

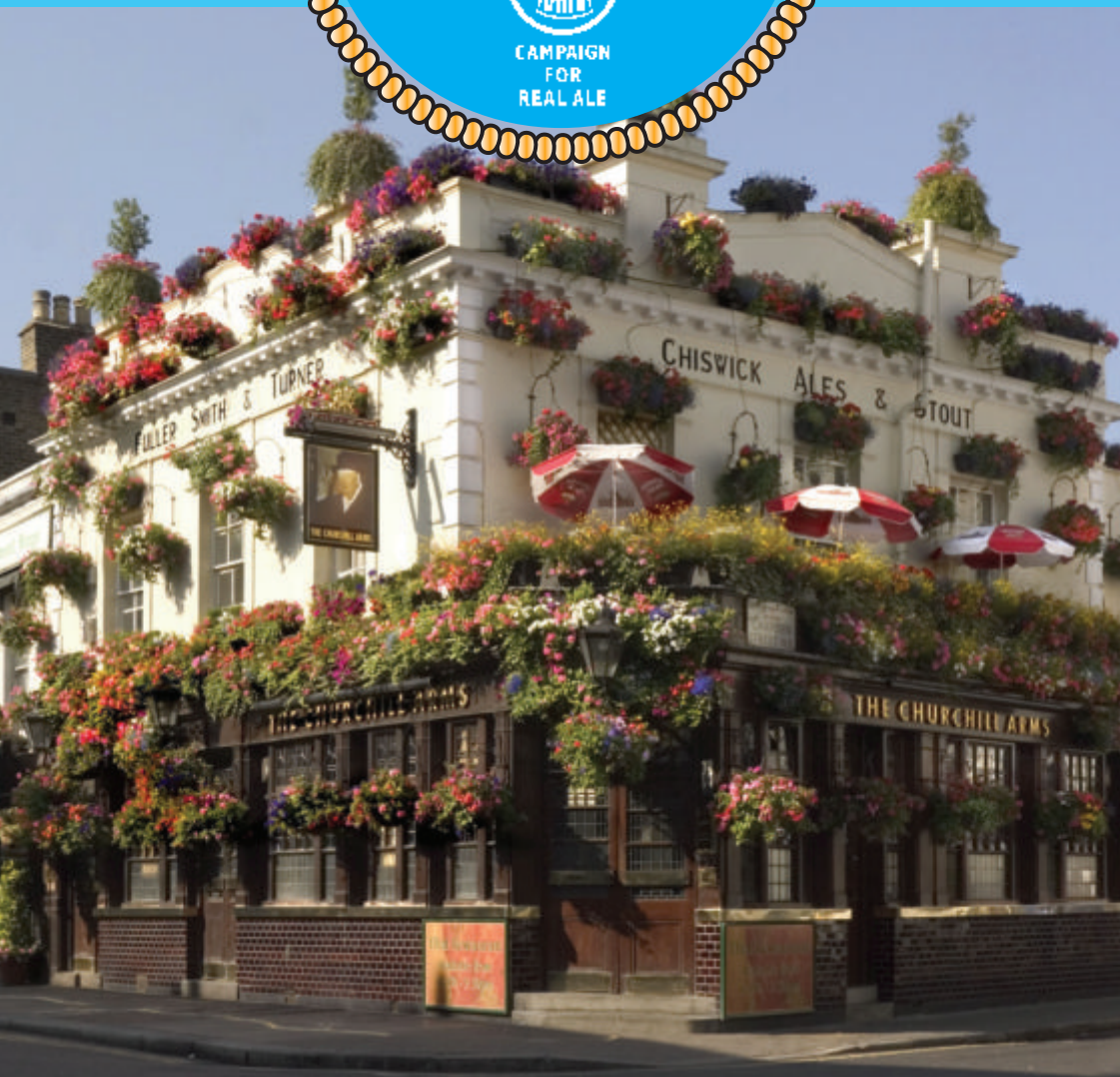
Vol 30
No 6

LONDON DRINKER



CAMPAIGN
FOR
REAL ALE

Dec
Jan
2009



The Churchill Arms, Kensington (see page 14)

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

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

Press releases should be sent by email to Tony Hedger, ldnews@btinternet.com

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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Some reasons to be cheerful, but beware the supermarket price trap

If, like me, you're starting to turn your thoughts towards all the satisfyingly rich winter warmers and fruit-packed Christmas ales which will be hitting the mash tuns this month and how good they're going to taste in front of the open fire in your local, then good for you. There's so much doom and gloom around us at the moment, that such treats are to be cherished.

It's true that lots of pubs are closing; five a day being the latest industry estimate. It's probably true that over the next year or so, even more will close. It's a dire situation with brewers struggling to sell their wares in a declining market and publicans struggling to make ends meet as pub visits and average spend fall, while costs rise. Let's not deny that times are tough.

Most of us, if we haven't done so already, are thinking of cutting back on our household spending. As shoppers switch from Waitrose to Aldi in their droves, be careful not to fall into the 'supermarket price trap' and switch your drinking from your local pub to your armchair to save money. It may be a short-term financial gain, but the long-term loss will be yours if your local has to shut its doors owing to lack of customers. Pubs need us now more than ever in our lifetimes. Let's support them as much as we can.

Some of you will have picked up the news from the Intelligent

Choice report launched in September that the decline in real ale sales is slowing. Compared to the overall beer market which is declining by about 8% year on year (and getting worse), real ale is doing well and growing its share of the beer market. It declined by only 1.3% in the year to May. Not bad for a product which many industry pundits, only a couple of years ago, were saying was in terminal decline as premium lager brands looked set to swamp the entire beer market.

It's reassuring to see that not all people are so easily fooled by global marketing campaigns. Interest in real ale is picking up because people are more interested in drinks with genuine provenance, real taste and which benefit the local economy and community. Recent world events will hardly have reassured the masses about the benefits of a global economy. Falling sales of global lagers and increasing sales of local real ales perhaps demonstrate how consumers are thinking a little more about what they buy and abandoning global marketing fluff in favour of something thought-up and brewed a little closer to home.

So, is there light at the end of a tunnel for pubs? Yes, of course there is. Real ale is the unique selling point of the British pub. You can't really get it anywhere else, other than CAMRA's 150 beer festivals. The message for pubs is

clear; it makes sense to turn your attention to real ale and get the range and quality right. It's a great way to attract customers during these difficult times.

Despite my relatively upbeat rhetoric, there are of course some things which need to be sorted out so that pubs can at least have a fair crack at competing on a level playing field. To start with, Government needs convincing that the social value of well-run community pubs can no longer be ignored. Pubs are part of the glue that holds communities together and, without community cohesion, our society would quickly collapse. CAMRA is working on research to develop these arguments and make recommendations to Government for policy and action. You'll hear about this early in 2009.

In the meantime, we'll keep up the pressure on Government

to put a stop to the irresponsible promotion of alcohol in supermarkets and the outrageous practice of selling alcohol as a loss leader. As we approach Christmas, the supermarkets will no doubt, once again, ignore our calls for sense and responsibility and compete viciously to sell beer as cheaply as possible. I hope it will be a shot in the corporate foot and will simply show Government that action needs to be taken.

One direct and effective way to stamp out loss-leading would be the introduction, by law, of minimum pricing: the *Publican* is petitioning for a price of at least 50p per unit of alcohol, which would go some way to reduce the gap between pub and supermarket prices. I believe that Government has a responsibility to encourage socially responsible drinking and should act to promote drinking in pubs and not

at home or in the street.

Encouraging news from last month is that the All-Party Parliamentary Beer Group, which consists of over 300 MPs, agrees. Following a long inquiry into community pubs, its report calls on DCMS to champion community pubs and makes various recommendations to Government for action, such as a review of our cripplingly high excise duty regime and increases in rate relief for pubs. All good stuff and a useful way of putting pressure on Government.

So don't despair; real ale and good pubs are here to stay and CAMRA is working hard to promote and protect them. But the key to their survival is you and your pint. So, if you're not reading this in the pub, it's time to head off to sample a winter warmer, or, dare I say it, two.

Mike Benner



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Strange times

So another year comes to an end and alas, the confusing messages about our beer and our pubs continue to come through.

SIBA, the Society of Independent Brewers, reports that sales of traditional beer through their Direct Delivery Scheme were up by 8 per cent in the first half of 2008 compared with the same period in 2007, strongly against the trend of falling sales in the industry generally. The Direct Delivery Scheme makes locally brewed beers available from 352 brewers to the licensees of major pub companies – some 3,000 pubs, plus some supermarkets and off-licences.

Similarly, the Mitchells &

Butler chain reported that cask ale was their fastest growing drinks category as drinkers switch from fast-declining lager brands. This was confirmed by both InBev and Molson Coors reporting falling sales of premium lager brands. M&B Chief Executive Tim Clark commented that cask ale was benefiting from being a unique pub drink which cannot be brought in bulk at discount prices from supermarkets. Regional brewers are holding their own with Harveys seeing output in 2007 increasing by 7% and Batemans reporting an increase in turnover of 14%.

Fine in itself but, according to the British Beer & Pub Association, overall sales volumes fell 8.1% in the three months

ending in September and a report by accountants Pricewaterhouse Coopers predicts that more than 4,000 pubs will be forced to close over the next two years. The PwC report identifies a lack of consumer confidence as an important factor over the last nine months. In other words, we need to get people into pubs. There is, after all, not much point in campaigning for real ale if there are no pubs left to serve it. How about starting with taxation? One suggestion from a letter that I noticed in the Metro paper from a Mr Michael Ford was that tax should be removed from draught beer and put instead on canned beer, thus he says addressing "the ludicrous situation where the price of a pint in a



The London Drinker team would like to thank our advertisers, contributors and readers. We wish you all a Merry Christmas and a Happy New Year. Drink well, everyone, and don't drive. Cheers!



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LAGERBOY?

pub is nearly £3 but a can of beer in a supermarket is 92p. How much better if it were the other way around!"

Tetleys to close

As comforting as it is that our small brewers are doing well, the loss of the largest real ale brewery in the world is not good news. Carlsberg have announced that they will close the Tetley Brewery in Leeds in two years time. Brewing will end after 189 years with the loss of 170 jobs because of falling consumption, higher duties and regulatory pressures. The brewery currently produces the Tetley and Ansells brands and Burton Ale. Some staff will be relocated to Northampton but the plans for the beers are not so clear and these may be contracted out. The brewery site, next to the River Aire close to the city centre, is said to be worth £100 million, even at today's prices.

What might be of significance is that beer volumes in Russia have fallen dramatically. This was the part of the Scottish & Newcastle market that Carlsberg were very keen to gain access to and which led them to mount the joint takeover with Heineken. S&N sold at 800p a share; one analyst said that today they would have been lucky to get 400p.

Full pint petition

CAMRA's 23,361 signature petition calling for an end to short measures has been handed in to the Prime Minister by Chief Executive Mike Benner and Pubs Campaigns Director, Julian Hough. Both were pictured in the *Morning Advertiser* looking suitably serious. The Government promised to take action on the issue over ten years ago but nothing has yet happened, no doubt because of pressure from the trade.

Certainly the British Beer & Pub Association and the Federation of Licensed Victuallers Associations are against it as were most of the e-mails to the *Morning Advertiser* on the subject. One licensee described the campaign as "pathetic and boring" and said that he would be cancelling his CAMRA membership. Another however suggested that people follow his example and use oversized glasses which gave him "happy customers, better stock control and virtually no waste".

Law and order

Licensing Minister Gerry Sutcliffe has admitted that the "predicted explosion in 24-hour drinking has failed to materialise" with only a very small increase in the number of 24-hour licences issued in the last year. A total of 6,300 premises can currently trade all night, of which 20% are supermarkets and only 10% are

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'A GEM' – TIME OUT, 2008

THE WHEATSHEAF

– STONEY STREET, SE1

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PUBS' – TIME OUT, 2006**



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nightclubs, bars or pubs. The rest are hotels which could always serve all day to residents anyway. Mr Sutcliffe went on to say, *"The vast majority of people who drink alcohol do so responsibly and I believe that they are mature enough to do so at a time of their own choosing. What we have seen, though, is a significant increase in the use of police powers to tackle problem premises"*.

Now note that last comment. The number of licences being reviewed last year increased by around a third, according to new statistics released by the Department of Culture, Media and Sport. Just over half of reviews were instigated by the police, 18% by Trading Standards, 13% by Environmental Health Officers and the remaining 15% from other authorities or local residents. According to Simon Reed, Vice Chairman of the Police Federation: - *"all that has happened is that we now have two dispersal times and one that goes on until five in the morning. My impression of many market towns is that they are really like the Wild West on occasion"*. In addition, according to the Royal College of Psychiatrists, the number of alcohol-related admissions to major London hospitals increased from 2,560 in 2004/05 to 3,434 in 2007/08. All this from just 630 outlets across the country at a time when it is acknowledged that much increased action is being taken against problem premises?

Now the Parliamentary Home Affairs Select Committee wants more restrictions, including making the alcohol trade's voluntary standards compulsory and banning cheap drink promotions such as 'happy hours'. The Chairman, Keith Vaz said:- *"We cannot have, on one hand, a world of alcohol promotions for profit that fuels surges of crime and disorder and, on the other, the police diverting all their resources to cope with it"* and Liberal Democrat Don Foster chipped in with the amaz-

ing statistic that *'Binge Drinking' "costs the nation £25 billion a year"*. I think that I am losing the plot here but I suspect that I am not alone in that. At least the Committee has realised that 'loss-leading' – supermarkets selling alcohol at below-cost prices to attract customers – must be stopped but, given supermarkets' influence, will that happen?

An odd story, but alas perhaps indicative of our times. A sign directing people to the Black Dog at Chilmark, Wiltshire has stood on the adjacent A303 for 20 years. It has now been decided that it requires retrospective planning permission and the Highways Agency have objected, telling the licensees, who had taken over the pub just four weeks earlier, that it was distracting and that *"it is also advertising a public house to motorists, potentially providing the temptation to drink and drive"*. The Agency has since given an assurance that this will not set any precedent and that its initial response *"was open to mis-interpretation"*. All the same, it appears that a government body feels unable to share the Licensing Minister's faith in drinkers' common sense. The sign is still there but the Agency has not backed down. Watch this space...

Cains

The Dusanj brothers have regained control of the Cains brewery along with nine pubs, after reaching an agreement with administrators PricewaterhouseCoopers. They may also be successful in a bid for a further 26 freehold pubs. The background to this is a complicated lease structure; the brewery was owned by a Dusanj family company and only leased to Cains. PwC said that they were the only party to table a realistic offer to buy the business as a going concern, which is what administrators always try to do. However odd the arrangement may sound, it at least has pre-

served jobs and kept away the asset-strippers who were rumoured to be prowling. Ironically, HBOS, the bank who pulled the plug on Cains, has not been so fortunate.

News from the trade

The campaign against the tied house system is still running, despite the blunt rebuttal that the Fair Pint organization received from the Enterprise and Punch pubcos. The cause has been taken up by the Federation of Small Businesses who, in their submission to the Parliamentary Business and Enterprise Committee, said that 94% of its members in the pub trade wanted an end to the system. The main problem is with the prices for beer and cider charged by the pubcos which, they say, are often up to double the price that would apply in a free market. The FSB now endorses Fair Pint's aims of scrapping the tie and limiting pubcos to owning 500 pubs.

Life may have become more comfortable for the management of the M&B pubco. The property tycoon Robert Tchenguiz has been forced to sell his stake in the company because of, according to one source, his involvement with an Icelandic bank. His block of approximately 88 million shares changed hands at 130p, against the purchase price of around 500p. Mr Tchenguiz's two associates immediately left the board or were removed, depending which version you read. That said, the shares - 22% of the total - have gone to another billionaire property developer, Joe Lewis through his Piedmont Inc company. We will have to wait for what, if anything, happens next, especially as Irish racing tycoons John Magnier and JP McManus – Sir Alex Ferguson's old friends - have upped their stake in M&B from 11.2% to 12.02% via the Elipda investment fund.

