

FREE

Vol 35
No 3

LONDON DRINKER

CAMRA
CAMPAIGN
FOR
REAL ALE

June/July
2013



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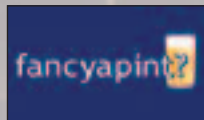


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CAMRA held its AGM and Members' Conference in Norwich over the 20/21 April weekend. *London Drinker* is intended for all real ale drinkers and pub-goers and we do not as a rule cover internal CAMRA matters. However, what comes out of the annual conference is very much what makes CAMRA the organisation it is – for better, for worse. You will find several references to the event in this edition. I hope that non-members will appreciate what CAMRA is doing and support us or, even better, join us. There is still a lot to be done.

Tony Hedger

Real ale campaigning and responsible drinking

Two important resolutions were passed in Norwich:

(8) *this Conference requires that the Campaign should formulate a strategy to address the health lobby's anti-alcohol statements to give a more balanced view;*
(19) *this Conference agrees that CAMRA is on the wrong side of the argument over minimum pricing. It instructs the National Executive to withdraw its support for this measure with immediate effect.*

Following Resolution 8, it should not be difficult for CAMRA to determine how best to present a more balanced view to counter anti-alcohol statements from the health lobby. At the risk of repeating myself in this column (I probably am), would people please tell me if these views seem unbalanced.

- We believe, fundamentally, that real ale, drunk in moderation, is and has always been a healthy food.
- We encourage people to drink in pubs, supervised, within limited hours, rather than at home or at large, unsupervised, at any time.
- We encourage people to drink lower strength alcohol and slowly rather than higher strength alcohol and quickly.
- We agree with governmental and professional bodies such as the Department of Health and the British Medical Association in alerting the extent of harm and abuse that can result from excessive

alcohol consumption and seeking measures to reduce it.

- We oppose the mass media advertising of alcoholic drinks that inevitably appeals to younger people who are more susceptible to 'branding' rather than to discerning drinkers who are more likely to dismiss it as a marketing ploy that simply increases the prices they have to pay.

So where do we now stand on minimum pricing? An article in the *Morning Advertiser* has misleadingly suggested that we have been forced into a U-turn but, in quoting the speech made by Peter Alexander in proposing Motion 19, the journalist shows that this was not the case.

I would argue, and CAMRA's pioneering London Regional Conference in 2011 agreed, that alcoholic drinks should be priced in proportion to their alcoholic strength, so that the higher prices of stronger drinks may act as a partial deterrent to over-consumption. I have argued in this column, from the health perspective, that it seems crazy that the price per alcohol unit of spirits in supermarkets is so many times cheaper than the price per alcohol unit of beer in pubs. If supermarkets charged a lot more, they would pay a lot more tax (VAT) from which CAMRA could argue that Government could then afford, if it wished, to charge less tax on beer supplied in cask, so that pubs would be able to attract more customers with lower prices.

As a campaign, we had not been pressing such an (admittedly tenuous) argument but, without it, it made no sense to assert that a minimum unit price of 45p or 50p to increase the cost of alcohol from supermarkets would persuade anyone instead to pay still so much more for it in a pub. On the contrary, regular home drinkers would have less money left to spend on occasional pub visits. Resolution 19 does not mean that we are happy to see supermarkets selling booze so cheaply, let alone that we condone 'binge drinking'. We are admitting simply that minimum unit pricing alone will not help pubs at all.

Pubs could attract more drinkers if they could charge them less and, if the pub companies charged their tenants only market rents, many publicans would be able to buy and sell more beer more cheaply. I may not count my alcohol unit consumption but I do count my change. At close to £4.00 a pint in many pubs, I'm more likely to buy a half. That's the reality. **Geoff Strawbridge**

Branch diaries

Welcome to our regular details of London CAMRA contacts and events where branches say what is happening in their areas that might be of interest to drinkers across London. Events for June and July are listed below. Meetings and socials are open to all – everyone is welcome to come along.

LONDON REGIONAL EVENT

Secretary: geoff@coherent-tech.co.uk

August – Sat 3 (12.30) London Liaison Committee strategy meeting with CAMRA National Chairman, Colin Valentine. White Horse, Parsons Green (upstairs). Owing to space constraints, please pre-register with John Cryne on 020 8452 6965.

Website: www.camralondon.org.uk

LONDON PUBS GROUP

Chair: Jane Jephcote, jane.jephcote@googlemail.com, 020 7720 6327 or 07813 739856

June – Sat 15 Daytime crawl of Rotherhithe, Wapping and Limehouse: (noon) Angel, 101 Bermondsey Wall East, SE16; (1pm) Mayflower, 117 Rotherhithe High St, SE16; (2.45) Town of Ramsgate, 62 Wapping High St, E1; (3.15) Captain Kidd, 108 Wapping High St, E1; (4pm) Prospect of Whitby, 57 Wapping Wall, E1; (5pm) Narrow (formerly Barley Mow), 44 Narrow St, E14; (5.30) Grapes, 76 Narrow St, E14. Public transport will be required at times. All welcome.

July – Wed 17 (7.15) Mtg. Royal Oak, Tabard St, SE1 (upstairs). All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.org.uk

LONDON CIDER GROUP

Ian White, london_cider@buntinternet.com or text 07775 973760 (10-4 Mon-Fri)

July – Tue 30 (8pm) Cider Pub of the Year presentation. Queens Head, Acton St, Kings Cross WC1.

YOUNG MEMBERS GROUP

Matthew Black, 07786 262798, youngmembers@selcamra.org.uk
Email group: <http://groups.google.com/group/london-camra-ym>

BEXLEY

Rob Archer, camr@rcher.org.uk,
contacts@camrabexleybranch.org.uk

June – Wed 12 (8.30) Mtg. White Cross, Sidcup DA14. - **Sat 15** Croydon Tram crawl: start (noon) Jolly Woodman, Beckenham BR3. - **Mon 17** (8pm) AGM. Crayford Arms, Crayford DA1. - **Wed 26** Bromley crawl: start (8pm) Partridge, Bromley BR1.

July – Wed 10 (8.30) Mtg. New Cross Turnpike, Welling DA16. - **Sat 13** East London crawl: start (noon) Cock Tavern, Hackney E8. - **Wed 24** Dartford crawl: start (8pm) Ivy Leaf, DA1.

Website: www.camrabexleybranch.org.uk

BROMLEY

Stephen Osborn, inquiries@bromleycamra.org.uk.

June – Mon 3 Bromley North crawl: (8pm) Beech Tree; (9pm) Barrel & Horn; (10pm) Greyhound. - **Sat 8** Orpington pub crawl: (1pm) Rose & Crown (Green Street Green); (2pm) Royal Oak; (3pm) Queens Head; (5pm) Harvest Moon. - **Mon 10** (7.30) Festival planning mtg. Crown & Anchor. - **Wed 26** (7.30) Ctee mtg. Five Bells.



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July – Mon 1 (8pm) Celebration of branch reaching 1,000 members. Red Lion. - **Sun 7** Chislehurst crawl: (1pm) Imperial Arms; (2.30) Rambler's Rest; (3.45) Tiger's Head; (5pm) Bulls Head. - **Mon 15** (7.30) Festival planning mtg. Crown & Anchor. - **Wed 17** West Wickham crawl: (1pm) Wheatsheaf; (3pm) Swan; (5pm) Railway Hotel. - **Sat 20** (noon) Visit to Kent Beer Festival, Canterbury. - **Tue 30** (7.30) Ctee mtg. Change of Horses, Farnborough.
Website: www.bromleycamra.org.uk

CROYDON & SUTTON

Peter McGill, 07831 561296, pete_mcgill@hotmail.com
June – Wed 12 (8.30) Soc. Two Brewers, 221 Gloucester Rd, CR0. - **Wed 9** (5.30) Visit to By The Horns Brewery SW17. Limited to 20 places (£15). Contact above for details and to reserve place. - **Tue 25** (8.30) Mtg. Dog & Bull, 24 Surrey St, Croydon. - **Fri 28** (7.45) Soc. Cock & Bull, 26-30 High St, Sutton SM1. Meet the Brewer event. Note earlier start.
July – Tue 2 (8pm) Soc. Green Dragon, 58 High St, Croydon CR0. Joint soc with Croydon Real Ale Preservation Soc. - **Sat 6** Derby pub crawl led by Bob Steel, CAMRA pub walks author: (11.30) Brunswick Inn, Railway Terr; (12.15) Smithfield, Meadow Rd, DE1 - **Thu 18** Sutton High St crawl: (8.30) O'Neills, 37 High St; (9.15) Ivory Lounge 33 High St; (10pm) Old Bank 2 High St. - **Thu 25** (8.30) Mtg. Windsor Castle (Cottage Rm) 378 Carshalton Rd, SM5.
Website: www.croydoncamra.org.uk

EAST LONDON & CITY

John Pardoe, 07757 772564, elacbranch@yahoo.co.uk; Branch telephone 07757 772564
June – Sat 8 (2pm) Pig's Ear Beer of the Festival presentation. Redemption Brewery; Unit 2, Compass West Ind Est, West Rd, Tottenham N17. - **Fri 18** (8pm) East London Area Pub of the Year Presentation. Pride of Spitalfields, 3 Heneage St, E1. - **Sat 22** Joint London Overground 'circle' trip. Start (10am) White Swan, Highbury & Islington (optional breakfast), then clockwise visiting one pub in each branch area. Finish Southampton Arms, Gospel Oak. - **Wed 26** (8pm), City Area Pub of the Year and overall winner presentation. Old Fountain, 3 Baldwin St.
July – Sat 6 Peter Roberts Ramble, starting Last Post, Loughton for optional breakfast then through forest finishing at the Forest Gate Inn, Ivy Chimneys; contact branch for details. - **Tue 9** (8pm) Mtg. Trident Bar & Restaurant (downstairs), 27-29 Mitre Street, EC3. - **Tue 16** Crawl: (7.45) Holly Tree, 141 Dames Rd, E7; (8.30) Forest Gate Hotel, 105 Godwin Rd, E7; (9.30) Golden Fleece, 166 Capel Rd E12. - **Sat 20** Soc. Epping-Ongar Rly Real Ale Weekend, North Weald Stn. For more details please contact branch or see website.
Website: www.pigsear.org.uk

ENFIELD & BARNET

Brian Willis, 020 8440 4542 (H), branchcontact@camraenfieldandbarnet.org.uk, branch mobile 07757 710008 at events.
June – Wed 5 (8.30) AGM (valid CAMRA card), Old Mitre, 58 High St, Barnet EN5. - **Tue 11** (8.30) Soc. Cock & Dragon, Chalk La, Cockfosters EN4. - **Thu 20** (8.30) Soc. Olde White Lion, 121 Great North Rd, N2 - **Sat 22** (10am) London Overground clockwise circle: see under East London & City. - **Tue 25** (8pm) Soc. Botany Bay Cricket Club, East Lodge La, off Ridgeway, Enfield EN2 (Bus 313). CAMRA members only. - **Sun 30** (2-6pm) Real Ale tent at a free event. Stoneydown Park, Walthamstow E17.
July – Thu 4 (noon) Soc at Ealing Beer Festival (see ad for details). -

Sat 6 (10am) Peter Roberts Memorial Ramble with ELAC: see above. - **Wed 10** (8pm) Soc. East Finchley Constitutional Club, The Chestnuts, The Walks, East Finchley N2 (CAMRA members only) - **Wed 17** (8.30) Soc. Jolly Farmers, 2 Enfield Rd, EN2 - **Tue 23** (8.30) Soc. Adam & Eve, The Ridgeway, Mill Hill NW7.
Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, taylor2007@freeuk.com.
June – Thu 6 (8.15) Mtg. Running Horse, Bridge St, Leatherhead. - **Thu 13** (7.30) Soc. Mansion House, Kennington SW11 (new Oakham Brewery pub), Red Lion next door.
July – Wed 3 (8.15) Mtg. Noble Vine, High St, Walton on Thames. - **Wed 10** (8pm) KBF wash-up mtg. Willoughby Arms, Kingston. - **Sat 13** Young Members' Social: (noon) Kings Tun (JDW); (1.15) Willoughby Arms; (2.15) Wych Elm; (3pm) Queens Head; (4pm) Boaters. - **Sat 20** Alton Classic Bus and Pub day out, visiting some GBG pubs and riding on preserved buses from the 60s and 70s. Travel by train from Surbiton. Details tba.
Website: camrasurrey.org.uk

NORTH LONDON

Social contacts: Stephen Taylor, 07531 006296, stephen.taylor500@gmail.com; John Adams, 07970 150707 jpa1260@gmail.com. Branch chairman: Catherine Tonry, 07793 547067, camra@tonry.co.uk
June – Tue 4 (8pm) Earls Brewery soc. Earl of Essex, 25 Danbury St, N1. - **Tue 11** (8pm) LDBF wash-up mtg. Old Red Lion, 73 High Holborn, WC1. - **Tue 18** Soc: (7.30) Five Points Brewery, 3 Institute Pl, E8; (9.30) Duke of Wellington, 119 Balls Pond Rd, N1. - **Tue 25** Camden Town NW1 soc: (7.30) Old Eagle, 251 Royal College St; (8.15) Prince Albert, 163 Royal College St; (9.15) Constitution, 42 St Pancras Way; (10pm) Colonel Fawcett, 1 Randolph St.
July – Tue 2 Holloway N7 Soc: (7.30) Swimmer, 13 Eburne Rd; (8.15) Tollington, 115 Hornsey Rd; (9pm) Coronet, 338-346 Holloway Rd; (10pm) George, 9 Eden Gro. - **Tue 9** Bus 210 soc: (7.30) Old Bull & Bush, North End Rd, NW3; (8.15) Spaniards, Spaniards Rd, NW3; (9pm) Angel, 37 Highgate Gate St; (9.30) Old Crown, 90 Highgate Hl, N19; (10pm) Charlotte Despard, 17-19 Archway Rd, N19. - **Tue 16** (8pm) AGM. Calthorpe Arms, 252 Grays Inn Rd, WC1. - **Tue 23** Islington N1 soc: (7.30) Myddleton Arms, 52 Canonbury Rd; (8.15) New Rose, 84-86 Essex Rd; (9.15) Hanbury, 33 Linton St; (10pm) North Pole, 188-190 New North Rd. - **Tue 30** Muswell Hill and Wood Green soc: (7.30) Maid of Muswell, 121 Alexandra Park Rd, N10; (8.15) Ranelagh, 82 Bounds Green Rd, N11; (8.45) Springfield Park, 133 Bounds Green Rd; (9.30) Goose, 203 High Rd, N22; (10pm) Spouters Corner, 180 High Rd, N22.
Website: www.camranorthlondon.org.uk

RICHMOND & HOUSLOW

Roy Hurry, 020 8570 0643(h), rh014q5742@blueyonder.co.uk
June – Thu 20 (8.30) Mtg. Old Anchor, 71 Richmond Rd, Twickenham. - **Sat 29** Beer Festival staff coach trip to Langham Brewery and nearby pubs; limited availability for non-staff but advise contact if interested.
July – Thu 25 Kew crawl: (7.45) Kew Gardens, 292 Sandycroft Rd; (8.15) Botanist, 3/5 Kew Green; (9pm) Coach & Horses, 8 Kew Green; (9.30) Greyhound, 82 Kew Green; (10pm) Rose & Crown, 79 Kew Green; (10.30) Express, 56 Kew Bridge Rd, Brentford.
Website: www.rhcamra.org.uk

Branch diaries

SOUTH EAST LONDON

Neil Pettigrew, 07751 898310 (M), contact@selcamra.org.uk

June – Mon 3 (8pm) Mtg & soc. Bear Free House, 296a Camberwell New Rd, SE5. - **Thu 13** (8pm) Pub of the Year presentation. Catford Bridge Tavern, Stn App, SE6. - **Tue 18** Bermondsey SE1 crawl: (7.20) Britannia, 44 Kipling St; (8.20) Simon the Tanner, 231 Long La; (9.30) Victoria, 68 Pages Walk; (10.15) George, 40 Tower Bridge Rd. - **Wed 26** Nunhead and Peckham SE15 crawl: (7.20) Old Nun's Head, 15 Nunhead Green; (8.20) Gowlett Arms, 62 Gowlett Rd; (9.15) Greyhound, 109 Peckham High St; (10pm) Kentish Drovers, 71-79 Peckham High St.

