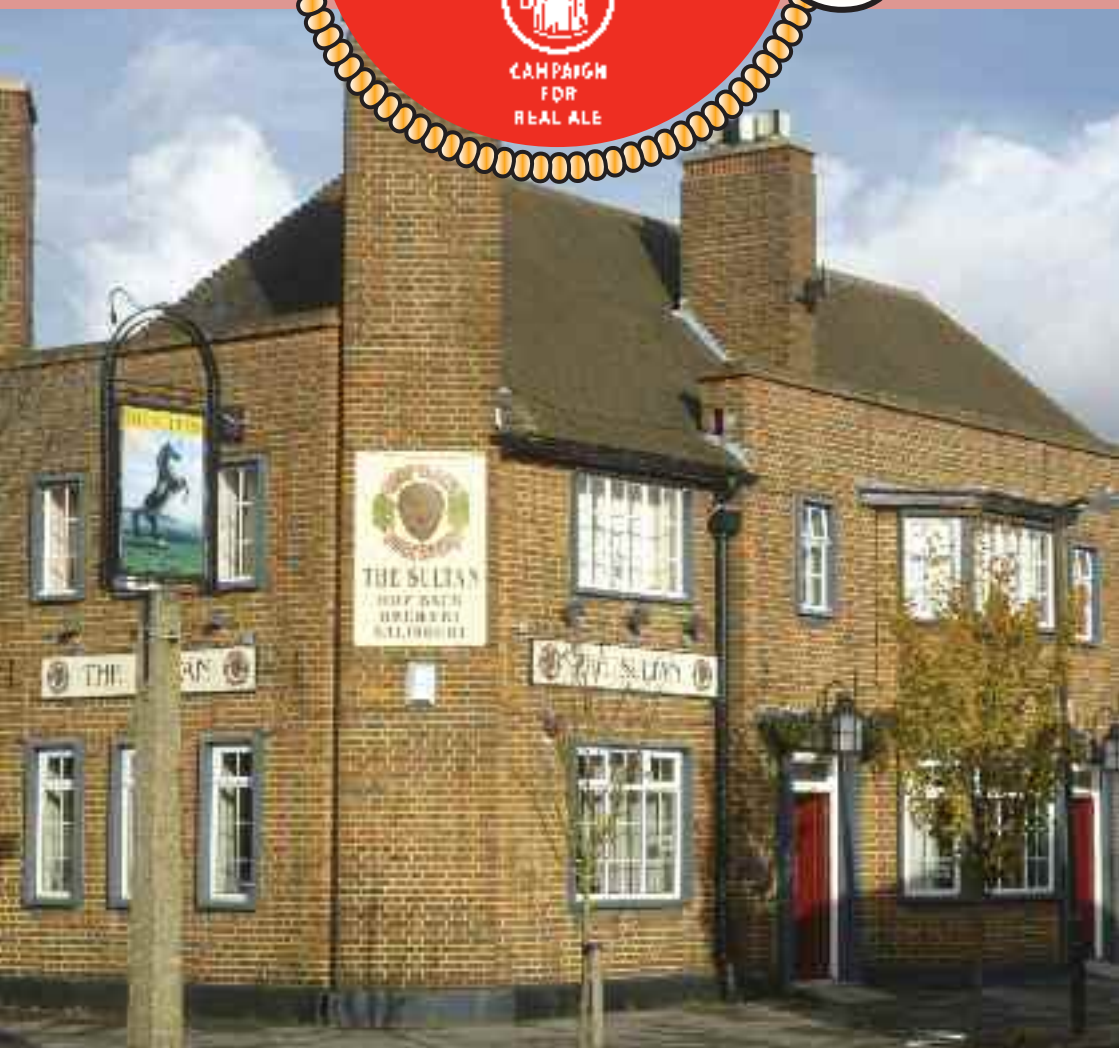


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Vol 35
No 6



Dec/Jan
2013/2014



The Sultan, SW19 – see page 51

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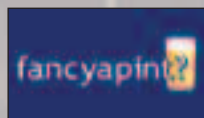


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EDITORIAL

The Government's proposals for reforming the tied house system following the recent consultation exercise are expected any time. The following is taken from a note sent recently to all CAMRA members by its National Chairman Colin Valentine. What Colin says will, I think, be of interest to all readers of this magazine, CAMRA member or not.

CAMRA's campaign to strike a fair deal for publicans tied to large pub companies who are struggling to make a decent living and create a thriving pub sector has reached a critical stage. The Government is poised to announce their response to the pub company reform consultation which saw 7,000 people answer the online questionnaire and 1,100 written responses. This announcement will outline the legislative proposal to reform the large pub companies and affect the future direction of the campaign. As always thank you for your effort and dedication to the Fair Deal for Your Local Campaign which has resulted in the support of 192 MPs and 250,000 beer mats distributed across the country.

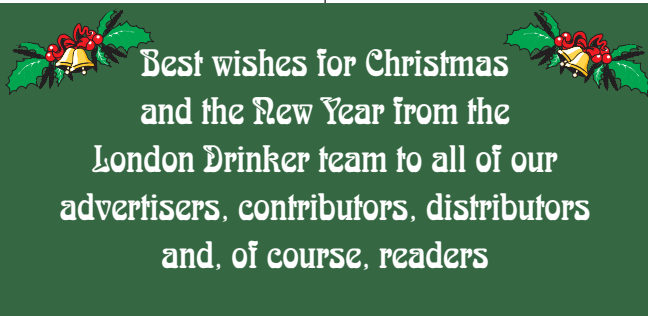
This year, CAMRA's Campaigns Team also brought the issue directly to the heart of the political agenda at the Party Conferences, advocating reform to 70 MPs and hosting a policy debate with Minister Jo Swinson who instigated the consultation. Together we have built a strong groundswell of support for pubco reform but now it's time to go direct to the key decision maker leading on the Government announcement and call on

Vince Cable to do the right thing. Don't let the momentum drop at this crucial moment. Please use our campaign website to write directly to Vince Cable.

As you know, for too long large pub companies (those with over 500 pubs) have been taking more than is fair or sustainable from pub profits, causing real hardship for licensees and contributing to the closure of 26 pubs every single week. CAMRA is calling on Government to deliver a statutory Code which includes the principle that tied licensees are no worse off than those that are free of tie, backed up by a powerful adjudicator. CAMRA wants to see pubco licensees offered a "Market Rent Only Option" and a Guest Beer Option freeing them up to sell local beers at a competitive price. Our hope is that the proposals will apply to the UK as a whole. The UK Government is currently talking to devolved Governments to see how and if this can be achieved.

For more about the campaign please see www.fairdealforyourlocal.com.

Please also use our campaign website to call on Vince Cable to save Britain's pubs and help create a sustainable future for the pub sector. According to the trade paper *Morning Advertiser*, over 1,400 members of CAMRA had written to Secretary of State Vince Cable in support of pubco reform within the first five days of the campaign. If you want to join them the link is bitly.com/writetovince.





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

LONDON REGIONAL EVENT

Secretary: geoff@coherent-tech.co.uk

January – Wed 29 (7.30) London Liaison Committee (Regional co-ordination meeting for London Branches). Royal Oak (upstairs), 44 Tabard St, Borough SE1.

Website: www.camralondon.org.uk

LONDON PUBS GROUP

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

December – Tue 10 Aldgate, Whitechapel and Bethnal Green evening: (7pm) Still & Star, 1 Little Somerset St, Aldgate E1; (7.30) Hoop & Grapes, 47 Aldgate High St, EC3; (8.30) Blind Beggar, 337 Whitechapel Rd, E1; (9pm) White Hart, 1 Mile End Rd, Whitechapel E1; (9.45) Carpenters Arms, 135 Cambridge Heath Rd, Bethnal Green E1. Public transport will be required at times.

January – Wed 15 (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)

For information and details see <http://london-cider.blogspot.co.uk>

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

December – Wed 11 (8.30) Mtg. Railway Tavern, 38 Bexley High St. - **Thu 12** (8pm) Xmas social, provisional, tbc. - **Fri 27** (12pm) Twixmas social, Robin Hood & Little John, 78 Lion Rd, Bexleyheath.

January – Wed 8 (8.30) Mtg. Charlotte, 38-40 Station Rd, Crayford. - **Wed 22** Sidcup DA15 soc: (8pm) Black Boy, Southspring; then Ye Olde Black Horse, 43 Halfway St.

Website: www.camrabexleybranch.org.uk

BROMLEY

Stephen Osborn, inquiries@bromleycamra.org.uk.

December – Wed 11 Chislehurst BR7 crawl: (7.30) Ramblers Rest, 5 Mill Pl; (8.30) Imperial Arms, 1 Old Hill; (9.30) Bickley, Chislehurst Rd. - **Fri 13** (7.30) Branch Xmas Party. HG Wells Centre, St Mark's Rd, Bromley BR2. Buffet included.

January – Tue 7 (7.30) Cttee mtg. Shortlands Tavern 5 Station Rd, Bromley BR2. - **Tue 14** (7.30) GBG Cttee mtg. Crown & Anchor, 19 Park Rd, Bromley BR1. - **Wed 22** (7.30) Soc. Bull Inn, Main Rd, St. Paul's Cray. - **Tue 28** (7.30) Five Bells, Church Rd, Chelsfield Village.

Website: www.bromleycamra.org.uk

webrew.co.uk



We wish you **a merry Christmas**
We wish you **a merry Christmas**
We wish you **a merry Christmas**
And **A Better Glass of Beer**



Branch diaries

CROYDON & SUTTON

Peter McGill, 07831 561296, pete_mcgill@hotmail.com

December – Tue 3 (8.30) Soc. Green Dragon 58 High St, Croydon. - **Tue 12** (8.30) Soc. Hope, 48 West St, Carshalton. - **Wed 18** (8.30) Open cttee mtg. Old Fox & Hounds (upstairs subject to confirmation, otherwise in bar), London Rd, West Croydon (opposite Stn).

January – Wed 15 Cheam SM3 soc: (8pm) Railway Hotel, 32 Station Way; (9.30) Claret, 33 The Broadway. - **Tue 21** Coulsdon soc: (8.30) Pembroke, 12-16 Chipstead Valley Rd (250 metres from Coulsdon Town Stn). - **Sat 25** East End jaunt: (12pm sharp) East London Brewery (cost to be confirmed), Unit 45, Fairways Business Ctre, Lammas Rd, E10; then (4pm) joint social with ELAC Branch. Cock Tavern 315 Mare St, Hackney E8 (home of the Howling Hops Brewery). Contact Social Sec to book place. - **Thu 30** (8.30) Mtg & London Drinker pickup. Windsor Castle (Cottage Rm), 378 Carshalton Rd, Carshalton.
Website: www.croydoncamra.org.uk

EAST LONDON & CITY

Branch telephone 07757 772564, elacbranch@yahoo.co.uk

December – Tue 3-Sat 7 30th Pig's Ear Beer & Cider Festival. Round Chapel, Powerscroft Rd, E5. - **Tue 17** (8pm) GBG selection mtg. Ye Olde Rose and Crown, 55 Hoe St, Walthamstow E17. - **Thu 19** (8pm) Xmas social. Mighty Oak brewery night, Leyton Orient Supporters Club, Oliver Rd, E10.

January – Tue 14 8pm Mtg. Black Lion, 59-61 Plaistow Rd, E13. - **Tue 21** (8pm) GBG selection mtg. Ye Olde Mitre, 1 Ely Ct, Ely Pl, EC1. - **Sat 25** (4pm) Hackney E8 joint soc with Croydon & Sutton Branch. Cock Tavern, 315 Mare St; if members attending so wish, we might move on to London Fields Brewery Taproom, 365-366 Warburton St.
Website: www.pigsear.org.uk

ENFIELD & BARNET

Brian Willis, 020 8440 4542 (H),

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

December – Wed 4 (from 6pm) Soc. Pig's Ear BF: meet at products stand.

January – Wed 1 (from 12pm), Cobweb soc. New Crown, 80-84 Chase Side, Southgate N14. - **Wed 8** Enfield survey: meet (8.30) Moon Under Water, 115 Chase Side, EN2. - **Wed 22** Barnet survey: meet (8.30) Black Horse, Wood St, EN5. - **Thu 30** 1st 2015 GBG selection & London Drinker pickup. Venue tba.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

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

December – Wed 4 (8.15) Mtg. Fountain (upstairs), Malden Rd, New Malden. - **Tue 17** (7.30 for 8pm) Xmas dinner. Woodies, Theftord Rd, New Malden KT3 5DX. Names and menu choice from Gill Payne in advance on 020 8408 0391 or gill.payne@unilever.com. - **Sat 21** Pre Xmas Kingston tour: (1pm) Queens Head, Richmond Rd: (1.50) Boaters; (2.40) Bishop out of Residence; (3.25) Woody's; (4.10) Kingston Mill; (4.55) Ram; (5.40) Druids Head and possibly others.

January – Tue 7 (8.15) Mtg. Surbiton Club (upstairs), St James Rd, Surbiton KT6. - **Tue 14** (7.30) Soc. Kings Tun,

Kingston. - **Wed 22** New Malden evening: (8pm) Fountain: (8.45) Watchman; (9.30) Bar Malden. - **Tue 28** (8pm) Lamb, Brighton Rd, Surbiton. Social evening helping with mailout for the forthcoming (12 February) AGM.
Website: www.camrasurrey.org.uk

NORTH LONDON

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

November – Sat 30 (1pm) Bookworm soc. Tapping the Admiral, 77 Castle Rd, NW1 (NB change of date).

December – Tue 3 (7pm) Pig's Ear BF soc. Round Chapel, Powerscroft Rd, E5. - **Tue 10** (8pm) Xmas social. Doric Arch, 1 Eversholt St, NW1. - **Tue 17** Finsbury Park N4 soc: (7.30) Faltering Fullback, 19 Perth Rd; (8pm) Worlds End, 23 Stroud Grn Rd; (8.45) Edinburgh, 20 Fonthill Rd; (9.15) Park Tavern, 164 Tollington Pk; (10pm) White Lion of Mortimer, 125-127 Stroud Grn Rd. - **Sun 22** Islington N1 soc: (1pm) Famous Cock Tavern, 259 Upper St; (1.45) Hen & Chickens, 109 St Pauls Rd; (2.30) Alwyne Castle, 83 St Pauls Rd; (3.15) Canonbury, 21 Canonbury Pl; (4pm) Smokehouse, 63-69 Canonbury Rd; (4.45) Compton Arms, 4 Compton Ave; (5.30) Hope & Anchor, 207 Upper St; (6pm) White Swan, 255-256 Upper St. - **Sun 29** Euston Road soc: (6pm) Bree Louise, 69 Cobourg St, NW1 followed by other pubs we find open.

January – Tue 7 Holborn WC1 soc: (7.30) Princess Louise, 208 High Holborn; (8pm) Holborn Whippet, 25-29 Sicilian Ave; (9pm) Square Pig, 30-32 Procter St; (9.45) Old Nick, 20-22 Sandland St; (10.30) Penderels Oak, 286-288 High Holborn. - **Tue 14** Camden Town soc: (7.30) Enterprise, 2 Haverstock Hl, NW3; (8pm) Joes, 78-79 Chalk Frm Rd, NW1; (8.45) Belgo Noord, 72 Chalk Frm Rd, NW1; (9.15) Lock Tavern, 35 Chalk Frm Rd, NW1; (10pm) Ice Wharf, 1-2 Suffolk Wharf, NW1. - **Tue 21** (8pm) LDBF envelope stuffing. Calthorpe Arms, 252 Grays Inn Rd, WC1. - **Tue 28** (8pm) Mtg. Venue tba.
Website: www.camranorthlondon.org.uk

RICHMOND & HOUNSLOW

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

December – Thu 5 Richmond crawl: (7.30) Mitre, 20 St Mary's Gro; (8.30) White Horse, 14 Worple Way; (9pm) Red Cow, 59 Sheen Rd; (9.45) Britannia, 5 Brewers La; (10.30) Old Ship, 3 King St.

January – Thu 9 (8pm) Branch Pub of the Year 2013 presentation. Sussex Arms, 15 Staines Rd, Twickenham TW2. **Thu 16** (8.30) Mtg. White Hart, The Terrace, Riverside, Barnes SW13.

Website: www.rhcamra.org.uk

SOUTH EAST LONDON

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

December – Mon 2 (8pm) Mtg & soc. Talbot, 2 Tyrwhitt Rd, SE4. - **Thu 5** Waterloo SE1 crawl: (7.30) County Hall Arms, Westminster Bridge Rd; (8.30) Wellington, 81-83 Waterloo Rd; (9.30) Hole in the Wall, 5 Mepham St. - **Wed 11** Dickens Xmas special: (7.30) Lamb, 10-12 Leadenhall Market, EC3; (8.30) Crosse Keys, 9 Gracechurch St, EC3; (9.30) Ship, 11 Talbot Ct, EC3; (10.30) Old King's Head, 45-49 Borough

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High St, SE1. - **Mon 16** (7pm) Xmas meal. Fox on the Hill, 149 Denmark Hill SE5.

January – Sat 4 Sydenham SE26 crawl: (7.30) Dulwich Woodhouse, 39 Sydenham Hill; (8.30) Golden Lion, 116 Sydenham Rd; (9.30) Dolphin, 121 Sydenham Rd. - **Wed 8** (8pm) Mtg & GBG selection. Ship, 68 Borough Rd, SE1. - **Thu 16** (7.30) **Branch AGM**. Tasting Rooms, Draft House, 206-208 Tower Bridge Rd, SE1. - **Mon 27** Greenwich SE10 crawl: (7.30) Pelton Arms, 23-25 Pelton Rd; (8.30) Star & Garter, 60 Old Woolwich Rd; (9.30) Cutty Sark, 4-6 Ballast Quay; (10.30) RLA's @ Old Loyal Briton, 62 Thames St. **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)

December – Tue 3 (7.30) Pig's Ear BF soc. Round Chapel, Powerscroft Rd, Hackney E5 (GBG 2015 and PotY 2014 nominations must be received by tonight). - **Sat 7** (1pm) Harwich & Dovercourt Bay Winter Ales Festival soc. Kingsway Hall, Kingsway, Dovercourt, CO12 3JT. - **Wed 11** Provisional (7.30 for 8pm) Xmas Dinner. Rising Sun, Church Hill, Stanford-le-Hope SS17: book with Paul Nicholls on 07855 728448. - **Mon 16** (8.30) Soc. Barking Dog, 61 Station Parade, Barking. - **Sat 28** Anne's post-Xmas N1 real ale stroll: (12pm) Prince Arthur, 49 Brunswick Pl (near Old Street tube); (12.45) George & Vulture, 63 Pitfield St; (1.30) White Horse, 153 Hoxton St; for details of the rest of the pubs, see website.

January – Thu 2 (8.30) New Year soc. Old Dog Inn, Billericay Rd, Herongate Tye CM13 3SB. - **Wed 8** (8.30) Soc. White Horse, 173 Coptie Green Rd, Coptie Green CM14. - **Tue 14** (8.30) Soc. Eva Hart, 1128 High Rd (A118), Chadwell Heath. - **Wed 22** (8.30) Soc. Brave Nelson, 138 Woodman Rd, Warley CM14. - **Thu 30** (8.30) Soc. Foxhound, 18 High Rd, Orsett RM16.

Website: essex-camra.org.uk/swessex

SOUTH WEST LONDON

Mike Flynn, 07751 231191 (M), mike.flynn@camraswl.org.uk

December – Thu 12 Xmas meal, (7.30 for 8pm) Canton Arms, 177 South Lambeth Rd. Numbers are limited: book asap with mark.bravery@camraswl.org.uk. - **Fri 13** Cricket Section South Wimbledon crawl: meet (6-6.30) Sultan, 78 Norman Rd. - **Sun 15** (12pm) Xmas mailout. Sultan (Ted Higgins Bar), 78 Norman Rd, Wimbledon. All members welcome to help stuff envelopes, the more the merrier! - **Wed 18** (from 7.30) Xmas soc. Armoury, 14 Armoury Way, Wandsworth.