Following on from the increased interest in cask ale (see above), M&B have introduced a

tasting rack of three third-pint glasses for customers to try beers from regional breweries. Spirit Group are similarly trying out a 'beer holder' of six third-pints of different types of beer. Called 'Colours of Beer', this was developed by the British Beer & Pub Association as part of its 'Beautiful Beer' promotion. Sadly, that campaign has since been cut back. Third-pint glasses; that sounds familiar...

Wetherspoons have reported a 1.5% increase in sales for the three months to the end of October. Pubco Punch Taverns however saw profits fall £20 million to £262 million in the year to the end of August. Having already cancelled their next dividend, Punch are also trying to buy back some bonds worth £93.5 million at a discount. They have revalued their pub estate downwards by £295 million.

Adnams have sold five pubs in

Suffolk to S&N Pub Enterprises for £1.5 million and still have five other sites on the market. Greene King's Loch Fyne restaurant chain is looking to expand by taking over GK pub sites.

Ted Tuppen, the Chief Executive of Enterprise Inns, has come out with a typically robust view of the current financial situation. After announcing a 5% reduction in operating profit, he said, *"These difficult times will have found out a number of lower-quality lessees, and indeed poorer pubs"*. In his view the root cause at most underperforming Enterprise sites was the tenant. About 17% of Enterprises 7,785 pubs are boarded up or let on short-term agreements. Some of these are now regarded as unviable and will be sold. I wonder what the Fair Pint people think of Mr Tuppen's views.

Admiral Taverns are disposing of a further 100 freehold pubs,

nationwide, many of them likely to be sold for alternative use.

The supermarkets are still flexing their muscles. Tesco have given major drinks suppliers a fright by introducing new 'take it or leave it' terms that allegedly include an immediate 20% cut in price, a doubling of promotional activity to be funded by suppliers and a ban on any price increase to Tesco for the next year, no matter what the reason. Meanwhile, there were near riots at a number of Tesco's stores when 18-bottle crates of Carlsberg Export were reduced from £14.99 to £5.00.

Magners continues to suffer with sales falling 8.8% as part of a slump in cider sales volumes of 12% over the six months ended 31 August. A fall in dividend by half was predicted. The company is hoping to turn around its fortunes by taking on three former senior Scottish & Newcastle managers.

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News from Fuller's

Fullers have bought the Lewes Arms from Greene King. Whether GK's willingness to part with a thriving and excellent pub had anything to do with the Harveys boycott is not known. Fullers have sensibly agreed to retain Harveys Best on sale but, as a reciprocal, the Royal Oak at the Borough now takes a Fuller's beer, currently London Pride.

In passing, this year's celebrity guys at the famous Lewes bonfire procession were Gordon Brown and Alistair Darling, dressed as Laurel and Hardy, with the sign 'Another fine mess' pinned to them.

The Churchill Arms in Kensington, pictured on the front cover, has been honoured with Fuller's ultimate accolade, the Griffin Trophy, awarded annually to the pub judged to deliver the highest standards in every aspect of its business. The triumph caps



an outstanding year for the Churchill Arms: other titles collected by the licensee, Gerry O'Brien, include the 'Best Managed House' and 'Best Pub in London' awards in the *Morning Advertiser* 'Great British Pub Awards' and recently first place in the InBev 'Love your Local' competition.. Fuller's Chairman, Michael Turner, said: "*The Churchill Arms is a wonderful pub with an exceptional atmosphere, an absolute joy to visit. Many of the items adorning the walls and ceiling feature the pub's namesake, Sir*

Winston Churchill, and Gerry throws a fantastic 'Churchill Night' party every year to celebrate his birthday. Gerry has been at the Churchill for 24 years and this is his third Griffin Trophy win. He is an inspiration to all, and still has the same energy, enthusiasm, drive and passion he started with. I am extremely proud of The Churchill Arms as it is the perfect ambassador for our company."

The company has opened a new training centre at the Chiswick brewery. This 'Centre of Excellence' incorporates a full working cellar and bar as well as classroom and conference facilities for hosting courses. The Hock Cellar which was used previously for this work will now be able to accommodate more visitors on brewery tours.

The Admiral Nelson, Whitton, has undergone major refurbishment. At the official reopening on 7 November, licensee Susan Hayden was host to Fuller's Inns'

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MD Simon Emeny, the Deputy Mayor of Richmond, Cllr Geoff Acton (left) and shire horses, Pride and Griffin, who took a few regulars on a spin around Whitton.



Fuller's latest pub acquisition increases their expansion westwards. The 18th century Bear and Swan Inn at Chew Magna, Somerset, is Fuller's third pub in the Bristol area.

News from Young's

Wheatsheaves appear to be an endangered species for Young's. Following on from the closure of the one in Wandsworth, sadly the one in Borough Market will be demolished in January as part of the Thameslink railway improvement programme. The pub, which has existed since 1772, will be commemorated with a book being put together by some of its regulars. Including photographs of the pub and its regulars together with a Roll of Honour of all its publicans, *Portrait of a Pub* will be available from Paul Smith Photography at Borough Market and any profit will go to charity.

News from Wells & Young's

Difficult trading conditions have led to W&YBC cutting 15 jobs at its Bedford brewery. Managing director Nigel McNally said, "We need to protect the future

of the business for the majority of our employees". The company has announced that it will be launching a 'smooth' version of Courage Best, supported by £multi-million advertising spend and a new generic Courage logo. More reassuringly for traditional drinkers, the seasonal Young's Winter Warmer has returned, tasty as ever.



Nosebags on! Ozzie and Buster tuck in outside the White Cross, Richmond, on Tuesday 4 November for Young's annual Winter Warmer Breakfast'.

Something good from a supermarket

They aren't all bad... The Co-operative Group is introducing a new limited edition bottled beer into its own-brand premium ales range. Harvest Ale is made using 'Flagon' barley grown on the Co-Op's own farms at Louth Park in the Lincolnshire Wolds. The barley is malted by hand in the traditional way at the Warminster Malting Company and then combined with Worcestershire Sovereign hops exclusively grown for leading microbrewery Freeminer, based in the Forest of Dean. The 4.8% ABV beer is said to have a distinctive bitter flavour layered with comforting caramel flavour notes from the crystal malts and

an autumnal hint of smoke with an elusive spiciness from the hops to the finish. Just to keep it green, the beer comes in lightweight glass bottles.

At the same time, Tesco's will be stocking Farmers Harvest Centenary Cider, which has been produced by Somerset cider-makers Sheppy's as part of the National Farmers Union Centenary celebrations. It is the first cider to carry the Red Tractor logo. Farmers Harvest is medium sweet with a 6% ABV. It is produced from a blend of traditional cider apple varieties including Michelin, Harry Masters, Browns Apple and Yarlinton Mill, all grown in 55 acres of orchards at Sheppy's Three Bridges Farm.

And finally...

Many thanks to Richard Larkin for supplying me with some interesting press cuttings during the year.

A last thought on the current financial crisis. According to an article in the Washington Times, if one year ago you had invested \$1,000 in shares in Delta Airlines, your investment would now be worth \$49. A similar investment in insurance company AIG would be worth \$33 and one in Lehman Brothers, zero. If however you had purchased \$1,000-worth of beer, not only would you have had the beer but you would make \$214 from recycling the cans.

Merry Christmas and a Happy New Year to you all.

Tony Hedger

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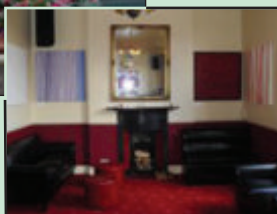
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Trio of local heroes

The Campaign for Real Ale (CAMRA) is encouraging people to save beer miles. The LocAle initiative invites drinkers to find produce from less than 30 miles away. In the Kingston and Leatherhead branch area three early participant pubs are the Willoughby Arms, the Canbury Arms and the Boaters (pictured), all local pubs in



Kingston. All three are committed to providing, amongst others, beers from the local Twickenham microbrewery. Other pubs are being signed up and will appear on the branch website www.camrasurrey.org.uk/branches/kl.htm. Across the country 'crowns' will also be appearing over the pump clips of locally sourced beers.

John Norman, Branch Secretary observed,



"Some brewers have added green colouring to their beer but local beers from an independent brewer in your local really is green".

What is CAMRA LocAle?

CAMRA LocAle is a new initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues. The LocAle scheme was created in 2007 by CAMRA's Nottingham branch which wanted to help support the tradition of brewing within Nottinghamshire, following the demise of their local brewer Hardys and Hansons.

Everyone benefits from local pubs stocking locally-brewed real ale...

- ◆ **Public houses** as stocking local real ales can increase pub visits
- ◆ **Consumers** who enjoy greater beer choice and diversity
- ◆ **Local brewers** who gain from increased sales
- ◆ **The local economy** because more money is spent and retained locally
- ◆ **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution
- ◆ **Tourism** due to an increased sense of local identity and pride - let's celebrate what makes our locality different.

MEETING THE BREWERS AT THE BREWERY TAP

For as long as John Grover has been in charge at the Brewery Tap in Wimbledon Village, drinkers have been treated to a wide variety of ever-changing guest beers, many of them from newly established microbreweries. As a bonus, in recent months the pub has hosted two 'Meet the Brewer' evenings, when visitors could sample a choice of ales from a single brewery and find out more about them.

First off on 19 August was Martin from the 20-barrel Downton Brewery four miles south of Salisbury. The Brewery Tap has been taking his beer every month since the very first brew in December 2003. The regular session bitter, Quadhop, was on handpump alongside the now permanent premium bitter, Crowning Glory and the gingery Olympic Flame making its second quadrennial appearance. After a short introduction, Martin answered questions on the brewery's prospects, its relations with its larger neighbour, Hop Back, the availability of Downton beers in London, costs, ingredients and recipes.

On 14 October it was the turn of Chris and Suzanne to reveal the success of the 4-barrel Ascot Ales Brewery in Camberley, Surrey, where they

had been brewing since December 2007. Their flagship bitter, Posh Pooch, was on handpump together with the new hoppy mild, On the Rails and the seasonal Oktoberfest. The light, hoppy Alligator Ale and the award winning Anastasia's Exile Stout were also available to sample – altogether an impressive range of beer styles from which to choose.

Hot snacks accompanied the beer each time, thanks to John and Heather for their hospitality for a most enjoyable and informative occasion. More 'Meet the Brewer' evenings are planned in the New Year. They will be advertised in *London Drinker*. Don't miss them!

Geoff Strawbridge



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Prices:

Tues - Thurs and Sat £3.00
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Fri Noon - 2.00 pm FREE
2.00pm - 11.00 pm £3.00
(CAMRA Mems £2.00)

Directions:

Rail: Hackney Central
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(From Liverpool Street)
Buses: 30,38,48,55,56,106,
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For further information: www.pigsear.org.uk

Beer + Art = Campaign triumph!

Until mid-October West London CAMRA had never organised its own beer festival and so, when we were approached by Brown Mountain College in early September to provide a real ale bar for a performing and visual arts festival, one could be forgiven for wondering what possessed us to go for it. Their desire to 'establish an independent ethos' to the occasion and to introduce the international art world to some fine British ale rather than the 'lake of wines usually on offer' certainly struck a chord.

With only six weeks in which to put it all together, we spent the first three pondering

whether or not it would even be possible. With the guarded support of HQ and the encouragement of the London Liaison Committee and a core of experienced volunteers from surrounding branches, we plunged into a maelstrom of emails, telephone calls, nightmares about exploding casks and arguments over the size of the beer order.

When the last corner was cut, the last rule bent and the last nerve was shredded, ready or not, Thursday, 16 October 2008 was Opening Night. The College had put together a 'pub garden' seating area consisting of picnic tables, mood lighting and a changing series of films projected silently on one of the walls. On our side, the bar and cooling managers, Kim Johnson and Aidan Kerrigan, had played a blinder. It had been back-breaking effort, but the bar looked great and the beer was perfect. But would a crowd of lager and wine drinkers think so? Would they even turn up?

Well, turn up they did, in the large numbers that had been promised by the event organisers. Over the next three nights, we watched a group of timid, 'Do you have any lager?' drinkers metamorphose into confidently striding hard core, slam the pint glass on the bar, 'I'll have a pint of BFG, please,' (referring to Hopback GFB)! We may even have spawned a new generation of tickers – at least one punter was spotted at the bar almost disappointed that he had tried the entire range of eight beers on offer. By the end of the opening night, 65% of the broached beer had been sold along with all of the cider.

Of course, there were teething problems. The venue, a U-shaped series of large studios on the fifth floor, with toilet access on the ground floor and accessible only by a single, 'Rocky Horror' style goods lift, was less than desirable. We knew that. What we did not expect was that running the dishwasher would be attributed to interfering with flushing the Ladies' Toilets five floors down! Fortunately, the plumbing fault was corrected and everything worked smoothly on the second and third nights. Our only other crisis on the first night was running out of change at the end of the evening to feed the large queue at the glasses stand. We managed to avoid a riot by swapping bottles of water and somehow shifting two Good Beer Guides as barter.

By Saturday night, we had sold 8 kils of beer, 15 gallons of cider, introduced a new genre of beer drinkers and made a swarm of new friends. Next year, if it happens again, we've been promised more time to plan and organise. In the meantime, we have our eye on a promising venue in Covent Garden...

Kimberly Martin

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TWICKENHAM BEER & CIDER FESTIVAL

From 23 to 25 October drinkers in the south west corner of Greater London put thoughts of economic recession and credit crunch behind them and made their way to York House in Twickenham for the tenth Twickenham Beer and Cider Festival, organised by the Richmond & Hounslow Branch of CAMRA.

No fewer than 3,153 customers thronged the halls on Thursday evening and all day on Friday and Saturday – 499 more than our previous record attendance in 2006 – and drank their way through 9,900 pints of cask ale, 1,220 pints of cider and perry and 1730 pints (or 980 litres if you must) of foreign bottled beer. A total of 70 different cask beers formed the original order and this was expanded by a further seven when emergency additional orders were made on the Saturday amounting to no fewer than 18 firkins.

Such was the popularity of the event that on both Thursday and Friday evenings the fire limit of the halls was reached for significant periods and customers had to queue for some time as we were forced to run a 'one out – one in' operation for the safety of those inside. We wish to thank our supporters for their patience and fortitude during these periods, particularly as the weather was not as dry as we might have wished.

On the opening evening the Roebuck in Hampton Hill was announced as the Richmond & Hounslow Branch Pub of the Year. The runner-up was O'Brien's in Brentford. The Beer of the Festival, voted for by popular ballot, was Captain Oates' Dark Mild, a 4.5 percenter from the Brown Cow Brewery in Selby, North Yorkshire. Our thanks go to all those who voted.

Our great thanks also go to all of the volunteers from within Richmond & Hounslow, but especially to those from other branches all around London without whose support we would not find it possible to run the event.

Andy Pirson



Happy faces at Twickenham – younger drinkers formed a good proportion of the customers

WALLINGTON BEER FESTIVAL

The 15th Croydon & Sutton Beer and Cider Festival took place at Wallington Hall in October – the 12th festival at this venue.

The beer range was selected from brewers in the South East of England with the average distance of the brewery from the hall being 44 miles. 27 beers from 14 breweries fell within the London LocAle criterion of 30 miles from the brewery. The festival glass also celebrated the LocAle concept, and 1/3 pint measures were available for the first time. No more than two ales were ordered from each brewer to ensure that more breweries were represented than in previous years.

The cider and perry order was increased over last year and, as is fitting for CAMRA's cider and perry month, more people sampled the delights of the fermented apple and pear.

The Beer of the Festival, as chosen by visitors, was Surrey Hills Gilt Complex. The favourite cider was Chafford Dry.

The branch were please to welcome, among many visitors, both regular and new, the 1000th member of Croydon & Sutton branch, Victoria Coteman, who joined CAMRA at the Great British Beer Festival at Earls Court in August.

David Lands

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Read more about us in this issue on page 34

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NATIONAL AND REGIONAL AWARDS

Pictured here are CAMRA's National Joint Club of the Year 2008 award, presented by Keith Spencer to Mike Childs (left) at the Leyton Orient Supporters Club on 17 October, and the Greater London Regional Pub of the Year award, presented at the Trafalgar freehouse, South Wimbledon, on 2 October. With licensees David Norman and Karen Wood are (from left), Martin Butler, SW London Branch chairman; Stephen Hammond, MP for Wimbledon; Cllr Martin Whelton, the Mayor of Merton, Robert Evans, MEP for West London and Steve Williams, CAMRA London Regional Director.



