

Vol 32
No 6

LONDON DRINKER

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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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Some thoughts on the real ale market

At face value, things are looking good for real ale. This year's edition of Pete Brown's *Cask Report* (volume 4) tells us that the cask ale market is growing by 5% as against a 2% decline in lager sales. Furthermore, 25% of real ale drinkers are under 25 and the number of women drinking real ale has doubled in two years. At 15.2% of all on-trade sales, cask beer now holds a stronger position than for over a decade.

Mr Brown also picked up on some research that I had spotted in an earlier Press Association report. Having examined the history of brewing in England, experts at Nottingham University Business School have decided that Britain's beer drinkers can serve as role models as the nation struggles to emerge from recession. We real ale drinkers apparently represent the perfect example of how greater consumer awareness can revitalise a struggling industry and the ever-growing number of microbreweries offers hope for the UK's small businesses. Professor Peter Swann, the author of the study, explained, *"The range of products and the number of centres of production in brewing in England declined dramatically between 1900 and 1970. As is widely accepted, that process began to reverse with the formation of CAMRA and its fight against bland, mass-produced beers."* Apparently, in technical terms, this represents 'horizontal product differentiation and a reduction in the importance of the economies of scale'. Professor Swann adds,

"That's basically a clever way of saying variety is the spice of life and that more discerning tastes can be good for the economy."

Interesting but to what other areas, apart from food, could this theory spread? Also, if you look at the total UK beer market including Carling, Fosters, etc, and include off-sales as well as on-sales, cask beer is still a very small proportion of the whole. To put this in context, writing in the *Guardian* recently, Simon Bowers noted that this summer for the first time beer sold in supermarkets and off licences outstripped that sold in pubs and bars. The amount of beer sold in Britain has fallen 14% in the last six years and the steepest decline has been in pubs where beer sales have dropped 31%. The average cost of a pint of draught lager in pubs was £1.40 in 1991 but rose to £2.81 last year – an increase of 68% before inflation – whilst supermarket promotional deals regularly offer multi-pack deals equivalent to 70p a pint or less.

Within the real ale sector there is also the issue of Progressive Beer Duty. Without going into detail, what we call microbreweries pay substantially less duty than the bigger regional or 'family' brewers. This skews the market and whilst it has led to an otherwise welcome increase in the number of breweries – not least in London over the last few years – the market must inevitably become saturated and these breweries will be competing against each other

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whilst the regionals are unable to grow because they cannot compete with the micro-breweries on price.

So where does this leave us? I am not convinced that a larger share of an ever-decreasing market is healthy. Real ale needs pubs yet, as we all know, pub closures continue, even if now at a slower pace. I accept that a lot of the pubs being closed probably did not sell real ale but, if they are closed, they never will. CAMRA must keep campaigning against

pub closures – generally and on a case-by-case basis – and against any misguided measures that will make decent pubs less viable in the cause of health and ‘law and order’.

Although I know that SIBA will disagree, I would also like to see Progressive Beer Duty reformed to a ‘sliding scale’ basis so that there is no ‘brick wall’ to stop development. And dare I suggest that more microbreweries spend some of their PBD savings on investing in pubs to expand

sales opportunities rather than cutting prices to compete for the existing ones?

If we are to take full advantage of the expansion in brewing, then the market for real ale – in other words, pubs – must grow. My worry is that if it does not, real ale is going to become a niche product that will be aimed at the young and relatively wealthy and it will cease to be the national drink that CAMRA was formed to save.

Tony Hedger



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The image shows five beer labels from Oakham Ales arranged in a row. From left to right: 1. JHB Jeffrey Hudson Bitter, 2. Inferno, 3. Green Dragon, 4. White Dwarf, 5. Bishop's Farewell. Below the labels is the Oakham Ales logo, which consists of a stylized 'O' inside a circle. To the right of the logo is the text 'Oakham ales' in a blue, handwritten-style font. Below this is the website 'www.oakhamales.com' and the phone number 'Tel 01733 370500'. At the bottom is the address '2 Maxwell Road, Woodston, Peterborough. PE2 7JB'.



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Drink responsibly and in hope!

On 3 November, the Prime Minister, David Cameron, spoke at Parliamentary Question Time of his big support for pubs and his wish to deliver a 'pub-friendly Government'. This commitment follows his decision to appoint a Community Pubs Minister in response to vigorous campaigning from CAMRA and others.

CAMRA's website notes that we will now be pressing the Prime Minister and the Community Pubs Minister to continue their support for pubs by backing the Protection of Local Services (Planning) Bill which will give Councils powers to close planning law loopholes which developers use to demolish or convert a pub without the need for planning permission.

However, we should perhaps more urgently continue to press our pub-friendly Government for reforms to the pattern of alcohol taxation it inherited. In his recent, challenging *Lancet* article, Professor David Nutt said that taxation on alcohol is "completely inappropriate", with strong cider, for instance, taxed at a fifth of the rate of wine, and that action should particularly target the low cost and promotion of alcohol such as Bacardi breezers to young people.

Indeed there has been a succession of reports by

health professionals in recent years attributing the UK's high incidence of alcohol abuse at least in part to the low cost of strong drinks in supermarkets. This perverse incentive to irresponsible drinking grows stronger with each annual application of the last government's notorious beer tax escalator, which forces prices for pub licensees and their customers ever upwards while supermarket chains can smugly absorb the increases. And the forthcoming hike in VAT will inevitably have the same effect.

In theory, we should have joined-up government. Commitments to support community pubs and to encourage responsible drinking should be understood as almost identical objectives. By contrast, the recent, hurried consultation about licensing reform seemed concerned much more with making it easier to close pubs than with making it difficult to open supermarkets, and when we see once thriving community pubs being converted to the likes of Tesco Express shops – piling it high and selling it cheap – something has gone badly wrong.

A letter in this issue reminds us yet again that the 'safe drinking limits' recommended by successive governments have no scientific basis, and

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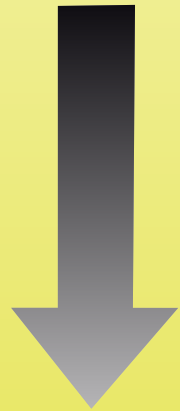
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A worthy bunch of men !*

*And women too, let's not forget,
Are drinking more we're told
A fruit-based drink, said genial Al,
But maybe that's too bold !*

*But what about the mess we're in ?
It isn't very pleasing,
The banks won't lend and all we get
is quantitative easing !*

*Come back Gordon ! All's forgiven ?
We're told we need your prudence,
But all I've had from Millbank Towers,
Is a revolting group of students*

Anon

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it is no surprise that they are widely discredited. What most of us know is that so many units of cask beer drunk slowly over the course of a session in a pub will tend to do us much less harm than the same number of units of spirits downed within an hour or so. But we don't find cask beer being promoted by the large alcohol producers who supply the supermarkets, or by their 'stakeholder marketing' charity, Drinkaware.

Instead, disproportionate lobbying seems to be directed to the enforcement of the puritanical ban on pubs serving underage drinkers. In a recent issue of Wetherspoon's house magazine, their chairman Tim Martin railed against the hypocrisy of the law and, while recognizing that he has a huge vested interest, I agree with him. Wouldn't we be more

responsible allowing teenagers who want to drink responsibly to learn to enjoy a pint or two with their elders in a supervised, community pub, rather than expecting them to survive marketing and peer pressure to lose their heads on alcohol from the moment they turn 18?

Always look on the bright side of life. Most pubs that are still open these days serve decent real ale. I have probably said enough to drive you to drink; I would only add, don't drive.

Geoff Strawbridge

The London Drinker team sends thanks and best wishes to all our advertisers, contributors, distributors and readers. A Merry Christmas and a Happy New Year to you all.

DON'T MISS PIG'S EAR

The Pig's Ear Beer and Cider Festival is a favourite annual London Event and among the 200 British beers this year will be 17 new beers from seven new London Breweries: Brew Wharf, Brodie's, Camden, Ha'penny, Kernel, Redemption and Sambrook's. Festival Organiser, Derek Jones, says: *"The renaissance of brewing in London is wonderful and astonishing. Only two years ago none*

of these London beers existed! Now they're praised by more and more quaffers."

The Festival will be held from **Tuesday 30 November to Friday 3 December** in the Round Chapel, Powerscourt Road, Hackney, a superb historic building that has been splendidly restored by English Heritage. See page opposite for details.



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Law and order

As mentioned briefly last issue, the Government is reviewing the 2003 Licensing Act against a background of the repeated peddling of the myth of 24-hour drinking in pubs by the likes of the Daily Mail. After just a six week consultation process – debatably breaking the rules for such consultations – the Home Office is proposing significant reforms and for the first time introducing ‘harm to health’ as a consideration, as is the situation in Scotland. Their paper *Rebalancing the Licensing Act* will make its way into law later this year in the Police Reform and Social Responsibility Bill. Note the word ‘rebalancing’; in whose favour?

CAMRA's interest here lies in well run community pubs and not-for-profit members' clubs. Some of the proposals can be welcomed, such as the banning of the sale of alcohol at below cost price, although that is a minefield in itself in terms of definition. No-one is going to miss the failed Alcohol Disorder Zones but other measures such as allowing greater community involvement in licensing decisions could be a double-edged sword.

There are certain proposals that we should definitely be wary of. Firstly, local authorities will be allowed greater control over opening hours. At worst, they could set a standard closing time throughout their area which could see a return to 11pm or even 10pm closing. If the pub closes at 10pm on a weekend, then its ‘hello supermarket’, isn't it? The alternative is a costly late night levy on licensed premises which will not help a pub's viability. Similarly, licence fees may be increased generally in order to recover the local authorities' full cost – a notional calculation at best – which also increases the financial pressures on pubs.

Perhaps most worryingly, the right of appeal to magistrates' courts on council licensing decisions will be curtailed. This means that most appeals against a perceived in-

justice will have to be made to another part of the same body that made the decision in question. Human nature being what it is, will there be any incentive to admit a mistake? The licensing authority will inevitably justify their original decision, especially in cases where they were the prime movers of the original complaint. There are clear human rights considerations here and only lawyers can greet this with any enthusiasm.

For CAMRA in particular there must also be concern over any increased restrictions to the use of Temporary Event Notices which would seriously affect beer festivals. CAMRA's response to the Home Office highlighted the dangers and risks of unintended consequences and called for a targeted, nuanced approach to tackling alcohol-related harm. We ask for measures that reflect the role of cheap alcohol in the off-trade, and focusing not just on punishing premises where irresponsible drinking takes place but on encouraging and rewarding well-run pubs and clubs.

Health and welfare

Following on from the above, one of the benefits of the 2003 Licensing Act was that it put all responsibility for licensing matters under one roof. This has now changed. The Home Office's view is reported above. The Department for Communities and Local Government are also getting involved although their contribution may be more welcome. They are due to announce a series of new powers for local authorities which may include the ability to ban cheap alcohol deals at supermarkets if their prices seriously undercut those being charged at local pubs. This would permit the Greater Manchester policy of minimum pricing – as supported by the Prime Minister – although I suspect that it will not address the competition issue. This is not quite the same as what the Home Office are proposing. Already it looks as if the thinking has stopped being joined up.

The DCLG measures were based on a report from an organisation that I have not heard of before – the Core Cities Health Improvement Collaborative, which is made up of the NHS Primary Care Trusts of our eight major cities outside London. They are also trying to deal with obesity, smoking and teenage pregnancy. The chair of the group, Deborah Evans, said, *“Despite all the encouraging noises we've heard in the past 12 months about tackling the damage caused by cheap booze, the grand talk in Parliament has had no effect on prices being paid at the checkout. In the meantime, we have seen the drinks industry's willingness to absorb rises in duty on behalf of its customers, while supermarkets claim that it is irresponsible to sell alcohol for just the amount they owe the taxman. The time for tough talking is over; what we need now is strong and decisive action if we have any hope of tackling the plague of illness and injury caused by selling alcohol more cheaply than water”*.

I think that most of us would agree with that but, as ever, it depends on how these powers are applied. The interpretation that the *Sun* put on it on 29 October was that pubs and clubs could be banned from opening in deprived areas in a planned blitz on binge drinking, with health authorities to be given a say on where alcohol licences should be awarded. A spokesman for Gateshead Council, which is supportive of the plan, said: *“Health objectives could fit in here - also under-age and binge drinking”*. I can only assume that his pension plan contains mostly supermarket shares.

Recently, writing in the respected medical journal the *Lancet*, the self-appointed Independent Scientific Committee on Drugs, led by former Government adviser David Nutt, claimed that alcohol was more harmful than heroin or crack cocaine. This is not the place to comment in depth on these findings but there is a lot in what he says, so long as you look at it in context. That is my worry; people will just look at the ill-in-

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formed headlines. This story on BT Yahoo news was illustrated with a picture of a pint of beer yet earlier I had listened to a radio interview with a lady whose husband had 'hit the bottle' in an attempt to self-medicate for depression and he abused cheap supermarket vodka – she even named the supermarket. More than ever we need to be wary of health being used to justify the over-regulation of pubs, not to mention missing the real crux of a very serious issue.

Preserving the tie

In a ruling which – to me at least – defies logic, the Office of Fair Trading (OFT) has confirmed its decision to take no action on CAMRA's 'supercomplaint' about the anti-competitive nature of the tied house system as it applies to pub companies. Back in June 2009, CAMRA argued that the system led to serious failings leading to higher prices, reduced amenity and pub closures. This was rejected.

CAMRA took the matter to the Competition Appeals Tribunal but to no avail.

The OFT says that consumers benefit from competition and choice between pubs and that this prevents the beer tie from being used to inflate pub prices beyond a competitive level. This was despite their conceding that on average tied pub landlords pay around £20,000 per annum more for their beer as a result of being tied. So how do the OFT think that this £20,000 is accounted for other than in prices across the bar?

CAMRA has vowed to keep up the pressure to secure reform of the beer tie. Chief executive Mike Jenner described the decision as blinkered. He said, "The OFT has squandered an opportunity to support a process of industry self-regulation to improve competition and benefit consumers. A balanced and fair relationship between tied pub landlords and the large pub companies is crucial to

ensuring the market works well".

It will be interesting to see if the OFT's ruling has any effect on the promise made by Business Secretary Vince Cable to introduce legislation if the pubcos fail to reform themselves by June 2011. It does give him a get-out if he wants it but if he does he will have to contend with the likes of prominent pub campaigner Greg Mulholland MP who said that the OFT's decision was disappointing but not surprising and added, "*once again the Office of Fair Trading has failed to do its job over the tie.*"

Alas, the Office of Fair Trading is not one of the quangos up for abolition. In passing, when I spell-checked 'quango', it suggested 'guano'.

Minister given responsibility for pubs

Following lobbying from CAMRA amongst others, Bob Neill, a Minister in the Department of Communities and Local Govern-

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ment, has been made Minister responsible for community pubs. Mr Neill is the MP for Bromley and Chislehurst and was shadow Minister for London in the last parliament.

On being appointed, Mr Neill said, *"The local pub is a great British institution and the social heartbeat of life in our towns and villages, bringing people together and strengthening community relationships. As Minister with responsibility for pubs, I am determined to protect the valuable role pubs play and help them to thrive. As part of our commitment we are giving residents the power to take over local pubs that are threatened with closure, and working with the sector to make sure expert advice is available to support them. I'm keen to hear more from publicans over the coming months about what more the Government can do to protect the local pub."* He has already visited one pub, the Shoulder of Mutton in Kirkby Overblow near Harrogate where he was told how the licensees had combined the local vil-

lage shop with the village pub to both create a successful business and preserve a vital local asset.

Happily, the demise of the Community-Owned Pubs Support Programme reported last issue will not be a problem. Pub is the Hub director John Longden has said that *"Pub is the Hub will continue to develop where there are local authorities who have sympathy for providing grants. We have helped 30 communities buy their pubs and funding has not actually been the problem."* Mr Longden also pointed out that communities did not necessarily have to buy the freehold of the pub and could take a lease instead and "benefit from support from the pub company". Given the pressure on local authority finances, I suspect that local fundraising is going to be the key.

Grist to the mill

There have been forecasts of steep price rises following bad weather conditions in Europe. That might well affect the multi-

nationals but, as Roger Protz pointed out recently in his *Morning Advertiser* column, most British brewers prefer to use home-grown barley. In particular, they like the Maris Otter variety which, being 'low yield', is grown to order for them rather than as a general crop. Ken Don, then of Young's, was a pioneer in this and Roger reports that you can see the fields of barley used by Greene King from their brewery roof. Many American craft brewers import Maris Otter from the UK because of its quality. The major supplier of Maris Otter malt to British brewers is the well respected Warminster Maltings in Wiltshire and so we can hope the speculators will be kept out of the business. Alas, they cannot do anything about the VAT increase.

New development at Euston

The Grade II listed West Lodge in the main square of Euston Station has been developed as a craft beer house called the Euston Tap, described in Capital Pub-

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check Update 215 in this issue. The company behind the development is the Bloomsbury Leisure Group and their spokesman, Jonathan Dalton, said that they persuaded Network Rail to let them have the building instead of it being turned into a Starbucks outlet.

In due course, the company also hope to start brewing somewhere in the Russell Square area. John Cryne, chairman CAMRA North London branch, said, *"These are the same people behind the Sheffield Tap at Sheffield station and we've heard very good things about their support for locally sourced beers and good ales, so we are excited about them repeating that success at Euston."*

London brewery news

Fuller's launched their latest version of bottled Brewer's Reserve at the Great British Beer Festival. Version No. 2 has been matured for a year in cognac casks. A cask version was also available at GBBF (one firkin per day) and some casks went within 30 minutes. The proceeds from these sales went to the GBBF charity, the Royal British Legion. Fullers donated £2,138.40 in all, so well done them.

Fuller's have a new TV and poster campaign which features the Top Gear presenter James May. Mr May is a Chiswick resident and, according to Fuller's, loves a good pint of London Pride.

Brodies have been granted organic status from the British Soil Association and their first organic ale will be a lager using Czechoslovakian yeast. To keep up with demand, three new 5-barrel fermenters are being installed and should be on line by Christmas.

Sambrooks launched a seasonal beer, Powerhouse Porter (5% ABV) at a fish & chip reception at the brewery on 10 November.

Pub news

Congratulations to Lee and Keris DeVilliers of the Nightingale, Balham, who edited the 20 September edition of trade paper the

Publican as part of their prize for winning the Marston's-sponsored Proudest Pub award. Not only did they get the chance to put forward their views in the editorial columns but they also interviewed the management of Young's – their own company. Lee said that it made a change but that they would not want to make it a permanent move.

Meanwhile, elsewhere in Balham, a *Morning Advertiser* reporter was surprised to find petroleum jelly spread all over the toilet seat lids in the gents. The staff explained that this was to prevent the taking of what the reporter called 'Bolivian marching powder'. I'd stick to the Nightingale.

The Geronimo pubco has opened its first pub in the City, the White Horse, formerly the Broadgate Exchange, near Liverpool Street. The opening was celebrated with Geronimo Pale Face Ale, brewed specially for them by Redemption. The pub is open at 7.30 for breakfast and generally food-orientated. Geronimo now has 26 outlets and plans to keep expanding.

