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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.

Material for publication should preferably be sent by e-mail to ldnews.hedger@gmail.com. Correspondents unable to send letters to the editors electronically may post them to Brian Sheridan at 4, Arundel House, Heathfield Road, Croydon CRO 1EZ.

Press releases should be sent by email to ldnews.hedger@gmail.com

Changes to pubs or beers should be reported to Capital Pubcheck, 2 Sandtoft Road, London SE7 7LR or by

e-mail to capitalpubcheck@hotmail.com.

For publication in December 2013, please send electronic documents to the editor no later than Monday 11 November

SUBSCRIPTIONS: £7.00 for mailing of six editions should be sent to Stan Tompkins, 52 Rabbs Mill House, Chiltern View Road, Uxbridge, Middlesex, UB8 2PD (cheques payable to CAMRA London).

> ADVERTISING: John Galpin Tel: 020 3287 2966. Printed by Cliffe Enterprise, Eastbourne, BN22 8TR

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PUBS - THE DEBATE CONTINUES

Ithink that it is fair to say that CAMRA is currently doing more than it has ever done to save pubs from closure. Many of these are community pubs – what we once would have called 'locals'. As befits the community aspect, most of these campaigns have been done in partnership with community groups. Even with 'high street' pubs, if it has regular users then that is a community of sorts.

It is disappointing therefore to read the comments made by the editor of the Good Pub Guide as to the state of British pubs. Briefly, Fiona Stapley put forward the view that some 4,000 pubs will close next year and they will deserve to because "They still behave as if we were stuck in the 1980s—happy with indifferent food, drink, service and surroundings. The bad pubs are being culled just like lions pick off the slowest of the herd."

This has inevitably provoked some opposition. Tim Martin, the chairman of J D Wetherspoon's took the view that pubs are closing because they are paying 20% VAT on food while supermarkets pay nothing. Roger Protz, the editor of CAMRA's Good Beer Guide, took the view that the GPG should be supporting pubs and he advocated use of the new Localism Act to save pubs threatened with closure by getting them protected as community assets (ACVs).

I know that there are some people who have certain sympathy with the argument that the market should prevail and that bad pubs – and we can't deny that there are some – should go to the wall. If anyone wants to put forward that view in these pages then they will be more than welcome. I know that this risks sounding naive but surely the best thing to do with a bad pub is make it better. It has been done often enough. Once a pub closes it doesn't just cease to be a bad pub, it ceases to be a pub – probably forever.

One aspect that I feel Ms Stapley fails to appreciate is that many pubs close not because they are bad pubs but because they are buildings with other possible uses. The ability to have a pub listed as an Asset of Community Value has been a significant development. I am pleased to see that the 101st pub so listed was one in my own branch area, the Wheatsheaf at Tooting Bec. So why has this been necessary? The Wheatsheaf, a Gregarious pub, is most

certainly not bad or failing. It just has the misfortune to be located on a corner site opposite a tube station in an ideal location for a supermarket and is owned by a pubco that has vast debts to service.

We have covered the scope and use of ACVs and Article 4 Directions in some detail in recent editions so I will not repeat that information here but, in cases like the Wheatsheaf, we must maintain our efforts. Sadly, despite genuine successes like the Ivy House in Peckham, we are fighting with one hand tied behind our backs and the situation becomes more complicated and murkier: see the coverage of appeals against ACVs and their refusal on peculiar grounds as described in the pubs campaigning pages of this issue. Community groups are up against pubcos who are desperate to secure the highest possible prices for their pubs, usually to service their vast borrowings, and property speculators who will stop at nothing to obtain the best possible return from their investment. Community groups could struggle to raise the funds in certain cases so they need to make sure that they are not misled and discouraged by having unrealistic prices quoted for the properties in question. Proper professional advice is crucial here.

Another aspect that we should not forget is that pubs are a unique and fascinating part of Britain's architectural heritage and they should also be appreciated in that light, just as any other significant building would be

The planning laws must change. To move forward, the granting of an ACV should automatically cancel whatever permitted development rights would otherwise exist for the category of property in question. As my good friend and colleague Geoff Strawbridge points out, it stands to reason that if the local community values a particular property as an asset, it values it for its current use and that that use must therefore be safeguarded. At present, the government's view is that local authorities can do this by issuing what are called Article 4 Directions but most councils are very reluctant to do this because they are fearful of legal action and/or claims for damages from thwarted developers. Even better would be the creation of a new, separate planning class just for pubs and which had no permitted development rights attached to it. That would mean that any change of use would require full planning permission. My view is that this should be one of CAMRA's key campaigns.

Finally, the Good Pub Guide should, of course, not be confused with CAMRA's own Good Beer Guide. Please see page xx for details of our 2014 edition.

Tony Hedger





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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 October and November are listed below. Meetings and socials are open to all – everyone is welcome to come along.

LONDON REGIONAL AND CROSS-BORDER EVENTS

Secretary: geoff@coherent-tech.co.uk

October – Fri 4 (8pm) Greater London Club of the Year presentation. Orpington Liberal Club, 7 Station Rd, Orpington. - Wed 9 (9pm) Greater London Pub of the Year presentation. Hope, 48 West St, Carshalton. - Sat 26 Route 24 crawl using Boris bus: meet (11am) Magdala, 2a South Hill Park, NW3; finish at Cask Pub and Kitchen, Pimlico with four pubs in between. - Sun 27 Six pub walk led by Bob Steel, CAMRA's London Pub Walks author: meet (11.30) Powder Keg Diplomacy, 147 St John's Hill SW11 (nr Clapham Jct station) or (12.15) Beehive, 197 St John's Hill, then (12.45) Roundhouse; (1.25) Le Gothique, with option of roast Sunday lunch; (3.15) Eagle Ale House; (4.15) Draft House Northcote.

November – Sat 23 (12.30) London Liaison Committee strategy meeting: CAMRA membership communications and London pub protection campaigning. Leyton Orient Supporters Club, Oliver Rd, E10. - Mon 25 (6.30) John Young Memorial Award Presentation to Steve Barnes and Will Williams. Wenlock Arms, 26 Wenlock Rd, N1.

Website: www.camralondon.org.uk

LONDON PUBS GROUP

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

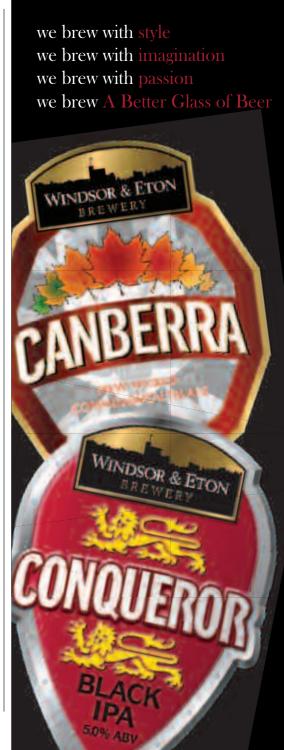
October – Sat 19 Daytime crawl of Earls Court, West Brompton, Fulham and Hammersmith: (12 noon) Drayton Arms, 153 Old Brompton Rd, Earls Court SW5; (1pm) Kings Arms (formerly Finch's), 190 Fulham Rd, West Brompton SW10; (2.30) Hollywood Arms, 45 Hollywood Rd, West Brompton SW10; (3.15) Fox & Pheasant, 1 Billing Rd, West Brompton SW10; (4.15) Atlas, 16 Seagrave Rd, Fulham SW6; (5.15) Salutation, 154 King St, Hammersmith W6; (6pm) Dove, 19 Upper Mall, Hammersmith W6; (6.45) Black Lion, 2 South Black Lion La, Hammersmith W6. Public transport will be required at times. November – Wed 13 (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)

October – Sat 5 (2pm) Apple pressing afternoon. One Tree Hill Allotments, SE23 - Thu 10 Cider social crawl: (7pm) Prince of Wales, N1; (7.45) Wenlock Arms, N1; (8.45) Baring, N1; (9.30) Howl at the Moon, N1; (10.15) Old Fountain, EC1 - Sat 19 (2pm) London Glider DHFC Cider of festival presentation and crawl. Stoke Newington Farmers Market Apple Day Festival. - Sun 20 (11am) Visit to Apple Festival at National Cider Collection, Middle Farm, Lewes: please contact organiser if you want to go. Note train fare and entrance fee applies. - Thu 31 SE1 Cider crawl: (7pm) Royal Oak; (8.30) Simon the Tanner; (9.30) Miller. For more info and details see http://london-cider.blogspot.co.uk





Branch diaries

YOUNG MEMBERS GROUP

Matthew Black, 07786 262798, matthew-camraym@mail.black1.org.uk
Email group: http://groups.google.com/group/london-camra-ym

BEXLEY

Rob Archer, camr@rcher.org.uk, contacts@camrabexleybranch.org.uk
October — Wed 9 (8.30) Mtg. Jolly Millers, 111 Mayplace Rd, W Bexleyheath. - Sat 12 Pub tour for April's beer festival helpers. - Wed 23 Danson crawl: (8pm) Royal Oak, 66 Mount Rd, Bexleyheath, then Robin Hood & Little John, 78 Lion Rd November — Sat 16 (12 noon), Kent Regional Meeting. Old Dartfordians, Bourne Rd, Bexley.
Website: www.camrabexleybranch.org.uk

BROMLEY

Stephen Osborn, inquiries@bromleycamra.org.uk.
October – Wed 2 (7.30) Merit Award. Five Bells, Church Rd,
Chelsfield Village, BR6. - Tue 8 Penge crawl: (7.30) Moon &
Stars, 164-166 High St; (8.30) Mitre, 164 Croydon Rd; (9.30)
Beer Rebellion, 128 Gipsy Hill. - Sat 12 Downe lunchtime crawl:
(2pm) Green Dragon, 236 High St; (3pm) Queens Head, 25 High
St. - Wed 16 (7.30) Pub of the Summer Award. Change of Horses,
87 High St, Orpington. - Fri 25-Sat 26 (11am-10pm) CAMRA
Chelsfield-Orpington Beer Festival. Westcombe Park Rugby Club,
Goddington Dene, Goddington La, Orpington BR6. See page 25.
- Tue 29 (7.30) Cttee mtg. Orpington Liberal Club, 7 Station Rd,
Orpington.

November – Wed 6 Farnborough BR6 lunchtime crawl: (2pm) Change of Horses 87 High St; (3pm) Woodman, 50 High St, (4pm) Ye Olde Whyte Lyon, Farnborough Common, Locksbottom. - Tue 12 (7.30) Branch AGM. New Inn, Station App, Hayes BR2. - Tue 19 Bromley BR1 crawl: (7.30) Crown & Anchor, 19 Park Rd; (8.30) White Horse, 64 Palace Rd; (9.30) Red Lion, 10 North Rd. - Tue 26 (7.30) Cttee mtg. Bull Inn, Main Rd, St. Paul's Cray BR5.

Website: www.bromleycamra.org.uk

CROYDON & SUTTON

Peter McGill, 07831 561296, pete_mcgill@hotmail.com
October – Wed 2 Pre-festival publicity soc: (8.30) Cock & Bull,
26 High St, Sutton. - Wed 9 (8.30) Soc. Hope, 48 West St,
Carshalton. - Thu 10-Sat 12 20th Real Ale & Cider Festival,
Wallington Hall, Stafford Rd, Wallington. See page 17 or website
for details. - Thu 21 (8.30) Soc. Royal Standard, 1 Sheldon St,
Croydon. - Tue 29 (8.30) Mtg. Dog & Bull, 24 Surrey St,
Croydon.

November – Thu 7 (8.30) Soc. Oval Tavern, 131 Oval Rd, Croydon. - Tue 19 Soc: (8.30) Lion, Pawsons Rd; (9.45) Pawsons Arms. - Thu 28 (8.30) Mtg. Windsor Castle (Cottage Rm), 378 Carshalton Rd, Carshalton.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY

Branch telephone 07757 772564, elacbranch@yahoo.co.uk
October – Wed 9 E5 and E8 Crawl led by Andy Kinch: (7.30)
Crooked Billet, 84 Upper Clapton Rd, E5; (8.30) Windsor Castle, 135 Lower Clapton Rd, E5; (9.15) Star by Hackney Downs, 35
Queensdown Rd, E5; (10pm) Pembury Tavern, 90 Amhurst Rd, F8

November – Tue 12 (8pm) Mtg. Dispensary, 19A Leman St, E1. *Website: www.pigsear.org.uk*

ENFIELD & BARNET

Brian Willis, 020 8440 4542 (H),

branchcontact@camraenfieldandbarnet.org.uk, branch mobile 07757 710008 at events.

All 2014 GBG socials unless listed otherwise

October – Tue 1 (8.30) Lord Nelson, 14 West End La, Barnet EN5. - Wed 9 (8.30) Stag & Hounds, 371 Bury St West N9; (9.45) Beehive, 24 Little Bury St, Edmonton N9. - Wed 16 (8.30) Picture Palace, Hertford Rd/Lincoln Rd jct, Ponders End EN3. - Wed 23 (8.30) New Crown, 80-84 Chase Side, Southgate N14 - Sat 26 Route 24 crawl: see under Regional etc. events above. - Tue 29 (8.30) Moon Under Water, 115 Chase Side, Enfield EN2. November – Wed 6 (8.30) Elephant Inn, 283 Ballards La, North Finchley N12. - Wed 13 (8.30) & pub beer fest, Bald Faced Stag, 69 High Rd, N2 - Sun 17 (3pm), & music. Wonder, 1 Batley Rd, Enfield EN2. - Tue 19 (8.30) Dog & Duck, 74 Hoppers Rd, Winchmore Hill N21. - Thu 28 (8.30) & mtg + London Drinker pick-up. Old Mitre, 58 High St, High Barnet EN5. Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, ctaylor2007@freeuk.com.
October – Wed 2 (8.15) Mtg. New Prince, Ewell Rd, Surbiton. Thu 3 (8pm) Kingston Beer Festival mtg. Willoughby Arms,
Kingston. Anyone interested in helping organise next year's beer
festival is welcome. - Sat 5 Minibus visit to Tillingbourne Brewery.
Depart (9.30) from Cap in Hand: £20 includes breakfast, brewery
and bus. To book, contact James Cobley on 020 8397 3790. Wed 16 (8pm) Pub of the Year presentation. Running Horse,
Leatherhead. - Sat 19 (12 noon) Club of the Year presentation.
Walton Rowing Club, Sunbury La, Walton on Thames. - Thu 31
(8pm) Pub of the Year presentation. Willoughby Arms, Kingston.
November – Wed 6 (8.15) Mtg. Druids Head (upstairs), Market
Place, Kingston. - Wed 20 (8.30) Club of the Year presentation.
Grafton Club, Grafton Rd, New Malden.
Website: www.camrasurrey.org.uk

NORTH LONDON

Social contacts: Stephen Taylor, 07531 006296, stephen.taylor500@gmail.com; John Adams, 07970 150707 jpa1260@gmail.com.

October – Tue 1 Cider month soc: (7.30) Railway Tavern, 2 St Jude St, N16; (8.30) Duke of Wellington, 119 Balls Pond Rd, N1; (9.30) Alma, 59 Newington Grn Rd, N1; (10pm) Snooty Fox, 75 Grosvenor Ave, N5. - Tue 8 (8pm) London Drinker BF mtg. Venue tbc. - Sat 12 Bookworm soc. (1pm) Dukes Head, 16 Highgate High St, N6. - Tue 15 (8pm) Branch Cider Pub of the Year presentation. Alma, 59 Newington Grn Rd, N1. - Tue 22 (8pm) Cheese and cider soc. Pineapple, 51 Leverton St, NW5. - Tue 29 Cider month soc: (8pm) Bree Louise, 69 Cobourg St, NW1; (9pm) Cider Tap & Euston Tap, 190 Euston Rd, NW1; (10pm) Queens Head, 66 Acton St, WC1.

November – Tue 5 (7.30) Bangers social. Snooty Fox, 75 Grosvenor Ave, N5. - Tue 12 (8pm) Mtg. Venue tbc. - Tue 19 (8pm) London Drinker BF mtg. Venue tbc. - Tue 26 Islington N1 soc: (7.30) Smokehouse, 63-69 Canonbury Rd; (8.15) Tap Room, 163 Upper St; (9pm) Bull, 100 Upper St; (9.30) Pig & Butcher, 80 Liverpool Rd; (10pm) Barnsbury, 209-211 Liverpool Rd. Website: www.camranorthlondon.org.uk

RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(H), rh014q5742@blueyonder.co.uk
October – Tue 8 (8.30) final Beer Fest Cttee mtg (open to all

phone 0207 582 5599 hottle for every for every parties booked before 12th December get free wine*

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Branch diaries

volunteers), Old Anchor, 71 Richmond Rd, Twickenham. – **Thu 17-Sat 19** Twickenham Beer Festival, Old Town Hall. See page 21. - **Thu 31** (8pm) Beer Fest 'wash-up' mtg, Twickenham Club, 7 Church St, Twickenham.

November – Thu 21 (8.30) Mtg. William Webb Ellis, 24 London Rd, Twickenham.

Website: www.rhcamra.org.uk

SOUTH EAST LONDON

Neil Pettigrew, 07751 898310 (M), contact@selcamra.org.uk October – Fri 4 (8pm) Soc. London Regional Club of the Year award. Orpington Liberal Club, 7 Station Rd, BR6. – Mon 7 (8pm) Cttee mtg & soc. Ivy House, 40 Stuart Rd, SE15. – Wed 16 Forest Hill SE23 crawl: (7.15) Bird in the Hand, 35 Dartmouth Rd; (7.50) Sylvan Post, 24 Dartmouth Rd; (8.40) Dartmouth Arms, 7 Dartmouth Rd; (9.35) All in One, 53 Perry Vale; (10.30) ;Capitol, 11-21 London Rd. – Thu 24 Herne Hill SE24 crawl: (7.20) Prince Regent, 69 Dulwich Rd; (8.30) Commercial Hotel, 210-212 Railton Rd; (9.40) Florence, 183 Dulwich Rd. – Mon 28 Plumstead SE18 crawl: (7.20) Who'd Have Thought It, 7 Timbercroft La; (8.30) Old Mill, 1 Old Mill Rd; (9.25) Star Inn, 158 Plumstead Common Rd.

