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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.

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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.

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Let's enjoy drinking beer!

have just finished reading Pete Brown's book, Three Sheets to the Wind: One Man's Quest for the Meaning of Beer, a light hearted look at beer drinking around the world that took the author to 300 bars in 27 cities in 13 countries. It is an enjoyable read and one that allowed me to reflect on my own foreign travels, which always include seeking out the beer.

However, after 450 pages of entertaining digressions, Pete couldn't resist a final poke at CAMRA. ".... CAMRA has become increasingly parochial" he writes "...until CAMRA can convince ordinary drinkers that crafted, flavourful beer - whether real ale or the original blonde lager - is about enjoyment as well as appreciation, about socialising more than campaigning, Britain will struggle to accept quality beer."

Parochial? Yes, by definition. Real ale is only available in British pubs: that is what makes it and them so unique. It is precisely this fact that I believe our brewing and pub industries should make much more of! Like most beer drinkers, I am delighted to have the chance to drink Oktoberfest bier in Munich or Pilsner in Prague, but give me a cask ale in an English pub any time. That is my preferred tipple and it is a passion to promote its qualities to

others.

Enjoyment well as appreciation? Socialising more than campaigning? It is these points that have encouraged me to reflect on whether CAMRA has the right balance. I think we can concede that the author does have a valid point. Perhaps our strident, and defensive hectoring campaigning (his words again) does discourage many CAMRA members from taking part in our social activities. Perhaps we should be better at promoting the enjoyment and the socialising aspects because nobody can deny that they are fundamental to our beer festivals and pub visits.

Activate in 2008, the year to volunteer - the coming year will see a push by CAMRA centrally and by your local branch to promote a more active membership. Efforts will be made to encourage local members to participate in their local branch activities - visit pubs, taste beers, help with Good Beer Guide selection, assist at beer festivals etc.

If this is to be successful and see a fruitful future where the 'campaigning' is helped by a much broader base than the existing handful, the focus has to be on enjoyment and socialising. Indeed, most of the effort does involve

Going anywhere?

Check the Beer Festivals Calendar and visit the Travel Pages at www.londondrinker.org.uk

Editorial

going to pubs and drinking beer. It is absolutely vital that we have fun and are seen to be having fun. Too many are put off by a perceived closed shop, beard and sandals image that is, in truth, long gone from CAMRA.

Pete says in closing, "One thing I've learned researching this book is that beer drinking is supposed to be about having a laugh". From my own standpoint as CAMRA Regional Director for

Greater London, I'd say that as voluntary work goes it is as good as any! I spend much of my free time visiting different pubs, breweries and beer festivals, drinking crafted, flavourful beers in sociable company. Is it a laugh? I think so

Three Sheets to the Wind is now available in paperback, priced £7.99. More details on www.petebrown.co.uk. Pete is now sailing to India with a cask of IPA in



research for his next book! I look forward to reading about that youage.

I would like to wish all of our distributors, readers, contributors and

advertisers a very h Christmas and New Year. Drink well and don't drive. Cheers! Steve Williams



London Drinker: The continuing success story

Whichever way you look at it, *London Drinker* is becoming BIGGER and BETTER in every way. Just compare this issue to its equivalent of seven years ago...

- Print run: 7000 copies in 2000; now 28,000, four times as many
- Size: 40 pages in 2000; last time 60, half as many again
- Pubs stocked: 350 in 2000; now more than 600, nearly double the number

We can't say how many people read each copy, but judging by the pubs' comments on copies read and returned, a figure of three readers per copy would seem conservative! Then there's the online access at www.londondrinker.org.uk.

Remember, London Drinker comes free. Members of CAMRA's London branches contribute to the editorial and distribute the magazine for nothing. Advertising pays for the design and print. Any surplus, after running expenses, is ploughed back into yet more copies being printed - to the benefit of the public, the pubs, the advertisers and the good name of CAMRA.

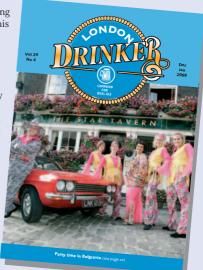
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tisers have experienced a threefold increase in the chance of their announcement being read, at no extra cost.

For all these reasons, we make no apologies for the 15% increase in our rate card, details of which are below. We really do value all pubs, pubcos and breweries for your loyal advertising support. We thank you for building up our magazine over the last seven years; now let's do it all over again during the next seven.

I look forward to continue working with you to help London Drinker continue working for you.

Peter Tonge, Advertisement Manager



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Beer: the cause of, and solution to, all of life's problems – Homer Simpson

The Intelligent Choice

According to a report written by Pete Brown and published jointly by CAMRA, the Independent Family Brewers of Britain, the Society of Independent Brewers and Cask Marque, sales of cask ale are set to grow for the first time in more than ten years.

Mr Brown blames the decline of recent years on the lack of investment in cask brands by the 'Big Four' national brewers but, looking forward, asks: "How can cask ale be suffering when we have more brewers in the UK than at any one point in the last 50 years, many of whom are reporting soaring sales". The report points out that the cask ale market is worth £1.4 billion and accounts of 11% of on-trade beer volume. About 2.4 million barrels of real

ale are drunk every year although only 40% of pubs stock it. I hate to be a wet blanket here but what percentage do the majority of the breweries represented by the IFBB and SIBA actually contribute to this total. Scale and proportion are significant here.

Anyway, for the benefit of the other 60% of the country's licensees, in answer to the question 'why stock real ale', the report says that real ale drinkers are mainly affluent and upmarket, that the real ale drinkers in any group frequently determine the choice of pub, increased variety can increase a pub's profitability (provided the quality is good), managing real ale shows that you care about your pub, real ale is local and low on carbon miles and it is the perfect drink for unhurried social occasions, as opposed to session drinking. don't understand the distinction made in the last point unless you equate 'session' with 'binge', which I don't and, as for the other points, I think there is scope for debate. Read the detail on www.caskalereport.co.uk and see what you think. We have a letters column. Over to you...

Smoking ban

The first publican has been convicted under the ban. Hamish Howitt, himself a nonsmoker, has been fined £500 plus costs of £2,000 and given a two year conditional discharge for 12 separate instances of permitting smoking in his Happy Scots Bar in Blackpool. Undeterred, he has vowed to continue his campaign, saying, "Someone has got to stop this law, otherwise it will go through like a juggernaut". The judge however described it as a: "silly, pointless and misguided campaign".

That said, when local authorities declare that pedestrian subways are 'enclosed public spaces' and try to ban smoking in



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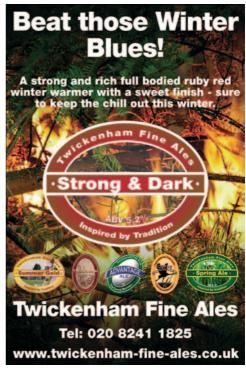
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News round-up

them, as has happened in Romford, the legislation's credibility does get a bit stretched

Meanwhile, in the other major centre of dissent, a customer in the Barristers Bar in Bolton has been fined £100 plus £238 costs after refusing to pay a £50 on-the-spot fixed penalty for smoking. The licensee is due in two different courts shortly, both for permitting smoking and in a dispute with his landlord who does not agree with his stance and wants to chuck him out.

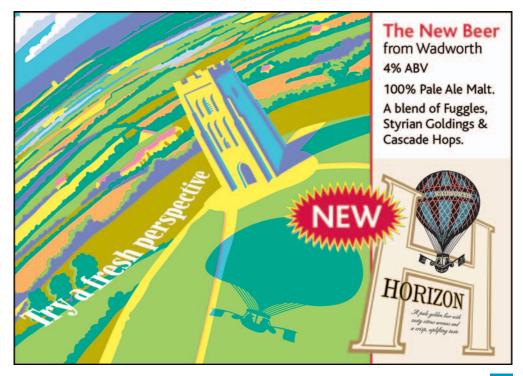
The *Publican* reports that, according to research from the anti-smoking groups ASH and the British Thoracic Society, 97% of smokers who have entered licensed premises since 1 July have kept to the ban and 86% of pub-goers said that they had not seen anyone break the ban. This appears to match research conducted by the Tobacco Control Collaborating Centre

who took saliva samples from bar staff which showed that levels of nicotine had fallen by 75% from June to August. It is an ill wind however; Gallaghers are closing their J R Freeman factory in Cardiff – makers of Hamlet cigars amongst other things – with the loss of 184 jobs.

Reports of the effect on the trade are, so far, mixed. Mitchells & Butlers reported a 2.6% rise in sales year-on-year for the 18 weeks ended 15 September. Wetherspoons are advising caution about earnings because bar sales had fallen by 0.6% in the 13 weeks to 28 October, Food sales have increased however and the consequent demand for wines and real ale was seen as encouraging. Punch, our largest pub chain, has reported flat sales since August although pre-tax profits are up 13%. Punch's chief executive. Giles Thorley, said that he remained confident about hitting the 2008 profits forecast despite the smoking ban. Let us see what the winter weather brings.

According to an article in the Morning Advertiser, some pubs are doing so badly that they are resorting to other attractions, namely strippers and erotic dancers. The Sir Robert Peel in Kingston, for instance, now has strippers seven nights a week whilst the licensee of the Crown near Woking reported that strip shows had increased his Monday night custom from 10 to 15 to 50-odd.

The most unusual health benefit reported so far comes from Ireland, as I heard on BBC Radio Four's Today Programme. The item featured a doctor but he was speaking as a traditional musician and he reported that traditional bellows-type instruments were sounding much better these days because the tar from cigarette smoke in the pubs wasn't clogging up the reeds.



News round-up

Law and order

s regards the dreaded scourge 24 hour drinking. Government figures record that only 460 of the 53,000 pubs in England and Wales actually have licences that permit 24 hour opening and, even then, there are no reports of any of them actually opening around the clock. Licensing Minister Gerry Sutcliffe acknowledged this and that many only open longer hours on special occasions. This begs the question as to why the Government feels that there is any need for a review.

The charity Alcohol Concern has drawn attention to the dangers that supermarket drinks pose to children to whom it is nowadays more readily available because of a combination of rising pocket money and lower prices. Their answer is higher taxes on alcohol but a spokesman for the Wine & Spirit Association

responded: "Underage drinkers can't legally buy alcohol so raising taxes to increase costs clearly isn't the easy answer some suggest". Over to the supermarkets then... Or stop their pocket money.

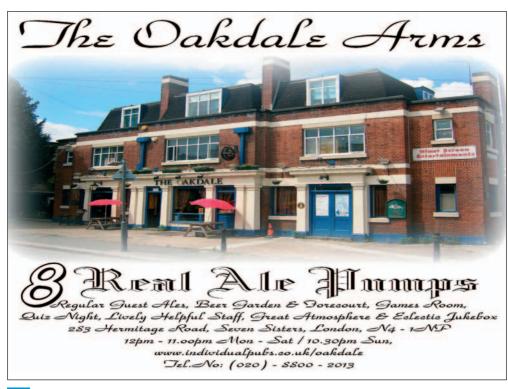
According to Home Office figures, in nearly 9,000 test purchases, alcohol was sold to children in just 14.7% of cases. Pubs performed well in comparison to the off-trade. Of the 22 premises that sold to children on three separate occasions, only five were pubs and one was a nightclub.

Sainsburys in Ealing recently applied for extended hours. Not only was this refused but they were also banned from selling lagers, beers and ciders over 5.5% ABV. The police asked for this because the shop is in a Controlled Drinking Zone, which has been established because of the 'high volume of street drinkers and alcohol-related

antisocial behaviour in the area'. I thought Ealing was reasonably posh but apparently it has the third highest number of drink related ambulance call-outs in London.

The licensee and licenceholder (they are different things these days) of a pub in Liverpool were caught by FACT (the Federation Against Copyright Theft) using a domestic Sky subscription to show Premiership football in the pub. They were £4.000 fined and £1.500 respectively. Still, if the licensee is struggling to pay the fine, he could always ask for help from his nephew, a certain Wayne Rooney. They were however watching Liverpool games...