Shepherd Neame have contributed £30,000 towards the refurbishment of the Betsey Trotwood in Clerkenwell under their matched investment scheme. The pub, which won their Tenanted Pub of the Year award, has had external redecorations, refurbished toilets and kitchen improvements. It offers a range of entertainment including stand-up comedy, music sessions from bluegrass to folk, poetry readings and even philosophical debates and talks by arts societies.



Whilst on the subject, SN recently turned in some very presentable results. In the year ended 26 June, pre-tax profits were up 25% to £8.7 million. Sales of licence-brewed Asahi Superdry were up 5%.

It is reported that Gordon Ramsey has put the Warrington Hotel in Maida Vale on the market. Mr Ramsey brought the Grade II listed building, noted for its art nouveau décor, in 2006 for some £5 million.

The Kings Head in Islington, which pioneered pub theatre some 40 years ago, is making another breakthrough by switching to opera. What will be known as 'London's Little Opera House' has begun by staging the Barber of Seville, with tickets priced at no more than £15.

If you are looking for an interesting investment, the Ellangowan Hotel in Creetown, Dumfries is up for sale. This is the pub that featured in the 1973 film *The Wickier Man*. There can't be many pubs that have had Britt Ekland as a barmaid.

News from the pubcos

There have been big changes at Wetherspoons. In a statement to the stock market, it was announced that both finance director Keith Down and chief operating officer Paul Harbottle would be leaving the company "in due course". Both were thanked for their work over recent years. The rumour in the City was that there had been a disagreement with chairman Tim Martin over the chain's early morning opening policy but Mr Martin denied this. Other reports suggested that the falling out concerned price margins and consequent profits. JDW shares fell by 16.7p to 438p following the announcement. The new Stonegate Pub Company which is currently recruiting its management team denied that it had approached Messrs Down and Harbottle. If the row really was about breakfasts then it would be rather apt if they were being poached.

Meanwhile JDW has launched its new real ale website, www.jd-wrealale.co.uk, to feature regular 'blogs' from the brewers who supply beer to the company's pubs, as well as details on the individual beers and the breweries themselves. It will also highlight all of the guest ales available in JDW pubs, with full tasting notes. JDW's Commercial Director, Rebecca Payton, said, "The website will be packed with information which will appeal to beer enthusiasts and those wishing to learn more about the beers that our pubs serve. A section, entitled 'the bluffers guide to real ale' will help customers who are new to its delights. We want to make real ale even more accessible to as many people as possible and believe the website will enable us to achieve this."

If readers are in any doubt as to the part that JDW now play in the real ale market, statistics compiled by John Paul Adams of North London CAMRA show that they have

238 pubs in the 2011 CAMRA Good Beer Guide. This is out of some 740 outlets at the time of surveying. They are still not welcome everywhere, however. The latest town to decide that it does not want a Wetherspoons is Lymington in Hampshire.

A problem has arisen with Enterprise Inns who apparently have decided that all seasonal beers appearing on their list of 'guest' beers must be of the same ABV. As this is not a likely situation, it severely limits the beers available.

There could be more financial problems for Punch Taverns. The American bond insurers Ambac, who have covered some of Punch's securitisation issues, could be forced into bankruptcy. Punch would then have to find expensive alternative arrangements. Their share price fell 3.5p to 65.55p. Despite their sales programme and a rights issue, Punch's debts are reported to be around £3 billion, five times the group's share value, although this

is regarded as manageable. At least the accountants love them. Punch's chief executive, Ian Dyson, is one of the finalists for the *Accountancy Age* Personality of the Year Award.

Punch have converted some of the Old Orleans sites that were returned to them when Regent Inns ceased trading into a new concept, the 'West Coast Bar and Grill'. These are described by Punch as 'the place to go for fast and friendly service, great food and drinks'. There is one site in London, in Surrey Quays.

Other trade news

The renowned English winery, Chapel Down, in Tenterden, Kent, is going into the beer market. Their first venture is a lager called Curious Brew which is brewed for them by Hepworths using the same champagne-type yeast as is used for their sparkling wine. In time they hope to set up their own brewery alongside the winery.



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As we went to press, a story was emerging about the Earls Court site being sold to Chelsea FC for them to develop a new football ground. More of this for the next issue.

American Master Brewer, Mike Hall of the North Peak Pub Company in Michigan is going to brew his 6% ABV Vicious Wheat IPA at Cropton Brewery with the beer becoming available in the Mitchells & Butlers' Nicholson's chain in December.

The Highgate Brewery has now been brought by a local consortium which aims to set up a microbrewery and museum at the site.

Guinness have launched a black lager, described as 'lager with more depth'; it is currently on test in Northern Ireland, Malaysia and the USA.

Over the water

The pub trade in Ireland is sadly doing worse than over here. Having fallen 8.8% in 2009, sales fell a further 14% in the first sev-

en months of this year. Significantly, off-trade sales have risen by 15%, following a reduction in duty aimed at curbing cross-border bulk purchasing.

Lion Stout, from the Lion Brewery in Sri Lanka, is coming to the UK. The 8.8% ABV brew was described by the late Michael Jackson as "a wonderfully assertive example of tropical stout". Dating from 1881, the Lion Brewery has some 85% of the Sri Lankan beer market. There is also a lager at 4.8% ABV. Something to look out for in your local Sri Lankan restaurant?

As an indication of the growing influence of brewpubs in the USA, the University of California, Davis, has commissioned a 1.5 barrel teaching and research brewery. It is located in their August A. Busch III Brewing and Food Science Laboratory. That may give you an idea who has funded it. The plant has been built to meet the toughest environmental standards, with features such as rainwater capture and so-

lar power panels. As well as being used for teaching, it is hoped that commercial firms will also use it as a test plant.

Food for thought

Having mentioned the famous El Bulli restaurant last issue, I bet you can't get one of these there. At their recent beer festival the Eagle Ale House (SW11) were serving 'Ploughman's kebabs': a pork pie, a lump of cheese, a pickled egg, a pickled onion and a gherkin together on a stick.

Meanwhile in Texas, in an echo of Glasgow's famed deep-fried Mars Bars, chef Mark Zable has created deep-fried beer. Apparently, beer is placed inside a ravioli-like pocket of salty dough similar to that used for pretzels and fried at 375 degrees for about 20 seconds which cooks the dough but leaves the filling alcoholic. When you eat it the hot beer combines with the dough to give you 'a delicious taste sensation'. Mr Zable has so far been us-

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CAMRA Award Winner 2009

ing Guinness but he may switch to pale ale in future. The Texas Alcoholic Commission has already ruled that it can be sold only to those aged over 21. I suppose that this would make a change from turkey for Christmas – or Thanksgiving – dinner.

And finally...

During a recent state visit Prime Minister David Cameron presented the President of Chile, Sebastian Piñera, with 33 bottles of real ale, one each for the miners rescued at San Jose. He also thoughtfully provided glasses. I cannot however find any mention of what

the beer was. Do Freeminer still brew Deep Shaft porter?

The licensee of the Sun & Doves in Camberwell, Mark Dodds, a well-know member of the Fair Pint campaign, has been rearing two pigs to provide meat for his pub. By the time that you read this, they may already be sausages. Their names predicted a rapid demise: they were called Enterprise and Punch.

Old habits die hard. Saracens Rugby Club upset the organisers of the Heineken-sponsored European Rugby Cup by failing to send their team captain, Steve Borthwick, to the official pre-event photo-call.

He was in Munich with his team mates at the Oktoberfest on a 'team bonding' outing.

Much to my surprise, I read recently that they also have an Oktoberfest in Taybeh, a Christian village in the West Bank of Palestine. Some 10,000 visitors were expected but the owner of the brewery that organizes the event admitted that running a beer festival "is not easy in this part of the world".

Tony Hedger

Apologies, but e-mail address: ldnews@btopenworld.com is no longer in use. A replacement will be made available shortly.

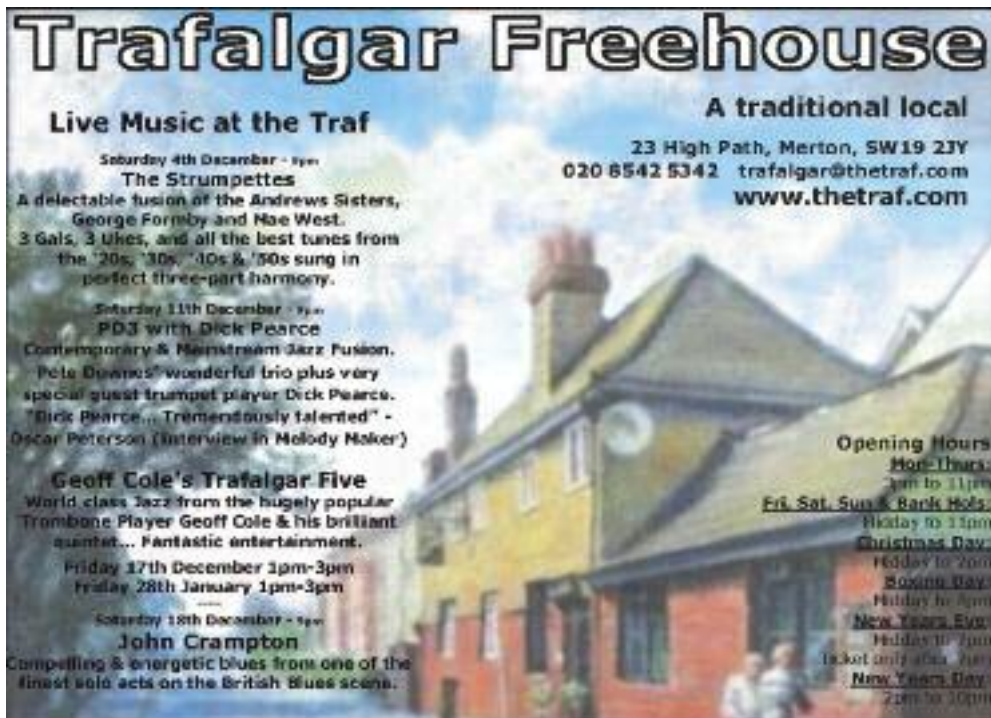
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Brodie's grows up

East London's little brewery is growing up! A trip by the London tasting panel heard from James Brodie (one half of the brother and sister team) on how the brewery was flourishing and was now breaking even.

The brewery tap, William IV in Leyton, stocks all ten of their regular beers plus six specials but coming up with ideas doesn't seem to be a problem and ideas abound. Their beers are stocked regularly in the Cross Keys and Coffee House in Central London, Old Fountain in East London and King Charles I in North London. Brodie's are members of the SIBA scheme, which they say makes a real difference. Both James and sister, Lizzie have pubs in their blood, with their father both owning and leasing a number of pubs across London. He once had Steptoos, now the Wells' pub, the Daniel Defoe in Stoke Newington. James is looking to increase the pub estate and hopes to add another four in the next 18 months.



The immediate challenge is now keeping up with demand and so five new fermenters are due to be delivered before Christmas to add to the current three. This extra capacity will allow James to try out some beers that need storing and a lager and a Triple are planned for 2011. Brodie's recently received organic certification and the lager is likely to be organic as well as the East London Gold. Other ideas include collaborative brews including with North London Brewer, Redemption and other brewers in the London Brewery Alliance.

Investment is certainly the name of the Brodies' game at the moment. New casks are being purchased to fulfil the growing order book and James is currently looking for a new brewery he hopes to be up and brewing in 2012. But, no doubt to the relief of the East Enders, they are intending to keep the little Leyton brewery and use it for their special brews with the proposed new brewery doing the longer runs.

The demand too is causing James to relook at his operations. At one time they would deliver most

days of the week but he now confines it to one day a week to maximise the time given over to brewing. Brodie's is now brewing four times a week compared to once a week just two years ago. Increasing production is not being done at the expense of quality. The Brodies are very conscious that quality impacts on their reputation. They will only supply to pubs they believe can look after their beer, supplying pins for testing a market before agreeing to supply more beers.

Both Lizzie and James have children who are proud to bear the name of Brodie's, as the photo clearly shows. The two families are shown handing over a £300 donation to the children's charity, Brainwave. There is no doubt that the Brodies are ambitious for their brewery and maybe we are starting to see the beginnings of a new brewing dynasty.

Christine Cryne

BRODIE'S REGULAR BEERS

1. **Citra 3.1% ABV** – Citra hops and Maris Otter Pale malt. A dry citrus yellow beer with a bitter finish, that develops on drinking.
2. **Mild 3.6% ABV** – Challenger and Fuggle hops; Pale and Crystal malts. A fruity dark mild with roast notes, treacle and a little smoky character.
3. **English Best 3.9% ABV** – Fuggle and Styrian Goldings hops; Pale, Caramalt and Crystal malts; Flaked Maize. Hops, fruit and malt are present in this brown session bitter, which has a dry bitter finish.
4. **IPA 4.0% ABV** – Brewers Gold hops; Maris Otter malt with a little black malt; Torrified Wheat. Dark gold beer with hops and bitterness balanced by a malty sweetness and a trace of apricot fruit.
5. **Amarillo 4.2% ABV** – Amarillo hops; low colour Maris Otter malt. Dry straw coloured beer with strong grapefruit and passionfruit nose that is also present on the palate and finish, which has some bitterness.
6. **Red 4.3% ABV** – Brewer Gold hops, Crystal, Caramalt, Torrified and Black malts. A dark red beer with roast notes on palate and aftertaste. A touch of treacle and sourness in the flavour.
7. **Special 4.5% ABV** – Boadicea, Challenger, Northdown and Target hops; Maris Otter, Crystal, Amber, Caramalt, wheat and Black malts; flaked maize and roasted barley. This brown complex best bitter has creamy fudge on nose with fruity raisins throughout and a rich lingering slightly bitter aftertaste.
8. **Old Ardur 5.0% ABV** – Bramling Cross hops; Brown, Amber, Crystal, Munich malts; Flaked Oats. Sweetish dark brown beer with chocolate orange overtones and a little peppery hop.
9. **Californian 5.3% ABV** – Chinook hops; Low colour Maris Otter. Yellow coloured beer with sweet citrus fruit balanced with a little bitterness.
10. **Porter 7.8% ABV** – Brewers Gold and Galena hops; Maris Otter, Amber, Black, Wheat and Smoked malts; Dark Muscovado sugar. Liquorice throughout with a trace of roast and a malty sweetness. Rich prune fruity notes.

Want to be one of 500 as Meantime moves the times on?

After much planning, hair pulling and tenacity, Meantime's new brewery opened its doors to its first visitors in October. Situated about 20 minutes walk from North Greenwich tube and the O2 Centre, it is hidden away in an industrial estate and is the largest new brewery to be built in London since Guinness in the 1930s.

Despite Meantime sometimes looking to the by-gone times for some of its beer recipes, there is nothing of the past with this state of the art brewery. From the moment you enter the building, you are accosted with gleaming stainless steel.



The large conditioning tanks are key to Meantime's philosophy. All of their beers are lagered (stored) and so it is apt that the huge conditioning tanks, some reaching from floor to ceiling, dominate a corner of the brewery like some modern work of art.

A mezzanine gives a bird's eye view of the brewery and provides access to the coppers, with a steam recovery system allowing 5000 litres to be recaptured per brew. Alongside are four hop charges, three for pellets, one for whole hops.

Meantime's new brewery has three times the capacity of the old one. The plant is all automated, controlled from a small office tucked in a corner on the mezzanine, where the brewing is carefully monitored through ever changing computer screens.

Down on the main floor is the bottling plant. The bottled beers are micro-filtered but unpasteurised so that the flavours are not damaged. The plant is also the only brewery in Britain to be able fit champagne corks.

Of course, this is the second brewery that Meantime has opened of late. The other is the brew pub in the heart of the Greenwich World Heritage site, about a twenty minute walk from the new brewery. Modern inside, the pub's larger bar/restaurant area proudly displays tiers of copper vessels and a display of hanging bottles creating a partial roof.

Here they produce their house beer, Kellar Beer but new beers are on their way. Always looking for a new initiative, Meantime are going to start producing a range of speciality beers that will be exclusively bottled and available to only a limited few. There are 500 places in the new 'College Beer Club' and members will receive two 750ml corked



and wired bottles of a new beer each month. If you are interested in being one of these 500, you can find more details at www.collegebeerclub.com. It certainly promises to offer something different.

Christine Cryne

The Willoughby Arms
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Join us for our NEW YEAR'S EVE
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Fuller's Master Cellarman scheme

The Fuller's Master Cellarman accolade was devised in the early 1990s to reward managers and tenants for maintaining their cellar and bar to exceptionally high standards. The original audit was scored out of a total of 10 points but this quickly developed to be more embracing with an increase in scoring to 35 points. To obtain Master Cellarman the outlet would have been visited four times during a year, with the final visit conducted by the Head Brewer to ensure that standards were maintained.

The fundamentals of the scheme remain in place today and we currently have 172 Master Cellarmen in the estate. A team of Trade Quality Advisors, who in total have spent nearly 70 years in the brewing industry, now conducts the audits, which are scored out of 50 points. The standards have to be exceptional for a Master Cellarman title to be awarded and every Fuller's pub is visited four times by the Fuller's Trade Quality Team. The pub must sustain a score of over 45 points over a period of nine months for the accolade to be awarded. Once Master Cellarman has been awarded, the work does not stop there; the outlet will be continually monitored to ensure that standards are maintained.

The pub is judged on a number of different criteria including cellar hygiene, stillaging equipment, dispense equipment, glassware and bar presentation. Everything from the container to glass is thoroughly inspected and results in a sample of beer being taken that is judged for taste, clarity and temperature to ensure that you, our customers, are offered the best pint of Fuller's beer every time.

Each year, to determine the very best of the best, the highest performing Master Cellarmen qualify for the competition to determine Fuller's Master Cellarman of the Year. In 2010 this was awarded to Jason and Karen Tinklin of the Star Tavern, Belgravia, with second place going to Bryan Walsh of the Harpenden Arms (Harpenden) and third place to Tom Hayden of the Partridge in Bromley. The Pride & Passion award for the most improved cellar went to Jim and Laura Ross at the Swan, Staines. Previous winners have included the Railway in Carshalton and the Holly Bush in St Albans which, between them, have been awarded the title of Master Cellarman of the Year an amazing eight times.

In the last few years the Master Cellarman competition has unleashed a competitive streak in all of our managers and tenants, who all wish to possess this prestigious award. The 11 finalists this year were invited to the brewery for a breakfast held in the Hock Cellar. Once the announcement of the winner had taken place they were taken to the Trade Session of the Great British Beer Festival

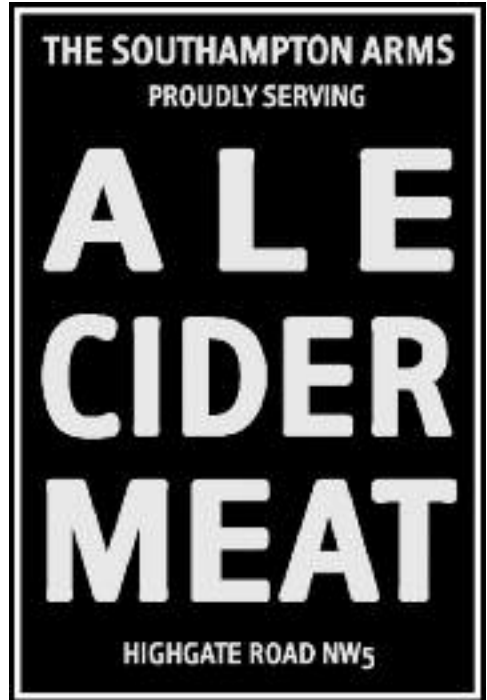
as a reward for all their efforts and hard work throughout the year.



