

FREE

Vol 35
No 4



Aug/Sept
2013



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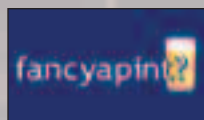


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London Drinker is published on behalf of the London Branches of CAMRA, the Campaign for Real Ale Limited, and edited by Tony Hedger.

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Although there may not be as many visitors as last year, there are no doubt many who have come to London for the Great British Beer Festival. I would like to extend a welcome to all of you, customers or staff alike. We have had a number of additional copies of this edition produced for distribution there.

We have lots of items of local interest so we are giving maximum space to them and I hope that you will find something interest to you.

Anyway, it was too hot to think about writing an editorial.

TAKING A LOOK BACK

Earlier this year, someone gave me a boxfile of old copies of London Drinker. Thank you for that. This has proved very interesting to me as the current editor. I don't intend reinstating the 'From Our Archives' column that former editor Martin Smith used to contribute but it is fascinating how certain events still echo down the years. You will find that mention of some of these will appear where appropriate in this and subsequent issues.

Tony Hedger

A Fair Deal for Your Local

In supporting Government proposals for statutory regulation of the relationship between the large pub companies and their tenants, CAMRA has accepted the principle that such regulation should be applicable only to companies owning more than 500 pubs. We were therefore surprised and disappointed to see a recent letter from the Independent Family Brewers of Britain (IFBB) opposing the case for a fair deal for pubco tenants. The Parliamentary Save the Pub Group has replied as follows. Another letter is included on page 58.

In response to the letter from James Staughton, Chairman of the Independent Family Brewers of Britain (IFBB) (Letters, July 17), we write on behalf of the All-Party Parliamentary Save the Pub Group and in support of the Fair Deal for Your Local campaign.

Contrary to the claim by Mr Staughton, the proposed statutory code being considered by government will not affect family brewers. The code would only apply to companies with over 500 pubs. No family brewers have over 500 pubs.

The problem isn't with family brewers, but with the large property companies ('pubcos') which operate long leases on restrictive terms. These pubcos owe billions of pounds due to reckless borrowing against inflated property values. This irresponsible capitalism has proved a disaster for the small business people, the pubco tenants. To service the debts, the pubcos take too great a share of pub profits, leaving many of their tenants unable to make a living. Overcharging takes the form of both hugely inflated beer prices and excessive rents. Data compiled by CGA Strategy reveals that 57% of licensees tied to national pub companies have net earnings of less than £10k.

The unfair pubco model is fundamentally different from the traditional brewery tenancy, something that the IFBB themselves have been

at pains to tell the Government. It made explicitly clear in a letter sent to BIS on November 2011 that "leases from pub companies are different in law and in practice from Traditional Brewery Tenancies." It is odd, then, that the IFBB are sending out a confused message suggesting that their members might be covered by the new code, when they will not be.

Mr Staughton mentions attempts at self-regulation as if this has resolved the problems faced by pubco tenants. Most licensee organisations refused to back this system, which was set up by the pubcos' own lobbyists, the British Beer & Pub Association, and was devised to avoid the fundamental issue – the endemic overcharging.

Four Select Committee reports have laid bare the problems in the sector and concluded that a statutory code with market rent only option for the large companies is the only solution. Ten pub sector organisations, including the Federation of Small Businesses, the Forum of Private Business, CAMRA, five licensee organisations and two trade unions agree – plus 168 MPs (so far) – and are all signed up to www.fairdealforyourlocal.com.

The IFBB would be wise to dissociate themselves from the pubco model that has done so much damage to the Great British pub. IFBB members will not be impacted by the new code and they have no right to seek to prevent reform without which many more pubco licensees will be left unable to make a return from their pubs and many more otherwise viable pubs will close for good. It is time for a fair deal for all our local pubs.

Greg Mulholland MP,

Chair of the Parliamentary Save the Pub Group

Brian Binley MP,

Vice-Chair of the Parliamentary Save the Pub Group

Grahame Morris,

Vice-Chair of the Parliamentary Save the Pub Group



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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 August and September 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). Register via www.eventsbot.com/events/eb784753717 or with John Cryne on 020 8452 6965.

September – Wed 25 (7.30) London Liaison Committee (Regional co-ordination meeting for London Branches). Royal Oak, Tabard St, SE1.

Website: www.camralondon.org.uk

LONDON PUBS GROUP

Chair: Jane Jephcote, jane.jephcote@googlemail.com, 07813 739856

August – Wed 21 Hampstead NW3 evening crawl: (7pm) White Horse, 154 Fleet Rd; (7.45) Magdala, 2a South Hill Pk; (8.30) Flask, 14 Flask Walk; (9pm) Holly Bush, 22 Holly Mount; (9.30) Duke of Hamilton, 23-25 New End; (10.15) Spaniards Inn, Spaniards Rd. Public transport will be required at times. All welcome.

September – Wed 18 (7.15 for 7.30) 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@btinternet.com or text 07775 973760 (10-4 Mon-Fri)

YOUNG MEMBERS GROUP

Matthew Black, 07786 262798, matthew-camraym@mail.black1.org.uk

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

BEXLEY

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

August – Wed 7 (8.30) Soc. George & Dragon, 1 London Rd, Swanscombe. - **Wed 14** (8.30) Mtg and PotY 3rd place presentation. Prince of Wales, 13a Woolwich Rd, Belvedere. - **Thu 22** (8.30) Soc. Wilmington Cricket Club beer festival, Oakfield Pk, Wilmington. - **Sat 24** (1pm) Soc. Old Dartfordians beer festival, Bourne Rd, Bexley. - **Thu 28** August Welling crawl: (8pm) Door Hinge, 11 Welling High St, then Rose & Crown; New Cross Turnpike.

September – Wed 11 (8.30) Mtg. Tailor's Chalk, 49 High St, Sidcup. - **Wed 25** Crayford crawl: (8pm) Duke of Wellington, 92 London Rd, then Bear & Ragged Staff; Crayford Arms.

Website: www.camrabexleybranch.org.uk

BROMLEY

Stephen Osborn, inquiries@bromleycamra.org.uk

August – Wed 7 Leaves Green BR2 crawl: (7.30) Crown Inn, 118-120 Leaves Green Rd; (9pm) King's Arms, Leaves Green Rd. -

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Branch diaries

Tue 20 Petts Wood crawl: (7.30) Daylight Inn, Station Sq; (8.30) Sovereign of the Seas, 109-111 Queensway; (9.30) Chequers, 177 Southborough La, Bromley BR2. - **Tue 27** (7.30) Cttee mtg, Woodman, 50 High St, Farnborough BR6.

September – Mon 2 (7.30) Soc, Ramblers Rest, Mill Place, Chislehurst BR7. - **Wed 11** Beckenham BR3 crawl: (12.30) Oakhill Tavern, 90 Bromley Rd; (1.30) Jolly Woodman, 9 Chancery La + 4 others. - **Wed 18** (7.30) Merit Award presentation. Barrel & Horn, 204-206 High St, Bromley BR1. - **Tue 24** (7.30), Cttee mtg. Queen's Head, Downe BR6. - **Sun 29** (1.30) Soc. Greyhound, Commonsides, Keston BR2.

Website: www.bromleycamra.org.uk

CROYDON & SUTTON

Peter McGill, 07831 561296, pete_mcgill@hotmail.com

August – Thu 15 GBBF Olympia soc: meet 7pm at membership stand and each half-hour after that. - **Mon 26** Bank Holiday Monday visit to Carshalton Environmental Fair. Real Ale available. Meet 11am Windsor Castle. - **Tue 27** (8.30) Mtg. Dog & Bull, Surrey St, Croydon.

September – Wed 11 (8pm) Soc. Little Windsor 13 Greyhound Rd, Sutton. - **Thu 19** Evening visit to Cronx Brewery. Contact for details: 20 places. - **Thu 26** (8.30) Mtg. Windsor Castle (Cottage Rm), 378 Carshalton Rd.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY

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

August – Sat 3 Walthamstow E17 Hoe Street crawl: (12pm) Goose, 264; (1.15) Victoria, 186; (2.30) Rose & Crown, 55; finishing (c3.45) Bell, 617 Forest Rd. - **Sat 24** (6pm) Leyton Orient Supporters Club, Oliver Rd E10. Presentation of ELAC CotY 2013 and National CotY 2012 finalist certificates at 6.30pm.

September – Wed 4 Walthamstow E17 Wood Street and Village crawl: (7.30) Dukes Head, 112 Wood St; (8.15) Flowerpot, 128 Wood St; (9pm) Village, 31 Orford Rd; (9.45) Nags Head, 9 Orford Rd. - **Tue 10** (8pm) Mtg. Warrant Officer, 318, Higham Hill Rd, North Walthamstow E17.

Website: www.pigsear.org.uk

ENFIELD & BARNET

Brian Willis, 020 8440 4542 (H), branchcontact@camraenfieldandbarnet.org.uk, branch mobile 07757 710008 at events.

August – Thu 1 (8.30) London Drinker pick-up & Soc. Ye Olde Cherry Tree, 22 The Green, Southgate N14. - **Tue 6** (8.30) Soc. Black Horse, Wood St, Barnet EN5. - **Wed 21** London Pubs Group crawl of Hampstead. - **Sat 31** NW4/NW7 survey. Meet 12pm Greyhound, 52 Church End, Hendon NW4.

September – Wed 4 (8.30) Mtg. Southgate Cricket Club, Walker Ground, Waterfall Rd, N14 (BRING CAMRA CARD). - **Thu 12** (8.30) Club Soc. Bush Hill Park Bowls, Tennis & Social Club, Abbey Rd/Longleat Rd jct, Enfield (BRING CAMRA CARD). - **Wed 18** (8pm) Special presentation. Orange Tree, Highfield Rd, Winchmore Hill N21. - **Thu 26** (8.30) London Drinker pick-up. Bohemia, 762-764 High Rd, N12.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, ctaylor2007@freeuk.com.

August – Wed 7 (8.15) Mtg. Green Man (upstairs room), High St, Ewell. - **Fri 16** (3pm onwards) Soc. Woodies beer festival, Thetford Rd, New Malden.

September – Tue 3 (8.15) Mtg. Angel, Portsmouth Rd, Thames Ditton. - **Sat 14** (12pm) Beer of the Kingston festival presentation. Surrey Hills Brewery, Dorking. Travel by bus or train. Names to Adrian Palmer 0774 859871 or akpalmer@talktalk.net
Website: www.camrasurrey.org.uk

NORTH LONDON

Social contacts: Stephen Taylor, 07531 006296, stephen.taylor500@gmail.com; John Adams, 07970 150707 jpa12600@gmail.com. Branch chairman: Catherine Tonry, 07793 547067, camra@tonry.co.uk

August – Tue 6 Garden bench soc: (7pm) Sourced Market, St Pancras Stn, N1; (7.45) Betjeman Arms, St Pancras Stn, N1; (8.30) Mabels, 9 Mabledon Pl, WC1; (9.15) McGlynns, 1-5 Whidbourne St, WC1; (10pm) Queens Head, 66 Acton St; WC1. - **Tue 13** GBBF Olympia soc: (7pm and every hour) Fuller's brewery stand. - **Tue 20** (8pm) PotS presentation. Grafton, 20 Prince of Wales Rd, NW5. - **Tue 27** Hampstead NW3 soc: (7.30) King William IV, 77 High St; (8.15) Horseshoe, 28 Heath St; (9pm) Holly Bush, 22 Holly Mount; (10pm) Duke of Hamilton, 23 New End.

September – Tue 3 Kilburn NW6 soc: (7.30) Carlton Tavern, 33a Carlton Vle; (8.15) Queens Arms, 1 Kilburn High Rd; (8.45) Cock Tavern, 125 Kilburn High Rd; (9.30) Earl Derby, 155 Kilburn High Rd; (10pm) North London Tavern, 375 Kilburn High Rd. - **Tue 10** Hoxton N1 soc: (7.30) Three Crowns, 8 East Rd; (8.15) Eagle, 2 Shepherdess Walk; (9pm) William IV, 7 Shepherdess Walk; (10pm) Wenlock Arms, 26 Wenlock Rd. - **Thu 12** (8pm) GBG 2014 launch. Parcel Yard, Kings Cross Stn, N1. - **Tue 17** GBG 2014 launches: (7.30) Charlotte Despard, 17-19 Archway Rd, N19; (9pm) Bull, 13 North Hill, N6. - **Tue 24** Mtg. (8pm) Wetherspoons, 255 Finchley Rd, NW3.

Website: www.camranorthlondon.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(H), rh014q5742@blueyonder.co.uk

August – Thu 29 (8.30) Mtg, incl. PotY shortlisting. White Cross, Riverside, Water La, Richmond.

September – Thu 19 (8.30) Mtg, incl. PotY finalists selection. Crown, 174 Richmond Rd, Twickenham. - **Thu 26** (7pm) Visit to Twickenham Fine Ales, Unit 6, 18 Mereway Rd, Twickenham. CAMRA members only, new and 'young' members particularly welcome: please advise contact if interested.
Website: www.rhcamra.org.uk

SOUTH EAST LONDON

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

August – Mon 5 Blackfriars Bridge to London Bridge SE1 Thames Path crawl: (7.15) Doggett's Coat and Badge, 1 Blackfriars Bridge; (8pm) Mad Hatter, 3-7 Stamford St; (8.45) Founders Arms, 52 Hopton St; (9.25) Anchor, 1 Bankside; (10.05) Old Thameside Inn, Pickfords Wharf; (10.35) Barrowboy & Banker, 6-8 Borough High St. - **Sat 10** Rotherhithe SE16 Two Breweries crawl: (12pm) Kernel, 01 Spa Terminus, Spa Rd; (2pm) Partizan, 8 Almond Rd South. - **Thu 15** GBBF Olympia. - **Sat 17** (3pm) Presentation. Meantime Brewery. - **Sun 25** Crystal Palace to Gipsy Hill SE19 joint soc:

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Branch diaries

(12pm) Grape & Grain, 2 Anerley Hill; (1.15) Westow House, 79 Westow Hill; (2.15) Alma, 95 Church Rd; (3pm) White Hart, 96 Church Rd; (3.45) Postal Order, 32-33 Westow St; (5pm) Sparrow Hawk, 2 Westow Hill; (6pm) Railway Bell, 14 Cawnpore St; (7pm) Beer Rebellion, 128 Gipsy Hill.

September – Mon 2 Camberwell SE5 crawl: (7.20) Kennington, 60 Camberwell New Rd; (8pm) Bear, 296A Camberwell New Rd; (8.50) Stormbird, 25 Camberwell Church St; (9.50) Recreation Ground, 65 Camberwell Church St; (10.30) Hermit's Cave, 28 Camberwell Church St. - **Mon 9** Lee SE12 crawl: (7.20) Dacre Arms, 11 Kingswood Pl, (SE13); (8.20) Edmund Halley, 25-27 Leegate; (9.45) Lord Northbrook, 116 Burnt Ash Rd. -

Mon 16 (8pm) Cttee meeting & soc. Railway Bell, 14 Cawnpore St, SE19. - **Thu 19** Kennington SE11 crawl: (7.30) Black Prince, 6 Black Prince Rd; (8.45) Old Red Lion, 42 Kennington Park Rd; (9.45) Oaka at the Mansion House, 46 Kennington Park Rd, SE11. - **Thu 26** West Norwood SE27 crawl: (7.20) Park, 56 Elder Rd; (8.20) Hope, 49 Norwood High St; (9.20) South London Theatre, Old Fire Station, 2a Norwood High St; (10.20) Horns Tavern, 40 Knights Hill. - **Sat 28** Portobello Brewery trip (details tbc).
Website: www.selcamra.org.uk

SOUTH WEST ESSEX

Alan Barker, swessex@essex-camra.org.uk, 07711 971957 (M) evenings or weekends only.

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

August – Sat 3 (9.30am) Branch day out to Birmingham (by train from London Marylebone). - **Wed 7** (8.30) Soc. White Horse, 173 Coxtie Green Rd, Coxtie Green CM14. - **Tue 13** (7.30) GBBF Olympia. - **Tue 20** (8.30) Soc, Railway Hotel, Station La, Hornchurch. - **Sat 24** (11.30am), Soc. Clacton Beer Fest, St James Hall, Tower Rd, Clacton. - **Thu 29** (8.30) Soc. White Hart, Kings Walk, Grays.