November – Mon 4 (8pm) Cttee mtg & soc. Lost Hour, 217-219 Greenwich High Rd, SE10. - Thu 14 Walworth SE17 crawl: (7.20) Beehive, 60-62 Carter St; (8.20) Tankard, 178 Walworth Rd; (9.10) Hampton Court Palace, 35 Hampton St. - Thu 21 Woolwich SE18 crawl: (7.20) Prince Albert (Roses), 49 Hare St; (8.30) Dial Arch, Dial Arch Bdgs, Major Draper St, Royal Arsenal; (9.40) Great Harry, 7-9 Wellington St. - Wed 27 West Camberwell SE5 crawl: (7.30) Cambria, 40 Kemerton Rd; (9.30) Sun & Doves, 61 Coldharbour La.

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)
October – Fri-Mon 4-7, Branch weekend: Bristol (by train),
including visits to Great Western and Bristol Beer Factory
breweries. - Tue 15 (8.30) Soc. Thatchers Arms, Warley Rd, Gt
Warley CM13. - Mon 21 (8.30) Soc. Colley Rowe Inn, 54/56
Collier Row Rd, Collier Row RM5. - Thu 31 (8.30) Soc. 2nd
South Woodham Ferrers Beer Fest, Champions Manor Hall,
Hullbridge Rd, South Woodham Ferrers CM3.

November – Wed 6 (8.30) Social. JJ Moon's, 48/52 High St, Hornchurch RM12. - Tue 12 (8.30pm) Soc. New Fairlop Oak, Fencepiece Rd, Fulwell Cross, Barkingside IG6. - Tue 19 (8pm) Soc. 34th Rochford Beer Festival, Freight House, Rochford SS4. - Tue 26 Soc (& GBG nominations): (8pm) Phoenix, Broadway, Rainham RM13; (9.30) Moon & Stars, 99/103 South St, Romford. 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, tbrain@haysmacintyre.com

October – Fri 4 (from 12 noon) Lunchtime social. Pig & Whistle, 479-481 Merton Rd, SW18. Any other pub visits in the afternoon will be decided on the day. - Mon 14 (7.30) Open cttee mtg, incl. Pub of the Year 2013 short list. Prince of Wales, 98 Morden Rd, SW19. - Wed 23 (7pm) Cider Month soc. Queen's Head, 66 Acton St, off Grays Inn Rd, King's Cross (London Cider Pub of the Year).

November – Wed 6 Clapham North soc/crawl: (7pm) Clapham North, 409 Clapham Rd, SW9; (7.45) Falcon, 33 Bedford Rd, SW4; (8.30) Railway, 18 Clapham High St, SW4; (9.15) Royal Oak, 8-10 Clapham High St, SW4; (10pm) Phoenix, 348 Clapham Rd, SW9. - Thu 14 (7.30) Open cttee mtg, incl. GBG 2015 long listing. Old Sergeant (John Young Rm), 104 Garratt La, SW18.

Website: www.camraswl.org.uk

WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H), 07854 988152 (M) 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 October – Wed 2 W1 Marylebone soc: (7.30) Thornbury Castle, 29a Enford St; (8.30) Harcourt Arms, 32 Harcourt St; (9.30) Windsor Castle, 29 Crawford Pl. - Wed 9 W8/W14 surveys: meet (7/7.30), Warwick Arms, 160 Warwick Rd W14. - Thu 17 (7/7.30) Mtg. Gunmakers (upstairs), 33 Aybrook St W1. - Tue 22 SW1 Belgravia soc: (7.30) Antelope, 22 Eaton Terr; (9pm) Star Tavern, 6 Belgrave Mews West. - Wed 30 WC2 soc: (7.30) George, 213 Strand; (8.30) Seven Stars, 53-54 Carey St; (9.30) Ye Old White Horse, 2 St. Clement's La.

November – Wed 6 W2 soc: (7.30) Victoria, 10a Strathearn Pl; (8.30) Mitre, 24 Craven Terr; (9.30) Cleveland Arms, 28 Chilworth St. - Wed 13 W11 surveys: meet (7 for 7.30) Mitre, 40 Holland Park Ave. - Wed 20 Mtg (7/7.30), Defector's Weld, 170 Uxbridge Rd, W12 - Tue 26 W1 Soc: (7.30) Shaston Arms, 4-6 Ganton St; (8.30) Clachan, 34 Kingly St; (9.30) Old Explorer, 23 Gt Castle St.

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 October – Tue 1 Hayes End crawl: (8pm) Ye Old Crowne, Lansbury Drive/1090 Uxbridge Rd, UB4; (9pm) Angel, 697 Uxbridge Rd, UB4; - Wed 16 (8pm) Pub of the Year Hillingdon presentation. JJ Moons, 12 Victoria Rd, Ruislip. - Thu 24 (8pm) Questors Club of the Year presentation. 12 Mattock La, Ealing W5.- Sun 27 Wetherspoons crawl: (12 noon) Good Yarn, 132 High St, Uxbridge; (1pm) Tichenham Inn, 11 Swakeleys Rd, Ickenham UB10; (2pm) JJ Moons, 12 Victoria Rd, Ruslip Manor HA4; (4pm) Village Inn, 402-408 Rayners La, HA5; (5pm) Moon on the Hill, 372-375 Station Rd, Harrow HA1.

November – Sat 2 Eastcote HA5 crawl: (7pm) Black Horse, Black Horse Parade; (8.30) Case is Altered, Eastcote High Rd, HA5 - Fri 15 Acton crawl: meet (7pm) West London Trade Union Club, 33-35 High St, Acton W3; further details tba. - Wed 20 (8pm) Mtg. White Hart, 158 High St, Harlington UB3. - Mon 25 (8pm) Ballot Box, Horsenden La North, Perivale UB6; (9pm) Mylett Arms, Western Ave, UB6; (10pm) Duke of Kent, 2 Scotch Common, West Ealing W13.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the December/January edition: Monday 11 November.

Please send entries to ldnews.hedger@gmail.com.

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THE TIE

The consultation exercise has now closed but this has not stopped the various parties from keeping up the pressure on Business Secretary Vince Cable and his Department. We mentioned in last edition's editorial the strange contribution from Independent Family Brewers of Britain (IFBB) who are supporting the big pubcos although their own pub estates are too small to be affected. Ted Tuppen, CEO of Enterprise Inns (who will be affected) has since likened the statutory regulation proposals to Communist Russia in a speech to a Morning Advertiser seminar. A substantial part of the speech reads to me like an attempt to discredit Greg Mulholland MP and the All-Party Parliamentary Save the Pub Group.

I was very annoyed to see that a total spurious connection has been made between the comments made in the Good Pub Guide - see the editorial - and the campaign against the tie. An editorial in the Daily Telegraph claimed that the closure of these 4,000 pubs would arise from reform of the tie saying 'it is ironic that the campaigners who believe they are safeguarding pubs that no one wants to see closed could be jeopardising their future'. Yet according to this year's Benchmarking Report from Association of Licensed Multiple Retailers (ALMR) rents remain higher as a proportion of turnover among tied pubs than free-of-tie pubs. I wouldn't have thought that reducing a pub's rent was likely to force it to close. It might make life more difficult for the big pubcos however.

Curiously, both Fleurets and Christie & Co, the specialist pub estate agents, report that there is a strong demand for free-of-tie leases. With freehold prices being largely beyond the means of people coming into the trade and owners not being able to sell, more and more free-of-tie leases are being created. This does however apply much more to properties in private ownership than pubco disposals.

HEALTH AND WELFARE

According to an article in the *Grocer* magazine, the reason behind the abandonment of minimum pricing was that the original study carried out by Sheffield University in 2009 and which was used by the Government as the basis of their policy has been revisited. Rather than preventing 2,000 deaths over ten

years, the figure was revised to 624. The review also conceded that a unit price of 45p would cut consumption by 1.6% and not the 4.3% given originally.

Strangely enough, twelve directors of public health from the north-east of England still wrote to the *Times* supporting the policy, maintaining that it would 'save lives, reduce hospital admissions and cut crime while not affecting the price of a pint or glass of wine in a pub'. They also maintained that 'children will still be able to buy a two-litre bottle of strong cider for £1.43'. Not legally they can't. As I have said before, if they want us to take their views on this issue seriously, the medical profession must stop the bizarre combination of rhetoric and mixed messages.

En passant, as they say, in their crusade to rid their language of English expressions, the French culture ministry has replaced 'le binge drinking' with 'beuverie express'. This apparently means 'fast drinking' which is defined as more than four or five glasses in less than two hours. As the Guardian pointed out, it doesn't say how big the glass might be or what is in it. Mind you, one famous French doctor, Louis Pasteur, described alcohol as the most helpful and hygienic of beverages.

TAX STAMPS

his is a story that has been bubbling under for a while now but as for under for a while now but so far hasn't been worth reporting. In order to control duty avoidance in the form of illegal imports of alcohol, HM Revenue & Customs wanted to introduce duty stamps on bottles and cans of beer. The Government has now rejected this because of the costs that would be incurred by brewers. The brewers, as you can imagine, welcomed this with the British Beer & Pub Association saying that the Government had 'stepped back from a costly and damaging policy that would have hit jobs and growth'. Wholesalers were not so happy with one commenting 'the Government has missed a chance to drive criminals out of the beer market.' I assume that this was not a reference to the brewers.

Another way of dealing with this problem would, of course, be to harmonise beer duty rates across the European Community so that there was no advantage to be gained by smuggling. It also does not tackle the problem of alcohol illicitly concocted in this country, which is as much a health hazard as anything.

SMALL BREWERY DUTY RELIEF

In their recent annual report Adnams complain that Small Brewery Duty Relief has seriously affected their sales and consequently their profitability. They claim that SBDR has led to an 'over supply' of beer. The original intention was to give small breweries, defined as those brewing less than 5,000 hectolitres per annum (about 110,000 gallons) a 50% reduction in the beer duty that they pay so that they could invest in premises, equipment and staff and grow. Suspicions are however that they are simply using it to reduce prices and undercut bigger brewers. Those who brew between 5,000 and 60,000 hectolitres receive progressively reducing relief and those producing over 60,000 none at all.

In February 2012 CAMRA announced a policy of encouraging the Government to consider revising the scheme so that, while the 50% allowance was retained, the upper band with 'tapering' relief would be extended to 200,000 hectolitres per year. There is an argument that the current arrangement in practice gives the small breweries no incentive to expand and leaves ones like Adnams struggling to compete, possibly encouraging them to shrink their operations which could also affect pubs, especially rural ones. We need to keep this on the campaigning agenda.

LAW AND ORDER

The issue of so-called 'zero-hours' contracts became news in August. The pub trade was found to be using them fairly extensively which, given its nature, is no surprise. According to the Guardian, J D Wetherspoons have some 24,000 staff on such arrangements although speaking on BBC Radio Four a spokesman did say that most of their staff preferred this sort of arrangement and anyone who wanted a fixed-hours contract could have one. The Spirit Group have 16,000 staff on these contracts but such staff receive holiday pay and company discounts. Greene King told the Morning Advertiser that they were ceasing to use such contracts whilst Stonegate and M&B do not use them at all.

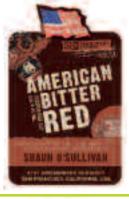
Islington Council will most likely introduce a Late Night Levy next year. Speaking on the BBC Radio Four programme You and Yours (28 August), a Council spokesman admitted that they were trying to encourage pubs and bars to close at midnight Currently one-third

FREE TASTING NOTES

wetherspoon

REAL-ALE FESTIVAL

10 craft US brewers and 40 of Britain's best







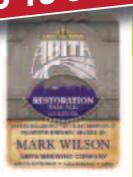
















News round-up

of licensed promises in the borough stay open after that time. One of the issues specifically raised was the 'detritus' from fast food. It seems odd to punish the pubs for this and not the take-aways. One interesting point that also arose was that the anticipated spreading out of people leaving pubs and clubs has not happened.

The third week of September was a 'week of action'. We have plenty of these for different purposes but this one I found slightly sinister. It was declared by the Association of Chief Police Officers and was focused on pubs. Licensees in the areas taking part could expect to have checks made on their premises licence conditions, their door staff's accreditation, their personal licences and have under-age test purchases made. Shouldn't these checks be made where doubts have been raised at any time in the year? Why one week a year and why only pubs and not off-licences? Is any other trade regulated in this manner?

NEWS FROM THE PUBCOS

In a surprise move Convivial London Pubs have put six of their pubs on the market. This includes their two brewpubs, the Botanist at Kew and the Lamb in Chiswick. Five of the pubs are freehold and Convivial are reported to be asking for £16.9 million for the package although individual sales are possible. According to agents Christie and Co, all except the Clifton in St John's Wood are Grade II Listed which limits what developers might do with them and so makes a sale within the trade more likely. Greene King have been mentioned in some reports. The company is retaining the Pakenham Arms in WC1 and will continue to operate the Tea Clipper in Greenwich which it sold last year. The deadline for first-round bids was 9 September. There has been no suggestion that the company is in financial difficulties; this may simply be a change in direction.

Stonegate are reported to be in talks to take over the Living Room chain of 14 pubs for around £10 million. If the deal goes through, some of the pubs will be converted to the Slug & Lettuce brand.

Although like-for-like income fell by 2.7% in the 18 weeks to 3 August, Enterprise Inns report improving trends. Their 'business failures' rate is falling and the company expects to make £150 million out of property disposals. Up to 3 August, 356 pubs had been sold or were about to be sold. A package of six freehold pubs in and around London will come on the market shortly but no details were given.

The two pubs put on the market some time ago by the Butcher & Barrel chain before they went into administration have been sold. The Ravensbury Arms in Mitcham has been sold to a company called Funky Browns for £55,000 whilst the George Shillibeer in Islington has gone to Matterhorn Capital.

NEWS FROM YOUNG'S

n the back of promising results for the first quarter of its current financial year - sales up 6.7% - Young's have acquired three freehold pubs from Enterprise. These are the New Inn in Ealing, the Royal Oak in Bethnal Green and the Clapham North in, er, Clapham North. Young's CEO Stephen Goodyear was particularly pleased about the Royal Oak because it is in an area where the company has few pubs.

Following Young's rebranding of their pubs, the Wells & Young's Brewing Company are doing something similar for the beer brands. There will be distinctive new pump clips for Bitter, Special and London Gold, the 'core' brands, which are described as 'quirky, contemporary and vintage with a nod to tradition.' No, I don't know what it means either. Unusually they are fixed to the handpump handles with loops of plastic which make them look like luggage labels.

OTHER TRADE NEWS

s we go to press, Kuehne+Nagel, the Swiss-owned logistics company are facing a series of 24-hour strikes. This will mainly affect supplies of lager and keg beers from the big brewers, along with soft drinks, but other companies such as Wells & Young's and Wetherspoons may also be affected. This is not good news for Shepherd Neame who have just signed a ten year contract Sheps have 57 people with K+N. working in their distribution operation. Some will go to K+N but there may be redundancies.

Something similar happened in August in Denmark when Carlsberg workers went on strike. The company controls some 70% of the country's draught beer supply and was forced to look for supplies from elsewhere in Scandinavia and from Germany. They do not appear to have been interested in supplies from the UK...

Once again American cask beers sold

well at the Great British Beer Festival. There are however problems with the wider market in the UK, with a reported fall-off of 44.5% in sales. According to Andreas Falt of the Brewers' Association which represents some 3,000 breweries in the USA, supermarket buyers here concentrate on price and will not risk charging an extra 20p on a bottle when, he believes, people will pay more for craft beer. Eric Wallace of the Left Hand Brewing Co added that there was also a problem with unrealistic expectations as regards shelf-life.

Kent-based wine producers Chapel Down have announced that they are building their own brewery for their Curious range of beers. They currently have a lager, an IPA and a porter contractbrewed for them either by Everards or Hepworths in Horsham. The company is hoping that beer sales will strengthen their cash flow and avoid problems caused by the time that it takes to see a return on investment for sparkling wines.

On the subject of Everards, despite also contract-brewing for Trumans, they are joining the trend for down-sizing and moving to a smaller plant in Enderby near Leicester. The new £ multi-million site will feature a pub, a visitors' centre and a 'food and drink cluster'.

SABMiller are launching 'fresh' Pilsner Urquell in the UK. The unpasteurised beer will be served from large copper tanks installed in chosen pubs. The first is the White Horse in Parsons Green and although I didn't try it, I have to say that the tank looked impressive. To be fresh as intended, the beer has to travel to the UK from the Czech Republic within 24 hours. This is quite a challenging logistical operation. Let us hope that they have not entrusted it to K+N.

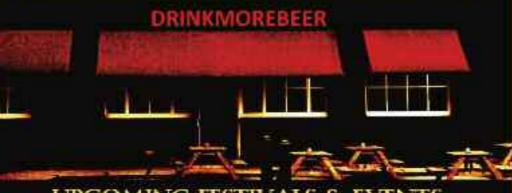
Budvar are launching their 3.8% ABV Pardal (panther) beer in the UK for the first time. Launched four years ago, it now accounts for 18% of Budvar's home sales and has also proved popular in Germany. It is described as bitter with a rich, hoppy head.

I can't recall reporting on a Swedish beer before. Abro, a 5.1% bottled ABV Pilsner style lager has gone on sale across the UK. It is brewed to the German beer purity laws by the same company that produces Rekorderlig cider.

SIGN OF THE TIMES

teve Cayzer, a member of CAMRA's South East London branch and as it happens, a good friend for many years, was disappointed to see that Greene King

THE DUCHESS OF CAMBRIDGE PUB



UPCOMING FESTIVALS & EVENTS

German Food and Drink Festival 21st Sept - 6th Oct

Squat Betty Charity Comedy Night for Epilepsy Research UK Monday 7th Oct 7.30 - 11pm

OXJAM - Music Festival showcasing beers donated by local breweries Saturday 19th Oct 12pm - late

Day of the Dead Mexican Festival 1st & 2nd Nov

Ravenscourt Fireworks BBQ, Mulled Wine & Cider Saturday 2nd Nov

British Sausage Week Free sausage between 5-7pm with your 1st pint of Ale/Cider 4th-11th Nov

> Thanksgiving Dinner with beer matching Thursday 28th Nov

St Andrews Scottish Beer & Food Festival 30th Nov - 7th Dec

320 GOLDHAWK ROAD W6 OXF WWW.THEDUCHESSCICAMBILIDGEPER.COM 02088347336 DISTRICT LINE TO STAMFORD BROOK OR 94/237 BUS ROUTES

News round-up

had replaced the pub sign for his local, the Brockley Jack in SE4, with one of their anodyne 'corporate logo' ones. Steve took up the matter with GK and it seems that he was not alone because the company have bowed to popular demand and have said that they will install a new one picturing the eponymous highwayman. It just goes to show what you can achieve if you ask.

