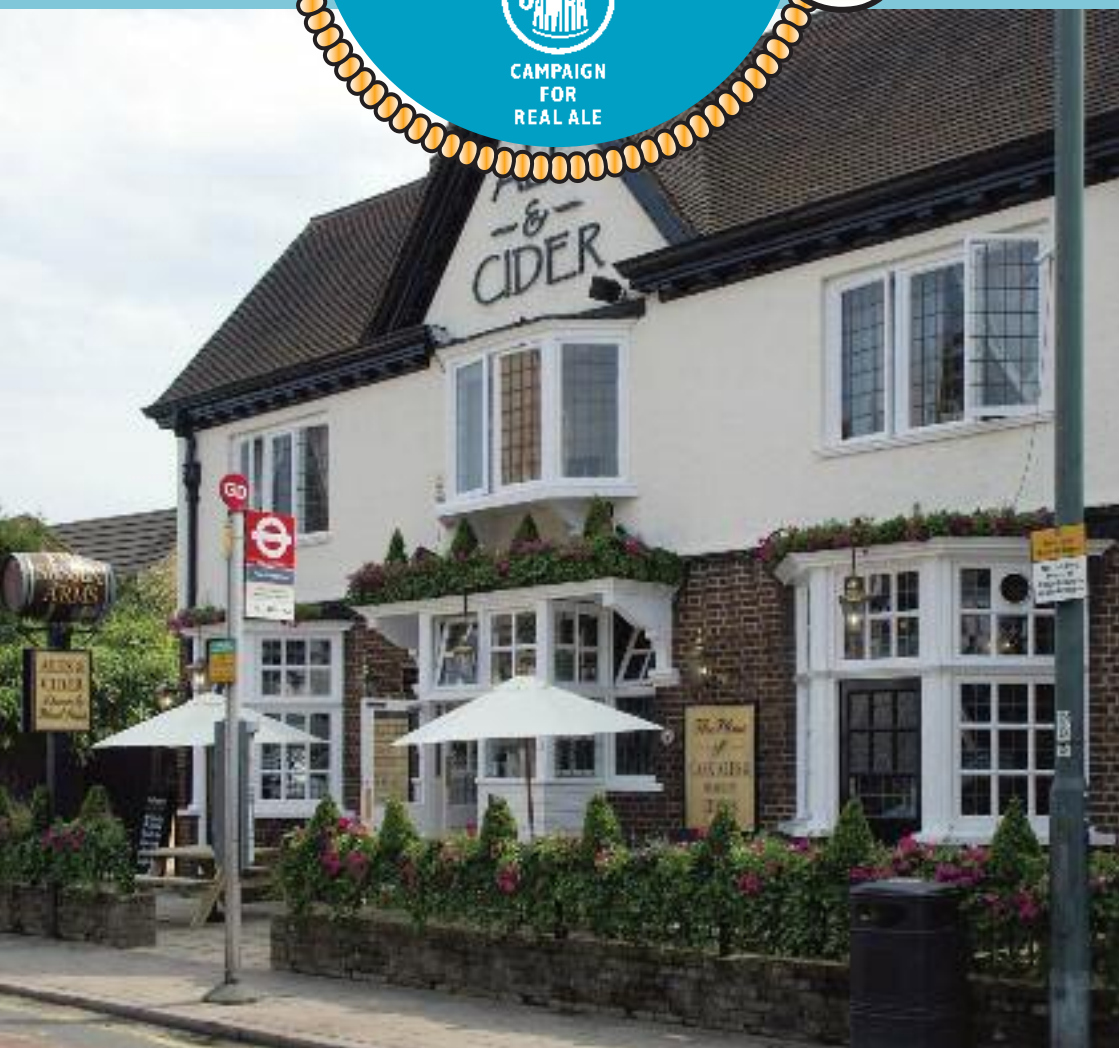


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Vol 36  
No 1



Feb/Mar  
2014



The Sussex Arms, Twickenham – see page 20

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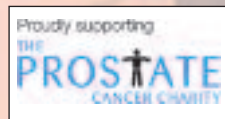
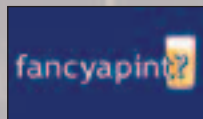


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London Drinker is published  
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**M**ay I wish you all belated best wishes  
for 2014. Before looking to the  
New Year I would like to remember the  
terrible accident that struck the Clutha  
Vaults in Glasgow shortly after we went  
to press with our previous edition. Even  
though it was two months ago and 400  
miles away, I'm sure that London Drinker  
readers, in the spirit of fellowship that  
unites all pub-goers, will want to join  
with me in offering our condolences to  
the family and friends of those who died  
and in sending our best wishes for a  
speedy and full recovery to all those  
affected.

The selection of pubs for CAMRA's  
Good Beer Guide is one of the most  
controversial matters that CAMRA  
branches have to deal with, as one of this  
edition's letters shows. Here Geoff  
Strawbridge, Pubs Officer for the South  
West London Branch gives the matter  
some thought.

## GOOD BEER AND SATISFIED CUSTOMERS

At this time of year, local CAMRA  
branches select which of their pubs will  
appear in next year's Good Beer Guide.  
So the beer in there is always in good  
nick, great: that pub should go in! If only  
it were that simple.

My local branch, like many others, is  
embarrassed for choice. We are allowed  
only 20 entries, with possibly two or  
three more if a couple of other branches  
in London fall well short of their quota,  
but in November it was hard enough to  
agree a 'long list' – all of 64 pubs, in the  
event – to notify to branch members to  
help us reduce to a manageable shortlist  
for detailed surveying.

At our short-listing session, we got  
down to 41 from which a secret ballot at

the final meeting will give us a ranking  
out of which to forward the top half.  
Below those 41 were many pubs whose  
beers, as sampled by different people on  
different occasions, could not be faulted.  
But we had to ask ourselves, given the  
competition, were there any reasons at  
this stage for not short-listing particular  
pubs?

It seems reasonable to expect that  
anyone visiting a Good Beer Guide pub  
nowadays should feel well satisfied on all  
counts. The times when we might have  
recommended pubs with fantastic beer  
but filthy toilets are long past.

So we decided not to shortlist pubs  
that had kept the pump clip facing the  
customers when our surveyors had either  
ascertained that the beer in question was  
not available or had alerted bar staff who  
had accepted that it was unfit to drink –  
the bottom of the cask in all likelihood.  
Nor could we shortlist pubs that  
persistently served short measure to  
other customers after our surveyors had  
had to ask politely for their own glasses  
to be topped up.

Finally, while high prices as such may  
not be an issue, we could not shortlist  
pubs whose half pints were dis-  
proportionately much more expensive  
than their pints without a price list  
warning customers what to expect.  
£3.20 a half, anyone? Sadly, as far as I  
am aware, our chronically under-  
resourced trading standards service has  
yet to bring a test case in this regard for  
misleading omission under the  
Consumer Protection from Unfair  
Trading Regulations.

As a consumer organisation, CAMRA  
expects and promotes certain standards,  
adopted through members' resolutions at  
annual conferences over the years. The  
Good Beer Guide largely determines  
CAMRA's wider reputation. The pubs  
that we include should add to it.

*Geoff Strawbridge*

Previous issues of  
**London Drinker**  
since October 2004 are available on-line at  
[www.london.camra.org.uk](http://www.london.camra.org.uk)



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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 February and March 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](mailto:geoff@coherent-tech.co.uk)

**March – Wed 26** (7.30) London Regional AGM and Liaison Committee (Regional co-ordination meeting for London Branches). Royal Oak, Tabard St, SE1.

Website: [www.camralondon.org.uk](http://www.camralondon.org.uk)

## LONDON PUBS GROUP

Chair: Jane Jephcote, [jane.jephcote@gmail.com](mailto:jane.jephcote@gmail.com), 07813 739856

**February – Sat 15** Daytime crawl of Hornsey, Crouch End, Crouch Hill and Harringay: (12pm) Three Compasses, 62 High St, Hornsey N8; (12.45) Great Northern Railway, 67 High St, Hornsey; (2.15) Queens, 26 Broadway Parade, Crouch End; (2.45) Earl Haig Hall, Elder Ave, Crouch End; (3.30) Railway Tavern, 23 Crouch End Hill; (4.30) Old Dairy, 1-3 Crouch Hill, N4; (5.30) Beaconsfield, 357-359 Green Lanes, Harringay; (6.30) Salisbury, 1 Grand Parade, Green Lanes, Harringay. Public transport will be required at times. All welcome.

**March – Wed 12** (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](http://www.londonpubsgroup.org.uk)

## LONDON CIDER GROUP

Ian White, [london\\_cider@btinternet.com](mailto: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

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

## BEXLEY

Rob Archer, [camr@rcher.org.uk](mailto:camr@rcher.org.uk),  
[contacts@camrabexleybranch.org.uk](mailto:contacts@camrabexleybranch.org.uk)

**February – Wed 12** (8.30) Mtg. Earl Haig, Little Heath Rd, Bexleyheath. - **Wed 26** (8.30) GBG selection mtg. Furze Wren, 6 Market Pl, Bexleyheath.

**March – Wed 12** (8.30) Mtg. George Staples, 273 Blackfen Rd, Sidcup. - **Wed 19** (8pm) Under 30s soc. Tailor's Chalk, 47-49 High St, Sidcup. - **Wed 26** Belvedere soc: (8pm) Prince of Wales, 13a, Woolwich Rd, then Fox and Royal Standard. - **Sat 29** Soho soc: meet (12pm) Charing Cross.

Website: [www.camrabexleybranch.org.uk](http://www.camrabexleybranch.org.uk)

## BROMLEY

Tim Wilding, [inquiries@bromleycamra.org.uk](mailto:inquiries@bromleycamra.org.uk)

**February – Sat 1** Orpington crawl: (12pm) Beech Tree, 75 Wellington Rd, St.Mary Cray; (1pm) Cricketers, 93 Chislehurst Rd.; (2pm) White Hart, 106 High St; (2.30) Harvest Moon, 141-143 High St, (3.45) Orpington Liberal Club, 7 Station Rd, inc. (4pm) meet the Brewer, Alex Coomes, Brightwater Brewery. - **Tue 4** Penge/Crystal Palace crawl: (7.30) Bridge Tavern, 2 High St, Penge; (8.30) Alma, 95 Church Rd, SE19; (9.30pm) Grape & Grain, 2 Anerley Hill, SE19. - **Tue 11** Pettis Wood soc: (7.30) Chequers, 177 Southborough La; (8.30) Daylight Inn, Station Sq; (9.45) Sovereign of the Seas, 109-111 Queensway. - **Wed 19** Beckenham crawl: (12.30) Oakhill, 90 Bromley Rd; (1.30) Jolly



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# Branch diaries

Woodman, 9 Chancery La; (2.30) Coach & Horses, Burnhill Rd; (3.30) Ye Old George Inn, 111 High St; (4.30) White Horse, 215 High St; (5.30) Bricklayers Arms, 237 High St; (6.30) Moon & Stars, 164-166 High St, Penge SE20. - **Sat 22** (12pm) Soc. Beer Festival @ Orpington Liberal Club, 7 Station Rd. Orpington. Tickets must be purchased in advance from the club (see [www.orpingtonliberalclub.co.uk/beer\\_festival\\_27.html](http://www.orpingtonliberalclub.co.uk/beer_festival_27.html)) - **Wed 26** (7.30) Cttee mtg. Five Bells, Church Rd, Chelsfield Village.

**March – Tue 4** West Wickham crawl: (7.30pm) Coney, 35 Croydon Rd; (8.30) Swan, 2-4 High St; (9.30) Railway Hotel, Red Lodge Rd. - **Wed 12** (7.30) Soc. 30th London Drinker Beer & Cider Festival, Camden Centre, Bidborough St, WC1. Meet 8pm entrance hall, outside main hall. Contact Barry Phillips, Social Sec. 07773 335427, to locate Bromley branch members. - **Wed 19** Bromley Common soc. Eve: (7.30) Bird in Hand, 82 Gravel Rd; (8.45) Two Doves, 37 Oakley Rd. - **Tue 25** (6.30) Pre-meeting soc: George & Dragon, 26 High St, Downe, then (7.30) Cttee mtg. Queens Head, 25 High St, Downe. Website: [www.bromleycamra.org.uk](http://www.bromleycamra.org.uk)

## CROYDON & SUTTON

Peter McGill, 07831 561296, [mcgill2\(at\)blueyonder.co.uk](mailto:mcgill2(at)blueyonder.co.uk)

**February – Tue 4** (8.30) Soc. Green Dragon. 58 High St, Croydon. - **Fri 14** (8.30) Valentine Ale-lovers' Festival. Oval Tavern, 131 Oval Rd, Croydon. - **Tue 25** (8.30) Mtg. Dog & Bull, Surrey St, Croydon.