July – Mon 1 (8pm) Mtg & soc. Spanish Galleon, 48 Greenwich Church St, SE10. - **Thu 11** (8pm) Pub of the Year Joint Runners Up presentation. Fox on the Hill, 149 Denmark Hill, SE5. - **Sat 13** (2.30) Club of the Year presentation. Howard Club, Rochester Way, Eltham SE9. - **Thu 18** (8pm) Pub of the Year Joint Runners Up presentation. Pelton Arms, 23-25 Pelton Rd, SE10. - **Sun 28** Oxford Day Out: meet (9am) ticket office, Paddington Stn for 9.35 train. First pub (11am) Swan & Castle, Castle St, OX1. Map supplied on the day or e-mail contact. - **Tue 30** Eltham SE9 crawl: (7.30) Howard Club, 447 Rochester Way (buses 132 and 286 to St Barnabas Church, club at rear of church hall); (8.45) Banker's Draft, 80 Eltham High St; (9.30) White Hart, 2 Eltham High St; (10.15) Park Tavern, 45 Passey Pl. Website: www.selcamra.org.uk

SOUTH WEST ESSEX

Branch contact: Alan Barker contact@selcamra.org.uk; 07711 971957 (M) Evenings or Weekends only.

Bookings for Minibus Trips to Graham Platt: 020 8220 0215 (H)

June – Tue 4 (8pm) Soc. Thurrock Beer Fest, Thurrock Civic Hall, Blackshots La, Grays RM16. - **Tue 11** (8.30) London Area Pub of the Year presentation. Eva Hart, 1128 High Rd, Chadwell Heath RM6. - **Thu 13** (8pm) Soc. Braintree Beer Fest, Braintree Arts Theatre (ex-Institute), Bocking End, Braintree CM7. - **Sun 16** (noon) Soc. Gibberd Garden Beer Fest, Marsh Lane, Old Harlow CM17. - **Thu 27** (tbc) National Inventory Historic Pub Interiors presentation; Ship, 58 High St, Aveley, RM15.

July – Mon 1 (8.30) Soc. Bar/Sports Bar 19, Sevenways Parade, Gants Hill IG2. - **Sun 7** (noon), Soc. Rising Sun, Church Hill, Stanford-Le-Hope SS17. - **Tue 9** (8pm) Soc. Chelmsford Beer Fest, Admiral's Park, Rainsford Rd, CM1L. - **Sat 13** (pm) Brewery visit. Colchester Brewery, Unit 16, Wakes Hall Bus Cen, Wakes Colne CO6, by train to Chappel & Wakes Colne then 1 mile walk. - **Thu 18** (8.30) Soc. White Hart Summer Beer Fest, Swan La, Margaretting Tye CM4. - **Sat 20** (noon) Soc. Epping-Ongar Rly Real Ale Weekend, North Weald Stn. - **Tue 23** (8.30) Soc. Huntsman & Hounds, 2 Ockendon Rd, Upminster RM14. - **Sat 27** (noon) Soc. Bishops Stortford Beer Fest, Royal British Legion Club, 28 Windhill, Bishops Stortford CM23. - **Tue 30** (8.30) Soc. Kings Arms, Stifford Clays Rd, Baker St, Orsett RM16.

Website: essex-camra.org.uk/swessex

SOUTH WEST LONDON

Branch contact: Mark Bravery, 020 8540 9183 (h), 07969 807890 (m), mark.bravery@camraswl.org.uk. Cricket: Tom Brain, 07796 265 972, tbrain@haysmacintyre.com

June – Tue 4 Lunchtime soc: meet (noon) Falcon, 2 St Johns Hill (by Clapham Junction Stn), SW11. - **Wed 12** Brixton soc: (7.15) Craft Beer Co, 11-13 Brixton Stn Rd; (9pm) Crown & Anchor, 246 Brixton Rd. - **Tue 25** (7.30) Mtg. Sambrook's Brewery, Units 1 & 2, Yelverton Rd, Battersea SW11.

July – Tue 25 (7.30) Mtg. Castle (function room), 38 Tooting High

St, SW17. - **Sat 27** GBBF publicity crawl: meet (12.15) Alexandra, 33 Wimbledon Hill Rd or (2pm) Rose & Crown, 55 High St, Wimbledon Village.

Website: www.camraswl.org.uk

WATFORD & DISTRICT

Branch contact: Andrew Vaughan, 01923 230104 (H) 07854 988152 (M)

June – Thu 6 (8.30) Hammer in Hand, Ganders Ash, Leavesden; (9.30) Swan, College Rd, Abbots Langley; (10.15) Compasses, Tibbs Hill Rd, Abbots Langley. - **Tue 25** (8pm) Mtg. Sportsman, Scots Hill, Croxley Green. - **Sat 29** (noon) Rose & Crown, Woodcock Hill, Rickmansworth; (1.30) Ye Olde Greene Manne, Batchworth Heath.

July – Mon 8 (8pm) West Herts Sports Club, Park Ave, Watford and walk to Clarendon, Redhall Ln, Chandlers Cross. - **Wed 24** Watford crawl: (8.30) One Crown, High St; (9.15) Modello, The Parade; (10pm) Molloy's, The Parade. - **Mon 29** (8pm) Mtg, Estcourt Arms, St John's Rd, Watford.

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 6-9.30 pm Mon-Fri), banqueting@nlc.org.uk, fax 020 7839 4768

June – Wed 5 SW1 soc. (7.30) Greyhound, Hugh St; (9pm) Wetherspoons, Victoria Stn. (above WH Smith). - **Sat 8** (2pm) Pub of the Year winner presentation; Churchill Arms, 119 Kensington Church St, W8. - **Thu 13** Mtg. (7pm) Portobello Brewery, Unit 6, Mitre Bridge Ind. Est, Mitre Way, W10 (chge for beer). - **Sun 16** (2pm) Pub of the Year 3rd place presentation. Cleveland Arms, 28 Chilworth St, W2. - **Wed 19** W4 surveys: start (7pm) Bell & Crown, 72 Strand-on-the-Green. - **Tue 25** (7.30) Pub of the Year 2nd place presentation. Cask Pub & Kitchen, 6 Charlwood St, SW1.

July – Wed 3 Sat 6 Working socs. Ealing Beer Festival, Walpole Park W5. - **Wed 10** W4 surveys: start (7pm) Tabard, 2 Bath Rd. - **Thu 18** (7pm) Mtg. Duchess of Cambridge, 320 Goldhawk Rd, W6 (bring CAMRA card). - **Tue 23** WC2 soc: (7.30) White Swan, 14 New Row; (8.30) Round House, 1 Garrick St; (9.30) Harp, 47 Chandos Pl. - **Tue 30** W2 soc: (7.30) Kings Head, 33 Moscow Rd; (9pm) Bayswater Arms, 99 Queensway.

Website: www.westlondon-camra.org.uk

WEST MIDDLESEX

Branch contact Roy Tunstall 07909 061609, Social Secretary Jason Lansbury 07740288332, socials@westmiddx-camra.org.uk

June – Sat 1 Chiswick EBF publicity crawl: start (8pm) Tabard, 2 Bath Rd, W4. - **Fri 7** (8pm) Soc. Questors Theatre Beer Fest, 12 Mattock La, Ealing W5. - **Thu 13** Acton EBF publicity crawl: start (8.30) Red Lion & Pineapple, High St, W3. - **Mon 17** Harrow EBF publicity crawl: start (7pm) Half Moon, 1 Roxeth Hill HA2. - **Wed 26** Uxbridge EBF publicity crawl: start (8pm) Good Yarn, 132 High St, UB8.

July – Wed 3 Sat 6; Ealing Beer Festival, Walpole Park. - **Sat 13** Trip to south coast: see branch website. - **Wed 24** (8.30) Mtg. William Jolle, 53 Joel St, Northwood HA6. - **Wed 31** HA3/7 soc crawl: (8pm) Duck in the Pond, Kenton La, HA3; (9.30) Man in the Moon, 1 Buckingham Parade, HA7.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the August/September edition: Monday 15 July. Please send entries to ldnews.hedger@gmail.com (please note change of address).

THE BREWING EVENT OF THE YEAR!

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A fair deal for your local – get involved!

The consultation exercise on the Government's plans for the statutory regulation of the tied house system has begun. If implemented, it will replace the voluntary arrangement originally accepted by the Government and organised by the British Beer and Pub Association (BBPA), the trade body for the pub companies, which is generally seen to have failed – except by the BBPA. It is reported that the Chancellor of the Exchequer, George Osborne, currently the BBPA's hero, had tried to interfere but failed. That a government committed to reducing 'unnecessary bureaucracy' wants to introduce such a scheme indicates just how serious the situation has become.

As I have said in the News Round-up, the reduction in beer duty, although very welcome, will do no more than stop the rot, if that. Figures from early May show that pub closures are on the rise again, currently up to 26 from 18 a week a few months ago. One positive way of reversing this trend long-term is to help make pubs more viable. This is why CAMRA have joined a number of trade bodies, including Fair Pint, in forming the Fair Deal for Your Local campaign.



Time for Pubco Reform

Some brief explanation might help. The majority of pubs operated by pub companies or breweries fall into one of two categories. First, there are managed pubs where the pubco or brewery (I shall say owner) has complete day-to-day control over trading with standardised products and operations. The manager is a direct employee on a salary and although he or she might get a bonus if the pub does well, all profits go to the owner.

The pubs that are the subject of this campaign are those which are leased to what the trade calls tenants. They have a fixed-term lease and the business is essentially theirs. They pay rent to the owner but, being a 'tied house' they are also contractually obliged to buy their stock only from the owner and at the owner's prices, which are normally much higher – often by more than 50% – than in the free trade. This results in the large pub companies in particular taking more than is reasonable from the profits of each pub. Tenants are also responsible for the upkeep of the pub which, given the lack of investment from owners over the last thirty years, can be a significant burden. This is what is called the Tie. It makes some sense for breweries to use this system to guarantee themselves sales of their own beers, so long as it is operated fairly, but how it can be justified for pubcos who just buy in their stock is hard to see. They are now little more than property companies or, arguably, failed speculators. This system must change.

All those who care about pubs – and by implication real ale – now have a very real opportunity to save the Great British Pub and we need you to get involved. The Government is now proposing a package of measures which will include a powerful new code of practice and a watchdog body to stop abuses by owners, a new choice for licensees to opt out of restrictive tied agreements and just pay a fair market rent to their pubco, and fair rents and beer prices for tied publicans. Pub companies with fewer than 500 pubs will be exempt from these proposals but must abide by a separate voluntary code. At present the proposals only apply to England but the Government is in discussions with the devolved governments of Scotland and Wales.

At the heart of these proposals is the long accepted but largely

ignored principle that a tied licensee should not be worse off than a free of tie licensee. The Fair Deal for Your Local campaign believes that the key to this is for the new code to include an option for the tied landlords of large companies to simply pay a fair market rent to the pub owning company – the 'market rent only' (MRO) option. Simon Clarke of the Fair Pint Campaign explained, "A MRO option simply means that tied licensees will be given the chance to choose to remain in their current tied agreements, if they think they are being operated fairly, or to swap onto a rent only agreement, paying a fair market rent to the pub-owning company and allowing them to purchase products for sale in their pubs from any source." A fair deal will result in the average tied pub being £4,000 better off annually. In a survey in 2009, 67% of licensees who responded were making less than £15,000 per annum. It is not unusual for a licensee to work a 70 hour week. The minimum wage for those hours would be over £20,000.

Mike Benner, CAMRA's Chief Executive, said, "CAMRA warmly welcomes the Government plans to stop large pub companies damaging Britain's pubs by charging pub licensees high rents alongside inflated beer prices. As a consumer group we are delighted to throw our weight behind the Fair Deal for Your Local campaign."

How to get involved

Please contribute to the Government's survey – it will only take five minutes – and make your own submission to the consultation. There are ideas on what you could say on the campaign's website. You can also sign up to be a Fair Deal for Your Local Campaign Supporter to hear more about the campaign.

CAMRA members will have received an e-mail giving them links to help them with this. Non-members can use the campaign's website: www.fairdeal4yourlocal.com. For Twitter use @fairdeal4yourlocal and #fairdeal4yourlocal. Alternatively, the direct link is: www.gov.uk/government/consultations/pub-companies-and-tenants-consultation but do be careful with questions 4 and 5. The deadline for submissions is **Friday 14 June**.

There will also be a Save the Pub Group rally at Parliament on **Wednesday 5 June**, organised by Greg Mulholland MP. Unfortunately our deadlines have made this short notice but if readers can arrange to lobby their MPs, that would be really helpful.



Dawn Hopkins, from the Licensees Supporting Licensees group, with CAMRA Campaigner of the Year, Dale Ingram, in Dawn's pub, the Ketts Tavern in Norwich.

A fair deal

As you can imagine, the big pubcos are not happy. Enterprise Inns chief executive Ted Tuppen has said that in transferring some £102 million of economic benefit to tenants, the proposals could have “*damaging unintended consequences*” for the industry. As a certain Miss Rice-Davies said fifty years ago, ‘*well, he would, wouldn't he*’. I suspect that the big pubcos simply want to do away with tenancies by either converting them to more directly profitable managed pubs, sometimes at the expense of the sitting tenant, or simply selling the pub for as much money as possible, which usually means a change of use.

A final thought; let's not take too much for granted. Perhaps I am having an attack of the conspiracy theories here but the Government's abandoning of both minimum pricing of alcohol and plain packaging for cigarettes suggests that vested interests still have a lot of clout around Westminster and Whitehall. Then again, is it a coincidence that Nigel Farage is frequently pictured with a pint and a flag in hand? All the same, your contribution to the debate is crucial. It mattered in the debate over beer duty and it is the same here. Remember; the deadline is Friday, 14 June.

Tony Hedger

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Anyone who knows me will tell you that I hate being wrong. I was however more than happy to make an exception as regards my prediction for the budget in March when not only did we see the abolition of the Beer Duty Escalator but beer duty was reduced by a penny. I wasn't alone however. Even Andrew Griffiths, chairman of the All-Party Parliamentary Beer Group and MP for Burton-on-Trent admitted to being stunned at the announcement. Other measures such as suspension of the fuel duty increase scheduled for September and changes to employer's National Insurance will also help the brewing and pub trade no less than any other business. That said, increases in other costs such as energy prices and business rates are running the other way. One brewer, writing to the Daily Telegraph, pointed out that his malster had notified him of a price increase of 20% from 1 April.

of Parliament back in December. Those thousand CAMRA members represented a substantial cross-section of the electorate and that must have told. The Beer Duty petition also played its part. Anyone who contributed to either can congratulate themselves on a job well done.

Perfectly reasonably, the British Beer and Pub Association were delighted and made Chancellor Osborne very welcome at their celebration party. I do however wonder if this might have been some sort of trade-off as regards the BBPA's opposition to the regulation of the tied house system.