January – Thu 9 (7.30) GBG deletion and short listing meeting. Priory Arms, 83 Lansdowne Way, SW8. - **Mon 13** (7.30) Open cittee mtg (incl. national AGM motions). Railway, 2 Greyhound La, Streatham. - **Tue 21** Battersea Beer Festival SW4 publicity crawl of: meet (7pm) Sun, 47 Old Town, Clapham. - **Thu 23** Battersea Beer Festival SW11 publicity crawl: meet (7pm) Falcon, 2 St Johns Hill, Clapham Junction. - **Mon 27** (8pm) Battersea Beer Festival planning mtg. Wibbas Down Inn, 6-12 Gladstone Rd, Wimbledon.

Website: www.camraswl.org.uk

WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H), 07854 988152 (M)
December – Wed 4 Watford soc: meet (8pm) Wishing Well, St Albans Rd. - **Tue 17** (8.30) Watford Town & Country Club, Rosslyn Rd, Watford.

January – Wed 1 (1pm) Soc. Nascot Arms, Stamford Rd, Watford. - **Fri 10** 'Pre-Xmas' London pub crawl. Meet (6pm) Liberty Bounds, Trinity Sq, EC3. - **Tue 14** (8pm) Mtg. Oxhey Conservative Club, Lower Paddock Rd, Watford. - **Thu 16** Bushey soc: meet (8.30) King Stag, Bournehall Rd.
Website: www.watfordcamra.org.uk

WEST LONDON

Paul Charlton 07835 927357, paul@paulcw4.plus.com;
Social secretary Alasdair Boyd: 020 7930 9871 x 143 (2.30-3.30 and 6-9.30 pm Mon-Fri), banqueting@nlc.org.uk, fax 020 7839 4768

December – Wed 4 (7.30) Xmas party. Albion, 121 Hammersmith Rd, W14 (chge for food & drink). - **Thu 12** W9/10/11 soc: (7.30) Elgin, 96 Ladbroke Gro, W11; (8.30) Eagle, 250 Ladbroke Gro, W10; (9.30) Prince of Wales, 351 Harrow Rd, W9. - **Sat 21** (6pm onwards) Alasdair's bthday bash: Harp (upstairs), 47 Chandos Pl. WC2.

January – Tue 7 (7 for 7.30) Mtg. Harp (upstairs), 47 Chandos Pl, WC2. - **Tue 14** Fitzrovia W1 soc: (7.30) Hope, 15 Tottenham St; (8.30) One Tun, 58-60 Goodge St; (9.30) Charlotte (Draft House) 43 Goodge St. - **Wed 22** W8 surveys: meet (7 for 7.30) Builders Arms, 1 Kensington Ct Pl; then Greyhound, 1 Kensington Sq. - **Tue 28** WC2 soc: (7.30) Salisbury, 90 St. Martin's La; (8.30) Angel & Crown, 58 St. Martin's La; (9.30) Garrick Arms, 8 Charing X Rd.

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

December – Wed 4 (2pm) Pig's Ear soc: meet at product stand. - **Wed 18** Harrow HA1 crawl: (8pm) Yates, 269-271 Station Rd; (8.45) Royal Oak, 86 St Anns Rd; (9.30) Junction, 8 Gayton Rd; (10.15) Moon on the Hill, 372-375 Station Rd. - **Sun 29** South Ealing/Brentford crawl: (12pm) Rose & Crown, Church Pl, St Marys Rd W5; (1.30) Ealing Park Tavern, 222 South Ealing Rd; (3pm) Lord Nelson, 9 Enfield Rd TW8; (3.30) Globe, 104 Windmill Rd; (4.30) Beehive, 227 High St; (5pm) Magpie & Crown, 128 High St.

January – Wed 8 (8pm) Mtg. Junction, 8 Gayton Rd, Harrow HA1. - **Sat 18** Greenford crawl: (1pm) Bridge Hotel, Western Ave; (2pm) Railway, 290 Oldfield La North; (3.30) Black Horse, 425 O L North; (5pm) Black Horse, 1018 Harrow Rd. - **Fri 31** Ruislip soc: (7pm) Sweeneys, 101 High St; (8pm) Duck House, 2a/2b High St; (9.30) Woodman, Breakspear Rd, HA4.

Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the February/March edition: Monday 13 January.
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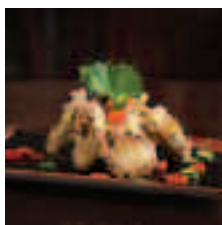


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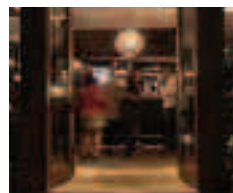
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Visit our other venues with Oakham Ales

The Bartons Arms: 144 High Street, Aston, Birmingham, B6 4UP

The Brewery Tap: 80 Westgate, Peterborough, PE1 2AA

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Traditional carols in London – a good pub sing song

For a few years now, in the lead up to Christmas, I have been organising a number of Traditional Carols sessions in London pubs under the title “Traditional Carols in London” and this year is no exception. But what are these sessions all about and what is meant by “traditional carols”?

The inspiration for our sessions comes from the long tradition of carol singing in pubs in the South Yorkshire and the North Derbyshire villages to the north-west of Sheffield. Indeed many people refer to this tradition simply as the Sheffield carols.

Our sessions are not carol concerts and are certainly not religious events but rather are singing sessions where everyone is encouraged to join in in a secular celebration of Christmas. The repertoire is contained in the Traditional Carols in London booklet which currently includes around 40 carols. About half a dozen of these are carols that most people would recognise from their school days but the rest, with a couple of exceptions, are all drawn from the Sheffield carols. Most of the carols are accompanied by a keyboard and five of them are sung as solos; however each of these has a chorus or refrain with which the rest of the singers join in.

While a newcomer to the sessions might not recognise all of

the tunes, they will be familiar with some of the words, and none more so than “While shepherds watched their flocks by night.” These words can be sung to many tunes and we have seven different versions which we can draw on! Perhaps the most familiar is ‘Cranbrook’ which is actually the tune to the song “On Ilkley moor baht ‘at!” Try it at home, it really does fit and makes for a really stirring rendition of those familiar words.

As I am promoting the sessions through the pages of *London Drinker* it goes without saying that they take place in great London real ale pubs. This year’s sessions are:

Sunday 15 December - midday until 2 pm: the Royal Oak, Tabard Street, Borough

Thursday 19 December – 8 pm until 10 pm: the Watermans Arms, Water Lane, Richmond

Sunday 22 December – 2 pm until 4 pm: the Bricklayer’s Arms, Waterman Street, Putney

For more details please visit www.londoncarols.co.uk and we hope to see a few London Drinker readers at this year’s sessions. Cheers and a Happy Christmas!

Jeff Dent

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THE TIE

As you will appreciate from our editorial, there has been no let-up in the debate about the tie. It has become increasingly acrimonious with Punch Taverns claiming that the Government's plans will be a breach of its human rights and much Twittering, most of it involving Greg Mulholland MP.

One contribution has come from the Federation of Small Businesses (FSB) who conducted a survey of 500 pub company tenants which, to be fair, isn't a huge sample given that Enterprise Inns alone operate 6,000 pubs. The survey asked participants to award scores for such considerations as how much rent they pay and how much of the profits the pubco takes. Enterprise and Punch both scored minus 0.5. The best scores went to Marston's (0.9) and Greene King (0.4) who, possibly significantly, are pub-owning brewers rather than pubcos.

The FSB's stance is in favour of a 'fairer playing field' for pub tenants (leaseholders rather than directly employed managers) and they believe that self-regulation of the industry does not work and support the Government in introducing legislation. Their national chairman, John Allan, said, *"The results speak for themselves. The big pubcos are as bad as each other and their tenants don't feel they are getting a fair deal. They want to give their punters more choice as well as interesting craft beers too. The statutory code can't come soon enough. The largest pub companies are able to control the relationships to their own advantage and are under pressure to reduce their debts by increasing income from rent and selling off pubs. Considering current conditions we believe that it is not possible for the large pub companies to operate credible voluntary regulation."*

The shadow minister for pubs, Toby Perkins, said, *"This survey demonstrates the urgent need for a mandatory free-of-tie option for landlords. This would be a free market solution which would allow publicans to compete on a level playing field. Labour have been working closely with the FSB, CAMRA and other business organisations and unions to call for a free of tie option for some time. We will be strongly pushing the government to include this option as part of their new statutory code for the pub trade."* It is, I think, very illuminating that an organisation like the FSB is happy to accept that statutory regulation is

desirable and that a Labour politician endorses a free market solution.

On 25 October the *Fair Deal for Your Local* campaign, comprising nine organisations including CAMRA, the FSB, the GMB union and the Fair Pint Campaign and co-ordinated by Greg Mulholland MP, sent a letter to Vince Cable, the Secretary of State and Jo Swinson, Minister for Consumer Affairs at the Department of Business, Innovation and Skills Department (BIS). This set out in detail how they see the 'market rent only' option working in practice and that in allowing tenants to buy products on the open market and pay a fair rent for the building, it was a 'simple, moderate and gradual way' to implement much needed reform.

In what might be a conciliatory move, Enterprise Inns have proposed an amendment to their contracts to protect tenants against 'unjustified' beer price increases, linked possibly to wholesale price increases or the inflation rate. However, given how the large pubcos use their wholesale purchasing power, often including long-term fixed price deals with brewers, it would be hard to know quite what 'unjustified' means. Beer price increases are not covered by the trade's current voluntary arbitration arrangements.

A group of publicans who had been through the trade's voluntary arbitration system presented minister Jo Swinson with a dossier detailing their experiences and their consequent dissatisfaction. The chairman of the Pubs Governing Body, the trade body that oversees the processes, then accused them of simply trying to discredit the system. According to the *Morning Advertiser*, one of the complaints is that licensees are often accused of breaking the 'spirit of the code' although this has no written definition.

For a case study on the need for reform, please see page 26.

BUSINESS RATES

Another issue that has been bubbling under for a while concerns business rates. For managed houses, pubcos absorb these into their costs but they are a significant direct cost for tenants. There are however two main relief schemes available: one gives a reduction for small businesses and another for rural businesses. These apply respectively where the business premises have rateable value of less than £25,500 in

London (£18,000 elsewhere) and they are the only business property occupied by the ratepayer or where the business provides an essential service to a community of less than 3,000. You cannot claim both. Small business relief is however set to end next March.

A number of trade bodies, including CAMRA, have formed a campaign to protect and promote rate relief and Charlotte Leslie, MP for Bristol North West, has put forward a Parliamentary Early Day Motion in support: *"That this House supports community pubs; notes that 80 per cent of pubs are small businesses; further notes that business rates form a significant part of a pub's fixed costs; and calls on the Government to support the British Beer and Pub Association and CAMRA's Better Rates for Pubs campaign to extend small business rate relief for pubs beyond April 2014, promote take-up of rural rate relief for pubs and review the revaluation process for pub business rates to ensure that the valuation accurately reflects the pub's actual turnover."*

CAMRA's chief executive, Mike Benner commented, *"The burden placed by business rates on many pubs is too high and action is needed to address this. An extension of small businesses rate relief would be a positive first step."*

POLITICS

Brandon Lewis, the MP for Great Yarmouth, has remained the minister whose responsibilities include community pubs and, interestingly, he has had responsibility for the regeneration of Britain's high streets added to his portfolio. This could be promising. The work that has been carried out so far – the Mary Portas review and several others – has ignored the pub. This could be an opportunity to put this right. Ordinary high street pubs, as opposed to 'circuit' venues, often have their own particular community made up of local workers and traders if not necessarily residents and, as confirmed by a poll carried out by Kantar Retail as reported in the *Morning Advertiser*, their benefit to high streets should not be underappreciated.

Curiously, in his days as leader of Brentwood Council (2004 to 2009) Mr Lewis co-hosted a programme on a local radio station, Phoenix FM, with local MP Eric Pickles, now the Secretary of State for Communities and Local Government, his current boss.

30th Pig's Ear

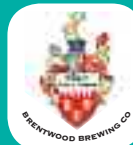
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LAW

The Early Morning Alcohol Restriction Order (EMRO), a recently enacted provision of the 2003 Licensing Act, is coming into use. It enables a local authority to forbid the sale of alcohol between specific times. One of the first ones reported is proposed by Lambeth Council for the corner of Wandsworth Road and North Street, Clapham. It will affect four currently licensed venues and proposes midnight as the latest time that alcohol can be served seven days a week. To quote the Council's website, "*This issue essentially revolves around late nightclubs simply being in the wrong place. It's not an assault on late night venues; it's a recognition that some areas do not suit vertical drinking establishments/ night clubs with large capacities clustered in a small area.*" One of the premises involved is the former Plough, once a Young's pub.

EMROs should not be confused with the Late Night Levy (LNL) under which pubs that are licensed to sell alcohol after midnight have to pay an additional fee to their local authority. Newcastle on Tyne are amongst the first to introduce the measure, also contained in the 2003 Act but activated the same day as the EMRO provisions. Local publican Tony Brookes of the Head of Steam, speaking on BBC Radio Four, made the point that the council is basing the levy on pubs' rateable value rather than looking at the 'bottom line'. Fees range from £299 to £4,400 but even a fee of £1,000 for a pub that only makes a clear profit of £5,000 or £6,000 is a big hit. Most of the fee goes towards policing costs which at face value seems fair but is this expenditure not already included in existing budgets? Will there be a corresponding reduction in Council Tax and business rates?

Newcastle are however offering a 30% discount on the LNL so long as pubs and clubs sign up to their 'voluntary' best practice code. This includes selling alcohol at a minimum unit price of 50p. It is hard not to see this as the 'back door' implementation by a local authority of a policy that the Government abandoned four months ago.

Both EMROs and LNLs have been discussed and consulted on by councils in London but apart from the instances above, none have yet moved to implement them.

VAT CAMPAIGN

The VAT Club which is campaigning for a tax reduction for the leisure industry was severely embarrassed recently when it was fined for late payment of its own VAT. Tim Martin, chairman of JD Wetherspoons, who is a strong supporter of the campaign, said that it was regrettable but the campaign continues. The Tax Parity Day on 25 September was seen as a success with 10,000 pubs and restaurants taking part and support continues to grow. Mr Martin has fallen out with Andrew Griffiths, the MP for Burton who chairs the All-Party Parliamentary Beer Group. He has invited Griffiths, who called the campaigners 'deluded', to meet him but has yet to receive a reply. At one point Mr Martin was quoted as saying of Mr Griffiths, "*He should grow up or he will find himself competing against me for his seat at the next election. I am convinced I'd be a shoo-in.*"

NEWS FROM THE PUBCOS

Convivial London Pubs have sold the Botanist in Kew and the Lamb in Chiswick to Mitchells & Butlers, along with the Crown & Anchor, also in Chiswick, and the Mitre Hotel in Greenwich. They will become part of M&B's Castle brand which is apparently for 'individual' pubs without any branding as opposed to M&B's Nicholson's chain which has a strong corporate identity. Sadly, M&B have ended brewing at the Botanist and Lamb: see London Brewery News on page 36. The remaining pubs, the Hansom Cab in Kensington and the Clifton in St John's Wood are expected to be sold individually. The company also leased the Pakenham Arms near the sorting office at Mount Pleasant, WC1: see the Pubs campaigning section on page 34 for more details. The Convivial board are said to be happy with the prices on offer and it is thought that they will now wind up the company with what is called a managed voluntary liquidation and pass the proceeds to shareholders.

JD Wetherspoons saw a rise in pre-tax profits in the year to August of 6.3% to £77 million. Sales of beer and cider increased by 3.8% while food sales increased by 11%. In the 2013 Loo of the Year awards, 204 JDW pubs achieved a platinum award, the highest category, with a further 96 winning gold awards.

Punch are set to announce their long-awaited and contentious refinancing

package for their £2.3 billion debt in early December. This will be done, according to the *Morning Advertiser*, with the 'broadest level of support achievable at that time'. Does that translate as 'take it or leave it?', I wonder. Pre-tax profits in the year to August were down 32% to £49 million but the company believes that once it has disposed of a further 1,000 pubs and is down to its 'core' estate of 2,800, it will return to growth.

At the same time, Enterprise Inns have quietly refinanced £97 million of its debt with a bond issue. Chief executive Ted Tuppen said, "*The offering will end the use of disposal proceeds for debt reduction and allow us to drive real growth in the business.*" It sounds as if he is saying that they don't now need to sell as many pubs. Let us hope that that is true.

Greene King are rumoured to have a plan – called Project Lake – to sell 300 pubs and the likely buyer is the William Pears Group, one of the country's largest privately owned property companies. Most of the pubs are likely to be tenancies, given GK's intention to increase its managed estate. Meanwhile, GK's like-for-like sales rose across the spring and summer by 4.6%.

Marston's (Wolverhampton & Dudley as was) are looking to sell around 400 pubs in 2014-2015, hoping to raise up to £70 million. In return they will invest in a handful of 'new build' pubs. It is rumoured that Marston's have an established link with at least two supermarket companies and chief executive Ralph Findlay did say that there had been interest from 'purely property' buyers.

The Bramwell Pub Company, formerly Barracuda Inns, who operate 185 managed pubs with 3,300 staff, has gone into administration. Thirty sites were closed immediately. This comes about a year after financial restructuring and the appointment of new managers. There had been rumours that it was selling its 80-odd Smith & Jones brand pubs to the Stonegate Pub Company. As we go to print, it is understood that this is still going through. What pubs they have in our area are mostly in the City and North London.

Another pubco to go into administration is Town & County, who operate six pubs, three of which are in west London. The administrators are operating the pubs as going concerns and



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hope to dispose of them on the same basis. Their one pub north of the river, the Salthouse in St John's Wood, had already been sold to Greene King just before the event.

The Orchid pub company is also up for sale, but as a going concern. Formed in 2006 with the acquisition of some 300 'distressed' Punch pubs, the company went into administration in 2008 but, having been bailed out by Deutsche Bank, it is now trading well enough for the bank to want to sell it with the prospect of a good price coming their way. The 250-strong chain, of which 80% is freehold, has seen its food sales increase from 28% in 2008 to 45%.

The Tap chain, keeping close to mainline stations, now have a pub in Waterloo. The address, Arch 147 Sutton Walk SE1, must be somewhere around the back of the Anchor & Hope. The same company have also opened the Pelt Trader near Cannon Street Station. The Draft House chain also continues to grow. Their latest outlet is in Seething Lane EC3, their first in the City.

Shepherd Neame have acquired a leasehold pub in Soho, the George in D'Arblay Street. The pub is currently closed but Sheps hope to have it refurbished and reopened in time for Christmas. It will be part of their managed estate.

BROCKLEY JACK GALLOPS BACK

I am pleased to say that Greene King honoured their promise (see page 12 of the last edition) and have restored a proper pub sign to the Brockley Jack in SE4 – see photo. When a company like GK does something positive I believe that we should acknowledge it. Let's hope that they can go one better and start serving Brockley Brewery beers.



ACROSS THE WATER

Whilst pubs continue to close over here, at least three UK pub companies have gone looking for pubs in Dublin. J D Wetherspoons who already have nine pubs in Northern Ireland have already purchased two pubs in Blackrock and Dún Laoghaire – handy for the ferry – and want around thirty more. Greene King are reportedly looking for suburban premises with large car parks and again, reportedly, they have attempted to buy Ireland's most expensive pub, the Old Orchard in Rathfarnham, which changed hands for €22 million in 2005. The owner however will not sell. The third company has so far not been named.