THE RED LION, EALING

The West Middlesex branch pub of the year is the Red Lion, St Mary's, Road, Ealing. On 14 October branch chairman David Bender presented the award certificate to delighted licensees Jonathan and Victoria Lee. The Red Lion had previously won the West Middlesex award five times since they arrived in 2001. *"The Red Lion is a worthy winner. It's very welcoming and it's a place I always feel happy to walk into,"* said David.

The Red Lion is a splendid example of a traditional London pub. A coaching inn on the route from Kew to Uxbridge, it has been a Fuller's pub ever since Fuller, Smith & Turner was formed in 1845. In the early 1700s a farmer in Acton was reported as letting the pub, then called the Red Lion, to a brewer for a rent of £7 a year. It is mentioned again in local papers in 1826 as having favour with the then vicar of St Mary's, Sir Herbert Oakle. Nowadays it is known to its regulars as *Stage Six*, the hallowed watering hole of characters, workers and actors from the famous Ealing Studios which are almost opposite. Inside the walls are hung with

photographs depicting glorious moments in British filmmaking.

Branch members celebrating on the night were very well looked after, thanks to the generosity of the licensees, with a free pint each of draught 1845 that they had bought especially for the occasion.

Brian Lawrence





The Roebuck

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Buses R68 and 285 stop close by.



THE ROEBUCK, HAMPTON HILL

The Roebuck, 72 Hampton Road, Hampton Hill, voted Pub of the Year for 2008 by the Richmond & Hounslow Branch of CAMRA, is a relatively small Victorian street corner local a couple of hundred yards from Hampton Hill traffic lights on the road heading south to Teddington.

The smartly painted exterior hardly prepares you for the feast that meets your eyes on entering; the place is a treasure trove with the walls covered in memorabilia of all kinds, especially bank notes (foreign and obsolete British ones) in frames all over the place (the white fiver is tucked safely away behind the bar). Almost every horizontal surface is filled with bric-a-brac of such variety that this magazine does not have space to begin to describe it (though I must mention the porcelain bed pan used as the London Drinker display stand – I'm assured it was washed out thoroughly).

There is a real open log fire at the front of the pub and at the back there is a set of traffic lights which change from green through amber to red as closing time approaches; you can't miss them: they are right beside the Harley Davidson hanging from the ceiling.



The pub is (of course) expertly run by the quietly spoken Terry Himpfen, more than ably assisted by his friendly team of bar staff. Don't expect a smile from the carved wood Red Indian chief in the corner, though. When Terry bought the pub about ten years ago it was very run down. In the intervening years he has worked a small

miracle in creating the haven that we know today.

Terry keeps a range of five beers – Sharps Doom Bar Bitter and Special; Young's Bitter and two guest beers, usually from microbreweries (Triple fff Alton's Pride and Wayland's Martian Mild on my last visit, for example).

The award winning garden is small but has room for a gazebo for smokers and there is also a

garden room which is available for functions and where the quiz is held every Thursday evening.

If you haven't found the Roebuck yet, I suggest you treat yourself. Bus routes 285 (Heathrow to Kingston) and R68 (Hampton Court to Twickenham, Richmond and Kew Retail Park) pass the door.

Okay, so the Harley Davidson isn't a real one, but it is a very good wicker-work model at about three quarters scale.

Andy Pirson

SPBW VOTES THE DOG & BELL LONDON'S BEST PUB

The Society for the Preservation of Beers from the Wood (SPBW) has voted the Dog & Bell, 116 Prince Street, Deptford SE8 as its London Pub of the Year. The presentation of the award will be made on Thursday 29 January from 7.30pm.

The Dog & Bell is a two-time previous winner of the SPBW's award (in 2002 and 2005). Described in the 2009 Good Beer Guide as 'a London Gem', it's a smallish, cosy pub with an ancient bar billiards table in one of the drinking areas. Tucked away in a narrow side street, it attracts a diverse clientele which represents the 'up-marketing' of the area alongside the traditional Deptford locals. As well as numerous SPBW and CAMRA awards, the pub walls feature art from local colleges.

Charlie and Eileen Gallagher resumed management of the pub earlier this year after a

short retirement and they provide a traditional friendly welcome. Music and TV are kept at a sensible volume so as to allow for conversation. Regular beers are Fuller's London Pride and ESB; there are three ever-changing guests, often from such breweries as Dark Star, Nelson and Whitstable, and at prices usually well below £3! Lovers of Belgian bottled ales should find their needs catered for as well and, if you need more solid fare, the catering side has been stepped up since the D & B last won our award and the food is recommended.

For the record, the runners up in a very tight vote for the winning pub were: Bree Louise (Euston), Bricklayers Arms (Putney), Pembury Tavern (Hackney), Royal Oak (Borough) and Sultan (South Wimbledon).

Roger Jacobson

SO GOOD THEY NAMED IT TWICE



CONGRATULATIONS TO BARBUS BARBUS

Barbus Barbus, from Butts Brewery, beat 120 other real ales to be voted Beer of the Festival at the CAMRA Ascot Racecourse Beer Festival on 26th and 27th September 2008.



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ENFIELD & BARNET AWARDS

The branch **Pub of the Year** is the Wonder, 1 Batley Road, Enfield for the third consecutive year. A true two bar back street local where



visitors are made welcome, it prides itself on its beer quality and, in spite of its small size, has one of the highest cask ale sales in the McMullen estate. There is often traditional pub entertainment at weekends and no football or TV screens makes for a pleasant change from many other pubs. The Wonder is served by bus routes 191 and W8, with Gordon Hill the nearest rail station. Licensees Peggy and Glenn Iredale, pictured above, behind the bar with their certificate and the four Macs beers available.

The Winchmore Hill Cricket Club has, for the sixth year, been voted the branch **Club of the**

and GK Ridleys Witchfinder. We were also treated to some excellent home cooking by club stewards Chris Langford and Pat Bradley. The club is located at Fords Grove in the centre of a rural oasis of cricket pitches and just a few minutes walk from the nearby busy Green Lanes. Buses 125 and 329 are the closest, with Winchmore Hill the nearest station. Open from 7 to 11 pm and from 12 noon on Saturdays (but do check on 020 8360 1271 before travelling), the club welcomes card carrying CAMRA members and those with the current Good Beer Guide, of which it is the only club entry in the branch area.



The photo below shows Chris and Pat with the award, together with Ron Andrews, branch chairman.



Year. There are normally five real ales on handpump: on the evening of our presentation these were Black Sheep Bitter, Cottage Norman Conquest MM, Everards Beacon, Greene King IPA

The branch tries to visit most of its Good Beer Guide pubs in the two months following the launch of the new guide. For the Enfield launch we visited the Beehive, 24 Little Bury Street, N9. Bush Hill Park is the nearest station while buses 329 and W8 are within a couple of minutes walk away. This was only the second year, in recent times, of the pub being in the guide. Glenn Breslin, the current licensee, had previously been a barman at the pub but when it became available he took the brave step to take it over. He has not only made a great improvement to the cask beer range and quality, but also the food and indeed the whole ambience of the pub. The photo above shows Jean Hills, the branch social secretary, with Glenn.

SW LONDON CAMRA RECOGNISES COMMUNITY PUB LICENSEES

CAMRA South West London branch has recently made two special awards to long standing licensees of community pubs that have delivered consistent beer quality and excellent service.

Former branch chairman Chris Cobbold presented a certificate 'for twelve years of good beer and good company' at the Trinity Arms, Trinity Gardens, Brixton on 24 September to mark Fergal O'Hanlon's imminent departure back to his native Ireland. A Young's pub, the Trinity Arms has been listed in the Good Beer Guide for the last ten years and won the SW London CAMRA Pub of the Year award in 2004.



Terry and Debbie Urwin at the Princess of Wales, Morden Road, South Wimbledon received their certificate 'for over twenty years of good beer in a good local pub' on 22 October from branch chairman, Martin Butler, who lives nearby and is a regular at the pub. Just over ten years ago there were plans to close the then Prince of Wales for redevelopment but such was the opposition from regulars and local residents that Young's refurbished it instead. It has remained a popular local pub with a great atmosphere, and was shortlisted for the Branch's 2007 Pub of the Year award.



HONoured FOR SERVICES TO REAL ALE

Wetherspoon's chairman, Tim Martin, has been awarded the John Young Memorial Award for 2008. The award celebrates the memory of John Young and his impact on real ale and pubs across London. CAMRA's Greater London branches voted for Tim Martin this year as the person who they believed had done the most for real ale and pubs within the Greater London area - raising the profile of real ale by bringing in a range of real ales at competitive prices, inviting people to try more unusual beers with 'try before you buy' promotions, introducing real cider, bringing in non-smoking areas many years ahead of the ban, and encouraging people of all ages to visit pubs.

Tim Martin said: "John Young was passionate about beer and pubs, so it is a great honour to have won the award in his memory. Real ale has always

been at the forefront of all Wetherspoon pubs, and I am delighted that this has been recognised with the award."





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Something for the new year

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CAMPAIGN FOR REAL ALE

Interested in joining CAMRA?
Ask at the bar for a leaflet.

The Eleanor Arms, Bow



'A pub with no beer' is a sad song. A community with no beer pubs is sadder still! And so it was with some trepidation I ventured forth out of 'my manor' - a shy, retiring South London lad ('shy? retiring? - you've got to be joking! - Ed), to delve into that well-known real ale desert, the East End. My Number 8 bus meandered slowly from Liverpool Street on that sunny June morning passing through Jack the Ripper, Kray Twins and Rag Trade land.

My mission? I'd had a call from the new guv'nor, Frankie and his missus Lesley, to visit their pub, the Eleanor Arms. They had taken over as tenants just six months previously. He said the Eleanor had been an unloved pub but had been nurtured with some 'TLC'. The couple had spent the previous 18 months running a Combined Services Training Camp's NAAFI down in Dungeness. Considering that as some kind of baptism of fire within the licensed trade, I just had to find out more.

Okay, this 1879-built pub is not of the picture-postcard variety. A typical corner pub, it is close to Victoria Park (London's second largest) and convenient for the Hertford Union Canal - thirsty hikers take note! History lovers may like to know that, back in 1914, well known Suffragette Emily Pankhurst had converted the building into a creche for the local poor. Not so long ago, a nearby watering-hole was known to the locals as 'The Flying Bottle', so let's go-hurriedly inside.

Now in 2008, one walks into a really cosy local with more than a fifties feel to the place. Frankie and Lesley have had a frantic six months transforming the place from a garish disco and lager-

led, fruit and quiz machine, plasma screened dive to a family-friendly hostelry, and full marks to them both. It's a Shepherd Neame Pub, but the marketing team in Faversham said it couldn't be done. This is the sort of local you only see in Manchester and, yes, East London TV soaps, these days. They've actually got *two* ladies' darts teams, there's a shove-ha'penny board and a free seafood spread on Sunday lunchtimes, a monthly quiz and empty crates of light ale awaiting collection.

Light & bitter is the locals' favourite, not that there's anything wrong with the three cask ales on offer: Masterbrew, Kent's Best and Bishop's Finger. I tried a half of each. "What!" I cried, "no Spitfire?" Another shock for the Faversham brigade: the locals don't like it! Considering the area was one of the most heavily blitzed during the last war, that certainly sends some kind of message to the rather gung-ho advertising campaign for that particular beer brand.

There's a secluded rear garden area ready to be



stocked and 'planted' and work on the interior proceeds on a daily basis. Frankie and Lesley have worked miracles on this little gem, and all in six months! "So Frankie, are you going all biblical and rest awhile on the seventh and beyond?" You can probably guess the answer to that one, "We've turned tThe Eleanor completely around and confounded our masters. We know we are heading in the right direction. We're actually very close to some of the 2012 Olympic complexes and we anticipate some extra traffic from there. We will be ready for that. But first and foremost, we'll continue to strive to be a real local boozer serving a real local community."

Such a labour of love deserves to succeed. So go on you Sarf East London boys and girls and City whizz kids. Bus it down to Bow and discover what traditional pubs used to be like! And if this pub doesn't get into next year's CAMRA Good Beer Guide, I'll eat my Panama hat!

Peter Tonge



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Le Gothique, John Archer Way, Wandsworth Common



I was warned this place was hard to find. The bus driver indicated the impressive Royal Victorian Patriotic Building but even then I nearly had to phone again; Le Gothique occupies but a small part of the building's whole.

On that summer's day, I stopped at the bar, ordered a pint and headed straight for the award-winning canopied garden area. Another shock! I had gone from Hammer movie gothic to the Tudor-like serenity of a Hampton Court. There was a private function on (they do a lot of those) but I still found a secluded table where I waited for the owner, Mark Justin. He came over just as the heavens opened, so back to the bar area we trotted for our chat.

Such an eccentric building deserves a similarly slanted host and this dedicated beer lover certainly fits the bill! 49 year old Mark founded Le Gothique way back in 1987, making him one of the longest serving publicans in Wandsworth. He has managed to veer his two sons away from lager-boy land to the real thing and is still working on his Pinot Grigio-loving missus! His greatest joy, "I love tapping up a new beer from a new brewery and pulling the first pint." He specialises in micro-brewed craft beers like Downton, as well as the more familiar Shepherd Neame brands, and we're not talking West End prices here! Equally, the bar meals vary from £6.95 to under £10 and the full-blown three course evening menu is just £17.95.

The first time I ever spoke to Mark, I mentioned the building's photo reminded me of Colditz, not realizing I was so close to the truth. The story of the place is fascinating and lengthy but Mark gave me a short history. "Built in 1857 the place was in turn an orphanage, London's third general hospital during the

First World War, back to being an orphanage, and then a headquarters for MIs 5 and 6 during World War Two. Suspect refugees from Europe were held here for interrogation etc, immortalised in TV's Spycatcher series way back in the '60s. Even Rudolph Hess was incarcerated here after his flight to Scotland. The walls have many tales to tell and there have been some pretty spooky events in more recent times: the place is stuffed with ghosts*! After the war London County Council took over and it briefly became a school. The '60s and '70s saw the building falling into disrepair but thanks to an entrepreneur it now hosts luxury apartments, various workshops, a drama school and, of course, Le Gothique."

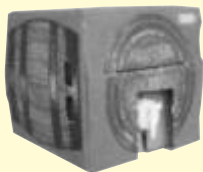
Enough of the history and back to the present. The bar area is cosy and there is a mezzanine floor dining room as well as the aforementioned outside haven. Mark tells me the prices for private parties and weddings are reasonable and I can't think of a more unique setting. He has a wonderful Autograph Book - the establishment is quite well known to celebs - and there's a glowing recommendation from Helen Mirren amongst others.



Me? Like you, I was there for the beer and my Downton ale was splendid. With over 1,000 ticks in his 2009 Good Beer Guide, Mark is still waiting the one 'tick' he's wanted for the past 21 years - an entry in the Guide itself. Now, local CAMRA branch, far be it for me but.....!!!!

Peter Tonge

* For more information on the history and spectres, check out *Haunted Wandsworth* by James Clark, published by Tempus at £8.95.



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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 2008 and January 2009 are listed below.

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

LONDON REGIONAL EVENTS

January – Wed 28 (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, jephcote@waitrose.com

December – Wed 10 Evening crawl of W1 Fitzrovia and East Marylebone: (7pm) George, 55 Great Portland St; (7.45) Stag's Head, 102 New Cavendish St; (8.15) Dover Castle, 43 Weymouth Mews; (9pm) Inn 1888, 21a Devonshire St; (9.30) Angel in the Fields, 37 Thayer St; (10pm) Golden Eagle, 59 Marylebone Lane.

January – Wed 14 (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

YOUNG MEMBERS GROUP

London co-ordinator Matthew Black 07786 262798, youngmembers@selcamra.org.uk

December – Mon 22 (7.30) Xmas social. Charles Dickens, 160 Union St, SE1.

