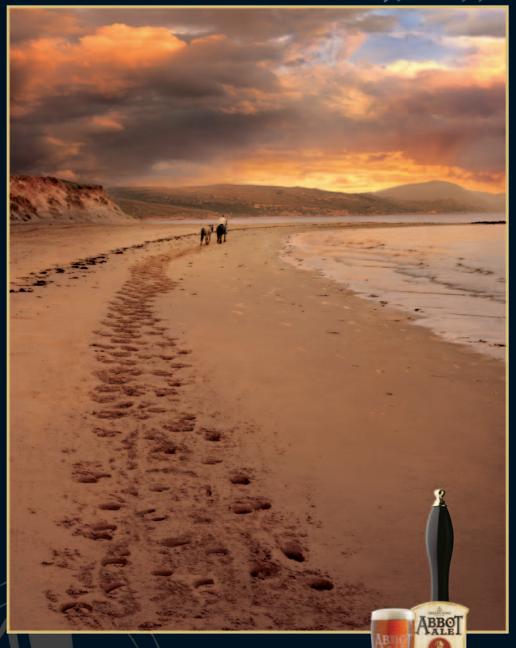






Double award for the Wonder. See page 18.



Real character doesn't happen overnight. Nor are hidden depths immediately obvious. But given time, they emerge.



London Drinker is published by Mike Hammersley on behalf of the London Branches of CAMRA, the Campaign for Real Ale Limited, and edited by Geoff Strawbridge.

Material for publication should preferably be sent by e-mail to geoff@coherent-tech.co.uk.

Press releases and letters by post should be sent to Tony Hedger, Apartment 11, 3 Bewley Street, London SW19 1XE

Changes to pubs or beers should be reported to Capital Pubcheck, 2 Sandtoft Road, London SE7 7LR or by e-mail to capitalpubcheck@hotmail.com.

For publication in February 2007, please send electronic documents to the Editor no later than Wednesday 17th January.

SUBSCRIPTIONS: £3.00 for mailing of 6 editions should be sent to Stan Tompkins, 52 Rabbs Mill House, Chiltern View Road, Uxbridge, Middlesex, UB8 2PD (cheques payable to CAMRA London).

ADVERTISING: Peter Tonge: Tel: 020-8300 7693.

Printed by Cliffe Enterprise, Eastbourne, East Sussex BN22 8TR

IN	TH	IS	Iss	U	F

IN THIS 1990	E
Interesting times	4
News round-up	7
Sustainable communities	16
CAMRA membership	21
Twickenham brewery	25
London Regional	
Inventory	26
Letters	29
Branch diaries	34
Capital Pubcheck	37
Cider and perry festival	47
Twelve drinks of	
Christmas	48
Idle Moments	49
Crossword	51

#### EDITORIAL

#### THE PRICE OF BEER - AND BEYOND

The Editor has kindly let me out of the confines of my column to follow up Nick Stafford's item in the last issue. As I said in my column, the "Spot the £3 Pint" feature was intended to provoke debate. So here it is.

In general, I don't differ that much from Nick's view although, when he asks why shouldn't he charge the same for cask ale as Guinness, lager or keg cider, I have to query whether it is a fair comparison. Could it be that, rather than beer being too cheap, those products are artificially overpriced, lager especially? There is no automatic correlation between the cost of production and the selling price; it is what the producers think that they can get away with, especially when they have £ multi-million advertising budgets to fund and I think that both the publican and the customer lose out equally there. Perhaps this is why InBev agree that beer prices should be higher (see column in last issue).

That said, I have no objection to both the brewer, especially the small craft ones, and the publican – sorry, Designated Premises Supervisor as it is now – making a decent living. That then begs the question, what do we, the customers, have the right to expect in return. I believe that it is a good deal more than just a good quality pint, although for CAMRA that must come first. I have formed my views on this over my years as a London Regional Pub of the Year judge for my CAMRA branch. As fellow judge Jane Jephcote always and quite rightly reminds us when we get to the 'value for money' category, it is about more than just the price of the beer. In a nutshell, what we are looking for is a clean, well-run, friendly (both staff and other customers) establishment where you feel that the welcome is for you, not just your money. However good the beer is, I resent paying premium prices for surly or ignorant service, uncleared tables or dirty or half-wrecked toilets.

A lot of this, I suspect, comes down to the 'chain of command'. Take for instance what might happen if some yobbo kicks in the door of the cubicle in the gents. If the publican is the owner or a tenant in immediate control, he can call a carpenter next morning. What if it is a managed house? He or she reports it to their area manager who has a look at last month's sales figures and thinks, 'that can wait'. The comfort of the customer does not enter the equation.

These days, we hear much about competition and choice. A lot of it is false. Few of us have any choice over, for instance, our mode of transport to work and the high street banks and the utility companies and the like are all much of a muchness. With pubs, we do have a choice. We can vote with our feet. Let me give you an example. A few weeks back I was in a modern bar near London Bridge where I was served, quite carefully and deliberately, a short pint. Perhaps I am being paranoid but I believe that the barman guessed that my friends and I were CAMRA types and he did it to be antagonistic. I didn't say anything; I simply will not go back. Why should I when just

Views expressed in this publication are those of their individual authors and are not necessarily endorsed by the Editor or the Campaign for Real Ale Limited.

#### **EDITORIAL**

down the road is the excellently-run Royal Oak?

I must at this point acknowledge that this isn't easy for all of us. The profile of cask beer drinkers is towards the upper age bands, which often means fixed incomes and little spending cash. There are those to whom a £3 pint is a luxury. Moreover, in the current epidemic of pub closures, the cheaper-priced pubs are more likely to be the ones to go. Equally,

outside of London and its inner suburbs, there simply may not be a choice of pub at all. I wish I had a solution for those problems but I don't.

Meanwhile, if Nick's customers at the Telegraph pay their £3 per pint and go back, then he is obviously doing it right. It is up to the rest of us not to put up with anything less.

Tony Hedger

#### INTERESTING TIMES

Over the past year London CAMRA members have come to appreciate the gravity of the traditional Chinese curse as the established order has changed, first with Fuller's taking over Gales and then with Young's transferring their brewing to Bedford. Our continuing support for London's regional brewers, competing as they must do with the new nationals, Greene King and Wolverhampton & Dudley, to supply the range of real ales we know and love is tinged with regret that two more breweries have closed, one of them the historic Ram Brewery that had stood for so long as the living monument to our cause.

In July the British Guild of Beer Writers' annual seminar debated the significance of 'provenance', ie how much it matters to drinkers who brews the beer, where and how. Much of the discussion was from the marketing perspective of creating a 'brand' (I am not alone in hating that word; Michael Jackson reminded the meeting that it was the Germanic for burning) but a telling observation from Simon Loftus, retiring chairman of Adnams, was that the importance of provenance was inversely proportional to the scale of the operation.

I could understand that. Our loyalty to regional and local brewers is built upon a combination of who they are, where they brew and what they brew. Brewers who go national or, worse, global, tend to sacrifice that loyalty. Burton Ale brewed by whoever took over brewing it in Leeds rather loses its appeal. Emotionally – and most of us get emotional at times – even Gales from Chiswick and Young's from Bedford somehow challenge our loyalties, however much they may satisfy our taste buds.

As a logical way through all the confusion, I offer the Meatloaf test: two out of three ain't bad. Are the same people involved? Is the recipe essentially the

same? Does it still come from the same place? If, for example, only the brewery location has changed, then *don't be sad*. If more than that is lost, yes the 'brand' may be irretrievably diluted, but there again you may find you still like the beer. For example, Greene King nowadays brew a beer called Morland's Original. The original thing about it is that I don't remember Morland's ever brewing anything at that strength that tasted so good.

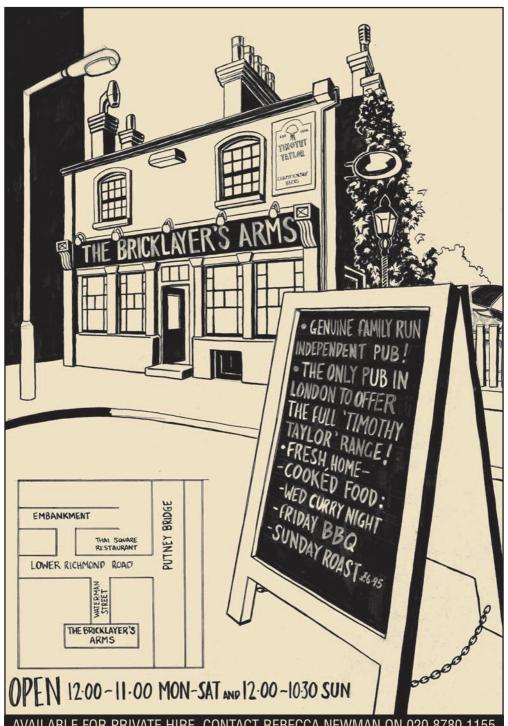
CAMRA's local branches have been invited to advise on a consultative document outlining our campaigning strategy. What are our real concerns and what should we do about them? Mike Moran wrote in February that the Campaign was never more successful than when wit and ridicule were used to see off the likes of Watneys, Whitbread and Double Diamond. At this year's annual conference CAMRA members passed a motion reinforcing our opposition to the mass media advertising that sells those awful global 'brands' that fuel the bingedrinking culture. So let's get our act together!

Here in London we need more volunteers to distribute this magazine. If enough of you are prepared to visit your local pubs that much more often, we might even return to monthly publication, capturing news of the events we inevitably miss as a result of two-monthly publication deadlines. Do please contact your local CAMRA branch (see pages 34 and 35) if you would like to help to spread the message.

In thanking our distributors and, once again, our advertisers and contributors without whom there would be no *London Drinker*, I would like to wish you and all our readers a happy, hoppy Christmas and a well refreshed New Year. Drink well and don't drive. Cheers!

Geoff Strawbridge

Letters and articles for publication in London Drinker may now be submitted online at www.londondrinker.org.uk



AVAILABLE FOR PRIVATE HIRE. CONTACT REBECCA NEWMAN ON 020 8780 1155 or: becky@bricklayers-arms.co.uk also: www.bricklayers-arms.co.uk



# Pe Olde Mitre

Ely Court, between Ely Place and Hatton Garden, London EC1N 6SJ 020 7405 4751

Historic and traditional Ale-House CAMRA Listed • Cask Marque Award

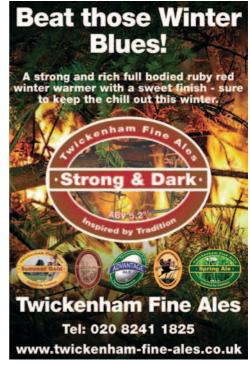
Adnams Bitter and Broadside and Deuchars IPA always available + 15 Xmas ales available over the festive period.

Best wishes to everybody for 2007 from Scotty, Cathie and team.

Daily Telegraph 'Perfect Pub Award' London & Kent Region (May 2006)

Open 11-11pm Monday to Friday (try our famous toasties)

Nearest tubes: Chancery Lane/Farringdon



#### **NEWS ROUND-UP**

E-mail: ldnews@btinternet.com.

#### ♦ Young's latest

The *Publican* has reported that the only Young's beers that will no longer be brewed following the move to Bedford are Golden Zest, Dirty Dick's and Pilsner Lager. Wells Bombardier has appeared in a number of Youngs managed houses pending the arrival of Winter Warmer whilst Young's tenants are now free to stock any beers they choose from the Wells & Young's portfolio. There should be no threat to Special for so long as customers want to drink it.



To succeed Mr John as Chairman, Young's have appointed Christopher Sandland, 57, who worked for 32 years with them first as a cost accountant, then data processing manager and management accountant before they sponsored his study for an MBA at the London Business School. He became personnel manager on his return in 1981 and later combined this role with that of company secretary, retiring as an executive director in April

this year. He rejoined the board as a non-executive director in July.

Meanwhile (or Meantime?) the Wharf Brewery by Borough Market SE1 has renamed its two draught bitters 'Ordinary' and 'Special', given that the names are not now used by any other London brewer.

On the pub front, the Duke's Head in Putney has become an entirely non-smoking pub, a first for Young's. The Dog & Fox in Wimbledon is also having a £1 million refurbishment and is due to reopen in early December whilst the third in Young's series of brand new riverside developments, the Waterfront, will be opening on 28 November. Both will operate a smoke-free policy in what Youngs call "a bid to help set the trend for fresher, more people-friendly pubs".

#### ♦ Pub closures

This one is for my good friend Chris Cobbold, newly retired from teaching. The Francis Holland School (fees £10,800 per annum) has bought the Gloucester Arms which stands next to its site in Marylebone. Sadly for the staff, it isn't intended as a staff room. Seriously though, no pub loss is a joke and CAMRA's North London Branch are sending

targeted e-mails to encourage members living in NW1 to object to the change of use application. You can catch up with the latest bad news in our *Capital Pubcheck* feature.

I am curious as to how the planning laws operate here. I know that for one the City of Westminster is keen to see a reduction in the number of licensed premises in its area but presumably there cannot be any automatic 'understanding' that if a pub chain takes out a pub, residential development is rubberstamped. Can anyone help here?

I know most real ale drinkers - especially CAMRA members - like a good conspiracy and so let me try this on you. The recent rapid increase in pub closures is down to the approaching smoking ban. The pub companies have decided which pubs will remain profitable - food trade pubs mostly - and which will not, so that they are getting shot of the prospective 'losers'. I have no evidence for this claim, just my suspicions... Hopefully they may use some of the windfall to improve the pubs that they keep. I know that one GBG pub in my branch area is having a retractable canopy installed over its back patio area plus outside heaters. I would be interested to hear of any other such 'improvements' that readers spot. Can anyone match the pub in Ennis, in the West of Ireland that has a television built into the wall, facing outwards so that the smokers outside can still watch?

#### Cider and perry

This is a subject I don't mention often although I do drink the stuff myself. By all accounts CAMRA's Cider Month (October) went very well. The Cider Pub of the Year is Old Poets' Corner in Ashover, Derbyshire, not known as a prominent cider area.

Cider is very much the drink of the moment with the staggering success of Magners. A hot summer and a £30 million advertising campaign has seen sales rise by 250% and generate a profit of £69 million for the owners. Now purists may be unimpressed but I see some hope here. I think that we have more chance of converting those who have moved on to Magners and the like than those who are still necking bottles of something the same colour as what I put down my toilet to prevent limescale. The trade press report that the market suffering most from the cider-overice boom is alcopops. Disturbingly though, sales of cider in supermarkets are also booming with ASDA reporting a 1,000% increase and Morrisons 438%. That of course has implications for home drinking and pub closures.

Magners, incidentally, is produced by the C & C Group of Ireland who have the rights to the Bulmers name in their home country. Magners in Ireland is

#### **NEWS ROUND-UP**

therefore sold as Bulmers. Meanwhile, over here, Bulmers themselves are now marketing their own product as a rival to Magners. Also, according to the trade press, Magners is not, as I was told, concocted from Golden Delicious concentrate imported from China but is properly pressed from eight varieties of apple.

Magners have not got it all their own way, however. The All Bar One chain, operated by Mitchells & Butlers, are stocking Aspall Cyder from Norfolk (hence the Y) which some rate as a superior product.

Perry is also experiencing some sort of revival and featured in Radio 4's Food Programme on 29 October, which visited makers Gwatkin in Herefordshire. The programme contained the astounding news that the Coach and Horses in Soho is selling perry on handpump. This is an innovation by the new owners, Norman Ballon having finally retired.

#### Hardys & Hansons latest

Greene King have announced that, after the usual review, the former Hardys & Hansons Kimberley brewery will close by the end of the year. The site will be retained as a depot and so the loss of jobs has been restricted to 80. The Dark Mild, Cool and Olde Trip brands will be retained with brewing being transferred to Bury St Edmunds. Chief Executive Rooney Anand said that he looked forward to offering the beers to a wider audience.

CAMRA has condemned the closure which comes despite thousands of Hardys & Hansons drinkers signing a petition to keep the 174 year old brewery open. Mike Benner, CAMRA's Chief Executive said, "We regard this as an unnecessary loss. Despite a history of brewery closures, Greene King has shown with its acquisition of Belhaven that it can integrate other breweries into a growing empire. We urge them to follow this approach with the Kimberley Brewery. Britain's brewing heritage is being slowly eroded by a seemingly endless string of closures through consolidation and drinkers across the UK need to join us in opposing this destruction."

Greene King have also announced that in a four-year £5 million deal, they are to sponsor the England Rugby Union team, with IPA becoming the Official Beer of England Rugby. The beer will become a 'major fixture', available from a dedicated GK IPA cask bar at the newly-enlarged Twickenham stadium with it being. Why not have some of Twickenham Fine Ale's locally-brewed, rugby-themed beers as well for some choice?

In addition, all Greene King's pubs across the country - which incidentally are all getting new signs - will be officially backing the England rugby team, including promotions to win tickets to see interna-

tional matches. As it happens, I am a rugby fan and, having watched England's performances against the All Blacks and Argentina, I can only agree with Justin Adams, managing director of Greene King Brewing Company who said,: "Greene King IPA and the RFU are a perfect match".

#### Ashes to ashes

o continue the sporting theme (ie England losing), the Ashes campaign has already claimed a notable victim. Alan Border, the former captain of Australia, has been forced to stand down from their panel of selectors apparently because he is sponsored by XXXX Gold whereas Australian cricket is sponsored by Fosters. The row revolves around a beach cricket tournament featuring teams from Australia, England and the West Indies being fronted by Border and sponsored by XXXX Gold. Fosters consider this to be 'Ambush Advertising' which their spokesman describes as "fairly un-Australian". The selection panel does still however have the services of David Boon, the man who holds the record for the number of 'tinnies' consumed on a flight from Australia to England.

#### Polish imports

The number of Polish people who have come to London recently has brought an increase in the importation of beer from their homeland in their wake. Sales of Tyskie, owned by SABMiller, have increased by 400%. They expect imports of both Tyskie and their other brand, Lech, to double again in the current financial year. I found Tyskie on sale at Tescos recently at £1.03 for a 500ml bottle, which isn't bad value for a 5.6 ABV beer. It is nothing special but it compares well with the 'second string' Czech beers.