**March – Wed 12** (8.30) Soc. George, 17 George St, Croydon. - **Mon 17** (8.30) St Patrick's Day soc. Ye Olde Clocktower, 35 Whitehorse Rd, Croydon. - **Thu 27** (8.30) Mtg. Windsor Castle (Cottage Rm), 378 Carshalton Rd, Carshalton. Website: [www.croydoncamra.org.uk](http://www.croydoncamra.org.uk)

## EAST LONDON & CITY

Branch telephone 07757 772564, [elacbranch@yahoo.co.uk](mailto:elacbranch@yahoo.co.uk)

**February – Thu 20** Beer festival soc. Leyton Orient Supporters Club, Oliver Rd, E1.

**March – Tue 11** (8pm) Mtg. Sekforde Arms, 34 Sekforde St, Clerkenwell EC1. - **Thu 13** (8pm) Branch AGM. Bell, 617 Forest Rd, Walthamstow. Website: [www.pigsear.org.uk](http://www.pigsear.org.uk)

## ENFIELD & BARNET

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

**February – Thu 6** (from 12pm) Battersea Beer Festival soc. BAC, Lavender Hill, SW11. - **Wed 12** (8.30) Alfred Herring, 316-322 Green Lanes, Palmers Green N13 - **Wed 19** East Finchley N2 survey: start (8.30) Olde White Lion, 121 Great North Rd. - **Wed 26** (8.30) Final 2015 GBG selection. Old Mitre, 58 High St, High Barnet.

**March – Tue 4** Enfield survey: start (8.30) Goat, 250 High St, Ponders End, EN3. - **Thu 20** Underhill survey: start (8.30) Weaver, 27 Greenhill Parade, EN5 - **Thu 27** N21 survey: start (8.30) Three Wishes, 749 Green Lanes. Website: [www.camraenfieldandbarnet.org.uk](http://www.camraenfieldandbarnet.org.uk)

## KINGSTON & LEATHERHEAD

Clive Taylor, 020 8949 2099, [ctaylor2007@freeuk.com](mailto:ctaylor2007@freeuk.com).

**February – Wed 5** (5pm) Soc. Battersea Beer Festival. - **Wed 12** (8pm) Branch AGM Willoughby Arms (upstairs rm), Willoughby Rd, Kingston. - **Tue 18** Thames Ditton tour: (7.50) George & Dragon; (8.25) Red Lion; (9pm) Old Swan; (9.40) Albany. - **Wed 26** (8pm) 2015 GBG selection. Willoughby Arms,

Kingston.

**March – Wed 5** (8.15) Mtg. Berrylands (back room), Chiltern Drive, Berrylands KT5. - **Sat 15** Coach trip to Loddon Brewery in Oxfordshire. Details tbc: contact James at the Cap in Hand on 020 8397 3790. - **Wed 19** North Kingston and Ham eve: (8pm) Cardinal, Tudor Drive; (8.50) Hand & Flower; (9.40) New Inn.

Website: [www.camrasurrey.org.uk](http://www.camrasurrey.org.uk)

## NORTH LONDON

Social contacts: Stephen Taylor, 07531 006296,

[stephen.taylor500@gmail.com](mailto:stephen.taylor500@gmail.com); John Adams, 07970 150707 [jpa1260@gmail.com](mailto:jpa1260@gmail.com).

**February – Tue 4** (8pm) Winter PotS presentation. Hops & Glory, 382 Essex Rd, N1. - **Tue 11** (8pm) London Drinker BF mtg. William IV, 7 Shepherdess Walk, N1. - **Tue 18** Hoxton N1 soc: (7.30) Howl at the Moon, 178 Hoxton St; (8.30) Stags Head, 55 Orsman Rd; (9.15) Fox, 372 Kingsland Rd; (9.45) Dukes Brew & Que, 33 Downham Rd; (10.30) Duke of Wellington, 119 Balls Pond Rd. - **Tue 25** Camden NW1 soc: (7.30) Black Heart, 2 Greenland Pl; (8.15) Camden Eye, 2 Kentish Town Rd; (9pm) Camden Head, 100 Camden High St; (9.45) Crown & Goose, 100 Arlington Rd; (10.30) Edinboro Castle, 57 Mornington Terr.

**March – Tue 4** Marylebone NW1 soc: (7.30) Sports Bar, Marylebone Stn; (8.15) Victoria & Albert, Marylebone Stn; (9pm) Allsop Arms, 137 Gloucester Pl; (9.45) Volunteer, 245 Baker St; (10.30) Metropolitan, Baker Street Stn. - **Tue 11** London Drinker BF WC1 soc: (6pm) Skinners Arms, 114 Judd St; (7.30) Lord John Russell, 91 Marchmont St; (8.15) Friend at Hand, 2 Herbrand St; (9pm) Swan, 7 Cosmo Pl; (10pm) Night & Day, 61 Russell Sq. - **Tue 18** Highbury soc: (7.30) Highbury Barn, 26 Highbury Pk; (8.15) Bank of Friendship, 224 Blackstock Rd; (9pm) Gunners, 204 Blackstock Rd; (9.30) Arsenal Tavern, 175 Blackstock Rd; (10.15) Woodbine, 215 Blackstock Rd. - **Tue 25** (8pm) Mtg. Venue tbc. - **Sat 29** Branch 40th anniversary party. (12pm) Penderel's Oak, 283 High Holborn, WC1. See newsletter for details. Website: [www.camranorthlondon.org.uk](http://www.camranorthlondon.org.uk)

## RICHMOND & HOUNSLOW

Roy Hurry, 020 8570 0643(H), [rh014q5742@blueyonder.co.uk](mailto:rh014q5742@blueyonder.co.uk)

**February – Wed 12** (8.30) Mtg inc 2015 GBG final selection. Prince of Wales, 136 Hampton Rd, Twickenham. - **Wed 26** (8pm) London Ale Festival soc. Moon Under Water, 84 Staines Rd, Hounslow.

**March – Wed 19** East Twickenham crawl: (7.30) Aleksander, 277 Richmond Rd; (8.15) Crown, 174 Richmond Rd; (9.15) Old Anchor, 71 Richmond Rd; (10pm) White Swan, Riverside. Website: [www.rhcamra.org.uk](http://www.rhcamra.org.uk)

## SOUTH EAST LONDON

Neil Pettigrew, 07751 898310, [contact@selcamra.org.uk](mailto:contact@selcamra.org.uk)

**February – Tue 5** (7pm) Battersea Beer Festival soc. BAC, Lavender Hill, SW11. - **Wed 12** (7.30) Cttee & soc. Moby Dick, 6 Russell Pl, Greenland Dock, SE 16. - **Sat 22** Gravesend crawl: (2pm) Ship & Lobster, Mark La; (4.30) Crown & Thistle, 44 The Terrace; (6.30) Three Daws, Town Pier. - **Thu 27** All's Well crawl: (7pm) Ladywell Tavern, 80 Ladywell Rd, SE13; (8.30) Jam Circus, 330 Brockley Rd, SE4; (10pm) Brockley Barge, 184 Brockley Rd.

**March – Mon 3** Camberwell SE5 crawl: (7.30) Hermits Cave, 28 Camberwell Church St; (8.30) Tiger, 18 Camberwell Grn; (9.30) Joiners Arms, 35 Denmark Hill; (10.30) Stormbird, 25 Camberwell Church St. - **Wed 12** (7pm) London Drinker Beer

# THE BRICKLAYER'S ARMS

## LEGENDARY

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19TH- 23RD FEBRUARY 2014

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#### EVENTS

- \* SATURDAY 22ND - THE WORLD FAMOUS  
HAMMERSMITH MORRIS MEN - 1PM
- \* SUNDAY 23RD - BRICK FOLK - 1PM

#### CONTACT

TEL: 020 8789 0222

WWW.BRICKLAYERS-ARMS.CO.UK

EMAIL: becky@bricklayers-arms.co.uk

TWITTER: @BrickyBecky

#### ADDRESS

THE BRICKLAYER'S ARMS

32 WATERMAN STREET  
PUTNEY  
LONDON  
SW15 1DD





# Branch diaries

Festival, Camden Centre, Bidborough St. WC1. – **Mon 17** (8pm) St. Pat's event. Blyth Hill Tavern, 319 Stanstead Rd. SE 23. – **Wed 26** Commuter stations crawl: (7pm) Station Hotel, 14 Staplehurst Rd, Hither Green; (8.30) Baring Hall Hotel, 368 Baring Rd, Grove Park.  
Website: [www.selcamra.org.uk](http://www.selcamra.org.uk)

## SOUTH WEST ESSEX

Alan Barker, [swessex@essex-camra.org.uk](mailto:swessex@essex-camra.org.uk), 07711 971957  
evenings or weekends only.

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

**February – Tue 4** (8.30) Soc. Eastbrook, Dagenham Rd (jct Upper Rainham Rd), Dagenham. – **Fri 7** (1pm) Soc. 21st White Cliffs Beer Fest, Maison Dieu (Town Hall), Biggin St, Dover. By 11.19 'Javelin' high-speed train from Stratford International in just 61 mins: take DLR from West Ham/Stratford to Stratford International; GroupSave tickets: 4 (or 3) travel for the price of 2. NB also visiting new Rack of Ale micropub from 12.30. – **Wed 12** (8.30) Soc. Huntsman & Hounds, 2 Ockendon Rd, Upminster. – **Tue 18** (8.30) Soc. Travellers Friend, 496/498 High Rd, Woodford Green. – **Wed 19** (7.30) Soc. 15th Chelmsford Winter Beer & Cider Fest, King Edward VI Grammar School, Broomfield Rd (near Chelmsford Stn. – **Thu 20** (7.30) Soc. 17th Piglet Ale Fest, Leyton Orient Supporters Club, Oliver Rd, Leyton. – **Tue 25** (8.30), GBG 2015 (Essex & London areas) selection mtg. Rising Sun [bbc - check Branch Website], 144 Ongar Rd, Brentwood.

**March – Sat 1** (12pm). Soc. 5th Chappel Winter Beer Fest, East Anglian Rly Museum, Chappel & Wakes Colne. Admission 11am to 5.30 (allowing service at the bar until 7.30) is £3 (inc £2 refundable glass) for CAMRA/EARM members (£5 non-members) by pre-paid ticket, or pay £1 extra and risk queuing (or not getting in at all) if you prefer to buy tickets on the day. Admission after 5.30 (or for an all day visit) is by pre-paid ticket only (£5 CAMRA/EARM members, £7 non-Members). Book via website: [www.chappelbeerfestival.org.uk/winter](http://www.chappelbeerfestival.org.uk/winter). – **Tue 4** (8.30) Soc. King Harold, 51 Station Rd, Harold Wood, RM3. – **Wed 12** (7.30) Soc. 30th London Drinker Beer Fest, Camden Centre, Bidborough St, WC1. – **Wed 19** Herongate Soc: (8.30) Green Man, 11 Cricketers La; (9.45) Boars Head, 15 Billericay Rd. – **Tue 25** (8.30) Soc. Sports Bar 19, 19 Sevenways Parade (Woodford Ave), Gants Hill.  
Website: [essex-camra.org.uk/swessex](http://essex-camra.org.uk/swessex)

## SOUTH WEST LONDON

Mike Flynn, 07751 231191, [mike.flynn@camraswl.org.uk](mailto:mike.flynn@camraswl.org.uk)  
**February – Wed 5-Fri 7** Battersea Beer Festival, BAC, Lavender Hill, SW11 5TN: <http://batterseabeerfestival.org.uk> for updated details. – **Wed 19** (7.30) Cttee mtg. 147 East Hill, Wandsworth.  
**March – Sun 2** (12.15) GBG 2015 selection mtg. Sultan, 78 Norman Rd, South Wimbledon. – **Thu 20** (7.30) Beer festival wash-up mtg. Old Frizzle, 78 The Broadway, Wimbledon. – **Mon 31** Balham SW12 soc eve: early starters (6.30) Regent, 21 Chestnut Gro; then (7pm) Hagen & Hyde, 157 Balham High Rd; (7.40) BBC Bar & Restaurant, 7-9 Ramsden Rd; (8.15) Clarence, 90-92 Balham High Rd; (9pm) Devonshire, 39 Balham High Rd; (9.45) Grove, 39 Oldridge Rd; (10.30) Nightingale, 97 Nightingale La (map: <http://bit.ly/BalhamCrawl20140331>).  
Website: [www.camraswl.org.uk](http://www.camraswl.org.uk)

## WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H), 07854 988152 (M)  
**February – Tue 11** Rickmansworth soc: meet (8.30) White Bear,

Harefield Rd. – **Mon 24** (8pm) Mtg, West Herts Sports Club, Park Ave, Watford.