This could bring about a significant shift in the pub trade in Ireland. The tied house system does not operate there although Guinness are very sensitive about their market and are known for securing the long-term loyalty of bar owners with low interest loans and other incentives.

One thought: Tim Martin, the chairman of Wetherspoons, is very anti-Europe. I suppose that he knows that his new pubs will be trading in Euros!

MORE ON HOPS

BC Radio Four's *Food Programme* devoted an entire edition to hops on 12 October. It contained a lot of information such as that there are now only 60 hop farms left in the country, there are now more hops grown in Hereford than in Kent and the 1,000 hectares that we have in cultivation provide just 1.6% of the world's hops. No hop-processing machinery has been made in this country since 1972.

One interesting point made was how hop traders once used to try to keep hop growers and brewers apart to protect their trade but now it is quite usual for brewers to go shopping for their hops. I know that John Gilbert and Miles Jenner of Hop Back and Harvey's breweries respectively do this and there was a picture in the Times in September of Alex Arkell inspecting hops in Ledbury, Herefordshire.

The programme also featured Ali Capper who was pictured in our last edition but I forgot to add a caption; apologies all round for that.

OTHER TRADE NEWS

There is a new brewery to look out for from Sussex. The Burning Sky

brewery has been set up by Mark Trantor, late of Dark Star. The first beers have already been in the Evening Star, Brighton and at Woking Beer Festival where their Plateau, a 3.5% ABV golden ale, was well received.

Adnams have jumped on the craft lager bandwagon with a 4.2% ABV beer called Jack Brand Dry Hopped Lager. It is only available in bottled and keg forms. I'm not quite sure how you dry-hop a keg.

Molson Coors are also producing an 'in house' cider called 'Carling British Cider' (4.5% ABV). Molson Coors have conceded that the product contains less than 10% British apples but say that the 'British' tag refers to the style. You might wonder why they are bothering with cider. Sales of Doom Bar, brewed by their Cornish subsidiary Sharp's, grew an astonishing 30% during 2012.

Charles Wells are restructuring their brewing operations. They are moving to brewing five days a week instead of seven and this will lead to the loss of 13 jobs, all hopefully on voluntary redundancy. The move is thought to arise largely from the loss of the brewing contract for Red Stripe lager which comes to an end next year.

The final winding up of drinks wholesaler Waverley TBS who went into liquidation last year will see unsecured creditors being paid around nine pence in the pound. This is better than originally expected. The unsecured debts totalled £64.6 million. Fees payable to the administrators, Deloitte, have been agreed at £3.5 million.

DIVERSIFICATION

Here are some more noteworthy examples of pub diversification. The Railway in Streatham Common SW16 is operating a tea room from its back bar during the day, from 9am to 3pm Monday to Saturday. It features locally made cakes which are reportedly excellent.

The Lamb Tavern, the Young's pub in Leadenhall Market in the City, is running a series of events called 'GastroSalon', featuring guests from the food and drink industry who share anecdotes on the funnier side of food, booze and hospitality with the audience. Beer writer Pete Brown was on the panel for the November event.

Details can be found at www.catalancooking.co.uk/gastroSalon.

...AND FINALLY

Business must be good at M&B. When A P McCoy recently rode his 4,000th career winner, it was on a horse owned by major M&B shareholder J P McManus. Mr McManus then bought a drink for everyone present at Towcester racecourse – a round of some 4,000 drinks.

According to an item in the Guardian, two Russian men who were queuing for beer got into a fight and one shot the other. The argument, it is said, was over the works of philosopher Immanuel Kant. So what was the true danger here: drinking or thinking?

Bulmers, the Heineken-owned cider producer, have been obliged to issue an apology after using a wrong photo in their adverts. What they thought was an image of one of the company's founders, the Rev C H Bulmer, turned out to be that of Hugh Price Hughes who was the first superintendent of the West London Mission, a Methodist group which supports people with alcohol-related problems and who was himself teetotal. Ooops...

Coors use a slogan for their beer of 'Turn it loose'. Unfortunately, according to the Tongue-Tied website, when translated into Spanish this becomes 'Suffer from diarrhoea.'

Tony Hedger

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BREWED BESIDE THE THAMES



Micro-brewing is in many ways an echo of the days going back to Tudor times when brewing was very local. Rather than for social enjoyment however, brewers – or more often brewsters (the female of the species) – provided the only beverage fit to drink. Many large houses and institutions had their own breweries, examples being Traquair House, the old Royal Naval College at Greenwich, Dunham Massey, Lacock Abbey and Shugborough Hall. Servants and workers on large estates often received regular beer as part of their wages. Brewing still takes place at the RNC and at Shugborough Hall, courtesy of Meantime and Titanic Breweries respectively.

Dunham Massey, Lacock Abbey and Shugborough Hall are owned by the National Trust (NT) and there are also breweries in a number of other National Trust properties, although most are sadly derelict. This involvement in brewing is happily a heritage that the National Trust are happy to celebrate. Consequently the National Trust has launched a beer club.

The National Trust Beer Club has been set up in partnership with Delavals Brewers of Whitley Bay in Northumberland. The brewery started out in 2010 brewing an 18th century style ale for the NT to celebrate the purchase of Seaton Delaval Hall. Their beers celebrate regional landmarks. The hall itself used to have a working brewery over 200 years ago which Delavals hope to bring back to life one day. John Gilfillan, Managing Director of Delavals and Chairman of the National Trust Beer Club said, *"There has been a real explosion in craft beers in the UK. According to the Good Beer Guide, Britain now has more small breweries per head than any other major industrialised nation, which is great news for beer drinkers. With the National Trust Beer Club we'll be able to connect many of the*

independent craft breweries to beer connoisseurs throughout the UK."

The brewery have come up with four beers for the NTBC: Best Bitter (3.8% ABV), Amber Ale (4% ABV), Golden Ale (4.2% ABV) and Stout (5% ABV). The beers are made using hops from the traditional hop garden at the NT's own Little Scotney Farm. Phillippa Green, Brand Licensing Manager at the National Trust said, *"We're thrilled to be working with Delavals Brewers Ltd. The beer club gives people a new way to experience, discover and enjoy beer. Plus every single subscription will help raise awareness of the National Trust and generate valuable income for our charitable work, with all memberships and beer sales directly helping the Trust look after special places in its care."* The Beer Club will share information on the history of brewing at NT sites over the coming months and years.

As well as Devalal's own beers, over 100 other beers will be available, all selected by the brewery.

Membership of the club starts from £40 a year and members will benefit from the expertise of the Delavals Brewers who will hand pick a selection of independent craft beers from around the UK. There are various categories of membership ranging with subscriptions ranging from £40 to £480 per annum. Full details can be found at: www.nationaltrustbeerclub.co.uk

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Antic have made a notable difference to the pub scene in London over the last couple of years. Here Jan Mondrzejewski from CAMRA's South East London branch and CAMRA's liaison officer with Antic takes an in-depth look at the company.

The Antic portfolio of pubs continues to grow with some 42 pubs currently listed on the Antic London website, of which twelve have yet to open at time of writing. The Company's website originally referred to Antic as a 'collective' rather than a 'company'. However, are all the featured pubs technically Antic pubs? Earlier this year, the company operating twelve of the Antic leasehold sites went into administration, a major creditor being HM Revenue & Customs. This part of the company was known as Antic Ltd so as to distinguish it from Antic London Ltd which holds the remaining pubs and as far as is known remains solvent.

In February, Gregarious, a new company backed by investment company Downing (also major investors in Antic), paid £1.2 million to acquire a licence to occupy the twelve former Antic Ltd leasehold sites, allowing them to operate them for six months. In September, a three-month extension to the licence was granted while talks continued with the various landlords to allow Gregarious to run the sites on a long-term basis. In August this year the Propel website (which specialises in pub trade news) reported that three leasehold sites had been surrendered back to the administrator by Downing. These were the Stapleton Tavern in Crouch End, the Battersea Mess and Music Hall and the King's Head, Clapham Road. Happily Antic have confirmed that these three are still under their umbrella and continue to trade successfully.

At about the same time, the Bohemia in North Finchley closed a day before its first birthday after failing to agree terms with its landlord, Mitchells & Butlers. Again according to Propel, Gregarious director Max Alderman (formerly of Antic) stated that "they have made it very difficult for us by asking for a very high deposit and asking for us to pay a bond for work on the building. They also wanted Gregarious to make up some of the money owed by Antic. But Gregarious are nothing to do with Antic." Sadly, the pub is now closed and occupied by squatters. Apparently, the Occupy movement targeted Finchley for special attention because local MP Mike Freer is a sponsor of anti-squatting legislation.

According to the administrator, the company also held a lease on the Prince in Colliers Wood (since renamed the Provenance) which was sold in August to Pubola, a company of which Antic founder Anthony Thomas is a director.

Since the *London Drinker* interview with Antic boss Anthony Thomas in 2011 (Vol 33, No 3) the number of Antic branded pubs have doubled. These include a number of buildings which were never previously pubs such as the Sylvan Post in Forest Hill (formerly a post office) or the Effra in Brixton (formerly a Conservative Club). In addition to these are a number of very traditional pub buildings, several of which might well have been lost to the community for good without the intervention of Antic. Almost all feature a quirky shabby chic style of furnishing, a large range of constantly changing real ale and real cider plus excellent, freshly prepared food. All of these factors combine to produce a very pleasant atmosphere for customers. Prior to their take-over by Antic, many of these qualities were sadly lacking in some of the pubs in question. Despite all the apparent wheeler-dealing, there can be no doubt that Antic is becoming a major force in London when it comes to saving pubs, supporting micro and independent breweries and furthering the cause of real ale and real cider.

Jan Mondrzejewski

HERE IS THE LATEST NEWS ON THE ANTIC PUBS WHICH ARE 'IN THE PIPELINE'

Baring Hall Hotel, Baring Road, SE12 – this pub was locally listed by Lewisham Council following a local residents campaign to save it from demolition. No opening date has been set yet.

Catford Bridge Tavern, Station Approach, SE6 – Antic were outbid for a long-term lease by a company called Camden Bars and the handover is expected before Christmas.

Catford Constitutional Club, Catford Broadway, SE6 – another example of Antic rescuing an unwanted social club building. Antic have signed a three year lease with Lewisham Council and refurbishment work has started but the building is in poor condition so the hoped-for opening this Christmas may be a little optimistic. It may also be affected by the eventual redevelopment of Catford centre.

Farr's School of Dancing, Dalston Lane, E8 – this was scheduled to open on 28 November.

The GPO, Passey Place, Eltham, SE9 – formerly a pub conversion from a sorting office, work is in progress and it is hoped that it will open before Christmas.

Hope SE15 – will open during 2014.

Jam Circus, Brockley Rd, SE4 – closed following a fire about a year ago, reopening was scheduled for 7 November. It is hoped that staff displaced from the Catford Bridge Tavern will be redeployed here.

Knowles of Norwood, Norwood Road, SE27 – this is a shop conversion. A decision on a planning application to convert the building into a separate pub and restaurant with garden at the rear is awaited.

Manor of Walworth, SE17 – will open during 2014.

Wallington Arms, Woodcote Road, SM6 – this was previously an unremarkable post-war pub called the John Jakson. No opening date is known at present.

Woolwich, SE18 – will open during 2014.



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Opinion – does the tied house system reduce beer sales?

The operation of the tied model is anti-beer. Overpricing tied products to a level where it becomes almost unprofitable for tenants to sell has had the effect of rapidly diminishing beer sales. Even the British Institute of Innkeepers is unwittingly discouraging the sale of beer in their 'profit maximisation' courses, encouraging the sale of higher profit products. A little quoted fact is that, 'back in the good old days', around 1969, beer was the almost exactly the same price to tied and free-of-tie tenants alike. Now, the same product costs as much as double to a tied tenant.

The fundamental core of the operation of any tied agreement is the same – put simply, the beer that the tenant is obliged to purchase from the pubco or brewer is overpriced. The effect of this falsely inflated pricing is to diminish gross profit for the tenant and, by default, discourage the sale of the product. Pubcos and brewers themselves are encouraging tenants to sell higher margin products perhaps because their own extortionate beer pricing has contributed to the steep decrease in beer volume sales and they cannot increase rents to cover their increasing losses.

The cold harsh truth is that for a tied tenant there is more margin in **any** other product than there is in beer. Wines, spirits, minerals, crisps, nuts and pickled eggs all have margins

of up to 70% more than beer. For a free-of-tie operator, selling a pint at the same price as the tied operator, the margin on beer is still encouraging and compares to similar margins on wines or ciders. The effect is that the free-of-tie model encourages the sale of beer; it is not only profitable but the bread and butter of the pub. For a tied tenant, the subliminal advice from pubcos and brewers is to diversify and concentrate on selling anything but beer.

If the pubcos and brewers continue to overprice their tied products, then bodies such as the BII will not be alone in discouraging tenants to sell beer. A tenant obtaining appropriate advice from any professional, be they accountant or stock taker, will get the same recommendation: "concentrate on selling higher margin products and diversify." The advice coming from the likes of the BII is unfortunately not wrong; it's commercial common sense.

Tied products from pubcos and brewers that are so overpriced, combined in some cases with unrealistic rents, result in negative profit, hence the pub closure and tied tenant business failure rate. The pubcos and brewers are sinking their own ship; the sad thing is they plan on locking the crew and passengers in the hold when it goes down.

From a Fair Pint Campaign press release



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What's wrong with the pub industry?

Here John Cryne, Chairman and Pubs Officer for CAMRA's North London Branch, asks the question, based on what could be seen as a case study in the way that pub companies use the tied house system.

On 15 October, everything seemed well with Kirsty Valentine and the Alma in Newington Green N1. The North London Branch of CAMRA had just held its first Cider Pub of the Year Competition and CAMRA members were gathered in the Alma to present the award to a public house which had made great strides under Mrs Valentine in her eleven years there.

CAMRA designates October as Cider & Perry Month so we thought what better way to raise the profile of real cider than by holding a competition to find the best cider pub in North London. We hoped that this award would raise the profile of the pub and encourage people to pop in and try a pint of cider. The Alma always has real cider available and holds regular cider festivals.

When we hoped that the pub's profile would be raised, we did not expect what happened next. The Islington Gazette on 17 October informed us that "Specialist ciders are off the menu at an award-winning pub after heavy-handed bosses banned them from serving their customer's favoured tipple. Enterprise Inns has said the pub cannot serve up their special ciders outside of their popular festival."

Mrs Valentine was quoted in the newspaper as follows, "We've won an award for North London's CAMRA cider pub of the year, and we're being promoted as a great cider pub, but

I'm not allowed to serve the ciders our customers want." During the four day festival, customers can sample around twenty different varieties of cider and perry from independent operators. Mrs Valentine went on to say, "This has brought great growth to our business, and has brought lots of new customers through the door. I've negotiated with Enterprise Inns so I can continue to offer the ciders during the festival, but the rest of the year we have to sell the ciders they provide."

Campaigners quickly got on the case, supported by beer writer and north London resident, Pete Brown. The controversy reached the pages of trade magazine the *Morning Advertiser* and in quick time an application was submitted to list the pub as an Asset of Community Value. But while this was in process and 'The Battle for The Alma' got underway, a seemingly final curtain was drawn when Mrs Valentine sent followers this message on 8 November: "Thank you all so much for all your support. I am sorry to tell you that this afternoon I lost my case against Enterprise Inns and the bailiffs are coming in the morning. Enterprise Inns have refused to accept funds and a reasonable offer to rectify the situation after the hearing. Eviction is set for 9.30 tomorrow."

This may not be the end of the story, by any means but that such a story has arisen at all seems a woeful indictment on an industry that seems, at times, to be hopelessly dysfunctional, to the detriment of all pub users and drinkers.

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Kirsty Valentine with her award

A member of the Fair Deal for your Local campaign commented that if pub customers want a certain drink which the pub company cannot supply then a tenant should be allowed to seek purchase outside their agreement for the benefit of both his customers and his business.

London Drinker always looks to present a balanced argument, so if Enterprise Inns wish to comment on this story, they are more than welcome.

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REGIONAL PUB OF THE YEAR PRESENTATION

The Hope in Carshalton has won CAMRA's Greater London Pub of the Year Award for the second year running.

Each year, pubs across Greater London are reviewed by CAMRA members to find the best one. The pub is judged on its beer quality, its contribution to encouraging people to try real ale and its welcoming atmosphere. John Cryne from CAMRA said, "It's unusual for a pub to win this award two years running and the Hope is a worthy winner. It just goes to show what a pub that is owned by the community can achieve. It has real ales of a consistently high quality and a good range of ciders plus a welcoming attitude. In fact, every thing that is a good representation of a Great British pub and a good example as to why over 60% of visitors to the UK want to visit a pub".

Back in 2010, the pub was threatened with closure and was destined to become an Indian restaurant. The pub was saved by a group of customers who formed a company to purchase the pub and thus the Hope became owned by the community. Their award was presented on 9 October.



Clive Poge, the chair of the Hope's owning company, 48 West Ltd, receives the award from John Cryne.

WEST MIDDLESEX AWARDS

The season of award presentations in West Middlesex Branch has concluded.

On 24 September the branch gathered in the White Horse on the south side of Harrow-on-the-Hill to make a presentation to Alan Carroll, the licensee, to mark the pub being voted



Branch chairman Graham Harrison with Glen and Alan

Harrow Area Pub of the Year. Fuller's had provided a firkin of Vintage Ale to make the evening go well. Alan thanked his hard working staff, led by his manager Glen, and branch members for giving him the accolade. Local CAMRA member Brian Lawrence commented, "The landlord of this pub takes pride in the good service that all customers receive, the high standards he has set for his staff and everything that is sold." The Castle, slightly further up the hill, was the runner up.

16 October was not only opening night of the recent Wetherspoons beer festival but also a joint award presentation for Gil Cooray, the manager of J J Moons in Ruislip Manor. Not only had the pub been voted Hillingdon Area Pub of the Year for the second year running but also Gil was presented with an award nominated by branch members for the person who had done the most to promote real ale in the branch area. Branch chairman Graham Harrison said, "Gil's enthusiasm and breadth of knowledge on the whole brewing process makes him a worthy winner. Creating the real ale club, which helps him decide which guests beers to stock, as well as arranging brewery visits, meet the brewer sessions, the 'cellar dash' and the recently introduced real ale Wednesday price has made J J Moons the 'must visit' pub in the area for real ale and Gil has been at its heart since it opened 23 years ago."

The runner up was the Old Orchard in Harefield which consistently sells seven mostly local ales and a cider, a pub which surely must win an award for the best view from a terrace for the stunning panorama of the Colne Valley.



Gil Cooray with branch chairman Graham Harrison

The last awards were presented on 24 October. The Questors Theatre Grapevine bar was presented with the branch Club of the Year award for the 11th consecutive year. Club chairman Jon Webster received the award on behalf of the club. An additional certificate was presented to cellarman Nigel Bamford for 'Consistency of Excellence' in appearing in ten consecutive editions of the Good Beer Guide although by the time we had made the presentation that number had incremented to 11! The evening coincided with the first night of the bar's Autumn Beer Festival with the ten beers available being chosen from the Champion Beer of Britain winners announced at Olympia in August.

Roy Tunstall



The author, Jon, Nigel and Graham – again!

THE WILLOUGHBY ARMS

On Halloween evening the Kingston & Leatherhead branch of CAMRA gathered in the splendid Willoughby Arms in Willoughby Road, Kingston to present the pub landlord, Rick Robinson, with a certificate for being voted a joint branch Pub of the Year in the area. The evening coincided with the pub's Trafalgar Day and Halloween Beer and Cider Festival during which time over fifty beers were being served. Rick commented that he was pleasantly surprised and very pleased to receive the award. The certificate was presented by branch chairman Dave Oram.



