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Brewing at Twickenham (see page 20)

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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.

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Small beer: OFT's response to CAMRA super complaint!

The Office of Fair Trading (OFT) has spoken, and yet again seems to have ignored the obvious. The OFT said they had *"not found evidence that supply ties are resulting in competition problems that are having an adverse impact on consumers"*, following CAMRA's super-complaint, but perhaps they should have looked! Many were hopeful of a constructive response; the answer was disappointing but hardly shocking.

Only last January, the Business and Enterprise Select Committee (BESC) recommended that the tie should be severely limited to ensure there is proper competition in the market and that the OFT, who may have a vested interest in defending their earlier positions, were not the appropriate body to consider the issues. So little wonder we find ourselves no better off for their contribution.

Fortunately, the battle to reform the anti-competitive consequences of the beer tie is being fought on many fronts. The CAMRA super-complaint was on behalf of its members, i.e. consumers, while the BESC, at the beginning of the year, mainly addressed the relationship between the pub owning companies and the publicans /tenants 'tied' to purchase products from them. To a great degree the relationship is interlinked between publicans and consumers who are all affected by the same problem.

High prices for tied products drive high sale prices to consumers

in all but a few places; most free of tie pubs will take the tied market prices as their lead, assuring them of a much healthier profit margin than the tied publicans. As we all know, and the OFT has failed to grasp, it's not all about the price of a pint, but consumers also enjoy the choice of products, choice of venues and comfortable surroundings. The tied model restricts on all counts: there are thousands of beers available in Britain but even the biggest pub company, Punch Taverns, only claims to offer 280 and very few of their tenants are offered more than a derisory few of the 'usual suspects' – choice of product is restricted. Owing to the tied model, the tenant, in most cases, is now paying around twice the normal wholesale price for beer and the consumer is suffering the consequences. That tenant must either increase his price to the consumer, reducing turnover, or absorb the increase, hitting profits. Either way the result is business failure, hence seven pubs a day now closing – choice of venue is diminished. With the increasing tied product prices, tenants shave their costs to a bare minimum. Inevitably maintenance and improvements get hit so that surroundings become a bit tired and shabby – uncomfortable. What hits the tied tenant hits the consumer.

The tied tenant sees around 8% of turnover, the pubco almost 60%.

Consider that, when you hold your next pint: at say £3.00 you will have contributed 24 pence to your hard working, tired and probably frustrated publican. If you have ten pints you will have paid your publican £2.80 for your evening's service and his pubco or brewer landlord £18!

The government is due to respond to the BESC very soon, I suspect in the early part of the New Year, and CAMRA, it seems, are not prepared to have their concerns so readily kicked into the long grass by the OFT. Lobbying pressure must be maintained and accelerated and CAMRA has risen to the call, having recently announced they are to launch a challenge to the Office of Fair Trading (OFT) investigation that gave the pubco model a farcical, clean bill of health.

Early in November a little publicised meeting, to which no press or tenant bodies were

permitted entry, took place in an isolated loft room in the Houses of Parliament, where the pubcos, through their pet trade buddies, presented their new framework code of practice to demonstrate their intention to be 'transparent and clear' to the All Party Parliamentary Beer Group. Given the practically secret conditions of the presentation, their efforts to convince MPs of their new found transparency would seem to have fallen at the first hurdle. If they had struggled over the first hurdle they really took a dive on the second. Greg Mulholland MP invited them to an open debate, in front of MPs, with the newly formed Independent Pub Confederation (IPC); they refused.

CAMRA are founder members of the IPC which claims to represent over 100,000 consumers and over 25,000 operators: a united voice, something much needed for

many years. For too long other bodies have claimed to 'represent the industry' where in fact they were nothing more than remote departments of the giant pub owning companies who care little for the industry, consumers or tenants. MPs are increasingly aware of how acute and far reaching the problems of pub closures are and have pledged their support. The call is for referral to the Competition Commission for a full and proper investigation.

Do not be left complaining in the line at the supermarket with your cheap tins of beer under your arm wondering why your local pub closed. Now is the time to join in the fight. Join CAMRA, get on the website: www.camra.org.uk and pledge your support too.

Simon Clarke



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Responsible drinking - a seasonal message

At the time of compiling this issue, CAMRA was celebrating its first London Pubs Week with a passport scheme encouraging people to visit 36 pubs over two weekends and the intervening five days to sample locally brewed beers. You might get thirsty travelling between Barnet and Carshalton, Leyton and Ruislip, but so long as you bought just half a pint in each pub, or even only a third, you'd get your passport stamped.

Even so, there were people suggesting that CAMRA should not be encouraging people to drink so much in so short a period. Come again! Does anyone seriously suggest that a campaign for real ale should not be getting people into pubs to drink the stuff? And as far as I am concerned, drinking beer in pubs is what responsible drinking is mostly about.

The opening clauses of CAMRA's *External Policy Document* make clear that CAMRA encourages people to drink in pubs, supervised, within

limited hours, rather than at home or at large, unsupervised, at any time; and to drink weaker alcohol slowly rather than stronger alcohol fast. Explicitly, CAMRA *'supports a national alcohol reduction strategy which works to tackle the harm associated with alcohol misuse'* and *'notes with concern the expensive mass-media advertising campaigns targeted at 18-25 year-old drinkers'* – the very point addressed in a recent report from the British Medical Association.

As part of any alcohol harm reduction strategy, CAMRA would argue that alcoholic drinks should be priced according to their strength, so that the higher prices of stronger drinks might act as a partial deterrent to over-consumption. However, for the last 12 years national fiscal policies have been determined by a few people in government who seem to have no sympathy for the English pub culture and heritage but who are more influenced by the likes of distillers and licensed grocers. The latter, and especially

the big supermarkets, continue to sell spirits so cheaply as to fundamentally undermine any national alcohol harm reduction strategy.

From this perspective, CAMRA has consistently opposed the Chancellor's beer duty 'escalator' that has the obvious effect of making responsible drinking increasingly more expensive than irresponsible drinking. Session beer in London pubs ought to be proportionately much cheaper than it is now.

We need to keep campaigning, in order to continue to be able to afford to drink responsibly. And we need to drink responsibly, in order to campaign successfully. Look at it either way, the local pub is the answer.

The London Drinker team makes no apologies for wishing you all a Merry Christmas. Save on the heating and lighting at home, drink safely in your local and don't drive.

Geoff Strawbridge



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Super-rebuff

Disappointingly, CAMRA's first-ever use of its super-complainant power was rejected by the Office of Fair Trading (OFT) who said it had *"not found evidence that supply ties are resulting in competition problems that are having an adverse impact on consumers"*. CAMRA is not accepting this however and wants Ministers to stand up for consumers and pub landlords by overturning the OFT decision and referring the issue to the Competition Commission for market investigation. A spokesman said: *"CAMRA expressed its concerns that the OFT decision was based on insufficient reasoning and lacked detailed analysis. The OFT additionally appears to have misdirected itself as to what constitutes 'reasonable grounds' to make a referral to the Competition Commission and also*

appears to have failed to take reasonable steps to properly inform itself as to the nature of the UK pub market."

The OFT's decision has not been taken lightly either by the House of Commons Business, Innovation and Skills Committee (BISC), the successor to the Business and Enterprise Committee. Its chairman, Peter Luff, said that *"pubcos are emphatically not off the hook"* – although pubco share values predictably rose on the news. The Committee will question trade chiefs again in person on 8 December.

Some progress has been made with the British Beer and Pub Association's new code of practice on leases and tenancies due to take effect from 1 January and moves by the RICS (the Chartered Surveyors) to make the rent-setting process more transparent, along with the formation of the Inde-

pendent Pub Confederation (IPC) arising from the mediation process. Let us hope that this will not all be wasted. Simon Clarke's editorial (page 3) spells out the effects of unfair beer ties on consumers and urges us all to demonstrate our support for a full and proper investigation by the Competition Commission.

Law and order

Some two weeks after they were promised by Gordon Brown, it was reported in the *Times* that Home Secretary Alan Johnson has quietly dropped a plan to give new powers to councils to close down bars in areas blighted by binge drinking. Although the Home Office denied any watering down, it is reported that other 'new' powers not now being included in the Policing and Crime Bill include the right to outlaw happy hours, ban glass containers at peak hours

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and insist only over-21s are served in particular premises. Councils will however still be given the ability to initiate licensing reviews to meet the spirit of Mr Brown's pledge. This was welcomed by the Local Government Association. One prominent South West London licensee commented that councils, of course, already have the powers they need to deal with all of this – but just don't tell the Daily Mail though!

Now consider the comments made on the annual statistics relating to the Licensing Act 2003 by DCMS Minister Gerry Sutcliffe. He said: *"I am pleased to see that the tough enforcement powers that currently exist within the Licensing Act are being used. More residents, environmental health and police officers are raising objections about problem premises in their areas – completed reviews of licences are up 10 per cent on last year, and in 96 per cent of cases some action was taken. Over 300 licences were revoked or suspended, 190 had their operating hours changed and 740 had conditions placed on their licence."*

The statistics also show that hotels and supermarkets still make up the vast majority of the still small number of 24 hour licences held." Mixed messages here or what?

Following a judicial review in the High Court, it has been decided that organisations such as Pubwatch do have the right to ban individuals from their venues without question. The ruling arose from an action started by an individual from Haverhill, Suffolk who was banned from Pubwatch-member venues in the town. Judge Mackie upheld that licensed venues have unrestricted rights to exclude anyone from their premises, even those who may be recommended to be banned from other venues. There still however remains an issue over any refusals of service believed to be on a 'hate' basis.

Apologies but I have not completed my promised item on the

developments in Scotland but this gives you a flavour of what is behind them, as reported in the Scottish Sun. According to Pat Shearer, President of the Association of Chief Police Officers in Scotland, television soap operas are to blame for teenagers' binge-drinking. East Enders, Coronation Street and Emmerdale have too many scenes in pubs, He said: "It's little wonder we are the way we are. You sit down in front of the television and every evening you're effectively in a pub".

Here I must add the comment by my great hero, Barry Cryer, that he thought that binge was where Sean Connery put his rubbish...

Crystal ball gazing

CAMRA is strictly a non-party political organisation but, with a general election due, it is important that we keep an eye on what the various parties are saying that will affect us drinkers, irrespective of which way we may vote individually.

So, did we get any clues from the political party conferences as to what is to come? Promisingly, one of the 'fringe' events at the Conservative Party conference was a pub quiz in aid of the Save the Great British Pub campaign. The quizmaster was none other than the Chairman of the Conservative party, Eric Pickles, who said, *"It's an important campaign because for a lot of communities, the pub is about the only thing that's left holding them together"*. That sounds encouraging but according to the *Publican*, Shadow Home Secretary, Chris Grayling, has promised that the Tories would give councils the power to force pubs with late-night licences to pay more for the privilege, as part of major plans to 'tear up' Labour's licensing regime.

Just by way of context, the press release from the statistics reminds us all of the four statutory objectives of the 2003

Licensing Act: the prevention of crime and disorder; public safety; the prevention of public nuisance; and the protection of children from harm.

Glasses

According to a report in the *Times*, the government is to introduce a new imperial glass size measuring two thirds of a pint. This is in line with existing legislation that requires beer and cider to be sold in multiples of a third of a pint but given the effort made 'saving' the pint, why do it? Perhaps they are looking to make something like the 330ml of the standard soft-drink a default size?

Meanwhile, in Blackpool, where a lot seems to happen around the licensing trade, the police are offering pubs and clubs a deal on polycarbonate glasses. In return for signing a 'memorandum of understanding', agreeing to use polycarbonates at certain times, – for wine and spirits as well as beer – the police will part-fund the cost. The police have obtained their funding from the government. It is presented as a voluntary move but one licensee claimed that he had been told that the police had made it clear that if he had a 'glassing' incident, they would seek a licence review and the council would then make the full-time use of polycarbonates a requirement. The *Morning Advertiser's* legal advice was that it does not form part of the licensing laws and is not a legal agreement.

The plastics industry has responded to the British Beer and Pub Association's doubts over polycarbonate glasses, saying that thanks to constantly evolving technology, it is *"completely feasible to supply plastic containers that last longer than glass, are dishwasher-safe, give no taint from the plastic into drinks and weigh and look like glass"*. Fine but it isn't glass, is it?

Scottish & Newcastle UK are leading the way with putting alcohol unit information on their

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glassware. They plan to start with Foster's pint glasses and some 1.8 million will be supplied to the trade by March 2010, at a cost of £2 million.

It's a Cracker

Carlsberg UK have announced a new Tetley beer, a limited edition Christmas ale called Northern Cracker. The 4.3% abv beer is described by the company as "a distinctive, dark Christmas ale with a rich nutty and vanilla character, balanced by a hoppy aftertaste provided by the English Northdown hops used, perfectly embodying Christmas in a pint glass".

The press release goes on to praise the Tetley's brewing staff and explains that this is "the first piece of news in a major campaign for the Tetley's brand to be unveiled over the coming months, as Carlsberg UK continues to support and invest in this vital part of its industry-leading beer portfolio". It goes on to quote Paul Davies,

Head of Brands at Carlsberg UK as saying, "Tetley's is a jewel in the Carlsberg crown, and we are very excited by the launch of this seasonal ale. We think Northern Cracker is going to be great news for our customers."

I think that what most customers would regard as great news is an announcement that the plan to end brewing at Leeds and shift it to their lager factory at Northampton had been shelved. I can do no better than quote from our editor Geoff Strawbridge's reply to the press release: - "At the core of the value of the Tetley's brand is Tetley's brewery in Leeds, and so I trust that the main plank of the 'major campaign for the Tetley's brand' will be a reassurance to Tetley's drinkers, Tetley's staff, proud Yorkshiremen and the world at large that Carlsberg no longer intend to close that brewery." We can but hope but, in the meantime, sign the petition.

Around the trade

Newcastle Brown is on the move again. Scottish & Newcastle UK are closing the former Federation Brewery at Dunston, Gateshead with the loss of 63 jobs and moving production to the John Smith's operation at Tadcaster. Apparently, Dunston is only running at 60% capacity and sales of Newcastle Brown are falling.

The brand lost its EU special 'Protected Geographical Indication' status when it moved across the Tyne and all I can say is that if you are going to drink bottled brown ale from Tadcaster, try the other Smiths, Sam, and forget itinerant 'national' brands.

In his *Morning Advertiser* article on the subject, Roger Protz suggested that we should rename the company NSNN - 'Neither Scottish Nor Newcastle'.

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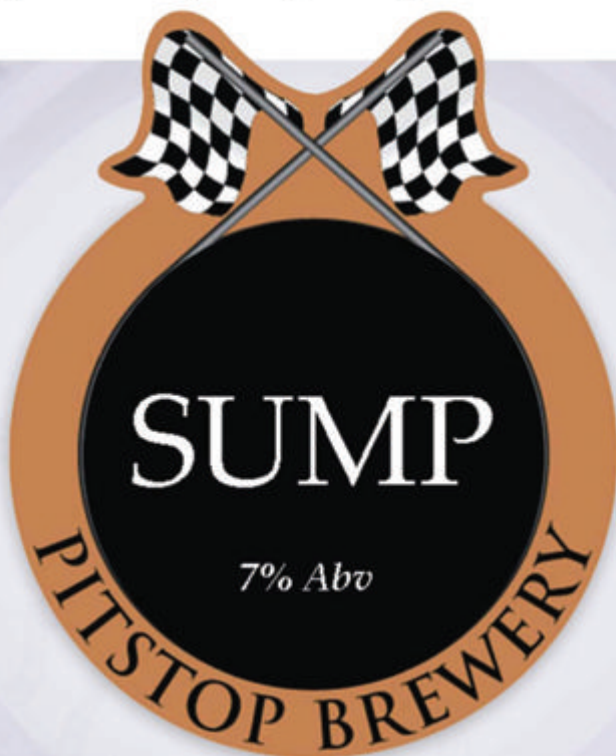
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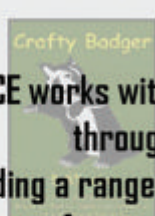
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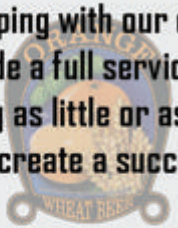


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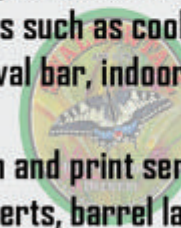
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joint venture with Travelodge. The first site, in Wincanton, Somerset, will open early next year, next door to one of Marston's pubs. In Kent however, a Marstons new-build project in Sittingbourne has been delayed because the site has revealed 229 Saxon graves and associated precious artefacts which may take a year to recover.

Shepherd Neame pubs are doing well in London but not in their home area, leading to a fall of nearly 25% in operating profit to £6.9 million. The fall was attributed to higher raw material prices and a fall off of 10% in sales in their 'bottom-end tenanted' pubs, although turnover rose 7.6% with beer volumes up 6.3%. 35 pubs have been identified for disposal. Sales of bottled beers were up however, with SN having to outsource some bottling work. Falling sales in pubs and increasing sales in supermarkets are not good news for the real ale market

generally.

It's an ill wind...The London Town pub company is creating new jobs by recruiting caretakers and concierges to look after those of its pubs which it has not yet been able to reopen or whose future has yet to be decided.

After being forced to write down the value of its estate, the Globe Pub Company has reported losses for the first quarter of more than £200 million. Continued poor trading did not help either.