BEXLEY

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

December – Wed 10 (8.30) Mtg. Old Wick, Bexley, then (9.30) Xmas meal at Greek Taverna. Book via website email if attending. - **Sat 27** (lunchtime) Xmas social. Robin Hood & Little John, Bexleyheath.

January – Wed 14 (8.30) Mtg. Charlotte, Crayford. - **Sun 25 (8.30)** Burns Night social. Wrong 'Un, Bexleyheath.

Website: www.camrabexleybranch.org.uk

CROYDON & SUTTON

Keith Worsfold 07872 009005, keith925603@btinternet.com

December – Thu 18 (8.30) Social. Albert Tavern, Harrington Rd, SE25.

January – Thu 15 (8.30) Social. Claret Wine Bar, The Broadway, Cheam. - **Thu 29 (8.30)** Mtg. Windsor Castle, Carshalton.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY

John Pardoe 07757 772564, elacbranch@yahoo.co.uk

December – Tue 2- Sat 6 Pig's Ear Beer & Cider Festival (see page 19). We need volunteers from 28 November to 8 December for set-up and take down. - **Fri 19** Xmas social and brewery visit: (7.30) Rose & Crown, 53-55 Hoe St, E17; (9.30) Brodies Brewery, William IV, 816 High Rd, E10. The brewery will lay on a small buffet; if attending, please advise John Pardoe, to gauge numbers for catering.

January – Thu 8 (8pm) 2010 GBG selection mtg. Counting House, 50 Cornhill, EC3. - **Tue 13 (8pm)** Mtg. Coborn Arms, 8 Coborn Rd, E3. - **Fri 16 (8pm)** Pig's Ear festival debrief and social. Leyton Orient Supporters Club, Leyton E10.

Website: www.pigsear.org.uk

ENFIELD & BARNET

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

at event.

December – Tue 2 (9pm) GBG 2009 social. Prince of Wales, 2 Church Hill Rd EN4. - **Wed 10 (9pm)** Woolpack, 52 High St, Southgate N14. - **Sat 13 (7.30 for 8pm)** Xmas meal 2 courses £12.50. Orange Tree, Highfield Rd, Winchmore Hill N21: book by 6 Dec via contact. - **Wed 17 (9pm)** Hadley Hotel, 113 (at jct. of Tudor Rd), New Barnet EN5.

January – Thu 1 (noon) Cobweb social revived. Wonder, 1 Batley Rd, Enfield EN2. - **Tue 6 (7pm)** Woodman 128 Bourne Hill, N13. - **Thu 15, (8.30)** GBG 2010 and CotY/PotY first selection meeting. Enfield Town Club, Old Park Ave, Enfield EN2 (card carrying CAMRA Members only). - **Wed 21** High Barnet survey crawl: (7pm) Old Monken Holt, 193 High St, Barnet EN5: (8.30) White Lion and finishing at Old Mitre. - **Thu 29 (8.30)** London Drinker pick up and social. George, 5 The Town, Enfield Town EN2.

Advance Notice – Fri 6-Sun 8 March Trip to St Niklaas Beer Festival, Belgium: for details and bookings contact Tony Roberts, 020-8482 9673 (H), 07593 699709 (M) or email anthonyroberts@hotmail.com. Deadline for booking is 29 Jan.

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

KINGSTON & LEATHERHEAD

Clive Taylor 020-8949 2099 (H) 020-8540 1901 (W), ctaylor2007@free.co.uk

December – Thu 11 (8.15) Mtg. Druids Head (upstairs room) Market Place, Kingston. - **Wed 17 (7.30 for 8pm)** Xmas dinner. Woodies, Thetford Rd, New Malden. Please book and make menu choice. - **Mon 29** North Kingston tour: (8pm) Park Tavern, then Wych Elm, Willoughby Arms etc.

January – Tue 6 (8.15) Mtg. Bishop out of Residence (upstairs bar), Thames St (on the river) Kingston. - **Thu 15** Evening visit to New Malden: (8pm) Royal Oak, Coombe Rd, then 'new' Glasshouse, Fountain and Bar Malden. - **Thu 22** Tour of pubs around the London Law Courts area: (7pm) Edgar Wallace, Essex St, WC2, then Devereux, George and Castle.

Website: www.camrasurrey.org.uk

NORTH LONDON

Social contacts: Stephen Taylor, *stephen.taylor2@selexgalileo.com*, 07531 006296; John Adams, *J.Adams@ucl.ac.uk*, 07970 150707. Branch chairman: John Cryne, *john.cryne2@googlemail.com*, 07802 174861.

December – Tue 2 (8pm at games stall) Working social at Pig's Ear beer festival. - **Tue 9 (8pm)** Xmas party. Doric Arch, Euston station, NW1. - **Tue 16** WC1 social: (8pm) Old Nick, Sandland St, then Old Red Lion and Penderel's Oak, both High Holborn. - **Tue 30** Euston Rd social: (7pm) Jeremy Bentham, University St, WC1; then Mabels Tavern, Mabledon Pl, WC1; Euston Flyer, Euston Rd, NW1.

January – Tue 6 WC1 social: (8pm) Friend at Hand, Herbrand St, then Swan, Cosmo Pl; Queens Larder, Queens Sq. - **Tue 13 (8pm)** LDBF envelope stuffing. Calthorpe Arms, Grays Inn Rd, WC1. - **Tue 20** 390 bus social: (8pm) Lord Stanley, Camden Park Rd, NW1, then Admiral Mann, Hargrave Pl, N7; Torriano, Torriano Ave, NW5; Leighton Arms, Brecknock Rd, N7; Junction Tavern, Fortress Rd, NW5. - **Tue 27 (8pm)** Mtg. Pineapple, Leverton St, NW5.

Website: www.camranorthlondon.org.uk/

Email list: http://groups.yahoo.com/group/camranorthlondon/

RICHMOND & HOUNSLOW

Brian Kirtan 020-8384 7284(H) briankirtan@blueyonder.co.uk

December – Fri 5 (8pm) Pub of the Year re-presentation and party night. Roebuck, 72 Hampton Rd, Hampton Hill. - **Thu 11 (8.30)** Mtg. Express Tavern, 56 Kew Bridge Rd, Brentford. - **Fri 19 (7.30)** Xmas Dinner. Prince of Wales, 136 Hampton Rd,

Twickenham: for bookings/menu contact

John.Austin@blueyonder.co.uk, tel 020-8892 6169.

January – Thu 12 (8.30) Mtg, incl. GBG 2010 long-listing. Admiral Nelson, 123 Nelson Rd, Whitton.

Website: *www.rhcama.org.uk*

SOUTH EAST LONDON

Neil Pettigrew 07751 898310 (M) evening or weekends only, branch.contact@selcamra.org.uk

December – Tue 2 (8pm) Cttee mtg and social. Royal Oak, 44 Tabard St, SE1. - **Fri 5** (8pm) Xmas party social. Horniman at Hays, Unit 26, Hays Galleria SE1. - **Wed 10** (8pm) Social. Park Tavern, 45 Passey Place SE9.

January – Tue 6 (8pm) Cttee mtg and social. Grove, 26 Cambewell Gro, SE5. - **Wed 14** Social crawl around SE23 Forest Hill: (7.30) Honor Oak, 1 St. Germain Rd;. (8pm) Railway Telegraph, 112 Stanstead Rd; (8.45) Hob, 7 Devonshire Rd; (9.30) Dartmouth Arms, 7 Dartmouth Rd; (10pm) Capitol, 11-21 London Rd. - **Mon 19** (8pm) Branch AGM and social. Horseshoe Inn, 26 Melior St, SE1. - **Mon 26** (8pm) Beer Festival mtg and social. Bricklayers Arms, 141-143 Masons Hill, BR2.

Website: *www.selcamra.org.uk*

SOUTH WEST ESSEX

Alan Barker *swessex@essex-camra.org.uk*

December – Tue 2 (7.30) Out of area social. Pig's Ear Beer Festival, Ocean, 270 Mare St, Hackney, E8. - **Fri 12** (8pm) Xmas Dinner. Foxhound, 18 High Rd, Orsett: book with Paul Nicholls on 07855 728448, limited places so first come, first served! - **Tue 16** (8.30) Social. Theobald Arms, Kings Walk/Argent St, Grays. - **Mon 22** (8.30) Social. Crumpled Horn, 33-37 Corbets Tey Rd, Upminster. - **Mon 29** (12 noon) Terry's Real Ale Post-Christmas Stroll with SE Essex Branch. Around three miles within SE1, partly along the Thames Riverside, from Waterloo to Southwark (via Borough Market). Meet 'under the clock' at Waterloo main line stn and leave via exit three. To join the tour later in the day, phone Terry on 07757 980260 to find out where we are. Route: Hole In The Wall, 5 Mepharm St; Kings Arms, 25 Roupell St; Founders Arms, 52 Hopton St; Old Thameside Inn, Pickford Wharf, Clink St; Horniman At Hays, Battlebridge La, Tooley St; Barrowboy & Banker, 6-8 Borough High St; Market Porter, 9 Stoney St; Royal Oak, 44 Tabard St; Charles Dickens, 160 Union St, a few hundred yards from Southwark underground stn.

January – Tue 6 (6.45) Ten pin bowling social. Old Brewery, Romford (above Sainsbury's), then (8.45/9pm) Goose, 143 South St, or Moon & Stars, 99/103 South St. - **Wed 14** (8.30) Social. Old Dog, Billericay Rd, Herongate Tye. - **Tue 20** (8.30) Social. Cricketers, 299/301 High Rd, Woodford Green. - **Thu 29** (8.30) Social. Crooked Billet, 113 River Road, Creekmouth, Barking (1m south of A13).

Website: *essex-camra.org.uk/swessex*

SOUTH WEST LONDON

Mark Bravery 020-8540 9183 (H), 020-7147 3826 (W), *markbravery@blueyonder.co.uk*

December – Tue 16 (7.30) Xmas meal and social. Westbridge, 74-76 Battersea Bridge Rd, SW11. Numbers limited: names to branch contact by 9 December. - **Sat 20** (11.30am) Mail-out session. Priory Arms, 83 Lansdowne Way, SW8 (upstairs room).

January –Sun 11 (12.15) Open cttee mtg then (1pm) GBG shortlisting. Sultan, 78 Norman Rd, S Wimbledon SW19. - **Mon 26** (8pm) Battersea Beer Festival planning mtg. Crane, 14 Armoury Way, Wandsworth SW18.

Website: *www.swlcamra.org.uk*

WATFORD & DISTRICT

Andrew Vaughan 01923 230104 (H) 07854 988152 (M)

December – Mon 1 (8pm) Mtg. Estcourt Arms, St. Johns Rd, Watford. - **Thu 4** (8pm) Social. Watford Town & Country Club, Rosslyn Rd, Watford. - **Thu 11** Oxhey social: (8pm) Villiers Arms, 108 Villiers Rd, Watford; then Railway Arms and Victoria. - **Wed 17** (8pm) Xmas curry, venue tbc: contact branch for details. - **Mon 22** (8pm) Mtg. Estcourt Arms, St. Johns Rd, Watford.

January – Fri 16 'Pre-Xmas' London pub crawl. Contact Branch for details. - **Mon 26** (8pm) Mtg. Estcourt Arms, St. John's Rd, Watford. - **Sat 31** Visit to Rose & Crown, Harefield Rd, Rickmansworth. R21 bus from Rickmansworth High Street at 1149am.

Website: *www.watfordcamra.org.uk*

WEST LONDON

Kimberly Martin 07717 795284, *KimberlyMartin@yahoo.com*

December – Tue 9 (7.30) Xmas party and quiz (win prizes!), White Horse, Parsons Green, SW6. Special discount for new members. - **Tue 12** (7.30) Mtg and GBG selection. Upstairs function room, Carpenters Arms, Seymour Pl, W1. - **Sun 21** (7.30) Alasdair Boyd's birthday bash. Harp, Chandos Pl, WC2. **January – Tue 6** W1 Mayfair crawl: (7.30) Coach & Horses, Bruton St; (8.30) Coach and Horses, Hill St; (9.30) Punch Bowl, Farm St. - **Sat 12** (1.30) Albion, Hammersmith Road, W14; (2.30) Brook Green Hotel, Shepherds Bush Rd, W12, (8.00) Raven, Goldhawk Rd, W6. See website for further details. - **Wed 12** (7.30) Mtg. Cleveland Arms, Chilworth St, W2. - **Thu 22** (7.30) Atlas, Seagrave Rd, SW6; (8.30) Blackbird, Earls Court Rd, W5; (9.30) Courtfield, Earls Court Rd, W5. - **Tue 27** (7.30) Queens Arms, Warwick Way, SW1; (8.30) Gallery, Lupus St, SW1.

Website: *www.westlondon-camra.org.uk*

WEST MIDDLESEX

Acting Social Secretary Roy Tunstall 07960 031399, *socials@westmiddxcamra.org.uk*

December – Mon 8 Crawl: (1pm) Case is Altered, Eastcote High Rd, Eastcote; (2pm) Queens Head, 31 High St, Pinner; (3pm) Oddfellows Arms, 2 Waxedwell La, Pinner; (4pm) Wealdstone Inn, 328 High Rd, Harrow Weald; (5pm) Duck in the Pond, Kenton La, Harrow Weald; (6pm) Case is Altered, Old Redding, Harrow Weald. - **Wed 17** Crawl: (7pm) Grand Junction Arms, Canal Bridge, Acton La, Harlesden; (8pm) Castle, 140 Victoria Rd, North Acton; (8.45) George & Dragon, 183 High St, Acton; (9.30) Rocket, 11-13 Churchfield Rd, Acton; (10.15) West London Trade Union Club, 33 High St, Acton. - **Sun 28** Denham/Harefield crawl (1pm) Falcon, Village Rd, Denham; (1.45) Green Man, Village Rd, Denham; (2.30) Swan Inn, Village Rd, Denham; (3.30) Horse & Barge, Moorhall Rd, South Harefield; (4.15) White Horse, Church Hill, Harefield; (5pm) Harefield, 41 High St, Harefield; (5.45) Kings Arms, 6 Park La, Harefield; (6.30) Spotted Dog, Breakspear Rd North, Harefield.

January – Thu 8 Ickenham social: (8pm) Coach & Horses, 1 High Rd, Ickenham; (9.30) Titchingham Inn, 11 Swakeleys Rd, Ickenham. - **Wed 14** (8pm) Mtg (incl GBG shortlisting), Black Horse, 425 Oldfield La North, Greenford. - **Tue 20** Hanwell crawl: (7pm) White Hart, 324 Greenford Ave, Hanwell; (8pm) Roundhouse Tavern, Church Rd, Hanwell; (9pm) Viaduct, 221 Uxbridge Rd, Hanwell; (10pm) Fox, Green Lane, Hanwell. - **Wed 28** Uxbridge crawl: (7.30) Meet Load of Hay, 33 Villiers St, Uxbridge.

Website: *www.westmiddxcamra.org.uk*

Electronic copy deadline for the February/March 2009 edition: 14th January 2009. Please send entries to *geoff@coherent-tech.co.uk*.

The Beer Book

Another book on our favourite subject has been published recently by Dorling Kindersley. *The Beer Book* is one more world tour of beer - a world where the beer scene is constantly changing, allowing books in this style to be published fairly regularly. It covers 800 breweries and has detailed tasting notes and photographs of over 2,000 beers, making it an up to date guide to every good beer in the world.



The press release that accompanied my copy suggested that it would be useful to take on a stag weekend as it also covers in detail some of the world's best beer drinking cities. Well, given the cost of excess baggage with our low-cost airlines, the book must stay at home being too heavy as a guidebook. That said, it is a detailed volume that features both the traditional and the young and vibrant faces of today's beer industry.

The book is edited by Tim Hampson, chairman of the British Guild of Beer Writers, who gathered the international research from a team of renowned local specialists. It is available from www.dk.com for £16.99.

100 Belgian Beers to Try Before You Die!

CAMRA books seem to be coming thick and fast this year. The latest one showcases 100 of the best Belgian beers as chosen by internationally known beer writers Tim Webb and Joris Pattyn.

Lavishly illustrated throughout with images of the beers, the breweries, Belgian beer bars and some of the characters involved in Belgian brewing, the book encourages both connoisseurs and newcomers to Belgian beers to sample them for themselves, both in Belgium and at home.