Rick and Dave

SURREY HILLS PRESENTATION

Recently members of the Kingston & Leatherhead branch of CAMRA made their way by bus or train to Dorking, to visit the very popular Surrey Hills Brewery, which resides to the rear of the buildings occupied by Denbies Winery. The purpose of the visit was to make a presentation to the director of the brewery, Ross Hunter for his excellent Greensand IPA, which was voted champion beer at the Kingston Beer Festival earlier this year. This was for the second year running which goes to prove what an excellent beer it must be. About a dozen members were present on a rather damp afternoon to make the presentation and to sample a few of the other Surrey Hills beers: Ranmore Ale, Shere Drop and Gilt Complex. Unfortunately the

award winning beer was not actually available so we had to make do with these three, which was not too difficult. Ross commented, "We are absolutely delighted that Greensand IPA won 'Beer of the Festival' at the Kingston Beer Festival 2013. What makes it extra special is that it's the second year in a row that Greensand IPA has won the award, which suggests the beer is consistently good. Music to any brewer's ears. Cheers!"

Clive Taylor



Ross Hunter with festival organiser Chris Miller

MILES PER GALLON

Do you like to work up a good thirst, visit great pubs, take some exercise and get some fresh air? Then welcome to the Cycling Section of the CAMRA South West London Branch. The more who want to join us, the more outings we can arrange. We start to think about dates in the spring, in the hope of avoiding too much wind and rain.

This year we enjoyed two trips, with help from members now living outside the branch area. First off was a visit on Saturday 20 July to the Epping Ongar Railway Beer Festival reported in the last issue. Out and back from Raynes Park via leisurely stops in Walthamstow (the Bell and the Nag's Head), we crossed Epping Forest to the Forest Gate at Ivy Chimneys just in time for some Adnams and Growler (Nethergate) refreshment before sampling a range of the local beers at North Weald. Heading back we stopped at the Moletrap in Stapleford Tawney. Definitely worth a repeat visit next year, and with less likelihood of unintended deviation (Clissold Park outwards, Stratford to Bow towpath around midnight – yes, Paul and I got lost).

Our second day out was Sunday 29 September, when three of us met up after breakfast in the Moon on the Hill in Sutton. From there it took only an hour to cross the Downs and arrive at the Seven Stars at Leigh for a pint of Pilgrim Progress. Next stop, not far beyond, was the award-winning Surrey Oaks at Newdigate, owned apparently by Admiral Taverns but with an impressive range of local beers – a pint of Surrey Hills Ranmore Ale was most welcome. Returning, we stopped for a full (and very filling) lunch and a pint of Young's at the Royal Oak in Brockham, across the green from where the massive annual bonfire was being built, to be lit on 2 November this year. Then we realised why the outward journey had been so quick: except for Colin, Pebble Combe Hill meant getting off and pushing. But it gave us a good thirst for another pint of Young's at the Duke's Head in Tadworth. Back from there, Sarah's route took

us down through Chipstead and up through Woodmansterne to drop down again into Carshalton for the Hope – where else! The regular Downton New Forest Ale and an excellent half of the 5.8% ELB Quadrant Oatmeal Stout concluded an excellent day.

Where and when next time? Suggestions welcome, please.
Geoff Strawbridge



The pub sign for the Seven Stars

THEAKSTON'S COMES TO SOUTH WEST LONDON

The New Pub Company held a Theakston's beer festival on the weekend of 2 and 3 November at two of their pubs, the Hare & Hounds in Claygate, Surrey and the Charles Holden in Colliers Wood, SW19. This included a Meet the Brewer evening on the Saturday with an opportunity to meet Simon Theakston.

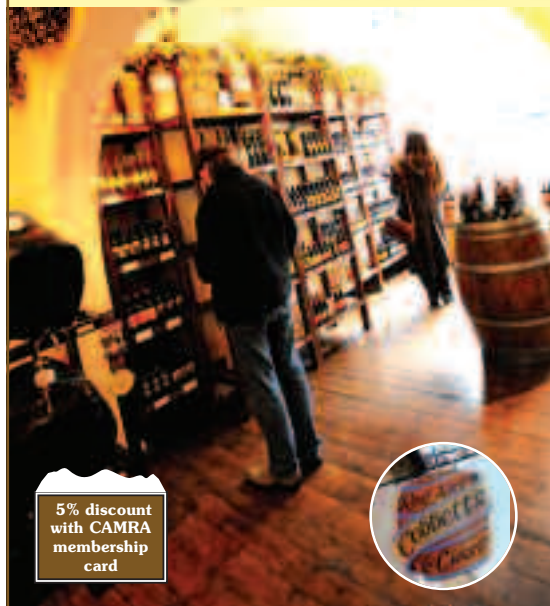
Pictured below at the Charles Holden are former SWL Branch chairman and SW19 (South) District Representative Martin Butler with Simon Theakston and with the manager of the pub, Rob Wood, in the background. With thanks to Peter Linacre, managing director of the New Pub Company, for the photo.

Martin Butler



Editor's note. Times are not so good for the family's other brewery, Black Sheep. Their turnover in the year to 31 March fell 5.4% and led to a pre-tax loss of £740,226. This was attributed largely to a fall off in sales to national pubcos of around 6,000 barrels.

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JUDICIAL REVIEWS

As previewed in the last edition, the Government has now issued its plans for the introduction of a specialist planning court which is intended to 'streamline' the planning process. Justice Secretary Chris Grayling said that the proposals were, "intended to deliver a much needed rebalancing of judicial review." Further measures to filter out 'weak' cases are also proposed.

THE ANTWERP ARMS

The Antwerp Arms in N17 has been registered as an Asset of Community Value (ACV). The local group behind the move is starting work to acquire the pub with the assistance of Redemption Brewing.

THE CASTLE, BATTERSEA

Alas, being the Borough of Wandsworth's first ever ACV has not saved the Castle from demolition. This reinforces the argument that ACVs are of little use unless 'permitted development rights' on the property are also blocked. I can do no better than quote from the Facebook posting made by former licensees, Cate and Aaron: "What a shame to see a loving Community Asset like the Castle, Battersea, being torn from the heart of Battersea High Street. We will never forget. We will always remember. You will always be in our memories. Cate & I loved our time creating a London home with all of you and we will always cherish the fun times, the good and the bad, the precious memories, the friendships made, the RWC 2011 win and the family gatherings." RWC is the Rugby World Cup, by the way, Cate and Aaron being proud New Zealanders.

THE CHESHAM ARMS

To balance the bad news, we have a positive and genuine success. On 17 October the current owner of the Chesham Arms, developer Mukund Patel appealed against Hackney Council's decision to list the pub as an ACV. This was the first time that such an appeal had been heard in public in what is called a First Tier Tribunal. Members of the Churchwell Residents Group, many pub campaigners and CAMRA staff – including chief executive Mike Benner – were present at Hackney Town Hall for the event.

Dale Ingram recalls that after two hours of legal argument, the President, Judge Nicholas Warren, for all the world at times like a Wimbledon umpire, retired to consider his verdict. Among the points made by the owner's barrister was that, his development plans having been delayed by the community's actions, his client's "human rights have been interfered with". After a brief recess the judge returned, settled into his seat and without preamble and with no fanfare said, "The appeal is dismissed. I wish you all a safe journey home." He then returned to his room at the rear of the Council Chamber to applause and the odd whistle, the most popular man in the borough. If he'd stood still long enough I daresay there may have been attempts to carry him shoulder-high down Mare Street.

This was a significant decision because of the precedent that it sets for all appeals to the courts that will follow. It is a major victory not just for the Chesham but for pubs and other ACV sites everywhere. By contrast, a similar case concerning the Tumbledown Dick Inn in Farnborough was heard the same day but it was held in chambers rather than at a public hearing. The

group sponsoring their ACV must now wait several weeks for a written decision.

It is also important to appreciate that this decision was taken by a judge and not planning officials or councillors. As Dale says, "It is heartening that the judiciary are taking the issue of Assets of Community Value so seriously. ACVs are one of a tiny handful of planning remedies available to pub campaigners who want to protect valued locals. In dismissing the appeal and recognising the very special meaning of the pub's ACV to the Churchwell Residents Group who proposed it to the Council, a clear signal is being sent to developers all over the country. It's this: Leave our pubs alone!"

All credit is due to James Watson (the pub protection officer for CAMRA's East London and City branch) and his many neighbours who have fought the good fight and will continue to do so with the help of CAMRA and the support of other campaigners. James added that the team wished to thank member Martyn Williams for his superb performance in court, CAMRA HQ staff for their most welcome assistance, the members of London CAMRA who took time to come and support the pub in the Town Hall and Dale Ingram for her generous advice and guidance to the campaign from the start. Hackney Council also deserve their share of the credit. Their record on pub protection is much better than most.

After the event the happy campaigners celebrated on London-brewed beers in the Cock Tavern on Mare Street which was followed by a pop-up pub party in front of the Chesham Arms with a crate of beer from Pressure Drop, the nearest brewery to the pub at Bohemia Place, Hackney. Hopefully before long beer will be being served inside the pub.

It is understood that the owner still intends to seek planning permission to convert the pub to residential use, while the possibility of the Council issuing a compulsory purchase order is also being debated. The latest news is that the Council are investigating possible unauthorised use by the owner.



Campaigners outside Hackney Town Hall

HOOPER'S BAR

Readers will recall that what was previously the Ivanhoe, a purpose-built Victorian pub, closed some time ago when owner Jamie Hooper found it not to be financially viable. Despite arguments against Neil Pettigrew, the pubs protection officer for CAMRA's South East London branch and Mark Dodds of the Fair Pint Campaign, Southwark Council's

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Pub campaigning

Planning Applications Committee voted five to nil to allow permission for the ground floor to be converted into flats.

The arguments against included the loss of an important social amenity, that there was not another pub nearby for over 600 metres and that, using the Ivy House as an example, a back street pub could be successful. Neil reports that one of the voting officers said to him, *"I don't think it is the planning department's job to save pubs; if you want to save pubs, buy more pints."* This shows a sad misunderstanding of the responsibility of a planning department towards the protection of amenities and buildings, let alone the problems facing our pubs.

Jamie Hooper told the South London Press, *"I'm not a property developer. I did not buy it with a view to developing it. We did everything we could to get local people to use the pub. What we have here is a back street pub. It's a nice building and we're not planning to change how it looks. It's a fact that local people – with one or two exceptions – rarely used the pub."* It is still hoped that Mr Hooper will have an eleventh-hour change of heart and allow someone else to have a go at running it.

THE IVY HOUSE

The Ivy House Community Pub group have won the English Heritage Angel Award for their efforts in not only saving their pub in Nunhead but going on to turn it into a community-owned local. There were sixteen other projects nominated.



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THE MARQUIS OF LANSDOWNE

The Geffrye Museum have announced that they have abandoned plans to demolish the pub and will redevelop it instead. It is not yet clear quite what this means. New architects have been engaged and their brief is to 'retain the pub as part of the new extension'. It could be reopened as a pub or just the shell might be retained as part of the development. There may still be work to do here.

Much of the information on this case comes from the Spitalfields Life website. One contributor, called Gentle Author, has put together a set of photos of lost East End pubs. It is well worth a look although it makes for sad viewing.

THE PAKENHAM ARMS, WC1

This was another casualty of the Convivial Pub Co sale (see page xx). It seems likely that having sold their freehold pubs there was little point in keeping one pub and so the lease was surrendered to the freeholder. Despite being a successful pub it closed unexpectedly and, ironically, for a favourite pub of postal workers, around the same time that the Royal Mail was sold off. A notice appeared on the door saying *"This pub has been sold and is now closed until further notice"*. Happily the word now is that the pub will reopen in the middle of November. A former Good Beer Guide entry, it is a Grade II-listed building and there may be plans to turn the upper floors into self-contained residential accommodation. Camden Council have been alerted to CAMRA's concerns.

THE PORCUPINE, MOTTINGHAM

Further to the report in the August/September edition, local residents are keeping up the pressure to stop the pub, sold by Enterprise Inns earlier this year, being turned into a supermarket by Lidl. The pub has now been registered as an ACV but this is, as sadly reported above, no protection in itself against demolition.

In what is an all too familiar story, campaign organiser Howard Jones said, *"There's been a pub there since 1650 and it used to be fantastic. It was gradually being run down but if it was taken back to its original form with an open fire it could be great again. Mottingham doesn't have much heritage and once that pub is gone, it will never come back. It can never be replaced."*

THE WHEATSHAEF, TOOTING BEC

The fate of the Castle (see above) has strengthened the arguments for an Article 4 Direction to give proper effect to the Asset of Community Value (ACV) registration. Following its Committee meeting on 19 November, Wandsworth will now be consulting, for 12 weeks from December, on an Article 4 Direction that would make any change of use of the Wheatshaeaf, or its demolition, subject to planning permission. The whole issue of pub protection across the borough will also be reviewed.

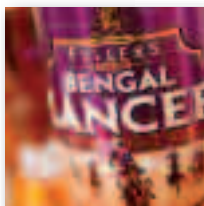
A final thought: at least three of the pubs that Tesco's have converted to shops – the George IV in Brixton, the Grove in South Wimbledon and the Rose & Crown in Streatham – still have their pub sign columns in place, only now they show the company logo. To my mind this is adding insult to injury.



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The Brewery Shop

AERONAUT, ACTON

This InnBrighton venture opened on 7 November and among the first beers to be produced by its Laine's Brewery are Acton Ale, one called Amber Sky and an 8% ABV IPA called Barnstormer. The pub takes its name from George Lee Temple who, at the turn of the last century, was the first Englishman to fly an aeroplane upside down and in tribute to his intrepid spirit part of the pub has been transformed into a circus and cabaret performance space. I know that I'm tempting fate here but this must be unique, in London anyway. The pub also offers 'classic pub' food and has a large heated garden.

BLACK HORSE, BARNET

This brewpub has been open since April and its landlord Ray O'Beirne believes that projects such as his will help smaller pubs compete against the bigger chains. He said, "People are fed up with the usual gassy lagers and are starting to prefer the home-brewed beers we offer. They have been keeping up with the sales of the big brands." Mr O'Beirne has also noticed an increase in the number of women drinking ale, with many opting to taste his lighter beers.

The pub is owned by Oak Taverns and the refurbishment and installation of the brewing plant cost £600,000.

BOTANIST

Following Mitchells & Butlers' purchase of the Botanist in Kew and its sister pub, the Lamb in Chiswick, brewing ceased at the beginning of November. For details of the purchase, see page 16. This is a strange decision in my view because the business case that Convivial had for setting up the breweries in the first place must still be valid, if perhaps now not even stronger. The kit is of good quality and has not had a lot of use. I can't believe that M&B will just throw it in a skip. This could be an opportunity for someone so perhaps something good might come out of this sad situation. We send our best wishes to brewers Simon Gueneau and Conor O'Donaghue and hope that they will be back in business very soon. As far as I understand, both sites will continue as pubs.

BRIXTON

The Brixton Brewery is up and running. They had a launch at their local Craft Beer Company pub on 16 October, followed by an open day at the brewery in Coldharbour Lane. Their first beers have local names: Electric IPA (named after the Avenue) and Effra Pale (named after the lost river). The brew length is 6 1/2 barrels. For more information, visit their website: Brixtonbrewery.com.



The Brixton Brewery team: brewer Dominic with founders Jez and Mike

CLARKSHAW'S

Here is some more information about Clarkshaws. Full details of this Vegetarian Society approved brewery's beers are as follows. Gorgon's Alive is described as 'a golden ale made with Challenger and Progress hops and matured for longer than usual; Phoenix Rising (4% ABV) is 'an easy drinking session ale with hints of spice and chocolate made from Phoenix hops' and Hellhound (5.5% ABV) is 'a sophisticated IPA full of hops'. The brewery came out of owners Ian Clark and Lucy Grimshaw's enthusiasm for home brewing and wine making. Ian went to Brewlab to learn more about commercial brewing after which they decided to make the idea of a brewery a reality. Ian commented, "It's been really exciting to grow a brewery starting with nothing but an empty industrial unit in south east London, and generous amounts of good intention. We're thrilled to have made such progress in four months and look forwards to supplying the local area with our vegetarian friendly cask ale." The beers have been available at the Harp in Charing Cross as well as, more locally, the Cherry Tree and the Herne Tavern in East Dulwich. The beers will also hopefully be available at beer festivals.



Lucy and Ian – in matching white wellies!

EAST WICKHAM

An in-house brewery is planned at the Old Loyal Britons pub in Thames Street SE10. The pub reopened in October, after a period trading as a Chinese 'restaurant'. Four guest beers from London breweries are available and it is intended that their own beers will be on handpump in the New Year. See also Capital Pubcheck (page 45).

HOP STUFF

This Woolwich-based brewery is now up and running. Their beers have been on sale at the nearby Dial Arch in SE18 (see Capital Pubcheck page 45)

FOURPURE

This south London brewery only supplies draught beer in key kegs but the beers are not pasteurised, filtered or fined and so their bottled beers may be worth trying. These include Session IPA, Pale Ale, Amber Ale, IPA and Oatmeal Stout.

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London brewery news

FULLER'S

I am pleased to report that the Swift in Putney, the first of Fuller's American diner style outlets is selling real ale again. I think that it is fair to say that CAMRA had some influence in this decision. We have been assured that real ale will also be available in the second similar outlet, the Pilot in Greenwich, when it reopens after refurbishment. Indeed, to quote a Fuller's spokesman, it will feature 'new bespoke handpumps, replete with a ceramic crackle glaze finish and embossed Griffins.'

The Parcel Yard, at Kings Cross, has been named Fuller's Pub of the Year.

KEW VILLAGE

As the saying goes, it is an ill wind... Beneficiaries of the closing of the Botanist may well be the Kew Village Brewery which is set to open mid-to-late 2014. The owner, David Scott, is currently trying out recipes and has been visiting other breweries for experience, including Weird Beard/Ellenbergs, Old Dairy and, ironically, Botanist.

LONDON BREWING COMPANY

Based at the Bull in Highgate, LBC are looking forward to being able to brew more seasonal and special beers when the pub's bar is enlarged allowing room for more handpumps to be fitted.

LAMB

The brewery has closed in the same circumstances as its sister pub, the Botanist, above.

MONCADA

Look out for a 7% ABV winter beer called Notting Hill Blizzard. The plan is to make it available to pubs in wooden casks previously used to store port wine, which are being brought over from Portugal.

PORTOBELLO

Work has been carried out to improve the drains and plumbing. During this time they continued to produce their core beer range.

QUEEN'S HEAD

Brewing at this Kings Cross pub is now not expected to begin until the New Year.

Tony Hedger

London, City of Beer

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

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Around and about Twickenham

It has been a busy time in this part of Richmond & Hounslow CAMRA branch's area, so I thought that I would put it all together on one page.

TWICKENHAM BEER FESTIVAL

The Richmond and Hounslow branch of CAMRA's 13th Beer and Cider Festival took place at York House, Twickenham from 17 to 19 October. This year's catchphrase on posters, programmes and glasses was 'Pints - CAMRA - Action!' in recognition of Twickenham Film Studios who celebrate their centenary this year.

On offer were 75 beers, many from local microbreweries, including Twickenham Fine Ales, and more than 20 ciders and perries. Attendance was over 2,200 and between them they drank around 8,800 pints of beer and about 750 pints of cider and perry!