HAVING A WINE

Not everyone is happy, of course. The Wine and Spirit Trade Association (WSTA) criticised the reduction in beer duty in the light of the duty on wines and spirits being increased for the fifth year in a row. The Daily Mail sided with them with a headline saying 'Wine drinkers pay the price of axing beer tax'. There were some rumblings about the WSTA raising a legal objection to beer being singled out for a duty reduction but nothing came of it. The WSTA also said that the move was unfair to women who "*are much more likely to drink wine than beer*".

Include the following for context, although it may cause confusion instead. CAMRA's last annual prices survey in February showed that the average price of a pint of real ale across the country had risen in a year by 3.9% (12p) to £3.03.

According to the *Sun*, who incidentally claimed the Beer Duty 'victory' for themselves, spending in pubs increased in the fortnight after the Budget by some 4%. This was however based only on spending

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on VISA cards and although there were increases in Wales and north-east England, sales actually fell in London, south-west England, Scotland and Northern Ireland. Oh the joy of statistics.

Although beer sales in supermarkets are clearly a threat to pubs, let's not forget that their trade is declining as well. In 2002/2003 12,888 million barrels of beer and lager were sold through supermarkets and off-licences, peaking in 2007/2008 at 14,755 million. This has fallen to 13,025 million in 2012/2013 – an increase of 1% over ten years but a fall of 12% over five years. One significant factor is the growth in the popularity of cider during this period but unfortunately I don't have figures for that.

KEEPING THE PUBS OPEN

So where now? Ours was a great achievement but in reality, all that has happened is that at best we have stopped the situation getting worse. It's time to get people back into our pubs.

On that subject, one of CAMRA's current key campaigns is to 'Raise the profile of pub-going and increase the number of people using pubs regularly'. CAMRA is now rolling out a 'national pub-going promotion' every three months, starting with April's Community Pubs Month and following that in July with 'Pubs & Charity', working with PubAid. Some 6,000 pubs are expected to take part and over twenty MPs have pledged their support, including, of course, Greg Mulholland who commented, "I look forward to getting down to my local during Community Pubs Month and showing support for local pubs and I'd encourage all my colleagues in Westminster to do the same."

MINIMUM PRICING

I mentioned last issue that it seemed likely that the Government would abandon its policy on minimum pricing per alcohol unit. In his address to the CAMRA AGM, Pubs Minister Brandon Lewis said that the Government's response to the consultation on that issue had yet to be announced but he didn't try to dispel the rumours and, crucially, it was missing from the Gracious Speech, to give it its correct name, so that would appear to be it. Given the reduction in Beer Duty, it is odd that the Government did not press ahead with minimum unit pricing for the additional VAT revenue alone and that they have ignored pressure from

both the health lobby and the big pub chains. No doubt they have their reasons. Shadow pubs minister Toby Perkins told a Society of Independent Brewers (SIBA) meeting that the opposition still support minimum pricing.

I may be reading too much into this but perhaps it is a tacit admission that beer is the less harmful beverage and that the issue of alcohol abuse needs to be tackled differently – possibly the type of voluntary agreement pioneered in Ipswich. There is more on this point in both Geoff Strawbridge's excellent editorial and my item on the Tie later in this issue.

I have said before that what happens in Scotland may be key to this issue. The Scottish whisky producers' trade body sought judicial review over the Scottish Government's minimum pricing proposals but this was refused by the Court of Session on the grounds that the Government has the right to legislate on health matters. The producers, aided by an organisation that I had not heard of previously, Spirits Europe, are appealing to the European Court of Justice. The case will however not be completed until 2015 and if the Scottish Government win, minimum pricing would not come into effect in Scotland until 2016 at the earliest.

VAT REDUCTION

It's a good job that I don't include racing tips in this column because it looks like I was also wrong as regards VAT – possibly. My thought that a VAT reduction for the 'hospitality trade' was a strong possibility has been dented both by Pubs Minister Brandon Lewis and Andrew Griffiths, the chairman of the All-Party Parliamentary Beer Group. Mr Griffiths derided VAT-cut campaigners as being "deluded" and embarking on an "exercise in fantasy politics" and when Mr Lewis was asked at the CAMRA AGM whether there was any possibility of reducing VAT on food and drink served in pubs, the answer was a simple 'no'.

Mr Lewis did then offer an explanation as to why not and, while I am no VAT expert, I was not particularly convinced by his argument that any reduction would have to be on tourism in general rather than just on food and drink and why we could not be compared to other countries that have done exactly that. The crucial difference is that VAT is not levied on food sold in supermarkets and they are allowed to

aggregate out their prices between food and alcohol. The campaign has support from not just the pub trade but hotels and tourism bodies as well. It isn't dead yet.

BREWERY NEWS

Given the ever-increasing number of breweries in Greater London we have decided to give their news its own feature, which you will find later in this edition. I will still however use this column to report news from other breweries that readers might be interested in or be curious about.

Martin Kemp, one of the founders of the Pitfield Brewery – in a lot of ways the forerunner of the many breweries we now have in London – has rented the brewery and licensed the brands to Andy Skene, formerly the brewer there. Andy will continue to brew Pitfield and Hewitt's beers and aims to raise their profile with increased sales promotion. Thanks to the Hertfordshire Branches' magazine 'Pints of View' for this news.

The Buntingford Brewery has changed hands and names. It is now trading as Royston Fine Ales.

Another new brewery on the outskirts of London is the Brightwater Brewery in Claygate, Surrey. Owner and brewer Alex Coomes, originally a pharmacologist and zoologist, began operations in March at the eco-friendly brewery which has a five-barrel brewing run and two conical fermenters. There are two beers at present, Daisy Gold (4% ABV), a pale fruity bitter and Little Nipper, a dark bitter (3.1% ABV), said to be similar in style to the old AK or KK style beers. It is named after Mr Coomes' Jack Russell terrier who in turn is named after the HMV logo and keeps him company during his long hours of brewing. The beers can often be found at the Willoughby Arms in Kingston, CAMRA Kingston & Leatherhead Branch's Pub of the Year.



Brightwater brewer Alex Coomes

Small brewery legend David Bruce has invested in the West Berkshire Brewery, set up by Dave and Helen Maggs in 1995. Although the brewery is looking to raise £5 million through the Enterprise Investment Scheme (EIS), it is understood that Mr Bruce's investment is separate from that because he is still involved with his City Pub Company which is also raising funds through the EIS. Mr Bruce will become chairman of the West Berkshire Brewery.

The Wells & Young's Brewery Company have linked up with American brewery Dogfish Head to produce an IPA called DNA New World. The beer, which will initially be available exclusively in Charles Wells, Young's and Geronimo pubs, is made by taking a reduction of Dogfish Head's existing 60 Minute IPA and putting it through W&YBC's own brewing process. A spokesman said, "As a result we've produced a beer that is unique, diverse and a bit special."

Harvey's of Lewes have reported a fall in pre-tax profits of 8% to £2.2 million for 2012 although dividends will be maintained thanks to strong cash balances. Joint managing director Hamish Elder told the

Morning Advertiser that trading conditions had been difficult and that the 'single biggest problem' was progressive beer duty and its encouragement of competition from microbreweries. Some of their country pubs might be sold but, interestingly, Mr Elder said that it was pubs with a reliance on food sales that they might dispose of.

A brewery new to London – and to me – is Cornish Crown from Penzance. My Streatham correspondent, Mike Flynn, found their Causeway (4.1% ABV) and SPA (4.8%) in the Waterfront Bar & Restaurant in Streatham High Road. The beers are brewed with 'Cornish spring water from the brewery's dedicated borehole' and Mike found them 'soft' in the mouth and very drinkable.

If someone said to me that a brewery was running something called Project Sussex, I would assume that it was to do with hops. It turns out that it is a tax scheme devised for Greene King by accountants Ernst & Young. HM Revenue & Customs have accused GK of artificially gaining tax relief through setting up transactions between companies in the same group and have blocked it. GK's chief executive, Rooney

Anand, very robustly defended the scheme, telling the *Guardian* that it was 'insulting' to accuse GK of being 'corporate tax dodgers'. They are appealing against the tax tribunal's decision accordingly. In fairness, if you pay a firm like Ernst & Young for advice, why not rely on it? This may say more about our tax system than it does about GK.

PROBLEMS CONTINUE AT PUNCH

Trading at Punch Taverns is improving. In the 12 weeks to 2 March the decline in like-for-like sales slowed by 1.7% whilst their disposals programme is ahead of schedule, with 164 pubs sold raising £55 million in the second half of 2012. All is not well however. Punch has two tranches of debt: 'Punch A' at £1.6 billion and 'Punch B' at £900 million. Crudely, this values their 4,400 pubs at £568,000 each.

In April bondholders, led by the Association of British Insurers, rejected Punch's debt restructuring proposals because they felt that it favoured some American hedge funds. Chairman Stephen Billingham warned that if no restructuring deal could be completed by the end of June, Punch might have to 'withdraw financial

Beer Festival

Thurs 13th-Sat 15th June
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support' to at least one of the tranches. I presume that this means that they would default on payments. He added that "There are no alternative propositions on the table." The debts are costing £128.3 million per annum to service but last year Punch made only (only!) £30.2 million profit.

Punch have denied that they are considering some sort of pre-pack administration because it would be in nobody's interests. No-one would argue with that. It would be, if I can use the expression, a 'nuclear option' of North Korean proportions in that it might be possible but the consequences could be so much worse than they imagine. Whatever you think of Punch, this certainly isn't something that would help the pub trade or us pub-goers.

MORE NEWS FROM THE PUBCOS

One trading condition that the Chancellor cannot help with is the weather. Spirit Pub Company, who split off from Punch two years ago with 800 managed and 500 leased pubs, experienced a fall in like-for-like sales of 4.1% in March yet looked to be making up the gap and more in April. Overall sales are steady but they still have a debt of £740 million to manage.

As we go to press I have seen a report indicating that Enterprise Inns have had a poor half-year to 31 March with like-for-like sales down by 4.2%.

Having closed their delightful brewery in Henley-on-Thames some years ago to become a pub company, Brakspears are making a limited return to brewing with the installation of a four-barrel micro-plant at the Bull in Henley called the Bell Street Brewery. The aim is to recreate Brakspear's Special (4.3% ABV). Brewing can however only be carried out under licence from Marstons because they own the rights to Brakspears beers.

The Handmade Pubs group have acquired their first pub south of the River. They have taken over the former Bloated Mallard near Teddington railway station. It is currently being refurbished and should open in June as the Railway. It will feature a dining room and two private dining rooms which suggests that the emphasis will be on food. You can find details of their other four pubs on their website: www.handmadepubs.com.

The New Pub Company has rebranded its 'Tup' outlets in a move to a more food-

oriented business. The Colliers Tup, for example, has been renamed the Charles Holden, after the architect of the distinctive underground stations of the southern end of the Northern Line. The food on offer will be sourced as locally as possible, including produce grown in the pub's garden.

Renaissance Pubs, operators of six pubs in south-west London, have celebrated their tenth anniversary with a special beer from Sambrook's called London Ten Ale, brewed appropriately with renaissance hops, a variety recently discovered in Kent. They have also had their own 'Ten' gin and wine produced.

In an end to one of London's more glamorous pub stories, Guy Ritchie has sold the Punch Bowl in Mayfair to Cirrus Inns. His ex-wife will have to find somewhere else for her pint of Taylor's Landlord.

Antic Limited, whose demise and rescue was reported in the last edition, owed £2.6 million, including £1.7 million to HM Revenue & Customs dating back to 2008. The remainder was largely rent arrears. According to the *Morning Advertiser*, originally a Company Voluntary Arrangement (CVA) was planned with the parent company putting in £400,000 of 'third party' funds but the landlords did not support it.

The Butcher & Barrel chain has gone into administration. The administrators will continue to operate the company's three leasehold pubs – the George Shillibeer in Islington, the Ravensbury in Mitcham and the King's Arms in Epsom – whilst a buyer or buyers are sought.

WETHERSPOONS NEWS

Despite the good Christmas reported last issue, profits fell by 2.7% in the half-year ended January 27, although takings rose by 10%. This is largely down to absorbing costs although there were some post-budget price adjustments. Tim Martin commented, "If we could triple sales and our margins went down to less than 5%, I'd be happy." He also, as ever, complained about the amount of tax that the company pays but, in fairness, in that same period they paid out £273.5 million.

In a characteristically ground-breaking move, JD Wetherspoon are reported to have put in a bid to open a pub with a 24-hour licence at the Extra services on the M40 near Beaconsfield. Despite the sale of alcohol being illegal at motorway services, they believe that they have a good case.

According to the *Morning Advertiser*, Tim Martin got the inspiration whilst listening to Kraftwerk's album *Autobahn*.

JDW are to introduce a scheme called 'My Pub Feedback' by which customers can complete an on-line form using a login code printed on their receipt. There is an incentive of a free hot drink for every £5 that they spend.

Multi-national SAB Miller, producers of Italian lager Peroni, are, it appears, very sensitive as regards the placement of their product. They will not allow it to be sold in certain areas – Skegness for example – or by certain retailers, including JD Wetherspoon. Writing in *CityAM*, chairman Tim Martin bristled at being judged 'insufficiently up-market' but curiously, he pointed out that his chain had a higher percentage of pubs in CAMRA's Good Beer Guide than any other company. Why worry about Peroni then?

HOP TO IT

Meantime Brewery are gathering hops growing in unusual places such as Battersea Power Station and St James's Park for use to make a beer called True Brew of London. According to the *Morning Advertiser* they are even installing scarecrows in the likeness of the Mayor of London, Boris Johnson, to protect their sources. It is planned to make the beer available only in keg form.

Single hop variety beers are quite common now but what about single farm? Hop Back Brewery's Redsell's EKG takes its name from Tony Redsell, the farmer who supplies their East Kent Goldings.

Cascade hops, the first to be used in the new generation of 'grapefruit' style golden ales, are now being grown in East Yorkshire. They were an American-grown version of English Fuggles anyway.

GETTING HAMMERED

Local publicans around Upton Park are concerned that West Ham's proposed move to the Olympic Stadium in 2016 could be a serious threat to local pubs who will miss out on vital match day trade. One licensee explained that when there is no football, he takes £4,000 per month; during the season this can rise as high as £15,000 and his winter profits carry him through the summer. The area has lost six pubs already over the last five years.

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REAL ALE ON THE RAILS

Knowing that many real ale drinkers also have an affinity to trains, I thought that this was worth a mention. The Epping Ongar line, once the furthest north-west part of the London Underground system, is now operated as a preserved railway by the Epping Ongar Railway company (EOR), which like CAMRA relies mostly on volunteers. The company is having a real ale festival on the weekend of 20 and 21st July which will feature around 15 cask ales from East London and West Essex brewers as well as selected local ciders.

The event will be open from 11 AM on the Saturday and from mid-day on the Sunday. Regular connecting bus services will operate throughout the day and evening between Epping Underground station and North Weald to allow easy journeys to and from the London area. A discount on EOR travel tickets will be available for CAMRA members.

For further details please see eorailway.co.uk/events/special-events/

FAREWELL TO NOSHER

Iwish to mark the passing at the age of 84 of one of the great characters from the

south west London pub trade. George Frederick Bernard Powell, better known as Noshier, had an interesting career as a heavyweight boxer, Soho bouncer, film stuntman and actor and 'minder' to the rich and famous before taking on the former Young's pub, the Prince of Wales, near to Wimbledon dog track. I recommend the obituary of him in the Daily Telegraph of 27 April and hopefully in due course someone will properly write up the life and times of this amazing man. The nickname, incidentally, came from his prodigious appetite as a child. I suspect that if the management of a certain supermarket chain had had to go 'round the back' to discuss turning his beloved pub into a convenience store face-to-face with him, the Prince of Wales would still be a pub.