One English brewery getting in on the act is Downton whose Polish Golden Ale was well received when it appeared on the Staff Bar at the Great British Beer Festival. It is hoped that they will be supplying a Polish Porter (4.4%), again brewed with 100% Polish hops, for Battersea Beer Festival. The food at Battersea, as it was at Twickenham, will be Polish as well, being provided by our good friend Bronek Korwin-Kamienski or 'Kam', as he is better known. If you are interested in Polski Sklep as well as beer, try his delicatessen in Northfields Avenue, Ealing.

On the subject of food at beer festivals, congratulations to the catering crew at London Drinker festival, the last one in our area – as far as I can remember – to provide food 'in-house'. They were listed in a Guardian 'Food Events 2007' supplement.

#### Adnams go green

Adnams have opened a new distribution centre at Reydon, just outside Southwold. The plant,



# THE DOG & BELL

#### A CAMRA AWARD-WINNING PUB



#### Real Ale · Real Food · A Real Pub

- Five cask conditioned ales 30 Belgian bottled beers
- A full pub menu
   Locally sourced food and cooked on the premises
   Traditional Sunday lunch
  - Three course meals thoughout the week

# Famous Sunday night quiz 9pm (Special Christmas Eve quiz) featuring 'BJ'

- No Sky television
   No jukebox
   No fruit machines
- Eighty-year-old automatic bar billiards table Free WiFi
- Secluded beer garden Corporate catering Private hire

#### Visit our website or contact Adam for further details

Nearest mainline station - Deptford (6 mins from London Bridge, 3 mins from Greenwich)

Nearest DLR - Deptford Broadway (8 mins walk) Cutty Sark (10 mins walk)

Buses - 199 from Canada Water to Catford 188 from Russell Square to North Greenwich 47 from Shoreditch to Catford

Nearest tube - Canada Water (Jubilee Line) New Cross (East London Line)



7:1 3 = = ? SULU : | = : | = With classics including Pedigree, Abbot Ale, London Pride along with a great choice of guest ales - Wetherspoon pubs will always be committed to real ale. Find your local... www.jdwetherspoon.co.uk wetherspoon

wetherspoon

#### **NEWS ROUND-UP**

costing £6 million, has been built to a highly-advanced environmentally-friendly design, constructed from hemp blocks and with its acre of roof being covered with turf planted with sedum grass. This not only helps the building blend in with its surroundings but acts as an insulator that maintains an even temperature all year round with a very low energy cost.

The opening of the depot does however sadly mean the end of another environmentally-friendly practice. The additional three miles to the new depot makes the journey unsuitable for Adnams' drayhorses on "road safety and animal welfare grounds", and so they have been retired.

#### Contents labelling

The European Commission are undertaking a detailed consultation on food labelling legislation from which full proposals are likely to emerge in 2007. The UK Government has indicated that they support the principle of mandatory ingredients listing for all alcoholic drinks and the UK Food Standards Agency has formally written to the EU Commission accordingly. This is something that CAMRA also supports; it has made submissions to both the European Commission and the UK Food Standards Agency.

#### Cyclops update

The Cyclops beer-tasting scheme, launched at this year's Great British Beer Festival, is now being supported by 14 breweries (Everards, Robinsons, Wolverhampton & Dudley, Hall & Woodhouse, Titanic, Fuller's, Wadworth, Elgoods, Refresh UK, Hook Norton, Charles Wells, Camerons, Caledonian and Woodforde's). The scheme is aimed at real ale novices who are put off by overly complicated tasting notes and for whom a) simple terms to explain the look, smell and taste of real ale and b) a scaling scheme for bitterness and sweetness are needed as the first step in real ale appreciation.

Media coverage has been positive, including articles in the Daily Telegraph and regional papers and an appearance on BBC London TV for CAMRA Chief Executive Mike Benner. The inaugural 2006 SIBA Local Brewing Business Awards on 31 October saw Everards winning best promotion initiative for Cyclops, commended by the judges as 'an outstanding idea which combines simplicity and comprehensive implementation, with industry-wide relevance which Everards have quickly recognized by encouraging others to adopt it with potential benefits for all cask ale brewers and retailers.'

At the same presentation the Meantime Brewing Co



#### **NEWS ROUND-UP**

won the award for best use of electronic media for its family of websites at www.meantimebrewing.com. Both Meantime and Westerham Brewery were highly commended in the new product launch category won by overall winner Hawkshead, whilst Westerham also won for best support for an off-trade customer, that customer being the Priory Farm shop near Redhill.

#### Only here for the pies...

A new website www.enjoyyourmeal.co.uk has revealed Cumbria's favourite pub meal after an exhaustive county-wide search and more than 500 nominations from pub food enthusiasts. Steak pie came out on top closely followed by steak and chips with fish and chips third. Roast dinners, in particular beef, came in fourth whilst sausage and mash was the fifth favourite with most of the voters for this dish preferring the sausage to be a Cumberland ring! The survey celebrated the launch of an interactive online league table to be published on enjoyyourmeal.co.uk - currently enjoying more than 300,000 hits a month. The league table will present food enthusiasts throughout the UK with a free weekly online vote for their favourite pub meal.

Our esteemed editor – a man whose opinions on food are always to be heeded – likes the concept. His view is that it gets food and beer matching down to a level most drinkers can understand and to which most pubs can confidently aspire.

Here in London the Bree Louise, (formerly The Jolly Gardeners) 69 Cobourg Street, near Euston Station recently held their first Pie and Ale Festival. Pies however feature regularly on the menu, seven different ones plus a weekly special and traditional Sunday roasts. In addition, there is a choice of seven beers although during the festival the owners were hoping to have a total of fifty different ones. Owners Craig and Karen Douglas previously ran the George in Great Portland Street and were in the Good Beer Guide.

The name of the pub has a sad but charming origin. Craig and Karen had twins three years ago but sadly one, Bree Louise, did not survive. The Jolly Gardeners was renamed accordingly. Happily, their son, George thrives.

#### The White Horse, Parsons Green

Food and beer menus are one of many attractions at the White Horse, Parsons Green, where guests were invited on 1 November to celebrate its 25 continuous years in the Good Beer Guide. Former Bass Head Brewer Arthur Seddon and GBG Editor Roger Protz paid tribute to the energy, enthusiasm and expertise of former young cellarman and now long time licensee Mark Dorber, recognizing especially his championing of research into Burton beers

and his contribution to the revival of authentically strong IPAs.

With its frequent, themed beer festivals, the White Horse has probably done more to promote an appreciation of different beer styles than any other pub in London - if not the whole of the country.

#### Off the wall

There's a beer and art happening at the Fashion and Textile Museum, Bermondsey Street, London SE1 between 2 and 7pm on Saturday 9 December if only I could make any sense of the press release I've seen from the organizers: 'Art collective 4WALL have teamed up with an astonishingly diverse group of breweries and beer companies to celebrate brewing tradition, Bermondsey and Britishness'. Beers from Fuller's, Utobeer, the Thornbridge Brewery in Derbyshire, the Horseshoe in Hampstead and Brothers Brewing Company of Burton will be available.

#### ◆ The end?

What follows is a purely personal indulgence.

was amongst the party of Battersea Beer Festival workers who toured Young's Brewery on the day of their last brew and of course, the day after the death of John Young. I have never not enjoyed a brewery trip but I left this one with a sense of deepest melancholy. I don't need to repeat the debate Times change and as Harold Macmillan famously found out when he was Prime Minister, events happen; all I can say is that the company's own plans must be better than their being taken over by Greene King or Wolverhampton & Dudley. Some of my CAMRA colleagues will smile cynically at that but what is the alternative? Perhaps the beer from Bedford will be as good as it was from Wandsworth or even better? We must have hope. I wish the company well, I really do; what is the point of doing otherwise? Surely no CAMRA member would prefer to see the company fail just for the satisfaction of being right?

That said, it is sad to see the end of the brewery. Even if the plans to open a museum housing the steam engines and the old coppers etc come to fruition, it cannot be the same. A pub chain is not the same as a living, working brewery. All that is lost. There was something very special about the Ram Brewery. A wonderful illustration of this was our tour guide, a very amiable young lady from the other side of the world who has worked for Young's for just eighteen months. As we passed by on our way back to the visitors' centre, she patted one of the mash tuns and said that she just could not believe that they were never going to brew beer here again. I could not help but agree. Let's also spare a thought for her and all of her colleagues whose futures are in



#### We are in the 2007 Good Beer Guide

## Christmas & New Year Opening

<u>Christmas Eve</u> Midday to 11pm

Christmas Day Midday to 2.30pm

Boxing Day 2pm to 10pm

Wed 27th to Friday 29th December 11am to 11pm

> Saturday 30th December Midday to 11pm

New Year's Eve Midday to 8pm (invitation only after 8pm)

> New Year's Day 3pm to 10pm

Tuesday 2nd January 2007 Midday to 11pm

# A SHORT WALK FROM SOUTH WIMBLEDON TUBE STATION OR MORDEN ROAD TRAMLINK

See www.thetraf.com for a map...



Always a choice of cask conditioned beers...

#### Food at the 'Traf'

Christmas Lunch - £8.95 11th to the 22nd December

Monday to Friday 12 to 2
Advance bookings only - See website or phone the Traf for details

#### **Food Nights**

On the second Tuesday of each month Food served between 7.30pm and 9pm £5.99

Includes a pint of beer, a 175ml glass of wine or a soft drink

# TRAFALGAR FREEHOUSE

a traditional 'local'

23 High Path, Merton, SW19 2JY Tel: (020) 85425342 e-mail: trafalgar@thetraf.com Web: www.thetraf.com

#### **NEWS ROUND-UP**

doubt. There was a time when a job at Young's would have been a job for life, often alongside several generations of family members.

No-one will have understood that better than the company's longest-serving employee, John Young himself. I can't quite agree with the view that there would be no CAMRA without him but if it had not been for his decision to stay with cask conditioned beer - and do not underestimate how brave a decision it was at the time - CAMRA's task would have been that much harder. The benefits of having Young's as standard bearers were immense. For all that has happened in the last year or so, let us not forget those crucial early days and be deeply grateful accordingly.

Tony Hedger

Congratulations to Becky and her staff at the Bricklayer's Arms, Putney on winning the 2006 Wandsworth Small Business Award for Best Pub, café or restaurant.

## **Real Ale Walks**

Imagine a walk in the fantastic unspoilt Somerset countryside to a traditional pub for a pint of Cotleigh, Exmoor or any one of a dozen or so local brews.

Sound like your idea of paradise?
Real Ale Walks run all inclusive packages from just £75 per day.

- ♦ 4 diamond en-suite accommodation
- ◆ All meals including pub lunch
- **♦** Free tastings
- **◆** Evening entertainment
- **◆** Fully guided walking

Contact Lynne or lan on 01278 732228

or email: drinker@realalewalks.co.uk www.realalewalks.co.uk

# The Brewery Tap

John and Heather are back

# Three rotating Real Ales (many from micro-breweries)

Fuller's London Pride and Adnams Bitter permanently and now we often stock mild ale and Aspall's Suffolk Cider.



Food served every lunchtime and Tues, Wed and Thurs evenings. Quiz on Mondays from 8.30pm Open all permitted hours. Digital juke box.

68 High Street, Wimbledon Village SW19 (10 minutes walk from Wimbledon station)

020 8947 9331











388 New Cross Rd, London SE14 Buy online:

www.theamersham.com Ticket agencies: 0207734 8932 08700 600 100

Ticketweb 08700 600 100

Agents: Stargreen 020 7734 8932 | Seetickets 08702 643 333

SHOWS



Dec 8th & Sat Dec 9th

www.bangbang-live.com

#### BANG! 100 Oxford St, London W1 Info/buy online: www.bangbang-live.com

Fri 15th Dec: 7.30-Late, Adv. £15

Sunday 31st Dec: 7.30-Late. Adv £39.50



Sat 16th Dec: 7.30pm-late, Adv £17.50

A seasonal celebration of Bob Dylan songs from this occasional super-group.



Friday 29th Dec: 7.30-Late, Adv £13.50



feat. Josh Ace)

12th Jan 2006: 7.30pm, Adv £13.50 Toast of the BIG TOWN PLAYBOYS'

His Band



#### SUSTAINABLE COMMUNITIES - PUBLIC MEETING

he Sustainable Communities Bill is a proposed law that (amongst other community initiatives) could save pubs and promote local brewers by

• giving communities a legal right of first option to take over pubs in danger of closure;

 giving councils powers to stop developers demolishing pubs to make way for 'development';

requiring supermarkets to stock local beers;

 boosting local shops and jobs, so increasing the viability of 'locals';

allowing pub landlords to stock a guest beer.

The Society of Independent Brewers (SIBA) and CAMRA are supporting the Local Works Campaign that has been promoting this bill. Visit http://www.localworks.org for more information.

The Campaign has organised a public meeting at

the Former Railway Station, Amhurst Road, Hackney E8 on Wednesday 6th December from **8pm to 9.30** to discuss the problems of community decline facing both Hackney and the wider The discussion will focus London area. particularly on the Sustainable Communities Bill and how it will offer a solution to these problems and help our communities in London. Speeches by organisers and campaigners including Meg Hillier, the local MP, will be followed by a question and answer session with the audience.

If you care about your community and your pubs, why not come along and lend your support. You need them. Now they need you. And you could at the same time visit the Pig's Ear Beer Festival nearby!

Matt Sheen, Local Works 020-7833 9898 matt@localworks.org

# Christmas Gift Membership Offers



It is always difficult to decide what to buy family and friends at Christmas. Look no further! CAMRA is offering four gift membership packages:



Single membership with Tie and Bottle Opener Key-ring £30 - over 10% discount! (usually sells at including postage)



Single membership with a Good Bottled Beer Guide and Bottle Opener Key-ring £25 – 33% discount (usually sells at



£33.44 including postage) Single membership with 2007 Good Beer Guide £28 - over



20% discount! (usually sells at £34.49 including postage)







Single membership with Big Book of Beer £28 – over 20% discount! (usually sells at



£34.49 including postage)



Postage is free for these promotional offers. If you are interested, then please call 01727 867201 or visit www.camra.org.uk/shop

















# LONDON'S BEST PUB

SPBW VOTES PEMBURY TAVERN

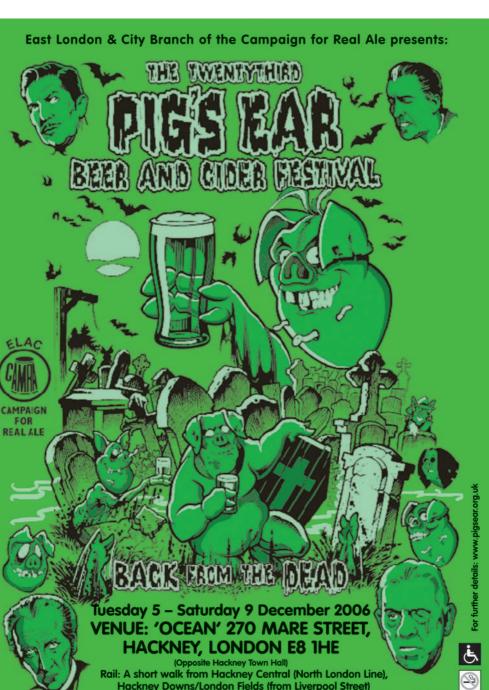
The Society for the Preservation of Beers from I the Wood (SPBW) has voted the Pembury Tavern in Hackney as its London Pub of the Year. This is a rapid rise to fame and glory by a pub that only opened in its present guise at the beginning of this year.

The Pembury Tavern was originally built between 1840 and 1870 and has previously been owned by the likes of Truman and Banks & Taylor. The pub was closed after a fire in 1990s then bought by the Individual Pub Company and reopened in January (The IPC also owns the fairly nearby Oakdale Arms in Harringay and the Coalheavers Arms in Peterborough.)

The pub's long bar counter boasts 16 handpumps, although not all these are always in use. There are usually several beers from the Milton brewery alongside guest ales from other small breweries, plus draught cider and a selection of bottled German and Belgian beers. Bar billiards, pool, card and board games are available and there is no television, electronic machines or intrusive music to disturb conversation. The food is good and the staff are friendly and efficient.

You can find the Pembury Tavern at 90 Amhurst Road E8, on the corner of Amhurst Road and Dalston Lane. Hackney Downs and Hackney Central rail stations are nearby and numerous bus routes serve the area. The pub held its first beer festival from 15 to 19 November, and will be handy for those visiting Pig's Ear in December.

Find out more about the Pembury at www.individualpubs.co.uk/pembury/. Better still, pay a visit. The presentation of the SPBW award will be made on the evening of Monday 22 January.



VENUE: 'OCEAN' 270 MARE STREET, HACKNEY, LONDON E8 1HE

(Opposite Hackney Town Hall)

Rail: A short walk from Hackney Central (North London Line), Hackney Downs/London Fields (from Liverpool Street) Buses: 30, 38, 48, 55, 56, 106, 236, 242, 253, 254, 276, 277, 394, D6 & W15

REAL ALES, CIDERS & PERRIES, FOREIGN & BOTTLE CONDITIONED BEERS Tuesday-Thursday: Noon-10.30pm Friday: 11am-11pm Saturday: 11am-10pm

#### ENFIELD & BARNET PUB OF THE YEAR 2006

Enfield Pub of the Year, the Wonder, Batley Road, Enfield was voted the CAMRA Enfield & Barnet Branch Pub of the Year for 2006. The awards were presented to publicans Glenn and Peggy Iredale on Thursday 12 October.

The Wonder is a traditional, unspoilt two-bar McMullens tied house. McMullens of Hertford were delighted with the result. Fergus McMullen, a director of the company attended the presentation as well as area manager Matthew Scarborough Taylor.

Enfield & Barnet Branch also used the opportunity to make this the local launch of the Good Beer Guide 2007, in which the Wonder appears.

The cover photograph shows Glenn, Matthew, Peggy, Fergus McMullen and Sandra Ward, E&B chairman.

#### **BARNET PUB OF THE YEAR 2006**

AMRA Enfield & Barnet Branch voted the Sebright Arms, 9 Alston Road, Barnet, as the Barnet Pub of the Year for 2006. Publicans Dave and Rosa Hawkins received the award on Tuesday 17 October.