The first comment I heard on publication was "Well they're not the 100 I would have chosen!". Well that is obviously an entitled opinion but this is a pretty good effort at choosing the 100 most iconic and drinkable beers from Belgium, from Abbaye des Rocs to Westvleteren covering all of our favourites together with some less well known in between. The best thing is that each beer is given a full page to elaborate on its merits for inclusion and it is packed with colour photographs. There is even a small section towards the back entitled 'Beyond Belgian' which covers the growing popularity of Belgian style beers brewed by American microbreweries.



Available directly from the CAMRA website at www.camra.org.uk, this book is priced £10.99 for CAMRA members and £12.99 for non members. *Steve Williams*

Pubs Of Wimbledon Village

Pubs Of Wimbledon Village (Past & Present) was published ten years ago and sold out its first print run within a few months. It was reprinted, sold out again, and has been out of print ever since.

Recently, the author, Clive Whichelow, saw secondhand copies selling on the internet for over £100 each and decided it must be time for another reprint!

The book looks at the histories of all the existing Wimbledon Village pubs and also those of another dozen pubs that have vanished in the mists of time.

The stories include prize fighters and poets, racing drivers and royalty, plus of course, the occasional ghost. The book also reveals which pub the original Wimbledon FC used as a changing room, which one is the oldest and also where exactly the first Watney brewery was in the Village.

Pubs of Wimbledon Village is available from local bookshops, museums and libraries at £3.95 or direct from www.enigmapublishing.co.uk



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Dear Editor

As you said in the editorial, Roger Protz says it all. Only last night our, normally nightly, crowd made a decision to get shop bought drinks and drink them with a few snacks twice a week. In these days of the Credit Crunch this type of thing will be happening more and more.

Perhaps pubs are on their way out. It will be a pity. We all have our own ideas as to what makes perhaps the perfect pub. My own pet hate is a noisy pub when there is football on a large TV. Another is a disco or, worse, a 'singer'! Always one should be able to converse in normal tones.

We like our local watering hole but did not appreciate it when it put up the cost of its food three times this year.

All is not all doom and gloom however. You should claim credit for keeping our towns, cities and villages a bit cleaner than the other merchandisers as your drinkers do not discard empty cans and bottles in the streets.

Mike Lucas, Mitcham

Dear Editor

Surely all efforts to 'level the playing field' re. the retail price of drinks fall on the simple fact that E.U. Competition Directives preclude 'Governments' from forcing a retailer to increase his prices - surely, anyway, a vote loser in these straightened times?

Henry Russell, Hampton

(If HMG agrees there should be a minimum retail price per alcohol unit, it should of course be prepared to advocate it at European level, and I for one would vote to save my pubs and my cask ales - Ed)

Dear Editor

When I received September's *What's Brewing*, I was interested to read the plan to encourage lager and keg beer drinkers to try real ale during Cask Ale Week over the Easter holiday in 2009. The idea in itself is very laudable but the one factor that seems to be missing is to get those drinkers to try **good** real ale. It won't be enough to get inexperienced publicans to stock cask-conditioned ale for the first time, because real ale's poorest advert is a poorly kept real ale.

There can be no denying that the best real ale in peak condition is a far superior product to the best keg beers. However, at its worst, poorly kept real ale is undoubtedly inferior to standard bland keg products, let alone the better ones. We shouldn't necessarily be aiming to encourage every pub to stock real ale; what we should be doing is promoting the importance of quality. Regrettably, the promotion of beer quality doesn't seem to feature in our current list of campaigning priorities. Apparently it's more important to promote 'real ale in a bottle' than it is to encourage drinkers to visit pubs and drink real ale in its best format, i.e. served

in tip-top condition from a cask. How much are we contributing to the increased rate of pub closures by encouraging drinkers to buy inferior products to consume at home?

The promotion of quality ought to start at beer festivals - how can we lecture publicans on beer quality if we don't lead by example? However, all too many festivals emphasise quantity rather than quality. The only audits of festivals conducted by CAMRA HQ are for their financial performance and, at the insistence of our insurers, their safety performance. I know that HQ is close to issuing a guidance manual for festival organisers but, as far as I'm aware, no process has been proposed to monitor the performance of festivals in terms of the quality of the real ale that is served. I don't think that it's desirable for CAMRA to produce a standard 'identikit' format for all festivals to follow, but the one theme that all our beer festivals should have in common is to promote top quality real ale.

I know that I am not alone in the desire to promote quality. If all like-minded members were to voice their opinion, perhaps the committees that set CAMRA's campaigning priorities would take note and CAMRA would collaborate with industry experts to set technical guidelines to achieve the required quality.

Andy Camroux, Harpenden

Dear Editor

Reasons to be Cheamful

I sometimes enjoy an evening at the Claret Wine Bar, Cheam, which offers four-pint jugs of Shepherd Neame Masterbrew for £7.80 (£1.95 a pint), and shortly after it became Champion Beer of Britain I was delighted by a fine Triple fff Alton Pride at £2.40. Their 5% Mauldons Ocktoberfest was an extortionate £2.50. Nearby the Harrow offers a boring but drinkable Greene King IPA at £1.99. Near Cheam Station the Railway is under enthusiastic and knowledgeable new management and has extended its beers to include micros; the Twickenham Original at £2.50 was excellent recently. The oldest Cheam pub, the Red Lion, unfortunately has a boring and sometimes insipid beer range but the Cricketers has developed of late and served a good pint of Pilgrim on the last visit. The pubs of Cheam deserve to be congratulated on blossoming out into an adventurous range of beers at extremely competitive prices.

By contrast, I was charged £3.50 for an indifferent Hogs Back TEA in Surbiton and the pubs of North Kingston, whilst still offering a good range of beers, have leapfrogged to prices in the £3 to £3.40 range. It seems bizarre that areas within five miles of each other can have such different prices and none of the Cheam ones are in the GBG!

Dave Morgan, Norbiton

Dear Editor

Readers of *London Drinker* who like both a pint and country walking may be interested to know that following the launch of my second book for CAMRA, *Peak District pub walks* we're launching guided short walking breaks in the Peak District based on some of the best real ale hotels in the National Park. For those who enjoy walking in excellent countryside, this is an opportunity to sample from the excellent range of locally-produced beers in and around the Peak District and East Midlands. For more information email info@aletrails.com, write to PO Box 277, Carshalton SM5 9AE or see our advert elsewhere in this magazine (page 22 – Ed).

Bob Steel, author *Peak District pub walks* and *London pub walks*

Dear Editor

I noticed in the Pubcheck in October's *London Drinker* that the Prince of Wales in Chingford E4 has closed. This reminded me of the one time I visited it in 1976. At the time I was working on a night shift, so on my nights off I used the original Real Beer in London Guide to visit pubs in the East

London and Essex areas. At that time virtually all the real ale pubs in these areas sold Charringtons's IPA. My main memory of the Prince was that it had a full sized snooker table, the only time I have seen one in a pub.

Colin Price, Barking

Dear Editor

I often sink into the Ledger Building in West India Quay. On Friday and Saturday evenings they put four or five Wetherspoons goons on the door. Very friendly staff, they often joke about the contents of my shopping bags (me being hot foot from Waitrose in Canary Wharf and in need of refreshment).

What is the function of these door attendants? I have discovered that they perform essential duties to maintain order. For example, they ask people to remove hats. On a recent visit, they made a special point of approaching a young couple who had sat down at a table and asking the young woman to remove her hat!

Rules are rules? Well, yes, and Wetherspoons has lots of those.

Gordon Joly, E14

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WHAT'LL IT BE THEN?

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

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



ESB. THE CHAMPION ALE.

Capital Pubcheck - update 203

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

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

This time we report two new real ale pubs in SW11 Battersea (one from Capital Pub Co) and a new bar/restaurant with real ale at NW1 St Pancras International Station. Wetherspoons have opened a new bar at Heathrow Terminal 5 airside, acquired a former Laurel pub in W5 Ealing and renamed an existing pub in N22 Wood Green. Shepherd Neame have acquired a free house in SW1 Westminster and Young's have done the same on the riverside at W6 Hammersmith, both in the process reducing still further the opportunities for beer choice in London. There are signs that some London borough councils are at last refusing planning applications for change of use of pubs.

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

CENTRAL

EC1, LONG LANE, 72 Long La. Reopened and renamed **OLD RED COW**. Caledonian: Deuchars IPA; Taylor: Landlord. Beers may vary. Formerly **RED COW (YE OLDE)**. (E22, U76, U121, U189, U198)

WC2, HODGSON'S WINE BAR, 115 Chancery La. No real ale. Basement wine bar run by Food & Drink Group opened in former commercial premises c.1980, now with keg beer.

NORTH

N1, MASQUE, 24 York Way. Reopened and renamed **FELLOW**. Fuller: Gales HSB; Young: Bitter. Formerly **OFFSHORE**, originally **DUKE OF YORK**. (N42, U180, U200)

N3, CENTRAL, 1 Ballards La. Reopened and renamed **COCONUT TREE**. No real ale. Now an independent Indian bar and restaurant, ex-S&N. Formerly **FERRET & TROUSERLEG**, originally **MINSTREL**. (N69, U109, U166, U200)

N13, FALTERING FULLBACK, 88 Green Lanes. Reopened and renamed **POLSKI BAR SPORTOWA**. No real ale. Formerly **MANHATTANS**. (N115, U163, U200)

N14, WHITE HART, 290 Chase Rd. Wells: Bombardier. Now S&N Pub Enterprises, ex-S&N. Reinstatement of real ale. (N120, U163, U169, U188)

N16, CRICKETERS, 18 Northwold Rd. Renamed **JANS**. Fuller: London Pride, ESB; guest beer. Also has keg Belgian beers. (N128)

NORTH WEST

NW1, HAWLEY ARMS, 2 Castlehaven Rd. Greene King: IPA, Abbot, Old Speckled Hen. Reopened in October and reinstated to its former self after extensive fire damage in the 'Camden Inferno' earlier in the year. Was **BAR HAWLEY** for a while. (N167, U132, U164, U199)

NW1, ST PANCRAS GRAND, Upper Concourse, St Pancras International Station, Pancras Rd. Fuller: London Pride. New 'restaurant, oyster and champagne bar' specialising in British food with small bar area for drinkers, opened September 2008 by Searcys group. Also has

Cross references to CAMRA's various pub guides covering Greater London are provided to enable easy updating. The numbers in brackets after each entry refer to the page numbers in the following guides: BM - Balham to Morden Pub Guide; BRP - Barnes to Raynes Park Pub Guide; CE - Camden & Euston Real Ale Guide; E - East London & City Beer Guide, 3rd edition; H - Hertfordshire Guide to Real Ale, 2000 edition; HB - Holborn & Bloomsbury Pub Guide; IS - N1 Islington Real Ale Guide; K - Guide to Kent Pubs, 10th edition; 8K - Real Ale Guide to Kent Pubs, 8th edition; KT - Kingston Pub Guide; N - North London Beer Guide, 3rd edition; RHP - Richmond to Ham & Petersham Pub Guide; SE - South East London Pub Guide, 4th edition; 3SE - South East London Pub Guide, 3rd edition; SW - South West London Pub Guide, 2nd edition; W - West London Pub Guide, 2nd edition; WB - Wandsworth and Battersea Pub Guide; X - Essex Beer Guide, 9th edition.

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

Fuller's Porter on keg. Smart, traditional décor with globe lighting, clock and partitioned eating areas. Open 10am-11pm daily.

HARROW (HA1), FREDDIES, 190-194 Station Rd. No real ale. Independent upmarket bar and grill in former model shop.

WEMBLEY (HA9), FLEADH, 278 Preston Rd. No real ale. Independent bar.

SOUTH WEST

SW4, PICTURE HOUSE BAR, 76 Venn St. No real ale. Independent café-bar extended in 1998 just inside cinema entrance

SW4, TWO BREWERS, 114 Clapham High St. No real ale. M&B gay bar operated as a club since 1985 and not included on pub database but now open to the public 4-10 Mon-Wed, 12-10 Thu-Sat and 12-7.30 Sun. Chargeable admission for after-hours club: Sun-Thu until 2am, Fri/Sat until 4am.

SW11, BAR CALVADOS, 52 Battersea Rise. No real ale. Independent bar and extension of Jasmine restaurant next door but closed in summer 2008 reportedly owing to lack of security staff.

SW11, BOLINGBROKE, 174 Northcote Rd. Beer range varies but Taylor: Landlord was 'permanent' with Caledonian: Deuchars IPA the guest beer at time of survey. An independent free house, this family friendly corner 'Pub & Dining Room' was opened in August 2008 by Renaissance Pubs in previously unresearched 'Niksos Bar



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& Restaurant' premises. Meals served lunchtimes and evenings Monday to Saturday and all day to 9 on Sundays. No TV. Disabled toilet; covered smoking area on pavement patio. Side bar available for functions. Revives name of pub in Cobham Close demolished for housing earlier in the year. Open 11-11 Mon-Wed, 11-12 Thu/Fri, 10-12 Sat, 10-10.30 Sun.

SW11, LE BOUCHON, 5-9 Battersea Rise. No real ale. Independent bar and restaurant with keg lagers and Guinness, open since 1986 but not previously reported.

SW11, MERCHANT, 23-25 Battersea Rise. Adnams: Broadside; Florence: Bonobo, Weasel. A light and airy gastropub opened in March 2008 by Capital Pub Co in previously unresearched 'Dixies' Tex/Mex bar premises, catering for a young, mixed clientele, extending from an open, café style front patio/heated and covered smoking area through to a comfortable, raised back bar with bar billiards, table football and terrestrial TV sports. Open daily 11-12.

SW17, BAR VIVA, 238 Balham High Rd. No real ale. Independent bar opened in 2004 in former shop premises but not previously reported.

SW17, PICCOLINO, 29 Bellevue Rd. No real ale. Independent bar and Italian restaurant, opened in 2006 in former 'Est Est Est' restaurant premises.

MORDEN, MORDEN TAVERN, 144 Central Rd. Shepherd Neame: Spitfire or another guest beer. Reinstatement of real ale. Was TAVERN for a while. (SW150, BM139)

WEST

W5, LA TASCA, 18/19 The Mall. No real ale. Bar and tapas restaurant with keg beer, operated by La Tasca chain.

W6, SOUTHERN BELLE, 173/175 Fulham Palace Rd. Adnams: Explorer; Sharp: Doom Bar. Formerly PUZZLE. (W104, U198, U202)

W6, SMOLENSKYS METRO, Queen Caroline St. No real ale. Bar and grill operated by Smollenskys group next to shopping centre.

HAYES (UB3), RED LION, 287 High St, Harlington. Courage: Best Bitter. (W161)

HEATHROW AIRPORT (TW6), CROWN RIVERS, Terminal 5 (airside). Greene King: Abbot; Loddon: Crown Rivers (house beer), 3.9%. New Wetherspoon bar on upper level of departure concourse, accessible only to airline ticket holders. Open 5am until last flight departs.