Pub signs are of course as much part of our heritage as the pubs themselves and we ought to be on guard against this sort of thing. Sadly GK confirmed to Steve that they destroy any signs that they take down but I'm sure that there would be a market for old pub signs.

I'm pleased to report that there is a different picture out west. Arkells have appointed Sarah Bromley as an apprentice signwriter. Sarah is believed to be the first female to take such a job anywhere in the trade. All being well, she will succeed veteran Ron Harper when he retires at the end of the year.

CHARITY BEGINS AT THE BREWERY

Further to my report on Dark Star last issue, I have since found out that Adnams also have a charity. They make grants to worthy causes within 25 miles of Southwold. These include mostly schools, playgroups and children's charities.

Dominic Pinto of CAMRA's West London branch has let me know that the St Austell Brewery also has a charitable trust and that there is a long and noble history of brewery philanthropy that goes beyond looking after employees and pensioners. As Dominic says, this is a significant aspect of brewery history.

ROYAL DERBY

In its battle with Sheffield for the title of the country's real ale capital, Derby has appointed a Beer King. Inspired by a similar arrangement in their German twin town of Osnabruk, the first incumbent is a former teacher, Les Baynton. He has his own robes and crown and his main duty is to open the two local CAMRA beer festivals.

Derby will, incidentally, host CAMRA's National Winter Ale Festival in the New Year.

...AND FINALLY

Mayor of London Boris Johnson has launched a campaign to set up a bilateral free labour mobility zone with

Australia. It may be my imagination but the number of antipodean bar staff seems to have fallen off recently. Perhaps they are moving on to better jobs or went home in anticipation of losing the Ashes in order to avoid the humiliation.

It was reported in the Guardian that when Prime Minister David Cameron met Stephen Fry recently to discuss the Government's attitude to anti-gay policies in Russia, the chosen venue was the Grapes pub in Limehouse. It is good to see the pub return to having a role in politics.

If you are looking for a Christmas present for someone who has everything, a company called Drean Arcades is offering a device called the Kegerator Pro 60. This is apparently 'the ultimate inhome arcade machine' and comes complete with a 60 inch HDTV screen, a built-in fridge, a keg with three taps and over 140 classic arcades games. I think that I will stick to the pub...

Tony Hedger

E-mail to: *Idnews.hedger@gmail.com*. Please use this address *only* for news about real ale and the pubs that serve it.

Pe Olde Mitre

No. 1 Ely Court, between Ely Place and Hatton Garden London EC1N 6SJ Tel: 020 7405 4751

CAMRA GOOD BEER GUIDE 2014 East London & City Pub of the Year 2006, 2008 and 2010.

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From 14th October
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Sunday 10th November

(Remembrance Sunday)

We will be open from noon-5pm Also starts two weeks of Autumn ales

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London Regional Club of the Year

We are pleased to announce that the Orpington Liberal Club, the Bromley Branch Club of the Year, has gone on to be judged CAMRA's Club of the Year for the Greater London region. This is the first time that they have won the regional award and we offer our congratulations accordingly.

Peter Rolfe of Bromley Branch commented, "The Club has made a terrific contribution to the quality and variety of real Ale and real cider available in Orpington and Bromley. They've shown what can be done with limited resources and it would

be great to see many other clubs following their example."

The winner's award will be presented on Friday 4 October at 8pm. The bar opens at 7pm and it is intended to have at least eight beers available, six LocAle – including some from Bromley's own brewery, Late Knights – plus others from Kent and Sussex. There will also be food and live music.

The club's address is 7 Station Road, Orpington BR6 0RZ and full details are on the club's website:

www.orpingtonliberalclub.co.uk/camra_london_coty_23.html

Cider special

CAMRA has been campaigning for cider and perry for 25 years. This is led by a group called APPLE (the Apple and Pear Products Liaison Executive). Since 2003, CAMRA has promoted traditional Cider and Perry in the month of October. This part of the campaign goes from strength to strength, as witnessed by ever-increasing sales at CAMRA's local beer festivals.

London isn't seen as a traditional cider-consuming area but we have our moments as described below.

LONDON REGIONAL CIDER PUB OF THE YEAR



Nigel Owen and Christine Cryne (CAMRA National Director)

The Queen's Head in Acton Street, WC1, has been voted CAMRA's London Cider Pub of the Year. This late Georgian side-street pub just off the Gray's Inn Road retains much of its Victorian character including etched mirrors, a splendid bay window, a fine back gantry, floor tiling, blue wall tiles (listed), lamps, a lovely fireplace, a lantern and a mixture of old, non-matching tables and chairs. It was however the regular and ever-changing range of real ciders that caught the judges' eye. Ian White, CAMRA's London Cider and Perry Coordinator, said, "We were impressed with the range of cider they had available and the service we received. Just around the corner of Kings Cross it is a great pub and worthy of the award"

Nigel Owen has been running the pub for just over three years and is ably assisted by his team that includes Sian Roddick, Mike Kaniewski and Blake Wilborough. The pub

delights in supporting small quality businesses and the ciders are always from independent producers.

The London representatives presented Nigel with a certificate celebrating the award at the beginning of August and, of course, tried a few of the ciders on sale.

BROMLEY BRANCH CIDER AWARD

The Bromley Branch of CAMRA had a trip to the Kent Beer Festival in July to present the Cider of the Festival Award from their Cider and Perry Festival last March. The winner was Rough Old Wife Dry made by Annie Cap and Simon Reed.



Geraldine Rolfe, Annie, Julian Barrett (Bromley CAMRA's Cider Representative) and Simon

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Beer Festival Calendar
and visit your
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CAMRA events

FOURTH WIN FOR FOX

West Middlesex Branch have given the Fox in Hanwell their Pub of the Year award for the fourth consecutive year. The presentation ceremony took place on the 4 September. Licensee Colin Chalmers once again thanked Branch members for voting for the pub and praised his staff including barmaid Georgia (pictured below with Colin and Branch Chairman Graham Harrison). Under manager Jack Bishop, the pub's guest beers have become more London oriented which has made it eligible for CAMRA's LocAle accreditation which was also announced and awarded on the night. To celebrate a pint of Weird Beard Black Perle was given to everyone who attended the presentation



LEYTON ORIENT TOP THE ALE LEAGUE AGAIN

eyton Orient Supporters Club has been voted its Club of the Year for a remarkable 15th successive year by the members of East London and City Branch (ELAC). It has also been chosen as a finalist for CAMRA's prestigious National Club of the Year Award, of which it was joint winner in 2008.



Left to right, Linda Broughan, Mick Childs, Marion Robbens

Presenting the award, ELAC Chair, Marion Robbens, said: "It's always a pleasure to drink in this friendly east London setting. Plus the ales are always superbly-conditioned and with excellent varied choice. Cider drinkers aren't forgotten – an artisan product is constantly on draught. LOSC won this award for its drinks quality but it equally embodies the community fellowship for which Leyton Orient FC is admired. I know, as

a teacher the work its staff and supporters do to foster sporting links with schools and other groups. Long may this flourish. We can't have too many Os supporters."

LOSC organiser, Linda Broughan added, "So much of LOSC's Real Ale success comes from the hard work and dedication of our Steward, Mick Childs. I'm proud that our supporters reciprocate this passion. I'd additionally like to thank ELAC and CAMRA for their consistent support and comradeship."

KINGSTON & LEATHERHEAD VOTE NORTH STAR SUMMER PUB OF THE SEASON

on the evening of 30 July the Kingston & Leatherhead branch gathered in the North Star at Hook to make a presentation to Darren Eveleigh, the manager, to mark the pub being voted the branch's 'Summer Pub of the Season'. This was for the improvement of the quality and the varied range of real ales available.

Darren commented, "We are very pleased and proud to be awarded CAMRA Pub of the Season for the Kingston & Leatherhead area. The award reflects the hard work we have put in, particularly in the field of real ale, which we feel is important to the values and traditions of the brewing and pub industry in this country. We'd like to thank all our guests over the last few years, the CAMRA members who nominated us and hope everyone will continue to enjoy visiting the pub in the future."

An enjoyable evening was had by all and it was also attended by brewers from local breweries, Adventure – which started its days just down the road in Chessington – Brightwater from Claygate and a representative from Sambrook's of Wandsworth.



Dave Oram presenting a framed award to the manager Darren Eveleigh.

A KENTISH TOWN PUB DOES IT AGAIN

Kentish Town pubs continue to scoop CAMRA North London awards. The Southampton Arms, Pineapple and Tapping the Admiral have all won CAMRA's North London Pub of the Year Award and now the Grafton has won the Pub of the Season Award for Summer 2013.

John Cryne, North London Branch's Chairman, said, "It's been amazing the growth of pubs selling good real ale in Kentish Town. It now must be one of the best areas in London to go for a real ale pub crawl. We are delighted to give this award to the Grafton. The pub had become quite run down but with new licensees overseeing a thorough overhaul in the summer of 2012, it has since then been a dedicated outlet for London

Made of London

BREWED BESIDE THE THAMES



CAMRA events

brewed beer (LocAle accredited); a great showcase to demonstrate the growth of brewing in London. It also prides itself on being dog and children friendly. We hope that this award will raise the profile of the pub and encourage others to pop in for a pint".

The Grafton, 20 Prince of Wales Road NW5 3LG, is a Victorian building with a number of intact original features including some lovely old fireplaces and iron pillars. It has an impressive partly tiled horseshoe bar that is the centre piece of the pub. But the pub has got some features that are definitely 21st century; there is free WiFi and for entertainment, try the board games on offer. Website: *thegraftonnw5.co.uk*.



Branch Chairman John Cryne (left) with the pub's management team - Joel, Susie, Aidan and Bel.

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Opening Times

Thursday 17th October - 5 00pm to 10 30pm Friday 18th October - 11 00am to 10 30pm Saturday 19th October - 11.00am to 10 30pm

Admission £3.00 (£2.00 Friday lunchtime) CAMRA members £2.00 (FREE Friday lunchtime)

www.rhcamra.org.uk

Families welcome until 6.30 p.m. Friday and Saturday

Calling collectors

ver fancied owning a slice of brewing history? You can have vour chance at CAMRA's National Breweriana Auction. This year's auction - the 28th - will be held at the Town Hall in Britain's capital of brewing, Burton on Trent, on Saturday 12 October. There will be some 150 auction lots: everything from mirrors to trays; wall signs, bottles and books. One absolute gem from London's brewing history is the Truman's figurine pictured below.



have a browse around and an opportunity to view the lots before bidding starting at 12.30. Entrance is by catalogue. These will cost £3.50 on the day or they can be purchased in advance for £2.50 by post from Bill Austin: 01923 211654 (answerphone) or email baustin@supanet.com. If you can't be there on the day, postal bids will be accepted, just contact Bill.

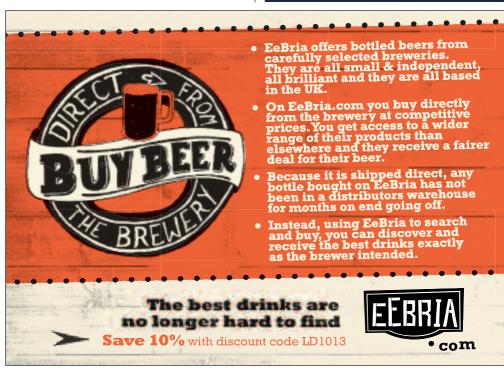


GREAT BRITISH BEER FESTIVAL

The Great British Beer Festival returned to Olympia again last month. Olympia will be its home now for the foreseeable future. In line with expectations, some 51,000 people came through the doors and got through some 225,000 pints of real ale and almost 10,000 pints of traditional cider and perry.

Brandon Lewis, the minister whose responsibilities include community pubs, opened the event and spoke on the subject of the planning laws and saving pubs.

Continuing the theme and in the light of research that shows that almost two out of five pub-goers were visiting a pub less often than a year ago, Chief executive Mike Benner said, "Around 32 million people in the UK enjoy a beer at least once a year, but the number of people drinking in pubs has been on the decline, contributing to an overall fall in beer sales. But with the price of a pint getting a much-needed duty cut in this year's budget, there's never been a better time to get down the pub and help save the Great British pub. Just a pint a month extra is all it would take."





Pub campaigning news

ACVS – APPEALS AND REFUSALS

Anew development has arisen in the case of the Chesham Arms in E9 which could have serious wider consequences. The developers have challenged Hackney Council's decision, taken in March and its first, to list the pub as an ACV. Consequently the campaign now faces the prospect of a 'first tier' planning tribunal in what is believed to be the first ever oral hearing of an appeal of an ACV registration. As an illustration of what I say in this edition's editorial it is estimated that as a pub the Chesham is worth £350,000. The developers are said to have paid £650,000. There has to be a worry that as ordinary citizens - which is exactly what the Localism Act envisages - the campaign will be outgunned at the hearing. Should they have to go to these lengths to save a pub? The campaign has produced a very informative leaflet called 'The Chesham Arms – How to Destroy a Pub' which you can find on their website: www.savethechesham.org. I will report the outcome.

The Chesham Arms Campaign commented, 'Something is very wrong here with the system'. Consider this. Advice given to the St Helier Pub Group who are campaigning to save the Morden Tavern is that if an ACV listing is granted, the owner has the right to have the decision reviewed, first by a senior officer of the council and, if unsuccessful, then by a 'first tier' tribunal. If the applicant wishes to appeal against a decision not to list, there is no available process. Their only option is to seek a very expensive judicial review.

Merton Council have refused an ACV on the Morden Tavern. The main reason was that the pub had been closed for nearly three years. The Chesham had also been closed – admittedly not for as long – but Hackney Council noted that point and did not consider it material. It did however seem important to the Council that the developers had said that they were about to start work.

Merton also appear to have been confused as to the operation of the regulations as regards when applicants for an ACV need to form an incorporated body under the terms of the Industrial & Provident Societies rules. This may not have been the main consideration here but, if it had been, the Pub Group could only have challenged it by judicial review. The Pub Group are determined to keep fighting.

For the record, advice obtained from CAMRA HQ from the Plunkett Foundation – experts in this field - is that any group of 21 or more people can band together to apply for an ACV. They do not at this stage have to be an 'incorporated body'. Only once the asset comes on the market and they bid for it do they have to form a formal organisation under the terms of the Industrial & Provident Societies rules. This should then be done within six weeks, although it can be done in advance which might help with fundraising.

RESTRICTIVE COVENANTS

To be honest, I forgotten about this. Restrictive covenants are conditions applied to the sale of a property that control their use after the sale. Certain pubcos once used these to make sure any pubs that they sold were not reopened as competition to pubs that they had retained. The practice has now largely died out.

A consultation was launched two years ago, ending in September 2011. Brandon Lewis, the Minister responsible for community pubs, has now indicated that the Government will respond to it by the end of this year. Jonathan Mail, CAMRA's

Head of Public Affairs, said, "It is key that new owners have the freedom to reopen closed pubs. There are numerous examples of pubs that, having failed under the ownership of a pub company, have then gone on to thrive under different ownership. While several pub-owning companies have voluntarily agreed not to prevent future owners reopening closed pubs they have sold, some have refused to make this commitment, which is why further action is necessary." All I can say is that this all seems to be taking a very long time. I do hope that the consultation exercise on the Tie is not going to go the same way.

A thought: is there at present anything to prevent a pubco putting such restrictions on a pub that they are selling which is subject to an ACV listing?

LONDON ASSEMBLY

Greater London has a development plan – known as the London Plan – which sets out a fully integrated economic, environmental, transport and social framework for the capital. The local plans of London borough councils are expected to conform to this overall plan and it should be used to guide planning decisions by both councils and the Mayor of London.

Steve O'Connell, the London Assembly Member for Sutton and Croydon, wants to amend the London Plan so as to remove the automatic right for owners to convert pubs into shops without 'change of use' - the 'permitted development rights' mentioned elsewhere in this edition. Mr O'Connell said, "Where there is proof that the pub serves as an asset to a community, somewhere mothers can have a coffee and where people can go for pint and chew the cud, more needs to be done to protect it. I know that will be deeply unpopular to pub companies and supermarkets, but they can look elsewhere. There is an imbalance, supermarkets are wielding a big stick and pubs are vulnerable." He hopes to have this included when the plan is next revised in January. Apparently the Mayor is sympathetic towards the idea.

This may however bring the Assembly into conflict with the Government. Given the number of empty shops in Britain's high streets, 7,000 in London alone apparently, Planning Minister Nick Boles has proposed that 'permitted development rights' (them again) be extended to allow shops to be more easily converted into residential accommodation. It is aimed at side streets rather than high streets themselves. I hope that this measure will not somehow be found to be applicable to pubs under our old friend the law of unintended consequences.

In passing, it was reported in the *Times* that a survey carried out by the Association of Convenience Stores who represent firms like Nisa and the Co-Op had shown that 55% of their outlets in London had recorded a fall in profits over the last year. The article does not make any mention of the growth in 'local' outlets owned by the major supermarkets but you have to wonder.

SHORT-TERM LOSSES AND GAINS

The Antic chain's practice of taking pubs on short-term agreements to assess their potential before securing long-term deals has been mentioned before. It can be a double-edged sword.

In North Finchley, the Bohemia, which Gregarious Ltd took over from Antic Ltd, has closed after just a year. The pub is owned by Mitchells & Butlers and Gregarious say that M&B have refused to grant them a long-term lease, forcing them to



45
BEERS & CIDERS

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Pub campaigning news

close. Although Gregarious should be entitled to a lease, director Max Alderman explained that M&B's agents had asked for a very high deposit and a bond for work on the building. There is also a suggestion that M&B's attitude arises from bad feeling about Antic Ltd going into administration.

