

The Royal George, Greenwich (see pages 4 and 47)





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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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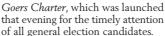
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Disjointed, dysfunctional and partisan government

n 16 March, at a panel debate organised by the Campaign for Real Ale and the All Party Parliamentary Save the Pub Group, MPs of all parties echoed the need for some joined up thinking by government to support our pubs. I intended to base this editorial on CAMRA's Beer Drinkers and Pub



On 18 March, John Healey, Pubs', 'Minister for then announced plan an action promising greater protection for pubs under threat of demolition; a the anti-competitive practice of imposing restrictive covenants on the sale of pubs; greater flexibility for pubs to diversify by adding shops and other facilities without planning permission; £1 million government funding for 'Pub is the Hub'; £3 million to support community pub ownership; greater freedom for pubs to host live music without a specific licence; and a one year deadline to implement fully the recommendations of the recent Business, Innovation and Skills Select Committee report on pub companies - before Government intervenes with legislation if necessary - and deliver a beer right and a free of tie option for tied tenants.



On 24 March however, far from helping pubs to survive, the Chancellor's budget heralded a further 5% increase on beer duty, which he has now increased by 25% in the last two years and promises to carry on increasing in future. With nearly six pubs a day already closing, a rise now of up to

20p a pint in their beer prices can only lead to further wholesale pub closures.

Mike Benner, CAMRA chief executive, comments, "Today's budget is a charter for the large supermarkets who irresponsibly promote alcohol as a loss leader at the expense of our nation's community pubs, real ale and responsible pub goers. CAMRA is totally at a loss in understanding how a Government that recognises the community value of pubs can impose such consistently draconian beer duty increases."

I think I may have an explanation, and I've alluded to it before. The question I wanted to ask on 16 March was 'Does the Panel have any evidence to counter the impression that the Scotsmen in charge of this Government's fiscal policies have unduly favoured distillers and licensed grocers at the expense of brewers and publicans?' Well, does anyone?

Geoff Strawbridge

The Loss of the Royal George

n 29 August 1782 the Royal George was a 100-gun ship of the line, a sister of the familiar Victory. In a monumental piece of incompetence, it was lost with between eight and nine hundred lives (including over three wives, hundred girlfriends, prostitutes, moneylenders and other interlopers) within sight of land when it capsized through gross mismanagement, watched by incredulous spectators at Southsea

On 2 March 2010 the *Royal George* pub in Blissett Hill, Greenwich was lost after operating since 1827. In a monumental abdication of responsibility by the brewery and the local Council, it was abolished by a planning decision that destroyed 174 years of useful service, within sight of a more appropriate survival, watched by incredulous members of South East London CAMRA.

For most of the CAMRA members this was a first sight of a Local Authority (Greenwich) Planning Committee, and how decisions happen. Shepherd Neame, who had pub operated the since purchasing it from Bass Charrington in 1978, had decided that its falling trade (a halving of beer barrelage over the last 20 vears) meant that its best plan was to convert the ground floor area of the pub to a further flat (the residential accommodation of the pub above having been let as a flat for some time already). The Council's planning officers had previously dissuaded Shepherd Neame from trying to convert the building into three even smaller hutches, which is apparently what are considered to be normal London dwellings when viewed from the leafy arbours of Faversham.

The report to the Committee was intriguing in that it managed to present Shepherd Neame's arguments twice, once as

evidence and once commentary. without anv acknowledgement of CAMRA's counter-arguments sent in as objections. The Council planning officers' report recommended surrender to Shepherd Neame's proposal without analysing the five objection letters (Councillors do not see these) beyond the briefest of summaries and then quoting the Shepherd Neame arguments back verbatim. Objectors can make a threeminute presentation to the Committee and answer the Committee's questions.

London Drinker's own Capital Pubcheck, Roger Warhurst, a borough resident, made as thorough a presentation as the limited opportunity presented, pointing out the continuing pub losses in the borough (a third gone in fifteen years), the withdrawal of a rent reduction (which would have meant returning the rent to £17,500 p.a.) and the refusal to consider any market testing in the form of making the pub available to rent or buy free of tie.

This was followed by a response from Shepherd Neame's own Property Director, George Barnes, reiterating the arguments already seen in print, but at least Shepherd Neame, unlike many other applicants, do not send faceless estate agents along to wash their dirty linen for them!

The Council Officers had signalled defeat by revealing the absurd feature of current planning legislation in that no planning permission is needed to change a pub to alternative commercial use such as a café, shop or office, but planning permission would be needed subsequently to change it back to a pub again! The conclusion: 'pubs cannot be protected'. At this point the Mad Hatter was seen to leave observing that "If vou knew Time as well as I do, you wouldn't talk about wasting it".

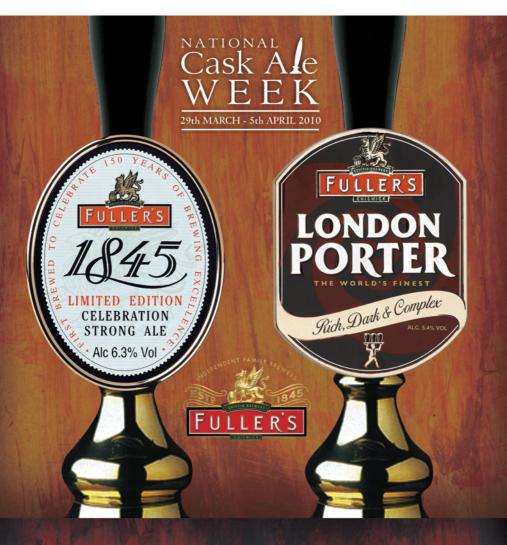
The decisions of Councillors at these points reflect despair ("Sheps will just board it up anyway") or unevidenced innuendo ("I think there may have been problems") as much as the Council officers' comments, and despite two members considering that the lack of viability was unproven, the deed was done and the Royal George was abandoned to sink without trace.

Greenwich is not one of the boroughs that have included in their planning policies a viability test (often derived from advice produced by CAMRA conjunction with other trade organisations) for pubs proposed for conversion. At least six of the 32 boroughs have such policies. and more are considering them but, until these are in use, the random pub losses will continue. and more in the vulnerable boroughs without a policy. Boroughs without a policy lose Appeals, as Planning Inspectors are even more narrowly legalistic in their decisions, and losing Appeals costs Councils money. Objectors, by the way, cannot appeal.



And so the ship lay sunken half in and half out of the water, while divers explored for life and treasure' (in 1782!) from a contemporary woodcut. With a little presence of mind she could have been kept afloat – a lesson perhaps?

Mostyn Lewis



To celebrate National Cask Ale Week, a select number of pubs will be serving Fuller's 1845 and London Porter on draught.

For more details and a list of participating pubs please visit www.fullers.co.uk

Positive thinking

start with some encouragement. The Morning Advertiser asked various significant people in the trade for their thoughts for 2010. Simon Emeny, the managing director of Fuller's Inns said: "I expect more people to realise that, far from being at the root of most of the UK's ills. the pub is the home of responsible drinking and a place where they can enjoy themselves with friends family in comfortable surroundings The pub offers its customers a unique experience that they can't get anywhere else, and key to that experience in 2010 will be cask ale". Or, as Tim Martin, Chairman of J D Wetherspoon's, told listeners to BBC Radio 4's Today programme the other day: "You can't sit and enjoy a pint of Abbot in Asdas".

Complaint to be reconsidered

before CAMRA's Dappeal against their rejection of its super-complaint was to be heard, the Office of Fair Trading (OFT) agreed to look again at their decision that there is 'no systemic failure' in the beer tie. The OFT said that it was prepared to defend its decision was mindful of the 'substantial resource' - that is, cost - involved to both sides. The Fair Pint campaign welcomed the decision but the British Beer & Pub Association continued to support the OFT's original decision as being 'robust'.

CAMRA Chief Executive, Mike Benner, said: "We are hopeful that on re-examination of the pubs market the OFT will decide to act against anti-competitive behaviour, in order to deliver a fair deal for consumers". The closing date for further submissions is 24 March, unfortunately too late for readers. The funds raised by CAMRA's appeal will go towards legal costs already incurred.

News from Scotland

Scottish licensing laws are different, significantly in that they include a public health objective. On this basis, Jeff Ellis, a publican from Newburgh, Fife, recently applied to have the licences of three local supermarkets revoked. He

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argued that the cheap alcohol on sale at Tesco, the Co-Op and Morrisons was damaging public health. In particular, it was a Morrison's offer of four 275ml bottles of Carlsberg for £1.00 that attracted attention. The bid was rejected but Mr Ellis was happy that his action had served to draw attention to the issue. As Mr Ellis said, "I know that people are still drinking, but not in my pub or in the others around here".

Minister for Pubs appointed

We now have a Minister for Pubs. Leading a task force drawn from five Government departments, John Healey said, "I have always enjoyed the camaraderie of good pubs and the sense of community that thrives. That's why I'm taking this role

forward with gusto." The creation of the post and Mr Healey's appointment have been widely welcomed across the trade but quite how long the MP for Wentworth, South Yorkshire will have to make an impact is not clear, given the coming general He does have some election. positive thoughts. such relaxing planning restrictions to permit dual-use as shops or post offices, community ownership and a tenant's right-to-buy. One odd point was that the news of Healev's appointment appears to have been a News of the World exclusive.

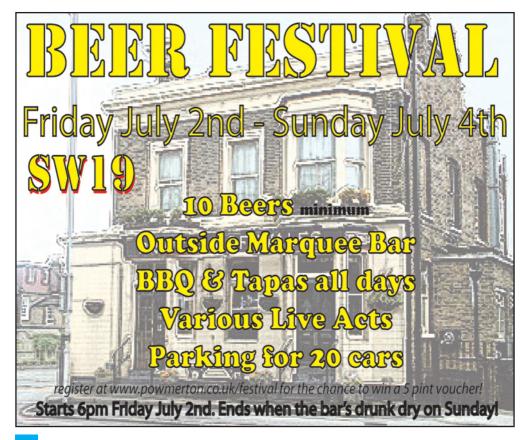
There will not be any reduction in duty on draught beer however. The Treasury say that their legal advice is clear that, as EU law stands, different rates of

alcohol duty cannot be applied to beer depending on where it is sold or how it is packaged.

All party support for CAMRA manifesto

n 16 March, CAMRA and the All Party Parliamentary Save the Pub Group hosted a question-time style debate in the House of Commons. Over 150 people. including prospective Parliamentary candidates, licensees, journalists, CAMRA members and the general public heard panellists' views on issues currently affecting UK pubs. Reform of planning law, the beer duty escalator, minimum pricing and the beer tie were among topics raised with the panel.

Licensing Minister Gerry





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Sutcliffe MP (Labour), Tobias Ellwood MP (Conservative) and Don Foster MP (Liberal Democrats) spoke specifically on their respective party policies, while CAMRA chief executive Mike Benner summarised the campaigns and aims for reform set out in CAMRA's Beer Drinkers and Pubgoers Charter. The panel and audience were kept in order by chairman Greg Mulholland MP.

There was a positive response from all panellists on the need to reform planning law and aspects of the beer tie. There was also agreement that a referral to the Competition Commission was necessary.

News from Fuller's

by the time that you read this, you might still have a chance to try Fuller's latest seasonal beer, Bengal Lancer, described as a full-bodied, traditional India Pale Ale (5% ABV). It is available in cask until the end of March and also as a bottle-conditioned beer at 5.3%. The name Bengal Lancer refers to the legendary cavalry regiment that served with distinction on the North West Frontier during the 19th Century.



To help celebrate Mild Month this year, Fuller's, are now launching two mild ales which will both also be available throughout May. Gales Festival Mild was originally produced in the early 1990s when the local CAMRA branch asked the brewery for a mild for their beer festival. Such was the success of the brew that small quantities became available commercially and Gales Festival Mild went on to win numerous CAMRA beer awards. Fuller's acquired Gales in 2005 and has since maintained



Gales Festival Mild as a staple of its seasonal beer portfolio.

Joining Gales Festival Mild as a seasonal beer for April and May is Fuller's Hock. A 3.5% ABV cask conditioned ale, Hock is packed with subtle sweet caramel and malty flavours. Hock returned to the Fuller's seasonal range in 2005 following a 12-year break and has proved popular with drinkers up and down the country.

Fuller's have also released the latest version of Prize Old Ale. The limited edition 9% ABV bottled beer still contains a small amount of the last POA to be brewed at Horndean. John Roberts commented that Fuller's appreciate and respect the beer's long established tradition.

Fuller's are still doing well. Expectations for their full-year pre-tax profit are around £24 million with beer sales increasing 2% in the 44 weeks ending January despite the bad weather.

In the Meantime

Meantime Brewing have announced the plans for their new brewery. The new plant, located on the Greenwich Peninsula close to the O2 site, will be amongst the most technologically advanced in the UK. The 100 Hectolitre (60 UK

barrel) fully automated brewhouse will be installed by fabricators ROLEC of Bavaria. The plant will incorporate a state-of-the-art visitors' centre with a glass fronted mezzanine giving access to the brewhouse platform, allowing an overview of all aspects of production and packaging from the comfort and safety of the training suite, which will also be used for training staff from the growing number of pubs, bars, hotels and restaurants that stock Meantime beers. Founder, brewmaster, and Brewer of the Year 2008, Alastair Hook, said, "This major investment will secure the future of Meantime and the jobs of our employees, by enabling us to streamline our production and satisfy the growing demand for our beer that we are experiencing as more and more Londoners are aware that great beer is being made on their doorstep. This is going to put Meantime firmly on the map of London"

Meantime are also involved with the new £6.5m 'Discover Greenwich' cultural complex at the Royal Naval College, where they will open a bar and restaurant and also bring the site's brewery back into use after 120 vears. A number of beers, both ancient and modern, will be brewed. The signature beer for the venue will be Hospital Porter. Brewed to a 1750s recipe and matured for a minimum of a year, this 'oak aged' London Porter, 8% ABV, is packed with rich malt, liquorice, chocolate and caramel flavours.

A closer look at the big pubcos

Sometimes it is easy to just mock the big pubcos and often they deserve it but we should not lose sight of the simple truth that they supply most of our real ale. Roger Warhurst, who compiles Capital Pubcheck and is CAMRA's London Regional Pub Chain Liaison Co-ordinator, attended



the AGMs of both companies.

Punch's leased estate, now called Punch Partnerships, has 6,841 pubs in the UK, of which about 440 are in London. Roger spoke to managing director, Roger Whiteside, after the meeting to tell him that CAMRA in London were keen to establish liaison with Punch and he promised make to some arrangements. The main issues that CAMRA want to discuss are possibility of Punch participating in the SIBA direct delivery scheme in London - they are currently running a pilot scheme in the North West of England - and our concerns about pub closures, particularly those driven by high property values in central London.

Punch's managed houses now come under the Punch Pub Company, the Spirit Group until 2006, and there are 835 pubs in the UK, of which 180 are in London. Roger also hopes to set up liaison arrangements here as it is from this sector where most of the pub disposals are coming from.

Enterprise Inns have an estate, all potentially leased out, which comprised 7,399 pubs at the end of September 2009, valued at £5.4 billion, an average of £726,000 per pub. It owns the freehold of 98% of its pubs with 181 on short leasehold. Whilst 83% are considered 'successful' in the current climate, with net income down only 3% on average, the remaining 17% have struggled with periods of closure, temporary letting and general underperformance, with net income down 39%. Over the year to September 2009, 368 underperforming and non-core pubs 'that do not fit the future profile of the Enterprise estate'. were disposed of, raising £113 million. The 'sale and leaseback' operation previously mentioned this column continues.

particularly in central London.

Given that few Enterprise pubs appear to have much choice of real ales, particularly from the growing micro-brewery sector, Roger enquired as to what extent in Greater London participated in the SIBA direct delivery scheme. The reply, from Townsend, Operating Officer, was that 275 pubs out of 1,158 within the M25 are currently registered with the SIBA DDS, most of which were active in December. Over the last 12 months there had been purchases of 261 brands from 68 different local breweries. In addition there are 135 pubs either entirely free of tie or with a guest beer clause enabling them to buy one cask beer of their choosing.

Mr Townsend told Roger that he felt that Enterprise are not getting enough recognition for their contribution to the resurgence of real ale. Roger has

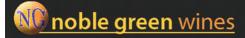
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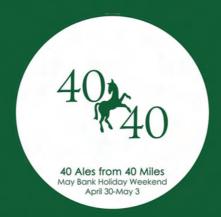
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replied pointing out that there are 42 Enterprise pubs in the Greater London section of CAMRA's 2010 Good Beer Guide, out of a total allocation of 293 (the joint highest alongside Fuller's) and that these were all identified as Enterprise pubs. Enterprise are also currently unhappy about CAMRA's pursuit of the 'super-complaint'.