HILLINGDON (UB10), CHAMPIONS, 16 High Rd, Ickenham. Renamed OLD FOX (not LITTLE FOX as erroneously reported in U195). Courage: Best Bitter; Fuller: London Pride. (W165, U195)

TEDDINGTON (TW11), RED LION, 164/166 Stanley Rd. Sharp: Doom Bar. Reinstatement of real ale. (W197, U191, U202)

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

EC4, ALL BAR ONE, 44/46 Ludgate Hill, M&B, H removed. (U114, U175)

W1(F), MASH, Free (brewpub). Now converted to 'Vapiano' Italian restaurant. Brewing equipment removed. (W46, U199)

EAST

E3, BLUE ANCHOR, Free, H removed. (E89, U77, U141, U181)

E16, PEACOCK, 92 Victoria Park Rd, Free, now demolished. Formerly ESSEX ARMS. (E159, U112, U119, U201)

E17, ESSEX ARMS, Enterprise, now sold for 'alternative use' and rumoured to be about to be demolished. (E167, U197)

NORTH

N1, DUKE OF CAMBRIDGE, ex-Watney, still closed and now an appeal has been lodged against refusal of planning permission by Islington Council for conversion to residential use. (N41, U189)

N7, DEVONSHIRE ARMS, Enterprise, still closed and now planning permission for conversion to flats and construction of a house has been refused by Islington Council. Was TONIC for a while. (N86, U188)

N10, SPOONS. Renamed KEENAN'S, now Punch, ex-Greenalls, no real ale. The original shop conversion by Andrew Marler later run by Tim Martin of Wetherspoons. (N104)

N17, PARK (THE), Greene King, ex-Whitbread, now demolished. Formerly PARK HOTEL. (N135, U165, U202)

N18, LT'S, Tittlemouse, ex-Laurel, closed, future uncertain. Formerly PHOENIX. (N139, U167)

N20, NEW BULL & BUTCHER. Renamed REAL MUSIC CLUB, no real ale. Formerly BULL & BUTCHER. (N147, U198, U201)

NORTH WEST

NW1, ROWLEYS. Renamed ELIXIR BAR, Punch, ex-Taylor Walker, H unused. Formerly CARRIAGE. (N163, U130, CE14)

EDGWARE (HA8), THREE WISHES, Wishing Well Group, H unused. Formerly BLACK BOTTLE (N255, U138, U140, U153, U195)

SOUTH EAST

SE8, CRYSTAL PALACE TAVERN, ex-Watney, flats now being built on the site. (SE79, U197)

SE8, BAR SONIC, Free, closed and to let as pub or restaurant. Formerly CENTURION. (SE78, U177, U196)

SE8, GLOBE, ex-Watney, already reported as converted to restaurant, now converted to betting shop, retains religious use above. (SE79, U138)

SE8, NAVY ARMS, ex-Ascot, closed and to let as a commercial unit. (SE81, U113, U157)

SE10, BELL, ex-Ascot, already reported as converted to fish & chip shop, now converted to 'Paul's café restaurant'. (SE92, U102, U113, U131)

SE12, BARING HALL, ex-Taylor Walker, H removed. (SE113)

SE15, RED BULL, ex-Taylor Walker, now being converted for retail and restaurant use with residential above. The conversion has revealed an internal tiled frieze dating from 1890 relating to Henry VIII, hitherto covered up, which CAMRA's London Pubs Group is seeking to preserve. (SE139, U182)

SE16, DUKE OF SUFFOLK, ex-Courage, converted to flats by July 2004. (SE146)

SE16, RAYMOUTH ARMS, Phoenix, now converted to flats by June 2004. (SE151, U112, U160)

SE16, SOUTHWARK PARK TAVERN, ex-Courage, converted to flats by June 2004. (SE152)

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SE16, TWO BREWERS, Free, converted to flats by June 2004. (SE153)

SE18, PRINCESS OF WALES, Free, now demolished. Was RAM BAR for a while. (SE173)

SOUTH WEST

SW1(B), ORANGE BREWERY, Spirit, confirmed closed, future uncertain. (SW38, U162, U167, U202)

SW1(W), MOLLY O'GRADY'S, Greene King, H unused. (SW49)

SW2, HOP POLES, already reported closed by Enterprise. An application for demolition and conversion into flats was refused by Lambeth Council in October 2007 on the grounds that it failed to prove sufficient marketing advice to justify the loss of a public house and was therefore contrary to policy 27 of the then newly adopted UDP. (SW53, U188, U195, U197)

SW9, NORMANDY, ex-Intntrepreneur, closed, planning application submitted to Lambeth Council for conversion to flats. (SW82)

SW17, HOOCHI MAMA'S, Free, closed apparently for non-payment of rent; bailiffs' notice in window. (U179, BM13)

SW17, LITTLE HOUSE, Punch, no real ale, H unused. Formerly QUEEN VICTORIA. (SW110, BM18)

SW19, WHITE HART, Free, H unused. Was BODHRAN BARNEYS for a time. (SW116, BM34, U193, U196, U197)

MORDEN, MORDEN HALL, Herald Inns and Bars now in administrative receivership, closed, future uncertain. (SW150, BM39)

WEST

W5, BARRACUDA. Renamed BAR EIGHT, independent café/bar, closed, future uncertain (U202)

W5, TOWN HOUSE, Fuller, closed September 2008 and sold to Osprey Holdings in November, having previously been leased to Laurel. Planning application submitted to Ealing Council to convert pub into two bar/restaurant units with nine flats above. (W99)

BRENTFORD (TW8), BRICKLAYERS ARMS, Enterprise, now being converted to residential use. (W130, U201)

FELTHAM (TW13), RED LION, James H Porter, no real ale. (W137)

GREENFORD (UB6), HARE & HOUNDS, Marston (formerly W&D), H removed. (W139)

HAMPTON WICK (KT1), OLD KINGS HEAD, Free, closed. (W146)

HAYES (UB3), GOLDEN CROSS, Greene King, no real ale. (W160)

HAYES (UB4), WISHING WELL, Wishing Well Group, H removed. (W162)

HILLINGDON (UB10), STAR, Punch, H removed. (W166)

SOUTHALL (UB1), LORD ALLENBY, Punch (Avebury Taverns), H removed. (W188)

SOUTHALL (UB1), VICTORY, Standwood Taverns, closed. The planning permission granted is for replacement by mixed retail and residential use. Formerly WHITE HART (AT CLUB MISSION), originally WHITE HART. (W188, U185, U199)

TWICKENHAM (TW1), CRISTALZ, Free, closed by August 2008. (W202)

TWICKENHAM (TW1), JOYA, Free, reopened and

renamed GOLDEN LEAF (BAR & RESTAURANT) but closed again by October 2008. (W203, U199)

TWICKENHAM (TW1), SMOLLENSKYS METRO, Smollenskys, now converted to 'Shanghai Express' restaurant. Formerly SMOLLENSKYS. (W204, U191, U192, U199)

TWICKENHAM (TW1), THREE KINGS, Enterprise, closed and all fittings for sale by August 2008. (W205)

WEST DRAYTON (UB7), DE BURGH ARMS, Yiewsley, Punch, ex-Spirit, H unused. (W224)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, GOOSE (AT HATTON GARDEN), 4 Leather La. Reverted to SIR CHRISTOPHER HATTON, -beers listed; +Fuller: London Pride; +Taylor: Landlord; +guest beers. Improvement in beer range and quality following transfer by M&B to its Nicholson chain. (E24, U174)

EC1, JERUSALEM TAVERN, -beers listed except St Peters: Mild and Fruit Beer; +St Peters: Best Bitter, Organic Best Bitter, Golden Ale and Old Style Porter. (U120)

EC3, PEACOCK, -beers listed; +Black Sheep: Bitter; +Harvey: Sussex Bitter; +guest beer (e.g. Butcombe Bitter) (E41, U106)

EC3, SHIP TAVERN, -beers listed; + Fuller: London Pride; +Greene King: IPA Now Enterprise, ex-S&N. (E42)

EC3, WINE LODGE, -Wells: Bombardier; + Harvey: Sussex Bitter; +Shepherd Neame: Spitfire; +W&Y: Waggledance. Formerly CHAPMANS WINE LODGE. (E39, U73, U194, U195, U199)

WC2, GARRICK ARMS, -beers listed; +Greene King: IPA, Abbot, Old Speckled Hen, seasonal beer. (W32)

EAST

E1, WILLIAMS (WINE & ALE HOUSE). Reverted to simply WILLIAMS, now clearly branded as a Greene King pub, +guest or seasonal beer. (E76, U98, U188)

E1, THOMAS MORE. Renamed CAPE (THE SPIRIT OF SOUTH AFRICA). -Fuller: London Pride; +Adnams: Bitter; +Greene King: seasonal beer; +Taylor: Landlord. Formerly OLD MONK. (U130, U170)

NORTH

N14, WISHING WELL, -beers listed; +Greene King: IPA. (U150)

N17, BELL & HARE. Now Enterprise, ex-Whitbread. Externally refurbished in September 2008 to reflect its Spurs allegiance. (N133)

N22, WETHERSPOONS. Renamed SPOUTERS CORNER after refurbishment, -beers listed except Greene King: Abbot; +Courage: Best Bitter; +Marston: Pedigree. New name refers to local name for the area. (U154)

NORTH WEST

NW9, PLOUGH. . Renamed GREAT EASTERN BAR (N218)

RUISLI, FOX'S. Renamed ST GEORGES TAVERN. (W182)

WEALDSTONE, SARCEN STONE. Renamed STONE ROSE by new owner, ex-Choice Inns. (W217)

SOUTH EAST

SE1, BAR CENTRAL. Renamed WATERLOO BAR &

KITCHEN, still no real ale. Formerly **PAVILION BAR**. (SE28, U102, U120)

SE8, ROYAL STANDARD. Now operates as a bar and backpackers hostel with accommodation above, still no real ale. Now independent, ex-Courage. (SE82)

SE10, COACH (THE). Reverted to **COACH & HORSES**. (SE93, U161)

SE10, W LOUNGE. Renamed again to **LANI TIKI LOUNGE**. Now independent, ex-Bass, still no real ale. Formerly **POWDER MONKEY**, originally **CRICKETERS**. (SE93, U123, U193, U199)

SE16, OLD SALT QUAY, -beers listed; +Greene King: IPA, Abbot. Now Greene King, ex-Whitbread. Formerly **SPICE ISLAND**. (U114, U202)

SE18, BULL TAVERN. Now subtitled **O'FLYNN'S BAR**, still no real ale. Now Punch, ex-Bass. (SE166)

SE22, FOREST HILL TAVERN. Now Enterprise, ex-S&N. (SE198, U107)

SOUTH WEST

SW1(W), WESTMINSTER ARMS, 9 Storeys Gate, -beers listed; +Shepherd Neame: Canterbury Jack, Bitter, Kent's Best, Spitfire, Bishops Finger, seasonal beer. Now Shepherd Neame, ex-Broken Foot. Open 11-11 Mon-Fri, 11-7 Sat, 12-4 or 5 Sun. Retains Division Bell. (SW50, U168).

SW7, SWAG & TAILS. Planning application by owner of property for conversion to residential use refused by Westminster Council after campaign by locals. Tenant now hopes to negotiate extension of lease for continuation as a pub. (SW73, U192)

SW11, S BAR. Renamed **BRUNEL**, independent, still no real ale. Formerly **EARL SPENCER**. (SW88, WB37)

SW17, HOPE, -beers listed; +3 varying beers mainly from regional breweries; +Weston: Organic Draught Cider, Old Rosie. Formerly **FAITH & FIRKIN** for a while. (SW108, BM13, U198)

SW17, KINGS HEAD, -beers listed; + up to 4 varying beers mainly from regional breweries. (SW109, BM16, U198)

SW17, RAILWAY BELL, +Fuller: London Pride. (SW110, BM19)

SW17, TOOTING TRAM AND SOCIAL, +Black Sheep: Bitter; +guest beer. Formerly **TRAMSHED**. (U142, BM21, U199)

RICHMOND, WHITE HORSE, +guest beer (e.g. Butcombe Bitter) after refurbishment. (SW160)

WEST

W5, SLUG & LETTUCE. Renamed **SIR MALCOLM BALCON**, -beers listed; +Greene King: IPA, Abbot; +Marson: Pedigree; +Shepherd Neame: Spitfire; +2 guest beers. Refurbished by new owner Wetherspoon after acquisition from Laurel in October 2008. Entry is through a heated, covered patio at the front, leading into a large bar area with wood panelling, red, cream and pastel blue décor, chandeliers and potted plants, with raised, carpeted area to the right. Local history panels make a welcome return to a new Wetherspoon pub featuring local buildings and personalities, including stars from the film industry at Ealing Studios. Sir Michael Balcon was born in 1896 and, as a film distributor, launched Alfred Hitchcock's career. He later became a film producer, taking over at Ealing in 1938. Food. Open 9am-11.30 Mon-Wed, 9am-12.30am Thu-Sat, 10am-11.30 Sun. Formerly **HOGS HEAD**. (W96, U197, U202)

W6, OLD SHIP, -beers listed; +Wells: Bombardier; +Young: Bitter; +Young's guest beer (e.g. St Austell: Tribute). Riverside Free House acquired by Young's in August 2008. Open 8-11 Sun-Thu, 8-12 Fri/Sat. (W103)

TEDDINGTON (TW11), LION, -beers listed except Fuller: London Pride; +Hook Norton: Old Hooky; +Sharp: Doom Bar; +Twickenham: Autumn Blaze, Sundancer. (W196, U191, U202)

TWICKENHAM (TW1), CODEES BAR (AT THE RUGBY TAVERN). Renamed **GARYOWEN (THE)** after major refurbishment, -guest beers; +Greene King: IPA. (W202)

UXBRIDGE (UB8), ABROOK ARMS, -beers listed; + Fuller: London Pride. Had a mini-beer festival in September. Delete reference to no real ale in U202 – see Corrections below. (W206)

CORRECTION TO UPDATE 199

PUBS CLOSED ETC

W5, ALL BAR ONE. Address is 64/65 The Mall (correction also to W guide).

CORRECTION TO UPDATE 200

PUBS CLOSED ETC

TWICKENHAM (TW1), AUSTIN'S BAR. Should read **AUSTIN'S BAR** (correction also to W guide).

CORRECTIONS TO UPDATE 202

NEW & REOPENED PUBS ETC

HAREFIELD (UB9), ST JAMES AT THE HORSE & GROOM. Should read **ST JAMES AT THE HORSE & BARGE**.

RUISLIP (HA4), BELL. Now Punch leased, ex-Spirit.

WEALDSTONE (HA3), FORDES FREE HOUSE is three words.

WEALDSTONE (HA3), PAPA J'S. Address is 60 Peel Rd.

WEMBLEY (HA9), GREYHOUND. Add: Reopened.

SE10, INC BRASSERIE. Delete entry, already listed in U197.

SE22, VALE (THE). Real ale is a reinstatement.

W7, RED LION. Delete entry and see under U202 Deletions for correct position.

PUBS CLOSED ETC

N17, BRICKLAYERS ARMS. Is ex-Taylor Walker.

ENFIELD EAST (EN3), BEER & BARREL. Should read **BEEF & BARREL**.

SE11, JOLLY COCKNEY. Should read: Renamed **JOLLY GARDENER** subtitled **ZEITGEIST**. There are 12 German keg beers and 23 bottled beers.

UXBRIDGE (UB8), ABROOK ARMS. Delete entry, retains real ale (see Changes above).

WEST DRAYTON (UB7), BENTLEYS. Add: Renamed **CLUB 7** (before closure).

OTHER CHANGES ETC

SE23, PRINCE OF WALES. Should read -beers listed except Draught Bass.

SW18, WHEATSHEAF. Refs should read (SW115, WB22).

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A myth is as good as a mile

A landlord's view of the 2003 Licensing Act

The first thing I would like to say about this Act is that anything that can so rile the Daily Mail must be a good thing. In conjunction with Disgusted of Tunbridge Wells, the Mail has taken hyperbole to new heights. If I were to be paid a fee for writing this article I would donate it to 'Dun Foaming' – the retirement home for apoplectic leader writers.

Lets have a look at some of the myths alluded to in the title of this piece.

"24 hour drinking blamed for surge in thuggish behaviour" cries the Daily Mail (11/03/07).

"24 hour drinking laws turn market towns into Wild West..." (Daily Mail 14/08/08).

The first and I think the biggest myth is that we now have 24 hour drinking. The facts simply don't bear this out. There are six thousand or so outlets with 24 hour licences, 61% of which are hotel bars (which could always serve residents 24 hours) and 20% are supermarkets and stores. There are around sixty thousand pubs and nightclubs in England and Wales of which about six hundred and forty have 24 hour licences. That means around 1% of pubs and clubs hold a 24 hour licence.

24 hour drinking to blame for crime and disorder?

There is a clamour to jump on the band wagon of blame in relation to late evening anti social behaviour. Everybody seems to have an agenda. Let's not forget, people don't misbehave just because bars are open a little longer.

The powers exist within the legislation for local authorities, in conjunction with the police, to deal with any issues arising from licensable activity in their borough, and also for any member of the public to raise issues in connection with licensable activities with their local council. A member of the public may trigger a review of a licence by the licensing committee. This may result in a number of measures being put in place aimed at avoiding the point of contention, up to and including the removal of the licence.