**March – Tue 4** (8.30) Pump House Theatre & Arts Centre, Local Board Rd, Watford. – **Wed 12** (6pm) London Drinker Beer Festival, Camden Centre, Bidborough St. – **Thu 20** (7pm) Annual Breweriana Auction, West Herts Sports Club, Park Ave, Watford. – **Mon 31** (8pm) Branch AGM, Oxhey Conservative Club, Lower Paddock Rd, Watford.  
Website: [www.watfordcamra.org.uk](http://www.watfordcamra.org.uk)

## WEST LONDON

Paul Charlton, 07835 927357, [paul@paulcw4.plus.com](mailto: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](mailto:banqueting@nlc.org.uk), fax 020 7839 4768

**February – Tue 4** W6 soc: (7.30) Swan, 46 Hammersmith Bdwj; (8.30) Dartmouth Castle, 26 Glenlenthorn Rd; (9.30) Stonemasons Arms, 54 Cambridge Gro. – **Mon 10** W9 soc: (7.30) Chippenham, 207 Shirlam Rd; (8.30) Squirrel, 46 Chippenham Rd; (9.15) Union Tavern, 45 Woodfield Rd. – **Thu 20** (7 for 7.30) Mtg. Moncada Brewery, 1 Buspark, Middle Row, W10 (chge for food/drink). – **Wed 26** Mayfair W1 soc: (7.30) Audley, 41-43 Mount St; (8.30) Barley Mow, 82 Duke St; (9.30) Marlborough Head, 24 North Audley St (bring CAMRA card).  
**March – Thu 6** SW1 soc: (7.30) Buckingham Arms, 62 Petty France; (8.30) Cask & Glass, 39 Palace St; (9.30) Wetherspoons, above WHS Victoria Stn (bring vouchers). – **Tue 11** WC2 soc: (7.30) Cross Keys, 31 Endell St; (8.30) Crown & Anchor, 22 Neal St; (9.30) Nags Head, 10 James St. – **Tue 18** (7 for 7.30) Mtg. Star Tavern, 6 Belgrave Mews W, SW1. – **Tue 25** Chiswick W4/W6 soc: (7.30) Tabard, 2 Bath Rd, W4; (9pm) Duchess of Cambridge, 320 Goldhawk Rd, W6.  
Website: [www.westlondon-camra.org.uk](http://www.westlondon-camra.org.uk)

## WEST MIDDLESEX

Branch contact Roy Tunstall, 07909 061609  
[contact@westmiddx-camra.org.uk](mailto:contact@westmiddx-camra.org.uk); Social secretary Jason Lansbury 07740 288332, [socials@westmiddx-camra.org.uk](mailto:socials@westmiddx-camra.org.uk)  
**February – Wed 5** Battersea BF soc: meet (7pm) by products stand; wear EBF25 T-shirt. – **Tue 11** Northwood crawl: (7.30) Gate, Rickmansworth Rd; (8.30) Misty Moon, 27 Green La; (10pm) William Jolle, 53 Joel St, Town Centre. – **Tue 18** (8pm) Ealing BF planning mtg. Forester, 2 Leighton Rd, West Ealing W13. – **Mon 24** (8pm) GBG 2015 final selection mtg. Queens Head, 54 Windsor St, Uxbridge.  
**March – Sat 1** Colham Grn/Hillingdon Hill crawl: (1pm) Hut, 2 Old Orchard Clo; (2.30) Crown, Colham Green Rd; (3pm) Prince Albert, Pield Heath Rd; (4pm) Brushwood Inn, 47 Harlington Rd; (4.30) Prince of Wales, 1 Harlington Rd; (6pm) Vine, 121 Hillingdon Hill; (6.30) Red Lion Hotel, Royal La. – **Thu 13** London Drinker BF soc: meet (7pm) by products stand; wear EBF25 T-shirt. – **Wed 19** (8pm) Mtg. Windermere, Windermere Ave, South Kenton HA9. – **Fri 28** Wetherspoons crawl: (7pm) Man in the Moon, 1 Buckingham Parade, Stanmore; (8.30) JJ Moons, 553 Kingsbury Rd, NW9; (10pm) New Moon, 25-26 Kenton Park Rd, HA3; (11pm) Moon on the Hill, 373-375 Station Rd, Harrow HA1.  
Website: [www.westmiddx-camra.org.uk](http://www.westmiddx-camra.org.uk)

Electronic copy deadline for the April/May edition: Monday 10 March.

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# Pubs in our lives

All of CAMRA's efforts to promote beer and save pubs are somewhat pointless if no-one goes out drinking. Consequently a new national campaign was launched recently to highlight the importance of pubs in our lives.

Research commissioned by CAMRA highlights just what an important part pubs play in the lives of the people of this country. Consider these results, obtained from people who said that they used pubs 'once a week or more', 'two or three times a month', 'once a month' or 'less than once a month':

- 75% have celebrated the birthday of a family member or friend
- 48% have celebrated a life at a wake
- 48% have had a date
- 42% have attended a wedding anniversary
- 36% have 'wet the baby's head'
- 20% have met their current partner

Mike Benner, CAMRA's Chief Executive said, *"This new research shows how many communities rely on the pub to celebrate important landmarks in our lives from wetting the baby's head to toasting someone's life. With more local facilities like community halls closing around Britain, the British pub is for many the only facility the community can use. The new research does throw open the question – where would we be celebrating special occasions or meeting our future loved ones without the local pub? Almost 4 in 10 pub-goers said that they are visiting the pub less often than they did just 12 months ago. This is worrying and as a staggering 26 pubs are still closing every week, it is important we use our pubs more regularly and not only for these special occasions. The British pub needs the British public's support throughout the year; otherwise*

*community life will diminish in many parts of the country."*

Whether it's the one near home or the one around the corner from work, where would we be without the local? Use it or lose it!

To add to the above, there are other, less predictable, times when pubs come into their own.. On Friday 10 January, BBC Radio's 5-Live Drive programme came from a pub called the Rusty Axe at Stembidge in the heavily flooded Somerset levels. The pub had become the hub of the community's efforts to cope with the crisis and a refuge for some who has been flooded out. This is one more demonstration that there is more to a pub than corporate profit margins.

One sad aspect of the flooding was that presenter Adrian Chiles noted that there were many apples bobbing about in the floodwater, having been washed out of farmyards. It might not be the best of years for Somerset cider.

In passing, CAMRA also ran a campaign in January to promote the benefits of pubs to the British economy and to encourage people to use their local during January. The pub trade employs some 500,000 people and contributes around £19 billion to the economy. While many pubs will have done well over the Christmas and New Year period, the January slump can be damaging all the same.

I know that a lot of people traditionally give up drinking for January but even medical evidence appears to be against this now because the 'stop-start' nature of doing so is more damaging than keeping to a steady pattern. This is, of course, not to say that people should not keep their consumption under control. CAMRA does encourage responsible drinking.

*Tony Hedger*



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## A DECENT GESTURE

I am pleased to report that in the wake of the Clutha Vaults disaster Tennent Caledonian, who are owned by the Irish drinks company C & C Group and were the free house's main beer supplier, undertook to pay the wages of the pub's 12 staff and help with rebuilding costs. The Clutha Vaults' owner, Alan Crossan, plans to rebuild the bar. He said, "It wouldn't be accepted if I didn't do that. It has to be rebuilt, the same way it was before." The rebuilt pub will include a memorial to the victims and survivors.

## THE TIE

The consultation on possible Government intervention in 'the tenanted pub company model' closed as long ago as 14 June. It has now all gone quiet. On 9 December the Business Innovation and Skills Minister, Jo Swinson, said that the Government would be publishing its response 'very shortly'. Four days later this had changed to it being delayed while it considered its 'next steps'.

The parliamentary Business, Innovation and Skills Select Committee had set a deadline for the Government to report back which has now been missed. To fill the vacuum, the Opposition have decided to use one of their debate days to try to push the issue and this is scheduled for the afternoon of 21 January which unfortunately is just as we go to press. Toby Perkins, the MP for Chesterfield and the Shadow Minister for Small Businesses said, "It is becoming an annual event that Parliament debates the issue of pubs in January. In January 2012 the House voted unanimously for a statutory code to regulate large pub companies as recommended by the BIS Select Committee. In January 2013 after Labour called another debate on the subject, the government agreed to introduce a statutory code. Twelve months on, despite a lengthy consultation, nothing has changed in legal terms to help struggling pubs and pubicans." The Opposition's stance is in favour of tenants – those landlords who lease their pubs – having the choice to go 'free of tie, transparent and independent rent reviews and an independent body to deal with disputes.

I would like, in the interests of balance, to give you a quote from the Government but they haven't said anything. I note however that both Enterprise and Punch are making overtures about curtailing

some of their worst practices. Enterprise have said that they will consider placing a 'not above inflation' cap on price rises for their tied houses while Punch say that they will not 'in general, except in exceptional circumstances' increase prices beyond the producer's published wholesale prices. Perhaps I am being paranoid but I have the feeling that a deal is being done in the background and it doesn't involve those in favour of reform. There appears to be a precedent: see below on minimum pricing.

## UPS AND DOWNS

According to a report in the *Morning Advertiser*, in the year to 31 March 2013, a total of 34,300 new personal licences were issued in England and Wales. This gives some idea of the turnover in the trade. It was also reported that almost one in six pubs that were operating as tenancies in 2005 are no longer trading in that capacity, having presumably closed or been converted to managed houses.

## MINIMUM PRICING

I mentioned last issue how Newcastle on Tyne council were trying to introduce minimum unit pricing through their Late Night Levy scheme but it seems that the measure still has support elsewhere. Blackburn with Darwen Council in Lancashire is lobbying the Government to reinstate its original plans.

One interesting development is an accusation in the British Medical Journal, supported by letters in the *Daily Telegraph* and the *Guardian*, that ministers and officials held some 130 meetings with trade representatives to discuss alternative measures, two of which, with ministers, were after the official consultation period had ended. The meetings were, not unsurprisingly, defended by Andrew Griffiths MP, the chairman of the All-Party Parliamentary Beer Group while a spokesman for the Department of Health said, "We utterly reject the allegation of anything untoward in the small proportion of (meetings) that took place with the alcohol industry."

In the trade, Rooney Anand, the Chief Executive of Greene King still supports it, saying that it is not a 'dead issue'. Interestingly, Greene King have resigned from the British Beer & Pub Association (BBPA), one of the bodies almost certainly involved in these meetings, because they feel that 'producers and retailers didn't usually sit down at the same table.'

## HEALTH AND WELFARE

Curiously, the minimum pricing debate is being reopened at a time when alcohol consumption is apparently falling. The BBPA's latest Statistical Handbook reports that last year the average adult – whatever one of them might be – consumed 8.0 litres of alcohol per annum, down from 8.2 the year before. In 2004 it was 9.5. Another report, this time from Mintel, suggests that in the coming five years, drinkers will reduce their consumption but switch to 'premium' brands. Their findings were that 31% of people had cut back in the last year whilst 13%, mainly in the 18 to 24 age group, were drinking more.

## THE PRICE OF BEER

Meanwhile, some people are looking more towards maximum pricing. Carlsberg and Molson Coors have both announced wholesale price rises from early January that are expected to add at least 6p to the price of a pint. Rises in production, energy and transport costs have been given as the reason. Others will no doubt follow their lead. Simon Clarke, who runs the Eagle Ale House in Battersea and is prominent in the Fair Deal for Your Local campaign, commented, "If the pub's company wants to make a 50 per cent profit that's going to be another 6p. And then, if the pub also wanted a 50% profit, you're looking at a 24p increase on a pint, effectively. It's putting the pub in a really difficult situation because they just can't afford to increase their prices that much." A spokesman for Carlsberg was quoted in the *Morning Advertiser* as saying, "We are fully aware of the challenging market for our customers and have absorbed as much cost as possible to ensure impact is kept to a minimum."

## NEWS FROM THE PUBCOS

Ted Tuppen, the chief executive of Enterprise Inns has announced that he will retire in February. Mr Tuppen, who founded the group in 1991 with the purchase of 368 pubs from Bass, will be succeeded by the company's chief operating officer Simon Townsend. In a characteristic farewell comment aimed at Enterprise's critics, Mr Tuppen said: "If you run a large estate as we do with 5,500 pubs you have a vast number of profitable pubs who you never hear about. It's a fact of life that what you hear about are the ones who complain." The company has reported a fall of 2.9% in its like-for-

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like income in the year ended 30 September although the situation in the last quarter of 2013 did improve.

Look out for the arrival of a chain called Refreshment Rooms. This is the brand being used by Greenwell & Tipple, the new company set up by Rupert and Jo Cleverly, formerly of Geronimo Inns and subsequently Young's. The first one, the Cyclist, opens in Brighton in January and more high street sites are being sought. The company aim to source beers, ciders and food as locally as possible.

Nick Pring and Malcolm Heap, who set up the Realpubs chain which they subsequently sold to Greene King, are back in business. They have set up a new company called Urban Pubs & Bars and hope to have around 20 pubs in what they call London's 'urban villages'.

Similarly, Richard Balfour-Lynn who owns the Fox & Anchor in Clerkenwell is looking to expand. He has taken over a pub in the City, the Bull, and another is in the pipeline.

The Craft Beer Company chain have taken over the Manor Arms in Clapham Manor Street SW4. This is their fourth outlet in London; they also have one in Brighton.