...AND FINALLY

Two comments on the 1p reduction in duty: several pubs put a jar of pennies on the counter and invited customers to take one if they really needed it while the Eagle Ale House (see elsewhere in this issue) put a sign outside saying 'Budget Special – buy 350 pints, get one free...'

I missed one point from my coverage of

Battersea Beer Festival in the last issue. The organ – clearly seen in the cover photograph – is now under restoration. It will take a lot of time and money but it is actually happening. Once it is up and running we might change our policy about music at the event. Eat your heart out, Woking!

An interesting message found on Facebook: *"All Antic pubs will be closing either early or all day on Monday 18th due to it being our...***Cough*** Staff Christmas Party! And well deserved it is too!!!"* This was dated 12 March; had they left it to the New Year or were they getting in early for 2013?

In Norwich I picked up a flyer for the 'Norwich City of Beer' event that I mentioned in the last issue. Much to my surprise, I was quoted on the back as having said *"A beer-lover's paradise."* I'm sure that it was just for space reasons that they left out the preceding *"what many regard to be"*.

Tony Hedger

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Pub campaigning news

As from this edition, so as to reflect its importance, I thought that readers might find it easier to have all of our pub campaigning news in one place. So here goes.

Brandon Lewis, the MP for Great Yarmouth, is the Minister in the Department of Communities and Local Government whose portfolio, amongst many other duties, includes community pubs. Mr Lewis was a guest speaker at the CAMRA Members' Weekend in Norwich and was very encouraging, highlighting the value of the Great British pub and in particular commending the successful campaign to save the Ivy House in Nunhead – although he called it East Dulwich.

Sadly, when it came to practical detail, he was not so supportive. At present 'permitted development rights' allow the conversion of a pub to an office or shop without a planning application which would give the opportunity for local consultation. Mr Lewis could provide no assurance that these rights would not continue to be allowed to override any policies that local councils might introduce to protect pubs or prevent their speculative demolition. He said that the use of 'Article 4 Directions' by councils was 'under review', but did not acknowledge that few councils would use them in practice because they carry the risk of legal action for compensation on the part of thwarted developers.

His boss, Secretary of State Eric Pickles, also fails to appreciate the effectiveness of that deterrent. At a reception held by the All-Party Parliamentary Save The Pub Group (I do wish that they would find a shorter name) he said, *"To CAMRA, you have my support. You have my desire to see British pubs go from strength to strength."* He then went on to say, *"I understand that you want to see changes in the law in planning. Let me make clear, this is a big changer."*

Local authorities already have a power through a thing called Article 4 to be able to be sure that the change of use from pub to supermarket or to doctor's surgery or to solicitors can be stopped".

Mr Lewis was specifically asked in Norwich if he supported the creation of a separate 'Use Class' for pubs so that planning permission would be needed to turn them into supermarkets, betting shops or similar. He gave the somewhat clichéd politician's reply that there were no plans at the moment but everything was always under review, to which John Cryne, who has stood down from the role of CAMRA's London Regional Director in order to campaign as Pubs Preservation Officer for North London Branch, replied, *"OK, so there's not a clear answer then, thank you"*.

As regards the Ivy House, I am pleased to say however that it is indeed 'all systems go' and the Grade II-listed pub is looking to recruit both a manager and a chef. Tessa Blunden, one of the leading campaigners and who is now helping to run the pub as a co-operative, said that the manager would need to be very experienced, share the campaign's ethos of running a community pub and have a good knowledge and a passion for real ale. Ms Blunden added that the recruitment of a chef did not mean that the Ivy House would become a gastropub. It will serve well priced, good food. It should re-open in the late summer – whatever one of those is.

Assets of Community Value

The number of pubs being made ACVs under the Localism Act is growing fast. At the end of March we had the excellent news that, despite saying that they would never list pubs, Wandsworth Council crucially awarded ACV status to the Castle in Battersea, the first in

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the borough. It did the campaign no harm that it was supported by local MP Jane Ellison and Greg Mulholland MP, Chair of the APPSTPG (see above – I'm not typing it again), also wrote to the council to support the application. Some 900 people signed the petition supporting the listing. The Castle Supporters' committee now have to consider their options. The pub has been closed since New Year's Eve and while the Campaign's objective all along has been the retention of the pub as a pub, Languard Investments now want £2.25 million for it, as reported in *Capital Pubcheck*.

ACVs are not just happening in London. For example, the Retreat in Reading now has ACV status. We do however need to appreciate that so long as an ACV listing does not restrict the 'generally permitted development rights' as mentioned above, we still have a way to go. For example, the George IV on Brixton Hill now has ACV listing but Tesco's have the lease so nothing stops them from going ahead with converting it to an 'Express' outlet.

Another anomaly is that the protection offered by an ACV does not apply if the property is being sold by the administrators of a failed company. Given the frequency of 'pre-pack' administrations these days, this could disqualify many pubs from protection.

Greater London Authority

Mayor of London, Boris Johnson, has been having meetings with a number of London councils, including Brent and Hackney, to find out about their planning arrangements for pubs. This arises from the GLA meeting reported in the last edition. One possibility is a local authority equivalent to the All Party Parliamentary Save the Pub Group, with members from all parties working on the single issue of pubs. Given that local authorities are responsible for planning – initially anyway – this could put councillors in a difficult position.

Although they do not (yet) have any councillors in London, UKIP substantially increased their representation across the country in the recent elections. It is possible that their members will take places on planning committees, especially in the councils with no overall control. I tried to check out their manifesto on-line but my search was returned 'not found'. I do recall hearing however that they are generally in favour of pubs and want to re-introduce smoking in some limited form.

Cambridge confusion

This might be food for thought for Mayor Johnson. Cambridge City Council have introduced a planning policy that only allows 'change of use' permission to be granted for a pub if it has been on the market for a year, was free of tie and had no restrictive covenants imposed. Curiously, despite rejecting an appeal against the policy in a case where the owners wanted to turn a pub into housing, the planning inspector questioned the validity of the policy, saying that it was outside of the formal development plan process. A Planning Inspectorate spokesman commented, *"It is established practice that policies increase in weight as they go through statutory processes and, as such, this policy would not carry the same weight as a formally adopted plan."* Cambridge will however almost certainly give it full policy status in the summer. This once again illustrates what a curious business our planning rules are.

The British Beer and Pub Association joined in by taking the Council to Judicial Review in the High Court over the policy but this was also refused. A BBPA spokesman expressed their

disappointment, saying, *"We will continue to voice our concerns, as we believe that overly restrictive policies can be damaging to the trade."* So which trade is that then? Selling beer to customers or selling pubs to supermarket chains? This confirms my suspicion that the BBPA is simply the trade body for the big pub companies and speaks only for their vested interests.

What is a pub then?

One of the problems that campaigners have often encountered with the planning system is, as much as it might seem to be obvious, the need to define a pub. CAMRA has now adopted a definition which is largely based on the one that we have used for some time in London, devised principally by Roger Warhurst who compiles *Capital Pubcheck*. The aim is to identify the essential features that differentiate a 'pub' from other on-trade licensed premises where alcohol is sold. The definition is as follows:

'The licensed premises must be open to and welcome the general public without requiring membership or residency; allow free entry (1), serve at least one draught beer (2), allow drinking without requiring food to be consumed, have at least one indoor area not laid out for meals, and permit drinks to be purchased in person at a bar (3), without relying on table service.' The notes are: (1) Except when entertainment is provided on limited occasions; (2) Includes cask or keg beer; (3) Includes also a hatch or specific service point

There are further comprehensive notes on the interpretation of this definition but I don't have space for them here. If you are interested in learning more, contact the pub preservation officer of your local CAMRA branch.

Crocker's Folly

Further to last edition's report, Westminster City Council have told Jane Jephcote, the chair of CAMRA's London Pubs Group, that they are aware that some internal works that were not included in the plans have been carried out but describe them as 'uncontentious'. Happily, they confirm that they have an extensive photographic record of the interior and are keeping a watching brief on the project, bearing in mind its Grade II* listed status.

The Fellowship Inn, Bellingham

This vast 'Brewers' Tudor' pub has been listed at Grade II. It dates from 1923-4 and was built by the former London County Council to serve a new housing estate and, as a result, the pub is owned by Phoenix Community Housing who now manage the estate. They are believed to be sympathetic to retaining the pub and, hopefully, will restore its facilities for community use. A full description with photograph can be found on page 83 of Geoff Brandwood's splendid new book, *Britain's Best Real Heritage Pubs*.

The Marquis of Lansdowne

Good news – after a fashion... Hackney Council have refused the Geffrye Museum permission to demolish the pub. This was however only because they objected to the building intended to replace it. The architect, David Chipperfield, was reported as responding, *"I am aware that there is a prejudice against concrete."* Sadly, the council have never indicated that they wish to save the pub for its own sake. It may only be a question of time before the museum comes up with a plan that the council likes but there remains the hope that the museum will just give up, possibly on

cost grounds, and sell it to someone who will reopen it. It cannot be demolished in the meantime.

The Phene, Chelsea

I said in the last edition that I hoped that the deadlock could be broken and it looks as if it has. The owner who wanted to turn the pub into a large private house has sold up. The buyers are David Bruce and Clive Watson's City Pub Company. The price is rumoured to be around £4 million. It is their first venture into London and, given their track record, I believe this to be good news.

The Queensbury, Willesden

The aforementioned John Cryne reports that in April, he met with his local MP, Sarah Teather, on the terrace at Westminster (see picture) and one of the topics discussed was the campaign to prevent the Queensbury, Willesden Green, NW2 from being converted into flats. Fairview Homes, owners of the building, have submitted plans to build some 55 flats on the site. The local Save The Queensbury Action Group have written the following open letter to Fairview:

"Dear Fairview Homes,

When is enough enough? When 3000 people petition your plans, is that enough for you to think you may have underestimated local feeling? When the Leader of Brent council waxes lyrical about the services The Queensbury offers is that enough to realise you didn't appreciate what you bought a year ago – i.e. not just a pub? When the area's biggest resident association surveys its members, meets to hear your changes in

response to criticism, but still objects formally to Brent council – isn't that enough to realise you do not have any community support? When The Wanted, DJ Sara Cox, the local MP, the local GLA member, local Councillors and the former Mayor of London all oppose your plans do you not think you may struggle to get these accepted? When 450 thoughtful, eloquent objections are lodged on Brent's planning site isn't that enough to appreciate The Queensbury is a valued amenity?

When other pubs in London and England have been saved by recent changes to legislation didn't your experts suggest The Queensbury would not be so straightforward? When you decided not to consult pub users or Busy Rascals on your plans last summer did you really not know they existed? Or were you reluctant to hear their views? When you fuel rumours about the viability of a pub on the site, but when challenged (and the pub clarifies it is thriving) you cannot offer any information to substantiate your claims, isn't that enough to appreciate the community is not stupid?

When you claim community support for your scheme (based on 22 comments at your consultation) but when challenged you hide behind "Data Protection Legislation" as a reason to not publish these comments, isn't that just a bit weird?

When you lodge a plan with Brent Council but stall a decision for 6 months because you know it will be refused, isn't that enough to go back to the drawing board and devise a scheme that keeps the pub but perhaps makes you less profit? When you attempt to pacify the locals by offering a broom cupboard as a replacement community space did you really think this



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would be accepted as a substitute for the potential loss of The Queensbury? And did you seriously think that your lack of profit would be accepted by locals as a reason to demolish the pub?

When is enough negative media coverage, which continually damages your company's reputation, enough to work with the community rather than against it? Fairview Homes: tell us, when is enough enough?"



John Cryne with local MP Sarah Teather

The Victoria

Here is another case that raises the question as to what we are entitled to expect from private individuals who own a pub. Christopher and Allyson Barnes have run the Victoria in Mornington Crescent for 14 years but they say that they cannot make it pay and are losing more than £50,000 a year. With heavy hearts, they say, they want to develop the pub for residential use, which Mr Barnes called a last ditch move, having gone through all their savings and 'maxed out' their borrowing from the bank.

One local resident who has objected to the plan said, "Removing pubs like the Victoria and turning them into more houses means the distinct nature of this neighbourhood is at risk of being lost and it turning into an anonymous area where there is nowhere to go that isn't overflowing with the millions of tourists and late-night drinkers." A local councillor added that The Victoria is special, hidden away on the backstreets by the railway, much loved by residents and workers alike, and a great community facility. It's the watering hole of choice for locals. Camden's historic back-street pubs are an endangered species." CAMRA also objected; John Cryne – him again – pointing out, "One by one, pubs in this part of Camden have either closed or have shifted over to being more food-led operations. Does Camden really need more flats or does it need a vital community facility such as the Victoria?"

Mr Barnes, who said that he had hoped to run the pub until he retired, responded, "Some people want to have a pet local pub they use two or three times a year. Unfortunately we don't get a government grant as a heritage site. There are reasons why pubs are closing. It is not a result of inept management – we have nearly 50 years' experience. Costs have rocketed whilst trade is down. Perhaps objectors would like to take it on, work themselves to the bone, put up with the barrage of complaints if they ever do have a busy night and work a second job. We have loved this pub and it

is galling now to be told by people who have barely used it that it is an indispensable part of the community."


I suspect that this is an illustration of the problem outlined in Dale Ingram's speech to the GLA as reported in the last issue. The pub is worth substantially more if redeveloped for housing than it would be if it was sold on as a 'going concern' pub. An individual's right to realise an asset or a community's right to retain one? It isn't easy.

Just to the north, the battle to save the Good Intent at Archway from a similar fate has been lost. Islington Council had refused permission but the inspector accepted the view of the owners that the pub was a loss-making business where efforts to turn it around had failed. He also took the view that there were enough other pubs nearby so the community would not be without alternatives. Ironically, he disregarded evidence that these alternative pubs had also been considered to be failing until new operators turned them into successful businesses.

Tony Hedger and Geoff Strawbridge

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CAMRA campaigner of the year

We are delighted to report that one of CAMRA London Region's most prominent activists, Dale Ingram, was named as CAMRA's Campaigner of The Year at its recent AGM. Dale is the Pub Protection Officer for the South West London branch and advises CAMRA branches across London on heritage conservation and planning matters.

Presenting the award, CAMRA's National Chairman, Colin Valentine, said, *"In two years or so in this post Dale has campaigned both directly and in leading and supporting local groups involved in saving pubs. Her strategic and practical involvement has raised the profile of pub preservation and related planning issues among politicians and members of the public, and enhanced CAMRA's reputation in the process."*

Dale has been involved in many campaigns across London. Currently she is leading in identifying pubs as Assets of Community Value for proposed inclusion in the registers of the three borough councils in the South West London area. Already despite the London Borough of Wandsworth's original stated refusal to add pubs to any ACV Register in the borough, they have conceded by listing the Castle. The campaign to save the Castle at Battersea is close to Dale's heart. Although planning permission had been refused twice but was agreed on the third attempt, the fight continues, Dale having enlisted the support of the local MP, Jane Ellison, and councillors from an early stage.

Paul Ainsworth, CAMRA's Local Planning Policy Adviser commented as follows:- *"I support this Award very strongly. Dale has been tireless in her pub protection activities not just locally and in London but on a national level too. She has contributed hugely*



Dale with CAMRA National Chairman Colin Valentine and South West London branch colleagues Martin Butler and Geoff Strawbridge

to the work of both Planning Advisory Group and Pub Heritage Group. She has drawn attention to campaigns for saving pubs all over the country and, more importantly, offered practical advice and guidance to those leading such campaigns. Her detailed knowledge of planning law and practice has proved immensely valuable to our efforts to effect changes which would afford further protection to pubs. I can't think of a more deserving recipient of this award."