It makes my blood boil when people who are in a position to take the lead in applying control and common sense, instead try to score political points. For example the headline **"Wimbledon Town Centre Booze Blues"** (Wimbledon Guardian 13/03/2008) topped an article in which the leader of the local council bemoaned the *"tidal waves of urine that flow down Wimbledon hill and lap at people's feet on a Friday night"*. A great sound bite, but who is responsible for ensuring the Act is working? He is. And who is responsible for the lack of public toilets! A leader of any council should be taking the lead in

ensuring that licensing policies within their borough are working to the benefit of the people whom they represent. The powers are there within the Act!

It is far too easy to blame drunken disorder solely on pubs and bars.

The implication in the Daily Mail headlines and in the rant from the leader of Merton Council is that pubs and bars are being irresponsible. This is far from the truth. Most pubs and bars not only want to run a responsible business but have conditions applied to their licences designed to ensure compliance with the law.

Let's not forget, licensees don't just get any old licence for which they ask. The police, local council and local residents all have the opportunity to have their say. A licence application may be refused outright, allowed in part or, more likely, allowed with conditions applied. The nay sayers will have you believe that problems arising are to do with the Act itself or, somehow, central government. The fact is that Local Authorities have the power to plan licensing activity in their boroughs in the same way that they have the planning department to control what gets built. Whether they get it right or not is a matter of opinion, but you as a voter now have directly accountable people taking these decisions. In other words, if you don't like the way your council is dealing with licensed premises in your borough, then you can vote them out!

If the Act is so good, then why do we have problems?

First, let's get away from the fact that the well documented problems on Friday and Saturday nights started with the introduction of the 2003 Act. This is clearly not the case.

There are suggestions that problems have worsened significantly as a result of longer opening hours. Some police forces now suggest that staggered closing times are a factor in increased disorder as they now have more than one 'exodus' with which to deal. This shows that applying the Act is a learning curve. Most forces were happy in the beginning that staggered closing would be a benefit, enabling them to spread resources more evenly. It should be noted that in giving evidence to a committee of MPs on 14 October 2008, Commander Simon O'Brien of the Association of Chief Police Officers (ACPO) told a parliamentary committee looking at the effects of the Act: *"The effect generally (of the Act) has been pretty neutral... there hasn't been any major spike in crime that we could directly associate with the difference in times that premises are staying open to."*

Another issue, and I expect police forces might argue the point here, is that we, by and large, have a nine to five police force. I think this is slowly being addressed, but a glance at shift patterns in your local nick will give you a clue as to why forces are stretched late on a Friday and Saturday.

So, what are the main differences between the 2003 Licensing Act and the previous legislation?

The 2003 Act was designed to:

- ◆ modernise and integrate various licensing systems;
- ◆ reduce the burden of unnecessary regulation on businesses;
- ◆ transfer drinks licensing from Magistrates to the Local Authority so that local needs and issues can be considered when granting licenses. Councils should produce a Policy on how it will consider applications;
- ◆ strike a balance between reducing crime and disorder, and encourage responsible drinking, tourism and business support;
- ◆ strike a balance between the rights of licensees and the communities in which they operate.

There are four main licensing objectives to be considered:

- ◆ the prevention of crime and disorder;

- ◆ public safety;
- ◆ the prevention of public nuisance;
- ◆ the protection of children from harm.

Under previous legislation a licensee would go before a bench of magistrates to apply for a licence to serve alcohol. This licence was renewed every three years. Other licences (gaming, music, children's etc) were applied for separately. The licence was issued to that person in that premises. There was no requirement on the licensee to have any formal qualification; all that was required was to answer any questions the bench might ask.

Now, both the premises and the individual are licensed. Each licensed premises must have a Designated Premises Supervisor (DPS). This, in effect, is the licensee. In order to become a DPS one must hold a personal licence. In order to gain a personal licence one must hold a recognised personal licence holders qualification (although licensees at the time of change over could get a personal licence under 'grandfather rights'). The effect of this is that the people who run pubs and bars have a relevant qualification and have had to demonstrate clearly that they understand their obligations to the licensing objectives.

Previously, if a pub had a reason to want an extension for a particular event, there was another appearance in court. Now you fill in a form, pay

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your fee and the extension is yours (subject to there being no objection on the grounds of public safety). This is not a carte blanche to stay open late any time you want. There is a strictly limited number of applications that may be made in any one year. Any pub that wishes to vary the terms of its licence permanently may apply to do so, but this entails going through the full consultation process, including giving the public the right to object.

Under the old Act it was permissible for a child as young as five to be given alcohol to drink in a beer garden. This is no longer the case as the licence now applies to the whole premises rather than just the bar area. I suspect all of those glasses of shandy in pub gardens as a child were what set me on the road to ruin!

Before 2005, if a member of the public was having significant problems with a local pub there was a no easy path to follow to seek a remedy. Now any member of the public can request a review of a premises licence. It must be based on matters arising and may not be frivolous, vexatious or repetitious. The following gives an indication of the far ranging powers of the reviewing sub-committee: At the hearing, the review panel may:

- ◆ decide to take no further action if members find that the review does not require any steps to promote one or more of the licensing objectives;

- ◆ issue an informal warning and/or recommend improvement by a particular deadline;
- ◆ add new conditions to the licence, e.g. reduce hours of trading or require door supervisors at particular times;
- ◆ exclude a licensable activity, e.g. exclude the performance of live music;
- ◆ remove the designated premises supervisor;
- ◆ suspend the licence for a period not exceeding three months;
- ◆ revoke the licence altogether.

The applicant for the review, the premises licence holder and any person who submitted a representation all have a right of appeal against the panel's decision

Whilst the council itself cannot instigate a review, interested parties such as the council's Environmental Protection Team can do so if they have received significant complaints, about noise for example.

So the powers are there

It is up to local authorities to ensure that the public are aware of their rights and to use the powers at their disposal to ensure compliance with the objectives laid down under the Act.

As a licensee I believe the Act is generally a good thing. It simplifies my licence. It makes it easier for



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me to plan special events where I may need an extension. It ensures that there is a focus on licensing objectives, because the last thing I want is to provoke a review.

There are issues in society that need addressing. It is unfair, however to lay the blame at the doorstep of your local pub or bar. Yes, some will be irresponsible, but 'twas ever thus.

There are all sorts of schemes to which pubs

subscribe in order to ensure that they are meeting their obligations. Local pub watch groups give licensees, local authorities and the police the chance to meet regularly and discuss issues arising. In my area the local licensing sergeant is a useful source of help and advice, as are the local licensing officers at the council.

Pubs will continue to be held up as examples of all that is wrong with society, especially by newspapers and politicians with an agenda

Pubs, of course, don't wield the financial clout of the supermarkets. Who is being irresponsible when it comes to selling alcohol? Pubs are being criticised (sometimes fairly) for discounting drinks during 'happy hours', but who is monitoring the loss leading sales of alcohol in the supermarkets. I remember (beer has yet to completely destroy my memory!) as a teenager going out on Friday and Saturday nights. We would get home, have our tea and set off to the promised land unsullied by cheap lager. Having drunk our fill, we would either head home or, if feeling lucky, off to Romeo and Juliet's nightclub to make fools of ourselves...

Which takes us back to the beginning... Only this time I am disgusted of Tunbridge Wells on my way to write a leader for the Mail. Many young people now are tanking up on cheap booze before they set out on the town. They will get drunker sooner and it makes the job of the publican that much harder. The supermarkets don't have to make the decision not to serve somebody because they've had too much to drink. They don't get the blame when these youngsters (and the not so young!) lose control of their behaviour. The pubs, bars and clubs take that one on the chin.

The 2003 Licensing Act works, but only when properly implemented by local authorities. Let's see them getting a real grip on the cause of disruptive behaviour and have a crackdown on the supermarkets whose irresponsible marketing has a huge influence. It's no good picking on a few small off licences who sell to underage drinkers and saying we're doing our job. Have a look at what the big boys are doing and use your existing powers to act.

It's time for everybody to take a step back and see the issue as a whole. Pubs and bars are the easy target and that is where the bully will take aim. We need a more mature debate and, for this to happen, the press really needs to cut down on the hysteria and listen.

We all need to look at ourselves as well. The problems experienced in many town centres haven't appeared overnight. The government, local authorities, pubs and supermarkets are not to blame for the way our kids behave – for the answer to that question we all need to look closer to home.

© David Norman, November 2008

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Whisky galore for Fuller's new brew

Fuller, Smith and Turner has launched a new beer in time for Christmas that is a true labour of love and can be guaranteed to bring some winter cheer. Taking four years to develop it, John Keeling, Fuller's head brewer, has used his love of whisky and beer to produce an ale that has used the production techniques of both.

The experimentation started with putting beer into sherry, bourbon, whisky and port barrels. Although they all had a good flavour after initial storage, the port and sherry versions started to have sour notes and the winner, after 500 days storage, was the whisky barrel! However, there was a problem in that the final alcohol content had gone from 8.5% to 12.2% ABV and Custom & Excise constitute this as 'grogging' (yes, it really does still exist). After a lot of creative thinking, fresh ESB was added, which reduced the alcohol content to 7.7% and legality.

After all the hard work, what else could they do

but call the beer Brewer's Reserve Number 1. Number 1 because it is hoped that there will be more to follow. The beer is a blend of Export ESB,



Golden Pride and 1845 and the flavours reflect this complex brew. The nose is of whisky, a little wine and some earthy character (probably from the wooden cask). Initially, there is a little whisky but this fades on the palate (but reappears on the aftertaste). There is orange marmalade with some malt and a trace of honey all balanced with a hoppy bitterness, which lingers and complements the alcohol warming finish. The rich, smooth mouthfeel just adds to this satisfying, delightful brew.

If this whets your appetite, then get a move on. It's available in a limited run of 25,000 bottles at £4.99 each and, because it is bottle conditioned, can be drunk now or laid down – if, of course, you can resist that long!

Christine Cryne

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A trip to Wickwar Brewery

Volunteers at the Ealing Beer Festival in July who opted to go on the thank you outing to Gloucestershire on 18 October had a thoroughly enjoyable time, but it could have been very different. An hour after the coach left Ealing it began to lose power on the M4 but luckily the driver kept it going and we arrived at the first stop, Wickwar Brewery, at about 11.15 as planned. We had gone to Wickwar to present the Beer of the Festival certificate for their Station Porter. One of the few porters to be brewed all the year round, Station Porter was the Supreme Champion Winter Beer of Britain 2008, and was awarded bronze in the Supreme Champion Beer of Britain 2008 competition at the Great British Beer Festival.

The group was warmly welcomed to the brewery by Ray Penny, the owner, and generously offered as much beer as everyone wanted to drink. We

factory until 1969, and in 2004 he began brewing there. The old cooper's shop is now the brewery shop and it was there the group went first.

Philip Downes, who used to be head brewer at Ridley's and joined the company in 2005, took the group on a very interesting tour around the brewery. It is now a 50-barrel plant that produces 150 to 175 barrels of beer a week. Barrelage is expected to increase despite the recession as there is, unsurprisingly, a big demand for their beers. They certainly have room to expand: the vessels they use take up only a fraction of the space they have available.

We had planned to leave the brewery at 1pm but were so well looked after, and with all that wonderful beer to drink, that we were about 45 minutes late leaving. We went on to three excellent pubs, all of which had a good range of real ales from micro-

breweries, starting with CAMRA's national pub of the year, the Old Spot in Dursley. It dates from 1776 and was named after the Gloucestershire Old Spot Pig; a porcine theme is discernible amongst other brewery memorabilia.

As we left the Old Spot we changed coaches. It was obviously sensible of the coach firm to send another vehicle to take us back, but unfortunately the one they sent did not have a toilet in it. From the Old Spot we went to the Old Crown in Uley, an attractive seventeenth-century coaching inn. Our last stop was at the Beaufort Arms in Hawkesbury Upton, a seventeenth-century Grade II listed

building that contains a plethora of old brewery and local memorabilia. This was the only one of the three pubs that had any Wickwar beer, although the Old Spot often has some.

Sadly, we had to leave around 6.30 for the journey home. I think anyone on the trip would have been very happy to have stayed far longer in any of the pubs.

Ray is hoping it will not be too long before Wickwar beers are available in London. If he manages to pull it off he will need to expand his business because I am sure many people will make a beeline for the places that sell them.

Brian Lawrence



started with a pint of their top-selling beer, Brand Oak Bitter, known as BOB, then Cotswold Way and their current seasonal beer, Autumn Ale were made available.

Ray gave a brief talk about the brewery and its history. When he had proposed setting up the brewery, quite a number of formal objections were made, but when it was realised that it had been a brewery in the past they were easily over-ruled. His new Wickwar Brewery was established in 1990 as a ten-barrel plant in the cooper's shop of Arnold Perrett Brewery, which had ceased trading in 1924. Eleven years later, Ray acquired the brewery premises over the road, which had been used as a cider

Feather your palate with Goose Island beers

Recently, I had the delights of attending a tasting of Goose Island beers at the White Horse in Parsons Green.

Not to be confused with the Goose Eye microbrewery near Keighley, this American brewery in Chicago was one of the very first small independent brewers at the beginning of the wave of the growth of USA's craft brewers. John Hall opened his brewpub in 1988 and has gone from strength to strength and kept it in the family with his son, Greg, becoming the brewmaster. In 1995 they built a bigger brewery and bottling plant and opened a second brewpub in 1999. It now produces 50 different beers.

During the evening we tasted six of these bottled beers, ranging from 4.3% to 13% ABV! Probably their best known beer is IPA. At 5.9% ABV, it's a very drinkable American IPA. Hops are

colour and has a pleasant mix of hops, malt and fruit on the palate. The aftertaste is clean with some bitterness and just a hint of sweetness.

Another amber beer was Matilda but, with 7% alcohol, it is sweeter with a creamy mouthfeel. It is in the Belgian Abbey style so that the alcohol and slight yeast on the nose were no surprise. Similarly, the Pere Jacques is from the same stable, using Belgian yeast and is named after the Abbey of Rochefort. More complex than Matilda, there is fruit, toffee, banana and caramelised citrus in the flavour. It's a warming, rich brew, ideal for Christmas.

The tasting finished with their most unusual beer and their strongest. At 13%, the Bourbon Country Stout takes no prisoners. It is stored in bourbon barrels for 100 days. The nose has some black cherry notes that balance the bourbon



noticeable throughout and there are some fruit citrus notes. It is not intensely bitter and the character is softened by the malt. The finish is slightly dry and lingering.

Their wheat beer is the 312 Urban Wheat at 4.6% ABV. The name comes from the local telephone code. Beginning with a little lemon on the nose, this is a light, refreshing clean beer with a little sweetness on the palate.

The weakest beer tasted was Honkers (4.3%), which is one of their best sellers in the USA but is not so easily available in Britain. It's amber in

character. The bitter character comes from the black malt rather than hops and this lingers in the aftertaste. It is recommended that the beer is left to mature before drinking.

If you fancy giving their beers a try, the IPA is the most available in the UK. It is stocked by www.beersofeurope.co.uk, www.thedrinkshop.com and www.onlyfinebeers.co.uk. The others are less available but you could of course go and visit the breweries. Visit www.gooseisland.com for more details, a good excuse for a holiday.

Christine Cryne

WORLD'S BEST BEER STATUS FOR LONDON'S MEANTIME

Greenwich brewers Meantime have repeated their triumph of 2007 with four beers ranked in the World's 50 Best Beers at the 2008 International Beer Challenge in September.

Meantime founder and brewmaster, Alastair Hook said. *"The holy grail for any brewer is consistency, but consistency is hard in beers that have lots of flavour. We believe that consumers want beers of great flavour, but are less and less prepared to accept variations in consistency just because the beers have been hand made. Being able to score four beers in the world's best 50 for a second year running demonstrates that Meantime can make beers of great quality and consistency. This vindicates our beliefs that brewery conditioning via long maturation combined with a total rejection of pasteurisation is key to reaching that prize."*

Meantime London Porter – a recreation of the great London beer style that revolutionised

brewing the world over – made the 50 Best list for the second year running, as did the company's Coffee Porter, which was the UK's first Fairtrade beer, being made with real coffee from the Abuhuzamugambi Bakawa co-operative in Rwanda, and which has also won Meantime a both a gold and silver at the World Beer Cup, San Diego.