The landlord of the Gunmakers in Clerkenwell, Jeffrey Bell, is to open a second pub, the Finborough Arms in West Brompton. The pub will be leased free-of-tie from a private owner. It has not been a pub since the 1990s, having been a night club then a wine bar in the meantime. Mr Bell, who will stay in charge of the Gunmakers, commented, *"There just aren't enough good pubs in the area. The pub will have a simple food offer and it will mainly be about the beer."* This will include an unusual Italian brand, Tipopils by Birificio Italiano. The pub is due to open in February after restoration.

Negotiations continue regarding debt restructuring at Punch Taverns. The executive chairman, Stephen Billings, described them as 'lively'. The outcome was due to be reported on 15 January; more next issue. In the meantime, Punch has set up a new arrangement for some of its tenancies called the Punch Foundation Tenancy which is more like a franchise than the traditional tenancy. Fifty pubs have converted so far, with the target being 200 by the end of this year.

## WETHERSPOONS NEWS

**J**DW have arranged additional finance of £100 million and have consequently increased their planned new openings target for the year from 40 to 50. Their 900th pub opened recently in Lancashire. Trading continues to be solid with like-for-like sales in the 13 weeks to 27 October up by 3.7%.

In a return to its roots, JDW have brought a pub in Muswell Hill which was where they started back in 1979. The Village, on the Broadway, will reopen in the summer after a £1.5 million refurbishment.

Staff and customers at JDW pubs around the country have now raised £8 million for the CLIC Sargent charity for children with cancer. The campaign started in 2011 and £1 million has been raised in the last six months alone.

## NEWS FROM YOUNG'S

**Y**oung's are continuing their programme of refurbishments. latest are the White Hart on the riverside at Barnes – famous once each year when the University Boat Race is run – and the Dog & Fox in Wimbledon Village. In both cases the emphasis has been placed on the food trade. Similarly, changes are being made to the Coborn Arms in Bow with the addition of a dining area in a conservatory at the back. The local community are understandably apprehensive as to what effect this would have on this essentially local pub but Young's have promised that the front of the pub will remain much as it is now. The range of beers should increase as well. The décor will be largely leather-based as an acknowledgement to the local tannery trade. Let us hope that all turns out well.

Young's came up with a novel festive celebration at the Leather Bottle on Garratt Lane, SW17. They set up an eight by nine metre ice rink in the back garden, complete with a snow machine, blue low lighting and festive music.

## WANDSWORTH SITE SOLD AGAIN

**T**he site of Young's former Ram Brewery has been purchased by the Greenland Holdings Group, one of China's largest state-owned property investors, for £600 million. The bid was reported to be unsolicited. This follows efforts by successive governments and the Mayor of London to encourage the Chinese to invest in the UK. The site changed hands two years ago and, despite the effort that the previous owners,

Delancy Real Estate, had put in to secure the current planning permission, the offer was obviously too good to turn down.

It is understood that Greenland intend carrying on with the existing scheme which includes a brewing museum and a microbrewery. They expect the development to be 'highly attractive' to Chinese investors. It is not yet known what will become of John Hatch's tiny non-commercial brewery that has served to keep brewing alive on the site.

## OTHER TRADE NEWS

**S**hepherd Neame are also refurbishing a number of their pubs in London. The Hop Pole in Wandsworth has been treated with the respect that should be accorded to a Grade II-listed building, having been redecorated and updated without major changes. The new, modern, fireplace is worth a look. Colm Lynch, who has been at the pub for 17 years, remains in charge and commented, *"We've a great regular crowd, who've been very positive about the new look pub. We screen all the big sporting events including GAA Gaelic games as well as live music events and like to think of ourselves as an authentic country local in the City."*

More controversially, the Prince Arthur near Old Street has been refurbished at a cost of £100,000 jointly by the brewery and new licensee Euan Johnstone. The works have included new toilets and the creation of a function room – rare these days – out of the upstairs accommodation which is also being used by the pub's three darts teams. Lunchtime food is now being served for the first time. Mr Johnson, a descendant of the original Neames, has experience in the nightclub trade and said, *"The pub is a change of direction for me, a new challenge. I knew it well and when I heard that the former tenant was leaving, I was keen to take it on. It's an authentic real ale pub close to Silicon Roundabout serving the local community. It's this essence which I've tried to preserve and keep in mind while renovating the pub by using reclaimed materials and furniture to give it a laidback, lived-in feel."* The pub is one of the few in the area to open seven days a week.

According to a report in the *Morning Advertiser*, the chef and food campaigner Hugh Fearnley-Whittingstall is working with Skinner's Brewery in Cornwall to create a beer from exclusively English ingredients, including Cascade hops

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grown in this country. Although it goes against current trends, especially as regards hops, there must be other beers being brewed that fit this description! The combination of famous chef and Cornish brewer is also not new. Not that long ago Rick Stein teamed up with Sharp's to produce the very tasty Chalky's Bite.

Marston's are looking to license their Fastcask system to other brewers. The system uses 'heads' of yeast and allows beer to drop bright very quickly and is not easily disturbed. Around a third of Marston's draught production now comes in Fastcasks. Although ideal for low volume and occasional outlets, the system is not without its critics.

Greene King have installed a 30-barrel plant with which to brew small batch and experimental beers. Called the St Edmund Brewery, the venture cost £750,000 and follows research which indicated that customers wanted some different beers from the company. Some existing beers such as Strong Suffolk and St Edmund will transfer to the new plant and there will be new beers such as a 'double hop' IPA (7.2% ABV) and a porter.

Although BrewDog do not produce cask conditioned beer, I feel obliged to mention their astounding progress as a company. Using a 'crowd-funding' scheme called *Equity for Punks*, they have raised £3.7 million and hope to get to £4.25 million. They are looking for outlets in university towns starting with Southampton but also to spread as far as Brazil, India, Italy, Japan and Sweden. Their latest London outlet is in Shepherd's Bush – see Capital Pubcheck. Whatever you think of their beer, they must be doing something right.

Sadly, it is not just the large pubcos who are disposing of pubs. Lancashire regional brewers Thwaites have announced that they have fifteen 'bottom-end' pubs on the market. They have already disposed of around 100 pubs over the last five years. This does not arise from any financial difficulties; in the six months to 30 September their pre-tax profits rose 24.5% to £4.9 million.

Just before Christmas there was a report in the *Morning Advertiser* that the police in West Yorkshire were asking publicans to report any offers of 'dodgy' imported beer after more than £3,000 worth of stock was stolen from a Leeds-based importer.

## AROUND THE WORLD

The American website Real Beer News reports that rumours of a \$100 billion merger between Anheuser-Busch InBev and SABMiller have resurfaced. A Reuters report suggested a deal within the year. It will however not be easy, especially in terms of the US market where AB InBev has almost half of the market and SABMiller around a quarter. They would not be allowed to combine these and so the SABMiller share, held through a joint venture with Coors, would have to be sold and Coors are the only likely buyers. The new company might not however want Coors in the market in their own right. The new company would become the main supplier of beer throughout North and South America and Africa, close to virtual world domination...

## ROYAL ASSENT

The latest brew of Harvey's 7.5% ABV barley wine, Elizabethan Ale, had the distinction of being started by Her Majesty in person who then added her signature to the brewing journal. The Queen and the Duke of Edinburgh visited Lewes in November and toured the Bridge Wharf Brewery in the company of head brewer and joint managing director Miles Jenner. Harvey's chairman Hamish Elder said. *"It was a huge honour to host Her Majesty and His Royal Highness. The Duke of Edinburgh had a remarkable understanding of the brewing process and Her Majesty was intrigued by the industry and its history, asking many questions over lunch. She was both gracious and charming."*

Alas, there was nothing in the New Year's honours list however. I can't think of anyone who would be more deserving of a 'gong' for services to brewing than Miles Jenner.

## AWARD FOR ROGER PROTZ

On the subject of 'gongs', congratulations to Good Beer Guide editor Roger Protz who has been awarded the Fuller's ESB Award for Writing for the Beer and Pub Trade by the British Guild of Beer Writers.

I particularly recommend Roger's column in the *Morning Advertiser*. One recent piece of education for me was that half of the production of Belgian family brewers is exported, of which 80% goes to other European countries. Only 17% of British production is exported and if you exclude what goes to Ireland under

a special relationship, it is very much less. Roger proposes that trade bodies such as the BBPA and SIBA (the Society of Independent Brewers) should get together and appoint 'beer ambassadors' to expand overseas trade. It makes sense to me.

## CROWNING GLORY

Oh dear! Belfast's most famous pub, the Crown Liquor Saloon, had to close for ten days in January when someone at Nicholson's, part of M&B, who operate the historic site on behalf of its owners, the National Trust, forgot to renew the licence.

## AND FINALLY ...

Another interesting snippet that I heard on the radio recently was that the Mother Redcap pub in Camden Town, since renamed the World's End, was once the unofficial labour exchange for London's piano-building trade. At the turn of the 20th century there were around one hundred piano factories in the area. In those days, of course, every decent pub had a piano. Mind you, whether they had a decent pianist is another matter...

The financial problems of the pub trade could be over if all customers were like this. According to the Evening Standard, steel magnate Lakshmi Mittal called in at the Greyhound in Kensington for a cup of tea and left a tip of £100.

**Tony Hedger**

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Look out for details of our Easter Beer Festival (18-21 April) in the next issue

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# John Young Memorial Award

The John Young Memorial Award seeks to celebrate the memory of John Young and his impact on real ale and pubs within London and to publicly acknowledge on an annual basis an individual or organisation, external to CAMRA, that the London branches believe has done the most for real ale and/or pubs within the Greater London area. The 2013 was presented to Steve Barnes and Will Williams.

Steve and Will were active members of the North London branch when they decided to open a pub that would help increase interest in real ale and led the concept of a real ale pub that many London pubs have emulated since – The Wenlock Arms. They set about by having six handpumps including a mild, still unusual for London, increasing to eight handpumps as demand grew and adding a real cider. Their commitment to great beer quality has been repeatedly acknowledged. It wasn't long from the pub opening to it making its first appearance in the Good Beer Guide (in 1994) and it was a continual entry until Steve and Will announced their retirement and sold the pub a couple of years ago. The Wenlock also won CAMRA London's Cider Pub of the Year and the North London Branch Pub of the Year four times.

Throughout Steve and Will's ownership, the pub remained everything that is good about a back street boozer, welcoming locals and visitors alike and offering good solid food in its door step sandwiches – probably the best salt beef ones in north London. It also had darts and cricket teams.

The pub gained a worldwide reputation with supporters coming out of the woodwork from as far away as the USA when they pub was under threat of demolition. Not many pubs can

say that! The pub is now under new management but continues to fly the flag for traditional beer and cider. Give it a visit.

**John Cryne**

*Chairman CAMRA North London*



Steve Barnes (centre) and Will Williams (right) accepting the award from Torquil Sligo-Young

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A promotional advertisement for realale.com. It features a background image of a pub interior with shelves of bottles. Overlaid text includes 'Independent Beer Retailer of the Year' with a starburst graphic, 'Drinks Retailing Awards 2013', and the website 'realale.com'. Below this, it says 'YOUR LIQUID DELICATESSEN!' in large red letters, followed by 'BOTTLED AND CASK BRITISH ALE' in green, 'GREAT WORLD BEERS &amp; CRAFT LAGERS' in blue, and 'NOT JUST BEER...OVER 300 WINES &amp; SPIRITS' in orange. At the bottom, there are logos for 'Richmond BUSINESS AWARDS 2012', Facebook, and 'THE JONATHAN TIMES', along with the address '371 Richmond Rd, Twickenham TW1 2EF 0208 882 3710', opening hours, and the email 'shop@realale.com'.

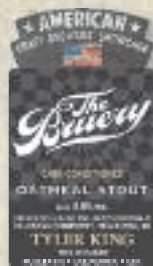
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## COCKNEY ALES CREATING RECORDS

The 2013 Pig's Ear Beer and Cider Festival set a record for its 32 year history with the gallons of ale consumed. It was held at the Round Chapel in Hackney between 3 and 7 December. Festival Organiser, Derek Jones, commented: "Two aspects were especially pleasing. One was the huge popularity of the East London Bar showcasing ales from 15 emerging local breweries. Pig's Ear is cockney rhyming slang for beer so we're proud to promote these producers. We had to reorder to meet demand. The second was the number of young people not only drinking but appreciating Real Ale. They're more and more discerning, knowing about and asking for speciality brews."

The Festival was organised by the East London and City (ELAC) Branch of the Campaign For Real Ale (CAMRA). Its Chair, Marion Robbins, observed: "This was the eighth successive year of the Festival in Hackney. We're delighted to have played our part in helping the growth of its new wave of Hackney breweries such as Beavertown, Crate, Five Points, Hackney Brewery, Howling Hops, London Fields and Truman's."

*Bill Green*



*Discerning young drinkers at the Pig's Ear Festival*

## KINGSTON JOINT CLUB OF THE YEAR

On 6 December the Kingston & Leatherhead branch of CAMRA visited the Grafton Social Club in Grafton Road, New Malden to present the club with a framed certificate for being voted for by branch members as one of their joint clubs of the year. The other club is the Walton Rowing Club at Walton on Thames which was awarded their certificate earlier in the month. Branch members enjoyed several pints of the two good quality real ales that were available at the bar of this popular social club. Darts is played and at the rear there are also five snooker tables. The club fields several teams playing darts, football and snooker.