Dale herself likens her story to that of Erin Brockovich, the environmental campaigner who knew nothing about the law but learned a whole new set of skills so that she could fight for justice. Dale feels that, in a similar way, she wants to bring justice to pubs. She also paid tribute to her husband, Mike, for his encouragement and giving her the time and space for her campaigning.



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London Brewers' Alliance

The LBA's latest event, held at London Fields Brewery on the weekend of 4/5 May, proved very popular. Although there were problems, it was good to see the enthusiasm that many people – mostly young – were showing in London's new breweries and that it was possible to get over thirty local brewers together on one site.

LBA's next event will be held in early July at Le Gothique in Wandsworth – see their advertisement on page 7. This venue is spacious and has a good track record for its own beer festivals. Licensee Mark Justin has invited all LBA members to participate and he hopes to have at least 120 beers from over forty breweries. No doubt he will have a beer list available on his website nearer the day – www.legothique.co.uk

No lack of bottle

In a move that shows that local breweries have more to gain by cooperation than rivalry, Sambrook's, Ramsgate and Westerham breweries have set up a joint bottling plant. Some 'specials' will be produced apart from the usual ranges and should be available from the autumn.

One of the beers to be bottled will be Sambrook's Wandle in 330 ml size. It is understood that it will be bottle- conditioned. Ironically, Sambrook's have signed a deal with Tesco for the beer to be sold in some 300 of their 'Metro' stores. This will inevitably include some that were once pubs. It's an ill wind, as they say.

Black Eagle (Truman's)

The dream of James Morgan and his colleagues of bringing the Truman's name back to London has moved closer to reality thanks to significant investment from the CAMRA Members' Investment

Club (CMIC). This is one of CMIC's first ventures into funding a new project rather than holding shares in existing breweries. Neil Kellett, founder of CMIC, said, *"This is potentially one of the most exciting investments that the Club has made for many years. With the inexorable concentration in the industry over the twenty four*

years of the Club's existence, the number of publicly-quoted companies in which the Club can invest has reduced massively." Mr Morgan, the Managing Director of Black Eagle Brewery Ltd, added, *"Receiving the support of a club that counts several thousand ale enthusiasts as members is a fantastic start for the new Truman's brewery."*

The new brewery is a forty barrel plant being built in Hackney Wick. There are still many distinctive original Truman's pubs around so the brand name is still alive in London. Let's hope that the beers will get into some of these. In the meantime, the beers are being contract-brewed by Everards in Leicester and are currently stocked by some 120 pubs.

I should explain that CMIC is an entirely separate entity from CAMRA itself although membership is restricted to current CAMRA members – myself included, I should add. CMIC members contribute their own funds to invest in brewers and retailers of real ale. The Club's funds, currently valued in excess of £13 million, are managed by a small volunteer committee.

Brockley

Another new arrival, for once south of the river, is the Brockley Brewing Company in SE4. Set up by local residents using a 5 barrel plant in a former builder's yard, they had a launch in March at the Talbot near the brewery. Their Brockley Gold (3.8% ABV) and Brockley Pale (4.1% ABV) beers went down well. The beers are now available from a number of pubs in the area. A friend particularly recommended the Lord Northbrook near Lee station.

Clarence & Fredericks

Just in time for the Gracious (Queen's) Speech, C&F recently had their Golden Ale on sale in the Strangers' Bar in Parliament. The contact was made for them by Croydon North MP Steve Reed. Victoria Barlow, who owns the brewery with Duncan Woodhead – and of course, not forgetting young Frederick – said, *"I work in politics in my day job so we thought it would be quite amusing to have our worlds collide a little bit. It is just amazing and we are really chuffed. It is absolutely fantastic as we are getting our beer showcased to a new audience and to different people who care about real ale. In south London there is a movement now to get more breweries set up which is great as people want to buy real ale and that can only be good news for us."* They hope to increase production from 80 casks a week to 120 in the near future.

Fuller's

Simon Emeny has been appointed chief executive of Fuller's. He will take over from Michael Turner in July and will be the first chief executive not to come from either the Fuller or Turner families in the firm's 168 year history. Michael Turner, who became chief executive in 2002 and then executive chairman in 2007, will continue as non-executive chairman. Speaking to the times, Mr Emeny said, *"To be the first non-family chief executive is a heck of an honour. But I've lived and breathed the culture of the company for 16 years and I'm not seen as an outsider."* He added that the growth in both their managed and tenanted pub operations will continue.

On the beer front, from June Fuller's will be importing draught Chimay Gold (4.8% ABV) following the creation of a partnership with the famous Trappist brewery from the Abbey of Notre-Dame de Scourmont. The beer has not been available in the UK until now. Edwin Dedoncker, Managing Director of Chimay, says, *"We have clearly kept draught Chimay Gold to ourselves for too long. We are extremely excited to be releasing this Trappist beer and making it available beyond the confines of the Abbey walls. We are very happy to have agreed this partnership deal with Fuller's and we know our precious beer will be in very good hands."*

A new style of beer bottle has been adopted. The new, more cylindrical bottles are 25% lighter and are designed to be more prominent when displayed on shelves.

Fuller's also announced that they need to carry out kitchen works on the very traditional Holly Bush in Hampstead. At the same time they will also undertake some general improvement works but their area manager stated that they were not turning the pub into a restaurant and that the company was committed to *"keeping the feel and character of the pub."*

CAMRA's West London Branch have asked me to thank Fuller's for very kindly hosting their 40th Annual General Meeting in May. Among those present was Gerry O'Brien, landlord for the last 29 years of the Churchill Arms in Kensington which is the branch's



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London brewery news

Pub of the Year and, of course, a Fuller's house. Gerry told the meeting that he had been pleased and proud to be even nominated but to win the award itself really means so much to both him and his staff.

Hackney

Following works to their fermenter room at the end of March, Hackney Brewery have been able to increase output from 20 to 30 barrels a week, allowing for six brews a week. They are hoping to employ new staff in the next few months. The expansion should see the introduction of seasonal beers and a more regular supply of bottled products.

Meantime

Meantime have appointed Gary Whitley as non-executive chairman. Mr Whitley is the former managing director of Miller Brands, having spent 27 years in all with SABMiller. He joins two other former SABM colleagues who have been recruited by Meantime in the past year.

Sambrook's

With the business now on a firm footing, the four mainstay beers: Wandle, Junction, Powerhouse Porter and Pumphouse Pale will all become available regularly all year round. They will be complemented by four seasonal ales: Lavender Hill in spring, a highly hopped Oregon-style IPA for the summer, a ruby-red ale for the autumn and a winter ale, still under development.

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Roy Tunstall



Having fun at Ealing Beer Festival

Eighth Bexley Beer Festival

A new venue always brings new problems of logistics; where to put things, will that work or fit in, but it all came together - eventually. This year's venue was the Old Dartfordians Sports Club in Bourne Road, Bexley and we would like to thank the club, especially Clive Burke, the Steward, for all their help in enabling this year's event to take place.

Although we had more beer we also had a record attendance and unfortunately by 6.15 pm it had all been drunk; our apologies to anyone who turned up and found us drunk dry. You could at least have a drink at the bar of our Club of the Year. Sorry about the unplanned power cut and indeed the snow on Thursday evening but well done to all the customers for using their mobiles to illuminate the bar!

The Beer of the festival, as voted for by the customers, was a tie between Caveman Citra and Kent Brewery Enigma. The first cask to run dry was Pictish Blue Moon and the most popular cider was Magic Bus Dreamee (peach).

We would like to thank Jason Batty from the GBG-listed New Cross Turnpike for arranging the Wetherspoons- sponsored T-shirts, Westerham Brewery for sponsoring the glasses, Magic Bus for their lovely cider and Flying Firkin for supplying the majority of the beer after our other wholesaler declined to supply our needs.

Finally, a massive thank you to all our CAMRA volunteers (and

press-ganged Sandy) and of course our organiser, Alan Boakes, who almost single-handedly delivered another festival.

Peter Trout

Great British Beer Festival

The Great British Beer Festival is staying at Olympia for 2013. It runs from 13 to 17 August. This is a week later than usual but this was agreed so that we could have Olympia, which is the overwhelming preference of both customers and staff. Some 55,000 people are expected to attend and with over 800 different real ales, ciders, perries and imported beers available, there should be something for everyone to enjoy. As usual, there will also be pub games, live music plus plenty of food and other stalls to explore. The Nicholsons pub chain are sponsoring the festival glasses.

The festival opens to the public at 5 pm on the Tuesday and closes at 10.30 pm. On the Wednesday, Thursday and Friday the times are 12 noon to 10.30 pm and on the Saturday 11 am to 7 pm. It is expected that the London Underground District Line shuttle to Earl's Court will be running and Kensington Olympia is served by four London Overground trains per hour.

Tickets can be bought either by phone on 0844 412 4640 or online from www.gbbf.org.uk/tickets. Day tickets are £8.00 for CAMRA members and £10.00 for non-members when purchased in advance. Tickets purchased on the door will cost you more - £10.00 and £12.00 respectively. Season tickets are £22.00 and £26.00 respectively and need to be purchased in advance. Full details are available on the website: www.gbbf.org.uk. If you like competitions then try www.gbbf.org.uk/competitions.

The trade session will, as usual, be on the Tuesday from noon to 5 pm. Tickets can be booked on-line through www.gbbf.org.uk/press/trade-tickets/. If anyone in the trade wants posters and beer mats, please e-mail marketing@camra.org.uk.

History and Beer

At this year's Great British Beer Festival the daily auction is once again offering beer lovers many delights. As well as the usual - and unusual - beery items, every session there will be a chance to bid for a place to join the trip to two breweries in Kent, the heartland of British hops. Starting at the Shepherd Neame Brewery, you will see a family brewery whose history can be traced back to 1678, when Richard Marsh, once mayor of Faversham, leased the brewery, eventually buying it two decades later. Although old, Shepherd Neame have not been resting on their laurels. Their micro brewery has been gaining itself a growing reputation with a steady stream of unusual beers. Shepherd Neame remain proud of their past and have recently started producing beers from their C19th brewers' logs. So proud were they of their recipes that these were originally written in a cipher to avoid their being copied and taken to rival breweries.

After a trip around the brewery, some beer (of course) and a spot of lunch, the group will leave Faversham heading south east by train to the historic town of Canterbury. Here the group will visit Canterbury Brewers, a microbrewery based within the city walls of Canterbury, in sight of the Cathedral. It is just two years old but their premises are rather older. The brewery, pub and restaurant are in a stunning building known as the Foundry. This was part of the Drury & Biggleston Foundry, which supplied the South East Railway in the nineteenth century and constructed one of the very

first torpedoes. It comes as no surprise then that their debut brews were Foundryman's Gold and Foundry Torpedo! After a chance to try some of their brews, there will be an opportunity to visit some of Canterbury's historic pubs (map provided) before the day finally ends.

In addition to the brewery trip, there is another historic item to bid for. On Thursday evening (15 August) the Brewer for a Day will be on offer with one of our older microbrewers, Titanic, who started in Stoke on Trent in 1985 and are still winning awards. The auction item will include accommodation for two people for two nights, plus of course the chance to take away some of the beer you will have helped to brew. Even more exciting is the possible chance to help brew in the original brew house at Shugborough, the home of the Earls of Lichfield, which is a historic log-fired Victorian house brewery. If you are able to make either Sunday 15 September or Sunday 20 October, then this option is available.

So fancy either item? Then come along to the Great British Beer Festival and join the bidding by the stage or if you can't be there in person, you can submit a postal bid. Contact: Bill Austin: 01923 211654 (answerphone) or baustin@supanet.com.

History and beer; what could be better?



The gates of the Shepherd Neame brewery

Greater London Cider Pub of the Year

This year's winner is the Queens Head in Acton Street, Kings Cross, WC1X 9NB. Tucked away just round the corner from King's Cross, this is a lovely Victorian pub that has been selling real cider for a few years now. The judges were impressed with the range available as well as the service. It is a worthy winner and was up against stiff competition. The award will be presented on Tuesday 30 July (8 pm for 8.30); all are welcome.

Ian White

The Red Lion Isleworth

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- ♦ Traditional, Unspoilt Local with Character
- ♦ Voted Top Ten Boozer by Time Out

CAMRA Award Winner 2010

London Tasting Panel

CAMRA's London Tasting Panel has been in action again and here the chair of the panel, Christine Cryne, reports from both sides of the river.

London Fields – getting bigger and bigger

Earlier this year, CAMRA's London Tasting visited London Fields Brewery. This was one of the earlier micros to set up during this latest growth of micro breweries in London and has gone from strength to strength, now employing 14 people. Based south of Hackney Central, back in August 2011 the brewery only had a 2.5 barrel plant but it had to grow the keep up with demand, expanding into bigger railway arches and purchasing the Ventnor Brewery's old 10 barrel kit from the Isle of Wight. As part of the growth, they have dramatically expanded the number of fermenters and now have 3 x 5 barrel, 5 x 10 barrel and a 30 barrel together with over 45 conditioning tanks, where the beer is kept for two weeks or more, depending on the beer style.

The master brewer, Ben, is ex Purity Brewery and joined London Fields last summer. Before Purity, Ben spent some time brewing in Germany so he has an in-depth knowledge of their beer styles. Ben brews around three times a week but these are all double brewing days. Fortunately, he has three assistant brewers to help him. At the moment, they use all dried yeasts, altering the variety to suit the beer style. The mix is about one third bottled, one third draught keg and one third draught real ale. All of the bottled is bottle-conditioned, hand filled and labelled at the brewery. They can handle about one and a half pallets per day and may look to outsource in the longer term if volumes continue to grow. Their keg beers include an unfiltered lager, a wheat beer and a porter.

Their distribution is mainly within the North and South Circular but they do supply a Newcastle wholesaler, Quality Casks. There is a bar within the brewery and London Fields run a number of events, usually with live music and food. Currently, they use 'temporary event notice' licences, which restricts the number of events they can run, but are applying for a full on and off licence. This will enable them to make the events more regular; see their website for more details: www.londonfieldsbrewery.co.uk.

The overall perception is of a busy brewery that has its eyes on growth and a long term future. Their regular beers are:

Love Not War (4.2% ABV) – a copper coloured ale with a peppery hop character and some citrus throughout. A dry finish with increasing bitterness.

Hackney Hopster (4.2% ABV) – amber in colour, this beer is a variation on an American Pale Ale but using three New Zealand hops. A malty sweetness with a trace of honey is balanced by mixed fruits and a bitter dryness.

Black Path Porter (4.2% ABV) – a black porter with a creamy mouthfeel, named after the path from Walthamstow to Smithfield, sometimes also known as Porters Way. Blackcurrant fruit on nose and palate where sweet mocha roast notes are present. The aftertaste has a bitter dark roast character.

Shoreditch Triangle (6% ABV) – named after the meeting of the local ley lines, this pale brown beer uses three hops and malted barley, oats and wheat. Hops and malt are present throughout this smooth drinking strong ale. There are grapefruit and pineapple notes fading to leave a bitter dry finish.

Reclaiming the South!

Croydon and the surrounds were hardly known as the centre of real ale brewing but a lot can change in two years. In 2012, Clarence & Fredericks, in Croydon, and Cronx, in New Addington, have done their best to create interest in locally brewed beers. The London Tasting Panel popped along to take a look.

It was back in 1997 that Duncan Woodhead decided he wanted to be a brewer. He got hooked when, as a student, he helped out at Cannon Royall Brewery in return for lunch and beer. He then went to the USA for a couple of years and was tempted by the variety of beers to be found there. On returning from the States, he put out some speculative emails and arranged with WJ King in Horsham to give them a hand one day a week to really learn the ropes of micro brewing. Duncan however felt that he needed some formal training so in October 2011 he went to Brew Lab for training and started to seek a site for a brewery soon after. He eventually found suitable premises in March 2012 and tested out some trial brews while the contract got sorted. Despite help from his brother in law, this took far longer than anticipated and it wasn't until October that his first commercial beer was brewed in time for the local CAMRA's Wallington Beer Festival.