So why does Fuller's focus so much on the quality of our cellars and bars? Simply put, we are passionate about our beers and are committed to passing on our knowledge to maintain the best quality for you, our customers. From a personal point of view it's not too bad trying out all the beers either!

To find a full list of Fuller's Master Cellarmen, log on to www.fullers.co.uk.

Ashley Cherrett, Trade Quality Advisor



SPECIAL RECOGNITION FOR CAMPAIGNING PUBLICAN

The John Young Memorial Award celebrates the memory of John Young and his impact on real ale and pubs within London by publicly acknowledging every year an individual or organisation the CAMRA London Branches believe has done the most for real ale and/or pubs within the Greater London area.



This year the award went to Binnie Walsh, currently landlady and freeholder of the Harp, 47 Chandos Place, WC2, our Greater London Pub of the Year as reported in the last issue. Torquil Sligo-Young, nephew of John Young, is photographed here with Binnie at the presentation on Monday 8 November, during London Pubs Week. He paid tribute to her long career achievement echoing John Young's flair in promoting real ale, running pubs and serving the community, mentioning especially her support for local breweries and the Ale4Forces appeal and her leadership of an excellent staff team at the pub.

LEYTON ORIENT SUPPORTERS CLUB KEEPS ON WINNING

There was a double presentation on 29 October at the Leyton Orient Supporters Club (LOSC). It was crowned the CAMRA Greater London Club of the Year and recognised as a Finalist in the 2009 CAMRA National Club of the Year competition.

CAMRA Regional Director, Kimberly Martin commented: "LOSC keeps on winning award after award – 21 in the last 12 years! As far as providing beer goes, Leyton Orient is the footballing Megachub! It always has an exciting and varying range of real ales from breweries throughout Britain, plus real ciders and perries. With a devoted group of volunteers dedicated to its success, it will keep on winning."

Bill Green



Kimberly Martin presents CAMRA awards to Tim Hayden (left) and Peter Norwood (right) of Leyton Orient Supporters Club.

AWARD PRESENTATION AT WOODIES

Off the end of Thetford Road and fondly known as 'New Malden's best kept secret', Woodies was originally a cricket pavilion and is still full of sporting memorabilia, predominantly London football programmes from the last 20 years.

Receiving the Pub of the Year award for the CAMRA Kingston & Leatherhead Branch from chairman Dave Oram on 12 October, a delighted landlady Linda Thompson-Jones said "I've been connected with Woodies for 18 years and absolutely love the place. We are very pleased to have won for

the fourth time in the last five years. We've have an ever changing and diverse beer range and keep people up to date with the latest beer list on various websites"

The beer range is kept up to date at www.woodiesfreehouse.co.uk and the Woodies entry on www.beerinthevening.com as well as via the Kingston & Leatherhead CAMRA Yahoo group. In the cover photograph, Linda is pointing out the new Ascot house beer, WAS – Woodies Ascot Special.

Steve Allen

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

ARCHWAY LOCAL ALE CHAMPION WINS PUB OF THE SEASON

The Charlotte Despard in Archway Road, N19 has been awarded CAMRA North London's Winter Pub of the Season, beating off hundreds of other pubs in the area.

Presenting the award to Nat Swift on 5 October, branch chairman John Cryne said, *"The pub is a member of CAMRA's LocAle scheme, which means it stocks at least one London beer, in this case Sambrook's from South London. Currently it sells one other real ale, Taylor's Landlord from Yorkshire but soon it will have added two more rotating guest ales and traditional cider. It's a great example of a London pub reinventing itself to cater for its local customers. As well as being an attraction for cask beer lovers, it combines good food, a range of unusual/craft bottled beers, music, free papers, weekly quiz night, sports on the TV and board games reflecting a wish to satisfy everyone, whatever their background and likes"*.

The pub was refurbished sympathetically not long ago and features a mix of seating and styles to suit all types. It is named after Charlotte Despard (born Charlotte French), 1844-1939, a British born, later Irish based, suffragist, novelist and Sinn Féin activist. A writer of ten novels, she was later imprisoned for her political beliefs.



LEYTON ORIENT SUPPORTERS CLUB

JOIN US AT THE SUPPORTERS CLUB FOR OUR
MIGHTY OAK BREWERY
CHRISTMAS
ALE NIGHT
THURSDAY DECEMBER 23
 From 5.00pm through to midnight

WITH A HOST OF 'CHRISTMAS CRACKERS' FOR YOUR DELIGHT...

KNOWLEDGE 5.00pm - 6.00pm	WELL-OVE TONGUE 6.00pm - 7.00pm	WHEEL 7.00pm - 8.00pm
LET'S HAVE 8.00pm - 9.00pm	ANYTHING 9.00pm - 10.00pm	DRIFT DATE 10.00pm - 11.00pm
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...AND, OF COURSE, MINCE PIES ON THE HOUSE!

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About the Star

The Star Inn has existed for over 175 years and is a quaint old pub in Godalming's quaintest old street. Open 7 days a week we serve traditional pub food every day including our famous home-made 'Starburgers'.



Our delightful 'suntrap' garden with heated canopy offers refuge to many a stranded smoker. You can relax here in comfort throughout the year.

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The Star

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Cider's BIG in The Star. Choose from 6 draught ciders, 4-6 scrumpies and perries at any time as well as over 36 bottled British and French ciders. If you don't like cider, perhaps British apple brandy might satisfy an urge!



As you may have guessed by now, we also have an extensive selection of Belgian bottled beers including Duvel, Hoegaarden, Chimay, Leffe, Bellevue Kriek, Christoffel etc.

About the drinks

We offer an ever-changing selection of real ales from around the country - there's a choice of 6 to 8 available at any time.

We also present both Easter and Halloween Festivals as well as our traditional Christmas Selection. Last year we quaffed 37 different Christmas ales in 4 festive weeks!



Not only do we sell the ales but we also take our customers to the breweries. In the last 12 months we've visited Hogs Back, Surrey Hills, Triple fff, Itchen Valley, Ringwood, Dark Star and Harveys.

***We look forward to
offering you another
great choice of
Christmas Ales from the
1st - 24th December***

Grape & Grain 'new star' award presentation

Since taking over the Grape & Grain in Crystal Palace SE19 in 2009, Rick Wright and his partner Angela Kirtley have transformed an at best average London boozer into a relative Mecca for ale-heads from miles around. However this is really only half the story...

On the night of SE London CAMRA's first New Star award presentation, a chance visitor to the pub on the evening of Saturday 9 October could have had no inkling of what had happened three months before the four day mini-festival that weekend. Back in the middle of July the pub chain that leased the pub, CC Taverns trading as Jack Beards, suddenly went into administration. Rick and Angela were left high and dry, not knowing if they would even be able to pay their staff for the month, let alone secure any future for themselves. A number of other pubs around London were also left in dire straits, from which some got no reprise.

With some irony in retrospect, voting for which pub in SE London would receive the (first ever) New Star award had closed only a week before, with the winner being, overwhelmingly, the Grape & Grain. The award was conceived to help encourage new pubs or pubs with no real ale at all to make the worthy shift to supplying high quality real ale. An addition to the traditional campaigning, the 'New Star' award was promoted as a means to reward such pubs early on, perhaps before a Good Beer Guide entry, for serving consistently good real ale.

So it was that the SE London branch committee

found themselves in the unpleasant circumstances of having seen a pub selected for their new award that might never trade again in its current guise.

In the intervening weeks, Rick and Angela battled with the receivers to try to keep the pub a going concern. Eventually and with some difficulty, they secured the financial support to take on the lease directly themselves.

Presenting Rick with the award, Charlotte Catchpole, chair of SE London CAMRA said *"The Grape & Grain has become a welcome asset to Crystal Palace and is a shining example of a community pub in every sense of the word. We couldn't have asked for a more worthy publican team to showcase our branch's new award. The battles of the few months that preceded the presentation are a testament to the strength of character of all those at the pub who held on through difficult times."* That evening was probably the most busy I, for one, had ever seen the pub. After the presentation everyone got on with the pressing matter of the dozen and a half ales available to sample.

Looking to the future of the pub, Rick and Angela have already made plans to have a spring mini-beer festival next year. They can also take extra pleasure in being the only pub in SE19 to have qualified for the 2011 Good Beer Guide – their first year in. They continue to have great music events at the weekend and it would seem, and we all hope, that it is back to business as usual.

Tom Shephard



SPBW VOTES THE DOG & BELL LONDON'S BEST PUB

The Society for the Presentation of Beers from the Wood (SPBW) has once again voted the Dog & Bell (116 Prince Street, Deptford) as its London Pub of the Year. The presentation of the award will be made on Monday 24 January from 7.30pm.

The Dog & Bell has now won the SPBW's award four times in ten years. I hope this pub is familiar to all London Drinker readers. If not, rectify this sad omission at the earliest opportunity! It's a superb traditional community pub where a warm welcome is guaranteed. The numerous SPBW and CAMRA awards adorning the walls are testimony to its enduring high reputation.

Regular beers are Fuller's London Pride and ESB and there are three ever-changing guests, often from such breweries as Dark Star, Nelson and Whitstable, and at prices usually below £3! Lovers of Belgian bottled ales should find their needs catered for as well, and if you need more solid fare, the food is recommended and good value. By way of recreation you can play bar billiards or take part in the entertaining Sunday night quiz.

The competition was very close this year and only after several votes did the Dog & Bell emerge as the winner (the Harp in Covent Garden was just pipped to the post) – evidence that there are plenty of very fine pubs in London. There were some impressive pubs nominated for the first time, so let me recommend the Blythe Hill Tavern (Forest Hill), Southampton Arms (Kentish Town), Eleanor Arms (Bow), Cleveland Arms (Paddington) and the Hope (Carshalton). But most of all, make sure you visit the Dog & Bell.

Roger Jacobson



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**THWAITES
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SACK**
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**BURTON BRIDGE
SANTI-FREEZE**
4.5% ABV



**COTLEIGH
RED NOSE
REINDEER**
4.5% ABV



**HYDES
YULE BE
BACK**
4.5% ABV



**LYMESTONE
STONE
COLD**
4.7% ABV



**HOLDENS
BLASTER**
4.8% ABV



**EXMOOR
EXMAS**
5.0% ABV



**SALOPIAN
CHRISTMAS
WRAPPING**
5.0% ABV



**STONEHENGE
RUDOLPH**
5.0% ABV



**MORDUE
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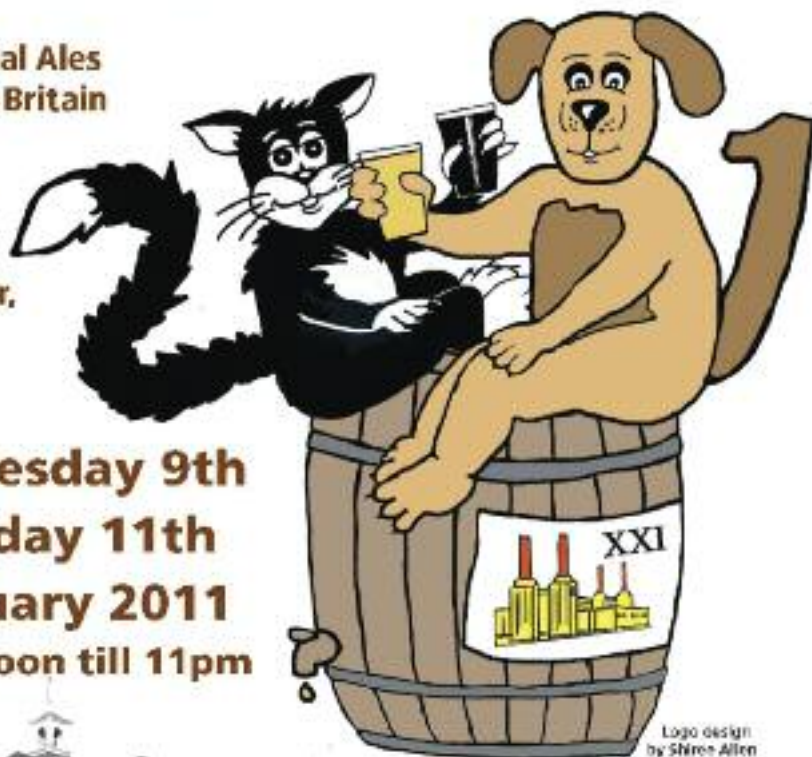
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See www.batterseabeerfestival.org.uk for latest festival news

THE HAND IN HAND BEER FESTIVAL, 2010

This September saw the Hand in Hand (located on Wimbledon Common, and recently short listed for Publican Cask Ale Pub of the Year) host a beer festival and tasting nights.

The night of Wednesday 22nd saw the South West London Branch of CAMRA descend on the pub; the tasting was hosted by Christine Cryne and Martin Butler and was enjoyed by all who attended. The theme of the night was styles of beer and on offer were Young's Gold, Brains Dark Cask, Hook Norton's Old Hooky, Sambrook's Junction, Sharp's Cornish Coaster and Young's Ram Rod (cask, not bottle). Popular choices were Sambrook's Junction and the Sharp's Cornish Coaster, neither of which lasted the night once the tasting session had ended and the 'real' drinking begun! Himself a visitor on the night, Duncan Sambrook went through the tasting of the Junction and gave a brief history of his brewery - brief but astonishing, considering what he has done in only 3 years!

On Thursday 23rd the tasting was open to the public and a whopping 65 people showed from all walks of life (we even had a few antipodeans). The event was hosted by Melissa Cole and again, styles were the theme but with an added twist of some cheese matching. On offer were Young's Bitter, Young's Special, Sharp's Cornish Coaster, Sambrook's Junction, Young's Ram Rod and Hogs Back OTT. Popular choices were the Young's Ram Rod and Hog's Back OTT.

Both nights were very well received and the Hand would like to thank everyone involved for their time and effort. Friday 24th saw the beer festival kick off properly and on offer was a selection of 31 different real ales. Fortunately the cellar is on the same level as the bar and therefore most of the ales were served directly from the barrel, with the staff running back and forth the whole time.

Andrew Ford, manager of the Hand, was extremely pleased with the whole event and looks forward to the next beer festival some time early in 2011. Until then he is running his 'Cellar Workshops' every first Wednesday of the month. People will be able to have a tour of the cellar, vent and tap dummy barrels and generally find out more about ales and their upkeep. If this sounds like something you would like to do, then please contact the team at the Hand in Hand on 020 8946 5720.

George Gillett



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**CAMRA East London & City
Pub of the Year finalist**

Dear Editor

Further to G.Tingey's letter in the Oct/Nov issue, in part regarding to the government's guidelines concerning so-called 'safe' levels of alcohol consumption. He is quite correct in his assertion that the whole edifice is indeed a sham, with no basis in fact or observation, and he asks where did those authoritative 'safe' levels of consumption come from. I can enlighten him.

For many years past I have kept a framed quote beside my desk from no less an august body than the Royal College of Surgeons, which reads, "The public really wanted to know how much it was safe to drink. The answer is, of course, that we don't know. So we plucked a figure out of the air".

It cheers me up no end!

Dave Paterson, Hendon

Dear Editor

I thought it might interest your readers to know that a new direction is planned for the Bricklayer's Arms in Putney. We are about to undergo an extensive refurbishment of the bar area. We're having more handpulls fitted, increasing our current capacity from nine to twelve. This means that at any one time we'll be able to offer a choice of 10 real ales, together with a cask cider and perry. Together with our new look is our ongoing commitment to quality and variety. In a move that

aims to diversify our range and become 'London's permanent beer festival', we'll be featuring a vast array of different breweries; from household names to small craft brewers. We'll be buying in much greater bulk so the brewers will deliver directly to our door. We think that this will ensure our customers' pints will always be in tip-top condition. All the team is really looking forward to our new start and we hope your readers will join us for our launch party, to be advertised on our website: www.bricklayers-arms.co.uk.

Becky Newman, Licensee, Bricklayer's Arms

Dear Editor

Curiosity Corner

Many pub-goers are fascinated by inn signs and some are very artistic or amusing. But has anyone made a study of pubs that don't need signs? One of the best examples is the historic Black Friar, whose resplendent statue of an ebony monk hovering at first floor level renders any sign superfluous. I recently visited Kentish Town Road, where a plaster frieze of a Bull and Gate above a pub's entrance illustrates its name perfectly.

Not far away, in Levertown Street, is the Pineapple, North London CAMRA's Pub of the Year. It has its namesake tropical fruit rendered above every ground floor window. Not to be outdone, the Red Lion and Pineapple in Acton High

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Street has both items on the roof! I've also found that pubs with these embellishments (including those mentioned) usually have other fine architectural features and are sometimes very ornate indeed. Have readers other examples?
Bob Barton, Hayes, Middx.

Dear Editor

I was pleased to read Bob Barton's appreciation of the Red Lion in Ealing which appeared in the last issue of *London Drinker*. When visiting this pub I prefer to raise my glass of Red Fox to that evergreen star of the entertainment firmament Basil Brush, whose photo also appears in the gallery alongside Alec Guinness, Peter Sellers, et al.

While on the subject of pubs and the small screen, eagle-eyed readers may have noticed that the Forester, W13, appeared several times during the episode of 'New Tricks' that was broadcast by BBC1 on September 30. This included the unspoilt interior (on CAMRA's National Inventory) that I have drawn to the attention of your readers before.
Robert Preston, London SW11

Dear Editor

Regarding Tony Hedger's comment (LD, Oct/Nov) that the only pub he knows called the Princess of Wales is/was in Merton, there's another in Brentford, one of the 'famous four' situated on the corners of the hallowed turf of Griffin Park. Indeed, the pub and its London Pride received a namecheck in Brentford FC's 1995 anthem, 'Saturday Afternoon Red Army' by Robb Johnson and the Gentleman of the Terraces – real football meets real ale! Pity there's none in the club's own bar, in sharp contrast to the peerless Leyton Orient Supporters Club. Maybe one day.....

*Graham Larkbey
Walthamstow (but Brentford 'til I die!)*

Dear Editor

Readers may remember the review of the Forest Gate at Ivy Chimneys in Epping a few months ago.

It is with regret that we note the passing, from cancer, peacefully and at an advanced age, of Pebbles, who was definitely among the most superior pub cats.

Greg Tingey

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Branch diaries

Welcome to our regular details of London CAMRA contacts and events. This is where branches can say what is happening in their areas that might be of interest to drinkers across London. Events for December 2010 and November 2011 are listed below. Branch meetings and socials are open to all – everyone is welcome to come along.