It was especially pleasing to be able to make this presentation given that just a few years ago real ale was not even considered because the 'cellar' was too far away from the bar but that was got around by making another 'cellar' much nearer. The club has been here since 1931 and in the early days it was a men-only club but rules have been relaxed since then to open up membership.



Pictured is the CAMRA branch chairman Dave Oram making the presentation to the club manager Mark Townsend and barman Jim Phipps.

*Clive Taylor*

## THE SUSSEX ARMS, PUB OF THE YEAR AGAIN!

The once seedy and virtually abandoned Sussex Arms on Staines Road in Twickenham was acquired by Twickenham Taverns four years ago. It was completely refurbished and now serves 12 constantly changing real ales, all from small breweries, plus six real ciders. In 2012 it was CAMRA's London Cider Pub of the Year and Richmond and Hounslow Branch's pub of the year. It has retained its title as branch pub of the year for 2013. The pub is a mecca for locals and visitors and even on crowded Rugby days still manages to keep 12 beers flowing!

Pictured is the Branch Chairman, Charles Owens, handing over the certificate to two popular bar staff on 9 January with around 15 CAMRA members present.

*John Austin*



## KIDBROOKE BEER FESTIVAL

CAMRA's South East London Branch will be having a beer festival on Thursday 1 to Saturday 3 May (12 noon to 10.30) at Charlton Park RFC, 60A Broad Walk, Kidbrooke SE3 8NB. Fifty real ales plus real cider, perry and bottled beers will be available. Further details: [www.selcamra.org.uk](http://www.selcamra.org.uk) or [festivals@selcamra.org.uk](mailto:festivals@selcamra.org.uk) or Twitter @SELCAMRAfest.



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## REAL ALE RETURNS TO THE RAILS

The Epping Ongar Railway will be holding its second beer festival later this year. This year's event will feature around 40 beers plus an expanded range of cider and, in a true demonstration of the Railway's commitment to promoting real ale, bottle-conditioned beers from London and Essex will be available on board the trains during special events. Keep an eye on [www.eorailway.co.uk](http://www.eorailway.co.uk) for more information; dates will be announced soon.

## LMS-PATRIOT COMPANY

*There is a considerable cross-over between drinking real ale and interest in railways. On this basis we print the following contribution from Marcus Harriott, a member of CAMRA's Watford & District Branch. It also has a certain resonance as we remember the start of the First World War.*

How many of you have taken the family for a fun day out on one of Britain's 100 Heritage Railways? It's a popular day out and usually entertains dad as well as the children. 750 steam locomotives remain preserved in the UK, many on the Heritage railway network and they vividly chart the progress of the industrial revolution and our nation's amazing engineering and transport history. But did you know that after WW1, three of the Great Railway Companies named locomotives to honour their own employees who had fought and died during that war? The London Midland and Scottish (LMS) series was named the 'Patriot' class and included one named "Private E Sykes V.C." The Patriots were a class of 52 express passenger steam locomotives built from 1930 to 1934 but all were withdrawn

from service by 1965 when British Railways withdrew from steam engine operation. Tragically, all were scrapped.

In 2008 a group of intrepid enthusiasts set up the LMS-Patriot Project with the aim of building a Patriot locomotive from scratch. This ambitious project was inspired by the success of a similar project, the A4 Tornado which was the first new steam loco to be built in Britain for 60 years. ([www.a4steam.com](http://www.a4steam.com)). Fundraising began and the two main frame plates were cut in March 2009. Today amazing progress has been made with wheelsets, cab and smoke box now largely complete – see 'loco progress' at [www.lms-patriot.org.uk](http://www.lms-patriot.org.uk). The new Patriot will be named The Unknown Warrior and it has the endorsement of the Royal British Legion. It will serve as a permanent memorial to all those who fought and died in war.

But £1 million is still needed to finish The Unknown Warrior. If you would like to know more or even to be part of this exciting project, visit the website at [lms-patriot.org](http://lms-patriot.org) or join the society. Members of the LMS-Patriot Company receive a quarterly newsletter called The Warrior and, among other benefits, get an invitation to an annual members' day to view progress of The Unknown Warrior. Single membership is £16 per annum.

**Check the Beer Festival Calendar  
and visit your Local pubs at  
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## APOLOGIES TO TWICKENHAM FINE ALES

I regret that some glitches crept into our coverage of Twickenham Fine Ales in the last issue. I apologise to the company accordingly and would ask readers to note the following. The bottled version of Naked ladies is not bottle conditioned; it is sterile filtered. Yakima Valley is not a pale ale; this should have read ABA (American Brown Ale). We also got the shop opening hours wrong. It is open from 10am to 1pm on Saturdays and not 6pm as stated. They are open until 6pm on Thursday and Friday. It might be best in any event to check the website: [www.twickenham-fine-ales.co.uk](http://www.twickenham-fine-ales.co.uk). We also very rudely spelled the name of the head brewer wrongly; he is Stuart Medcalf.

I'm sure that the following is correct because we have the photo – see below. On 7 December TFA were visited by their local Member of Parliament who happens to be Vince Cable, the Secretary of State for Business, Innovation and Skills. This was part of the cross-party 'Small Business Saturday' campaign, the purpose of which is to promote the benefits of shopping locally and to give recognition to small local businesses. This is the fourth year of the campaign, which started in the USA, and was supported by some 200 MPs. Mr Cable was keen to listen to TFA's concerns about the industry and, having tasted their beer, I'm sure that he was able to appreciate the benefit of allowing pubs to go free-of-tie.



## AERONAUT/LAINE'S

The brewery is now up and running. Henry the brewer is however transferring to InnBrighton's new project at the People's Pub in Victoria Park, Hackney – see below. Happily, his replacement in Acton is a familiar face, Conor O'Donoghue, formerly of the Botanist at Kew. The hand-over should be complete in January.

## FULLER'S

Fuller's continue to trade well; in the half-year to 28 September revenue in their managed houses grew by 10% to £94.4 million and in tenanted pubs by 2% to £16 million. Overall, profits were up 8% to 18.1 million.

On the pub front, they have acquired the Distillers in Hammersmith and the White Hart in Southwark for a total of £6 million and have now reopened the Tap on the Line, formerly the Railway, at Kew Gardens Station. The very successful Parcel Yard at King's Cross is being extended by the addition of four function rooms. The pub already has the

highest cask beer sales of the company's 387 pubs. Fuller's are also looking to open a pub 'airside' at Heathrow Terminal Two in June. Against that, they have agreed to sell two tenanted pubs and are looking to sell eight more. Four pubs, said to be country pubs in need of entrepreneurial tenants, moved from being managed houses to tenancies while two tenancies moved to the managed estate.

Fuller's have followed J D Wetherspoons in banning the use of e-cigarettes inside all their pubs, because the product causes 'anxiety' among customers and staff.

## HOPS & GLORY

The Hops & Glory in Essex Road, Islington put its first beers on sale on Friday 13 December. Both beers are cask conditioned. There will also be some keg. Please see their website for more information: [www.hopsandglory.co.uk](http://www.hopsandglory.co.uk).

## PEOPLE'S PUB/LAINE'S

Following on from the Aeronaut, InnBrighton have re-opened the former Britannia pub near Victoria Park, Hackney as the People's Pub. Victoria Park is known as the people's park. The pub has its own brewery and their beers are expected to be available by the end of January. In the meantime it is understood that the beer is coming from Laine's in Brighton although some may in due course make their way over from the Aeronaut. This is not the pub's first incarnation as a brewpub. It was the Falcon & Firkin from 1986 to 1998.

*Tony Hedger*



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# Obituary – Peter Austin

I am sad to report the passing at the age of 92 of one of the most significant figures in the recent history of the brewing industry, Peter Austin.

His was a life spent in brewing. Born in Edmonton, Middlesex, into a brewing family, Mr Austin started his own career at the Friary Brewery in Guildford before moving to the Hull Brewery from where he retired in 1975 having become head brewer. This retirement was however not the end of his working life – indeed very far from it. Two years later he started the Ringwood Brewery on the edge of the New Forest where his business partner was David Welsh who thirty years on was to help Duncan Sambrook set up his brewery in Battersea. Ringwood's Old Thumper strong ale won CAMRA's Champion Beer of Britain award in 1988.

Perhaps more significantly for both the brewing industry and beer drinkers, at the same time Mr Austin started his advocacy of the cause of small scale commercial brewing. One of his earliest projects was the fondly remembered Penrhos Court Brewery in Herefordshire, set up by Terry Jones of Monty Python fame and the influential beer writer Richard Boston. Working with his colleague Alan Pugsley, his company, Peter Austin & Partners, supplied the plant for hundreds of small brewers, at home, right across the United States and eventually throughout the world. It was not just equipment; his training, advice and inspiration all played their part. He 'retired' from Ringwood in 1986 to concentrate on this work full time. Alan Pugsley later emigrated to the USA and founded the Shipyard Brewery in Portland, Maine as well as continuing to carry the flag for small local brewing. The bar selling the products of

these breweries was the first to sell out at the Great British Beer Festival last August.

In 1980 Mr Austin helped found and was the first chairman of SIBA, originally the Small Independent Brewers' Association and now the Society of Independent Brewers. This was yet another channel for his influence on the trade. Organising small breweries must have been like trying to herd cats but he knew that they needed to have their own voice in the trade. He has, as usual, been proved correct.

A number of the small breweries that have recently opened in London are using plant that they have imported from China. It may well be that this plant is being manufactured there as a consequence of Mr Austin's involvement in that country. Some of our new generation of brewers may well never have heard of Peter Austin but his influence is there all the same and his legacy will no doubt endure. There are few of whom it can be said that, in their particular field, they changed the world. Peter Austin most certainly did.

*Tony Hedger*

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## CLOSING THE LOOPHOLES

**W**e have previously covered the various flaws in our planning law that make campaigning to save pubs so difficult. I am pleased to say that at least once London council, Ealing, recognises this and on 15 October passed the following motion:

*Ealing Council notes the possibility of submitting the following proposal to the government under the Sustainable Communities Act:*

*That the Secretary of State help protect community pubs in England by ensuring that planning permission and community consultation are required before community pubs are allowed to be converted to betting shops, supermarkets and pay-day loan stores or other uses, or are allowed to be demolished.*

*The Council notes that if this power was acquired it would allow the council to determine if pubs should be demolished or converted into other uses and could save many valued community pubs.*

*The Council resolves to submit the proposal to the government under the Sustainable Communities Act and to work together with Local Workers and the Campaign for Real Ale to gain support for the proposal from other councils in the region and across the country.*

There is some controversy over possible changes. The creation of a new planning use class for traditional pubs has been proposed in an article in the journal *Planning Theory & Practice*. This is based on the idea that pubs encourage drinking in a 'restrained and responsible manner', especially amongst young people. However, estate agents who specialise in licensed premises say that this would be difficult to implement and would generate unwanted red tape.

Calderdale Council in West Yorkshire has passed a motion requiring planning permission for demolition or change of use for pubs and is looking to use CAMRA's Public House Viability Test when making such decisions. They also intend to lobby the Government to have their policy adopted nationally.

## NEW YEAR ... SAME OLD STORY

**M**arston's have sold some 200 pubs to the property New River Retail for £90 million. As their name suggests, the purchasers have no intention of running any of the sites as pubs and all will eventually be converted to supermarket convenience stores or the like. The properties have been chosen for their 'good roadside visibility' and car parking and are spread across the UK. Marston's will continue to manage the sites as 'going concerns' for up to four years under a leaseback arrangement until they are sold or converted by New River themselves. Exactly what sort of 'going concern' the pubs might be with this hanging over them is, I would have thought, debatable.

Marston's current policy is to increase their share of the pub food market and so it could be that these pubs are either too small to make conversion worthwhile or there is no room to install a catering kitchen of the required size. Marston's are also going for a number of 'new build' which they may see as a better economic option to conversion.

Mike Benner, CAMRA's chief executive, commented, "This pub sell off is bad news for communities which may lose their pubs as a result. New River Retail have seriously underestimated the challenges and opposition that they will face in trying to sell profitable community pubs and convert them into convenience stores and other uses. Local residents and pub campaigners will be mounting sustained opposition to prevent

their valued local pub being converted into a supermarket. With one in ten high street shops empty it makes no sense that retailers are targeting pubs. Our message to New River Retail is that they should be focused on reviving existing retail spaces rather than seeking to destroy valued community pubs serving local communities and we call on them to take every step to sell pubs as going concerns. The fact that this sale has happened is a result of a dysfunctional planning system which means pubs are regarded as easy pickings by developers. No one can convincingly argue that supermarkets provide a similar community amenity to a local pub. CAMRA will be using this development to press home the case for tougher planning protection for pubs and for greater consumer consultation when they are threatened with alternative use."

According to a report in the *Morning Advertiser*, Greene King were discussing a similar arrangement for around 300 pubs with the William Pears Group but this was not finalised. The intention is there however.