The Sebright Arms is a traditional, unspoilt two bar McMullens pub and appears in the 2007 edition of the Good Beer Guide.

The photograph shows Sandie Ward presenting the award to Dave Hawkins.



#### ENFIELD & BARNET CLUB OF THE YEAR 2006



The Winchmore Hill Cricket Club is the CAMRA Enfield & Barnet Branch Club of the Year.

The photograph shows branch chairman Sandie Ward presenting the certificate to the club's president, Dorothy Pilley, on Tuesday 24 October. In the background, at the handpump, is one off the club's stewards, Pat Bradley. The other steward, Chris Langford, preferred to sup his pint at the time.

They are no strangers to this award as the Winchmore Hill Cricket Club has been voted Enfield & Barnet Club of the Year on several previous occasions. It serves a number of good cask-conditioned ales and, as a result, has been selected by Branch members to appear in the 2007 Good Beer Guide.

On the evening of the presentation five real ales were available: Greene King IPA and Abbot, Hydes 1863, Marstons Wicked Witch and Shepherd Neame Spitfire.

Ron Andrews

#### Advertise in the next LONDON DRINKER

Our advertising rates are as follows: Whole page £260 (colour) £220 (mono), Half page £150 (colour) £110 (mono), Quarter page £80 (colour) £55 (mono) Phone Peter Tonge now on 020 8300 7693







Design by John Geipel

# The 17th Battersea Beer Festival

Over 100 Real Ales from across Britain
Ciders and perries - Foreign beer - Food

7 - 9 February 2007

Open Wednesday to Friday, from noon till 11pm

Grand Hall, Battersea Arts Centre

**Lavender Hill. London SW11** 

10 minutes walk from Clapham Junction Station

£2 admission (£3 after 5pm) (£1 Wed before 5pm) £1 discount for CAMRA members at all times

www.swlcamra.org.uk





A genuine Free House featuring a selection of the very best in Cask Ales, Traditional Cider and Perry

- Mild always available
- Liefmans Kriek on draught
- Wide selection of continental bottled beer including Duvel and Chimay
- Function room free to CAMRA members
- Thursday night is Quiz Night
- Jazz piano Sunday afternoons
- Jazz/Blues every Friday and Saturday evening
- Open daily from midday



CAMRA
NORTH LONDON
PUB OF THE YEAR
1995, 1996,
THE MILLENNIUM 2000
AND 2004

#### 26 Wenlock Road London N1

020 7608 3406

Nearest Tube stations are Old Street (exit 1) and Angel. Wenlock Road is off City Road via Windsor Terrace http://www.wenlock-arms.co.uk/

# Campaign for real ale!

CAMRA, the Campaign for Real Ale, is a consumer group that was formed in 1971 to campaign to keep real ale alive. Thirty five years later there are more than 600 real ale breweries brewing over 2,500 different varieties of real ale in Britain. However, there is no room for complacency. Another pub is closing almost every day. Six out of ten pubs are prevented from serving a guest beer of their choice. Nine of every ten pints served contain less than 100% liquid.

If you care about these issues and would like to help make a difference, then join CAMRA today! For less than £1.70 a month you can join over 84,000 members across Britain and help to campaign for quality real ale and good pubs. As a member you will belong to a local branch through which to campaign actively in your area and to influence CAMRA's policies nationally. You will also receive the following benefits:

- the monthly newspaper, What's Brewing, with beer and pub news and notice of events and beer festivals around the country;
- reduced entry prices to over 150 beer festivals, including the Great British Beer Festival;
- the chance to join exclusive CAMRA/Brewery complimentary clubs offering members a variety of promotions including free pint vouchers, brewery trips and competitions;
- discounts on CAMRA books including the Good Beer Guide.

To join today, visit www.camra.org.uk/joinus or call our St Albans headquarters on 01727 867201. Your subscription will cost less if you pay by Direct Debit.

# What's new at THE TELEGRAPH in 2007 - The 'Country Pub' in London -



Six Real Ales, New New Zealand Wine list and Brooks Blues Bar upstairs on Fridays starting a new season on 12 January.

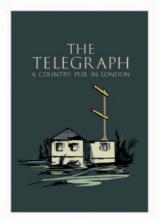
Weltons Pride & Joy – an excellent session beer – it's 2.8% but tastes like 4% and will be available regularly, with a constantly changing range of five other real ales.

# BROOKS BLUES BAR BOOKS THE BEST IN BLUES Wine and Dine every Friday, 8pm 'till late. Book a table.

THE TELEGRAPH The destination for the connoisseur of real ale, wine, good food and entertainment - all in elegant surroundings.

Telegraph Road, Putney Heath, London SW15 3TU. Tel: 020 8788 2011 telegraph@massivepub.com, www.massivepub.com

www.brooksbluesbar.co.uk, info@brooksbluesbar.co.uk





#### COMMUNITY PUBS WEEK: 17-24 FEB 2007

AMRA has successfully run National Pubs Week for four years in an attempt to convince more people to visit more pubs more of the time. CAMRA members across the country have worked hard to encourage people to visit pubs in response to the growth in home drinking. Despite low supermarket prices, nothing can match the British pub for its service and atmosphere.

In the light of the increased threats to community pubs CAMRA is changing the focus of its week of action to help raise the profile and importance of pubs in the community and encourage people of all ages and backgrounds to use community pubs more. The new Community Pubs Week will complement a range of CAMRA-led initiatives including the Community Pubs Foundation, launched in 2005 to support campaigns to save local public houses by offering assistance to community groups, as well as a whole range of local campaigns by CAMRA to save and promote community pubs.

Community Pubs Week will celebrate and promote all community pubs - not just village locals, but urban gems too. CAMRA defines a community pub as a pub which appeals to a wide cross-section of the local community rather than being predominantly targeted at particular social or age groups. CAMRA Chief Executive Mike Benner said: "All soaps on TV and radio have community pubs - The Bull, The Rovers Return, The Queen Vic, The Woolpack - but sadly many real communities in rural and urban areas are in

danger of losing or have already lost their community pub. Community pubs are often the hub of the lives of the local people. None of us wants to be in a situation where the only way we speak with our neighbours is through a car window or a stolen conversation at a supermarket many miles away. However an increasing number of these pubs are being permanently lost."

"The smoking ban in place or coming into force shortly in different parts of the UK means pubs face a difficult time in 2007. People need to realise that their local is a valuable asset that must be protected. We know people care about their communities as, in a terrific show of support, four million people recently signed a petition calling for the Government to do more to save rural post offices. The threat to the community pub is extremely dire and, unless we do something to curb the trend, CAMRA fears many communities will find their local pub torn from them."

Promotional beer mats, posters and advice sheets from CAMRA will be available from the beginning of December 2006. Pub companies and breweries that wish to take part are asked to place a single order for promotional material to distribute centrally. Contact CAMRA on 01727 867201 or by emailing cressida.feiler@camra.org.uk.

information be found www.camra.org.uk/communitypubsweek. Contact your local CAMRA Branch for more news of activities during Community Pubs Week in your area or if you run a pub and want to get involved.

#### THE LAND OF LIBERTY, PEACE AND PLENTY FREEHOUSE

CAMRA Hertfordshire Pub of the Year!

Jazz Night - Sat 16th Dec. Kozmik's Music Quiz Sat 23rd Dec Gourmet Food Night(game) Wed 10th Jan.

WINTER ALES FESTIVAL Fri 12th - Sun 14th January.



- Real Food
- Imported Lagers & Belgian Beers
- Free soft drinks for drivers of 3 or more beer drinkers
- Over-sized lined glasses
- Real Log Fire
- Dog Friendly
- No under 14s in bar

Real Ales, Real Food and a Real Welcome in a Real Pub!

See www.landoflibertypub.com or call us for further details

The Land of Liberty, Peace and Plenty Long Lane, Heronsgate, Hertfordshire, WD3 5BS 01923 282226

R4 Bus Direct from Watford & Rickmansworth

2/3 mile M25 Junction 17, Follow sign to Heronsgate; 1 mile Chorleywood station

# WHAT'LL IT BE THEN?

# A PINT OF THE USUAL, OR A LIFE-CHANGING EXPERIENCE?

Allow us to introduce you to an old friend. Fuller's ESB, three times Champion Beer of Britain, seen here in its smart new livery. Don't worry, the beer's just the same as ever. But if it's been a while, maybe it's time you reacquainted yourself with its uniquely rich, deliciously fruity flavour and long, satisfying finish. It could well be the happiest reunion of your life.



ESB. THE CHAMPION ALE.



# Young's

Decades of

brewing expertise

have gone into

making Young's Bitter

a favourite of those

who value great cask ale.

Available on discerning bars

across the capital -

you'll find the great pint

you've always

enjoyed



#### TWICKENHAM MAKES IT A FINE TWO YEARS

Twickenham Fine Ales has just celebrated two years of brewing and CAMRA's London Tasting Panel recently made a visit to find out more.

The brewery was set up in September 2004 by Steve Brown who decided, after being made redundant from his job in IT, that brewing might be a bit more interesting. He spent about 18 months researching the market and getting the equipment, which came from Springhead brewery in Newark and there hangs a tale. Twickenham's brewery is situated in a small industrial unit down some tiny roads. To get the artic lorry around the corners, friends were drafted in to park cars so that the space could be vacated when it arrived but that was not the end to Steve calling on friends. The tuns were too big to fit under the unit's shutters and so they had to turn them on their sides and roll them under! But many of the friends have a vested interest in getting the brewery to work, for some of them are shareholders in the business. Steve raised the extra money he needed to get the business going by selling shares to as many people he knew as possible. This is currently up to 45 and growing. Certainly an alternative Christmas present for someone who has everything.

The first brew was in October 2004 and almost a year later Tom Madeiros (ex Grand Union Brewer) joined after Eddie Baines, the interim brewer stood down. The brewery is now brewing 50 firkins a week. Brewing was limited during the summer by the fact that one of the fermenting vessels has had to be used to chill water to cool the wort. This is because mains water is currently used and during the summer months it was too warm to be effective. The good news is that next spring a new and bigger heat exchanger has been budgeted for, which should increase capacity in time for next summer.

Ninety percent of the beer brewed is delivered to outlets within 10 miles of the brewery. Outlets include Enterprise Inns through SIBA's scheme with them, Capital Pub Company, Massive Pubs and a number of local sports and social clubs. The first outlet in central London is the Hole in the Wall at Waterloo. The quality of the beers can be determined by the fact that their beer came second in the strong beer category at the recent Peterborough Beer Festival and the brewery also won beer of the festival at CAMRA's Twickenham beer festival in 2005.

Twickenham produce a number of beers including four seasonal and four occasional beers. The beers all use yeast from Hook Norton and the basic malt base is Maris Otter but Tom adds others to make the beers distinctive from each other. The following are the Panel's tasting notes from the day; why don't you find the beers and see whether you agree. And

the future? Besides producing more beer, Twickenham Fine Ales are considering selling polypins at Christmas and other special occasions (check with brewery:

twickenhamfineales@wwmail.co.uk) and possibly putting their beers in bottles, and it will be bottle conditioned - of course. They don't have "Fine" in their name for nothing.

#### Tasting notes

Crane Sundancer (3.7% ABV) This beer is named after the local river and has a golden colour. The malts include pale and amber plus some wheat. This produces a malty sweet character that is balanced by a hoppiness which is noticeable throughout. The hops also provide some fruit character, which comes through as citrus (maybe from the First Gold hop). Quite bitter on the palate and slightly dry with a short and light finish.

Advantage (4.0%) Using dark crystal as well as amber and some caramalt, this beer has a dark gold appearance. Here the hops are German and British, which produces a complex hoppy aroma combining citrus, green apple and spice. This follows through in the flavour with some bitterness and malt resulting in a well balanced beer giving way to a clean, dry, slightly bitter aftertaste.

Original (4.2%) Very different from the previous two brews with a smooth, round mouthfeel. There is a little roasted barley that adds to the colour (this beer is brown with some copper overtones) and produces some roast flavours. This comes through on the palate with some toffee sweet characteristics alongside some hop notes that fade in the aftertaste.

Christine Cryne



The photograph shows Head Brewer Tom Madeiros describing the beers, with Managing Director Steve Brown to his right.

#### LONDON REGIONAL INVENTORY

This update on the London Regional Inventory of Pub Interiors of Special Historic Interest covers additions, deletions and changes made since July this year.

#### Central London

WC1 **Duke of York**, 7 Roger Street – some of its etched windows have been replaced with clear glass but in my opinion this is not enough to affect its National Inventory status.

#### North London

N1 Island Queen, 87 Noel Road – is currently undergoing repairs to its ceiling but remains open.

#### South East London

SE5 Joiners' Arms, 35 Denmark Hill – has been added to the Regional Inventory.

SE15 Glengall Tavern, 1 Bird in Bush Road – has been added to the Regional Inventory.

SE16 Mayflower, 117 Rotherhithe Street – has been refurbished but not yet reinspected; reports would be welcome.

SE22 Herne Tavern, 2 Forest Hill Road – has also been refurbished; reports indicate that the refurbishment has been a sensitive one.

#### South West London



SW11 Windsor Castle, 36 St John's Hill – has been added to the Regional Inventory.

SW15 **Duke's Head**, 8 Lower Richmond Road – after listed building consent was granted for refurbishment, work started earlier this autumn and the pub reopened on Monday 30 October. I think that on the whole Young's have done a good job here. The large riverside room is now smarter but still comfortable and the beautiful fabrics (upholstery and curtains) add a touch of luxury. In my opinion, the decision to split the etched glass screen between the two front rooms with a doorway was regrettable but, apart from this, the pub's original features have been enhanced by this refurbishment.



#### LONDON REGIONAL INVENTORY

SW17 White Lion, 99 Summerstown - has been added to the Regional Inventory.





Stained glass in the White Lion.

#### West London

W6 Queens Arms, 171 Greyhound Road – this pub has been deleted from the Regional Inventory owing to an insensitive refurbishment.

W9 Warrington Hotel, 93 Warrington Crescent – was bought by celebrity restaurateur, Gordon Ramsay in October as one of a chain of gastropubs. He is reported to be very aware of the importance of its interior; so here's hoping.

#### Outer London

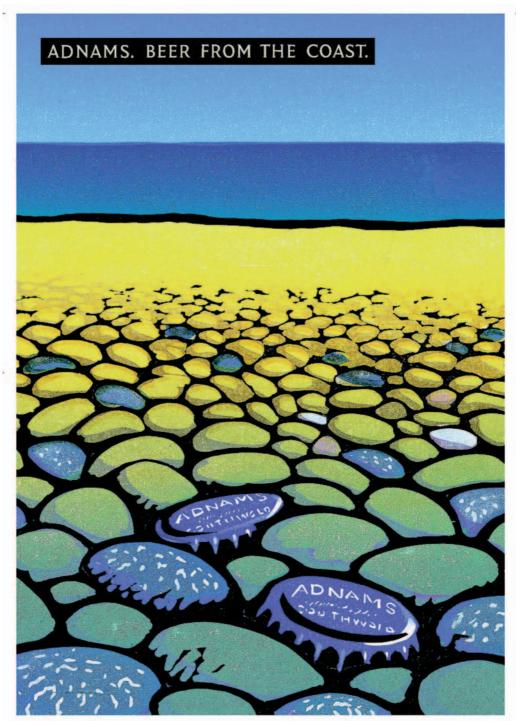
Greenford UB6 **Bridge**, Western Avenue – was refurbished earlier this year but has not yet been reinspected; again, I'd welcome reports.

#### Finally, a seasonal offer

Christmas is coming. Stuck for prezzies? Why not give your nearest and dearest a copy of *Licensed to Sell: The History and Heritage of the Public House*, co-authored by Geoff Brandwood and Andrew Davison with Mick Slaughter's brilliant photography? A mere £13.50 including UK postage. Geoff could send direct with a message of your choosing. And, of course, if you haven't got a copy yourself yet, then now's the time.

Cheques should be made out to Geoff Brandwood at 2 Rothesay Avenue, Richmond-on-Thames, TW10 5EA.

Jane Jephcote Chair, London Pubs Group



ADNAMS PLC, SOLE BAY BREWERY, SOUTHWOLD, IP18 6JW. WWW.ADNAMS.CO.UK

#### LETTERS

#### Dear Editor

I have some sympathy for Nick Stafford's call for real ale to be regarded as a premium product and to be priced accordingly. However there are two problems, both caused by the breweries.

One is that it is lager etc which is has been given the public image of the BMW. That is, as the product to be aspired to by those with more pretensions and money than knowledge or taste.

The other is that most real ale, even in good condition, does not actually taste good enough to justify a price over £3 a pint. There are good weak beers about, Woodforde's Wherry for example. But most beers need at least 5 or 10 added to the OG.

#### Cheers!

David Woodward, London W13

#### Dear Editor

So Nick Stafford thinks £3 a pint of real ale is too cheap? Well he would, wouldn't he! I'm quite sure that when he visits other pubs he offers more for a pint than the advertised price in support of his policy.

To be serious, one major reason why the likes of lager, Guinness and keg ciders cost more than draught ale is because they are processed (filtered, pasteurized, pressurised) products, this adulteration thus adding to production costs. What's more, real

ale needs to sell quicker, being a live product, so the cheaper cost is a necessary incentive to help increase

To my mind, if people are daft enough to pay extra for inferior processed drinks, more fool them. Whilst I have no reasons to question Nick's qualities as a pub manager, I know plenty of other very worthy pubs which promote real ale through pricing policy as well as beer quality.

Roger Jacobson, Bow

#### Dear Editor,

When I moved to England 10 years ago, among my first purchases were my CAMRA membership and a 4-pint plastic container. I then went around North East Lincolnshire where I lived, searching out real ale pubs that would be willing to fill my plastic jug with beer to drink at home. I got odd reactions every time I went into a pub for a refill, but I knew it was the only way to get the real thing at home.