Two beers tied for Beer of the Festival. These were Kissingate Brewery's Six Crows, a 6.6% ABV stout and Leeds Brewery's Midnight Bell, a 4.8% ABV mild. Strong dark beers obviously go down well here.

The Festival opened on the Thursday with the announcement of the Branch Pub of the Year. The winner this year for the second year running is the Sussex Arms in Staines Road, Twickenham with the Rifleman on Fourth Cross Road coming runner up by a very narrow margin.



Happy customers!

TWICKENHAM FINE ALES

TFA are now producing a bottled version of their Naked Ladies golden ale. It is bottle-conditioned and is currently being bottled for them by Bath Ales. The beer was officially launched at the Twickenham Beer Festival around the back of the venue in York Park Gardens in front of the Ladies themselves. The honours were performed by the Mayor of Richmond upon Thames, Councillor Meena Bond and the Deputy Mayor, Councillor Stephen Speak.



Steve Brown of TFA with the Mayor and Deputy

Editor's note. I must add that York Park Gardens is a lovely, hidden little park, well worth a visit and the statue itself is quite something. The Ladies are actually oceanides or sea nymphs. The work, in Carrara marble, is attributed to Orazio Andreoni and came to England in 1904, ending up in its present location five years later having been purchased by Sir Ratan Tata, the last private owner of York House, for £600.



The Ladies in all their glory

Twickenham Fine Ales opened their new brewery bar and shop for the first time on Saturdays in November for the autumn rugby international games. In the longer term they intend to open on Thursdays, Fridays and Saturdays until 6pm. As well as cask beer at reasonable prices to drink there and take away, bottled beers and clothing will also be available. Full details can be found on their website: www.twickenham-fine-ales.co.uk

BREWERY VISIT

On 26 September TFA proudly showed off their new 25 barrel capacity brewery to over 45 CAMRA members with presentations from managing director Steve Brown, sales and marketing director Ben Norman and head brewer Stuart Metcalf. Three ales were offered for tasting (Naked Ladies, Yakima Valley APA and Autumn Red) and they attracted positive comments from all.



Listening to the brewer

With thanks to John Austin, branch press and publicity officer and liaison officer for Twickenham Fine Ales.

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.

Despite its recent troubles, we report that Antic have opened a new pub in N8 Crouch End, reopened one in SE4 Brockley, renamed one in SW12 Balham and have at least three more in the pipeline, two ex-Marstons. The Draft House pubco has opened its sixth outlet, in Fenchurch Street, and Pubs of Distinction have opened their third, in EC4 off Fleet Street.

Four of the Convivial pubs up for sale have ended up with M&B who have promptly closed the in-house breweries in the two brewpubs in W4 Chiswick and Kew. Greene King have transferred a few pubs to their 'Capital Pub Co' chain with a consequent improvement in beer choice, while others have transferred into the main estate. Fuller's have responded to concerns and reinstated real ale in two pubs in SW15 Putney and Northolt. They have renamed and refurbished one in Kew, but closed one in W3 Acton. Young's have acquired a canalside pub in N1 Islington.

Two outlets for the new Hop Stuff brewery in the Royal Arsenal, Woolwich are listed in SE10 Greenwich and SE18 Woolwich. The Ivy House has been saved from conversion to flats and reopened as a community run pub in SE15 Peckham Rye. Sadly, the owner of a similar pub, Hoopers in adjacent SE5 East Dulwich, has sought and received permission to convert to flats.

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

E4, ARTISAN, 11 Hall Lane. Enterprise. Reopened and reverted to WISHING WELL. No real ale. Note correct spelling of former name. (U140,169,205,228)

NORTH

N7, PHIBBERS, 203 Holloway Rd. Sharp: Doom Bar. Formerly TOMMY FLYNNs, originally VICTORIA. (N91, U144, 176,199)

N8, EARL HAIG, Elder Ave. Varying cask ales from London and UK micros. Open 4 (12 Sun)-11 (1am Fri), 12-midnight Sat. Food and entertainment to come. New Antic pub opened early November in former Royal British Legion (Earl Haig Memorial) hall.

NORTH WEST

RUISLIP (HA4), BLACK BULL, 357 Victoria Rd. Caledonian: Deuchars IPA; Fuller; London Pride; guest ale from Heineken list (e.g. Caledonia KPA, St Austell Tribute, Theakston XB, Wells: Young's Bitter, Courage Directors. (W182, U225,231)

RUISLIP (HA4), SWEENEYS, 101 High St. Rebellion: IPA (W184)

SOUTH EAST

SE4, JAM CIRCUS, 330/332 Brockley Rd. Reopened. Varying microbrewery beers (e.g. Brockley, East London) and Adnams Ghost Ship on 6 handpumps. Reported taken over by Gregarious in January, after formal administration, it seems now to be back under Antic control. (U200,216,228,229)

SE10, SLUG & LETTUCE, Unit 14, Entertainment Ave, The O2, Fuller: London Pride; Greene King: IPA. Stonegate, ex-Laurel via Town & City and Bay Restaurant Group. Almost 14 years after it opened, the O2 (Dome) finally has some real ale. (U197)

SE15, IVY HOUSE, 40 Stuart Rd. 7 varying cask ales, predominantly from London microbreweries (e.g. Brockley, Clarence & Fredericks, Five Points, Late Knights and Truman) plus Dark Star and a varying Westons traditional cider on 8 handpumps. In addition, lots of beer taps dispense mainly lagers and wheat beer from London microkeggeries (e.g. Camden Town, London Fields, Meantime and Rocky Head), plus Brewer-Union and Fuller's Frontier lager. Bottled beers from UK and abroad. Reopened late August and now owned and operated by the independent 'Ivy House Community Pub Ltd', having been saved from redevelopment as flats after sale by Enterprise to a property developer, registration as an Asset of Community Value by Southwark Council, Grade II listing and a successful campaign by local residents to raise the funds to acquire and renovate it. Good value, locally sourced food (kitchen open 12-2.30, 6-9.30 Mon-Fri, 12-9 Sat, 12-4, 5-9 Sun). Live music from the back room stage including Irish traditional (Tue), soul (Fri) and jazz (Sun). Open 12-11 (midnight Fri/Sat, 10.30 Sun). A very welcome addition to London's beer scene and an example to others fighting to save their locals. Formerly STUART ARMS between 1988 and 1998

and originally NEWLANDS TAVERN. (SE140, U126,196, 223,227,230)

SOUTH WEST

SW8, BRUNSWICK HOUSE CAFE, 30 Wandsworth Rd. No real ale. An independent bar, cafe and restaurant in a former railwaymen's club, serving keg beers since March 2013.

SW15, SWIFT, 46-48 High St. Fuller: London Pride; guest beer (initially Wychwood; Hobgoblin). Handpumps reinstated on 10 October either side of the panel of keg taps behind the bar, after direct protest to Fuller's on behalf of CAMRA. Formerly WHISTLE & FLUTE and originally P SHANNON & SONS. (SW103, BRP25, U232)

WORCESTER PARK (KT4), CAZBAR, 169 Central Rd. No real ale. Opened by October 2002 in former shop unit but not previously reported. Renamed **CENTRALS**, a bar & lounge in August 2011. A fake handpump dispensing Shepherd Neame Spitfire has been removed.

WEST

NORTHOLT (UB5), WHITE HART, West End, Ruislip Rd. Fuller: London Pride. Real ale reinstated in this Fuller's pub. (W176)

TWICKENHAM (TW2), TWICKENHAM FINE ALES BREWERY BAR, 18 Mereway Rd. Open Saturdays only, 11am-2pm during November for the Autumn Rugby Internationals @ £3/pint. In the longer term they hope to open until 6pm Thu-Sat.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING REAL ALE

CENTRAL

EC4, PRESS HOUSE, Independent, closed in October. (U204,206)

EAST

E1, BREWERY TAP, ex-Watney, closed 2012 and upper floors converted to flats together with two extra storeys above. Ground floor vacant and to let for retail use. (E61)

E1, KINGS ARMS (MONTYS), 513 Cable St. Enterprise. Upper floors now converted to flats, together with two extra storeys above, following planning permission granted by Tower Hamlets Council in May 2012. Permission has now also been granted to the developer for conversion of the ground floor and basement 'commercial space' to flats in a classic two stage development process. (E68, U110,197)

E3, OLD DUKE OF CAMBRIDGE, Independent, ex-Ascot, closed in August and sold to a property developer. Planning application to Tower Hamlets Council for conversion to flats. (E91, U72,80,99,117,159,185,191,210)

E7, BAR MONASTERY, Punch, ex-Allied (Taylor Walker), now converted by November 2012 to 'Palm Tree (Chum Chums)' Indian and oriental buffet restaurant with 'Dhoom' banqueting suite on the first floor. Formerly PRINCESS ALICE. (E108, U164,186,197)

E9, HOSPITAL TAVERN, Free, closed end of August with planning permission from Hackney Council to demolish and

build flats with a replacement A4 use on the ground floor. Formerly WELSH HARP. (E122, U136,187)

E11, LINCOLNS, ex-S&N, already reported demolished, planning application for replacement flats now submitted to Waltham Forest Council. Formerly BIG HAND MO'S, originally LINCOLN. (E129, U89,106,109,155,168,215,228)

E13, WINE BAR (THE), Free, converted to 'Friends Coffee House' cafe by August 2010. Formerly MANHATTANS and PINKIES, originally DOT'S WINE BAR. (E136, U70,159)

E14, LORD STANLEY, ex-Ascot, closed and gutted. (E146, U81,99)

E15, BAY TREE, Punch, ex-Bass, converted to 'Bay Tree Hotel' with no bar; delete from pub database. (E152, U85,168)

E15, WHEELERS, Free, closed again. Formerly CASTLE. (E155, U81,168,190,194,215,216)

E15, ZAR ZAR'S, Free, closed and converted to restaurant. (U126)

E16, JIMMY DEANS, Free, now demolished c2009. Formerly CHURCHILLS. (E157, U147)

E16, RAILWAY HOTEL, Free, now demolished and replaced by flats on the site. (E160, U163,215)

E17, WALTHAM OAK, Punch. Planning application for conversion to mosque now refused by Waltham Forest Council with some of their considerations based around saving what had been a thriving pub. Formerly CHESTNUT TREE. (E166, U165,168,191,199,215,229)

NORTH WEST

WEMBLEY (HA9), INNISFREE, ex-Pubs 'n' Bars, closed and converted to a shop. (W219, U214,216,232)

SOUTH EAST

SE1, WHITESMITHS ARMS, Enterprise. Planning permission now granted for conversion to a private house. (SE39, U228)

SE5, HOOPERS, Independent. Planning permission now granted by Southwark Council for conversion of ground floor of this GBG pub to flats. According to the South London Press, owner Jamie Oliver claimed the pub was not viable and was rarely used by locals. CAMRA South East London branch and other locals disputed this and appealed for a change of heart to allow someone else to have a go and were not convinced it had been marketed properly. See also page 31 under Pub Campaigning. An ACV application is about to be submitted to give the local community first refusal if the whole site was put on the market. Formerly IVANHOE. (SE58, U102,195, 217,222,228)

SE9, OLD POST OFFICE, Marston, closed and lease taken over by Antic who intend to rename it ELTHAM GPO on reopening. (U104,159,168,178,185,194,214)

SE12, BARING HALL, ex-Punch, now leased to Antic and due to reopen after refurbishment. (SE113, U203,212,213,228)

SE13, MASONS BAR RESTAURANT, Independent, now converted to 'La Delice' boulangerie, patisserie & cafe in April 2013. Formerly FREEMASONS ARMS. (SE120, U141, U210,228)

SE18, ALMA, Enterprise. Planning application now submitted to Greenwich Council for change of use from pub to day nursery. (SE164, U232)

CROYDON (CR0), WHEELWRIGHTS, Free, closed with bar and fittings removed. Was PIG & WHEEL for a while, originally WHEELWRIGHTS ARMS. (3SE252, U215)
SOUTH CROYDON (CR2), RED DEER, ex-Bass, closed October 2013 and destined to be converted to a supermarket. (3SE278, U153)

THORNTON HEATH (CR7), FOUNTAIN HEAD, ex-Young's, now demolished after a period in use as temporary residential accommodation. (3SE282, U199,210)

THORNTON HEATH (CR7), VICTORIA CROSS, ex-Courage, closed summer 2012 and now converted to flats by October 2013. (3SE285)

SOUTH WEST

SW8, NOTT, Independent (Triptank), no real ale, H removed. Formerly NOTTINGHAM CASTLE. (SW78, CSL32, U220)

SW8, ROYAL ALBERT, Independent (DC Beer Brothers), now converted to residential use. (SW80, CSL36, U205,211)

SW8, TIA MARIA (TAPIOCA HOUSE), Enterprise, no real ale, H unused. Formerly WHEATSHEAF (SW80, CSL39, U206,217)

SW9, LA BARCA, Independent, closed. Formerly OLD QUEENS HEAD. (SW82, U142, U164, BSM43, U216)

SW9, PLUG, ex-Inntrepreneur and closed since 2001. Planning application now submitted for conversion to self-contained office on ground and lower ground floor levels. Formerly PLOUGH. (SW82, BSM13)

SW11, BATTERSEA BAR, ex-Admiral, planning consent now granted for replacement residential block with 'commercial unit' on ground floor. Formerly CHOPPER. (SW87, WB26, U231)

SW13, CASTELNAU, 201A Castelnau, ex-Massive. Planning application now submitted to Richmond Council for change of use from pub to day nursery with minor alterations. Note correct address. Formerly PORTERHOUSE BREWING CO, BROWNS and GARDEN HOUSE. (SW94, BRP8, U216)

SW17, BEC BAR, Independent, closed and reverting to estate agents. (U198)

SW18, WILLIE GUNN, Independent, closed, future uncertain. (WB22)

SW19, KISS ME HARDY, Spirit, no real ale, H removed. (U156, BM27, U221,230)

MITCHAM (CR4), BURN BULLOCK, Phoenix Group, closed, future uncertain. (SW145, BSM38, U215,217,221)

KINGSTON (KT2), ALEXANDRA, Greene King. Now a planning application for conversion to residential use submitted to Kingston Council in late August. (SW140, 2KT17, U227)

KINGSTON (KT1), FAIRFIELD TAVERN, Independent. Revised application approved by Kingston Council in August for conversion of upper floors to flats, retaining small bar on ground floor. Formerly CROWLEYS FREE HOUSE, REFECTORY and NEWT & FERRET for a while. (SW143, U172,208, 2KT21, U224,228,229)

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WALLINGTON (SM6), JOHN JAKSON, Marston, closed and lease taken over by Antic. To be renamed **WALLINGTON ARMS** on reopening. (U158,217)

WORCESTER PARK (KT4), WORCESTER PARK, ex-Spirit. Now there are renewed plans to convert pub to Islamic religious centre. Formerly **WORCESTER TAVERN**. (SW169, 2KT46, U227)

WEST

W3, KINGS ARMS, ex-Fuller, closed, future uncertain and rumoured that a planning application for conversion to a Sainsbury's convenience store may be under preparation. (W84)

W12, GOLDHAWK, Faucet Inn, closed and planning application submitted to Hammersmith & Fulham Council for conversion to flats. (W123, U217)

HILLINGDON (UB10), STAR, ex-Punch. Planning application now submitted to Hillingdon Council for demolition to make way for more flats. (W166, U203,209,213,230)

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, WILMINGTON ARMS. Transferred to Greene King's 'Capital Pub Co' chain with more varied cask ale range. (E27, U95,98,117,136)

EC2, VINUM, 2/4 Paul St. Renamed **BLUEBERRY BAR & KITCHEN**, still no real ale. Delete incorrect entry in U204. (U193)

EC3, ASSEMBLY. Renamed **DRAFT HOUSE (SEETHING)**, -beers listed; +up to 5 varying cask ales including a Sambrook's beer. Independent bar acquired by expanding small Draft House pubco in July 2013, its sixth outlet. (U168)

EC3, OLD TEA WAREHOUSE. Transferred to Greene King's 'Capital Pub Co' chain with more varied cask ale range. (U125)

EC4, COACH & HORSES, Independent, ex-Greene King pub acquired by 'Pubs of Distinction' operators of Old Red Cow, EC1 and Dean Swift, SE1 with cask and 'craft' keg beers and due to be renamed **HACK & HOP** on completion of refurbishment in late November. (E47,U80,87)

EC4, GOLDEN FLEECE. Transferred to Greene King's 'Capital Pub Co' chain with more varied cask ale range. (E49, U230)

EC4, O'NEILLS, +Sharp: Doom Bar; +guest beer (e.g. Hilden No 4). Formerly **SUGAR LOAF**. M&B, ex-Bass. An example of the expansion of real ale in M&B pubs generally, including the formerly all-fizz O'Neills chain. (E54, U116,142,193)

WC1, PAKENHAM ARMS, Convivial pub acquired by Old Angel Pub Co. (W23, U214, WC23, U220)

WC1, UNION TAVERN, -Greene King: IPA; +Sambrook: Wandle; Taylor: Landlord; Truman: Runner. (W26, WC28)

W1(F), STAGS HEAD, -beers listed except Fuller: London Pride; +Tring: Side Pocket for a Toad. (W48)

W1(May), BURLINGTON ARMS. No longer listed as part of Greene King's 'Capital Pub Co' chain. (W58, U220,228)

EAST

E1, WILLIAMS, 22/24 Artillery Lane. Renamed **WILLIAMS**

ALE & CIDER HOUSE, -beers listed; +Greene King: Spitalfields Brew (3.6%) house beer; +varying cask ales primarily from London micros (e.g. Hackney, London Fields, Redemption, Sambrook's, Truman) from a total of 14 handpumps. Seven keg taps include cider. Three third pint 'paddles' of cask ale £3.80. Rebranded by Greene King as part of its Capital Pub Co chain and now majoring on London microbrewery cask beers. Other pubs are likely to follow in similar vein as part of either its Capital Pub Co or Realpubs chains, including the Phoenix, EC2. Piano, live music Thu/Fri evenings, seasonal food including 'stew of the day'; kitchen open 12-9 Mon-Fri, 11-9 Sat, 11-6 Sun. Pub open 11-11 (midnight Thu-Sat, 10 Sun). Formerly **WILLIAMS WINE & ALE HOUSE** for a while. (E76, U98,188,203)

E1, ZEPPELIN SHELTER, 40 Leman St. Reverted to **BLACK HORSE**, -beers listed; +Greene King: OSH; +Sharp: Doom Bar. Was **BAR BED** for a while. (E61, U110,163,201,204,205,209)

E11, CROWN, -Wells: Bombardier; +2 guest beers (e.g. Redemption Trinity, Hopspur). Was **SHEEPWALK** for a while. (E128, U76,124,136,220,228)

E15, MANBY ARMS, Enterprise pub with freehold for sale for £1.25 million. (E154, U73,125,161,190)

E17, WARRANT OFFICER, -Courage: Best Bitter; +Greene King: IPA; +Brentwood: Wild Card Jack of Clubs; +guest beer (e.g. Truman Runner). There are plans to install the Wild Card brewery in the pub, although currently their beers are still cuckoo-brewed at Brentwood Brewery. Formerly **TAVERN ON THE HILL**, originally **HIGHAM HILL TAVERN**. (E168, U70,184,224)

NORTH

N1, HOUSE (THE). Renamed **SMOKEHOUSE**, -beers listed; +4 varying cask ales (e.g. Dark Star, London Fields, Redemption, Sambrook's), plus c20 'craft' keg beer taps in the wall and bottled beers from UK and the Continent. Formerly **BELINDA CASTLE**. (N38, U168, IS16, U184)

N1, NARROW BOAT, Independent, ex-Bass, acquired by Young's in October 2012, -beers listed; +Wells: Young's Bitter, Special, London Gold; +3 guests (e.g. Redemption). Open 11-11 (midnight Fri/Sat). (N53, U174, IS18)