## BIG HOUSES

**G**iven our property prices, I expect that this may be a phenomenon that only affects London. There have been some cases in Chelsea where it has been successfully fought off but the attraction to developers of buying pubs to turn into large single dwellings continues. The latest two examples are the Old White Bear in Hampstead and the Star in St Johns Wood.

The Old White Bear is set to close in February following the submission of a planning application to turn it into a six-bedroom house. The pub was owned by Punch Taverns and, according to the local press, the current lessee had made several attempts to purchase the freehold; instead Punch sold it to developers, reportedly for £1.575 million. The developers claim that it is not viable as a pub which is odd given that the chap actually running it wanted to buy it. Local residents are not impressed. The leader of the Hampstead Shops Campaign, Jessica Learmond-Criqui, said, "The community is getting teed up. It's a community asset and a well-loved pub, and people are very upset." Pointing out that the NW3 postcode has already lost 14 pubs since 1995, John Cryne, chairman of CAMRA's North London branch added, "If we keep losing pubs, the danger is we're going to end up with a mass of housing and nowhere to go."

Similarly with the Star, an application has been submitted to Westminster Council by West End Investments LLP to turn the building into a 'single family dwelling' with a gym and a cinema room. They bought the pub from – guess who – Punch Taverns last July for 2.1 million. The pub has a history of famous customers such as Sir Paul McCartney and Dustin Hoffman but it is a regular who is leading the campaign to save it. Local resident Patrick Campbell, a regular for some ten years, told the Hampstead & Highgate Express, "The Star is what traditionalists would call a true local. Staff know your name and what you are drinking, we have a real mix of people coming in and there is a good selection of different drinks available. Because of the amazing sense of community here, there will be a huge impact if this application is allowed to go through. The other pubs in the area are more gastropub so this is the past place in the area that you would call a traditional pub." John Cryne added, "Since 1995 a staggering 60 per cent of pubs have closed in the area. If you take the area where the Star is there were six pubs. There are now four and if the Star goes that will leave just three." An online petition has been launched at [www.change.org](http://www.change.org) and a





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# Pub campaigning

Facebook page called 'Save the Star pub in St John's Wood' has been set up.

Fortunately, the Cross Keys in Cheyne Walk, Chelsea, looks to have avoided this fate. The pub, which dates back to 1708, closed in 2012 after its then owner found it to be unviable. He applied to Kensington & Chelsea Council for permission to turn it into a five-bedroom house complete with swimming pool, sauna and cinema room but was turned down. It was then boarded up and squatted. It has now been sold to a company called Parsons Green Land for, according to the Evening Standard, £3.9 million. Tom Ainsleigh Jones, a director of PGL, said, "It will 100 per cent reopen as a pub, we're keen to return it to the community. We have a number of respected local pub owners who we want to take over the ground and lower floors." The upper floors will however be turned into accommodation which is, presumably, part of the funding arrangements for the project. The pub also once had its share of famous customers including Agatha Christie, Dylan Thomas, Bob Marley and the Rolling Stones.

## ALMA, NEWINGTON GREEN

One month after Enterprise Inns' eviction of Kirsty Valentine, the pub has reopened with a new tenant. On the same day it was granted Asset of Community Value (ACV) status by Islington Council. The North London branch of CAMRA tried to get them to reinforce this with an 'Article 4 Direction' that would require planning permission to be sought for demolition or change of use but the Council refused, giving their possible liability for compensation to any developer as the reason. They were given eight examples of where 'A4Ds' have been made without there being such consequences but they were not convinced.

## ANGEL, HAYES

I'm pleased to report that the Angel has been added to CAMRA's National Inventory of Historic Pub Interiors. This is what was reported in November by pub preservation specialist, Geoff Brandwood: *a most extraordinary survival, now added to Part One of the Inventory. Rebuilt in 1926, extended in 1937, this is sometimes described as 'the pub that Fullers forgot'! Architecturally this is a simple neo-Georgian building, designed by the well-known local architect Nowell Parr. It retains its pre-war plan apart from an extension of the right-hand luncheon room in the 1960s.*

The pub is open all day and serves a range of Fuller's beers. Sadly there are rumours in the neighbourhood that the pub could be up for sale. The full address is 697 Uxbridge Road, UB4 8HX.

## ANTWERP ARMS, TOTTENHAM

Following the registration of an ACV, the Antwerp Arms Association has been formed. The association hopes to raise up to £200,000 in community shares to purchase the pub and run it as a community cooperative. The project has the support of the Redemption Brewery. More details can be found on the Association's Facebook site.

## BOHEMIA, FINCHLEY

A curious story this. The Antic group gave up this pub when they could not agree terms with the owners, Mitchell's & Butlers. Squatters then moved in, with the intention of

maintaining it as a 'valuable community space'. The administrators for Antic Ltd (see the article on Antic in the last edition for an explanation) have taken legal action but the group occupying the pub claim that they agreed with M&B and their agents that they could act in some caretaking capacity and will move out once the property is let as a pub again. They are also fund-raising with the aim of taking a lease on the pub themselves so that it can continue as the successful community pub it had become under Antic.

## CHESHAM ARMS, E9

The issue of unauthorised use has come to the fore. Having lost his appeal against the ACV registration, the owner is appealing against the enforcement order that Hackney Council served on him for converting the pub into half residential, half office use without permission. The appeal will be heard at a public hearing in the summer. Local campaigners, the Churchwell Residents' Group, along with CAMRA have submitted their views. The various appeals, arguably funded by the rent from the illegal residential letting, have already delayed a proper decision as to the future of the property. It can only be hoped that the Planning Inspectorate will appreciate the unwelcome precedent that would be set by allowing Mr Patel or any other developer to bypass the planning system by simply going ahead with their works and having that lamely accepted as a *fait accompli*.

## CROCKER'S FOLLY, MAIDA VALE

With the building closed as a pub for some years now, it is understood that work has started on converting the upper floors to residential use. It is expected that this will be followed by conversion of the ground floor to a restaurant, possibly with a bar. Hopefully something of this splendid Victorian building can be salvaged for general public use.

## GOLDEN LION, WC1

The owners claimed that following the redevelopment of the King's Cross area, this pub had become unviable and so they submitted a planning application to extend the building and convert it into a block of eight flats. Camden Council refused the application and, just hours afterwards, the pub was listed as an ACV.

## PAKENHAM ARMS, WC1

Despite initial fears, the pub has now reopened after redecoration about which there appear to be mixed feelings. Cask conditioned beer remains on sale through four hand-pumps. The beers on sale were of the 'usual suspect' variety but it is hoped that some different ones will appear in due course. It is understood that the pub is now owned by the Old Angel Pub Company which also has pubs in Oxford and Nottingham.

## PENSHURST ARMS, E9

There are plans to convert this pub near Victoria Park into a block of six flats plus two houses on the garden site. James Watson from CAMRA East London & City Branch writes: "The Penshurst Arms has not been regularly open as a pub since around 2002. ELAC branch has members who can distinctly remember drinking there in 2009, which just goes to show what beer can do to one's memory: Submission of an application for

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# Pub campaigning

a permanent change of use to residential proved that, at least in the view of Hackney Council and the developer, the lawful planning use of the land until now remained that of an A4 public house with ancillary accommodation. As branch pubs preservation officer I was determined to build on previous successes with Hackney, by all accounts a progressive authority under the charismatic leadership of CAMRA member and Hackney Mayor Mr Jules 'Save the Pub' Pipe. I am disappointed with the committee decision. Five councillors voted in favour of the residential scheme with one abstention. The Penshurst Arms is a lovely heritage building in a perfect setting for an estate pub. It managed perfectly well from 1864 for around 140 years until the previous publican chose, voluntarily, to close it. The developer paid £1.25m for the freehold. It was marketed as a development opportunity rather than a pub, through a residential estate agent. I see this as a missed opportunity for someone. Hackney is well established as London's coolest borough. Pubs around here are thriving. There is plenty of potential for a well managed community pub in that area. The Penshurst Arms has become another statistic on the roll-call of dead pubs. The E9 area has lost 59% of its pubs over the last 30 years. I love the way the developer responded to the Hackney Gazette with 'CAMRA don't live around here'. ELAC has over 1,700 members, some of whom, including me, live in E9. My house is around 10 minutes walk from this pub. Has he canvassed the whole neighbourhood to inspect membership cards (or lack of)? The campaign stands for the culture of pubs and pub-going and champions the rights of responsible drinkers. Until London planning officers and Councillors can recite that in their sleep, we need to keep writing objections. We need to keep turning up at planning committee meetings. We need to keep shouting our message to journalists. And we need to be unrelenting in our defence of London's boozers!"

## QUEENSBURY, WILLESDEN

This pub has been listed as an ACV by Brent Council following the submission of planning permission for residential development.

## REFECTORY, HAMPTON HILL

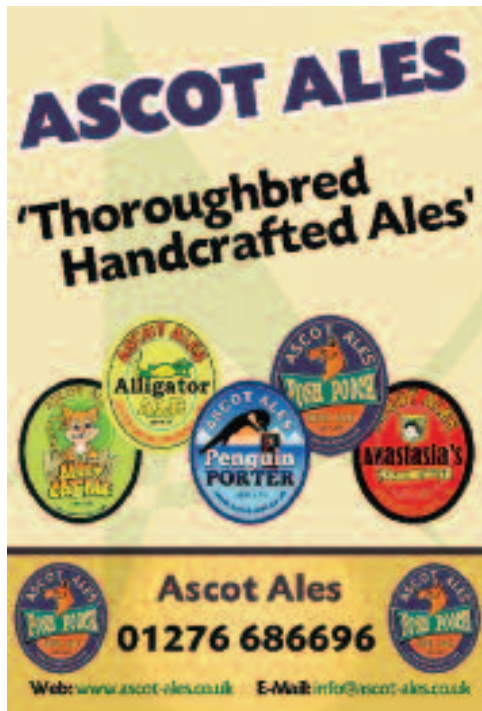
This is a 'good news, bad news' story. The pub, owned by Faucet Inns, was closed in 2009 when the upper floors were converted to residential use. The ground floor has now reopened as a pub although it is oriented towards food.

Originally it was called the Longford, taking its name from the nearby artificial waterway built by Charles I to supply water to Hampton Court. While the new name undoubtedly reflects what the pub is now, it is sad to see names with local references disappear.

## WHEATSHEAF, TOOTING

Wandsworth Council have agreed to a full public consultation on the application for an Article 4 Direction to prevent the pub's demolition or change of use without planning permission. This is the first time that the council has taken this course of action. It will be interesting to see what stance they take, given Islington Council's decision in the case of the Alma. A final decision is not however expected until June. Enterprise Inns, who lease the pub to Antic, say that they no longer intend selling the pub anyway.

*Tony Hedger and Geoff Strawbridge*



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# Pub design awards

Two London pubs gained recognition in CAMRA's Pub Design Awards for 2013. The now well established and prestigious competition is judged not just by CAMRA representative but also a wide range of other heritage sector luminaries.

Harvey's recent acquisition in Wandsworth, the Cat's Back, was the joint winner of the Joe Goodwin Award for Best Street Corner Local. The brewery were praised for their "sensitive updating" of this "back-street jewel". The pub isn't easy to find first time around but it is worth the effort. The full address is 86-88 Point Pleasant, Wandsworth SW18 1NN. It is off the Putney Bridge Road by a railway bridge, not far from the west side of the infamous Wandsworth one-way system. The Joe Goodwin Award, incidentally, is named in honour of a former CAMRA Chairman who died at an early age while still in office.

The Parcel Yard, Fuller's very successful new pub at King's Cross station, was 'Highly Commended' in the Conversion to Pub Use category.

For the first time since 2006 an award was made for 'best new build'. This went to the Hall & Woodhouse in Portishead on the River Severn Estuary. It is an ultra modern bar and restaurant situated in a marina and constructed from recycled shipping containers stacked into a 'visually striking structure'.

Julian Hough, CAMRA's National Director responsible for the competition, commented: "The Pub Design Awards celebrate British pubs with truly memorable designs, whether it is a building that has been converted to a pub, a conservation project on a historical structure or a brand new build with cutting edge design aesthetics. CAMRA congratulate the pub owners, architects, and designers who have contributed to these pubs being named the best in the UK."

## Derek Prentice – Brewer of the Year

One of the highlights of the Annual Dinner of the British Guild of Beer Writers is the announcement of the Brewer of the Year award. This year the accolade was given to Derek Prentice. In making him our Brewer of the Year we paid tribute to someone who has made an unmatched contribution to London's vibrant and vital brewing scene. I don't know if there is such a thing as a London brewer but if there is then this man is it. He is held in high esteem by his peers and also in the wider community of those who love beer. He started work at the age of 17 in 1968 and across his career he has worked for four of the capital's greatest known brewing names – Truman's, Watney's, Young's and Fuller's.