Now I see CAMRA is promoting 'real ale in a bottle'. I am concerned that the organisation best placed to save our unique national beverage is expending energy on a side issue that will actually damage their cause. The truth is, the only real ale is cask ale, and the only place to find it is in a pub. CAMRA would have us believe that some bottled ale is the same as the stuff down the pub. If that's



020 8870 6567 / 020 8871 0130

e-mail: mark@legothique.co.uk Website: www.legothique.co.uk

#### RESTAURANT & BAR

The next time you go out for a drink with friends or a bite to eat why not consider somewhere completely Gothic splendour of the Royal Victoria Patriotic Building houses the



discreet, hard to find, oasis that is...Le Gothique. This is not a chain or a rolled out theme pub. Le Gothique is just a quirky bar and French biased restaurant. Perhaps you should think of us as a BistroPub.

Off street secure free parking is available for those intrepid individuals who make the effort to go somewhere out of the ordinary. What you will find is a small gothic bar mezzanine floor dining room and award winning garden. Very reasonable bar and food prices make this charming privately owned venture an ideal location for affordable private parties and weddings (up to 90 seated).

Monday to Friday 12 noon to 12 midnight Saturdays 6 -12 midnight Sundays by arrangement.

Daily lunchtime specials £8.95 Bar meals all £6.95-£9.95 Evening meals 3 courses £15

Real Ales from Ballards of Hampshire and Shepherd Neame of Kent. Large selection of quality wines by the glass and bottle.

# The Fox

- Ever changing guest beers
- Lunchtime Cooking
- Contained Pub Garden
- **♦** Quiz Night Thursdays

#### **NEWS! NEWS! NEWS!**

Come and sample our culinary delights Wed - Sat evenings 6 - 9pm. Traditional Sunday lunches served 12.30 - 3pm. Winter warmers and mulled wines.

- ◆ Christmas eve carols followed by disco
- ♦ Christmas lunches and dinner
- ♦ New Year's Eve party

West Middlesex CAMRA Pub of the Year 2005

A genuine traditional family pub situated in a quiet side road, yet just 100 yards from the Grand Union Canal and Hanwell flight of locks. Idyllic cycle and rambling routes. Timothy Taylor's Landlord always alongside Deuchars IPA and London Pride

10 minutes from Hanwell BR station. Tube - Boston Manor.



Green Lane, Old Hanwell, London W7 Tel: 020 8567 3912 Open 11am - 11pm Monday - Saturday, 12am - 10.30pm Sunday



# THE SPEAKER

Just awarded the 'Gold Award' from Beautiful Beer...

...is holding a Beer Festival from 15th - 26th January 2007

to celebrate Dennis' 5 years at the pub.

We'll have beers from Nethergate,
Grand Union, Itchen Valley, Hogs Back,
Archers, White Star, Rebellion, Cottage,
Moorhouses, Daleside, Loddon and
Copper Dragon as well as our regular
Young's Bitter and Shepherd Neame Spitfire.

For more info go to: www.pleisure.com/speaker

Opening hours:

Sunday: noon - 4.00pm, Monday - Friday: noon - 11.00pm Closed Saturdays, Sunday 21st Jan open noon - 10.30pm

The Speaker, 46 Great Peter Street, Victoria London SW1P 2NA Tel: 020 7222 1749

#### LETTERS

true we can buy our beer at Tesco and avoid the pub altogether.

Our pubs, however, are the only hope for the survival of real ale as we know it. CAMRA should be encouraging people to spend more money in pubs, not less. It makes far more sense to campaign to bring back the once-common practice of buying the beer you drink at home in the pub. This would benefit pubs and breweries alike, but would also benefit the ale drinker who would find his pub stocking more and better quality beer.

Many breweries are happy to sell beer in plastic containers for the take-away trade; why shouldn't the publican get in on the act?

As for the so-called 'real ale in a bottle', I think the jury's still out on that.

Mark Broe, London

#### Dear Editor

The sad news of John Young's death brings back fond memories. I always found him a most interesting and entertaining man.

One particular occasion I recall was at the official opening of a pub becoming a Young's house: my local, the Greyhound in Hendon NW4. Both John Young and his wife and various Young's dignitaries

were present and the dray horses and coach were brought up in a large lorry to add to the celebration. I was there at that time as both CAMRA Regional Director for Greater London and chairman of the local Branch, Enfield & Barnet.

For a short while several of us were standing outside the pub with the horses and coach behind us as photographs were taken. We all raised our glasses and at that moment I realised something truly awful had happened. Horrified, I cautiously tapped the esteemed Young's Chairman on the shoulder. "Mr Young, Sir," I exclaimed, "one of your horses has just drunk from your beer!"

"Hmph!" growled the Chairman. "If its good enough for the horse, it's good enough for me!" – and with that he took a large gulp.

I should add that the Greyhound has been in the CAMRA Good Beer Guide every year since.

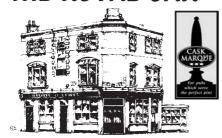
Robin Forshaw-Wilson

#### Dear Editor

The London Drinker for October/November 2005 has a picture on the cover of several EU Agriculture Ministers meeting at the Young's Ram Brewery in Wandworth to learn how British beer is brewed.

One year on and the brewery has closed. Is this just

### THE ROYAL OAK



44 TABARD STREET, LONDON SE1 Tel - 020 7357 7173

Traditional Harvey's Sussex Ales Served in a Traditional Atmosphere

Open Mon-Fri 11am - 11pm

Food Available Lunchtime & Evenings

And now open Saturdays 6pm - 11pm also Sundays 12 midday - 6pm with traditional Sunday lunches

**Nearest tube - The Borough** 

Come on down to the

# TULSE HILL TAVERN

150 Norwood Road London SE24 9AY

Tel: 020 8674 9754

We pride ourselves on the quality of our Real Ales - Adnams Bitter and Shepherd Neame Spitfire available at all times.

Back bar newly decorated Open Christmas Day 12 - 3pm Open until late throughout the rest of the Christmas holiday

- ♦ Bar snacks par excellence
- Good range of bottled beers
- ♦ Beer garden front and back
- Disabled toilet facilities
- ♦ "Board Games" Night every Wednesday
- ◆ Function Room available Friday nights
- Darts random mixed doubles each month
   Karaoke on Saturdays

#### **LETTERS**

some sort of 'European effect'? Gordon Joly, London E14

#### Dear Editor

Do you know anything about the Steak and Ale group of pubs? The Three Magpies in the Bath Road at Heathrow, near to the Renaissance Hotel, ran out of Real Ale for the third successive year I have been there. While it is very pleasant inside and the food is adequately varied and of reasonable quality, it is the continuous dearth of ale which gets up my nostrils. Whether this is mis-management in not ordering the stuff or simple idleness on the part of the bar staff who cannot be bothered to put on another barrel and/or clean the pipes is anyone's guess. After all, painted on the exterior is 'Selection of Cask Ales' or words to that effect. In theory it is a selection of two - London Pride and Greene King IPA - on the odd occasions when they are available. For some reason, prior to this year I was under the impression that the pub was a Greene King franchise and only this year I asked one of the barmen who owned the establishment. This is how I came about the Steak and Ale group.

Derek Birch, Cape Town

(A West Middlesex member comments: A quick Google showed it as a Spirit house (related to Punch Taverns) but their website did not show any division called Steak and Ale. This could be out of date or just a local thing. The Beerintheevening entry for the pub is rather grim - five comments (all bad) and a rating of under 5 does not look good.)

#### Dear Editor,

With regard to Mr Peter Vizard's letter about Brentford in your last issue, he could do worse than to read *The Brentford Triangle* by Robert Rankin in order to gain an insight into the Brentford drinking culture. I promise him he will not be disappointed.

Simon Day

#### Dear Editor

I was shocked to read in the *Telegraph* 'Spy' column today (24/10) that Gordon Ramsay has bought the Warrington W9 as flagship branch of a chain of gastropubs he's launching across London.

Despite the fact that he's allegedly 'determined' to keep the 'grand art nouveau' bar, will this mean casual drinkers literally being told to f\*\*\* off?

The Prince Alfred around the corner has been similarly blighted for some years of course.

Kim Rennie, Bow

(There is no reason a gastropub should not serve nondiners a decent beer; many do. So let us hope. -Ed.)

# The Magpie & Crown

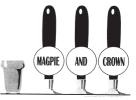


- ◆ Draught Budvar, Hoegaarden, Paulaner Münchener Lager, Stiegl Lager & Bavarian Wheat Beer ◆ Quiz Night Thursday
- ◆ Bar billiards ◆ Cycle rack ◆ 2007 Good Beer Guide
- ♦ Beers from Grand Union and Twickenham Breweries
- Hours of opening: Mon-Wed 11-12 midnight, Thurs-Sat 11-1am, Sun 12-12 midnight

AT THE TIME OF THIS ADVERTISEMENT WE HAVE SERVED 1654 1727 DIFFERENT BEERS

#### 128 High Street Brentford, Middx Tel: 020 8560 4570

- Only 30 minutes from main line Waterloo
- ♦ 4 ever-changing guest ales
- 3 traditional ciders and the occasional perry
- Foreign bottled beers selection
- ◆ Food is back Tues-Sat eves 6.30 - 10pm Sat lunch 12 - 2pm Sun 12.30 - 5.30pm



Steve and the staff look forward to seeing you soon

2002 GREATER LONDON REGIONAL PUB OF THE YEAR VOTED TIME OUT PUB OF THE YEAR 2004

# The Sultan

78 Norman Road, South Wimbledon, SW19 020 8544 9323 (off Haydons Road via De Burgh Road)

## The only Hop Back pub in London

Come and try our award winning beers

GFB • Crop Circle • Entire Stout •

Summer Lightning (award winner) plus guests
plus bottled Entire Stout, Summer Lightning

& Crop Circle (Gold winner at GBBF)

also available by case £20

Sample our ever-changing Beers of the Month!



Angie and staff wish all their customers a very Happy
Christmas and New Year

# Beer orders for Christmas now being taken

36 pint polypins from £52 18 pint minipins from £26

(both require minimum 24 hours notice but 48 hours during the Christmas period please)

Quiz night every Tuesday from 8.30pm

Nearest tubes: Colliers Wood or South Wimbledon Buses: 57, 156, 200 and 219

#### **BRANCH DIARIES**

Welcome to our regular details of London CAMRA contacts and events. This is where branches can say what is happening in their areas that might be of interest to drinkers across London. Events for December and January are listed below.

Branch meetings and socials are open to all - everyone is welcome to come along.

#### LONDON REGIONAL EVENTS

December – Wed 27 John Young Memorial Crawl: (7pm) Alma, 499 Old York Rd, Wandsworth SW18; (7.45) Brewers Inn, 147 East Hill; (8.30) Spread Eagle, 71 Wandsworth High St; (9pm) Kings Arms, 96 Wandsworth High St; (9.30) Crane, 14 Armoury Way; (10pm) Grapes, 39 Fairfield St.

January – Wed 31 (8pm) London Liaison Committee (Regional co-ordination meeting for London Branches). Royal Oak, Tabard St, SE1. Secretary: geoff@coherent-tech.co.uk

LONDON PUBS GROUP Jane Jephcote 020-7720 6327, jephcotej@hotmail.co.uk

December – Wed 6 Evening crawl of N1 Islington: (7pm) White Swan, 255-6 Upper St; (8pm) King's Head, 115 Upper St; (8.30) Crown, 116 Cloudesley Rd; (9.15) Camden Head, 2 Camden Walk; (9.45) Island Queen, 87 Noel Rd; (10.15) Prince of Wales, 1 Sudeley St; (10.45) Charles Lamb, 16 Elia St.

**January – Wed 17** (7.15 for 7.30) Mtg. Royal Oak, Tabard St, SE1 (upstairs). All branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.co.uk

**BEXLEY** Martyn Nicholls 01322 527857 (H), contacts@camrabexleybranch.org.uk

December – Wed 13 (8.30) Mtg and Xmas Beano. Old Wick, Bexley.

January - Wed 10 (8.30) Mtg. Three Blackbirds, Blendon. Website: www.camrabexleybranch.org.uk

CROYDON & SUTTON Michael Fairweather 07905 611978

**December - Tue 19** Christmas social: (8.30) Lion; (9.30) Pawsons Arms, both in Pawsons Rd, Selhurst.

January – Tue 16 (8.30) Social. Moon on the Hill, 5-9 Hill Rd, Sutton. - Thu 1 February (8.30) Mtg. Windsor Castle (cottage room) 378 Carshalton Rd, Carshalton.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY John Pardoe 07757 772564, elacbranch@yahoo.co.uk

**December – Tue 5-Sat** 9 Pig's Ear Beer & Cider Festival. Ocean, 270 Mare St, Hackney, E8. We need help from 1 to 11 December inc. set-up and takedown. Staffing forms and information available from *www.pigsear.org.uk* - **Wed** 20 (8pm) Christmas social. Pembury Tavern E8

January – Tue 9 (8pm) Mtg. Williamsons Tavern, 1 Groveland Court, (off Bow La), EC4. - Fri 26 Isle of Dogs social/crawl: (8pm) Gun, 27 Coldharbour, E14; then Ferry House, 26 Ferry St; ending North Pole, 74 Manilla St. Website: www.pigsear.org.uk

ENFIELD & BARNET Sandie Ward 020-8884 0075 (H), Branch Mobile 07757 710008

December - Tue 5 (9pm) GBG social. Dog & Duck,

Hoppers Rd, Winchmore Hill N21. - Wed 13 N2 two pub social: (8.30) Madden's, 130 High Rd; (9.30) Olde White Lion. - Sat 16 (7.30 for 8pm) Christmas Dinner. Sebright Arms, High Barnet. Details and bookings with £5 deposit to Sandie Ward by 5 Dec. - Thu 21 Enfield Winter Solstice social. (8.30) Crown & Horseshoes, Horseshoe La; (9.30) Cricketers, 19 Chase Side Place.

January – Mon 1 (12noon) Cobweb social. Orange Tree, Highfield Rd, Winchmore Hill N21. - Wed 10 Southgate two pub social: (8.30) Fishmongers Arms, Winchmore Hill Rd; (9.30) Waggon, 107 Chase Side. - Tue 16 (8.30) Mtg. Sebright Arms, 9 Alston Road, Barnet. - Thu 25 (9pm) Social. Holtwhites Cricket Club, Kirkland Drive, Holtwhites Hill, Enfield. BRING CAMRA

MEMBERSHIP CARD. - Thu 1 February (9pm) London Drinker pick up and social. Lord Kitchener, 49 East Barnet Rd, New Barnet

Advance notice – Fri 2-Sun 4 March. Trip to St Niklaas Beer Festival, Belgium. Booking deadline 26 Jan. Details and bookings contact Tony Roberts 020-8482 9673(h), 07724 193414.

Website: www.camra-enfield-and-barnet.org.uk

**KINGSTON & LEATHERHEAD** Clive Taylor 020-8949 2099 (H), 020-8540 1901 (W),

clive@paylor2005.wanadoo.co.uk

December – Mon 11 (8.15) Mtg. Berrylands, Chiltern Drive, Berrylands, nr rail sta. - Thu 14 Christmas dinner. Woodies, Theford Rd, New Malden. Please book by 4 Dec. - Wed 20 Pre Christmas Kingston crawl: (8pm) Grey Horse, Richmond Rd; then to Owl & Pussycat, Boaters, Bishop and Druids Head.

January – Tue 9 (8.15) Mtg. Bishop Out Of Residence (upstairs bar if open) on the river front, Kingston. - Thu 11 (8pm) AGM mail-out. Surrey County Staff Club, Penrhyn Rd, Kingston. 3 ales available. - Tue 16 Hampton Court crawl: (8pm) Albion, Bridge Rd, then to Prince Of Wales, Kings Arms and Cardinal Wolsey. - Tue 23 Chessington crawl: (8pm) Chessington Oak, Moor La, nr Chessington North rail sta and on 71 bus route, then to Cricketers, Lucky Rover and Cap In Hand. -Thu 1 February (8pm) Branch AGM. Willoughby Arms, Willoughby Rd, Kingston.

Website: www.camrasurrey.org.uk

NORTH LONDON Social contact: Steve Ducker 07910 151494, steve.ducker@nexusmedia.com; Branch contact: John Cryne 020-8452 6965, john.cryne@uk.pwc.com
December – Tue 5 Social: Pig's Ear Festival, Ocean, Mare St, Hackney E8. - Tue 12 Christmas Social: (7pm) Mabel's Tavern, 9 Mabeldon Pl, WC1. - Tue 19 WC1 Social (7pm): Museum Tavern, 49 Gt Russell St; Enterprise, 38 Red Lion St; Duke (of York), 7 Roger St; Lamb, 94 Lamb's Conduit St

January – Tue 9 WC1 Social: (8pm) Lucas Arms, 245a Grays Inn Rd; Swinton's, 61 Swinton St; Smithy's, 15-17 Leeke St. – Tue 16 NW5 Social (8pm) Pineapple, 51 Leverton St; Oxford, 256 Kentish Town Rd. – Tue 23 (8pm) Mtg/GBG selection. Kings Arms, 11a Northington St WC1. – Tue 30 N6 Social: (8pm) Flask, 77a Highgate West Hill; Gatehouse, 1 North Rd; Red Lion & Sun, 25 North Rd; Wrestlers, 98 North Rd.

Website: www.camranorthlondon.org.uk

#### **BRANCH DIARIES**

RICHMOND & HOUNSLOW Brian Kirton 020-8384 7284 (H), sk014j4253@blueyonder.co.uk

December – Thu 7 (8pm) Social at Pig's Ear Festival, meet by cider bar. - Fri 8 (8pm) Xmas Party. Lion, Wick Rd, Teddington for meal around 8.30. Booking essential via the website or John Austin, 020-8892 6169,

john.austin@blueyonder.co.uk. Menus and further details on website. - Tue 12 (8.30) Mtg. Cardinal Wolsey, The Green, Hampton Court Rd.

January – Thu 4 Hampton Wick social crawl: (8pm) Old King's Head, 1 Hampton Court Rd; (8.40) White Hart, 1 High St; (9pm) Swan, 22 High St; (9.20) Foresters, 45 High St; (10pm) Railway, 91 High St. – Thu 11 (8.30) Mtg. Coach & Horses, Kew Green.

Website: www.camra.org.uk/richmond

SOUTH EAST LONDON Richard Martin 020-8464 1866, richard.martin23@ntlworld.com

On the day of the event only, ring 07775 973760

December – Fri 1 (8pm) Social. Rutland Arms, Perry Hill, SE6, last chance to visit before it closes for good on Sun 3. - Sat 2 (6pm) Christmas Party, Royal Oak, Tabard St, SE1. - Tue 12 (8pm) Cttee mtg/social. Old Nun's Head, Nunhead Green, SE15.