The kit is from John True of Oban Ales with a brew length of 10 barrels with two fermenters but there is room for a third. Duncan works elsewhere three days a week to keep the income coming in while demand grows. He brews on the other two days at the moment but, with the increasing popularity, this is likely to increase over the next 12 months and then will come the question of installing the third fermenter. Clarence & Fredericks produce four beers regularly. The best sellers, Golden and Best Bitter, use live yeast and the other two dried. Once fermentation has taken place, the beer is conditioned in the cask for two weeks. Beer is available for off sales in 10 litre and 29 litre polypins. Bottled beer might be considered in the future but no decision as yet.

The brewery takes its name from the street where Duncan and his wife, Victoria, live (Clarence) and the name of their son (Frederick). However, the logo takes a little more explanation; it is a budgerigar with a quiff. They just thought that this was just the sort of pet that people called Clarence & Fredericks would have! The quiff was added to resemble Ted from the old comedy programme, *Hi De Hi*. Whoever said brewers did not have a sense of humour!

A walk, a tram and another walk will take you to the Cronx Brewery. Like Clarence & Fredericks, they are based on a trading estate. The brewery's name comes from what locals endearingly call Croydon (as in the Bronx in New York). It was at a beer festival at Crystal Palace in May 2011 that Mark and Simon first came up with the idea to set up a brewery. Mark's background is in alcohol wholesaling and the family firm provide the distribution network for the beers, while Simon worked in the City in HR. They moved into the premises in January 2012 and started with a small home brewing kit testing out recipes to show investors. They took a three-day training course with PBC, the brewery installations company, and started full brewing trials in the summer.

The brewery is 12 barrels in size with two fermenters but they hope to add another as sales grow. They currently brew about twice a week. There is a conditioning tank for the bright beer that they supply to the home of their original idea, Crystal Palace Football Club. The beers are left in the fermenter for around five days,

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London Tasting Panel

depending on the brew, and then conditioned in cask for two weeks. At the moment, the majority of the beer is casked but they have started to test bottled beers, all of which are hand filled and labelled. Their outlets are varied: locally and central London to Tunbridge Wells and Leatherhead. They hope to build a bar within the brewery and already have an on and off licence which enables them to sell 10 and 20 litre polypins. Once the bar is built, they plan to have monthly events with live music. In the medium term goal, they wish to open their own brewery tap.

Cronx currently produce three regular beers interspersed with seasonals and they are consistently experimenting and refining.

Clarence & Fredericks (www.cfbrewing.co.uk):



Golden Ale (3.8% ABV) – American hops give a citrus character to this refreshing yellow coloured beer. The bitterness grows on drinking with a hint of dryness balanced by a little malt.

Best Bitter (4.1% ABV) – a traditional best bitter using three British hops. The

copper colour comes from using brown and black malts. There is a touch of marmalade, spiced hops and a little dried apricot fading in the finish as the bitterness develops.

Smoked Red (5.1% ABV) – a reddish brown beer with smoke on the nose and palate where roast and sweet malty notes develop and linger in the aftertaste.

Cronx (www.thecronx.com):



Standard (3.8% ABV) – an easy drinking brown bitter with sweetish fudge/malt character with a spicy hoppiness throughout. There is a malty bitter finish with a dryness that remains.

Kotchin Blonde (3.9% ABV) – grapefruit dominates this yellow coloured beer with pleasant hoppy notes. The malts used give a little sweetness that is balanced by a crisp bitter finish that grows on drinking.

Entire Porter (5.2% ABV) – dark brown porter with chocolate roast notes in the aroma, which is also present in the flavour and a little in the finish. The fruit character is of caramelised raisins. The aftertaste is dry and a little bitter.

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Cider and food pairing tasting evening

After a nineteen year hiatus the Bromley Branch of CAMRA was revived in October 2011. Since then the branch has been busy with our first beer festival in 2012 and our Mad March Cider Festival in March 2013 which was a runaway success. Even before this success, committee member Geraldine Rolfe had mooted to me the idea of a cider tasting evening for the under 30s and women in the Bromley branch.

So, who am I and why the under 30s and Women? The under 30s and women are groups within our membership that the Bromley branch committee felt needed representation and, if possible, increasing. In February 2013 Dan Jeremiah took up the role of Under 30s Representative and I became Women's Representative.

I have been a CAMRA member for many years but an enthusiasm for beer and cider food pairing and a passion for local seasonal produce has motivated me to get more involved. By way of groundwork in recent months I have completed a beer judging course and a City and Guilds accredited foundation course at The Beer Academy, London. Geraldine drafted in fellow CAMRA member and cider enthusiast Lorraine Davies and the stage was set for the first Bromley CAMRA Cider and Food Pairing Tasting Evening. The venue was the Crown & Anchor, Bromley North on 11 April. Women and under 30s members were invited to bring non-CAMRA guests whilst non female, over 30 members were invited to join us later for drinks.

Lorraine, Geraldine and myself put together a selection of six real ciders and two perries with carefully selected food pairings. We wanted to demonstrate the versatility of enjoying cider and perry on their own or with food as an alternative to wine. The food choices were general but in some cases based on established combinations such as pork or cheese and apple. We also included pairings such as smoked salmon and cider, chosen as the acidic qualities of cider slice through the richness of smoked salmon beautifully. This pairing proved popular with participants.

With a welcoming drink in hand – a glass of Kent Cider Company's Gala Bramley – I gave participants a brief introduction to the evening before an informative introduction to cider by Lorraine who then guided us through each cider and perry. Geraldine and I passed round the food and I explained the basis for the food pairings.



Tasting notes and details of festivals, retailers and pubs where good ciders can be found were also given to all participants.

Throughout the evening we encouraged feedback from the participants. Not only is this useful for planning future events but it is a good way to engage participants, some of whom are not normally cider drinkers. We asked each participant to vote for their favourite cider and perry and add any further comments. The Kent Cider Company had kindly donated one of their T-shirts so we raffled this by picking one completed form from a hat. The evening was a great success with all the participants enjoying themselves. The Crown & Anchor provided a lovely room as well as superb, wonderfully presented food.

This was a free event and one participant told me she would happily pay for future events. We do plan to hold more events with a food pairing theme and welcome input from CAMRA members, breweries, cider producers, other branches and food producers, so please get in touch with me if you have any ideas.

Rough Old Wife proved to be the most popular cider, which is great given that it is locally produced, with Glamorgan's Gwynt y Ddraig Two Trees being voted the most popular perry. The pairings were as follows:

- Westcroft Janet's Jungle Juice, Somerset (Med/Dry) 6% with smoked salmon
- Wilkins, Somerset (Dry) 6% with ham
- Gwynt y Ddraig Two Trees Perry, Glamorgan (Med) 4.5% with Red Leicester
- Ventons, Devon with Sausages – for example, Gloucester outdoor reared Bramley apple and pork.
- Rosie's Triple D, North Wales (Med) 7% with apple pie
- Troggi Perry, Monmouthshire (Dry) 6.5% with tart citron
- Millwhites, Hertfordshire/ Somerset Rum Cask (Med) 7.5% with strong cheese

Lisa Wadlow, Women's Representative, Bromley CAMRA

The Eagle lands it!

As announced at Battersea Beer Festival, CAMRA South West London Branch's Pub of the Year for 2012 is the Eagle Ale House in Chatham Road, Battersea SW11 6HG. Selection is by postal ballot of all branch members and the Eagle had been very close runners-up in the previous two years. Their certificate was duly presented on May Day but this is not a pub in distress. It is an excellent example of a back-street local which has been in the Good Beer Guide continuously since 2006. Dave Law and Simon Clarke have made the pub a great success, despite all the limitations that come from being tied to one of the big pubcos.

The pub has survived several changes of ownership since Dave first started there as a manager for Whitbreads and because of their experiences in the tied house system, both Dave and Simon have been prominent in the 'Fair Pint' movement and are now working with the 'Fair Deal for Your Local Campaign' as covered elsewhere in this edition. Please support the campaign but don't forget to have a drink in the pub as well. It will be worth it!



Simon Clarke and Dave Law, standing either side of branch chairman, Martin Butler (photo by Mike Flynn)

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

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

We welcome the reopening of a long term closure in E1 Shoreditch and a new Antic conversion in SW2 Brixton. A pop-up pub operated by the new Late Knights microbrewery has opened in SE19 Gipsy Hill.

The lucrative 'permitted development' planning loophole, that allows change of use of pubs to convenience stores, betting shops, fast food restaurants and estate agents without planning permission, continues to encourage pubcos, in cahoots with developers, to convert or demolish viable and much loved pubs, so wreaking havoc all over the Capital. Two high profile threats from Lidl and McDonalds are highlighted in the adjacent areas of SE9 Mottingham and SE12 Horn Park. Two more threatened pubs have been declared 'Assets of Community Value' in SE15 Peckham and SW11 Battersea, the former now saved and acquired by the local community.

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; 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, 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; WC - WC1 and WC2 Real Ale Guide; X - Essex Beer Guide, 9th edition.

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

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

CENTRAL

EC2, CHEZ GERRARD, 64 Bishopsgate. Fuller: London Pride. A Paramount operated bar/restaurant with bar area at front, now with real ale and keg beers since c2012.

EC3, BODEANS, 16 Byward St. No real ale. Operated by Bruce Bars, a bar/restaurant featuring American keg and bottled beers.

EC3, BALLS BROTHERS, 2 Minster Ct, Mark Lane. No real ale. Wine bar now with keg beer.

EAST

E1, CROWN & SHUTTLE, 226 Shoreditch High St. Sharp: Doom Bar (£4.20/pint), up to 5 guest cask ales (e.g. Adnams, Thornbridge and London micros). Reopened in April after 12 years of closure and dereliction and now independent, ex-Truman. Refurbished bar area with basic decor, bare floorboards, exposed brick walls, rough and ready furniture etc with rear extension (includes the bar). Keykeg 'craft' beers and Meantime 'brewery fresh' tank lager dispensed under pressure

(£4.80-7.20/pint) beside the bar. A 'food truck' in the large rear garden offers beer flavoured dishes. Open 12-11 (1am Thu-Sat). (E64, U159)

NORTH

N1 THREE CROWNS, 8 East Rd, Hackney: Best Bitter, + real cider. Reopened as a pub and refurbished to reveal original Barclays Brewery green tiled facade. Now independent ex Enterprise (N60, IS21, U204,211,213)

N1, WALKABOUT INN, 54/56 Upper St. Reopened and renamed **RATTLESNAKE OF ANGEL** in 2012. No real ale. Now independent (Paul Daly), ex-Regent Inns. Formerly OUTBACK INN and HARVEY FLOORBANGERS BAR. (N47, U120,121,212)

SOUTH EAST

SE10, BELUSHI'S, 189 Greenwich High Rd. Fuller: London Pride. Formerly ST CHRISTOPHER'S INN, originally PRINCE OF ORANGE. (SE100, U157,196,202)

SE10, DAVY'S WINE VAULTS, 161-169 Greenwich High Rd. Davy's Old Wallop (brewed by Shepherd Neame) direct from cask (G). Formerly COLONEL JASPER'S. (SE93, U191)

SE19, BEER REBELLION, 128 Gipsy Hill (opposite station). Eight varying cask beers from micros (e.g. Clarence & Fredericks, Late Knights, Shamblemoose) on stillage (G) (£3.20/pint) +4 ciders from polypin. Small 'pop up' bar with temporary licence for a least 3 months, opened late April by Steve Keegan of Late Knights microbrewery in former restaurant. Steve previously worked for Fuller's and was responsible for the introduction of craft keg beers in the rebranded Union Tavern, W9 and Barrel & Horn, Bromley. No food but patrons can take their drinks to a nearby Indian restaurant and receive a 10% discount! Open 5 (12 Sat & Sun)-11.30.

SOUTH WEST

SW2, EFFRA SOCIAL, 89 Effra Rd. Changing guest beers from microbreweries. New Antic pub opened on 28 February in former Effra Conservative Club premises, including dance hall unchanged since the 1970s. Refurbishment is still in progress.

SW16, HORSE & GROOM, 60 Streatham High Rd. Marston: EPA; Westons Old Rosie cider. Now Spirit, ex-Punch (managed) and branded Original Pub Co. Reinstatement of real ale. Was BIG HAND MO'S for a while. (SW105, BSM31)

SW16, WATERFRONT (BAR & RESTAURANT), 426-428 Streatham High Rd. Cornish Crown: Causeway and SPA. Reinstatement of real ale. (U156, BSM36)

SW16, WHITE LION, 232 Streatham High Rd. Enterprise. Changing guest beer, initially Otter: Bitter. It is hoped that demand can now sustain the reinstatement of real ale on the one handpump. Was WHITE LION (HOBGOBLIN) for a while. (SW108, BSM36, U223,226)

SW19, O'NEILL'S, 66 The Broadway. Fuller: London Pride; Sharp: Doom Bar. M&B, ex-Bass. Reinstatement of real ale after about 20 years in this Irish-themed pub. (SW118, BM28)

WEST

HAYES (UB4), CROWN, 1090 Uxbridge Rd. Now **CROWNE (YE OLDE)**. Caledonian: Flying Scotsman; Fuller: London Pride. Reinstatement of real ale. Formerly FLANAGANS BAR & GRILL, FLYNN'S BAR & GRILL, originally CROWN TAVERN. (W160, U202,204,220,224)

HAYES (UB3), GEORGE ORWELL, 10/11 Broadway Parade, Coldharbour Lane. Reopened and renamed **BOOTLACES**. 2 guest ales from 5 handpumps. Now independent, ex-Bramwell Pub Co. Formerly FAMOUS GEORGE ORWELL. (W160, U214,222,228)

UXBRIDGE (UB8), PRINCE ALBERT, Pield Heath Rd. Rebellion: IPA +rotating Rebellion beers on mini-barrel system. (W214, U221,222)



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CENTRAL

EC2, CANTALOUPE, Alphabet Bars, closed by early 2012, future uncertain. (U119)

EC2, NEW INN, Free, closed in 2005. (U168,184)

W1(S), EXCHANGE BAR, Orchid, ex-Spirit in 2006, closed 2010 and now converted to Betfred betting shop. Formerly BAR ROOM BAR (BRB). (W63, U196)

EAST

E2, FOUNTAIN, ex-Watney, now demolished for residential development. (E81, U216,228)

E2, KINGS HEAD, ex-Allied (Taylor Walker), converted to private members' club in 2012. (E81, U192)

E9, DUKE OF WELLINGTON, Independent, converted to retail use in 2012. Planning application now submitted for demolition and replacement by retail units and flats. (E120, U216)

ILFORD (IG1), BLACK HORSE, ex-Whitbread, converted to Corals betting shop. (X72, U188,205)

NORTH

N16, ARUNDEL ARMS, ex-Truman, now demolished in early May, despite recent local listing, and site for sale for £1.2m, with planning permission for retail and nine flats above. (N127, U163)

NORTH WEST

NW7, RAILWAY ENGINEER, Punch, closed mid-2012 and rumours of Tesco being interested in site. (N210, U106,160,193)

HARROW (HA2), NASH'S BAR, Independent, now converted to non-

alcohol youth centre. Formerly WEST BAR, previously LOCAL. (W154, U213,220)

HARROW (HA1), PASSION (LOUNGE BAR), Independent. Renamed DOOEYS, a bar and Indian restaurant by March 2012, renamed again to a short-lived TORCH & TRUMPET in July 2012 and then closed in August. Formerly SILVER TRUMPET. (W155, U210)