Regent Inns, the Walkabout and Jongleurs operator, is the latest pub company to restructure by means of a so-called 'pre-package administration'. According to the *Times*, this came about after the landlords of 15 loss-making outlets refused to reduce rents. It has however saved some 1,800 jobs across 60 outlets. Nearly 200 jobs will be lost however with the closure of their nine worst-performing outlets and 12

sites will revert to Punch Taverns. The company's bankers agreed to write off 40% of its £80 million debt in return for a controlling stake in the revamped company.

Despite announcing losses of £405.7 million, Punch are buying back the remainder of their convertible bonds a year early. This will leave the company with only long-term debt to manage. The main contributor to the loss was a revaluation of its estate downwards by £663 million. This is – promisingly – on the basis of valuing pubs as businesses rather than as properties and still leaves the 7,600 pub estate valued at £5.4 billion. Trading profit fell but was still some £161 million.

News from Fuller's

Fuller's Pub of the Year award, the Griffin Trophy, has gone to the Good Beer Guide listed Victoria in Strathearn Place, W2. Our congratulations go to managers Chris Cochran and Helen

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Wilson accordingly who as well as having the trophy for a year, receive a £3,000 holiday voucher, £500 to share with their staff and a commemorative plaque. The pub won the award previously in 2007.



Fuller's press release explains that the Griffin Trophy is awarded to the Fuller's pub that is judged to deliver the highest standards in every aspect of its business and is the greatest accolade that can be bestowed upon a Fuller's pub. The overall winner is selected from the winners of the three main categories, Best City Pub, Best Country/Village Pub and Best Town/Local Pub.

Meanwhile, the Red Lion on Barnes Common has won the Fuller's Master Cellarman of the Year award – coincidentally for the second time in three years, having also received it in 2007.

Fuller's have stepped in to brighten up the flight home from Afghanistan for returning troops by donating 1,920 cans of London Pride to the 'Beer for the Boys' campaign. 'Beer for the Boys' is the brainchild of Wing Commander Steve Chadwick, Officer Commanding 216 Squadron, based at RAF Brize Norton in Oxfordshire: *"The principle behind 'Beer for the Boys' is that a single can of cold beer thrust into the hand of a soldier once they are safely away from the ground and out of harm's way marks the point at which he knows he is going home after six months of fighting. It*

is just a token, but an important one."



No disrespect but a single can? Don't they deserve a bit more than that? Good job Fuller's are not sponsoring the Australian cricket team!

Fuller's picked up a record eight medals for their bottled beers at this year's International Beer Challenge (IBC) competition, more than any other UK brewer. The IBC is judged by more than 30 industry experts, who blind taste 300 beers before awarding gold, silver and bronze medals. There was a Gold Medal – appropriately – for Golden Pride and medals for Discovery, ESB, London Porter, Gales HSB, London Pride, 1845 and Organic Honey Dew.

Wandsworth latest

The top-end property developers Minerva report that prime residential property prices increased 4% in the first quarter of the currently financial year. This means that they are pressing ahead with their development of the old Ram Brewery site in Wandsworth. The plan, currently subject to government scrutiny, will feature 1,000 apartments plus 200,000 square feet of retail, restaurant and office space.

Pub news

On the subject of long-awaited developments, local residents and councillors have asked the owners of Crocker's Folly in Maida Vale to consider restoring the building to its former glory, but as a hotel and restaurant rather than as a pub. The building has stood empty

now for seven years. The owners have yet to respond but are understood to be in discussion with property consultants as to the building's future.

Congratulations to Martin Few and Gill Gibson at the Land of Liberty, Peace and Plenty who have reached the landmark of their 1,000th different draught beer since they took over in January 2005.

To mark the occasion, Heronsgate Pale Ale was brewed specially by the Red Squirrel brewery. To add that particular home note, the beer was dry-hopped with Fuggles hops collected from the pub garden. A limited quantity of it was bottled.

Shepherd Neame have completed a £150,000 refurbishment of the Westminster Arms, the pub close to the Houses of Parliament that they acquired recently.



It has received a complete external redecoration, including new signage and a new awning to improve the frontage. The main bar on the ground floor has been redecorated but the ornate, original oak bar has been retained.

Westminster City Council has been asked to revoke the licence of the Punch Bowl in Mayfair, partly owned by Guy Ritchie and frequently visited by various celebrities, by two complainants alleging a 'severe downward spiral in quality of life' due to 'intolerable noise'. The Council should

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not be hoodwinked. Reportedly one complainant is an ex-pat Canadian based in Monaco and allowed in the UK for 90 days a year, but using the Citizens Advice Bureau, at taxpayers' expense, to get the pub's licence revoked; the other a known phonophobe with form in Hampstead, where his home backed on to tennis courts and he objected to their clubhouse licence, again because of noise.

On a recent evening visit, CAMRA's London Regional Director, Kimberly Martin observed *"not a den of sin and corruption, but a neighbourhood local where ordinary people had gathered for a drink after work. This is a local amenity, just the sort of place we are campaigning, in the name of responsible drinking, to keep open."*

The owners are adamantly in favour of traditional British pubs; 18 months ago, they rescued the Punch Bowl from being turned into a sushi restaurant. They have the support of the local priest and headmaster in opposing the complainants' mischief.

Bright Sparks on the beer front

Marks and Spencer, Britain's best loved retailer, (says their press release) are launching a new range of 30 bottled beers and ciders this autumn. Quoting CAMRA, M&S say that 50% of UK adults have tried and enjoyed Britain's national drink in comparison to just 35% in 2008 and out of these, 64% of them have enjoyed drinking the ale brewed in their local area. Consequently M&S have decided to focus on quality local ales from regional breweries in line with their 'Back

British' campaign. As well as beers from the UK, from the Cairngorms to Cornwall, the range will include such delights as Breton Cider and Belgian Cherry Wheat Beer.

Sports news

Whether you like it or not, there will be a football World Cup next year. Think on these numbers: last time around in 2006, sales of alcohol increased 36%, with something like £285 million being spent on beer. May be most of it was on lager but anything that gives the pub trade a boost can only be good. It will however be interesting to see what happens to suggestions that supermarkets should curtail cheap offers when an opportunity like this presents itself...

Hull City and ex-Fulham footballer Jimmy Bullard has bought a pub in Crayford, Kent from Punch Taverns. Handy for the dog track, the One Bell will be refurbished and then run by Mr Bullard's father, Jimmy senior.

Marstons have brought out a commemorative beer to celebrate England's winning of the Ashes. Available in bottles, Victorious Bitter, 3.6% ABV, is described as having a fresh, light citrus flavour with a hint of Cascade hops. The Australian team are sponsored by Victoria Bitter but I am sure that the name is just a coincidence. After all, we Brits wouldn't gloat, would we?

Beer on the radio

There was a very good edition of Radio Four's Food Programme on 4 October about hops. Roger Protz was his usual erudite and informative self but I could not help noticing that he

was introduced as the editor of the Good Beer Guide without CAMRA getting a mention. It was not to do with trade names because S&N, Meantime and Brewdog all got mentions. In fact, Martin Dickie from Brewdog participated and both he and Roger Protz got in some valuable digs against the anti-beer lobby.

Tax break

The VAT concession from 17.5% to 15% ends on 31 December. Her Majesty's Revenue and Customs have however kindly agreed that all retail businesses, in particular, pubs, clubs and restaurants that trade past midnight on New Year's Eve will be allowed to continue charging 15% on their sales until the end of that session or until 6am, whichever is the earlier. Fine, because I am sure that everyone fully intended to reprogramme their electronic tills whilst their customers were singing *Auld Lang Syne*...

And finally...

To complement the beer range mentioned above, Marks & Spencer have launched a range of alcohol-free drinks. I mention these here because this is, apparently, a new concept. 'Soft Brew' is, to quote: *"a beverage traditionally brewed using English hops and malt, yet completely alcohol free – a soft drink born in a brewery!"* They come in three flavours: Citrus, Apple and Blackcurrant, at £3.99 for a pack of four.

Enjoy your Christmas holiday and may 2010 be all that you want it to be.

Tony Hedger

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Twickenham tweaks it up!

It's been a few years since CAMRA's London Tasting Panel visited Twickenham Fine Ales and so, on Halloween, the team popped down to say hello to Steve Brown and brewer, Tom Madeiros, to see how the brewery had progressed and to taste their four regular beers for the 2011 Good Beer Guide beer descriptions.

It was a delight to see how this small brewery was developing. Currently they cannot brew enough to keep up with demand, as evidenced by Tom in full flow of brewing when we arrived. Their demand has gone up threefold and they are rationing their beers to their regular stockists. Needless to say, they are not distributing their beers through wholesalers but their beers are present in local Wetherspoon's from time to time and delivered direct. This approach has enabled the brewery to keep the number of firkins they need down and to control the quality of their outlets.

The good news is they are taking the building next door so that they will be able to introduce another fermenter. This will allow the brewery to increase brewing from five to seven times a fortnight. If demand continues to increase at the current rate, Steve believes that they will need to grow again within a few years.

Like most breweries, Twickenham do a number of seasonal beers. Their 4.5% ABV Winter Cheer, introduced last year, is available now and will be brewed until February. It is a dark beer with coriander seeds and juniper berries. On the day of our visit we concentrated on their regular beers and it was obvious why the brewery is doing well.

Sundancer, 3.7% ABV. Wheat, Maris Otter and Amber malts; Pioneer, Cascade and Brambling Cross hops. A dark gold beer with citrus fruit on palate that lingers into the aftertaste. Bitterness grows on drinking. The aroma has a little perfumed hop.

Grandstand, 3.8% ABV. A classic, traditional brown bitter, well balanced with citrus hops blending with the malt leading to a slight dry finish. Some sulphur on the nose.

Original, 4.2% ABV. Roasted Barley, Caramalt, Maris Otter and Crystal malts; Pioneer, Mount Hood and Brambling Cross hops. A fruity best bitter with a smooth mouthfeel. The beer has both a citrus and sweet malt character throughout. The aroma has a trace of blackcurrant.

Naked Ladies, 4.4% ABV. Wheat, Pale and Crystal malts; Pioneer, Styrian Goldings, Chinook and Centennial hops. Pink grapefruit on nose, palate and aftertaste; well balanced with some hoppy bitterness and a little caramel toffee. Smooth mouthfeel and a dry finish. Amber in colour.



Their website gives details of the various awards that they have won; see www.twickenham-fine-ales.co.uk for more information. If you would like to taste the beers for yourself, you can try the nearby King's Arms in Albion Road (TW2 6QJ) where we sampled some of them, or look out for them in pubs and clubs in West and South-West London, the surrounding counties and indeed now a few outlets in Central London.

Christine Cryne

Brewing in Hampstead

Keen readers of the LocAle beer mat will have noticed the name McLaughlins and wondered where they might drink a drop of that. Well no more can assiduous tickers put a mark against that name because owner Jasper Cuppaidge has gone and rung some changes. But let's step back: first the location – up in Hampstead – is to be found at the Horseshoe at 28 Heath Street, a former Wetherspoon outlet, which for a few years has had a micro brewing plant down in the basement. Earlier this year, new kit was installed and Jasper subsequently changed the name to Camden Town Brewery.

On a recent visit, CAMRA members found two

house-brewed ales on handpump: Summer at 4.0% and Spring at 4.3%, together with Meantime London Pale Ale on gravity. Downstairs a best bitter was fermenting away. Jasper is also looking into the possibility of expanding the operation into new premises so it may be that the beers get to be seen more around London. But, for the moment, you'll have to get up to Hampstead where there are plenty of other pubs to interest the real ale drinker, including three Good Beer Guide entries. Please note that the fourth, the Old White Bear, closed in October, pending as yet unknown changes, and so its Good Beer Guide entry has been deleted.

John Cryne

pig's Ear



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The LocAle National

And they're off...

I am in two minds as to whether pubs should run beer festivals. Is it really what a good pub should be about? A pub such as mine, the Trafalgar in Merton, SW19 serves well over 200 different beers each year. More than enough variety one would think. For those who wish to spend a day sampling a huge variety of ales CAMRA runs many splendid festivals.

A very good customer of mine told me he rarely goes to pub festivals because you never get to see the pub as it should be. He gets his variety by hopping on the bus and visiting a wide range of pubs and witnessing them in their 'natural' state.

That said, a festival is a great marketing tool for a pub – albeit a risky one, financially, for the small independent operator.

Fence One

Having decided to go ahead with a festival in October there were many crucial decisions to take. Festivals are disruptive and expensive. In trying to attract large numbers of people in to try a range of beers there is the real likelihood of leaving our regular customers feeling somewhat disenfranchised.

Becher's Brook

The biggest hurdle: given the costs involved, should

we charge people to attend. Certainly it is normal practice at 'stand alone' festivals and, in principle, I don't see why pubs shouldn't do the same. Strangely many who accept this as the norm at CAMRA festivals object to the idea at a festival in a pub. The point was made to me that charging was unfair on people who wanted to just pop in for a half. This however applies at GBBF and other such festivals. The reality is that the organiser of a festival doesn't want you to pop in for *just* a half. Why not just put the costs on the beer? Well, the danger there is that we appear to be more expensive than is usually the case and price can be a sensitive issue. Some say pubs shouldn't charge, as it is unfair on regulars – Again, regulars can feel pushed out during festivals anyway; we're damned if we do and damned if we don't!

Fence Three

Having decided not to charge an entrance fee, some thought needed to be given to how many and what beers we should have. I have a rough idea of how much I am likely to sell. On previous occasions, being wary of running out too soon (something that really annoys me as a customer), I have advertised a two day festival. In October I bit the bullet and went for three days, adjusting my estimate of casks

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required accordingly.

Fence Four

Should there be a theme or should we just go for as wide and eclectic selection as we can manage? I had in the past themed my festivals without ever being convinced that it really worked. On this occasion I decided that we wouldn't have a theme, just great beer from around the country...

The Canal Turn

The Lady may not have been for turning, but *she* didn't have to contend with Karen. Karen asked the question "How do we usually market the Traf?" The answer is in the strap line on all of our ads... A traditional 'Local'. "So, why not a festival based on local beers – using CAMRA's marketing to give us a push". Of course, I had been waiting to see who would be the first to think of this idea!

The Water Jump

I loved the idea. It seemed right to showcase what the area has to offer. I got on the internet and TOM TOM straight away and started to establish which breweries were within 30 miles (shortest driving route) of the Traf. We finally decided on beers from ten of them. This did not include any from *#*#*#* brewery, whose owner told me that he had too many casks outside that he couldn't be bothered to clean and that "Nah! I don't think I'll supply you with any of my beer". Perhaps just as well...

Fence Seven

Having ordered the beer we had to decide where to put it. In the past we stillaged it outside in our yard and issued tokens. Too complicated. I decided to stillage the beer inside. Doing this meant we had all of the beer in one place and were able to accept cash. Another benefit was the amount of space it released. The Traf is a very small pub and space is at a premium. With a certain amount of jiggery-pokery we were able to increase the amount of available space in the yard by over a hundred percent. Over the course of the festival we finally got the heating right as well!

The Final Straight

Our decision to restrict our choice of beers to local breweries came too late for my usual Drinker Ad, so word of mouth was our main weapon in promoting it. I was very pleased with the reaction of most people and it began to feel as if we'd done the right thing. Both Karen and I believe it is important to support local independent businesses where possible. When small shops are replaced by supermarkets and real pubs and breweries are replaced by cloned pubs and super breweries, we all lose a little of our soul and much of our choice. Let's not let that happen.

The Winning Post

It all went very well. We ran out of festival beer at 9.40pm on the final day, but had a good choice until

not long before that (plus our usual six on the bar). These occasions are always a steep learning curve. We learnt that we should have covered the carpet under the beer stillage. We learnt that we didn't have enough heaters in the yard. We learnt that people enjoy and support beer from local breweries and we learnt that people think that Dark Star is within 30 miles of the Traf! The good news is that I won the staff sweepstake... I correctly predicted that we would be asked for Hophead 3243 times. My prize? – A pint of Ascot Anastasia's Imperial Stout, the beer of the festival.

© David Norman, November 2009

WALLINGTON 2009

Croydon & Sutton branch are pleased to report another successful festival in October. The organisers would like to thank all who attended, either as customers or staff (or in some cases both)!

The beer range again came from breweries in the south east of England, the maximum distance from the festival being 74 miles, and 34 beers came from within 30 miles of the hall.

Beer of the Festival was Ascot Alley Cat. Double Vision Perry won the Cider/perry award.

Dave Lands

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THE OLD MONK EXCHANGE, Strutton Ground (see ad page 7)

Take the new Scotland Yard exit from St James's Park tube and cross Victoria Street at the lights. The tiny Monk entrance is early on the right and down a flight of stairs (draymen deliveries must be a nightmare!) but, after descending, one is struck by the sheer size of the place. Their publicity suggests *"We're bigger down below than you'd think"* - a tee-shirt slogan if ever there was one! Comfortably seating 150, the layout cleverly disguises the vastness. The pillars, wooden floor and furniture plus bare brickwork create a traditional feel whilst the six cosy alcoves to the right provide almost as much of a focal point as the bar area itself where I



met mine host Gerry Martin, a man of many a dry quip. He's been in the trade since 1979, when he was bar manager at the very first Wetherspoon's pub in Muswell Hill.