As reported previously, you can tell a legally-licensed Sky broadcast by its having a pint glass symbol in the corner of the screen. If you know that you are watching an illegal broadcast, does





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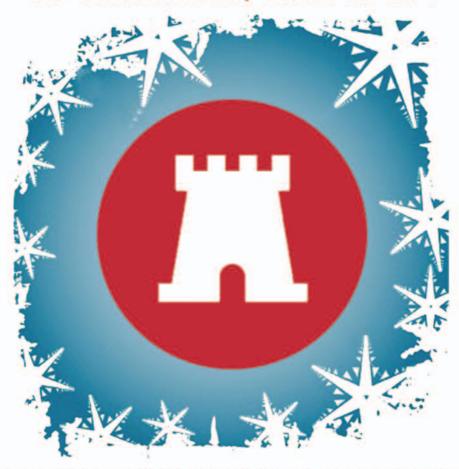
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that make you guilty of something akin to receiving stolen goods, I wonder?

Health and welfare

We have been subject to much contradictory advice on drinking recently. In a nutshell it seems that if you drink you will get cancer and if you don't, you will have a heart attack. What does not help the credibility of health warnings is the doubt now cast over the official 'units of alcohol' guidelines which have shaped health policy for the last 20 years. Whilst it was clear that illnesses such as liver disease, heart attacks and infertility were linked to excessive alcohol consumption, to quote a member of the Royal College of Physicians working party, the limits themselves "were really plucked out of the air. They weren't really based on any form evidence at all. It was a sort of intelligent guess by a committee". I have sat on many committees; I dispute that any such thing exists.

Never mind; you can always do-it-yourself. A home liver test will soon be on the market, cost £100. Apparently, the LiverCheck test involves sending off a blood sample to a laboratory and the results are posted back within a week. The result is colour-coded; anyone with a red or dark amber result needs to cut immediately and see their doctor. The British Liver Trust however has warned that this only provides a snapshot of a person's health and that users might take a 'green' result as permission to go out and binge-drink. The Trust is one of the organisations that make up the newly-formed Alcohol Health Alliance which is campaigning for higher taxes on alcohol.

Curiously, scientists in Spain report that drinking beer after exercise is better for rehydrating the body than water. They even recommend moderate daily consumption as part of an athlete's diet. Mind you, this report did come from the Chilled

Cerveza School of Social Sciences at Granada University.

News from the trade

An indication of how tight trade has become for the nationals comes from figures released recently by Coors. They are offering such big discounts to pub chains and supermarkets etc that in 2006 they made just £9.45 profit per barrel; that is 3.28 pence per pint. Their turnover dropped 4% to £1.361 billion and pre-tax profit dipped 25% to £69 million. Coors themselves put the fall in profits down to technical accounting changes to do with pensions.

Shepherd Neame are however doing comparatively well. In the year to 30 June, turnover was up by 5% to £100 million and pre-tax profits by 3.3% to £11.6 million. During the year they added 12 pubs to their estate: all individual purchases, including two in London. central Further encouragement came with their bottle-conditioned 1698 Strong Ale wining the silver award in the Daily Telegraph/Sainsburys Taste of Britain awards. executive Jonathan Neame said: "Making a bottle-conditioned beer is the type of challenge that our brewers excel at and it's the type of connoisseurs beer that we revel in brewing". How about going back to making bottle-conditioned Spitfire then?

Just to be on the safe side however, Sheps are diversifying. Their brewery in Faversham, Kent, is now hosting weddings. Congratulations to real ale fans Richard Snell and Karen Burr, the first couple to wed there. The couple used hops as decorations and toasted their future in beer.

The Society of Independent Brewers (SIBA) is warning of an uphill struggle for Britain's independent brewers in the wake of forecasts that malted barley and hops are about to rocket in price because of climate change. This year's barley and hop harvests have both been badly affected by the wet summer and, as a result, the cost of barley has risen by nearly 40% in the past year, with hop prices doubling for some varieties. Peter Amor. chairman of SIBA, whose 400 members brew thousands of distinctive draught and bottled beers, said the price rises threatened jobs both in breweries and in pubs throughout the country at a time when there was a misguided clamour for higher taxes on beer to combat binge-"After wages, raw drinking. materials represent the biggest single expenditure by small brewers, who now face the dilemma of whether to put up their prices and lose trade or absorb the higher costs and take the risk of their businesses becoming economically unsound," said Mr Amor, whose family-run Wye Valley Brewery in Hereford. "Beer is one of few things we still make in Britain and much of it is the traditional draught variety sold in pubs that are supervised by trained licensees. The good old British pub, an institution of which we should be so proud, is not, by and large, the culprit in binge drinking. We should remember that some supermarkets are selling alcoholic drinks at less than cost price and have no control over the subsequent behaviour of their customers."

The Head of Steam chain has begun a 'Stuff the supermarkets' campaign. In an attempt to attract more punters, they are giving away bottled beer to those customers buying Customers accumulate credits as they drink, with the chain hoping that they will accumulate enough to satisfy their Christmas beer requirements and not go to the supermarket. Sadly, since Fullers took over what is now the Doric Arch, we don't have a HoS outlet in London.

Harveys of Lewes report record production of 38,549 barrels in 2006 and, whilst turnover increased slightly by £755,000, pre-tax profits fell to just less than £2 million. This was

News round-up

attributed mostly to staff costs and the discounts that the brewery has to offer in the current market. It isn't just the big boys.

The Tynemill chain is changing its name to that of the brewery that it owns. Castle Rock. The company operates 20 pubs in the East Midlands and Yorkshire and was founded 30 years ago by onetime CAMRA Chairman Chris Holmes. This must be the first time that a vertically integrated brewery has been created in reverse: that is, with the pubs acquiring a brewery.

Punch Taverns has launched the Punch Community Spirit Project (PCSP), a fund to support community initiatives. corporate affairs director Francis Patton said. "We have initially earmarked £85,000 for the project, raised through various in pub and company activities."

Everards of Leicester have come up with a promising idea as part of their plans to expand beyond their traditional home area. They are acquiring pubs and leasing them to microbrewers. In the first of these arrangements, they have bought and refurbished the Greyhound in Newcastle-under-Lyme, Staffordshire and leased it to the local Titanic Brewery.

The new Chairman Batemans will be Mr Brian Bean. vice-chairman for many years and the corporate lawyer who helped George Bateman in their battle to remain independent in the 1980s. Managing director Stuart Bateman said: "Brian has been part of the company since 1987. completely understands philosophy and was Dad's best mate". Fair enough.

Local news

here's good news Hampstead where locals had feared that the Flask would be transformed into a gastropub in the modern style. Not at all. Yes, the food is excellent, but Young's have achieved a smart and sensitive refurbishment that preserves the historic original features and fittings of this much loved traditional pub.

Reports are that Capital PubCos brewpub ventures, the Florence (SE24) and the Cock & Hen (SW6) have been a great success. They hope to step up production and supply other Capital pubs in London. Capital have also acquired two more pubs from the Puzzle Pub Company, in Earlsfield and Hammersmith. bringing their estate up to 26 pubs.

The London-based pub and bar operator, Faucet Inn Company has acquired six leasehold sites from Broken Foot Founded in 2000, the Inns. company currently operates 21 sites in the capital.



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News round-up

There are new players on the gastropub scene. Rising Star Leisure is to open its third venue in Parsons Green in mid-November with Karl McEwan, formerly of the Michelin-starred Glasshouse in Kew, as head chef. With the White Horse long established and following Young's refurbishment of the Duke of the Green, this corner of Fulham is becoming a gastronomic hot-spot.

Sad news reaches me from Croydon where the Beer Circus, Croydon & Sutton CAMRA's Pub of the Year not that long ago, will be closing soon. When my branch inspected it for the regional competition, it got the highest beer quality scores. This is a great loss.

Geronimo Inns have acquired the Red Barn in Blindley Heath, Surrey, from Brewer's Fayre and are planning to add another 10 sites in London and the South East over the next three years. Notably, they will have a pub in St Pancras, the Betjeman Arms. They are already serving London Pride on gravity from a temporary bar on the concourse, photographed here by Bob Barton on 14 November shortly before the first train left for Paris.



Another local chain to look out for is Realpubs Ltd, headquartered in Kilburn. They now have seven outlets and CAMRA's North London Branch held their Good Beer Guide launch in one of them, the Oxford in NW5. Others include the Bald Faced Stag at 69 High Rd, East Finchley





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News round-up

and the Duke of Sussex, 75 South Parade, Chiswick, which had a very positive feature on its food in the *Guardian* recently. From the pubs he has visited, John Cryne reports that they tend to go for big places which allow them to create specific dining areas and drinking areas. They are certainly commited to quality real ale.

The Fuller's Master Cellarman of the Year award has gone to Angus McKean and Claire Morgan from the Red Lion. Barnes whilst the Victoria, London W2, has been awarded the Griffin trophy, the ultimate accolade for any Fuller's pub for its appearance. quality of ales, food, atmosphere, commitment and enthusiasm. On presenting the award on 7 November, Michael Turner said: "The Victoria is an outstanding pub that is well loved and cared for. The pub attracts a wide range of customers and Chris and Helen have a great relationship with the clubs and societies. They have a real passion for their pub and continue to amaze me with their creative ideas. If you have never visited the Victoria, I strongly recommend you drop in. It offers something for everyone outstanding cask conditioned ale, delicious food, great wines and exemplary service."



Fuller's Star Tavern in Belgravia was the venue on Wednesday 12 September for Roger Protz's official national launch of CAMRA's 2008 Good Beer Guide, commemorating at the same time the first issue in 1974. A 1970s themed party featured

'70s-style buffet and fancy dress, and an appearance by a classic 1970s Ford Capri.

The Victorian Society has included the Grade-II listed Crocker's Folly on a list of the top ten endangered buildings in England and Wales. The Maida Vale pub, which has now been closed for some time, was described by the Society's Director, Dr Ian Dungavell as "a significant landmark and a fine example of its type. It has been empty far too long and it's high time Crocker's was given a new lease of life." Hear, hear!

Following on from the Shepherd Neame story above, the infamous Blind Beggar in Whitechapel has now obtained a Civil Partnership licence! (See Letters – Ed)

Mayor, Ken Livingstone is preparing a Food Strategy for London. Green Party representative, Jenny Jones is asking for it to include Real Ale.



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Meaningful awards for Meantime

two recent major competitions, the World Beer Awards and the International Beer Challenge, Greenwich based Meantime Brewing Company trawled a total of 11 awards. They attribute the size of the catch not only to their superb beers, but also to recent changes in the nature of judging beers. Meantime have long been critical competitions based categories such as 'Draught lagers below 4.5% ABV' as being more concerned with packaging and market sector placement than with the style of the beer and have been lobbying behind the scenes for several years now for competition organisers recognise the primacy of the attributes of the world's many and varied beer styles, as recognized in the US based World Beer Cup.

That message is now striking home with UK competition organisers. Meantime were delighted to see a great diversity of beer styles set out in the new World Beer Awards, organised by Beers of the World magazine, where they picked up five awards, and ever greater sophistication of beer categories in established competitions such International Beer Challenge, run by Off Licence News. There they walked away with six awards and had no fewer than four beers listed in that competition's 'World's 50 Best Beers'.

Brewery founder and brewmaster Alastair Hook said. "Trophies are valuable recognition that what we are trying to achieve is recognized by our peers. That recognition is hugely valued by our dedicated brewing staff, who don't always feel the most loved of people when mashing in at 6am on a cold January morning. By focusing on the aesthetic attributes of a beer - its taste, aromas and to what degree is it true to style - these competitions are increasingly useful means of helping consumers to understand beers, the differences between beers and what makes a good beer. These objectives are what Meantime is all about."

A recent article in the *New York Times* describes how US bars are starting to turn their customers on to the delights of cool cask ale. It would be nice if one of London's most talented and inventive brewers could do something similar, rather than concentrating on draught beers available only cold and through keg fonts.

The pint is safe!

In a change of policy, the European Union executive has announced that British and Irish pubs may go on serving beer in pints after 2009, when such measures were due to be phased out. A spokesman said the proposal, which has yet to be ratified by member states, would also help trade with the United States by extending indefinitely the right to use dual metric and imperial measurements in labelling.

Cider corner

Well, cider of a sort... As forewarned, Magners suffered a 33% fall in pre-tax profits in the six months to 31 August. Whilst hev still raked in £41 million, they have apparently lost a large share of the market to Scottish & Newcastle's Bulmers brand. The poor summer didn't help much either. The customary review is being carried out - "all aspects of the business will be examined" - which has led to fears of job losses at its Dublin base. For all that, Magners are keeping themselves and others cheerful by sponsoring this year's Brighton Comedy Festival.