LONDON REGIONAL EVENT

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

LONDON PUBS GROUP

Jane Jephcote *jane.jephcote@googlemail.com* 020 7720 6327 or 07813 739856

December – Wed 8 SE1 Bermondsey crawl: (7pm) Lord Nelson, 386 Old Kent Rd; (7.45) Victoria, 68 Pages Walk; (8.15) George, 40 Tower Bridge Rd; (9pm) Anchor Tap, 28 Horselydown La; (9.30) Bridge House, 218 Tower Bridge Rd; (10pm) Draft House, 206-8 Tower Bridge Rd.

January – Wed 5 (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.org.uk

YOUNG MEMBERS GROUP

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

December – Thu 2 (7.30) Social at Pigs Ear Beer Festival, see page 9. - **Thu 16 N19** Crawl: (7.30) Landseer, 37 Landseer Rd; (8.15) Swimmer at the Grafton Arms, 13 Eburne Rd; (8.45) North Nineteen, 194-196 Sussex Way.

January – Sat 15 SE1 Crawl: meet (4pm) Wheatsheaf, 24 Southwark St.

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

LONDON CIDER GROUP

For activities run by London Cider Co-ordinator, Ian White, see SE London events.

BEXLEY

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

December – Wed 8 (7.30) Mtg. Black Horse, Bexley followed by Xmas social at Bexley Greek Taverna: restaurant places to be booked in advance. - **Tue 28 (12 noon)** Xmas break social. Robin Hood & Little John, Bexleyheath.

January – Wed 12 (8.30) Mtg. Yacht, Bexleyheath. - **Tue 25 (8.30)** Burns Night social. Robin Hood & Little John, Bexleyheath (or meet at Wrong 'Un beforehand).

Website: www.camrabexleybranch.org.uk

CROYDON & SUTTON

Peter McGill: 07831 772564; pete_mcgill@hotmail.com

December – Thu 2 (8.30) Open cttee mtg and social. Cricketers, Shirley Rd, Addiscombe. - **Tue 7 (8pm)** Joint social with Croydon Real Ale Preservation Society, Green Dragon, High St, Croydon.

January – Thu 13 Evening trip to Surrey Hills Brewery. Details to be confirmed. - **Wed 19** Cheam SM3 social: (8pm) Railway Hotel, 32 Station Rd; (9.30) Claret, 33 The Broadway. - **Thu 27 (8.30)** Mtg and *London Drinker* pickup. Windsor Castle (Cottage Room), 378 Carshalton Rd, Carshalton.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY

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

December – Tue 30 Nov-Fri 3 Pig's Ear Beer Festival: 11am-11pm Tue-Thu, 11am-midnight Fri, Round Chapel, Powerscroft Rd, Hackney E5. - **Thu 9 (8pm)** GBG selection mtg. Ye Olde Rose & Crown, 53-55 Hoe St, Walthamstow E17. - **Wed 15** Xmas crawl: (8pm) Ye Olde Cock Tavern 22 Fleet St, EC4; (8.30) Old Bank of England 194 Fleet St, EC4; (9pm) Devereux, Devereux Ct, WC2; (9.30) Edgar Wallace, 40 Essex St, WC2; (10.15) Seven Stars 53-54 Carey St, WC2.

January – Tue 11 (8pm) Mtg. Oliver's Conquest, 70 Leman St, E1.

- **Wed 19 E14** Limehouse crawl: (8pm) Oporto, 43 West India Dock Rd; (8.30) 5B Urban Bar, 27 Three Colts St; (9.15) Bootys, 92A Narrow St; (10pm) Grapes, 76 Narrow St. - **Wed 26 (8pm)** GBG selection mtg. Ye Olde Mitre, Ely Ct, EC1.

Website: www.pigsear.org.uk

ENFIELD & BARNET

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

December – Thu 2 (8.30) GBG 2011 promo social. Greyhound, 52 Church End, Hendon NW4. - **Tue 7 (8.30)** GBG 2011 promo social. Cock & Dragon, Chalk La, EN4. - **Tue 14 (8pm)** Cabbage Patch Stompers (CAMRA members only: contact for details).

January – Sat 1 (12noon), Cobweb social. Wonder, 1 Batley Rd, Enfield EN2. - **Wed 5 N2** East Finchley crawl: (8.30) Madden's, 130 High Rd; (9.30) Bald Faced Stag, 69 High Rd; (10.15) Old White Lion, 121 Great North Rd. - **Thu 13 N21** Winchmore Hill crawl: (8.30) Queens Head, 41 Station Rd; (9.30) Kings Head, The Green; (10.15) Salisbury Arms, Hoppers Rd. - **Tue 18 (8.30)** Social. Ye Olde Cherry Tree, 22 The Green, N14. - **Thu 27 GBG** 2012 First selection and *London Drinker* pick up. Old Mitre, 58 High St, Barnet EN5.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor: 020 8949.2099; ctaylor2007@freeuk.com

December – Tue 7 (8.15) Mtg. Bishop Out Of Residence (upstairs) on the river, Kingston. - **Thu 9** Evening visit to Kentish Town NW5: (6-7pm) Pineapple, Leverton St; then Junction Tavern; Southampton Arms; Oxford. - **Tue 21 (7pm for 8pm)** Xmas dinner. Woodies, New Malden. Bookings to C.Taylor. - **Thu 30** Day out to Salisbury by train. 11.20 ex Waterloo, Woking 11.46 for Salisbury 12.42: Village, Wilton Rd, then other pubs around the city. Names please if interested.

January – Wed 5 (8.15) Mtg. Druids Head (upstairs), Market Place, Kingston. - **Fri 14** Norbiton crawl: (8pm) Norbiton & Dragon, then Kingston Gate, Pottery, Alexandra and Willoughby Arms. - **Tue 18 (8pm)** AGM mailout. Lamb, Surbiton. Three ales available. - **Thu 20** London evening: (7pm) Harp, nr Charing Cross, then Blue Posts, Rupert St; Crown; Coffee House. - **Thu 27 (8.30)** Pub of the Season presentation. Albion, Bridge St, Hampton Court.

Website: www.camrasurrey.org.uk

NORTH LONDON

Social contacts: Stephen Taylor, 07531 006296, stephen.taylor2@selegalileo.com; John Adams, 07970 150707, jpa1260@gmail.com. Branch chairman: John Cryne, 07802 174861, john.cryne2@googlemail.com

December – Tue 7 WC1 Kings Cross social: (7.30) Dolphin, 47 Tonbridge St; (8.15) Skinkers Arms, 114 Judd St; (9pm) Norfolk Arms, 28 Leigh St; (9.45) Lord John Russell, 91-93 Marchmont St; (10.30) Marquess Cornwallis, 31 Marchmont St. - **Tue 14 (7.30)** Christmas party. McGlynns, 1-5 Whidbourne St, WC1. - **Tue 21** WC1 Bloomsbury social: (7.30) Apple Tree, 45 Mount Pleasant; (8pm) Pakenham Arms, 1 Pakenham St; (8.30) Blue Lion, 133 Grays Inn Rd; (9pm) Yorkshire Grey, 2 Theobalds Rd; (9.45) Duke of York, 7 Roger St; (10.30) Kings Arms, 11a Northington St. - **Tue 28** Euston Road social: (7pm) Jeremy Bentham, 31 University St, WC1; (7.45) Bree Louise, 69 Cobourg St, NW1; (8.30) Euston Tap, West Lodge, Euston Sq or Doric Arch, 1 Eversholt St; (9.15) Mabels, 9 Mabledon Pl; (10pm) Betjerman Arms, St Pancras Station, N1; (10.45) Euston Flyer, 83 Euston Rd, NW1.

January – Tue 4 N1 Hoxton social: (7.30) Prince Arthur, 49 Brunswick Pl; (8.15) Duke of Wellington, 71 Nile St; (9pm) George & Vulture, 63 Pitfield St; (9.30) Howl at the Moon, 178 Hoxton St; (10.30) Electricity Showrooms, 39a Hoxton Sq. - **Tue 11 (8pm)** LDBF mailout. Calthorpe Arms, 252 Grays Inn Rd; (10pm) London Welsh Centre, 157-163 Grays Inn Rd. - **Tue 18** N1 Islington social: (7.30) New Rose, 84-86 Essex Rd; (8.15) Duke of Cambridge, 30 St Peter's St; (9pm) Prince of Wales, 1a Sudeley St; (9.45) Charles Lamb, 16 Elia St; (10.30) York, 82 Islington High St. - **Tue 25** Branch mtg. (8pm) Rugby Tavern (upstairs room), 19 Great James St, WC1.

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

RICHMOND & HOUNSLOW

Brian Kirton: 020 8384 7284 (H); briankirton@blueyonder.co.uk
December – **Wed 1** (8pm) Social at planned reopening of Royal Horseguards Arms, 23 Ealing Rd, Brentford TW8 (if open; otherwise try Watermans Arms, 1 Ferry La, and Express Tavern, 56 New Bridge Rd). – **Thu 9** (8pm) Branch business mtg. Moon on the Square, 30 The Centre, High St, Feltham. – **Fri 17** (7.30) Xmas Dinner. Royal Oak (ex-Twickenham Twp), 1 Richmond Rd, Twickenham: 3-course for £20.00; booking essential with John Austin, 020 8892 6169, john.austin@blueyonder.co.uk or by e-mailing booking form on Branch website.
January – **Thu 6** (8pm) Social. White Swan, Riverside, Twickenham TW1. – **Fri 14** (provisional: check website after 1 Dec) (8.30) Pub of the Year 2010 presentation at winning pub. – **Thu 20** (8pm) Branch business mtg. Swan Inn, 1 Swan St, Isleworth TW7. – **Tue 25** Richmond downhill crawl: (8pm) Lass o' Richmond Hill, 8 Queens Rd (bus 371 stops outside); (8.45) Roebuck, 130 Richmond Hill; (9.45) Victoria Inn, 78 Hill Rise; (10.30) Watermans Arms, 12 Water La.
 Website: www.rhcamra.org.uk

SOUTH EAST LONDON

Neil Pettigrew: 07751 898310 (M) *evenings or weekends only*, branch.contact@selcamra.org.uk
December – **Wed 1** Branch outing to Pigs Ear Beer Festival: assemble (6pm) Pembury Tavern, 90 Amhurst Rd, E8; leave for festival at 6.30. – **Mon 6** (8pm) Cttee mtg and social. Jam Circus, 330-332 Brockley Rd, SE4. – **Sat 11** (7pm) Xmas drinks. Moon & Stars, 164-166 High St, SE20 (Xmas meal available for £6.50 if booked in advance, contact Charlotte: catchpole75@gmail.com or 07976 904634). – **Thu 16** (7.30) Quiz night and winter ale festival. Hooper's Bar, 28 Ivanhoe Rd, SE5. – **Mon 20** Eden Park to Elmers End BR3 crawl: (7.30) Toby Carvery, 422 Upper Elmers End Rd; (8.30) Rising Sun, 166 Upper Elmers End Rd; (9.30) William IV, 116 Croydon Rd.
January – **Wed 5** (8pm) Cttee mtg and social. Dog & Bell, 116 Prince St, Deptford SE8. – **Mon 10** (8pm) Beer festival planning mtg and social. Ladywell Tavern, 80 Ladywell Rd, SE13. – **Wed 19** (8pm) AGM. Horseshoe Inn, 26 Melior St, SE1. – **Wed 26** Bromley BR1 town centre crawl: (7.30) Railway Hotel, 45 East St; (8.15) Compass, 10 Widmore Rd; (9pm) Tom Foolery, 204-206 High St; (9.45) Partridge, 194 High St. – **Mon 31** Waterloo Station SE1 crawl: (7.30) Sloe Bar, Waterloo Sta; (8.15) Wellesley, Waterloo Sta; (9.15) Hole in the Wall, 5 Mepham St.
 Website: www.selcamra.org.uk

SOUTH WEST ESSEX

Alan Barker: suvssex@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)*
December – **Wed 1** (7.30) Social. 27th Pigs Ear Beer Fest, Round Chapel, Powerscroft Rd, Hackney, E5. – **Tue 7** (8.30) Social. Bell, High Rd, Hornndon-on-the-Hill. New nominations from Branch members for 2012 GBG (i.e. for pubs not in 2011 GBG) must be received by tonight and nominators must be willing to survey them! – **Wed 15** (7.30) Xmas dinner. Eva Hart, 1128 High Rd, Chadwell Heath. Bookings in advance only with Graham Platt on 020 8220 0215. – **Mon 20** (8.30) Xmas social. White Hart, Kings Walk/Argent St, Grays. – **Wed 29** Terry's real ale post-Xmas stroll, with SE Essex Branch, around two and a half miles in the Barbican and Farringdon areas: depart (12 noon) Barbican Tube Station (main exit, by Piazza Sandwich Bar. If you wish to join later in the day, please phone Terry on 07757 980260 to find out where we are. Route: Hand & Shears, 1 Middle St; Butcher's Hook & Cleaver, 61-63 West Smithfield; Fox & Anchor, 115 Charterhouse St; Ye Olde Mitre, 1 Ely Court; Sir John Oldcastle, 29-35 Farringdon St; Castle, 34-35 Cowcross St; Sekforde's Arms, 34 Sekforde St; Pakenham Arms, 1 Pakenham St; Calthorpe Arms, 255 Gray's Inn Rd; King's Arms, 11a Northington St; Gunmakers, 13 Eyre St. There are also some reserve pubs that will be 'slotted-in' if any of these pubs are closed on the day.
January – **Thu 6** (8.30), New Year social. Bar, 19 Sevenways Parade, Woodford Ave, Gants Hill. – **Wed 12** (8.30) Social. Theobald Arms, 141 Argent St, Grays. – **Wed 19** (8.30) Social. Colley Rowe Inn, 54/56 Collier Row Rd, Collier Row. – **Thu 27** (8.30) Social. Ye

Olde Green Dragon, 112 Shenfield Rd, Shenfield.
 Website: essex-camra.org.uk/suvssex

SOUTH WEST LONDON

Mark Bravery: 020-8540 9183 (H), 07969 807890 (M). markbravery@blueyonder.co.uk
December – **Thu 14** (7.30) Christmas meal and social. Leather Bottle, 538 Garratt Lane, Summerstown SW17. *Numbers limited; names to Branch Contact by 4 December, £10 deposit per person.* – **Sat 18** (12 noon) Branch mailout. Sultan, 78 Norman Rd, S Wimbeldon SW19.
January – **Wed 5** (7.30) GBG deletion and short-listing meeting. Armoury, 14 Armoury Way, Wandsworth SW18. – **Wed 12** (7.30) Cttee mtg. Crown & Sceptre, 2A Streatham Hill SW2. – **Tue 25** (8pm) Battersea Beer Festival planning mtg. Prince of Wales, 98 Morden Rd, Merton SW19. – **Sun 30** (3pm) Battersea Beer Festival publicity crawl: meet Falcon, 2 St Johns Hill, Battersea SW11.
 Website: www.suvcamra.org.uk

WATFORD & DISTRICT

Andrew Vaughan 01923 230104 (H) 07854 988152 (M)
December – **Tue 7** (8.30) Watford Town & Country Club, Halsey House, Rosslyn Rd, Watford.
January – **Sun 2** (1pm) Social. Nascot Arms, 11 Stamford Rd, Watford. – **Fri 14** 'Pre-Xmas' London pub crawl: meet (6pm) Dispensary, 19a Leman St, Whitechapel. Contact branch for further details. – **Mon 17** (8pm) Mtg. Escourt Arms, St John's Rd, Watford. – **Thu 27** Hunton Bridge social: (8.30) King's Lodge, 28 Bridge Rd; (9.30) Dog & Partridge, Old Mill Rd.
 Website: www.watfordcamra.org.uk

WEST LONDON

Paul Charlton 07835 927357, paul@paulcw4.plus.com; Social secretary Alasdair Boyd: 020 7930 9871 x 143 (2.30-3.30 and 6-9.30pm Mon-Fri), banqueting@nlc.org.uk, fax 020 7839 4768
December – **Tue 7** (7.30) Christmas party. Albion, 121 Hammersmith Rd, W14. – **Tue 14** SW1 Guide surveys: meet (7pm for 7.30) Duke of York, 130-134 Victoria St (near Victoria Station). – **Tue 21** Alasdair's birthday W8 social: (7.30) Uxbridge Arms, 13 Uxbridge St; (8.30) Windsor Castle, 114 Campden Hill Rd; (9.30) Churchill Arms, 119 Kensington Church St.
January – **Tue 4** W4 Bedford Park social: (7.30) Tabard, 2 Bath Rd; (9pm) Duke of Sussex, 75 South Parade, Acton Green. – **Tue 11** (7.30) Mtg. Albion, 121 Hammersmith Rd, W14. – **Tue 18** SW1 Guide surveys: meet (7.30) Lord Moon of the Mall, Whitehall SW1. – **Tue 25** W2 social: (7.30) Mad Bishop & Bear, Paddington Station; (9pm) Royal Exchange, 26 Sale Pl; (10pm) Rob Roy, 9-10 Sale Pl.

WEST MIDDLESEX

Social secretary Bob O'Brien 01895 673266; Acting branch contact David Bender 07734 509111, info@westmiddx-camra.org.uk
December – **Tue 7** W13 West Ealing crawl: (8.30) Ashbys, 123 Uxbridge Rd; (9.15) Baroque, 94 Uxbridge Rd; (10pm) Castlebar, 84 Uxbridge Rd. – **Mon 13** Crossing the A40 crawl: (8.30) Ballot Box, Horsenden La, North, Greenford UB6; (9.30) Myllet Arms, Western Avenue, Perivale UB6; (10.15) Duke of Kent, 2 Scotch Common, Ealing W13; – **Sat 18** Xmas Party in Ruislip: contact Graham Harrison on 07535 878996 or ghcamra@sky.com for info/to book. – **Mon 20** Xmas Fleet Street crawl: start (6pm) Ye Olde Cock Tavern, 22 Fleet St, EC4. Contact Bob O'Brien on 01895 673266 for full itinerary. – **Wed 29** or **Thu 30** Traditional out of branch post-Xmas crawl: check branch website for details.
January – **Thu 6** HA5 Eastcote social: (8.30) Black Horse, Eastcote High Rd; (9.30) Case is Altered, Eastcote High Rd. – **Tue 11** UB8 Uxbridge social: (8pm) General Elliott, St. Johns Rd; (9.15) Pipemakers Arms, St. Johns Rd; (10pm) Load of Hay, 33 Villier St. – **Wed 19** (8pm) EGM, Branch Mtg, GBG shortlisting. Southall Conservative Club, Fairlawns, High St, Southall. – **Thu 27** HA4 Ruislip social: (8pm) Laurels, 153 High St; (8.45) Orchard, Ickenham Rd; (9.30) White Bear, Ickenham Rd.
 Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the February/March edition: Wednesday 12 January. Please send entries to geoff@coherent-tech.co.uk.

Doin' the East London Line

After weeks of planning and inter-branch negotiation, the pub crawl of the newly extended East London Line began on Saturday 21 August 2010 at the **George** in East Croydon, the Croydon & Sutton CAMRA Branch Pub of the Season for Summer 2010 and offering a greater range of beers from independent breweries than the Ship of Fools, the pub closest to West Croydon station.