Last time I said that I would report on the Mitchells & Butlers AGM. I have waded through a pile of press cuttings and came close to losing the will to live. After a very bitter public battle, chairman Simon Laffin was ousted by a group of larger shareholders, led by Joe Lewis, described as a 'billionaire currency trader', through his investment company Piedmont. Mr Laffin had been in the chair for only eight weeks and lost the vote by 2 to 1. Back in December, Mr Laffin had removed two board members who were Mr Lewis's representatives and now Mr Lewis, supported by the Elpida Group run by Sir Alex Ferguson's horse-racing friends JP McManus and John Magnier, has had his revenge. A spokesman for Elpida said that they did not want to control the company but just wanted to see it run better. Most of those present were small investors, many of them former M&B staff, who mainly supported Mr Laffin but were outgunned. The new management are conducting a review of business which should be completed by the end of March.

Around the trade

bub closures have slowed, according to the British Beer & Pub Association. They are now running at 39 per week instead of the peak of 52 in the first half of 2009. The hardest hit sector was free houses, which are closing at a rate of 22 per week. That is very bad news for small brewers and consequently real ale drinkers looking for anything different. There are now 52,500 pubs in Britain as opposed to 58,600 in 2005.

The following will not help the situation. As part of its threeyear review of the smoking ban, the Government is considering extending it from enclosed public and work places to areas like entrances to buildings. gardens and courtvards would apparently not be included but pubs without such facilities who only have the area outside the entrance available would come under further pressure.

Young's have opened a new kitchen and cellar training centre in Wandsworth, in a former cinema opposite the old brewery The £200,000 Centre of Excellence features a working cellar, developed jointly with Wells & Young's Brewing Company, to train managers and



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"Watch this space for more details in the next London Drinker"

Pat

staff on beer quality and cellar management. The first course for chefs (starter?) begins in April and can lead to the Chef's Guild qualification.

Young's are also working on a new site as part of the Royal Arsenal Riverside development in Woolwich. Described as a 'dining pub', the Dial Arch, a conversion of an existing building, is due to open in June.

The Capital Pub Co has bought a 40% stake in a highlyregarded gastropub, the Havelock Tavern in Brook Green W14, with an option to buy the remaining share in a year's time. Capital has also acquired the Uplands in East Dulwich which will open after Easter when a £250,000 refurbishment completed. According to the brokers Altium, the group's highquality pub estate – 29 in all – is trading well and its London bias has largely sheltered it from the recession.

Look out for a new chain called Draft House. Owner Charlie McVeigh has renamed the Westbridge in Battersea, his original pub, and has acquired a new property in Northcote Road, Clapham. Mr McVeigh "passionate about the sourcing, cellaring and serving of a diverse range of local and international beers of all descriptions". He hopes to open up to a further three outlets this year.

Another new operator to look out for is Forest Inns who have added the Olde White Bear in Hampstead to the Oak in Westbourne Grove. Both are on Punch leases.

There has however been another casualty with the London Town group going into administration. There is – inevitably, it seems these days – a 'pre-package' administration which will cover all but 44 of the group's 350 outlets. Some leaseholds may however revert to

Punch or Enterprise. The new company will be run by the group's existing chief executive.

Incidentally, did you know that administration costs can be between £425 and £645 per hour for senior partners and £75 to £88 per hour for support staff? Even I am lost for words.

An odd story appeared recently in the diary column of the Guardian. It claims that the change of name from Kew Gold to London Gold came about because the royal gardeners at Kew came under pressure to dissociate themselves from alcohol products. Given John Young's loyalty to the royal family, that seems a bit harsh – if true of course...

According to the *Morning Advertiser*, some people in the trade are unhappy with CAMRA's deal with Wetherspoon's to provide members with discount vouchers. One pub operator was reported



to have said that CAMRA needs to decide whether it is a consumer organisation or a members' club. The two are not actually mutually exclusive and it is only 50p off one pint each visit. Others can do similar discounts: the Bree Louise, for example, offers 50p off each pint. Perhaps the complainer should try competing instead of moaning.

Brewery news

After 80-odd years, brewing is set to return to Windsor. The Windsor & Eton Brewery has acquired a former factory as premises and commissioned new, British designed and built brewing equipment that was due to be delivered before the end of March. Watch this space...

The latest Local Brewing Industry Report from the Society of Independent Brewers (SIBA) reports the encouraging news that whilst the overall beer market fell 4.2% in 2009, local

brewers saw their volumes increase by 3.75% with an average increase in turnover of 17%. There was also a 12% increase in the use of SIBA's direct delivery scheme.

Carlsberg UK have announced that they are reverting to using the old huntsman logo for Tetleys beers. This will be part of a £3 million investment in the brand this year. What real ale drinkers have wanted to know however is where the beer will be brewed when the Leeds brewery is closed and at last we have the answer. From 2011 it is going to be brewed under licence Marston's in Wolverhampton. The company said that all realistic options in Yorkshire had been looked at but none had suitable available capacity. well as the bitter - and presumably mild, there will also be four seasonal cask ales. The Smoothflow version will be brewed by Molson Coors at Tadcaster.

In a slightly incongruous comment, Leeds North West MP Greg Mulholland, normally a safe pair of hands on beer issues, called on drinkers in Leeds to boycott Carlsberg lager. Would anyone who cares about Tetleys beer be drinking the stuff?

Arthur Batham, chairman of the famous Black Country has passed away at the age of 82. He devised the recipe for Batham's Bitter in the early 1950s and ran the brewery and its 11 pubs until recently when he handed over to sons Tim and Matt, the fifth generation of the family firm.

Courtesy of CAMRA North London's *Full Pint* magazine, there is another London brewery that I have somehow managed to miss. This is the Camden Town Brewery which operates at the Horseshoe in Heath Street NW3, formerly a Wetherspoon's outlet. Two home-brewed beers are usually available, plus other



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bought-in ones.

Water water everywhere...

t takes a lot of water to brew beer but unexpectedly large amounts of it are not always welcome. Back in November it was over six foot deep in the Jennings Brewery Cockermouth, Cumbria. Led by brewery manager, Gaynor Green and fully supported by the brewery's owners, Marston's, brewing has begun again just three months later. In the meantime, versions of Jennings beers have been brewed at the Banks's old Brewery Wolverhampton and at Marston's in Burton with 10p from every pint going towards the Cumbria flood relief charity, a total of £178.000 at the time of the report.

I have to admit, old cynic that I am, that I thought that once the beers had been moved to other breweries in the group which

clearly have surplus capacity, some excuse would be found to keep the 1828 Cockermouth brewery closed. Sometimes it is nice to be proved wrong. At the time, of course, I did not know about the Tetley's deal.

Another flood survivor is the Kelham Island Tavern in Sheffield which has won CAMRA's National Pub of the Year for the second year running. This is the first time that a pub has achieved this.

End of an era in Bromley

am grateful to reader Foddy Foster for letting me know about the following. An era, and as he says, a very long one at that, came to an end in January when George and Pam Pearson left the Bricklayers Arms in Masons Hill, Bromley after some forty years. They took the pub when it was a Whitbread house and it passed to Shepherd Neame in a swap in 1971. It had consisted of just the

tiny area on the south of the building, with a kitchen in the cellar, but it was enlarged by Sheps about ten years ago, expanding into the former ironmongers next door to provide a large back yard and awardwinning smoking area. Mr Foster says that over this time George and Pam just carried on doing the same old thing: running a proper South London locals' street corner pub. GBG listed and providing excellent beers, Pam's home cooking and a friendly welcome to all; it was as simple and effective as that. We wish them all the best for their retirement.

The way to go

2010 is the 175th anniversary of the Great Western Railway from Paddington to Bristol. Edward Boxell of the GWR Preservation Society has let us know that, as the main feature of the celebration, part of his Brunel

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200 Photographic Exhibition is being showcased in the Viaduct pub, 221 Uxbridge Road, Middlesex (W7 3TD). This Fuller's tied house is an appropriate location because it is in sight of Brunel's Wharncliffe Viaduct and not far from the Three Bridges at Southall. The exhibition runs from 24 March to 30 April.

Across the Channel

According to the Guardian, Britain's pubs are not alone in their plight. Typical French village bistros are also suffering with their numbers falling from 200,000 in the 1960s to 35,000 today. In a front page article, La Parisien warned that time was running out to save the world of "jambon beurre baguettes, egg mayonnaise, jokes, chat and table football". The Government

however reportedly believes that the industry needs to adapt to the needs of society and does not deserve to survive if it cannot.

Next door in Belgium, it is the brewing industry that is in turmoil. AB-InBev workers protesting against the loss of 263 jobs have stopped working and have blockaded the brewery. At one point, 11 managers were held hostage for 11 hours at the Jupiler Brewery. Talks continue but supplies of Stella Artois, Leffe and Becks are running low.

Congratulations Beer Enthusiast

Bob Jones, long-standing member of CAMRA's National Executive from Wolverhampton has been awarded a CBE (Commander of the Order of the British Empire) for his many years of public service, in particular as Chair of the Association of Police Authorities.

Bizarre...

nder the licensing legislation, the police can object to the granting of a personal licence to anyone who has been convicted of what are known as 'relevant' offences. Fair enough. The Department for Culture, Media and Sport is however reviewing the list and the draft version has gone from four pages to eight. It now includes necrophilia and bestiality. What do they think goes on in pubs?

Apologies but E-mail address: ldnews@btinternet.com is no longer in use.

Tony Hedger

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



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No warm beer at Battersea

espite the cold weather but partly as a result of it, the 20th Battersea Beer Festival was a great success. The three days (Wednesday10 – Friday 12 February) saw almost 4.800 admissions, roughly 5% down on last year, but those who came stayed longer, drank more beer, cider and perry and ate more hot Polish stews and sausages than ever before.

Voted Beer of the Festival was Sambrook's Junction, the pleasantly spicy 4.5% ABV premium bitter launched for London Pubs Week last November. Second came Otley's O8 very strong pale ale and third, the 4.6% Saltaire Hazelnut Coffee Porter. (Another Saltaire beer, the 4.8% Triple Chocoholic stout, was to win the London Drinker Beer of the Festival award a month later.)

The result of the South West London CAMRA Pub of the Year 2009 vote was announced on the Thursday. The 2007 winner, the Trafalgar in Merton SW19, had done it again, followed by the Nightingale, Balham and the Eagle Ale House, Battersea. A presentation evening at the "Traf' has been arranged for 4 May.

The festival is recorded on the Branch website, www.swlcamra.org.uk with several photographs and the usual collation of visitors' comments. Huge thanks are due to the many CAMRA volunteer staff who we all hope will come back again next year for more punishment: provisional dates are 9-11 February 2011.

Chris Cobbold

PUB PANTO RAISED £1000 FOR CHARITY

The Red Lion, Isleworth, is the CAMRA Richmond & Hounslow Branch Pub of the Year 2009, a measure of its excellent range of real ales (nine on pump) and also the many and varied events that take place each year which earn it the reputation of a true community pub.

This year's annual pantomime production in January was Cinderella. The cast are all customers at the pub and rehearse there on a Tuesday night from September to January. Landlord Paul Andrews stepped in and took a small role, portraying himself at his most grumpy, and was received with great applause. For two nights the audience, consisting of customers, friends and relatives of the cast, were treated to a hilarious couple of hours of the best entertainment in town, perfect to cure those winter blues.

The proceeds always go to a local children's/young people's charity and this year our local Scout group received the cheque. Buttons, played by Terry Boswell was a tremendous success. Terry is a local Scout Leader and has been a member of the cast for a decade. Many past cast members have also been allied to the scouting movement or are parents grateful for its influence on their children.

Samuel Willingham of 1st Osterley Scouts is seen here accepting the cheque from Paul and handing it on to Scout Leader Tony Ship. The



money will go towards their 'Mini Bus Appeal'. "We desperately need this bus in order to continue our outward bound activities and all donations are very much appreciated. We are very grateful to the 'Hiss and Boo' players for their continued support," said the Group's Val May.

Beverley Turnage

ALONG THE BRIGHTON ROAD

The new £2 CAMRA pocket guide to pubs in and around Brixton, Streatham and Mitcham was launched on 10 February at the Battersea Beer Festival. Copies are now available from CAMRA Headquarters, from SW London Branch and at the Crown & Sceptre and the Prince of Wales in SW2; the Grosvenor, the Trinity Arms and other



real ale pubs in SW9, the Earl Ferrers and the Furzedown in Streatham, the Cricketers, the Hooden on the Green, the White Lion of Mortimer and the Windmill in Mitcham.

In the 1997 South West London Pub Guide, 100 pubs were open in these districts. In the new guide, there are just 75. Use them or lose them!

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London breweries

Peacocks, geese and a Ha'penny

perhaps you didn't know that Greater London actually has a rural brewery. Situated on a farm on the outskirts of Newbury Park near Ilford, Ha'penny Brewery has been brewing since last September.

CAMRA's London Tasting Panel decided to put on their wellies and trek out to visit this up and coming brewery and taste their beers. enthusiasts behind the brewery, Gavin Happé and Chris Penny (hence the name), have been hooked on brewing since 2003 through home brewing in Gavin's kitchen. Despite having full time jobs (a barrister and accountant respectively), in 2008 they decided to rent an old stables in the farm vard of Aldborough Hall Farm and so the plans for Ha'penny Brewery began. Gavin relates that it was not all plain sailing. It took ages to find the just the right plant, finally opting for a brand new 5.5 barrel one, and the stables had been used as a pottery for many years meaning that it was completely full of dust. Aided by Gavin's dad, it meant a complete refurbishment and a new concrete floor before they could put in the brewery.

Next door to the brewery is a very civilised tasting room with a stone flag floor where the tasting panel worked its way through the Ha'penny brews aided by Chris, Gavin and 'Dad'. The London Stone Best Bitter is currently being revamped and so is not commented on here. They want to "make it a bit more robust". They also have a number of seasonal beers including London Particular Cream Ale at 5.5% ABV (London Particular was the name of London's famous smog). The trio are very much into history and folk tales; the brewery itself is called Cuckoo Hall Brewery after the safe house used by Dick Turpin that used to stand nearby. This love translates into all of the beer names.

Currently they only have one regular outlet, the County, Horns Road, Ilford, although their beers have regularly appeared as guests and at beer festivals. They also run their own festival each May, which seems to have a country fair feel with stalls and family area. Visit their website: www.hapennybrewing.co.uk to keep up to date.

Ha penny use British malts and hops; the beers tasted on the visit all used a blend of Fuggles and East Kent Goldings. Gavin says that one day he'd like to grow his own hops but that might be a bit dangerous. It seems that the peacocks (much in evidence on the day – look out for the albino male) have a liking for hops and often have to be chased out of the brewery. Fortunately, the geese are not bothered but they do make great watchdogs! The spent hops and malt are put into a compost heap so Gavin will not be short on fertilizer if he does





decide to be a hop farmer. The beers sampled were:

Sixteen String Jack – Imperial Pale Ale, 3.8% ABV. Not a true IPA, rather a nice traditional English bitter. The name comes from another highwayman, who was a bit of a dandy and wore 16 various coloured strings on the knees of his silk breeches. He was hanged at Tyburn in 1774 at the age of only 24. It is a fruity beer with hops and malt throughout. The bitterness builds on drinking and lingers in the dry aftertaste, which has a hint of toffee. The malts are pale and crystal, with the latter giving the pale brown colour.

Spring Heeled Jack – London Porter, 4.0% ABV. This beer is named after a fire breathing demon, dating from the Victorian era, which could jump over buildings. The sightings were prevalent in suburban London. This very drinkable creamy black porter has coffee with caramelised plum in the aroma. Roast notes, vanilla and traces of hops are present on the palate, fading in the burnt bitter finish.

London breweries

Mrs Lovett's Most Efficacious Stout, 5.0%. Dad's favourite. Mrs Lovett was Sweeny Todd's side kick who made the pies. Fortunately, there was no evidence of any dead bodies in this beer! A light drinking black dry stout with a chocolate aroma. Roast notes and molasses in the flavour and this sweetness lingers but is balanced by the dryness.

Gogmagog – Golden Ale, 5.5%. This strong dark gold beer is named after the the giants Gog and Magog, who are guardians of the City of London, and images of them have been carried in the Lord Mayor's Show since the days of King Henry V. The

beer has a little sulphur on the nose with floral Parma violets and vanilla. It is smooth drinking with a sweet and fruity flavour and a short and dry finish.

Christine Cryne

Interested in joining London's Tasting Panel and prepared to fill in tasting cards throughout the year when visiting pubs? Christine will be doing another taste training later this year for potential members: email her at c.cryne@btinternet.com.

A redeeming feature in Tottenham

Not since the early 1930s has there been any brewing in Tottenham but Andrew Moffat, a former merchant banker, has now changed all that by starting the Redemption Brewery on a small trading estate in N17.

The London Tasting Panel decided to visit North London to see Andrew and Tottenham's second redeeming feature; the other one being the football club of course. However, the Panel were convinced that this feature would not break as many hearts and would be a good deal more tasteful!

The brewing kit was bought from Staffordshire brewers Slaters, who were upgrading their plant. Andrew started installing the kit last October and stated that his biggest problem was getting the floor and drains right. Although he is up and brewing (the first brew was on 5 January), there is still more work to be done including putting in more fermenters. Andrew is very much a one man band but has an external expert to assist and has recently had lots of offers of free help. He says that he may call on that in due course but at the moment he wants to go it alone. You can keep up to date with the brewery's progress by seeing his blog: http://urbanbrewer.blogspot.com.