N6, VICTORIA, -beers listed; +Sharp: Doom Bar; +2 varying guest beers (e.g. Moorhouse White Witch, Shepherd Neame seasonal). Enterprise pub now operated by Icon Bars. (N83, U184,197, HH9)

N17, ANTWERP ARMS, Enterprise pub with freehold for sale at auction for £375k. See page 31 under Pub Campaigning (N133, U214,222,225)

BARNET (EN5), MONKEN HOLT (YE OLDE). No longer listed as part of Greene King's 'Capital Pub Co' chain. (N252, H20, U176,192,220)

ENFIELD (EN2), HOLLYBUSH, Enterprise pub with freehold for sale for £695k, no longer leased to Realpubs. (N235, U110,195)

NORTH WEST

NW6, BLACK LION, Enterprise pub now operated by Greene King's 'Realpubs' chain. (N203, U173,187,213)

NW6, GOLDEN EGG. Reverted to original name **EARL DERBY**

in September, -beers listed; +Adnams; Broadside; +Redemption: Urban Dusk; +Sharp: Doom Bar; +Wychwood: Hobgoblin; +guest (e.g. Brains Bragging Rights). M&B (franchised to JW Barrett), ex-Bass. Formerly GOOSE and previously GOOSE & GRANITE. (N204, U119,173,187,218)

NW8, SALT HOUSE, -beers listed; +3 varying cask ales from micros (e.g. Abbey Bitter, Portobello American Pale and Sambrook's). Transferred to Greene King's 'Capital Pub Co' chain. Formerly ABBEY ROAD ALE HOUSE. (N213, U132,178, HH24)

SOUTH EAST

SE3, HARE & BILLET. Transferred to Greene King's 'Capital Pub Co' chain at the time when beer range improved (see U231). Formerly HARE & BILLET ALE HOUSE for a while. (SE46, U185,231)

SE6, CATFORD BRIDGE TAVERN. The lease of at least the ground floor and basement, previously held by Antic, was acquired in July by Camden Bars, a small music-orientated pubco based in North London. It was bought from the mystery supermarket operator, believed to be Tesco, who bought the lease from Punch before conversion intentions were thwarted. The intentions of the freeholder for the upper floors are unknown. Formerly COPPERFIELD. (SE67, U107,202,222, 223,227,228)

SE10, MITRE, 291 Greenwich High Rd. Convivial pub

acquired by M&B in late October and incorporated into its 'Castle' estate. (SE98, U102,123,184,196,232)

SE10, SE10 (RESTAURANT & BAR), 62 Thames St. Independent pub and restaurant reopened in October after unreported period trading as a Chinese 'restaurant'. It has reverted to its original name **OLD LOYAL BRITONS** as displayed on the tiled nameplate revealed on the front façade, -beers listed; +4 varying cask ales from London microbreweries (e.g. Head in a Hat Gin (4.0%); Hop Stuff Fusilier (4.3%), Pale Ale (4.5%) dispensed using a cask widget, plus 'craft' keg beers, e.g. By the Horns Republika. Ground floor and basement leased by operator Richard Valley from a developer who has permission to add two extra storeys and convert the first floor to flats. 'RLA's restaurant' at the rear is named after the initial letters of Richard, his wife and daughter. There are plans to install a half barrel brewery in the cellar, currently registered as 'East Wickham Brewery' (see page 36). Formerly LANTERN and LONE SAILOR for a while. Open 12-11 (10.30 Sun). (SE98, U112,168)

SE16, CLIPPER, Enterprise, ex-Whitbread pub with freehold for sale for £600k. (SE145)

SE16, ST JAMES TAVERN, Enterprise pub with freehold for sale for £1.1 million. (SE152, U201)

SE18, DIAL ARCH, -Wells: Bombardier; +2 guests (e.g. Hop Stuff Fusilier and Pale Ale from new brewery opened early November nearby in the Royal Arsenal development. (U213)



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SE18, QUEENS ARMS. Planning application submitted to Greenwich Council to convert upper floors to 5 flats while retaining pub on ground floor. (SE173, U216,219)

SE20, ALEXANDRA, Enterprise pub with freehold for sale for £325k. A request has been submitted to Bromley Council to register the pub as an ACV. (SE187, U166)

BEXLEYHEATH (DA7), JOLLY MILLERS. Now Brakspear, ex-JT Davies. (3SE212, U197)

CROYDON (CR0), BAR TEN. Renamed SLUG & LETTUCE in September. Formerly ALL BAR ONE. (U156,189,217)

CROYDON (CR0), BAR SPORT. Renamed DICE. Formerly MOJAMA, TOWN HOUSE and originally TAVERN IN THE TOWN. (3SE251, U98, 185,208,228)

CROYDON (CR0), BAR RED SQUARE. Renamed R&R's LOUNGE BAR in July, still no real ale. Now a 'bar, brasserie and restaurant'. Originally PANE & TABLE. (U159,177)

SOUTH WEST

SW6, LARRIK INN. No longer listed as part of Greene King's 'Capital Pub Co' chain. Formerly LARRIK, originally KINGS ARMS. (SW68, U132,161,162,188,208,220)

SW6, SOUTHERN CROSS. Transferred to Greene King's 'Capital Pub Co' chain. Formerly PETERBOROUGH. (SW71, U196,232)

SW9, BEEHIVE, 6 Crossford St. August planning application for upstairs residential extension/conversion rejected. (SW81, BSM6, U232)

SW11, DUCK, -Fuller: London Pride [G]; +Brains: SA; +Wells: Bombardier, both [H]. Formerly DOG & DUCK. originally RAILWAY TAVERN. (SW87, WB29, U208)

SW11, PRINCE OF WALES. July planning application for redevelopment for retail and residential uses withdrawn. Formerly SETTLE INN and originally RISING SUN. (SW90, WB36, U122,214,232)

SW11, WINDSOR CASTLE. Renamed JUNCTION in November 2013, -beers listed; +Sambrook: Junction; +4 guest beers (initially from Hook Norton, Sambrook's and Thwaites). Refurbished by Spirit with Taylor Walker branding, the two bars knocked into one and most of the woodwork painted grey. Smarter now and with greater emphasis on food although the TV screens remain for football, etc. (SW90, WB39, U201,204)

SW12, BLITHE SPIRIT. Renamed HAGEN & HYDE by Antic in July 2013. Formerly ECLIPSE. (U124, BM6, U211,228)

CARSHALTON (SM5), FOX & HOUNDS, Orchid, ex-Spirit in 2006 and now acquired and refurbished by Triangle Pub Co, based in Bromley, in July 2013. (SW129, U130,177)

KEW (TW9), BOTANIST (BREWERY & KITCHEN). Convivial brewpub acquired by M&B in late October and incorporated into its 'Castle' estate. Sadly the brewery has promptly been closed by M&B in a rerun of the closure of the Firkin brewpub breweries by its predecessor, Bass, when it took over the Firkin chain in 1998. (See also page 36 under Brewery News.) Formerly BOTANIST ON THE GREEN. (U198, RHP13, U212,220,232)

KEW (TW9), RAILWAY. Renamed TAP ON THE LINE in late September, -beers listed except Fuller: London Pride; +range of Fuller's beers on a total of 6 handpumps, plus 5 'craft' keg beers

on tap and 25 bottled beers from around the world. Refurbished. Orchid, ex-Spirit in 2006 and acquired by Fuller's in 2012. Formerly FLOWER & FIRKIN, originally GARDEN BAR. (SW138, U165,184,198, RHP15)

MITCHAM (CR4), RAVENSBURY, now Funky Brownz, ex-Butcher & Barrel in administration. Formerly RAVENSBURY ARMS. (SW147, BSM41, U213, 219)

RICHMOND (TW9), CRICKETERS. Transferred to Greene King's 'Capital Pub Co' chain. (SW155, RHP20)

WORCESTER PARK (KT4), HUNTSMANS HALL. Renamed MIDAS TOUCH, -beers listed; +Fuller: London Pride. Punch, ex-Allied (Taylor Walker) via Spirit. (SW169)

WORCESTER PARK (KT4), NORTH END TAVERN, -beers listed; +Wells: Young's Bitter. (SW169, U217,227)

WORCESTER PARK (KT4), OLD CROWN. Renamed DRILL and later OLD DRILL by September 2003 and HG WELLS by January 2010, -beers listed; +Fuller: London Pride; +Wells: Courage Directors. Now Enterprise, leased to Butcher & Barrel in administration, ex-Inntrepreneur via Unique. (SW169)

WEST

W4, CROWN & ANCHOR. Convivial pub acquired by M&B in late October and incorporated into its 'Castle' estate. Was SHACKOLOGY for a while. (W87, U185,195,197,210,232)

W4, LAMB BREWERY. Convivial brewpub acquired by M&B in late October and incorporated into its 'Castle' estate, sadly again with closure of the brewery. Formerly BARLEY MOW. (W86, U188,226,227,232)

W4, GUNNERSBURY, -beers listed; +2 varying cask ales (e.g. Dark Star, Twickenham). Formerly unreportededly renamed CONNOLLY'S BAR & DINER by September 2008 and previously TOMMY FLYNN'S. (W90, U209)

W7, GROSVENOR, Enterprise, freehold for sale but still trading. (W107)

W7, ROYAL VICTORIA. Renamed VILLAGE INN. Was LARKIN INN II for a while. (W108, U191)

SOUTHALL (UB1), THREE HORSESHOES. Freehold now for sale with planning permission for conversion and extension for flats; still trading. (W188, U194,214,215,224,232)

CORRECTION TO U228

NEW Pubs etc

SW17, SMOKE, 14 Trinity Rd. New name is HONEY & VENOM, not HONEY VENOM as reported.

CORRECTIONS TO U231

NEW Pubs etc

W1 (May), FINOS WINE CELLAR. Delete entry; already in U228.

E2, MARQUIS OF CORNWALLIS was ex-Truman (not Watney)

CHADWELL HEATH (RM8), CRANFIELD GOLF ACADEMY CLUB HOUSE BAR is Independent with no real ale.

ROMFORD, OLD OAK is in RM1.

N1, HOXTON TAVERN is in former commercial premises.

SW1(W), CAXTON BAR & GRILL is Independent.

SW4, UNDERDOG is Independent.

Chelsfield Beer Festival – an adventure in beer and food!

The first beer festival to be held by CAMRA Bromley branch at Chelsfield near Orpington was fast approaching and I had nagged festival bar manager Bob Gray to put out the word that I was keen to brew a festival beer. Bob came up trumps and before long I had arranged to meet Duncan Woodhead, head brewer at Croydon based Clarence & Fredericks Brewery and fellow Bromley CAMRA member and beer blogger Jack North in the Hope, Carshalton. The Hope, CAMRA's Greater London Pub of the Year for 2012 and 2013, is a lovely pub with friendly staff and a great beer selection – hence it was packed despite being a Monday night.

Upon arrival I ordered what turned out to be a mighty fine pint of New Forest Ale from the Downton Brewery. At 3.8% this is a very drinkable brown bitter. Over a few more pints Duncan, Jack and I discussed what type of beer we were going to brew as our festival beer. The existing Clarence & Fredericks range is comprehensive, featuring beers such as Golden Ale, Smoked Red and Cascadian Black. We didn't want to duplicate so needed something a bit different. I had recently returned from a holiday in the Basque region where I had discovered a rather good milk stout brewed by local brewery VG Noster. so I was delighted when we agreed on a stout – not simply a milk stout or even an oatmeal stout but a combination of both – our Clarence & Fredericks Oat Milk Stout!

Two weeks later I wearily dragged myself out of bed at 5.30am to be at the brewery for 7am. I was not simply going to contribute ideas; I was also to get my hands dirty in the brewing process. Duncan had done his research and devised the mix of malts required which included pale, dark crystal and black. Duncan was also more than happy to grant my wish to use British hops. I weighed out the First Gold and Northdown hops and then climbed up a ladder on the side of the kettle and heaped the hops in the wort. We spent the day dragging sacks of malt around, scooping buckets of oatmeal and weighing out hops. Although at the end of the day I was covered in the porridge-like oatmeal mix and left baffled by the mathematical formulas Duncan performed on his whiteboard as a Carol Vorderman-like ease, I thoroughly enjoyed the experience.

Two weeks later Duncan tweeted a photo of the pump clip which had Jack's and my name on. At this point I felt confident that there really was going to be an end product and on the first day of the festival (25 October), I had my first taste of our creation. The results which were obviously down mostly to Duncan and Jack's expertise and knowledge but I hope fuelled somewhat by my enthusiasm, are really rather good. The smooth stout has gorgeous chocolate notes whilst the hops give a bitter edge that prevents it being too sweet or rich. I can possibly be excused for my biased opinion but as our barrel was the first to finish at the beer festival and it went on to be voted Beer of the Festival, it would appear the punters agreed with me.

I have to come clean however and admit that I may have had a tiny hand in this as in addition to brewing a beer for the festival, I took the opportunity to share my enthusiasm for beer and food pairing. Knowing that stouts pair really well with cheesecake I approached Kent based company COOK with the idea of showcasing our Oat Milk Stout with their Chocolate and Toffee cheesecake. Consequently on the Saturday of the beer festival I offered unsuspecting festival attendees COOK's cheesecake as an introduction to beer and food pairing.

The combination of the chocolate in the cake and the chocolate notes of the stout harmonised beautifully. Being an oatmeal milk stout there is a creamy mouthfeel that

complements the texture of the cheesecake but also just enough of the aforementioned hoppy bitterness to lift the richness of the cake. In my view a match made in heaven!

Of course some people were not drinking the stout and although I encouraged everyone to try the cheesecake I also gave out samples of mature cheddar which went beautifully with the bitters, ales and ciders on offer at the festival.

The idea of food and beer pairing was met with different responses. Whilst cooking with beer is not unusual, choosing food to pair with beer – especially British beer – is not so common. In the main, however, people were enthusiastic.

I met some great people at the festival and hope that I have passed on some of my enthusiasm; it's certainly been fun trying!

Lisa Wadlow

CAMRA Bromley branch Women's Representative



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Tasting London beers

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 Cryme, has been on its travels.

ELB CONTINUES ITS GROWTH

East London Brewery (ELB) is yet another brewery hidden away on an industrial estate but CAMRA's London Tasting Panel recently took the time to seek them out and find out more.

The brewery was set up in 2011 by husband and wife team, Stu and Claire Lascelles with the idea of breaking free from the daily routine of work after the birth of their second child. Consequently Stu found some premises in E10, gave up his day job as an industrial chemist and aided by Claire – despite a two year old and a baby of just a few months – started building the brewery.

It is a 10 barrel plant and the demand for the beer has led to expansion into a second unit next door, the installation of two more fermenting vessels and a couple of extra employees. Earlier this year Claire gave up her day job to assist in the brewery. Stu said he is lucky in that most of his customers come to him without him having to chase too much. There are currently around 150 pubs taking his beer plus a few off licences taking his bottled beer, which is all hand bottled. There are around 60 regular outlets with around half of these taking their beers at least once a month. Stu puts this success down to his commitment to concentrating on beer quality so that his beers do not disappoint. To achieve this, the brewery concentrated initially on two beers, ensuring they got that right before going onto the next recipe.

The first beer they brewed was **ELB Pale Ale**, a 4% ABV amber coloured best bitter using Maris Otter and Crystal malts with Brewers Gold, Styrian Goldings and Pilgrim hops, the latter being used as the bittering hop. Stu commented that the first brew they did was too bitter and had no aroma. Today's recipe creates a beer with a honey sweetness throughout that is balanced by hops, fruit and a bitterness that grows in the finish with some dryness. The hoppy notes are of a slightly perfumed character.

Shortly after came a slightly stronger best bitter, **Foundation Bitter** (4.2% ABV). Once again, the malts are Maris Otter Pale and Crystal, producing a pale golden brown beer. There are peppery hops overlaid with fruit and fudgy toffee flavours. There are also some faint orange peel notes which fade in the dry aftertaste. The hops are two from New Zealand: Pacific Gem (as the bittering hop) and Green Bullet, plus Styrian Goldings, and East Kent Goldings.

The third beer was a darker one, **Nightwatchman**, which was produced in the following autumn. There is a nuttiness in the palate with sweet caramelised fruit that diminishes in the complex aftertaste, which has just a hint of treacle and some dryness. The hop character is pleasantly peppery. The smooth rich mouthfeel helps to explain Stu's comment that this 4.5% ABV beer sells better in the winter. The malts are Maris Otter, Crystal, Black, Munich and Caramalt; the latter two add to the sweetness. The hops are Brewers Gold, Styrian Golding and WGV (Whitbread Golding Variety) plus Magnum as the bittering hop. The beer is dry hopped in the fermenting vessel with Brewers Gold.

There was then a gap in developing new recipes and it wasn't until the following summer that a golden ale, **Jamboree**, was added. This was a collaborative brew with some home brewing

champions and Steve Taylor, formerly of the Masons & Taylor pub. It is a 4.8% ABV beer with lychee and caramelised orange notes and a little peppery hop in the flavour. The aroma has malt, fruit and hops that are also present in the finish which is bitter and slightly dry. As well as Maris Otter, there is lager malt and some wheat for head retention. There are four British hops: Bramling Cross, Fuggles, Northdown (which is added late for the aroma) and Target, which is used for its bittering qualities.

The final addition to the permanent portfolio was **Orchid**, a vanilla mild, black in colour and at 3.6% ABV the weakest beer in the ELB portfolio. Chopped vanilla pods are added at the end of the boil and also added to the fermenter, resulting in vanilla in the aroma with more subtle notes in the flavour. Originally they tried putting the pods in the cask but they ended up getting stuck in the cask washer! Besides the vanilla, there are roast notes and a little fruitiness with a finish of dark roast which adds a little burnt bitterness. The hops are Challenger for bittering and Bramling Cross as the late hop. The malts are Maris Otter, Amber and Munich plus flaked oats and wheat.

If you are interested in finding out more about the East London Brewery, in visiting the brewery or in buying their beer directly from them, visit www.eastlondonbrewing.com. A hidden gem, worth finding!



Looking down from the malt loft

TRUMAN'S EAGLE NESTS IN EAST LONDON

If any name can be associated with London brewing, it is probably Truman's. Founded in 1666, the brewery has gone through a number of changes including being taken over by Grand Metropolitan and then Scottish & Newcastle. Finally, despite being known for its traditional brown ales, the brewery ended its days brewing Carlsberg.

But some things do rise from the grave. James Morgan and Michael-George Hemus thought it was a shame that there were plenty of pubs displaying the Truman name but not a Truman's beer in sight. They began to talk to S&N about the use of the Truman brand and although things were set back a bit when S&N was taken over by Heineken, eventually, through sheer determination, they persuaded them to let them have the Truman name in perpetuity.

Initially, so as to test the market, they got Nethergate (now Growler, in Essex) to produce their beer and as demand grew they moved the brewing to Everards in Leicestershire. Having decided that there definitely was a market, they set about finding premises in East London. The area they chose is now a hub of new London brewing; Beavertown have moved to the

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Tasting London beers

same industrial estate and Crate is just around the corner by the canal bridge.

With Truman's logo being the Eagle, the choice of the brewery name came easily and the Eyrie Brewery was born. It takes up two units on a small industrial estate which house a 40 barrel plant with a 200 barrel fermentation capacity and their own malt mill. This enables them to crush the grain themselves rather than bring it in ready-prepared. The yeast is a genuine 1956 Truman's strain which they sourced from the National Yeast Bank. There is no doubt that this yeast has a character of his own, preferring a longer mashing time than most yeasts to get the most out of it. There are eleven staff brewing three times a week and delivering their beer mostly within London and the M25; they currently do all the deliveries themselves, preferring (at least for the moment) not to use wholesalers.


