery cum restaurant chain Le Pain Quotidien and that seemed to be that. In October 2021 however, the brewer/pub company Laines came onto the scene with a plan to reopen the premises as a pub called the Outsider. The head lease was still held by Stonegate (ex El Group) while the freehold is owned by a property development company. Laine's proposal met with considerable objections from local residents because the site is in a conservation area and they felt that it would create 'unbearable' noise. Looking at the plans that Laines had, you have to have some sympathy with the objectors. The plan included a freestanding garden pergola with a retractable roof and noise from music was of clear concern. Faced with the challenges, Laines moved aside. Northern Union Pubs then stepped forward as operators and in December 2022 permission (including listed building consent) was granted to convert the building back to a pub. Northern Union's plans were far more

aligned with creating a pub more akin to the old Rose & Crown so, hopefully, local residents could stop being worried.

On 22 June the pub reopened as the Crown, with four cask beers available. When you enter it looks like a pub should; it is not a huge space but there is plenty more room in the lovely garden at the rear. The garden does however have to close at 9pm as part of the licensing conditions. Northern Union are hopeful that this can be extended once they have demonstrated responsible use of the garden.

Northern Union pubs have experience in this field; taking pubs that have been closed, often for a significant time, and bringing them back to life as good traditional, community pubs. This will be covered in a later article. For now, let's congratulate them on their bringing this pub back into life and adding value to the Highgate pub experience. For full details go to <a href="https://whatpub.com/pubs/NLD/5633/crownlondon">https://whatpub.com/pubs/NLD/5633/crownlondon</a>.

John Cryne

# **Champion Beer of London**

As is now traditional, the judging of this year's Champion Beer of London competition was held at CAMRA's Ealing Beer Festival (organised by the West Middlesex branch). The aim of the competition is to promote the best in cask beers, as brewed by London brewers. The decision as to which beers are judged comes from the members' voting for CAMRA's Champion Beer of Britain competition and CAMRA's London Tasting Panel. It was organised by Christine Cryne, the chair of the London Tasting Panel.

A total of 30 beers were judged from 17 different breweries. The best represented, with four entries each, were Five Points and Sambrook's. All of the winners will receive a certificate in due course.

The beers were judged in ten separate categories and the category winners were as follows:

- Session Bitters:
  - Anspach & Hobday The Ordinary Bitter (3.7% ABV)
- Premium Bitters:
  - Fuller's Gales HSB (4.8% ABV)
- IPA (British and New World):
   Signature Backstage IPA (5.6% ABV)
- Speciality:
  - Sambrook's Lavender Hill (4.5% ABV)
- Session Pale, Blond and Golden Ales: Five Points – XPA (4% ABV)
- Premium Pale, Blond and Golden Ales: Hammerton - N7 (4.8% ABV)
- Milds:
  - Tap East East End Mild (3.5% ABV)
- Brown & Red Ales, Old Ales and Strong Milds: Portobello - Chestnut Ale (4.5% ABV)
- Session Porters & Stouts: London Brewing Company - 100 Oyster Stout (4.6% ABV)
- Strong Porters & Stouts: Redemption - Fellowship Porter (5.1% ABV)

A final judging panel then decides on the overall winners from the category winners. These were:

- Gold: London Brewing Company 100 Oyster Stout
- Silver: Fuller's Gales HSB
   Bronze: Five Points XPA



Our congratulations to all those involved. The photo shows Senan Sexton and the crew from the London Brewing Company with the winner's cup. Festival Organiser Ben Hart (right) is holding the cup with Senan. Between them is Simon Rennie, the Brewery Liaison Officer.

#### **ALCOHOL DUTY**

The new system for alcohol duty comes into effect on 1 August. This is the most comprehensive revision of the system in 140 years and will, say HM Revenue & Customs, make the system fairer.

The good news is that, to help pubs and clubs compete with supermarkets, there will be a reduction in duty, payable on beer and cider which is to be delivered direct to the customer's glass through a dispense system (handpump, keg tap or bag-in-box for cider), so long as it has been supplied by the brewery/producer in containers which are of at least 20 litre capacity (35 pints). It is the brewers who pay the duty, so it will be up to them to what extent the reduction is passed through to pub operators and then to the customer. There will also be a reduction in duty on beers of 3.4% ABV and below. Small Brewers/producers Relief will also continue in a revised form. Duty is now to be calculated on the amount of pure alcohol that a product contains per litre of product.

The bad news is that alcohol duty on virtually everything else is being increased in line with the Retail Price Index (RPI). In fairness, alcohol duty rates have been frozen since the autumn of 2020. The new system is estimated to bring in £13.1 billion in 2023/24. Beers of 8.4% ABV and above in small packages (bottles and cans) will attract a higher rate of duty and so will see the highest increase, especially if they have been imported.

I mentioned in the last edition that pubs would no longer be able to sell draught beer which had been supplied at the reduced rate of duty in take-away containers. This, sadly, was not a misunderstanding. HMRC are adamant about it. It also applies equally to CAMRA's (and anyone else's) beer festivals.

I have mentioned before that the new arrangements are leading to a phenomenon known as 'drinkflation'. The latest example is Carlsberg's Danish Pilsner, the alcoholic content of which is being reduced from 3.8% ABV to 3.4% ABV. Note the reference to 3.4% ABV above. Brewers are, they maintain, making these changes only because drinkers are asking for lower alcohol beers. The cynics among us may suspect otherwise.

#### LATE NIGHT LEVY

The Home Office have made a change to the regulations for Late Night Levies. As from 13 July, local authorities can apply them to specific parts of their area of responsibility instead of having to apply them to the whole of the council area. Councils can also now apply the levy to cafés and takeaways and not just pubs and clubs. This is certainly an improvement but it remains an additional running cost for pubs which some regard as unnecessary. CAMRA's national chairman, Nik Antona, commented, "These changes to the controversial Late Night Levy scheme are a step in the right direction, allowing councils to make sure they can apply to a smaller area like a city centre rather than penalising business across the whole council area. However, CAMRA is still calling on the Government to abolish the unfair Late Night Levy scheme completely due to its detrimental impact on well run and responsible pubs, social clubs and taprooms which are at the heart of communities and bring people together to tackle loneliness and social isolation. It is for these very reasons that the Government is changing the alcohol duty system in August to support and encourage people to consume beer and cider in the regulated setting of the pub. It makes no sense to support pubs through the tax system but penalise them through the unfair Light Night Levy. The best way to tackle the problems of safety in the night-time economy is for councillors, the police and

hospitality business to work closely together to tackle local issues; not through a punitive and blunt measure like the Late Night Levy that applies to businesses even if they don't open late into the night or aren't a source of anti-social behaviour."

#### SHINING THE LIGHT

The honour of being the Master of the Worshipful Company of Brewers has, this year, fallen to Jonathan Neame, the chief executive of Shepherd Neame. In commemoration, Sheps commissioned a stained glass window from Leonie Seliger, the director of the stained glass studio at Canterbury Cathedral. It features the coat of arms of Saint Thomas Becket, the patron saint of the Worshipful Company, and which were originally used as the Worshipful Company's own coat of arms. The window took nine months



to create, using processes which have remained largely unchanged for centuries. As I'm sure many readers will recall from Chaucer's tale, pilgrimages to the site of Becket's martyrdom in Canterbury Cathedral were not always sober affairs. It was at this spot that the window was formally presented to the Worshipful Company. The photo shows Leonie with Jonathan Neame (centre), Nick Tindall, the clerk to the company (right), and James Fitzgerald, the beadle (left).

With thanks to Sheps for the photo.



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# **Bonny Loch Lomond**

#### ...but watch out for the seagulls!

Obtaining cask beer around Loch Lomond has always been a challenge, so it was great news when Loch Lomond brewery opened in 2011. A visit back in 2016, and an interview with ex-police woman and brewery founder, Fiona, gave an insight into the difficulties in running a brewery in such an environment (see London Drinker Aug/Sept 2016). It now seemed a good time to do an update and find out what has been happening.



Fiona

The main change has been a move just a few miles from Alexandria to an industrial estate about ten minutes' walk from Renton station or a 40 minute walk from Balloch, alongside the River Leven. Fiona explained the reason for the move, "We were running out of capacity and so we did a Crowdfunder in 2018. We then realised that there wasn't enough space where we were to put in the new equipment. The problem was that our site consisted of a number of separate rooms which made it really difficult to get the kit in. We moved in 2019 to what was an old Westclox clock factory. The company still exists in the USA and was well known for designing clocks for NASA. The move enabled us to upgrade from a ten barrel brew length to 32 hectolitres and increase the number of fermenters to 19. Four of these are open fermenters which are used only for cask." 32 hectolitres is approximately 27 barrels



The brewery

The change has also enabled Loch Lomond to have a tap room, something that proved impossible at their last building. Fiona said, "There are about 1,000 people living around here but there is no pub. We'd like to offer food but I am not keen on employing a chef. There is a café/deli opposite but they are busier in winter and close on summer evenings. Summer is when we are most busy due to tourists. We have thought about doing something with a food trailer in due course but we'd need a licence. A better bet maybe to do something with someone like Just Eat." The Tap Room numbers are currently restricted to 70 people because there are only two ladies' toilets. However, Fiona explained, "If we bring in another toilet we can increase our numbers to 200! We also have plenty of space outside for seating but in spring the seagulls are a problem. They are nesting and can become aggressive."

The other noticeable change was the wide variety of Loch Lomond keg beers on sale in the tap room. On our visit the two handpumps were unused. "In winter, we only open Friday and Saturdays (2pm to 10pm) and we can't turn over enough cask. From June, we'll open Thursday to Sunday so will be able to have cask back again."

In 2019, Loch Lomond stopped doing bottles and installed a canning line. "This was good timing," said Fiona. "We already had contracts with a supermarket and the online beer company, Flavourly. They kept us going during the pandemic. But Covid has had another impact; although our cask sales have gone mental in places like Edinburgh and Argyll, pubs around here are terrified of putting cask back in again. They had to pour a lot of beer away and we suffered by some of them not paying for the beer they did sell."



The Tap Room

# **Bonny Loch Lomond**

Another observation that impacts on cask is the quality of cellars in some of the local pubs. "A lot of their cellars are out the back of the bar and are small. Edinburgh has much better cellars."