January – Tue 9 (8pm) - Cttee mtg/social, Shipwrights Arms, Tooley St, SE1. - Thu 18 (8pm) - Bromley crawl. Meet Partridge BR1. - Sun 21 (3-7pm) CAMRA Parents social, Capital, Forest Hill SE23, open to all CAMRA parents to bring your kids; members without are also welcome. - Mon 22 (8pm) Branch AGM, Old Nun's Head, Nunhead Green, SE15 - Tue 30 (8pm) Catford planning, Moby Dick, 6 Russell Court East, SE16.

Website: www.selcamra.org.uk

#### SOUTH WEST ESSEX Andrew Clifton 01708 765150 (H), swessex@clara.co.uk

December – Tue 5 (8pm) Social at Pig's Ear Beer Festival, see page 17. - Wed 13 (8.30) Social. Britannia, 1 Church Rd, Barking. Nominations required for 2008 Good Beer Guide. If you can't make this and want to suggest a pub, please contact Andrew Clifton (Branch Contact) - Thu 21 (8.30) PROVISIONAL DATE AND VENUE ONLY Christmas Social, White Horse, 173 Coxtie Green Rd, Coxtie Green (Check Branch Website for confirmation of date and venue). - Thu 28 (8.30) Social, Rising Sun, 144 Ongar Rd (A128), Brentwood.

January – Thu 4 (8.30) Social, Traitors Gate, 42 Broadway, Little Thurrock, Grays - Tue 9 (8pm) Out of area social. Pembury Tavern, 90 Amhurst Rd, Hackney E8. – Tue 16 (8.30) Social. Bell, High Rd, Horndon on the Hill, plus possibly Swan, 121 High Rd. - Thu 21 (8.30) Social. Travellers Friend, 496/498 High Rd (A104), Woodford Green - Thu 1 February (8pm) Social at Chelmsford Winter Beer Festival 2007, Essex County Council Social Club (Triangle Club), Duke St, Chelmsford (For further details see www.chelmsfordcamra.org.uk/wbf/index.html Advance Notice – Wed 14 February (8.30) Branch AGM, White Hart, 168 High St/Kings Walk, Grays. Nominations and motions/matters for discussion to Secretary, Andrew Clifton 46 Havering Dr, ROMFORD RM1 4BH or by email by Wed 7 February.

Website: www.swessex.clara.net

SOUTH WEST LONDON Mark Bravery 020-8540 9183 (H), 020-7147 2860 (W), markbravery@blueyonder.co.uk December - Wed 13 (7.30) Christmas meal and social., Earl Spencer, 262 Merton Rd, Wandsworth SW18. Names to Branch Contact by 10 December. - Sat 16 (11am), Branch mail-out, Priory Arms, 83 Lansdowne Way, South Lambeth SW8.

January – Sun 7 (12.15), Open cttee mtg (GBG short listing). Sultan, 78 Norman Rd, South Wimbledon SW19. – Mon 22 (8pm) Battersea Beer Festival planning mtg. Eagle Ale House, 104 Chatham Rd, Battersea SW11. – Thu 25 Battersea publicity crawl. Meet (7pm) Bread & Roses, 68 Clapham Manor St, SW4. – Tue 30 Battersea publicity crawl. Meet (7pm) Plough, 89 St Johns Hill SW11 Website: www.swlcamra.org.uk

**WATFORD & DISTRICT** *Andrew Vaughan 01923* 230104 (H) 07854 988152 (M)

December - Tue 12 (8.30) Watford Town & Country Club, Rosslyn Rd, Watford.

January – Mon 8 (8.15) Open cttee mtg. Estcourt Arms, St Johns Rd, Watford. - Fri 12 Branch 'Pre-Xmas' London pub crawl: meet (5.30) Mulberry Bush, 89 Upper Ground. Contact branch or see website for details. - Wed 17 Abbots Langley social: (8.30) Swan, College Rd; (9.45) Compasses, Tibbs Hill Rd. - Mon 29 Open cttee mtg. Estcourt Arms, St Johns Rd, Watford.

Website: www.watfordcamra.org.uk

WEST LONDON Alasdair Boyd (Social secretary) 020-7930 9871 ext 143 (2.30-3.15/6pm-9.30 Mon-Fri), banqueting@nlc.org.uk Fax 020-7839 4768.
Branch contact Kim Martin 07717 795284, kimberlymartin@yahoo.com

December – Fri 8 (7pm Cider Bar) Social at Pig's Ear Beer Festival, see page 17. - Mon 11 Social: (7-8pm) Bloomsbury, 236 Shaftesbury Ave, WC2; then others to be decided, ending (10.30) Argyle Arms, 18 Argyle St, W1.

January – Wed 2 SW1 Belgravia crawl: (7.30) Horse & Groom, Groom Pl; (8.30) Grenadier, Wilton Row; finish (10pm) Star Tavern, Belgrave Mews West. - Wed 9 (7.30) Mtg and 1st GBG 2008 selections. King & Queen (upstairs function room), Foley St, W1. - Wed 10 (7.30) Social. Speaker, 46 Gt Peter St, SW1. - Thu 18 (7.30) Social. Paragon, 80/82 Chiswick High Rd, W4.

WEST MIDDLESEX David Bender 07734 509111, contact@westmiddx-camra.org.uk

December – Fri 8 (All day) Working social. Pig's Ear Beer Festival, see page 17. - Wed 13 (8pm) GBG Selection mtg. Conservative Club, Fairlawn (off High St), Southall. - Sat 16 (7pm) Christmas Party. JJ Moons, Victoria Rd, Ruislip. - Thu 28 (8pm) W5 crawl. Start Wheatsheaf, Haven La, Faling

January – Wed 10 (8.30) Mtg. Load of Hay, Villier St, Uxbridge. - Thu 18 Greenford two pub social: (8pm) Black Horse, Oldfield Lane North; (9.30) Bridge Hotel, Western Ave. - Wed 24 Acton two pub social: (8pm) Duke of York, Steyne Rd; (9.30) Kings Head, High St. - Fri 2 February (8pm) London Drinker pick up. Magpie & Crown, High St, Brentford, then (9.30) Fox, Green Lanes, Hanwell. Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the next edition: 17th January 2007. Please send entries to geoff@coherent-tech.co.uk.

## JOIN US FOR THE FULLER'S PUB QUEST



There are twelve well known Fuller's pubs and a very useful phrase to find. Each letter has been assigned a different number to help you complete the answer line.

Once you have completed the answer line come up with the correct solution and you could win a lunch for two at a Fuller's pub of your choice with, of course, lashings of London Pride!

lunch for two at a Fuller's pub of your choice with, o					8.				_	
Wellington maybe the 'rude ikon'		1	1	2 1	17	3	11	4	5	
Named after a Queen or a Main Line Station?			6 1	4 15	7	2	1 1	4 16		
Maybe Sylvester & Tweety Pie are resident here!	15 16	7	- 1	6 17	3		15 1	6 17	16	1 8
Where the King was, if you are singing about sixpence!	15 2	11	17	14	17	9	- 1	8 2	11	19 5
razy ecclesiastical chess-piece and Paddington Inn	3	12	14 15	18	2	10	8	ζ	12	5 16
The elephant eloped with an impala!	16	17	7 5	13	2	10 3	_			
A nasty end. Displayed on the wall, sketched		18	11 1	7 9		3	1 1	6 21	17	
and divided into four	&		22 I	1 16	1	7	5 1	5	3	
Rely on flutes to mix it up for a station airman	5	11	19	7 2	17		23	3 8	5	1
Start a vernal springlike inn		19	16	1	T	7 10	5 6	5	1 17	ď
Horrid accident, to begin with, becomes Doris's bis.	hop?	3	2	1 14	15	Ħ	16	1 15	18	
A plough and a famous school are in distress	nop.		1	8 16	1	1	2 2	1	_	
Al did an about turn inside a station for this greeti	ng!	19	16 1	3 11	7	16	7 1	4 2	17	
ANSWER LIN	E									
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	17	18	19	20	21	2	2 2	2.3	24 Z	J
SOLUTION										
23 11 13 13 5 1 19	11	12	19	:						
1 5 16 7 10 13 16 15 5 19 23 2 1	16	9	I	5	16	7	1 F	10	14	17
st your entry to: Elisio Mouna, Fuller Smith & Turner, Griffin Brewer	. Cki	-10	Torr	-6-	ad.	Total	ľ	w	2(3)	L all

Post your entry to: Elion Monta, Fuller Smith & Turner, Griffin Brewery, Chiswick Lane South, London W4 2QB along with your name, address, contact telephone number and email address. The closing date for entries is December 31st 2006.

We wish you the best of luck!

The aim of 'Capital Pubcheck' is to share information about the latest happenings on the London pub scene including new pub and bar openings, name changes, acquisitions, closures, notable changes to beer ranges etc.

Information is gathered from a variety of sources including London Drinker readers, individual CAMRA members and branch contacts, breweries, pub operators, landlords etc. If you would like to contribute to 'Pubcheck' please send your news to the address below.

This time we report on a new riverside Young's pub in SW6 at Imperial Wharf, Fulham. A number of gastropubs have reinstated real ale to accompany food and also to broaden beer choice. More heritage Nicholson pubs in Central and SW London have been closed by Mitchells & Butlers and sold to developers. Landmark pubs are being closed across the Capital, often to realize their property value, including a popular Good Beer Guide independent Free House in SE6 Catford and a former real ale stalwart in W9 Maida Vale.

Celebrity chef Gordon Ramsay has inaugurated a gastropub chain with the acquisition of two pubs in E14

Limehouse and W9 Maida Vale, the latter being the listed Warrington Hotel. Wetherspoon has renamed its remaining Twickenham pub to commemorate the founder of rugby.

Cross references to CAMRA's various pub guides covering Greater London are provided to enable easy updating. The numbers in brackets after each entry refer to the page numbers in the following guides: BM - Balham to Morden Pub Guide; E - East London & City Beer Guide, 3rd edition; H - Hertfordshire Guide to Real Ale, 2000 edition; HB - Holborn & Bloomsbury Pub Guide; IS - N1 Islington Real Ale Guide; K - Guide to Kent Pubs, 10th edition; 8K - Real Ale Guide to Kent Pubs, 8th edition; KT - Kingston Pub Guide; N - North London Beer Guide, 3rd edition; SE - South East London Pub Guide, 3rd edition; SW - South West London Pub Guide, 2nd edition; W - West London Pub Guide, 2nd edition; W - West London Pub Guide, 2nd edition; X - Essex Beer Guide, 9th edition.

If you would like to report changes to pubs or beers, please write to: Capital Pubcheck, 2 Sandtoft Road, London SE7 7LR or e-mail: capitalpubcheck@hotmail.com.

#### NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

#### CENTRAL

EC1, 19:20, 19/20 Gt Sutton St. No real ale. Free House/bar and restaurant in former warehouse building. EC1, HEADS & TAILS, 64/66 West Smithfield. No real ale. Free House/wine bar operated by Hartford group, now with keg beer, in former bank premises.

EC2, CROWDERS WELL, Andrewes House, 185 Fore St. Free House, reopened and renamed WOOD STREET, now a 'bar and restaurant'. No real ale, H unused. (E30, U70, U131, U173, U190).

EC2, STRONGARM BAR, 120 Curtain Rd. No real ale. Free House/bar in former commercial premises, opened by April 2005. Access from side passage.

EC4, PITCHER & PIANO, 67-69 Watling St. Previously unreported outlet for the chain inherited by Wolves & Dudley from Marstons. Renamed CALICO on acquisition recently by Massive. Caledonian: Deuchars IPA.

EC4, PRINTERS DEVIL, 98/99 Fetter La. Caledonian: Deuchars IPA. Reopened as a Free House by operators of Punch Tavern in Fleet St, EC4. (E52, U189, U191)

#### **EAST**

E1, FADE, 138 Shoreditch High St. No real ale. Free House/bar and club in former commercial premises. Previously MAXWELLS but unreported.

E1, T BAR, Tea Building, 56 Shoreditch High St. No real ale. Free House/bar and café in former office premises.

**E2, PRAGUE BAR/CAFÉ/LOUNGE**, 6 Kingsland Rd. No real ale. Free House/Czech bar cafe in former commercial premises. Specialises in Czech bottled beers.

**E2, WILDCAT'S,** 95 Kingsland Rd. No real ale. Free House/bar in former commercial premises, possibly originally the WHITE BEAR closed many years ago.

E8, MADDIGANS (OF MARE STREET), 255 Mare St. Free House. Reopened and renamed AMP. No real ale. Extensively rebuilt in early November. Formerly

HOBSONS CHOICE, originally HORSE & GROOM. (E113, U65, U132, U187)

E8, THREE COMPASSES, 99 Dalston Rd. Greene King: IPA. Reinstatement of real ale. (E116, U96, U187)

E10, HARE & HOUNDS, 282 Lea Bridge Rd. Greene King: IPA, Greene King 'guest beer' (eg Ruddles County). Reinstatement of real ale. (E125, U67, U124, U162)

E11, COLEGRAVE ARMS, 145 Cann Hall Rd. Fuller: London Pride; Greene King: Old Speckled Hen. Now Enterprise, ex-Unique, ex-Bass. Reinstatement of real ale. (E127, U124, U168)

E14, HUBBUB CAFÉ BAR, 269 West Ferry Rd. No real ale. New Free House/bar in part of a converted chapel, alongside an arts centre.

E16, ROYAL OAK, 83 Woodman Rd. Young: Special. (E160, U99, U163)

E17, CELSIUS, 163 Hoe St. No real ale. Free House/bar in former shop premises.

#### NORTH

N1, SAHARA NIGHTS. Reopened and renamed BIG CHILL HOUSE, a Free House/bar and club. No real ale. Formerly CROSS BAR. (N38, U123, U184, U190)

N4, BIG FAT SOFA, 29 Crouch Hill. Renamed NOBLE. Fuller: London Pride; guest beer. Reinstatement of real ale. Now a gastropub, taken over by same operators as the Northgate, 113 Southgate Rd, N1. Formerly FLAG, RACECOURSE and TAP & SPILE. (N77, U130, U157, U188)

N7, NEW QUEEENS HEAD, 95 Bride St. Reopened and renamed JOLLY SISTERS. No real ale. (N89, U144)

N16, STAGE B, 98 Stoke Newington Church St. No real ale. Free House/bar in former shop premises. Live jazz at weekends.

ENFIELD (EN2), SIX BELLS, 187 Chase Side. Greene King: IPA. Reinstatement of real ale. (N237, U110, U177, U191)

#### NORTH WEST

NW1, CHARLOTTE, 1 Hurdwick Pl. No real ale. A

Free House/brasserie and cocktail bar with keg lagers in former restaurant.

NW6, ZD BAR, 289 Kilburn High Rd. Reopened and renamed GOOD SHIP. Fuller; London Pride. (U173, U188)

NW10, ASTONS, 5 Regent St. Adnams: Bitter. Refurbished in open plan style with adjacent room. Real ale reinstated. Formerly GREY HORSE. (N223, U106, U191)

#### **SOUTH EAST**

SE14, SIX STRINGS BAR, 460 New Cross Rd. Reverted to original name ROYAL ALBERT. Fuller: London Pride, Taylor: Landlord. Now a gastropub and fitted out in traditional style, after many years as a music venue. Formerly PARADISE BAR for a while. (SE128, U184) CROYDON, CARTOON, 179-183 London Rd. Fuller; London Pride. Reinstatement of real ale. Formerly COOL ROOM for a while. (3SE237, U52, U55, U114,

#### SOUTH WEST

U131)

SW1(B), TATTERSALLS. Reverted to TATTERSALL TAVERN. Fuller: London Pride; Wells: Bombardier. Now Spirit, ex-S&N. 'Original Pub Co' branding removed. (SW40, U169)

SW3, ADMIRAL CODRINGTON, 17 Mossop St. Greene King: IPA; Wells: Bombardier. Reinstatement of real ale. (SW55, U184)

SW6, MUNSTERS, 199 Munster Rd. No real ale. Free House/wine bar with keg beer. Formerly BAR SYDNEY, an Australian themed wine bar/brasserie not previously reported.

SW6, WATERSIDE, Unit 2, Riverside Tower, The Boulevard, Imperial Wharf. Wells: Bombardier (£3.10/pint); Young: Bitter (£2.90); Winter Warmer (£3.20). Newly built Young's riverside pub and restaurant on three levels opened in September as part of the upmarket Imperial Wharf development close to Sands End and Chelsea Harbour. Approached either along the Thames Path or through a pedestrian mall leading from Townmead Road lined with expensive shops and restaurants and parked limos. The ground floor bar has parquet pine flooring, quarry tiles around the bar, grey décor, mirrored columns and a mixture of hard and soft seating. The centrally located bar has a bar back lined with wine bottles, with a TV screen above. Doors lead out on to a riverside terrace with large umbrellas and potted plants. Steps lead up either side of the bar to the mezzanine level with, to the left, an open plan kitchen and a no smoking bar and, to the right, a larger bar divided by a gas flame feature and sporting two lampshades hanging from the ceiling, pictures on the walls and large drapes at the windows. From here doors lead out to a side terrace. More steps lead up to the upper level restaurant (50% no smoking) which affords good views over the Thames. Table service in the bars is optional. Strong emphasis on food, available all day. Disabled access and facilities. Open 11am to midnight every day (last orders 11.30).

SW7, BLACK WIDOW, 25 Gloucester Rd. Renamed PRINCE REGENT. Wells: Eagle IPA, Bombardier. Reinstatement of real ale. Acquired by 'Food & Fuel' gastropub group, ex-Spirit, ex-S&N. 'Eerie Pub Co'

branding removed. Formerly HARRINGTON. (SW72, U126, U171)

**SW8**, **BAR ESTRELLA**, 111-115 South Lambeth Rd. No real ale. Free House/bar/restaurant in former commercial premises.