September – Tue 3 (7.30) Soc. 27th Chappel Beer Festival, East Anglian Railway Museum, Chappel & Wakes Colne Station, nr Colchester. Extra late trains back to London, etc: see www.chappelbeerfestival.org.uk. - **Wed 11** (8.30) Soc. Bell, High Rd, Horndon-on-the-Hill SS17. - **Tue 17** (8.30) Soc. Cricketers, 299/301 High Rd, Woodford Green IG8. - **Tue 24** (8.30) Soc. Traitors Gate, 40-42 Broadway, Little Thurrock RM17.

Website: essex-camra.org.uk/swessex

SOUTH WEST LONDON

Mark Bravery, 020 8540 9183 (H), 07969 807890 (M), mark.bravery@camraswl.org.uk. Cricket: Tom Brain, 07796 265972, thrain@haysmacintyre.com

August – Wed 7 Tooting SW17/Colliers Wood SW19 soc: (7pm) Antelope, 76 Mitcham Rd; (7.45) Graveney & Meadow, 40 Mitcham Rd; (8.30) JJ Moon's, 56A Tooting High St; (9.20) Provenance, 62 High St, Colliers Wood; (10pm) Charles Holden, 98 High St, Colliers Wood. Early starters: (from 6pm) Gorringe Park, 29 London Rd.

September – Wed 4 (from 7pm) Soc. By the Horns Brewery, 25 Summerstown, SW17. - **Thu 12** (7.30) Open cttee mtg (GBG distribution). Eagle Ale House, 104 Chatham Rd, Battersea SW11.
Website: www.camraswl.org.uk

WATFORD & DISTRICT

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

August – Wed 14 GBBF Olympia soc. Meet 6pm at membership

stand and every hour on the hour. - **Thu 22** (8pm) Paper Mill, Stationers Pl, Apsley - **Tue 27** (8pm) Mtg. Oxhey Conservative Club, Lower Paddock Rd, Oxhey.

September – Thu 12 West Watford soc: (8.30) Yellow & Red Lion, Vicarage Rd; (9.15) Oddfellows Arms, 14 Fearnley St; (10pm) West Herts Sports Club, Park Ave. - **Fri 20** Uxbridge Rd WD3 soc: (8.30) Whip & Collar; (9.15) Tree; (10pm) Halfway House. - **Wed 25** (6pm) St Albans Beer Festival, Alban Arena, St Albans. Meet at products stand every hour on the hour. - **Mon 30** (8pm) Mtg. West Herts Sports Club, Park Ave, 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
August – Wed 7 W1 Soho soc: (7.30) Nellie Dean, 89 Dean St; (8.30) Dog & Duck, 18 Bateman St; (9.30) Tottenham, 6 Oxford St. - **Wed 13-Sat 17**: working socs at GBBF. - **Wed 21** W1 Soho soc: (7.30) Blue Posts, 28 Rupert St; (8.30) Lyric, 37 Gt Windmill St; (9.30) Queens Head, 15 Denman St. - **Tue 27** W12 soc: (7.30) Princess Victoria, 217 Uxbridge Rd; (8.30) Queen Adelaide, 412 Uxbridge Rd; (9.30) Central Bar, above West12 Shopping Centre, Shepherds Bush Grn. (bring JDW vouchers).

September – Thu 5 (7pm for 7.30) Mtg. Truscott Arms, 55 Shirland Rd, W9. - **Wed 11** SW3 soc: (7.30) Queens Head, 25 Tryon St; (8.30) Hour Glass, 279-283 Brompton Rd; (9.30) Phene, 9 Phene St. - **Thu 19** W6 soc: (7.30) Black Lion, 2 Sth Black Lion La; (8.30) Old Ship, 25 Upper Mall; (9.30) Dove, 19 Upper Mall. - **Tue 24** W1 Fitrovia soc: (7.30) Yorkshire Grey, 46 Langham St; (8.30) Crown & Sceptre, 86 Gt Titchfield St; (9.30) Grafton, 72 Grafton Way.

Website: www.westlondon-camra.org.uk

WEST MIDDLESEX

Branch contact Roy Tunstall 07909 061609, Social Secretary Jason Lansbury 07740 288332, socials@westmiddx-camra.org.uk

August – Wed 7 GBBF publicity crawl: Meet (7pm) Sir Michael Balcon, 46-47 The Mall, Ealing. - **Wed 14** (1pm) GBBF Olympia soc: meet at Harveys brewery stand. - **Sun 25** (2pm) Hanwell Conservative Club beer festival, 40 Uxbridge Rd, W7.

September – Wed 4 (8pm) PotY Ealing presentation. Fox, Green La, Hanwell W7. - **Wed 11** (8.30) Mtg. Old Orchard, Park La, Harefield UB9. - **Tue 24** (8pm) PotY Harrow presentation. White Horse, 50 Middle Rd, Harrow-on-the-Hill HA2.
Website: www.westmiddx-camra.org.uk

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Monday 9 September.

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THE TIE

The consultation period on the Government's plan to introduce a statutory code of practice closed on 14 June with some 6,000 submissions made. CAMRA was among the interested parties who contributed. The atmosphere in the weeks leading up to the closing date became quite febrile. Enterprise Inns chief executive Ted Tuppen was talking about taking legal action if pubcos were unhappy with the result, which prompted the comment from Greg Mulholland, chair of the All-Party Save the Pub Group, that the pubco bosses were 'running scared'. I get the feeling that there is little love lost between the two. Mr Mulholland has also crossed swords with Brigid Simmonds of the pubcos' trade body, the British Beer & Pub Association over evidence that she gave to a House of Commons select committee.

A parliamentary Early Day Motion was submitted promoting the *Fair Deal for Your Local* campaign's idea of a 'market rent only' option. CAMRA endorsed the motion and hoped to get some 200 MPs to sign up to it. *Fair Deal* campaigners have also had a meeting with members of the Welsh Assembly to take the message there.

Heineken, who now operate 1,300 pubs under the Star Pubs & Bars name – mostly purchased from the Royal Bank of Scotland at the end of 2011 – has come out strongly against the Government's plans. They say that they are anti-competitive and that if their tenants are allowed to sell beers from rival breweries then they would have no incentive to invest in those pubs. No mention was made of their receiving a market rent from free-of-tie pubs.

What seems a surprising voice against the reform comes from Jonathan Paveley, the chairman of Hook Norton. He warned of 'dramatic unintended consequences' and warned that thousands of pubs would be put at risk of closure. Then again, perhaps it's not such a surprise because Mr Paveley is also executive chairman of Admiral Taverns.

BLACK DAY AT THE BLACK LION

One odd story coming out of the current operation of the tie is the decision of Brian Mannion, the tenant of the Black Lion in Kilburn, to stop stocking draught beers in protest against the prices charged by Enterprise Inns. He will sell only bottled beers, wines and spirits. Mr Mannion claims that Enterprise's prices are 66%

higher than in the free trade. The event was marked by a keg being carried out in a coffin.

Mr Mannion's relationship with Enterprise Inns is curious in any event. When Enterprise auctioned the freehold of the pub in 2011 as part of its 'sale and leaseback' programme, the buyer was an investment company in which Mr Mannion has shares. Mr Mannion remained Enterprise's tenant under their intermediate lease. It is reported that Enterprise pay £80,000 per annum in rent to the freeholders and Mr Mannion in turn pays Enterprise £50,000 as their tenant. A senior Enterprise Inns executive was reported in the *Morning Advertiser* to have said that what Mr Mannion was doing had nothing to do with the Tie but was an attempt to damage their earnings so that the company would give up its interest in the pub. Mr Mannion denied this, maintaining that it was solely to do with Enterprise's terms of supply.

HEALTH AND WELFARE

As we go to print, the rumours are getting stronger that the Government has abandoned minimum pricing for alcohol. More surprisingly, they are also not proceeding with controls on 'multi-buy' discounts.

A few issues back I mentioned the voluntary initiative to control the sales of high-strength lagers and ciders in Ipswich. This is attracting a lot of interest and has spread to some sixty further areas. The Government does, of course, generally prefer self-regulation schemes and, while not being quite the same concept – it doesn't cover spirits for example – it could be a better option than the unit pricing of alcohol where drinking in public places is seen as a problem. The Home Office will be holding talks with the Association of Chief Police Officers (ACPO) shortly. Interest is also being shown in Scotland although the Government there is pressing ahead with minimum pricing.

Not everybody agrees however. Morrisons have come out against such schemes, taking the view that they could be breaking competition rules because it was the retailers themselves who 'colluded' as to what products would be – or not be – available, to the possible detriment of other traders. The Office for fair Trading (OFT) is reportedly keeping the situation under review. Tesco and the Co-Op are going

along with the schemes whilst Sainsbury's original objections are weakening.

The original Ipswich scheme covered specific named products such as Tennent's Super, Carlsberg Special Brew and Frosty Jack cider but there is always the danger that as it spreads wider, the arrangement may become a blanket ban on all strong beers and ciders, irrespective of whether or not they are brands that get abused.

The Department of Health has confirmed that, as from 2016, electronic cigarettes will be licensed in the same way as 'over the counter' medicines which may mean licensing requirements and restrictions on availability and advertising. There does however appear to be a total divergence of views between the DoH and the manufacturers. The latter want to sell them for their own sake but the DoH regard them only as a method of stopping people from smoking.

VAT CAMPAIGN

The VAT Club Jacques Borel, the group campaigning to have VAT reduced to 5% for the 'hospitality' industry, has written to every pub in the country calling for their support. They are asking pubs and restaurants to reduce their prices by 7.5% across the board for one day on 25 September so as to show customers how they would benefit from pubs and restaurants having the same rate of VAT as supermarkets. The campaign says that based on their experience of a similar day held in France, those taking part will see their sales increase by some 10% on the day.

One licensee quoted in the *Morning Advertiser* said that if he could get back just half of the £37,000 that he paid annually in VAT he could repaint his pub, buy new garden furniture and resurface his car park. Much of that spending would in turn contribute to the local economy.

Recent recruits to the campaign are the Federation of Bangladeshi Caterers (FoBC) and the Asian Caterers Federation (ACF) who between them represent something like 35,000 restaurants and take-aways.

LAW AND ORDER

Following a recent relaxation of planning rules, it has been suggested that pubs could now incorporate betting shop operations on their premises. According to the *Morning Advertiser* however, industry experts say that this is prevented by gaming laws.

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NEWS FROM THE PUBCOS

The Yummy Pub Company, operators of the Somers Town Coffee House in Euston and the Gorringe Park in Tooting, are looking to expand. One possibility is a variation of franchising under which existing pubs could join with Yummy and take advantage of their marketing, supply chain and business expertise.

Charlie McVeigh's Draft House chain has opened its sixth outlet, in Seething Lane in the City. The chain hopes to get up to ten outlets by the end of 2014, including more sites in the City. A link-up with the Grand Union chain is also a possibility as Luke Johnson, who owns 50% of GU, has also invested in Draft House.

Handmade Pubs now have four sites following their purchase of the lease on Filthy McNastys in Islington and they hope to reach ten within two years. Similarly, following good trading results, gastropub operator Renaissance Pubs hope to acquire their seventh site shortly and to add one a year for the foreseeable future. This could include some 'new build' projects.

The Orchid Pub Company, operators of 242 pubs and restaurants, has been put up for sale by Deutsche Bank who ended up owning the company after it experienced financial difficulties in 2012. It is reportedly currently trading well and a price of £300 million is being mentioned in the trade press. Most of the pubs were originally acquired from Punch Taverns for £571 million.

M&B are attracting interest from the stock market following a 20% increase in their share price and, despite some problems over their pensions deficit, at least one analyst is recommending people to add M&B shares to their portfolio. M&B have also now appointed two non-executive directors, with hotel and book-making backgrounds, to bring them in line with accepted business practice. CEO Alistair Derby commented, "People have gone out less but they spend more when they go out. What's happened is that making money at the value end of the market has become a major challenge." Nothing appears to be happening as regards the 'stand-off' between the two principal shareholders. Perhaps it is easier to sit back and take the dividends.

Punch Taverns have joined forces with SIBA, the independent brewers association, for the latest Cask Ale Rotation scheme. Fifteen award-winning beers have been

chosen by SIBA to add to the hundred or do beers regularly available to the 800 members of the Punch Partners scheme. Andy Slee, Punch's Central Operations and External Affairs Director, said, "*Cask Ale is one of the unique selling points for British pubs and as it's continuing to grow its category share of total beer, we feel that it is one of the most significant business drivers for pubs.*"

Negotiations continue over the restructuring of Punch's £2.4 billion debt. It has softened its original attitude but bondholders have still to be won over and reports in the trade press suggest that the relationship between Punch and a committee of bondholders organised by the Association of British Insurers is not healthy. The company hopes to reduce the amount that it pays to service its debts by £600 million over the next five years. Latest trading figures and share price are steady and it expects to meet its profit forecast. Some £84 million has been raised over the last year by the sale of 246 pubs and other assets.

Recent results from Spirit Pub Company give a good indication of the volatility of the pub trade. In the six weeks to 13 April, sales fell by 3.8% but then the sun came out and sales for the next six weeks increased by 2.6%.

NEWS FROM YOUNG'S

In what is described as an exceptional year, Young's pre-tax profit for the year ended 1 April rose by 13% to almost £29 million. Like-for-like sales in managed houses rose by 4.6%. Sales in tenanted pubs fell by 2.4% and the tenanted estate has been reduced from 97 to 78 with £8.8 million being raised from the sale of 13 pubs. For the 16th consecutive year, the dividend has increased.

Some of the profit will be invested in a re-branding scheme which will take effect over the next two years, starting with the Founders Arms on Bakside. The new image, the first revamp in 17 years, will involve new signage and pub signs and is described as 'confident and contemporary' and is intended to reflect Young's 'premium' market placing. There will be different 'identities' for managed and tenanted pubs and the ram logo is being retained. Geronimo pubs will not be included. There will also be new pump clips for Young's Bitter and Special, which are brewed by the Wells & Young's Brewery Company. These

should appear next summer. The full name Young & Co's Brewery is being retained even though the company no longer has any interest in brewing.

The famous jazz pub, the Bull's Head in Barnes has been transferred to Young's Geronimo Inns portfolio. First reports were that they were planning to turn the music room into a restaurant but that appears to have been a misunderstanding. Ed Turner, the managing director of Geronimo, has stated, "*So to be very straight; we have, and still do remain fully committed to hosting live music at The Bull's Head seven days a week.*" He added that they were not looking to create a 'gastropub that has music as an incidental offer' but a pub for the community of Barnes with music very much at its heart. Mr Turner also pointed out that the company has a track record in running live music pubs such as the Half Moon in Putney and The Elgin in Ladbroke Grove and paid tribute to the work of outgoing licensee Dan Fleming over the last 30 years. Mr Fleming will continue to advise Geronimo with music planning and music quality.

That said, there may be changes. Geronimo do want to create a new music room with its own bar and toilets, but only if it is as good as or better than the existing room, especially in terms of acoustics.

WETHERSPOONS NEWS

JDW have obtained their licence for the pub on the M40 motorway. Interviewed on Radio Four's 'You and Yours' programme, Tim Martin defended the move, saying that other outlets already sold alcohol and commented that most of his pubs were situated on roads anyway. He also pointed out that the ratio of soft drink to alcohol sales in JDW pubs is unusually high. I thought that he might have made the point that he was providing a service for passengers.

Mr Martin also made the interesting comment that he had never closed a pub, although he had sold a few to supermarkets. I'll put that down to Mr Martin's occasionally curious way of phrasing things.

Another innovation from JDW is that the Knights Templar in Holborn now has a marriage licence and is available for weddings on Saturdays and Sundays. A package deal is on offer and, while I won't go into details here, it seems quite reasonable, especially given the location.



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OTHER TRADE NEWS

The seeming endless saga of the dispute over trade names between AB InBev and Budejovický Budvar over trade names continues. AB InBev won the latest round when the EU's Office for Harmonization in the Internal Market gave them the EU-wide rights to the trade name 'Bud'. I would not have thought that this was too much of a setback. I don't think anyone refers to the Czech product by that name.