The Bohemia has very much become a true community pub and local residents have set up a petition calling for M&B to grant the lease and for Barnet Council to ensure that the building remains a pub. Gregarious still hope to reopen the pub and can do so at short notice.

After a battle to fight off a supermarket conversion, Antic London were able to reopen the Catford Bridge Tavern and all was looking well. Unfortunately, the private owner has opted to sell the freehold of the pub to another company, Camden Bars, who operate ten bars in Camden and Hackney and will take over running the CBT in the New Year. The company commented on Twitter, "We are well aware of the great regard Antic are held in locally and we'll give our best efforts to live up to their ideals and standards."

There is some good news for Antic however. The Baring Hall Hotel in Grove Park should open before Christmas. The pub, closed after a fire in 2009, was given local listing status by Lewisham Council in 2011 and subsequently saved from demolition.

The Wheatsheaf in Tooting Bec as mentioned in our editorial is also operated by Gregarious Ltd. The owners, Enterprise Inns, have already dropped one potential sale – not, they say, to a supermarket chain – in the face of local opposition. The Wheatsheaf Supporters Group are now asking Wandsworth

Council to follow up the ACV listing with an Article 4 Direction which is, after all, a logical progression.

A final thought, courtesy of Mike Flynn, the webmaster for CAMRA's South West London branch. It's not just pubs that are being closed down and converted to other uses. Sarm Studios, where Stairway to Heaven and Do They Know It's Christmas? were recorded, is being closed down and turned into flats.

EARLY DAYS YET...

Another campaigning tool that has proved useful over the years is an Early Day Motion for debate in the House of Commons. An MP can put forward one of these motions on virtually any subject and invite other MPs to support it. They should be short and to the point. Very few EDMs are ever actually debated but they give MPs an opportunity to register their views and once a motion reaches 100 signatures it is drawn to the attention of the appropriate ministers.

It is useful for organisations like CAMRA in that it flags up the level of interest in particular subjects and it makes it difficult for MPs to backtrack once they have indicated their support – as if they would, of course. There is however a convention that ministers do not sign EDMs and some MPs opt not to do it as a matter of principle.

Currently the EDM supporting the Fair Deal for Your Local Campaign is significantly the best supported, with 151 MPs having signed. One that was not received quite as well was Greg Mulholland's motion criticising McDonalds for taking over pubs which he submitted in March. It gained just fifteen supporters.





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CAMRA launches online pub guide

By the time this magazine goes to print, CAMRA's 'WhatPub?' online guide will have been launched to the public if everything goes according to plan. This is the result of at least two years of voluntary activity at local CAMRA branch level, entering pub data into the contributory on-line databases upon which WhatPub? relies, supported by the collaborative efforts of a very small team of volunteer software developers. For the last six months, a test version of WhatPub? has been available to CAMRA members for their feedback. Their critical response has been very favourable, and several suggested improvements have been made as a result.

By far the most important purpose of WhatPub? is to show where there are pubs that serve real ale. Of these, 35,800 are identified nationwide, with further details such as opening hours, a description of features and a list of facilities included for two thirds of that number. Based on the current rate of progress, branches will have surveyed and provided full details for 25,000 real ale pubs by the end of the year, a remarkable achievement

Branch surveyors cannot of course arrive on magic carpets to record changes to every pub as they happen. Readers of Capital Pubcheck, in particular, will appreciate the collective effort of volunteers in reporting openings, closures, disposals, renamings and changes in ownership or beer range so that CAMRA's pub records can be kept up to date and used as the basis of reliable statistics, year on year.

CAMRA members will be able to offer updating reports automatically to the branch officer(s) responsible for the accuracy of the data on any pub shown, or to alert the opening of a new pub in the branch area. Users of WhatPub? who are not, or not yet, CAMRA members are also welcome please to keep us informed.

For pubs within Greater London, if in doubt contact capitalpubcheck@hotmail.com but, if you can, do please tell the local branch directly. Greater London pubs belong to the following CAMRA branch areas, corresponding largely to London boroughs:

Bexley: bexleypubs@yahoo.co.uk - LB Bexley

Bromley: whatpubfeedback@bromleycamra.org.uk - LB Bromley

Croydon & Sutton: *pubs@croydoncamra.org.uk* – LBs Croydon and Sutton

East London & City: elacbranch@yahoo.co.uk – London EC and E postal districts

London, City of Beer

The 2014 Good Beer Guide gives details of 45 independent breweries in Greater London.

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Enfield & Barnet: davidfenton@live.co.uk - LBs Enfield and Barnet

Kingston & Leatherhead: kandl@camrasurrey.org.uk – RB Kingston and KT3 postcodes of LB Merton

North London: whatpub@tonry.co.uk – WC1, most N and some NW postal districts

Richmond & Hounslow: pro@rhcamra.co.uk – LB Richmond and LB Hounslow south of the A4 and A30 and excluding W4

South East London: pubs@selcamra.org.uk — LBs Greenwich, Lewisham, Southwark and SE postal districts of Lambeth

South West Essex: maggiecamra@hotmail.co.uk — East London (north of the river) outside the London Postal Area South West London: pubinfo@camraswl.org.uk — LBs Merton and Wandsworth and SW postal districts of Lambeth

West London: peter.chutter_camra@yahoo.com – SW postal districts north of the river, WC2, W1, W2, W4, W6, W8-W12 and W14

West Middlesex: pubs@westmiddx-camra.org.uk – W3, W5, W7 and W13 postal districts, LBs Harrow and Hillingdon, LB Hounslow north of the A4/A30 and parts of LB Brent and LB Ealing outside the London Postal Area.

WhatPub? will never be completely up to date at any time but we want to make it as reliable as we can. Just tell us, please, when you find we have missed anything.

Geoff Strawbridge

Pubs Officer, South West London Branch



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CAMRA beer festivals

EALING DRINKERS GO FOR THE WEIRD BEARD

Visitors to the 24th Ealing Beer Festival voted Black Pearle from the Weird Beard Brew Company as their beer of the festival. The brewery only began production in February in an industrial unit on Trumpers Way, a short walk down the Grand Union canal from the Fox pub in Hanwell. The brewery was started by keen amateur brewers Gregg Irwin and Bryan Spooner. They cut their teeth winning awards as home brewers and set up the ten barrel brewery on the same site with Mike Ellenberg who brews his own bottled conditioned beer as Ellenberg's Brewery. Prior to starting the brewery Gregg was (and still is) a professional photographer whilst Bryan still is a broadcast engineer with the BBC.

Black Perle is a coffee milk stout and is one of several permanent beers which include Mariana Trench (5.1% ABV); Hit the Lights (5.8% ABV); Five O'Clock Shadow (7% ABV) and a black IPA, Fade to Black (7% ABV). The brewery delivers most of their beers in cask, keykeg and bottled conditioned versions.

Ealing Beer Festival organiser Graham Harrison said, "I am really pleased our local brewery has won this award. All three of their cask beers at Ealing sold out within six hours, quite an achievement considering we had over 240 other real ales available. Overall we had a fantastic festival with over 10,000 visitors over the four days, the Friday saw 50% more people on site than the previous year with 30% overall. Despite a reorder of over 2,000 pints we did run out of beer early so for our 25th next July we will definitely be ordering even more beer!"

The Silver award went to Brentwood BBC2 whilst the bronze was won by Dark Star American Pale Ale.



Ealing Beer of the Festival Presentation - Graham Harrison, Bryan Spooner and Gregg Irwin

ON THE RAILS

On the weekend of 20-21 July, the Epping Ongar Railway held its first Real Ale Weekend at North Weald station. Visitors from across London and Essex took the tube to Epping and then an original Routemaster bus direct to North Weald Station where they were able to enjoy a pint in the sun or some "rail ale" onboard one of the steam or diesel trains. Over 600 drinkers enjoyed a total of 33 different cask ales, including "Prairie" specially crafted by the nearby Dominion Brewery for the event. Those present voted the aptly named Railway Porter by the Five Points Brewing Company of Hackney as the beer of the festival.

Alan Perryman, the Festival Organiser said, "I would like to thank all the volunteers, many of whom are also CAMRA members, for their efforts pulling pints or running the trains and buses. It was excellent to see lots of happy people enjoy wetting their whistle!" Epping Ongar Railway General Manager Simon Hanney remarked, "The event was a fantastic success, bringing many new people to the Railway. The atmosphere was electric with numerous passengers telling me how much they had enjoyed themselves. I expect countless will return to enjoy London's local heritage railway line for one of our other special events, such as Santa Specials in December". The Railway is currently considering the 2014 programme of events which may include another Real Ale Weekend.



Festival Organiser, Alan Perryman ceremonially opens the festival

TASTE THE INNOVATIVE AND THE TRADITIONAL AT PIG'S EAR BEER FESTIVAL

The Pig's Ear Beer and Cider Festival will be held at Hackney's Round Chapel from 3 to 7 December: see the advertisement on page 51. It will offer both exciting innovative beers from Britain and overseas and also traditional ales served from wooden casks. The innovative will include products from many of the pioneering micro-breweries which have emerged in the last decade. Fittingly, nine of these are Hackney-based and none existed two years ago.

Festival Organiser, Derek Jones, says, "These and other London breweries will be heavily featured as Pig's Ear is cockney rhyming slang for beer. There will also be an exceptional selection of foreign beers, including several on draught such as those from Dutch De Molen and American Rogue. On offer – for the first time, we believe, in Britain – is the range of Dominus Vobiscum bottled from the acclaimed Quebec Brewery of Charlevoix."

The traditional comes from the Festival acknowledging the 50th anniversary of the Society for the Preservation of Beers from the Wood, which advocates the use of wooden barrels as part of British beer heritage. Several wooden casks will be featured, including a one-off anniversary special 7% ABV classic Red Ale brewed by award-winning Cambridge Moonshine Brewery.

The Festival is being organised by the East London and City (ELAC) Branch of CAMRA. Chair Marion Robbens says: "We're delighted to be returning to the historic Grade II* Round Chapel in Clapton which is such a splendid example of our East London Victorian history. The 2012 Festival broke records for attendance on every single session. With more than 250 beers and around 30 ciders plus food stalls and pub games we expect to attract even more in 2013."

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London brewery news



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Capital Pubcheck - update 232

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

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

The growth of London microbrewers continues with brewing equipment installed in two pubs in WC1 Kings Cross and E1 Mile End. Brockley and Hackney breweries have adopted quasibrewery taps in SE4 Brockley and E9 Homerton. LocAle beers continue to spread across London, particularly where the cask ale tie is being relaxed and we welcome a brand new outlet for microbreweries in SE22 East Dulwich. By contrast, Fuller's have disappointingly removed real ale in refurbishing a pub in SW15 Putney.

Antic London have taken on leases at two more pubs in E2 Bethnal Green and E7 Forest Gate and have reopened permanently a former temporary 'Olympics' pub in E10 Leyton. At the same time an erstwhile Antic Ltd pub, operated by Gregarious, has closed in N12 North Finchley and three other Gregarious pubs have reverted to Antic Ltd's administrators. The six-strong Convivial pub company estate, formerly part of Capital Pub Co, is up for sale at enormous prices.

Closures continue at an alarming rate, the main culprit being Enterprise Inns whose 'unviable' pubs' mostly end up in lucrative alternative uses, as do Marstons pubs, the latest conversion being recorded in N1 Islington.

Cross references to CAMRA's various pub guides covering Greater London are provided to enable easy updating. The numbers in brackets after each entry refer to the page numbers in the following guides: BM - Balham to Morden Pub Guide; BRP - Barnes to Raynes Park Pub Guide; BSM - Brixton, Streatham & Mitcham Pub Guide; CE - Camden & Euston Real Ale Guide; CSL - Clapham & South Lambeth Pub Guide; E - East London & City Beer Guide, 3rd edition; H - Hertfordshire Guide to Real Ale, 2000 edition; HH - Hampstead & Highgate Real Ale Guide; IS -N1 Islington Real Ale Guide; K - Guide to Kent Pubs, 10th edition; 8K - Real Ale Guide to Kent Pubs, 8th edition; KT -Kingston Pub Guide (2KT - second edition); N - North London Beer Guide, 3rd edition; RHP - Richmond, Ham & Petersham Pub Guide; SE - South East London Pub Guide, 4th edition; 3SE - South East London Pub Guide, 3rd edition; SW - South West London Pub Guide, 2nd edition; W - West London Pub Guide, 2nd edition; WB - Wandsworth & Battersea Pub Guide; WC -WC1 and WC2 Real Ale Guide; X - Essex Beer Guide, 9th edition.

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

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

EAST

E7, RAILWAY TAVERN, 173 Forest Lane. Renamed **FOREST TAVERN**. Up to 8 varying guest beers. Leased by Antic from Punch, ex-Allied (Taylor Walker) from early September. Being fitted out in typical Antic style with bare floorboards and bricks, mismatched furniture etc. (E108, U163,192,198,211)

E9, PLOUGH, 23 Homerton High St. 3 varying beers from Hackney Brewery (e.g. Hackney Best Bitter, Golden and seasonal), +occasional guest. Reopened as an independent pub in early September after 11 years; operated as Jerry's, a bar/restaurant with no draught beer from 2005 to c2010 when it reverted to the Plough as a wine bar and restaurant. Now leased for 11 years by a partnership including Pete Hills of Hackney Brewery. Stripped back decor with bare walls, wooden floor and simple furniture. Open 4-11.30 Mon-Fri, 12-11.30 Sat/Sun. (E121, U99, 164,187) E10, LEYTON TECHNICAL, Leyton Town Hall, 265B High Rd. 6 varying cask ales from handpumps including Thornbridge Jaipur and guest beers from LocAle micros. Reopened on a permanent basis by Antic in early August. Open 4-11 Mon-Thu, 4-11.30 Fri, 12-11.30 Sat/Sun. (U226,228)

SOUTH EAST

SE22, FLYING PIG, 58/60 East Dulwich Rd. 6 varying cask ales from micros on handpump (e.g. Black Iris, Cromarty, Hardknott, Moor, Tiny Rebel, Williams) @£3.20-£4.20/pint. 10 keg taps with 'craft' beers from UK and USA breweries @ £4-£8/pint and bottle beers from UK, USA and the Continent, plus 2 real ciders from polypins. New pub opened late August in former restaurant premises. Small bar at front with large seating area and small open-to-view kitchen at rear. White and grey decor with bare brick rear wall, painted wooden floor, mixture of sofas, stools, benches, tables and chairs. Outdoor seating on front terrace. Good value food. Kitchen open 12-3/5-10 Mon-Sat, 12-6 Sun. Pub opens from 12 until 11 Sun-Wed and midnight Thu-Sat.

SOUTH WEST

SW8, PAVILION, 135 Battersea Park Rd. Reopened, still no real ale. (SW79, CSL32, U229)

SW9, LA LUPA, 64-66 Atlantic Rd. Renamed KAFF BAR, reopened by January 2013. No real ale. Formerly SAINT FRANCIS, originally ATLANTIC 66. (U207,210, BSM14, U219) SW10, BARTOK, 358 Fulham Rd. Reopened as an independent pub after a spell as a function room and reverted to original name BLACK BUIL. No real ale. Formerly CAMEL and BULL BAR for a while. (SW84, U136,181,202,214)

SW11, ARTISAN & VINE, 126 St Johns Hill. Renamed JACKSONS, reopened in December 2012. No real ale. Formerly CUBAN, ONE TWO SIX and originally NAPIER ARMS. (SW89, WB29, U207,224)

SW19, HORSE & GROOM, 143-145 Haydons Rd. Sharp: Doom Bar. Reinstatement of real ale. Scheduled to close shortly (not before 1 October) for around three weeks for refurbishment, to reopen with a new name and more real ales. (SW117, BM27, U214,221)

WEST

W7, ROYAL VICTORIA, 66 Boston Rd. Now Wellington, ex-Larkin Inns. Sharp: Doom Bar. Reinstatement of real ale. Formerly LARKIN INN II for a while. (W108, U191)

HAMPTON COURT (KT8), CARDINAL WOLSEY, The Green, Hampton Court Rd. Shepherd Neame: Kent's Best, Spitfire (£3.80/pint). Reopened in early July 2013 after major refurbishment and now a 'Restaurant Bar & Grill' with a small indoor drinking area and outside terrace. Believed leased by Shepherd Neame to Michelin Guide and TV chef Andrei Lesmont. Now merged with the hotel in the same building. (W145, U220,228)



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Capital Pubcheck - update 232

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING REAL ALE

CENTRAL

WC1, SWINTONS, Independent, renamed KINGS CROSS ARMS by July 2012 but closed by November. Was NAVYAS for a while. (W26, WC27, U220.221)

W1(S), CAMEL, Enterprise, renamed MOOSE BAR in late 2000s and now converted to 'Apres', a bar with no draught beer, c2011. Formerly LIQUID BLUE, HOUSE OF SPORTS and MACEYS, originally BUNCH OF GRAPES. Delete from pub database. (W51)

EAST

E2, ANDA DE BRIDGE, Free, renamed **BAR 44** c2010 and closed 2012 with building repossessed. (U164)

E2, CAMEL, Independent, closed late August on expiry of lease, future uncertain. (E79, U75,79,89,158,188,205)

E2, SUN, Independent, closed, future uncertain. (E85, U205,227)

NORTH

N1, PITCHER & PIANO, Marston, closed and converted to a Mexican restaurant. Continues Marston's policy of disposing of its dwindling London estate, mainly for non-pub uses. (U121,181,220)

N12, BOHEMIA, Gregarious, ex-Antic, closed August 2013 after the operator failed to agree terms with its landlord M&B. Formerly O'NEILLS, originally FRINGILLA & FIRKIN. (U126,151,160,225,227)

NORTH WEST

HARROW (HA2) HALF MOON, Enterprise, closed and rumoured to be destined for conversion to an Indian restaurant. (W154) PINNER (HA5), KING GEORGE IV, Independent, ex-M&B. now demolished. Formerly GEORGE. (W179, U185,199,204,229,231) WEALDSTONE (HA3), WEALD STONE INN, Independent, ex-Punch. Now planning permission granted to convert to A1 retail with flats above. (W218, U223,225,230)