But these days it's not just about beer for Loch Lomond. They now have their own gin! Fiona explained, "We are only one of three gin distilleries in Scotland. It's called Dalrich, which means land of the king. This area used to be Robert the Bruce's hunting grounds." They have three gin varieties: London, Navy and Pink. This is unlikely to be the end of the

spirit range however; vodka is planned, then rum and, in due course, whisky - what else?

Whatever happens, it can be certain that this independent brewery, which now employs 12 people, will be up for the challenge, creatively of course!

If you are going to the Great British Beer Festival, look out for their beers, including Silkie, an oatmeal stout (5% ABV), which was Champion Beer of Scotland in 2017 and bronze winner in 2021.

Christine Cryne

# **High Road to the Flats**

This tour was dedicated to the memory of Nigel Pitt, who regularly attended London Pubs Group tours before the pandemic. He died early this year after a long battle with cancer. Nigel lived in Wanstead, very near to some of the pubs we visited.

on Saturday 17 June, CAMRA's London Pubs Group visited some pubs in Leyton, Forest Gate and Manor Park. Activities commenced at noon in the Coach & Horses, Leyton (E10 5NA). Although this ex-Bass Charrington pub is not a listed building, it was a good place to start because it is in CAMRA's Good Beer Guide 2023 and offers a 10% discount for CAMRA members on beer and food. Although



opened out inside, it has a good red and maroon tiled exterior. A number of windows retain typical Charrington glasswork. The pub served as the official lunch stop and, during this, we were treated to the entire RAF fly-past passing overhead on its way to Buckingham Palace for the King's Birthday Parade. Beers available were Mighty Oak Brewery Captain Bob and Titanic Plum Porter.

On leaving the pub, either a 69 or 97 bus from bus stop M (Buckingham Road) to stop ND (Lea Bridge Road/Bakers Arms) took the party to the **William the Fourth**, Leyton (E10 6AE). Like the Coach & Horses, the pub is not listed but is

recognised by CAMRA's London Region as having an historic interior of local importance. It is a prominent street corner pub designed in 1897 by the famous pub architects Shoebridge & Rising for the Cannon Brewery. Features to note include the decorative tile panel in the High Road entrance door lobby and the marble-effect cast iron pillars which, along with the remains of the glazed dividing screen, give an indication of the former layout of this otherwise thoroughly modernised pub. Several engraved mirrors carry the 'William IV' and 'Ind Coope' names, written in 1970s style and seemingly original. Home at one point to Brodie's Brewery, the range of real ales has now been drastically reduced. Five Points Best is normally the only cask beer served, using just one of the ten or so surviving handpumps. The pub is named after William IV, the Sailor King, who reigned from 1830 to 1837.

The next venue, the **Holly Tree** in Forest Gate (E7 0DZ) was reached by a combination of three bus routes: the 69 or 97 from bus stop SL (Leyton Green) to bus stop A (Leyton Station) and then the 58 to stop Y (Sidney Road).



#### Inside the Holly Tree

The pub was included on the tour because it has been magnificently refurbished by the Remarkable Pubs chain and was shortlisted for the 2021 CAMRA Pub Design Awards (the same year that saw Remarkable Pubs win an award for their refurbishment of the **Boleyn Tavern** [E6 1PW]). The building's

# **High Road to the Flats**

origins as part of the Charrington estate are immediately recognisable by the tell-tale green and gold stained-glass windows. The décor is typical of Remarkable's house style, with cream walls, varnished wood, taxidermy and a 'red room' snug, although the usual world wall map is missing. The novelty factor here is the miniature railway in the pub garden which usually runs from 1pm to 4pm on Saturdays.



The Holly Tree Express

Remarkable usually source their beers from Shepherd Neame and on the day they were: Crex Session IPA, Five Points Citrus Pale, Oliver's Fine Cider, Shepherd Neame Master Brew and Whitstable Bay Pale Ale. By chance, our visit coincided with that of the company's owner, Robert Thomas, who announced that he had just taken out a lease on the Leyton Technical (E10 5QN), formerly operated by Antic (and which would have been on the tour, had it been open).

Next, it was buses 58 or 308 to stop K (Wanstead Park Station) followed by a walk (via Woodgrange Road, Chestnut Avenue and Godwin Road) to the **Forest Gate Hotel** (E7 OLW). This is a former Allied house and was badged as Taylor Walker in their latter days. It is recognised by CAMRA's London Region as having an historic interior of some regional importance and the description includes the following, 'the first licensee is recorded in 1896 and presumably the building of the pub was immediately prior.



Chi Chi

Three external doorways lead to what is now a single L-shaped bar although once there would have been wooden partitions creating subdivisions (not full-height since they have left no traces on the ceiling). The lower parts of the main bar back fitment are probably (like the counter) original but the upper mirrored panels are quite austere and their dating more problematical. The three cast-iron columns provide support for the upper parts of the building'. No real ale is served here but those who did visit were entertained by the appearance of Chi-Chi, the pub's elderly and friendly tortoiseshell cat.

Turning right out of the pub into Tylney Road then right again at the junction with Capel Road brought us to the Golden Fleece, Manor Park (E12 5D). This former Watney pub features in the Good Beer Guide 2023 and also does a discount for CAMRA members. The interior has wood panelling and ceiling beams and is semi-divided into various areas. There is also a large outside beer garden to the side and rear. Real ales available were: Greene King IPA,



Inside the Golden Fleece

Lacon's Encore Amber Ale, Lacon's Legacy Blonde Ale and Thornbridge Brother Rabbit Golden Ale. The pub stands opposite the large grassed open space called Wanstead Flats, which marks the southernmost end of Epping Forest. The Golden Fleece featured in Greek legend and is also a chivalric order founded by Philip the Good in 1430. It was appropriate that the tour ended here as it had been the venue for Nigel Pitt's wake. RIP Nigel.

Jane Jephcote and Kim Rennie

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# **Hawkes Cider - more than meets the eye**

Not all of the sites on the Bermondsey Beer Mile are beer bars. This year Hawkes Cider celebrates its tenth anniversary on the Mile and a lot has changed in that time.

In 2018, Hawkes was purchased by BrewDog. Elliot Ellison, the general manager, who has previously worked for both Marston's and Fuller's, commented, "BrewDog said you guys know about cider' and they let us get on with it". Since BrewDog's involvement, volumes started to grow dramatically. Despite having four arches in Druid Street (SE1 2HQ), such has been their success that demand has exceeded what they can produce on site. Elliot explained, "In 2020, we decided to outsource our production to a number of producers as we couldn't cope; our main one is in Dorset. Last year we sold two million pints with 70% going to BrewDog and 10% is export."



Elliot

A lot of the apples used by Hawkes are mainstream apple varieties such as Braeburn and Bramley. "We never use concentrate and it's all small batch production," said Elliot. Although the ciders in their core range are carbonated, pasteurised and filtered, that is not the case with all the ciders. "We have been experimenting with unfiltered, unpasteurised, still ciders," explained Elliot. "There is a vintage Dabinett which we pressed in 2019. It's fermented using a wild yeast and then aged in steel barrels. Last year we aged a still cider in Buffalo Trace bourbon barrels." The resulting ciders, particularly the Vintage Dabinett, are full flavoured enough to satisfy even the most hardened traditional cider drinker. Look out for them: https://wearehawkes.com/.

Christine Cryne



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# **Pub heritage news**

#### The Forester, West Ealing

This distinctive pub, designed by T H Nowell Parr and dating from 1909, is graded 'three star' on CAMRA's Pub Heritage system. It was acquired by Fuller's in 2012, subject to a lease to the then operators. That lease has now expired and the pub closed on 18 June. It has now reopened as a Fuller's managed house. The full address is 2 Leighton Road W13 9EP.

#### **Endangered Buildings**

On 20 June the Victorian Society announced their Top Ten Endangered Buildings for 2023. There was one pub and one club on the list. The pub was the Coach and Horses Hotel in Wallsend, Tyne and Wear (NE28 7RU). It was built in 1907 for W B Reed & Co in the Jacobean style and is Grade II listed.

The club is the former Constitutional Club in Silver Street, Lincoln. It closed as a club in 1996 and has since been a night club and a restaurant but, since 2020, this imposing red brick building has been vacant and is in need of restoration. It was built in 1895 by William Watkins and is Grade II listed.

The full list of the ten buildings in question is available at https://bit.ly/3qX8oX5. Readers may be interested to know that the list also includes Liverpool Street Station and the former Great Eastern Hotel because of the redevelopment currently proposed. The station is Grade II listed and the hotel is Grade II\*.

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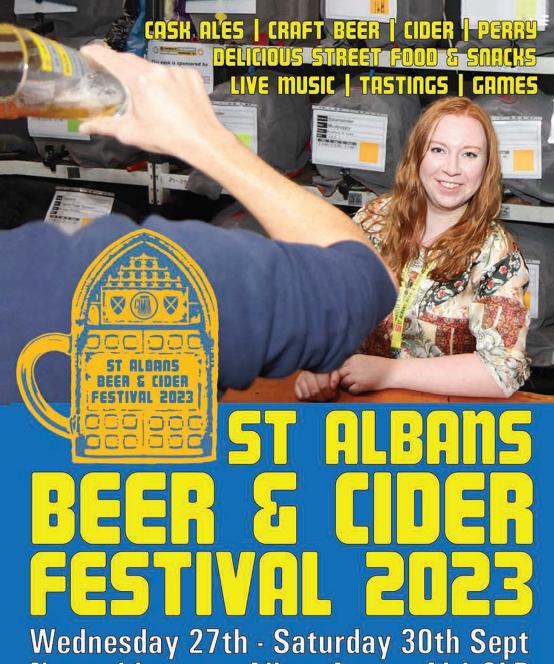
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On the up: the Propel Newsletter reports that, in the three months April to June, the number of breweries in the UK increased. It was only by two but that is better than seemed likely a while back. The source of the information was the Society of Independent Breweries' (SIBA) Brewery Tracker listing. It may be that this data refers only to breweries which are members of SIBA. Andy Slee, SIBA's chief executive, was understandably cautious, "There has been a significant number of brewery closures and change of ownership, with some consolidation and buyouts alongside new businesses opening. So, while modest growth is ahead of expectations and common perception, it's not quite the overly positive picture that the headline figures paint." The South East, which presumably includes London, say the arrival of three new breweries.