Clearly AB InBev know the value of a trade mark. The first one ever registered was, of course, the Bass red triangle. To celebrate this, Bass Pale Ale is being renamed Bass Trademark Number One. It will be available in both bottled and next year, cask versions. Hopefully AB InBev are finally giving serious thought to their ownership of this iconic brand.

A new bar called the Deaf Lounge has opened in Seven Sisters. It is intended to provide a social venue for deaf people, with all the staff being trained in sign language. Co-owner Paul Cripps, deaf since birth, has set up the bar after years of negative experiences in pubs over ordering drinks, communicating with other customers and, sometimes, even being allowed in. Non-deaf customers are equally welcome; indeed they are welcomed so as to provide a wider spread of customers.

Marston's are rebranding the beers produced by the Ringwood Brewery, reportedly at a cost of a 'six figure sum'. The new look is aimed at reminding drinkers of the 'pleasure of a relaxing pint in the countryside' with a new slogan: 'Visit the Winding Downs'. Part of the process involves reducing the ABV of Old Thumper from 5.6% to 5.1%, apparently in response to consumer research.

Marston's are also overhauling their Pitcher & Piano chain, aiming to move it from the late-night to the after-work trade. Pianos may even reappear at some sites.

C & C Group, owners of the Magners and Gaymers cider brands, reported 'resilient' trading in the year ending 28 February, despite sales of the brands falling off by 14% and 16% respectively.

There suddenly seems to be a vogue for resurrecting old – and perhaps still best forgotten – brands. Brookfield Drinks, who recently acquired the Kestrel lager brand, have bought the Diamond White cider brand, last seen in the 1980s, from C & C Group and will be relaunching the 7.5% ABV product early next year.

I am sure that I am not alone in occasionally changing drinks to a gin and tonic, especially in the hot weather. Bad news; Britain's juniper trees are being damaged by a newly detected fungal disease. It is particularly affecting Scotland. In the southern counties of England, habitat loss has already seen the plant decline by some 70%.

WHO'S WHO BY NUMBERS

The *Morning Advertiser* has published its annual list of the most influential fifty people in the pub trade. Tim Martin of Wetherspoons has got the top spot with Ted Tuppen, CEO of Enterprise Inns and Stephen Billingham, Executive chairman of Punch Taverns coming second and third. Mike Benner, CAMRA's chief executive, is in ninth place, Simon Emery of Fullers in 15th and Stephen Goodyear of Young's in 29th. I'm pleased to see Simon Clarke, founder of Fair Pint, all-round vigorous pub campaigner and award-winning publican, 32nd.

PARTY TIME

Chancellor George Osborne was named Beer Drinker of the Year at the All-Party Parliamentary Beer Group (APPBG) 20th anniversary annual dinner on 10 July. The APPBG also has a 'Beer Sommelier of the Year' award which this year went to Sophie Atherton, who writes the 'FemAle View' blog.

There are two All-Party groups covering the pub trade. The APPBG, chaired by Andrew Griffiths, covers the industry as a whole and is supported financially by some of the big companies while the All-Party Save the Pub Group, led by Greg Mulholland, concentrates on the pub trade. In the *Morning Advertiser* listings, they were seventh and 16th respectively.

Interestingly, Radio Four's PM programme recently ran a feature on all-party parliamentary groups and tried to see how easy it was to set up one. The theme that they chose was the preservation of village halls but when they went to a typical village to discuss the issue, the meeting was held in the local pub. That makes a point, I think.

KELTEK BREWERY

It may be a long way away but it is an encouraging story. Cornish brewers Keltek have purchased four Cornish village pubs. The Rudruth-based family-owned company has spent £1.6 million on pubs in

Lanner, Illogan, Summercourt and Scorrier. Keltek's founder, Stuart Heath, explained, *"Pubs have always been a central part of my life. Whenever I've needed anything from a plumbing job done to having my car fixed, in the past there's always been someone from the pub I knew and trusted. I can imagine a much emptier life without a local pub & many communities have been losing theirs. The idea of celebrating and supporting local pubs which really serve a key role in their surrounding community is very important to me."* Mr Heath also made the point that although the pubs will be tied to Keltek, the beers will be sold to them at the same price as in the free trade.

CAVEMAN BREWERY

The first three beers from this new brewery, Megalithic, Mesolithic and Prehistoric, are on sale. The brewery, based in Swanscombe, Kent, takes its name and those of the beers from the local legend that there was a settlement in the area some 400 thousand years ago.

CHARITY BEGINS AT THE BREWERY

The pub trade contributes over £100 million to charities each year but this is the first time that I have heard of a brewery actually setting up a charity. Dark Star have formed the Dark Star Foundation which aims to support and inspire good causes by working alongside and helping them. This will include providing seed funding for new enterprises who will then be expected to pass on the money once they are up and running. Funds will come from dedicated products to be sold in the brewery shop and donations from those making tours of the brewery. There will also be fund-raising events such as a recent combined sponsored walk or cycle around the area where the brewery is situated.

MAD WORLD

The popular music combo, Madness, have joined with Growler Brewery (formerly Nethergate) to produce a beer called Gladness (4.2% ABV) which is described as 'a lager that's an ale - that's totally mad'. It was due to be in some 80 Nicholson's pubs during the July to August period. Lead singer Suggs commented, *"After many, many years spent in a pub discussing and debating what would be our ideal beer, we're very proud of our first attempt and we've got a great excuse to*

spend a bit more time in Great British pubs!" According to the press release, the 4.5% ABV beer uses lager hops, including Noble Tetnag and Saaz, and Maris Otter malt.

...AND FINALLY

A slight embarrassment for the Liberal Democrats, despite their enthusiasm for pub trade reform. One of the conditions that campaigners want to see abolished is the 'upward only rent rise' (UORR). Despite being run by the Lib Dems, Bath & North East Somerset Council have recently enforced such a clause on a pub that they own. Even the likes of Enterprise and Punch have abandoned such tactics. Greg Mulholland is reported to be intervening.

In 2010 Diageo introduced a product called Jeremiah Weed, described then as a 'sweet tea-based liqueur'. It is now being relaunched as a 'Kentucky Style Cider brew'. According to the *Morning Advertiser*, the product remains the same; so what it is actually made of seems to be a mystery.

Heralding the publication of Bob Steel's new book (see page XX), a CAMRA Marketing message to magazine editors was headed 'New London Pub Walks Out Today'. Was it something that we said?

Tony Hedger

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KINGSTON BEER FESTIVAL

In May the Kingston & Leatherhead branch of CAMRA held their 14th beer festival at the popular Kingston Working Men's Club. It was a success with more than 2,000 drinkers getting through 54 kils (nearly 8,000 pints) of beer and 80 gallons of cider and perry. The beer held out throughout the festival with a small amount still left over by closing time at 9pm on the Saturday night. The weather was fairly kind so customers were able to make use of the outdoor drinking areas and not being too hot, we were able to serve the beer at a good temperature.

By the end of the festival when the voting forms were all totted up, it was revealed that once again the ever popular Surrey Hills Greensand IPA was the winning beer.

Clive Taylor



THOUSAND UP FOR BROMLEY

On Monday 1 July, CAMRA's Bromley Branch celebrated reaching 1,000 members at a gathering in the Red Lion pub, Bromley North. Branch Chair, Peter Rolfe, commented, "It took 40 years for CAMRA to build up a membership of 800 in the Borough of Bromley but in just the past year and a half, that membership has risen to over 1,000. The Bromley Branch is one of the fastest growing of the 200 plus branches in the country." The 1,000th member to sign up was Peter Hughes. We asked him why he joined:- "I was introduced to real ale by my father when I was in my teens and so grew up loving beer. I started homebrewing when I moved to Bromley and I am now a brewer at The Mighty Oak Brewing Company. I've met some of the Bromley members at a social and they were all very friendly, I felt part of the group even though I had arrived alone. My favourite beer is always the one I have in my hand at the time. I have a varied taste and enjoy nearly all beer styles."



To mark the occasion, a cake was specially made in the shape of a wooden beer barrel (see photo). This was heartily consumed, along with some excellent ales. The Red Lion was a fitting venue as it was where Bromley CAMRA held its first social in January 2012, just after the branch became an independent Branch again. It was later voted Bromley CAMRA's Pub of the Year for 2012.

If you want more information on Bromley CAMRA's activities, their website is www.bromleycamra.org.uk or e-mail them at news@bromleycamra.org.uk

CHEERS TO REDEMPTION BREWERY – AGAIN

The Beer of the Festival at the Pig's Ear Beer Festival back in December was Fellowship Coffee Porter, brewed by the Redemption Brewery of Tottenham. This was a special festival Brew with coffee added to the existing Fellowship Porter which had itself been the beer of the festival in 2011. Festival Organiser Derek Jones commented, "Never before has any brewery won the cherished Beer of the Festival award twice. It's even more remarkable that it was won by Redemption Brewery in successive years."

A group of festival volunteers visited Redemption in June to present Redemption's owner-brewer, Andy Moffat, with his award. The Festival is organised by CAMRA's East London and City (ELAC) Branch and its chair, Marion Robbens commented, "As a London Festival we're delighted to honour a London Brewery. Redemption is just one of the exciting new breweries transforming the capital's beer scene but Redemption is exceptional."

In 2012 Andy Moffat was presented by CAMRA Greater London Region with its John Young Memorial Award.

As regards the event itself, Derek added, "The 2012 Festival broke all records in terms of attendance and sales. Real ale is increasingly the choice of the discerning drinker and we're expecting further success at the 2013 Festival." The 2013 event is scheduled for 3-7 December again at the Round Chapel in Hackney. Andy Moffat added, "I'm looking forward to participating in the Festival again. CAMRA does a wonderful job in promoting real ale and London real ale in particular."



Andy Moffat (left) of Redemption Brewery receives his award from Derek Jones.

FULLER'S AWARD

In July a very well attended training session took place at Fuller's Brewery. Christine Cryne, Chairman of CAMRA London's Beer Tasting Panel, put twenty new volunteers through their paces and hopefully introduced them to the complexities and benefits of being a trained beer taster.

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Fuller's Brewer Derek Prentice was one of the hosts and CAMRA's John Cryne took the opportunity to present Derek with the Bronze Award which Gale's Seafarers Ale won in the 2012 Champion Beer of Britain Bitter category.

WEST LONDON PUB OF THE YEAR



CAMRA West London Branch's Pub of the Year for 2013 is the Churchill Arms in Kensington Church Street, Notting Hill. A Fuller's pub, the Churchill was the only tied house to be voted pub of the year by any of the thirteen CAMRA branches in London. The picture shows licensee Gerry O'Brien – who has been at the pub for 29 years – receiving his certificate from branch chairman Les Maggs and John Cryne. With thanks to Gill Shaw for the photo.

For anyone wanting to visit the pub after a visit to the GBBF, a no. 28 bus will take you straight there.

NORTH LONDON PUB OF THE YEAR

A community pub near Kentish Town West Station has won North London CAMRA's 2013 Pub of the Year Award. Pubs in the area have monopolised the award for three years now, the 2011 winner being the Southampton Arms in Highgate Road and the 2012, the Pineapple in Levertton Street. Tapping the Admiral – owned by the same people as the Pineapple – has ensured that the Pub of the Year remains in Kentish Town.



Catherine Tonry, chairman of CAMRA's North London branch said, "This is an amazing result. Tapping the Admiral has prided itself on good beer since it opened. Its winning proves what a

fantastic area Kentish Town is to visit for good real ale and excellent pubs. This is very much a locals' pub but with a very warm welcome to all visitors." The Tapping the Admiral was built in the 1850s and was called the Trafalgar to commemorate the fact that Nelson's uncle lived nearby. The pub has a single bar, boasting eight handpumps selling mostly beers from small breweries and including at least two from a London brewer. It also sells real cider and occasionally the rarer perry plus an excellent range of British bottled beers. There is a range of reasonably priced foods, often sourcing ingredients locally.

The runner-up was the Snooty Fox in Canonbury N5 for the second year running. Catherine commented, "The current licensees have only been in since 2010 and it's been great to see how this pub has developed in such a short period of time. It is a member of CAMRA's LocAle scheme, serving a great range of real ales including beers from local breweries, reducing the carbon footprint. The pub was listed in CAMRA's Good Beer Guide for the first time ever in the 2013 edition. To make it to second place in the pub of the year competition two years running, beating hundreds of other pubs, is phenomenal and reflects the commitment to good quality beer."

CIDER TASTING IN BROMLEY

The Bromley branch of CAMRA held a Cider and Perry Talk and Taste event at Penge Library on 23 May. It was attended by eighteen people of all ages and both genders. After a welcoming glass of real cider, there was a short talk on the history and making of real cider and perry. Before the tasting proper began, a small sample of fizzy commercial cider was offered to illustrate the difference and it was unanimously agreed that it was pretty awful.

Five different ciders and two perries were sampled with tasting notes given and everyone joined in the discussion about the many aspects of cider-making and where to buy local produce and good pubs to try. There were photographs on display of cider-making equipment and of particular interest was one of a straw press as there was an example of a straw-pressed cider in those tasted.

The event ended with the reading of a beautiful poem by Vita Sackville-West called 'Making Cider' and although the event ran over time by an hour, nobody seemed to want the evening to end. The feedback was positive with three new members recruited and further similar events are a possibility.

The ciders tasted were Double Vision to start, Castle, Kentish Pip, Ventons Skippy's Scrumpy, London Glider and Millwhites Rum Cask. The perries were Gwyntyddraig Two Trees and Ross on Wye. Two Trees was voted the perry of the night but the cider vote was a draw between the Millwhites and Kentish Pip, although the starter, Double Vision, was the overall favourite.

Lorraine Davies

NEXT CAMRA BROMLEY FESTIVAL

CAMRA Bromley Branch's next festival will be on Friday 25 and Saturday 26 October. It will be the First Chelsfield, Orpington Beer and Cider Festival and will be held at the Westcombe Park Rugby Football Ground, Goddington Dean, Goddington Lane, Orpington, Kent. BR6 9SX. The rugby club moved from its original home some time ago, so don't get confused.



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A tale of two cities

Is this the best of times or the worst of times? Recent comment and debate throughout the beer blogosphere and in CAMRA publications would sow doubt in most minds as to whether our beer glass is half-full or half-empty. The optimists point to the recent abolition of the evil beer-duty-escalator, the fact that real ale and craft beer continue to grow their share of the market, and especially the rapid pace of new brewery openings that is hugely enhancing the quality, variety and availability of good beer throughout the UK. The pessimists, meanwhile, continue to mourn pub closures, the still punitive levels of beer duty, and the restrictive conditions levied on pub tenants by their over-borrowed pubco landlords. Neither camp is wrong per se, but to my mind the gloom is overdone. CAMRA should be more positive and expend at least as much effort in supporting new pubs and breweries as it does in fighting their closure.

In my socially-mixed corner of London (the Battersea/Wandsworth borderlands) over the past half decade, new pub openings have matched closures in roughly equal measure. But the variety and quality of beer served in the new and surviving pubs has massively improved – thanks in part to the emergence of enterprising new local breweries but also because publicans and pubcos are beginning to understand that good beer entices punters to visit their pubs. And it is through this boost in demand, ultimately, that the rate of pub closures can be stemmed and reversed. So time to redress the balance towards the half-full and, in doing so, answer the question posed above. As evidence, I present a comparative beer analysis of two cities – one a famous beer destination in relative stasis and the other a recent backwater now in the midst of a beer renaissance.

I was in Munich for a week recently investigating the feasibility of following-up my 'Around Berlin in 80 Beers' book published two years ago with a similarly-titled tome for Munich. This famous host city of the annual Oktoberfest is dominated by six large breweries to the exclusion of almost everything else – something that might jog a few unpleasant memories amongst older CAMRA members. The 'big six' are Augustiner, Löwenbräu, Paulaner, Hofbräu, Spaten-Franziskaner and Hacker-Pschorr. In fact the latter two no longer brew at all; their branded beers now brewed by Löwenbräu and Paulaner respectively. Maintaining all the separate names gives an illusion of variety that barely exists with the added benefit (for the big six) of allowing each of them to keep all their highly lucrative tents – each seating around 10,000 drinkers – at the Oktoberfest, an event from which other brewers are excluded.