Andrew currently brews in his 12 barrel plant about once a week. Once fermentation is completed, the beer is put into one of the four 10 barrel conditioning tanks, where it is left until it is racked into casks. The spent hops and malt go to a local allotment society in Ponders End.

He is brewing two beers:

Pale Ale, 3.8% ABV uses Maris Otter pale malt with a little crystal; the hops are First Gold with WGV as the late hops (WGV is similar to Goldings but more robust). The result is a refreshing amber bitter, with sweetness on the palate balanced by floral hops and a bitterness that develops in the long aftertaste. Nose is of citrus, peach and then hops.

Urban Dark, 4.6% ABV again uses Maris Otter pale malt and crystal but some chocolate malt is added to produce a darker coloured, tawny beer with a creamy mouthfeel. A mocha character is present throughout this full flavoured beer, which also has strong fruit on the palate but this fades in the dry bitter finish. The hops are First Gold and Bramling Cross

Redemption beers can be found in a number of pubs, mainly at the moment in north London: the Pineapple and Southampton Arms in Kentish Town; the Charles Lamb, Islington; the Prince Albert, Camden; the Bree Louise, Euston; the Wenlock Arms and Old Fountain near Old Street and the Market Porter in the Borough.

Christine Cryne

London breweries

Brodie's Brainwave!

Brainwave! Brother and sister Jamie and Liz Brodie decided in March to brew a beer and give all the profits to children's charity, Brainwave. The beer, named after the Charity, was 3.1% alcohol content and is described by Jamie as "easy drinking, super light, hoppy beer flavoured with lots of Columbus hops, which gives it a fruity aroma".

Christine Cryne, Brainwave's Chief Executive Officer and also active CAMRA member, said "Enquiries to Brainwave about our services have been growing at 30% a year and we have almost doubled the number of families on our programmes in five years. We receive no funding from Government and so donations like this are invaluable to us. It also assists us raise our awareness in London to get to the families who need our help. We are really grateful to Brodie's for thinking of us and, having tried the beer, were delighted to have put our name to it. It had a huge amount of flavour for such a light beer".

Brainwave works with families to deliver individual, home based therapy and exercises for children with disabilities and development delay to reach their full potential. This can be anything from walking to recognising numbers. The charity looks after a whole range of children with conditions including Cerebral Palsy, Down's Syndrome and Autism. Families from all over London visit its Centre in Witham, Essex, about 50 minutes out of Liverpool Street. Visit www.brainwave.org.uk for more information.



Christine Cryne and Liz Brodie are seen here in the Coffee House, Soho, which stocks a large range of Brodie's beers.



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Peter Tonge's Pub Profiles

Two sides of the Fountain

The Old Fountain, Baldwin Street, London EC1



ive years ago a group of us visited the Old Street area to spend a convivial Saturday night in the then newish German Bier Keller, close to Moorfield's Eye Hospital. Arriving early, I looked down all the side streets for a cosy little local. You know, a 'pre-drink-drink!' We espied a little cracker, only to find it shut. Continuing our search we found another wonderful looking pub in the next turning, also closed. That's the City for you on a Saturday night, we concluded.

Some three years later, Jim of the Old Fountain summoned me to his hostelry to talk about *London Drinker*. Then, all was made clear. There were two entrances: one in Baldwin Street, the other in Peerless Street. I reckon that's pretty rare, a pub with two entrances, each in different streets! And I'm not alone in my first assumption. Jim the landlord recalls a drunk staggering in who was quickly 'shown the door', only to re-enter from the other frontage to face our host again. The "I've told you before..." admonishment was interrupted with the slurred reply, "B***** me!- do you run all the pubs 'round here?"

Actually, for a City pub, the Fountain is unique in lots of ways. For a start, the dartboard is permanently in use. Secondly, a magnificent illuminated wall aquarium is a relaxing focal point. I can't imagine one surviving for long in some of my local boozers. Thirdly, James and his family have run the pub since 1964. Being as that was the year I took my 'O' Levels and seeing as I'm now semi-retired, I bow in reverence to the man. Another bonus, the substantial lunch and early evening pub food has to be one of the best valued platters in the City. Check out the pizzas, something of a speciality, or treat yourself to the salt beef sarnies

from the hot and cold counter. What else? Oh yes, then there's the beer!

There are always seven different cask beers. some changing daily, together with advance info on what's in the cellar and coming next. The afternoon of my visit featured the regular Fuller's London Pride as well as Acorn's Old Moor Porter, Dark Star's Espresso, Otley's OG Golden Ale, Wychwood's Dirty Tackle, Toon's Indulgence and Triple FFF's Pressed Rat & Warthog! Brodie's. Crouch Vale, Ascot, Twickenham and Redemption Breweries' beers all feature regularly. A great choice of styles, fun names and something for every taste, ranging from 3.8% to 5.4%. Also, by early February 2010, they had featured eight milds. All the beers I sampled were in perfect condition and I raise my hat to Paul, the cellarman, whose appearance suggests a lifetime's devotion to the nectar which is 'real ale.' "What's the secret to these perfect pints?" I ventured. "Cleanliness, stock rotation and knowing what the beers should taste like", comes the reply. I suggest potential visitors check the Fountain's Guest Ales list on their excellent website at www.oldfountain.co.uk.

No wonder they receive so many accolades! Popular with CAMRA members, the Fountain is celebrating five years' appearance in the Good Beer Guide, was a runner-up in 2009's East London & City Pub of the Year awards and features in the regular 'Rail and Ale' drinking sessions. On top of all that, Jim and his son David are gearing up for their first ever Beer Festival, due during May. Again check the website for more details nearer the time.

For a 'five days a week City pub' with mainly office workers and employees of nearby Moorfields as the main clientele, this cosy pub is blessed with a fantastic 'local' atmosphere. They've even got their own 5-a-side football side, together with a loyal darts team.



If, like me, you've always found the area around Old Street tube a little cold, stark and threatening, I recommend you shelter here for a while. I love this pub and am pretty sure you will too.

Peter Tonge

WHAT'LL IT BE THEN?

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

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



Head for the Dogfish

Green hosted an evening of beer and food matching to launch the latest American craft beer to hit the UK shores from the Dogfish Head brewery in Delaware. They started brewing in 1995 at a brewpub and have subsequently moved into a 100,000 square foot converted cannery. An enthusiastic bunch of beer writers and members of the licensed trade gathered in the upstairs room where five beers were tasted matched with canapés, some of which worked and one of which didn't.

I had never heard of the brewery but it seems they now brew nearly 20 different styles of beer, and sell them across 25 US states. We started at the



bottom of the gravity range with 60 Minute IPA and being from the US it's 6.0% ABV and continuously hopped – more than 60 hop additions over a 60 minute boil using something described as a hop cannon! It uses a slew of Northwest hops giving it a highly citrusy character and was a great start, matched with Schezwan peppered salmon.

Having worked out how that was brewed, we moved on half an hour for 90 Minute IPA (9% ABV) which, and don't you just love these

Americans, uses a 'Me So Hoppy' device to dry hop the beer during conditioning! Go to their website to find out more. A great beer to go with the stilton rarebit. If you like hops and like bitterness, this is one for you, as they say, "pungent but not crushing".

What followed was Indian Brown Ale at 7.2%. I did not get on too well with this and did not think it was helped by the food serving: a prosciutto salad in balsamic vinegar. Vinegar and beer are not for me and I don't quite follow a beer described as a cross between a Scotch Ale, an IPA and an American Brown. Perhaps just one style is what's needed, chaps?

With no time to linger we headed for Raison D'Etre, an 8% ale brewed with beet sugar, green raisins and a 'Belgian-style yeast'. I found it overly sweet so was happy when we moved on to the last beer – Palo Santo Marron. At 12% this is an unfiltered brown ale aged in wooden brewing vessels (Paraguayan Palo Santo wood it seems). This did the business, especially with the steak and chorizo skewers.

All in all, a very pleasant introduction to the varied styles of beers that US brewers are making. That I did not like everything was not the point – these people are not afraid to experiment and the chance is that, depending upon your taste, you will find something in this range that suits your palate.

Thanks are due to Dan Fox and his team at the White Horse for hosting the event, cooking the food and serving the thirsty/hungry audience. Dan was about to head off to Australia no doubt looking for beers as challenging and interesting as the Dogfish Head range. For more on the brewery go to www.dogfish.com

John Cryne

CROCKERS - AN OPPORTUNITY OPENS?

The marvellous Crockers (24 Aberdeen Place, NW8) has been closed since 2004 with the upstairs rooms being used as accommodation for staff of the Maroush Group of Lebanese restaurants in London, who also own the building. Chris Witt of CAMRA's Pubs Heritage Group has been in contact with Betty Freeman (020 7723

3666) at Maroush's HQ regarding the possibility of any reopening.

Apparently, back in 2008 they wanted to reopen the pub with a restaurant on the left hand side and a boutique hotel upstairs. Westminster



Council refused planning permission; they have designated the building as a house of multiple occupation as staff are living upstairs. As a result Maroush say they have been told they cannot pursue the original plans. It seems what they want to do now is create flats upstairs and lease out the pub/restaurant area to another operator. So, are you a

pub operator with the ambition to bring back to life what was one of London's iconic pubs, an architectural gem? If so, why don't you give Betty Freeman a ring?

John Crvne

Dear Editor

It strikes me that the Campaign for Real Ale (CAMRA) has lost its way. I have always felt that those who founded the movement, and saved a glorious part of old England from the mindless machinations of big business and their accountants, should have been knighted for their services to Britain. However, for many years now it seems to me that CAMRA has become merely a self-satisfied drinking club. This would be acceptable, except that it has stood back and allowed the brewing industry and pub owners to destroy English pubs at a frightening rate, without lifting a finger to get it stopped.

London is more fortunate than most, for it still retains a lot of relatively unspoiled establishments, although many (most?) of these are made unpleasant by that modern curse, non-relaxing and totally unnecessary beat music; usually put on for the benefit of staff with no thought to the desires of customers. However, outside London the situation seems dire indeed. As an example, take my local town, Chichester. To my knowledge there is not a single, civilised pub in town where one can relax in unspoiled old-world charm and that is fit to take a lady to.

Public houses are closing down at a frightening rate, and the cause is many faceted. However, top

of the list is surely that anyone of taste and breeding is not welcomed and that drink prices are too high. This is due to industry over-pricing and, to add injury to insult, they have spent much of this money on modernising (euphemism for ruining) pubs. In other words, most have had their history and internals walls ripped out becoming soulless, one bar, public bar pubs, featuring beat music, gaming machines, base language and even that most evil of machines, television. The 'brewing industry' still think that the only people who spend money in pubs are the lager-swilling younger generations and that they are the only ones worth courting. Even with all the evidence before their eyes they still will not admit that they are wrong in this. Not that they really care, they make more money out of supermarkets.

And why is it that those who control pubs do not understand that lunch-time trade is different from that of the evening, and often needs a different ambience? A lunch-time pub should be a haven of peace and quiet. One thing I have noticed about those who run businesses, especially those who serve the public direct, is that they do not seem to sit back and observe, and be prepared to change things for the better. It seems that they would rather watch their business fail, or blunder on in the same old way, than admit that something they set



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up and control may be wrong. Ego is all; I have seen it time and time again.

What is needed now is a Campaign for Real Pubs; it might just save the breed. There are many unacceptable faces to capitalism, and pub owners and controllers is one of them. Most deserved to be attacked with the same zeal that Watneys was in the old days, but this time for ruining pubs and treating tenants like serfs, instead of colleagues. Capitalism has proved to be an effective social machine, but it is rapacious and destructive if not patriotically and intelligently controlled.

Reggie Musgrave

Dear Editor

In 'News Round-Up' for the February *Drinker*, Tony Hedger reports on the continued abuse of drinkers' pockets. However, although he reported on the laxity of the law in pursuing the matter, he missed two legitimate ways any drinker can ensure that they get full measure and not be cheated.

Firstly, what he seems to have missed, along with many others, is that short measure is, in fact, a serious criminal offence against the Excise. If you pay full price for a pint and it is 10% short, then the publican is trousering the difference between the duty charged for a full pint and the duty charged for 90% of a pint, and HMRC take a dim view of such things. I was once told, in a now-closed pub, the Marquis of Granby in Chandos Place, WC2, that "we're allowed to sell you short" [1] I responded by reminding the barperson of the excise fraud angle, and did he want me to get a policeman from the station across the road, or did I get a full pint? He complied.

Secondly, if you have several people, and everyone is drinking the same beer, then an alternative approach will also work. I successfully employed this some years ago in the Mad Bishop and Bear when five of us all wanted pints of Chiswick and the measure was decidedly short. Now, you have to remember that a pint is 20 fl.oz and so, if it is 10% short, that's 2 fl.oz, which multiplied by 5 gives you 10 fl.oz, half a pint. I was asked for my money, and then said, "I've changed my mind, can I have another half of the same, please?" This was duly done, and the barman told me the revised price, to which I responded; "I think not ..." and proceeded to top up the five pint glasses, and hand him back the empty half - "... that was FIVE pints, wasn't it?" His face was a picture of stunned disbelief but, of course, there was nothing he could do about it.

Incidentally, I learnt that trick as a student in Manchester, when a barman thought that (soft, 'Southern') students should be ripe for conning – but it didn't work then, either.

Greg Tingey

Dear Editor

I am a second year Graphic Design student at Central Saint Martins College of Art and Design. A group of students, including myself, have been set a brief to create a campaign to help save the British public house and we are keen to implement our ideas. As Saint Martins students we work a lot with industry, currently working with Peroni and Sony, and we would like to transfer our skills to a worthwhile cause.

I was wondering if you knew of any pubs in the North London area which were struggling and may appreciate some input? They would not be obliged to use any of our ideas, neither would there be any fee, we would just like to be of some help! I live in Islington, our University is in Holborn and the students are scattered all over London, so if you know of anywhere that may be interested please let me know!

Thanks for your help,

Francesca Mullin

Dear Editor

London Drinkers might be interested in having some fun and raising the profile of good beer amongst another bunch of good guys.

The River Thames Society is having a 'Challenge' that involves visiting 40 Thames side pubs from Gravesend to Twickenham, 'The Tidal Reach', during 2010. The idea is that you visit all the pubs, take a photo and write a few comments on the experience. The most entertaining reports win a prize! Further details of the Challenge can be found at www.riverthamessociety.org.uk/chairmanschallenge.htm But wouldn't it be great to add good beer to good location in the reviews? The RTS have a great magazine, Thames Guardian and protecting our heritage is what they are about: real ale for a real river.

Neal Hattersley

Dear Editor

In the last two editions of *London Drinker* you have published my letters about pub closures in Barking. Sadly, I have to report another one. The Harrow in Ripple Road, Barking is closed and boarded up and its future is uncertain. It is on the eastern side of Barking and cut off from the town centre by the railway line so, consequentially, most of its trade came form local residents. It had been a Charrington's pub in the past and I believe it had sold Charrington's IPA in the past.

On a slightly brighter note, the Barking Tap in the town centre has reopened although it does not sell any real ale.

Incidentally, the Pubcheck in the February London Drinker (Pg 48) states that the Captain

Letters

Cook in Barking has been renamed the Victoria. This is incorrect. They were separate pubs about a couple of minutes apart. The Captain Cook closed in late 2009 and has now been demolished while the Victoria is still open. I have also seen this error on the beerintheevening website, possibly someone went looking for the Captain Cook, found the Victoria, and reached the wrong conclusion.

Colin Price

Dear Editor

Vol 31 No 6 (Dec/Jan issue) of *London Drinker* contained at least three photographs of cats, and items too silly to menion re these.

This is disturbing. Not all beer drinkers are friends of the feline – you are just a short step away from the sort of anthropomorphic twaddle of cats talking, giving opinions etc.

These cold blooded, heartless, killing machines have no place in a publication campaigning for the finer things in life. My dog is so disgusted she refused to help me with the crossword this time!

Make mine a canine.

Anthony Gdula Stolford, Bridgwater

PS Sorry if this goes to the wrong address – some of us rank emails alongside cats, lager, etc





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London Pubs Group tour

Heritage pubs in Tooting, Earlsfield and Wandsworth

South West London was the area chosen for the London Pubs Group's daytime tour on Saturday 27 February. The tour commenced in the Gorringe Park, 29 London Road, Tooting SW17; a Young's



pub just a minute or so from Tooting NR station. Although this pub is not a listed building, it is on the London Regional Inventory (also known as London's Real Heritage Pubs), where the description is as follows: "This corner pub has work of two main periods. The building itself, a three-storey piece of Italianate-style architecture, probably dates from about 1875 but it was given a makeover during the inter-war years, hence the brown and buff tile facing to the ground floor (recently and disgracefully painted over). There are still two rooms, the better of which is the 'saloon lounge' (as it calls itself) at the rear which has two-thirds-height fielded panelling, no doubt dating from the inter-war remodelling. fireplace with small red bricks and the mirror over it, and textured window glass are part of the same scheme, as are the panelled bar counter and the barback. A winding corridor leads round to the public bar at the front. Judging by the three extant and former doorways this would no doubt have been subdivided a century ago. The basic matchboard panelling in this room points up the difference between the furnishing schemes between the front and the back. There is an old cast-iron fireplace in the public bar but the counter there looks like a relatively modern replacement. Sadly the counters of both rooms are disfigured by clumpy, modern pot-shelves. The name of the pub is said to have come from an estate that lay in the area before the oceans of bricks and mortar arrived." As members assembled from mid-day, the guv'nor kindly supplied us with an ample supply of sandwiches, useful stomach-lining for the remainder of the day... The exterior had recently been graced with flag holders for the teams in the 'Six Nations' rugby tournament – let's hope if they are to remain they are kept as clean and presentable as on the day of our visit. Beers available during our stay included

Young's Special, 'Ordinary' Bitter and London Gold, plus Courage Best.