SOUTH EAST

SE15, GLENGALL TAVERN, Enterprise, closed and building work underway in September for conversion and extension for 6 flats. (SE135, U219)

SE18, ALMA, Enterprise, ex-Courage via Unique, closed and boarded up. (SE164)

SE18, PLUME OF FEATHERS, Enterprise, ex-Courage via Unique, closed and boarded up. (SE171)

SE20, ALEXANDRA, Enterprise, closed. (SE187, U166)

SOUTH WEST

SW2, DUKE OF WELLINGTON, ex-Allied Domecq, long closed and now demolished along with neighbouring premises, with construction of 30 flats (Genesis Housing) underway on site. (SW52, U177, BSM18)

SW2, GEORGE IV MUSIC BAR, Independent, already reported closed, confirmed now converted to Tesco Express, opened 27 August. Registered as an Asset of Community Value (ACV) but so what? Formerly SOUTHSIDE BAR, GEORGE FOUR and originally GEORGE IV. (SW52, BSM22, U219,226)

SW4, JOLLY GARDENERS, ex-Conway Taverns, already reported closed, now planning permission granted for demolition and

construction of a new four storey block of five flats above a retail unit. (SW60, CSL14, U209,227)

SW8, FORBIDDEN TEMPLE, Independent, closed, apparently due to failure to pay for electricity. Formerly LITHIUM. (U219,227)

SW9, ANGEL BAR & RESTAURANT, Independent, already reported closed. New owners Lexadon Property Group plan redevelopment as four mews houses, five flats and commercial space. Formerly ANGEL. (SW81, BSM6, U227)

ŚW9, LOUGHBOROUGH HOTEL, Free, ex-Bass, long closed, now converted to art gallery. (SW82, U188, BSM11)

SW9, MUCKY DUCK, ex-Bass. Now marketed as the 'Crown Apartments', the upper floors of the long closed pub have been converted into four expensive two-bedroom flats. The ground floor seems destined for a Sainsbury's convenience store following their premises licence application in October 2012. Original CROWN and Charrington lettering remains and is now visible. (SW82, U177, BSM12)

SW15, WHISTLE & FLUTE. Renamed SWIFT, no real ale, H removed. Fuller's have transformed this into an American dinerthemed bar and restaurant. 12 taps behind the bar dispense keg beers from Fuller's (e.g. Frontier), 'craft' (e.g. Meantime Wheat) and 'industrial' (e.g. Coors Light) breweries. Food predictably includes hotdogs and pizza, and drinks include beer-based cocktails. A poster shows how various beer styles are related but the abandonment of cask ale is a disappointment. Formerly P SHANNON & SONS. (SW103, BRP25)

SW17, TRAFALGAR ARMS, Enterprise, closed on 23 July in anticipation of planning application for demolition and replacement by flats. A local campaign is underway. Was HARDYS AT THE TRAFALGAR ARMS for a while. (SW110, BM21)

SW19, ALL BAR ONE, M&B, no real ale, H removed. (SW116, BRP28, U223)

SW19, DURBZ IN LONDON, Free. Renamed JANNIES in 2012 but since closed and demolished with planning permission granted to developers Urbanicity for a four storey block of flats with retail uses on ground floor. Formerly DOWN SOUTH and originally JENNY LIND. (SW117, BRP34, U210,218)

SW19, PRINCESS ROYAL, ex-Enterprise, confirmed converted to private house during 2012. (SW119, BM29, U211,212,217)

NEW MALDEN (KT3), MANOR, Enterprise, closed June 2013 and for sale, future uncertain. On the London Regional Inventory of historic pub interiors. (SW151, 2KT35)

SURBITON (KTO), MAD HATTER. Reverted to **VICTORIA** before closure. (SW163, U172, 2KT43, U227)

WEST

HAMPTON COURT (KT8), TOY (YE OLDE), Free, now planning permission granted for conversion to a 5-bed house and extension for luxury apartments – a major contribution to London's housing shortage! Formerly CAFE DOOLALLY, VENUE and originally WHISTLE STOP. (W145, U201)

ISLEWORTH (TW9), KINGS ARMS, Enterprise, now a fresh planning application submitted to Hounslow Council for conversion to a Co-op supermarket in the wake of an unsuccessful application from Sainsbury's in 2011. (W172, U196)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, COCOMO. Renamed COMMON by January 2013, still no real ale. (U189)



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Capital Pubcheck - update 232

- EC1, GATE. Reverted to LONGROOM by April 2013, -beers listed; +Harviestoun: Schiehallion; +Oakham: JHB; +Pin Up: Pale Ale. Now Bramwell, ex-Barracuda. (U116,144,145)
- **EC2, BALLS BROTHERS,** 158 Bishopsgate. Renamed BISHOPSGATE EXCHANGE by May 2013, still no real ale. Now Novus, ex-Balls Brothers. (U222)
- EC2, GRIFFIN, -beers listed; +Sharp: Doom Bar; +up to 3 guest beers from LocAle brewers (e.g. Twickenham) on 4 handpumps. (E32)
- EC2, PRINCESS OF SHOREDITCH, -beers listed; +3 varying guest beers from LocAle brewers (e.g. London Fields, Redemption, Sambrook's). Formerly PRINCESS and originally PRINCESS ROYAL. (E35, U169,185,212,214)
- EC3, SLUG & LETTUCE, 1 America Sq. Renamed REVOLUTION, still no real ale. Now Innventive, ex-Bay Restaurant Group. Formerly HOGS HEAD, originally HOGSHEAD. (U131,171,196,208)
- EC3, TRIDENT, -beers listed; +1/2 guest beers served by gravity dispense [G] (e.g. Elgood's Golden Newt). (U224)
- ECÀ, FIFTEEN Ö5. Renamed LOOSE CANNON by May 2012, -beers listed; +Caledonian: Deuchars IPA; +Sharp: Doom Bar; +Thwaites: Wainwright. (U174)
- WC1, BOWERY. Renamed BALLYHOO by October 2012, still no real ale. Formerly FLY, DAILY and originally NUDGE. (U179.181,187,191,216)
- WC1, QUEENS HEAD, 66 Acton St. An in-house brewery was installed in August; details of beers to follow. (W24, U186.212.213, WC25, U223)
- W1(F), CARPENTERS ARMS, -beers listed; +Bristol Beer Factory; Bitter, Californian; +Sharp: Doom Bar; +Windsor & Eton: Knight of the Garter. (W43)
- W1(Mar), GRAZING GOAT, +Cubitt House: Topee (house beer) brewed by A Head in a Hat. Formerly BRICKLAYERS ARMS. (W51, U190.224)
- **W1(Mar), WARGRAVE ARMS.** Renamed **LORD WARGRAVE** by January 2013. (W57)

EAST

- E1, COMMERCIAL TAVERN. Guest beers have included Ha'penny: Hewitt 'Arf Wit (Wheat IPA) and Two Cocks 1643 Cavalier. Now operated by Newton Folgate Inns, ex-Bass via Punch. (E63, U188)
- **El, GUN,** -beers listed; +Caledonian: Deuchars IPA, Golden XPA; +Wells: Bombardier; +house beer. Now Star, ex-Truman via S&N PC. (E67, U188)
- **E1, INDO,** -beers listed; +up to 3 varying guest beers (e.g. Redemption). Formerly OLD BLUE ANCHOR (E70, U85,144,153,198)
- El, STILL & STAR, -beers listed; +Adnams: Lighthouse; +Fuller: London Pride; +Sharp: Doom Bar; +Wells: Young's Bitter. Now independent, ex-Bass. (E73, U134)
- **E1, TEN BELLS,** -beers listed; + Truman: Swift, Runner; +Wells: Bombardier. Now independent, ex-Truman. (E74, U188)
- E1, WHITE HART, 1/3 Mile End Rd. An in-house brewery named 'Mulligans at the White Hart' opened in early July 2013, -beers listed; +up to 4 home brewed beers in cask and keg versions: Blonde Ale (3.7%), Best Bitter (4.3%), Porter (4.3%) and IPA (5.1%); +guest (e.g. Fuller's). Mulligans Wheat Beer (4%) and Lager (5%) only on keg taps. (E75, U125,156,163,176,207,209) E2, OLD GEORGE, -beers listed; +Caledonian: Deuchars IPA; +Otter; Bitter; +up to 3 guests and/or handpumped cider on 5

- handpumps. Beers may vary but not so far featuring London brewed beer. Leased by Enterprise to Antic in July 2013. Typical Antic stripping back to bare floorboards and bricks. Large rear garden. Ground floor fascia has been removed to reveal original Trumans Brewery signage beneath. Open from 4pm Mon-Fri and 12 noon at weekends. (E83, U189,198)
- E2, OWL & PUSSYCAT, -beers listed; +Wychwood: Brakspear Bitter, Oxford Gold; +Ringwood: Best Bitter, Fortyniner. Now a Brakspear pub leased to 580 Ltd by 2010. (F83, 1/200)
- Brakspear pub, leased to 580 Ltd by 2010. (E83, U200) **E4, BAR AVENUE.** Renamed **SIGNAL BOX** in October 2012, still no real ale. Formerly BIRDY'S. (U166,219)
- **E4, McQUEENS.** Renamed **LOCO LOUNGE** by October 2012. Formerly LUSH, originally GIO'S. (U191,210,218)
- **E8, JUNCTION ROOM.** Renamed **HYSTERIA** in 2012, still no real ale. (U215)
- **E14, DAVY'S,** -Davy's Ordinary Bitter; +Shepherd Neame: Master Brew, seasonal. (U110)
- BARKING (IG11), TOP UP BAR. Renamed BARKING ARMS by July 2011. (U157)
- CHÁDWELL HEATH (RM6), RENDEZVOUS (BAR & GRILL). Now Enterprise, ex-S&N, still no real ale. Formerly CHADWELL ARMS and was BIG HAND MO'S for a while. (X27, U165,215)

HORNCHURCH (RM12), CRICKETERS. Renamed OJ'S by August 2011. (X71, U196)

ILFORD (IG1), SHEEPWALK INN. Reverted to **PAPERMAKERS ARMS** by January 2012. Enterprise, ex-S&N via Unique. (X78, U159)

NORTH

- N1, CANAL 125, -Sharp: Doom Bar [G]; +Caledonian: Deuchars IPA [H]. Handpump now installed. Formerly BABUSHKA, originally SWAN TAVERN. (N58, U120,168,183,222)
- NI, GRÉEN. Renamed XOXO, still no real ale. Formerly NIC'S, originally OVERDRAFT. (U140,180,181)
- NI, WENLOCK & ESSEX, -beers listed; +Harviestoun: Schiehallion; +Purity: Pure UBU; +Rooster: Franklin. Barworks, ex-Living Room in 2010. (U167,214)
- N1, WENLOCK ARMS, -beers listed; +varying guest beers from micros (e.g. Abbeydale, Brew Company, Brewshed, Dark Star, Gadds, Mighty Oak and Rebellion) plus Thatcher cider. Now operated by Moontide and sensitively refurbished with minor repairs. (N62, IS21, U214,220-223,225,228)
- N3, LA GOGU. Renamed **CENTRAL RESTAURANT**, a bar/restaurant in 2012. Formerly SUN & SEA, COCONUT TREE, CENTRAL, FERRET & TROUSERLEG and originally MINSTREL. (N69, U106,109,166,200,203,212)
- **N4, STAPLETON TAVERN,** Gregarious lease surrendered back to the Antic Ltd administrator in August. Formerly LARRICK, PIPPIN, DANZIBAR and originally **STAPLETON HALL TAVERN**. (N73, U155,159,213,222,229)
- N8, KINGS HEAD, -beers listed; +Purity: Pure UBU; +Redemption: Urban Dusk; +Robinson: Hoptimus; +Sharp: Doom Bar. M&B, ex-Bass. (N94, U151,175)

NORTH WEST

- NWI, LOCK TAVERN, -beers listed except Adnams: Bitter; +Dark Star: Festival; +Twickenham: Naked Ladies, seasonal beer. M&B franchised to 580 Ltd, ex-Bass. (N169, U151)
- **NW6, CRICKETERS.** Reverted to **LILLIE LANGTRY** by January 2013, still no real ale; H unused. (N205, U197)
- **NW8**, **CLIFTON**. Freehold for sale for £2.9M+ by Convivial along with the rest of its pub estate. (N213, U151,221)



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RUISLIP (HA4), CAFE @ THE SIX BELLS. Freehold for sale by Punch. Formerly SIX BELLS. (W182, U204,209,223)

RUISLIP (HA4), ORCHARD, Whitbread, renamed simply BEEFEATER (W182, U195,216)

WEMBLEY (HA9), INNISPREE. Freehold for sale and planning application submitted to convert back to shop. (W219, U214,216)

SOUTH EAST

SE1, GRANGE, Enterprise pub for sale for \$800k and now registered as an ACV. (SE19, U177,220)

SE1, HORSESHOE INN, -beers listed; +Jennings: Cumberland Ale; +Wychwood: Brakspear Bitter, Hobgoblin. Now a Brakspear pub, formerly Free. (SE22)

SE4, WICKHAM ARMS, -beers listed; +Brockley: Golden, Pale Ale. The other 3 handpumps are unused. +bottled beers. (SE52, U205) SE5, CAMBRIA, -beers listed; +Adnams: Ghost Ship; +Hook Norton: Old Hooky; +Sambrook: Wandle; +Sharp: Doom Bar. (SE56, U205)

SE5, GRAND UNION, -beers listed; +Marston: Pedigree; +Wells: Courage Directors. Formerly BRB THE GROVE, originally GROVE HOUSE TAVERN. (SE58, U166,193,195,212)

SE5, MILIKI SPOT. Reverted to **CLARENDON ARMS** by March 2013, still no real ale. Punch (not Free). (SE56, U184)

SE10, GREENWICH PARK. Renamed **GRENWICH TAVERN** by November 2011, +Adnams: Bitter, seasonal beer. Originally GLOUCESTER. (SE95, U188,217)

SE10, MITRE, 291 Greenwich High Rd. Convivial, ex-Capital Pub Co in 2008 and freehold now up for sale for £6M+. (SE98, U102,123,184,196)

SE10, PELTON ARMS, -beers listed; +6 varying cask ales from the Punch list. Punch, ex-Bass. (SE99)

SE10, TRAFALGAR TAVERN, -beers listed; +Adnams: Bitter, Ghost Ship; +Shepherd Neame: Spitfire, Bishops Finger. Now operated by Inc, ex-Watney. (SE103)

SE11, BRÓWN DERBY, -béers listed; +Hackney: Gold; +Sharp: Doom Bar; +Redemption: Trinity. Formerly GREYHOUND. (SE107, U175,223)

SE12, DUTCH HOUSE, -beers listed; +Greene King: IPA Gold. Local MP Clive Efford is co-ordinating an application to register the pub as an ACV. (SE113, U103,111,217,230,231)

SE18, APNI HAVELI. Retains original name, WOODMAN, at top of building. (SE175, U196,207,228)

SE18, EARL OF CHATHAM. Now subtitled (**THE EARL**) with a swooshing 'e' logo. (SE167, U175,180,207)

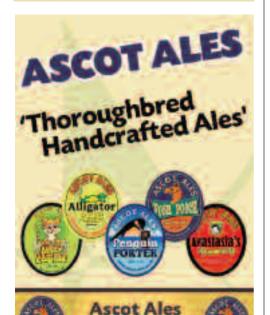
SE20, BRIDGE HOUSE, -beers listed; +4 varying beers from the Punch list (e.g. Butcombe, Mordue, Skinners, St Austell). Punch, ex-Bass. (SE188)

SE21, CROWN & GREYHOUND, -beers listed; +Harvey: Sussex Best Bitter; +Sharp: Doom Bar; +3 varying beers from micros (e.g. Great Heck, Itchen Valley, Truman). M&B, ex-Bass. (SE194, U151.197)

BEXLEY (DA5), CAFE TRAX. Renamed **OMG** by July 2012. Late night bar open Thursday to Saturday with free entry before 11.30pm. (U103,164)

BIGGIN HILL (TN16), FOX & HOUNDS. Renamed **APERFIELD** by July 2012. (3SE215, 8K42)

CROYDON (CRO), GOAT, Shirley, -beers listed; +Wells: Bombardier. (3SE242)



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SOUTH CROYDON (CR2), CROHAM ARMS, -beers listed; +Adnams: Broadside; +Fuller: London Pride; +Harvey: Sussex Best Bitter. Punch, ex-Friary Meux. (3SE276, U46,52)

SOUTH WEST

SW1(P), MARQUIS OF WESTMINSTER, -beers listed; +Harvey: Sussex Best Bitter; +Purity: Mad Goose, Pure UBU; +Sambrook; Wandle, 'Marquis Pale Ale' (4.2%); +Taylor: Landlord. Enterprise, ex-Inntrepreneur. (SW41, U181,213)

SW1(P), KING WILLIAM IV. Now operates as a pub with a 'Travel Joy' backpackers hostel on the upper floors, still no real ale. Punch, ex-Allied (Taylor Walker). (SW41, U167)

SW1(SJ), COMEDY (UPSTAIRS DOWNSTAIRS). Now COMEDY PUB +guest beer. (SW45, U157,163,217)

SW1(SJ), TOM CRIBB, +Shepherd Neame: Kent's Best, Bishops Finger, Samuel Adams Blonde Ambition. (SW46, U191,192)

SWI(W), ADAM & EVE, -beers listed; +Black Sheep: Bitter; +Fuller: London Pride; +Sharp: Doom Bar; +Wells; Bombardier; +Woodforde: Wherry. Spirit, ex-S&N. (SW47)

SW1(W), BROWNŚ. Address should read 2 Cardinal Walk, Cardinal Place. Formerly HA! HA! (BAR & CANTEEN). (U190,207,217,218)

SW1(W), GREENCOAT BOY, -beers listed; +Adnams: Broadside, Ghost Ship; +Sharp: Doom Bar; +Wells: Bombardier. Spirit, ex-S&N. (SW48)

SW1(W), MILLBANK LOUNGE, City Inn Hotel. The hotel has now been renamed Double Tree by Hilton Hotel. (U173)

SW2, EFFRA HALL. Reverted to EFFRA HALL TAVERN by March 2013, -Harvey: Sussex Best Bitter; +Sharp: Doom Bar. (SW52, BSM18, U217)