Worse, all six (or rather four) breweries brew more or less the same limited variety of beer – the holy trinity of Helles (light), Dunkel (dark) and Weiße (wheat), the latter appearing in Hefe (i.e. unfiltered so some yeast remains in keg or bottle), Dunkel or Kristal (i.e. filtered) versions. Draught pilsner beers are virtually impossible to find in Munich, although each of the big six offer a bottled Pils. All these beers are brewed to almost exactly the same strength (c. 5% alcohol) and whilst in terms of quality most would rate Augustiner beers first, it is barely

possible to put a cigarette paper between the rest. That said, Augustiner brew a slightly stronger, maltier and dryer version of their flagship Helles called 'Edelstoff'. When served straight from the Holzfass (wooden barrel) at the brewery tap, this is beer from the very top drawer.

Still, the overall quality of big six Munich beer is pretty good, in stark contrast to the situation facing beer drinkers in 1970's UK. It is just that there is little variety – not enough light and shade. Seasonal beers do appear – Märzen beers (a slightly stronger Helles at 6% alcohol) are brewed specifically for the Oktoberfest; Keller beers (hazy, green beers in the Saison-style usually served in a stone jug or Krug) around June and Doppelboks that also appear for just one month (usually around March) between the Lenten Carnival and Easter. But each are near-identical in taste, style and strength regardless of brewery origin and all appear at exactly the same time of year. That said, the Doppelboks (at 7.5% alcohol) are superb, combining dry fruit (prunes, raisins and dates) and roasted biscuit malt flavours to produce a rich, dark burgundy-coloured beer in the style of a barley wine.

The dominance of this beer oligopoly is such that other good German beers barely get a look in. There are only two craft brewers in Munich that I am aware of, one of which brews a single beer for just one pub whilst the other appears to supply no pubs at all. There were three independent brewpubs a decade ago – all listed in the excellent Steve Thomas book 'Good Beer Guide Germany', but two have now shut down and the third (Forschungsbrauerei) only opens in the summer. Overall, there are just over 1,300 breweries in Germany – incidentally a number that the UK may well overtake next year – yet my extensive travels around its third biggest city have revealed only five pubs that are not tied to the big six, these featuring beers from Ayinger, Kloster Andechs, Tegernsee, Hohenhanner and Schneider. There may be more but there can't be many more. So simple arithmetic suggests that 'Around Munich in 40 Beers' is as about as good as it's going to get. At least it is unlikely that such a book would ever be out of date.



Yelverton Road, Battersea. Not Florence, but the birthplace of a Renaissance nonetheless.



A Maß of Augustiner Maximator Doppelbok – Munich's Best Beer.

Even five years ago the suggestion that one day London would outshine Munich as a beer destination would have been fanciful, if not incredible. It was five years ago that Duncan Sambrook founded his eponymous brewery in part because his attempt to

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A tale of two cities

drink a London beer other than Fuller's on a visit to the 2007 GBBF was not successful, indeed not possible. Yet to no doubt his and certainly my astonishment if not delight, his brave venture was just the start of a London beer renaissance that mirrors events elsewhere in the UK and in many countries throughout the World. London now has 46 breweries (and counting), making for the most part quality beers in a bewildering variety of styles and strengths. It would perhaps be wrong to single out any of these for particular



Kernel 2010 Centennial IPA – just one of many new, exciting and complex London beers.

praise, save to mention that I introduced two friends to a bottle of Kernel IPA recently and they were totally knocked out – in the best possible sense of course!

The point is that even a CAMRA absolutist with eyes only for beers that have undergone a secondary fermentation in cask (thus ruling out most German beers as it happens) would be able to construct an 'Around London in 80 Real Ales' from our own breweries alone. Personally, I would remove the blinkers and include some of our beautifully-brewed craft

kegged beers, such as Meantime London Lager. Meanwhile in Germany, beer culture has failed to evolve and relative ossification

has set in, largely the result of misplaced complacency born out of the belief that the Reinheitsgebot (or Purity Law) makes German beer better than all others and will always do so. In actual fact, this ancient law was enacted to preserve feudal beer monopolies and although no longer officially law, it continues to impart a baleful influence to this day, reinforcing modern beer monopolies and making most German beer simple and good, but boring.

Most surviving small breweries and new brewpubs in Germany brew a Helles and a Dunkel and nothing else. Others are Weißbier breweries and brew nothing else. Even the giant Berliner-Kindl-Schultheiss mega-kegery in Berlin that produces around 25 different labelled beers in about five different styles (light lagers account for around 95% of output) does so using just the one (Hallertau pellets) hop variety. By contrast, most of the several hundred new London beers feature multiple malt and hop varieties to add character and complexity to the beer. Little wonder then that annual per capita beer consumption is falling faster in Germany (142 litres in 1991 to about 105 today) than in the UK (roughly 120 to 100 over the same period), despite benefitting from a duty level ten-times lower than our own.

So it may be a far, far better thing I do to look elsewhere for a worthy beer destination to write about. Here in London, there has probably never been a better time to drink beer. Very much 'the best of times'.

Peter J Sutcliffe



Made of London

BREWED BESIDE THE THAMES



National campaigns

The licensed trade has recently launched two national campaigns which CAMRA is happy to support. Anything positive coming from the trade can only be encouraged.

IT'S BETTER DOWN THE PUB

Initially set to run for a year, the campaign shares one of CAMRA's key objectives which is to raise the profile of pub-going and increase the number of people using pubs regularly. It will ask pub-goers to share their experiences and explain why they love pubs. People will be encouraged to make short films or videos, take creative photographs or write short stories or poems. The best entries will apparently win some amazing prizes.

The campaign is being funded by a dozen or so partners from the trade to the tune of £100,000 and the leading trade paper, the *Morning Advertiser* has urged its readers to get involved. CAMRA's Chief Executive, Mike Benner, said, "One of the main principles of the beer duty escalator campaign was that we worked in partnership with a number of organisations and companies. What is special about this is that we are not asking the Government for anything but we are just saying this is a fantastic industry and everyone needs to be investing in it and getting behind it."

See the website for further information: www.itsbetterdownthepub.com. The campaign is also on Facebook.

LET THERE BE BEER

So once we are in the pub, what do we do? The answer – as if you couldn't work it out yourself – is provided by the second campaign



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called 'Let There Be Beer'. This is a £ multi-million generic beer campaign funded to varying degrees by five of the global brewery companies and supported by trade organisations such as the British Beer & Pub Association and the Independent Family Brewers of Britain. Regional and small breweries as well as publicans and retailers will all be encouraged to support this initiative. The campaign will not push individual brands or concentrate on any particular beer style. It will run for three years and was launched with TV adverts.

This initiative is required to help many people rediscover beer and help turn the fortunes of a great British industry. The overall UK beer market is in serious decline and although real ale sales may be increasing, we have to acknowledge that this is within this overall decline.

This campaign gives CAMRA an opportunity to promote another of its key campaigns, which is to encourage more people to try a range of real ales, cider and perries. CAMRA members should not be too worried about people drinking lager, keg beer, wines or spirits. Let's get them into the pubs first so that they can help keep pubs open and then we can work on them, focusing our efforts on championing real ale as part of this campaign.

The campaign is supported by social media: sign up to the Facebook Page – www.facebook.com/letherebebeer and follow @letherebebeer on twitter.

CAMRA'S NATIONAL RAFFLE

Once again CAMRA is holding a raffle. All entries will be in with a chance of winning cash prizes of £3,000, £1,000 or £500 plus there are 20 other prizes. All proceeds will go directly into CAMRA's campaigning fund to support activities for our four key campaigns which in addition to the two mentioned above, are to stop tax killing beer and pubs and to secure an effective Government support package for pubs.

26 pubs are closing each week and CAMRA recognises that there are a number of factors contributing to this. With your help we can raise funds to launch national campaigns to encourage Government and council planning support for pubs and continue the fight for a fair deal on tax.

CAMRA have created a new website for this year's raffle to make it easy and secure for people to enter. Visit www.camraffle.org.uk to buy your tickets now or donate online. Tickets should also be available at the Great British Beer Festival. The closing date is 24 October and the draw date 31 October.

Check the
Beer Festival Calendar
and visit your
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www.camralondon.org.uk

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Craft beer – some thoughts

The debate continues . . . Here beer blogger Ben Nunn *benvivreur.blogspot.co.uk* has his say.

CAMPAIGNING FOR REAL ALE – A NOVEL IDEA?

The scrapping of the beer duty escalator earlier this year brought a triumphant end to a long-running and high profile CAMRA campaign – as an organisation we can give ourselves a slap on the back and buy ourselves a pint. Now that we're on a roll, what's the next big campaign? How do we build on this victory? W(h)ither CAMRA? The LocAle scheme has broadly worked – especially with the raft of new breweries in London – and I'm writing this in early June, having sampled more than a dozen different milds last month, so the 'Mild Month' initiative would seem to have been successful too. So how about going back to our roots?

I've written – in these pages and elsewhere – on the subject of the latest wave of 'craft' keg beer, and the resulting correspondence always reveals emotions running high on both sides of the debate. 2013 is an extremely exciting time for us, with over 40 breweries in the capital, but I have noticed an annoying trend in some pubs lately: the range of keg beers is exciting and innovative but the cask beer offerings are restricted to the 'usual suspects'. Additionally, the 'craft' keg beers are almost always considerably more expensive than cask beer of the same strength – another good reason for drinking cask. A strange motion around refusing to use the term 'craft beer' was (probably rightly) defeated at year's CAMRA Members' Weekend (AGM) as it would only have added to the confusion but as a large and influential consumer group, we surely need to define our position consistently.

There are some very good keg beers nowadays but I can't really

agree with those who would have CAMRA expand its remit to campaign vaguely for 'good beer' and lose sight of our pro-cask origins. Equally, many of the negative campaigning angles from the 1970s simply don't stack up in the beer scene of 2013 and are particularly baffling to the younger generation of drinkers. So, I'd suggest that instead of going negative, it might be a good time to start positively campaigning for real ale.

That sounds like stating the bleeding obvious, but I mean something very specific. I'm not talking about 'converting' the rough fizz-only pub that we hardly ever visit into a rough pub serving vinegary Doom Bar that we hardly ever visit – as many CAMRA branches have done, with the noblest of intentions but dubious results – and I don't mean trying to persuade folks that cask Greene King IPA is a better product than a keg beer from, say, Kernel or Mikkeller, because an argument so laughable would rarely be taken seriously. No, what I mean is a concerted effort to encourage brewers to make all these wonderful beers – that can currently only be found in keg or bottled form – available in cask thereby literally campaigning for real ale.

It's a simple idea, but as an organisation we don't do enough of it. (Do we actually do any of it these days?)

If you've ever tried draught keg (or bottled or canned) Pilsner Urquell, you probably found it to be a fairly bland, generic, fizzy Euro-lager... unless you're lucky enough to have tried the rare cask version, which has been doing the rounds in London for the last year or so, and which is something else altogether. Served unpasteurised from a wooden cask, chilled but not freezing, and with a gentle natural carbonisation rather than bucketloads of bubbles, it's one of the best lagers I've ever tried. A few months ago the (usually keg-only) Camden Town brewery brewed a special, 1908, and for one weekend only, they had the beer in cask – with three additional versions, each dry-hopped using different hop variety. Again, it was lovely stuff and such a shame it was a one-off. I'd love to try cask Camden Ink or Gentleman's Wit one day, if Camden Town ever give us the opportunity.

CAMRA has the clout and the people to do something positive here. And I've even thought of a naff campaign slogan: 'CAMRA- Keeping it Real!'. So let's start campaigning – for real ale!

Ben Nunn

The craft beer debate continued at this year's CAMRA Members' Weekend. A motion was put forward calling for more education on the subject and whilst the motion was rejected, the debate was worthwhile. A particularly impassioned contribution came from beer writer Tim Webb. He made the point that the keg beers being produced by modern small breweries are not the mass-produced products of the 1970s, made with the cheapest possible ingredients and unmentionable adjuncts to bring in maximum profits. Their brewers are equally as skilled as those producing cask ales and the beers are made with top quality malt and hops and are unpasteurised. Brewers such as Camden Town, Meantime and even BrewDog have gone their own way quite deliberately; they are not bad, just different.

In the end, it's about choice. CAMRA does not seek to campaign against any other product that is not perpetrating some type of fraud on the consumer. I am inclined to agree with Ben however. It would be good to see what some of the interesting keg beers taste like in cask conditioned form.

Tony Hedger

PS: Last time I wrote on this subject, I was subjected to a tirade of abuse on Twitter by some troll. This time, my friend, you can save the wear and tear on your finger; as a consequence of your activity I stopped using Twitter.

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Wadworth 6X – 90 not out

I couldn't even guess just how many different cask conditioned beers are currently available in the pubs of London but it isn't all that long ago that the beers we now regard as the 'usual suspects' were a more than welcome sight on a pub bar. Here Christine Cryne celebrates one that has been around longer than most.

Not many beers in the UK can claim to be ninety years old but Wadworth's, the family brewers from Devizes in Wiltshire, are celebrating a major birthday this year. Their 6X beer is celebrating its 90th year so this seems like a good time to revisit this traditional best bitter.

The head brewer, Brian Yorston, has been delving into the beer's origins. Pre 1914, Wadworth's had a beer called XXXX. This was a strong brew but with the coming of the restrictions imposed during World War One brewers were required to reduce the strength of their beers and XXXX reduced its ABV (alcohol by volume) accordingly. At the end of the war they had two beers, the original at 5.8% ABV and a weaker beer, circa 4.2% ABV. It is believed that this weaker beer was brewed during the summer months, gaining the name of Harvest Ale.

In December 1923, the brewery decided to name the stronger beer 6X and thus the name was born. The weaker beer was named XXXX (not 4X). Once again, war had an impact on alcohol content and in 1943 the strength of 6X was reduced to 4.3% ABV where it has been ever since. The original 6X recipe was not lost however and it was brewed again earlier this year, featuring in the Wetherspoon's beer festival. The XXXX beer died though and the last record of it being brewed was in December 1947 with an alcohol content of just 3% ABV.



Chairman Charles Bartholomew with a visiting dignitary (whose name we do not know – apologies accordingly)

6X is often available in pubs across London. It is a copper coloured ale, using British hops, which are balanced with a gentle sweet malt character and fruit notes. It remains a good example of a British Best Bitter so why not revisit the brew and celebrate this 90 year old's birthday with a pint or two?

A thought from the editor: Sharp's Doom Bar and Sambrook's Junction are quite similar beers. Why not try a 'compare and contrast'?



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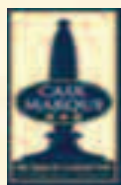
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London brewery news

BALHAM

Reports have been received of a new nano-brewery in the Balham area. We will let you have details as and when we find out more.

BELLEVILLE

I am pleased to report that what looked like being one of those distasteful 'David v Goliath' episodes that occur all too often in the brewing industry has been averted. AB InBev threatened Belleville, a small brewery in Wandsworth which is happily making great strides with their American-style beers, with legal action because of the similarity of their name to that of AB InBev's 'Belle Vue' range of fruit beers. It looked at one stage that Belleville would have to change their name which would have been a shame because it refers to the primary school attended by the children of the main investors, this being how they came together. Happily, owner Adrian Thomas has reached a settlement so they continue as Belleville

THE BOTANIST AND THE LAMB

There have been changes at these brew pubs, owned by the Convivial Pub Co. Simon Gueneau has taken over brewing at the Botanist whilst Conor Donoghue will be spending most of his time at the Lamb Brewery, changing the emphasis on brewing there towards cask conditioned beers. Simon has experience of brewing in Belgium and his first brew at the Botanist will be a Belgian tripel style ale.

BY THE HORNS

BTH's Stiff Upper Lip was the winning beer in Wetherspoon's London Ale Festival. The event offered some 20 beers from ten breweries across all 133 of the chain's pubs in London.

CAMDEN TOWN

Camden Town have introduced a canning line. They are the first of London's new wave of breweries to venture into this market. They have started with Byron beer and will also can their Helles lager in due course. They are continuing with their policy of not producing cask-conditioned beer.

FULLER'S

In the year ended 30 March, Fullers saw a 5% increase in pre-tax profits to £31.7 million on revenues that increased by 7% to £271.5 million. They will be paying a dividend of 8.35 pence.