Brick Brewery: further to the report in the last edition that Brew By Numbers and Brick Brewery were to appoint administrators, the assets of Brick Brewery have been acquired by a private equity group called the Breal Group. This is the company that recently bought the Black Sheep brewery out of administration. Breal have set up a new company called 'Brick B' but they will continue to trade as Brick Brewery. Breal said that it had, "secured the business for the long-term, and this has saved the jobs and futures of the people that work there and ensured that the unique flavours of Brick brewery beers are not lost or forgotten". Ian and Sally Stewart, Brick's founders, will remain with the company to ensure the continuation of its community spirit and are looking forward to the brewery's tenth anniversary later this year.

Brew By Numbers: there were reports that the Breal Group would also be taking over BBNo but this appears not to have happened. The most recent report, in the Morning Advertiser (16 June), was that administrators had been appointed and that they intended to keep the business running while they looked for a buyer. It is encouraging that they see it as a going concern. Their tap room on the Bermondsey Beer Mile closed in May.

London Fields: just after we went to print with the last edition, Carlsberg Marstons Brewing Company announced that they had sold London Fields brewery to the Grace Land Group. The price was not disclosed. Grace Land, founded in 2009, are pub operators with a number of pubs in north London, such as the Black Heart in Camden Town, the Earl of Essex in Islington and the Axe in Stoke Newington. It is understood that they plan to relaunch the brewery under the name Saint Monday and will brew at the site. There is also a suggestion that they will reopen the tap room (E8 3RR).

Mash Paddle: I have not reported this relatively new addition to the Bermondsey Mile. Mash Paddle was established in 2022. The tap room is open to the public (SE16 3RA) and sells its own beers plus guests. The brewery also offers training courses in brewing for groups of one to four people. The course, which takes around four to five hours, produces 20 litres of beer which is canned after two weeks in the fermenting vessel. Further details are available at https://www.mashpaddlebrewery.com/.

Sambrook's: the tap room had its second birthday at the end of July and this was duly celebrated with a number of guest beers. The annual 'Beer by the River' event is scheduled for 4 to 10 September. It will be held in and around the brewery tap and will also feature guest beers as well as a wide variety of Sambrook's own beers. The New Brew Nights, on the last Thursday of every month, are continuing, with each featuring a new limited edition beer. Sambrook's are experimenting with making some, if not all, of their beers vegan friendly and are looking to produce a gluten free version of their Session IPA. **Peter Sutcliffe** 

**Spartan:** this is a loss to the Bermondsey Mile, where they had been since 2018. Sadly, they closed on 17 June. It is understood that the premises and plant have been sold to another London independent brewery who need additional capacity. We will confirm the details in due course. The owners have retained the rights to the brand name with a view to possibly returning in due course.

**Three Hills:** this taproom/brewery was next door to Spartan. Earlier this year the brewing equipment was moved from the Bermondsey site to consolidate production at their main site in Thrapston, Northamptonshire. The Outpost, as the Bermondsey site is known, continues as a bar. There is also a tap room at the Thrapston site.



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## **South East London winners**

When CAMRA's South East London branch issued a challenge to members to get out there and judge the four finalists in the branch Pub of the Year competition, I thought it would be a great opportunity to try some places I hadn't been to. As we had to visit all four pubs to a deadline, there was no slacking off with just doing two or three. The transport planning wasn't too difficult thanks to Google maps and the like and we managed to fit in all four in one Sunday afternoon and evening. This is my personal viewpoint of the trip.

We started with my local in Plumstead, the super micropub and beer shop the **Plum Tree** (SE18 2UL). It is a fairly recent addition to the local micropub scene and is the first one in Plumstead. It is thriving alongside other locals such as the **Star** 



The Plum Tree taps

(great pizzas), the **Old Mill** and the **Lord Herbert** (doing very well and nicely refurbished). On the day of our visit, the TV was on for the rugby, there was a busy but relaxed vibe (dog and child friendly), and super fresh toilets; just what you'd expect for Sunday afternoon. With both cask and keg (and cider) on offer, everyone's a winner. I enjoyed the Verdant Lightbulb Extra Pale and the Tiny Rebel Hank Golden while my partner enjoyed a Titanic Plum Porter from his home town of Stoke-on-Trent.

Suitably refreshed, we thought we had better move on, jumping onto the 53 bus down to Deptford and a quick trot down the High Street to the **Dog & Bell** (SE8 3JD). Things were very busy here, Sunday roasts and naughty nachos with Irish folk music on a bit later. This is a pretty big pub, so there



was plenty going on: bar billiards, TV for the rugby and quite a lot of younger groups meeting up with friends. This wasn't my favourite pub but I can see why it is popular. There are plenty of beers available!

Time to switch to the train from Deptford Station and up to London Bridge. From there it's no distance to walk to the Royal Oak (SE1 4JU), although if you're feeling lazy you can jump on a bus. Here you will find the Harvey's range, an excellent selection of cask ales, but also available was the scrumptious Goose Island IPA. Not surprising that this was



South East London branch's Pub of the Year (see the last edition of London Drinker). On this visit there was a nice, relaxed Sunday vibe. It's also very visibly a CAMRA supporting pub. Hurrah! It is a great traditional pub; clean inside and out and with glasses polished to perfection. It can't be described as cosy, despite the nice little snug area because the décor is quite bright. We could have lingered here but had to move on!

Our final stop was the **Ivy House** in Nunhead (SE15 3BE). This took a little longer to get to (all the way on the 343 bus) but it was worth the journey. The pub had a great selection of local beers from both Brockley Brewery and Brick Brewery plus Lambeth Walk porter from By The Horns. They also had Southwark Brewing's London Pale Ale which was so nice that



I just stuck to that. They also offer free tea and coffee which is great for non-drinkers. This is a community run pub and it shows. There are things going on that are not beer related (and there is a stage for music etc), but there is definitely potential for more CAMRA involvement and support. It is family friendly and attracts a diverse crowd in terms of age ranges; I'd certainly go here if this was my local.

In short, great beers in all four pubs. However, all pubs need to pay continuous attention to maintaining their standards on the basics such as clean glasses and clean toilets at all times, as well as their enthusiasm for beer. Cheers!

Maria Freeman

# **Beer in Bologna**

arlier this year I travelled to Bologna, Italy's seventh-largest city and culinary capital, with food and architecture in mind rather than beer but a brief internet search ahead of departure had turned up a number of promising-looking bars in the city. Prompted by that, and across four evenings, my three companions and I visited five of these establishments, each with an inviting choice of beers which, although mostly from small Italian breweries, had a distinctly international flavour.



Statue of Neptune in Bologna's Pizza Maggiore

It soon became clear that this city has embraced the 'craft beer' movement which has gathered pace in Italy over the last fifteen years. Bologna is the principal city in north-east Italy's Emilia-Romagna region and, being home to the world's oldest university, has a large student population. Many of the people we saw appreciating beer, on both sides of the bar counters, were under the age of thirty. Draught beer (birra alla spina) seemed particularly popular and that was what we drank; most of the premises displayed prominent blackboards listing the beers available on tap.

Our first visit was to Baladin Bologna, largely a basement bar beneath the bustling Mercato di Mezzo (Middle Market), just east of Piazza Maggiore, the city's historic central square. This is part of a growing chain of outlets owned by the Baladin brewery, located in the village of Piozzo, near Turin. We'd visited their Turin bar five years earlier. I opted for a 4.8% ABV easy-drinking golden beer somewhat in the style of a German helles.

Next up, little more than a five-minute walk away to the south, was Astral Beer, a bar-cum-shop in a rather dingy



parade. Here I tried another 4.8% ABV Germanic beer, a pleasant but unremarkable kellerbier called Franco from the WAR brewery just outside Milan.

Our third port of call was Madama Beerstro, a vibrant bar in the university district on the eastern side of the city centre. Here I drank a double dry-hopped New England IPA from the Lariano brewery, south of Lake Como. This was

predictably dry and robust, though didn't quite taste its 6.7% ABV.

We'd been auite impressed with these three watering-holes, but better places were to come on subsequent evenings. On the north-eastern side of the city centre we found Lortica, a busy, basic bar with a dazzling choice of draught beers that included a pils, a weizen bock, a tripel, a sour ale and a Baltic porter, plus two ales British breweries! Intriguingly, the Baltic porter and one of the British beers,



NEIPA at Madama Beerstro

Wold Top Coastal Series 2, were served from handpulls on the bar. I drank a tasty 6% ABV IPA which appeared to be a house beer brewed by the Rurale brewery near Monza, north



of Milan. I then sampled the Baltic porter, from a small brewery called Opperbacco in central eastern Italy, north of Pescara. At 7.1% ABV this was a touch lightweight for a Baltic, tasting smooth and smoky.

On our final evening in the city we visited what by consensus was our favourite drinking establishment of them all. This was Pub II Punto, a friendly, neighbourhood bar on the western side of the centre which, like Lortica, boasted a remarkable beer board. This included a rauchbier, a lambic-

# **Beer in Bologna**



Beer board at Pub II Punto

style beer, a porter and two IPAs. I started with a 4% ABV Berliner weisse from the Claterna brewery, about 20 kilometres south-east of Bologna. Its tropical fruit flavours might offend the purists but it was pleasant enough.

My second beer was the king of all those I drank in Bologna, a 5.8% ABV saison called (pardon the pun!) Road to Vallonia from PicoBrew in Milan. This was a challenging drink, full-bodied with a dry spiciness. It set me up nicely for our best meal of the trip, just round the corner at Trattoria Da Me.

There were several bars (including at least one brewpub) that we didn't get round to visiting, so Bologna may well have more treats in store. For any reader planning a trip there, do note that many of the bars don't open until late afternoon and some are closed all day on Sundays. That at least allows plenty of time for sightseeing!

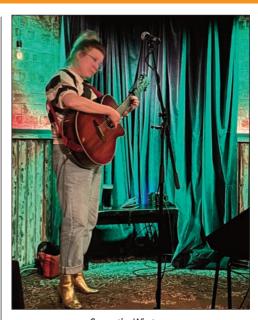
Mark Bravery

## **Save the Harrison**

Tucked away in the back streets of Kings Cross is the Harrison pub, hotel and music venue. They are currently appealing against an arbitration tribunal decision that they must pay their landlords, the Wellington Pub Company, the full amount of rent that was due during the COVID lockdowns. To raise funds for their legal fees, they have organised a series of benefit gigs over the summer. Their small basement venue is the perfect location for folk music.