Others obviously still see potential in the market. Wychwood Brewery launched their Green Goblin Oak Aged Cider in February and are on target to sell the one millionth bottle in November. Wychwood's managing director commented, "Green Goblin's antiestablishment imagery has attracted new drinkers to the category". They will go off it again if he keeps talking business-speak like that

Upmarket producers Aspalls from Suffolk - the ones who spell it with a 'Y' - are set to double the size of their business over the coming five years, with a tripling of the bottling lines at their Debenham plant. They will also be introducing four new products over the next 12 to 18 months. Their sales and marketing director said that they had phenomenal success with their Suffolk Cyder on draught. Sadly, I can't recall ever seeing it being served traditionally. Is it available that way, does anyone know?

And perry? A new product is about to hit the shelves of Sainsburys and the like: Maguires Pear Cider at 4.5%, another 500ml bottle intended to be served 'over ice'. To quote from the press release: "Pear cider is naturally sweeter and fruitier than apple varieties and offers a refreshing alternative to some of the stronger drinks on the market.

And finally...

he Advertising Standards Authority has banned a pair of beer adverts. In one for Miller Genuine Draft (which ought to be actionable in itself) a man performs a daring series of stunts on roller-skates to impress a woman, who rewards him with a bottle of said beer. The ASA said, "We considered that the action of roller-skating, particularly when combined with the effortless cool of the execution of a series of tricks, was likely to appeal strongly to under 18s." The ASA also told InBev, the brewer of Stella Artois, it can no longer boast that its lager is produced by a family that has been dedicated to brewing for six centuries.

By way of tribute to the late

RHYTHM at...100 Club

2 Real Ales: Young's 'Ordinary' & Flowers Original



Tickets/information: www.rhythmat.com

Tickets available at face value in person (cash only) from JB's Records, 36 Hanway St, W1 (12-6pm, Mon-Sat)

Agencies:

Stargreen 020 7734 8932 www.wegottickets.co.uk | Seetickets 0870 264 3333 | Ticketweb 08700 600 100 |

FRI 25 JAN '08: £17.50 ADV
MAXIMUM R&B * Original Line-up

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PRETTY
THINGS
Full electric hand • Only London show

FRI 7TH DEC: £15 ADV/ DOOR

THE ANIMALS & friends + THE FOXES

FRI 14TH DEC: £15 ADV/ DOOR STEVE GIBBONS, SIMON NICOL, DAVE PEGG, PJ WRIGHT, GERRY CONWAY:

THE DYLAN PROJECT

FRI 21ST DEC: £15 ADV/ DOOR

THE MENTHEY COULDN'T HANG

+ NAOMI BEDFORD & HER BAND

FRI 4TH JAN 2008: £15 ADV/ DOOR

TONY MCPHEE'S GROUNDHOGS

FRI 28TH DEC: £13 ADV \$15 DOOR
WILKO
JOHNSON+ The Turns

SAT 12TH JAN: £20 ADV/ DOOR

FRI 1ST FEB 2008: £15 ADV/ DOOR Reformed!! LONDON EXCLUSIVE

Purveyors of quirky, whimsical, progressive, folky English pop since 1970. Featuring THE KORGIS NINE BELOW ZERO

News round-up

Alan Coren, I had hoped that there might be a funny German story around but you will have to make do with Australians. A barmaid who entertained customers by crushing beer cans between her bare breasts and hanging spoons off her nipples was fined 1,000 dollars in the Mandurah Magistrates Court in Western Australia after pleading

guilty to two breaches of the Liquor Control Act. Another barmaid who helped hang spoons on her friend's nipples was fined 500 dollars while the bar manager was fined 1,000 dollars for failing to stop the pair. The Superintendent of the Peel Police District said that the fines "send a clear message to all licensees in Peel that we will not tolerate this type of

behaviour in our licensed premises." And we worry about smoking...

My very best wishes to you all for 2008 – incidentally, CAMRA branches already have their Good Beer Guide survey forms for 2009

Tony Hedger

Premier Club in London – Leyton Orient

For the second year running the Leyton Orient FC Supporters Club (LOSC)), located in the Matchroom Stadium, Oliver Road, E10, has not only been voted CAMRA's East London & City (ELAC) Branch Club of the Year but also gone on to win the Greater London Club of the Year award. These awards recognise the Club's passionate commitment to real ale, how well it is kept and the high standards of service.

Celebrations took place at the Club's Piglet Beer Festival on Thursday 1 and Friday 2 November. Mick Childs, LOSC's long-serving Secretary said, "The Club is essential to Orient Supporters – to celebrate our highs and console our lows. Here's to real ale! We are proud to have our performance acknowledged again. We have the happiest of links with ELAC. We are all looking forward to the Pig's Ear Beer Festival at the Ocean in December."

Mick is seen here receiving his ELAC award from John Pardoe and his London award from Steve Williams.







Wetherspoon Winter Winner



On 6 November, North London CAMRA presented their Winter Pub of the Season award to the Coronet, the Wetherspoons pub on the Holloway Road. Manager, Dave Leach is seen here with his staff, receiving the award from branch chairman John Cryne.

FINEST GUEST ALES

At your local Wetherspoon pub

Featuring ales such as:



Real Ale: fresh, natural & served perfectly at Wetherspoon

- Throughout the year we serve over 600 different guest ales from micro breweries across the UK.
 - · We have trained over 1500 pub staff at local breweries.
 - There are 131 pubs listed in CAMRA's Good Beer Guide 2008.
 - Wetherspoon has over 680 pubs and 90 per cent of the estate are Cask Marque accredited.
- We offer quarterly guest ale lists, featuring over 50 different ales Christmas ales available now.
- Look out for our two ale festivals each year spring & autumn the next one is the end of March 2008.

Visit the website for more information on the above – www.jdwetherspoon.co.uk

Subject to availability at participating free houses.

wetherspoon

New look for Orpington

on 1 November I was invited to the opening of a newly refitted pub in Orpington High Street, the Priory Tavern. It had been the Artichoke and before that the Blacksmith, and by all accounts left something to be desired. However, it has been privy to an extensive, and I'd say expensive, enlargement and modernisation. To traditionalists, myself included, 'Gastro' is the word: smart wood tables and railings, new flagstone flooring, leather sofas and the mandatory flat screen – although in this instance not wall mounted and broadcasting sport but affixed to a floor stand and displaying a DVD of a flickering log fire, no less!

In fact the flagstone floor was laid by the new governor Mark Croucher and completed within minutes of the arrival of the first guest. There had been complications with the original attempt, necessitating a rapid lift and relaying of the stones, with the result one very neatly laid ground and Mark explaining that he had no time to change into his suit. It was that kind of evening: the wine was delivered only thirty minutes prior to the door opening.

Mark, who also runs the Two Brewers in Dartford, had contacted the Branch to welcome a CAMRA presence as well as various dignitaries: the local Mayor, council officials, traders etc, and a fine

atmosphere it was. A reporter from *AboutMyArea.com*, a regional local events news site, took an interest in our particular crowd. Obviously, we were there for the beer and disappointed we were not! Four pumps were in operation and the Harveys Sussex at £2.80 was absolutely first class. Mark hopes to keep at least four beers on as well as two ciders (Old Rosie and Cheddar Valley), sales volume permitting.

At one stage, seeing a raincoat covering a minidress and thigh boots, I thought I had spotted a stripper but she belonged to an invited jazz trio, which added to the occasion. Examples of forthcoming menus were served buffet style, and very impressive it all was too with cured beef strips, venison, salmon parcels and sandwiches, beef-something en croute and other delicious temptations.

You can get to Orpington by rail or 208 bus from Lewisham, Catford and Bromley or connect from Crystal Palace on the 358 to Bromley and change there. So, whenever you happen to be in the vicinity, why not pay a visit to one of the more discerning establishments and support a new purveyor of fine beers and, who knows, you may even catch a glimpse of those thigh boots too! *Paul Johnson*

Join John & Heather at

The Brewery Tap

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.



- Traditional pub grub, home cooked and served every lunchtime.
- ◆ Traditional Sunday Roast.
- 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 email: thebrewerytap@hotmail.com



BRONZE MEDAL WINNER STRONG BITTER CATEGORY

"S.A Gold is a refreshingly hoppy, premium golden ale brewed to 4.7%. The beer is late-hopped using Cascade and Styrian Goldings, giving it complex and refreshing citrus aromas and flavours. It's delicious on its own and also makes a great accompaniment to food."

Bill Dobson, Head Brewer





Please enjoy responsibly



CAMRA gift membership for Christmas!

ooking for new presents to buy friends and family this Christmas? CAMRA has put together six Gift Membership

Packages for you to choose from and will also enter every one of these that you buy into a prize draw. Two lucky winners will win either a 12



bottle case or an 18 pint Beer Box of Woodforde's Nelson's Revenge.

Pack 1 - Membership with Good Beer Guide: RRP £36.99 - our price £32.99 (saving £4)

Pack 2 - Membership with Cricket: RRP £38.99 - our price £34.99 (saving £4)

Pack 3 - Membership with Appetite for Ale: RRP £41.99 - our price £36.99 (saving £5)

Pack 4 - Membership with £10 vouchers: RRP £32 - our price £31 (saving £1)

Pack 5 - Membership with £20 vouchers: RRP £42 - our price £40 (saving £2)

Pack 6 - Standard Membership: £22

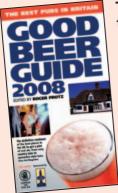
Please call 01727 867201 or visit www.camra.org.uk/shop today and order your Christmas Gift Membership Package. If you would like to order Woodforde's beer for Christmas visit www.woodfordes.co.uk

Membership rates and Gift Membership offers are valid until 31 December 2007. All packages are based upon standard full single membership rates. Please contact 01727 867201 for Joint, Under 26



and other concessionary rates. Last date for Christmas membership processing is 7 December. Only one Gift Membership Pack will be sent per order.

AVAILABLE NOW!



The longest established, highly respected guide to the best beer and pubs in the UK celebrates its 35th edition with over 4,500 pubs listed.

The Good Beer Guide is your comprehensive guide to the nation's best pubs: from sophisticated city bars to cosy country inns, there is a pub for everyone in this indispensible book. The pubs are all regularly surveyed by CAMRA members so you can rely on this being the most up-to-date and well vetted of all pub guides. Discover the best pubs to visit in towns, cities and the countryside throughout the UK.

For each of the 4,500 pub entries you will find full details of real ale served, as well as details about food, entertainment, family facilities, history and architecture. The guide also contains a unique expanded Breweries Section which lists every brewery that produces cask beer in the UK.

Available now from good bookshops or direct from www.camra.org.uk or 01727 867201 from £10 (member's price)

Application to join CAMRA

I/We wish to become members of the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.

Name(s)					
Address				(GMR)	
		Pos	tcode	- Unit in the original of the	
Signature			Date FOR REAL ALE		
I/We enclose the remitta	ance for individual/jo	int membership.			
	Individual Annual	Joint Annual	Individual Life	Joint Life	
UK and EEC	DD Non-DD £20 £22	DD Non-DD £25 £27	£360	£450	
Rest of the World	£25 £27	£30 £32	£450	£540	
Under age 26/Student	£11 £13	£14 £16	-	-	
Unemployed/Disabled	£11 £13		-	-	
Over 60	£11 £13	£14 £16	£198	£252	
Send your remittance (p			a Hauta Al I 413	A7	

Membership Secretary, CAMRA Ltd. 230 Hatfield Road, St Albans, Herts ALI 4LW

The Pembury Tavern

90 Amhurst Road, London E8 1]H 020 8986 8597

Real Ales, Cider and Perry, German and Belgian bottled beers, Single Malt Whisky, Fine Wines

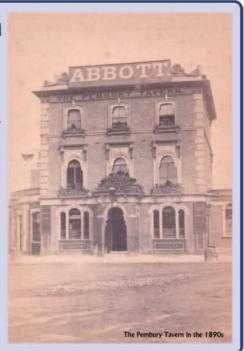
Open 12-11 every day

Food served 12-3 and 6-9 and 12-9 on Sundays

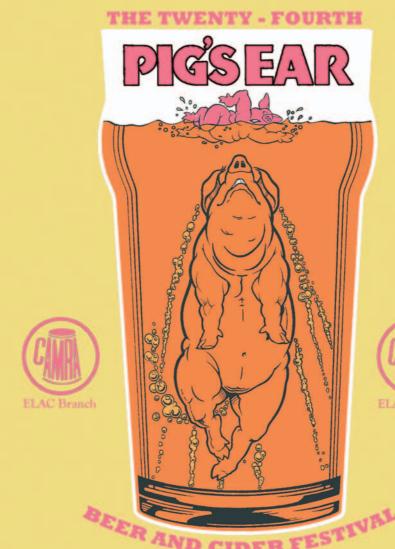
Next Beer Festival in March

http://www.individualpubs.co.uk/pembury/

SPBW London Pub of the Year 2007



Just when you thought it wasn't safe to go back into the 'OCEAN'...