SW4, KINGS HEAD, Gregarious lease surrendered back to the Antic Ltd administrator in August. Formerly GREY GOOSE, SMOKE ROOMS and 100. (SW59, CSL14, U220,228,229)

SW6, ARAGON HOUSE, -beers listed; +Caledonian: Deuchars IPA; +guest beer. (U186)

SW6, COCK & HEN. Reverted to **COCK** by February 2012, +Sambrook: Wandle. (SW66, U158,188,195,199,208)

SW6, HAND & FLOWER, -beers listed; +Sambrook: Wandle; +guest beer (e.g. Truman); +Hand & Flower Bitter (brewed by Greene King). (SW68, U197,202,218)

SW6, JOLLY MALTSTER. Renamed MALT HOUSE by September 2008, -beers listed; +Marston: Pedigree; +Wychwood: Brakspear Bitter, Oxford Gold. Now Punch, ex-S&N via Spirit. (SW68, U159)

SW6, PETERBOROUGH. Reverted to **SOUTHERN CROSS** by September 2012. (SW71, U196)

SW6, SHED BAR. Renamed FRANKIES by September 2012, still no real ale. (U157)

SW9, BEEHIVE, 6 Crossford St, Independent. Planning application submitted to Lambeth on 7 August for upstairs rear and side extension to create three self-contained flats. (SW81, BSM6)

SW9, BRIXTON BAR & GRILL. Renamed ATLANTIS BAR, still no real ale. (U177, BSM8)

SW9, CLAPHAM NORTH, Enterprise, leased to Livelyhood. Freehold now acquired by Young's. Formerly BEDFORD ARMS and HOGSHEAD. (SW82, BSM8, U217,224)

SW9, CANTERBURY ARMS, Conway Taverns, planning application submitted to Lambeth Council on 22 July for demolition of this London Regional Inventory pub and redevelopment to provide a nine storey block of 31 flats above flexible A3/A4/B1/D1/community or communal areas with 42

cycle parking spaces. Still trading at present. (SW81, BSM8, U228)

SW9, **DUKE OF EDINBURGH**, ex-Pubs 'n' Bars, acquired by Solitaire Restaurants, owners of the Chequers, Walthamstow, the Shacklewell Arms, Dalston, the Three Crowns, Stoke Newington and Pub on the Park, London Fields, with the promise of an extended cask beer range. (SW82, BSM8)

SW9, HERO OF SWITZERLAND, freehold sold by Punch to private buyer, now free of tie with 12 years still to run on current lease. (SW82, BSM9)

SW9, LAS PALMERAS (TAPAS & WINE BAR). Renamed LA MAZORCA by November 2011 and now renamed again LAS BRASAS, still a bar/restaurant. Formerly SAVANNAH, originally ROYAL OAK. (SW83, BSM11)

SW11, ALCHEMIST. Renamed STENCIL BAR on 7 September. Now Independent, ex-Punch, by November 2011. Formerly COMMON ROOMS, previously MESS and originally FISHMONGERS ARMS. (SW89, WB24)

SW11, BATTERSEA MESS & MUSIC HALL, Gregarious lease surrendered back to the Antic Ltd administrator in August. Formerly WALKABOUT, RISE, BAR RISA and CORNET. (SW87, WB37, U214,220,229)

SW11, PRINCE OF WALES, Faucet Inn, planning application submitted to Wandsworth Council on 28 July for conversion of A4 pub unit to A1 retail (although strictly speaking this element does not of course require planning consent) and building of 6 lats and a terraced house on the garden. MP Jane Ellison attended initial campaign meeting on 8 August with a view to saving the pub. Formerly SETTLE INN and originally RISING SUN. (SW90, WB36, U212,214)

SW13, BULLS HEAD, transferred by Young's to Geronimo Inns subsidiary. Due to close temporarily for 3/4 months for refurbishment. Likely to be more food orientated but the retiring tenant has assured customers that the jazz will continue. (SW93, BRP7)

SW17, WHEATSHEAF, Enterprise, leased to Gregarious. With the current lease due to terminate at the end of the year, there are fears that the pub may be sold for its development value, though not to Tesco who had been rumoured to be targeting it. MP Sadiq Khan, prospective Conservative candidate Dan Watkins who is chairing the supporters' campaign and Antic chairman Anthony Thomas addressed a packed meeting there on 30 July, by which time both an application for ACV registration and a request for an Article 4 Direction had been submitted to Wandsworth Council. ACV registration was granted on 16 August. (SW110, BM21. U198.215.229)

KEW (TW9), BOTANIST (BREWERY & KITCHEN). Freehold of this brewpub for sale by Convivial for £2.5M+. Formerly BOTANIST ON THE GREEN. (U198, 212,220)

KEW (TW9), ROSE & CROWN. Renamed CRICKETERS, -beers listed; +Fuller: London Pride; +Sambrook: Wandle; +Taylor: Landlord; +Thwaites: Wainwright. Spirit (managed), ex-S&N and now part of its 'Premium Country Dining' chain. (SW139)

NEW MALDEN (KT3), BAR MALDEN, -beers listed; +Marston: EPA, Pedigree; +Wychwood: Hobgoblin. Marston, ex-Wizard in 2004. (U154, 2KT34)

SUTTON (SM1), MOSAIC. Renamed IVORY LOUNGE by August 2012, -beers listed; +Fuller: London Pride; +Wells: Bombardier. Tattersall Castle Group (TCG), ex-Spirit in 2005. Formerly LONG ISLAND ICED TEA and originally RAT & PARROT. (SW167, U198,207)

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SUTTON (SM1), PRINCE REGENT, -Adnams: Broadside; +Marston: Pedigree. Punch, ex-Allied (Taylor Walker). Formerly FIELDER & FIRKIN. (SW166, U183)

WEST

W2, ISAMBARD. Renamed BEER HOUSE, -beers listed except Fuller: London Pride; +Greene King: IPA; +Sharp: Doom Bar. Latest addition to the 'Beer House' station bar chain operated by SSP. (U189)

W3, ACTON ARMS, Enterprise, free of tie lease taken by InnBrighton, ex-Antic (not Gregarious). Tentatively scheduled to reopen 1 November with microbrewery installed. Formerly REDBACK. (W85, U225-227,229)

W4, CROWN & ANCHOR. Freehold for sale by Convivial for £2.M+. Was SHACKOLOGY for a while. (W87, U185,195,197,210)

W4, LAMB BREWERY. Freehold of this brewpub for sale by Convivial for £2.8M+. Formerly BARLEY MOW. (W86, U188.226.227)

W5, GROVE, -Greene King beers listed; +4-6 guests (e.g. Itchen Valley, Sharp's, Sambrook's, Truman, Twickenham, Windsor & Eton and rarely Greene King); -cider which was only temporary. A Greene King managed pub, formerly FINNEGANS WAKE. (W93, U195,209,213,215,219)

W5, NEW INN. Sold by Enterprise to Young's, with 10 years of tenancy to MC Bars remaining. (W96)

W8, HANSOM CAB. Long leasehold (994 years) for sale by Convivial for £700k. Apparently not sold to Gorst and P&R Morgan as reported erroneously in U220, but leased. (W110, U215,220)

W9, IDLEWILD. Reverted to TRUSCOTT ARMS, -beers listed; +4 varying beers from micros (e.g. Moncada, Redemption, Sambrook's and Trumans). Refurbished with dining room upstairs. (W115, U192,195)

W12, WALKABOUT INN. Now Inntertain, ex-Regent Inns, and for sale. (W124)

GREENFORD (UB6), BAR 2B. Renamed **BAR SILVER.** Formerly BELMULLET TAVERN (unreported) and originally BELMULLET ARMS. (W139)

HAYES (UB4), TOMMY FLYNNS. Renamed BLUE LAGOON following transfer of tenancy. Formerly GRANGE. (W160, U224) HOUNSLOW (TW3), WISHING WELL. Renamed TOMMY FLYNN'S. (W171)

SOUTHALL (UB1), THREE HORSESHOES, planning permission granted for conversion and extension for flats in June 2013. (W188, U194,214,215,224)

TEDDINGTON (TW1), BLOATED MALLARD. Reverted to **RAILWAY** in June 2013. Refurbished with dining room and two cosy private dining rooms, -beers listed; +Sambrook: Wandle; +Sharp: Doom Bar; +Twickenham: Naked Ladies. (W197, U195,217,226)

UXBRIDGE (UB8), ABROOK ARMS, sold by Punch and new owners intend to convert it to a hotel. Still trading until deal and planning permission in place. (W206, U203,230)

UXBRIDGE (UB8), HUT. Freehold for sale. (W210)

WEST DRAYTON (UB7), KING WILLIAM IV, Sipson. Greene King (leased), now simply KING WILLIAM, -Greene King: Ruddles County, +Greene King: Abbot. (W225)

WEST DRAYTON, ROWAN ARMS. Reverted to CAT & FIDDLE. (W225)

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Pub profile

RINGING THE BELL IN WALTHAMSTOW – ANOTHER STORY OF A PUB REVIVAL

The Bell in Walthamstow, on the junction of Forest Road and Hoe Street is a well known, if not famous local landmark. It is certainly familiar to generations of tram and trolleybus enthusiasts, from photographs taken outside as the aforementioned vehicles passed, often coming or going to and from the local Tramway Offices, later the bus garage, just down the road.

Opened as a high Victorian boozer in 1900, its frontage has dominated the road junction ever since, witnessing the many changes in the subsequent 113 years, including part of the very dramatic chase following the Tottenham Outrage in 1909. Unfortunately, this magnificent building was owned by Mann, Crossman & Paulin, which meant, inevitably, that it was eventually to fall into the hands of the dreaded Watney's. This signified the beginning of the decline of the magnificent structure. Through the late 1960s and onwards, the Bell steadily deteriorated but remained open, if only because of its prime site. Needless to say its then owners vandalised the interior in their usual disgraceful manner so that what was originally at least a three-bar pub was opened out and all the turn-of-the century decorations and distinctions were progressively removed.



After 2001, it closed at least twice and was re-opened, with no real distinction and certainly nothing fit to drink for the discerning customer. However, the gentrification of the area plus someone with an eye to the potential of this edifice combined to lead to its most recent reopening earlier this year, in an entirely different and much more welcoming guise. It is truly unfortunate that none of the original decorations survive but the new,

admittedly open, interior is very pleasant, with many chairs and tables, a welcome for families and children, an outside drinking area and friendly staff. A brave attempt has been made to give some hints of the past, with various pictures, at least one eclectic free-hanging decoration (a birdcage – see photograph) and a nod to one of the area's two famous sons: William Morris. Since the William Morris gallery (museum) is only a short walk away, the use of one of his famous wallpapers ('Golden Lily') on one wall-segment is quite effective.

The beer selection is unusually wide, and also constantly changing, with a large hand-pump range and real ciders also available. There is, incidentally a discount for CAMRA cardholders. In this respect, the new landlord has struck a quite remarkable deal with Enterprise Inns. Food can be ordered and they have also taken to hosting some community events, such as a display during Walthamstow food month earlier this year.

The only criticism that this writer can really level at the revived Bell is one that is, unfortunately, all too common in many pubs these days. It has almost constantly playing recorded 'muzak' which is also often too loud. Does any customer actually want this, anywhere, never mind this particular pub? What is wrong with having a conversation over a pint?

That aside, it has the writer's unreserved approbation – after all, it now means he has three real-ales puns to choose from, within reasonable staggering distance of his front door – the other two having featured in earlier editions of *London Drinker*: the Nags Head and the Rose & Crown.

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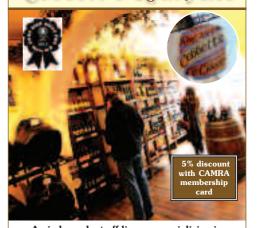
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GRIFFIN'S EYE VIEW

She's on our bottles, our pint glasses and the logo on this poster. But she first appeared on our brewery wall in Chiswick over 175 years ago. As unofficial head of security (in mythology the Griffin is a beast that protects treasure) nothing escapes her on that perch high above the Thames. Millions of pints of London Pride aside, she's seen 77 Oxford wins. 81 for Cambridge. A few shivering skinny dippers. David Walliams swim past for charity. And the Queen, celebrating her Diamond Jubilee. Apparently our Griffin got a wave. Maybe she should run for Mayor.



Brewery focus

Part of the role of CAMRA's London Tasting Panel is to develop descriptions of all beers regularly brewed in London for the Good Beer Guide. Once again the London Tasting Panel, organised by Christine Cryne, has been on its travels.

PORTOBELLO – A WELSH CONNECTION

idden away on a trading estate near Wormwood Scrubs, Portobello was set up in December 2012 but the connection with brewing in the UK goes back much further. Rob Jenkins, the Sales Director, has in-depth brewery experience, having worked at Scottish & Newcastle, Whitbread, Brakspears, Young's and then Wells & Young's. Whilst at the latter, he tried to persuade them to set up a microbrewery but without success so in 2012 he left to concentrate full time on micro-brewing. Along with John Anstee, whom Rob knew from his days at Young's, he set up the Kite Brewery in Carmarthen in 2011. Despite his commitment in Wales, Rob felt that the opportunities in the London were worth pursuing.

Looking for investment, Rob approached Hills Prospect, a drinks distributor who were looking for someone to provide them with a craft keg London lager. Rob duly agreed and thus the idea of a London brewery became a reality. The contact with Kite Brewery remains and Portobello share some of the support functions with them, thus reducing their overheads, a definite advantage. But, of course, Portobello need their own team and in total, there are six staff. Rob is supported by two who have plenty of experience: Tony Chapman, ex Hogs Back and Iain Masson, who has been brewing for 35 years. Iain doubles up as head brewer for both breweries. Tony's deputy brewer is Farouk, who is married to Rob's sister and who brewed for a while at Kite before coming south. The team's experience and contacts have helped get the brewery off to a great start with sales that have included Wolverhampton & Dudley/Marston's and Nicholsons. Like all small brewers however, the challenge is to get pubs to list their beers every week. Their website will list their regular outlets in due course: www.portobellobrewing.com.

Currently, there are five regular beers plus seasonals and specials. Their keg beers (which include the lager) are double filtered rather than pasteurised. All of the real ales have a combination of UK and imported hops. The regular real ales are:

Pale (4%ABV, 1040): golden, well balanced best bitter with a citrus character and some spiced hops. There is a little malty sweetness that fades in the finish, which is clean and dry. The hops are Celeia, Challenger, Golding and UK Cascade.

VPA (Very Pale Ale) (4% ABV, 1041): lemon in colour, a refreshing best bitter with citrus fruit throughout and a little peppery hop and biscuit notes. The bitterness builds on drinking with a dry aftertaste. This beer uses both the American and UK Cascade hops.



TAPPING THE EAST

The Tap East pub in the Westfield Shopping Centre in Stratford was set up in just eight weeks with the brewery following soon after. Glyn Roberts of Uttobeer took time off from his beer ordering to tell the story.

When the Westfield Shopping Centre was being developed, they were looking for artisan food and drink suppliers and Utobeer, owners of the more famous Rake in Borough Market, were approached to provide the beer. It was then all hands to the deck to get the venture up and running. The 2.5 barrel brewery was installed at the back of the pub and Tap East became the only brew pub in a shopping centre in Europe.

Glyn's background is very much rooted in the pub trade. He has worked for M&B, the defunct off-licence chain, Threshers, various Firkin pubs and the White Horse at Parson's Green. He joined the Rake about five years ago and now is responsible for 95% of the beer purchases for Utobeer, which includes their wholesaling business as well as the two pubs and the stall in Borough Market.

70% of Tap East's beer is draught, 25% bottle and the rest 'keg'. None of the beer is filtered or pasteurised. Tap East currently brew two to three times a week, producing beer for the pub, the Rake, beer festivals and doing swaps with other brewers. Besides their regular beers, they do specials including collaborative brews with other UK brewers such as Roosters and Brodies and American brewers such as Left Hand. Tap East's brewer, Jim Wilson, brews around five beers regularly, the weakest of which is JWB (James Wilson's Bitter). They use three different dry yeasts (Nottingham, American and Belgian for one-offs). Jim previously brewed at Brentwood Brewery.

During the visit, three beers were tasted:

APA (4.4% ABV): a yellow coloured American Pale Ale using Chinook and Cascade hops which gives a citrus character throughout and a dash of pineapple. The bitterness, which grows on drinking, is balanced by a little sweetness.

Coffee in the Morning (5.6% ABV): a black porter with coffee dominating the aroma and flavour, lingering dry bitter finish. There are some sweet black treacle notes with a trace of liquorice. The coffee comes from the Grind Coffee Shop, around the corner and the first brew was done with some of their staff. The hops used are East Kent Goldings.

Double IPA (8.7% ABV): This beer is brewed once a year and is mainly bottled. It is a light brown barley wine with a smooth mouthfeel, caramelised fruit, toffee and a little nuttiness. The fruity slightly bitter aftertaste is long and lingering. The hops are both American: Calypso and Centennial.

If you have not been to Tap East, it is directly opposite Stratford International train station. If you need an excuse to go, pop along in October for their beer festival, which will feature 30 beers. See www.tapeast.co.uk

Rating of beer strength: ABV is alcohol by volume. The four figure number is the original gravity which is the density of the beer when it goes into the fermenter. The higher this figure the more fermentable material there is in a beer. It roughly equates to the final alcohol content but if the last two numbers are higher e.g. ABV is 4.3% but the original gravity is 1046 then it means there are residual sugars left in the beer – in other words it has not been fermented out. This can often indicate a slightly sweeter beer.

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London brewery news

ACTON ARMS

he former Redback Tavern in High Street, Acton, has been acquired by the InnBrighton pubco, their fifth site in London. It had been an Australian/New Zealand bar until it closed last year. The main feature will be the installation of a microbrewery and the company are reported to be investing some £600,000 in the venture. It is on lease from Enterprise Inns who will be making a contribution to bringing the building up to standard. InnBrighton have six other pubs on lease from Enterprise. InnBrighton already operate a microbrewery at their North Laine pub in Brighton. If all goes well, the pub will reopen with the brewery in place on 1 November. It will be renamed the Aeronaut Details can be found on their website: www.drinkinlondon.co.uk/aeronaut

BOTANIST AND LAMB BREWERIES

hese two microbreweries are included in the sale of a number of its pubs by the Convivial group. See News Round-up for full details.