Arriving at 8.50, I met up with fellow South East London Branch committee members Julian and Jill. At around 9.30 and half way through breakfast we are joined by Tony of East London & City Branch who, it soon becomes apparent, has travelled the world since retirement and ticks off countries in the same way as many members tick off half pints at beer festivals! Oh, he does that as well.

At around 10.10 the three of us set off for West Croydon, arriving just in time to see one London Overground train pull away from the platform but boarding another about 15 minutes later. After a few minutes we alighted at Penge West for about a 15 minute walk along the High Street to the **Moon and Stars**, another Wetherspoon's pub, where we met up with Peter and John from Croydon Branch and Mick from South East London. There was a good range of beers and all the ones tasted scored highly.

Mick then left us while Julian returned to the station slightly ahead of the rest of us and managed to catch an earlier train. We caught up with him about 20 minutes later at the **Capitol**, a few minutes walk from Forest Hill station. Although there are several good real ale pubs near the station, the Capitol, another Wetherspoon's pub, was selected for the greater range of beers on offer and for its Grade II listed building, as a former cinema of the same name. There we were joined by Ian of South East London Branch and Dave and Andrew of Croydon & Sutton. Owing to the need to make up time, our stay at the Capitol was shorter than we would have liked. I used a CAMRA Wetherspoon voucher on a pint of Ginger Tom, then it was back to the station, saying goodbye to Ian who had 'kiddie duties'.

The next stop is the **Brockley Barge**, a few minutes walk from Brockley station and another Wetherspoon's Pub, the smallest of those visited and the last of the day. We were joined there by Lawrence and Sue of North London Branch and George, a Scot who likes to float between London Branches. An alternative lunchtime venue, the **Orchard Cafe** in nearby Cranfield Road, was also on the itinerary but had unfortunately stopped doing real ale. The manager explained that this was due to its being dispensed by gravity from the bar, where the recent prolonged spell of hot weather had made it difficult to keep. However, he assured us it would be coming back. At a time when so

many long established pubs are closing and being redeveloped, a café in a new building prepared to stock real ale needs all the support it can get. So good luck to the Orchard; let's be back when the real ale returns. Back at Brockley station we noticed that two chaps who appeared to be calling at all the same pubs had followed us to the station. Yes, they were doing the crawl as well and we welcomed them to our fold; sadly I never found out their names.

Call me Ishmael if our next stop isn't the **Moby Dick**, a modern Fuller's Pub overlooking Greenland Dock, just 10 minutes walk from Surrey Quays station. You could probably do the walk more quickly but you would miss out on the wonderful views, the cormorants, the dinghies gliding through the water and the hidden remnants of the area's industrial past, such as the rails for the travelling cranes which run alongside the dock. The pub name is an allusion to the importance of the dock in the great days of whaling in the 1800s when no one ever thought these great leviathans would be hunted to the brink of extinction. By this time I am on half pints and try a competently kept ESB.

A short walk from Rotherhithe station is our next pub, the **Mayflower**, an historic riverside inn with jetty overhanging the Thames. We arrived at



about the scheduled time of 4pm. Greene King ales of reasonable quality were served. We were joined by Rob, his partner Agnes and Andrew of South East London Branch and watched a Thames barge and a canal narrow boat using their engines to struggle upriver against the tide. We then set off back to Rotherhithe to catch the train to Wapping and our next pub. Look out for the remarkable remains at Wapping of the first tunnel under the Thames built by Marc Brunel with some help from his son, Isambard. The tunnel was finally opened in 1843 some twenty years after construction commenced.

Owing to some confusion as to when we were due at the next pub, the Town of Ramsgate, we thought we had enough time to visit the **Captain Kidd**, actually closer to the Wapping station and a



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THINK LONDON

Doin' the East London Line

Sam Smith's pub in a picturesque Georgian building with riverside terrace. Both handpumps were serving Sam Smith's Old Brewery Bitter at the remarkable price of £1.90 a pint. We gave the beer a good score and drank it as we watched the river traffic go by, this time including a barge going downstream at a great pace. With six more pubs to go and a realisation that we didn't have that much time, Julian, Jill and I decided to break away from the rest of the party for a short walk down the road to the Town of Ramsgate. However, we made the mistake of walking in the wrong direction and therefore took longer than we should have done. The **Town of Ramsgate** is a traditional Victorian riverside pub, with long narrow plan and a terrace overlooking the Thames. The narrow lane beside the pub leads down to the river's edge and there are stairs which you can use to access the foreshore at low tide. The real ale choice was rather standard; I had a half of Sharp's Doom Bar which was OK.

Our next stop was Shadwell station for the **Old Rose**, 128 The Highway. This stop was rather a disappointment. First, while not actually getting lost, we took the bus to the pub before realising that it takes a great deal longer than walking through the churchyard of St George in the East. This early 18th century church with spire by Nicholas Hawksmoor dominates the local area and is visible from both the station and the Old Rose. To add to our woe, the Young's Bitter was off that night owing to some inexplicable problem. However, we met up with Matt from South East London Branch and several other stalwarts enjoying a bottled beer, soft drink or coffee which are all available at the pub.

It was then back to Shadwell Station and on to the **Urban Bar** in Whitechapel, within easy walk of the station. You can't miss it, it's the Victorian boozer painted with tiger stripes! Sadly, the choice of real ale that night is limited to Timothy Taylor's Landlord. Obviously they had not read their London Drinker to prepare themselves for a massed CAMRA descent on their establishment! Still this allowed us time to regroup. In between halves of Landlord, I checked out the local area to find that we were only a stone's throw from the Blind Beggar. Owing to the pressures of the crawl, I did not check it out for real ale but, for anyone with an interest in 1960s criminology, this pub would be worth a visit.

It was then a walk southwards to the **Good Samaritan**, Turner Street, a nice traditional pub with a limited selection of real ales. The Courage Directors wasn't too bad and after finishing my half it was back to Whitechapel station and on to the Owl and the Pussycat at Shoreditch. Now for the first real shock of the evening: they'd put Shoreditch station in Zone 1 and so I could not exit the ticket barrier with my Zones 2 to 6 Travelcard! Fortunately, a ticket inspector came to my rescue and let me through. This is apparently a common



problem on the line for people getting off at Shoreditch as it's the only Zone 1 station on the line. However, we could have avoided it as the Owl and the Pussy Cat was closed for refurbishment. Our substitute pub, the **Pride of Spitalfields**, was quite some distance from the station, requiring us to force our way through the ranks of Brick Lane curry touts, with their seductive offers of free lager with your meal! We managed to resist the temptation and found ourselves walking past the old Truman's Brewery. The Spitalfields did not disappoint with an excellent Crouch Vale Brewers Gold, although with the pub busy and glasses in such short supply that ale was served in a Stella Artois glass, which caused me some embarrassment! Julian and Jill then decided to call it a day.

After the long walk back to Shoreditch station it was on to Haggerston and the nearest chippy. At the direction of our North London Branch Guide, Lawrence, we took our greasy parcels to the **Duke of Wellington**, 260 Haggerston Road, Hackney and ate them on the picnic tables outside. This pub was substituted for our official stop, the Stags Head, 55 Orsman Road, where we were advised that there was unlikely to be any real ale to be had these days. At the Duke of Wellington we met up with an advance party who did not require food and enjoyed the only real ale on offer, a Fuller's London Pride in good condition. Real ale has only recently been reintroduced back into this pub so congratulations to the landlord for deciding to take a chance with this most temperamental of beverages!

A ten minute walk from the Duke of Wellington is the **Scot Head**. Here we met up once again with Ian of South East London Branch, relieved of those kiddie duties and free to enjoy a pint of Truman's Runner. The choice of real ale was limited to two that evening but, judging by the crowds packed into this back street Victorian boozer, the management seems to have hit on a successful formula which will hopefully avoid it falling into the hands of property developers.

And so after a 10 minute walk from the Scolt Head we arrived at our last pub, the **Duke of Wellington, Balls Pond Road, Dalston**. Here our numbers were reduced to 10 from the early evening peak of 14. However, allowing for people leaving and joining throughout the day, about 20 people had now experienced the pub opportunities of the Capital's new piece of transport infrastructure. I've tried to mention the names of every one I can remember meeting during the course of the day but, if you remember speaking to me and I have omitted to mention you, please accept my apologies. Only ELAC Tony and I started in Croydon and finished in Dalston. As for the pub, it was the CAMRA North London Branch Spring 2010 Pub of the Season, recognizing its support for real ale, real ciders, independent breweries, the LocAle scheme and its regular real ale festivals. There were two real ales on offer when we arrived with a third added towards last orders. All were from independent breweries. My memory is a little hazy as to precisely which ones but I do remember that I had a rather nice pint of O'Hanlon's Stormstay.

As we approached last orders, people began to depart for buses and trains. I took my leave of Tony who told me he was off on a 14 pub crawl of Brighton the next day! Lawrence, who had been an invaluable guide to us south Londoners during the course of the evening, asked if we would like to join him and a few others in a visit to another north London pub. However, this would mean missing our last train and probably getting home at dawn. Ian and I, and the remainder of the Croydon and Sutton contingent, therefore set off for Dalston Junction station and home.

When I reflect on what I gained from the day, apart from enjoying a variety of ales in good company, there was the realisation that those places in London you only pass through on the train or only know as a name on a map often support a good pub or two selling real ale. The crawl also encompassed areas as diverse architecturally as they were socially from the 1980s post modern architecture of Greenland Dock at Surrey Quays to the upmarket warehouse conversions of Wapping and the council estates of The Highway, Shadwell. However, every location had its reminders of the past, even The Highway, with Hawksmoor's St Georges in the East and the Old Rose (even if real ale was off that evening) standing out as survivors of the Blitz. I've always felt that many of London's most interesting places lie outside the City and West End and, as a result, seldom get visited. The newly extended East London Line provides you with an opportunity to put together a good day out combining pubs and historic buildings. So why not buy a travel card this weekend and give it a try?

Jan Mondrzejewski


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Capital Pubcheck - update 215

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

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

We welcome London's first 'Craft Beer House' in NW1 Euston with an adventurous range of British and foreign beers. The products of London's new microbreweries are starting to appear in more discerning pubs across the capital, and the relaxation of the tie in certain Enterprise pubs is encouraging this trend. Geronimo have acquired their first City pub in EC2 and management of a pub in EC3 Bow has passed to Capital Pub Co who have also revamped a pub in SE22 East Dulwich. The Restaurant Group have converted a restaurant to a 'Bunning & Price' pub in an attractive lakeside location in Harefield. Sam Smiths have reinstated real ale in a pub in E1 Wapping.

Enterprise continue to raise finance to repay debts by selling the freeholds of well located pubs and leasing them back. Wetherspoon have rebranded a pub in N1 Islington and sold one in E3 Roman Road for a shop conversion. Pubs are continuing to be closed and sold off for redevelopment or

conversion to other uses, including chain convenience stores and betting shops, in worrying numbers throughout Greater London. Locals are campaigning to save an important inter-war estate pub in Morden.

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 (2KT - second edition); 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

EC3, CORNEY & BARROW, Lloyds of London Bdg, 1 Leadenhall Pl. New wine bar with keg beer on the extended ground floor of Lloyds building. Part of chain.

EAST

E1, CAPTAIN KIDD, 108 Wapping High St. Sam Smith: OBB. Reinstatement of real ale in this riverside pub that lost its real ale in the great purge of 1995 when 14 of the then 27 Sam Smiths pubs in Greater London had their handpumps ripped out on orders from on high in Tadcaster, before common sense prevailed and the vandals were called off, saving the remainder. (E62, U108)

E2, MELANGE, 281 Kingsland Rd. Reopened and renamed **HOBBY HORSE**. No real ale. Formerly CK BAR, OARSMAN and NICE LITTLE EARNER, originally VICTORY. (E83, U75, U158, U199, U201)

E4, HOLIDAY INN EXPRESS, 5 Walthamstow Ave. No real ale. Hotel bar, open to non-residents and part of chain, opened by January 2010.

E4, STOPPLES WINE BAR, 107 Old Church Rd. No real ale. Independent wine bar with keg beer opened by April 2005 in former shop premises.

E5, BIDDLE BROS, 88 Lower Clapton Rd. No real ale. Independent bar in former builders premises, opened by August 2004 and retaining former name and signage.

E8, BREWERY TAP, 525 Kingsland Rd. Reopened. Fuller: London Pride (not always available). Formerly NEW BREWERY TAP and SAMMY J'S for a while. (E111, U96, U119, U155, U192, U213)

E8, CAFE OTO, 18-22 Ashwin St. No real ale. Independent cafe and bar during daytime and music venue in the evening in former commercial premises. A Pitfield beer is occasionally available straight from the cask. Meantime Helles on keg tap and up to 11 bottles from Pitfield and Kernel breweries.

E8, JUNCTION ROOM, 578 Kingsland Rd. No real ale. New independent pub opened in May 2010 in former shop premises.

E8, UNCLE SAM'S, 438 Kingsland Rd. Reopened and renamed **HAGGERSTON** by June 2008. Nethergate: Truman Runner. Now independent, ex-Ascot. (E116, U99, U192)

E15, KING HAROLD, 116 High Rd. Fuller; London Pride. Now Punch, ex-Bass. (E153)

E16, BAR CAFE, Travelodge London City Airport, Hartmann Rd. No real ale. Bar in chain hotel.

E18, WHITE HART, 159/161 High Rd. Reopened and renamed **FUNKYMOJOE** by February 2010. No real ale. (E171, U67, U133, U205)

ALDBOROUGH HATCH (IG2), MILLER & CARTER, Aldborough Rd North. Adnams; Broadside; Greene King; IPA. Former name **DICK TURPIN** retained in advertising. Note correct current name. (X8, U160, U197)

DAGENHAM (RM8), MATAPAN, 945 Green Lane. Renamed **BEACON TREE**. Greene King; IPA; Marston: Pedigree. (X45)

GANTS HILL (IG2), BAR (THE), 19 Sevenways Parade, Woodford Ave. Fuller: London Pride, seasonal beer. Formerly **HYPA HYPA**. (X54, U166)

GANTS HILL (IG2), VALENTINE (YE OLDE), 27-37 Perth Rd. Now simply **VALENTINE**. Adnams: Broadside; Wells: Bombardier. Now Tattersall Castle Group since 2005, ex-S&N via Spirit. (X54)

HORNCHURCH (RH11), SPENCERS ARMS, 124 Ardleigh Green Rd. Renamed **ARDLEIGH & DRAGON** by December 2008. Taylor: Landlord; Wychwood: Hobbogoblin. Thai food. Note correct address. (X71)

SEVEN KINGS (IG3), JOKER, 1 Cameron Rd. Reopened by November 2009. Greene King; IPA. (X105, U172, U198)

SOUTH HORNCHURCH, GOOD INTENT, South End Rd. Greene King; IPA. Now Punch Pub Co, ex-Spirit. (X107, U201)

NORTH WEST

NW1, EUSTON TAP, West Lodge, 190 Euston Rd. Termed a 'Craft Beer House', it has a varying range of eight cask ales from microbreweries including Brewdog, Dark Star, Marble and Thornbridge dispensed from replica 1904 Czech beer taps coming out of the back wall behind the bar. The beer is driven from the cellar casks by means of an 'air driven

cylinder'. There are also 19 American style taps dispensing speciality foreign keg beers from Germany, the Czech Republic, Denmark, the USA etc, plus many bottled beers. This innovative, independent venture, opened in early November, is located in one of a pair of small, Grade II listed Portland stone lodges, formerly used as a club, at the entry point into Euston Station and is leased from Network Rail. The pub is decorated throughout with framed architectural drawings of the original station buildings drawn from the archives. A cast iron spiral staircase leads up to a first floor seating area and the toilets. The operators are Jonathan Dalton of Bloomsbury Bowling Lanes and Fleet River Bakery and Jamie Hawksworth, a former Network Rail employee and keen beer enthusiast who has previously opened similar ventures: the Pivni in York and Sheffield Tap at Sheffield station. Open 12 -11 Mon-Sat, 2-10 Sun. Hours may vary. A very welcome addition to the London beer scene, proving that you don't have to major on food to attract the punters.

HAREFIELD (UB9), OLD ORCHARD, Park Lane. Fuller; London Pride; Phoenix: Brunning & Price Original (3.8%), house beer; four guest beers from local micros (e.g. Rebellion, Sambrook's, Vale etc). New pub opened in former 'Edwinns Brasserie' restaurant, originally a private country house, by 'Brunning & Price', a 'brand' of The Restaurant Group (TRG). Attractive location with outdoor terrace overlooking lakes. Comfortable traditional decor. Food 12-10 (9.30 Sun). Disabled WC. Open 11.30-11 Mon-Sat, 12-10.30 Sun.

SOUTH EAST

SE1, BALLS BROTHERS, Hays Galleria, Battle Bridge Rd. No real ale. Basement wine bar with keg beer and part of a retail development in a converted 19th century warehouse. Part of chain.