The next calling point was the Antelope at 76 Mitcham Road, Tooting Graveney SW17 and was



reached by either bus or foot. Those choosing the latter mode were rewarded by a good view of the superb 1930s moderne Tooting police station. Although the Antelope is not one of London's Real Heritage Pubs it is a multi-roomed Victorian establishment with an inter-war refitting including wooden panelling, exposed roof beams in the rear bar, stained glass and Tudor-arch detailing. Formerly the Forester and part of the Courage 'empire' during the days of the 'Big Six' brewers, a surviving illuminated bar-back fitting identified its lineage as being descended from Barclay Perkins, a brewery absorbed into Courage in 1955. The wooden square wall panels are typical of many ex-Courage pubs, whilst a screen to the right-hand of the front bar has some surviving acid-etched square glass bearing an art-nouveau floral pattern. The latter has been used as the inspiration for more recent front window decoration, though without the same amount of detail or quality. Although the ground floor exterior has been over-painted in dark green, some exposed ox-blood tiling survives on the pub's side elevation and may give a clue to the original colour scheme. In fact, the over-painting of exterior brick and tile was to prove an unfortunate common trend on many of the pubs visited during the day. Real ales were Hook Norton Old Hooky, Sharp's Doom Bar and Gales HSB.

The Group's third destination was less of a success, having closed in the past few weeks it seems. Had we gained entry to the Little House, 13 Tooting Grove, Tooting, SW17; we would have found another pub which, like the Gorringe Park, is one of London's Real Heritage pubs: "Originally called the Queen Victoria, this pub was built in 1934 as part of the surrounding housing estate. It is quite plain externally and has a green-tiled roof that is so

London Pubs Group tour



typical of its time, as are the metal windows (set within timber frames). What a shame someone decided to paint the brickwork cream - it will now require repainting forever and a day! Inside there are two separate rooms, each with half-length panelling and brick fire surrounds (the one on the left is particularly appealing with its wavy tiles set in the lintel). The counters and back fittings are original too and in both counters you can see examples of doors which were used as access to service the beer engines behind. One of its lateral screens survives, complete with a low doorway to enable staff to get round the pub without going outside. The screen also has, most curiously, a false, full-height pair of doors, apparently just for show." Between the two rooms there was once an off-sales compartment, hence the now disused external door, either side of which are a 'House of Toby' flying tankard tiled panel and an associated 'Toby Jug' ceramic, both typical of pubs of the former Charrington estate. It can only be hoped that the closure proves temporary.

After the disappointment of the Little House, at least a few of us checked out the Trafalgar Arms at the junction of Tooting Grove and Tooting High Street, a massive 1930s edifice built by Hodgson's Kingston Brewery and later owned by Courage. Alas the fine exterior, which still bears the brewery's shield logo in stone (bearing the letter 'K', a barrel, and three fish), plus moulded lettering extolling Hodgson's Kingston Ale and Kingston Stout; belied a totally modernised interior which, at least during my visit, was only able to supply Greene King IPA of a quality fit to go over a plate of chips.

A combination of legwork and more bus travel brought us to the Hare & Hounds, 99 Summerstown, Tooting, SW17. This pub is also one of London's Real Heritage Pubs: "A corner-site pub which seems to have been remodelled either just before or just after the First World War. The exterior has some very attractive stained glass window details of stylised flowers, leaves and hearts. Closer inspection of



these reveals some minor differences in finish and colouring which makes it impossible to decide what might be original or a later replacement. It must also be conjectured that the larger clear lower windows may also have once been decorated or frosted and to what degree. The interior retains its three-room character and its central serving area. There is a screen dividing two of the rooms from one another, while a wall between the corner bar and the room on Summerstown has simply had a small opening pierced in it. The woodwork is restrained with fielded panelling on the walls and a plain panelled bar counter. The depressed arches in the bar-back are very typical of their time and an attractive entrance lobby is on the angle of the streets." The name of the pub was changed from the White Lion in autumn 2007 and reflects the proximity of Wimbledon Dog Track. Just one real ale is sold here, Courage Best, which is appropriate for this ex-Courage pub; and the beer must have enjoyed a short-term boom in sales as successive tour members passed through the venue.

Moving on, our next destination was the Prince of Wales, 646 Garratt Lane, Tooting, SW17, another



of London's Real Heritage Pubs: "This Young's pub is one of so many rebuilt during the great London pub boom – in this case in 1898 – and its original Victorian appearance can be seen in an old photograph

London Pub Group tour

displayed in the left-hand part of the building (which originally formed a billiard room). But between the wars there was an extensive remodelling so now we have here an interesting combination of Victorian and c.1930 work. The latter is most conspicuously represented by the former buff external tiling which was very popular at the time to give pubs a sleek, upto-date appearance, far removed from the ornate Victorian character displayed in the picture mentioned above. Unfortunately this exterior cream tiling has been criminally over-painted in red recently. Readers are recommended to look at its online entry on Beer In The Evening to view the earlier appearance. Other aspects of the original building were not so easy (or sensible) to efface, hence we have the old Lincrusta ceiling, cast-iron columns, bar counter and central fitting, tiled floor at the Garratt Lane entrance and the screen which splits the pub into two main bars. The inter-war work involves the glazing, brick fireplaces and entrance doors in the Summerstown entrance lobby". On the negative side, Young's Bitter is the only real ale available at present.

A possible three different bus routes were available to take us to Jack Beard's in the Fog at 2



Groton Road, Earlsfield, SW18. Another of London's Real Heritage Pubs, the description is as follows: "This street corner local, now named as a member of the Jack Beard's chain, was built near Earlsfield station in Victorian times as the Country House. 'The Fog' was apparently a nickname (from the days when London had fogs/smogs) bestowed by those who tarried here on the way home to their nearest and dearest and attributed their tardy return to being delayed by the fog. The pub was given a total refit about 1930 and still retains its three separate rooms, each of which bears striking brass plates with the name in question - 'Public Bar' (on the corner), 'Private Bar', and - unique in the experience of the researchers – 'Meal Room'. The room fittings are plain but elegant with half-height wall panelling, simple bar counter and black and white tiling in front of it; with typically c.1930 exposed beams to the ceilings, sliding doors from the meal room to the public bar, and a hatch to the servery. Note also the three surviving gaslight fittings." We were again reminded of the 'Six Nations' tournament, the pub crowded with England rugby supporters watching the match against Ireland; unfortunately their day was to prove less successful than ours. Despite the landlord warning that his Courage Best might not last out the afternoon, it appears that all tour members were able to sample a pint or more, and very good it was too; another case of Courage Best in an ex-Courage pub!

Returning to Garratt Lane, a final bus ride took us to Wandsworth where, after alighting at the Southside shopping centre stop, we crossed the road to reach our final port of call, the **Spread Eagle** at



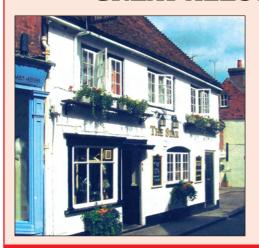
71 Wandsworth High Street, SW18. This too is one of London's Real Heritage Pubs, "A lavish late-Victorian Young's pub rebuilt in 1898 as part of the great pub boom. It's a landmark Renaissance-style building facing the former, much lamented Young's Brewery. The interior gives a very good idea of what a classy pub was meant to look like a hundred years ago. There are three rooms separated by screens though it is evident that the left-hand part was formerly subdivided (see the multiple doors and entrance mosaic to the 'public bar'). The big room on the right is huge and probably always was a single space. It has a staircase leading to the upstairs rooms; then comes a screen to the 'dining room and lounge' at the rear left. This area is largely newly-fitted. All areas at the Spread Eagle are connected by a three-sided servery, still with its original counter and back fittings (note the unusual pierced work in the spandrels) and most impressive these are too; like the screens they have great expanses of etched glass which makes the whole pub sparkle. The distinctive and attractive canopy over the main entrance is modern though certainly looks in keeping." As befitting one of Young's premier pubs which lies within the shadow of the old brewery complex, Young's Bitter, Special and London Gold are all on tap here. So ended another successful London Pubs Group tour, and with thanks to Jane Jephcote and Robert Preston for organising the event and providing study notes, most of which formed the basis of this article. Next time, why not join us?

Kim Rennie

The Star

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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 April and May are listed below.

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

LONDON REGIONAL EVENT

May – Wed 26 (8pm) London Liaison Committee (Regional coordination meeting for London Branches). Royal Oak, Tabard St, SE1. Secretary: geoff@coherent-tech.co.uk

LONDON PUBS GROUP

Jane Jephcote jane.jephcote@googlemail.com $0\bar{20}$ 7720 6327 or 07813 739856

April – Wed 14 Evening crawl of WC2 Strand and Covent Garden: (7pm) upstairs at the Lyceum, 354 Strand; (7.45) Coal Hole, 91-92 Strand; (8.15) Nell Gwynne Tavern, 1-2 Bull Inn Court, off the Strand; (8.45) Lamb & Flag, 33 Rose St; (9.15) Salisbury, 90 St Martin's Lane.

May – Wed 19 (7.15 for 7.30) Mtg. Royal Oak, Tabard St, SE1 (upstairs). All branches and members interested in pub research and preservation welcome.

. Website: www.londonpubsgroup.co.uk

YOUNG MEMBERS GROUP

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

April – Wed 7 EC1 Farringdon crawl: (7.30) Jerusalem Tavern, Britton St; (8.15) Betsey Trotwood, Farringdon Rd; (8.45) Three Kings, Clerkenwell Clo; (9.15) Horseshoe, Clerkenwell Clo; (10pm) Olde Mitre, Ely Court. - Sat 24 Superfest 3 Social. Crosse Keys, Gracechurch St, EC3.

May – Thu 13 SE1 London Bridge crawl: (7.30) Wheatsheaf, Southwark St; (8pm) Lord Clyde, Clemman St; (8.30) Gladstone Arms, Lant St; (9pm) Roebuck, Gt Dover St; (9.30) Royal Oak, Tabard St; (10.15) Market Porter, Stoney St. - Tue 18 Social. Cask, Charlwood St, SW1.

Email group: http://groups.google.com/group/london-camra-ym

BEXLEY

Graham Austin: 07939 145429; contacts@camrabexleybranch.org.uk April – Thu 8-Sat 10 Fifth Bexley Beer Festival. Sidcup Sports Club, Crescent Farm, Sydney Rd. - Wed 14 (8.30) Mtg. Railway Tavern, Bexley Village.

May – Wed 12 (8.30) Mtg and Mild social. Robin Hood & Little John, Lion Road, Bexleyheath. - Wed 26 (8.30) Branch PotY presentation. Crayford Arms, Crayford. Website: www.camrabexleybranch.org.uk

CROYDON & SUTTON

Peter McGill: 07831 561296; pete_mcgill@hotmail.com April – Wed 14 SE25 South Norwood crawl (times approximate):

April – Wed 14 SE25 South Norwood crawl (times approximate): (8pm) Alliance, 91 High St; (8.40) William Stanley; (9.20) Ship; (10pm) Portmanor; (10.30) Albert Tavern. - Thu 22 (8.30) Social. Princess Royal (Gluepot), 22 Longley Rd, Croydon. - Tue 27 (8.30) Mtg. Half and Half, 282 High St, Croydon. Note change of usual venue for this meeting.

May – Thu 6 (8.30) Mild social. Hope, West St, Carshalton. - Thu 13 (8.30) Croydon PotY presentation and social. Cricketers, 47 Shirley Rd, Addiscombe. - Thu 20 (8.30) Sutton PotY presentation and social. Hope, West St, Carshalton. - Thu 27 (8.30) Mtg. Windsor Castle (Cottage Room), 378 Carshalton Rd, SMS. Website: www.croydoncamra.org.uk

EAST LONDON & CITY

John Pardoe: 07757 772564; elacbranch@yahoo.co.uk
April – Thu 1 (6-midnight) Social evening with Dark Star beers.
Leyton Orient Supporters' Club, Oliver Rd E10. - Wed 7 Young
members EC1 Farringdon crawl (all welcome). See Young
Members' diary for details. - Sat 10 Wetherspoons crawl led by
George Ingleby: (12pm) Drum, 557-559 Lea Bridge Rd, E10;
(1pm) Walnut Tree, 857-861 High Rd, E11; (2pm) George, 159
High St, E11; (3pm) Hudson Bay, 1-5 Upton Lane, E7; (3.45)
Golden Grove, 146-148 The Grove, E15; (5pm) Ledger Building, 4
Hertsmere Rd, E14. – Thu 15-Sun 18 (Thu 5-11, Fri/Sat 12midnight, Sun 12-5) All Around the Weald Festival. Waltham Forest
Corporation Sports & Social Club, Town Hall Grounds, Forest Rd,
E17.

May - Tue 4 Joint social (including return darts match) with N

London Branch. See N London diary for details. - Tue 11 (8pm) Branch AGM. Red Herring, 49 Gresham St, EC2. - Wed 19 NW5 crawl: (7.45) Junction Tavern, 101 Fortess Rd; (8.15) Southampton Arms, 139 Highgate Rd; (9.45) Dartmouth Arms, 35 York Rise; (10.30) Lord Palmerston, 33 Dartmouth Park Hill. Website: www.pigsear.org.uk

ENFIELD & BARNET

Brian Willis: 020 8440 4542 (H), branch mobile 07757 710008 at

April – Thu 1 (8.30) London Drinker pick up and social. Old Wheatsheaf, 3 Windmill Hill, Enfield EN2. - Thu 8 (8.30) JDW Beer Fest. Tally Ho, 749 High Rd, North Finchley N12. - Tue 13 (8.30) JDW Beer Fest, Alfred Herring, 316–322 Green Lanes, Palmers Green N13. - Mon 19 (12.30) 'Daytimers' social (optional meal). Olde Monken Holt, 193 High St, Barnet EN5. - Wed 28 (8.30) Social. Cherry Tree, 22 The Green, N14.

May – Wed 5 (8.30) Social. Greyhound, 52 Church End, Hendon NW4. - Tue 11 (8.30) Social. Dog & Duck, 74 Hoppers Road, Winchmore Hill N21. - Tue 18 (8.30) Social. Elephant Inn, 283 Ballards Lane, North Finchley N12. - Thu 27 (8.30) London Drinker pick up and garden social. Old Mitre, 58 High Street, Barnet EN5. New website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor: 020 8949.2099; ctaylor2007@freeuk.com
April – Thu 1 (8pm) KBF meeting, Workmen's Club. - Wed 7
(8.15) Mtg. Green Man, High St, Ewell. - Tue 13 (7pm) Vauxhall
crawl to incorporate a German pub: (7pm) Riverside (Young's pub
on river near bridge), then Windmill, Jolly Gardeners and others. Wed 28 Weston Green visit: (8pm) Greyhound, then Ewe,
Marney's Village Inn and George & Dragon. - Thu 29 (8pm) KBF
meeting. Workmen's Club.

May – Wed 5 New Line social. Travel from Surbiton on the 7.27 or 7.57 to Clandon for Onslow Arms; then 9.16 to Cobham for Olle Plough. - Tue 11 (8.15) Mtg. Griffin, Common Rd, Claygate. -Tue 25 Evening bus visit to Mickleham for Running Horses and King William IV. Travel by 465 bus, dep. Kingston 7.40, Surbiton 7.49. -Fri 28 Visit to Eagle Ale House beer festival near Clapham Jct. Meet (7pm) Falcon (near station).

Advance notice - Saturday 4 September Evening trip on Real Ale Train on the Watercress Railway. Tickets £12. Book by May mtg. 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

April – Tue 6 (8pm) Spring PotS presentation. Duke of Wellington, 119 Balls Pond Rd, N1. - Tue 13 NW5 LocAle social: (8pm) Southampton Arms, 139 Highgate Rd; (9.30) Junction Tavern, 101 Fortess Rd. - Tue 20 West Hampstead and Finchley Road social: (7.30) Czech Bar, 74 West End Lane, NW6; (8pm) Railway Tavern, 100 West End Lane; (8.45) Wetherspoons, 02 Centre, 255 Finchley Rd, NW3 (for beer festival); (9.45) North Star, 104 Finchley Rd; (10.30) Swiss Cottage, 98 Finchley Rd. - Tue 27 Bus 91 social: (7.30) Queens, 26 Broadway Parade, N8; (8.15) Shaftesbury, 534 Hornsey Rd, N19; (9pm) North Nineteen, 194-196 Sussex Way, N19; (10pm) Coronet, 338-346 Holloway Rd, N7.