On 17 May I enjoyed an evening of acoustic sets from Jack Cheshire, Robin Elliott and headline act Samantha Whates, the Scottish singer-songwriter. The three singers met working as bar staff in the pub and they all spoke about how much the place means to them. After finishing her set, Samantha Whates said, "we have to try and save this place", which was met with a big round of applause. You can find out about the campaign to save the pub on their website.



Samantha Whates

There were two real ales available on my visit, Five Points XPA and Timothy Taylor Landlord and a selection of beers on tap from Kernel and Bellfield breweries. The pub also serves traditional home cooked pub food. In June, Camden Council listed the Harrison as an Asset of Community Value which will give the pub added protection against any change of use. The full address is 28 Harrison Street WC1H 8JF. Telephone (020) 72783966. Their website is https://harrisonbar.co.uk.

Joanne Scott





Once upon a time in the enchanting town of Twickenham, there was a place called Brewery Market. It was a magical haven for beer lovers, where the alchemy of hops and barley united hearts and stories.

Brewery Market emerged in 2018 from a dream, Linda wanted to create a gathering place that celebrated the artistry of brewing. This curated market offered a selection of up to 200 remarkable craft beers, with 12 draught lines, each one carrying the essence of its master brewer.



In a remarkable turn of events, Linda was recently asked to judge
the Champion Beer of Britain competition at the Great British
Beer Festival. If you chance upon her during the festival and
mention this tale, she will gift you a voucher for a complimentary
beer, a token of gratitude for your shared journey.

Brewery Market became a cherished destination, fostering friendships and kindling the spirit of camaraderie among beer enthusiasts. Tasting events and collaborations with local breweries added to the enchantment, creating a vibrant community of beer lovers.



The only wine we sell is Barley Wine

Embark on your own magical adventure to Brewery Market, where the enchantment of craft beer awaits. Discover captivating flavours, share laughter, and immerse yourself in the world of beer.





#### WETHERSPOONS NEWS

Asecond pub in London has been sold. This is the Angel in Islington (see under Urban Pubs & Bars below). At 13 July, there were still 13 pubs in London which were either available or under offer. It is understood that at least one further pub has been withdrawn from sale following an increase in its sales. According to the *Propel Newsletter*, during their current financial year, JDW has sold, closed or surrendered the leases of 28 pubs. 15 were leaseholds where the lease had expired or a break clause had been activated. The sales brought in £6.5 million. The company said that 'almost all are related to circumstances where there is another Wetherspoon pub nearby'. JDW still have 827 pubs and have opened three new ones this year.

Recent sales figures showed an increase of 11% compared to pre-pandemic levels and Tim Martin told Propel, "The company expects profits in the current financial year to be in line with market expectations."

#### **YOUNG'S NEWS**

Young's continue to purchase pubs, at least a dozen recently, including three from Marston's Revere brand. All of the sites are 'out of town', except for the Stag in Hampstead (NW3 2QU). Some have hotel potential. Young's have also spent some £60 million on improvements to their existing pubs. Much of this money has been spent in London, examples being the Marquess of Anglesey in Covent Garden (WC2E 7AU) and the Hare & Hounds in East Sheen (SW14 8AH).

There were changes announced at the company AGM on 6 July. Steven Goodyear is standing down as non-executive chairman and will retire from the board at the next AGM. His replacement will be Steve Cooke, who joins the company from international law firm Slaughter & May.

It appears to be common knowledge now that, following Carlsberg Marston's (CMBC) sale of the Eagle Brewery in Bedford, the brewing of Young's brand beers was transferred to Ringwood Brewery in Hampshire. However, in June, CMBC announced that they were putting both the Ringwood brewery and their beer brands up for sale. At least CMBC are not just closing down Ringwood as they did with Jennings and hopefully Ringwood's heritage will be retained (even if it does only go back to 1978!) and people will keep their jobs.

#### **URBAN PUBS & BARS**

As mentioned above, UPB have acquired the lease of the Angel (N1 9LQ) from Wetherspoon's and have renamed it the Junction. In Putney, they have acquired the former Revolution Bars outlet (SW15 6TD) which was once the Railway (ex Wetherspoon's). UPB have also acquired the former Sports Bar & Grill site on the balcony at Waterloo Station (SE1 7LY). They will be renaming it the Victory, presumably after the station's iconic entrance. UPB now have some 41 bars and restaurants in London

#### OTHER PUB TRADE NEWS

As mentioned in the last edition, Fuller's are converting a number of their managed houses to tenancies. So far, this has included the Builders Arms in East Croydon (CR0 6TP) and the Grade II-listed Castle in Harrow (HA1 3EF). Market

Taverns have acquired the Spencer on Putney Common (SW15 1HJ) while Antic have refurbished and reopened the Bird in Hand in Forest Hill (SE23 3HN). One of the former Antic pubs that was repossessed because of rent arrears, the Grade II-listed Leyton Technical (E10 5QN), has now been taken over by the Remarkable Pub Company.

#### **BLACK SHEEP SOLD**

Further to the reports in the Brewery News column, Breal Capital also emerged as the new owners of the Black Sheep Brewery. They acquired the Masham, North Yorkshire, based brewery out of administration. A source at the brewery said that this meant that the brewery 'would continue to produce its beers and the deal would protect jobs'. The brewery's three pubs in Leeds and York have however been closed with immediate effect.

#### **ADNAMS NEWS**

In an interesting reflection of the current trading situation, in the year ended 31 December 2022, Adnams saw sales increase to £64.2 million (from £57.4 million in 2021) yet registered an operating loss of £1.2 million. Beer volumes increased by 2.7%. One interesting new venture concerns the famous Southwold lighthouse, which Adnams now own. You can book tours through Adnams' website (https://adnams.co.uk/products). There is a 113 step spiral staircase to contend with but the views from the top are stunning and the ticket includes a drink in the Sole Bay Inn afterwards.

#### MORE TENANTED PUBS SOLD

Another brewery/pub company has sold off its tenanted pubs. This time it is Hartlepool based Camerons. They have sold 27 pubs to a new pub company called FB Taverns which is owned by someone who the *Propel News Briefing* describes as a 'high-net-worth individual'. This brings FB's estate to some 40 pubs, mostly wet-led community pubs in the north-east of England. Camerons still have 47 pubs across the UK, including the Head of Steam outlets.

#### NO MORE BOTTLE-CONDITIONED PEDIGREE

Carlsberg Marston Brewing Company (CMBC) has discontinued the bottle-conditioned version of Pedigree. The reason given was 'declining sales and rising costs'. I have to admit that I didn't know that there was a bottle-conditioned version. Perhaps better advertising would have helped. CAMRA's national chairman, Nik Antona, a resident of Burton on Trent, described the decision as a 'great shame' and added, "Fortunately, many other brewers across the UK still embrace bottle conditioning and CAMRA's One to Try scheme helps consumers identify these brews." You can find details of the One to Try scheme at https://camra.org.uk/beer-and-cider/beer/one-to-try/.

The Marston's brewery in Shobnall Road houses the one remaining working set of Burton Unions. In the days when Marston's were an independent company, the draught Pedigree brewed using the Unions was reserved for Marston's tied houses in the Burton area. I wonder if this arrangement still holds.

#### **ANCHOR TO CLOSE**

The Anchor Brewing Company in San Francisco was one of the pioneers of what became the craft beer movement in the USA. Sadly, after 127 years, it is closing its renowned Potrero Hill brewery. A spokesperson said, "Economic pressures have made the business no longer sustainable." The spokesperson added that 'repeated efforts' to find a

buyer had failed. 61 people have lost their jobs. Ironically, ABC has not been part of the craft beer movement since 2017 when it was taken over by Japanese brewers Sapporo. In 2022, Sapporo also added Stone Brewing of San Diego to their portfolio and this is where they brew their own brands for sale in the USA.

### **German Kraft - fresh beer and some unusual outlets!**

There are not many breweries that operate in a Grade I-listed building but German Kraft is fortunate to have that distinction. St Mark's is a deconsecrated church in North Audley Street, Mayfair (W1K 6ZA) which was completely refurbished by Grosvenor Estates for the princely sum of £5 million. This stunning building, dating from the 1820s, now houses a branch of Mercato which is full of food and drink outlets and even has a flower shop in the entrance porch. German Kraft has two bars here; one on the ground floor and the other in what used to be the crypt, where the brewery is situated. Production struggles to keep up with demand and so they sell beers from other independents alongside their own.



St Mark's is one of four German Kraft outlets. There are two others which have breweries, at Dalston and at Elephant and Castle, while the one at Brixton is a bar only. The Elephant and Castle outlet was the original site which the four founding friends set up in 2017. For details on background to German Kraft see April/May 2021 edition of London Drinker (www.london.camra.org.uk/viewnode.php?id=27767).

Partnerships and joint ventures seem to be part of German Kraft's DNA. Each venue is unique. Their venture in Dalston for example is situated in a hotel owned by the Locke group. "There is a separate entrance and they give us a free hand. It's unusual in its décor; sort of Miami Vice and a 1980's feel," said Helen Busch, who is German Kraft's beer sommelier and quality control manager. Helen is a natural fit for the organisation. She comes from Germany and originally trained to be a chef. She came to London when she was 18, fell in love with the City and started to come every year before taking the plunge and moving here permanently. "It was a risk as I knew no one," she said.

The beers they sell in each outlet reflect their individual audiences. The beers in Brixton and Dalston tend to be stronger, such as pales and IPAs, whereas Mayfair is dominated by lagers. This does not mean that there is no experimentation. They have been trying a range of pales and IPAs with different hops and they have produced some dark lagers. They are also planning to produce a Berliner Weisse style beer in the summer, served with the traditional red or green syrups. German Kraft properly lager their beers for two months before they are put on sale.

German Kraft do not sell in the free trade. Helen said, "We are driving our sales through our own outlets and this enables us to control our beer quality. All of the beer is served fresh with no pasteurisation and is unfiltered." She added, "The pandemic reinforced our view that we shouldn't change our concept. We have avoided small packaging and so don't have to decide on best before dates; all our beer is served fresh. We keg everything on site ourselves although Elephant and Castle use bags in tanks."



Brewer James Mozolewski

German Kraft's beers tend to be naturally hazy but that hasn't always been the case. Helen wryly observed that, during lockdown, the beer in the tanks dropped clear naturally. Once they were allowed to, they did supply growlers but they have more or less stopped that now.