WEALDSTONE (HA3), STONE ROSE, Independent, now converted to Betfred betting shop by 2012. Formerly SARSEN STONE. (W217, U203,220)

WEALDSTONE (HA3), WEALD STONE INN, ex-Punch. Planning application by new owner to convert to retail with flats above refused on design grounds. On the site is the Weald Stone, a Grade II-listed boundary marker. (W218, U223,225)

WEMBLEY (HA0), BARRETT'S, Independent, now converted to bakers and patisserie shop in late 2012. (W218, U210)

SOUTH EAST

SE9, PORCUPINE, Enterprise, suddenly closed and boarded up in March and sold to Lidl supermarket chain who intend to demolish it apparently prior to submitting a planning application. High profile campaign mounted by the local community to save the pub, including local TV coverage with appearances by former Community Pubs Minister and local MP Bob Neill and his successor Brandon Lewis. Yet another example of the loss of a viable and popular community pub as a direct result of the planning loopholes that permit change of use to retail and demolition without the need for a planning application, a situation that the aforementioned politicians seem unwilling to address, despite their public pronouncements supporting local 'save our pub' campaigns. This case mirrors the sale by Enterprise to Lidl and demolition of the 'Good Companions' in Sanderstead, again in the face of considerable local opposition (reported in recent Updates). The

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Capital Pubcheck – update 230

promise by Lidl to consult the local community seems likely to be as hollow here as it was in Sanderstead when the deal had already been done. The Porcupine was subtitled 'Elm Tree Carvery Restaurant' for a short period. (SE87, U107,197,212,228)

SE10, OLD FRIENDS, ex-Bass, now demolished. (SE99, U202)

SE15, IVY HOUSE, ex-Enterprise (Glenfield Holdings). Following its declaration as an 'Asset of Community Value', the first in London, and a Grade II listing, a group of locals have acquired the freehold from the property developer and are in the process of raising funds and issuing shares to refurbish and reopen it as a 'Community Pub'. Still closed but renovations and staff recruitment are underway. A success story. Formerly STUART ARMS. (SE140, U126,196,223,227)

SE18, COOPERS ARMS (PLAISTED'S), Free, converted to a hair and beauty saloon but retaining pub signage (including lantern) at first floor level. The sad end for an historic Woolwich institution and former SPBW haunt. (SE166, U156,196)

SE26, WOODMAN, Enterprise, closed and sold in 2012 with ground floor converted to estate agents under permitted development rights (despite refusal of planning permission by Lewisham Council) and upper floor to a flat. Now planning permission granted for demolition of outbuildings and garage and replacement with a detached house at rear, thus ensuring that it could never be reinstated as a pub. Conservation area and local listing status did nothing to protect it as such. (SE224, U212)

BROMLEY (BR1), DOWNHAM TAVERN, Enterprise, ex-Inntrepreneur, closed in March after a police drugs raid and licence suspended for 6 months. (3SE218, U131)

SOUTH WEST

SW2, HOP POLES, Enterprise, now demolished. (SW53, BSM21)

SW8, HORSESHOE, Independent, long closed, now boarded up. (SW78, CSL31)

SW8, SHAFTESBURY CAFE, Independent, now demolished. Formerly SHAFTESBURY. (SW80, CSL37)

SW10, FINBOROUGH. Renamed FINBOROUGH WINE CAFE by 2009. Enterprise, closed, future uncertain. Originally FINBOROUGH ARMS. (SW84, U172,194,214)

SW10, WORLDS END, Independent, closed. Was subtitled (SCENE BAR & KITCHEN) for a while. (SW86, U192,221)

SW11, CASTLE, Independent, ex-Young. Still closed but now registered as an 'Asset of Community Value' under the Localism Act, the first in Wandsworth Borough. The developer/owner Languard Investments has nevertheless put it up for sale for £2.25m, having obtained planning permission for demolition and replacement by a new pub and flats above. It reportedly acquired the pub from Young's for £1.1m in 2011 – a nice little earner for both pubco and developer. (SW87, WB28, U220,223,224,228)

SW11, HABERDASHERS ARMS. Punch, now converted to residential. (SW89, WB33, U212)

SW11, LITTLE BAY, latterly only a cocktail bar but now closed. Formerly UNITY; was PORTER BLACK'S BAR and WALSH'S for a while. (SW90, WB40)

SW14, CHARLIE BUTLER, Independent, ex-Young, closed and demolished by the developer/owner in April despite a local campaign to save it. The sad end for an iconic Young's pub, which once provided a refuge for adjacent Watney brewery workers. (SW97, RHP7, U221-223)

SW14, RAILWAY (BAR & DINING ROOM), ex-Hall & Woodhouse, now appears to be occupied as a dwelling, planning status uncertain. Formerly RAILWAY TAVERN. (SW98, U177,220)

SW17, PRINCE OF WALES, Young, now finally converted to a Tesco



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SW17, RAILWAY BELL, Enterprise, converted to a Polish food store. (SW110, BM19, U203)

SW19, GROVE SW19, ex-Punch, now confirmed converted to a superfluous Tesco Express convenience store. Formerly GROVE TAVERN and was DOYLES for a while. (SW117, BM27, U210-212,221-224)

WEST

BRENTFORD (TW8), ALBANY ARMS, Enterprise, now to let on a 'free of tie' basis. (W130, U191,202,204,217,227)

HILLINGDON (UB10), STAR, ex-Punch, freehold now for sale by auction (W166, U203,209,213)

HOUNSLOW (TW3), WINDMILL, Greene King, closed and for sale or to let. (W170)

UXBRIDGE (UB8), COACHMANS INN. Renamed **YOUNG BRUNEL**, Wellington Pub Co (not Enterprise), H unused. (W206)

UXBRIDGE (UB8), WATERS EDGE, Cowley Peachey, Free, H removed. Formerly TURNING POINT. (W215, U195,202)

WEST DRAYTON (UB7), ANGLERS RETREAT, Greene King, closed, freehold for sale. (W222, U220)

WEST DRAYTON (UB7), NAGS HEAD, Healy Group, already reported closed, now freehold for sale. (W225, U228)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC4, GOLDEN FLEECE, +Greene King: OSH, St Edmunds, seasonal; +guest beer (e.g. Milestone). (E49)

EC4, TIPPERARY, -beers listed; +Marston: Pedigree; +Wells; Young's Special. Now independent since late 2000s, ex-Greene King. (E55)

EC4, WHITE SWAN, 108 Fetter Lane, -beers listed; +Adams: Ghost Ship; +Sambrook; Wandle; +Sharp: Doom Bar. Leased by ETM from Punch since 2003, their second outlet. Was MUCKY DUCK for a while. (E56, U87,179,188,189)

WC1, KINGS CROSS SOCIAL CLUB. Renamed **LION**. Formerly GOLDEN LION. (W18, U211,216, WC18)

WC2, SLUG & LETTUCE, 5 Lisle St, -Wells: Bombardier; +Greene King: IPA. Now Stonegate, ex-Bay Restaurant Group via Town & City. Formerly CROOKED SURGEON, HOG'S HEAD and originally HOGSHEAD. (W33, U191,210)

W1 (F), MORTIMER ARMS. Renamed **FITZROVIA BELLE**, -beers listed; +Caledonian: Deuchars IPA; +Greene King: IPA; +Sharp: Doom Bar. Punch, ex-Spirit by 2008 and leased since 2012 by Sports Bar & Grill. (W47, U197)

W1 (S), QUEENS HEAD. Now independent, ex-M&B (franchise) since c2009, -beers listed except Fuller: London Pride; +guest beers (e.g. Moncada Notting Hill Blonde, Sambrook's Wandle). (W68)

EAST

E3, ELEANOR ARMS, +2 other Shepherd Neame or guest beers. (E90, U75,110,199)

NORTH

N1, COMPASS. Renamed **HUNDRED CROWS RISING** in 2012, -beers listed; +Old Dairy: Murder a Cow, Red Top, Silver Top, Snow Top; +real cider (e.g. Cheddar Valley, Thatcher). Now operated by 'Bar Chocolate' chain. Formerly SALMON & COMPASSES. (N57, U184,207,223)

N1, DUKE'S (BREW & QUE). No longer a brewpub following transfer of Beavertown Brewery to new stand-alone premises in Hackney Wick. Formerly DUKE OF YORK. (N42, U184,214,218,221,223)

NORTH WEST

HARROW (HA1), ROYAL OAK, Spirit, (ex-Punch managed), freehold for sale retaining long term lease. Formerly RAT & PARROT for a while. (W155, U199,211)

HARROW (HA1), YATES'S, Stonegate, ex-Town & City, freehold for sale retaining long term lease. (W155, U211)

NORTHWOOD (HA6), MISTY MOON. Freehold for sale retaining long term lease to Heart Vale. Formerly SYLVAN MOON. (W178, U202)

STANMORE (HA7), SYMPHONIES. Renamed **PURPLE FLAME**, an Indian bar and restaurant with TV for sport. Still no real ale. (U225)

STANMORE (HA7) CRAZY HORSE. Independent, freehold for sale retaining long term lease. (W191)

SOUTH EAST

SE8, HARP. For sale but still trading. Rumoured that conversion to yet another betting shop may be the outcome. Formerly ROUND THE BEND, NOBODY'S INN, LOONEY TUNES and originally HARP OF ERIN. (SE82, U102.103,109,124,129,144,157)

SE12, DUTCH HOUSE. Stonegate have assigned the lease of this prominent roadhouse, located on the A20 trunk road, to McDonalds, conditional upon them obtaining planning approval from Greenwich Council to convert it to drive-thru restaurant and fast food takeaway. Locally listed for its Dutch architectural style, it is the hub of the surrounding community in an area otherwise bereft of pubs, one of the nearest being the Porcupine, SE9, also under threat (see above). It is one of the few remaining roadhouses on arterial roads out of London, most of which have already been converted to fast food restaurants or demolished for housing. The former Yorkshire Grey, SE9, already converted to a McDonalds, lies only 1½ miles north along the South Circular Road and the former Crossways, SE9, now a Burger King, is the same distance east on the A2. A campaign is underway to save it and CAMRA has raised objections among others. (SE113, U103,111,217)

WELLING (DA16), DOOR HINGE. Hours amended to 3-9 Tue-Thu. (U229)

SOUTH WEST

SW8, ROEBUCK, Punch, now leased to Phoenix Pub Group. (SW79, CSL36)

SW9, GROSVENOR. Freehold now sold by Punch to property company Golfarte. (SW82, BSM9)

SW10, KINGS ARMS. Now branded by Young's as a Geronimo pub. Formerly FINCH'S. (SW84, U199)

SW11, FOX & HOUNDS, -beers listed; +Dark Star; Hophead, Galaxy, seasonal; +Sambrook: Powerhouse Porter; +St Austell: Tribute. (SW88, WB33)

SW14, SHIP, -beers listed except Fuller: London Pride; +St Austell: Tribute; +Sharp; Doom Bar; +a guest beer. (SW99, RHP10)

SW15, CITIZEN SMITH. Renamed **LOST & CO**, beer range unchanged. Formerly BAR ROOM BAR, PIED PIPER and RAT & PARROT. (SW104, BRP16, U211,225)

SW15, KINGS HEAD, -Wells: Bombardier; -guest beers; +Young: Special, London Gold. (SW101, BRP21, U215,227)

SW19, CHARLES HOLDEN. Reopened under new name as noted last update. Courage: Best Bitter; +about 3 changing guest beers from local (e.g. By the Horns, Twickenham) and regional brewers (e.g. Everards, Lees) and possibly more in garden bar when open: regular beer festivals expected. Real ale prices are high for the area. Formerly COLLIER'S TUP, originally VICTORY. (SW120, BM25, U228,229)

SW19, KISS ME HARDY, -guest beers. Fuller's London Pride now the one regular beer. (U156, BM27, U221)

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SW19, NELSON ARMS, -Greene King IPA; +Sharp; Doom Bar. Retains occasional guest beer from Punch list, changing fortnightly. Now open 4 (12 Sat)-11 (1am Fri & Sat), 12-10 Sun. (SW118, BM28, U198)

SW19, PRINCE OF WALES, 98 Morden Rd, -Young: Special; +Fuller: London Pride. Now Independent since late March 2013, ex-Young's. Was PRINCESS OF WALES for a few years. (SW118, BM29, U213)

SW19, TRAFALGAR, -beers listed; +Ascot: Market Ale; +Clarence & Fredericks: Golden Ale. One or two changing guest beers (e.g. Sharp's Doom Bar; Dark Star, Downton and Westerham brews). (SW120, BM32)

WEST

W3, WISHING WELL. Enterprise, ex-Unique, -Young: Bitter; +Sharp: Doom Bar. Freehold for sale. (W86, U217)

W5, HUNTERS BAR. Renamed **ASHBOURNE BAR** in March 2013, still no real ale. (W96)

HILLINGDON (UB10), TOMMY FLYNN. Freehold for sale by Enterprise, with vacant possession. Formerly HILLINGDON ARMS. (W165, U213,214,226)

TWICKENHAM (TW1), OLD ANCHOR. Confirmed sold by Young's to an investment company. Now independent and free of tie with a 6 month 'tenancy at will' granted to the landlord pending exploration of 'options' by new owner. (W203, U209,222-225,227)

TWICKENHAM (TW1), ST MARGARETS TAVERN, -beers listed; +Greene King: St Margarets (house beer, 3.9%); +4 guest beers (e.g. Sharp's, Triple fff, Windsor & Eton). (W204, U207)

UXBRIDGE (UB8), ABBROOK ARMS, Punch. Freehold for sale but still trading. (W206, U203)

CORRECTIONS TO UPDATE 229

NEW PUBS ETC

N16, BABBLE JAR is Independent.

SW3, LA BRASSERIE is Independent.

PUBS CLOSED ETC

N12, GK II. Delete ref N113.

NW9, BLARNEY STONE. Formerly BLACKBIRDS.

OTHER CHANGES ETC

EC3, LIBERTY BOUNDS. Delete text after (U134).

N4, STAPLETON HILL TAVERN. Should read **STAPLETON HALL TAVERN**.

NW6, PICKLED NEWT (THE LORDSHIP). Should read **N22**. Relocate and add, 'Was RAT & CARROT (THE LORDSHIP) for a while'.

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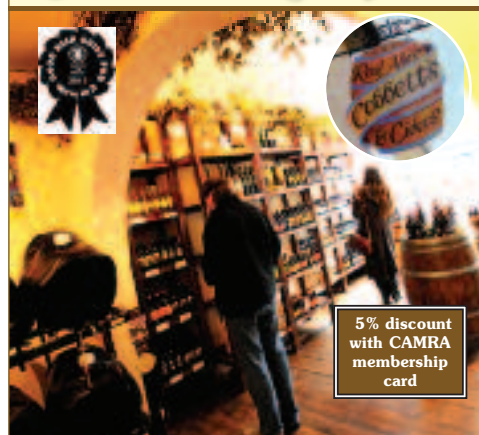


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FUTURE FESTIVALS: 'SUMMER WIND' 25TH-27TH JULY, THEN BACK IN SEP

I very much agree with your line as explained on page 10 (of the April/May issue).

Where I live (E3) has lost a lot of (lousy) pubs over the last 30 years and we must be realistic about how many the population - many of whom do not touch alcohol - can support. I recently plotted your pub list on Google maps and it reveals the beer deserts, notably east London. Perhaps we should just accept the demise of small, unimaginative locals and support fairly large, well-located pubs, i.e. the Wetherspoon specification, if we want decent beer at a price we are willing to afford?

Paul Martin

Re your News round-up story on p14 of Apr/May 2013, please don't think that Cycle lanes are put there to unnecessarily obstruct deliveries to pubs or other businesses. They are a very necessary protection for cyclists in London where we are vulnerable.