Derek (left) receives his award from Tim Hampson

Derek is an outstanding and meticulous brewer who still passionately believes in the romance of brewing. In his last job at Fuller's not only was he the curator of some celebrated beer, but he helped develop some great new ones too such as Seafarers, Frontier, Imperial Stout and the Past Masters range. That is quite a legacy. His vast experience and attention to detail combine in perfect harmony. Always genial and enthusiastic,

he generally avoids the limelight but he richly deserves to enjoy the admiration that this award expresses. It was quite a moment when more than 200 people stood up to applaud and cheer Derek as he walked up to receive his award.

Derek retired from Fuller's at the end of 2013 but I am sure that we have not heard the last of him.

*With thanks to Tim Hampson,  
Chairman of the British Guild of Beer Writers*



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# Keeping up to date with London pubs

Last October we heralded the public launch of CAMRA's WhatPub? on-line pub guide and its continuous updating through changes made by CAMRA branches to their contributory on-line databases. Since then, members of CAMRA and the general public have been able to report back online to the volunteers responsible in each branch for keeping the information up to date. From now onwards, for campaigning purposes, it is envisaged that *WhatPub?* will be able to supply automated reports on numbers of pubs in different areas, new openings, closures, conversions and demolitions over time.

For London, in effect, the pub data held on *WhatPub?* therefore supersedes the Capital Pubcheck database built up over the years as a combination of successive editions of printed pub guides, covering different geographical sectors and particular postal districts or other smaller areas, and regular classified Updates published in this magazine.

*Capital Pubcheck* and its predecessor *Updates* first appeared in *London Drinker* in February 1982 and for all the past 32 years has been compiled by a single volunteer, Roger Warhurst, to whom our collective debt of gratitude is immeasurable. *Capital Pubcheck* has become established as the one comprehensive database of London pubs on which the media and national and local politicians have been able to rely in successive commentaries and policy initiatives.

Early in 2013, Roger gave notice that he wished to hand over his *Capital Pubcheck* responsibilities, and Update 234 in this issue is now his final compilation. However, that does not mean an end to classified bulletins of pub news in this magazine. For *Capital Pubcheck* updates from the April/May issue onwards, we intend to collate reports from branch pubs officers on significant changes they have made to their *WhatPub?* entries since the previous bulletin. We hope that readers will find the new bulletins no less helpful, though they will no longer carry cross-references to the earlier printed guides.

In October, for readers with pub news to update *WhatPub?*, we listed the pubs officer contact email addresses for each London branch area. These addresses are shown again below.

If you do not know which branch to alert, you may now email [whatpub@london.camra.org.uk](mailto:whatpub@london.camra.org.uk) or if necessary write to *London Drinker*, 9 Coppice Close, Raynes Park, London SW20 9AS, with a telephone number for acknowledgement.

A big thank you again to Roger, and to all Capital Pubcheck contributors.

**Geoff Strawbridge**

*London Regional Secretary*

**Bexley:** [bexleypubs@yahoo.co.uk](mailto:bexleypubs@yahoo.co.uk) – LB Bexley

**Bromley:** [whatpubfeedback@bromleycamra.org.uk](mailto:whatpubfeedback@bromleycamra.org.uk) – LB Bromley

**Croydon & Sutton:** [pubs@croydoncamra.org.uk](mailto:pubs@croydoncamra.org.uk) – LBs Croydon and Sutton

**East London & City:** [elacbranch@yahoo.co.uk](mailto:elacbranch@yahoo.co.uk) – London EC and E postal districts

**Enfield & Barnet:** [pubs@camraenfieldandbarnet.org.uk](mailto:pubs@camraenfieldandbarnet.org.uk) – LBs Enfield and Barnet

**Kingston & Leatherhead:** [kandlpubdata@camrasurrey.org.uk](mailto:kandlpubdata@camrasurrey.org.uk) – RB Kingston and KT3 postcodes of LB Merton

**North London:** [whatpub@tonry.co.uk](mailto:whatpub@tonry.co.uk) – WC1, most N and some NW postal districts

**Richmond & Hounslow:** [pro@rhcamra.co.uk](mailto:pro@rhcamra.co.uk) – LB Richmond and LB Hounslow south of the A4 and A30 and excluding W4

**South East London:** [pubs@selcamra.org.uk](mailto:pubs@selcamra.org.uk) – LBs Greenwich, Lewisham, Southwark and SE postal districts of Lambeth

**South West Essex:** [swessex@essex-camra.org.uk](mailto:swessex@essex-camra.org.uk) – East London (north of the river) outside the London Postal Area

**South West London:** [pubinfo@camraswl.org.uk](mailto:pubinfo@camraswl.org.uk) – LBs Merton and Wandsworth and SW postal districts of Lambeth

**West London:** [peter.chutter\\_camra@yahoo.com](mailto:peter.chutter_camra@yahoo.com) – SW postal districts north of the river, WC2, W1, W2, W4, W6, W8-W12 and W14

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

## London LocAle scheme

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

### Queens Head

54 Windsor St, Uxbridge UB8 1AB

varies (e.g. Rebellion, Twickenham, Windsor & Eton)

### Railway

202 Upper Richmond Rd, Putney SW15 6TD

varies (usually including By the Horns and Sambrook's)

### Spaniards Inn

Spaniards Road, Hampstead NW3 7JJ

Portobello, Redemption or Sambrook's

### Wetherspoon - 02 Finchley Road

1st Floor, 02 Centre, 255 Finchley Rd NW3 6LU

Sambrook's, Twickenham

The complete list is maintained at [www.london.camra.org.uk](http://www.london.camra.org.uk)

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# Capital Pubcheck – update 234

**C**apital Pubcheck first appeared as *Real Beer in London Update* in London Drinker in February 1982, updating the final 1981 edition of CAMRA's all London real ale pub guide. After 12 editions these updates were absorbed into a *RBIL Supplement* booklet and the current series resumed with Update No 1 in September 1983. It became *Beer Briefing – London Beer Guides Update* in 1989 with Update 43 to reflect its expanded role in addressing the successor local pub guides and *Capital Pubcheck* in 1998 with Update 131, given its wider role in disseminating information about the changing London pub scene.

As explained in the preceding article, *Capital Pubcheck Updates* will in future reflect additions and changes made by London branches to WhatPub?, CAMRA's on-line pub guide. If you would like to help us keep WhatPub? up to date, please send your news directly to the appropriate branch contact or else to the email or postal address below.

A busy period on the London pub scene with high profile openings and closures. Antic have opened three new outlets in E8 Dalston, SE6, Catford and SE12 Grove Park, closed one in Catford and lost two to other pubcos in E17 Walthamstow and SW11 Battersea. McMullen have bought two pubs in W1 Fitzrovia and WC1 Holborn from Punch, their first acquisitions in London since 1986. Shepherd Neame have bought a pub in W1 Soho and Greene King have opened a new outlet in Kingston. InnBrighton have installed breweries in two pubs in E9 Victoria Park and W3 Acton, the brewpub in Barnet is confirmed operational and another is in progress in Surbiton. Stonegate have acquired a number of pubs from failed pubco Bramwell (formerly Barracuda) which includes the Smith & Jones chain, and also from the Living Room group. Mitchells & Butlers are looking both ways on real ale, installing it in their O'Neills and Oak Tree branded pubs but removing it from their All Bar Ones. Fuller's have closed a pub in Feltham and disposed of a bar in W12 Shepherds Bush which has been picked up by BrewDog, predictably bereft of any real ale. Draft House have sold the lease of their outlet in SE22 East Dulwich and Young's have done the same in EC1 Clerkenwell. Wetherspoons have acquired a pub in their birthplace, N10 Muswell Hill and are also planning to open another in Heathrow Terminal 2 when it reopens in July.

The products of London's new microbreweries continue to spread, helped by the rebirth of traditional, beer-orientated pubs in many parts of London, albeit relatively still few in number.

Pubs continue to be closed and converted to residential and other uses at an alarming rate all across London, with Enterprise and Punch the main culprits. Punch and Convivial have sold a number of pubs in affluent parts of London to overseas property developers, including the West End, St John's Wood and Hampstead where residents are now experiencing the closures of well loved locals which until now they may have been largely spared. High profile campaigns are being mounted involving some famous names with the help of the media which at long last is exposing the greed and hypocrisy of the pub owning companies.

This is the last regular *Capital Pubcheck Update* 1 will be compiling after 32 years. The number of entries has snowballed from just 13 in the first *Update* to 269 in this issue, reflecting the enormous changes to pubs that have taken place over this time period. We have striven to stay on top of the pub scene in all parts of the Capital, bringing topical news, reporting new pubs and where to find new beers and highlighting issues like pub closures and conversions to other uses. I would like to sincerely thank all those many individual and corporate contributors, both within the CAMRA branch structure and outside it who have over the years, initially on hand written notes and more recently electronically, provided information for this column. Special thanks also to the fellow CAMRA members who have transcribed, typed and formatted my column to make it readable, not least Geoff Strawbridge who has patiently carried out this task since 1998

There has only been time and space for the following pub highlights of this *Update 234* to be included in the printed magazine. The complete version will appear on-line at [www.london.camra.org.uk](http://www.london.camra.org.uk). There will also be a final 'catch up' edition, *Update 234X* to appear in the next two months, also on-line, to include any significant changes to pubs made on WhatPub? up to 31 December 2013 but not reported in previous Updates. Hard copies of both of these can be obtained (with an A5 size SAE for each, please) from Roger Warhurst (CPC), 2 Sandtoft Road, London SE7 7LR

If you would like to report changes to pubs or beers for our records, please email [whatpub@london.camra.org.uk](mailto:whatpub@london.camra.org.uk) or write to London Drinker, 9 Coppice Close, Raynes Park, London SW20 9AS.

## NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

### CENTRAL

**WC2, MARQUIS OF GRANBY**, 142 Shaftesbury Ave. Reopened and renamed APE & BIRD PUBLIC HOUSE. Hackney: Golden Ale, Best Bitter on unlabelled handpumps in public bar at rear. Now leased from Shaftesbury PLC by Polpo Italian restaurant group, ex-Greene King (Capital Pub Co), and extended into adjacent premises. The front bar area and upstairs are reserved exclusively for diners, with a dive bar downstairs featuring cocktails. Extensively refurbished with traditional materials including salvaged copper topped bar and replica iron chandeliers. The public bar has low lighting, candles and lino flooring. Open 10-11.30 (12-10.30 Sun). (W35, U188,193,214, WC45, U220,227)

**W1(S), GEORGE**, 1 D'Arblay St. Shepherd Neame: Whitstable Bay, Spitfire, seasonal beer (e.g. Late Red). Reopened after acquisition by Shepherd Neame, ex-Innventive, in late October 2013. A welcome outcome for this Grade II-listed pub. (W66, U207,231)

**W1(S), O'NEILLS**, 33-37 Wardour St. Fuller: London Pride; Sharp: Doom Bar; +2 guests (e.g. Purity Pure UBU, Hilden No 4). (W68)

### EAST

**E2, KINGS ARMS**, 11A Buckfast St. 5/6 varying cask beers mainly from micros plus 'craff' keg and bottled beers. Now independent, ex-Courage. Refurbished and a sister pub to the Earl of Essex, N1. Beers are displayed on blackboard, not on handpumps. (E81)

**E8, DALSTON EASTERN CURVE GARDEN CAFE**, 13 Dalston Lane. 4 varying East London beers in polypins (e.g. Pale Ale, Orchid, Jamboree, Foundation Ale). Independent, garden laid out by the local community in 2010 with the cafe opening in summer 2013. Drinks and food can be taken into heated greenhouse. Open 11-dusk Wed-Sun.

**E8, FARR'S SCHOOL OF DANCING**, 11-19 Dalston Lane. Adnams: Old Ale; Caledonian; Deuchars IPA; plus 3/4 varying guests from regionals and London micros (e.g. Five Points). New Antic pub opened early December 2013 in former community hall leased from Hackney Council and originally a dance school. Renovation is a 'work in progress' with an island bar and the usual Antic 'distressed' style with raw brickwork, exposed piping, second hand furniture including cinema seating, and a moped hanging from the ceiling. Low lighting, with dance-related black and white photos on the walls. Proposals are to extend into vacant unit next door and for a restaurant on the first floor. Open 4-midnight Mon-Fri, 12-midnight Sat, 12-11 Sun.

### NORTH

**N1, TAP ROOM**, 163 Upper St. 10 varying cask beers: 2 on handpump and 8 direct from the cask in a cooled cabinet behind the bar, plus 2 real ciders on handpump. Closed after a spell as a 'pop up' bar earlier in the year, it was reopened as an independent bar on a permanent basis at the end of May 2013. Basic decor, large

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basement with TV screen. Food includes cheese and meat platters. Beers include those from London and rare (for London) UK micros and ciders include Sandford. Three thirds of ale in a 'flight' @ £4. Open 3-11 Mon-Fri, 12-11 Sat & Sun.

## NORTH WEST

**NW1, ALL BAR ONE**, One Euston Square, Euston Station Piazza. No real ale. New M&B All Bar One branded bar on ground floor of refurbished office building. Real ale seems to be no longer in favour in ABOs which now feature 'streamlined cocktails and beer ranges to offer fewer but more exciting lines'.