Over 100 Real Ales and Ciders - Unique Festival Brews
Award Winning Foods - Traditional Pub Games
Tuesday 4 - Saturday 8 December 2007

Ocean, 270, Mare Street, Hackney, London, E8 1HE (Opposite Hackney Town Hall)

Opening Hours:

Tues - Thurs: Noon - 22.30 Friday: Noon - 23.00 Saturday: Noon - 22.00

Entrance Fee:

Camra Members: £2, Friday £3
Non-Members: £4, Friday £5
Students: Free!*
*On production of a valid NUS card

Directions:

Rail: 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

Council welcomes Pig's Ear back to Hackney Ocean

The 2007 Pig's Ear Beer Festival at Hackney's Ocean venue on Mare Street will be officially opened on 4 December at 1pm by the Deputy Speaker and the Mayor of Hackney, Councillor Ian Rathbone and Jules Pipe.

The Festival is organised by the East London and City (ELAC) Branch of the Campaign For Real Ale (CAMRA). Organiser, Derek Jones says: "2006 was the first year Pig's Ear was held in Hackney and we were delighted. The Ocean is a 21st century state-of-the-art facility and is exceptionally easy to get to by rail and bus – 15 buses stop outside! But more important was the warm welcome from the Council and people of Hackney with 3,500 happy attendees."

This Year's festival will be from Tuesday 4 to Saturday 8 December inclusive, from 12 noon onwards. There will be more than 100 draught beers, with several festival specials; among them are Felstar's *Indian Pig's Ale* and the stonking *Night On Mare Street 2* at 14.2%. Most beers are quaffable session ales at 3.5% to 5.0% but Christmas and Winter Ales that are generally malt-laden, fruity and rich will feature strongly, including Silent Night Porter, Rudolph's Tipple, Yummy Figgy Pudding and Nelson's Christmas Blood.

Food of natural quality will be available. One

supplier is the award-winning Splendid Meat Company whose meats are mainly sourced from their Kent Farm's livestock. A selection of goat's cheeses will also be provided by artisan cheese maker Wobbly Bottom.

Managing the Foreign Beer Stand is Jon Russell Brown, ELAC's Chairman. He reports: "Hackney people come from far and wide. Our draught and bottled foreign beers are almost as diverse. There are choice products from Belgium, France, Germany, the Netherlands, South Africa and the United States and, in addition, a remarkable aspect of the selection this year is a 'smorgasbord' of ten Nordic beers from micro breweries, rarely obtainable even in their own countries. Taste Danish Brown Ale, Finnish Porter, Norwegian Pale Ale and Swedish Imperial Stout. No local CAMRA Festival has ever exceeded such a choice!"

The Bottled Beer stand will have exceptional British bottled-conditioned beers, including festival specials and the awesome 15.2% Farrier's Strong Ale. Notable also is the Cider and Perry bar with farmhouse products from the grower's own orchards. All this plus pub games and beer memorabilia to enjoy.

....and CAMRA welcomes students

ondon students will be offered Free Entry. Just show a valid NUS or College card. Festival Organiser, Derek Jones says: "London has the highest student population in Europe. We have decided to do all we can to extend their knowledge of real ale and cider. We will particularly welcome foreign students. There are more than 50,000 in the Capital and we

want them to appreciate a unique British creation that is a proud part of our nation's heritage!"

Over 80 first year students at the University of East London signed up for a newly-formed Real Ale Society and 10 became full CAMRA members as a result of an ELAC promotion at the University's Freshers Fayre on 18-19 September. Branch Youth Officer, Ben Cooper, says, "It was great to meet so many young people keen to preserve real ale in our pubs and clubs." Students were especially delighted to learn of the Pig's Ear Beer Festival

at the Ocean, not far from the University's Stratford and Docklands campuses, and the offer of free admission.

ELAC Youth Officer, Ben Cooper (left), enrols Maryanne Kuria (centre) and Vickie Benjamin (right) as CAMRA. members



CAMRA (SOUTH WEST LONDON) PRESENTS



Design: John Geipel

The 18th Battersea Beer Festival

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

6 - 8 February 2008

Open Wednesday to Friday, from noon till 11pm

Grand Hall, Battersea Arts Centre

Lavender Hill, London SW11
10 minutes walk from Clapham Junction Station

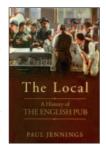


£2 admission (£3 after 5pm) £1 discount for CAMRA members at all times



The Local: A History of the English Pub

Paul Jennings' 1995 book on Bradford pubs is a classic. Here he provides a wider canvas, surveying the English pub from around 1700 to the present day. As might be expected from the author, who teaches history in the School of Lifelong Education & Development at Bradford University, the themes are well-researched and the text is one of excellent scholarship.



The early chapters explore the evolution of the pub down to the early/mid-nineteenth century and are a little hard-going as they take us through the various kinds of drinking establishments, the controls the authorities applied to them, and such matters of the battle between gin and beer. Jennings shows how the form of the pub as we know it coalesced in Victorian times.

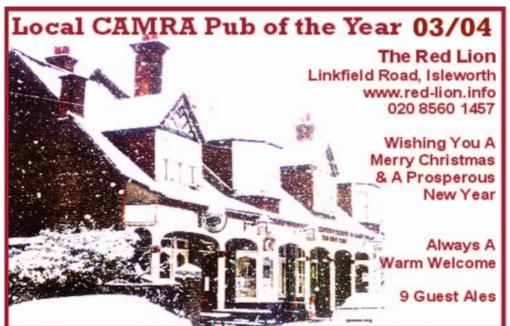
The centre part looks at Victorian pubs in terms of those who ran them, those who patronised them, and the question of policing them. We read how people turned to pub-keeping from short-lived occupations like sport or the military. We see how running a pub or being employed in one was commonly combined with other ways of earning a living, like young Lucy Luck in Luton who worked both as a

barmaid and straw-hat finisher. We hear about women in pubs, often in greater numbers than is sometimes imagined. And we learn how the pub was such a central institution of Victorian and Edwardian working-class life.

The story advances with the attempts to improve the pub just before and during the First World War, a process continued during the interwar years. The massive changes of the last fifty years are reviewed reduction of numbers, more liberal hours, increasing use by women, and diversification to name but some.

Inevitably there is a northern bias but that does not detract from the merit of the numerous examples. Where the book does fall down, sadly, is on production values. It has solid text, in a smallish typeface, with the illustrations grouped in a 14-page section printed, rather murkily, on the same paper as the text pages. We also get eight good plans but, carelessly, there is no mention of where they are. If the publishers had wished to save money they could have compressed the hefty 44 pages of notes by reducing the spacing and making them double-columned. So a good book but one that will probably appeal to a fairly specialised readership. Geoff Brandwood

The Local: A History of the English Pub; Paul Jennings; Tempus Publishing, Stroud, 2007; ISBN 978 0 7524 3994 5; 288pp. Hardback; £20



The Star



17 Church Street Godalming, Surrey

4 minutes from Godalming station on the Waterloo to Portsmouth line

- Open all day, seven days a week
- After 175 years,
 The Star will now be offering a whole range of cask ales from around the country, plus eight draught ciders and two dozen bottled ciders as well as our extensive Belgian beer list.

We are now in CAMRA's 2008 Good Beer Guide

Prepare yourselves for our Christmas Collection. We aim to beat last year's selection of 34 different real ales - see our website.

Our delightful garden with heated canopy and rear garden room are open throughout the year.

More details available online at: www.thestargodalming.co.uk



London Pub Reviews

As author Paul Ewen says in his letter to me, here is a collection of 44 fictional stories set in real London pubs. The book pays tribute to the role of CAMRA in helping to preserve pubs, particularly in London, and many of the stories highlight their historical features, character and ale.

But these are funny stories – funny ha-ha if your sense of humour thrives on perversely embarrassing fantasies and certainly funny peculiar if not. Surreal or just weird? They are probably better read when vou are very drunk.

The author has published this anthology himself, with fitting doodled illustrations. Who knows - it may become a cult classic!

Geoff Strawbridge

London Pub Reviews; Paul Ewen; Shoes with Rockets, London, 2007; ISBN 978 0 9555218-0-5; 160pp; Paperback; £7.99. Visit www.londonpubreviews.co.uk for list of stockists.

The Real Ale Pub Guide 2008

This is not the Good Beer Guide and has nothing to do with CAMRA. It is annoyingly similar to the Good Beer Guide in its content and layout, however, but it is much less accurate or reliable. It boasts 500 new entries but there is no indication that the residual ones have been checked. Listing of pubs and breweries is somewhat hit and miss and it seems both possible and understandable that some people may be supplying the compilers with dubious

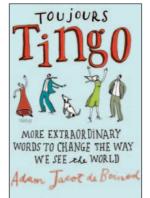
information, and that some of the best pubs may not want to have anything to do with them.

Nothing to do with real ale pubs, but the ten pages of tasting notes on bottle conditioned beers may be helpful. Otherwise don't be misled - buy the Good Beer Guide instead!

The Real Ale Pub Guide; Ed. Nicolas Andrews; Foulsham (sic); 2007; ISBN 978-0-572-03372-9; 608pp; Paperback; £12.99

Toujours Tingo

oujours Tingo, the sequel to *The* Meaning of Tingo, invites you to discover the meanings of bizarre and brilliant words that will change the way you world. the Readers of London Drinker may particularly relish some new vocabulary: the Russians have many reasons for and ways of being drunk: pogoda shepchet to



take time off from work or a desire to get drunk (literally, the weather is whispering), deryabnut to

drink quickly in order to warm up, vspryskivat to drink in celebration of a holiday or a new purchase (literally, to besprinkle) and dganyat'sya to drink in order to get drunk, to try to catch up with the amount of drinking that others have already done; all of which can often lead to the state of rhwe (Tsonga, South Africa) to sleep on the floor without a mat and usually drunk and naked;

and chances are the next day you will be hungover, futsukayoi (Japanese) second day drunk, have winderdgriep (Afrikaans) vineyard flu, einen Kater haben (German) have a tomcat or scimmia (Parma, Italian) a monkey.

Toujours Tingo - More extraordinary words to change the way we see the world; Adam Jacot de Boinod; Penguin Press; ISBN 9780140515862. To order your copy for the special price of £8.79 (rrp £10.99) with free p&p in the UK, call 01624 677 237 and quote 'Toujours Tingo offer'.

Conkering heroes

As part of the Wetherspoon's 'University of Ale' beer festival the Moon under Water, Norbury held a conker competition. Itchen Valley rebadged their Hampshire Rose as 'Conkering Hero' to celebrate and an enthusiastic set of competitors took part (making use of beer breaks to regain their 'focus'). A field of 16 whittled down to 2 hardened finalists, the eventual winner being

regular James ('Jay-Boy') Fowles. It is now planned to make this an annual event.

As well as holding events like this, manager Sam Jennings wants to convert the good folk of Norbury to drinking more real ale. Her goal is to double the current level of 700 pints of real ale sold a week.

Stephen Blann

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

January – Wed 30 (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 12 Evening Crawl of Battersea and

Wandsworth: (7pm) Falcon, 2 St John's Hill; (7.40) Windsor

Castle, 36 St John's Hill; (8.20) Spread Eagle, 71 Wandsworth

High St; (8.50) King's Arms, 96 Wandsworth High St; (9.30)

Wheatsheaf, 30 Putney Bridge Rd; (10.10) Alma, 499 Old York

Rd.

January – Wed 16 (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 12 (8.30) Mtg. Old Wick, Bexley, followed by Xmas meal at Greek Taverna.