"Running Pubs is a family trait" understates Mr Martin, whose cv also includes stints at the Chef & Brewer and Taylor Walker chains. He's been his own man for fifteen years, and the Monk, in its current guise, celebrates 5 years on 5 December. But on to the beer and over to Gerry: *"We've always got Greene King IPA and Abbot on the go, together with two guest ales. Today it's Sambrook's 3.8% Wandle and Bath Ales 4.5% Barnstormer - going a storm that one is! And we've got Black Rat in the cellar"* he continues, referring to the esteemed Moles 6% cider. *"My customers have been plaguing me for it. It's got a bubonic aftertaste."* Enough, enough I cry. Black Rat is supplemented by Thatcher's 4.9% Heritage cider.

Coming soon is the full Meantime range of exotic tasting bottle-conditioned beers. Additionally there's a wide wine choice served on a 'taste-first' basis, together with an array of malt whiskies. Gerry sees his lunch menu as the key to the future. *"It's all fresh and prepared by our great New Zealander chef John Watt. There's a wide choice and the prices are reasonable for this area and we're*

now taking Christmas bookings. Also, the alcoves can be hired for private functions."

One down, two to go. Bidding farewell, I trotted up Strutton Ground, passing through the pavement market, and looked for my next port of call, up on the left.

THE SPEAKER, Great Peter Street (see ad page 19)



This little gem is by far the most traditional and well established of the three chosen venues. Dennis Reed, the landlord opened doors early for me. *"I recognized the hat,"* he drily observed. Dennis is blessed with a rather droll, waspish wit and is very much your 'hands-on' kind of host despite the pub being one of the Enterprise chain. 57 'and a half' in January and Norfolk born and bred, he's been at the helm for eight years, having previously served time with Greene King and, before 'the

Speak' run Poland Street's King's Arms.

On the outside, dark green wood and little windows; inside is wood-panelled, all political caricature prints and a fresh rose for every table. Like the Monk and due to its proximity to Westminster, the pub is a popular haunt for MPs and such. A glass cabinet houses the many 'excellence' beer awards Dennis has won over the years- and that is a major reason for the pub's success and popularity. A real ale devotee, Dennis has succeeded by running guest beers linked to various historic, amusing and seasonal themes. In late October there were 'Beers you wouldn't ask your grandmother to order' featuring the likes of Triple Screw, Village Bike and Great Cock-Up Porter. More of an on-going event than a festival, the regular Young's and Spitfire pumps are supplemented by two ever-changing guests and, goodness me, they change constantly. During May alone regulars tasted no fewer than 64 different milds. So here again, you can always choose from four handpumps. That day for example, I sampled

Peter Tonge's Pub Profiles

Empire's 5% IPA and Potton's 3.6% Shannon IPA. The IPAs were there to celebrate St Luke's Day (the Patron Saint of brewers).

There's no slouching on the food stakes either. Although Dennis is a chef himself, day-to-day cooking is handled by trusty cook Jackie and, during Dennis's 3-5pm siesta (he's an early riser) Dave the head barman and cellarman completes the personnel. And of the future in these troubled times? *"We'll hold our own. Real ale accounts for well over 50% of our bar sales and as you're aware that's the buzzword for smaller pubs surviving."*

Look out for the themed events or, better still, move to St James's and pop in every day for an ever-changing real ale selection. Be like our esteemed Members of Parliament and get yourself a second home near their day job! Meanwhile I've got another pub to visit just up Artillery Row and along Vauxhall Bridge Road.

THE CASK PUB & KITCHEN, Charlwood Street, Pimlico (see ad inside back cover)

And now for something completely different! Do not be put off by the Cask's uninspiring exterior and location. And those of you who know the area and remember the 'Pimlico Tram', clear your minds and think again!

Owing to its previous reputation, I reckon Martin must be the bravest of our day's three hosts, no question, and this particular 'phoenix from the ashes' real ale haven is a true testament to his love of beer and sense of style. It is surprisingly light and airy within. At the bar were no fewer than five real ales; guests change constantly, often several times a day. There's always a Dark Star offering and my

venue. Plenty of choice plus a good selection of quality continental beers and food would be important too! *All the things the Tram was not, in fact."* And how was he finding it? *"Well, I had my work cut out at the beginning, in particular convincing Westminster Council this was a great idea! We're slowly building on our new firm foundations. I have simple rules: I don't serve anyone likely to infringe on other people's enjoyment, nor anyone who's drunk!"* Glad I passed the test, this being my third pub in as many half hours!

The Cask has a new and adventurous menu and certainly the crowd opposite me was tucking in and obviously enjoying it. There's a £5 lunchtime menu, e.g. chilli con carne, Cumberland sausages and mash, with other bar food from sandwiches to a Mediterranean platter and fish and chips, and a dinner menu averaging around £12 such as Scottish Angus rib-eye steak, chicken fillet stuffed with buffalo mozzarella or pan fried sea bass with all the trimmings. All of which is one heck of a change from the bad old days. The very best of luck to you, Martin; the Tram is dead: long live the Cask.

That's it then, three vastly contrasting pubs and a choice of 13 real ales with which to conjure. Go on, take time off and go walkies yourself. Gerry, Dennis and Martin deserve your custom!

Peter Tonge



visit coincided with a display of Crouch Vale 5% Amarillo, Tryst 4.2% Carronade IPA, RCH 3.9% CPC Steam and Downton Tettngang Red (4.3%). If you fancy a bottle, there are over 40 German and 20 Belgian varieties on display.

Martin had fronted a run down Battersea pub. *"It was all hotel rooms, and TV sport-led."*

Martin himself has something of a vague and distracted air as he continued *"I wanted a small free house which I could transform into a real ale led*

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Raised from the dead: brewing in Horsham

Who would have thought that, when King and Barnes Brewery closed, Horsham would have ended up with three breweries and what better thing to do on a lovely day in September than to spend time pottering around the town visiting two of them. The successful bidders at CAMRA's Games and Collectables Auctions at the Great British Beer Festival did just that, starting the day at what is now the largest brewer in Horsham, Hepworth's. With most of them coming from Greater London, their trip was an easy one.

Andy Hepworth was once the head brewer at the now defunct family brewer of King and Barnes and started Hepworth's with three others who also worked at K&B. Andy commented, *"I had no intention of starting a brewery as it was too much like hard work and this had certainly proved to be true"*. The problem was that all four founders were brewers and engineers, not a sales or marketing person amongst them. So they thought about what King and Barnes had been good at, which, they considered, was working for others. They decided that bottle-conditioned beer, and lagers, where there was not the same amount of competition, was the way to go. The investment though was not exactly small as anyone who has purchased a bottling line will know.

Hepworth's bottles for a variety of small brewers with a whole range of beers; many are well known names such as Ridgeway and this year's Champion Bottled Beer of Britain, Titanic Stout. Hepworth's will also do production for some larger brewers, including some experimental brews using their 18 gallon trial plant. The flexibility is the brewery's *raison d'être* and presents itself in small runs (once the demand gets too big, they hand it over to someone else) and a whole range of bottle sizes from 250ml to 750ml, all with a clear label. Andy commented that the label costs as much as the beer ingredients but that the tax was eight times this!

Some of the brewers bring their beer in; others Hepworth's brew for, which leads to a whole range of interesting ingredients being stored. But that variety also means that they need different water for different brews. The brewery uses Thames Water put through carbon filters and then adds gypsum for the beers that need hard water.

They sterile fill at zero degrees and suck the air out of the bottles so they do not need antioxidants. The bottle-conditioned beer is micro-filtered and then reseeded. Normal filtering takes out the bitterness, colour and head retention and Andy believes that this is the reason why the marketing people promoted people to drink out of the bottle! The introduction of micro-filtering, instead of pas-

teurisation, for non bottle-conditioned beers is probably the biggest reason for the improvement in flavour of these non-real ales.



Hepworth's contract brewing business has been going well, with all brewing customers having to book in slots well in advance. As a result, earlier this year, Andy and the team started considering whether they wanted to continue to brew their own beers but, since then, their sales have increased by a staggering 25%. Needless to say Hepworth branded beers will continue!

Hepworth's own beers are mostly brewed using locally sourced ingredients and the spent ingredients are used locally. The hops are used for fertilisers for local gardens, the yeast goes to pig farms and the malt for cattle feed.

Andy put on a fine spread where the visitors stood in the sunshine enjoying the food and a selection of the Hepworth beers. This included their best seller, the organic lager, filling a local niche but the region is also keen on darker beers in winter and last year their Old Ale tripled in sales.

It was hard to tear the group away but another Horsham brewery was calling and after a short walk past the third brewery, King's, they arrived at Welton Brewery to be welcomed by the enthusiastic Ray Welton, his wife and mother-in-law.

Ray has an interesting pedigree, his granddad was a cider maker; his cider was called Tanglefoot. He remembers filling up the demijohns for people to take away and that it used to cost two shillings. Ray has been brewing for a number of years, starting his first brewery in Dorking in a milking parlour. He gave up for a while before returning when the progressive duty came in.

The plant he is using was originally in Hepworth's (Ray used to play rugby with Andy). But that isn't the only connection to King and Barnes; it was another King and Barnes Head Brewer that taught him to brew, Fred Martin.

Ray brews between three and five times a week, depending on demand. On an average week he and



his colleague Mike sell the beer on the other two days of the week. The second beer Ray brewed is now his best seller, 'Old Cocky', a dark gold bitter using British hops. His 'Pride and Joy', at only 2.8% ABV, appeared at this year's Great British Beer Festival and was included in Roger Protz's '300 Beers to Try Before You Die'. Ray explained that it is the hardest beer for him to brew and he won't sell it to everyone who asks for it. He ensures that anyone taking it understands real ale and has the turnover to cope with such a lightly alcoholic beer. The risk, he added, is too great as they blame the brewery if the beer goes off and this damages the Welton name.

The beers can be found throughout the southern Home Counties and in London. The Wetherspoon's in Victoria and Liverpool Street are regular stock-

ists. The biggest order he has had is for 250 firkins and, with only 1400 firkins, peaks in demand can cause a problem, particularly if one of his beers has been chosen for a Wetherspoon's Beer Festival. To overcome this, for large orders, Ray hires firkins from a company called E Cask, who will then collect them back from wholesalers; this reduces both a lot of hassle and how much money is tied up in casks.

The visitors were treated to a number of different beers and heard how Ray likes to keep his customers interested. He normally brews a number of different beers each month - a recent month featured silly names after publicans had been telling him that the names were getting too sensible! Ray believes in supporting his publicans and, by spending time talking to them, gains an understanding as to which beers will sell for them. He also provides them with point of sale material to support the sales.

It was obvious that Ray loves what he is doing. His brewing philosophy is captured by one quote: *"My idea of a good beer is one where you are thinking about the next pint before you finish the current one"*. Needless to say, the visitors drank to that.

If you fancy a great day out, look out for next year's brewery trip, places for which will be auctioned at the 2010 GBBF.

Christine Cryne

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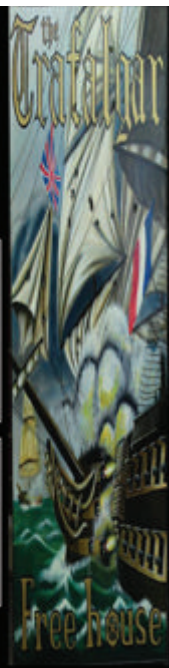
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BRODIE'S JAMAICA STOUT

Undeterred by the majority of the tube network being closed for track improvements, a select group of West Middlesex members, joined by our friend and cider bar manager Mick Lewis, travelled to the William IV pub in Leyton on Saturday 10 October.

This year's Ealing beer festival, held for the second time in Walpole Park, was a roaring success with record attendance figures and record sales. Supporters of the LocAle scheme will be pleased to hear that, notwithstanding there being a great range of real ales from all four corners of the UK on offer during the festival, the Gold and Silver medal winning beers, as judged by our customers, were Fuller's Vintage Ale and Brodie's Jamaica Stout respectively.

All present were most impressed by the pub, which boasts some superb brewery mirrors and the range of excellent Brodie's beers all priced at a more than reasonable £1.99 a pint. Unfortunately Graham Harrison, our inspirational and indefatigable festival organiser, could not be present but, as the photograph shows, our Branch Chair, David Bender, stepped up to the mark and presented the certificate to Lizzie Brodie and her



baby daughter. Many thanks to Lizzie and the friendly bar staff for their kind hospitality.

The 'icing on the cake' of a great day out was a visit to the much-heralded Leyton Orient Supporters Club. Given the range and quality of the ales on offer it is easy to understand how this fine establishment was voted CAMRA's national club of the year in 2008.

John Bush



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The Crown, Twickenham. The letter that appeared in the October/November issue, whilst correct in its factual reporting, had not been intended for publication as such. The Editor has conveyed his apologies to Ms Scrimshaw.

Dear Editor

Your editorial and News round-up in the Oct/Nov issue encouraged me to put these thoughts in writing.

In a few idle moments a couple of months ago I reflected on the effect the pubcos' pursuit of shareholder enrichment has had on us drinkers.

They were enthusiastic disciples of the 'efficient capital structure' gospel pedalled by the investment banks in the early and mid 2000s. To you and me that meant they borrowed huge sums, not to grow organically and invest in their businesses but to buy other pubcos and to make huge payments to their shareholders. Giles Thorley at Punch, a banker turned pubco CEO, exemplified this approach.

The result of all this 'corporate activity' has been to land the pubcos with massive borrowings, the cost of which we customers are having to bear. I looked at Punch, Enterprise, Greene King, Marstons and Mitchells & Butler that obviously account for a large slice of the industry and calculated their interest payments alone (and most people believe that, in addition to paying interest, borrowing has to be repaid) needed 25p on the price of a pint to cover this cost. Pre-excite duty and VAT, that is a very significant element of costs and we all know the industry's approach to 'mark up' to arrive at retail price.

We can't magic away the massive borrowings of the pubcos, unfortunately, but we should all keep in mind how their financial adventures have landed us with higher prices.

Something else which I think speaks to the cartel nature of this industry: If Tesco decided to borrow several billions to pay out to their shareholders and sought to cover the cost involved by raising their prices, we would swiftly switch to Asda and Sainsburys. That we don't find competition acting in that way in the pub business tells us all we need to know.

Paul Birtwistle

Dear Editor

I thought that the editorial heading typo error in the penultimate *London Drinker* editorial, 'Tired & Emotive' instead of 'Tied & Emotive' was in fact also rather appropriate. For one I am sick and tired of the useless Office of Fair Trading (OFT) – that really is a misnomer if ever there was one. It was inevitable that the OFT would support the major pub companies and be totally blinkered again in their view of the beer tie as they had done so many

years before; it could hardly admit that it had been wrong then!

The greedy pubcos, national and regional brewers are completely destroying a tradition and the communities that have thrived for centuries on this country's unique pub culture. I don't want to be around when the citizens of this country become totally introverted and uncommunicative through enforced limitations of traditional public places of honest enjoyment – there really will be a far greater social problem then!

Tony Bell, London SW6

PS Excellent Halloween real ale festival at Le Gothique in Wandsworth – one of the most civilised.

Dear Editor

Good Beer Guide 2010

I simply want to say what a pity it is that the Roebuck on Richmond Hill has lost its place in the 2010 Good Beer Guide and would be interested to know exactly why. I can understand that there might be lack of space in the Guide, but why do we have entries for only two pubs in Richmond (Kingston gets four)?

And those entries are two of Richmond's many local Young's (seven or so?) pubs, worthy though the White Cross and the Shaftesbury Arms are, when what they both do is necessarily sell the Wells and Young's range and little else? The Roebuck represents a completely different type of pub: fantastic, ever changing range built around perfect London Pride and three guests; consistent quality; great and usually knowledgeable service with an incredibly dedicated cellarman; and incidentally a view to die for.

Even the prices are reasonable, especially for a pub that could undoubtedly charge a premium for its location and often transient tourist trade.

When the Roebuck got its listing in the GBG a few years ago I thought it indicated a more liberal and less conservative attitude to what made a GBG pub. Perhaps I was mistaken?

In the meantime, if you want to stumble upon everything from Bitter & Twisted to York Guzzler, you know where to look.

Peter Jackson

Dear Editor

I should like to respond to Brian Sheridan's excellent article about minimum unit pricing for alcohol in the Oct/Nov edition of *London Drinker*.

He said that the factor that determines whether drinkers drink at home or in the pub is the "absolute level of prices, taken in the context of individuals' disposable income". Of course this has to be a factor, but it goes a bit further than this. In my view it isn't just the absolute level that is important, but

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people's **perception** of the relative value of consuming the product at home as opposed to in a pub. While there would undoubtedly be some members of the £3,000 a week club who would not fuss about what they paid for their drinks in a pub or club, there are others who will not pay what they deem to be over the odds for something even if they can easily afford to do so.

If the minimum unit price is introduced (thus making drinking at home more expensive than before), different people will respond in different ways. Some will carry on doing what they've always done regardless; some will drink less as a result (potentially those who can't afford to spend more but value their pub outings so highly that they won't give them up); and some will cut back on the most expensive of their drinking activities – i.e. their visits to the pub. But which of these dynamics will dominate? Brian may well be right that for those not living in the fantasy world of the £3,000 weekly wage it is the more expensive pub visits that will drop off the edge. What one can be certain of is that it is difficult to be certain of anything when dealing with people's perceptions. What we can be even more certain of is that the various Governments' more recent meddling in drinking legislation have not done much good for anyone, and there is no reason to suppose that their latest ideas will fare any better.