SW9, PRINCE, 467 Brixton Rd. Taylor: Landlord. Reinstatement of real ale. Formerly HARLEM, originally PRINCE OF WALES. (SW82, U184, U188)

SW11, DOVEDALE HOUSE (PUB & DINING ROOM), 441 Battersea Park Rd. Adnams: Bitter. Not always available. Formerly BAR ROOM BAR, originally CLOCK HOUSE. (SW87, U125, U155, U171)

SW12, BBC BAR RESTAURANT, 7-9 Ramsden Rd. Taylor: Landlord. Free House comprising three cosy, wood panelled downstairs rooms around former bar of Balham Club (incorporating Balham Bowling Club – hence BBC), opened c. July 2006. Dinners served Wed-Sat from 7pm, Sunday lunches from 1pm. Open Tue-Thu 4-11, Fri 4-12, Sat 12-12, closed Mon.

SW18 ROYAL STANDARD, 1 Ballantine St. Fuller: London Pride. Reinstatement of real ale. Was TONSLEY TUP for a while. (SW114, U144, U157)

#### WEST

W2, PORCHESTER, 88 Bishops Bridge Road. Greene King: IPA; 2 guest beers. Reinstatement of real ale by Capital Pub Co. Beers may vary. Formerly ROYAL OAK. Renamed despite its historical association with the eponymous station. (W28, U188, U191)

W6, LE PIERRE, 91 Black Horse La. Fuller: Renamed LAZY VINE. Fuller: London Pride. Reinstatement of real ale. (W103)

W6, QUEENS ARMS, 171 Greyhound Rd. Reopened. Fuller: London Pride; Taylor: Landlord. Major internal refurbishment as a gastropub has removed the two bar layout and resulted in its removal the CAMRA Regional Inventory of historic pub interiors. (W104, U189)

BRENTFORD, CAPTAIN MORGANS, 3 High St. Fuller: London Pride. (W130)

### PUBS CLOSED OR CEASED SELLING REAL ALE

#### CENTRAL

EC1, DOME, ex-Whitbread, leased to Babushka chain and converted to a bar named 'Beduin' with no draught beer. Now reverted to Laurel following Babushka's demise. Delete from pub database. (U116)

EC1, FOX & ANCHOR, M&B, closed and 'ceased trading', future uncertain for this Grade II listed pub. Some signage removed. Another victim of M&B's targeting of its Nicholson heritage estate for disposal. (E16, U83, U151)

EC2, CITY TUP, Free, now demolished. Formerly SHORTS, originally THREE BUCKS. (E35, U88, U98, U131, U134, U189)

W1(F), SOUTHSIDE BAR, Free, ground floor converted to 'Spice Lounge' Indian restaurant with basement bar having no draught beer. Delete from pub database. (W48)

W1(Mar), BEEHIVE, 126 Crawford St, Capital Pub Co, ex-Spirit, closed, not on website and future uncertain. Pub dates from 1884. (W50, U188)

W1(May), BLACK LION & FRENCH HORN, M&B,

3 MINUTES WALK FROM THE NORTH END OF LONDON BRIDGE ...

66 The oldest small pub in the City of London 99

## THE BELL

29 Bush Lane, London EC4

Five cask ales always available including Deuchars IPA, Spitfire, Young's Bitter, Courage Best and a rotating guest beer

AND 3 MINUTES WALK FROM THE SOUTH END OF LONDON BRIDGE ...

# THE WHEATSHEAF

6 Stoney Street, London SE1

A full range of Young's cask and bottled ales and the occasional guest beer

Winner of 2004-05 Young's beer quality and cellar management competition

6 6 Boasts the best atmosphere of any of the Borough Market pubs 9 9

THE RED CAR PUB COMPANY

closed, future uncertain and yet another victim of the Nicholson heritage estate sell off. First licensed in 1720. (W58)

WC1, BULL & MOUTH, ex-Spirit, now converted to 'Ah King' Chinese restaurant. Formerly FALKLAND ARMS for a while. (N22, U106, U141, HB5, U181, W16)

#### **EAST**

E1, SCOTS ARMS, ex-Truman, demolished by February 2004. (E73, U79)

E1, WHITE SWAN & CUCKOO, now Enterprise, ex-Truman, H removed. (E75, U75, U117)

E2, KINGS HEAD, ex-Taylor Walker, H removed. (E81)

E2, PICKLES, reopened and renamed SO BAR. Free, closed again and boarded up. Originally NORFOLK ARMS. (E83, U74, U156)

E3, LORD MORPETH, ex-Whitbread, H removed. (E91, U75, U110, U137)

E3, ROSE & CROWN, 8 Stroudley Walk, ex-Taylor Walker, Grade II listed pub, closed and boarded up. (E92, U159)

E7, RAILWAY TAVERN, ex-Taylor Walker, closed and boarded up. (E108, U163)

E8, FLORFIELD ARMS, ex-Ascot, demolished by May 2003. (E113, U99, U165)

E8, UNCLE SAM'S, ex-Ascot, closed and premises empty. (E116, U99)

E11, ALL SEASONS, Free, now West African bottled beers only; delete from pub database. Formerly THATCHED HOUSE. (E130, U125, U156, U160, U168, U172)

E14, HERON, ex-Bass, closed. Formerly DRUMMONDS ON THE QUAY, originally DRUMMONDS. (E144, U81, U119, U191)

E14, HOUSE. Renamed X UNDERS, a bar/restaurant, ex-Inntrepreneur, ex-Watney, closed, future uncertain. Formerly HOUSE THEY LEFT BEHIND. (E146, U159)

E14, ROBERT BURNS, ex-Truman, converted to community centre by July 2004. (E148)

E15, SWAN, W&D, ex-Wizard. Ground floor now converted to shop and betting shop and upper floor to flats. The loss of a large landmark pub built as a hotel in 1925. (E155, U113, U134, U140, U187)

E16, PEACOCK, 92 Victoria Dock Rd, Free, demolished. Formerly ESSEX ARMS. (E159, U112, U119)

E17, WHITE SWAN, ex-Watney, now a betting shop. (E169, U176, U191)

LITTLE HEATH, HAWBUSH, M&B (Harvester), closed and boarded up. (X81)

#### NORTH

N1, CANONBURY, ex-Bass, closed, future uncertain, lease reputedly not renewed by aristocratic owner owing to pressure from a prominent local resident alleging noise nuisance. Formerly CANONBURY TAVERN. There has been a pub on the site since the 18th century and its garden is a rarity in this part of London. (N39, U170, IS14, U184) N2, GEORGE, ex-Truman, demolished by October 2004. Formerly GEORGES for a while. (N66, U155) N7, BAILEY, Free, no real ale. Formerly CASTLE. (N86, U121)

N8, ALL BAR ONE, M&B, H removed. (U131)

N9, BRITANNIA, ex-Taylor Walker, converted to Romanian restaurant. (N99)

N11, RANELAGH, M&B, ex-Bass, H unused. (N109, U151, U185)

N13, WHOLE HOG, London & Edinburgh (ex-Wetherspoon), closed, future uncertain. The pub group is in receivership. (N115, U175)

N14, BAMBORA, Free, now converted to 'Spice Carriage' restaurant. Formerly WELCOME INN, originally BRAMBLES. (N119, U162, U169, U188)

N14, MERRYHILLS, Spirit, ex-Taylor Walker, closed and probably a victim of the sell off of many Spirit pubs by Punch. (N119, U174)

N15, GREEN GATE, Enterprise, ex-Watney via Unique, no real ale. (N124)

N16, BAR LORCA (BOGABON), Enterprise, ex-Saxon Inns, closed. Formerly CAFÉ LORCA. (N128, U166, U184)

N16, WHEATSHEAF, ex-Watney, H removed. (N131, U166)

N18, GROVE, ex-Watney, demolished to make way for flats. (N139)

N18, WHITE HORSE, Enterprise, ex-Watney, no real ale. (N141)

ENFIELD EAST (EN3), BOUNDARY HOUSE, ex-Whitbread, H unused. (N239, U162)

#### NORTH WEST

NW1, BAR ZAAR, ex-Courage, now converted to offices. Formerly RATTLERS, originally NORTH LONDON. (N174, U132)

NW1, CROWNDALE, ex-Whitbread, demolished and replaced with a community centre. (N164, U168, U186) NW1, HARMOOD ARMS, ex-Whitbread, confirmed now converted to residential use. (U164, U168, U186)

NW1, LAUREL TREE, reopened and renamed BAR 113. Free, ex-Bass, now closed again and for rent. (N169, U156, U172, U180)

**NW1, PRINCE ALBERT,** 163 Royal College St, Free, closed, boarded up and inside gutted. Rumoured to be awaiting conversion to residential use. (N172)

NW1, ROYAL EXCHANGE, ex-Courage, closed about 6 years ago and derelict. (N174)

NW1, ST MARTINS TAVERN, Free, now converted to 'Kaz Kreole' Seychelles restaurant. The sad end for a lovely old fashioned pub run by two old ladies with a piano and a cat. (N175, U186)

**NW1, VICTORY**, ex-Watney, already reported as converted to catering company premises, later a Thai restaurant now closed and to let. (N177, U138)

NW4, KERRIGANS, ex-Taylor Walker, closed. Formerly BELL. (N193, U120)

NW5, TALLY HO, Greene King, closed, interior gutted. Reputedly due for demolition to make way for flats and possibly shops. The sad end for yet another landmark pub, once one of London's leading jazz venues. Back in the late '60s the jam session on Sunday lunchtime (then restricted to 12-2) was so popular that the pints (of Watneys!) were poured and lined up on the bar several deep in readiness for the opening rush. (N200, U117, U155, U174)

NW9, RED LION, renamed RED PEPPERS, now Free, ex-Bass and one of the growing breed of pub-cum-Indian restaurants in North West London and adjoining areas, H removed. (N218, U151, U153)

#### SOUTH EAST

SE1, THREE JOLLY GARDENERS, ex-Truman, demolished by January 2002. (SE36)

SE5, UNION TAVERN, Enterprise, ex-Courage via Unique, no real ale. Right hand room now operates as 'Latin Palace' dance/music venue. (SE62)

SE6, RUTLAND ARMS, Free, due to close on 3 December on retirement of owner who is believed wants to realise its potential value as flats. This would follow in the footsteps of Wetherspoons who have recently sold the Tigers Head in SE6 to property developers and permission granted by Lewisham Council to redevelop the former Berni Inn, the Green Man SE6 for housing. The impending loss of one of the few independent real ale pubs left in London and long term GBG entry. (SE68)

SE10, GREYCOAT BOY, Free, now converted to offices on ground floor with flats above. (SE95, U131)

SE11, SOUTH LONDON PACIFIC, Free, ex-Bass, now a 'tiki cocktail bar and club' with a South Pacific theme. No draught beer; delete from pub database. (SE106, U102, U129, U168)

SE16, ROSE & CROWN, ex-Truman, converted to residential use. (SE151)

SE18, RED LION, 95 Plumstead High St, S&N, sold and converted to 'Red Lion' Chinese restaurant. Interior stripped of fittings and windows enlarged at what was one of the oldest and most traditional pubs on the High Street. (SE173, U102, U106, U178)

SE20, ROBIN HOOD, ex-Bass, demolished in October after fire. (SE190)

SE25, SELHURST ARMS, S&N, no real ale. (SE217) CROYDON, DUKE OF YORK, Enterprise, ex-Courage, closed, future uncertain. (3SE241)

CROYDON, GEORGE, Free (JT Davies), no real ale. (3SE242, U98)

CROYDON, HARP. Renamed HARP ROCK BAR, ex-Bass, closed and boarded up. (3SE243)

CROYDON, HARVESTER (CRICKETERS), 36 Addington Village Rd, M&B, H removed. Formerly VILLAGE INN. (3SE238, U49, U120, U188)

CROYDON, NOWHERE INN PARTICULAR, Free, closed, planning permission granted to convert into flats. Formerly CANTERBURY ARMS. (3SE237, U58)

**ERITH, BRITANNIA**, Belhaven, demolished for new housing about 15 years ago. (3SE254, U39, U48, U64)

ERITH, RAILWAY TAVERN, Phoenix, now converted to residential use. (3SE256, U42, U53, U112, U164)

ERITH, TRAFALGAR, ex-Truman, converted to flats. (3SE256, U42, U164)

#### SOUTH WEST

SW2, BRANKSOME ARMS, Phoenix, confirmed converted to residential use. (SW52, U135)

SW2, McCLUSKI'S, ex-Allied Leisure, closed and boarded up along with whole Megabowl complex. (U131, U182)

SW3, AUSTRALIAN, Spirit, closed, future uncertain. A cricketing pub built in 1852. (SW55, U184)

SW3, PHENE ARMS, ex-Inntrepreneur, closed and licensee believed to be served with eviction notice to make way for its possible conversion to residential use, if Kensington & Chelsea Council planners are compliant second time around. Built in 1853 along with rest of terrace. (SW58, U178)

SW3, SURPRISE (IN CHELSEA), M&B, closed, future uncertain. Another cherished, traditional Chelsea local, also built in 1853, and for many years a distributor of this magazine. Formerly SURPRISE. (SW57, U125)

SW7, ALL BAR ONE. Renamed GREEN DOOR STEAK HOUSE, now Free, ex-M&B, H removed. Despite its name, retains an area for non-eaters. (U142)

SW7, KING GEORGE IV, ex-Whitbread, closed by mid 1990s, now converted to a no doubt very expensive dwelling indistinguishable from others in the street. (SW72)

SW9, PLUG, ex-Inntrepreneur, still closed and boarded up. Formerly PLOUGH. (SW82, U131, U161)

SW9, QUEEN, ex-Bass, confirmed now demolished. (SW83, U172, U188)

SW15, BAR COAST, ex-Bass, converted to 'Wagamama' oriental restaurant. Formerly CAFÉ COAST. Delete from pub database. (U128, U130)

SW15, CEDAR TREE, Spirit, ex-S&N, no real ale, H removed. (SW100)

SW15, FOX, Laurel, ex-Whitbread, no real ale, H removed. Formerly FOX & HOUNDS. (SW101, U151, U159, U176)

SW15, JIM THOMPSON'S, Enterprise (Orchid, ex-Noble House, ex-Taipan Taverns), H unused. Formerly NORTHUMBERLAND ARMS. (SW102, U130)

SW15, MALTESE CAT, Young, confirmed now demolished. (SW102, U177, U181)

SW15, PRINCE OF WALES, Spirit, ex-S&N, H removed. (SW103)

SW17, ROUNDED OAK, Wolves & Dudley (Pathfinder), H unused. Formerly GORDON BENNETT. (SW109, U135, U151, U152, U159, U168, U174, U187)

SW18, FRONT ROOM. Renamed FRONT BAR, Free, ex-Bass, closed, future uncertain. Formerly ALL BAR ONE. (U129, U144, U163)

SW19, ALL BAR ONE, M&B, ex-Bass, H removed. Beware keg London Pride. (SW116)

SW19, CASA, ex-Whitbread, converted to 'Wagamama' oriental restaurant. Formerly TOWN HOUSE. Delete from pub database. (SW120, U135, U155)

**SW19, DOME.** Converted to 'Strada' Italian restaurant. Delete from pub database. (U146)

SW19 FINCH'S, Young, converted to 'Bayee Village', Young's owned Chinese restaurant relocated from next door as first phase of comprehensive refurbishment of DOG & FOX. (SW117, U155)

**SW19, MARQUIS OF LORNE**, Free, closed. (SW118, U134, U181, BM28)

SW19, PRINCE OF WALES, 336 Western Road, Colliers Wood. Application submitted by owners, Wellington Pub Co. for demolition of the closed pub and site redevelopment. Local residents' association and SW

London CAMRA have objected, citing Policy L16 of the Merton Unitary Development Plan in support of safeguarding community pubs. (SW119, U142, U174) SW20, JUNCTION TAVERN, Punch, ex-Bass, H unused. (SW125)

MITCHAM (CR4), SKINNERS ARMS, Greene King. Already reported demolished, now housing under construction on site. Formerly HUNGRY HORSE for a while. (SW146, U137, U181, U188)

#### WEST

W2, OAK, Free, closed, interior stripped and future uncertain. (W78)

W2, SLUG & LETTUCE. Renamed COMMANDER, ex-SFI, H removed. (W78)

W3, CHURCHFIELD, Free, no real ale. (W81)

W6, CAFÉ MED. Renamed PACIFIC (BAR & GRILL), Enterprise, H removed. (W101)

W6, HOPE & ANCHOR, ex-Enterprise, H unused. (W103)

regional brewers in the days before micros. (W115)

W6, OLD CITY ARMS, Enterprise, H removed. (W103) W6, OXFORD & CAMBRIDGE, Free, closed. (W104)

W9, TRUSCOTT ARMS, Barracuda, closed and boarded up. An uncertain future for this former real ale exhibition pub that once sported ten handpumps with beers from

#### OTHER CHANGES TO PUBS & BEER RANGES

#### CENTRAL

EC1, BULL. Renamed QUEEN BOADICEA. Formerly NEW RED LION. (E21, U147)

EC1, KINGS HEAD, -beers listed; +Greene King: IPA, Abbot, Old Speckled Hen. Now Greene King, ex-Whitbread (Hawkins & Co) via Laurel. (E19, U74, U75, U142)

EC1, RELIANCE, -beers listed; +Adnams: Bitter; +Fuller: London Pride, Gales HSB. (U120, U165)

EC1, SUTTON ARMS, 6 Carthusian St, -beers listed except Fuller London Pride; +Adnams: Bitter. (E25, U87, U165)

EC1, TRADER, -beers listed; +W&D: Marston Pedigree; +Wells: Bombardier; +guest beers. Formerly EAGLE & STUMP, previously MOLLY BLOOMS. (E20, U124, U136)

EC1, TWO BREWERS, -beers listed; +Fuller: London Pride; +Greene King: IPA. Now Enterprise, ex-Whitbread. (E26, U74)

EC1, WHITE LION, -beers listed; +Adnams: Bitter; +Greene King: IPA. Now Enterprise, ex-Whitbread. (E27)

EC3, EAST INDIA ARMS, -beers listed; +Shepherd Neame: Bitter, Kentish Best, Spitfire, Bishops Finger. Confirmed now Shepherd Neame, ex-M&B. (E40, U98, U99, U119, U163, U191)

EC3, MINORIES, -beers listed; +Courage: Best Bitter; +guest beer (eg Brakspear). Former SFI Free House acquired by Laurel. (E41)

EC3, SIMPSON'S TAVERN, -Bass; +Harvey: Sussex Best Bitter. (E42, U70)

EC4, WILLIAMSONS TAVERN, -beers listed except Fuller London Pride; +Adnams: Bitter; + Caledonian: Deuchars IPA; +Harvey: Sussex Best Bitter. Now M&B (Nicholson), ex-Bass. (E56, U119, U151, U173)

W1 (May), SHELLEYS. Reverted to KINGS HEAD, the original name carried from 1710 to 1843. One of the M&B Nicholson pubs not sold off. (W62)

WC2, ANGEL & CROWN. Now Faucet Inns, ex-M&B (Nicholson), (W28, U191)

#### EAST

E1, BLACK HORSE. Renamed E-ONE CLUB, now a pub/club with restricted opening hours (E61, U163)

E2, NU POQODI. Renamed BAR NP (A10). Formerly ROYAL ALFRED. (E84, U99, U161)

E2, VICTORIA. Renamed RAVENSCROFT. (E85, U108, U161)

E5, THREE SISTERS. Now Enterprise, ex-Ascot. Still no real ale – H unused. (E101, U99)

E8, NEW BREWERY TAP. Reverted to BREWERY TAP. Formerly SAMMY J'S for a while. Still no real ale. (E111, U96, U115, U119, U155)

E8, OLD SHIP, -Brakspear: Bitter; +Fuller: London Pride; +Greene King: IPA. Now Enterprise, ex-Unique (Honeypot). (E114, U156)

E8, VILLAGE AT DALSTON. Renamed BAR 512. Retains a hanging sign with 'The Village'. (E117, U67)

E9, GLOBE (IN MORNING LANE), -beers listed; +Fuller: London Pride; +Young: Bitter. Now Enterprise, ex-Whitbread. (E120, U98).