January – Wed 9 (8.30) Mtg. Victoria, Upper Belvedere. Website: www.camrabexleybranch.org.uk

CROYDON & SUTTON

Michael Fairweather 07905 611978, 0203 039 0379 (H) December – Tue 18 (8.30) Social, Glamorgan, 81 Cherry Orchard Rd, Croydon.

January – Sat 26 Carshalton social pub crawl. Meet (1pm) Greyhound. - Thu 31 (8.30) Mtg. Windsor Castle, Carshalton. Website: www.croydoncamra.org.uk

EAST LONDON & CITY

John Pardoe 07757 772564, elacbranch@yahoo.co.uk December – Tue 4-Sat 8 24th Pig's Ear Beer & Cider Festival. Ocean, 270 Mare St, Hackney E8. See page 26. - Fri 14 Xmas social: (8pm) Old Rose, 128 The Highway, E1; then Town of Ramsgate, 62 Wapping High St; Narrow, Narrow St, E14; Grapes, 76 Narrow St, E14.

January – Tue 8 (8pm) Mtg. Bar Nakoda (formerly Black Bull), 199 Whitechapel Rd, E1 - Fri 25 (8pm) GBG 2009 selection mtg, venue tba. on 8 January. Contact branch for details after then.

Website: www.pigsear.org.uk

ENFIELD & BARNET

Brian Willis 020-8441 1892(H), Branch mobile 07757 710008 at event

December – Tue 4 (8.30) Club of the Year and GBG 2008 social. Winchmore Hill Cricket Club, The Paulin Ground, Fords Gro (access from Firs Lane) N21. Bring CAMRA membership card or 2008 GBG. - Wed 12 (9pm) Social. Woolpack, 52 High St, Southgate N14. - Sat 15 (7.30) Xmas meal (£13.75: bookings with £5 deposit by 1 Dec via Branch contact). White Lion, 50 St Albans Rd, Barnet EN5. - Tue 18 (9pm) Joint Club of the Year. Enfield Town Club, Old Park Ave, Enfield EN2. Private club rules - CAMRA membership card holders only.

January – Thu 3 Pub survey: (9.15) start from White Lion, Barnet EN5. - Wed 9 Pub survey: (9.15) start from Jolly Butchers, 168 Baker St, EN1. - Tue 15 (8.30) Mtg. Sebright Arms, 9 Alston Rd, Barnet, EN5. - Thu 24 (8.30) Club social. Ponders End Working Men's Club, 46 South St, Ponders End EN3. - Thu 31 (9pm) *London Drinker* pick up and social. Old Wheatsheaf, 3 Windmill Hill, Enfield EN.

ADVANCE NOTICE - 29 February to 2 March Visit to St Niklaas Beer Festival, Belgium. For details and booking contact Tony Roberts by Friday 25 January: 020-8482 9673 (H), 07935 314171 or manthonywroberts@hotmail.com Website: www.camra-enfield-and-barnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor 020-8949 2099 (H), 020-8540 1901 (W), ctaylor2007@freeuk.com

December – Tue 4 (8.15) Mtg. New Prince, Ewell Rd, Surbiton. - Wed 12 Surbiton crawl: (8pm) Surbiton Flyer, (outside rail station) then Victoria, Black Lion, Lamb etc. - Wed 19 (7.30 for 8pm) Xmas Dinner. Woodies, Thetford Rd, New Malden. Bookings and orders by 12 Dec, please. January – Thu 3 (8.15) Mtg. Bishop Out Of Residence (upstairs), riverside at Kingston. - Sat 12 A Winter Windsor Wonder. 11.30 train from Kingston, changing at Twickenham for Windsor, or meet (12.30) Royal Oak outside Windsor Riverside station, leaving (1pm) for Carpenters, Two Brewers and other pubs in and around Windsor and Eton. - Tue 22 (8pm) Branch mail-out social. Surrey County Staff Club, Penrhyn Rd, Kingston. Usually three ales on.

NORTH LONDON

Social contact: Steve Ducker 07910 151494, steve.ducker@yahoo.co.uk; Branch contact: John Cryne 020-8452 6965, john.cryne@uk.pwc.com

December – Tue 4 Working social. Pig's Ear Festival, Ocean, Mare St, Hackney E8. - Tue 11 (7pm) Xmas social. Euston Flyer, 83 Euston Rd NW1. - Tue 18 (8pm) Social. Calthorpe Arms, 252 Grays Inn Rd, WC1.

January – Tue 8 N1 Social: (8pm) George & Vulture, 63 Pitfield St; then Prince Arthur, 49 Brunswick Pl. - Tue 15 (8pm) Social/London Drinker Beer Festival mail-out. Lucas Arms, 245a Grays Inn Rd, WC1. - Tue 22 WC2 Joint social with West London branch: (7pm) Knights Templar, 59 Chancery La; (7.30) Seven Stars, 53 Carey St; (8.15) Edgar Wallace, 40-41 Essex St; (9pm) Nell of Old Drury, 29 Catherine St; (10pm) Harp, 47 Chandos Pl. - Tue 29 (8pm) Mtg and final GBG selection. Oakdale Arms, 283 Hermitage Rd, N4.

Website: www.camranorthlondon.org.uk

RICHMOND & HOUNSLOW

Brian Kirton 020-8384 7284 (H), sk014j4253@blueyonder.co.uk December – Thu 6 (8.30) Mtg. Moon Under Water, 84 Staines Rd, Hounslow. - Mon 10 (8pm) Joint (K&L, WM) social. Grey Horse, 63 Staines Rd East, Sunbury on Thames. - Wed 12 (8pm) Young Persons' crawl starting Magpie & Crown, 128 High St, Brentford then (9.30) O'Briens. - Fri 14 (7.30 for 8pm) Xmas dinner and Pub of the Year presentation. Roebuck, 130 Richmond Hill. Booking essential via the website or through John Austin, 020-8892 6169 or john.austin@blueyonder.co.uk.

January – Thu 10 (8.30) Mtg. Beehive, 333 Staines Rd, Bedfont. - Thu 17 (8.30) Shortlisting for GBG 2009. Waterman's Arms, 12 Water Lane, Richmond. - Wed 23 Old Isleworth social crawl: (7.30) Victoria, 56 Worple Rd; (8.15) Castle; (8.45) London Apprentice; (9.30) Town Wharf; (10pm) Sun Inn.

Website: www.camra.org.uk/richmond

SOUTH EAST LONDON

Roz Cox 07796 272730 or 020-8697 6939 evening or weekends only, roz@selcamra.org.uk

Branch diaries

December – Sat 1 (7.30) Xmas Party. Royal Oak, 44 Tabard St, SE1. - Wed 12 (8pm) Cttee mtg and social. Hooper's Bar, 28 Ivanhoe Rd, SE5. - Mon 17 (7pm) Social. Gowlett, 62 Gowlett Rd, SE15.

January – Tue 8 (8pm) Cttee mtg and social. Shipwright's Arms, 88 Tooley St, SE1. - Mon 14 (8pm) Out of area social. London Pub of the Year, Bricklayers Arms, 32 Waterman St, Putney SW15 (nearest stations Putney BR/Putney Bridge tube). - Tue 22 (8pm) Social. Herne Tavern, 2 Forest Hill Rd, SE22. - Tue 29 (7:30) Branch AGM. Bromley Labour Club, HG Wells Centre, St Marks Rd, Bromley BR2.

Website: www.selcamra.org.uk

SOUTH WEST ESSEX

Acting Branch contact Alan Barker swessex@essex-camra.org.uk December - Tue 4 (from 8pm) Social at 24th Pig's Ear Beer Festival. See page 26. - Wed 12 (8pm) Mighty Oak Brewery, Maldon, by coach from Chadwell Heath, Romford, Upminster and Stanford-Le-Hope. Contact Graham Platt, 020-8220 0215. - Thu 20 (8.30) Xmas social and GBG 2009 nominations., White Horse, Coxtie Green, 173 Coxtie Green Rd (1mile off A128). - Fri 28 (12 noon) Terry's Post Xmas perambulation (with SE Essex Branch), from Victoria Mainline Stn to Westminster, via Cask & Glass (39 Palace St), Buckingham Arms (62 Petty France) and 7 other pubs. Full details at www.seecamra.org.uk or from Terry on 07757 980260. January - Thu 3 (8.30) Social., Crooked Billet, Creekmouth, 113 River R.d, Barking (1 mile south of A13). - Tue 8 (8.30) Social. Alma Arms, Navestock, Horseman Side (OS: TQ544961). - Thu 17 Hornchurch Social: (8pm) Chequers, 121 North St/Billet Lane jct, then JJ Moons, 46-62 High St (A124). - Tue 22 (8.30) Social. Bell, High Rd, Horndon-onthe-Hill. - Thu 31 (8.30) Social at the Chelmsford Winter Beer Festival, Triangle Club, Duke St (nr Chelmsford Rail Station). New website: www.essex-camra.org.uk/swessex

SOUTH WEST LONDON

Mark Bravery 020-8540 9183 (H), 020-7438 7052 (W), markbravery@blueyonder.co.uk

December – Mon 10 (7.30) Xmas meal and social. Florence, 133 Dulwich Rd, Herne Hill SE24. Names to Mark by 3 December. - Sat 22 (12 noon) Branch mail-out. Sultan, 78 Norman Rd, South Wimbledon SW19.

January – Sun 6 (12.15) Open cttee mtg then (1pm) GBG 2009 shortlisting. Sultan, 78 Norman Rd, SW19. - Mon 21 (8pm) Beer Festival planning mtg. Eagle Ale House, Chatham Rd, Battersea SW11. - Thu 24 Battersea Beer Festival publicity crawl: start (7pm) Falcon, 2 St Johns Hill, Battersea SW11. - Mon 28 Battersea Beer Festival publicity crawl: start (7pm) Bread & Roses, 68 Clapham Manor St SW4. Website: www.swlcamra.org.uk

WATFORD & DISTRICT

Andrew Vaughan 01923 230104 (H) 07854 988152 (M) December - Wed 5 Evening social. Pig's Ear Beer Festival, Hackney. See page 26. - Thu 13 (8.30) Club social. Watford Town & Country Club, Rosslyn Rd, Watford. This is a members' club and visitors may need to be signed in. CAMRA members should bring their membership cards. - Thu 20 (8.15) Mtg. Estcourt Arms, St. John's Rd, Watford. January - Tue 8 Mill End social: (8.30) Whip & Collar; (9.15) Tree; (10pm) Halfway House. - Fri 18 'Pre-Xmas' London Pub Crawl. Contact branch for details. - Wed 23 Oxhey social. Villiers Arms, 830pm; Victoria, 915pm; Railway Arms, 10pm. - Mon 28 (8.15) Mtg. Estcourt Arms, St. John's Rd, Watford. Website: www.watfordcamra.org.uk

WEST LONDON

Social Secretary Alasdair Boyd 020-7930 9871 ext 143 (2.30-3.15/6pm-9.30 Mon-Fri), banqueting@nlc.org.uk Fax 020-7839 4768, westlondoncamrabranch@hotmail.co.uk; Branch contact

Kim Martin 07717 795284, kimberlymartin@yahoo.com December - Tue 6 Social at Pig's Ear Festival (7pm, cider bar). See page 26. - Mon 10 (7 for 7.30) Mtg Carpenters Arms (upstairs), 12 Seymour Pl, W1. - Thu 13 (7pm) Twickenham Fine Ales brewery trip. Advance booking required; contact Paul Saunderson at westlondoncamrabranch@hotmail.co.uk. -Tue 18 (7pm) Quiz night (inc. beer enthusiasts' round) Crown & Sceptre, 34 Holland Rd, W14. - Fri 21 (7pm) Alasdair's party. Wenlock Arms (upstairs), 26 Wenlock Rd, N1 January - Wed 9 (7.30) Mtg. Star Tavern (upstairs), 6 Belgrave Mews West, SW1. - Mon 14 Chiswick High Rd, W4: (7.30) George IV, 184; (9pm) Old Pack Horse, 434. - Tue 22 WC2 Joint social with North London Branch. See their diary above. - Wed 30 Hammersmith W6 tour: (7.30) Hammersmith Ram, 81 King St; (8.30) Salutation, 154 King St; (9.30) Thatched House, 115 Dalling Rd; (10.15) Andover Arms, 57 Aldensley

Website: www.westlondon-camra.org.uk

WEST MIDDLESEX

Social Secretary Roy Tunstall 07960 031399, socials@westmiddx-camra.org.uk; Branch contact John Bush 07739 105336, contact@westmiddx-camra.org.uk December - Mon 3 Cranford High Street social: (8pm) Queens Head; (9.30) Jolly Gardeners. - Wed 12 (8.30) Mtg. Southall Conservative Club Last opportunity to add pubs to GBG shortlist. - Sat 15 (7pm) Xmas party., JJ Moons, Ruislip Manor. Contact Graham Harrison (07971 547738) or website for info and tickets. - Wed 19 Pinner social: (8pm) Oddfellows; (9pm) George IV; (10pm) Queens Head. - Sat 29 Windsor Pub Crawl. Meet (1pm) Carpenters Arms, 4 Market St, Windsor. See website for full itinerary. January - Thu 3 Colham Green social: (8pm) Hut; (9pm) Crown; (10.15) Prince Albert. - Wed 9 (8.30) Mtg. Harefield, 41 High St, Harefield. - Wed 16 Wetherspoon Local Beer Festival social: (7.30) Man in the Moon, 1 Buckingham Parade, Stanmore; (9.15) Moon & Sixpence, 250 Uxbridge Rd, Hatch End. - Thu 24 Ealing crawl: (7.30) Rose & Crown; (8pm) Castle; (8.30) Red Lion; (9.15) Grange; (10pm) Slug & Lettuce; (10.30) Mystery Pub! - Wed 30 Uxbridge crawl: (6.30) Swan & Bottle; (7.15) Crown & Sceptre; (8pm) Good Yarn; (9pm) Fig Tree; (9.30) Metropolitan; (10pm) Queens Head; (10.30) Three Tuns.