Instead approach Boris with people, bikes and delivery ONLY streets or lanes - Amsterdamizing they call it, I think! As one cannot drink and drive, cycling is used by some CAMRA members to reach pubs they could not otherwise afford to visit. You could even have 'small' deliveries by 'Beer Bike'!

Mike Hargaden

I'm a long standing CAMRA member (Watford branch) and would love to get your view on the following issue... is it me or do I have a right to feel very angry over this? I know this pub and brewery aren't in the capital but I am a *London Drinker* subscriber and enjoy every issue and feel this is a country wide issue that needs addressing.

I've just returned from holiday in the Isle of Wight where I found that the Wight Mouse Inn near Blackgang Chine (a Hall & Woodhouse pub) were charging 35p more for two halves than a pint. In my mind I'm happy for a brewery or landlord to round up the cost of a half if a pint cost does not evenly divide by two and even the tenuous argument that it's two glasses and more washing up allows me to think 2p or 3p more for a half would be annoying but 'reasonable' but 17.5p more for a half is obscene. How can they possibly justify this?

I contacted Tim Marshall, editor of *Wightwash* (the newsletter of the Isle of Wight branch of CAMRA) and Anthony Woodhouse, Managing Director of H&W. Tim's initial reaction was as follows...

"Thank you very much for taking the time to write to me about your experience at

the Wight Mouse. It raises a couple of important issues:-

Is it fair to charge much more for beer served in halves than pints? - No.

Is it morally acceptable to encourage drinking pints instead of halves? - No.

Is it sensible to irritate good customers? I would have thought "No" but we'll let Hall and Woodhouse decide that.

I'm going to discuss the matter with our Chairman, John Nicholson who is on friendly terms with Mark Woodhouse. "

Anthony Woodhouse, the managing director of Hall & Woodhouse replied as follows:

"We estimate that we have a fixed cost of approximately £1 to simply serve an empty glass to a customer - once you factor in the cost of the glass and the labour to store and serve it, coupled with the cost of the detergent, hot water, rinse and labour necessary to clean it. Because of these fixed costs we make less profit on smaller drinks serving - whether minerals, beer or wine - than we do on the larger sizes. With wine and soft drinks this has always been reflected in the relative pricing - a 125ml glass of house wine is priced at £2.40 whilst a 250ml glass is priced at £4.20. The 125ml is 57% of the 250ml pricing.

We simply sought to reflect the same principal in beer pricing - our halves now cost 55% of a pint. This reflects the higher % of fixed cost in a half as opposed to a pint. I assure you that we are not profiteering and are struggling to continue to invest in our teams and our pubs despite year on year declines in our profit margin."

Let's be polite here and say. *"I don't accept that at all"* .. How come most other pubs on the island, nay in all of Britain, do not charge 35p more for two halves as opposed to one pint. Surely it's NOT reasonable to charge 35p more for two halves. Is that a record? (I fear it may not be).

Lee Canderton

I refer to the excellent article entitled "Pub groups face code to end exploitation of landlords" and the prejudiced response by the Chairman of Punch Taverns in the Business section of the *Daily Telegraph* dated 23rd April.

Similar to the long overdue abolition of the "beer duty escalator" the consultation launched on 22nd April (to enact a statutory code of practice for large tenanted pub groups such as Enterprise Inns and Punch Taverns) is most welcome in order to alleviate the continued threat to this country's unique public house culture. I echo Hilaire Belloc's words in 1912 viz: "When you have lost your inns, drown your empty selves, for you will have lost the last of England".

The anti-competitive and restrictive practice known as the "beer tie" operated by the pubcos is unique in the UK - indeed such business practice is outlawed elsewhere in the commercial environment. On balance however, the banks are not beyond culpability here either, since without their excessive funding of the pubcos, mostly against the mortgages of the purchased freeholds of the properties on the market at the time, the pubcos would not have been able to amass such an enormous property portfolio and thus would not have been able to become so immensely powerful as now.

Expectation of an about turn from the Office of Fair Trading after its repeated endorsement and support of the "beer tie" over a considerable number of past years was never going to materialize. Furthermore expectation for the industry to self-regulate was never likely to be constructive or fair. Government legislation is long overdue to banish this evil practice and restore competition so that the "tied" public house is no longer placed at a competitive disadvantage.

Tony Bell

Editor's note: Mr Bell's letter also contained some interesting comments about a beer sales measuring system called Brulines. This issue merits deeper investigation.

London LocAle scheme

The following pub has joined the London LocAle scheme since the last issue of *London Drinker*.

White Lion of Mortimer	125-127 Stroud Green Road	London Fields,
	N4 3PX	Sambrook's

The complete list is available at www.camralondon.org.uk

Book review

Britain's Best Real Heritage Pubs: Pub Interiors of Outstanding Historical Interest by Geoff Brandwood

This is the book we've all been waiting for – the new guide to all the pubs on CAMRA's National Inventory of Pub Interiors of Outstanding Historic Interest – and the culmination of some real hard work (and I mean that) by Geoff Brandwood, assisted by other members of CAMRA's Pub Heritage Group. This beautifully designed and well illustrated book is a "must-have" for pub enthusiasts, architectural historians, tourists and planners. The descriptions of the pub interiors are, in my view, ideal in length, and full of interesting detail mixed with engaging humour. Each entry also has the following (extremely useful) information: the full address, telephone number, statutory listing status, local planning authority, website address (where applicable) and information on the availability of real ale and food as well as public transport.

The introductory chapters give the background to CAMRA's National Inventory and the topic boxes throughout the book give more information on subjects such as the late 19th/early 20th-century pub building boom, regional pub features and off-sales areas.

The photographs show clearly why one should visit these wonderful pubs and the book is a good companion in every sense.

Jane Jephcote, Chair of CAMRA's London Pubs Group



Idle Moments

Well here we are again. Did you enjoy summer? I came across this quotation from Ken Tynan and thought it might inspire somebody: A critic is a man who knows the way but can't drive the car. . . . or perhaps it won't.

Let's have some number puzzles:

- | | |
|-----------------------------|---------------------------|
| 1. 3 W on MW (by the NCM) | 6. 1024 HTZ in B |
| 2. 2 P for a LT | 7. 1 BS in EF |
| 3. 3000 M is the L of an OS | 8. 4 L of T |
| 4. 24 C of the O of the G | 9. 2 GMW by MF in the LOG |
| 5. 3 K of ECR | 10. 3 DN (MTM not to C) |

Casting around for something to fill the 5BY4 bit I chanced (mainly through desperation) on my old copy of British Hit Singles and thought I would select some "Love" songs. Can you match them up with their performers?

- | | |
|--|--------------------------|
| 1. Love Story | A. Edison Lighthouse |
| 2. Love is Blue | B. Jethro Tull |
| 3. Love in the First Degree | C. Stephen Stills |
| 4. Love Resurrection | D. Rose Royce |
| 5. Love Grows (Where My Rosemary Goes) | E. Alison Moyet |
| 6. Love Don't Live Here Any More | F. Katrina and the Waves |
| 7. Love Shine a Light | G. Jeff Beck |
| 8. Love the One You're With | H. Bananarama |
| 9. Love Me Love My Dog | I. Climie Fisher |
| 10. Love Changes Everything | J. Peter Shelley |

I don't really know why, but once I got going with this month's Trivial Knowledge questions a transatlantic theme seemed to get stuck there until I managed to break free by following a few old roads.

1. Graham Fellows is perhaps best known for his character, John Shuttleworth but under what name did he have a hit single (reaching No. 4) in 1978?
2. As we all know, the first successful transatlantic telegraph cable was laid by Brunel's Great Eastern, but in what year was this achieved?
3. A new transatlantic cable went live in 1988 – what was significant about this one?

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Idle Moments

4. What material was used to make the windscreen of Charles Lindbergh's transatlantic crossing aeroplane, Spirit of St. Louis?
5. The first transatlantic satellite communications were carried by Telstar 1 – in what year was it launched and put into service?
6. The record, Telstar was credited to the Tornados as recording artists but who wrote the tune and produced the recording?
7. The Tornados had one more top ten hit the following year; what was this called?
8. What is the name of the Roman road running from London to York via Lincoln?
9. And what is the name of the Roman road which runs from Gloucester to Silchester via Cirencester?
10. And finally, what name is shared by two separate Roman roads, one between London and Chichester and the other running from Braughing (Hertfordshire) to Colchester?

And so there we are. I trust that you have spent the last few minutes in pleasant mental exercise. If so, then I must try harder next time. Toodle-oo. Andy Pirson

IDLE MOMENTS – THE ANSWERS

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

NUMBER PUZZLES:

1. 100 Cents in a Euro
2. 4 Quarter Days in a Year
3. 7 Balls on a Snooker Table are not Red
4. 2 British Queens in the Twentieth Century
5. 9 is the Number of Choral Symphony by Beethoven
6. 5 African Countries have Coasts on the Mediterranean
7. 12 Lost Tribes of Israel
8. 3 Card Trick
9. 6 English Monarchs in the House of Hanover

10. 31 Colleges in the University of Cambridge

5BY4 (Inventors):

1. Multi fire tube boiler – George Stephenson
2. Vacuum flask – James Dewar
3. Separate condenser – James Watt
4. Chronometer – John Harrison
5. Steam engine – Thomas Savery
6. Hovercraft – Christopher Cockerell
7. Air conditioning – Willis Carrier
8. Steam turbine – Charles Parsons
9. Steam road vehicle – Nicolas Cugnot
10. Gramophone – Emile Berliner

GENERAL KNOWLEDGE:

1. Saturn has 62 moons known at the last count, ranging in size from less than a kilometre to 5,150 km in diameter.
2. And Saturn's largest moon is called Titan.
3. What John Bellingham did on 12th Mar 1812 was to assassinate the Prime Minister, Spencer Perceval.
4. The man born on 16th April 1918 in Ahmaddnagar, India was none other than Spike (Terence Alan) Milligan.
5. And the lady born Mary O'Brien on 16th April, but in 1939, in Hampstead is better known as Dusty Springfield.
6. The EU country that has 30th April as its national day is the Netherlands.
7. The couple married on 26th April 1923 in Westminster Abbey were the Duke of York (later King George VI) and Lady Elizabeth Bowes-Lyon.
8. Thor Heyerdahl's Kon-Tiki expedition which set sail on its balsa wood raft from Peru heading for Rarua on 27th April happened in 1947.
9. The horrific event of 6th May 1937 which killed 36 people was the destruction by fire of the airship Hindenberg.
10. The first woman to reach the summit of Mount Everest (on 16th May 1975) is Japanese – and her name is Junko Tabei.

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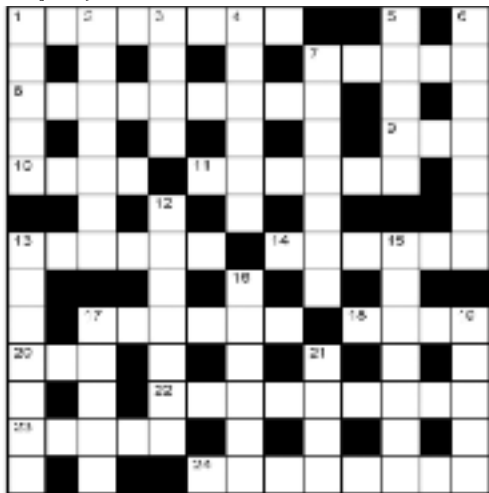
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Crossword

Compiled by DAVE QUINTON



Name

Address

All correct entries received by first post on 17 July will be entered into a draw for the prize.

The prize winner will be announced in the October *London Drinker*. The solution will be given in the August 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.

APRIL'S SOLUTION



£20 PRIZE TO BE WON

ACROSS

1. Two pubs, I see, are rough. [8]
7. Stop unpleasant smell permeating paintings. [5]
8. It contains fizzy lager in Black Horse. [4, 5]
9. Look both ways. [3]
10. Throws open lock on bank safe. [4]
11. Nappy returned, given back. [6]
13. Game singing star and legendary stripper. [6]
14. Insult small beer. [6]
17. Annoyed, rejected study about boat. [6]
18. Dressed cold boy. [4]
20. Vocal support for drink. [3]
22. Revolutionary member set fire to explosive. [9]
23. Weapon opening fire in anger. [5]
24. Confine a student inside. [8]

DOWN

1. Young child left in confusion. [5]
2. Rush to have sex in grassy area. [4, 3]
3. Store getting rid of last ship. [4]
4. I take a long time producing pictures. [6]
5. Drunk turned over base. [5]
6. Try to enter typist in a race. [7]
7. Fool is sick of attacks. [7]
12. Hail storm is nothing special. [7]
13. It's said superior sauces initially may be applied to cheese. [7]
15. Measure the Scotsman's girl. [7]
16. Joined others and collapsed. [4, 2]
17. A fan I found in a mess here? [5]
19. Live and succeed, lacking nothing. [5]
21. Stare out of two gleaming eyes. [4]

Winner of the prize for the February Crossword:
Tony Martin, St. Albans, Herts.

Other correct entries were received from:

Derek Abbey, Ted Alloway, Tony Alpe, Pat Andrews, Hilary Ayling, John Barker, Rob Barker, Brian Bickerstaff, Alan Bird, Steve Block, C. Bloom, John Bowler, Jeremy Brinkworth, Mark Broadhead, John Butler, Eddie Carr, Kevin Creighton, Celia Cross, Paul Curson, Peter Curson, Joe & Carole Daly, M.A.P. Davies, Wendy Davies, Barry Davis, John Dodd, Richard & Clever Clogs Douthwaite, Steve Downey, Tom Drane, C.J. Ellis, Robert Ferrier, D. Fleming, Sally Fullerton, Gillian Furnival, Chrissie Garvey, Christopher Gilbey, B. Gleeson, Marion Goodall, Paul Gray, J.E. Green, Alan Greer, Andy Guthrie, Caroline Guthrie, Stuart Guthrie, Jan Hargreaves, Teresa Hartles, John Heath, Lucy Hickford, Graham Hill, William Hill, R. Holt, Martin Jackson, Chris James, Carol Jenkins, David Jiggins, D.M.L. Jones, Mrs. G.D. Jones, Roger Knight, Mick Lancaster, Pete Large, Terry Lavell, Julie Lee, Tony Lennon, Rosemary Lever, Andy Lindenburn, Mike Lloyd, Gerald Lopatis, Michael Lopatis, Chris Lovelace, Donald MacAuley, Derek McDonnell, Pete McGill, Pat Maginn, Steve Maloney, John Mannel, John Markwell, Terry Mellor, Rob Mills, Jan Mondrzejewski, M.J. Moran, Al Mountain, Micky Mouse, Dave Murphy, Brian Myhill, Mark Nichols, Paul Nicholls, Mick Norman, M. Ognjenovic, Michael Oliver, Stuart Osgood, Nigel Parsons, Mrs. W. Parsons, Ms. G. Patterson, Anthony Pearson, Mark Pilkington, G. Pote, Barrie Powell, Heather Powell, Jeanette Powell, Nicholas Priest, Derek Pryce, Bill Rodwell, Richard Rogers, Sarah Rose, John Savage, Mary Scanlan, F.A. Scott, Pete Simmonds, Lesley Smith, R.F. Smith, Ruth Smith, Ian Snesby, Mark Spruthers, Ian Symes, Ken Taylor, Bill Thackray, Vic the Beard, Andy Wakefield, Kenneth Watson, Martin Weedon, Alan Welsh, Martine Welsman, Mrs E.A. Whale, Nigel Wheatley, Janet Wight, John Williamson, David Woodward, Peter Wright & the Missus.

There were also three incorrect entries.

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