This time out London Stout – the newest addition to the country's widest beer portfolio – also won itself 50 Best status, as did the partner to the London Porter, Meantime's famous and powerful 7.5%ABV India Pale Ale - another world changing beer style from London. This means that both the Meantime 750ml beers – the only British beers to be packaged in champagne bottles with cork and muselet closures – now have '50 Best' status.

SAMBROOK'S BREWERY, BATTERSEA

I had the idea of setting up another brewery in London about two years ago, around the time that Young's relocation was announced. I was sitting at the Great British Beer Festival with a number of my friends talking about the fact that there are some great beers being brewed all over the country but very few in London. I guess at the time I did not think that I would be setting up a 20 barrel plant in Battersea, two years later, especially as I was, at the time, an accountant at Deloitte.

Anyway, to cut a long story short, I was about to start a small 5 barrel plant as a hobby when I had the opportunity to be introduced to David Welsh, former owner of the Ringwood Brewery, through a mutual friend. He, like I, was sad to see Young's leave London and was supportive of my idea of starting up a new

brewery in London. Since then, one thing has led to another and now we are trying to start up a 20 barrel plant in two units - Unit 1 & 2, Yelverton Road, Battersea. We managed to secure the premises in August and since then we have been working together to set the brewery up ahead of a proposed pre-Christmas launch. On current timetable we should be putting our first brew in the pot towards the end of this week. It is all getting very exciting and we are hoping to be able to get our beer into some pubs before Christmas and the New Year.

The brewery number is 020 7228 0598, my mobile 07786 626851; email duncan.sambrook@sambrooksbrewery.co.uk.

Duncan Sambrook

18 November 2008

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Check the Beer Festivals Calendar and visit the Travel Pages at
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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.)

41. Welsh Harp and 'n'-bar break from Coliseum

My friend Tony, whose adventures crop up in several of these anecdotes, was in the Welsh Harp (now just the Harp) on Chandos Street in the West End one evening. Suddenly a man in full DJ shot through the back door; he was immediately served a gin and tonic, which he dispatched quite quickly, and exited. Tony asked what was going on. "*Oh, he's in the orchestra at the Coliseum, and he has a 58-bar break.*" The pub actually backs on to the Coliseum.

42. Sunday morning in the miners' local

My father told me the first half of this story; I am indebted to the late Stewart Wardle for the second half.

Back in the late 1950s, my father sometimes visited a pub in a Nottinghamshire mining town, in company with one of the miners. On a Sunday morning, they would be admitted to the side door and required to help setting up for the 12.00 rush. With the landlord, they would part-fill pint glasses and line them up on the bar. Just before the magic hour, all glasses would be filled, so that the customers did not have to wait. In Stewart's

experience, the custom was that each man would pick up two pints, and move away from the bar immediately, making room for others. Later, when he came back for another, he would pay for all three. In tightly knit communities such as these, there was no risk of anyone getting away with 'forgetting' to pay.

43. Drinks tokens in a Dartford pub

Years ago, I was on a residential course on the outskirts of Dartford. As my studies permitted a little exploration, I ended up in a local pub one night. Like many, it had a display of mementoes and curios, some relating to the trade. One which caught my eye was a display case of drinks tokens, to be issued if one had a drink 'in the pipe'. On the bar, there was a notice stating that the practice of 'leaving one in' for somebody was no longer permitted: they had obviously been taken advantage of in the recent past. Comparing the notice and the display, I thought that a little joined up thinking would not have gone amiss.

By way of contrast, the *Saint Radegund* in Cambridge issues written vouchers for drinks for named, absent, customers. These are displayed above the bar, and it is the responsibility of the donor to inform the intended recipient that he can claim his drink.

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DANNY BLYTH

I am sad to report the passing of Danny Blyth, once of South West London Branch and one of the early full-time publicity officers employed by CAMRA Head Office.

Alan Millington, a good friend of Danny's for 30 years, spoke movingly at his funeral, "*Danny was always one step ahead of the game in his views about beer and pubs: I recall him talking about how pubs and bars need to improve with quality food, Belgian and other foreign beers, fine wine and the like to attract different clientele. I disagreed with him in those days. Of course I was quite wrong.*"

In the early eighties, CAMRA was busy trying to save many local breweries from the clutches of big asset stripping business: I remember a campaign Danny led to save Rayments, but unfortunately Greene King swallowed it up. We were more successful with Batemans, a small Lincolnshire Brewery. I remember Danny being so enthused, after visiting the brewery in Wainfleet, about this small family business that cared so much for the local community. The brewery was eventually saved and Danny certainly deserves much credit for this. He became firm friends with the whole family, especially Stuart and Jackie, who now run the company.

Danny was a keen sportsman and was unhappy

with the 'beard and sandals' image of CAMRA, so he formed the CAMRA National football team. He wanted to show that beer drinkers could be fit, healthy and athletic individuals. We played Batemans and they were very clever in that they fed us copious amounts of free beer before the game. We lost 5:0. Marston's brewery adopted a different tactic against our 'National' side: they sent out Stafford Rangers or Burton Albion, I can't remember which. Either way, a red-hot team that slaughtered us 11:0! Many matches, good friends around the country. Happy times!

He was always a thoughtful, kind, humble and exceptionally generous friend with a brilliant, wry sense of humour. I shall miss him".

Stuart Bateman was unable to attend but sent a letter in which he said, "It was Danny's friendship and support, along with the articles that he wrote, that contributed to us staying independent. Not only therefore is the brewery still in existence but also people have remained in employment and community pubs open". CAMRA HQ was represented by old colleagues Iain Dobson, Iain Lowe and Malcolm Harding and South-West London Branch by Chairman Martin Butler and myself.

Tony Hedger

Idle Moments

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

NUMBER PUZZLES:

1. 3 Horned Signs of the Zodiac
2. 1926 Marilyn Monroe Born in Los Angeles
3. 4 Noble Truths are the Principles of Buddhism
4. 2 Bails on a Wicket
5. 1952 Vincent Black Lightning by Richard Thompson
6. 350 Fifth Avenue is the Empire State Building
7. 24 Grosvenor Square is the American Embassy
8. 1648 Brewers of Good Beer
9. 2 is the Number on the Hooker's Shirt
10. 78 Feet is the Length of a Tennis Court

SBY4:

1. Nethergate – Ian Hornsey
2. Ringwood – Peter Austin
3. B&T (or Banks & Taylor) – Martin Ayres & Mike Desquesnes
4. Hop Back – John Gilbert
5. Crouch Vale – Rob Walster & Colin Bocking
6. West Berkshire – Dave & Helen Maggs
7. Traquair House – Peter Maxwell Stuart
8. Pilgrim – Dave Roberts
9. Blackawton – Nigel Fitzhugh
10. Ballards – Mike Brown

GENERAL KNOWLEDGE:

1. The youngest brother of King Edward IV, who was born in Fotheringhay Castle on 2nd October 1452 was Richard III.
2. On 4th October 1983, Richard Noble in Thrust II set a new land speed record. He did it at Black Rock Desert, Nevada and the speed was 633½ mph (although I only asked for it to the nearest 10 mph).
3. The weight of Sputnik 1, launched on 4th October, but in 1957 was 180 lbs (or about 82 kg).
4. The Jazz Singer, the first successful “talkie” feature film opened in New York on 6th October – in 1927.
5. On 23rd October 1642 the first major battle of the English Civil War took place – at Edge Hill (in the Cotswolds).
6. Singer Clementina Campbell was born on 28th October 1927 in Southall. She is known professionally as Cleo Laine.
7. The item patented in America by heiress Mary Phelps Jacob on 13th November 1914 was the bra.
9. The Dartford Tunnel was opened on 18th November – in 1963.
10. When William Shakespeare married Anne Hathaway on 27th November 1582 he was 18 years old.

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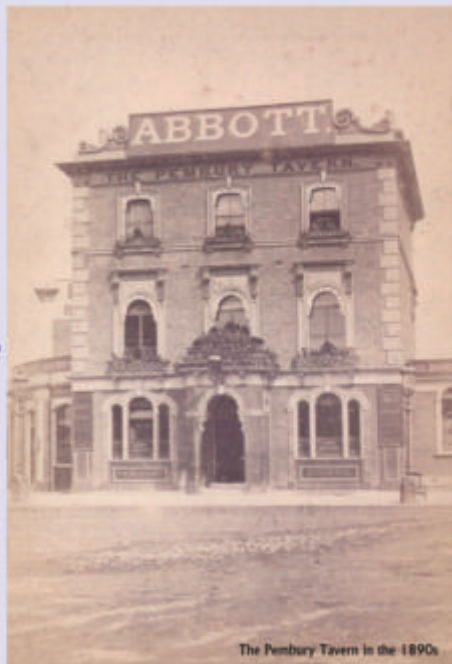
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The Pembury Tavern in the 1890s

As last time's extract from Ambrose Bierce's Devil's Dictionary went down so well (not a single complaint!) I thought I would give you another one: *Forgiveness (n): A stratagem to throw an offender off his guard and catch him red-handed in his next offence.*

Now let's start with some number puzzles. Perhaps you would like to try them on your relatives while the turkey and pud are consolidating themselves on their waistlines. Then again, you might like to let them drift off into a thoroughly civilised torpor and make yourself more popular:

1. 32 T for a FAS
2. 1980 BBETW the GS
3. 364 TP in the TD of C
4. 40 MPT in each H of a RM
5. 119 IRC of JL
6. 50 S on OG
7. 55 is the S of the N from O to T
8. 692 F was the L of BGE
9. 60 PB the OKR in M
10. 44 Y of the R of QE the F

When I get stuck for something to do in 5BY4 I usually resort to the Good Beer Guide and try to find beers that are linked by something or other. This time I've subtitled it "Vitamin P" after that ingredient that all beers seem to contain in abundance. Just pair up the beers (1 to 10) with the breweries (A to J).

- | | |
|--------------------------|-------------------|
| 1. Pacific Bitter | A. Oakleaf |
| 2. Piper's Gold | B. North Cotswold |
| 3. Pit Pony | C. Brew Dog |
| 4. Pressed Rat & Warthog | D. Kelham Island |
| 5. Peat Porter | E. Bazens' |
| 6. Paradox | F. Moor |
| 7. Pompey Royal | G. Moorhouses |
| 8. Pale Rider | H. Fyne |
| 9. Pigbrook Bitter | I. Northumberland |
| 10. Pendle Witches Brew | J. Triple fff |

Once again I have dipped into the almanac and found questions for General Trivia based on events that occurred in December and January to suit the currency of this estimable periodical:

1. In what year did Christiaan Barnard perform the first heart transplant operation on Louis Washansky on 3rd December in Capetown?
2. The first stretch of motorway in the UK – the 8½ mile Preston Bypass section of the M6 – was opened on 5th December 1958. Who cut the ribbon?
3. Brunel's Clifton Suspension Bridge over the River Avon in Bristol was opened on 8th December – in what year? (Clue - it was after he died)
4. Kenya became an independent republic on 12th December 1964. Who was its first President?
5. Women were first allowed to vote in a British

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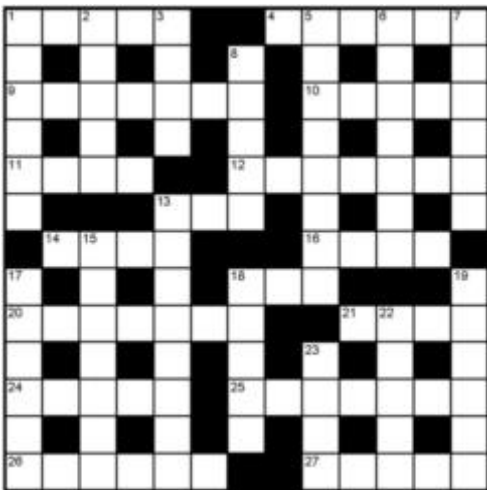
- General Election on 14th December 1918, but what minimum age did they have to be to qualify?
6. The English test cricketer, Colin Cowdrey was born on 24th December 1932 – where?
 7. "Bonnie Prince Charlie" was born on 31st December 1720 – in what city?
 8. 15th January was the date of the coronation of Queen Elizabeth I – in what year?
 9. On 17th January 1977 who was executed by firing squad at the Utah State Prison, thus ending a ten year suspension of capital punishment in the USA?
 10. The Victoria Cross was instituted by Queen Victoria on 29th January in what year?

So there you have it – another year nearly over and some of us still with nothing better to do than these silly puzzles. Never mind, have a great Christmas and New Year and I'll be back (hopefully) to annoy you in February.

Andy Pirson

Crossword

Compiled by DAVE QUINTON



Name _____

Address _____

All correct entries received by first post on 21st 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
Please Note: Entries on oversize copies of the grid will not be entered into the prize draw.

OCTOBER'S SOLUTION



£20 PRIZE TO BE WON

ACROSS

1. English get tight around Christmas, maybe. [5]
4. Fellow has time to run. [6]
9. Endeavour, following religious teaching, to show regret. [7]
10. Material from first bullion robbery. [5]
11. Try to cut off the German. [4]
12. Chief capital of Russian empire destroyed. [7]
13. Travel without a servant? It's silly! [3]
14. A bird having sex? [2,2]
16. Imprison composer. [4]
18. Beer is healthy without a head. [3]
20. State of old iron. [7]
21. Information is a little behind. [4]
24. Went for office bore. [5]
25. Make progress in hospital. [7]
26. Engineers' extremely dodgy repair. [6]
27. Place found but dates muddled. [5]

DOWN

1. Food, appetising starter, thrown in furnace. [6]
2. Allow old currency into island. [5]
3. Navy joining volunteers on lake. [4]
5. I'm Ben, excited, with excellent service around, and atmosphere. [8]
6. A bank takes stick, going down. [7]
7. Last cut flower. [6]
8. Secretaries set up around politician. [5]
13. Turned up as a race finished. [8]
15. Hit space bar. [3,4]
17. Landlord to take fewer men on. [6]
18. Set course for rugged coast. [5]
19. Overtook and got through. [6]
22. Match a colour mostly. [5]
23. They're wise but unusually slow. [4]

Winner of the prize for the August Crossword:
Bryan Smyth, London NW3

Other correct entries were received from:

Ted Alleyway, Pat Andrews, Mark Antony, Hilary Ayling, Jack Bass, A.Bird, Steve Block, D.Brand, Jeremy Brinkworth, John Butler, Eddie Carr, John Cattemull, Richard Conway, Carole Cook, Chas Creasey, Chris Fran & a spotted dog, Kevin Creighton, Paul Curson, Robert Day, John Dodd, Richard & Clever Clogs Douthwaite, Kathryn Everett, Brian Exford, Mike Farrelly, David Fleming, Arthur Fox-Ache, Sally Fullerton, Anthony Gdula & Jess the border collie, G.J.Geary, Marion Goodall, Paul Gray, J.E.Green, Alan Greer, Stuart Guthrie and Bing O'Wings, Evelyn Hall, M.Hargreave, John Heath, Alison Henley, Andrew Hide, Graham Hill, William Hill, David Hughes, A.Jenkins, Claire Jenkins, David Jiggins, Mike Joyce, P.Kerrigan, Chris Knapp, Pete Large, Terry Lavell, G.Lopatis, Donald MacAuley, M.J.Moran, Al Mountain, Lee Newton, Gerald Notley, Alan O'Brien, Michael Oliver, Nigel Parsons, T.Jon Parvin, Miss G.Patterson, Mark Pilkington, C.Pottins, Rod Prince, Derek Pryce, Alf River, Paul Rogers, Richard Rogers, Lesley Smith, Ken Taylor, Trevor Turner, Bill Thackray, Vic the beard, Andy Wakefield, Leo Walsh, Martin Weedon, Elizabeth Whale, Ian Whiteman, Janet Wight, Sue Wilson, Peter Wright & the Missus, Ray Wright, plus one anonymous entry.

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