May – Tue 4 Darts social with ELAC Branch: (7pm) Old Fountain, 3 Baldwin St, ECI; (8pm) Prince Arthur, 49 Brunswick Pl, N1. - Tue 11 NW1 Baker Street social: (7.30) Green Man, 383 Euston Rd; (8.15) Globe, 43-47 Marylebone Rd; (9pm) Allsop Arms, 137 Gloucester Pl; (9.45) Volunteer, 247 Baker St; (10.30) Metropolitan, 7 Station App. - Tue 18 NW2 Willesden Green and Cricklewood social: (7.30) McGowans, 88 Walm Lane; (8pm) Queensbury, 110 Walm Lane; (8.45) Crown, 142-152 Cricklewood Broadway; (9.30) McGowans, 82-84 Cricklewood Broadway;

(10pm) Beaten Docket, 50-56 Cricklewood Broadway. - Tue 25 (8pm) Mtg. Baring (upstairs room), 55 Baring St, N1. Website: www.camranorthlondon.org.uk
Email group: http://groups.yahoo.com/group/camranorthlondon/

RICHMOND & HOUNSLOW

Brian Kirton: 020 8384 7284 (H); briankirton@blueyonder.co.uk April – Wed 7 TW10 Ham crawl: (7.30) Hand & Flower, Upper Ham Rd; (8.30) Ham Brewery Tap, 4/6 Ham St; (9.45) New Inn, 345 Petersham Rd. - Thu 15 (8pm) Social. Moon under Water,

Branch diaries

84/88 Staines Rd, Hounslow. - Thu 22 (8pm) Branch AGM: Roebuck (garden room), 72 Hampton Rd, Hampton Hill. May - Thu 6 TW8 Brentford crawl: (7.30) Griffin, Brook Rd South; (8.15) Brewery Tap, 47 Catherine Wheel Rd; (9.15) Magpie & Crown, 128 High St; (10.15) O'Briens, 11 London Rd. - Thu 20 (8.30) Mtg. Clock House, 69 High St, Teddington. - Thu 27 (8pm) Social. Fox, 39 Church St, Twickenham. Website: www.rhcamra.org.uk

SOUTH EAST LONDON

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

April – Mon 5 (8pm) Cttee mtg and social. Crown & Greyhound, 73 Dulwich Village SE21. - Mon 12 BR6 Orpington crawl: (8pm) Queen's Head, 73 High St, Green Street Green; (8.45) Rose & Crown, Farnborough Way, Orpington; (9.30) Royal Oak, High St, Green Street Green. - Twe 20 SE11 Kennington crawl: (8pm) Greyhound, 336 Kennington Park Rd; (8.30) Beehive, 51 Durham St; (9pm) Pilgrim, 247 Kennington Lane; (9.30) Ship, 171 Kennington Rd. - Twe 27 SE4 Brockley crawl: (8pm) Brockley Jack, 410 Brockley Rd; (8.30) Jam Circus, 330-332 Brockley Rd; (9.15) Brockley Barg, 184 Brockley Rd; (10pm) Wickham Arms, 69 Upper Brockley Rd.

May – Wed 5 (8pm) Cttee mtg and social. Gate Clock, 210 Creek Rd, Greenwich SE10; - Tue 11 8pm Rockingham Arms, Metro Central Heights, 119 Newington Causeway, SE1. - Mon 17 (8pm) Richmal Crompton, 23 Westmoreland Pl, Bromley BR1. - Mon 24 (8pm) Kentish Drovers, 71-79 Peckham High St, SE15. Website: www.selcamra.org.uk

SOUTH-WEST ESSEX

Alan Barker: swessex@essex-camra.org.uk, 07711 971957 (M) evenings or weekends only. Bookings for minibus trips (+ all brewery trips) to Graham Platt: 020 8220 0215 (H)

April - Fri 2 (12 noon) Out-of-area social. 5th Planet Thanet Easter BF, Winter Gardens, Fort Crescent, Margate, by minibus from Chadwell Heath, Romford, Upminster and Stanford-Le-Hope. Sorry minibus full. Try the hourly 'Javelin' train from Stratford International instead. - Tue 6 (8.30) Out-of-area social. Pembury Tavern, 90 Amhurst Rd, Hackney E8. - Wed 7 (8.30) Out-of-area social. 8th Maldon BF, Town Hall, Market Hill, by minibus from Chadwell Heath, Romford, Upminster and Stanford-Le-Hope. - Mon 12 (8.30) Social. Hutton Junction, 15 Rayleigh Rd, Hutton CM13. - Sat 24 (11am) Adnams Brewery trip, Southwold, Suffolk, by minibus from Chadwell Heath, Romford, Upminster and Stanford-Le-Hope. Sorry trip full. - Wed 28 (8.30) Out-of-area social. William IV (Brodie's Brewery Tap), 816 High Rd, Leyton, E10.

May - Tue 4 (8.30) Social. Golden Lion, 2 High St/North St, Romford. - Thu 6 (8.30) Social. Aldborough Hall Farm Spring BF (including Ha'penny Brewery beers), Aldborough Hall Farm, Aldborough Rd North, Newbury Park IG2. - Wed 17 (8.30) Social and PotY presentation. Traitors Gate, 40-42 Broadway, Little Thurrock RM17. - Sat 22 (12 noon) Dorking Brewery trip, Dorking, Surrey, by minibus from Chadwell Heath, Romford, Upminster and Stanford-Le-Hope. - Thu 27 (8.30) Out-of-area social. Moletrap, Tawney Common, Stapleford Tawney, Essex CM16 7PU.

Website: essex-camra.org.uk/swessex

SOUTH WEST LONDON

Mark Bravery 020-8540 9183 (H), 020-7147 3826 (W), markbravery@blueyonder.co.uk Cricket contact: Tom Brain 07796 265972, tbrain@haysmacintyre.com

April – Sat 3 (1pm) Cask Åle Week Chelsea and Battersea crawl: for details see W London entry. - Thu 22 (7.30) Open cttee mtg. Furzedown (front lounge), 118 Mitcham La, Streatham SW16. May –Tue 4 (7.30 for 8pm) Branch 2009 PotY presentation. Trafalgar, 23 High Path, Merton SW19. - Wed 12 (7.30) Open cttee mtg followed (8pm) by Branch AGM, Spread Eagle, 71 Wandsworth High St, SW18. Any motions or nominations to Branch Contact by 11 May. - Tue 25 Mild Month social: (7pm) Brewerty Tap, 68 High St, Wimbledon Village SW19; (9pm) Bricklayer's Arms, 32 Waterman St, Puttney SW15. Website: www.swlcamra.org.uk

WATFORD & DISTRICT

Andrew Vaughan 01923 230104 (H) 07854 988152 (M) April – Fri 9 WD17 Watford social: (8.30) Druids, 17 Estcourt Rd; (9.15) Estcourt Tavern, 25 Estcourt Rd; (10pm) White Lion, 79 St Albans Rd. - Tue 20 (8.30) Open Mic Night. Pump House Theatre and Arts Centre, Local Board Rd, Watford. - Mon 26 (8pm) Mtg. Estcourt Arms, St. Johns Rd, Watford.

May – Sat 1 (from 1pm) Mild Month social. Land of Liberty, Peace & Plenty, Long Lane, Heronsgate. - Thu 6 (8.30) Mild Month social. Black Boy, 19 Windmill St, Bushey Heath. - Tue 11 WD5 Abbots Langley social: (8.15) Boys' Home, 1 High St; (9pm) Royal Oak, Kitters Green; (10pm) Compasses, 95 Tibbs Hill Rd. - Tue 18 (8.30) Mild Month social. Dog & Partridge, Old Mill Rd, Hunton Bridge WD4. - Mon 24 (8pm) Mtg. Estcourt Arms, St. Johns Rd, Watford. - Thu 27 (8.45) Mild Month social. Sportsman, 2 Scots Hill, Croxley Green.

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 April – Sat 3 Cask Ale Week Chelsea and Battersea crawl with SW London Branch: (1pm) Imperial Arms, 577 Kings Rd, Fulham SW6; (1.45) Chelsea Ram, 32 Burnaby St, W Chelsea SW10; (3pm) Coopers Arms, Flood St, Chelsea W3; (4pm) Cross Keys, Lawrence St, SW3; (4.30) Pig's Ear, Old Church St, SW3; (5pm) Westbridge, 74-76 Battersea Bridge Rd, SW11; (6pm) Castle, 115 Battersea High St; (7pm) Asparagus, 1-13 Falcon Rd; (8pm) Falcon, 2 St Johns Hill. - Tue 6 (7.30) Mtg. Mitre, 24 Craven Terr, WC2. - Sun 11 (3pm) Brook Green Hotel, 170 Shepherds Bush Rd; (4.30) Albion, 121 Hammersmith Rd, W14, (6pm) Scarsdale Tavern, 23A Edwardes Sq, W8. - Mon 19 (7.30) Mitre, 40 Holland Park Ave, W11; (8.45) Prince of Wales, 14 Princedale Rd, W11. - Fri 23 (7.30) St George's Beer Fest, Willoughby Arms, 47 Willoughby Rd, Kingston. - Thu 29 WC2 Aldwych crawl: (7pm) Cheshire Cheese, 5 Little Essex St; (7.45) Edgar Wallace, 40-41 Essex St;, (9.15) Devereux, 20 Devereux Ct; (10pm) George, 213 Strand. May – Tue 4 W1 Marylebone crawl: (7 pm) Carpenters Arms, 12 Seymour Pl; (7.45) Wargrave Arms, 40/42 Brendon St; (8.30) Windsor Castle, 29 Crawford Pl; (9.15) Harcourt Arms, 32 Harcourt St; (10 pm) Kings Head, 13 Westmoreland St. - Tue 18 (7.30) Mtg, Harp (upstairs), 47 Chandos Pl, WC2. - Mon 24 WC2 crawl: (7pm) Shakespeare's Head, 65-72 Kingsway; (8pm) Newton Arms, 31 Newton St; (9pm) George IV, 28-30 Portugal St; (10pm) Seven Stars, 53-54 Carey St. - Sun 30 W2 Paddington crawl: (12.15) Cleveland Arms, 28 Chilworth St; (2pm) Mad Bishop & Bear, Paddington Mainline Station (Upper Level); (3pm) Royal Exchange, 26 Sale Pl; (4pm) Duke of Kendal, 38 Connaught St; (5 pm) Victoria, 10A Strathearn Pl. Website: www.west.london-camra.org.uk

WEST MIDDLESEX

Social secretary Bob O'Brien 01895 673266; Branch contact John Bush 07739 105336, info@westmiddx-camra.org.uk April - Fri 2 Cask Ale Week social: (8.30) Fox Easter Beer Festival, Green Lane, Hanwell W7. - Mon 5 Bank Holiday Uxbridge Road crawl: (1pm) Red Lion & Pineapple, High St, Acton W3; (3pm) Viaduct, 221 Uxbridge Rd, Hanwell W7; (5pm) Angel, 697 Uxbridge Rd, Hayes End UB4; (7pm) Queen's Head, 54 Windsor St., Uxbridge UB8. - Thu 8 (8.30) Pinner social. Queen's Head, 31 High St., HA5. - Tue 13 (8.30) Old Eastcote social. Woodman, Joel St., HA5. - Thu 15 (8pm) Ealing Beer Festival setup mtg. Kings Arms, 55 The Grove, Ealing W5. - Tue 20 (8pm) Wetherspoons International Beer Festival social. Botwell Inn, 25-29 Coldharbour Lane, Hayes UB3. - Thu 29 HA9 Sudbury social: (8.30) Fusilier, 615A Harrow Rd; (9.45) Black Horse, 1018 Harrow Rd. May – Mon 3 W1 West End social: (1pm) Carpenters Arms, 12 Seymour Pl, nr Marble Arch; (2.30) Dog & Duck, 18 Bateman St., Soho; (4pm) Coach & Horses, 5 Hill St., Mayfair; (5.30) Coach & Horses, 5 Bruton St., Mayfair. - Tue 11 Pitshanger social: (8.30) Duke of Kent, 2 Scotch Common; (9.30) Village Inn, 122-124 Pitshanger Lane. - Thu 13 (8pm) Ealing Beer Festival setup mtg. Kings Arms, 55 The Grove, Ealing W5. - Wed 19 (8pm) Branch AGM. Southall Conservative Club, Fairlawns, High St., Southall UB1 (Membership cards required). - Mon 29 Bank Holiday UB10 Ickenham special: (1.30) Soldiers Return, 65 High Rd; (3pm) Old Fox, 16 High Rd; (4pm) Coach & Horses, 1 High Rd; (5.30) Tichenham Inn, 11 Swakeleys Rd.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the June/July edition: Wednesday 12 May. Please send entries to geoff@coherent-tech.co.uk.

Whither the Great British Beer Festival?

licking through the pages of my local free paper I saw an advert placed by Capital and Counties, the company behind the exhibition halls at Olympia and Earls Court, homes to the GBBF since 1991. They have organised a series of drop-ins setting out their proposals for regeneration of the Earls Court area so I decided I'd pop along.

But first a drop of ale was needed and where better than at realale.com's shop in Twickenham, where *What's Brewing* editor Tom Stainer had organised a tasting of six previous winners of the Champion Bottle Conditioned Beer of Britain. I was joined by beer writer Ben McFarland and from the shop, Nick Dolan and Zeph King. I am not going to reveal the results as they will be featured later in CAMRA's *BEER* magazine but I would commend the shop and its on-line presence to drinkers – it is now also doing cask beer to takeaway. Details are at *www.realale.com*/

Braving the rain, I headed to the Holiday Inn Express at West Brompton where the drop-in was being held. As far as I could gather from the representatives of Capital and Counties, their proposals do not include any future for the Earls Court exhibition halls. They stated that they are locked into the 2012 Olympics, so nothing would happen before then, but clearly see redevelopment

as a major (financial) opportunity.

The land was said to be owned by three parties: C&C, Transport for London and a housing estate owned by the London Borough of Hammersmith & Fulham. The C&C proposal would greatly affect the residents as it seems to envisage the current stock of housing being cleared and replaced. Clearly no one relishes their home being demolished and finding themselves displaced while redevelopment takes place.

The local residents have served a notice on the Council proposing the disposal of the estates to a community based association, professionally run and accountable to the residents. They have also appointed a full time lobbyist to support their position, one Jonathan Rosenberg. If anybody wants any more information on the position of the residents, he can be contacted at rosenberg@ freeuk.com C&C's website www.yourearlscourt.com also contains a lot of detail although I have to say naming it "yourearlscourt" seems a disingenuous. Still it's worth going to the site to see the plans. So it could be that the current home of the Great British Beer Festival might be turned into housing, offices and the like. A definite case of watch this space. John Cryne

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

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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.

A quiet period for pub openings but we catch up on some losses not previously recorded. The stagnant housing market has resulted in more pubs being converted to restaurants and shops than hitherto, helped by the lack of any requirement to seek planning permission. Tesco appears to be targeting neighbourhood pubs for conversion to 'Tesco Express' convenience stores, aided by the willingness of certain pubcos and breweries to offload pubs.

Despite best efforts by CAMRA and locals, the fight to save a Shepherd Neame community pub in SE10 Greenwich has been lost and the future is uncertain for a former M&B Nicholson pub in WC2 Covent Garden.

M&B is reinstalling real ale in its 'All Bar One' chain following on from its reappearance in its 'Toby Carvery' pub/restaurants. Enterprise have sold the freeholds and

leased back a further seven well located pubs.

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; BSM - Brixton, Streatham & Mitcham 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, BEAR, 2 St Johns Sq. Fuller: London Pride; Harvey: Sussex Best Bitter; occasional guest beer. Reinstatement of real ale. Formerly SQUARE, BLAKES and originally COACH & HORSES. (E14, U79, U113, U152, U169, U201)

EC3, ALL BAR ONE, 107/108 Houndsditch. Fuller: London Pride; Harvey: Sussex Best Bitter. Now M&B, ex-Six Continents. (U162, U191)

EC4, NORTHBANK, 1 St Paul's Walk. Sharp: Doom Bar. Independent bar overlooking the Thames under the Millennium Bridge. 'Movable fridge' on patio contains cask served through handpump on top.

WC1, GOLDEN LION, 2 Britannia St. Reopened and renamed KINGS CROSS SOCIAL CLUB. No real ale. (N22, W18, U205)

WC1, PUZZLE WC1, 39/41 Grays Inn Rd. Reopened and renamed GLOBE & TORTOISE. No real ale. Now an independent Japanese bar and restaurant, ex-Puzzle Pub Co. Formerly OLD MONK. (N26, HB11, U174, W24, U204)

WC2, INTERNATIONAL, 116 St Martins Lane. No real ale. Large independent bar in former Corney & Barrow wine bar and restaurant.