German Kraft are ambitious and the business is evolving all the time. After the success of the beer

garden at the Elephant and Castle site, they recently opened a rooftop garden at the Dalston venue. But German Kraft have even bigger goals; they are now planning their first overseas outlet. They have chosen a tram shed in Vienna, which is undergoing a major refit. Helen used to live in Vienna and said, "It's a very conservative city. Younger people want new things and this will be something different. Like St Mark's, it will have a food market where people can choose from a range of different cuisines. There are likely to be more projects to come but keeping the same concept." But where? "Probably the UK," Helen thought.

Details of the four German Kraft outlets can be found at www.germankraft.com. And if you do nothing else, seek out St Mark's; it really does take your breath away.

Christine Cryne

## **CAMRA's Members' Weekend - one member's view**

CAMRA membership comes with whatever level of commitment you want to make. Maybe you joined up because you just want to support real ale or you might have been tempted with a special offer at a beer festival. I bet you never joined so you could go to the AGM!

Every year, in April, CAMRA holds its Members' Weekend which includes its annual general meeting and a conference. The AGM is necessary for a constituted organisation: motions, elections, accounts, and all that (to some people) boring stuff. However, it's free to attend for members and there's always a great members' bar where the beers are usually local and very reasonably priced. What's not to like about a beer festival plus the opportunity to explore pubs in another city? There are also fringe events and local brewery tours, although you have to book the tours well in advance. Watch out for the registration e-mail from CAMRA later in the year to register for Dundee in 2024 (26 to 28 April).



In the members' bar

This year was my second year attending an AGM. Correction; second year visiting the members' bar and first year to actually attend part of the business! In 2022 the Members' Weekend was in Eastbourne. The weather was glorious; it's the seaside, and there's the Downs to explore... We did however manage an interesting trip to the Long Man Brewery. So, the meetings weren't quite as attractive but we should be grateful to those that do the governance work because someone has to!

Fast forward twelve months to Sheffield and I thought that it would be rude not to pop in for a second year. I also

wanted to hear about the Inclusion, Diversity and Equality (IDE) Review. It's important that CAMRA is tackling this issue; the final report runs to several pages and 24 recommendations. Looking at the mass of white, middleaged males in the audience it's clear that CAMRA still has a long way to go to be anything like representative of the population. It was also disappointing to hear about the outdated and offensive behaviour that the review reported on. Let's hope things will change. CAMRA must do more to be more welcoming to those who haven't felt included previously. What is your branch doing to tackle the recommendations? Are they thinking about how to improve the diversity of our organisation? On reflection, some of these challenges are not unique to CAMRA, so perhaps the hive mind will come up with some solutions that have worked in other organisations and can be tweaked for CAMRA.



The Fat Cat

Sheffield has some fantastic pubs, so we had to sample a few! The Members' Weekend booklet contains pub recommendations from the host branch, something which is always helpful for a newcomer. On arrival at the railway station, I'd recommend starting with a little thirst quencher at the Sheffield Tap (Pub of the Year for Sheffield City Centre in 2022). There was a useful map to the Kelham Island area available and there is also information on the CAMRA Sheffield website. Some super pubs were sampled: Alder, the Old Workshop (great vegan menu), the Millowners Arms, the Fat Cat (no relation to the wonderful Fat Cat in Norwich), the Kelham Island Tavern and the Shakespeare. There were a few others but I can't quite remember them all... It was an excellent weekend! Sheffield is a lovely city, worth exploring and not just for the pubs.

Maria Freeman

# **Hackney Church - beer for all sorts**

In 2018, when St John's Church in Hackney received funding for a refurbishment intended to help 'liven up the place', someone then involved with the church came up with the novel idea of starting a brewery and the Hackney Church Brew Company was born.

In 2022 Hamish Glenn came on board. Hamish said, "I thought it was a bit of fun and I have always been involved with the hospitality sector. I have opened a number of venues in the past, both in Britain and around the world. I have some sleeping partners in this venture but I am the MD. The ethos of Hackney Church is 'beer for all sorts'. We are the church of beer and we like to do good for the local community, directly impacting on people's lives."

This approach is reflected in their adoption of a charity each quarter. The staff come together to suggest and choose a local charity that has a direct impact on the lives of people who live in the area. The funding comes from the idea of 'paying forward a pint'. To quote from their leaflet, 'When you order a pint from the bar, think of it as buying a pint for a mate who is not there'. Hackney Church then match however much has been raised in that quarter. The chosen charity at the time of the Tasting Panel's visit was the Hackney Migrant Centre, which provides advice and support for local immigrants.



Jacob

Hamish is assisted by head brewer, Jacob Hobbs, who also joined the brewery in 2022. Jacob was previously with Redemption and explained, "Back at Redemption I started their first keg beer. When I arrived here, there were only a couple of Hackney Church beers on tap but plenty of lines. I started from scratch, creating new beers." These days, most of the taps are full with Hackney Church beers. There are six beers in their core range, most having a church related name such as Ascension, Halo, Renaissance and St Clements although 'the names can't be too risky'. Jacob expanded, "We try and have a dark beer on and we do occasional collabs as well as our one offs. But we are not just for beer nerds; we are here for different people, ensuring we always

have beer that is recognisable. I promised my dad there would always be some beer for him to drink." (To find out more about Jacob's interesting background see the December/January 2021 edition of London Drinker.)

The brewery and the tap room are housed in adjoining railway arches in Bohemia Place (E8 1DU). The brewery has a brew length of 2,000 litres (around 12 barrels) with five fermenters. Two additional ten hectolitre vessels are due to be added shortly. With a six week maturation period for their lagers, they need the extra capacity. Unlike many breweries, Hackney Church can do reverse osmosis with its water: this is where the salts are removed to leave a soft water, which is essential for a good lager. The other piece of equipment that many smaller breweries don't have is a malt mill. Hamish explained, "We have a lauter system for our malts and it's really helpful if we can control the grain size." Lautering is more common on the continent than in the UK. The process is designed to extract as much sugar from the malt as possible. It is usually a three-step process at the end of a mash, involving recirculation and sparging of the grain bed.

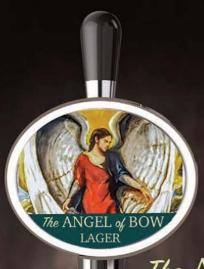


The Tasting Panel in action

Once brewed, the beer is put into either kegs or tanks; you can spot the latter above the bar. The beer put in the tanks is mainly their bigger sellers. The seating besides the bar is high tables and benches and they weigh a ton; don't try to move them! There is a small seating area outside at the front and a larger canopied area at the back with picnic type seating, overlooked by the kitchen. The food is provided by Lagom, owned by a Swede called Elliot Cunningham, and is more than just the usual burgers.

The Hackney Church Brewery and Tap Room is just a few minutes' walk from Hackney Central Station; the station which you get off at if you are going to Pig's Ear Beer Festival. So, if you are going to the festival this year, this tap room makes a good finishing point and train waiting room! The tap room opens on Wednesday and Thursday evenings and all day Friday to Sunday. For details see <a href="https://hackneychurchbrew.co/">https://hackneychurchbrew.co/</a>. You can find the London Tasting Panel's tasting notes in the London Breweries' section of the regional website: <a href="https://www.london.camra.org.uk">www.london.camra.org.uk</a>.

Christine Cryne



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## **Return to Clapham**

or this afternoon's little sortie I got the train to Clapham Junction followed by a G1 bus to Clapham South. From here I made my way through the side roads to find a little enclave of shops and restaurants that I had never visited before. Here I found what I was looking for; the *Good Beer Guide* listed Abbeville.

This is a double fronted, light wood framed establishment with tables and chairs set out on the pavement. Until 2003 it was a restaurant and wine bar but it has now been converted into a gastro pub. The bar is at a raised level on the right hand side of the building so, going up three steps, I entered the nicely traditional dark wooded bar that runs



lengthways to the rear. It's all very narrow with high stools and chairs at the bar for seating and a brass rail to rest your feet on. The main seating area seemed be in the other half. There was one upholstered bench facing out towards the vets opposite. The floor is of dark wood while the walls have painted wood panels covered with lots of framed old style pictures, butterflies and deer horns. The bar back is of plain mirrored glass. It was about 5pm and there were several customers, mainly sitting out on the pavement. At the bar there were three ales on offer: Timothy Taylor Landlord, Harvey's Best and Sambrook's Wandle. I went for the latter at £5.00, not bad for the area and it was good. Altogether a nice little gem with a good ambience.

Leaving there, I headed to the centre of Clapham, passing some previously visited pubs, King & Co and the Belle Vue. Taking a couple of side roads off the High Street, I found the Stonhouse, on Stonhouse Street no less (previously the Windsor Arms). It is a three storey sand brick building standing at an angle on a corner, with the lower level painted cream. I'd been here in March 2016 when I had a pint of Sambrook's Scrumdown for £4.00. Today there was Landlord and Harvey's at £5.00, which I had and it was good. Actually, there was an offer on until 7pm, of two pints for the price on one! The decor is all quite smart in a basic traditional style, with a centre three sided bar and a mixture of seating: chairs and tables, high stools, benches and some upholstered benches. The floor is of dark wood and the walls painted



black and cream, with a few jazzy framed pictures plus long pale red curtains at the windows. There are several narrow supporting pillars, one of metal. It was now 6pm and there were a few customers coming in.

Continuing along the side road I next came to the Clapham Tap, a two storey brick building on the corner with its lower half painted dark blue. The pub was originally named the Manor Arms and, for a while, was a Craft Beer Co house. I came here in 2015 when it was under that guise and serving ten ales. I tried the Kent Goldings at £4.15 and also



Blue Monkey Bonobo at £4.35. I returned the following March and wasn't impressed when, at their beer festival, I had to buy a non returnable glass for £3.00! I was about to walk out but another customer gave me a glass so I stayed for one. On this occasion I found that there weren't any cask ales on at all. I don't know what was going on but, on asking, the bar staff confirmed this was so and I left.

# **Return to Clapham**

It was a short walk to the Bread & Roses. This is a three storey brick building with bushes and shaded seating at the front of it. Originally called the Bowyer Arms, it was reopened in 1996 as a free house by the Workers Beer Company. The name comes from a song popular during a strike of women textile workers in Massachusetts, USA, in 1912. On previous visits here in 1998 and 2003, their Workers' Ale was brewed by Smiles of Bristol. Inside it is all very basic with a centre L shaped bar and a stage to one side. It has a dark wood floor, high stools and tables at the front and three wide brown leather seating bays. It is a live

music venue and also has its own theatre, as the framed pictures illustrate. There is also a nice etched Irish whiskey mirror on the wall. Today's house ales seemed to be brewed by Greene King, Amplified and Bread & Roses Pale, along with Sambrook's Wandle. I went for the latter at £5.00 which seemed to be the standard price today. It was good. It was now about 7pm and the pub was busy enough so time to head home. The end to another interesting day. *Clive Taylor* 



## 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 milliitre, 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.