Rex Ward, New Malden

Dear Editor

Curiosity Corner

Does the phrase 'going out on the tiles' originate from the fact that many pubs and gin palaces were sumptuously decorated with ceramic tiling? Or is the 1970 track from Led Zeppelin to blame? Whichever it is, the Ten Bells opposite Spitalfields market has to be one of the best places to be out on them. The interior walls of this Commercial Street, E1 pub that aren't glazed are tiled, from floor to ceiling, in some of the richest, most deeply coloured ceramics of any London pub. The highlight is a large tiled mural captioned 'Spitalfields in olden



time – visiting a weaver's shop'. The detail in this idyllic scene is remarkable, though it wasn't easy to examine as the bar is almost entirely candle-lit.

Those who know their history will be aware that the area was a centre of the silk-weaving industry in the 17th century, bolstered by Huguenot weavers from France. This was possibly the reason the 'Bells', which is Grade II listed, was advertising Parisian absinthe for sale. I decided to stick to a pint of Bombardier however as I didn't want to get completely glazed.

Bob Barton, Hayes, Middx.

Dear Editor

Bob Barton (letters Oct/Nov 2009) and others might be interested to know that the lamp outside the Warwick Castle in Little Venice features in the cover illustration, by the eminent artist Edward Ardizzone, of the guide to some of central London's better-known public houses, *Back to the Local*, first published by Cassells in 1939, the text written by Maurice Gorman. That first edition's plates were destroyed during the Second World War, but Gorman and Ardizzone rewrote and re-illustrated, and Percival Marshall republished the title after the war, in 1949. Copies are available at sites such as Abe Books.

The lamp itself then was not such a grand piece of work as it is now, but the bracket holding it looks to be exactly the same as it was sixty years ago.

The book is a charming guide to Metropolitan pubs and pub life and customs in the post-war years. It would be a worthy CAMRA exercise and possibly even tour to see how many of the pubs mentioned in *Back to the Local* actually survive, and how they have changed.

Tim Llewellyn, Kilburn



(All the pubs that were mentioned in Bob's letter are on CAMRA's London Regional Inventory and feature in London Heritage Pubs by Geoff Brandwood and Jane Jephcote, published last year, which includes an article about Maurice Gorman's Back to the Local.)

Dear Editor

I have always been critical of CAMRA, that you have always expressed regret about the closing of overpriced pubs, but you have never acknowledged the efforts of CIU affiliated Working Men's Clubs that often also promote real ales much cheaper.

I was therefore pleasantly surprised to read in *London Drinker* that Ponders End Working Mens Club has been voted Branch Club of the Year by CAMRA.

It is nice to have some recognition and I am only sorry that my efforts some years ago to have the local CAMRA branch visit my club did not have much support.

Keep up the good work.

Colin Richell

Committee man, Wood Green Social Club (CIU affiliated). Cask beer: London Pride £2.16 a pint.

Dear Editor

Two more pubs in Barking have closed in 2009. The first was the Short Blue which was named after a fishing fleet that operated from Barking until the 1860s. The fleet relocated to the East Coast in 1863 and I understand that there were pubs called the Short Blue and the Barking Fishery in the Lowestoft area. There is also a pub called the Barking Smack in Yarmouth, a smack being the type of fishing boat used by the fleet. The Short Blue was on an out of the way estate and, as far as I can recall, never sold any real ale. I understand it will become a Costcutter.

The second pub was the Britannia which closed on Sunday October 11 on the retirement of the tenants. The Britannia was a Young's pub and perennial Good Beer guide entry, even appearing in the current 2010 guide. On the closure of the pub all Young's insignia was removed from the exterior including windows etched with Young's Bitter and Young's Mellow Stout.

Colin Price

Dear Editor

With reference to the Fuller's BLOs mentioned in the Oct/Nov edition, p.56, I was surprised not to see Bernie Peal in the picture. He was BLO for 13 years, the longest so far. In his time the entire estate became Real – helped by the demolition of the Red Lion in Brentford!

Peter Wicks

Salisbury/S.Wilts Branch (formerly W.Middx)

Dear Editor

I've been thinking about a 'Pub Cat of the Year' award. A friend came back with the following categories for marking:

Management Capabilities - how well the cat manages the premises;

Innate Superiority - how well the cat demonstrates its superiority over the inferior earth lifeforms;

Friendliness - how well the cat greets the visiting inferior earth lifeforms;

Vermin Control - how well the cat eliminates the rodent and avian populations;

Canine Tolerance - how well the cat makes the canine lifeforms know their true place in the universe.

I am not sure how the various categories should be weighted to achieve the final mark. What do you think? You may wish to add some other categories.



My contenders so far are Tom Paine at the Seven Stars, Pebbles at the Forest Gate, Wilhelmina at the Nags Head and Smokey at the Moletrap.

Greg Tingey

Letters and articles for publication in
London Drinker may now be
submitted online at
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COUNCIL LEADER RAISES A GLASS TO LOCAL PUBS

Islington's Liberal Democrat council leader, Terry Stacy pledged his support for local pubs when he joined CAMRA members at Islington's Lord Clyde pub in Essex Road in early October to celebrate the launch of the 2010 Good Beer Guide. The guide features a number of Islington's real ale community pubs and helps promote traditional boozers, many of which are struggling in the current economic climate.

At the launch, Mr Stacy talked to CAMRA members about the action the council is taking to support local pubs, shops and services. *"I was born and brought up in an East End pub. So you won't get anyone more passionate than me about defending and supporting our local pubs. They're the soul of the community in many places and it's devastating to see so many great traditional pubs closing down.*

It's obvious that the ready supply of cheap alcohol

on sale in shops and supermarkets has an effect on local pubs and the local community. That's why we want to introduce the power to declare areas of Islington 'saturated' with off licences so we don't have to allow any more. For me, it's the independent character of each little part of Islington that makes our borough so special. We need to look at how planning applications can take account of that 'character' when making decisions and how new laws can help us do this."

CAMRA North London Chairman, John Cryne added, *"It was good of Terry to join us and hear his commitment to saving community pubs. Since 1995, Islington has lost 33% of its pubs, robbing local residents of a vital amenity. We look forward to working with Terry to prevent further losses and save the fantastic pubs that are still around."*

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*"Watch this space for
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next London Drinker"*

Pat

Heritage pub tour

Some pubs in Bow, Limehouse and Docklands

On Saturday 24 October, members of CAMRA's London Pubs Group embarked on an ambitious tour of pubs in a part of London which for many of them was completely uncharted territory.

Our group of around fifteen assembled at midday in the Coborn Arms (6-10 Coborn Road, Bow E3). Although its interior is not of any special historical interest, this is an enjoyably traditional Young's pub. It was chosen for its convenient location not far from Mile End tube station. The cosy interior contains lots of comfortable banquette seating, a feature which sadly is increasingly becoming a rarity as many pubs rip it out and replace it with dining chairs and tables.

From here our group walked to the nearby Morgan Arms (43 Morgan Street, Bow E3).



Externally, this is a classic late-nineteenth century corner pub, while the interior has been modernised and is very much food-oriented. There is much attractive stained glass in the upper sections of the windows and the interior contains a dramatic wooden gantry over the bar. Three real ales were available, including Adnams Bitter.

A short walk took us to our next pub, which for many was the highlight of the day. The Palm Tree (129 Grove Road, Bow, E3), a 1930s former Truman pub, is a magnificent survivor, standing in solitary splendour in an area that has seen all other buildings demolished. The eye-catching exterior is classic Truman's, with a stone eagle adorning one wall. Inside is still separated into two rooms and the pub has gallantly refused to jump on any modern bandwagons. Frosted glass windows and heavy curtains ensure that the interior has the dimly lit cosiness of a proper pub, not a brightly lit gastro-pub. The right-hand room, normally closed, was specially opened up for our visit by Alan, the welcoming landlord, who has run the pub for over



thirty years. In it we found an Aladdin's cave of original 1930s features: an original dart-board cover, a bar counter-top made of cork and round, wooden drinking tables. Two real ales were offered, including Everard's Beacon.

A bus ride away, we were all made very welcome again by the landlady of the Little Driver (125 Bow



Road, Bow, E3), who has done her best to bring out the pub's interior features, including some dramatic woodwork behind the bar, some delicately attractive mirror panels containing painted floral images, and a spectacular Hoare and Co's mirror, remnant of a long-disappeared brewery. An ancient and dusty tome about the pubs of Tower Hamlets was brought out by one of our group, allowing us to compare the current state of the pub with how it looked in photos taken over twenty years ago. Apparently the pub began life as the waiting room

for what was once Bow Road Station. Disappointingly, all the real ale had been drunk the night before, leaving us no option but to sip dejectedly from glasses of orange juice, cola and Guinness.

Engineering meant that the Docklands Light Railway was not running, so much of the crawl took place on a replacement bus service which wound its way circuitously around the Isle of Dogs, allowing some unusual perspectives of the area from the top deck as well as affording tantalising glimpses of tucked-away pubs such as the Resolute and the Steamship, old survivors clinging on among all the gleaming steel and glass of modern high-rises.

The bus took us to our next pub, the Widow's Son (75 Devons Road, Bow, E3) which English



Heritage had listed as being worthy of Grade II* status. Although much of the Victorian interior fittings remain, a fire destroyed other elements a few years ago and as a result the bar counter has been moved to one side of the single room. The engraved mirrors along one wall are a highlight. No real ale was available in here, so more disappointing alternatives were consumed.

Next up was the George (114 Glengall Grove, Isle of Dogs, E14). This superbly traditional circa-1930 pub is in CAMRA's Regional Inventory of pubs with interiors of special interest. It has retained three separate rooms, all with wood panelling on the walls, and the interior is kept spotlessly clean by the current licensee. Unusually, the ceiling of the small middle bar is covered in vintage photos. Four different real ales were on offer, in acceptable condition.

Another bus ride took us to the Star of the East (805a Commercial Road, Limehouse, E14). This pub is also Grade II listed, on account of its dramatic exterior complete with gothic arches, stone faces and two enormous free-standing



lanterns sprouting up from the pavement. Inside has recently been refurbished: the wood panelling has all been painted a startling white and cream but a series of blind arches overhead, containing heraldic symbols, has remained unaffected. Again no real ale was available, so still more orange juice was quaffed: this was beginning to feel like the world's healthiest ever pub crawl, and some of us were well on target to meet our 'five a day' dietary requirement of fruit portions.

From here, it was a few minutes walk to our last pub, the Grapes (76 Narrow Street, Limehouse, E14). Yet another Grade II listed building and reeking of character and age, this long, narrow pub leads right on to the river, and a steep set of stairs leads up to another room (used for dining) with even better views. Three real ales were on offer, but two of them were well past their best, a situation partly redeemed by a much better Taylor's Landlord, graciously offered in exchange.

Grateful thanks go to Jane Jephcote and Robert Preston for organising the tour and for giving us an opportunity to visit some fascinating pubs which many of us might otherwise never have had cause to visit.

Neil Pettigrew

(A short article can hardly do justice to such an excellent day out. As another grateful participant I would also highlight the boxing memorabilia in the Palm Tree, the two beautiful cats in the Little Driver and finding Skinner's Cornish Knocker in the Five Bells and Blade Bone, the repulsively striped '5b urban bar' at 27 Three Colt Street, Limehouse.— Ed)

Baker Street to Euston - the scenic route!

Although I now live in South Wiltshire, trips up to town to meet old friends are always a pleasure. We started late afternoon on Tuesday 6 October at the Metropolitan (Wetherspoons) outside Baker St. tube station. Decent Exmoor XXV, and a taste of Courage Best – so much better & more consistent these days! And a magnificent building inside.

Across the road, through to Aybrook Street for the Gunmakers (curiously with a sign hanging outside depicting Winston Churchill). Spacious, even echoey, inside; Taylor Landlord was chosen from the fairly mainstream selection. The external features are of substantial interest; name up high, small cannons etc. Then round to that delightful corner pub in Marylebone Lane, the Golden Eagle. A really good drop of St. Austell Tribute could not have been bettered by the London Pride & Brakspear Bitter also on offer.

Along the lane to the Coachmakers, c/o Bentinck St. The Theakston Black Bull was well up to the mark, but the Brakspear Oxford Gold was so iffy only our tight schedule prevented us returning it and requiring a replacement. Jennings Crag Rat and Hobgoblin Bountiful were also available in this evidently Marston house. Simple wooden tables and seats, large windows and at least three kinds of oyster (not sampled!), gave it a bistro air. Our route then took us along New Cavendish St. We had to revisit the Ship; it sells only (very decent) Bass, and contains several mementoes of the old Wenlock brewery. Indeed, behind the bar the window to the

side street is utterly unique, displaying “Bass Wenlock” – a must-see.

Further to the east, now on Howland St, we noticed the Carpenters Arms (c/o Whitfield St.). No real ale seemingly, but a recent-ish refurb has exposed the Wenlock name at first-storey level. Good on the pub (brewery/pubco) to retain this. Then round to Euston and a little way up Eversholt St. to the Royal George. I remember this 15-20 years ago as a bit crummy and rarely any real ale (let alone drinkable). Now it presents seven ales; I chose White Horse Village Idiot which was, er, interesting, but quite potable. The internal features – the old fireplace in the south wall, the hearth surrounds by the fireplace in the NE corner – are fascinating, and again a must-see.

Time was pressing, so quickly along the station frontage to Euston Street for the Bree Louise. I remember this as the uninspiring Gardeners Arms, so to be confronted with a choice of 16 ales was head-spinning (nothing to do with earlier intake...). I sampled both Meantime London Pale Ale and St. Peters Cream Stout, both for the first time. The Pale Ale was very tasty; the stout quite wonderful. As a bonus, the pub offers a discount to CAMRA members who show their card: 50p off a pint, 25p off a half. The place was pretty well full.

Just time to pick up food and coffee at Waterloo before my train home, with fond memories of the pubs, beer and company.

*Peter Wicks
Bulford, Wilts*

REGIONAL CIDER PUB OF THE YEAR



Will Williams and Steve Barnes at the Wenlock Arms, Hoxton N1, received the 2009 London Cider Pub of the Year award from CAMRA's Ian White, Regional Cider Co-ordinator.

THE OLD ALE EMPORIUM



The Old Ale Emporium, 405 Green Lanes, N4 has been voted CAMRA North London's Winter Pub of the Season. With London Pride as a regular and three changing guests, manager Dave Smith (seen left accepting the award from Branch Chairman John Cryne) and his partner Hazel have brought about a transformation to the pub, resulting in its receiving the Branch's accolade.

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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 2009 and January 2010 are listed below.

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

LONDON REGIONAL EVENT

January – Wed 27 (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 *jane.jephcote@googlemail.com* 020 7720 6327 or 07813 739856

December – Wed 9 Evening crawl of Shoreditch, Bethnal Green and Spitalfields: (7pm) Princess of Shoreditch (formerly Princess Royal), 76-78 Paul St, Shoreditch, EC2; (7.45) Griffin, 93 Leonard St, Shoreditch, EC2; (8.45) Royal Oak, 73 Columbia Rd, Bethnal Green, E2; (9.30) Carpenters Arms, 73 Cheshire Street, Bethnal Green, E2; (10.15) Golden Heart, 110 Commercial St, Spitalfields, E1.

January – Wed 13 (7.15 for 7.30) Mtg. Royal Oak, Tabard St, SE1 (upstairs). All branches and members interested in pub research and preservation welcome.
Website: www.londonpubsgroup.co.uk

BEXLEY

Graham Austin: 07939 145429;
contacts@camrabexleybranch.org.uk

December – Wed 9 (7.30) Mtg. Black Horse, Albert Rd, Bexley, then on to Greek Taverna (pre-booking required).

January – Wed 13 (8.30) Mtg. Charlotte (Station Rd Crayford). - Mon 25 Burns Night social. Robin Hood & Little John, Lion Rd, Bexleyheath.

Website: www.camrabexleybranch.org.uk

CROYDON & SUTTON

Peter McGill: 07831 561296; *pete_mcgill@hotmail.com*

December – Wed 9 Two pub social: (8.30) Lion, Pawsons Rd; (9.45) Pawsons Arms. - **Thu 17 (8.30)** Social. Hope, Carshalton.
January – Tue 5 (8pm) Social. Green Dragon, High St, Croydon. - **Wed 20** Two pub social: (8.30) (Old) Drill, 101 Cheam Common Rd, Worcester Pk, then via 213 bus (every 15 mins to Cheam Broadway) to (9.45) Railway, 32 Station Rd, Cheam. - **Thu 28 (8.30)** Mtg. Windsor Castle (Cottage Room), 378 Carshalton Rd, Carshalton.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY

John Pardoe: 07757 772564; *elacbranch@yahoo.co.uk*

December – Tue 1-Sat 5 Pig's Ear Beer Festival, Ocean, 270 Mare St, E8. - **Sat 19/Sun 20** Informal socials, come when you wish. William IV, 816 High Rd E10: 14 Brodie's beers including four new ones expected over the weekend.

January – Tue 5 Crawl: (7.30) Sun Inn, 441 Bethnal Green Rd E2; (8.30) Camel, 277 Globe Rd E2; (9.45) Eleanor Arms, 460 Old Ford Rd E3 – to wish Frankie, Lesley and Keiley a happy new year! - **Tue 12 (8pm)** Mtg Artillery Arms, 102 Bunhill Row, EC1.