SE1, PLATFORM, 56/58 Tooley St. Marston: EPA. Independent bar and restaurant opened March 2010 under the railway arches in premises formerly a pole dancing club and latterly a bar called 'Rembrandt'. Also sells bottled Kernel beer from the nearby microbrewery, and bottled cider. Decorated with a mixture of furnishings, bare polished flooring and bar, subtle lighting, wine racks etc. Raised area to left of entrance and upstairs restaurant area. The prominent glittering silver ball hanging over the bar area survives from its previous incarnation. Open 12-12 (1am Fri/Sat)

SE15, MONTEPELIER, 43 Choumart Rd. St Austell: Tribute. Now Enterprise, ex-Watney via Unique. Modernised pub. (SE137)

SE22, UPLANDS (THE), 90 Crystal Palace Rd. Renamed **ACTRESS (THE)**. Adnams; Broadside; Hook Norton: Old Hooky; Sharp; Special. Beers may vary. Refurbished by Capital Pub Co with bare flooring, mixture of tables and chairs, ceiling fan etc and a wood-burning pizza oven. Formerly UPLANDS TAVERN. (SE201, U102, U120, U179, U198, U213)

SOUTH WEST

SW17, WHEATSHEAF, 2 Upper Tooting Rd. Harvey: Sussex Best Bitter; Shepherd Neame: Spitfire; Sharp: Doom Bar; guest beers. Enterprise, lease recently taken over by Antic Ltd and with interior refurbishment in view. (SW110, BM21)

MITCHAM (CR4), BURN BULLOCK, 315 London Rd. Greene King IPA, Abbot. Reopened under new ownership after a period of closure. Sue Beacham, previously the landlady at the Morden Tavern, took over management at the beginning of October. Now Phoenix Group, ex-Punch. (SW145, BSM38)

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Capital Pubcheck - update 215

WEST

W6, PACIFIC (BAR & GRILL), 320 Goldhawk Rd. Renamed **BROOK (RESTAURANT & PUB)** in October 2009. Fuller: London Pride; Sharp: Doom Bar. Freehold sold for £1.1m and leased back by Enterprise in July 2010. Formerly **CAFE MED**. (W101, U192)

W13, BAROQUE, 94 Uxbridge Rd. Caledonian; Deuchars IPA; seasonal or monthly guest beers. S&N Pub Co (not Free), leased to Salamander Inns. Now a proper pub with concentration on good food. (W125)

BRENTFORD (TW8), GEORGE & DRAGON, 29 London Rd. Reopened. No real ale, H unused. (W131, U199, U204)
SOUTHALL (UB1), THREE HORSESHOES, 2 High St. Reopened. No real ale. Now believed to be independent, ex-Pubs 'n' Bars, run by same landlord. (W188, U194, U214)

PUBS CLOSED OR CEASED SELLING REAL ALE

CENTRAL

EC3, SHIP TAVERN, 27 Lime St, Enterprise, closed and boarded up in June 2010. (E42, U106, U203)

EAST

E1, E-ONE CLUB, ex-Bass, closed and boarded up. Formerly **BLACK HORSE**. (E61, U163, U192)

E1, FOUNTAIN. Renamed **LA LUNA** by April 2005 and more recently **54**. Punch, ex-Bass, demolished. (E66)

E1, HAYFIELD, M&B, now sold and converted to 'Hayfield Masala' Indian restaurant. (E67, U79, U132, U189, U209)

E1, LITTLE STAR, Enterprise, ex-Watney via Unique, closed and sold with upper floors rented out as residential accommodation. A planning application for demolition and replacement flats was withdrawn in May 2010. This was the last surviving pub in the immediate area established in 1871. (E69, U166)

E1, OLD GLOBE, Free, ex-Wells, now converted to a betting shop. (E70, U79, U118, U204, U212)

E1, RAILWAY ARMS, ex-Watney, now converted and substantially rebuilt for use as a barber's shop and cafe. (E72, U156)

E1, SOMA, 230 Mile End Rd, Free, being converted to 'Soma Kitchen' restaurant. Formerly **KINGS ARMS**. (E68, U79, U180, U199)

E2, CAVALIER, Free, already reported converted to offices, former pub now demolished following a fire, with new flats under construction on the site. Originally **LORD HOOD**. (E79, U73, U83, U93, U156, U201)

E2, CONQUEROR, Free, ground floor now converted to a clothes shop with residential use above. (E79)

E2, SHIP & BLUE BELL Free, already reported converted to residential but ground floor is in a creative business use. (E85, U108, U110, U112, U119, U131)

E3, MATCH MAKER, Wetherspoon, closed August 2010 and now converted to 'Poundland' shop. Opened in 2001, it survived a threat to close in 2005 and becomes one of the few ex-Wetherspoon pubs to be sold for other uses. (U160, U182, U185)

E3, MILESTONE, Punch, converted to restaurant use. Formerly **VIRTUE**, **MATTER OF TIME**, **FLAUTIST & FIRKIN** and **HORN OF PLENTY**. (E90, U96, U155, U195, U197, U202)

E3, MILTON ARMS, Free, now demolished by November 2008. (E91, U199)

E3, WHEELRIGHTS, ex-Taylor Walker, already reported converted to residential use, former pub now demolished and new flats under construction on the site. Formerly **CRYSTAL TAVERN**. (E89, U108, U119)

E4, GARDENERS ARMS, Punch, ex-Bass, closed and boarded up by January 2010. (U206)

E4, GREYHOUND, 16 Silver Birch Ave, ex-Wiltshire, demolished by April 2005. Note correct address. (E95, U71)

E6, FERNDALE, Punch, ex-Bass, closed and boarded up by January 2010. Formerly **FERNDALE HOTEL**. (E104, U163)

E6, INN XS SPORTS BAR, Free, now demolished by January 2010 with new industrial estate built on site. (U172, U173)

E10, BEAUMONT ARMS, ex-Bass, closed, now demolished by April 2010. (E123, U199)

E10, LION & KEY, Enterprise, ex-Labatts, closed and boarded up by January 2010. Was **HOUSE BAR** for a while. (E125, U100, U155, U157, U174)

E11, BRITANNIA, Enterprise, now demolished in September 2010. Was **THIRST & LAST** for a while. (E127, U89, U125, U160, U189)

E11, LINCOLNS, ex-S&N, closed. Was **BIG HAND MO'S** for a while. (E129, U89, U106, U109, U155, U168)

E11, ZULUS, Punch, closed January 2010. Formerly **RED LION**. (E129, U73, U79, U160, U168, U196)

E12, WILLIAM THE CONQUEROR, Enterprise, ex-Watney via Unique, closed and boarded up in September 2009. (E133)

E13, COACH & HORSES, Enterprise, ex-Watney via Unique, closed in October 2009. (E135)

E13, DUKE OF EDINBURGH, 17 Jutland Rd, Punch, ex-Bass, closed and boarded up in January 2010. Note correct address. (E135, U140, U162)

E13, LIBRA ARMS, ex-Bass, closed in June 2006 and now converted to 'Costcutter' store by August 2009 whilst retaining original signage at first floor on corner. (E136, U167)

E14, JAMIES, ex Food & Drink, closed June 2009. (U190)

E14, PIER TAVERN, Enterprise, ex-Whitbread, H removed. (E147)

E15, CHEVY CHASE, Punch, ex-Inn Business, closed June 2010, future uncertain. Originally **HOPE**. (E153, U99, U142)

E15, ESSEX ARMS, Enterprise, ex-Bass via Unique, closed by June 2010. (E153, U69, U108, U124, U161)

E15, TROWEL & TELEGRAPH, Enterprise, ex-Ascot, closed in April 2009. Formerly **DRUM** and **LOCK, STOCK & BAREL**, originally **TELEGRAPH**. (E154, U99, U124, U165)

E15, WHEELERS, Free, closed and boarded up in September 2010. Originally **CASTLE**. (E155, U81, U168, U190, U194)

E16, CALIFORNIA, Free, now demolished by January 2010. (E157, U77, U199)

E16, GRAVING DOCK TAVERN, ex-Watney, now demolished by January 2010. (E159, U187)

E16, RAILWAY HOTEL, Free, closed and boarded up in January 2010. (E160, U163)

E16, RAM, ex-Phoenix, now converted from a cafe to a private hire venue. Formerly **RAM TAVERN**. (E160, U112, U144, U167, U174)

E16, ROUND HOUSE, ex-Phoenix, previously reported converted to flats, now building demolished. (E160, U112, U163, U168)

E16, ROYAL ALBERT, ex-Phoenix, previously reported as converted to residential or storage, now closed and boarded up. (E160, U167)

E16, ROYAL OAK, 83 Woodman St, ex-Ascot, H unused. Stunning glazed ceramic tile exterior. (E160, U99, U163, U192)

E17, LORD RAGLAN, ex-S&N, H unused. (E167, U106, U205)

E17, WALTHAM OAK, Punch, ex-Spirit ex-Punch, no real

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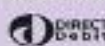
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ale. Formerly CHESTNUT TREE. (E166, U165, U168, U191, U199)

CRANHAM (RM14), GOLDEN CRANE, ex-Bass, closed February 2010. (X44)

CRANHAM (RM14), JOBBERS REST, Enterprise, ex-S&N, closed. (X44)

DAGENHAM (RM10), BULL, Enterprise, ex-S&N, closed and boarded up. (X44)

GIDEA PARK (RM3), PLOUGH, Enterprise (not Free), closed January 2007. (X55)

NORTH

N15, DAGMAR ARMS, ex-Whitbread, confirmed now new residential development on site. (N123, U189)

N22, POACHERS, Independent, ex-Greenalls, closed. (N156, U138, U157)

NORTH WEST

PINNER (HA5), HAND IN HAND, ex-Laurel. Only half became 'Prezzo' restaurant with the other half becoming 'Vantage' wine bar with no draught beer. (W180, U194)

SOUTH EAST

SE5, NOLLYWOOD (DE), Independent, ex-Courage, no real ale, H removed. A Nigerian bar and restaurant upstairs with 'Planet Hollywood' club on the ground floor. Formerly REDSTAR and previously FATHER REDCAP. (SE57, U162, U212)

SE8, DEPTFORD ARMS, Admiral, ex-Whitbread, confirmed now converted to betting shop. (SE79, U212)

SE8, JOHN EVELYN, Admiral, ex-Whitbread, closed and sold to 'Paddy Power' with application submitted for use as a betting shop. (SE80)

SE27, GIPSY QUEEN, ex-Courage, now being used for storage. (SE228, U197)

BROMLEY (BR2), PALACE TAVERN, Admiral, ex-Whitbread, closed in mid-2000s and now demolished with a garage operating on the hard standing. (3SE223, U46, 8K50)

CROYDON (CR0), BODEGA, Punch, converted to restaurant. Formerly FIDDLER & FIRKIN, originally DUKES HEAD. (3SE241, U50, U85, U160, U168, U202)

CROYDON (CR0), CRICKETERS ARMS, 23 Southbridge Pl, ex-Bass, now converted into a residential development with space for a ground floor bar. (3SE238, U195)

CROYDON (CR0), WANDLE ARMS, Free, no real ale. (3SE251, U49, U86)

CROYDON (CR0), WHEELWRIGHTS ARMS, Free. Renamed PIG & WHEEL for a spell in the early 2000s and now simply WHEELWRIGHTS, H unused. (3SE252, U52)

SOUTH WEST

SW2, HOOTANANNY, Enterprise, no real ale. Formerly HOBGOBLIN (GEORGE CANNING). (SW52, BSM20)

SW2, IROKO, Independent, closed, signage removed and premises to let. (U210, BSM21)

SW11, BRUNEL, Independent, closed. Formerly S BAR, originally EARL SPENCER. (SW88, WB37, U203)

SW16, ROSE & CROWN, Punch Pub Co, now being converted to a Tesco Express store, due to open in December. (SW108, BSM35)

SW17, HARE & HOUNDS, Enterprise, sold, closed, boarded up and to let. Formerly WHITE LION. (SW110, BM21, U198)

SW17, LITTLE HOUSE, ex-Punch, already reported closed, now stripped of historic interior fittings after English Heritage failed to respond soon enough to local application for spot listing. Formerly QUEEN VICTORIA. (SW110, BM18,

U203, U211, U213, U214)

MORDEN, MORDEN TAVERN. A campaign to reopen the pub has been mounted by local residents, ward councillors and CAMRA SW London Branch since it transpired that Merton Council had not yet sold the freehold to developers Reef Estates as reported in U214. Conflicting messages have been received at different times from different Council spokesmen. The campaign has now submitted an application for local listing of the pub. Some 40 social events in the function rooms due to take place before the end of December had to be cancelled when it was suddenly closed: the building had been admirably serving the purpose for which it was originally designed and as intended by the then Council, whose own brief was that the community should have easily-accessible and multi-functional social spaces within easy reach to serve their communal needs. It is the work of important inter-war pub architect, Harry Redfern, seven of whose 14 pubs for Carlisle under the State Management System are recognised by statutory listing. The Campaign for the Morden Tavern would like to hear directly from other groups who had placed bids with AG&G for the lease at the time of its sale to Reef Estates. Contact David Smith: usadasmith@hotmail.com (SW150, BM39, U203, U211, U213, U214)

WEST

W2, FORTUNE CORNER, Free, already reported converted to a job centre, now a restaurant. (W234)

W2, OLD ENGLISH GENTLEMAN, Enterprise, now converted to Lebanese restaurant. (W75, U213)

W5, TOWN HOUSE, ex-Fuller, new planning application now submitted for conversion of ground and first floors to a Metro Bank. The previous application for conversion to two bar/restaurants with flats above was approved but work not started. (W99, U203)

GREENFORD (UB6), RAILWAY, Punch Pub Co, ex-Spirit, H removed. (W142, U197, U204, U205)

HAYES (UB3), KINGS ARMS, now sold by Enterprise to Interproperty Associates 'for future development' with site now enclosed. (W160, U196, U202, U214)

NORTHOLT (UB5), GREENWOOD, ex-Enterprise, new owners have applied for listed building consent to convert pub into a restaurant. (W176, U210, U213)

UXBRIDGE (UB8), COWLEY BRICK, now sold by Enterprise and planning application submitted to convert to residential use. (W206, U205, U207, U214)

UXBRIDGE (UB8), RENDEZVOUS. Renamed ELECTRIC LOUNGE, closed while Enterprise seek a tenant. Formerly BASE, NAZDAROVYA and CONTINENTAL. (W206, U185, U207, U209, U212)

UXBRIDGE (UB8), STIR CRAZY NOODLE BAR. Renamed briefly LUSH BAR and now converted to 'The Ven. U' nightclub; delete from pub database. Formerly ZANZI BAR. (W215, U209)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, DUKE OF YORK, +Caledonian: Deuchars IPA; +occasional guest beer. Enterprise, ex-Unique, previously leased to Massive and now relet. (E15, U195)

EC2, BROADGATE EXCHANGE, 2 Exchange Pl. Renamed WHITE HORSE, -beers listed; +Adnams: Bitter; +Sharp: Doom Bar; +two guest beers (e.g. Hogs Back, Redemption, Sambrook's). Now Geronimo's first City pub, ex-Tattersall Castle Group in October 2010, ex-Spirit in 2005, previously S&N. Refurbished in 'industrial rustic' style with a mixture of seating, sofas and reclaimed furniture. Open 7.30am for breakfast-11pm Mon-Fri, closed weekends. (E30, U106)

EC4, BLUE ANCHOR, -beers listed; +Fuller: London Pride;

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+Greene King; IPA; +guest beer. Now S&N Pub Co, ex-Youngers via S&N PE. (U76)

EC4, CARTOONIST, -beers listed; +Banks: Bitter; +Marston: Pedigree; +one more beer from Marston portfolio. Now Enterprise, ex-S&N. (E47, U106, U197)

WC1, SMITHYS, -beers listed; +Harvey: Sussex Best Bitter; +Sharp: Doom Bar; +Taylor: Landlord. Now independent, ex-Capital Pub Co. (W25, HB13)

WC2, SHERLOCK HOLMES, -beers listed; +Greene King: IPA, Royal London Ale, Abbot, house beer. (W40)

W1(F), MARQUIS OF GRANBY, +Sharp: Doom Bar; +guest beer (e.g. Thornbridge). Now branded as Nicholson by M&B. (W46)

W1(F), NEWMAN ARMS, -beers listed except Fuller: London Pride; +Castle Rock: Harvest Pale; +Fuller: Gales Seafarers Ale. Now independent, ex-Punch since 2009. (W47)

W1(F), NORTHUMBERLAND ARMS, 43 Goodge St, -beers listed except Fuller: London Pride; +Sharp: Doom Bar. The planning application to convert upper floors to residential use has been withdrawn by the new owners, Shaftesbury Charlotte St, future uncertain. (W47, U210, U214)

W1(Mar), COCK & LION, -beers listed; +Black Sheep: Bitter; +Fuller: London Pride; +St Austell: Tribute. Now Punch (Partnerships), ex-Spirit. (W51)

EAST

E1, PRIDE OF SPITALFIELDS, +Crouch Vale: Brewers Gold; +Sharp: Doom Bar and/or occasional guest beer. (E71, U131, U161, U173)

E2, APPROACH TAVERN, -beers listed except Adnams: Bitter; +Fuller: Chiswick Bitter, Discovery, London Pride,

seasonal beer. (E77, U130, U165)

E2, BOHOLA HOUSE. Renamed **BAR VALIENTÉ**, still no real ale. (E79)

E2, FLEA PIT. Weston's Organic Cider on handpump, still no real ale. (U201)

E2, ON THE ROCKS. Renamed **BASING HOUSE** in June 2010. Formerly **TITLES** for a while, originally **OLD BASING HOUSE**. (E83, U80, U92, U110, U201)

E3, MORGAN ARMS, -beers listed except Adnams: Bitter; +Sharp: Doom Bar; +guest beer. No longer managed by Geronimo, it is now operated by Capital Pub Co who acquired it from the previous owners Tomahawk Pubs in June 2010. (E92, U75, U79, U159, U173)

E4, CHAMPERS BAR. Renamed **WINTERS BAR** by January 2010. Open only from 7pm-1am Wednesday to Sunday. (U140)

E4, OLD HALL TAVERN, 200 Hall Lane, -beers listed; +Courage: Directors; +Greene King: OSH; +Young: Special. Now S&N Pub Co, ex S&N and 'James H Porter' branded. Note full address. (E96, U106)

E14, BELUGA CAFE. Renamed **ASTONS** in June 2009. (U174)

E14, FERRY HOUSE, -beers listed except Courage: Best Bitter. Now Enterprise, ex-Courage via Unique. (E145)

E14, SHIP, -beers listed; +Fuller: London Pride. Now Enterprise, ex-Watney via Unique. (E148)

E17, ROSE & CROWN (YE OLDE), -beers listed; +varying microbrewery beers (e.g. Brodie, Hambleton, Redemption, Tring and Wickwar) in this Enterprise pub. Formerly simply **ROSE & CROWN**. (E168, U106, U142, U204)

CHADWELL HEATH (RM6), CHADWELL ARMS. Renamed **RENDEZVOUS (BAR & GRILL)** by February



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2009. Formerly BIG HAND MO'S for a while. (X27, U165)
GANTS HILL (IG2), BAR F. Renamed **VISAGE**, still no real ale. Now a retrobar and nightclub. (U166)
GANTS HILL (IG2), HOBNOBS. Renamed **SYDNEYS**, still no real ale. (X54)
WOODFORD BRIDGE (IG8), WHITE HART. Renamed **MANOR HOUSE.** (X131)

NORTH

N1, DRIVER (THE). Refurbished as a 'boutique venue' in May with four floors and a roof terrace. Retains one real ale. Formerly **GENERAL PICTON.** (N44, U174, U185)
N1, GLASSWORKS, -beers listed; +Greene King: Ruddles Best Bitter, Abbot; +three varying guest beers. No longer branded Lloyds No 1 and now a Wetherspoon proper. Open 8am (for breakfast)-midnight Sun-Thru, 12.30am Fri/Sat. (U167, U170, IS10)
N1, GRAND UNION. Freehold sold for £1.05m and leased back by Enterprise in July 2010. Remains sublet to Grand Union pub group. Formerly **JOLENE CELESTE** and originally **ROYAL MAIL.** (N57, U164, U201)
N1, HOWL AT THE MOON, -beers listed; +Dark Star: Best Bitter, Hophead; +varying Brodies beer. Formerly **QUEENS HEAD.** (N56, U185, U200, U211)
N1, KING CHARLES I, +House beer brewed by Brodies. Formerly **CRAIC HOUSE** and previously **CHARLES THE FIRST.** (N39, U137, U184, U185, U186, U204)
N1, LA TASCA. Renamed **DINER**, still no real ale. (U201)
N4, WORLDS END, -beers listed; +Sharp: Doom Bar; +Wells: Bombardier. (N77, U137, U188, U196)
N5, HIGHBURY BARN, sold by Punch Pub Co (ex-Spirit) to 'Greenwich Village Inns', +guest beer (e.g. Rebellion). Formerly **HIGHBURY BARN TAVERN.** (N79, U204)
N12, EMBASSY LOUNGE. Renamed **FUDU LOUNGE** in July 2010, a youth-orientated lounge bar and restaurant. Formerly **PURPLE RAIN BAR & RESTAURANT, STOPZ AT CHERRY TREE** and **COACH STOP.** (N111, U161, U188)
N14, RISING SUN (YE OLDE). Renamed **SUN LOUNGE** by February 2008 and now renamed again to **COACH HOUSE.** Delete reference in U201 to being renamed Maze Inn (confused with former Merryhills). (N119, U161, U163, U193)