BY THE HORNS

n Imperial Russian Stout is now being brewed. It will not be available for some time yet but we are promised that it will be worth the wait.

CLARKSHAWS

nother new brewery, this time in East Dulwich. According to Atheir website, www.clarkshaws.co.uk, they only use ingredients sourced from the UK so as to support local producers and reduce the 'beer miles' of their products. Their process is designed to be vegetarian and they are the first microbrewery in London whose products are all Vegetarian Society accredited. The beers advertised include Hellhound IPA (5.5% ÁBV) and Phoenix Rising (4%).

FULLER'S

ruller's did well this year in the London and South East regional heats of CAMRA's Champion Beer of Britain competition. They picked up six awards as follows:

- Gold Fuller's London Porter (Porter category)
- Gold Fuller's 1845 (Real Ale in a Bottle category)
- Silver Fuller's ESB (Strong Bitter category)
- Silver Fuller's Bengal Lancer (Real Ale in a Bottle category)
- Bronze Fuller's Vintage Ale (Real Ale in a Bottle category)

Receiving the awards, Fuller's Head Brewer John Keeling said, "We are thrilled with the results and very proud to be able to brew beers that delight ale drinkers and enthusiasts.



(From left) John Keeling, Fuller's brewing director, Dr Chris Bruton, CAMRA brewery liaison officer, and Derek Prentice, Fuller's brewing manager, toast Fuller's success at the Griffin Brewery

Fuller's appear to be jumping on the 'craft beer' bandwagon by converting two pubs into a new 'concept' that sells only keg, bottled and canned beers. The pubs in question are the Pilot in Greenwich and the Swift in Putney, formerly the Whistle & Flute. They also have an American-style diner menu which may explain the thinking behind the concept which the company describe as a 'raw and exciting'. It is rather sad that they cannot find any room for the cask conditioned beers of which they are so proud. The Red Lion in Barnes has won the company's Master

Cellarman of the Year award for 2013.

GEORGE & DRAGON

Back to Acton . . . The Remarkable Restaurants chain are installing a microbrewery in the George & Dragon (183 Acton Lane). Brewing will be primarily for sale at the pub but some could make its way to other Remarkable outlets or be bottled. The brewing equipment is currently on its way from China but they already have a brewer, Johannes Lux, formerly of the Lamb in Chiswick. Derek Prentice, who I believe has now retired from Fuller's, has been advising the company and recommended him. More news should be available on the company's website: www.remarkablerestaurants.co.uk.

LITTLE BREW

or the first time in a long while – possibly since Pitfield and O'Hanlons – London is losing a brewery. Little Brew of Camden. The brewery was set up two years ago with a one barrel plant. As Brewery Liaison Officer Christine Cryne reports, the owner, Stuart Small, wants to expand and after a lot of evaluation he decided that high rents and rates plus the increasing competition from new microbrewers meant that a move out of London might be more sensible.

Having looked at a number of areas including Bristol and Dorset, Stuart decided on York where there is currently just one other microbrewery. He hopes to move up to a ten barrel plant, producing both bottled and draught real ale. The move will cost Stuart around £100,000 and he is offering people the opportunity to invest in the business from as little as £100. In return, you will get a free case of beer and 10% off online orders. For further information, see: www.crowdcube.com/investment/ little-brew-

Given the number of small breweries in London the departure of Little Brew will not make the dent it would have done a couple of years but one wonders if they will be the last. We wish Stuart

MONCADA

oncada are now well settled into their new premises. The beers are becoming available in a wider spread of pubs and were well received at the Ealing Beer Festival. They were also one of the relatively few London breweries to have their beer at the GBBF. Moncada are in process of signing up with SIBA and are supplying their bottled beers to Oddbins.

TRUMAN'S

he new brewery was presented to the media on 12 September, with brewing having begun at the Stour Road site at the end of August. Supplies of locally-brewed Runner (4.0 % ABV) and Swift (3.9% ABV) are now available with Eyrie (4.6% ABV) to follow. This will be the subject of the 'Great Truman's Taste Test' that they are running in conjunction with the Nicholson's pub chain. Ben, the brewer, has had an 'interesting' time with the original yeast strain that they recovered from the National Collection but all is now going well. In due course there will also

London brewery news

be occasional beers in the Collection range plus small runs of beers brewed from old Truman's recipes called the Archive Releases, one of which will be a porter.

Following the CAMRA Members' Investment Club (CMIC) investing in the company, Dave Goodwin, a former chairman of CAMRA, has joined the board as a non-executive director.

TWICKENHAM

ow that Twickenham Fine Ales have settled into their new premises, production has risen to 200 casks per week with a maximum of 300. There is therefore room to expand and the various pubcos that are now allowing guest beers – Youngs, for example – are sales targets. TFA are also keen to get their beers into CAMRA Beer Festivals around the country as a means of raising awareness and perhaps winning awards again. There are two new beers: Autumn Red (4.4% ABV) which replaces Autumn Blaze and an American style brown ale, Yakima Valley ABA (4.8% ABV).

TFA have also started bottling, both in-house and using contractors. Naked Ladies, their flagship beer, will be available in both bottle-conditioned and sterile filtered versions.

The old brewing kit was sold to Spain and former brewer Tom Madeiros went out there to help the new owners with their initial brews. He then moved on to Germany and is now brewing in Belgium.

WELLS & YOUNG'S BREWERY COMPANY

Prewed outside London, I concede, but likely to widely available within, Wells & Young's are bringing back their DNA New World IPA, the collaborative beer made with US craft brewery Dogfish Head, which was first launched as a guest ale in April.

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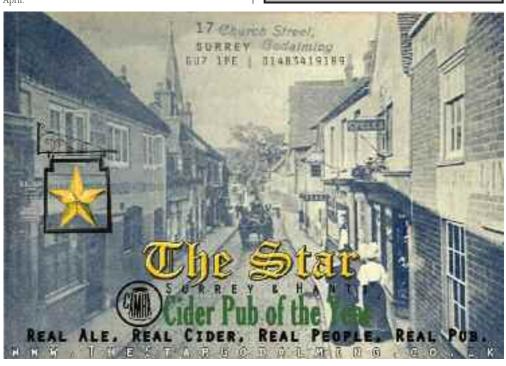
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What's in your beer?

ENDEAVOURING TO MAKE A DIFFERENCE TO THE HOP SCENE

It's been a while since Marston's started brewing their single hop beers. So far they have featured familiar American hops such as Amarillo, less well known European hops like Marynka from Poland and Strisselpalt from France plus new hops from abroad such as the New Zealand Wai-iti, which tastes of lemon and lime!

Their beer for July and August was however something special. The name of the hop, and thus the name of the beer – Endeavour – hides a secret. It is a cross between the American hop, Cascade, and an unnamed British hedgerow hop and represents one of the new initiatives to bring back big, bold flavoured hops to the UK. The result is a beer with a combination of berry and grapefruit citrus notes.

The new hop came out of research and development at Wye Hops, a subsidiary of the British Hop Association. They have been trialling a number of new hops to both combat various diseases and also reflect the changing tastes of consumers in the UK (see www.britishhops.org.uk). A hedgerow hop was chosen because they are hops that are grown without the traditional tower framework, the sight of which epitomises the Kent countryside in September. These include varieties such as Sovereign and First Gold that are grown on a short fencing. This has the advantage that they are easier to inspect so that pesticides are only applied as and when needed rather than having a blanket application. It also enables the hops to be harvested mechanically. There is however a downside in that hedgerow hops tend to have a lower yield.

The Endeavour hops for Marston's were grown by Ali and Richard Capper at Stocks Farm on the Worcester/Hereford border. Both have farming in their blood and this year the farm celebrated 51 years in the hands of the Capper family. The farm grows the traditional tall hops — Pilgrim, Target, Phoenix, Goldings and Bramling Cross — together with three hedgerow varieties: First Gold, Sovereign and Endeavour. The Cappers are always open to trialling new varieties and work closely with the www.britishhops.org.uk 'British Hops Website', British Hop Association and Wye Hops to trial new hop varieties with potential. The farm also grows apples of eating, cooking and cider varieties.



And the next single hop beers from Marston's? They are going abroad again to New Zealand for Wakatu and then the USA for El Dorado. Ali Capper is however very much a campaigner for British hops so it wouldn't be too much of a surprise to see another new British hop coming from this farm sometime in the future. Exciting times!

Christine Cryne

While we are on the subject of beer and cider ingredients, here are some more recent developments.

MORE HOPS

East Kent Goldings, the UK's oldest recorded variety, has become the first to have its name legally protected against imitation by being given Protected Designation of Origin status by the European Commission. Descended from the Canterbury Whitebine, it was first identified by the Golding family around 1790.

Grower Tony Redsell, whose hops are used in the Hop Back Brewery beer that carries his name, said, "East Kent Goldings have a delicate floral aroma of sweet lemon and are used in some of the finest beers in the UK and USA."

BARLEY HARVEST

According to Beer News (23 August) the 2013 barley harvest, currently in progress, is looking very good as regards both yield and quality.

FRANKENYEAST?

Slightly more disturbingly, scientists at Imperial College, London are working on a £1 million project to develop synthetic yeast. New strains will be created by inserting 'designer' genomes into yeast cells, the product of which could help brewers produce cheaper and, because they will have a higher tolerance to alcohol, stronger beers.

GOOD NEWS FROM THE ORCHARDS

Cider-makers are predicting that this month's harvest will yield the best crop of cider apples for ten years. The trees blossomed late this spring and with longer daylight hours and, having missed the worst of the spring weather, they have prospered. Last year's harvest was 30% down because of bad weather. In the *Times* on 30 August there was a lovely picture of monks collecting apples at Ampleforth Abbey, the UK's most northerly commercial orchard.

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CAMRA members sent to the Tower

Well, we did actually go willingly! In July, CAMRA were asked to present a beer tasting at the Beefeaters' pub in the Tower of London. The theme was beer in Tudor times and it was part of the Tower's educational programme, which attracts both locals and visitors from the UK and overseas to the Tower.

Of course, as all good beer historians know, during the reign of the Tudors both beer and ale (i.e. with and without hops) would have been available in the royal palaces. Henry VIII had both an ale and a beer brewer and they were supplying more than 13,000 pints a day to Hampton Court Palace. But the challenge made for the Tower tasting was to give the audience a taste of the components of the beer/ale that would have been around in the 1400s and 1500s. As you would expect, the research was just part of the fun.

Before we got started, a Tower of London curator, Sally Dixon-Smith, gave a pen picture of some of the pubs that were still standing within the walls in the 1800s; although some dated from far earlier. Like today, there was a fight to keep pubs open but it was an uphill struggle and three historic pubs within the walls were pulled down in the name of progress in the late 1800s. However, the Victorians built a pub to service the local community that still lives within the Tower and this is usually referred to as the Beefeaters' pub.

We started with a beer without hops – Fraoch, from Williams Brothers of Alloa which is brewed with bog myrtle and heather. This is said to be a beer style that has existed in Scotland for at least a few thousand years. The beer with the next oldest heritage was Boon's Marriage Parfait from Belgium, a beer brewed using wild yeast in the Lambic style. There are records dating from the 1500s that mention the production of Lambic so it is reasonable to believe that a beer of this type was likely to be around in the times of at least some of the Tudors. We then had a spiced beer from Somerset, RCH's Ale Mary which is brewed with a whole range of different spices. It is believed that spiced beer originally became popular when soldiers returned from the Crusades.

Beer was often kept before drinking, given that brewers could

brew only in the winter months due to the heat of the summer affecting the fermentation process. We tried two aged beers: Fuller's 2005 Vintage Ale and Thornbridge Bracia. Both were over 8% ABV, the alcohol strength helping the keeping qualities. Because the malting of the barley could not be controlled in the same way as today, there would be flavours coming from the roasting of the malt. The Bracia was included to show the use of peated malt and the beer is stored for three years in sherry barrels. The Fuller's beer was aged in the bottle, like a wine, and was totally different. It is classed as a barley wine, although the term didn't start to appear until the turn of the 1900s. This was the beer that was liked the second best by the audience. The favourite was a beer that was included to illustrate a typical beer of today. This was Sambrook's Wandle, at a mere 3.8% ABV, which uses the familiar British Fuggle and Golding hops. It just goes to show that a bit of traditional British taste still goes down well!

Christine Cryne



Left to right: Christine and John Cryne, Bill Austin and Martin Butler

Good Beer Guide

The 2014 edition of CAMRA's Good Beer Guide was published on 12 September. The pub listings feature over 4,500 pubs, some 1,000 of which are different from the 2013 edition. As usual, there are full details of the facilities offered and contact information.

The brewery listings include over 1,000 real ale breweries and the key beers they brew from across the UK, complete with index.

The full-colour features section this year has articles on the importance of pubs to communities throughout the nation and why we should fight to save every pub. The guide is sponsored by the Society of Independent Brewers (SIBA) and the 'It's Better Down the Pub' campaign.

The GBG can be purchased at most local beer festivals or

direct from CAMRA HQ. The recommended retail price is £15.99 but there is of course a discount for CAMRA members.

GOOD BOTTLED BEER GUIDE

The latest edition – the eighth – of the GBG's sister publication, the Good Bottled Beer Guide, was launched just before the Great British Beer Festival. It features some 1,800 bottle-conditioned beers from 342 different breweries. Editor Jeff Evans commented, "The Good Bottled Beer Guide highlights the breadth of fantastic beer now being produced in the UK. As well as traditional British beer styles such as bitter and stout, we are now very lucky to have international beer styles such as American-style pale ales and German-inspired wheat beers being brewed on these shores. From world famous brews such as Fuller's Vintage Ale and Worthington's White Shield, to beers that use hops from New Zealand and America such as Buxton Brewery's Axe Edge IPA, the range of beers is so great that there's never been a better time to be a beer drinker in the UK."



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Opinion – A beer by any other name

Did you celebrate the birth of the newest addition to the Royal Family with a pint of Marston's 'Celebration Pale Ale'? That was the one with the baby-blue pump clip? If so, you were actually just drinking Marston's ordinary EPA, cynically rebranded to cash in on the occasion. (Marston's actually sent out pink pump clips as well, in case George had actually been Georgina!) Marston's aren't alone in doing this, of course: any casks of Adnams' indifferent 'Shingle Shells' that didn't shift over Christmas were hastily rebadged 'Happy New Beer' in January — an irony not lost on those of us who discovered it wasn't actually new at all.

What is particularly baffling though is that while brewers are coming up with different names for the same old beers, they are also using the same names for different beers! While somebody at Marston's was busy designing pink and blue Celebration pump clips for an existing beer, somebody else in the company made the decision to scrap the 5.6% ABV Ringwood's Old Thumper and replace it with a new 5.1% ABV recipe called, yes, Old Thumper. The 5.6% ABV Old Thumper was itself different from the original 5.8% ABV recipe so who knows what the new, substantially weaker version will taste like? How can it possibly be the 'same' beer?

The worst offender though, surely, is Wychwood's 'Dr Thirsty' and this started long before they became part of the Marston's stable so we can't blame the bigwigs in Burton this time. When the beer was launched it was a 5.2% ABV old ale/winter warmer style beer but, like almost every beer Wychwood have ever

brewed, it was phased out... until they brought it back as a golden ale at 3.9% ABV. Same name. Similar branding. Completely different beer. After a few years further absence it reappeared briefly not as a beer at all but as a purple bottled alcopop.

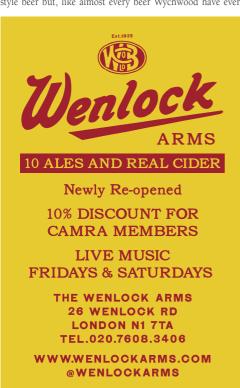
And after the alcopop fad died away, the Dr. Thirsty name was used once again for a beer. This time 4.5% ABV I believe.

America went ballistic in the 1980s when Coca-cola changed their recipe and the manufacturer soon backed down, so why do we let it happen to our beer? Yes, I'm a 'ticker' and consequently am particularly interested in these things but don't doubt that this matters just as much to ordinary 'one pub, one beer' sort of drinkers. What happens when their 'usual' suddenly tastes different because the brewery changed the recipe on the quiet without changing the name? Many a time I've heard Young's Special drinkers lament bitterly on this subject! Or maybe they will walk into a pub and see a range of beers they don't know whether they will like or not but their favourite tipple is actually right there on the bar, masquerading under a different name?

The thing is, the practices of 'new name/same beer' and 'new beer/same name' probably occur more or less in equal measure. Why on earth can't brewers just stop both of these deceptive practices? Brew a beer, give it a name and stick with it. And if you brew something different, give it a different name. Simple.

Ben Nunn

benviveur.blogspot.co.uk





TRANSPARENCY

Regarding the letter asking why so many pubs now have clear windows, I remember reading when this practice began to be widespread that it makes the pub more welcoming to women. If they can see inside, and see that it's not too rough, they are more likely to go in.

Paul Marsh

SHIP OF FOOLS

am uncomfortable about the use of the Capital Pubcheck as a political springboard (closure of The Ship of Fools, Croydon, LD Aug/Sep p. 57). I recall similar comments – but in a more appropriate column – in a previous edition of your organ.

While I am a regular, corporeal supporter of several Wetherspoons outlets, this particular establishment had been a disappointment since day one -

literally – I was there – and was the venue for two of the worst examples of customer (non-) service I have ever experienced (details willingly supplied on request).

Quite frankly I have no regrets about its demise and look forward to patronising Mr Sainsbury's emporium.

Brian Collins

CHAMPION BEER OF BRITAIN

Please can we have judges with a less "sweet tooth" for deciding future Champion Ale of Britain awards at the annual Great British Beer Festival? For the last two years strong, sweet and heavy ales (2013: 6.5% 2012: 8.5%) have been voted the overall winners by the judges. The choice of supreme champion ale is important to the pub industry but the repeated selection of a strong ale is likely to limit consumption and thereby sales

whereas choosing a 'session ale' could potentially increase ale sales in pubs which would be far more supportive of the survival of the great British pub.