Website: www.pigsear.org.uk

ENFIELD & BARNET

Brian Willis: 020 8441 1892 (H), *branch mobile 07757 710008 at event*

December – Thu 3 Social. Pig's Ear Beer Festival, Ocean, 270 Mare St, Hackney E8. Meet near foreign beer bar from 7pm then every half hour to 9pm. - **Fri 11** Xmas buffet in Barnet. CAMRA members only, details Brch contact. - **Wed 16** Two pub social: (7.30) Woodman, 128 Bourne Hill, N13 then Dog & Duck, 74 Hoppers Rd, N21. - **Tue 29** 'Twixmas' crawl: start (8.30) Crown

& Horseshoes, 15 Horseshoe Lane EN2.

January – Fri 1 (12 noon) 'Cobweb social'. Wonder, 1 Batley Rd, Enfield, EN2. - **Thu 7 (8.30)**, Catcher in the Rye, Finchley Central, 315-319 Regents Park Rd, N3. - **Tue 12 (8.30)** Kings Head, The Green, Winchmore Hill N21, then (9.30) Salisbury Arms, Hoppers Rd, N21. - **Wed 20 (7pm)** Prince of Wales, 2 Church Hill Rd EN4, then (9pm) 184 or 307 bus to Builders Arms, 3 Albert Rd, New Barnet EN4 - **Thu 28 (8.30 sharp)** GBG 2011 1st selection meeting and London Drinker pick up. Old Mitre, 58 High St, Barnet EN5.

ADVANCE NOTICE: Fri 5-Sun 7 March. Trip to St Niklaas Beer Festival, Belgium. Details and bookings contact Tony Roberts, 020 8482 9673 (H), 07593 699709 (M), *anthonywroberts@hotmail.com*. 28 January deadline for booking
Website: www.camra-enfield-and-barnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor: 020 8949.2099; *ctaylor2007@freeuk.com*

December – Fri 4 (3pm) Fuller's visit, please book if interested: meet (2.50) Mawson Arms near brewery. - **Thu 10 (8.15)** Mtg. Earl Beatty, Motpur Park, next to rail station. - **Thu 17** Kingston Fairfields crawl: (8pm) No 88 (ex Kingston Tup), then Honest Cabbage, Bricklayers Arms and other pubs. - **Tue 22 (7.30 for 8pm)** Christmas dinner. Woodies, New Malden. Please book with menu selection. - **Wed 30.** Day visit to Reading on 10.50 ex Waterloo to arr Reading 12.10, or meet in the Three Guineas at the station.

January – Thu 7 (8.15) Mtg. Bishop Out Of Residence, Kingston riverside. - **Thu 14** Euston evening: (7pm) Doric Arch (outside the station), then Royal George, Euston Flyer, Exmouth Arms and finish in the Bree Louise. - **Thu 21** Raynes Park evening: (8pm) Raynes Park Tavern (outside station) then Cavern and Edward Rayne (W'spoons). - **Tue 26 (8pm)** Lamb, Surbiton. Come and help fill envelopes for the forthcoming AGM.

Website: www.camrasurrey.org.uk

NORTH LONDON

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

December – Tue 1 Pig's Ear beer festival working social. (7pm) Games start then every hour. - **Tue 8 (8pm)** Christmas social. Jeremy Bentham, 31 University St, WC1. - **Tue 15** WC1 Bloomsbury social: (7pm) Lamb, 94 Lambs Conduit Street; (7.45) Dolphin, 44 Red Lion St; (8.30) Enterprise, 38 Red Lion St; (9.15) Old Nick, 20-22 Sandland St; (10pm) Cittie of York, 22 High Holborn; (10.30) Penderels Oak, 283-288 High Holborn. - **Tue 29** Euston Road social: (6pm) Jeremy Bentham, 31 University St, WC1; (7pm) Bree Louise, 69 Cobourg St, NW1; (8pm) Doric Arch, 1 Eversholt St, NW1; (8.30) Royal George, 8-14 Eversholt St, NW1; (9pm) Mabels, 9 Mabledon Place WC1; (9.45) Betjeman Arms, St Pancras Station NW1; (10.30) Euston Flyer, 83 Euston Rd NW1. Timings subject to seasonal opening hours.

January – Tue 5 N1 Islington social: (7.30) Kings Head, 59 Essex Rd; (8.15) Mucky Pup, 39 Queens Head St; (9pm) Hanbury, 33 Linton St; (9.45) Baring, 55 Baring St; (10.30) Rosemary Branch, 2 Shepperton Rd. - **Tue 12 (8pm)** LDBF envelope stuffing. Calthorpe Arms, 252 Grays Inn Rd, WC1; (later) Canolfan Cymry Llundain, 157-163 Grays Inn Rd, WC1. - **Tue 19** Joint social with West London branch: (7.30) One Tun, 58-60 Goodge St. W1; (8pm) Fitzrovia, 18 Goodge St, W1; (8.30) Hope, 15 Tottenham St, W1; (9.15) Jeremy Bentham, 31 University St, WC1; (10pm) Bree Louise, 69 Cobourg St, NW1; (11pm) Northumberland Arms, 119 Tottenham Court Rd, W1. - **Tue 26 (8pm)** Mtg. Plough, 27 Museum St, WC1.

Website: www.camranorthlondon.org.uk Email list: http://groups.yahoo.com/group/camranorthlondon/

RICHMOND & HOUNSLOW

Brian Kirton: 020 8384 7284 (H); *briankirton@blueyonder.co.uk*

December – Thu 10 (8.30m) Mtg, Roebuck, 130 Richmond Hill,

Richmond. - **Fri 18** (7.30) Xmas dinner. Lion, 27 Wick Rd, Teddington: £14.95 booking essential with John Austin 020 8892 6169 or john.austin@blueyonder.co.uk
January – Thu 14 (8.30) Mtg, Green Man, Green Man Lane, Hatton, TW14. - **Wed 20** Two-pub TW1 East Twickenham social: (8pm) Marble Hill (ex-Rising Sun), 277 Richmond Rd; (9.30) Crown, 174 Richmond Rd.

SOUTH EAST LONDON

Neil Pettigrew: 07751 898310 (M) *evening or weekends only, branch.contact@selcamra.org.uk*
December – Wed 2 (8pm) Cttee mtg and social. Prince Regent, 69 Dulwich Rd, SE24. - **Sat 12** (6.30pm) Xmas party social. Grape & Grain, 2 Anerley Hill SE19. - **Wed 16** (7.30) Social and Seasonal Pub of the Year presentation. Hoopers, 28 Ivanhoe Rd, SE5.
January – Mon 11 (8pm) Cttee mtg and social. Prince Albert (Rose's) 49 Hare St, SE18. - **Tue 19** SE1 Social crawl: (8pm) Hand & Marigold, 244 Bermondsey St; (8.45) Pommellers Rest, 196-198 Tower Bridge Rd; (9.45) River Bar, 206 Tower Bridge Rd. - **Wed 27** (8pm) Branch AGM and social. Bromley Labour Club, H G Wells Centre, St Marks Place, BR2.
Website: www.selcamra.org.uk

SOUTH-WEST ESSEX

Alan Barker: swessex@essex-camra.org.uk
December – Tue 1 (7.30) Social, 26th Pigs Ear Beer Fest, Ocean, 270 Mare St, Hackney, London E8. - **Sat 12** (8pm), Xmas buffet social. White Hart, Kings Walk/Argent St, Grays, RM17. Book with Paul Nicholls on 07855 728448. - **Tue 15** (8.30) Social, Brave Nelson, 138 Woodman Rd, Warley, CM14. - **Mon 21** 8.30 Social, Cricketers, 299/301 High Rd, Woodford Green, IG8. - **Wed 30** Terry's final real ale post-Xmas atoll, with SE Essex Branch. Meet (12 noon) at Liverpool St Mainline Station (Bishopsgate East Exit). If you wish to join the tour later in the day, phone Terry on 07757 980260 to find out where we are. Route: Maggie, 12 New St, EC2; Dirty Dicks, 202 Bishopsgate, EC2; Gun, 54 Brushfield St, E1; Golden Heart, 110 Commercial St, E1; Pride Of Spitalfields, Heneage St, E1; White Swan, 21 Alie St, E1; Brown Bear, 139 Leman St, E1; plus up to five more pubs. The last pub should be near Aldgate and Tower Hill tube stations, Tower Gateway DLR and Fenchurch St main line station.
January – Thu 7 (8.30) Social. Ye Olde Green Dragon, 112 Shenfield Rd/Hutton Rd, Shenfield, CM15. - **Wed 13** Gants Hill IG2 triple-header social: (8.30) Bar, 19 Sevenways Parade (Woodford Ave); (9.15) King George V, 645 Cranbrook Rd; (10pm) Valentine, 27-37 Perth Rd. - **Tue 19** (8.30) Social, Crooked Billet, 113 River Rd, Creekmouth, Barking IG11. - **Thu 28** Cranham RM14 double-header social: (8.30) Jobbers Rest, St Mary's Lane; (9.45) Thatched House, 348 St Mary's Lane.
Website: essex-camra.org.uk/swessex

SOUTH WEST LONDON

Mark Bravery 020-8540 9183 (H), 020-7147 3826 (W), markbravery@blueyonder.co.uk
December – Thu 17 (7.30) Xmas social. Princess of Wales, 98 Morden Rd SW19. - **Sat 19** (11am) Mail-out to branch members. Sultan, 78 Norman Rd, S Wimbeldon SW19. - **Mon 28** Fulham and Putney joint crawl with W London Branch: (3.30) Golden Lion, 57 Fulham High St SW6; (4.15) Temperance, 90 Fulham High St SW6; (5pm) Duke's Head, 8 Lower Richmond Rd SW15; (6pm) Half Moon, 93 Lower Richmond Rd SW15; (7pm) Bricklayer's Arms, 32 Waterman St SW15; (8.30) Green Man, Putney Heath SW15; (10pm) Railway, 202 Upper Richmond Rd SW15
January – Wed 6 (7.30) GBG 2011 short-listing. Westbridge, 74-76 Battersea Bridge Rd, Battersea SW11. - **Wed 13** (7.30) Open cttee mtg. Sultan, 78 Norman Rd, S Wimbeldon SW19. - **Mon 25** (8pm) Battersea beer festival planning mtg. Antelope, 76 Mitcham Rd, Tooting SW17. - **Thu 28** (7pm) Battersea beer festival publicity crawl. meet Falcon, 2 St Johns Hill, Battersea SW11.
Website: www.sulcamra.org.uk

WATFORD & DISTRICT

Andrew Vaughan 01923 230104 (H) 07854 988152 (M)
December – Tue 1 (8pm) Mtg, Estcourt Arms, St. John's Rd, Watford WD17. **Thu 10** Social. Watford Town & Country Club, Rosslyn Rd, Watford WD18. This is a members' club: bring CAMRA ID. - **Thu 17** Xmas Curry. Venue to be finalised; please contact the branch for details.
January – Sat 2 West Middlesex Branch social, starting at the Land of Liberty, Peace & Plenty in Heronsgate. See West Middlesex Branch entry for details. - **Jan 8** 'Pre-Xmas' pub crawl. Itinerary is to be finalised: contact branch for details. - **Mon 11** (8pm) Mtg. Estcourt Arms, St. John's Rd, Watford. - **Fri 29** Rickmansworth social: (8.15) Long Island, 2 Victoria Close; (8.45) Druids, High St; (9.30) Feathers; (10pm) Pennsylvanian, High St.
Website: www.watfordcamra.org.uk

WEST LONDON

Kimberly Martin: 07717 795284, kimberlymartin@yahoo.com;
Social secretary Alasdair Boyd: 020 7930 9871 x 143 (2.30-3.30 and 6-9.30pm Mon-Fri), banqueting@nlc.org.uk, fax 020 7839 4768
December – Wed 2/Thu 3 (8pm) Working socials. Pig's Ear Beer Festival (cider bar). - **Tue 8** (7.30) Xmas Party. Albion, 121 Hammersmith Rd, W14 (£2.50/pint with CAMRA card). - **Wed 16** (7.30) Branch and GBG initial selection mtg. George (snug bar), 213 Strand, WC2. - **Mon 28** Fulham and Putney joint bank holiday pub crawl with SW London. See SW London diary for details.
January – Wed 5 W12 Social: (7.30) Goldhawk, 122-124 Goldhawk Rd; (8pm) Crown & Sceptre, 57 Melina Rd; (9.30) Queen Adelaide, 412 Uxbridge Rd. - **Tue 12** (7.30) Mtg, Antelope (upstairs), 22-24 Eaton Terr, SW1. - **Tue 19** Fitzrovia W1 and WC1 joint social with N London. See N London diary for details. - **Thu 28** Four pub social: (7.30) Andover Arms, 57 Aldensley Rd, W6; (8.30) Thatched House, 115 Daling Rd, W6; (9.15) George IV, 185 Chiswick High Rd, W4; (10pm) Old Pack Horse, 434 Chiswick High Rd, W4.
Website: www.west.london-camra.org.uk

WEST MIDDLESEX

Social secretary Bob O'Brien 01895 673266; Acting Branch contact David Bender 07734 509111, info@westmidxx-camra.org.uk
December – Thu 3 (7pm) Social. Pig's Ear Beer Festival, Ocean, 270 Mare St, Hackney. - **Tue 8** Cowley social: (8pm) Crown, High St.; (9.30) Malt Shovel, 69 Iver Lane. - **Sat 12** Xmas Party: contact Graham Harrison on 07971 547738 or email ghcamra@sky.com for more details. - **Tue 15** Ealing social: (8pm) Haven, 1a Haven Green; (9pm) Haven Arms, 33 Haven Lane; (10pm) Wheatsheaf, 41 Haven Lane. - **Tue 29** Kenton Lane social: (8pm) Seven Balls, 749 Kenton Lane; (9.30) Duck in the Pond, Kenton Lane.
January – Sat 2 All day out of Branch social: (12.30) Land of Liberty, Peace and Plenty, Long Lane, Heronsgate; (6pm) West Herts Sports & Social Club, 8 Park Ave, Watford. - **Thu 7** HA9 Social: (8pm) Windermere, 128 Windermere Avenue, (9.30) Preston, Preston Rd, Wembley. - **Wed 13** (8.30) Branch and GBG 2011 shortlisting mtg. Bridge, Western Avenue, Greenford. - **Tue 19** Hillingdon Hill social: (8pm) Red Lion; (9.30) Prince of Wales, 1 Harlington Rd. - **Thu 28** Social: (8pm) Castlebar, 84 Uxbridge Rd, West Ealing; (9.30) Questors Grapevine Bar, Mottack Lane, Ealing.
Website: www.westmidxx-camra.org.uk

Electronic copy deadline for the February/March edition: 13 January 2010. Please send entries to geoff@coherent-tech.co.uk.

The Forest Gate - a pub for Yule



This just-out-of-London building is an ideal place to visit during the midwinter holidays. Or any other time for that matter, but in winter the large open wood fire will be blazing and there will usually be a cask of vintage Adnams Tally-Ho available. Nowadays, the usual beers are Adnams (Bitter and Broadside) and Nethergate IPA, though there are occasional other visiting ales. They used to serve Ridley's, but upon the closure of that brewery Greene King, successors to Whitbread in destroying tradition and choice, a change was made to the present selection.

Your author has been drinking here since at least 1963 and, if anything, the place has got better over the years. While the interior drinking area has got



larger and less cluttered (an internal wall was removed about 15 years ago) the ambience, welcome and clientele remain as good as ever. The

beer-quality has remained superb throughout, whilst the building itself has gone through three generations of the same family ownership.

The other constants have been the number of resident and visiting animals, including generations of resident geese, and it is a very good place for friendly dogs, although the true present management is Pebbles, a very large tortoiseshell cat. And there's the simple, almost basic, but very



good food. The menu may be limited by gastropub standards but, like the beer, it is very well-served, tasty and nutritious. Warning: don't order a large cheese-&-biscuits (with optional raw onions) unless you are seriously hungry, or it is for about four people.

No one is quite sure of the actual date of building, except that it was during the 17th century, with the most likely dates being between about 1675 and 1700. Incidentally, if anyone has better information on this, both we and the Landlord would like to know.

Oh yes, 'out-of-London': as in 200 metres outside the M25, which at that point is underneath the cricket pitch which had to be carefully removed and then put back once the motorway was complete. The building itself is in the community called Ivy Chimneys, a suburb of Epping at the end of the Central Line tube, and is almost exactly a kilometre walk from the station, if you can find the shortest walking route. Putting the pub's postcode (CM16 4DZ) into 'multimap' and selecting the large-scale Ordnance map display will show the footpaths/rights-of-way that will lead you there. And, if you do intend to drink the Tally-Ho, I strongly suggest that you do it that way.

Finally, it is also a very good place in summer, with plenty of outside seating and the availability of Epping Forest, literally on the pub's doorstep. So it isn't just for Yule, but an alehouse for all seasons.

Greg Tingey

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.

We welcome a new Wetherspoon Lloyds No 1 Bar in Romford and a new Geronimo Inns bar at Heathrow Terminal 5. The fall out from the sell off of big pubcos Enterprise and Punch pubs is now becoming apparent with many falling into the hands of property developers with little interest, let alone experience, in operating pubs. Many closures are reported with more, no doubt, to follow.

The 'family brewers' (and ex-brewers) are increasingly disposing of pubs considered to have development potential. We report the sudden closure and sale of a long standing Young's GBG pub in Barking and the threatened closure of another in Richmond. A thriving Shepherd Neame pub in SE10 Greenwich is due to close in January for conversion to residential use. Three Fuller's pubs and four Greene King pubs are reported recently closed.