Electronic copy deadline for the February/March edition: 16th January 2008. Please send entries to geoff@coherent-tech.co.uk.

Website: www.westmiddx-camra.org.uk

LESBIAN AND GAY REAL ALE DRINKERS EVENTS

A group of lesbian and gay members of the Campaign for Real Ale organising to extend the Campaign to the lesbian and gay community. All welcome to all events. Or visit our website at https://www.lagrad.org.uk. The group convenor can be contacted on info@lagrad.org.uk.

The Greater London Group meets at 7pm on the second Monday of every month alternating between a business' meeting in the basement of the Half Way, 7 Duncannon Street, WC2, 020-7930 8312 (even numbered months – Feb, April...) and a new members' social upstairs at Comptons, Old Compton Street (odd numbered months – Jan, Mar...) with London Pride and Greene King IPA at £1.50 a pint (on sale downstairs) – happy hour all evening. There are also other events elsewhere in Greater London between these meetings. The next of these is a pub crawl on Wednesday, 5 December starting at 7pm at the Charles Dickens, 160 Union Street, London SE1.

Capital Pubcheck - update 198

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. News 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 report changes to pubs or beers, please write to:

Capital Pubcheck, 2 Sandtoft Road, London SE7 7LR or email: capitalpubcheck@hotmail.com.

Update 198 was not ready in time for the publisher's deadline of this magazine, but it is now available at *www.londondrinker.org.uk*. Any reader without internet access who would like to receive a printed copy is invited to send a self-addressed, stamped A5 envelope to the above address.

Advertise in the next LONDON DRINKER

Our advertising rates are as follows: Whole page £300 (colour), £240 (mono), Half page £180 (colour), £135 (mono), Quarter page £95 (colour), £70 (mono) Phone Peter Tonge now on 020 8300 7693

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Dear Editor

May I through your excellent publication wish Tom and Maura Mahedy a very happy retirement from their superb stewardship of the Andover Arms in Hammersmith. Once in their hands it became a regular entry in the Good Beer Guide selling Fuller's ales which were always in tiptop condition. John Roberts,a Fullers director,recently told me "if I could pick my own local then the Andover would be it."

Recently the pub sadly lost one of its regulars when Michael Jackson passed away. Wherever his travels had taken him he always popped in for 'a couple of pints of Chiswick with Tom and Maura' before putting the key in his front door. A testimony indeed to the fine ales served up in this back street hostelry.

So the new tenants have a hard act to follow and the regulars live in hope that the pub will not undergo drastic changes.

Well done Tom and Maura and Ireland will be a richer place for your presence.

Keith Porter East Sheen

Dear Editor

In the June *London Drinker* you printed a letter of mine about the Plough in Ilford which is about to be demolished to make way for a health centre.

On August 30 Ron Payne, the former landlord of the Plough died three weeks short of his 90th birthday. Ron's parents took over the pub in 1924 when he was six and he became a co-licensee, staying there until 1970. During the 1960s there was a jazz club there where many famous musicians played.

For the next ten years until 1980 he and his wife Nan run the Victoria in Barking, gaining six entries in the Good Beer Guide from 1975 to 1980 before finally retiring. They actually left on the night of the 1980 Cup Final and, as Ron had had a sizable bet on West Ham winning the Cup, he decided that the beer would be free for the night. Never has Charrington's IPA tasted so good! Ron is survived by wife Nan, three daughters, three grandchildren and two great-grandchildren.

Colin Price

Dear Editor

On my annual visit to London I have the pleasure of staying with an old friend of mine (a friend for more years than I care to remember!) on Putney Common and, being a professional toper of ales drop into the local hostelries in the area. The old Spencer Arms used to be a favourite in the past but has now rebranded itself too up market for my plebeian tastes. The Duke's Head in the Lower Richmond Road has always been a favourite but unfortunately last year was closed for renovation.

I was in Putney at the beginning of September

this year and naturally visited the Duke's Head and was very pleasantly surprised at the refurbishment. I suppose that a better description would be a 'tart up' for the interior has changed very little – if at all. The whole ambience of the place is of cleanliness and airiness. Be that as it may; however the most welcome change of all is the absence of television which in the past had (for me) been an eternal distraction with the never ending pumping out of Sky Sports.

Congratulations to the owner/brewer/tenant or whoever is responsible for this immense improvement of booting out the televisions! Long may the box be absent from the bars.

Derek Birch Cape Town

Dear Editor

Without prejudice to the achievement of the Buckingham Arms over all of its 35 years in the Good Beer Guide (October/November issue, page 6), readers should appreciate that, unlike Fuller's, Young's is now, of course, no longer an independent brewer in London but a pubco, albeit with a joint subsidiary company brewing in Bedford.

Roger Corbett

Dear Editor

The stone flooring at the Rose & Crown, Stoke Newington, mentioned in *The Truman Show* in the August/September issue, is of comparatively recent vintage, only a few years. Before that there was a carpet.

The new floor means that the pub is now considerably louder as there is no dampening effect offered by the carpet and that most of the beermats are used to stop the tables from wobbling.

Not a move for the better in my opinion, but then I didn't have to clean the carpet!

Tom Uprichard

Dear Editor Chinese micros

A further update to Steve Thompson's update on Ken Donald's on-line China article - there is now an even newer microbrewery in Shanghai, and it is only a few minutes stagger from the Fest Brewhouse he mentions.

Located at No 33 Middle Sichuan Rd in the Bund area, Henry's Brewery & Grill serves five beers, and all were in top nick during my visit a few weeks back!

It is run by a guy called Lei Chen, but more importantly, the beer is 'hand-crafted' by a Texan called Gary Heyne, a Great American Beer Festival Gold Medal award winning Brew Master. It offers a great selection of food and wide-screen sports in addition to Pale Ale, Honey Brown, Raspberry Helles, Perfect Pilsner, and Shanghai Nights Lager.

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The pilsner was light and crisp, the Honey a bit on the sweet side, the raspberry not overpoweringly fruity, and the pale was a lovely floral hoppy brew and at 5% was quite drinkable. Prices were not too bad either, especially since it was happy hour (50% off). A large glass (1litre) was £2.60, a medium (750ml) £1.80, and a "small" (470ml - who decided on this measure?!) only £1.

It was quite quiet on the Thursday night I visited (around 8pm), and certainly not overrun with locals. I guess, considering a bottle of local beer is typically only 25p, the price might have something to do with it. Anyway, well worth a visit, especially with it's proximity to the Fest, and certainly both are head and shoulders above the Paulaner across the city.

I actually was en route to the airport, having visited Hefei, a 4m population city in the Anhui provence a few days earlier ,where I found two more micros. One, called the Kaiwei Beer House, was apparently one of 17 now opened up in cities around South/Central China, having been founded in Wuhan, where there are 6 branches alone. I didn't care that the beers were unimaginatively called black (5.8%), wheat (5.5%) and yellow (5.0%) – all were delivered at the proper temperature, unlike bottled beer which is often served at room temperature! I've had much better wheat beers, but it was still very drinkable, while the yellow was the best 'light' I'd had on my visit, and the black had a rich creamy texture with strong espresso and slight chocolate hints.

It was located in a shopping centre dominated by a Carrefour supermarket. And would you believe it, the second brewpub was a few floors upstairs! Called Golden Hans, it had a distinct Bavarian theme, with waitresses dressed up in appropriate German garb. I was told there were perhaps more than 30 more branches in other major cities such as Tianjin, Beijing, Dalian, Harbin, Changchun, Xian and Shenyang. In addition to sweetish but refreshing black and lager beers, they served an irridescent lime green fruit based drink. The language barrier meant I failed to find which particular fruit was involved - it tasted like melon, but the picture didnt look like one!

Ian Boyd St Albans

Dear Editor Carnival capers

On Monday 27 August at this year's Notting Hill Carnival, my pal and I decided to visit the Elgin which is on the corner of Westbourne Park Road and Ladbroke Grove, and which was along the route of the Carnival.

We noticed a large notice in the window of the pub which said 'Toilet £1'. Fair enough, there was a large crowd of sightseers outside and it was to be expected that some people might just use the toilet facilities without buying a drink.

No tables or chairs inside which had been taken out, and naturally there was no real ale on sale. It was a hot day, and we were thirsty, and God forbid – any port in a storm – we made do with a pint each of chemical fizz out of plastic glasses (of course).

To my surprise, on enquiring, as paying customers the £1 charge applied to us also, and we were told by the barman that once we had each paid our £1 our wrists would be stamped with marking ink and we could use their toilet all day long if we wanted to – nice of them.

I told the barman, that as a member of CAMRA I would be writing about this, and he agreed with me saying "I don't make the rules, the Guv'nor does".

This is quite literally taking the piss. For their cheek, the place deserves to be boycotted. Except for one thing...

The next time that I find myself in that area, I am going to make a point of going in their establishment and using their toilet (Carnival days excepting, of course) without buying a drink. Whereupon I shall then announce to the bar staff that they "owed me that one", before walking out again.

Tony Kaye Snaresbrook

Dear Editor

Criminal associations

In the August London Drinker you printed a letter of mine in which I stated I had seen the graffiti 'George Cornell was right' in the Blind Beggar at Whitechapel. This refers to George Cornell who was shot and killed by Ronnie Kray in the Blind Beggar on 9 March 1966. Cornell was a member of the rival Richardson gang and during a disagreement between the gangs had allegedly referred to Ronnie as 'a big fat poof'.

I recently found the site of the Lion in Tapp Street E1, near Bethnal Green overground station, which was the pub where the Krays were drinking on that evening when they got a phone call to tell them that George was in the Blind Beggar. Although the pub was converted to residental use in 2002 it still has a Truman's board on the north side facing the railway line.

Another nearby pub, the Carpenters Arms in Cheshire Street E2, which was owned by the Krays in the sixties, has recently reopened after having been shut for two years and I understand that it sells two real ales.

Colin Price

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

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.



Winter Warmer is here

As winter approached and the clocks were about to go back it could mean only one thing. This year's Winter Warmer was about to be launched. The good people from Wells and Young's in Bedford, where of course the beer is now brewed, gathered with some from Young's of Wandsworth together with invited guests and pub regulars early one crisp morning at the White Cross in

Richmond to taste the 2007 vintage. A full English breakfast washed down with 3 or 4 pints of Winter Warmer made a great start to the day.

Although the breakfast was warmly received, the beer was the main attraction. Bob Nisbett, one of the brewers who moved from Wandsworth to Bedford when the local brewery closed, has supervised the brewing of Winter Warmer this year to its traditional recipe. It is as usual a dark, smooth 5% brew that goes down easily on a cold day. To my palate, the traditional sweetness of Winter Warmer is balanced this year with a more prominent hop flavour and a more bitter finish. "I am really pleased with the beer" said Bob, "That balance is just what I

was hoping for".