W1(F), SOUTHSIDE BAR, 125 Cleveland St. Renamed JETLAG. Independent. No real ale. Reinstatement on pub database after some years as an Indian restaurant and bar with no draught beers. (W48, U192)

EAST

E9, LAURISTON, 162 Victoria Park Rd. Wells: Bombardier. Specialises in pizza. Now independent free house, ex-Bass. Formerly BRB @ THE ALEX, originally ALEXANDRA. (E119, U108, U110)

E14, ALL BAR ONE, 42 Mackenzie Walk, South

Colonnade. Caledonian: Deuchars IPA; Fuller: London Pride. (U114, U190)

E14, RAILWAY TAVERN, 576 Commercial Rd. Fuller: London Pride. Reinstatement of real ale. Now Punch, ex-Inn Business. (E147, U147, U178)

E15, CIRCUS EATS, Stratford Circus, Theatre Sq. No real ale. New independent café bar in performing arts centre, open to general public as well as those attending events.

E17, LORD BROOKE, 47 Sharnhall St. No real ale. Reopened. (E167, U124, U165, U207)

CLAYHALL (IG8), COCKED HAT. Renamed TOBY CARVERY (COCKED HAT, WOODFORD GREEN). Caledonian: Deuchars IPA; Fuller: London Pride. Original name only appears in small letters on signboard. Now branded 'Toby Carvery' by M&B, previously 'Harvester'. (X34, U166)

HORNCHURCH (RM12), CROWN, 360 Hornchurch Rd. Hop Back: Summer Lightning; Sharp: Cornish Coaster. Now Enterprise, ex-S&N. (X71, U166)

ROMFORD (RM1), CUSTOM HOUSE, 72-74 South St. Marston: Pedigree. Formerly BAR MANGO and previously CONNEX CAFÉ BAR. (X100, U167, U194) ROMFORD (RM1), LAMB, 5 Market Place. Adnams: Broadside; Greene King: IPA; Jennings; Cumberland Ale. Now Punch, ex-Taylor Walker. (X101, U168)

UPMINSTER (RM14), MASONS ARMS, 311 St Mary's Lane. Courage: Directors; Fuller: London Pride; Greene King: OSH. Reinstatement of. real ale. Now S&N PE, ex-Ind Coope. (X121, U159, U189)

NORTH

N1, ORWELL, 382 Essex Rd. Reverted to GEORGE ORWELL. Two varying guest ales (e.g. Taylor's). A traditional décor with open fireplace, pub games, beer garden and Wifi. Was LIGHT HOUSE BAR for a while. (N46, U137, U152, U185)

N1, QUEENS, 178 Hoxton St. Reopened and renamed

HOWL AT THE MOON. Fuller: Discovery, London Pride (£2.50/pint). Laid back pub with mixture of tables and sofas. Formerly QUEEENS HEAD (N56, U185, U200)

N1, ROTUNDA (BAR & RESTAURANT), Kings Place, 40 York Way. No real ale. New independent bar in building containing concert hall and Guardian offices. A lost opportunity for real ale in a stunning location alongside the Regents Canal and basin.

N1, WAX JUMBO, 144 Upper St. No real ale. Independent bar in former 'Latino' wine bar premises.

ENFIELD (EN2), WHITEWEBBS HOUSE, Whitewebbs Lane. Renamed TOBY CARVERY (WHITE WEBBS). Fuller: London Pride; guest beer. Reinstatement of real ale in this pub/restaurant. (U131, U152)

NORTH WEST

NW2, GREEN (THE), 110 Walm Lane. Renamed QUEENSBURY. Three varying real ales (e.g. Elgoods, Wells and Young's). (U173)

HARROW (HA1), YATES'S, 269/271 Station Rd. Wells; Yates's Best (house beer @ £1.59/pint), Bombardier (£1.79/pint). Now Town & City, ex-Yates Group via Laurel. (W155)

HARROW WEALD (HA3), LETCHFORD ARMS, Hatch End. Fuller: London Pride or Wells: Bombardier. (W217, U202)

HARROW WEALD (HA3), LIBRARY BAR, Grims Dyke Hotel, Old Redding. Greene King: IPA (£3.80/pint, £2/half). Previously unreported independent hotel bar open to non-residents.

SOUTH EAST

SE1, MARIGOLD, 244 Bermondsey St. Varying weekly guest beer (e.g. St Austell Tribute). Formerly HAND & MARIGOLD. (SE20, U193)

SE9, CHEQUERS, 34 Eltham High St. Reinstated as a pub and renamed DRAUGHTS after a spell as a Mexican restaurant and cocktail bar. No real ale, H unused. Now Enterprise, ex-Whitbread. (SE86, U193)

SE11, BLACK PRINCE, 6 Black Prince Rd. Caledonian: Deuchars IPA; Dark Star: Hophead; guest beers. Now Punch, ex-Taylor Walker. (SE106, U102)

SOUTH WEST

SW1(W), COACH & HORSES, 35 Willow Pl. No real ale. Reopened. Now believed sold to an independent property developer, ex-M&B (Nicholson), who sought planning permission in 2008 for demolition and replacement by a new pub with flats above. (SW48, U199)

SW9, FAR SIDE, 144 Stockwell Rd. Renamed QUEEN'S HEAD, Adnams: Explorer, Broadside. Now an independent free house, ex-Inntrepreneur, styled a 'Kitchen & Bar'. Beers may vary. Formerly Z BUD, previously GALLEONS, originally NEW QUEENS HEAD. (SW82, BSM14)

SW15, BAR ROOM BAR, 160 Putney High St. Renamed CTTIZEN SMITH, Meantime: London Pale Ale; Sharp: Cornish Coaster or another. Independent, ex-Faucet Inns, now under same ownership as Lost Society, SW8 and Lost Angel, SW11. A 'Drinkery & Eating House' with emphasis on cocktails. Formerly PIED PIPER, previously RAT & PARROT. (SW104. BRP16) SW17, COMMON, 214 Trinity Rd. Sambrook: Wandle.

Formerly GATEWAY. (U198, U210)

SW18, DOUKAN, 350 Old York Rd. No real ale. Independent Moroccan restaurant and cocktail bar with keg lagers in former 'Be at One' bottled beers only bar premises.

WEST

W3, BELVEDERE, 106 Hugh St. Wells: Bombardier (£2.35/pint) on new style handpump. Reinstatement of real ale. Now Town & City, ex-Laurel. Formerly SOUTHERN CROSS. (W86, U198, U199)

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

EC1, BAREX, Free, converted to Pizza Express restaurant by 2001 and now an Italian restaurant. Formerly ROSEBERY. (E22, U136)

EC1, LEONARDS, Enterprise, converted to 'A la Cruz' Latin American restaurant and bar with no draught beer. Delete from pub database. Formerly SQUARED CIRCLE, PACIFIC SPICE, CLERK & WELL and THOMAS WETHERED, originally RED LION. (E25, U79, U132, U136, U139, U167, U207)

EC1, SLUG & LETTUCE, 171-176 Aldersgate St, Bay Restaurant Group, ex-Laurel, closed by January 2010. Formerly HOGSHEAD. (U158, U197)

EC4, CALICO, ex-Massive, closed, future uncertain. Formerly PITCHER & PIANO. (U192)

EC4, LONDON REGALIA, Independent. Ship now 'closed', for sale and now moved from Swan Pier up river to the Billingsgate Market area. (U201)

EC4, MITHRAS, Free, closed and boarded up pending redevelopment of the whole Walbrook area. (U189) WC1, LOUNGE BAR, Punch, closed, future uncertain. (W20)

WC1, SHAFTESBURY (BAR & DINING), Free, H removed. Address now reverted to 245 Shaftesbury Avenue, WC2. Formerly LA FIESTA, WC1, originally NAMA, WC2. (W36, U201, U206)

WC2, BANK, Free, previously reported as converted to cocktail and wine bar, now demolished along with the whole corner. (W233)

WC2, OPERA TAVERN, M&B (Nicholson), closed with lease not renewed. Freeholder Shaftesbury PLC has obtained planning permission for a rear extension to the pub with flats above, future uncertain. First licensed in 1791; the current building dates from 1880. (W36)

WC2, PITCHER & PIANO, 40/42 William IV St, Marston, ex-W&D, closed in February 2010 for conversion to restaurant. (W37)

WC2, QUEEN MARY (TS). Ship now 'closed', sold by M&B to 'Silver Fleet' and likely to go to France according to *Evening Standard* in October 2009. (W38, U186)

WC2, SOUND, Leicester St, Free, now demolished along with the whole Swiss Centre. (U191, U199)

W1(S), INTREPID FOX, 99 Wardour St, ex-M&B, now converted to 'Byron' restaurant. (W66, U199)

W1(S), O BAR, Free, no draught beer; delete from pub database. (W68)

EAST

E1, BANCROFT ARMS, ex-Enterprise, H removed. (E60, U73, U92, U159)

E1, CHUZZLEWITS, Free, no draught beer; delete from

pub database. (U191)

E1, HOLLANDS, ex-Young, now converted to residential use. (E67, U67, U70, U129)

E1, LORD NELSON, ex-Bass, already reported converted to shop, now an Indian restaurant. (E69, U159, U181)

E1, PEPPERPOT, ex-Truman, closed, future uncertain. Formerly SIR SIDNEY SMITH. (E73, U135)

E3, NEW GLOBE, Enterprise, closed. (E91, U189)

E3, PRINCE OF WALES, ex-Watney, now converted to 'Greedy Cow' restaurant. (E92, U184)

E7, RAILWAY TAVERN, Punch, ex-Taylor Walker, no real ale. (E108, U163, U192, U198)

E8, QUEEN ELIZABETH, Free, already reported converted to religious use, now converted to residential use. (E115, U85, U159, U187, U196)

E9, ALMA, Enterprise, ex-Whitbread, confirmed now converted to residential use. (E119, U85, U194)

E9, FRAMPTON ARMS, ex-Courage, now demolished. (E120, U164)

E9, LEA TAVERN, Free, now demolished. (E121, U79, U181, U202)

E10, BAKERS ARMS, Punch, ex-Taylor Walker, converted to betting office. (E123, U161, U166, U183, U187, U199)

E10, BOOTLACES, Free, closed and apparently unlikely to reopen. Formerly TAP & SPILE, originally AUCTIONEERS. (E125, U73, U101, U179)

E12, VICTORIA CROSS, Inn Business, ex-Taylor Walker,

closed and boarded up. (E133, U159)

E15, FALMOUTH ARMS, Free, now converted to residential use. (E153, U85, U153)

E15, GREEN GATE, ex-Taylor Walker, already reported converted to offices, now demolished by January 2010. (E153, U86, U108, U167)

E15, SPREAD EAGLE, ex-Bass, now converted to retail use. (E155, U194)

E17, ESSEX ARMS, Enterprise, planning application from Tesco approved by Waltham Forest Council for construction of a four storey building with a retail unit on the ground floor and 17 flats above. (E167, U197, U203)

E17, FAMOUS PIG & WHISTLE, S&N PE, closed. Formerly PIG & WHISTLE. (E168, U73, U134, U201)

E17, WINDMILL, ex-Whitbread, now converted to residential use. (E169, U168, U191)

BARKING (IG11), CAPTAIN COOK, Punch, ex-Spirit, closed late 2009 and since demolished. (X11, U174, U197)

BARKING (IG11), SHORT BLUE, ex-Enterprise, ex-Labatts, closed. (X12)

HORNCHURCH (RM12), LLOYDS NO 1 BAR, ex-Wetherspoon. Already reported half converted to pizza restaurant, now other half converted to 'Wildwood' restaurant. Formerly WHITE HART and NEWT & CUCUMBER. (X71, U153, U157, U196, U207)

ILFORD (IG1), RED LION, Free, now converted to Italian café/restaurant. Formerly LLOYDS NO 1 BAR, GREENE CASTLE, BLAH BLAHS and RAT &

The Pembury Tavern

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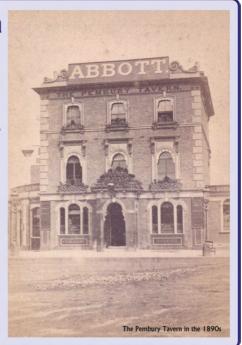
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CARROT. (X73, U144, U158, U163, U167, U176, U177, U185, U197)

NORTH

N1, CLOTHWORKERS ARMS, Free, now converted to residential use. (N40, U184, U199)

N1, MITRE, 129/130 Upper St, M&B, now converted to art gallery. (N52, U179, U200)

N1, THREE CROWNS, Enterprise, ex-Courage via Inntrepreneur and Unique, closed, future uncertain. (N60, IS21, U204)

N4, CLUB IMPERIAL, Free, closed and boarded up. (U188)

N7, MORAY ARMS, Enterprise, now converted to residential use after a full internal rebuild. (N88, U202)
N8, OUTENS HEAD, Punch, ex-Taylor Walker, closed

N8, QUEENS HEAD, Punch, ex-Taylor Walker, closed and boarded up. (N95)

N11, MOLLYS BAR, Free, closed and boarded up after fire. Formerly LEITRIM INN. (N107, U192)

N12, TRIUMPH, ex-Enterprise, ex-Whitbread, closed. (N112, U110, U157)

N22, O'RAFFERTY'S, Free, ground floor now converted to police station. Formerly FISHMONGERS ARMS. (N155, U151, U189, U202)

NORTH WEST

NW1, GLOUCESTER ARMS, ex-Spirit, now in use as part of adjacent school. (N167, U184, U201, U205) NW2, ISOBAR, Free, closed by May 2009. (U155) NW2, WINDMILL, Punch, ex-Spirit, closed December 2008 after fire. (N180, U197)

NW3, GERTIE BROWNS (AT THE COACH & HORSES), now converted to offices. Formerly COACH & HORSES. (N184, U159, U174, U198)

NW3, JACK STRAWS CASTLE, ex-Bass, already reported ground floor converted to restaurant, now converted again to personal trainer lifestyle centre. (N186, U167, U188, U194)

NW5, CARLTON TAVERN, ex-Whitbread, confirmed now converted to residential use. (N197, U153)

NW5, DUKE OF ST ALBANS, S&N PE, confirmed converted to 'Carob Tree' Greek restaurant in April 2009. Was PLATINUM BAR for a while. (N198, U106, U158, U192, U195, U204)

NW5, MAMELON TOWER, ex-Whitbread, closed and boarded up since early 2009. Was MAN OF ARAN for a while. (N199, U156, U202)

NW6, BRITANNIA, Greene King, now converted to 'Tesco Express' shop. (N204, U117, U187)

NW10, BASKET & BRIEF, Free, now converted to restaurant (by May 2009). Formerly KATIE O'CONNOR'S BAR. (N223, U192)

NW10, COLLEGE PARK, ex-Taylor Walker, now converted to residential use by July 2009. (N222, U133, U178)

NW10, FINNEGANS WAKE (SAL'S BAR), Free, now converted to William Hill betting office by May 2009. (N222, U195)

NW10, OLD GRANGE TAVERN, ex-Bass, demolished by May 2009. (N224, U157)

HARROW (HA1), GOODWILL TO ALL, Three Wishes, ex-Tattersall Castle Group, closed following police objections, future uncertain. (W154, U202)

HARROW (HA1), ROYAL OAK, Punch Pub Co, ex-Spirit, H unused. Formerly RAT & PARROT. (W155, U199)

WEALDSTONE (HA3), CASE IS ALTERED, 74 High St, already reported converted to restaurant, now closed and derelict and planning application submitted to Harrow Council to demolish and replace with 36 flats. (W237)

SOUTH EAST

SE1, BRIDGE BAR, Free, now demolished by April 2009 to make way for the 'Shard of Glass' office building construction. (U170, U199)

SE1, ESCAPE, Punch (leased to London Fire Brigade Welfare Fund), closed early January 2010. Formerly GOLDSMITHS ARMS. (SE18, U208)

SE1, RED COW, ex-Courage, closed. (SE29)

SE1, ST JOHNS TAVERN, Free, now converted to offices retaining frontage as part of Red Bull office complex at 155-171 Tooley St. (SE34, U157, U193)

SE7, HORSE & GROOM, ex-Enterprise, confirmed illegally converted to religious use, 'stop notice' issued by Greenwich Council in October 2009. (SE72, U201, U209)

SE8, BAR SONIC, Free, renamed BROADWAY RESTAURANT & BAR but remains closed and to let. Formerly CENTURION. (SE78, U177, U196, U203)

SE8, LIVE (BAR), Free, renamed BAR TUDOR by January 2008 and now converted to 'La Maison du Jeu' nightclub; delete from pub database. (U173)

SE9, GREYHOUND (YE OLDE), ex-S&N, planning application now submitted to Greenwich Council for conversion of upper floors to flats. (SE86, U107, U158, U193)

SE10, LANI TIKI LOUNGE, Free, closed by January 2010, future uncertain. Formerly W LOUNGE, POWDER MONKEY and originally CRICKETERS. (SE93, U123, U193, U199, U203)

SE10 ROYAL GEORGE. A revised planning application for conversion to two flats was approved by Greenwich Council in early March despite objections from CAMRA and the local conservation group. Sadly a majority of the Committee accepted Shepherd Neame's view that it was too small to be economically viable, despite arguments that it should have been offered for sale as a pub to test this and give others a chance, before seeking change of use to flats. The existence of two other Shepherd Neame pubs within half a mile may have influenced the decision to go for change of use. A disappointing outcome where the planning system has supported the self-interest of the brewery over the interests of the local community. (SE101, U209, U210)