The head brewer, Benedikt Ott, has a German/British heritage and is a certified Braumeister. He previously brewed at Purity, Black Country Ales and, more latterly, London Fields. Truman's aim is to produce balanced beer, predominantly in draught form but they have recently produced a one-off bottled beer, London Keeper in 750ml champagne bottles. Basing it on an 1880 Double Export Stout recipe, the beer uses American hops: Willamette and Sterling. The label is also unique, produced by a local printer using a printing press from the 1950s. The London Tasting Panel had the chance to taste this and their other brews on a recent visit. London Keeper is rich and warming but remarkably easy to drink despite its alcohol content of 8% ABV. It has roasted chocolate, coffee and treacle notes and a sweetish, lingering finish. With only 2,500 bottles, get one before they go!

Truman's more regular beers are:

Swift (3.9% ABV): a well balanced golden bitter with hops and a trace of grapefruit on the nose and palate and a bitter finish. The malts are Maris Otter and Munich and the hops are Cascade, Saaz and Challenger.

Runner (4.0% ABV): a traditional brown best bitter with a complex blend of malts including Maris Otter, Rye, Munich and Chocolate Malt. It has a spicy hoppy aroma and

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flavour that fades in the aftertaste, which is dry. There are some marmalade notes. The hops are Fuggles, Goldings and Styrian Goldings.

Bold as Brass (4.2% ABV): this is Truman's autumn seasonal beer. Pale brown in colour, there are wheat, rye and Munich malts which, coupled with Southern Cross, Brewers Gold and Magnum hops produce complex flavours. There is honey toffee sweetness, overlaid with some soft fruit and a little apple.

Attaboy (4.6% ABV): a golden ale with citrus and lime marmalade fruit. A bitter finish grows on drinking, balanced by a little lingering sweetness. It contains Maris Otter malt and Calypso, Chinook, Centennial and Magnum hops. Centennial is also used to dry hop the beer. This beer is proving to be so popular that, although it is a seasonal, it may well be added to the permanent range.

You can find more about the brewery at: www.trumanbrewery.com
Christine Cryne

If you want to find out about some of the terms used in this article, please see the Tasting Panel page on CAMRA London Region's website: www.camralondon.org.uk.



Ben the Brewer is in the centre with general manager Jack Hibberd on the far right – white wellies are catching on

CIDER ON THE RADIO

Radio Four's Food Programme covered cider in its edition of 20 October. Sadly, despite it being CAMRA's Cider Month we only received one mention and that was a slightly disparaging one about how we define traditional cider.

Pete Brown, better known as a beer writer, presented the programme, visiting several producers and slipping in a mention of his new book, the *World's Best Cider*, written with Bill Bradshaw. The picture overall sounded quite promising with enough new orchards now planted to give a 25% increase in production in due course. Cider consumption has apparently doubled in a decade but a lot of this must be down to the Magners factor. Most of the production is centred in Somerset and Hereford but production is re-establishing itself in Wales where there are now over 40 producers. Cider is also catching on in America. There are now 40,000 cider apples trees, mostly Yarlington Mill, in Washington State alone.

There was a cider summit held in Bristol recently. Some of the issues are shared with beer – pasteurisation and the use of terms such as 'craft' and 'artisan' – but more specialist issues included the fermenting of fruit ciders (that is including fruit other than apples) and the use of sugar syrup.

I was surprised to learn that under the rules laid down by HM Revenue and Customs, cider need only contain as little as 30% apple juice. One producer made the comparison with pork sausages where the pork content has to be stated. If it applies to one sort of foodstuff, why not another? Apparently Bulmers (owned by Heineken) who have 40% of the UK market are among those who will not reveal this information.

To me, as an occasional cider drinker and by no means an expert, the programme was very informative and it can only be good that the subject was covered.

Tony Hedger

SUCCESS FOR THE BREE LOUISE

The runner up in CAMRA North London branch's 2013 Cider Pub of the Year contest was the Bree Louise in Euston. Pictured are Craig and Karen Douglas, looking very happy at receiving their award in what was a very close contest.

John Cryne



NATIONAL CIDER & PERRY PUB OF THE YEAR 2013

CAMRA's choice for the best pub in Britain serving real cider and perry is the Railway Arms in Downham Market, Norfolk. This tiny pub, situated directly on the station platform was described by competition judges as 'A quirky, fun little place to be' and 'a good reason to miss your train'.

End of an era at the Sultan

On 28 September the South West London branch of CAMRA said goodbye to one of its favourite publicans, Angie Shaw, who retired as tenant of the Sultan in SW19 after seventeen years.

John Gilbert, founder of the Hop Back Brewery and a former local resident, had always intended to open a pub in South Wimbledon and this former Ind Coope house was spotted for him by then branch chairman Chris Cobbold and Chris's eventual successor, Martin Butler. The pub, a 1950s replacement for a war casualty, had a terrible reputation and was closed at the time.

After a few short-term managers, including Steve Wright, now Hop Back's head brewer, Angie arrived in 1997. Angie had already been in the trade for some time and, among others, had run the Spread Eagle, the Young's pub in Wandsworth. During her time at the Sultan the pub appeared in every possible edition of the Good Beer Guide, was the branch Pub of the Year three times (1999, 2001 and 2003) and was voted London Regional Pub of the Year in 2002.

John Gilbert paid this tribute, "On behalf of the Hop Back Brewery and as a long term friend of Angie's I would like to say what a pleasure it was to experience the atmosphere of the traditional pub that she created (and not by just selling an enormous volume of very well kept cask ale) for us. I am



Angie and Chris

certain that all who experienced her hospitality will agree that she was the best of a possibly dying breed of publican and I am sure she will be join me in the hope that CAMRA can be successful in the battle to maintain the viability of the individual local against the ever encroaching pub chains of dubious

End of an era at the Sultan

sociability. My hope is that I can have plenty of pints with her in the Sultan for many years to come. The best of retirements to you Angie!"

We all wish Angie a long and happy retirement. We also send our best wishes to her husband Tony and daughter Sarah, both of whom contributed much to the pub, and of course Flinty the cat, whose considerable presence is much missed. The branch presented Angie with a Waterford Crystal vase and a certificate thanking her for seventeen years of excellent beer and good



Flinty

company. The pre-sentation was fittingly made by Chris Cobbold, who has known Angie for many years and who has been a devoted regular customer.

Here I must declare an interest: the Sultan is my local and I am a minor shareholder in the brewery. As such I am pleased to welcome the new managers, Sarah and Andy who have quickly settled in. The lovely Sharon has stayed on to help provide some continuity. Not only has the beer continued to be as good – and as reasonably priced – as ever; the range has been expanded. Sarah feels that they should be making a point of the Sultan being the only Hop Back pub in London so they are now stocking more of the brewery's beers. Beers from Downton Brewery will still feature as well. It is planned that the well established autumn beer festival will continue and there may be others. Some food will be offered in due course and the Beer Club, offering reduced prices on cask beers and currently running on Wednesdays (6pm to 9pm) will also now operate on Fridays as well (8pm to 10pm).

Thanks to Ellie Eames and David Plackett for the photographs.
Tony Hedger

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PROSPEROUS AND HEALTHY NEW YEAR

The Society for the Preservation of Beers from the Wood is fifty years in December this year. Here Roger Jacobson, editor of their newsletter 'Pint in Hand', gives a brief history of its life and times.

The SPBW was founded on 6 December 1963 and can thus claim to be the original beer consumer organisation. That evening seven dedicated beer drinkers gathered at their local, the Rising Sun in Epsom (a current GBG entry), to discuss the grave matter of 'the sale of beer from sealed dustbins depriving discerning drinkers of their traditional tippie which was, and had been for centuries, beer drawn from the wood.'

The Society was thus formed and soon gained members from around the country with the help of press and even TV coverage. As time went by, wooden casks became scarcer and brewers took to using metal casks for traditional ales. It was then plain that the SPBW's aims were more simply defined as being against gassy processed beers and since then we have been more concerned with the contents than the container. However, one or two long-established British brewers still use wooden casks and there is a tiny, but gradually growing, number of small and micro-breweries producing beers from the wood.

From its early days most SPBW activities have been through its branches, of which five are based in Greater London. By far the oldest of these is Campden Hill, formed in 1965 and originally based at the Windsor Castle in Kensington. It has moved around a bit since then and these days meetings are held in the Crosse Keys, Gracechurch Street, EC3. Wantz branch began life in 1974 in Rainham, Essex and for many years was based around Romford and Barking. It has shifted gradually west and now has the Old Fountain, off City Road, as HQ. The locations of Central London, Croydon and Woolwich branches are a bit more obvious.

Over its 50 years the SPBW has evolved into a largely social body. However, it does its bit for the cause by promoting excellence in beers and pubs through its activities. A prime example is the SPBW's annual London Pub of the Year Competition which was inaugurated in 1980 and the 2013 winner of which is Ye Olde Mitre in Holborn. The latest winner is announced below.

The SPBW's 50th Anniversary coincides with the Pig's Ear Festival, whose organisers are helping to celebrate this landmark, not least by providing a few beers from the wood. Members will be gathering there on the evening of Wednesday 4 December. This is just one of many events during 2013 to commemorate our golden jubilee.

You can find out more about the SPBW on its website: www.spbw.com.

SPBW LONDON PUB OF THE YEAR

The purpose of the award is to highlight excellence in the capital's pubs and the winner for 2014 is the Eleanor Arms, 460 Old Ford Road, Bow. This Shepherd Neame pub is a genuine community 'local' where you are always assured of a warm welcome from Frankie Colclough, wife Lesley and Keilley Grant. Frankie has been at the Eleanor for six years and has changed it from what the brewery regarded as a lost cause so far as real ale was concerned to an outpost of excellent beer. The pub's qualities have also been recognised by the local CAMRA branch. It is joint East London pub of the year and ELAC Community pub of the year for 2013.

As well as Kent's Best and Master Brew you can often find some of the less common Faversham brews here and possibly a

guest ale or two, always served in peak condition. To help the beer go down you can take part in the monthly charity quiz, listen to live jazz on Sunday evenings, play pool or darts and watch major sporting events on a big screen in the back bar. Victoria Park and the Hertford Union Canal are not far away if you want to work up a thirst with a good walk.

The presentation to Frankie and Lesley will take place on Monday 27 January 2014. More details will appear on our website: www.spbw.com. The runners up were the Hope, Carshalton and the Willoughby Arms in Kingston.

Roger Jacobson

MIKE HALL

A shadow was cast over our Anniversary celebrations by the sudden death in June of Mike Hall. Mike, who was 66, was Chairman of the Society's National Executive Committee and Campden Hill branch. Very much a stalwart of the SPBW as well as a life member of CAMRA, Mike participated in most branch and national events and helped to staff our stalls at beer festivals. He was also on the committee of the Civil Service Club in Whitehall where many a glass was raised in his memory following his cremation. Mike will be much missed.



Mike Hall (left) presents the SPBW London Pub of the Year award for 2013 to Kathy and Scotty of Ye Olde Mitre.

**Previous issues of
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Memoirs of a beer drinking man

This is the traditional time of year to look back. Here Dominic Pinto, an active member of CAMRA's West London branch, looks back slightly further with a wander around the pubs and beers of his youth.

A roam around various interests in recent years was prompted by walking with a friend from Sweden, once a lager drinker but now mainly a real ale drinker. His own interest was in knowing more about the history of the London that he has lived in for around 25 years but in converting him to real ales these interests have extended to trolley buses, buses, the living river and inland waterways plus of course ale and beers.

His curiosity had been piqued by a reference, in Swedish, to the Lamb and Lark that a relative had made some 60 years ago. This pub was almost a part of the Times offices in Printing House Square. Both were long gone by the years I was working in the City around 1973. (1) The name is referenced in a 1922 book called 'A collection of Hotel, Inn and Tavern Signs in Great Britain and Ireland.' (2) Apparently there is a copy in the University of Toronto Library, if anyone should be passing! The pub is also lovingly described in 'The Story of the Stars And Stripes' By Bud Hutton and Andy Rooney (3) in which they call it Alf and Gertie Storey's Lamb and Lark.

Others will no doubt have other memories and it was a 'Sixties Summer' event at the London Bus Museum (4) that really prompted me to try and remember some of the significant formative beers of my (our?) teens.

At parties from the late 1960s there would be the ubiquitous Party 4s and 7s from Watneys, more often or not punctured with a compass out of your geometry set in desperation until I found an old-style can opener. One imaginative school friend (we were at a liberal day public school in Hampstead) laid in crates of Newcastle Brown Ale for one birthday - talk about exotic or what. He was however a Lindsifarne fan! As regards cider there was Dry Blackthorn from the Taunton Cider Company or Autumn Gold, their sweet product.

Some of us were in the choir at Hampstead Parish Church and it was a good Saturday when we had three or four weddings to sing at - each at 7/6d a pop - and got our morning payment so that we could have lunch (fish and chips typically) followed by a half of cider at the King of Bohemia. The afternoon weddings would go off with a definite pace, fuelled also by our organist and choirmaster Martindale Sidwell's own impatience and likely good lunch...

I first came across 'serious' real ale at the Lamb & Flag Covent Garden around 1969/70 or possibly at the Winchester in Archway Road which was just across from the Oxfam Walk 1969 office. I remember a very good shepherd's pie at the Winchester but not the beer. The licensee of the Lamb & Flag, Mr Bessenger, insisted on keeping cask Courage Best and Directors despite having to take keg beers like Courage Tavern plus the lagers etc., and I don't think that any of the other pubs we used in the area had any real ale.

It was otherwise pretty well all keg beer. There was Ben Truman Export Draught (5) and Ind Coope Double Diamond, Courage Tavern, Whitbread Tankard etc. The list is long and the beers rather dreary as can be seen from (6).

There was Younger's Tartan Bitter at the Roundhouse in Garrick Street, Worthington 'E' would be around at the Green Man and French Horn in St Martin's Lane, Watneys at the Frigate on the corner of Upper St Martins Lane, although I'm not sure what would have been on at Hennekey's Long Bar High Holborn (now the Citie of Yorke). Webster's Pennine Bitter was

on sale at the Leeming Bar Motel, a regular stop on United Automobile Services express coach service between London and Durham/Newcastle that I used in the early to mid 1970s. Webster's beers must have had some merit and appeal... but I don't recall it now. While very few of the old keg bitters have survived, there are plenty of the lagers around.

Other points of contact of a mis-spent teenage would include the old Cricketers (Whitbread) at Tally Ho Corner, North Finchley (long gone as a pub at least) and Jack Straw's Castle (Ind Coope) before and after the school cross-country run with our economics teacher. Also from school there was the Coach and Horses in Heath Street Hampstead - bar billiards, Courage Best. We also used to get over to the Old Mitre at Hatton Garden - I don't remember the beer but it was still being managed by an off-shoot of the Church of England or the Church Commissioners: staff were elderly to us, dressed in serge uniforms with a white shield and cross on the jacket lapels, it closed at 10 pm or 10.30 and did not open at weekends. It was already famed for its plastic cheese and tomato / onion toasted sandwiches.

Dominic Pinto

(1) See www.british-history.ac.uk/report.aspx?compid=45037

(2) G A Tomlin - Spottiswoode, Ballantyne & Co Ltd. 1 New Street Square, London, EC4

(3) See www.archive.org/details/storyofthestars032206mbp

(4) See www.londonbusmuseum.com/a-sixties-summer-sunday-30-june-2013/

(5) See www.youtube.be/6ONgRHTuVKw

(6) See www.barclayperkins.blogspot.co.uk/2013/04/drinking-keg.html

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Whilst not wishing to mention the 'C' word, you might find some present suggestions here.

THE INN AT THE TOP

Subtitled *Tales of Life at the Highest Pub in Britain*, Neil Hanson's compelling yarn takes the reader to a remote corner of the Yorkshire Dales 35 years ago when he and his wife spent a year as tenants of the Tan Hill Inn, 1,732 feet above sea level. Four miles from any other inhabited building, they were snowed in for weeks in one of the worst winters on record but had come to love the place and its people enough to want to buy the pub later if the opportunity ever arose. (It did.)

Besides the pub and the weather, we learn about the geology, sheep farming and industrial history of the area through a series of extended anecdotes, written with a gentle and self-deprecating humour. An author's note explains that names, places, occupations, locations and other identifying features have been changed to protect the innocent – and the guilty alike – but all the stories and characters are rooted in Neil's experience. I'd recommend this book as a delightful Christmas present, especially for lovers of community pubs.

The Inn at the Top, Neil Hanson; Michael O'Mara Books Limited, 2013, ISBN 978-1-78243-155-B; paperback, 288pp, £8.99, also available as an ebook.

Geoff Strawbridge

ELEPHANT AND CASTLE: A HISTORY

Like the Angel, Islington, the Elephant and Castle is a pub that has given its name to a particular part of London, what is strictly speaking Newington in the borough of Southwark. Historian and archivist Stephen Humphrey has written this new illustrated history of the area and as you might expect, pubs loom quite large.

One chapter deals with the Elephant and Castle itself and another with other pubs and restaurants in the area. The Elephant's most famous incarnation was completed in 1898 to the designs of John Farrer, also responsible for the surviving Three Compasses in Hornsey High Street. As Stephen Humphrey writes, this impressive construction in red brick and stone 'presided for 60 years over the Elephant and Castle junction, taller than anything around it and filling the entire width of the island site between Newington Butts and Walworth Road. It was indeed the proud flagship of the district which bore its name'.

Damaged during the Second World War, this Elephant and Castle closed on March 8 1959 and was sadly demolished as the area was redeveloped. It features in Mark Girouard's landmark study *'Victorian Pubs'*, while the current pub of the same name opened in 1966. The statue of the elephant and castle that once graced the roof of the Victorian building now stands outside the shopping centre which, ironically, is now threatened with redevelopment itself. So what are the origins of the pub name that came to be used for its surrounding district?

Humphrey traces the first written reference back to 1765 and points out that the heraldic device of an elephant and its howdah (or castle) was used by several other pubs in London, including what is now the Starbuck's near Vauxhall station which also has an elephant on its roof (try to spot it next time you're on a train heading for Waterloo). The theory that 'Elephant and Castle' is a corruption of Eleanor of Castile, the wife of King Edward 1, is dismissed as 'a myth' – and her

heraldic badge was the Black Lion, anyway.

Elephant and Castle: A History, Stephen Humphrey; Amberley Publishing, ISBN 978-1-84868-780-6, £14.99. www.amberley-books.com

Robert Preston

THE DRUNKEN BOTANIST: THE PLANTS THAT CREATE THE WORLD'S GREAT DRINKS

This book is a treasure trove of botanical and boozy information. Plants are referred to, and indexed by, their common and Latin names, ranging from Abrialili lavender to zingiber officinale (ginger). Hops have 18 pages devoted to them, and barley has eleven. The whole book is very approachable, not aimed at professional botanists or other scientists. In fact, it is a bit of fun, and will sit comfortably next to more serious works. The occasional references to 'law' seem to be to United States law.

The Drunken Botanist, Amy Stewart; Timber Press, London, 2013. ISBN 978-1-60469-476-5 hardback; 362pp £14.99

Richard Larkin

BEER MANUAL

Produced in the format of the Haynes Manual car books, this work by well known beer writer Tim Hampson is a good entry level reference book for the beer drinker or home brewer. It covers the history of beer, the various styles and the brewing process. There is a useful glossary of all those strange brewing terms; there are also many good photos. I've no doubt that there are some points that others will take issue with but it is that sort of subject. I expect that I will find it useful.

Beer Manual, Tim Hampson; Haynes Publishing, ISBN 978-0-85733-130-4; hardback 151pp £21.99 RRP.