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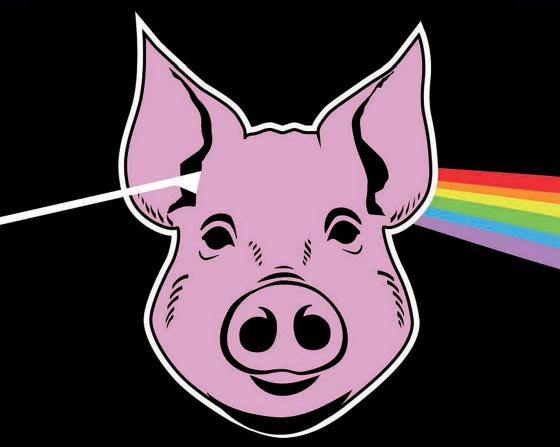
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# **WHAT IS WHATPUB?**



hatPub? is CAMRA's unique 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 pubs that do not sell real ale or have closed. 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!).

You will find opening times, descriptions, facilities, maps and, of course, details of the real ale and cider on offer. Every effort is being made to update entries to show each pub's current situation but, as readers will appreciate, this is a substantial undertaking and so we cannot guarantee that every entry will be updated immediately to reflect every change. WhatPub is, incidentally, not to be confused with the Good Beer Guide 'app'. Good Beer Guide pubs are, of course, included on WhatPub but you cannot simply search for GBG pubs in a particular area.

WhatPub? Update publishes news items collated by Greater London branches, often from information supplied through the 'Submit Update' button on WhatPub. We aim to report all openings and closures of places that satisfy the CAMRA definition of a pub (including those selling draught but not real ale); all pubs that add or remove real ale; and changes of name, ownership or beer policy. Readers are encouraged to visit WhatPub? for pub details, and to 'Submit Update' when they find incomplete or out-of-date information.

#### NEW & REOPENED PUBS & CLUBS – NCLUDING THOSE CONVERTED TO REAL ALE

#### **INNER LONDON**

E1W, VICINITY Tower Hotel, St Katharine's Way. Located in the Tower Hotel, a modern bar and restaurant with views of Tower Bridge. Keg beer. Previously the hotel brasserie. E8, DOLPHIN (Stonegate), 165 Mare St. Reopened but with reduced hours.

E16, HUSK BREWERY TAPROOM, Unit 1a, Brunel Street Works, 5 Silvertown Way. New build unit completed in 2023 in block of flats replacing the existing brewery and taproom (see below). Soft launched on 1 July, the brewery advises there may be issues while they settle in; check opening hours on social media.

**E16, ROYAL STANDARD**, 116 Albert Rd. Reopened June under new management after a refurbishment and a year's closure.

E17, WALTHAMSTOW TRADES HALL CLUB, 61-63 Tower Hamlets Rd. One regular cask ale (Tribute) and cans from Exale brewery. In June 2023 cask ale was £3 a pint! N6, ROSE & CROWN, 86 Highgate High St. Reopened as

the **CROWN**. An addition to the Northern Union operated pubs, a company that has taken previously closed pubs such as the Old White Bear in Hampstead and reinvigorated them. London Pride, Leeds Pale and two guests from London and/or Yorkshire breweries. Spent a decade as a Pain Quotidien chain bakery/cafe.

N7, ADAM & EVE, 489 Liverpool Rd. Reopened as BLEND: coffee by day, cocktails and seemingly a couple of taps for 'craft'/foreign keg from the Lion Brewery and live music six days a week.

**N21, BUSH HILL PARK GOLF CLUB**, Bush Hill. Real ale available from the Marston's range.

**SE1, ALEXANDER HAY** (Stonegate), Unit 22, Hays Galleria. Cask beer introduced in June 2023: Sharp's Doom Bar. St Austell Proper Job.

**SE1, MONDO BEER & PIZZA**, Arch 232, Bank End. A new joint venture between Mondo Brewing and Joe Public Pizzas, opened in spring 2023 and in effect a Mondo taproom with Californian pizzas. Draught beer is served from 16 taps some of which are fed from large copper tanks overhead.

**SE1, SHIP** (Fuller's), 68 Borough Rd. Fuller's gave up their lease early 2023 and the pub was reopened in June by London-based True Pub Co. London Pride, Landlord and Seacider initially available.

**SE5, BEAR** (Wellington), 296a Camberwell New Rd. Having closed in Nov 2017 and the upper floors converted into flats, the pub finally reopened in May 2023 under new management. Solitary handpump with Bath Gem.

**SE11, ROYAL OAK**, 355 Kennington La. Having closed in early 2023 when the licensee retired, the pub was subsequently acquired by Windmill Taverns and reopened as **MC & SONS**. Sambrook's Pumphouse Pale was recently a guest.

**SW9**, **TAPROOM BY BRIXTON**, 43-44 Granville Arcade, Coldharbour La. Reopened as **KRAFT BRIXTON**, a new outlet by Kraft, the brewer of German-style beers. Up to four of their beers are available (brewed at their Elephant & Castle site), e.g. Heidi Helles, Knut NEIPA, Lotte Hefeweizen, Maike California Pale. Small seating area, board games.

W2, ARCHERY TAVERN, 4 Bathurst St. The STABLEHAND is a new gastropub in the former Hall & Woodhouse Archery Tavern that closed at the start of 2006 when the lease ran out. The site dates from 1839 and the old pub was named after the archery range on which it was built. The site then became a restaurant. The menu indicates two cask beers from Windsor & Eton and Rebellion IPA.

WC1, SQUARE PIG (GK/Metropolitan), 30-32 Procter St. Real ale reinstated after refurbishment. House beer called Oink!

WC2, BELGO CENTRAAL, 50 Earlham St. Reopened after a couple of years closure as BIERSCHENKE BIERKELLER They pour only draught beer brewed in Bavaria from

## WhatPub? update 57

Paulaner and Hacker Pschorr, four types from each. Half a dozen bottled beers also available, complemented by traditional German food.

#### **OUTER LONDON**

**HILLINGDON, PRINCE OF WALES** (Sahara City), 1 Harlington Rd. Reopened following fire.

**MITCHAM, POPPY CLUB**, 26 St Marks Rd. Royal British Legion Club still serving Young's Bitter, not previously reported.

NEW MALDEN, HARLEM, 94 High St. American Italian restaurant and bar in former bank premises. Six keg taps. OLD ISLEWORTH, TOWN WHARF (Samuel Smith), Town Wharf, Swan St. Reopened.

**SURBITON, BLUE ORCHID, 12** Claremont Rd. Reopened as the **SURBITONIAN VINE**.

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

#### **INNER LONDON**

E8, PUB ON THE PARK (Camden Bars). No longer sells real ale.

**E9, WHITE POST** (Towpath Bars). Ceased trading end of December. Future uncertain.

**E16, HUSK BREWING TAPROOM**, 58A Railway Arches, North Woolwich Rd. Closed due to relocation. See new openings above.

**E17, BIG PENNY SOCIAL.** Reported no real ale. The handpumps were removed some time ago but a cask ale was usually available from one of the taps.

**E17, WILLIAM MORRIS** (Heineken). Closed while transferring to a new tenant.

N1, DUKE OF WELLINGTON (Stonegate/Frontier Pubs), 119 Balls Pond Rd. No longer sells real ale but might when the football season starts.

N8, CARBOYS, 55 Park Rd. Closed in the spring.

**N8, TOLL GATE** (Milegate), 26-30 Turnpike La. Reopened but does not appear to sell real ale.

N15, PALM. Handpumps unused (again).

N16, LECONFIELD (Stonegate). No real ale but might put one on in the autumn.

N17, SHIP (Heineken). Closed, future uncertain.

**NW1, COBDEN ARMS** (Banner Inns). Closed 25 May 2023 after 30 years being operated by the same family. Apparently to be taken over by an independent chain that runs about 10 pubs including the Brondes Age in Kilburn.

NW10, BAR 117. Boarded up, future uncertain.

**SE1, DOVER CASTLE**. No real ale, handpumps removed. **SE1, TELEPHONE EXCHANGE** (Fuller's). Closed in May, future uncertain.

**SE13, FOX & FIRKIN** (Atmospheric). No longer sells real ale. **SE14, ONE FOR THE ROAD**. Closed some time in 2022.

**SE14**, **ROSE PUB & KITCHEN** (Urban Pubs & Bars). No real ale, handpumps removed.

**SE14, WALPÖLE PUB & KITCHEN**. Now simply **WALPOLE**. Taken over by Fourpure in September 2022 showcasing that brewery's keg beers, renovated in May 2023. No real ale, handpumps removed.

SE16, PARTIZAN BREWING TAP ROOM. Closed in April. SE16, SPARTAN BREWERY TAP ROOM. Closed in June. SE19, AFFINITY BREW CO. Closed with lease on the market.

**SE22, DULWICH BEER DISPENSARY** (Southey Brewing). Closed late May.

SE27, QUEEN OF THE SOUTH. No longer sells real ale. SW1, MOO CANTINA ARGENTINA. Closed, future uncertain.

**SW2, SYMPATHETIC EAR** (Canopy Beer Company). The bar closed on 19 December 2022 with the closure of Canopy brewery.

**SW4**, **33 ABBEVILLE ROAD**. Closed November 2022, future uncertain.

**SW9, CAFE CAIRO**. Closed, future uncertain. **SW15, CEDAR TREE**. Closed in 2021. Planning applications submitted to convert to either flats or retail. Upstairs already converted to flats.

**SW15, LOST SOCIETY**. Closed November 2022, lease on the market.

**SW16, CARMINE**. Closed c. June 2022, being marketed. **SW19, FIRE STABLES** (Young's). No real ale, handpump unused.

**SW19, GARRATT & GAUGE** (Stonegate). No real ale, handpumps removed.

SW19, OLD FRIZZLE (Livelyhood). No longer sells real ale. W1, COURT (M&B). No real ale.

W1, MR FOGG'S SECRET GARDEN (Inception). Now an events venue.