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; CSL -

Clapham & South Lambeth Pub Guide; E - East London & City Beer Guide, 3rd edition; H - Hertfordshire Guide to Real Ale, 2000 edition; HB - Holborn & Bloomsbury Pub Guide; HH - Hampstead & Highgate Real Ale 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 & 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.

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

CENTRAL

EC1, PUNCHEON, Unit 5, Cowcross Place. No real ale. Davys wine bar with keg lager and no handpumps
W1(Mar), BOK BAR, 56 Blandford St. Adnams: Bitter; Young: Bitter. Formerly STOUT FELLOW, O'NEILLS and originally WALLACE HEAD. (W50)

EAST

E1, BLACK HORSE, 40 Leman St. Reopened and renamed ZEPPELIN. Taylor: Landlord; guest beers. Was

The Pembury Tavern

90 Amhurst Road, London E8 1JH
020 8986 8597

Real Ales, Cider and Perry,
German and Belgian bottled beers,
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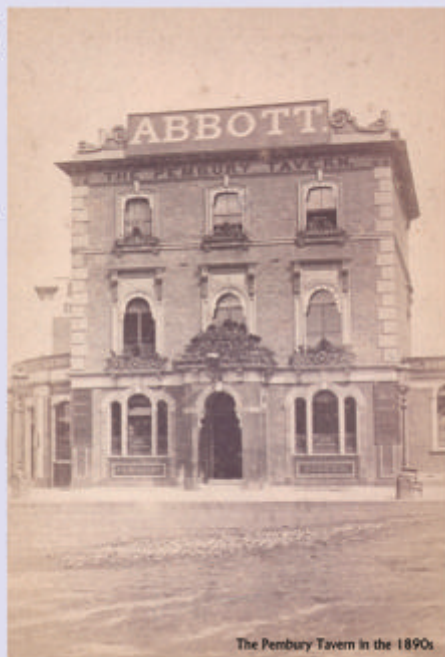
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SPBW London Pub of the Year 2009



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BAR BED for a while. (E61, U110, U163, U201, U204, U205)

E16, FOX @ CONNAUGHT, Lynx Way. Greene King: IPA. Reinstatement of real ale. Formerly CONNAUGHT TAVERN. (E159, U163, U184, U199)

E17, VICTORIA, 186 Hoe St. Greene King: IPA. Reinstatement of real ale. (E169, U137, U168)

ROMFORD (RM1), PLACE (THE), 113-117 South St. Reopened and renamed **WORLDS INN** after acquisition from Laurel by Wetherspoons and badged as a Lloyds No 1 Bar. Greene King: Ruddles Best, Abbot; Marston: Pedigree; three guest beers (e.g. Hook Norton, Devon); real cider. Refurbished in typical style. Formerly BAR ME, originally HOGSHEAD. (X101, U183, U194, U204)

NORTH

N7, LORD NELSON, 98-102 Holloway Rd. Renamed **ASHBURTON ARMS**. Black Sheep: Bitter; Fuller: London Pride; Shepherd Neame: Spitfire. Now operated by FT Pubs & Bars. Enterprise, ex-Truman via Unique. (N88)

ENFIELD (EN1), OLD ORLEANS, 202 Southbury Rd. No real ale. Large branch of pub/restaurant chain, opened by 2006 but not previously reported. Large drinking area. Believed now operated by Intertain, ex-Regent Inns, previously Spirit. Next to cinema complex.

ENFIELD (EN1), TGI FRIDAYS, Enfield Retail Park, Great Cambridge Rd. No real ale. New branch of pub/restaurant chain with large central bar and drinking area surrounded by eating areas.

NORTH WEST

NW1, CAMDEN TUP, 2/3 Greenland Pl. Reopened and renamed **BLACK HEART** although the signage in the shape of a black heart has no wording. Courage:

Directors, Wells: Bombardier. (U165, CE8, U202, U208)

NW1, OH! BAR, 111/113 Camden High St. Reopened and renamed **BLUES KITCHEN**. No real ale. Formerly O'BAR (CAMDEN), SPORTS DOME and ROYALES. (N174, U132, U138, U165)

NW5, GLOUCESTER ARMS, 59/61 Leighton Rd. Caledonian: Deuchars IPA; Greene King: Abbot. Reinstatement of real ale. (N199, U158)

EDGWARE (HA8), CEILI BAR, 59 High St. No real ale. Previously unreported Irish bar in former shop unit, currently closed.

NORTHWOOD (HA6), WOODY'S BAR, 29/31 The Broadway, Joel St. No real ale. Rebellion beers dispensed by CO2 system. Independent bar in premises formerly a wine bar and originally a corner shop.

RUISLIP (HA4), SIX BELLS, Ducks Hill Rd. Reopened and renamed **CAFÉ @ 6 BELLS**. Adnams: Broadside; Fuller: London Pride; Greene King: IPA. Refurbished with emphasis on food in Bells Bar and a smaller Coop Bar for drinkers. (W182, U204)

WEMBLEY (HA9), BEAR, 397A High Rd. Wells: Bombardier (£1.95/pint). Reinstatement of real ale. Now operated by Juniper Inns, ex-Barracuda. Formerly OLD POST OFFICE. (W221, U194, U197)

SOUTH EAST

SE7, ROYAL OAK, 54 Charlton Lane. Courage: Best

Bitter; Greene King: IPA. Reopened but still advertised to let by Enterprise. (SE73, U207)

SE18, BULL TAVERN (O'FLYNN'S BAR), 14 Vincent Rd. Fuller: Gales Seafarers Ale, London Pride. Acquired by small local pub chain McDonnells from Punch, ex-Bass. A welcome reinstatement of real ale. (SE166, U203)

SIDCUP (DA14), SIDCUP PLACE, Sidcup Pl, Chislehurst Rd. Shepherd Neame: Spitfire. Reinstatement of real ale. Still a Whitbread Brewers Fayre pub/restaurant. (U144, U167)

SOUTH WEST

SW2, FIESTA BAR, 30 Acre Lane. No real ale. Independent Latin American salsa bar with draught lagers, in former cocktail bar premises.

SW2, WINDMILL, 22 Blenheim Gdns, Admiral, ex-Intreprenuer. Marston: Pedigree. Reinstatement of real ale after many years' absence. (SW54)

SW9, MARQUIS OF LORNE, 49A Dalyell Rd, Theakston: Best Bitter but may vary. Reinstatement of real ale by Conway Taverns in September 2009. (SW82, U184)

SW16, MANOR ARMS, 13 Mitcham Lane, Independent, ex-Greene King, formerly Whitbread. Greene King: IPA; Taylor: Landlord. Reinstatement of real ale. (SW108)

WEST

W2, OAK, 137 Westbourne Park Rd. No real ale. Reopened. Food dominates with a small fizz bar. (W75, U192)

W3, GOLDSMITHS ARMS, 130 East Acton Lane. Fuller: London Pride. Reinstatement of real ale. (W81, U202)

W4, HOLE IN THE WALL, 12 Sutton Lane. Fuller: London Pride; Shepherd Neame: Spitfire. (W89)

W5, GREEN, 9/10 The Green. Greene King: IPA, Old Speckled Hen or Abbot. (W93)

W12, DEFECTORS WELD, 170 Uxbridge Rd. Caledonian: Deuchars IPA; Young: Bitter. Formerly EDWARDS. (W122, U192)

FELTHAM (TW13), MANSION (THE), High St. Fuller: London Pride, not always available. Reopened. Formerly ROSE & CROWN. (W137, U195, U208)

HEATHROW AIRPORT (TW6), FIVE TUNS, Terminal 5 Departures (Landside). Adnams: Bitter; Fuller: London Pride; Sharp: Doom Bar (£3.15/pint). New Geronimo airport bar, opened by June 2009.

HILLINGDON (UB10), STAR, Blenheim Parade, Uxbridge Rd. Fuller: London Pride (not always available). (W166, U203)

TEDDINGTON (TW11), PARK, Park Rd. Fuller: London Pride. (W196, U186)

UXBRIDGE (UB8), NAZDAROVYA, 120 High St. Reopened and renamed **BASE**, still no real ale. Formerly CONTINENTAL. (W206, U185, U207)

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

EC2, LAST & FIRST, Select Service Partners, converted to Starbucks coffee outlet. (U189)

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EAST

E1, FISH & RING, Free. Already reported converted to residential, this is restricted to the upper floors; the ground floor remains disused and boarded up. (E65, U143, U147)

E1, HAYFIELD, M&B, closed, future uncertain. (E67, U110, U163, U201, U204, U205)

E1, MINT, Fuller, closed, lease not renewed by Fuller's, future uncertain. (U75, U79)

E1, SHIP ON THE GREEN, Free, now converted to residential use. Was once one of Tolly Cobbold's few London pubs. (E73, U156)

E2, OLD FRIENDS, ex-Watney, converted to Chinese restaurant. Pub was established by 1869. (E83)

E3, HAND & FLOWER, Enterprise, ex-Whitbread, closed. (E90, U169)

E3, TRADER, Punch, ex-Taylor Walker, closed and boarded up. Formerly NEEDLE GUN. (E91, U191, U199)

E4, BULL & CROWN, Punch, ex-Taylor Walker, closed and boarded up: enforced by police in July 2009. Was MOLLY K and SLUG & LETTUCE for a while. (E97, U73, U79, U80, U92, U166, U194)

E5, SHIP AGROUND, Punch, ex-Bass, closed and boarded up. Despite local opposition to closure, there are plans to convert the ground floor to café use with residential accommodation above. (E101)

E9, PENSHURST ARMS, Free, closed. Dates from 1864. (E121, U105, U118, U164)

E11, LOADED DOG, Punch, ex-Bass, closed, boarded up and to let. Formerly FASE II and EROSION and originally COWLEY ARMS. (E128, U124, U134, U155, U168, U187)

E12, BURNELL ARMS, ex-Bass, now demolished. (E131, U133, U166, U182)

E15, LATIN ¼, Enterprise, ex-Watney via Unique, demolished. Formerly TWO PUDDINGS. (E155, U159, U160)

E17, RINGWOOD CASTLE, Greene King, closed and boarded up. (E168, U98, U117, U168)

BARKING, BRITANNIA, Young, closed October 2009. Freehold sold to adjoining hotel with plans to convert the ground floor to a restaurant with additional hotel rooms upstairs. The sad loss of Young's famous outpost in East London: a proper pub with saloon and public bars, a long term GBG entry and current CAMRA SW Essex Pub of the Year. Clearly no Young's pub is safe under the new regime. Delete from 2010 GBG. (X10)

HAVERING ATTE BOWER, ROYAL OAK, Enterprise, ex-Whitbread, no real ale. (X68)

NORTH

N1, WILLIAM IV, Punch, closed. (N62, U184, U188)

N5, JUNCTION, Porter Black, no real ale. Formerly TRAMSHED. (U130, U168, U189)

N7, BEDFORD TAVERN, ex-Whitbread, closed with estate agent sign outside. (N85, U153, U199)

N7, TUFNELLS, Enterprise, closed. Formerly PROGRESS BAR, originally TUFNELL PARK TAVERN. (N91, U184, U195)

N8, HOGSHEAD, ex-Whitbread, still closed (since

2003). (U124, U172, U175)

N18, LT'S, Tittlemouse, closed. Formerly PHOENIX. (N139, U167, U203, U204)

N18, RISING SUN, Greene King, closed Spring 2009 and now being converted to residential use. (N139, U123, U163, U184)

N19, NEW BRUNSWICK, Greene King, closed. Was PICKLED NEWT (NEW BRUNSWICK) for a while. (N144, U109, U117, U164, U188)

BARNET (EN5), HADLEY OAK, Enterprise, H removed. Formerly BAR SQUARE, originally KING GEORGE. (N251, U177, U194, H19, U197)

ENFIELD (EN3), WHITE HORSE, Greene King. Already reported closed, building still in place but eight houses now being built at rear. (N242, U162, U189, U195)

NEW BARNET (EN4), BELL & DUCK, 187 Victoria Rd, Punch, ex-Bass, H unused. Formerly BAILEY, originally WARWICK HOTEL. (N247, H83, U182, U185, U186)

NORTH WEST

NW1, BAR 113, Free, confirmed converted to 'La Sagra' restaurant; delete from pub database. Formerly LAUREL TREE. (N169, U156, U172, U180, U192, U205)

NW1, STUDIO 208, Free, closed. (U184, U193)

NW3, ADELAIDE, Punch, ex-Bass, closed February 2009. Formerly VICEROY. (N190, U153, U157, U197, HH11)

KENTON (HA3), BISHOP CASEYS, Free. Renamed BAR ZONE 7 by early 2009 and now renamed again MASTERS, but currently closed. (W216)

KENTON (HA3), LANCER (BAR CLUB & RESTAURANT), Independent, closed by June 2009. Formerly KENTON ARMS. (W216, U199)

STANMORE (HA7), ABERCORN ARMS, Free, no real ale. (W191, U202)

STANMORE (HA7), FLAMEDECK, M&B, confirmed now demolished by June 2009. (W194)

SOUTH EAST

SE5, CASTLE, 188 Camberwell Rd, ex-Courage, no real ale. A planning application for change of use to place of worship was refused by Southwark Council in June 2009. (SE56, U182)

SE5, GEORGE CANNING, Enterprise, ex-Courage via Unique, closed. (SE58, U159, U162)

SE5, SILVER BUCKLE, S&N PE, closed August 2009. (SE61, U102)

SE5, ROSE & THISTLE, ex-Bass, closed and being converted to a theological college. (SE61, U159)

SE7, HORSE & GROOM, Enterprise, already reported closed, now sold and building work undertaken. May be in some form of religious use. (SE72, U201)

SE7, WOODMAN, Punch, closed and freehold sold in September 2009 to property developer Ashmole Investments for £310,000 with intentions of redevelopment for 'residential and investment opportunities'. The sad loss of a prominent community local with beer garden in an area that has seen many pub losses in recent years. (SE74, U102)

BEXLEYHEATH (DA7), BRICKLAYERS ARMS, Enterprise, closed and sold at auction, future uncertain. (3SE211, U47, K33, U150, U159, U190)

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ERITH (DA8), HARROW, Punch, ex S&N via Spirit, closed and awaiting demolition. (3SE255, U67, U107, K65)

ERITH (DA8), STYLE & WINCH, Enterprise, closed, possibly for conversion to shop. Formerly **BOUNDARY**, originally **PLOUGH**. (3SE254, U47, U149, K65, U164, U207)

SOUTH WEST

SW2, SULTAN, Enterprise, ex-S&N, H unused. (SW53)
SW16, WATERFRONT, Free, H removed, but Young's bottle-conditioned beers available. (U156, U188, U196)

SW17, AMBIANCE, Free, converted to an Indian take-away. (U198)

SW17, HOOCHI MAMAS, Free, already reported closed, now converted to a nail salon. (U179, BM13, U203)

SW17, PICCOLINO, Independent, closed and converted to a training and development centre for Piccolino restaurant chain. (U203)

MITCHAM (CR4), THREE KINGS, S&N. Confirmed now converted to Chinese restaurant. (SW147, U157, U181, U198)

SUTTON (SM1), ALL BAR ONE, M&B, ex-Bass, H removed. Was apparently the first outlet of the chain. (SW164)

WEST

W3, DIFFERENCE, Independent, converted to 'So Asia'

restaurant; delete from pub database. Formerly **PUZZLE**. (W85, U185, U199, U202)

W5, FRONT ROOM, Barracuda, now demolished by July 2009. (W93, U202)

W7, OLD BILL, Trust Inns, already reported closed in 2006, ironically by the police. Conditions subsequently placed on the licensee (e.g. requiring security from 3pm every day) made the pub uneconomic to run and the freeholder, Ealing Council bought back the lease from Trust Inns earlier this year. It has now been demolished to make way for the neighbouring community centre. (W108, U196)

W11, BUMPKIN, Free, operates only as a restaurant with a supper licence and you have to be eating to drink the Caledonian Deuchars IPA available from unbadged handpumps in the ground floor brasserie. Delete from pub database. Formerly **LIQUID LOUNGE**. (W120, U193)

BRENTFORD (TW8), BRICKLAYERS ARMS, Enterprise, confirmed now converted to residential use by April 2009. (W130, U201, U203)

BRENTFORD (TW8), NEW ENGLAND, Free. Already reported closed since April 2006, now a planning application has been submitted to Hounslow Council to demolish the pub for offices and 41 apartments. (W134, U191)

BRENTFORD (TW8), POTTERY ARMS, Free, closed and boarded up since October 2008. (W134)

FELTHAM (TW14), CROWN & SCEPTRE, Punch, ex-



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Spirit, closed May 2009 and sold for conversion to a doctors' surgery. (W135)

HAMPTON (TW12), JENNY LIND, Hampton Hill, Enterprise, closed and freehold sold, future uncertain. (W143, U208)

HAYES (UB3), CRANE, Punch, ex-Spirit, H unused. (W156)

HAYES (UB3), HAMBRO ARMS, Enterprise, closed, boarded up and freehold for sale 'suitable for alternative uses, subject to planning'. (W160)

HOUNSLOW (TW3), CROSS LANCES, Fuller, closed, future uncertain. (W167)

HOUNSLOW (TW3), LORD PALMERSTON, Free, closed and for sale at £500,000 freehold. Was PICKLED NEWT (PALMERSTON'S) between 1994 and 1999. (W170)