The Young's drays also made a welcome return to London following their semi-retirement in Surrey. They gave visitors rides around Richmond and as usual drew quite a crowd. They later left their mark on a cyclist who came a cropper as his bike slid

beneath him on the damp, riverside cobbled street. Unhurt, he got to his feet to see that he was covered in horse dung from ankle to hip, much to the delight of the gathering in the pub garden fuelled by their Winter Warmer - why does the English sense of humour find this so

funny?

As the executives, journalists and invited publicans went off to start their working day, your correspondent felt duty bound to continue his quest for great beer and can vouch for the beer quality in both the Old Ship and the Orange Tree in Richmond, pausing only to use the Community Scheme toilet in the Hare and Hounds, East Sheen, before returning home for a well earned rest.

Steve Williams

SPBW votes the Harp London's best pub

The Society for the Preservation of Beers from the Wood (SPBW) has voted the Harp, Chandos Place in Covent Garden, as its London Pub of the Year. The presentation of the award will be made on Thursday 17 January from 7.30pm.

The Harp is a former Charrington house known as the Welsh Harp until it was 'denationalised' a few years back. It's very close to Trafalgar Square, Charing Cross and London's theatreland, which helps to account for the pub's popularity. As it's a fairly small and narrow oneroom pub (with a former no-smoking room upstairs), it does tend to get very crowded. Have no fear about getting served, the Harp can boast the most efficient and friendly (all female) bar staff I know of. What they will serve you might be one of the regular ales: Taylor's Landlord, Black Sheep Bitter and Harvey's Best or one of three guests which mostly come from small brewers from around the country. You can rest assured that the beer quality is first class. To wash down the beers the pub offers a selection of premium quality, fresh, locally sourced, gourmet award winning sausages.

The Harp has its own website: www.harpbarcoventgarden.com but of course it's much better to visit the pub.

Roger Jacobson

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Andrew Clifton

t is with great sadness that I have to report the unexpected and untimely death of Andrew Clifton of South-West Essex Branch, who was found dead at his home on Tuesday 18 September, aged just 56 years and 5 months.

Born on 16th April 1951, he soon left his native Swansea for Romford, when his father's work moved to London. A Swansea University linguist, with both Welsh and Northamptonshire roots, he

spoke fluent German and understood (but less often spoke) French, Spanish, Catalan and Welsh, amongst others. In recent years he was a probate solicitor, but he had previously been involved in conveyancing and many members had benefited from his professional knowledge and service when

buying and selling property.

Possibly CAMRA's longest serving Branch Secretary, he kept the Branch in order with a flurry of emails in which the text grew larger and the backgrounds ever gaudier, until the result he desired was achieved. He was the Branch Diary who never forgot to send a birthday or anniversary card and he was also the unofficial Branch Mourner, attending numerous funerals on our behalf. He worked tirelessly at the Thurrock and Chappel Beer Festivals on the cooling of the beer, while for Chappel he also looked after the washing of the festival glasses, production of the cask cards, and was the contact point for coach parties that wished to attend the festival.

He was the bane of present and past CAMRA national chairmen, given to heckling at meetings whenever a perceived injustice frustrated him, often culminating in a theatrical storming-out, with a tirade of invective, and occasionally having to return to collect a jacket (or cuddly toy) that he had left behind!

Rarely using just one word when a dozen could be deployed (particularly if they were German), he also had a phenomenal memory for those obscure facts which were so often useful in pub quizzes. He enjoyed traditional pub games, especially cribbage, and often demonstrated the 'Clifton Cut' (which left too few cards to deal with), the 'Clifton Shuffle' (which quickly wrecked any pack of cards) and always complained he was going to be 'mullered', if he ever got so much as one point behind in a game.

His great love of real ale (particularly strong



beers like Exmoor Beast), was matched by his enjoyment of wine (provided it didn't contain too much tannin) including some 'gorgeous' German reds, gin & tonic, espresso coffee (particularly 'large' ones), and cheese. He also loved odd-shaped balls (rugby), trams, trolleybuses and 'hay-burners'-his term for horses, which he had enjoyed watching with his father at horse displays such as 'Burghley'. He was a member of the Essex County Cricket Club,

but only seemed to go their AGMs, rather than their matches. Similarly, in his early CAMRA days he would attend numerous Beer Festival planning meetings, but not the Beer Festival itself. Unwelcome questions that he didn't wish to answer were often fielded with a shrug of the shoulders, while if he was unhappy about something, he would mutter away about it under his breath.

He loved eating out with friends and enjoyed the fare provided by a wide variety of international restaurants, representing the many different national tastes. He also enjoyed holidaying with friends on the canals in England and France, once losing his glasses in the Shropshire Union Canal, when he was caught out by a sudden gust of wind. On long weekends in Germany with friends from the branch, he would often visit Oberhausen in the Ruhr, where he had studied and worked as a conductor on the German Railways many years earlier. Once there again, lunch would be taken at the Zeche Jacobi Brewpub in the new shopping centre that has been built on the site of the former steelworks; a local landmark when he lived there.

His love of the 'Garfield' (the cat) comic strip resulted in many themed cards for his birthdays, and when he bought a cuddly toy donkey it quickly became the Branch mascot. It was called Hophead, as he got it on a Branch visit to Dark Star.

Andrew was cremated at the South Essex Crematorium (Upminster) on Friday 5 October, after a well attended service with over 100 mourners present, quite a few of whom had to stand as the South Chapel did not have sufficient pews. Andrew had a heart of gold and will be sadly missed. He is pictured here at the Oakdale Arms, Harringay in January 2005.

Alan Barker,

on behalf of South West Essex Branch



THE BITTER END



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'Arry Hart

'Arry Hart died in October, aged 63. He'd had cancer. I first met him and Sue in 1975. They had been together since meeting at Bath University in 1967 and married in Wandsworth Town Hall in 1970, visiting pubs in Brighton on their honeymoon. 'Arry just loved pubs. With Sue, over the last forty years, he probably visited more of them in London, the UK and round the world, than anyone else I know. Sue tells me that everywhere in the house are scraps of paper.

maps with pubs marked on, embryonic pub crawls sketched out etc. all to be meticulously documented either on a card index system or latterly electronically. The pub crawls he organised for the Ring, visiting a dozen pubs or more on a Saturday evening, were a particular source of pleasure, both for 'Arry and the

participants.

In an August 1973 competition, 'Arry was first to identify the spoof entry in the recently published *Evening Standard Guide to London Pubs* by Tony White and Martin Green. He and Sue met the authors and other entrants at the Admiral Mann for a memorable evening on Macs. CAMRA was mentioned and they joined in September, going to an all London meeting in the Two Brewers at Wandsworth in October, followed by the first West London meeting in the Express and finally the first South London meeting in the Two Brewers in November of that year. They met Tony subsequently for several pub crawls, notably in the East End, whilst organising their own crawls for CAMRA, the Society for the Preservation of Beers



from the Wood (SPBW) and, for those who know it, the Ring.

September 1974 saw them on the first of several annual Round England Beer Drinking Trips organised by Ken Hargreaves of CAMRA's Fylde branch and in November 1975 they helped South West London branch to organise its very first beer festival, at Wimbledon baths. Altogether they went on more than 100 brewery visits - 'Arry kept all the ties - and in recent years 'Arry planned the

itineraries for the annual overseas explorations of the Campaign for Authentic Lager (CAMAL).

Many readers will have known 'Arry by sight as a regular 'face' at pubs and beer events over the years but he was a very private person whom few would have known closely, except when riled, as he could be. When things were promised and those promises were broken, he would become quite vocal after a few beers. The spelling lesson in Dudley when he was refused orders after 2am will live in everyone's memory. I remember Sue had to take him back to their room quickly. On another occasion he flew into a righteous lather on the Isle of Wight when told he could not redeem tokens he'd been promised were redeemable.

Many friends gathered to pay their respects at a crowded Lambeth Crematorium in Tooting on 22 October, and many stories were told afterwards in the Sultan. Our thoughts are with Sue, who has shared these precious memories. We look forward to many more 'good old sessions' together!

Chris Cobbold

Wallington 2007

Croydon & Sutton Branch held another enjoyable festival in October. Although the numbers were slightly down on last year, this ensured that no one had to queue to enjoy the 63 ales and 16 ciders and perries which were available.

The Beer of the festival was Dark Star Hophead, and the favourite mild was Red Squirrel Ruby Mild. The top cider was Whiteheads Cirrus Minor.

The branch would like to thank everyone who attended, especially the volunteers, many from other branches, who make the festival possible.

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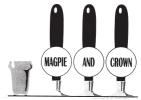


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Steve and the staff look forward to seeing you soon

Being occasional anecdotes, tall tales, notes and experiences from a drinker's life, all of which are true: for certain values of 'true' (I thank Terry Pratchett for this disclaimer.)

1. It's supposed to be like that

A lady I know, respectable, well turned out, 'something in the City', told me of the time she went into a certain pub on the borders of the City of London and the East End. She ordered a pint of the real ale of her choice and was served something resembling soup. Naturally, she refused it. The barman tried to bluff her, but she was adamant. The licensee then joined in, telling her, 'that real ale stuff is supposed to be like that'. She, being nobody's fool, would have none of it. She then told the licensee what she did in her spare time: she chaired his local branch of CAMRA!

Why are such people in the trade? And, yes, I have her permission to retell this sorry tale.

2. Multi-million pound advertising to support a known fallacy

Back in the nineteen seventies, Guinness Park Royal did a blindfold comparison taste-testing, with some samples poured the Irish way: i.e. pour part of a pint, let it settle and. top up, several times; the other samples were dispensed in the then customary English manner: tilt the glass, and pour the whole pint in one go. These expert tasters could not tell the difference. Despite this, in the nineteen nineties, Guinness ran a multi-million pound advertising campaign in England, to persuade everyone that the 'drop and top-up' method was essential.

3. Truth in advertising

In a certain Wetherspoon pub, there were various signs on the walls. The one which caught my fancy was the foreign beers one. If memory serves, it read: Foreign Beers

Grolsch Holland, Becks Germany,

Newcastle Brown Newcastle, Budweiser London

There may have been one or two more: I can't remember; but then, memory is soluble in alcohol! Unfortunately, I wasn't there when it was taken down. I would have liked to have it. Note to Tim Martin: no, it is no longer a Wetherspoon pub.

4. 'Best' by rebadging

Back in the late nineteen-seventies, Allied Breweries (whatever they were then calling themselves) launched a series of ordinary bitters as real ales. They marketed them under the names of breweries that they had previously taken over, such as ABC Bitter, Benskins Bitter, Friary Meux Bitter, etc. There were two curious things about these beers: they all came from the same brewery (Romford, since you ask) and they were all exactly the same strength. Needless to say, Allied swore that they were all different. However, no-one could tell them apart.

The odder thing happened a few years later. Overnight, they were all relabelled 'xxx Best Bitter'. They were still all the same strength, however, and no-one could taste the change. Is it any wonder that drinkers do not trust the bugger breweries?

5. 'Units of alcohol'

For years, the Health Advisory Council has published recommended daily maximum limits for alcohol consumption. When he was an MP, Dr. Thomas Stuttaford wrote to them, asking on what scientific evidence they had based their figures. According to his own report in the *Times* years later, he never received a reply. Some years after this, the Council altered the limits, again with no reasons given. It has, of course, now been revealed that the figures are fiction.

6. Best after ten years

The famous bottle-conditioned beer 'Thomas Hardy Ale' was created many years ago. When I first met it, each bottle had a small back label, telling us that it was best after ten years. A friend of mine tells another story. He had met the head brewer who had created the beer, and was told that he had had something else in mind. He had deliberately brewed a strong, malty and sweet beer, and then heavily dryhopped the conditioning tank prior to bottling. His intention had been that the beer be drunk very young: say within three months of bottling, while it still retained the hop aroma character. The marketing people had invented the best after line without consulting him!

When I first knew that John O'Hanlon intended to recreate this beer, I told him the story. I do not know whether he has acted on it.

7. A 'temperance organisation'

Many years ago, the CAMRA AGM was held in a certain well-known northern resort, in a large hotel. Most of the members stayed there, and there was the usual small beer exhibition on site. Early on the Sunday afternoon, one prominent member was expressing his disappointment at having not been elected to the National Executive (as CAMRA calls its Board of Directors) in extremely animated terms. The hotel manager was quite put out, and some of his staff alarmed by this outburst. Eventually the Chairman persuaded the disappointed one to leave the premises.