Fuller's have acquired the cider makers Cornish Orchards for £3.8 million. Chairman Michael Turner confirmed that Fuller's have wanted their own premium cider brand for some time and that production will continue in Cornwall with the brand keeping its name. There will also be additional investment to develop the business.

Already having several pubs at railway stations, Fuller's are now to open a site at Heathrow Airport. Named London's Pride, it will be food-oriented because of its location. More pubs at transport hubs are planned.

A new product to look out for is 'Frontier', described as a 'new wave' craft lager. The 4.5% ABV beer will be available as keg only. It is interesting to note the strength. A few years ago such beers would have automatically been 5% ABV.

Fuller's have joined up with Google's Business Photos Service to create a virtual tour of 76 of their pubs as well as the brewery. It can be accessed through the company's website.

HOP STUFF

Another one to watch, this time in the Woolwich area. Having successfully used the 'crowd funding' system to raise the necessary

capital, a brewery site has been identified and equipment is being acquired. The founder, James Yeomans, has already explained his plans to a meeting of the South East London branch of CAMRA and, all being well, the first beers should be available in October/November.

REDEMPTION

This year's theme of seasonal rye beers continues. Easy Ryder will be followed by Red Rye for the Autumn.

TRUMAN'S

The company have now moved into their premises at Hackney Wick which has purpose-built offices, a 100 sq m temperature controlled cask store and, most importantly, a brew house. The brewing kit itself was due to be installed by the end of July. Look out for opening events towards the end of August.

The company has recruited a head brewer, fittingly called Ben. In this case it is Benedikt Ott who trained in Cologne and Berlin, achieving his post-graduate Braumeister's certificate. Benedikt's experience in the UK includes time with Black Country Ales, Purity Brewing Company and, nearer home, London Fields Brewery. Ben said, *"It's a real honour to have been chosen as the brewer that brings Truman's back to London. I plan to blend the best of the traditional British ale styles with modern techniques and flavours. The brewery and brew kit are looking fantastic and the quality we are able to produce is outstanding. I can't wait to get stuck in."*

Interestingly, Ben will be brewing with an original Truman's yeast which the company has obtained from the National Collection of Yeast Cultures in Norwich. It has been stored there since 1958. *"We are delighted with the results so far. It is producing very flavourful, fruity beers, with distinct, yet subtle, aromas of tangerine and pear. It has proved not quite as 'efficient' as modern yeast strains and requires careful handling and extra work during the mash but the results are worth it."*

TWICKENHAM

Steve Brown, the managing director, has announced that head brewer Tom Madeiros left the brewery in early July. Tom's replacement is Stuart Medcalf who has been recruited from WJ King of Horsham. A new assistant brewer from the Triple fff brewery will also be joining soon.

Tom, who first came to prominence with the Grand Union Brewery in Hayes, has brewed several award-winning Twickenham beers and certainly helped put Twickenham Fine Ales on the map. It is understood that he plans to do some travelling and may then involve himself in brewing in Belgium and Spain. We wish him well.

OTHER NEWS

Two new drinks producers have opened for business in London. The Hawkes Brewing Company is producing a bottled alcoholic ginger beer at 4% ABV called Hawkes. It takes its name from London's street hawkers and owner Simon Wright has said that a share of the company's profits will go to charities such as the Centrepont homeless project.

Another new venture, Silasu, is producing a blend of porter and cider called William Sharvatt's London Velvet (5% ABV). Apparently William Sharvatt, a timber merchant, was the first man to come up with this particular combination of drinks.

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Sambrook's Brewery

Can you believe that it has been five years? In 2008, Young's and Grand Union had disappeared from London leaving Fuller's, Twickenham and a handful of others such as Meantime holding the fort for brewing in London. Then Duncan Sambrook, aided by David Welsh (formerly of Ringwood Brewery), started a brewery near Clapham Junction thus sparking off an amazing brewing revolution in the capital. Others are also smelling the malt and hops and we continue to see an amazing growth of breweries (and beers).

Sambrook's brewery has gradually expanded since 2008 to its current 20 barrel plant but next year this will double in size to 40 barrels. This will put the brewery in the top 5% of brewers in size terms. They currently brew nine or ten times a week, giving them the capacity to sell to around 300 pubs. Interestingly, it is not just draught beer that has been growing. As previously reported, they have entered into a three way agreement with the Westerham and Ramsgate Breweries to set up a bottling line, which is based in Ramsgate. This enables them to produce both bottle-conditioned and brewery-conditioned bottled beers including using the micro filtration system.

But it's not just the production that has moved with the times. Sambrook's now has its first trainee brewster (female brewer)! Jamie Clowes hales from Down Under and has been in the UK for four years. She fancied getting involved with brewing and volunteered at Sambrook's for five weeks and made such an impression that they kept her on. Jamie is currently studying for her General Certificate in Brewing which reflects Sambrook's commitment to staff development. Sean, the head brewer is studying for his Diploma.

Jamie and Duncan Sambrook can be seen in the photo at a recent



reception to celebrate the reappearance of their Lavender Hill beer and to draw attention to the plight of the bee (the beer has British honey in it). The beer made its first appearance last year (but using Mexican honey), brewed especially for Nicholson's pubs. Once again, it was a limited brew and used a new hop from the Alsace region in France.

However the other topic of conversation was their forthcoming fifth birthday celebrations, which will include a party on Saturday 14 September, to be held in Morden Hall Park. A special beer will be brewed for the event and CAMRA members will receive a discount on the admission price. Check their website for details: www.sambrooks.co.uk and join in the fun.

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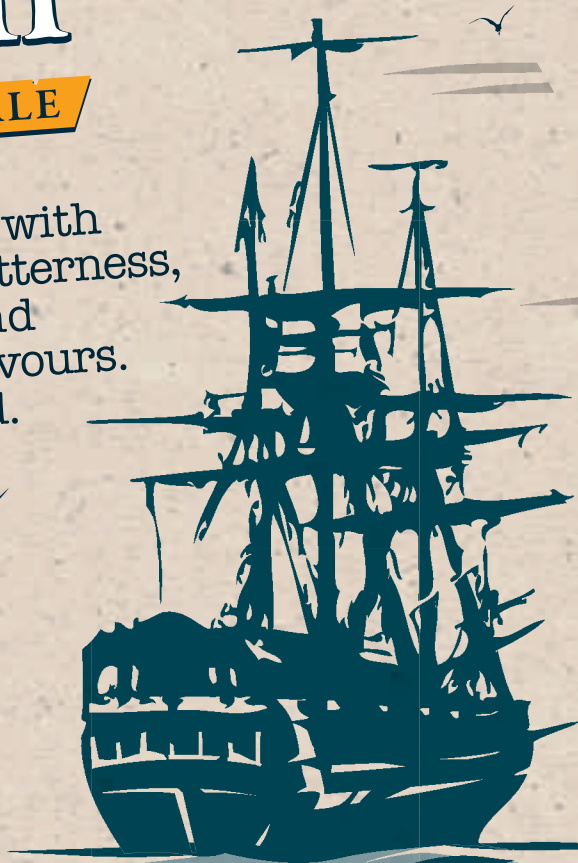
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Hoxton's pubs show the way

Being actively engaged in trying to stop property developers close our pubs, it is often possible to lose sight of the fact that it is not always one-way traffic. A recent stroll around North London showed how campaigning by local people, support from a local Council and a spirit of entrepreneurship can see our pubs not only brought back to life but demonstrate the possibility of a healthy future. And, it might not come as a surprise that much of this is taking place in Hoxton, close to Silicon Roundabout and on the doorstep of the brewing revolution taking place in the capital.

The Three Crowns (8 East Rd., N1 6AD) closed its doors three years ago while a major development took place all around it including the building of a hotel. Hackney Council had a stipulation that the pub, which was locally listed, should remain standing and brought back into use and lo and behold this has duly happened.

A comprehensive internal refurbishment into a modern venue has seen the space trebled in size which has allowed a dedicated dining area to be added with an open kitchen. For food serving times see their website but they open for breakfast and are licensed from opening. There are four hand-pumps, selling Wells Eagle, Hackney American Pale Ale and Young's London Gold plus one with cask cider (Millwhites Hedge Layer at time of visit). A London beer should always be on sale. Of particular note, an exterior refurbishment revealed an original bottle-green-tiled Barclay's Brewery facade which has undergone restoration. This is very much an imaginative reinvention of what had become a tired pub.



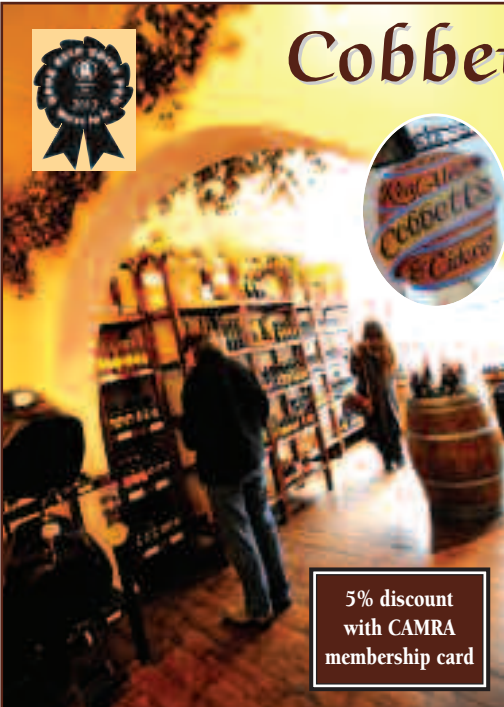


The exterior of the Three Crowns

Heading deeper into Hoxton, the Wenlock Arms (26 Wenlock Rd, N1 7TA), established in 1835, re-opened in 1994 as a real ale and jazz pub and quickly acquired iconic status as a leading edge in the cask beer revolution. When owners Steve Barnes and Will Williams (under whom it had been North London CAMRA Pub of the Year four times) announced their intention to retire, a massive campaign by local people and CAMRA supported by

Hackney Council led to the pub eventually being saved.

It closed for a refurbishment of the ground floor early in 2013 but has now re-opened with welcome new loos. It is however still surrounded in scaffolding whilst flats are to be built atop. Simple wholesome food is being served, such as salt beef rolls at a price which won't break the bank. Up to ten cask beers are available on handpump with plenty from London and there should always be a mild. Three bag-in-the-box ciders and perries are also available, including two from London Glider. The beer menu will of course be subject to change! CAMRA's support for the modified development plan that incorporated the flats up above looks to have been a very sound course of action. Welcome back, old friend.



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Hoxton's pubs show the way



New licensees Marcus Grant (left) and Heath Ball (also of the Red Lion & Sun, Highgate) toast the reopening of the Wenlock

Heading over to the Hoxton Market area, there is already one pub well known for its beer – The Howl at the Moon – but at the southern end of the market, the pub visited here is the White Horse (153 Hoxton St., N1 6PJ). For a long time a fairly undistinguished boozier with no real ale pedigree, this small pub with its striking exterior has remodelled itself as a place offering 'Fine Ales and Good Times'. At the moment two cask beers are available but this may increase as the place builds its reputation. One beer is always guaranteed to come from a local brewery and beers from Redemption, Hackney and Moncada have already featured. Food is available: pies from Pieminster served with mash and peas.

There is one room on the ground floor with a mixture of decor – bare brick walls and wooden panels – and the seating is a mix of

stools and sofas. There is a nice selection on the juke box. As with most openings now, there is a good array of craft keg beers from Meantime, Curious Brew and Fordham (US) plus a small but well put together selection of bottled beers including Coopers (Australia) and Sierra Nevada (US). Downstairs is Bolt Bar where live music will feature along with single malts and rums.



The White Horse

All this is great news for real ale drinkers in the capital and all the pubs are easily accessible by public transport. Let's give them our support. Further details on all these pubs can be found at the3crowns.co.uk, wenlockarms.com, hoxtonwhitehorse.com and www.hoxtonhowl.com.

John Cryne – Pubs Officer, CAMRA North London Branch

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Pub campaigning news

The CAMRA guidance document 'Protecting and Saving the Pub' offers detailed advice on how to object to planning applications, how to run a Save Your Local campaign and how to press for changes to local planning policies. You can find it at www.camra.org.uk/protectingandsavingpubs

PROTECTION FOR PUBS IN MERTON

As Pubs Officer for CAMRA South West London Branch, I have recently been in correspondence with planning officers at Merton Borough Council. Some ten years ago, Merton's Pub Protection Policy (L16) was one of the best examples of such a policy in London if not the whole country but, since the extension of 'permitted development rights' for conversion of pubs to other uses with no need for planning permission, that policy has in practice been thwarted.

Local residents have failed on several occasions to achieve any effective safeguards from the Council where cynical pub companies, opportunistic developers and arrogant owners have been able to prevail in depriving their communities of once thriving pubs. The Brewery Tap in Wimbledon Village, the Emma Hamilton in Wimbledon Chase, the Grove at South Wimbledon, the King of Denmark on the Ridgway, the Morden Tavern on the St Helier estate, the Prince of Wales in Western Road (latterly Pepi's Bar) and the Princess Royal in Abbey Road are all documented on the Council's planning website as tragic examples of pub protection failure and social alienation. Merton now has a surfeit of supermarket convenience stores selling cheap alcohol, and a borough-wide Controlled Drinking Zone as a consequence.

Under the Localism Act, resident groups can now have their cherished pubs and other buildings registered as Assets of Community Value, giving community interests the opportunity to bid for them if their freeholds or leases are put up for sale. Now that is all very well, except that, with pubs on the London property market, sellers and their agents can ask much higher prices from people with alternative uses in view than they could expect people to pay who wanted simply to make a success of the pub. So without the extinction of permitted development rights for the pubs in question, their registration as Assets of Community Value would offer scant protection. I therefore suggested that, as a matter of principle, should Merton register a pub as an Asset of Community Value, they should at the same time issue an Article 4 Direction to safeguard its remaining a pub, following the advice of Secretary of State Eric Pickles as reported in the last issue.

Merton confirmed that its draft 'Sites & Policies DPD', *Draft Policy DMR5: Food and drink/leisure and entertainment* use includes a pub protection policy. In instances where planning permission is required, the Council will resist the loss of public houses as they serve a community role (for example, providing space for clubs, meetings or performances) unless alternative provision is available nearby (within 800 metres) and it can be demonstrated to their satisfaction that the pub is no longer economically viable. Applicants would need evidence to demonstrate that the public house as a business is no longer economically viable and to demonstrate that full and proper marketing of the site at reasonable prices for a maximum period of 30 months (2½ years) confirms the non-viability for these purposes. The Sites & Policies DPD is likely to be adopted in spring 2014. Policy changes to date have been informed by representations submitted (CAMRA's included).

Merton Council had researched the use of Article 4 Directions in a separate context and identified various reasons for not pursuing them,

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concluding that local authorities may be reluctant to issue an Article 4 Direction unless evidence could be adduced to show that such recourse was absolutely necessary. By implication, accepting the registration of an Asset of Community Value might be insufficient justification. However, CAMRA was encouraged to petition Government to make changes to the General Permitted Development Order, so as to remove permitted development rights for pubs to change to other uses without planning permission.

The rights in question were established by the Town & Country Planning (General Permitted Development) (Amendment) (England) Order 2005 No 85, amending the Town and Country Planning (General Permitted Development) Order 1995 following the Town and Country Planning (Use Classes) (Amendment) (England) Order 2005 which substituted for the former class A3 (food and drink), three new use classes: restaurants and cafes (A3), drinking establishments (A4) and hot food takeaways (A5). The three new use classes were thereby given permitted development rights to change to shops (A1) uses or financial and professional services (A2) uses and drinking establishments and hot food takeaways were given permitted development rights to change to restaurants and cafes.

I have relayed the Council's advice to local branch colleagues, to my constituency MP and to CAMRA headquarters.

Geoff Strawbridge

THE CASTLE, BATTERSEA

As part of the continuing campaign to save the castle, campaigners staged a rally including a 'pop-up' pub in May. The pub has been

under threat for two years and this situation continues despite it being registered as an Asset of Community Value (ACV) under the Localism Act, the first one in the Borough of Wandsworth. The current plans require the developers, Languard, to include a drinking venue but recent changes have removed the pub's vital basement and increased the proposed rent for anyone wanting to lease the site. The purpose of the rally was to bring the developer's latest plans to the attention of local residents. This was helped by some free beer generously provided by local brewers Sambrook's and By the Horns. Battersea MP and Castle regular Jane Ellison was also on hand to show her support.