N16, ROCHESTER CASTLE, +Redemption beers permanently available. (N130, U160, U172)
N16, TONIC (SATCHMO'S). Renamed **PALATINE,** -beers listed; +varying Ha'penny beers (e.g. Spring Heeled Jack). Formerly **KRYSTALS,** originally **HARE & HOUNDS.** (N128, U165, U188, U193)

N17, BILL NICHOLSON. Now Enterprise, ex-Whitbread and believed leased to Spurs, still no real ale. Only opens pre-kick off on match days. Formerly **NORTHUMBERLAND ARMS.** (N135, U165, U202)

N19, ARCHWAY. Renamed **DUST 'TILL DAWN,** a late night music venue. Formerly **ARCHWAY TAVERN.** (N143, U164, U168)

N20, GRIFFIN, -beers listed; +Caledonian: Deuchars IPA; +Sharp: Doom Bar; +Young: Bitter. Now New Pub Company, ex-Massive. Was **GRIFFIN (SCRUFFY MURPHYS)** for a while. (N147, U110, U172, U184, U187)

NEW BARNET (EN4), BUILDERS ARMS, +genuine guest beers in this Greene King pub. (N245, H83)

NORTH WEST

NW1, BUCKS HEAD, +Brains: SA. Was **HARVEY FLOORBANGERS** for a while. (N162, U107, U109, U138, U159, U195)

NW1, COBDEN ARMS, -beers listed; +Sharp: Doom Bar;

+guest beer (e.g. Thwaites). (N163, U109)

NW1, CONSTITUTION, 91 Bell St. Freehold sold for £1.03m and leased back by Enterprise in July 2010. (N163, U180, U191, CE9, U214)

NW1, QUEENS. Management of this Young's pub has reverted to the pub company after a period with Geronimo. (N173, U169, CE22)

NW3, DUKE OF HAMILTON. The planning application for conversion to flats has been withdrawn by the Wellington Pub Co, following Camden Council indicating that the facade should be retained and a tree in the garden preserved. (N184, U209, U210, U212, U213)

NW4, DON FERNANDEZ. Planning application for demolition and replacement by 14 flats refused by Barnet Council. Formerly **FOOTMAN & FIRKIN** for a while, originally **WHITE BEAR.** (N195, U120, U151, U161, U180, U199, U208)

NW5, JUNCTION TAVERN. Now Enterprise, ex-Courage via Unique. Freehold sold for £1.03m and leased back by Enterprise in July 2010. (N199, U172, CE26)

NW5, OXFORD, -beers listed; +changing real ales (e.g. Adnams, Moorhouse, Wooden Hand). Realpubs acquired the freehold from Enterprise in September. Formerly **JORENE CELESTE** and **VULTURES PERCH.** (N201, U155, U158, U188, U208, CE27)

NW5, SOUTHAMPTON ARMS. To keep pace with high demand, the number of handpumps at this small, free of tie Enterprise pub has been increased to 18, ten pumping real ale and eight cider or perry. (N200, U153, U210)

NW6, BRIDGE (THE). Renamed **OSTERIA DEL PONTE** in April 2005. Bar at front with pizza restaurant at rear, still no real ale. Freehold sold for £1.05m and leased back by Enterprise in July 2010. Formerly **BRIDGE TAVERN.** (N203, U109, U173, U187)

NW6, NORTH LONDON TAVERN. Realpubs acquired the freehold from Enterprise in September. (N205, U157, U173, U187, U193, U208)

NW11, CASTLE, -Greene King: OSH; +Greene King: Abbot. Now a pub and live music venue. (N227, U117, U167)

PINNER (HA5), PINNER ARMS, -Fuller: London Pride; +Greene King: IPA. (W181)

PINNER (HA5), QUEENS HEAD, -Tetley: Bitter; +Wells: Bombardier; +guest beers. Now Punch (Partnerships), ex-Spirit. (W181)

WEALDSTONE (HA3), MUMBAI MASTI, 32 Railway Approach. Renamed **STAR LOUNGE,** a bar and restaurant, still no real ale. Note correct address. (U213)

SOUTH EAST

SE1, ALBERT ARMS, -beers listed; +Courage: Best Bitter; +Greene King: IPA; +Wychwood: Brakspear Bitter. Now Brakspear, ex-JT Davies, ex-Bass. (SE8)

SE1, MILLER OF MANSFIELD. Now simply **MILLER,** -beers listed; +Greene King: IPA, St Edmunds Ale (£3.40/pint). Now Greene King, ex-Whitbread. (SE25)

SE1, RIVER BAR & BRASSERIE. Renamed **DRAFT HOUSE** in September, -beers listed; +four varying cask ales (e.g. Sambrook's Wandle). The third in a small chain founded by Charlie McVeigh. Open 8am weekdays and 9am weekends. Formerly **COPPER.** (SE12, U119, U131)

SE5, JOINERS ARMS, -beers listed; +Adnams: Broadside; +Courage: Best Bitter; +Greene King: OSH; +Skinner: Betty Stogs. Now Enterprise, ex-Truman via Unique. (SE59, U213)

SE19, PAXTON ARMS, -beers listed; +Wells: Bombardier. Now Tattersall Castle Group by 2005, ex-Taylor Walker via Spirit. (SE180)

SE19, WESTOW HOUSE, -beers listed; +Black Sheep: Bitter;

+Wychwood: Brakspear Bitter; +varying Greene King, Marston and Purity beers. Now Antic, ex-Bass via Punch. (SE182, U165, U197)

SE23, HOB, Enterprise, no longer leased to Pubs 'n' Bars. Freehold sold for £935k and leased back by Enterprise in July 2010. Formerly HOBGOBLIN and PIE & KILDERKIN. Delete erroneous reference to former name HOBS. (SE207, U102, U116, U166, U171, U196, U202)

SE24, FLORENCE, +Florence: Beaver (4.8%). Formerly GANLEYS and originally BROCKWELL PARK TAVERN. (SE209, U195, U196)

BECKENHAM (BR3), JOLLY WOODMAN, -beers listed; +Adnams: Bitter; +Harvey: Sussex Best Bitter; +Taylor: Landlord. Now Enterprise, ex-Bass via Unique. (3SE205, U88, 8K37)

BECKENHAM (BR3), OAKHILL TAVERN, -beers listed except Courage: Best Bitter; +St Austell: Tribute; +Westerham beer. (3SE205, U161, U168, 8K37)

BROMLEY (BR1), OAK, -beers listed; +Hall & Woodhouse: Flowers Original; +Shepherd Neame: Spitfire; +Young: Bitter. Now Enterprise, ex-Whitbread. (3SE218, U53, 8K50)

BROMLEY COMMON (BR2), BIRD IN HAND, -beers listed; +Courage: Best Bitter; +guest (e.g. Taylor Landlord). Now Enterprise, ex-Courage via Unique. (3SE221, 8K51, U159)

BROMLEY COMMON (BR2), SHORTLANDS TAVERN, -beers listed; +Adnams: Broadside; +Greene King: IPA. Now Punch (Partnerships), ex-Taylor Walker via Spirit. (3SE223, 8K153)

CROYDON (CR0), TAMWORTH ARMS. A planning application has been submitted to Croydon Council for demolition of this 'locally listed' building in a conservation area by owners Merlin Securities Ltd, ex-Young's. (3SE251, U154, U157, U199, U204, U208)

ORPINGTON (BR6), BULLS HEAD, Pratts Bottom, -Courage; Directors; +Fuller; London Pride; +Sharp; Doom Bar; +Young; Special; +guest beers. (3SE265, 8K135)

SOUTH CROYDON (CR21), STAG & HOUNDS, -beers listed; +Fuller: London Pride. Now Punch, ex-Bass. (3SE278, U108)

SOUTH WEST

SW2, JOHN COMPANY, planning application submitted to Lambeth Council to demolish and replace by ground floor commercial premises with residential use upstairs. (SW53, BSM21)

SW3, BUILDERS ARMS, Enterprise, ex-Whitbread. Freehold sold for £2.9m and leased back by Enterprise in July 2010. (SW55, U133, U144, U150, U159)

SW3, PEER. Renamed SYDNEY ARMS by February 2010, -beers listed; +Harvey: Sussex Best Bitter; +Taylor; Landlord. Now independent, ex-Capital Pub Co, after refurbishment in 'French bistro' style, wooden tables, brass fittings etc. Formerly WELLESLEY ARMS. (SW58, U188, U207)

SW4, PRINCE OF WALES. Freehold sold for undisclosed sum by Enterprise in July 2010. (SW60, CSL18)

SW4, TIM BOBBIN. Renamed BOBBIN (THE), -beers listed; +Harvey: Sussex Best Bitter; +Sambrook: Wandle; +Weston Old Rosie cider. Now run by Sabretooth Vintners, owners of the Lighthouse SW11 and the Roundhouse, SW18. (SW61, CSL23)

SW4, TRADERS. Renamed MONGOLIAN GRILL HOT POT RESTAURANT & BAR, still no real ale. Formerly MISTRESS P'S. (SW60, CSL23)

SW5, PRINCE OF TECK, Enterprise, ex-Intntrepreneur via Unique. Freehold sold for £2.34m and leased back by Enterprise in July 2010. (SW62, U171)

SW6, NECTAR. Renamed MARE MOTO by March 2009. Enterprise (not Free), ex-Whitbread. Now a cocktail/fizz bar and Italian restaurant with basement nightclub. Freehold sold for £1.71m and leased back by Enterprise in July 2010. Formerly FRONT ROOM and TUT 'N' SHIVE. (SW71, U150, U196)

SW8, FENTIMAN ARMS, -Fuller: London Pride; -Wells: Bombardier; +Adnams: Broadside; +Sambrook: Wandle. (SW78, CSL28)

SW11, EAGLE TAVERN. Renamed SECRET GARDEN after artistic refurbishment. (SW87, WB31, U213)

SW11, GROVE, -beers listed: +Young; Bitter. (SW89, WB33, U207, U213)

SW15, KINGS HEAD, closed pub now acquired from Enterprise by Young's and being extensively rebuilt behind hoardings in association with St James developers. (SW101, BRP21)

MITCHAM (CR4), HOODEN ON THE GREEN. Reverted to WHITE HART. (SW147, BSM39)

RICHMOND (TW1), SHAKESPEARE. Planning permission granted by Richmond Council for conversion and extension of this Young's pub for flats. (SW158, RHP31, U208, U209, U211, U212)

WEST

W5, FINNEGANS WAKE. Renamed GROVE (THE), +Greene King seasonal/guest beers. Refurbished. (W93, U195, U209, U213)

W5, RING. Renamed BAND AT REST for a brief period and now renamed again to MAGNAT. Formerly JOICES. (W96, U202)

W6, DARTMOUTH CASTLE. Freehold sold for £1.03m and leased back by Enterprise in July 2010. (W101)

W6, HOP POLES, -beers listed; +Brains: SA Gold; +Fuller: London Pride; +Sharp: Doom Bar. Is Tattersall Castle Group (not DCG), ex-Spirit. (W103, U188)

W8, HANSOM CAB, -beers listed; +Sambrook: Wandle; +Sharp: Doom Bar; +Twickenham: Sundancer, seasonal beer. Beers may vary. Now Convivial, ex-Capital Pub Co since early 2008 and previously M&B until 2006. (W110)

W10, PARADISE BY WAY OF KENSAL GREEN. Freehold sold for £1.15m and leased back by Enterprise in July 2010. (W118)

W11, METROPOLITAN. Realpubs are believed to have acquired the freehold from Enterprise in September, following its withdrawal from a sale and leaseback auction in February (correction to U211). (W120, U211, U213)

W13, ASHBY'S, -Wells: Bombardier. (W125, U195, U213)

W13, BLESS BAR, Broadwalk Hotel, now renamed Diamond Hotel and bar under refurbishment. Formerly 142 BAR & RESTAURANT, Broadwalk Hotel. (W125, U202, U209)

W13, FLYNN'S BAR & RESTAURANT is a Greene King pub (not Free). Formerly WALSINGHAM ARMS. (W126, U199)

W14, FAMOUS 3 KINGS (F3K), -beers listed; +Brains: SA Gold; +Sharp: Doom Bar. Now Tattersall Castle Group, ex-Spirit since 2005. (W128)

BRENTFORD (TW8), WEIR, -beers listed except Fuller: London Pride. Is an M&B pub (not Free). (W134)

GREENFORD (UB6), CAPTAIN MORGANS. Renamed OLD BULL, freehold for sale, still no real ale. (W139)

HAMPTON (TW12), RAILWAY HOTEL. A planning application has been submitted for conversion to flats. Remains a Greene King pub and still trading under holding management. (W143, U201, U213)

HAYES (UB4), ANGEL, -Fuller: ESB; +Fuller: Chiswick Bitter with seasonal beers to follow. New tenant keen on real ale

Capital Pubcheck - update 215

with beer festival planned. (W156)

HOUNSLOW (TW4), DUKE OF WELLINGTON. For sale by Greene King although still trading. (W167)

SOUTHALL (UB2), HAVELOCK ARMS. Front bar closed awaiting licensing hearing to convert to Ladbroke's betting shop. Back bar remains open. (W186)

TWICKENHAM (TW1), TWICKENHAM TUP. Reverted to original name, **ROYAL OAK** in September with temporary 'Red Lion' name now removed. Now a 'pub & grill'. (W205, U212)

TWICKENHAM (TW1, UP 'N' UNDER. Now also carries **KOYOTE'S BAR** on glass windows. (W205, U186, U187)

TWICKENHAM (TW1), WHITE SWAN, -beers listed; +Adnams: Broadside; +Greene King: IPA; +Ringwood: seasonal; +Sharp: Doom Bar; +Twickenham: Original. Former Enterprise pub previously leased to the erstwhile Massive pub co and acquired and saved for the community by a group of locals. Now independent but managed by Convivial. A rather unadventurous range of beers, given the possibilities presented by being free of tie. (W205)

UXBRIDGE (UB8), GARDENERS ARMS. Freehold sold by Enterprise. Now independent and managed by former tenant on behalf of new freeholder. (W210)

UXBRIDGE (UB8), MILITIA CANTEN, Greene King, freehold for sale and advertised to be 'of interest to investors or developers with alternative use potential'. (W211)

WEST DRAYTON (UB7), RED COW, 70 High St, is a Greene King pub leased to CC Taverns. Formerly **JACK BEARDS** and **MEEHANS TAVERN** for a while. Note full address. (W225)

CORRECTION TO UPDATE 202

PUBS CLOSED ETC

N4, FALTERING FULLBACK. Delete entry; renaming confused with Faltering Fullback, N13, correctly reported in U203.

CORRECTION TO UPDATE 205

PUBS CLOSED ETC

E1, RAILWAY ARMS. Delete entry; not demolished but converted – see 'Pubs closed etc' in listings above.

CORRECTIONS TO UPDATE 213

NEW & REOPENED PUBS ETC

WC2, 12 BAR CLUB. Is independent.

WC2, SEVEN DIALS CLUB. Is independent.

N7, TUFNELLS. Should read: Reopened and reverted ...

N10, CAFE LOCO. Is independent.

N15, AUTOGRAF. Is independent.

SE9, FARMHOUSE. Cider and perry also direct from cask (G).

SW11, GROVE. 'Tonico's' should read 'Tonico'.

KINGSTON (KT2), FIGHTING COCKS. Address should read 56 London Rd.

PUBS CLOSED ETC

NW7, ADAM & EVE. Is S&N Pub Co, ex-Taylor Walker.

SW19, SLUG & LETTUCE. Is now Bay Restaurant Group, ex-Laurel.

SURBITON (KT5), ANGEL. Refs should read: (SW160, U172, KT39)

OTHER CHANGES ETC

N4, LARRIK (now STAPLETON). Is now Greene King, ex-Bass and leased to Antic.

HARROW (HA2), ECLIPSE. Address is 3 Shaftesbury Parade, Shaftesbury Ave.

CORRECTIONS TO UPDATE 214

NEW & REOPENED PUBS ETC

E4, BULL & CROWN. Add ref: (U209).

BARNET (EN5), TOBY CARVERY. Add ref HB19 after U155.

HEATHROW AIRPORT (TW6), BRIDGE, Terminal 1. Operated by The Restaurant Group (TRG) (not independent).

HEATHROW AIRPORT (TW6), BRIDGE, Terminal 3. Operated by TRG (not independent).

PUBS CLOSED ETC

N17, CORNER PIN. Add: sold to Spurs.

BARNET (EN5), ALBION. Add ref HB19 after N249.

SOUTHALL (UB2), HAVELOCK ARMS. Delete entry, correct position shown under 'Other changes etc' above.

LET'S REMEMBER OUR TROOPS!

The Ale4Forces appeal reported in the last issue is gathering momentum as more suppliers and pubs sign up to donate 10p a pint of designated beers to the Irish Guards Appeal Fund, Help for Heroes or the Royal British Legion. Over a four day Ale4Forces beer and cider festival at the Bree Louise starting on Remembrance Day, £1 from every festival pint went to the charity. Visit ale4forces.com to find out more.



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'Delightful old free house' GBG 2011

The third wave of the keg revolution

Brewdog are one of my favourite breweries in the world. Their beers are flavoursome and interesting and their fearless use of hops is on a par with the greatest, most radical American microbreweries. They're the first brewery in which I've ever bought shares (alright, one share!), and just thinking about Punk IPA or 77 Lager causes me to salivate in earnest. So, vested interests declared, it was with a considerable chill to my spine that I read the following on their website a few weeks ago:

"Kegged Craft beer (not cask) is the future in the UK"

They go on to boast about how they've recently acquired several hundred new kegs and a developed a new keg fount. Had I been drinking Trashy Blonde at the time, I'd quite possibly have choked on it. One of our finest brewers, endowed with the same kind of gusto and commitment to a cause that defined CAMRA in its formative years, thinks that real ale is not the future.

Brewdog brew some of the best cask beers I've ever tasted but you won't be able to drink them at the shiny new Brewdog bar in Aberdeen. Their first tied house is to be keg and bottled beers only, with no space on the bar amongst the designer keg founts for the real ale that really ought to be their flagship product.

I'm too young to remember the first keg revolution back in the sixties and seventies, though I've heard tales from those who were there. CAMRA came about because a battle needed to be fought and won. Real ale was in need of salvation and the hard work and determination of our activists saved the day.

The second wave of kegification in the 1990s was perhaps a less dramatic victory, but we nonetheless resisted the tide. Nitrogen replaced CO₂ as the enemy, but many of the creamily overhyped smoothflow ales that appeared on our bars are now but a distant memory (anyone for a Calders or Young's Silky?!?), and those few which have endured have generally taken market share from other fizz products rather than from real ale. Result.

But if high profile and high quality craft brewers such as Brewdog start pushing a new keg bandwagon and phasing out the cask versions, we'll be facing an altogether different threat.

There were warning signs a few years ago here in London when Meantime opened their brewery with a range of 'craft' beers, none of which were initially available in cask. And Fuller's have been

pushing the keg version of their London Porter at the expense of cask.