SE18, GATEHOUSE, Free, now converted to flats (in 2007). Was MANCINIS for a while. (SE169, U103, U120)

SE18, LORD DERBY, Enterprise, ex-Courage via Unique, converted to 'Danfe Rodighar' Nepalese and Indian restaurant. The end for the pub that hosted the inaugural meeting of SE London CAMRA. (SE169, U194)

SE18, MITRE, Greene King, closed and boarded up by July 2008 but not previously reported. (SE169, U196)

SE18, QUEEN VICTORIA, Free, closed and in use as 'Journeys' B&B hostel, for sale. Was ARNOLDS for a while. (SE164, U166)

SE18, WALPOLE ARMS, ex-Bass, previously reported as converted to flats. In fact the ground floor is converted to 'NTYCE Hele's Kitchen' restaurant with flats above. (SE175, U193)

SE18, WOOLWICH INFANT, ex-Unique, now fully converted to retail use. (SE175, U193, U201)

SE27, HORNS TAVERN, Enterprise, ex-Courage via Unique. No real ale. (SE228)

SOUTH WEST

SW8, NEW PORTLAND ARMS, Punch, ex-Marr Taverns, closed. (SW78, CSL32)

SW8, ROYAL ALBERT, DC Beer Brothers, closed. (SW80, CSL36, U205)

SW17, LITTLE HOUSE, Punch, closed. Formerly QUEEN VICTORIA. (SW110, BM18)

MITCHAM (CR4), GARDENERS ARMS, Enterprise, closed. (SW145, BSM38)

MITCHAM (CR4), SURREY ARMS, now Admiral, ex-Greene King, no real ale. (SW147, U149)

MORDEN (SM4), ROYAL SURREY PUB. Now independent, ex-Spirit. No real ale, H unused (handles removed but mechanism in place). Formerly ABBOT. (SW150, BM37, U207)

WEST

W3, CAPTAIN COOK, Enterprise, already reported converted to 'Libertaire' nightclub, now closed except for occasional special events, and for sale. (W81, U202)

W5, CHANDLERS, Faucet Inns, closed, future uncertain. Not rescued from administration like most of the rest of the chain. (W92, U195, U199)

W7, RED LION, Greene King, converted to plant hire business without planning permission. Ealing Council are taking action. (W108, U195, U202)

W12, OLD BULL & BUSH, Greene King, closed and planning application submitted to convert to four one-bedroom flats. Rumours that it is also being hawked to Tescos. (W123)

W12, SUN, Enterprise, closed, future uncertain. (W124) NORTHOLT (UB5), PLOUGH, Fuller, confirmed now demolished after fire which took place in August 2009. (W176, U187, U209)

SOUTHALL (UB1), LORD ALLENBY, ex-Punch, closed and boarded up. (W188, U203, U210)

TWICKENHAM (TW1), RED LION, Enterprise, closed, sold to Tesco in March and being converted into a shop, despite initial denials by the pub company. The management and staff of this famous music venue have decamped to the Twickenham Tup, another Enterprise pub recently reclaimed from the defunct Massive Pub Co. Was FILTHYS (AT THE RED LION) for a while. (W204, U192, U207)

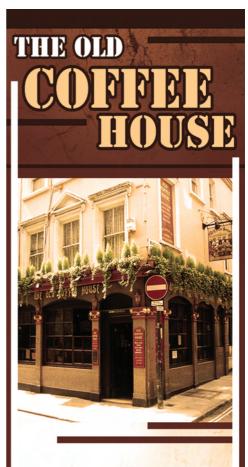
UXBRIDGE (UB8), LORD HILL, Enterprise, closed and for sale. (W211)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, QUEEN BOADICEA, - Fuller: London Pride; +Caledonian: Deuchars IPA. Formerly NEW RED LION. (E21, U147, U192)

EC4, LA GRANDE MARQUE. Renamed BALLS BROTHERS, still no real ale. Now run by Balls Brothers



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EC4, PUNCH TAVERN, -beers listed; +Hook Norton: Old Hooky; +guest beer (e.g. Wychwood Hobgoblin). Punch, ex-Bass. (E52, U121, U131, U175, U200)

EC4, ST BRIDES TAVERN; +guest beer (e.g. York: Yorkshire Terrier). (E53, U70, U98, U117, U197)

WC1, ALL BAR ONE, +Caledonian: Deuchars IPA. (HB5, W16)

W1(F) BEN CROUCH'S TAVERN, 77A Wells St. Renamed ADAM & EVE by new owners Geronimo Inns by December 2009, -Fuller: London Pride; +Adnams: Bitter; +Sharp: Cornish Coaster, Doom Bar. Name taken from passageway behind pub, Adam & Eve Court. Note correct address. (W43, U208)

W1(F), NORTHUMBERLAND ARMS, 119 Tottenham Court Rd. Enterprise pub leased to Faucet Inns. Freehold sold at auction together with another six pubs in February 2010, but Enterprise will continue to operate it under a 35 year leaseback agreement. (W47, U189)

W1(F), SMUGGLERS TAVERN. Freehold sold at auction and leased back by Enterprise in February. (W48)

W1(S), NELLIE DEAN (OF SOHO). Freehold sold at auction and leased back by Enterprise in February. (W67)

EAST

E1, MARKET TRADER. Reverted to BELL, -beers listed except Courage: Best Bitter; +Wells: Bombardier. (E60, U119)

E9, BABA T'S. Renamed TABU by May 2009. (U187)

E9, KENTON ARMS. Now simply KENTON by May 2009. (E121, U100, U161, U207)

E9, ROYAL STANDARD. Renamed GARBOS by May 2009 and renamed again PENNETHORNE in August 2009, -beers listed except Fuller: London Pride. (E122, U76, U117, U147, U159)

HORNCHURCH (RM11), HARROW, -beers listed; +Greene King: IPA, Ruddles Best Bitter; +two guest beers. Now M&B, ex-Six Continents. (X71, U151, U165)

ROMFORD (RM1), TRAX. Renamed BENTLEYS BAR by May 2009. Formerly FREDDIE WHALES BAR. (X101, U167)

NORTH

N1, COSMO LOUNGE. Renamed SEQUENCE by March 2009. (U183)

N1, MATT & MATT. Renamed SLIM JIMS LIQUOR STORE by April 2009. (U184)

NI, ROUND MIDNIGHT (JAZZ & BLUES BAR). Freehold sold at auction and leased back by Enterprise in February. Formerly AGRICULTURAL. (N37, IS7, U208)

N2, DICK TURPIN, -Draught Bass; +Wells; Bombardier; +Wychwood: Hobgoblin. (N66, U177, U183)

N4, RED RITA WINE BAR. Renamed N4 by June 2009. Formerly DUKE OF EDINBURGH. (N73, U188)

N8, CATCH 22. Renamed TEE'S WINE BAR, a music venue with free entry, by December 2009. Formerly WELLINGTON. Listed under N22 in error. (N157, U109, U169)

NORTH WEST

NW1, BULLET. Renamed FLOWERPOT by July 2009, a music and events venue with free entry. Formerly

VERGE, originally CASTLE. (N163, U156, U184)

NW1, PRINCE ALBERT, 163 Royal College St. Guests include Redemption Pale Ale and Urban Dusk. 50p off a pint for CAMRA members. (N172, U192, U197)

NW10, ANGIES IV. Renamed ZOOBAR by December 2005. Delete 'New Pubs' entry for ZOOBAR in U187. (N221)

NW10, OUTSIDE INN. Renamed MISTY MOON by May 2009. (N224, U175)

NW10, SIPPS LOUNGE. Renamed BANK by May 2009. (U153)

SUDBURY (HA0), BLACK HORSE, -Adnams: Bitter; -Draught Bass; +Greene King: Abbot, +changing guest beers. Much improved M&B pub. (W218)

SOUTH EAST

SE1, HOP CELLARS. Renamed WHEATSHEAF in April 2009, -Adnams: Bitter; +Young: Bitter, Special; +Red Car Best Bitter (3.9%) house beer brewed by Nethergate; +six guest beers from regionals and micros. Now run by Red Car Pub Co, ex-Balls Brothers, having been displaced from the original Wheatsheaf site in Stoney St by Thameslink railway construction work. Food and occasional live music. Open 11-11 Mon-Fri, 12-11 Sat, 12-10 Sun. (SE21, U105, U162)

SE5, GROVE. Renamed GRAND UNION by November 2009. Young's pub now operated by 'Grand Union' gastropub chain. Retains Wells: Bombardier and Young: Bitter. Formerly B&B THE GROVE, originally GROVE HOUSE TAVERN. (SE58, U166, U193, U195)

SE5, SUN & DOVES, + Sambrook: Wandle. (SE62, U205)

SE10, GREENWICH UNION, -Adnams: Bitter; +Dark Star: Hophead; +Harvey: Sussex Best Bitter; +Meantime: London Pale Ale. Formerly OBSERVATORY, originally FOX & HOUNDS. (SE98, U102, U136, U148, U163, U199)

SOUTH WEST

SW1(P), CASK (PUB & KITCHEN), -Greene King beers; +Dark Star: Hophead; +four guest beers (e.g. from Dark Star and Thornbridge). Also features interesting Belgian and German beers in bottle and on tap. Leased from Greene King free of tie. Formerly PIMLICO TRAM. (SW44, U148, U208)

SW2, PRINCE OF WALES, -beer listed; +Brakspear: Bitter; +Marston: Bitter. Now Brakspear Pub Co, ex-Bass via JT Davis. (SW53, BSM22)

SW6, LILLIE LANGTRY, Enterprise, ex Unique (previously leased to Conway Taverns). Freehold sold at auction and leased back by Enterprise in February. (SW68, U152, U184)

SW9, ANGEL. Now ANGEL BAR & RESTAURANT, Independent, ex-Enterprise, still no real ale. (SW81, U207, U210)

SW9, TRINITY ARMS. Children welcome until 7.30 and food served until 10 every day including Saturdays. (SW84, BSM16)

SW11, DRAFT HOUSE. Renamed DRAFT HOUSE NORTHCOTE. Formerly PITCHER & PIANO (U139, WB36, U210)

SW11, WESTBRIDGE. Renamed DRAFT HOUSE WESTBRIDGE as opposed to the 'Draft House Northcote' in Northcote Road. Formerly MATILDA,

BLUE MANGO, PIG ON THE BRIDGE, BRIDGE and originally PRODIGALS RETURN. (U155, WB39, U204)

SW12, BLITHE SPIRIT, -beer listed; +Brakspear: Oxford Gold; +Ringwood: Best Bitter; +two guest beers from the Marston range and sometimes a third replacing a regular in order to keep a range of styles. Now Marston, ex-W&D. Formerly ECLIPSE. (U124, BM6)

SW15, IDLE HOUR. Renamed RUMP, a 'Kitchen & Bar', -Caledonian:Deuchars IPA; +changing real ale from the Enterprise range. Formerly BIERREX. (SW100, BRP20, U202)

SW15, WALKABOUT. Renamed WAHOO, a 'Sports Bar & Grill', still no real ale. Cavendish Bars, ex-Regent Inns. Formerly LITTEN TREE, previously SLUG & LETTUCE. (SW104, BRP25)

SW18, CRANE, -Young: Special; +Sambrook: Wandle, Junction; +guest beer. (SW111, WB8)

SW19, GROVE TAVERN, +Taylor: Landlord. (Fuller's London Pride also now on handpump). Now independent, ex-Punch. Was DOYLE's for a while. (SW117, BM27,U210)

SW19, PRINCESS ROYAL. Sold by Enterprise to a property developer; understood that current levels of rent and the tie impact on viability. Expected to remain open for about 6 months while developer seeks planning permission. (SW119, BM29)

MITCHAM (CR4), CRICKETERS, +Greene King: IPA; now independent and free of tie since Young's sold the freehold to a property company in December 2009. Tenant Zoe and her family continue to make the best of the pub and deservedly retain loyal customers. (SW145, U199, U207)

MORDEN (SM4), MORDEN TAVERN, -Shepherd Neame: Spitfire; +Courage: Best Bitter. Was TAVERN for a while. (SW150, BM39, U198, U203)

RICHMOND (TW9), SHAKESPEARE. Revised planning application for conversion and development for flats now submitted to Richmond Council. (SW158, RHP31, U208, U209)

WEST

W3, STATION HOUSE, -Caledonian: Deuchars IPA; +Adnams: Bitter; +Fuller: London Pride; +Sharp: Doom Bar. Increased real ale range following new tenant taking over. Formerly CHURCHFIELD (W81, U192, U204)

W8, HILLGATE, -beers listed; + Fuller: London Pride; +Sambrook: Wandle; +guest beer (e.g. Black Sheep or Shepherd Neame). Enterprise, formerly leased to the erstwhile Massive Pub Co, now leased to Emily Hodgson who also operates the regenerated Rose in SW6. (W110).

W11, METROPOLITAN. Enterprise pub leased to Realpubs. Freehold sold prior to auction and leased back by Enterprise in February. (W120)

W14, CUMBERLAND ARMS. Freehold sold at auction and leased back by Enterprise in February. (W128)

WEST DRAYTON (UB7), BLUES BAR. Planning application submitted in February for demolition and replacement with flats and retail/restaurant uses. Formerly STATIONS. (W226, U202)

CORRECTIONS TO UPDATE 208

PUBS CLOSED ETC

E8 GREEN MAN. Should read E6.
NW1, CAMDEN TUP. Should read: Innventive.

OTHER CHANGES ETC

NW9, GREAT EASTERN is independent.

SW6, HAND & FLOWER. Was JIM THOMPSONS for a while

KINGSTON (KT2), KINGSTON TUP. Should read: Innventive.

KINGSTON (KT1), RECTORY. Should read REFECTORY. Add: Formerly NEWT & FERRET.

CORRECTIONS TO UPDATE 210

NEW & REOPENED PUBS ETC

EC3, SLUG & LETTUCE. Delete 'not previously reported', add ref (U194)

PUBS CLOSED ETC

WEALDSTONE (HA3), CASE IS ALTERED. Delete entry, applies to former pub at 74 High St (W237), see above

SE1, ANTIGALLICAN. Add: Now part of Red Bull office complex at 155-171 Tooley St.

SE5, NAGS HEAD. Should read: Admiral Taverns, ex-

'EAST' heading on p47 should read 'SOUTH WEST'.

OTHER CHANGES ETC

BARKING, CAPTAIN COOK. Delete entry, see 'Pubs closed' above.



Sink the Bismarck sinks its critics

The ongoing battle for the title of the world's strongest beer between Scotland's Brewdog and Germany's Schorschbräu has generated considerable publicity for the breweries involved – including a large amount of venom from anti-

alcohol campaigners backed by the British nanny state, of course. However, much of the discussion of Brewdog's two record holders, first last year's 32% Tactical Nuclear Penguin and now its 41% Sink the Bismarck, has ignored a very important question: what do they taste like, and are they any good? Fortunately, I can now answer that, thanks to Brewdog's managing director James Watts who paid a visit to London earlier this year, bringing bottles of several of his brews for a group-tasting at the Rake in Borough Market.

Before we started on the beers, however, Watts talked about the fuss generated by the latest one. "We've been making Sink the Bismarck for five months now. There's been a little bit of controversy about the name, which we didn't expect at all," he joked, to general laughter. He's clearly fascinated by powerful beers – he and partner Martin Dickie set

up Brewdog to make the kind of highly-flavoured beers American hopheads might recognise, but which weren't available here – and by British society's differing attitudes to different drinks. "We are in the shadow of the Scottish whisky industry,"

Watts muses. "Look at Tokyo, our 18% Imperial stout – the huge outcry just shows the perception against beer in this country. Yet for the same money, you can buy twice the volume of vodka at twice the ABV."

One taste of Tokyo (which retails at £9.99 for a 330ml bottle) showed just how wrong the protesters are if they think these are loony-brews for alcoholics. This is as likely to feature in binge-drinking as snail porridge is in an obesity epidemic: yes, maybe you could get fat eating it, but you would get poor, and thoroughly sick of it, first.

Watts said they add cranberries and jasmine in the kettle for Tokyo, and finish it with champagne yeast to achieve the higher strength. The nose had toffee, vanilla and jasmine, then I got spicy liquorice and treacle on my tongue, and the slightly salty aftertaste reminded me of that Dutch and Scandinavian favourite, salt liquorice.

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Sink the Bismarck sinks its critics

Next it was on to Sink the Bismarck! Priced at £40 for 330ml, this is based on Brewdog's Hardcore IPA, which was chilled to -25C at the brewery's local ice cream factory, and the ice that formed – water freezes long before the alcohol and other components, of course – was removed. This was done four times, hence its description as a quadruple IPA, which took the liquid from 9% to 41% alcohol. (Schorschbräu also used freezing to produce its 40% Eisbock, by the way, and has promised to beat 41%!)