W1, RUNNING HORSE (Grosvenor Estates). Closed as part of major redevelopment. Remaining at the corner of Davies Street and Davies Mews, the pub is undergoing renovation works to repair its historic features as well as creating guest bedrooms in existing rooms on the upper floors.

W4, BETTY. Closed January 2023, future uncertain.

#### **OUTER LONDON**

CHIPPING BARNET, CHIPPING WORK SHOP. Pop-up closed 25 March 2023

**CR4, KINGS ARMS** (Novo Pub). No longer sells real ale. **CROYDON, MATTHEWS YARD**. These premises closed on 1 June 2023 as part of a planned move to new premises in central Croydon.

**ENFIELD, LION** (Heineken). Real ale discontinued, pending new beer lines.

**GREENFORD, BRIDGE HOTEL** (Starboard Hotels). No longer sells real ale.

**HACKBRIDGE, RED LION** (Heineken). The three handpumps are no longer used for cask ale.

**ISLEWORTH, CASTLE** (Punch). Closed, future uncertain. **MITCHAM, KINGS ARMS**. By June 2023, cask beer (latterly Doom Bar but previously London Pride) had been abandoned.

NORTH HARROW, McCAFFERTY'S FREEHOUSE (Voyage Inns). Stopped selling real ale a while ago.

**ROMFORD, MAWNEY ARMS** (M&B/Ember Inns). No longer sells real ale.

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**SOUTH RUISLIP, GOURMET 4** (CitiGroup/Gourmet 4). Closed c. May 2022; McDonalds have applied for a premises licence

ST MARY CRAY, BEECH TREE (Heineken). As of October 2022, cask ale had been discontinued with no plans for its reinstatement.

WELLING, FORESTERS ARMS (Wellington). Closed with internal items (reportedly including the bar) removed. Planning was granted on appeal in February to build two homes on the pub car park.

#### OTHER CHANGES

#### **INNER LONDON**

E18, GALLERY (Tavern Property Co). Reopened and renamed E EIGHTEEN in June 2023, British cuisine with upstairs cocktail bar.

N1, TALBOT (Stonegate/Syrup Pubs). Taken over by Frontier Pubs in June 2023.

N7, ZUBI, 144 Holloway Rd. Renamed BASEMENT 144. Appears to be an event venue.

NW3, STAG (Perritt & Perritt). Young's have bought the freehold. SE1, THREE STAGS (Greene King). Became a free house in June.

**SE14, TELEGRAPH AT THE EARL OF DERBY** (Remarkable Pubs). Acquired by Parched London in May 2023 and renamed **EARL OF DERBY** since refurbishment. Brockley Summer XPA; Five Points Pale and Taylor Boltmaker initially available.

SE23, BIRD IN HAND Reopened at the end of June after refurbishment. Now run by Antic. Initially available were Volden Session and Pale, Sharp's Solar Wave, Taylor Landlord, Thornbridge Jaipur and Wimbledon SW19.

SW16, EXHIBIT B (Heineken). Renamed SW16 BAR & KITCHEN. Describes itself as an all-day bar, restaurant, workspace & deli. Wine, cocktails, draught beer & coffee are served alongside a casual quality food offering. Keg beers include Beavertown Neck Oil and Brixton Reliance.

SW18, CRANE (Punch). Sold to VSP88, a real estate company that bought and reopened the Star in South Harrow.

W1, LONDON GIN CLUB (Inception).
Renamed MR FOGG'S HAT TAVERN & GIN CLUB.
W1, MARKET PLACE, 11 Market Place, W1W 8AH.
Renamed OXFORD MARKET.

#### **OUTER LONDON**

**CROYDON, SPREAD EAGLE** (Fuller's). Under the tenancy of Whelan Inns since 6 April 2023 but still serving Fuller's beers.

### **Letters**

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

In both cases, please state 'letter for publication' so as to avoid any misunderstandings.

#### Pub closures

Your April/May edition's editorial certainly hits the nail on the head. I'm saddened to learn of pubs being permanently closed but do understand, and sympathise, when owners deem their businesses no longer viable. In Romford's bustling South Street, near the town's railway station, the World's Inn has called it a day. This establishment was well furnished, had a wide range of quality beers (supplemented by guest ales), good food at competitive prices and trade was always brisk. The last point makes it the 'economics of the mad house' to have the premises now boarded up. Many objections were raised and letters expressing dissatisfaction with this closure have appeared in the local press. This business was run by a major pub chain to whom I wrote requesting that they reconsider. All I got in return was an e-mail from one person informing me that my views had been forwarded to

somebody else. It's bad enough when pubs are forced to close but even worse when those closing make it onto London Drinker's ever lengthening closure list when they were doing well!

#### Dave Ainsworth

#### Kicking off...

I started to watch the Champions League final in a pub near Fenchurch Street station. I ordered a drink just before kickoff which cost £5.50. When I went back to the bar for another I was told that the price was now £6 as the match had started. In 50 years of drinking and watching football in pubs I have never come across that situation before. Needless to say I left and went to another establishment. As Tommy Cooper used to say, it wasn't the principle, it was the money!

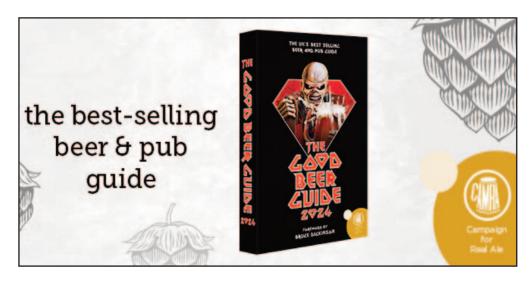
### **CAMRA Books news**

The next edition of CAMRA's flagship publication, the 51st Good Beer Guide, will be published on 28 September. Watch out for news of launch events in London. The forward for this edition has been contributed by Bruce Dickinson of the band Iron Maiden. Consequently, the cover artwork is possibly the most striking in the Guide's history. As many readers will be aware, Bruce and his band have their own brand of cask ale, Trooper, brewed by Robinson's of Stockport. The brand celebrates its tenth anniversary this year.

CAMRA's National Chairman, Nik Antona, said, "We're honoured to have Bruce Dickinson pen the foreword for the Good Beer Guide 2024. As we enter our second half century of producing the guide, there is no one better to introduce this year's edition, and highlight what makes these institutions so worth visiting. The last few years have been an incredibly difficult time for the industry and we need more support than ever before to keep our nation's pubs open and thriving. I'd encourage everyone to use this year's guide to visit the very best pubs across the UK and support them for generations to come."

Inside, you will find what you would expect: details of 4,500 of the best pubs across the UK, selected on merit by CAMRA members with no fees being involved. Full information on the UK's breweries is included, as ever, in a form not available in similar publications. Again, the information is gathered by CAMRA members.

To pre-order the Good Beer Guide 2024, go to https://shop1.camra.org.uk/. There is also a hardback edition but pre-orders for this closed on 24 July. It may however be worth checking in case there are any left. Similarly, there is a version with a different cover, available to CAMRA members only and also with a deadline of 24 July.



#### CASK

Don't forget: you should be able to buy your copy of Des de Moor's new book, **CASK**, at the Great British Beer Festival. It is published on 1 August, the event's opening day. It explores in depth the uniqueness and importance of cask beer. With the future of cask still uncertain, this book lays down why the foundations of British beer culture and heritage would not be the same without it.

#### **Surrey Pub Walks**

Reader Matthew Ogborn has contacted me over a new book that he has produced and in which readers may be interested. It describes 20 circular walks in Surrey, including the Surrey Hills Area of Outstanding Natural Beauty. The walks range between two and five miles and at the heart of every route is a top-rated local pub. There are full details of each route, including maps and directions. The book comes in A5 format (soft cover), 96 pages and costs £9.99 plus delivery. It can be purchased direct from the publishers at: https://countrysidebooks.co.uk/collections/most-popular-titles/products/surrey-pub-walks-20-of-the-best-circular-routes. ISBN 9781846744129 £9.99

August for the people and their favourite islands. Daily the steamers sidle up to meet the effusive welcome of the pier. (W H Auden - Look Stranger! 1936)

That conjures up images of summer holidays, doesn't it; takes me back to days out going up and down the Clyde in 1970. I started growing a beard on that holiday.

Hello and welcome to August. Well, it's actually 1 July as I'm sitting here typing this but you know what I mean. We've already had the hot weather; some of us have a hose pipe ban as well. Who knows what it will be like by the time this lands in your local pub?

Let's have some number puzzles (that should dissipate the jollity):

- 1. 12 LS of JH
- 2. 1 ER for a N in C
- 3. 8 PA in the TC
- 4. 10 C in a L of the RA
- 5. 97 is the HPN with TD
- 6. 5 G of KC the T
- 7. 3 NOH by LD
- 8. 143 is OS of a G
- 9. 1 C on the E of a C in the A
- 10.8 C on a D

This time for 5BY4 I thought of giving you a random array of saints' days to sort out. But then, when I looked past the four UK patron saints (and maybe St Swithin), I thought nobody's going to know (or give a monkey's) about them. Consequently, after a bit of wasted research, I settled on the ten English counties with the highest high points. Then, reckoning you couldn't be expected to know the elevations of lots of hills all over the place, I decided to give you the counties and the elevations of their major prominences (ooer, get him!) and see if you could identify their names. I think you might get a reasonable number of these and then try to fill in the gaps. Anyway, see how you get on with them:

- 1. Cumbria (978m)
- Northumberland (815m)
- 3. Durham (788m)
- 4. North Yorkshire (736m)
- 5. Herefordshire (703m)
- Derbyshire (636m)
- Lancashire (628m)
- Devon (621m)
- West Yorkshire (582m)
- 10. Cheshire (559m)

- A. Kinder Scout B. Black Hill
- C. Green Hill
- D. Mickle Fell
- E. Shining Tor
- F. Scafell Pike
- G. The Cheviot H. Whernside
- Black Mountain
- J. High Willhays

Having gathered all this information from a certain on-line encyclopaedia, I thought that a couple of other fascinating (?) facts would ease us gently into the Trivial Knowledge guestions. Then, after that, I thought I would just carry on with other stuff of a geographical nature.

1. Two counties are listed at 28th equal with their high points 261 metres above mean sea level. The two high points are Whitehorse Hill and Ebrington Hill; in what county is each situated?