Let's not be too precious about this: an interesting keg beer can be more pleasant to drink than a bland cask beer, and almost anything is better than a real ale which has turned to vinegar. We all know the arguments for and against. But the point, surely, and the reason I've been a CAMRA member since my teens, is that, like for like, beer tastes better in cask form. From the blandest to the brashest, from mild to porter and, yes, lager too, the cask version, served in best condition, will always be better than a pasteurised, filtered, gassed-up version.

Now, I understand that, like many American craft brewers, Brewdog are walking a gentler keg route than the Watneys and Whitbreads of old, which means no filtration or pasteurisation, but meanwhile Marston's are going down the opposite road completely. Their new FastCask system looks set to bring real ale into outlets that were hitherto keg-only like restaurants, nightclubs and stadia. Following their series of mergers, Marston's are one of the big nationals these days while Brewdog are the young upstarts. A few years ago the idea that the microbrewery would be pushing keg while the big boys promote their product in cask would have been laughable. Now it's very worrying. If some of the tastiest beers in the land now become keg-only brews, CAMRA will have been defeated.

I've never been comfortable with the kegs on the foreign bars at beer festivals – it always seemed a case of double standards to me, and the argument that there is no real ale tradition outside the UK is false because in any country beer pre-dates pasteurisation and carbonization by several centuries. The historical reality is that there was a time when all beer was naturally conditioned because no other options had been invented.

CAMRA turns a blind eye to its founding principles when beer is good and foreign. It wouldn't be a huge step to extend this to beer that is good and Scottish and then, who knows? Will we all accept keg as the norm as other countries did a few decades ago? That would surely be a great shame. If we don't wake up to this latest threat, cask ale might become a scarce niche product or, even worse, be consigned to history forever.

Ben Nunn



The Greene King nose!

In October, London branches of CAMRA were treated to an evening in the City Tavern, EC2 courtesy of Greene King to hear about their approach to beer, pubs and quality.

John Bexon, the Head Brewer, started by saying how pleased they were to still be brewing XX Dark Mild. Ten years ago, the volume was at its lowest ebb with only 40 barrels a week, not really economic for Greene King. A concerted publicity campaign by CAMRA branches in East Anglia saved the beer, which went on to take Silver in the Mild category at CAMRA's 2010 Champion Beer of Britain competition.

John went through how to taste beer, explaining that the nose had 42 aroma senses and slurping when drinking helped get the aromas of the beer into the nose. He explained that for a brewer, consistency of a beer was important and Greene King produce a taste wheel outlining the key flavours for each beer. As the hop and barley crops vary from year to year, there is a blending of different ingredients to reproduce the same flavour wheel each year.



Regardless of the ability to blend, the quality of the ingredients is key and the ability to buy from the same hop producers also helps deliver a consistent beer. In addition, the brewers need to know that they can acquire particular hops. For example, Bramling Cross, which is used in Ruddles, is only grown by four farmers, thus John has some hop contracts that go forward to 2015. Forward contracts are clearly beneficial to both parties: hop plants take two to three years to crop so that the farmers need to know that there is a demand for their investment. John will also take the time to visit the hop growers and even specify parts of a field that he will not take hops from. For example, the outside of a hop field may have cross-contamination – it sounded very much like the brewing equivalent of the 'Man from Del Monte'.

Although clearly the quality of the brew is important, Greene King's commitment to quality doesn't end in the brewery. Chris Holiday is their

Trade Quality Manager and has been in the trade a while. He came across from Ridley when Greene King took them over in 2005 but there had been a link between the two breweries before then. In 2003, Greene King had contracted out their XX Dark Mild to Ridley when they decided they could not make it economically any more.

Chris explained his role in ensuring that people are well trained in looking after the beer and then making sure they do practise what he preaches! No one is allowed to take a Greene King tenancy without undertaking a training course. Chris's passion shone through while he spoke about the need to keep the beer for three days in the cellar before serving (in addition to a minimum of two days pre-conditioning at the brewery) and the need for cleaning whether it was taps or handpump lines. He also told a few anecdotes. In an ancient pub with a cellar to match, a mouldy smell sometimes permeated the beer. The solution was to leave the cellar door open for ten minutes a day.

"One bad pint can put people off cask beer for life" but "Quality leads to yield, which leads to profit". So next time you get a bad pint of Greene King, don't sit and moan. Take it back because a bad pint is not what John and Chris are all about and they'll thank you for it.

Christine Cryne

De Olde Mitre

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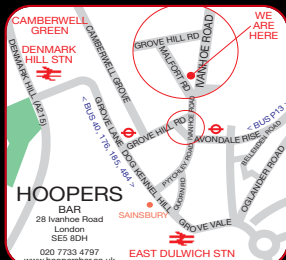


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SW London CAMRA visits Verhaeghe Brewery

The 2010 Battersea Beer Festival was very productive in a number of ways. Attendance, receipts and surplus notwithstanding, no less than three breweries emerged as winners in our 'Beer of the Festival' competition. The overall winner was our local Sambrooks Brewery for Junction Ale, but given that this involved a mere stroll down the road for the presentation party, some inventive regression analysis taking account of beer sold and time on stillage against votes cast produced another winner of a (hastily invented) 'Brewery of the Festival' Award to the Saltaire Brewery in Shipley, Yorkshire. So we had our trip out of the smoke after all!

Suitably invigorated by this successful excursion (reported in the last London Drinker) a group of fifteen intrepid local members travelled to Belgium over the 15-17 October weekend to award the Verhaeghe Brewery in Vichte (near Kortrijk) for the triumph of its superb Echte Kriek,

winner of our 'Foreign Beer of the Festival' for the past two years. Or at least it would have been fifteen had not one prominent London CAMRA member lost her passport.

Echte Kriek is a classic West Flanders sour red/brown ale, matured for at least three and up to eighteen months in old oak French brandy vats, before been blended and then steeped with fresh Belgian cherries from St Truiden. The result is then matured, also in old oak vats, for another seven months or more. Each vat imparts different flavours and matures beer at different speeds, so basically each is tapped when it is ready. The similar but subtly different beers are then blended for consistency and filtered through chalk before casking and bottling. Tasting this nectar from the brewery tap (literally a tap in the brewery) gave a whole new meaning to the term 'brewery fresh'. Later, we sampled similar (non-cherry) Flemish red/brown ales from Verhaeghe in one of their pubs in the village; the smooth, complex and port-wine

elegance of Duchesse de Bourgogne and the sharper, tarter Vichtenaar.

We were royally hosted by Karl Verhaeghe, great-grandson of the founder and a passionate advocate of distinctive Belgian regional beer styles. He explained that Flemish sour ales were unique to this small corner of Europe (west of Ghent and east of Kortrijk) and deserved an 'appellation', such as that awarded to monastery 'trappist' ales in Belgium and 'kölsch' beers from Cologne in Germany. This is to protect artisan brewers from cheap impostors, likely meaning in this case InBev. Karl is really making an effort

to preserve and enhance his heritage. The original brick tower brewery dating from 1885 is still used for storage and will become a heritage site. In the centre of the village of Vichte, a medieval moated castle that still bears the scars from a battle in the Great War is being restored and will become a visitor centre, brewery shop and museum. We were also taken to a

small WW1 cemetery containing the graves of around 500 mainly British teenagers killed in this battle in late October 1918, just two weeks before the war ended.

Karl told me that well over half the brewery's output is exported, mainly to Asia and the US. He had just returned from the Shanghai Expo where his beer had gone down a storm. So maybe we should drink as much as we can before the Chinese take over. In fact almost all of the great artisan breweries of Belgium are now obliged to export most of their beer to survive. It breaks my heart to visit a classic Belgian brown beer café such as 'Oude Arsenaal' in Antwerp only to find all the locals drinking Stella. It is almost as if the Belgians do not deserve their fantastic beer heritage. Drinking in New York last month, I would say that one could have a better Belgian beer crawl in Manhattan nowadays than in Brussels, albeit at twice the price.



Karl Verhaeghe (right) receives the award from Peter Sutcliffe, Battersea foreign beer bar manager.

Peter J Sutcliffe

FULLER'S CHRISTMAS CRACKER!

For those looking for something to fill up the beer lover's stocking this Christmas, you can't go far wrong with Fuller's Brewer's Reserve Number 2. At 8.2% ABV, this is a limited edition, bottle-conditioned ale, with each bottle individually numbered.

It is a tawny coloured beer with amber hues and a rich nose that has cognac present along with honey and caramelised fruit. The cognac is less pronounced on the palate where marmalade, a little roast character and chocolate lead into a warm alcoholic finish with some bitterness. In terms of strength, the beer is lighter than you would expect owing to the carbonation produced from the secondary fermentation in the bottle. So take care!

Bottles are available through www.fullers.co.uk and the brewery shop, but be quick as stocks are not likely to last too long.

Christine and John Cryne



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

NUMBER PUZZLES:

- 3 Ships Designed by Isambard Kingdom Brunel
- 1000 is the Square Root of One Million
- 13 Billion Years Since the Big Bang
- 743 Hours in March (The Clocks Go Forward)
- 2 Daughters of King George the Sixth
- 1000 Original Gravity of Adam's Ale
- 4 United States Presidents were Assassinated
- 1727 Sir Isaac Newton Born in Grantham
- 373 Degrees Kelvin is the Boiling Point of Water
- 9 Counties in the Province of Ulster

5BY4:

The populations of the capital cities listed are as follows:

- Copenhagen – 531,199
- Brussels – 1,080,790
- Paris – 2,193,031
- Stockholm – 829,419
- The Hague – 488,370
- Madrid – 3,255,944
- London – 7,556,900
- Oslo – 592,082
- Rome – 2,743,796
- Berlin – 3,439,100

GENERAL KNOWLEDGE:

- That sequence in full is: CEDG - CDEC - ECDG - GDEC - Bo-o-o-ong (or if you prefer, E) – up to twelve times. It is the notes of the Westminster Chimes.
- Discovered 25 years ago, Buckminsterfullerene is a particular form of Carbon.
- And the shape of a single molecule of Buckminsterfullerene is a truncated icosahedron (almost a sphere) made up of twenty hexagons and twelve pentagons – like the panels on a football.
- An orrery is a mechanical device that illustrates the relative positions and motions of the planets and moons in the solar system in a heliocentric model.
- Adam Afriyie, the first black Conservative MP, has represented Windsor since he was first elected at the 2005 general election.
- Mijburgh's Blue, found in the High Veldt of South Africa, is a butterfly.
- Marycragg, which weighs 1,990 kg and was discovered on 19th May 1990, is an asteroid (a main-belt one in fact).
- The number of construction workers killed during the building of the Eiffel Tower between 1887 and 1889 was none at all.
- Among piston engines, the Stirling cycle engine is unusual because it uses only heat applied from the outside; no fuel passes through it (or other working fluid, such as steam).
- The Stirling Prize is awarded every year (since 1996) for architecture.

Well, here we are again – are you all ready for Christmas yet? I'm not but it's still early November as I type this. I was casting around for a little motto to start off with as usual and my eyes fell (no, not literally) on this variation on a cliché from Brendan Behan:

There's no such thing as bad publicity – except your own obituary.

Right, now let's get on with the entertainment(?). Alternatively you may wish to save them to inflict on the visiting relatives while the turkey and pud are keeping you awake on Christmas afternoon. Let's start with the number puzzles. There are actually a few new (not recycled from 20 years ago) ones in among this little lot:

- 12 GM and T
- 21,600 NM is the EC of the E
- 128 FO in an AG
- 2 OGM for KH in A
- 7 S is FN
- 1962 FTTP via T
- 14 I of C for CD
- 30,240 P is the W of BB
- 1 AU from E to the S
- 5 D of QV

And so we move inevitably on to 5BY4. I'll type this slowly to give you time to recharge the port glasses. Ready? Right. Now, as you are probably aware there are usually ten pairs of things to link in 5BY4 but this time there are only eight because there have only been eight so far. They are the UN Secretaries General since its foundation in 1946; all you have to do (should you accept the challenge) is to match the gentlemen with the years they held the post. Yes I have included the present incumbent – just to keep the numbers up.

- | | |
|----------------------------|--------------|
| 1. Ban Ki-moon | A. 1946-1952 |
| 2. Boutros Boutros-Ghali | B. 1953-1961 |
| 3. Dag Hammarskjöld | C. 1961-1971 |
| 4. Javier Peres de Cuellar | D. 1972-1981 |
| 5. Kofi Annan | E. 1982-1991 |
| 6. Kurt Waldheim | F. 1992-1996 |
| 7. Trygve Lie | G. 1997-2006 |
| 8. U Thant | H. 2007- |

And finally we come to general pursuit (or is that trivial knowledge). It wins hands down over that game in a box because it is over and done with a lot quicker and there are no little plastic wedges to drop on the floor to choke the cat. All you have to do is see if you can answer these questions – correctly.

- By what name is *gallus gallus domesticus* better known when you have it for dinner?
- And what plant, important to us all, rejoices in the Latin name *humulus lupulus*?
- 150 years ago, on 9th January 1861 which state seceded from the USA because its population considered their "right" to practise slavery was threatened by the election of President Abraham Lincoln the previous year?
- Of course we all know that the most northerly point on mainland Great Britain is not John O'Groats, but where in fact is it?
- The Atlantic, Chinook, Coho and Sockeye are species of which fish?
- By what name is the Boeing CH-47 better known?
- In 1586 who was the intended victim of the Babington plot?
- According to Douglas Adams' Hitch Hiker's Guide to the Galaxy what kind of fish should you place in your ear to enable you to understand any language?
- Which author, born in 1947, has also written under the pseudonym Richard Bachman?
- What is the best known invention of Leo Hendrik Baekeland (born 1863 in Ghent, Belgium)?

WHAT'LL IT BE THEN?

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

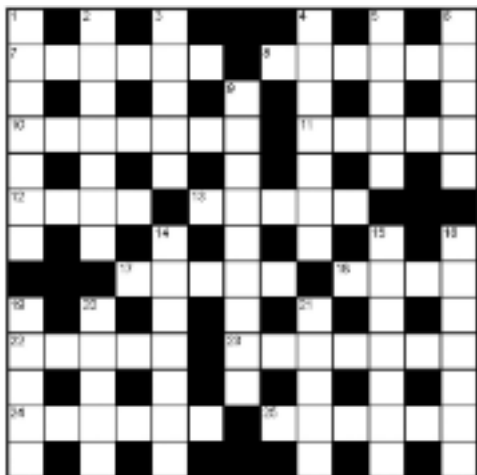
Allow us to introduce you to an old friend: Fuller's ESB, three times Champion Beer of Britain, seen here in its smart new livery. Don't worry, the beer's just the same as ever. But if it's been a while, maybe it's time you reacquainted yourself with its uniquely rich, deliciously fruity flavour and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



ESB. THE CHAMPION ALE.

Crossword

Compiled by DAVE QUINTON



Name _____

Address _____

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

Prize winner will be announced in the April London Drinker. The solution will be given in the February edition.

All entries to be submitted to:
London Drinker Crossword, 25 Valens House,
Upper Tulse Hill, London SW2 2RX

Please Note: Entries on oversize copies of the grid will not be entered into the prize draw..

OCTOBER'S SOLUTION



£20 PRIZE TO BE WON

ACROSS

7. After work, I consumed drug. [6]
8. Bird man. [6]
10. Hill broken by raging stream. [7]
11. Tulip fermented and drunk. [3,2]
12. Sea food left in eastern river. [4]
13. Decrease the papers. [5]
17. Reportedly remained sober. [5]
18. Surrender in the police department. [4]
22. Small instrument for cutting. [5]
23. Army get on with prisoner. [7]
24. Intending to make first class china. [6]
25. You can use it for a pound. [6]

DOWN

1. Meeting to study carefully the first part of play. [7]
2. To fail to interpret dream is unfortunate. [7]
3. Neat guide. [5]
4. Dance with a good man. It'll keep you steady. [7]
5. California, say? [5]
6. Shoot the bird. [5]
9. Champion beer may sparkle. [9]
14. Pay for advice in mail. [7]
15. They make a fuss, finding journalist in underwear. [7]
16. Always in debt but very highly respected. [7]
19. Lion seen in Africa's landscape. [5]
20. Pub belongs to me? It's crazy! [5]
21. Flower cut off towards the back of the boat. [5]

Winner of the prize for the August Crossword:

Nigel Parsons, Southampton.

Other correct entries were received from:

Julie Ackroyd, Pat Andrews, Mark Antony, Hilary Ayling, N.Bear-Regis, Michael Begg, Ben & Uma, Mike Belsham, Steve Block, Norah Brady, Deryn Brand, Jeremy Brinkworth, Jocelyn Britcher, Ben Burfutt, Diane Burnell, John Butler, Eddie Carr, Andy Carter, The Hopeless Caseys, John Christie, Martin Coleman, Carole Cook, Charles Creasey, Kevin Creighton, N.F.Cunnane, Jim Curran, Peter Curson, Paul Curson, Carole Daly, Michael Davis, John Dodd, John Donaghy, Richard & Clever Clogs Douthwaite, Steve Downey, Tom Drane, C.J.Ellis, Evan Elpous, P.Esap, Kathryn Everett, Brian Exford, Conor Fahy, Mike Farrelly, Colin Finch, Richard the First, D.Fleming, John Forder, Arthur Fox-Ache, Sally Fullerton, Gillian Furnival, Elaine Garrett, Christopher Gilbey, B.Gleeson, Marion Goodall, Paul Gray, J.E.Greene, James Greene & Howard Hopkins, Alan Greer, Alan Groves, Stuart Guthrie, Paul Hancox, J.N.Harber, Dave Hardy, M.Hargreave, John Heath, Alison Henley, Andrew Hide, Graham Hill, William Hill, Ray Hunt, Chris James, Carol Jenkins, Clare Jenkins, Les Jenkins, D.M.L.Jones, Mike Joyce, P.Kerrigan, Stephen Kloppe, Roger Knight, Mick Lancaster, Pete Large, Terry Lavell, Tony Lennon, John Lilly, Andy Lindburn, G.Lopatis, Mrs J.Lucas, Derek McDonnell, Mill Mallett, David Mansfield, Map of Guildford, Jan Mardrzejewski, Jim Mason, Terry Mellor, M.J.Moran, Stuart Mould, Al Mountain, David Murphy, Paul Nicholls, Mick Norman, Alan O'Brien, Michael Oliver, Stuart Osgood, Miss G.Patterson, Mr & Mrs Pedantic, Mark Pilkington, G.Pote, C.Pottins, Barrie Powell, Jeanette Powell, Alison Power, Derek Pryce, Brian Rattray, Graham Richards, Paul Rogers, Richard Rogers, Charlotte Rose, Sarah Rose, Saffron & Phil, Dr Robert Seaman, D.Shaftoe, Lesley Smith, Bill Taylor, Ken Taylor, Bill Thackray, Steve Thornton, Paul Tiffany, Vic the Beard, Andy Wakefield, Mrs C.Ward, Martin Weedon, Martine Welsman, Miss E.A.Whole, Sue Wilson, Dave Woodgate, Peter Wright & the Missus

There were also 4 incorrect and 2 incomplete entries.

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Christmas Cheers!