E14, NARROW STREET (PUB & DINING ROOM), Spirit pub acquired by Gordon Ramsay, celebrity chef, the first in a planned chain of gastropubs. No obvious changes yet. Still has Fuller's London Pride. Formerly BARLEY MOW. (E142, U171)

E14, WHITE SWAN. Now trades as BJ'S WHITE SWAN. Restricted opening hours. (E149, U69, U89)

E15, KING EDWARD VII, -beers listed; +varying guest beers supplied through the SIBA scheme (eg Hop Back, St Austell, Wychwood). Now Enterprise, leased to New English Pub Co, ex-Bass via Unique. (E153, U63, U118)

**BARKING, RED LION**, planning permission obtained for a health centre and flats on the site. Currently still trading. (X12, U157)

ROMFORD, FORD. Reverted to BITTER END. Formerly FORD & FIRKIN. (X101, U157, U166, U185)

WOODFORD GREEN, ROSE & CROWN. Now Greene King, ex-Whitbread via Laurel. (X132, U172)

#### NORTH

N1, LUSH. Renamed CEDAR ROOM, still no real ale. Formerly INDEPENDENCE, previously TUT 'N' SHIVE. (N61, U165, U175)

N1, SOCIAL. Now Breakfast Group, ex-Charles Wells. Formerly H RESTAURANT & BAR, originally HANBURY ARMS. (N47, U144, U182, U184, IS20)

N4, BROWNSWOOD PARK TAVERN, -beers listed; +Courage: Directors; +Fuller: London Pride; +Caledonian: Deuchars IPA. (N73)

N6, FLASK, -beers listed; +Adnams: Broadside; +Taylor: Landlord; +guest beer (eg Old Mill). Now M&B, ex-Bass.

(N82, U151)

N7, PRIDE OF THE WEST. Renamed DOYLES, still no real ale. Formerly TIA CONAILL BAR. (N90, U144)
N9, JOLLY FARMER. Renamed LT'S. Now operated by Tittlemouse Pub Group, ex-Taylor Walker. Still no real ale despite advert for Marston's Bitter at £1.25. (N100, U158)
N9, PITCHER & PINT. Renamed COCK, still no real ale. Originally COCK TAVERN. (N99, U178)

N11, LEITRIM INN. Renamed MOLLY'S BAR, still no real ale. (N107)

N12, SWAN & PYRAMIDS. Now whole pub renamed SAFARI CLUB. (N112, U157, U185)

N16, BIRDCAGE, -beers listed; +Harvey: Sussex Best Bitter. (N128, U166)

N16, JOLLY BUTCHERS. Renamed FATHER TED'S by October 2004. (N128)

N18, PHOENIX. Renamed LT'S, still no real ale. Presumably Tittlemouse, ex-Laurel. (N139, U167)

BARNET (EN5), MITRE INN (YE OLDE), -beers listed; +Adnams: Bitter; +Tetley: Bitter; +2 guest beers (eg Ansells Mild, Arran, Dark Star, Everards, Highgate, etc). Now Spirit, ex-Ind Coope. (N251, U110, H21)

BARNET (EN5), MONKEN HOLT (YE OLDE), -beers listed; +Atlas: Nimbus; +Black Sheep: Best Bitter; +Harvey: Sussex Best Bitter. (N252, U176, H20)

#### NORTH WEST

NW1, CAERNARVON CASTLE. Renamed CAMDEN ROCK CAFE, still no real ale. Emphasis on Latin

American music and food. Formerly FUSILIER & FIRKIN. (N166, U151, U164, U184)

NW1, CONSTITUTION, 42 St Pancras Way, -beers listed: +Adnams: Broadside; +Caledonian: Deuchars IPA; +guest beer. Now Enterprise, ex-Courage. (N164).

NW1, FEATHERS, -beers listed except Fuller: London Pride. Now Enterprise, ex-Whitbread. (N166)

NW1, GLOBE, -John Smith: Bitter; +Courage: Best Bitter, Directors; +Greene King: IPA; +Wells: Bombardier; +guest beers (some from micros). Now Spirit, ex-S&N (T&J Bernard branding). (N166, U106, U109)

NW1, HALFWAY HOUSE. Renamed CAMDEN EYE, -beers listed; +Caledonian: Deauchars IPA; +Wells: Bombardier. Refurbished. Now Massive Pub Co, ex-Taylor Walker. (N167)

NW1, HEAD OF STEAM. Renamed DORIC ARCH after a thankfully minor refurbishment. Beer range largely unchanged with guest beers still available in this Fuller's pub. The long awaited renaming refers to the famous Euston Arch built by the London & Birmingham Railway in 1839 at a cost of £35,000 in Doric style (properly a propylaeum). It once stood nearby as the grand entrance to the original Euston Station and its controversial destruction along with the station's Great Hall took place in 1963 despite a campaign led by John Betjeman. It made way for the crass concrete development you see today and was a classic act of architectural vanity. (N168, U185)

NW1, HOBGOBLIN, -beers listed;

+Caledonian:Deuchars IPA; +Fuller: London Pride; +Wychwood: Hobgoblin. Now Enterprise, ex-



Inntrepreneur via Unique. Formerly HENNELLYS. (N168, U109, U176)

NW1, HOPE & ANCHOR, -beers listed: +Adnams: Broadside; +Caledonian: Deuchars IPA. (N168)

**NW1, MONARCH**. Renamed **BARFLY**, still no real ale. (N170)

NW1, PARRS HEAD. Now Punch, ex-Bass, still no real ale. Lease for sale. (N171, U157)

NW5, PLATINUM BAR. Reverted to DUKE OF ST ALBANS by October 2004. (N198, U106, U158)

NW5, ROSE & CROWN. Renamed TORRIANO by February 2000, -beers listed; +Fuller: London Pride. Now Enterprise, ex-Ascot. See also 'Corrections' below. (N200)

NW9, ROWAN'S. Renamed KINGS GARDEN BAR, still no real ale. Formerly KINGS ARMS. (N218, U106, U153, U188)

NW10, BUCCANEER. Renamed ISLAND (THE). Hall & Woodhouse: Flowers Original. Revamped with a restaurant upstairs. Outside tables and a market on Sundays. Now Enterprise, ex-Labatts. (N221, U109)

NW10, KATIE O'CONNORS BAR. Renamed BASKET & BRIEF. (N223)

NW10, NED KELLY'S. Renamed NO 8. Formerly CASE IS ALTERED. (N221, U137)

#### SOUTH EAST

SE1, HOLE IN THE WALL, 204 Borough High St. Renamed TRINITY. Retains Greene King IPA, Abbot and a 'guest' also from Greene King. (SE20)

SE1, NEW CROWN & CUSHION. Renamed CROWN & CUSHION by April 2005. (SE27)

SE5, HERMITS CAVE, -beers listed; +guest beer. Now Enterprise, ex-Whitbread. (SE58)

SE22, HERNE TAVERN, -beers listed; +Black Sheep: Bitter; +Caledonian: Deuchars IPA; +Shepherd Neame: Spitfire; +guest beers. (SE200)

SE25, CLIFTON ARMS, -beers listed, +Fuller: London Pride. Now Punch, ex-Taylor Walker. (SE215)

CROYDON, ARKWRIGHTS WHEEL, -beers listed; +Courage: Directors; +guest beer. Real ale not always available. Now S&N Pub Enterprises, ex-Taylor Walker. (3SE248, U83, U85)

CROYDON, GROUSE & CLARET. Renamed GLAMORGAN. Now a gastropub and Punch, ex-Bass via Multi-Flair. Formerly HORSE & GROOM. (3SE244, 1198)

CROYDON, GOLDEN LION, -beers listed except Courage: Best Bitter. Now Enterprise, ex-Courage via Unique. (3SE242, U55)

CROYDON, JT'S BAR CAFE was renamed RENDEZVOUS for a while before being renamed again BAR R as reported in Update 185. (U108, U185)

THORNTON HEATH, PLOUGH & HARROW. Renamed INDIAN QUEEN @ PLOUGH & HARROW, ex-Bass, 'Southside' badging now removed. (35E283, U98, U153)

#### SOUTH WEST

SW1(SJ), TOM CRIBB, -beers listed; +Shepherd Neame: Bitter, Spitfire, seasonal beer. Confirmed now Shepherd Neame, ex-M&B. (SW46, U191)

SW1(SJ), WALKERS OF WHITEHALL, -beers listed; +Fuller: London Pride; +Greene King: Old Speckled Hen. (SW46, U131)

SW3, CROSS KEYS, -beers listed; +Courage: Best Bitter, Directors. Now independently operated, ex-Inntrepreneur. (SW56)

SW3, HENRY J BEANS. Now Hartford, ex-Inntrepreneur, still no real ale. (SW56)

SW7, SWAG & TAILS, -beers listed; +Adnams: Bitter; +Wells: Bombardier. Now independently run Free House, ex-Inntrepreneur. (SW73)

SW8, MARKET TAVERN. Renamed CAFÉ BIANCO and renamed again to REZ'S, still no real ale. (SW78) SW8, TEA ROOM DES ARTISTES. Renamed LOST

SOCIETY. (SW80)
SW10, LOTS ROAD (PUB & DINING ROOM), -beers listed; +Adnams: Bitter; +Fuller: London Pride; +Wells: Bombardier. Now part of a small gastropub chain (including Roebuck, W4 and Queens, N8), ex-Spirit.

Formerly FERRET & FIRKIN IN THE BALLOON UP

THE CREEK. (SW84, U156, U181)

SW10, WORLDS END DISTILLERY, -beers listed; +Greene King: Old Speckled Hen; +Wells: Bombardier. Now owned by Swandean Investments, ex-Hall & Woodhouse. (SW66)

SW13, GOURAMYS. Renamed ROSE. Originally ROSE OF DENMARK. (SW95, U136, U169, U174)

SW15, ARAB BOY, -beers listed except Greene King: IPA. Formerly ARAB BOY TAVERN. (SW100, U130)

SW15, DUKES HEAD. Now no smoking throughout in this refurbished Young's pub. (SW101)

SW15, HIGHWAYMAN, -beers listed; +Young: Bitter. Now Enterprise, ex-Inntrepreneur. (SW101)

SW19, FOOTLIGHTS. Renamed TERRACE BAR, still no real ale. (U187, BM25)

SW19, FOX & GRAPES, 9 Camp Rd. +1 Twickenham beer. Now Enterprise, ex-Inntrepreneur via Unique. Note full address. (SW117)

#### WEST

W4, BIRDCAGE. Reverted to original name ROEBUCK, +Wells: Eagle IPA. Now a gastropub and one of a small chain (including the Queens, N8 and Lots Road, SW10), ex-Spirit. (W87)

W6, BLACK LION, -beers listed; +Fuller: London Pride; +Palmer: Copper Ale; +Shepherd Neame: Spitfire. Now Massive Pub Co, ex-S&N. (W100)

W9, WARRINGTON HOTEL. A Grade II listed Free House acquired by celebrity chef Gordon Ramsay, and the second in his new gastropub chain. No obvious changes yet. Still sells five real ales. We will wait to see whether non-eaters are welcome. (W115)

W9, WARWICK CASTLE, -Fuller: London Pride; +Greene King: IPA; +2 guest beers. Listed 1846 pub acquired by Capital Pub Co from M&B. Beers may vary. (W115)

W10, CARNARVON CASTLE. Renamed FAT BADGER, now a gastropub. Formerly BED for a while. (W116, U189)

W12, BRITISH PRINCE. Renamed PRINCE (THE).

(W122)

W12, EDWARDS. Renamed DEFECTORS WELD. (W122)

TWICKENHAM (TW1), RED LION. Renamed FILTHY'S (AT THE RED LION) following transfer of musical evenings from FILTHY MACNASTY'S (formerly HOBGOBLIN) nearby. (W204)

TWICKENHAM (TW1), SORTING ROOM. Renamed WILLIAM WEBB ELLIS, -Fuller: London Pride; +Courage: Best Bitter; +Greene King: Abbot; +2 Twickenham beers as guests; +3 draught ciders. Renamed by Wetherspoons after the Rugby School pupil who famously in 1823 caught the ball during a game of football and founded the game of rugby. Retains Lloyds No 1 branding. New opening hours are 9-11.30 Sun-Thu, 9-1.30am Fri/Sat. (W204)

TWICKENHAM (TW1), SMOLLENSKY'S. Renamed SMOLLENSKY'S METRO. (W204)

#### **CORRECTION TO UPDATE 186**

#### NEW PUBS ETC.

NW5, TORRIANO, 140 Leighton Rd. Delete entry and reinstate original report in U153 that pub was converted to flats. See NW5 ROSE & CROWN (now TORRIANO) under 'Other Changes', above

#### **CORRECTION TO UPDATE 187**

#### OTHER CHANGES ETC.

SW19 (THE) should read Renamed BAR CAFÉ (THE), part of the Hartford 'Henry J Beans' chain. Correction also applies to BM guide (BM32).

#### **CORRECTION TO UPDATE 188**

OTHER CHANGES ETC.

E1, CAUTHENS. Was FAGINS for a while before being renamed BAR LOCKS.

#### **CORRECTION TO UPDATE 188**

NEW PUBS ETC.

EC1, CAFÉ EL PASO & MARGARITA BAR. Already reported in shortened form in U168. Delete entry and expand that in U168.

#### **CORRECTIONS TO UPDATE 191**

NEW PUBS ETC.

EC3, ISIS BAR & LOUNGE, E1 CHUZZLEWITS and SE1, RAKE are Free Houses.

#### PUBS CLOSED ETC.

EC2, YORKIES. Formerly DUKE OF YORK.

NW6, DOG AND SIX STORIES. Should read DOG &
6 STORIES.

**CROYDON, LATINOS.** Formerly BRANNIGANS. **SW4, CALF.** Formerly FRIESIAN & FIRKIN.

#### OTHER CHANGES ETC.

WC1, DAILY. Refs should read (U179, U181, U187). E9 ALEX. Originally ALEXANDRA.

E14, DRUMMONDS ON THE QUAY. Formerly DRUMMONDS.

SW19, FIRE STABLES. Formerly CASTLE.

KEW (TW9), INN AT KEW GARDENS. Ref should read (SW138).

RICHMOND (TW9), DUKE OF YORK. Delete 'not acquired' and replace with 'sold on'.

W2, ROYAL OAK. Should read renamed PORCHESTER.

HAMPTON (TW12), STONE HOUSE. Ref should read (W145).

#### **CASK MARQUE DELETIONS**

The following pubs in Greater London have been notified since July as no longer carrying Cask Marque accreditation.

EC4, PRINTERS DEVIL. Sold by Greene King W1 (May), BLACK LION & FRENCH HORN. Closed as a pub and sold by M&B

**W1 (May), DUKE OF ALBEMARLE**. Closed as a pub and sold by M&B

# Advertise in the next LONDON DRINKER

Our advertising rates are as follows:

Whole page £260 (colour) £220 (mono) Half page £150 (colour) £110 (mono)

Quarter page £80 (colour) £55 (mono)

Phone Peter Tonge now on 020 8300 7693

# TWO DOVES

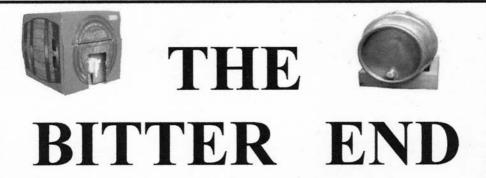


A warm welcome awaits you in the relaxed surroundings of this friendly pub

#### Young's selection of Real Ales Young's Award Winning Garden

CAMRA Good Beer Guide listed Friendly Clientele • Light Snacks

Bus 320 from Bromley North and Bromley South railway stations stops outside Hours: Lunchtime: Mon-Thu 12noon-3pm Evenings: Mon 5-11pm, Tues-Thurs 5.30-11pm Fri & Sat 12noon-11.30pm; Sun 12noon-11pm



139 Masons Hill, Bromley Tel: 020 8466 6083 107 Camden Road, Tunbridge Wells Tel: 01892 522918

# REAL ALE

AT HOME FOR

# **CHRISTMAS**

#### Beers from over 300 breweries

Minipins (18 pints) fresh for up to 2 weeks...from £30.00 Polypins (36 pints) fresh for up to 4 weeks...from £59.00 Firkins (72 pints) ideal for larger parties.......from £99.00

Real Ale and Real Cider also sold by the pint in smaller containers for take home same day drinking.

An extensive collection of bottled beers world wide.