As you might expect, it was flat and slightly hazy, due to the concentration of hop oils and so on, and thick - it's got 'legs' like a good port. Smelling it was like burying your head in a freshly-opened hop sack. Tasting it was an amazingly contradictory experience, like eating bacon ice cream. texture was really syrupy so you half expect it to be sweet, but it was actually dry as a bone. Flavours of liquorice, lemon, salt and pepper, iodine and seaweed rolled across the tongue surprisingly harmoniously - they reminded me of an Islay whisky, but it was smoother than whisky and, if anything, easier to drink. "It challenges people's perceptions of what beer is and how it can be tasted. I think this is a beer that lends itself to ageing," notes Watts.

Rather wisely, he proffered the Tactical Nuclear Penguin (£35 for 330ml) after the Bismarck, not before as you might expect from their relative strength. TNP is based on the 10% Paradox Imperial Stout, frozen to around -18C to take it to 32%, and then aged in two different types of Scotch whisky casks. Although TNP is less alcoholic, it was by far the more highly flavoured and somewhat harder to drink. There's lots of treacle, plus more liquorice, and it is brandyish yet dry and salty on the palate, with orange in the aftertaste.

Are these still beers though? HM Revenue & Customs claims on its website that freeze-fractioning is a type of distilling but, to paraphrase Mandy Rice-Davies, 'They would say that, wouldn't they?' Certainly, HMRC's technical advice to would-be distillers is all about producing near-pure alcohol with traditional heated stills, not making malt liquor in a ice cream factory.

To this drinker they are emphatically not spirits, anyhow. Unlike whiskies, which get much of their flavour from the casks, Penguin and Bismarck still have everything in them that's in beer, apart from some of the water of course. The hops and the malt are all there, and they will still have traces of more complex alcohols, such as butanol and propanol, which whisky makers call fusel oils and try to remove during distillation.

Whatever you call them, the two – three, including Tokyo – are fascinating drinking experiences, and ones that I'd recommend to anyone with a love for (and curiosity about) beer.

They're best shared, or enjoyed gradually over several days. Brewdog even includes a stopper with each bottle of Bismarck so that you can save the rest for later.

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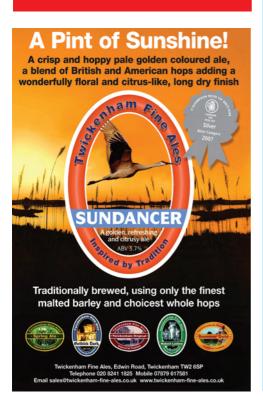
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Sunday Roasts 12.30 - 3pm

Email: thefox@oldehanwell.fsnet.co.uk

on a North London branch crawl of Harringay in February, one of our number was refused service – no reason given – at the Beaconsfield, Green Lanes. A truly gentle man, in my experience, one can only surmise that he was being judged 'unsuitable' on appearance – distinctively hatted, unquoiffed and bearded, nothing else outstanding. He tells me he has never been refused elsewhere, and there was no problem getting served subsequently at the Garden Ladder (by a young woman wearing a beret), or at the very posh Salisbury down the road. Indifferent beer anyway that night at the Beaconsfield, though the building

Enjoy a few drinks in Stockport with Bob Barton. Visit the Travel Pages at www.londondrinker.org.uk



and interior were worth looking at.

That night, I read in the *Evening Standard* that a grandmother, age 77, had been barred from the Prince Alfred, Bayswater, for refusing, when asked by staff, to remove her purple beret – a present from a grandchild. The senior had once been apprenticed to Sir Norman Hartnell, dressmaker to the Queen, so perhaps there was a colour statement in her headgear too. There were apparently no notices indicating that hats should be taken off. On crutches after a hip operation, granny was out for lunch with her 55 year-old daughter, who was clearly dumbfounded by this eviction. Glendola Leisure Group justified this action as policy: for customers' safety and security to ensure clear CCTV images could be obtained if necessary.

Meanwhile, monarchy meets anarchy as Her Maj shares a train with Chris Carter, of Throbbing Gristle notoriety, and travels thriftily off-peak on First Capital Connect from King's Lynn. Sporting her trademark headscarf, HM was hardly incognito, and the security presence was probably a bit of a giveaway. Now that the nation's mam is getting down with the plebs, perhaps she should consider mixing it in that other British institution, the pub. It would be interesting to see how this granny would be received at the Bayswater Prince Alfred.

We should not surrender to the tyranny of CCTV monitoring our every move and dictating a dress code, nor should we put up with ridiculous or OTT rules overzealously applied by petty-minded jobsworths. Resort to safety and security rationale might also be just a cover for screening out 'undesirables' - the wrong demographic for preferred clientele. We should challenge such ludicrous attitudes and lookist discrimination. Let's reclaim our pubs, break down barriers to common sense and form a barmy army against barmy rules curtailing our freedoms. We are constantly being lectured by our political masters on cultivating Britishness; while our reputation for tolerance, diversity and a sense of humour is exemplary, it is in danger of being eroded.

I propose we fight back with a London Drinker pub crawl for the hirsute and hatted - all manner of hair-growth, hairstyles and headgear. Hats, hoods, helmets, headscarves, bandannas, caps, crowns, veils, wigs, bald heads, beards, taches and sideburns - home-grown or planted. Flaunt your fashion, express your eccentricity, purloin a Pearly Queen or King costume or come as you are. The call goes out for Lizzie and consort lookalikes. In the spirit of inclusiveness, family members Royal and Royle would be welcome. Look out for the inaugural Tipples and Tiaras tour 'coming soon', as they say, I hope more reliably than some of those phantom pumpclip promises.

Trudy Davies

Kingston and Leatherhead 2010 awards

Woodies of New Malden has won a fourth Branch (London) Pub of the Year award. Originally a cricket pavilion, it is still full of sporting memorabilia, predominantly London football programmes from the last 20 years. Off Thetford Road, it is also known as 'New Malden's best kept secret!'

A delighted landlady Linda Thompson-Jones said "I've been connected with Woodies for 17 years and absolutely love the place. We are very pleased to have now won for the fourth time in the last five years! We've maintained a good rotating beer range and feature more different micro-breweries beers now."

The beer range is kept up to date on their website, www.woodiesfreehouse.co.uk, the Woodies entry on the www.beerinthevening.com website and the yahoo groups for Kingston & Leatherhead CAMRA. Woodies' Beer Festival is usually in the middle of August, offering free admission to a choice of 40 real ales, live music, barbecue, sports and entertainment for all ages.



The Royal Oak in Great Bookham has won the Branch's (Surrey) Pub of the Year award for 2010



for the second time in a row and an ecstatic publican Dwayne Kent was 'over the moon' (again!). Dwayne has been involved with the Oak for about 3½ years and this last year has seen the introduction of Folk and Ale nights, beer festivals for St George's (April) and the Great Bookham Village Day (June), another festival in October and one for late night Christmas shopping in December.

The pub has been revived with a community based focus and helped by a great selection of real ales: a couple are often on gravity dispense. Beers can be from Caledonian, Surrey Hills, Hammerpot, Greene King, Dark Star and many others over the year.

The Surbiton Club now has a hat trick of Club awards (2008-2010). It is situated in the heart of





Surbiton and is a friendly members only social club that holds regular events and serves good quality real ales at very welcome prices. It has a comfortable lounge area, aTV sports room and a snooker room with three full-size tables. The food served at lunchtimes is marvellous, especially on Sundays with the roasts.

Bar manager Perry Johnson said, "We have tried hard to please our members with a change in real ales, we still have Sharp's Doom Bar and a guest ale and are delighted to win again!"

Steve Allen

Live the dream

t was ten years ago that Ian Pearson sat in his flat in East Ham overlooking the All7, debating whether to have a pint in the Denmark or Millers Well or to give up London life and do something he really enjoyed. Now ten years later the outlook is somewhat different. Gone is the view of the A117 and instead a babbling brook running though an idyllic Somerset village, and his job now? Running Real Ale Breaks and a microbrewery.

Ian's dream was to run a small rural guesthouse and try to make money out of his passion for real So seven years ago Real Ale Walks was conceived, a residential weekend of walking, rural pubs and good quality ale in the idyllic setting of the Quantock Hills in West Somerset. Ian even gave away free beer during the breaks and it was this that gave him the idea of producing his own beers for the breaks and the guesthouse.

A trip to the loft, some ancient Boots plastic fermenting vessels and a copy of David Line's Big Book of Brewing and he was away. True, the beer wasn't quite Tim Taylor's Landlord, but it tasted like beer and the punters liked it.

The next step was to scale up and, with a bit of ingenuity and help from friends, a minimicrobrewery was created, planning permission obtained and a licence granted from those nice

people at Her Majesty's Revenue and Customs. Ian now produces a couple of firkin casks at a time from the half-barrel plant and sells them to the local village pubs as well as serving them in-house. Being so small allows somewhat more interesting brews to be made and this year the Stowey Brewery is experimenting with some unusual New Zealand and US hops as well as producing a few esoteric brews including a Belgian style trappist ale and a spring nettle beer.

Not only does Ian brew, he lets other try too, and he now runs six brewery workshops a year where aspiring brewers can mash, sparge, hop, boil and ferment a pub quality real ale. B&B guests can also partake of 'gourmet beer evenings' where everything is made from beer – even the ice cream!

And does he miss London? "On occasion I miss the ability to visit any type of pub I want. It was so easy to jump on the tube and drink in a Belgian bar, high-tech brew-pub or quaint City establishment like the Mitre. But on the whole the advantages outweigh the disadvantages, apart from the fact that vou can't get a doner kebab at midnight after a night on the town!"

So there we are – it is possible to live the dream. For further details see www.4ale.co.uk or contact Ian on 01278 732228



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

NUMBER PUZZLES:

- 1. 7 Squared is Forty Nine
- 2. 1755 Samuel Johnson Published his Dictionary
- 3. 5 is Left of Twenty on a Dart Board
- 4. 3 Metres is the Height of the Cross Bar on Rugby Goal Posts
- 5. 1523 Lives Lost in the Sinking of the Titanic
- 6. 235 Radioactive Isotope of Uranium
- 7. 4 Wings on a Butterfly
- 8. 1 Point for a Drop Goal in Rugby League
- 5 Terminals at Heathrow Airport
- 10. 2 Wheels on a Hansom Cab

GENERAL KNOWLEDGE:

- The common name for insects of the order Siphonaptera is Fleas.
- The siblings Jack, Harry, Albert and Samuel were the famous Warner Brothers, owners of the eponymous film studios.
- The group formed by Sandy Denny after she left Fairport Convention was Fotheringay.
- The biography entitled simply "Billy" was written by Pamela Stephenson (about her husband Billy Connolly).
- Maria Anna Sofia Cecilia Kalogeropoulos was better known as Maria Callas.
- 6. Kangaroo Island is off the coast of South Australia (near Adelaide).
- 7. Mount Godwin-Austen is better known as K2.
- The Red House in Bexleyheath, designed by Philip Webb, was built for William Morris.
- Of the deer in Great Britain, the only two native breeds are the red deer and roe deer.
- The leader of the skiffle group, The Vipers, who was also a children's TV presenter was Wally Whyton.

ello again. I was looking for a nice little witticism to open up with this month and chanced upon the following which Dorothy Parker came up with when challenged to use the word horticulture in a sentence:

You can lead a horticulture but you can't make her think.

Right let's have some number puzzles:

- 1. 3 R in E are CA
- 2. 100 C in RN
- 3. 22 L in a FT
- 4. 1605 Y of the GP
- 5. 1 P for a T for the NL
- 6. 30 F in the GN

- 7. 37 WSP
- 8. 19 NB (RS)
- 9. 5 D of a CTM
- 10. 31,536,000 S in a Y

There, they were easy, weren't they. Now, as I've not been sufficiently inventive (once again) to do some 5BY4s let's have a couple more non-rhyming limericks – here's one of mine from August 1991:

To the little old lady in plaid,

The man at the egg counter said:

"If you will buy five,

The sixth I shall give

And I guarantee that they're all new laid."

I appreciate now, of course, that certain people from north of the Wall actually rhyme plaid with laid (particularly in folk songs) but it still works if you are English.

This one was penned by the late Denys Vernall and first appeared very nearly 21 years ago in June 1989:

The darts scores we found rather vague But decided we would not argue.

We thought we had lost

But our team had the most

And now we are top of league.

And in time honoured (whatever that means) tradition I shall draw things to a close with some quiz type questions:

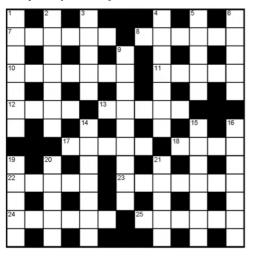
- Eric Clapton was, of course, the big name in Derek and the Dominoes but what American duo were the rest of the group?
- What advice did Polonius give to his son Laertes - and in which of Shakespeare's plays?
- 3. Where is the largest (and heaviest) bell in Great Britain and what is it called?
- 4. How many murders did Dennis Nilsen admit to committing between December 1978 and February 1983?
- 5. And how many murders are attributed to Jack the Ripper?
- 6. What do the Sealyham, the Cairn and the Dandie Dinmont have in common?
- 7. What did e.e.cummings, Walt Disney, Ernest Hemingway and Somerset Maugham do in common during the First World War?
- 8. Who was the first woman to sail single-handed around the world?
- 9. In heraldry, what is a mullet? (No, it isn't a bad haircut.)
- 10. On the Isle of Man, what is 'Lady Isabella'?

And there we are. I hope you have a good Easter (if you read this beforehand – if not, I hope you had a good Easter).

Andv Pirson

Crossword

Compiled by DAVE QUINTON



Name			
Address			

All correct entries received by first post on 19th May will be entered into a draw for the prize.

Prize winner will be announced in the August London Drinker. The solution will be given in the June 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.

FEBRUARY'S SOLUTION



£20 PRIZE TO BE WON

ACROSS

- 7. Longed to be dressed in underwear. [6]
- 8. Mark girl in spite. [6]
- 10. Treats man with beers. [7]
- 11. Open-mouthed with love. [5]
- 12. Old friend is a treasure. [4]
- 13. Fruit eaten by some Londoners. [5]
- 17. It's mad training with little children. [5]
- 18. Have a drink up in town. [4]
- 22. Given backing of strange meeting. [5]
- 23. Eight or nine, say, turn it green. [7]
- 24. In A-Z private eyes find old people. [6] 25. It's on top of the wall and coming through. [6]

DOWN

- 1. See bird in two fights. [7]
- 2. Puzzles in games divert .[7]
- 3. Locks in animals. [5]
- 4. Model father in tatty shirt? [7]
- 5. It's immensely tragic, going back for smoke. [5]
- 6. Bar turned over in party. [5]
- 9. Equally sure to find out. [9]
- 14. Class one accountant placed on board. [7]
- 15. Traveller finding a lot of medication ghastly.
 [7]
- 16. Anger in pub causes attack. [7]
- 19. Coming in to switch off a lot of lights. [5]
- 20. Old king consumed in the fire. [5]
- 21. Use small instrument to make seat. [5]

Winner of the prize for the December Crossword: Arthur Fox-Ache, Aldershot.

Other correct entries were received from:

Ted Alleway, Pat Andrews, A.Arnold, Hilary Ayling, Jack Bass, Mike Belsham, A.Bird, William Blake (& the goldfish), Steve Block, Mrs C.Bowman, Norah Brady, Deryn Brand, Jeremy Brinkworth, John Butler, Eddie Carr, James Challenor, Jon Christie, Brian Collins, Richard Conway, Carole Cook, Chas Creasey, Kevin Creighton, N.F.Cunnane, Peter Curson, Paul Curson, M.Davies, Robert Day, David Dell, John Dodd, Richard & Clever Clogs Douthwaite, Tom Drane, Neil Dury, Kathryn Everett, Brian, Exford, Conor Fahy, Robert Ferrier, David Fleming, Sally Fullerton, Mike Gadd, Christopher Gilbey, B.Gleeson, Marion Goodall, Paul Gray, J.E.Green, Alan Greer, Nicholas Grogan, Alan Groves, Stuart Guthrie, Peter Haines, John Heath, Alison Henley, Andrew Hide, David Hughes, Chris James, Carol Jenkins, Claire Jenkins, Les Jenkins, David Jiggens, Mike Joyce, P.Kerrigan, Stephen Kloppe, Roger Knight, M.Lancaster, Pete Large, Terry Lavell, Andy Lindenburn, Gerald Lopatis, Donald MacAuley, Gary McIver, Steve Magin, Pat Maginn, G.Mallett, Alec Moore, M.J.Moran, Mike Morrison, Al Mountain, David Murphy, Paul Nicholls, Michael Oliver, Nigel Parsons, G.Patterson, Mark Pilkington, Ms G.Pote, Charlie Pottins, Barrie Powell, Jeanette Powell, Derek Pryce, Phil Robinson, Richard Rogers, Helen Rooney, D.Shaftoe, Curtis Short, Pete Simmonds, Lesley Smith, Martin Smith, Ken Taylor, Bill Thackray, Mark Thompson, Vic the Beard, Andy Wakefield, Martin Weedon, Alan Welsh, Ms E.A. Whale, Tony Whitford, Janet Wight, John Williamson, Dave Woodgate, David Woodward, Peter Wright & the Missus, Ray Wright.

There were 9 incorrect entries and 4 duplicates.

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