- 2. I'm not sure why but in the table of high points (on a certain web site), the City of London is defined as a ceremonial county. It's high point (the lowest in England) is High Holborn. What is its elevation?
- 3. Still on matters geographical, the world's largest currently operational tram system has 250 kilometres of double track and runs a fleet of 493 trams over 24 routes. In what city is it located?
- 4. Another biggest: what is the world's largest reservoir by volume at 180.6 cubic kilometres and where is it located?
- 5. Back in February I asked you to sort the UK's ten longest rivers by their lengths. Now, what UK river has the greatest discharge, with a mean flow of 179 cubic metres per second (about142 million gallons per hour)?
- 6. A few days ago (as I write this) it was reported that Jamie Aarons has set a new record by scaling all of Scotland's Munros in 31 days, 10 hours and 27 minutes, an improvement of over 12 hours over the previous record (and 45 days better than the previous women's record). How many Munros (mountains over 3,000 feet) are there?
- 7. The first person to complete the 'bagging' of all of the Munros was A E Robertson; in what year did he achieve this feat?
- 8. We all know (don't we?) that the highest Munro (and mountain in the UK) is Ben Nevis at 1,344 metres (4,409 feet) but what is the second highest peak and the only other one over 1,300 metres (1,309m/4,295 ft)?
- 9. Which is the largest National Park in the United Kingdom, with an area of 4,528 sq km (1,748 sq mi) and so designated on 6 January 2003?
- 10. And which is the smallest National Park at 303 sq km (117 sq mi), designated by its own act of parliament on 1 April 1989?

Well, there we are then. I hope you found a nice cosy/cool corner of the pub/garden to sip your warming/cooling pint of porter/golden ale [delete as appropriate] to solve these puzzles/curse the compiler [ditto]. Have fun until the next lot comes along to plague you!

#### Andy Pirson

#### Answers from the June/July edition

As usual, here are the solutions to the puzzles set in the June/July edition:

#### Number puzzles:

- 1. 3.032 Miles is the Mean Diameter of Mercury
- 2. 4 Chambers in the Human Heart
- 3. 2 Stations on the Waterloo and City Line
- 4. 8 Engines on a Boeing B Fifty Two Bomber
- 5. 201,168 Millimetres in a Furlong
- 6. 6 Strong Breeze on the Beaufort Scale
- 7. 2 Separate Terms as President of the USA by Grover Cleveland
- 8. 4 Underground Lines at Waterloo Station
- 9. 2 Points for a Cannon in Billiards
- 10. 17 is the Atomic Number of Chlorine

#### 5BY4 (Recycling Codes):

- 1. 50 Wood
- 04 Polyethylene (low density)
- 3. 70 Glass (clear)

### **Idle Moments**

- 4. 22 Paper
- 5. 09 Alkaline battery
- 6. 41 Aluminium
- 7. 12 Lithium Battery
- 8. 06 Polystyrene
- 9. 20 Corrugated cardboard
- 10. 01 Polyethylene terephthalate (PET)

#### General knowledge:

- 1. Pogonophobia is a fear of beards.
- 2. A Triskaidekaphobe is frightened of the number thirteen.
- 3. If you suffer from...
- Hippopotomonstrosesquippedaliophobia, you are frightened of long words. I don't know what you call somebody frightened of irony.
- 4. Acrophobia is a fear of heights.
- Before King Charles III, the country's oldest monarch to be crowned was King William IV, who was 66 years old at his coronation on 8 September 1831.

- The earth tremor felt in Westminster Abbey on 2 February 1626 occurred during the coronation of King Charles I.
- Although slightly clouded by history, it is believed that the first monarch to be crowned in the Coronation Chair was King Edward II (in 1308)
- Still thinking of things royal after the coronation, the person currently fifth in the line of succession to the throne is Prince Andrew, the Duke of York.
- On the morning of the coronation of Queen Elizabeth II, it was Matins the Abbey cat who was found asleep on the cushion of the Coronation Chair.
- Lastly on the royal theme, the building which is the most senior royal palace in London (and London residence of the Prince of Wales etc.) is St. James's Palace.

# Why should I join CAMRA?

As a CAMRA member you will have access to lots of beer-related benefits. You can take advantage of these at home, at events, and in pubs. Here are some of the options for you to explore:

The campaign: keep up with the campaign that your membership is supporting with our What's Brewing online publication, available online here https://wb.camra.org.uk/.

- \* Beer discounts: your membership card and vouchers get you discounts on your beer at pubs up and down the country. Check out whatpub.com, search for locations and use the filters to find great pubs near you with features you like.
- \* Beer festivals: as a member of CAMRA, you get free or reduced price entry to our 160 beer festivals up and down the country. Search for a festival near you on our website, get out and try new brews!
- \*The CAMRA shop: did you know that CAMRA is also an award-winning book publisher? As a CAMRA member, you have access to preferential rates at our shop for books, merchandise and more. Take a look on our website today. https://shop1.camra.org.uk/.
- \* Member benefits: your membership should allow you to save money on the things that matter to you, which is why we work with industry partners to bring you great discounts. We're adding more to our website all the time; see https://camra.org.uk/join/membership-benefits/partner-benefits/.
- \* Keep in touch: whether you're on our website, in the pub, or at a beer festival, having a voice and getting involved will allow you to get more out of your membership. BEER Magazine and our CAMRA YouTube channel are a great way to keep up to date with CAMRA news and beer, cider and perry in general (https://www.youtube.com/user/CAMRAOFFICIAL). Our Learn and Discover platform and Pubs. Pints. People. Podcast are also the perfect ways to grow your knowledge in the industry.

Annual subscriptions (as from 1 July 2023) are:

- Single membership, paid by Direct Debit, £30.50;
- Joint membership (partner at same address) £38.50.

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'.



INDEPENDENTLY BREWED BEERS FROM ACROSS THE U.K.



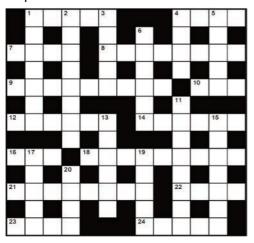
BY BEER ENTHUSIASTS FOR BEER ENTHUSIASTS

# \*\* CAMRA GREATER LONDON \*\* PUB OF THE YEAR 2023



48 WEST STREET, CARSHALTON, SURREY. SM5 2PR. T: 020 8240 1255 WWW.HOPECARSHALTON.CO.UK @PUBCATHOPE

# Compiled by DAVE QUINTON £20 prize to be won!



Name	
Address	

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

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

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

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

#### JUNE/JULY SOLUTION



#### **ACROSS**

- 1. Tries to get rid of American money. [5]
- 4. Stinking row! [4]
- 7. I controlled the country. [4]
- 8. Think about putting spirit in stewed tea. [8]
- 9. Arrived with Mark and another bloke to make cheese. [9]
- 10. Charge for short measures. [3]
- 12. Heading off serious crime is the justification. [6]
- 14. It may help you to stand up straight. [6]
- 16. It offers protection in two ways. [3]
- 18. Ship does besiege southern city. [9]
- 21. Legendary hero enters Spanish house for a smoke. [8]
- 22. Top primate getting cross. [4]
- 23. Without it you're broke. [4]
- 24. Smooth papers. [5]

#### DOWN

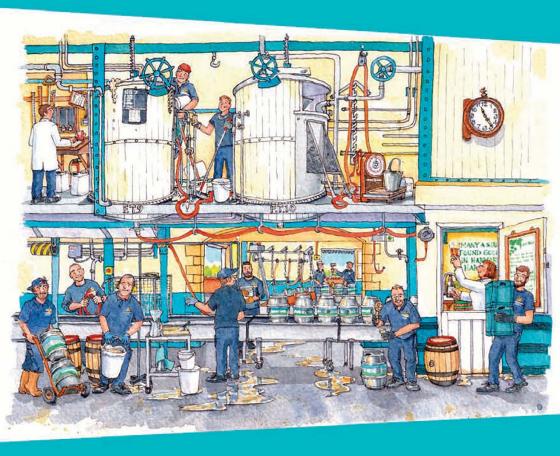
- 1. Anger in pub causes attack. [7]
- 2. Talk together, or the opposite? [8]
- 3. Clean plants. [5]
- 4. Split payment. [4]
- 5. In a cannon it really is explosive. [5]
- 6. Acting on the spur of the moment, naughty child to wander endlessly. [6]
- 11. A garb one embroidered for some peers. [8]
- 13. What's the point of a sewer? [6]
- 15. Passes on after putting ecstasy in cigarettes. [7]
- 17. Picture of one wise man. [5]
- 19. Walk quietly onto vehicle. [5]
- 20. Knock out a small barrel. [4]

# Winner of the prize for the April/May Crossword: Alan Welsh, Epsom

#### Other correct entries were received from:

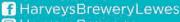
Ted Alleway, Tony Alpe, Roland Amos, Pat Andrews, H Arnott, Adey Atwell, C Bloom, Tony Bowles, Hugh Breach, Kelvin Brewster, Jeremy Brinkworth, Brendan Butler, John Butler, Avi Chaudhuri, Hilary Clark, John Clark, Kevin Creighton, Paul Curson, Peter Curson, Michael Davis, John Dodd, Steve Downey, Elvis Evans, Penny Farthing, Bill Fullick, Richard Garton, Henry Girling, Roger Grant, Paul Gray, J E Green, Alan Greer, Matthew Griffiths, 'Shropshire' Dave Hardy, William Hill, John Howarth, Honeysuckle Huckle, Alan Humphrey, Chris James, Carol Jenkins, David Jiggens, Eric Johnston, R L P Keys, Pete Large, Terry Lavell, Aidan Laverty, Mal Lawlor, Julie Lee, David Lopatis, Donald MacAuley, Derek McDonnell, Martin Mason, Rod Mills, Kev Mitch, Pam Moger, Jan Mondrzejewski, Dave Murphy, Brian Myhill, Paul Nicholls, Mark Nichols, Mick Norman, Gerald Notley, M Ognenovic, Michael Oliver, Nigel Parsons, Miss G Patterson, Alan Pennington, Portrush Annie, Barrie Powell, Jeanette Powell, Nicholas Priest, Mike Pring, Andrew Putterill, James Rawle, David Renwick, Nigel Roe, John Savage, Roy Tassi, Bill Thackray, Mark Thompson, Brian Towers, Jeff Tucker, Martin Weedon, Miss E A Whale, Martin Wheatley, N V Woodford, David Woodward, K Zemek.





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\* MAQUI CHILENO \*





Beens with stories to tell