Tony Hedger

CAMPAIGN FOR REAL BITTER

As you report, this summer Bethnal Green lost the Camel* and the Sun. Proof again that the Good Pub Guide's contention that only rubbish pubs go under is rubbish.

Fortunately, as you also report, the Old George has been reopened with the standard Antic set up – stripped brickwork, distressed furniture and five handpumps. First day in and three of them are Black Sheep Bitter, Otter Bitter and Sambrook's Wandle. Looks like somebody knows my palate! Alas, not to be repeated. Ever since, I've been faced with at least three versions of the same beer. It is called something like 'Gold' or 'Blond' or 'Citrus'. It is the colour of urine and it manages to taste sharp without being dry and to have an after taste as sticky as a shandy. The others are just the strong, sticky beers that Tony Bell and I don't like: Brains SA, Theakston's Old Peculier etc.

I think some landlords new to real ale don't appreciate the need to carry a range of beers that are a lot more different than lagers. By all means accept the advice of, for example, the Sharp's salesman that Doom Bar and Cornish Coaster are their top sellers but their bitter is exactly the sort of weak, dry session beer that old blokes will settle in and buy lots of.

Nik Wood

* On the day the Oct/Nov edition of *London Drinker* hit the streets there was a sign in the Camel's window saying 'Reopening soon. Bar staff needed' so all may not be lost.

Editor's note. Since Nik wrote his letter the Camel has reopened but East London & City Branch of CAMRA have decided to have it deleted from the 2014 Good Beer Guide following its period of closure and change of hands.

HALF PINT DISCRIMINATION

For reasons of income, health, variety or staying below the driving limit, many cask ale drinkers prefer half pint measures. For all my drinking life, the price of a half pint has been half that of a pint, give or take 5p. On a recent visit with a friend to a central London pub operated by Dorset family brewer, Hall & Woodhouse, we were charged £4.20 for two halves of average strength (4.5%) cask ale, apparently priced at £3.85 for a pint. The beer was not shown on the tiny

hidden away price list but a similar 10% mark up of 35p was also being charged for the other cask ales.

On inquiry, the justification from the brewer was that there was less profit in smaller drinks since there was a fixed cost of approximately £1 to serve an empty glass to a customer taking account of glassware, labour to store and serve and cleaning. Beer pricing had been brought into line with wines and soft drinks.

Such increases by stealth make a mockery of the Chancellor's much lauded 1p per pint reduction in beer tax and discriminate against responsible drinkers who choose to drink half pints. Perhaps we should bring our own glasses and ask for a £1 discount.

Roger Warhurst

Editor's note. We were alerted to this practice by reader Lee Canderton in the June/July edition but this is the first report of it being put into effect in London. My information is that it only applies to managed houses so it does not affect all H&W houses. My understanding is that so long as it is clearly advertised the practice is legal. That does not however make it acceptable. This is a case where I would suggest that voting with your feet (or wallet) should apply.

PUB CLOSURES GOOD?

I can't help thinking as I wander around the London area that maybe the recent culling of pubs might actually be a good thing. Don't get me wrong: I mourn the loss of any pub as much as the next man but with the massive thinning-out that is occurring, it seems now that any pub I enter which has hanging flowery baskets and a popular food menu seems to have a well kept beer or two, always on tap and of varying source.

As long as the 'cull' does eventually halt it would be nice to think that a bar culture of guaranteed beer quality along the lines of today's coffee culture will be established and that the days of needing a beer guide will be numbered. OK, a bit more leg work or a bus might be needed but those criteria apply to cinemas, theatres, restaurants and gyms (whatever they are) and we all accept that as normal.

Rob Carthy

BREWPUBS IN SHOPPING CENTRES

In your review of Tap East you state that Tap East is 'the only brew-pub in a

shopping centre in Europe.' Not so, I fear.

Brauhaus Mitte (www.brauhaus-mitte.de, Karl-Liebknecht-Strasse 13, Berlin) occupies the top floor of a two-storey building close by Alexanderplatz Rail station, the downstairs of which is a shopping centre. The pub itself is arranged around a central open well from which you can look down onto the shops and stalls. On my last visit you could actually use a spiral staircase to descend into the shopping centre to use their loos! Mitte brews four beers on-site – Pils, Hefeweisse and Dunkel and a changing seasonal. It's been there since at least 1994 at least in its current incarnation. I am confident from a look at the architecture etc. that it may be pre-German reunification.

Mick Aldridge

Editor's note. Brauhaus Mitte features in Peter J Sutcliffe's highly recommended book 'Around Berlin in 80 Beers' (pub 12 on page 37). Peter advises that the shopping centre is very small (no Westfield) and the pub's main entrance is from the street outside, not the centre. The main feature of the pub is a terrace that overlooks the line into Alexanderplatz Bahnhof – great for trainspotters! – and Peter recommends the Hefeweisse.

I read in your recent issue about a brewpub in the Westfield Shopping Centre, Stratford, being a first. Sorry, but there's a brewpub in Cite d'Europe, Calais, France, and their sister pub in Lille. Whether they are now I don't know.

Excellent magazine as usual. Keep it up!

G Durrance

Editor's note: Brian Sheridan, who very kindly transcribes postal letters for me, adds this comment. Mr Durrance is correct. The pub is part of the "Trois Brasseurs" chain and opened around the time of the opening of the Channel Tunnel in 1995. I don't know if it is still there but its Lille sister pub is still open.

BREWERY CHARITY

Editor's note. I know that many London real ale drinkers hold Joseph Holt's of Manchester in high regard so I thought that this would be of interest. The author is the son of Richard and works in the brewing trade as well.

Please can I just start by say that I very much enjoy reading the *London Drinker*, I find it informative and interesting.

Following on from a piece in the October/November issue entitled 'Charity Begins at the Brewery' I wanted to inform you of the on-going commitments of the Manchester based family brewer Joseph Holt.

In 1914 Sir Edward Holt, chief executive of the brewery at the time, raised £20,000 to help build the Holts Radium Institute, one of the first cancer treatment hospitals in the UK. This later combined with the Christie 1933 to form

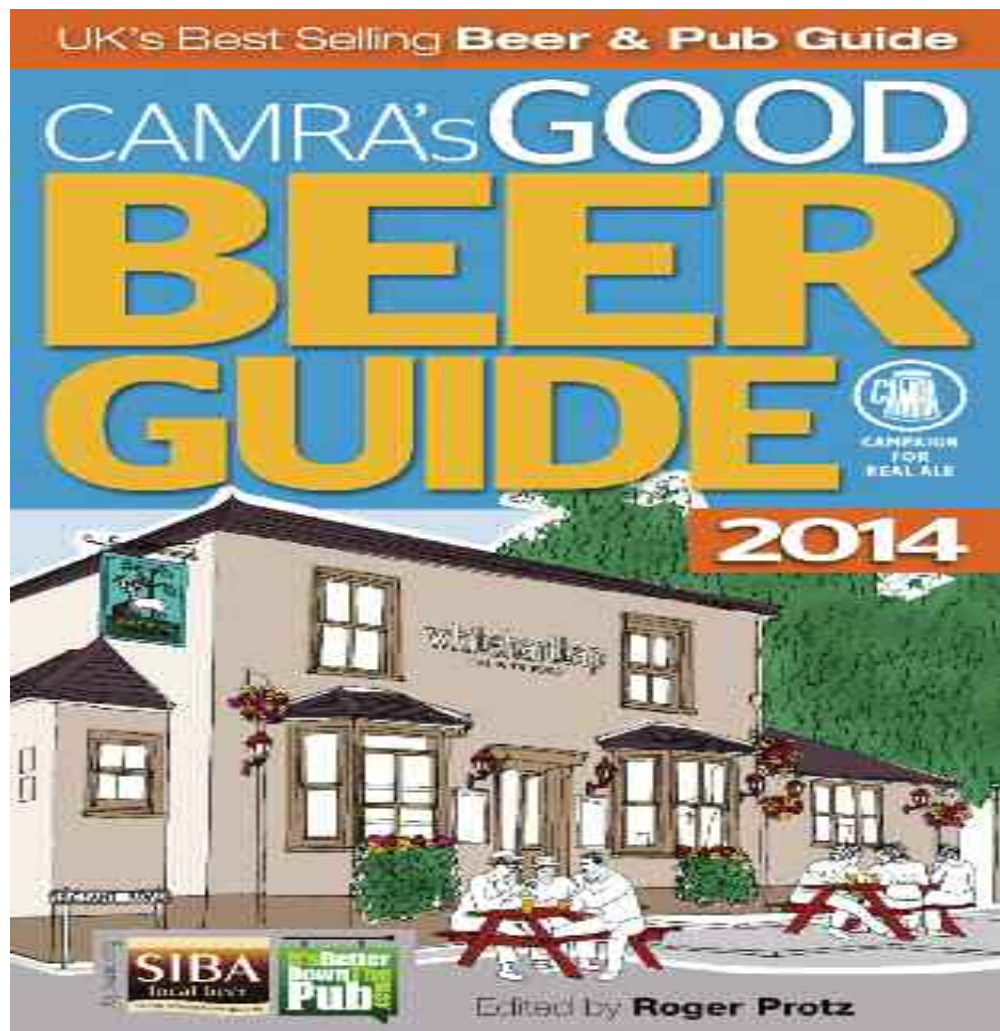
the Christie Hospital and Holts Radium Institute. The Hospital is now one of the leading cancer research hospitals in Europe. The £20,000 raised by Sir Edward in 1914 is the equivalent of £2.5m today; not only was this a vast sum of money but it was raised as Britain was fighting in the First World War.

As you can imagine Richard Kershaw, the current chief executive, and great grandson of Sir Edward has a lot to live up to, which is why during the last five years Joseph Holt has raised £250,000 for the Christies new radiotherapy centre in Salford and £150,000 for a new entrance

in the main Christie Hospital. Joseph Holt will have been supporting the Christie for 100 years in 2014 and is aiming next to raise £300,000 for a reception area at the Christie's new integrated procedure unit to mark such a great partnership.

As part of this appeal next year, Richard Kershaw is cycling 1,000 miles across Europe under the headline 'Five Countries for the Christie'. The figures not only show Joseph Holts commitment to the Christie but the generosity of Mancunians.

Andrew Kershaw



Idle moments

Well, it's coming up that time of year again – the ideal opportunity to trot out one of my favourite quotations from W.C.Fields: *A Merry Christmas to all my friends except two.*

Right, let's have some number puzzles – the ideal thing to bring out when you feel it's time that the visiting relatives should be thinking of making their way home:

1. 8 C on a C
2. 16 F on ARC
3. 5 R for H a B from a NB in C
4. 109 LC in the C of L
5. 4 RE in the D
6. 2 AN of H
7. 1 BP for FT in a RUM
8. 4468 M
9. 32 M on a CB
10. 4 B in a SQ

I was sitting around during a quiet moment at Twickenham Beer Festival chatting with as couple of valuable helpers and we got chatting about how many breweries there now are in London – a figure of around seventy seems to be the latest count. It gave me an idea for this month's 5BY4; here are just a few of them – can you match them up with their locations?

- | | |
|---------------------------|------------------|
| 1. Kernel Brewery | A. Bermondsey |
| 2. London Fields Brewery | B. Blackheath |
| 3. Redchurch Brewery | C. Balham |
| 4. Little Brew | D. Bethnal Green |
| 5. Zero Degrees | E. Hanwell |
| 6. Weird Beard Brewing Co | F. Hackney |
| 7. Belville Brewing Co | G. Walthamstow |
| 8. Late Knights | H. Croydon |
| 9. Clarence & Fredericks | I. Penge |
| 10. Brupond | J. Camden |

And let's have some General Trivia; I've rationed you to just one Christmassy question this year:

1. What has been shared by Michael Faraday, Sir Edward Elgar, Elizabeth Fry and Adam Smith?
2. In the song The Twelve Days of Christmas, taken literally, how many gold rings did the lady's true love give to her?
3. From what fruit was marmalade originally made?
4. Where would you find a nave surrounded by felloes, and what would be keeping them apart?
5. Who was the author of The Clergyman's Daughter and Coming up for Air?
6. How many Apollo missions orbited the Moon without landing?
7. We all know that "The better part of valour is discretion" but who said it originally (according to William Shakespeare)?
8. How long is the Panama Canal?
9. How many states of the USA have a coast on the Pacific Ocean (and which are they)?
10. What is the difference between a hurricane and a typhoon?

And so as another year draws to a close and some of us are thinking of resolutions I wish you all the best of good fortune for the festive season and the year ahead. My resolution will be that same as last year (and for as many as I can remember) – don't make any silly resolutions that you won't keep.

Have a Good one.

Andy Pirson

IDLE MOMENTS - THE ANSWERS

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

NUMBER PUZZLES:

1. 6 is the Common Logarithm of a Million
2. 244 Metres to the Viewing Platform in the Shard
3. 4 Hop Varieties in a Pint of Downton Quadhop
4. 760 Miles an Hour is the Speed of Sound (at Sea Level)
5. 8 is the Shirt Number of the Man at the Back of the Scrum
6. 25 Wards in the City of London
7. 64 Pints in a Bushel
8. 40 Bermondsey Street London is the Shard
9. 24 Seats in the House of Keys
10. 363 Feet is the Height of a Saturn Five Rocket

5BY4:

The composers were born in the following years:

1. Jean Sibelius – 1865
2. John Taverner – c1490
3. Thomas Arne – 1710
4. Wolfgang Amadeus Mozart – 1756
5. Giuseppe Verdi – 1813
6. Johann Sebastian Bach – 1685
7. Dmitry Shostakovich – 1906
8. Ludwig van Beethoven – 1770
9. Igor Stravinsky – 1882
10. Benjamin Britten – 1913

GENERAL KNOWLEDGE:

1. The First Night of the Proms in 2012 was unusual because it featured four different conductors.
2. In May 1943, nineteen bombers left RAF Scampton on the Dambusters Raid – and eleven returned.
3. Apart from the bouncing bomb, 617 Squadron went on to specialise in delivering the earthquake bombs (Tallboy and Grand Slam, also designed by Barnes Wallis).
4. The two main Beatles' films, A Hard Day's Night and Help were both filmed at Twickenham Studios.
5. And the director of both of those films was Richard Lester.
6. On 8th July 1961 John Profumo met Christine Keeler at Cliveden (near Taplow, Berkshire), owned by William (Bill), 3rd Viscount Astor.
7. John Profumo's post at the time of the ensuing events was Secretary of State for War and the Prime Minister was Harold Macmillan.
8. The gathering of over 5,000 people, which took place at Breda in the Netherlands over the weekend 31st August to 1st September, was to celebrate their red hair.
9. It was William Morris, "father" of the Arts & Crafts movement, 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, Lucas Jackson (Paul Newman) ate 50 hard boiled eggs in an hour as a bet.



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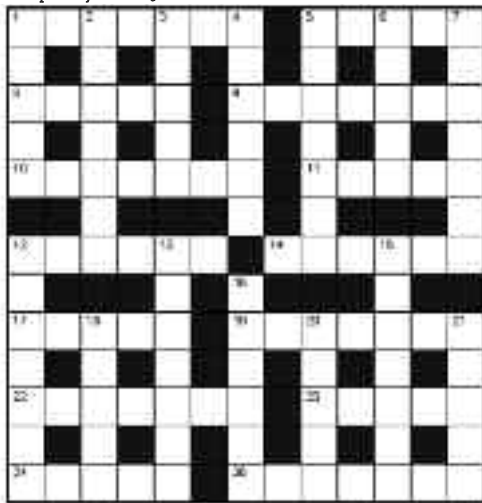
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Compiled by DAVE QUINTON



Name

Address

All correct entries received by first post on 23 January will be entered into a draw for the prize.

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

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

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

OCTOBER'S SOLUTION



£20 PRIZE TO BE WON

ACROSS

1. Christmas lights? They're wicked! (7)
5. Repair route around beginning of Christmas. (5)
8. It happens in the New Testament on the night before Christmas. (5)
9. Old jailer's Christmas bird given new stuffing. (7)
10. Slip back, fitfully asleep at back of manger. (7)
11. Worker in South Africa? He rarely turns up. (5)
12. With extreme secrecy, stop things being organised. (6)
14. It's behind oriental being decapitated. (6)
17. A number of girls pulling Christmas pints? (5)
19. As a lover I dream about redhead. (7)
22. Problems with Christmas stockings. (7)
23. As a rule, give up after small loss. (5)
24. Put some thinner vegetables in bottle. (5)
26. They're seen on runners in the snow. (7)

DOWN

1. It's good at Christmas. (5)
2. They're found under the Christmas tree, naturally..... (7)
3. Drunk given decoration. (3, 2)
4. Put support under furniture. (6)
5. Mischievously stirs up nit pickers. (7)
6. To know Scottish is a gift. (5)
7. Constable providing transport for ex grass. (7)
12. Walk to get bird for feast at Christmas. (7)
13. Set on fire two characters leaving penthouse. (7)
15. Getting it wrong about a piece of jewellery. (7)
16. Lots of donkeys following Mary's lead. (6)
18. He's dead keen finally to get stuck into tart. (5)
20. No room for her in the auberge. (5)
21. Five heavy metal bands at Christmas making calls. (5)

Winner of the prize for the August Crossword:

B.Gleeson, Chingford

Other correct entries were received from:

D.Abbey, Ted Alleway, Tony Alpe, Pat Andrews, Davis Bambridge, John Barker, Rob Barker, Mike Bayon, C.Bloom, Norah Brady, Jeremy Brinkworth, Jocelyn Britcher, Mark Broadhead, J.Bromley-Challenger, John Butler, A.Cockayne, Kevin Creighton, Paul Curson, Peter Curson, Joe Daly, Michael Davis, Tamzin Doggart, Richard & Clever Clogs Douthwaite, Tom Drane, C.J.Ellis, Conor Fahy, Mike Farrelly, D.Fleming, Roger Foreman, Sally Fullerton, Christopher Gilbey, Paul Gray, J.E.Green, Alan Greer, Caroline Guthrie, Stuart Guthrie, Brian Hall, John Heath, Alison Henley, Annie Hibbert, Lucy Hickford, William Hill, Carol Jenkins, David Jiggins, Mike Joyce, Roger Knight, Mick Lancaster, Pete Large, Julie Lee, Tony Lennon, Rosemary Lever, Gerald Lopatis, Phil McAvity, Steve Maloney, John Marsden, Tony Martin, M.J.Moran, Dave Murphy, Brian Myhill, Mark Nichols, Paul Nicholls, Alan O'Brien, Mrs. G.Patterson, Mark Pilkington, Robert Pleasants, Jeanette Powell, Derek Pryce, John Savage, Pete Simmonds, Ruth Smith, M.J.Stefansson, Ian Symes, Ken Taylor, Peter Thackray, Mark Thompson, Davis Trevasikis, Constance Waring, Martin Weedon, Miss E.A.Whalen, Nigel Wheatley, Sue Wilson, David Woodward, Peter Wright & the Missus, Ray Wright, Miss Yukchan Yeung.

There were also 5 incorrect and 1 incomplete entries.



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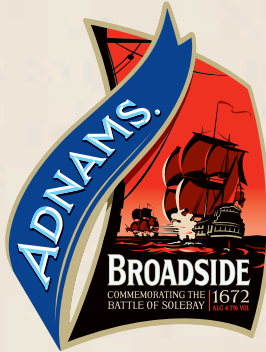
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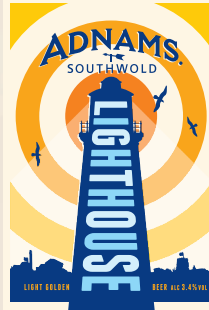
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