Later, the Chairman wrote an apology to the hotelier. He received a very courteous and understanding reply, saying that, considering the temptation available, there had been no bother. In fact, some of his staff had asked if we were some sort of temperance organization!

8. A sloped floor

Back in the very early 1960s, the licensee of a pub in Rutland decided that the Gents toilet needed reflooring. Knowing the habits of pubgoers, he

Tales from the trade

specified a sloped floor. A local company duly did the work. Come the day it was finished, he found that he had indeed got a sloping floor: unfortunately, sloping away from the urinal trough. His comments are mercifully lost in the mists of time.

9. George's £5 photocopy

Back in the 1970s, a friend of mine worked in a riverside pub in Chiswick, west London. The licensee thought that installing red light bulbs gave a nice atmosphere, so red they all were. His bar staff complained about this from time to time, but to no avail. Eventually George (we'll call him George: after all it is his name) got sufficiently fed up to take action. He went in for an evening's drinking when he was off duty. At the end of the evening, after 'time' had been called, he approached his boss, and told him that there was a photocopy of a five pound note in the till. If the boss would get it out so that George could destroy it, George would replace it with a genuine note. The irate licensee asked who had taken the offending paper; 'you did', he was told. The very next night there was a nice white light next to the till: co-incidence, of course. And this was in the days before colour photocopying.

10. Tony & Will's mild

Some forty years ago, on the outskirts of Norwich,

two friends went to the paddock to look after a horse. Lunchtime duly came, and they decided to go to a nearby pub. As they were both only fourteen, Tony ordered two cokes. The landlord duly served them these, and looked at them askance. He asked 'What are you drinking that squit for?' Tony, honest lad, said that they hadn't thought that they would be served anything else. 'Right, says the landlord. 'Next time you come in, you order coke, and if there is noone around to notice, I'll serve you mild!

(Squit: Norfolk dialect word, meaning rubbish.)
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As promised, here are the solutions to the puzzles set in October's Idle Moments column:

NUMBER PUZZLES:

- 1. 6 Eggs in Half a Dozen
- 2. 3 Under Par is an Albatross
- 3. 21 is Another Name for Pontoon or Black-Jack
- 4. 100 Fathoms in a Cable
- 5. 1 Saville Row is the Address of Gieves and Hawkes
- 6. 88 Feet Per Second is Sixty Miles Per Hour
- 7. 16 Fluid Ounces in an American Pint of Beer
- 8. 9 Stitches Saved by One in Time
- 432 Pints in a Hogshead
- 10. 4 Months of the Year are Thirty Days Long

BREWERY ANAGRAMS:

- 1. SOLD FOXIER SHARE, OXFORDSHIRE ALES
- 2. RANDY BACKS, BRANDY CASK
- 3. TWIN CHEERS, WINCHESTER
- 4. TORN FETTERS, FRONT STREET
- BUCK RYAN CLOT, BLACK COUNTRY
- DI CARES, SIDECAR
- STINK GONE, KINGSTONE
- TAKE STOLEN CROWS, CONSETT ALE WORKS
- REALLY WAVE, WEAR VALLEY
- 10. HOT RAW DOWN, HOWARD TOWN

5BY4:

(County Brews Again)

- . Goddards Isle of Wight
- 2. Goachers Kent
- Wapping Merseyside
- 4. Triple fff Hampshire
- 5. Green Tye Hertfordshire
 - Hoskins Leicestershire

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- 7. Three Rivers Greater Manchester
- 8. Spinning Dog Herefordshire
- 9. Moorhouses Lancashire
- 10. Newby Wyke Lincolnshire

GENERAL KNOWLEDGE:

- 1. Dermatoglyphics is the study of fingerprints.
- Ernst Schmied was the third to reach the peak of Mount Everest (on 23rd May 1956) and of course the first two were Sir Edmund Hillary and Sherpa Tenzing Norgay.
- Martin Luther King was at the Lincoln Memorial, Washington D.C. when he delivered his "I have a dream" speech, and of course it was on on 28th August 1963 (not 1968 like I said in the question).
- We all know that Neil Armstrong was the first man to walk on the Moon but the last was Eugene (or Gene) Cernan
- And while we are at it, the THIRD man on the Moon was Charles P. (Pete) Conrad.
- The navigable waterway which is owned by the National Trust is the River Wey Navigation.
- The tallest free standing structure in the UK (at 1084 feet, 330.5 metres) is a television transmission tower and it is at Emley Moor, near Huddersfield.
- ... and of the 18 structures in the UK over 250 metres high, the only one which is not a communications tower or mast is the chimney at Drax Power Station (No. 15 on the list at 850 feet, 259 metres).
- The crumhorn is a precursor to the oboe or the bassoon.
- 10. Likewise, the sackbut evolved into the trombone.

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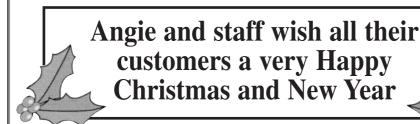
Come and try our award winning beers

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Summer Lightning (award winner) plus guests
plus bottled Entire Stout, Summer Lightning
& Crop Circle (Gold winner at GBBF)

(also available by case £21)

Sample our ever-changing Beers of the Month!



Beer orders for Christmas now being taken

36 pint polypins from £54 18 pint minipins from £27

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

Smokers' garden available

Nearest tubes: Colliers Wood or South Wimbledon

Buses: 57, 156, 200

've been searching for an amusing quotation on Christmas that hasn't been in this column before and was failing dismally until I remembered this one from a certain Chris Pirson (1946-1980):

"Christmas comes but once a vear. When Mum and Dad drink lots of beer."

Actually Mum preferred a G&T but that would have spoilt it.

Let's have some number puzzles:

- 1. 14 EV by EE
- 5 N in a O
- 100 M of the U SS
- 49 B in the NLD
- 5. 6 is the AN of C
- 220 M is the L of the RS
- 36 MM from the S to M
- 8. 9 DW by LP
- 9. 104 S by JH
- 10. 66 F in a C

And before we lose momentum (or is it the will to live), let's see if you can make anagrams of these and end up with some names of breweries:

- 1. RAMBLE
- 6. MEL RUES POOP
- TRAMP HOME
- JERRY BELLOW
- PERT STAINES
- BAN CRATERS
- MARS BRAT
- STEAL AIR

A. Somerset

C. Oxfordshire D. Suffolk

E. East Sussex

G. Shropshire

H. Norfolk Staffordshire

B. Northamptonshire

F. Nottinghamshire

- SILLY RUSHER
- 10. BE HANDIER

This time for the 5BY4 bit I thought I would carry on from where I left off last time. Can you match the breweries with the counties in which they are located?

- 1. Humpty Dumpty
- Dolphin
- 3. Milestone
- 4. Barefoot
- 5. Fallen Angel
- Old Bog
- Frog Island

- Milk Street
- Green Dragon
- 10. Titanic J. Northumberland

And to finish up with I thought I would go a bit seasonal and turn the questions bit into a kind of Crimbo Quiz (well Christmas-ish):

I.

- 1. Which king of England was crowned on Christmas Day?
- 2. Maurice Cole was born on Christmas Day in 1944. By what name was he better known?
- 3. Charlie Chaplin died on Christmas Day in what year?
- 4. In what year did the now traditional Christmas Day swim in the Serpentine first take place? To make it easier let's make this one multiple choice - was it (a) 1864, (b) 1904 or (c) 1924?
- 5. Sir Isaac Newton scientist, mathematician and all round clever clogs was born on Christmas Day in 1642. But where was he born (the

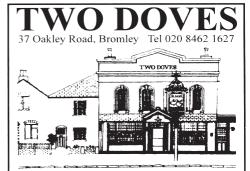
- nearest big town will do)?
- 6. King John wasn't born on Christmas Day, but on Christmas Eve - in 1167. Who were his parents?
- 7. The Stone of Scone (or Stone of Destiny) was taken from Westminster Abbey by Scottish nationalist activists on Christmas Day in what
- . . . and how about a few new year questions to finish off with?
- 8. The farthing ceased to be legal tender on New Year's Day in what year?
- 9. And, strangely enough, the new (decimal) halfpenny also ceased to be legal tender on New Year's Day - in what year did that happen?
- 10. And finally, the first motor vehicle registration in the UK (A 1, as you might have guessed) was issued to Earl Russell on New Year's Day and applied to his Napier. In what year did that happen?

And that's about it for another year. Here's wishing you whatever you wish yourself (so long as it doesn't inconvenience anybody else).

By the way, did you know that the half crown also ceased to be legal tender on New Year's Day. That one was on 1st January 1970.

Have a good one!

Andy Pirson



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

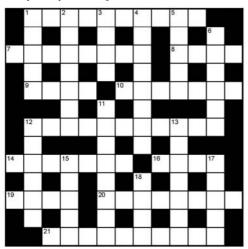
Young's selection of Real Ales Young's Award Winning Garden

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Crossword

Compiled by DAVE QUINTON



Name	
Address	

All correct entries received by first post on 23rd 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

- Plant barrier in front of river. [10]
- Positive I have to be entered after this month is done, [8]
- 8. I look a picture! [4]
- 9. Trip to ancient city. [4]
- 10. A story of beer set outside back bar. [7]
- 12. Drinkers find them outstanding. [4,7]
- 14. Sets off after a non drinker gives evidence. [7]
- 16. Nothing the churchman backs gets finished. [4]
- 19. Attend, though tired. [4]
- 20. Share curiosity. [8]
- 21. Travellers go by, upsetting environmentalists.

DOWN

- What about energy food? [5]
- Rest garlands on river. [7]
- Reasonably good entertainment. [4]
- 4. Controversial ale probe may be cut. [8]
- 5. I care about her. [5]
- 6. Fungi shapes. [6]
- 11. Sailor getting lower marks gives up. [8]
- 12. Ice cold beer. [6]
- 13. Prosaic? The opposite. [7]
- 15. Old volunteer has right to increase. [5]
- 17. Breaks supports. [5]
- 18. Catches up with weapon. [4]

Winner of the prize for the August Crossword: Robert Warner, London SE19.

Other correct entries were received from:

Ted Alleway, Patricia Andrews, Geoff B, Robert Barker, Jack Bass (The Gluepot), Steve Block, Mark Broadhead, John Cattemull, John Clare, Charles Creasey, Chris Fran & a spotted dog, Kevin Creighton, Paul Curson, Kevin Deadman, John Dodd, Richard & Clever Cloggs Douthwaite, Chris Ellis, Brian Exford, Arthur Fox Ache, D.J.Freeman, Anthony Gdula & Jess the border collie, G.J.Geary, B.Gleeson, Ken Godfrey, Paul Gray, J.E.Green, Alan Greer, Stuart Guthrie & Doris Karloff, John Heath, Kevin Henriques, Graham Hill, William Hill, David Hughes, A.Jenkins, Claire Jenkins, Les Jenkins, David Jiggens, M.Joyce, G.Lopatis, M.J.Moran, Al Mountain, John Nevitt, Alf Peterson Pett, Mark Pilkington, Rod Prince, Derek Pryce, Richard of York, Peter Rhodes, Richard Rogers,

Arsen Sakwax, Bryan Smith, Lesley Smith, Alina Syed, Sue Tandy (Moggie), Ken Taylor, D.Tennant, Bill Thackray, Thamesmeado, Neil Walton, Tony & Ann Watkins, Martin Weedon, Elizabeth Whale

Please note: Entries on oversized photocopies will not be entered for the draw.



The Cricketers



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Croydon & Sutton CAMRA Pub of the Year 2007

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Harveys ale on permanently • 4 rotating ales from microbreweries • Home cooked food available midday to evenings

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Castle Rock Harvest Pale Ale, Crouch Vale Brewer's Gold, George Wright Pipe Dream, Harviestoun Bitter & Twisted, Howard Town Wren's Nest, Inveralment Lia Fail, Kelham Island Pale Rider, Moorhouses Black Cat, Nethergate Umbel Magna, Oakham JHB, O'Hanlon's Gold Blade, Purple Moose Glaslyn Ale.

All of these beers will be on handpump at the start of the festival - it's up to you how many will be at the end!!!



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