ISLEWORTH, ROSE & CROWN, Punch (leased to Avebury Taverns). Already reported closed, now has a 'freehold for sale' sign and builders' hoarding at front. (W172, U204)

NORTHOLT (UB5), PLOUGH, Fuller, closed due to a fire in August; the remains are in the process of being demolished. (W176, U187, U199)

TWICKENHAM (TW1), SMOLLENSKYS METRO, Smollenskys, already reported converted to restaurant, now changed name to 'Callo Nero' restaurant. Originally SMOLLENSKYS. (W204, U191, U199, U203)

TWICKENHAM (TW1), THREE KINGS, Enterprise, closed. (W205, U203, U204)

WEST DRAYTON (UB7), BENTLEYS, Enterprise, now

demolished after a fire in May. (W222, U202)

WEST DRAYTON (UB7), SWAN, Enterprise. no real ale. (W226, U199, U204)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, CASTLE, -beers listed; +Fuller: London Pride; +Greene King: IPA. Now M&B, ex-Bass. (E13, U70)

EC1, THREE COMPASSES, -beers listed except Fuller: London Pride; +Caledonian: Deuchars IPA; +Greene King: Old Speckled Hen. Now S&N PE, ex-Truman (Grosvenor Inns). (E25, U75, U99)

EC2, CITY TAVERN, -beers listed; +Greene King: IPA, varying Greene King beer. Now Greene King, ex-Whitbread via Laurel. (E30)

EC2, WALL, now Urbium (Novus Leisure), ex-Fuller, still no real ale. (U151, U193)

EC3, MONUMENT. Now **MONUMENT PUB**. Formerly HOGSHEAD. (U131, U183, U197)

WC1, LAMB, +Caledonian: Deuchars IPA; +Courage: Directors. (W19)

W1(F), HOPE, -beers listed except Taylor: Landlord; +Hook Norton: Old Hooky; +Sharp: Doom Bar. Now leased to Pirate Pub Co, ex-Market Taverns. (W45)

W1(Mar), TUDOR ROSE, -beers listed; +Fuller: London Pride; +Greene King: Old Speckled Hen + Theakston: Best Bitter. An S&N PE pub, not a free house. (W57)

W1(S), BLUE POSTS, 22 Berwick St. Enterprise have sold the freehold at auction for £1.75 million according to the *Morning Advertiser*, buyer unknown. (W64)

EAST

E1, PUZZLE E1. Renamed **PIPELINE**, retains real ale. (U153, U170)

E1, WHITE HART, -beers listed; +Harvey: Sussex Bitter. Now operated again by Mulligans after a spell with the Capital Pub Co. (E75, U125, U163, U176, U207)

E4, GREENE MAN, -beers listed; +Greene King: IPA or Abbot. (E95, U113, U179)

E4, ROYAL FOREST, -beers listed; +Fuller: London Pride. Still Whitbread Brewers Fayre branded. (E97, U99, U101)

E4, STATION HOUSE, -beers listed except Marston: Pedigree; +Banks: Bitter; +occasional guest from Marston portfolio. Now Marston, ex-W&D. (U152, U161, U189)

E9, ROYAL STANDARD. Renamed **PENNETHORNE**, -beers listed; +Adnams: Bitter. Named after the architect who created Victoria Park. (E122, U117, U147, U159)

E11, LORD ROOKWOOD, -beers listed; +Young: Bitter. Now Enterprise, ex-Labatts. (E129, U100, U163, U168)

E12, BLAKESLEY ARMS, -beers listed; +Greene King: IPA. Now Enterprise, ex-Bass. (E131, U131)

E13, BLACK LION, -beers listed except Courage: Best Bitter; +four guest beers (e.g. Adnams Bitter and Mighty Oak beers). (E135, U69, U78, U124)

ROMFORD (RM1), BULL, +Greene King: IPA; +Marston: Pedigree. 'Arena' branding now removed. Now M&B, ex-Bass. (X100, U151, U166, U184)

NORTH

N1, ALMA, -beers listed; +Flowers: Original. Now leased

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from Enterprise by Rosetta Road Ltd. (N37, U182, U190, IS13)

N1, SCOLT HEAD. Freehold acquired from Punch by tenants Rosie Weseman and Richard Haines. Formerly SUSSEX, originally SUSSEX ARMS. (N58, U184, IS20, U194)

N1, SOCIAL. Reverted to HANBURY ARMS, +Adnams: Bitter. Was H (Restaurant & Bar) for a while. (N47, U144, U182, U184, IS20, U192)

N3, WINTERS, -beers listed; +Greene King: IPA; +St Austell: Tribute. Formerly OLIVERS. (N70, U144, U171)

N5, SNOOTY FOX, -beers listed; +Shepherd Neame: Bitter; +Taylor: Landlord. Now Enterprise leased to Gelinik Ltd, ex-Courage. Formerly GROSVENOR ARMS. (N79, U169)

N7, WIG & GOWN. Free house now run by FT Pubs & Bars. Was LIL RED for a while. (N91, U188, U196)

N8, LION LOUNGE. Renamed SIPS, still no real ale. Now independent, ex-S&N. (N94, U158, U174, U199)

N8, QUEENS, -beers listed; +varying beers from Adnams, Courage, Purity, Sharp and Wells & Young's. Now Food & Fuel, ex-S&N via Spirit. (N95, U106, U188)

N16, FATHER TEDS. Renamed BAR STOKIES, still operated by FT Pubs & Bars. Formerly JOLLY BUTCHERS. (N128, U165, U188)

N16, ROBINSON CRUSOE. Now operated by FT Pubs & Bars, Enterprise, ex-Bass via Unique. (N130)

N19, LANDSEER, -beers listed; +three changing real ales (e.g. Adnams, Taylor and Wadworth). Now independent, ex-Greenalls. (N144, U165)

N19, NORTH NINETEEN, -beers listed; +up to five varying real ales (e.g. Brodies, Fuller, Loddon, Nethergate, Purity). Formerly ENTERPRISE until 2006 and then renamed PINK CHAMELEON for a brief spell (previously unreported). (N143, U198)

N19, PLOUGH. Now operated by FT Pubs & Bars, Enterprise, ex-Bass. (N145)

N19, SETTLE INN. Renamed CHARLOTTE DESPARD, -beers listed; +Sambrook: Wandle; +Taylor: Landlord. Real ales 20p discount for CAMRA members (30p before 6pm). Now independent, ex-Ambishus. (N143, U138, U162)

N20, RISING SUN. Renamed SAFFIRE LOUNGE, an Indian bar/restaurant, still no real ale, fizz only. (N148, U184, U189)

BARNET (EN5), GATE, Arkley. -beers listed; +Greene King: Abbot; +Young: Bitter. Now Punch, ex-Taylor Walker. (N250, H14)

ENFIELD (EN2), OLD BELL, -beers listed; +Greene King: IPA; +Shepherd Neame: Spitfire. Now Enterprise, ex-Whitbread. (N230)

ENFIELD (EN2), OLD WHEATSHEAF, -beers listed; +Greene King: IPA; +Wells: Bombardier; +guest beers (e.g. Marston, Ringwood). Now Punch, ex-Taylor Walker. (N236)

NEW BARNET (EN4), JESTER, -beers listed; +Courage: Best Bitter; +Everard: Tiger; +Greene King: IPA. Now Punch, ex-Greenalls. (N246, U162, H84)

NEW BARNET (EN5), RAILWAY TAVERN, +Wells: Eagle IPA; +Young: Bitter. (N252, U170, H84)

NORTH WEST

NW1, SPREAD EAGLE, +two guest beers (e.g. St Austell, Titanic). An experimental dabble with guest beers after a successful beer festival. (N175, CE15)

NW3, DUKE OF HAMILTON, -Weston cider; +Millwhites cider. (N184, HH11)

NW3, WHITE BEAR (YE OLDE). Sold by Punch to owner of gastropub the Oak in W2 and likely to be renovated in similar style. Likely to be deleted from the current 2010 GBG. (N191, U159, U195)

NW5, ASSEMBLY HOUSE, -beers listed; +Greene King: IPA or Abbot, seasonal beer. Was named FAMOUS ASSEMBLY HOUSE for a while. (N198, U156)

NW8, CROCKERS FOLLY. Believed owned by an overseas company, Abouzakki Holdings Co, this Grade II listed pub has been closed since 2002. Now local residents are campaigning to get the building restored perhaps as a small boutique hotel. (N213, U152, U167, U177)

NW8, DUKE OF YORK. Enterprise have sold the freehold at auction for £2.5 million according to the *Morning Advertiser*, buyer unknown. Formerly S&N, originally Truman. (N214, U142)

NW10, WILLIAM IV. Sold by the Wellington Pub Co to Brian Mannion who runs a number of pubs in the Cricklewood/Kilburn area. (N225, U133, U152)

KENTON (HA3), TRAVELLERS REST, -Boddington: Bitter; +Fuller: London Pride, still a Whitbread Beefeater. (W218)

STANMORE (HA7), HONEYPOT is now subtitled SPICE RACK, now a pub majoring on Indian food and with a restaurant at the rear. (W194)

WEMBLEY (HA0), BOOTS BY BROGANS, -beers listed; +Courage: Best Bitter; +Fuller: London Pride. (W219)

WEMBLEY (HA0), SUDBURY INN, Sudbury. Reverted to SWAN. (W221)

WEMBLEY (HA0), Wafa Bar. Renamed LA BAMBA by June 2009, still no real ale. Formerly CURRAGH. (W219, U202)

SOUTH EAST

SE1, BRITANNIA, Punch, ex-Sycamore Inns, sold in September 2009 to property developer Ashmole Investments for £400,000 with intentions to redevelop for 'residential and investment opportunities'. (SE11, U102)

SE1, LORD CLYDE, -beers listed except Young: Bitter; +Adnams: Bitter; +Fuller: London Pride; +Greene King: IPA; +Shepherd Neame: Spitfire. Now Enterprise, ex-Unique. (SE24, U174)

SE1, ROYAL OAK, + a Fuller's beer (e.g. London Porter); +Thatcher: Heritage cider. (SE31, U112, U116, U128)

SE10, MORDEN ARMS, -beers listed; +Courage: Best Bitter, Directors. (SE98, U138)

SE10, ROYAL GEORGE, +Shepherd Neame: Spitfire., seasonal beer. Incredibly, this thriving, popular community local is due to close in mid-January 2010, apparently following its sale by Shepherd Neame for housing, in advance of planning permission. From one of our family brewers we expect better than this, which sends all the wrong signals to other pub operators. (SE101)

BEXLEYHEATH (DA6), DRAYMAN. Renamed BAR 2.

Was POLO BAR and CHARMERS for a while. (3SE211, U61, U66, K34, U185)

BEXLEYHEATH (DA6), OHM. Renamed PURE. (U169)

CRAYFORD (DA1), DUKE OF WELLINGTON. Now named simply WELLINGTON. (3SE231, U149, K52, U159)

WELLING (DA16), LORD KITCHENER, -beers listed; +Greene King: IPA (£1.69/pint); +Shepherd Neame: Spitfire (£1.89). Now an M&B 'Crown Carvery' branded pub/restaurant, ex-Bass. (3SE287, U149, K146, U157)

WELLING (DA16), WE ANCHOR IN HOPE. Now heavily branded by Punch (ex-Spirit), ex-S&N as part of its John Barras chain, -Courage: Best Bitter; +Fuller: London Pride.. (3SE287, U107, U149, K146, U150)

SOUTH WEST

SW1(W), BARLEY MOW. Enterprise have sold the freehold at auction for £2.68 million according to the *Morning Advertiser*, buyer unknown. Formerly Unique and previously Intreprenuer. Believed leased to Market Taverns. (SW47, U149, U169, U194)

SW4, JOLLY GARDENERS is a Conway Taverns pub. (SW60, CSL14) (already reported as Conways in U194 but not in CSL guide)

SW9, BEEHIVE, 6 Crossford St. now independent, ex-Whitbread, still no real ale, H unused. (SW81)

SW10, GOAT IN BOOTS. Enterprise have sold the freehold at auction for £3.33 million according to the

Morning Advertiser, buyer unknown. (SW85, U168, U208)

SW14, HARE & HOUNDS. Refurbished by Young's with the public bar replaced by 'Bellini Lounge'. (SW97, RHP8)

SW15, COAT & BADGE. Enterprise have sold the freehold at auction for £2.5 million according to the *Morning Advertiser*, buyer unknown. Leased to Geronimo Inns. (SW100, BRP18)

SW17, JJ MOONS, - Courage: Best Bitter; -Marston: Padigree; +Greene King: Ruddles Best; +Weston: Marcle Hill cider. (SW109, BM14)

SW17, SELKIRK, -beers listed; +Sambrook: Wandle; +St Austell: Tribute. Was FROG & FORGET-ME-NOT for a while. (SW110, BM20, U198)

SW17, TOOTING TRAM AND SOCIAL, -beers listed; +Purity: Pure Gold, Mad Goose, Ubu. Formerly TRAMSLED. (U142, BM21, U199, U203)

HAM (TW10), LEGLESS FROG. Reverted to original name HAND & FLOWER in May 2009. Now Enterprise, ex-Unique. (SW136, U171, U197)

RICHMOND (TW9), SHAKESPEARE. The planning application Young's submitted to Richmond Council earlier this year to convert the pub into nine flats has since been withdrawn. (SW158, RHP31, U208)

WEST

W4, ROEBUCK, +Caledonian: Deuchars IPA; +Young: Special. Now Food & Fuel, ex-Spirit. (W87, U192)

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Capital Pubcheck - update 209

W4, TOMMY FLYNNS. Renamed **GUNNERSBURY** by April 2009, -Draught Bass; +Marston: Pedigree. (W90)

W5, FINNEGANS WAKE, -beers listed; +Fuller: London Pride; +Greene King: Old Speckled Hen; +Wells: Bombardier. Pubco Tattersall Castle Group have now joined the SIBA direct delivery scheme, so range may change. (W93, U195)

W5, PARKVIEW, Tattersall Castle Group, ex-Spirit, H removed. TCG are trying to sell the lease. (W98, U197)

W6, BLUE ANCHOR. Enterprise have sold the freehold at auction for £2.14 million according to the *Morning Advertiser*, buyer unknown. (W100)

W12, SPRINGBOK. Now operated by FT Pubs & Bars. (W124)

W13, 142 BAR & RESTAURANT. Renamed **BLESS BAR**, still no real ale. Formerly **BROADWAY HOTEL**. (W125, U202))

W13, PAN TADEUSZ. Renamed **BLACK GEORGE** following new sublease from Misty Moon operator Terry O'Sullivan. Formerly **THREE WISHES**. (W126, U202)

BRENTFORD (TWS), MAGPIE & CROWN. After a proposed 15% hike in rent by owners the Wellington Pub Co, this popular free-of-tie GBG pub closed in late October to the consternation of local drinkers, councillors and businesses. Happily, fresh negotiations have resolved most of the issues, and landlord Steve Bolton reopened the pub in mid-November to resume selling the range of guest beers which currently have reached 2070 over 13 years. (W132, U191)

HAMPTON (TW12), JOE'S (BAR& RESTAURANT), Hampton Hill. Renamed **LA FAMILIA RESTAURANT**. Bar retained but still no real ale. (W143)

HAMPTON WICK (KT1), RAILWAY, -beers listed; +Fuller: London Pride. More beers may follow. Under new management. (W146, U204)

HAREFIELD (UB9), HAREFIELD. Is owned by Admiral Taverns (not Free). Formerly **PICKLE JAR**. (W147, U195)

ISLEWORTH (TW7), PAPA J'S. Renamed **PASSION 'N SPICE** by April 2009 and now renamed again to **CINNAMON LOUNGE**, still no real ale. Formerly **WAITING ROOMS**. (W174, U204)

TEDDINGTON (TW11), LION. +Addlestone's Premium Cloudy Cider (5.8%) on handpump. (W196, U191, U202, U203)

TEDDINGTON (TW11), OAK (THE). Renamed **SAMMY'S**. Continues to sell Twickenham beers. (U198)

TEDDINGTON (TW11), TEDDINGTON ARMS, -beers listed; +four guest beers (e.g. Sharp, Surrey Hills, Twickenham). Beware two mock casks at the back of the bar dispensing gas-propelled beers. Extensive refurbishment and a new manager at this Capital Pub Co pub. (W197, U191)

TWICKENHAM (TW1), OLD ANCHOR. Young's pub currently open only in the evenings. (W203)

TWICKENHAM (TW1), RISING SUN. Renamed **MARBLE HILL** to reflect the pub's strong links with Marble Hill House. It is no longer a music venue, having lost its entertainment licence. Under new management. (W204)

UXBRIDGE (UB8), QUACKERS, Cowley Peachey. Renamed **Q VADIS**. (W214)

UXBRIDGE (UB8), SPORTSMAN. Renamed **CULVERT** by March 2004 and now renamed again to **GRIDDLES BAR**. (W214)

UXBRIDGE (UB8), ZANZI BAR. Renamed **STIR CRAZY NOODLE BAR**. Retains fizz beer. (W215)

CORRECTION TO UPDATE 207

NEW & REOPENED PUBS ETC

MITCHAM (CR4), THREE KINGS. Delete entry, now purely a restaurant with bar only for diners (see above).

CORRECTIONS TO UPDATE 208

NEW & REOPENED PUBS ETC

SW6, BLUE BAR is an independent bar.