THE PORCUPINE, MOTTINGHAM

Bob Neill, MP for Bromley and a former pubs minister, has locked horns with Enterprise Inns over the pubco's sale of the pub to the supermarket chain Lidl which will involve its demolition – refused by Bromley Council pending a full planning application. Enterprise claimed that the pub was failing and in particular had a 'high level of reported criminal activity'. This followed claims that Mr Neill made in Parliament that Enterprise was simply running down its estate. That in turn followed a protest meeting in May that Mr Neill attended, along with current pubs minister Brandon Lewis, London Assembly Green Party Member Jenny Jones, CAMRA chief executive Mike Benner and a large number of local residents.

Perhaps influenced by involvement of the politicians, the Mottingham Residents Association, with local CAMRA support, has persuaded the Borough of Bromley to list the Porcupine as its first Asset of Community Value (ACV). The campaigners fully appreciate

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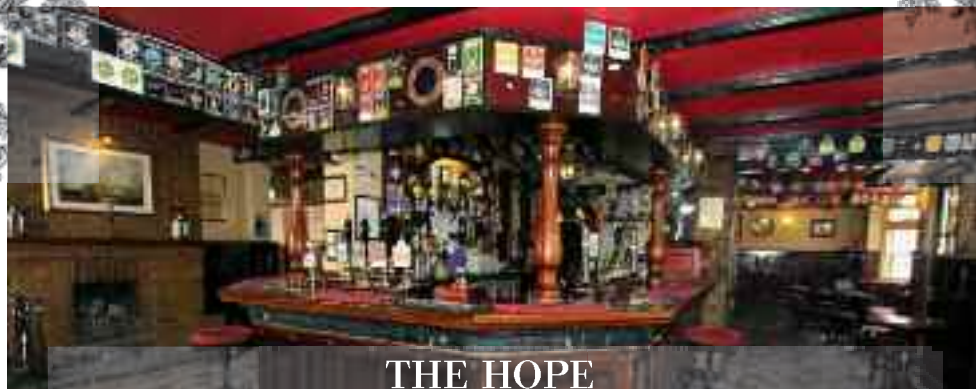
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Pub campaigning news

that this can only have any effect if Lidl decide to abandon the project and sell up but, given that the Council has yet to give consent to the pub's demolition, anything is possible. It is understood that a new owner wanting to keep and refurbish the pub to let free of tie to a reputable operator has made an offer to Lidl but that this was rebuffed.

THE IVY HOUSE, NUNHEAD

I am pleased to report that the fund-raising has been successful and refurbishment of the cellar, bar, kitchen and upper floors is proceeding accordingly. The co-operative who now own the pub are looking forward to it reopening in August. This is a case where an ACV obtained in good time has worked.

THE MORDEN TAVERN, ST HELIER

This is another long-running campaign where developers have found life not to be as simple as they expected. The St Helier Pub Group are looking to have the pub listed as an ACV although the developers have already acquired the freehold – in controversial circumstances – from Merton Council. After receiving some 1,500 objections, the Council refused planning permission but the decision was overturned by a planning inspector. For more background, see Geoff Strawbridge's report above.

Footnote: As at mid-June, 360 ACV listings had been made nationally, 67 of which were for pubs.

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CAMRA volunteering

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This group of volunteers is vital to CAMRA. They were set up in 1985 with the aim of raising campaigning funds by providing tombolas – including the famous 'Every 1's a Winner' – auctions, games and collectables stalls at local CAMRA beer festivals and running them directly at the Great British Beer Festival – a mammoth undertaking. Consequently it's not all fun and games for these busy volunteers. The activities also include prize packing days at the CAMRA warehouse in St Albans where they are stored and running the National Breweriana Auction in Burton on Trent. Without them, these stalls might disappear and the funds they raise would disappear as well.

This band of volunteers meets twice a year for formal meetings, but far more important are the monthly working store days where the tombolas and other prizes are packed. This friendly bunch will always make a newcomer feel welcome. Anyone is welcome and they try to see themselves as much as a social group and on store days visit a local pub for beer and lunch. All that's needed is a love of cardboard boxes!

The group would love to see new faces and you don't need any

specialist skills to join. To get involved, attend a store day in St Albans. These are listed in the national section of the What's On pages of CAMRA's What's Brewing, or please email John Cryne at john.cryne2@googlemail.com or call him on 07802 174861. They will look forward to meeting you.

John Cryne – Chairman of CAMRA Games and Collectables



A typical Tombola stall

North London brewery news

HOW LICHFIELD CAMRA INFLUENCED A NEW LONDON BREWER

One of the products of the growing interest in real ale in London has been the increase in the number of brew pubs. The Earl of Essex in Islington has taken the plunge and installed a five barrel plant at the back of their U shaped bar. This was however not the original intention. It had been hoped that the brewery could be fitted in downstairs but this proved impossible and so the kit was installed in the bar and is on display for all to see.

The assistant brewer and pub manager, Bryn Fowler, was formerly the second-in-charge at the eclectic Camden pub, the Black Heart. As with all newly set up breweries, they are still experimenting with the recipes, modifying it each time. Bryn and the pub's owner brew about once a fortnight. After the fermentation, the beer is put into casks and stored in the cellar.

The house beer, Earl's Pale Ale, currently uses Cascade and Nottingham hops. It is a light drinking 3.8% ABV beer; yellow in colour with a citrus fruit character throughout and a lingering dry finish with a touch of bitterness. Sales are around 8 firkins a week at the moment. Alongside the Pale Ale, the pub has a range of regularly rotating real ales and craft keg beers, which are displayed on a large board to the left of the bar (you can't miss it!). In addition, there is an excellent range of bottled beers and a nice walled patio garden.

And the Lichfield link? Bryn's dad was involved in CAMRA's Lichfield Branch. From small acorns!

FIVE POINTS BREWERY

Ed Mason runs two successful pubs, the Duke of Wellington on the Balls Pond Rd and Whitelocks in Leeds, both of which are listed in CAMRA's Good Beer guide. As if that is not enough, he has now stepped into the world of brewing as one of the latest members of London's burgeoning number of brewers. It won't come as a surprise to followers of that scene that the brewery is in Hackney, only a short stroll from The Cock, home of Howling Hops brewery.

Ed is joined in this venture by brewer Greg Hobbs, formerly of East London Brewing Co. and the two of them welcomed a large group of CAMRA members to the first official brewery visit in June. The brewery is located in a large railway arch virtually underneath Hackney Downs station, giving plenty of space for operations. However, it had previously been a garage for black cabs and the first job was an extensive deep clean to get the place fit for purpose.

The brewing kit was fitted in February and the first brew emerged in March. They currently describe themselves as being in a trial phase with all brews called trial brews. So far, they are up to brew five for their Pale Ale, fine-tuning the recipe using a 70 litre pilot kit before moving onto the main ten barrel brew plant.

The full launch of the beers should follow in July but the CAMRA

group was given the chance to sample the Pale Ale at the brewery followed by two other beers, Hook Island Red and Railway Porter. at The Cock.

The Pale Ale is a 4.4% ABV beer described as a 'fresh, aromatic pale ale', brewed using Maris Otter plus a host of other malted barley: Munich, pale, caramel and wheat malt. The hops are all American: Amarillo, Centennial and Citra, giving fruity notes and a pronounced and lingering bitter flavour.

The Red also takes Maris Otter is its base but uses a smaller proportion and is augmented by rye malts to create a red ale with Chinook, Columbus and Simcoe hops. At 6% ABV, it is a powerful beer to be treated with respect. There are treacle notes balanced by a dry bitterness and a creamy mouthfeel.

The Porter, a style our new London brewers seem very keen on recreating, also starts with Maris Otter but also uses Munich malt and brown malts and is hopped with East Kent Goldings. This result in a dark beer with aromas of chocolate and hints of caramel and tangy fruit on the palate.

All the beers are available in cask, keg and bottle. The full range of bottles can currently be found at the Duke of Wellington. The interesting thing about the bottles and kegs is that the beer is neither filtered nor pasteurised. With the latter, the beer is placed into a plastic bag within the keg and then either carbon dioxide or compressed air is applied to the outside of the bag to propel it to the bar. This means that the gas does not come into contact with the beer.

Currently they are brewing twice a week which, considering they are still in their trial phase, already demonstrates a clear customer interest in the beers. For more information go to www.fivepointsbrewing.co.uk

Christine and John Cryne



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East London pubs

THREE EAST LONDON PUB SUCCESSES

The spirit of Olympic success is still strong in East London. It's shown in the remarkable renaissance of the area's once-great brewing tradition and in the vibrant life of many of its pubs." So says Marion Robbens, Chair of the East London and City (ELAC) Branch of the Campaign For Real Ale (CAMRA).

As part of its Pub of the Year process, the branch chooses an East London pub and a City pub, with the two playing off for the accolade of branch Pub of the Year and going forward to the Greater London-wide competition. This year the East London pub award was shared by the Eleanor Arms in Bow – a Shepherd Neame tied house – and an old favourite, the Pride of Spitalfields off Brick Lane. The City of London Pub of the Year was the family owned and



Andy Kinch, ELAC Membership Secretary (right) with, from the Pride of Spitalfields, Joanne (far left) and her mother, Anne Butler, the landlady



Marion Robbens, third left, with Eleanor Arms staff – licensees Lesley and Frankie Colclough and, far right, Keilley Grant

operated Old Fountain near Moorfields Hospital. The Old Fountain went on to be voted the overall ELAC Pub of the Year for 2013. The Eleanor Arms was also selected as the Branch Community Pub of the Year because of its constant charity and community activities.

Marion Robbens concludes, "It's still medals galore in East London and these three truly deserve their awards. The capital has always treasured its hostelries and we are proud to continue to do so."

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East London pubs



Marion Robbins with Jim Durrant, owner of the Old Fountain.

COCK TAVERN – CAMRA CIDER CHAMPION

For the first time, CAMRA's East London and City (ELAC) Branch has made an award for Cider Pub of the Year. This demonstrates the recent great growth in the appreciation of craft cider among discerning drinkers.

The winner was the Cock Tavern in Mare Street, Hackney, also home of the Howling Hops Brewery. This is an amazing achievement as the venue was only re-opened in July 2012. The pub's owner, Peter Holt, commented, "We proudly offer eight artisan ciders on draft. We select from small-scale producers who employ only fresh apple juice and natural yeasts. Favourites

include Gwatkin of Herefordshire and Lilly's of Somerset but they're just two of a wealth of top-grade farm operators."

One committed connoisseur of the Cock Tavern's ciders is a member of its own bar staff, Johann Dumelic, from Paris. He says, "I love Breton and Norman Cidre Fermier but I've discovered another love with English traditional cider." ELAC Chair, Marion Robbins, added, "The Cock Tavern has gained immediate fame with its range of exciting Howling Hops ales, made in the basement. Producing cider in Hackney has its problems, so stocking ciders from similar craft producers is appropriate."



Barmen, Phil Brunner (left) and Johann Dumelic (right), with Marion Robbins (centre) at the presentation of the ELAC Pub of the Year certificate to the Cock Tavern.

Book reviews

LONDON PUB WALKS – NEW EDITION

Published by CAMRA Books in 2006, the first collection of London pub walks researched and compiled by local geographer, pubs campaigner, and writer Bob Steel was a great success and quickly sold out.

Itinerant pubgoers who enjoyed those walks – and those who missed them – now have a treat in store. CAMRA'S 2013 London Pub Walks is not just a revision but a brand new edition. Catching up with changes in London's pub scene, and with vigorous campaigning commentary by way of introduction, Bob has replaced most of his earlier itineraries and refreshed the remainder. The 30 walks extend from the City and the West End out as far as Croydon, Carshalton, Kingston, Richmond, Highgate, Leytonstone, Docklands and Greenwich, with Thames Path, canal towpath, bus, tram, tube and riverboat options. Several walks finish close to where another one begins.

The maps are clearly laid out and the photographs are excellent. This book

should give anyone a thirst to get out and really enjoy drinking in some wonderful pubs all over London.

Geoff Strawbridge

London Pub Walks by Bob Steel; A5, 192 pages; CAMRA Books, £9.99; ISBN 978-1-85249-310-3

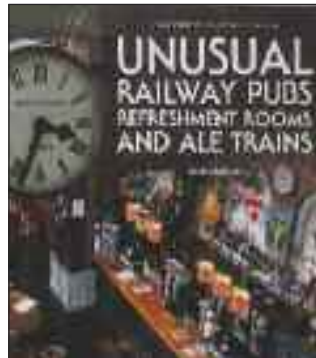
UNUSUAL RAILWAY PUBS, REFRESHMENT ROOMS AND ALE TRAINS

Most real ale drinkers that I know also have other interlinking enthusiasms, usually sporting or to do with architecture, canals or railways. This book is a must for the latter. Compiled and immaculately researched by Bob Barton, whose experience as a travel writer and tourism officer is evident, it covers exactly what its rather unwieldy title says.

The book comes in two parts; four chapters of history and explanation followed by a gazetteer of interesting locations, with full details of architectural merit and location. Bob explains the connection between the brewing industry and the railways, from the former Bass

vaults that now form the concourse at St Pancras to the trains that once took generations of Londoners to Kent for hopping.

There are plenty of pubs and beer festivals covered, as you might expect given that Bob welcomed suggestions from fellow CAMRA members. Bob himself is a member of the West Middlesex branch. There are plenty of photographs. Most of the current ones were taken by the author himself and there are also some wonderfully





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evocative archive pictures. I particularly liked the Bulleid 'Tavern Cars' that operated as recently as 1949. There are also appendices covering railway-themed beers and a calendar of events linking beer and railways.

I thoroughly recommend this labour of love and, given that we are now over half-way through the year, dare I suggest it as a Christmas present? CAMRA HQ has the book in stock and hopefully, it may also be on sale at the GBBF. Otherwise, it should be available in bookshops or as below.

Tony Hedger

Published by Halsgrove. Hardback, 214x230mm, 144 pages. Price £16.99. ISBN 978 0 85704 173 9

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TWICKENHAM'S PUBS

by Kenneth M Lea

Twickenham's Pubs is a thoroughly researched survey of all of the known pubs in Twickenham. It is written by a lifelong resident of Twickenham who has

had a long term interest in public houses and it is published by the Borough of Twickenham Local History Society.

This is a slim volume of A4 page size and with an attractive green cover. The text is divided between pubs that no longer exist (83 of them) and the 26 which are still standing (though not all trading). It covers the area of Twickenham from Fulwell (the Fountain and Old Goat) to St. Margarets (Ailsa Tavern) but does not include Whitton.

There are four pages of maps locating all of the pubs whose locations are known. Ken has clearly worked painstakingly through the Licensed Victualler Records (back to 1722), Brentford (once County Town of Middlesex) Petty Sessions and various other sources and has produced an interesting summary which is good for dipping into; the facts come thick and fast and there is a commendable lack of waffle so I would suggest that you keep it by you rather than trying to remember it all. For some pubs the known information only fills two or three lines while others with longer

histories have longer entries; what you see is generally what is known.

It is well illustrated with photographs on every page of the main text, two or three on most pages, and reproductions of architects' plans and elevations for three pubs including the Sussex Arms and the Eel Pie Island Hotel.

Do you know that building up Second Cross Road that clearly used to be a pub? Ever wonder what it was called? With the help of Mr. Lea I now know that it was the Lord Napier. Thank you Ken.

Twickenham's Pubs costs £5.00 and is available from The Borough of Twickenham Local History Society, Membership Secretary, 87 Fifth Cross Road, Twickenham, TW2 5LJ. Copies may also be available at Twickenham Museum (where I bought mine) and have also been seen in the Sussex Arms in Staines Road. If you live in or around Twickenham or have any connection with the town and have an interest in pubs, you should obtain a copy.