Tony Bell

Editor's comment: this year's winner, Elland 1872 Porter, happens to be one of my favourite beers and it certainly isn't sweet. I appreciate Mr Bell's point about session ales but how can you do what he suggests without, for want of a better word, rigging the competition? I know enough people involved in the judging to be totally confident in its integrity and if a strong beer happens to be the best one that the judges taste, how can it not be the winner? That said, perhaps we could give more prominence to the category winners. A full list of the winners appears below

Champion Beer of Britain winners

Overall winners

Gold – Elland – 1872 Porter (West Yorkshire) Silver – Buntingford – Twitchell (Hertfordshire) Bronze – Fyne Ales – Jarl (Argyll)

Category winners

Mild

Gold – Great Orme – Welsh Black (Conwy) Silver – Cotswold Spring – Old Sodbury Mild (Gloucestershire) Bronze – Fernandes – Malt Shovel Mild (West Yorkshire)

Bitters

Gold – Buntingford – Twitchell (Hertfordshire) Silver – Moor – Revival (Somerset) Bronze – Surrey Hills – Ranmore Ale (Surrey) and Butcombe Bitter (Somerset)

Best Bitters

Gold – Mordue – Workie Ticket (North Shields) Silver – Surrey Hills – Shere Drop (Surrey) Bronze – Purple Moose – Glaslyn (Gwynedd) and Woodfordes – Nelsons Revenge (Norfolk)

Golden Ales

Gold – Fyne Ales – Jarl (Argyll) Silver – Buntingford – Polar Star (Hertfordshire) Bronze – St Austell – Proper Job (Cornwall)

Strong Bitters

Gold – Beeston – On the huh (Norfolk) Silver – Marble – Dobber (Greater Manchester) Bronze – Castle Rock – Screech Owl (Nottingham)

Speciality Beers

Gold – Growler Brewery, Nethergate – Umbel Magna (Suffolk) Silver – Saltaire – Triple Chocolate (West Yorkshire) Bronze – Conwy – Honey Fayre (Conwy)

Champion Winter Beer of Britain (judged in January)

Elland – 1872 Porter (West Yorkshire)
Bartram's – Comrade Bill Bartram's EAIS Stout (Suffolk)
Kelburn – Dark Moor (Old Ale/Strong Mild) (Glasgow)
Hog's Back – A over T (Barley Wine/Strong Old Ale) (Surrey)

Champion Bottled Beer of Britain

Gold – Molson Coors – Worthington White Shield (Burton on Trent)

Silver – St Austell – Proper Job (Cornwall)

Bronze – Harvey's – Imperial Extra Double Stout (East Sussex)



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Idle moments

Basic research is what I am doing when I don't know what I am doing. (Werner von Braun)

How true! Though for a lot of people, they are just trying to do their job. Well, Autumn must be here; as I write this we've just had the Last Night of the Proms and the first matches of the Aviva Premiership (Rugby Union for those of you not aware of such things). So what better time could there be to sit by the fire with a pint of something warming and get annoyed by all these silly puzzles that bloke always manages to shoehorn into the back of *London Drinker*?

Let's have some silly puzzles to annoy you – here are some with numbers:

- 1. 6 is the CL of a M
- 2. 244 M to the VP in the S
- 3. 4 HV in a P of DO
- 4. 760 M an H is the S of S (at SL)
- 5. 8 is the SN of the M at the B of the S
- 6. 25 W in the C of L
- 7. 64 P in a B
- 8. 40 BSL is the S
- 9 24 S in the H of K
- 10. 363 F is the H of a SFR

So – that's the first bit out of the way; now let's have a bit of 5BY4. This time, prompted by the Proms connection, I decided to subtitle it 'mostly decomposing' – a sort of pun on composers who aren't with us any more, though by now most of them will have reached a pretty basic and stable condition. See, that's what happens when you go analysing jokes. Anyway, all you have to do is try to match the composers with the years in which they were born.

- 1. Jean Sibelius
- 2. John Taverner
- 3. Thomas Arne
- 4. Wolfgang Amadeus Mozart
- 5. Giuseppe Verdi
- 6. Johann Sebastian Bach
- 7. Dmitry Shostakovich
- 8. Ludwig van Beethoven
- 9. Igor Stravinsky
- 10. Benjamin Britten
- A. 1770
- B. 1882
- C. 1913
- D. 1906
- E. 1685
- F. c1490
- G. 1710
- H. 1756
- I. 1865
- J. 1813

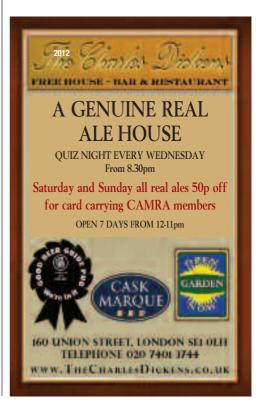
This time Trivial Knowledge is a bit of a miscellany (or mishmash) 'cos it very often is:

Last month's Last Night of the Proms was notable in that it
was the first conducted by a woman (Marin Alsop), but
what was unusual about the First Night of the Proms in
2012?

- 2. In May 1943 how many bombers left RAF Scampton on the Dambusters Raid? And how may returned?
- 3. Apart from the bouncing bomb, what other ordnance (also designed by Barnes Wallis) did 617 Squadron go on to specialise in delivering?
- 4. The two main Beatles' films, A Hard Day's Night and Help were both filmed at the same studios where?
- 5. And who was the director of both of those films?
- 6. On 8th July 1961 John Profumo met Christine Keeler, but at what house and who was its owner?
- 7. What was John Profumo's post at the time of the ensuing events and who was Prime Minister at the time?
- 8. Over the weekend 31st August to 1st September a gathering of over 5,000 people took place at Breda in the Netherlands. What physical characteristic of the participants was being celebrated by this festival which has occurred annually since 2005?
- 9. Who established a print works (among other activities) at Merton Abbey Mills in south west London in 1881?
- 10. In the film Cool Hand Luke, how many hard boiled eggs does Lucas Jackson (Paul Newman) eat in an hour as a bet?

So there we are then. Next time we'll be preparing to get all Christmassy. Scary! Enjoy the fireworks (and other seasonal delights).

Andy Pirson



Idle moments

IDLE MOMENTS - THE ANSWERS

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

NUMBER PUZZLES:

- 4 Million Miles is the Difference Between Perihelion and Aphelion (approximately)
- 2. 600 Soldiers in the Charge of the Light Brigade
- 3. 1410 Metres is the Span of the Humber Bridge
- 4. 1 London was the Address of Apsley House
- 5. 4 Seasons by Antonio Vivaldi
- 6. 50 Shades of Grey
- 7. 1852 Metres in a Nautical Mile
- 8. 50 Hertz is the Frequency of Mains Electricity
- 9. 4 Quarters in a Dollar
- 10. 489 Feet was the Height of Old St Paul's Cathedral Spire

5BY4:

The venues of the summer Olympic Games in the following years were:

- 1. 1904 St. Louis
- 2. 1920 Antwerp
- 3. 1928 Amsterdam
- 4. 1932 Los Angeles
- 1952 Helsinki
- 6. 1960 Rome
- 7. 1968 Mexico City
- 8. 1976 Montreal
- 1988 Seoul
- 10. 1992 Barcelona

GENERAL KNOWLEDGE:

- In 1956 the three Olympic events that were not held in Melbourne (or even in Australia) were the equestrian events. That was because quarantine regulations prevented horses being taken in to Australia.
- 2. The equestrian events were held in Stockholm.
- Westerham Heights in the Borough of Bromley, the highest point in Greater London, is 804 feet (245 metres) above sea level?
- Before Andy Murray, the last Briton to win a Wimbledon tennis singles final was Virginia Wade, in 1977.
- And the last Briton before Andy Murray to win a Wimbledon tennis final was Jonathan (Jonny) Marray in 2012 (last year). He won the men's doubles, partnered by Frederik Nielsen of Denmark.
- And of course we all know that the full name of the club where the Wimbledon tennis championships are held is The All England Lawn Tennis and Croquet Club.
- The great ape Pongo Pygmaeus is commonly known as the orang-utan.
- According to legend, the act that historically took place at Tara in County Meath was the crowning of the kings of Ireland.
- 9. The first public telephone kiosk was set up in 1908 in Nottingham.
- The son of King Charles II and Nell Gwynne became Duke of St. Albans.

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Round and about - Drinking with Darwin

Rendezvousing at Birmingham's New Street Station with my son and daughter, we set off, on a glorious July day, for a beer jaunt to Shrewsbury. Travelling for an hour through the luminous wheaten landscape of Shropshire, we arrived at the birthplace of the great Victorian evolutionary biologist, Charles Darwin. The station building is an impressive edifice, a kind of rural Temple Meads. A short distance from it is the old Shrewsbury Grammar School fronted by an impressive bronze of Darwin and the sandstone castle, housing a regimental museum reflecting the town's proud military heritage.

Sauntering along Castle Street, we marvelled at the timbered Tudor dwellings and cobbled streets of Butcher's Row and Fish Street before decamping at our first destination, the Wheatsheaf, on the corner of Milk Street and High Street. Professedly 'unspoilt by progress', the tavern has a small bar of dark wood and is dimly lit. Seating ourselves on a church pew with threadbare upholstery, we were struck by the pink floral wallpaper, a few doors in baby pink, the bare board flooring and monochromes of old Shrewsbury adorning the walls. The ale choice was reasonable and we imbibed halves of Cumberland Ale, Rascal and Banks' Sunbeam. These three hoppy, thirst-quenching brews were supplemented by forthcoming offerings such as Ringwood's Old Thumper and Brakspear's Oxford Gold. Departing to the strains of Simon and Garfunkel, we headed down Wyle Cop, with its numerous timbered buildings and independent shops, to our next port of call, the haunted Nag's Head, famous for its historic and extensive beer garden.

Upon entering this glorious pub our attention was seized by the eclectic wall displays and the characterful clientele, comprising of a soliloquizing local with a nautical beard and cap and four superannuated savants putting the world to right whilst downing a range of cask delights. We sampled halves of Hobson's Town Crier, Lancashire Blonde and Stonehouse Station, three pleasantly quaffable potions. Artisan porkpies, pickled onions and mustard were a perfect accompaniment to the drinks. The pub's fine selection included Brakspear's Oxford Gold, Landlord, Black Sheep and Wye Valley HPA. The interior of this venerable boozer is a delight; chunky tables replete with candles, well-trodden boards and a scattering of stout stools. Externally, the beer garden is charmingly cloistered and features a decaying timber mansion housing burbling

pigeons. For the dwindling band of nicotine addicts this is undoubtedly the Carlsberg of smoking dens.

Walking along the Severn towpath in the splendid sunshine, we arrived at Swan Hill and the excellent Coach and Horses. The front bar was appealingly snug with its brick and wood panelled walls and a mixture of banquette and stool seating. We requested three halves; Salopian Oracle, Salopian Shropshire Gold, both light and lemony, and the Six Bells Brewery's Ow Do, a much darker and woodier brew. Heath Robinson style cartoons of Guinness production decorated the walls.

After a genuinely relaxing sojourn, we made our way to the Three Fishes on Fish Street, an old Shrewsbury shut (lane), crouching under the impressive St. Alkmund's Church. In this airy space with a beamed ceiling, we consumed half measures of Milestone's True Grit, Three Tuns' stout and Adnams' punningly named Fat Sprat. Hopback's Summer Lightning and Stonehouse's Station were also on tap. The pub's floral displays were particularly eye-catching. On leaving the flagstoned bar, we passed a house from which the great Methodist John Wesley had preached two centuries ago.

Our final stop in picturesque Shrewsbury involved a healthy dander and superior map reading skills as we made our way up the famous Bear Steps, down Butcher's Row, through the massive and modern Pride Hill Shopping Centre, round the bus station and past the Premier Inn to the Salopian on Smithfield Road, a modern, open plan pub with cool red and blue walls on a busy road close by the river. The hostelry mainly retails real ale from the local brewery with some guest brews and a hefty menu of American and Belgian bottled beers. We tried Liverpool's Organic Brewery's Icon, Milestone's Three Shires Bitter and Abbeydale's superb Philosophy. Local ciders such as Hereford's Celtic Marshes and Hogan's Punting Pole, Picker's Passion and Hazey Daisy were available at £2.50 a pint. Our visit was made more memorable by the reappearance of the Nag's Head's Buster Merryfield lookalike who was obviously on a rival pub expedition. At the end of a delightful trip we recognised that in a difficult climate for pubs the fittest can not only survive but thrive if they offer the discerning punter an authentic experience. Slainte!

Mike Andrews

London LocAle scheme

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

15 High Hill Ferry, Clapton Fuller's Anchor & Hope **E5 9HG** Bell 617 Forest Rd, Walthamstow **E17 4NE** varies EC3 1NU Chamberlain 130-135 Minories Fuller's Clapton Hart 231 Lower Clapton Rd **E5 8EG** varies

Cock Tavern 315 Mare St, Hackney E8 1EJ Howling Hops and others

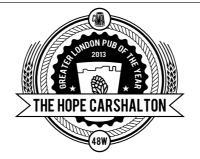
Fox Green La, Hanwell W7 2PJ varies (e.g. Portobello, Rebellion, Weird Beard, Windsor & Eton)

JJ Moons 551-553 Kingsbury Rd, Kingsbury Rd,

Swan 7 Cosmo Pl, Holborn WC1N 3AP Hackney, Portobello, Redemption William Jolle 53 Joel St, Northwood Hills HA6 1NZ varies (e.g. Rebellion, Tring, Vale)

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

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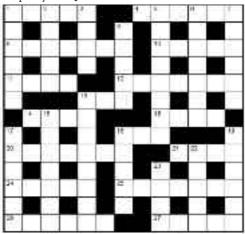






Crossword

Compiled by DAVE QUINTON



All correct entries received by first post on 21 November will be entered into a draw for the prize.

The prize winner will be announced in the February *London Drinker*. The solution will be given in the December edition.

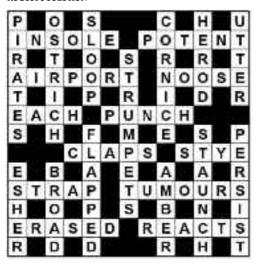
All entries to be submitted to:

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.

AUGUST'S SOLUTION



£20 PRIZE TO BE WON

ACROSS

- 1. It's a puzzle when daughter is abducted from Routemaster. [5]
- 4. Trouble for man taking in skinhead. [6]
- 9. Does he rule the pub in East London? [7]
- 10. Old film star is up the wall. [5]
- 11. I'll have nothing, thanks...well, just a little. [4]
- 12. He's left with crowd in shelter. [7]
- 13. Ultimately CAMRA will save beer. [3]
- 14. He's caught going after booze. [4]
- 16. Tidy Welsh town with no aspiration. [4]
- 18. General Officer Commanding (Retired.)? He's unimportant. [3]
- 20. Study trip on the map. [7]
- 21. He's into free range sausage production. [4]
- 24. Sports ground is new in the district. [5]
- 25. Goitre very inflamed, causing dizziness. [7]
- 26. Man enters drunk. [6]
- 27. Club user has no love for messenger. [5]

DOWN

- 1. Teacher with time to talk. [6]
- 2. Headgear required before entering outskirts of Barnet. [5]
- 3. Hide small relative. [4]
- 5. It's attractive and promising. [8]
- 6. She's discovered thanks to little half laugh. [7]
- 7. Staggered to find revolutionary eating fish. [6]
- 8. Nimble soldier occupying 13 Ac. [5]
- 13. Tumblers from Ascot bar smashed. [8]
- 15. Learnt about northern light. [7]
- 17. Dropping rubbish in London area causes difficulty. [6]
- 18. Long for start of Christmas party. [5]
- 19. Greek character turns up in time for fun. [6]
- 22. Small disagreement while describing strong drink. [5]
- 23. Dress up for game. [4]

Winner of the prize for the June Crossword: Graham Hill, Woodford Green, Essex

Other correct entries were received from:

Derek Abbey, Rose Abrahamson, Dave Ainsworth, Ted Alleway, L.Anderson, Pat Andrews, John Barker, Stephen Bernard, Brian Bickerstaff, Alan Bird, Patricia Blakemore, C.Bloom, Tom Bowler, Norah Brady, Kelvin Brewster, Jeremy Brinkworth, Mark Broadhead, Henry Burgess, John Butler, Eddie Carr, Peter Charles, Cathy Cooper, Kevin Creighton, Paul Curson, Peter Curson, Joe Daly, Nick Dennerly, John Dodd, Tamdin Doggart, Ben Doon, Richard & Clever Clogs Douthwaite, Tom Drane, Jonathan Edwards, C.J.Ellis, Mike Farrelly, Gillian Furnival, G.J.Geary, Christopher Gilbey, B.Gleeson, Marion Goodall, Paul Gray, J.E.Green, Alan Greer, R.Gregory & S.Renwick, Alan Groves, Brian Hall, John Heath, Lucy Hickford, William Hill, Antony Jenkins, Claire Jenkins, David Jiggens, Mike Joyce, James Judge, Steve Kloppe, Roger Knight, Mick Lancaster, Chris Lansborough, Pete Large, Terry Lavell, Tony Lean, Julie Lee, Tony Lennon, Rosemary Lever, Andy Lindenburn, Mike Lloyd, Gerald Lopatis, Donald MacAuley, Derek McDonnell, Steve McQuade, Pat Maginn, Steve Maloney, John & Katherine Mannel, John Marsden, Tony Martin, Marjan Matonge, M.J.Moran, Al Mountain, Dave Murphy, Brian Myhill, Bill Neville, Mark Nichols, Paul Nicholls, M.Ognjenovic, Alan O'Brien, S.C.Palmer, Nigel Parsons, Alan Pennington, Mark Pilkington, G.Pote, Nicholas Priest, Derek Pryce, Helen Robinson, Richard Rogers, Sarah Rose, John Savage, Pete Simmonds, Ruth Smith, Ian Sneesby, Roberto Sykeso, Ken Taylor, Andy Wakefield, Constance Waring, Kenneth Watson, Martin Weedon, Alan Welsh, Elizabeth Whale, Nigel Wheatley, Janet Wight, John Williamson, Sue Wilson, David Woodward, Peter Wright & the Missus, Ray Wright, Paul Young.

There were also one anonymous, one incomplete and eight incorrect entries.



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