## **IDEAL CHRISTMAS GIFT**

DELIVERY OF MINI / POLYPINS ANYWHERE IN UK (mainland) p&p from £10.00

#### NINE GET WET AT CIDER AND PERRY FESTIVAL

'Wet' was certainly the word on Sunday 22 October as it was the first day in recent memory that it rained almost unrelentingly, thus providing us with some of the water that the reservoirs are crying out for. This was the annual Apple & Cider Festival at the 'National Collection of Cider & Perry' (their 12th apparently) at Middle Farm, a South East London branch jaunt and certainly *my* first visit here to what makes for a fantastic day out. Departing from Victoria, London Bridge or East Croydon, Lewes is the best part of an hour's trip.

Middle Farm, near Firle, is a ten-minute shuttle-bus ride (£1 return) from Lewes Station, passing some beautiful South Downs Way countryside (apparently! - too much rain for us to be able to appreciate it) with aptly named villages such as 'Ripe", en route. It is a working farmstead with various poultry and other animals on display, so popular with the kiddies. A small eco-lake, wild plant centre, restaurant and the biggest or should I say longest (if narrowest) organic farm shop in existence, featuring a butcher's, cheeses, home-made pies, chutneys and pickles, cake products galore, superb quality 'veg' and all the sort of produce that those of us who shop at Quick-Buy don't normally get to see.

However, the piece-de-resistance for most of us is undoubtedly the National Collection of 'naturally fermented apple juice'! We have all seen the 24 or so plastic cider barrels on the stillage at GBBF but I was quite unprepared for the four entire walls' worth of them in this tiny shop, organised into groups from Dry to Medium Dry to Medium Sweet, Sweet etc. There were of course single-variety types as well as differing blends, many of which had been matured in either brandy or whisky casks for that extra little dimension. Of particular interest to me were the 'piders" - the cider/perry mixes, like Little Red Rooster, at an average 8%, which was so wonderfully clear to the eye that any novice to Real Cider could not fail to be enticed, and was almost too drinkable.

The sheer quantity and variety of both ciders and perries here, coupled with a host of fruit liqueurs, meant that there truly is something for any taste. As an aside, it is also one of the best stockists of bottled beers that I know outside of our own Mr Laurence, Nelson Wines and Bitter End, holding ales from many microbreweries as well as virtually the complete range of Harvey's from up the road.

The deal with the ciders is that you simply select the size of carryout container of your choosing, be it a one, two or four pinta. Then proceed to taste the delights in a small sample glass to your heart's content, fill your plastic, pay and take away, so that drivers can enjoy the produce too, similar to a beer festival in essence. Beware though, it quickly

became incredibly busy in this confined space, especially when back-to-back with wearers of the biggest rucksacks ever made.

Other than the cider collection, the event itself was held in a marquee with more cider, perry and some very fine ales to enjoy whilst watching various bands or Morris/Pagan type dancing. There is something Olde-Wurlde about sitting on a hay bale, quaffing real cider and wondering about while people do the handkerchief-dance. Hog Roast and burgers were on offer and the mini fairground seemed strangely busy, considering it resembled a Glastonbury Festival type mud bath. The entrance is £5, with unfortunately no discount for CAMRA members, but presumably this helps pay for the entertainers.

The other part of Apple Day is an organic farmers' market hosted in an out building with more quality delights on sale (at organic prices of course!). I would defy anybody to say they have seen a bigger collection of apples and pears in one place. Samples of each were on offer as were cheeses, organic chocolate, Firle farm made sausages, preserves, cakes, the nicest root ginger drink I have ever had and other home made, countryside type products. The farm also has a shop for quality gifts, baby toys and books.

It goes without saying that any visit to Harvey's country would be sacrilege without at least one visit to a local hostelry, and so it's up the hill to the Lewes Arms in Mount St. for some of their Best, and what a really good Best it was and I didn't hesitate in telling them so. This was just the right kind of pub for a wet, chilly, dark evening in a very old, woody, 'trad' local (even if those forbidding words "Greene King" are on the sign outside). The place even has an old serving hatch! From up here you can reap the benefit of the height (at least if you are able bodied) of this hill for the view is (they tell me) spectacular. There are three other pubs on the way back to choose from also, one being a mere two minute walk from the station and so handy for that 16 minute past train back to the dirt.

Yes, I would firmly recommend this event for your calendar, folks – even if you're not a cider lover, it's a nice day out and something different to see and do. *Paul Johnson* 

# Advertise in the next LONDON DRINKER

Our advertising rates are as follows: Whole page £260 (colour) £220 (mono) Half page £150 (colour) £110 (mono) Quarter page £80 (colour) £55 (mono) Phone Peter Tonge now on 020 8300 7693

#### THE TWELVE DRINKS OF CHRISTMAS

It is an unfortunate feature of the festive season since its long-lost origins in the mists of early post-hunter-gatherer culture (No crops left in midwinter so go out and kill lunch – then celebrate having done that – decayed crops had started to ferment – so more lubrication for the celebration) that somehow it is a time of excess. Nothing wrong with excess, you say? (today anyway, you may feel different tomorrow). The real problem with the season is that excess is in quantity and variation, not quality and variety. The desire to celebrate has prompted (provoked?) a whole industry of seasonal 'drinks' that would not be contemplated at any other time of year and are consumed mostly by people that would not bear contemplation for the rest of the year either.

If you hadn't considered this, let us embark on the list. You may find things that fill you with guilt (there's still a bottle at the back of the cabinet that never got opened last year *or* I was trying to forget that evening last year.....). In alphabetical order to make this look systematic, but if I don't get to twelve just allow for hack's licence for a cliché title.....

#### ADVOCAAT

Named after a Dutch football manager and downfield from there. This is the yellow one that starts out looking just like it will when recycled with other errors at the end of the evening.

#### **BOLS**

Usually blue but other hues have been sighted. Believed to be the medium for dyeing Scottish football shirts but generally believed to be its own sobriquet (I used that to test my spellchecker and it knew it! Smartarse Bill Gates!). Australians mix it with Advocaat and Baileys for the full Technicolor yawn.

#### **BAILEYS**

Generally the province of elderly maiden aunts who are persuaded that it is a bulk delivery of the droplets inside liqueur chocolates. It is, but that is probably not a good reason for drinking it. Always the one, when you are listing a festive round on the back of a bus ticket, that the one-drink-at-Xmas person can't remember the name of. Write it down anyway, somebody will drink it.

#### **CHAMPAGNE**

Comes over bottled, over hyped, over from France. Probably the greatest victory of packaging and marketing over taste and needs to come with a credit card proposal form or forget it. Best used as by Grand Prix drivers on the podium as a pre-carwash. More carbon dioxide emission than our main power stations – now you see why the French had to go

nuclear. It comes from Burgundy, whose red wines go straight to the gods on Mount Olympus, whilst Champagne goes to the export trade. Even less impressive if you get past the gas and are seeking flavour – a bit like lager's problem really.....

#### BUCKS FIZZ (oops there goes the alphabet)

A ropey old pop group named after a ropey old concoction. Champagne and Orange Juice – hard to work out which is in the worst company.

#### BLACK VELVET

We are now in Guinness country, combining Champagne (again) with the black stuff. Originally a waste of a good bottle-conditioned beer, now just a waste.

#### **BRITISH WINE**

No, not the produce of those few laudably ambitious English vineyards determinedly bridging the gap until global warming gives us a Mediterranean climate (and Big Ben just showing above sea level). This is a combination of coal alcohol (probably imported now anyway) and grape extract, still produced in industrial estates to keep the clientele of Tennents Extra away from methylated spirit. Everybody needs to be somewhere (© Spike Milligan).

#### SNAKEBITE.

A combination of Keg Cider and Lager for those who find Lager too tasty. Mainly consumed on festive occasions behind bike sheds. Not recommended by anyone over fourteen, apart from certain Millwall supporters.

#### VODKA AND RED BULL

Tasteless spirit combined with posers' Lucozade. Hardly festive, but that's as far as jog and press-ups brigade get.

#### WHISKY AND COKE

Unbelievably invented by the Beatles (allegedly) on one of their rare off days. You take a whisky

distilled with the finest malt and highland spring water and drown it in a child's fizzy drink that at first (allegedly) needed cocaine to get its sales started.

This is getting depressing. Oh, sod it!

#### TWO PINTS OF HOOK NORTON TWELVE DAYS

After that story you and I need something decent. Compliments of the Season!

Mostyn Lewis (allegedly)



#### **IDLE MOMENTS**

#### THE ANSWERS

As promised, here are the solutions to the puzzles set in October's Idle Moments column.

#### NUMBER PUZZLES:

- 1. 4 Legs on a Dog
- 2. 42 Yards in a Bolt of Cloth
- 2 Lord Protectors of Britain (Oliver and Richard Cromwell)
- 4. 79 is the Atomic Number of Gold
- 5. 12 Wheels on a Pacific (Four-Six-Two) Railway Locomotive
- 6. 1 For The Road
- 7. 7 Brides for Seven Brothers
- 8. 1066 Death of Edward the Confessor
- 9. 3 Gibb Brothers in the Bee Gees
- 10. 6 Runs for Clearing the Boundary

#### 5BY4 (When I were a lad):

- 1. Jodrell Bank radio telescope put into operation 1957
- 2. Conquest of Mount Everest 1953
- 3. The City of London became a "smokeless zone" 1955
- 4. Helsinki Olympic Games 1952
- 5. Britain's first nuclear power station (Calder Hall) put into operation 1956
- 6. Death of George Bernard Shaw aged 94 1950
- Death of 8 Manchester United players in an air crash at Munich - 1958
- 8. Alaska became the 49th state of the USA 1959

9. All food rationing ended in Great Britain - 1954 10. Festival of Britain - 1951

#### GENERAL KNOWLEDGE:

- The Great Exhibition in Hyde Park was first (in 1851); the Charge of the Light Brigade took place in 1854.
- Lilongwe was officially designated the capital city of Malawi on 1st January 1975 - and if are really clever you will know that the country's capital before that was Zomba.
- 3. To the nearest mile, the Panama Canal 40 miles long and its highest water level is 85 feet above the Atlantic or 86 feet above the Pacific.
- 4. Charles Darwin replace Charles Dickens on the back of a 10 pound note.
- The rock musician (born 1940, died 1993) who had sons called Dweezil and Ahmet Rodin and daughters named Moon Unit and Diva was Frank Zappa.
- 6. The Eighteenth Amendment to the American Constitution introduced Prohibition.
- The band originally called "Hotlegs" who had a hit with "Neanderthal man" in 1970 changed their name in 1971 to 10cc.
- 8. In Greek mythology the three monstrous daughters of the sea god Phorcys and his wife, Ceto were the Gorgons (and of course, the mortal sister was Medusa).
- Coming from southern Ireland, Gubbeen and Milleens are types of cheese.
- The stage name of the American actress Vera Jane Palmer was Jayne Mansfield.

# The Spaniards Inn Winter Ale Festival

Dec 1st - Jan 28th

Featuring over 30 Old Ales, Stouts, Porters and Barley Wines with a minimum of three on hand pump at all times - with hearty food to match served all day.

The Spaniards Inn, Spaniards Road, London, NW3 7JJ 020 8731 6571

Large carpark

Archway or Golders Green tube and/or 210 bus

#### **IDLE MOMENTS**

So here we are again - another year drawing to a close and Christmas upon us. I trust that you will have a good one (or had a good one if you didn't waste your time reading this beforehand). Let's start with a little aphorism - how about this one from Tom Clancy:

The difference between fiction and reality? Fiction has to make sense.

And now to the real stuff, starting as ever with the number puzzles:

- 1. 7 M of the Y are TODL
- 2. 4 R in an IGT
- 3. 14 WPD in L
- 4. 24 L in the GA
- 5. 20 Nickels in a Dollar
- 6. 1 SDM a S
- 7. 5 L on a MS
- 8. 17 TTH by DR
- 9. 12 ECB by E the F
- 10.8 E on a B-FTB

And now for some brewery anagrams. Just in case you are expecting your 2007 Good Beer Guide as a Christmas present I haven't anagramised any of this year's new breweries yet.

- 1. OH! MAD MANGO
- 2. BORING RUNT
- 3. REG GOT HER WIG
- 4. TILT A CAN
- 5. NO FOG OK T.T. CLEAR
- 6. DRAGGED ONE GROAN
- 7. BIG HERD TORN
- 8. LOOT HERB COG LAUGH!
- 9. RUN BLAND MOTHER
- 10. MY LOW FARE

Yes folks it's back. After a break for the money puzzle 5BY4 makes its welcome(?) return. And what better for the festive season than great British battles? All you have to do is match the battles in the first list with the years from the second when they took place; couldn't be easier (unless you really want to get them right):

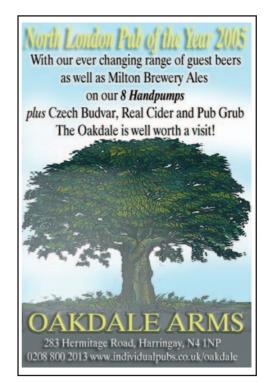
1.	Blenheim	Α.	1898
2.	Omdurman	В.	1815
3.	Waterloo	C.	1645
4.	Trafalgar	D.	1805
5.	The Nile	E.	1704
6.	Jutland	F.	1066
7.	Stamford Bridge	G.	1513
8.	Culloden	H.	1916
9.	Flodden Field	I.	1746
10.	Naseby	T.	1798

And so finally we come to the last set of trivia questions for 2006. Try these on your relatives while the turkey and pud are being pursued through the gastro-intestinal tract by the port and brandy:

- He was the only US president to eliminate the National Debt and he appears on the 20 dollar note who was he?
- 2. Who links Rider Haggard and John Mortimer?
- 3. Probably the second best known resident of 39
  Hilldrop Crescent, London N7, by what name is
  Belle Elmore better known?

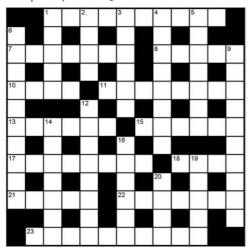
- 4. In 1949 Timothy Evans was hanged for the murder of his wife and baby daughter. The true culprit was discovered 1953 when the bodies of three more young women were found in the coal shed of the same premises but he was not given a posthumous pardon until 1966. Who was the actual murderer and what was the infamous address of this gruesome episode?
- 5. In what year was the system of numbering Britain's roads introduced by the (then) Ministry of Transport?
- 6. What is the motto of the Order of the Thistle (and where is it most commonly to be found)?
- 7. In what Surrey town is the theatre dedicated to (and named after) Dame Sybil Thorndyke to be found?
- 8. Where in London is the Queen's House; who was it's architect and who was the architect of the equally magnificent buildings that flank it (a clue there)?
- 9. In which south coast town can you find a beach called The Stade which is the home to a fleet of small fishing boats?
- 10. As Christmas is coming on I thought I'd finish with a really easy one. By what name is the ballerina Lillian Alice Marks better known?

Well, that's about it for another year. I hope you all have a happy and peaceful Christmas and a fruitful 2007. Andy Pirson



#### **LONDON DRINKER CROSSWORD**

Compiled by DAVE QUINTON



Name	
Address	

All correct entries received by first post on 31st January will be entered into a draw for the prize. Prize winner will be announced in the April London Drinker.

The solution will be given in the February edition.

All entries to be submitted to: London Drinker Crossword 25 Valens House Upper Tulse Hill

London SW2 2RX

#### SOLUTION TO OCTOBER'S CROSSWORD



£20 PRIZE TO BE WON

#### ACROSS

- 1. Loners with extremely tasteless accommodation. [10]
- 7. Idiot's return has upset cleaners. [7]
- 8. Enough! Don't start test. [5]
- 10. Throw off building. [4]
- 11. Crazy cat ruins drapes. [8]
- 13. Boudicca's main horse. [6]
- 15. Language of some Hilton guests. [6]
- 17. Peace keeper's boat in the sea? Perfect! [8]
- 18. Good, free network. [4]
- 21. Time to muse. [5]
- 22. He advances after final enemies' slight. [7]
- 23. Stripper leads to sin? It's potty! [3,7)

#### **DOWN**

- 1. Single man on ecstasy. [5]
- Sadly, a little girl. [4]
- 3. The first edition of paper. [6]
- 4. Court case following former partner's demand. [8]
- 5. Excellent finish. [7]
- 6. Prison? It encourages growth. [5,5]
- 9. Programme of holidays about to finish. [10]
- 12. I go wrong surrounded by lots of entertainers.
  [8]
- 14. Rush around to hit servant. [7]
- 16. Look round ship nearer the bottom. [6]
- 19. Fret about dirge. [5]
- 20. For each one a fairy. [4]

Winner of the prize for the August Crossword: Gan & Carol Jenkins, Ermington, Devon

Other correct entries were received from: Pat Andrews, Mark Antony, Geoff B, Gladys Boyle, Eddie Carr, John Cattemull, Chris Fran & a spotted dog, Charles Creasey, Kevin Creighton, Paul Curson, R. & A.Dawson, Kevin Deadman, John Dodd, Richard & Clever Cloggs Douthwaite, Chester Drores, C.J.Ellis, Simon Evans, Kathryn Everett, Conor Fahy, Reg Fowle Helen and a chimp & a squirrel, Sally Fullerton, George Gaskin, G.J. Geary, Marion Goodall, Paul Gray, J.E. Green, Alan Greer, Stuart Guthrie & Kid Kneestone, Tarnya Haigh, John Heath, Kevin Henriques, William Hill, Sheerluck Holmes, Claire Jenkins, David Jiggens, Roger Knight, David Lopatis, M.J.Moran, Mike Morrison, John Nevitt, Nigel Parsons, Derek Pryce, Richard Rogers, Bryan Smith, Helen Smith, Ken Taylor, Bill Thackray, Thamesmeado, Peter Weir, Martin Weedon, Ian Whiteman, John Williamson.

Please note: Oversize photocopied entries can not be entered for the prize draw.

Hogs Back











And you thought we only made the

T.B.A.

G. 1044 ABV.

Traditional English A

Hogs Back Brewery Ltd
Tongham Surrey GU10 1DE
01252 783000
www.hogsback.co.uk

Brewery Shop 01252 784495 On Line Shop www.hogsback.co.uk