Andy Pirson

Bromley CAMRA Pub of the Year 2013 • Good Beer Guide 2011, 2012, 2013

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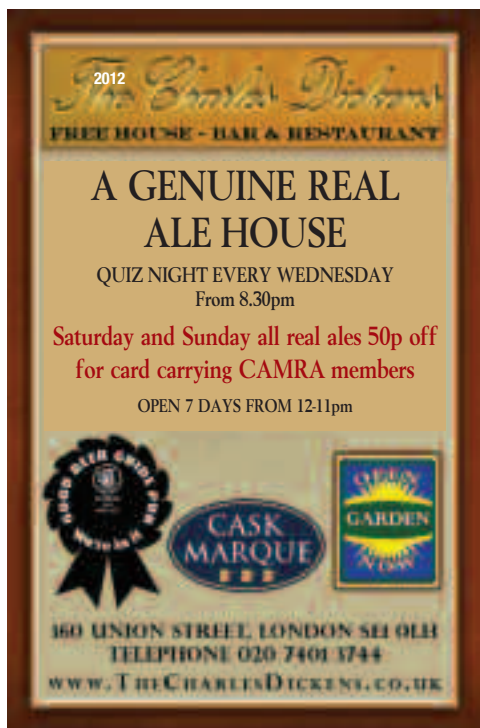
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ELAC Camra Pub of the Year Award for 2013



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

Owing to time and space constraints it has not been possible to include the complete Update 231 in the printed copy of this magazine. It is published in full on our website, www.camralondon.org.uk. Hard copies are available from the above address; please send an A5 size S.A.E.

Some highlights are as follows.

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

CENTRAL

EC4, LONDON STONE, 109 Cannon St. Brains: SA, Rev James. TCG, ex-S&N via Spirit in 2005. Was VINO VERITAS for a while. (E50, U106,116,159,160)

EC4, PELT TRADER, Arch 3, Dowgate Hill. Varying guest beers mainly from microbreweries (£3.40/pint) from eight cask taps behind bar (e.g. Buxton, Moor, Tiny Rebel), plus 'craft' keg beers and lagers from the UK and the Continent and a cider from 12 keg taps. New independent pub in railway arch underneath Cannon Street Station, opened in June and in same ownership as Holborn Whippet WC1, Bloomsbury Lanes WC1 and part-ownership of Euston Tap, NW1. Approached through archway opening out into bar area with industrial white decor, green painted floor, limited bench seating, ceiling fans and metallic panels behind bar. A canoe hangs from the ceiling. Decorative mirrors depict pelt traders, the Skinners Hall being located opposite. Limited food available. Open 12-11 Mon-Fri, closed weekends.

W1(May), FINOS WINE CELLAR, 123 Mount St. Adnams: Bitter (in 22oz glasses!). Wine bar established in 1971, now with draught beer.

EAST

E1, MAHOGANY BAR, Wiltons Music Hall, 1 Graces Alley. Adnams: American Style IPA; Everard: Truman's Runner. Independent bar at front of music hall, open to public. Bare brick walls and mahogany bar reputedly inherited from former pub on site.

E2, STAR (OF BETHNAL GREEN), 359 Bethnal Green Rd. Caledonian: 80/-, Double Dark; Truman's Emperor. Formerly PLEASURE UNIT, COCK & COMFORT, TOMMY TUCKERS and WHITE HART. (E86, U73,86,124,191,201)

E5, WINDSOR CASTLE, 135 Lower Clapton Rd. Adnams: Broadside; +up to 5 guest beers from local brewers. Refurbished with an open-to-view kitchen. (E101, U119,216)

E8, LONDON FIELDS BREWERY TAP ROOM, 365/366 Warburton St. Varying London Fields beers on handpump plus their keg beers on tap. Open only at weekends.

NORTH WEST

NW1, UNION, 11 Triton St. Guest beer (e.g. Bateman). New bar opened by January 2013 and one of the small Union chain. Part of the Regents Place development scheme.

SOUTH EAST

SE5, BLACK SHEEP, 60 Camberwell New Rd. Renamed **KENNINGTON** by March 2013. Sharp: Doom Bar; Taylor: Landlord; Wadworth: 6X. Punch, ex-Taylor Walker. Formerly SKINNERS ARMS. (SE62, U184)

SOUTH WEST

SW16, PERFECT BLEND, 8-9 Streatleigh Parade, Streatham High Rd. St. Reatham (5.3%) house beer brewed by Tunnel Brewery in Warwickshire available on handpump as well as keg or bottled. It is apparently intended to install a brewery in the pub. (U188, BSM33)

SW17, BY THE HORNS BREWERY TAP, 25 Summerstown. Three By the Horns real ales on handpump, as well as keg taps and bottles. Open since mid-June 2013, 5-10 Thu & Fri, 12-6 Sat.

SW19, PRINCE, 62 High St, Colliers Wood. Reopened as **PROVENANCE** by Antic on 30 May 2013. Eight changing guest beers from national, regional and local breweries (e.g. Belleville, By the Horns, Sambrook's). One bar pub with several distinct areas, furnished in the typical Antic style with mostly tables and chairs, floorboards, and a variety of 'collections': hats, handbags, trays, phones, suitcases. Outside are tables at the front of the pub. Children allowed to 8.30. Food Mon to Sat 6-10, brunch Sat 12-4, Sun 12-5. Open 4 (12 Sat & Sun)-11 (midnight Thu-Sat). Formerly GJ'S, originally RED LION. (SW119, BM25, U217, 228)

WEST

TWICKENHAM (TW1), CROWN, 174 Richmond Rd. 4 varying real ales (e.g. Harveys Sussex Best Bitter, Sambrook's Wandle, Sharp's Cornish Coaster, Surrey Hills Shere Drop - £3.50/pint). Reopened after extensive refurbishment. (W202, U227,229)

TWICKENHAM (TW1), RUGBY INN, 11 London Rd. Never reopened under this name and now renamed again to **TWICKENHAM TAVERN**. Caledonian: Deuchars IPA, Golden XPA (4.3%); Theakston: Old Peculier; Wells: Courage Best Bitter. Formerly GRAND UNION, FILTHYS and HOBGOBLIN. (W203, U188,195,222)

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING REAL ALE

CENTRAL

EC2, PROHIBITION, Free, now converted to HSBC bank. Formerly PACIFIC ORIENTAL, a brewpub. (U140, 178,196)

NORTH WEST

NW1, MURRAY (CAMDEN SQUARE), Free, now converted to Nisa supermarket by August 2012. Formerly MURRAY ARMS. (N170, U183,184,217)

SOUTH EAST

SE5, WINDMILL, ex-Watney, now converted to local convenience store. (SE63, U162)

Advance Notice

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**More details in the next
LONDON DRINKER**

SE8, MERRY CRICKETERS, ex-Ascot, previously reported as converted to estate agent, now converted to Costless Express convenience store by January 2013. (SE81, U113,164)

SE10, RICKS, Punch, ex-Bass, closed c2011 and now converted to Ladbrokes betting shop by June 2013, with flats on upper floors and at rear. Formerly BRITISH QUEEN and was GREENWICH VILLAGE for a while. (SE95, U102,202)

SE16, PRINCE OF WALES, 19 Plough Way, Shepherd Neame, now converted to McConnell betting shop by January 2013. (SE150, U165,223)

SE26, GREYHOUND, ex-M&B. Not rescued by Antic as reported in U220 but demolished by the owner/developer in early 2012 (except for front elevation) without Conservation Area Consent and now subject to legal action by Lewisham Council. Nevertheless, planning approval for rebuilding the pub was granted in March 2013. (SE223,U114,122,151,164,195,197,220)

CROYDON (CR0), SHIP OF FOOLS, Wetherspoon. Popular and thriving, much loved pub opposite West Croydon Station finally closed on 9 June 2013 after almost 14 years trading, with remainder of the 25 year lease, as predicted last November, sold to Sainsbury's for conversion to yet another local convenience store. While the eyes of the press were diverted elsewhere by the story about Wetherspoon opening pubs at motorway services, Croydon Council's 'Best Bar None' award winning pub, which recognised the sterling efforts of Liz Tuffey, the manager and her staff in making the pub a success after the 2011 riots, was disgracefully sold on from beneath their feet. The sale to a supermarket – the very culprits decried by Wetherspoon's Tim Martin as having an unfair tax advantage over pubs, appears to many former customers to be the ultimate in hypocrisy. Yet again the lack of any positive Government action to prevent the change of use of pubs without planning permission or the need to consult the local community highlights Ministers' hollow words on the subject. If such a high profile, popular and profitable pub owned by a generally well respected pub company can be so easily lost, what hope have we in saving the major part of our pub heritage? (U150,205,228)

SOUTH WEST

SW1(W), DUKE OF YORK, Spirit, remains closed and boarded up but, unlike surrounding area, has not been demolished. (SW48, U188,200,227)

SW1(W), KINGS ARMS, Spirit, closed in October 2012 and demolished by June 2013 for the Victoria Circle redevelopment scheme. (SW48, U188,201,205)

SW1(W), STAGE DOOR, Spirit, now demolished by June 2013 for Victoria Circle redevelopment. (SW50, U188,204,227)

SW1(W), THISTLE WESTMINSTER BAR, Thistle Hotels, closed and demolished by June 2013 along with hotel and whole area for Victoria Circle redevelopment. Formerly CAFE (CREAM). (U182,213)

SW6, GEORGE, Young, now converted to estate agent by February 2013. (SW67, U159,199,207,225)

SW9, JUNCTION (LOUGHBOROUGH), upper floors long since converted to flats, ground floor already reported converted to offices, subsequently an arts venue in 2011, and adjacent builders' yard now a Tesco Express convenience store by June 2013. Formerly WARRIOR. (SW84, U207, BSM43, U223)

SW11, BATTERSEA BAR, Admiral, closed 30 June after sale of lease

and freehold to Urbanicity property developers who have submitted a planning application to Wandsworth Council for demolition for a six storey block of flats with 'commercial unit' on ground floor. Formerly CHOPPER. (SW87, WB26)

SW18, STEAM BAR & RESTAURANT, already reported closed, planning application now submitted for conversion to Co-op supermarket. Formerly DITTO and originally FRENCH'S WINE BAR. (SW111, WB8, U226)

MORDEN (SM4), MORDEN TAVERN. Notwithstanding Reef Estates' successful appeal last year against Merton Council's final refusal of their application to redevelop the site for housing, with space for at least a bar remaining (though Sainsbury's have since applied for an alcohol licence there), the St Helier Pub Group is campaigning for registration of the locally listed pub as an Asset of Community Value. (SW150, BM39, U198,203,211,213-215)

WEST

W3, LEAMINGTON, Greene King, confirmed closed with planning application to convert upper floors to flats with likelihood of retail on ground floor for which no permission required. (W84, U229)

OTHER CHANGES TO PUBS & BEER RANGES

NORTH

N1, ISLINGTON TAP. Renamed **PIG & BUTCHER** by August 2012, -beers listed; +Sambrook: Wandle; +Sharp: Doom Bar; +'LocAle' brewery beers. Formerly ISLINGTON TUP and MINOGUES BAR. (N52, U137,179,213)

NORTH WEST

NW1, POSITIVELY 4TH STREET, 119 Hampstead Rd. Renamed **SHAKER & COMPANY** in November 2012, -beers listed except Sharp: Doom Bar; +Adnams: Bitter; +Jennings: Cumberland Ale; +Taylor: Landlord; +Wychwood; Hobgoblin; +Weston cider. Handpumps attached to bar back rather than counter. Formerly PRINCE OF WALES. (N172, U130,182,216)

SOUTH EAST

SE12, DUTCH HOUSE, Stonegate. Planning application from McDonalds for change of use from a pub to a restaurant (class A3) and 'drive thru' and takeaway (class A5) refused by Greenwich Council in June. Reasons for refusal were loss of an established community facility and the substantial increase in vehicle movements and detrimental impact on neighbouring residential properties. (SE113, U103,111,217,230)

SE27, MANSION. Reverted to **PAXTON** by May 2013, -beers listed; +Greene King: IPA; +guest beers (e.g. Everards Truman's Runner, Beavertown and London Fields beers). (SE229, U216,218,220)

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London Drinker
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Hop Shoot Festival

The now annual harvesting of hop shoots from various locations in and around London, organised by the London Brewers' Alliance, took place in July, with the pickers led by Florence and Head in a Hat brewer and brewery historian, Peter Haydon. For this exercise, the hop shoots are gathered for eating rather than brewing.

The pickers comprised brewers, pub-goers and other hop-lovers, with a sizeable contingent from the Brixton Beer Co, a collective of Brixton residents who each grow their own hop plants at home. Their co-founder, Ann Bodkin, a sustainability consultant and architect, described hops as the perfect city plant because of its tendency to grow vertically. Another major source was the Harts Heath farm run by Ann and Frank Tipples. Several dozen bags were picked.

The hop shoots were then distributed to eighteen London pubs and restaurants that were going to cook them that night. They have

to be cooked fresh; beer sommelier Jane Peyton said, "They can be treated like asparagus or samphire. Very tasty when sauteed and yummy raw." Ann Fairbrother, who runs the Cornercopia neighbourhood restaurant and deli in Brixton said that they would be serving the shoots with golden carrots, Brighton Blue cheese and pumpkin in a sauce based on a reduction of one of Kernel Brewery's beers, adding, "Our chef, Ian, feels they are more like pea shoots than asparagus." The Bull in Highgate planned to serve them in eggs hollandaise and also with Barnsley lamb shop and jersey royals.

Fuller's Derek Prentice was kindly supplying beer for the pickers and also helping Helen Steer from City Farmers prepare various dishes on the spot at a field kitchen, including hop shoot omelettes. Other pubs involved were Powder Keg Diplomacy in Battersea, the Dean Swift in East London, two of the Draft House chain and the Old Red Cow in Smithfield.

Letters to the editor

A FAIR DEAL FOR YOUR LOCAL

I refer to the scaremongering and prejudiced letter from the Chairman of St Austell Brewing Company printed in the 17 July issue of the Daily Telegraph.

SJ Staughton's letter, mostly on behalf of the larger regional brewers, merely provides sweeping, unsubstantiated generalizations in its opposition to the statutory regulation of the UK pub industry and in particular the pernicious, anti-competitive and inflationary practice known as the 'beer tie'. I doubt that the 1,000-plus innovative and creative UK microbreweries struggling to gain a foothold in this 'closed shop' would be as opposed to statutory regulation giving tenant publicans more freedom of choice. Among real ale drinkers I also suggest that I am not alone in longing for a greater choice at more competitive prices instead of the limited choice dictated by pubcos and larger brewers who overcharge for their stipulated supplies and thus force inflated retail prices on to consumers.

A significant effect of the beer tie has been the closure and sale for commercial development of far too many pubs in the UK, as highlighted in the media. Furthermore the beer tie is a restrictive practice, such arrangements being outlawed elsewhere in the commercial environment. An about-turn from the Office of Fair Trading after its repeated endorsement and ill-considered support of the beer tie over many years past was never going to

materialize. Likewise it has been unrealistic to expect the industry to self-regulate constructively or fairly. Government legislation is the only way to control this ruthless practice which has cost so many publicans their livelihood and their homes and deprived whole communities of their pubs. Competition must be restored to the pub industry so that the tied public house is no longer placed at a competitive disadvantage.

A 'level playing field' dominated neither by exploitative pubcos nor by large brewers is long overdue in the UK.

Tony Bell

CHARGING MORE FOR HALF MEASURES

I was surprised when I read the letter of your reader Lee Canderton about different prices for a pint and two halves. I've been living in the UK for almost six years now and I really enjoy the option of getting half pints for the same price per unit as full pints, something I'm not used to at home in Germany. I've always assumed that there is some kind of licensing law that requires the price for a half pint to be exactly half of that for a pint. What other reason would landlords have not to charge more? It's a lot more work pouring two glasses than one and there's also more spillage. And quantity discounts are common everywhere, especially in the UK, which is full of 'two for one' deals etc. But

I learned that apparently there is no obligation to charge half for halves. Of course I would rather like to be charged the same price per unit independently from the size of the glass but what the pub landlord on the Isle of Wight does seems quite fair to me.