SW19, LAMBOURNE is an independent bar.

PUBS CLOSED ETC

SW11, GREYHOUND. Refs should read (SW89, WB33).

FELTHAM (TW13), MANSION (THE). Should read Regional Inns.

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



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Drinking in a Winter Wonderland

It was half a lifetime ago that I first started regularly drinking in pubs, and the most pressing decision facing this callow teenager in the early 1990s was usually how many pints of Ordinary I'd have before moving on to the Special.

Then the season turned, and everything changed. It was the first winter of my drinking life, and in Young's pubs that meant only one thing... Winter Warmer.

I still remember my first ever pint of Warmer (in the *Gorringe* in Tooting) and how radically different from other Young's beers it was. The deep crimson, almost purple hue, the biscuity nose, the velvety caramel flavours, and the warming finish. I learned then that winter is a very special, very different time in the world of real ale and as drinkers we have much to look forward too over the next couple of months!

Brewers produce spring, summer and autumn seasonal specials too, some of them very good indeed, but hoppy golden ales and russet bitters are styles of beer which one can locate fairly easily at any time. Winter ales are something else altogether: when, but a cold, dark night, would it seem right to drink strong, sweet barley wine or old ale flavoured with nutmeg and cinnamon? (Hoskins and Oldfield, sadly no longer with us, went a step further with their magnificent 'Christmas Pudding Porter' and added vast amounts of dried fruit to the brew).

Talking of Porter, Fuller's have brightened many a dark wintery evening with their 'London Porter', a more conventional example of the style bursting with roast, toasty flavours and a hint of dark chocolate. Many seasonal offerings have come out of Chiswick over the years. The original 'Mr. Harry' and its near-identical successor 'Old Winter Ale' have long since disappeared, and the most recent offering 'Jack Frost' is a fairly disappointing malty bitter. But for those who want something stronger, the 8.5% 'Golden Pride' has been available in cask this year. I tried it the other day in the Croydon *Royal Standard* and it lived up to its reputation, full of fruity, honeyish flavours, and surprisingly well balanced. Of course, Fuller's also have the option to revive Gales 'Prize Old Ale', which is even stronger – imagine a half-and-half of Prize Old Ale and Golden Pride!

Through their South London outpost, the *Sultan*, Hop Back have given us some great winter beers, proving that there's more to them than Summer Lightning. A 'Winter Lightning' variant has appeared occasionally, still a typically hoppy Hop Back ale, but beefed up to around 5.5%, 'Powerhouse' was a robust old ale, not dissimilar to Winter Warmer, and in recent years they've given us 'Pickled Santa', strong and spicy.

Wetherspoon pubs might divide opinion, but the organisation must be commended for their

contribution to beer choice and sensitivity to the changing seasons with a Winter Guest Ale list and a '12 Ales of Christmas' programme over the festive season, bringing interesting beers to the entire country at a low price. It's not one of my favourites (too thin and under-hopped), but we'll probably see Bateman's 'Rosey Nosey' on the bar once again, complete with flashing pump-clip, and Caledonian 'Santa's Little Helper' is another disappointing Christmas beer that seems to be a fairly standard Scottish-style brown ale – at only 3.7% it proves that winter beers needn't be strong, however.

These days we can always rely on the prolific Horsham duo of Welton's and WJ King to come up with a plethora of seasonal ales. The pick of the bunch last year were the chocolaty 'Winter Fuel' mild and the espresso-like 'Ho Ho Ho' stout from Welton's, dark beers of contrasting strengths but both with a robust character that hit the spot at this time of year.

With a new, stronger, beer from Sambrook's coming imminently, and Westerham recently debuting the 6.2% Audit Ale, brewed to a 1938 recipe, there are plenty of strong, dark beers to get excited about this winter. And, don't forget, Winter Warmer is still very much alive and well and available soon at a Young's pub near you!

Ben Numm

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ROD 'ORINOCO' ELLERY – A PERSONAL TRIBUTE

When I was asked to do this I just didn't know where to begin, so I'll begin at the beginning. I met Rod when the Sultan first reopened as a Hop Back pub back in the early 90s. We were bound to become friends: we both drank dark beer, we both were members of CAMRA, we both smoked, were both computer geeks and both married to women called Diana.

So we became very good friends. We would sit and bore the pants off people with computer talk scattered amidst the beer talk or was it beer talk amidst the computer talk – either way I'm sure we still bored the pants off people.

Although at that time Rod was a CAMRA member he was not really that active then but enjoyed beer festivals as a customer where I would constantly run into him. Eventually in the late 90s I persuaded Rod at GBBF to work the next Battersea where he worked on the foreign beer bar. He thoroughly enjoyed himself and so I asked if he would like to work with me at Catford later that year. That was his introduction to stewarding. This of course, like everything else Rod set his mind to do, he took in his stride like a true womble. So that year he worked his first



GBBF where the name 'Orinoco' was given to him for some unknown reason.

From that time he worked nearly ever beer festival he could in and around London, becoming chief steward at many with devotion and commitment that, together with his hats, became his trademark. He became an active member of the local branch, serving as membership secretary, and sat on the festival committee for many years. He also picked up the *London Drinkers* for the Wimbledon area, something he enjoyed if the mild or old was on. I am sure that not only the people he worked with but also many of the customers will surely miss his presence around the London circuit, his relaxed nature and thoughtful regard to co-workers and customers alike.

Sadly he was taken from us in his home on Thursday 22 October with a massive heart attack, leaving his wife Diana, son Tom and daughter Rosie. He will be surely missed by everyone who knew him as he was able to touch so many people's lives for the better. I know for one there will always be a hole in my life from now on. Goodbye old friend.

Kim Berriedale-Johnson



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CAMRA KENT PUB OF THE YEAR 2009 !!

Wetherspoon's Enfield pubs: a festival tour

On Saturday 31 October CAMRA Enfield & Barnet members visited all four of the Wetherspoon pubs that the branch had in the 2010 Good Beer Guide to present each with its official CAMRA 'GBG pack'. We chose this date as the first weekend of the chain's 30th anniversary beer



festival. The four, by coincidence all within the London Borough of Enfield, represent half of the total of 'Spoons pubs in our branch area, above the national proportion which is, as *Wetherspoon News* often reports, itself higher as a percentage than for any other UK pub operator.

We started in Gilpin's Bell, 50-54 Fore Street,

N18, in the very SE corner of the branch area. A number of the members had breakfast here. This pub is an oasis in a real ale desert.

We then caught a 349 bus to the Picture Palace, Howards Hall, Lincoln Road, EN3, some 2 ½ miles further north up the Hertford Road and sadly the very next pub on the route with any real ale.

Time to move on and back to the bus stop for a 191. This literally took us 'around the houses' but eventually we made it to the third pub of the day, the Moon under Water, 115-117 Chase Side, EN2.

We took a 191 back to Enfield Town, crossed the road and caught a 121 to the fourth and final pub, the New Crown, 80-84 Chase Side, Southgate N14. This was also our food stop; all that drinking needed some sustenance.

Extra beers were available including five on gravity stillage, a very welcome sight.

The festival beer range on offer across the four pubs was: St Austell Georges Tipple, Ringwood Filly Drift, Shepherd Neame Dambuster, Greene King Boss Hogg, Caledonian Double Dark, Double Carlus, Toshi's Amber Ale, Ringwood Forty Niner, Davenports Last Minute, Cotleigh Long-eared Owl, Butcombe Old Vic, Moorhouses Black Panther, Purity Pure Gold, O'Hanlons Red Ale, Loddon Hullabaloo, JW Lees Supernova, Titanic Pint in the Wall, Grumpys Pale Ale and Jennings Cocker Hoop.

The party was suitably impressed by the quality and range of the beers on offer at all four pubs and by the service and friendliness of the staff. The chance to try more beers with the three thirds offer was often used and appreciated.

Ron Andrews

"IT'S THE MEMBERS WHO MAKE A GREAT CLUB"

These were the words of the CAMRA's London Regional Director, Kimberly Martin, when she presented the CAMRA 2009 Regional Club of the Year award to Leyton Orient Supporters Club (LOSC). She commented on the warmth and friendliness with which members greeted everyone – even guest visiting supporters of other football clubs. "It's no wonder membership is now 1200!"

On October 15 LOSC also received the award for CAMRA East London and City Club of 2009. Since 1998, LOSC has won the local award eight times and the Greater London award five times and in 2008 it was CAMRA's joint National Club of the Year.



Pictured are Keren Harrison, LOSC; Kimberly Martin; Mick Childs, LOSC Steward; Marion Robbens, East London and City CAMRA; and Linda Broughan, LOSC.

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

NUMBER PUZZLES:

1. 5 Tudor Monarchs of England
2. 7 Samurai
3. 12 Wheels on the Flying Scotsman
4. 2 Nickels in a Dime
5. 177 Second Highest Number Possible with Three darts
6. 11 Digits in a London Telephone Number
7. 6 Of One And Half A Dozen Of The Other
8. 110 Cornets Followed the Seventy Six Trombones
9. 3 Horns on a Triceratops
10. 23 Popes have been Called John

GENERAL KNOWLEDGE:

1. The poet and novelist who lived at Abbotsford, the home he built in 1817, was Sir Walter Scott.
2. The three countries which were known as the ABC Powers in the early 20th century were Argentina, Brazil and Chile.
3. The play "Abigail's Party" was written by Mike Leigh.
4. Allopurinol is a drug usually prescribed for the suppression of Gout.
5. The most famous native (probably) of the Ayrshire village of Alloway was Robert Burns.
6. Alnwick Castle is the ancestral home of the Percy Family (Dukes of Northumberland).
7. Jeanette Altwegg was an Olympic champion in 1952; British champion from 1947 to 1950 and European champion in 1951 and 1952 – at Ice skating.
8. The metal that by definition is always part of an amalgam is mercury.
9. Amalthea is the fifth largest moon of Jupiter.
10. The inventor of the Analytical Engine in the 1830s (although a full working example was not built until the 1990s at the Science Museum) was Charles Babbage.

Hello again and seasonal felicitations to you, one and all. Ho Ho Ho! Right that's the tidings of comfort and joy out of the way now let's get on with the usual misery. But before we do here is a little bon mot from the American broadcaster David Brinkley (1920-2003). *A successful person is one who can lay a firm foundation with the bricks that others throw at him or her.*

Right, let's kick off in time honoured tradition (Yes folks, it's count the cliché time) with some number puzzles:

1. 26 AN of I
2. 5 C in a N
3. 36 P in a P
4. 57 is the SHPS with OD
5. 3 AR is the FRS
6. 1024 G in a T
7. 8 AU in the IL
8. 26 D is SSD
9. 4 P and P in a PT
10. 31 C in the U of C

There, easy weren't they. I feel a non-rhyming limerick coming on – here's one in the "young lady from Bude" tradition from reader Richard Brunsell – cleaned up by word substitution, but you know what naughty words have been replaced:

*There was a young lass from Biarritz,
Who had huge and wonderful eyes,
When playing her tranny,
She'd show off her bookshelves,
But scorned those who watched her as rascals.*

He says, "One of my friends said he thought nobody will know what a "tranny" is, but what the heck!"

And now we are honoured by a CAMRA branch chairman, no less! It is Tony Davis who runs the show at North Surrey Branch who came up with this which I think is really quite clever:

*There was a young man of St. Albans
Who had a big hole in his cranium.
I know it don't rhyme
But it did at the time
When Boudicca trashed Verulamium.*

And I think we'll finish off this little set with one from our esteemed London Drinker Crossword complier, the great Dave Quinton. This contribution from him first appeared in the August 1988 Drinker:

*A lamb and potato pasty
Is thought by some to be tasty.
The rest, who think meat
Is not all that great,
Consider it rather nasty.*

Now, can any of you come up with a new one like that where the non-rhymes look like rhymes? After all, that's where this all started.

And finally we come to what the televisual twitterer (Mr. S.Fry, that is) might call "General Ignorance:

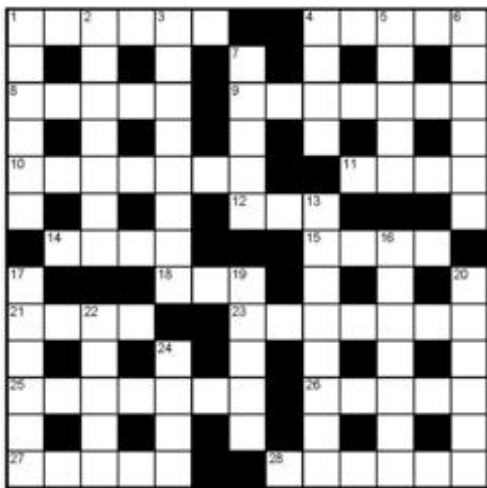
1. What started with the Eighteenth Amendment and ended with the Twenty First?
2. What was the title of the 1965 book by Ralph Nader which focussed on the dangerous design features of several American cars of the time and which became a rallying call for the early consumer movement?
3. What race starts at Cowes and finishes at Plymouth - and how often is it run?
4. In the Mel Brooks film, Silent Movie, who famously is the only person to speak (and what did he say)?
5. We all know that Charlie Chaplin died in Christmas Day, but in what year? (Well, we had to have one Christmas question.)
6. Who was the composer of the "Nelson" Mass (in D minor) so called because news of his victory at the Battle of the Nile reached Austria on 15th September 1798, the date of its first performance?
7. What was the location of the trials held to choose the design of locomotive to be used on the Liverpool and Manchester Railway?
8. What is the more common name of "Ras Tafari" (1892-1975) whom Rastafarians believe to be divine?
9. What is scouse, after which the slang term for a Liverpoolian is derived?
10. What were the names of the brothers who were co-authors of the book "Diary of a Nobody"?

So there we are for another year; I shall be back to plague you again in February, God, and Editor, willing. In the meantime I hope you all have a very happy Christmas and a peaceful New Year.

Andy Pirson

Crossword

Compiled by DAVE QUINTON



Name _____

Address _____

All correct entries received by first post on 20th 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 & 4. Declared drunk and penniless; and the car won't start! [6,5]
Declared
8. A Welsh girl from the east? [5]
9. Spill cream on story book [7]
10. Supports newspaper features. [7]
11. Intent on being dishonest. [4]
12. Carrier returning note. [3]
14. Need to rotavate garden. [4]
15. Head disappears from drink in oven. [4]
18. A bit of advice: put mine back. [3]
21. He's cross after beer. [4]
23. Object when put into torn clothing. [7]
25. Take me right out to see creature. [7]
26. Party caught in first rate excuse. [5]
27. Agree about Lawrence being well known. [5]
28. Allowed river to overflow and destroy. [6]

DOWN

1. I am in position to get fish. [6]
2. Accomplished head steward murdered. [7]
3. Gold title on books? It adds beauty. [8]
4. Hit quietly on bottom. [4]
5. Turn in once you find the cat. [5]
6. They happen to upset Steven. [6]
7. Caught over foolhardy accident. [5]
13. Master, give, I'm upset inside. [8]
16. Set out to wind up spotless. [7]
17. Leading boxing promoters are villains. [3,3]
19. Go on foolishly to include deserter in exercise. [5]
20. A model to grow weary in dress. [6]
22. Try hard to shred last ilex tree. [5]
24. Small child's slide. [4]

Winner of the prize for the August Crossword:
Claire Jenkins, London NW9.

Other correct entries were received from:

Ted Alleway, Tony Alpe, Pat Andrews, Mark Antony, Hilary Ayling, Jack Bass, A. Bird, William Blake, Steve Block, Mike Belsham, Norah Brady, Deryn Brand, Mark Broadhead, Ben Burfutt, Ernest Burton, Eddie Carr, Brendan Casey, John Cattenmull, Carole Cook, Richard Conway, Kevin Creighton, Liam Crotty, N.F. Cunnane, Paul Curson, Peter Curson, Michael Davis, John Dodd, Richard & Clever Clogs Douthwaite, C.J. Ellis, Brian Exford, M.D. Fleming, M. Fletcher, Dudley Freeman, Sally Fullerton, Anthony Gdula & Jess the border collie, Christopher Gilbey, B. Gleeson, Marion Goodall, J.E. Green, Alan Greer, P.J. Griffiths, Mrs. J. Guaitolini, Stuart Guthrie & Dick Zenov Doggrin, Brian Hall, John Heath, F. Hegarty, Alison Henley, Andrew Hide, Graham Hill, William Hill, David Hughes, Chris James, Carol Jenkins, Les Jenkins, David Jiggins, Mike Joyce, Stephan Kloppe, Pete Large, Terry Lavell, Andrew Long, G. Lopatis, G. Mallett, Steve Maloney, Marcus of Guildford, John Markwell, A.M. Miller, M.J. Moran, Mike Morrison, Al Mountain, Paul Nicholls, Nigel Parsons, Jon Parvin, Gillian Patterson, Mark Pilkington, C.S. Pottins, Ms. G. Pote, Jeanette Powell, Rod Prince, Derek Pryce, Alph River, Richard Rogers, D. Shaftoe, Nobby Slacktrouser, Finlay Slyced, Lesley Smith, Norma Snokkers, Steve Tallent, Offramp Tavanitupu, Ken Taylor, Bill Thackray, Steve Thornton, Vic the Beard, Randy Wakefield, Martin Weedon, Ms. E.A. Whale, Janet White, Sue Wilson, Ray Wright, Jenny Yuill & Basil.

There were also 4 incorrect entries

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