I'd like to take a look abroad, where things are much worse than in the UK in this respect. On the European mainland, the pricing for different measures of the same beer is almost always favouring larger servings. As an example, I randomly picked a brew pub in Vienna I've been to some time ago, see www.7stern.at/eng.html. A small glass of their Wiener Helles (300ml) is €3, which corresponds to €1 for 100ml. A large one (500ml) is €3.60, i.e. €0.72 for 100ml. So drinking the same amount of beer (500ml) on the basis of small servings would cost €5, which is €1.40 or just under 39% more than drinking a large glass for €3.60. That really is a significant difference, but (unfortunately) no one raises an eyebrow. In the example from the Isle of Wight the difference is 35p, which, assuming a price of more or less £3.50 for a pint, will be around 10%. This might be annoying nonetheless, considering that most pubs in the UK (still) do not make any difference between halves and full pints, but it is insignificant compared to what beer drinkers have to deal with in other countries.

Stefan Kah

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Obituaries

VICTORIA LEE

Victoria Lee, the co-licensee of the Red Lion at Ealing, died recently after a twelve-year battle with cancer. However, until almost the end she remained positive and cheerful, taking a keen interest in everything that was happening with the pub.

She married Jonathan in 1972 and they had three children, Joseph, Kieran and Virginia. After Jonathan was made redundant in 1985 they went into the licensed trade, working in various hotels and wine bars, with Victoria initially doing far more than Jonathan who was studying for a degree. In the late 1980s, when Victoria was the chef at the Crown Hotel in Nantwich, Cheshire, she prepared lunch for the Queen who was on her way to visit a youth centre in Crewe.

In 1991 they took on their first pub, the Garden Gate at Chorleywood. It was then called the Gate and owned by Benskin's Brewery. In 1994 they moved to the Hand and Spear at Weybridge and in 1994 to the Oxford Bakery and Brewhouse, which became a Fuggle and Firkin house.

In 2001 they took on a ten-year tenancy of the Red Lion, which is one of Fuller's oldest pubs. The tenancy was renewed with

a further ten-year one in 2011. It has been a family-run, successful and very popular business, with Keiran being the chef, and Virginia being the chief cook and bottle washer until the birth of her child two years ago. Herself a CAMRA member, Victoria was a wonderful landlady who worked hard and tirelessly, turning her hand to whatever needed doing, even, on odd occasions, humping casks of beer around in the cellar. She had a great knack of choosing staff, and then training and motivating them.

The pub has been the West Middlesex branch pub of the year five times, and was a very close second place this year. In 2003 it was awarded the prestigious Griffin trophy for Fuller's best pub. Victoria was very proud of what she did for the pub to achieve these honours.

Brian Lawrence

BILL O'HAGAN

With due apologies to vegetarian readers, there can't be many better accompaniments to a good beer than a good sausage. Sad to report, the man responsible for providing many good sausages, not least to CAMRA's London Drinker Beer Festival, Bill O'Hagan, has passed away. Originally a

journalist – he was for many years the night editor of the *Daily Telegraph* – Bill was famous for wearing a cape which, according to one colleague, made him look like a 'ruddy-cheeked vampire'. He also drove a decommissioned London taxi in which he claimed he was less likely to be stopped by the police, given that he had the traditional journalist's thirst.

Bill's career as a sausage-maker began as an amateur, making them in his garden shed and bringing them in for colleagues to sample. He opened his first shop, in Greenwich, in 1988 with his wife Bronwyn, later moving to Fishbourne near Chichester. By 1991 he was selling some 2 million sausages a year. In the 1980s, the average British sausage was a pretty unappealing specimen typified by poor quality meat, fillers and chemicals. Bill's products were a revelation both in their variety and quality. He even recreated a pork and spinach recipe from Samuel Pepys's diaries.

Not everything was perfect. His recipes were copied and colleagues turned into rivals. He did not make his fortune but he enjoyed himself and achieved the supreme accolade of Britain's Best Sausage Maker.

Letters contd

Can anyone explain the spread of clear windowed pubs? It's like drinking in a goldfish bowl. I can only think the bottle-drinking yuppies like to be seen and heard. The next step will be to follow the coffee house practice of wedging the door open on freezing cold days.

Bernard Davenport

PS: A pint of cold tea is preferable in a Sammy Smith house to a pint of real ale in the licensed amusement arcades that pass for pubs in most towns and cities.

PLAY RUGBY FOR CAMRA

CAMRA member Mark Newson would like to form a rugby team to play in the Essex and south east area. As Mark says, 'there are a few CAMRA cricket teams around so why not a rugby one? Seems to me rugby and real ale go hand in hand!' Mark is looking to play friendlies to promote real ale and there will be a social side as well, with pub crawls and visits to club or international games.

If anyone is interested they should contact Mark direct on: mcnewson@hotmail.com

London LocAle scheme

The following pubs have joined the London LocAle scheme since the last issue of *London Drinker*.

Black Horse	92 Wood St, Barnet	EN5 4BW	Barnet (house beers)
Coronet	338-346 Holloway Rd	N7 8NJ	varies, e.g. Clarence & Fredericks
Devonshire House	2-4 The Broadway, Crouch End	N8 9SN	varies, e.g. Redemption, Sambrook's, Twickenham
Doric Arch	1 Eversholt St, Euston	NW1 1DN	Fuller's, others
Earl of Essex	25 Danbury St, Islington	N1 8LE	Earls (house beers), Redemption
Hour Glass	279 Brompton Rd	SW3 2DY	Fuller's, Portobello
Olde Cherry Tree	22 The Green, Southgate	N14 6EN	Fuller's, Meantime
Old Frizzle	74-78 The Broadway, Wimbledon	SW19 1RQ	By the Horns, A Head in a Hat or Sambrook's
Oyster Rooms	Unit 3, 1st Floor, above Fulham Broadway Station	SW6 1AA	Fuller's, Sambrook's, Twickenham
Pig & Whistle Railway	479-481 Merton Rd 100 West End Lane	SW18 5LD NW6 2LU	Sambrook's By the Horns, Hackney, Sambrook's
Truscott Arms	55 Shirland Rd	W9 2LD	Moncada, Redemption, Sambrook's

The following pubs have left the scheme.

Bricklayer's Arms	32 Waterman St, Putney	SW15 1DD
Bricklayers Arms	237 High St, Beckenham	BR3 1BN

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



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Idle Moments

A couple of weeks ago I went to a quiz with three friends in support of a young lady who is collecting for the Congenital CMV Foundation and who will shortly be climbing Mount Kilimanjaro as her main fundraising activity. In the past I have gained a minor reputation for being good at quizzes but on this occasion we bombed – last by a lo-o-ong way! No, we didn't know the name of the Duke and Duchess of Cambridge's dog; I wasn't aware that they had one. Still, I hope my answer of Beelzebub amused somebody. It only goes to show it's no good knowing lots of things if people are going to ask you about lots of other things you've never heard of. It wasn't all bad though; the venue, Twickenham Rugby Club (which, as everybody knows, is in Hampton) had a decent pint of Pride. But worry not – most of the questions coming up are good old fashioned stuff.

Well, the longest day has passed and so we're on the run down to Christmas. The Sun is shining (without clouds between us and it!) and the more sensitive among us are struggling to keep cool. What better time could there be than to sit in a quiet corner of the pub trying a few simple puzzles? So let's get started with some number puzzles:

1. 4 MM is the DBP and A (approximately)
2. 600 S in the C of the LB
3. 1410 M is the S of the HB
4. 1 L was the A of AH
5. 4 S by AV
6. 50 S of G
7. 1852 M in a NM
8. 50 H is the F of ME
9. 4 Q in a D
10. 489 F was the H of OSPCS

And so we come on to 5BY4; this time I thought I would subtitle it "Olympic Years." So then I had to come up with some subject matter to suit that brilliant title. After some head scratching (Must get some powder from the doctor!) I had another brilliant idea (You can tell where I set my standards, can't you) and decided to ask you to match the years in which Summer Olympic games were held with the venues used in those years. So, all you have to do is . . .

- | | |
|----------|----------------|
| 1. 1904 | A. Montreal |
| 2. 1920 | B. St. Louis |
| 3. 1928 | C. Mexico City |
| 4. 1932 | D. Los Angeles |
| 5. 1952 | E. Seoul |
| 6. 1960 | F. Antwerp |
| 7. 1968 | G. Barcelona |
| 8. 1976 | H. Rome |
| 9. 1988 | I. Amsterdam |
| 10. 1992 | J. Helsinki |

Anybody still there? Well then, I suggest that you get yourself another pint and finish off with the Trivial Knowledge questions coming up.

1. Following on from 5BY4, the 1956 summer Olympics were held in Melbourne except for three linked events that were not held in Australia. What events were these and why were they held elsewhere?
2. And just to milk the subject, in what European city were those three events held?

3. Westerham Heights in the Borough of Bromley it the highest point in Greater London. What is its elevation above sea level?
4. Before Andy Murray last month, who was the last Briton to win a Wimbledon tennis singles final – and when?
5. And while we are at it, who was the last Briton to win a Wimbledon tennis final (clue – it wasn't a singles final)?
6. And so, while you're all being very clever, what is the FULL name of the club where the Wimbledon tennis championships are held?
7. Right, that's enough sport. Now, by what name is the great ape Pongo Pygmaeus commonly known?
8. According to legend, what act historically took place at Tara in County Meath?
9. The first public telephone kiosk was set up in 1908 – in what English city?
10. The son of King Charles II and Nell Gwynne became Duke of what city in south east England?

So there we are then. I'm off to collapse into a puddle of perspiration. See you next time.

Oh, and by the way, CMV stands for Cytomegalovirus. Lots of people carry it without any symptoms but it can be transferred to unborn babies during pregnancy and the effects then can be quite nasty.

Andy Pirson



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IDLE MOMENTS - THE ANSWERS

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

NUMBER PUZZLES:

- 3 Wheels on My Wagon (by the New Christie Minstrels)
- 2 Pounds for a Lottery Ticket
- 3000 Metres is the Length of an Olympic Steeplechase
- 24 Companions of the Order of the Garter
- 3 Kings of England Called Richard
- 1024 Has Ten Zeroes in Binary
- 1 Black Sheep in Every Family
- 4 Laws of Thermodynamics
- 2 Gold Medals Won by Mo Farrah in the London Olympic Games
- 3 Dog Night (Mama Told Me not to Come)

5BY4: (Love Songs)

- Love Story – Jethro Tull
- Love is Blue – Jeff Beck
- Love in the First Degree – Bananarama
- Love Resurrection – Alison Moyet
- Love Grows (Where My Rosemary Goes) – Edison Lighthouse
- Love Don't Live Here Any More – Rose Royce
- Love Shine a Light – Katrina and the Waves
- Love the One You're With – Stephen Stills

- Love Me Love My Dog – Peter Shelley
- Love Changes Everything – Climie Fisher

GENERAL KNOWLEDGE:

- Graham Fellows, aka John Shuttleworth, had a hit single (reaching No. 4) in 1978 under the name Jilted John.
- The first successful transatlantic telegraph cable was laid by Brunel's Great Eastern; it was achieved in 1866.
- And the new transatlantic cable which went live in 1988 was the first fibre optic transatlantic cable.
- Charles Lindbergh's Atlantic crossing aeroplane, Spirit of St. Louis did not have a windscreen – the front of the cockpit was solid aluminium.
- The first transatlantic satellite communications were carried by Telstar 1 – it was launched and put into service in 1962 (in July).
- The record, Telstar was credited to the Tornados as recording artists but it was written and produced by Joe Meek.
- The Tornados had one more top ten hit the following year; it was called Globetrotter.
- The name of the Roman road running from London to York via Lincoln is Ermine Street.
- And the Roman road which runs from Gloucester to Silchester via Cirencester is called Ermin Street (without an E at the end).
- And finally, the name shared by two separate Roman roads, one between London and Chichester and the other from Braughing (Hertfordshire) to Colchester is Stane Street.



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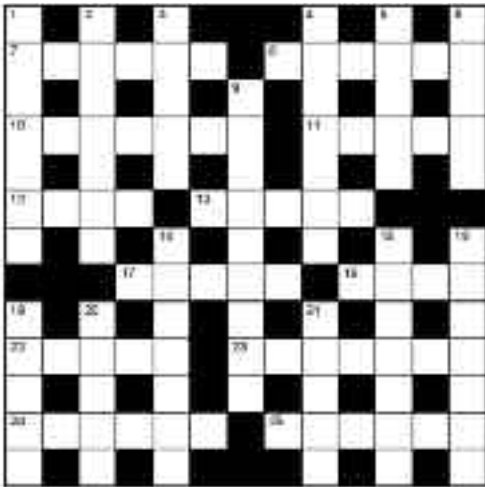
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Crossword

Compiled by DAVE QUINTON



Name

Address

All correct entries received by first post on 18 September 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.

JUNE'S SOLUTION



£20 PRIZE TO BE WON

ACROSS

7. Ruptured lesion under foot. [6]
8. Strong flower wine. [6]
10. Busy place to display booze. [7]
11. To have nothing in beak is a choker. [5]
12. Some brown ale a chap provides for everyone. [4]
13. What a boxer will do for a drink. [5]
17. Shows appreciation of cold drinks. [5]
18. It's a sore point for some first year pupils. [4]
22. It fastens components back. [5]
23. Our bellies are round. They're swollen. [7]
24. Times journalist got rid of. [6]
25. Comes back with broken crates. [6]

DOWN

1. Heartless prisons incarcerate angry criminals. [7]
2. Very big model, wealthy bird. [7]
3. Masses of water going over boat. [5]
4. Wow! Delightful decoration. [7]
5. Stick to the man in the bible. [5]
6. Speak but don't start to complain. [5]
9. Small instruments used to make tarts. [9]
14. Female drunk was in a panic. [7]
15. Stop being reliable. [7]
16. Keep going forward protecting little sister. [7]
19. Hesitate to take the woman into town. [5]
20. Minor thoroughfare but wide. [5]
21. Warning companion to leave the room. [5]

Winner of the prize for the April Crossword:
Mark Antony, Balham.

Other correct entries were received from:

Derek Abbey, Tony Alpe, Fred Ashley, Mrs. L.Bamford, John Barker, Patricia Blakemore, Steve Block, C.Bloom, John Bowler, Norah Brady, Kelvin Brewster, Jeremy Brinkworth, John Butler, A.Cockayne, Martin Colman, Constance Cooper, Kevin Creighton, Paul Curson, Peter Curson, Joe Daly, Michael Davis, John Dodd, Tamzin Doggart, Richard & Clever Clogs Douthwaite, Tom Drane, C.J.Ellis, John Emery, Brian Exford, Conor Fahy, Mike Farrelly, Robert Ferrier, D.Fleming, Sally Fullerton, G.J.Geary, Christopher Gilbey, B.Gleeson, E.Goobay, Nick Goodwin, Paul Gray, J.E.Green, Alan Greer, Alan Groves, Andy Guthrie, Caroline Guthrie, Brian Hall, John Heath, Annie Hibbert, Lucy Hickford, Graham Hill, William Hill, R.Holt, Chris James, Carol Jenkins, Claire Jenkins, Gerry Jones, Mike Joyce, David Kenny, Mick Lancaster, Pete Large, Terry Lavell, Tony Lennon, Rosemary Lever, Andy Lindenburn, Mike Lloyd, Gerald Lopatis, George Lucas, Donald MacAuley, Kevin McCarthy, Suzanne McCarthy, C.Maddox, D.Maddox, Pat Maginn, John Mannel, John Marsden, Tony Martin, Terry Mellor, Jan Mondrzejewski, M.J.Moran, Al Mountain, Dave Murphy, J.Murphy, Brian Myhill, Mark Nichols, Paul Nicholls, Mick Norman, Gerald Notley, M.Ognjenovic, Michael Oliver, Nigel Parsons, Mrs. G.Patterson, Alan Pennington, Mark Pilkington, G.Pote, G.Price, Mrs I.Price, Nicholas Priest, Derek Pryce, Bill Rodwell, Paul Rogers, Richard Rogers, Alison Sale, John Savage, Pete Simmonds, Sweet Siobhan, Ali Smith, Lesley Smith, Ian Sneesby, Ryan Storter, Ian Symes, Ken Taylor, Bill Thackray, Ms. Vida, Mrs E.Vida, Andy Wakefield, K.Walton, Neil Walton, Kenneth Watson, R.Watson, Martin Weedon, Alan Welsh, Martine Welsman and her plumber, Nigel Wheatley, John Williamson, Sue Wilson, David Woodward, Peter Wright & the Missus, Ray Wright, Miss Yukchan Yeung, Paul Young.

There were also two incorrect and one incomplete entries.

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