## SOUTH EAST

**SE1, ROSE**, 123 Snowfields. 2 varying seasonal cask beers from Red Squirrel Brewery, Herts (e.g. Jack Black, Mister Squirrel). Reopened in July 2013 after major refurbishment. Now independent, ex-Bass. 'Craft' keg beers include those from Owl and Red Squirrel. Traditional British food. Punch, ex-Bass and leased to same operator as Woolpack, SE11. Open 12-11 every day. (SE31, U193,222)

**SE6, CATFORD CONSTITUTIONAL CLUB**, Catford Broadway. 6 varying cask beers from micros. New Antic pub opened in derelict former clubhouse in late November 2013. Very basic decor with mixture of old furniture, a chandelier, low lighting and candles on tables, and parquet flooring. Plans exist to open up a lounge area and kitchen in other parts of the building. Tucked away down an alleyway beneath a sign harking back to its former incarnation as Catford Conservative Club.

**SE12, BARING HALL**, 368 Baring Rd. 10 varying guest beers from micros and a real cider, on 12 handpumps. Reopened and reverted to **BARING HALL HOTEL** in mid-December after acquisition by Antic following a successful local campaign to save it as a pub, after Punch Taverns had sold it to a property developer with the intention of converting it to flats. Renovation work is still in progress following fire damage. Furnishing is the usual Antic shabby chic. There are plans to install a restaurant and kitchen to enable food to be on offer. A rare example of a pub escaping the clutches of developers when disposed of by a major pubco. (SE113, U203,212,213,228,233)

## SOUTH WEST

**SW3, PHENE**, 9 Phene St. Adnams: Bitter by December 2013. Now operated by City Pub Co following refusal of planning permission on appeal to convert to a single dwelling. Formerly PHENE ARMS. (SW57, U178,192,197,220,228)

**KINGSTON (KT1), CORNERSTONE**, The Rotunda Centre, Clarence St. Greene King: IPA, Abbot. New Greene King Hungry Horse branded pub and restaurant in former restaurant unit in entertainment complex.

## WEST

**W4, JB BAR & DINER (JUXIA BASE)**, 590 Chiswick High Rd. Renamed **GUNNERSBURY** in March 2009. 2 varying cask beers (e.g. Dark Star, Twickenham). Formerly JOHN BULL (delete incorrect entry under Changes in U223). (W89, U185)

**HAMPTON (TW12), LONGFORD**, 92 High St, Hampton Hill. Ground floor reopened and renamed REFECTORY by Faucet Inn. 3 varying cask beers from micros (e.g. Portobello, Westerham), plus 'craft' keg beers. Food served all day. Formerly STONE HOUSE. (W145, U191,193,196,207)

**HEATHROW AIRPORT (TW6), FLYING CHARIOT**, Terminal 2. New Wetherspoon pub, with open kitchen due to open on 4 June 2014.

**WEST DRAYTON (UB7), SMITHS**, Arora International Hotel, The Grove, Bath Rd, Sipson. Gala Hotels. Shepherd Neame; Spitfire by June 2013. Hotel bar open to non-residents, opened by 2009.

## PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING REAL ALE

### NORTH WEST

**NW8, CLIFTON**, Convivial, closed suddenly in December 2013 after sale to a Malaysian lawyer based in Hong Kong, and stripped of furniture. A campaign to try to save it has been launched with a petition to be presented to Westminster Council's meeting on 22 January. (N213, U151, HH22, U221,232)

### SOUTH EAST

**SE6, CATFORD BRIDGE TAVERN**, Tesco leased to Antic, closed in November and stripped of many fixtures and fittings including the bar back which were transferred to the Catford Constitutional Club which Antic have opened nearby. As a result, Camden Bars were unable to move in as expected and the pub remains vacant, future uncertain. It is now understood that Camden Bars may have acquired the freehold of the building but Tesco still retain the lease on the ground floor and basement and have yet to relinquish it. Formerly COPPERFIELD. (SE67, U107,202,222,223,227,228,233)

**SE9, PORCUPINE**, Lidl, ex-Enterprise, revised planning application now submitted to Bromley Council in December 2013 for demolition and replacement by a Lidl supermarket. Was subtitled (ELM TREE CARVERY RESTAURANT) for a while. (SE87, U107,197,212,228,230,231)

**SE22, DRAFT HOUSE LORDSHIP**, Draft House, closed November 2013, lease sold for conversion to 'Franco Manca' pizza restaurant, part of a small chain. Formerly BLACK CHERRY BAR. (U223,225)

## OTHER CHANGES TO PUBS & BEER RANGES

### CENTRAL

**EC1, SEKFORDE ARMS**. Young's sold the lease in early January back to the freeholder who plans to close the pub and convert it to a restaurant for which planning permission would not be required. Temporary management pending likely closure. (E23)

**EC4, COACH & HORSES**. Confirmed renamed **HACK & HOP** by Pubs of Distinction, -beers listed; +Windors & Eton: Windsor Knot; +3 varying microbrewed cask beers (e.g. Liverpool, Saltaire, Weird Beard), plus 'craft' keg beers on tap from the UK and the Continent. Refurbished with white painted decor, mirrors at rear, TV for sport, and newspapers. Upstairs bar has only keg beers. Traditional British food. (E47, U80,87,233)

**WC1, OLD CROWN**, -beers listed; +McMullen: AK or monthly special (e.g. Bard of Ale), Country Bitter, IPA. Acquired by McMullen from Punch in July 2013, retaining existing tenant. Open late on Fri and Sat evenings with DJ and loud music. (W21, U210,WC22)

**W1(F), KINGS ARMS**, -beers listed; +McMullen: Country Bitter, IPA, monthly special (e.g. Bard of Ale). Acquired by McMullen from Punch in July 2013, retaining existing long term tenant. Comfortable and friendly local. (W46)

**W1(Mar), HARCOURT**. Still trading at present but freehold sold by Punch to NTL Capital, American property investors, in July 2013 for £1.9 million, without any prior warning to the landlady whose lease expires in November this year. A Grade II-listed building dating from 1826 and a viable pub popular with expat Swedes, being close to the Swedish church and embassy. It is understood that Punch turned down a lower offer from customers who wanted to keep it as a pub. The intention of the new owner is unclear but a change of use to residential is feared and a campaign to save the pub is underway. Formerly HARCOURT ARMS. (W52, U214)

### EAST

**E9, BRITANNIA**, 360 Victoria Park Rd. Renamed **PEOPLE'S PARK TAVERN** in December 2013 by InnBrighton, +Laine: Best (brewed by



## GRIFFIN'S EYE VIEW

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



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BREWED BESIDE THE THAMES

WJ King), +2 varying cask beers from the Laine brewpubs at the North Laine, Brighton (e.g. Ruby Slipper 5%) or at the Aeronaut in Acton W3 (e.g. Amber and Porter 4.6%). +3 varying beers from London micros (e.g. Hackney, Truman) and real cider. Brewing equipment installed and can be viewed behind a screen to the left of the entrance. Inaugural beers expected in late January, including an IPA and Porter. Specials from the Brighton brewery also promised. A giant megaphone suspended from the ceiling, signifying when the adjacent Victoria Park was given to the people in the 19th Century. Possibly unique in becoming a brewpub for the second time around. Open 12-11 (midnight Fri & Sat or sometimes later). Formerly VICTORIA PARK and FALCON & FIRKIN, originally QUEENS HOTEL. (E120, U191,202,204,222,228)

**E17, CHEQUERS**, -beers listed; +Black Sheep: Bitter; +Hogs Back: TEA; +Sambrook: Wandle, Junction. Beers may vary. Lease now taken over from Antic in July 2013 by small pub chain that also operate pubs in Camden Town, Dalston and London Fields. 'Shabby chic' decor remains unchanged. (E165, U226,229)

## NORTH

**N10, VILLAGE**, 258/260 Muswell Hill Broadway. Independent, ex-Capital Pub Co by January 2012, acquired by Wetherspoons in December 2013 and due to close temporarily for a £1.5 million refurbishment for completion in July 2014. Formerly RITCHIES/TAP & BARREL, RUBY IN THE DUST, SWISS COTTAGE and originally FLANAGANS AT THE VILLAGE BAR. (N104, U109,167,213,219)  
**BARNET (EN5), BLACK HORSE**. Confirmed in-house one barrel 'Barnet Brewery' installed by April 2013. Two house beers (e.g. Palomino 4%, Brindle 4% and Sorrel 4.2%) now served alongside

7 micro and regional breweries' beers. (N250, H19, U181,182,187, 226-228)

## NORTH WEST

**NW1, GOLDEN LION**. The owner's appeal in November 2013 against Camden Council's refusal of permission to convert the ex-Enterprise pub to 8 flats has been rejected by the Planning Inspector in a landmark decision. The reasons included 1) acknowledgement of the pub's community role with no suitable alternative provision; 2) not satisfactorily demonstrated that the premises were no longer viable for pub use and 3) the loss of a community facility in conflict with Camden's development plan. (N167, U229)

**NW3, OLD WHITE BEAR**. Sold by Punch Taverns to Isle of Man based developer Braaid Venturer in July for £1.595 million. A planning application to convert it to a six bedroom private dwelling has been submitted to Camden Council. A local campaign has been mounted to oppose the application and save the pub. The current tenant is reluctantly due to close the pub on 2 February. Formerly WHITE BEAR (YE OLDE). (N191, U159,195, HH17, U209,212,213)  
**NW8, STAR**. Punch, ex-Bass. Currently still trading but also sold by Punch in July 2013, this time to property developers West End Investments for £2.1 million. An application has been submitted to Westminster Council in November for conversion to a 'fat cat' single family dwelling. A petition has been drawn up against the development and the application is due to be heard later in January. (N215)

## SOUTH WEST

**SW4, MANOR ARMS**. Renamed **CRAFT BEER CO.**, -beers listed, +Kent: Craft Pale (house ale); +9 guest beers mainly from micros such as Magic Rock and Tiny Rebel. 16 keg fonts serve more expensive and mainly stronger beers from the UK and abroad. Plus bottled beers. Acquired or leased from Enterprise and reopened in early December after temporary closure for refurbishment, this is a second Craft Pubco pub south of the River after the Brixton venture in 2012. Patio at front and garden at rear. Open 4-11 (midnight Fri), 12-midnight Sat, 12-11 Sun. (SW60, CSL14)

**SW11, BATTERSEA MESS & MUSIC HALL**. Formerly Antic lease now sold to InnBrighton. Closed temporarily from 13 January for refurbishment. Formerly WALKABOUT, RISE, BAR RISA and CORNET. (SW87, WB37, U214,220,229,232)

**SURBITON (KT6), ANTELOPE**. An in-house 6 barrel length brewery is being installed by the operators of the Sussex Arms, Twickenham, who are believed to have acquired the lease from Greene King. Due to become operational in early February. (SW160, U189,201, 2KT39)

## WEST

**W3, ACTON ARMS**. Renamed **AERONAUT** by InnBrighton in November 2013 with in-house brewery installed, -beers listed; +3 varying Laine cask beers including Amber Sky and IPA brewed on site and others from Laine's North Laine brewery in Brighton, +a guest beer from either Hackney or Moncada. Circus-themed entertainment Thu to Sat from 9pm in separate performance area with admission charge. Formerly REDBACK. (W85, U225-227,229,232)

**W12, MELROSE**. Renamed **BREWDOG** in late November 2013 following acquisition of the lease of this former Fuller's bar which was one of the very few in its estate that sold no real ale. This tradition is predictably continuing under the new regime with 40 keg taps dispensing 20 'awesome' BrewDog beers and 20 from other UK micros and overseas brewers. BrewDog's third London pub and their 13th worldwide with typical utilitarian decor and high prices. Formerly VANDELLA and originally VESBAR. (W124, U228)

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# Cider and cheese – a perfect celebration!

As part of CAMRA's Cider month, the North London branch decided to do something a little different by carrying out a cider and cheese tasting. This took place at the Pineapple in Kentish Town, who used the event to kick off a mini cider festival as well. Six British cheeses were selected to be paired with six ciders and perries and for many the taste combinations proved a revelation.

The first drink was Gwatkin's Pyder (5% ABV) from Herefordshire which is a mix of cider and perry creating a refreshing sweet drink with fruit throughout. It was matched with Appleby Red Cheshire, an unpasteurised cheese created by Mrs Appleby of Shropshire. This Cheshire is the last one that is made using the traditional calico band method where the cheese is wrapped in calico cloth for at least 6 months.

The next cheese was a Caerphilly from Gorwydd which won the Best Welsh Cheese in 2012 and Gold in the British Cheese Awards in 2013. It was accompanied by Hampshire's Mr Whitehead's Midnight Special Perry (5% ABV). This uses a combination of dessert and perry pears. It has 'peary' aroma and flavour and the slightly sweet character went well with the sourness of the cheese.

Next up was a Somerset cider called Legbender (6% ABV) from Rich's which is matured in oak barrels. It is a clear, full flavoured cider and it held its own against the full flavoured Denby Mature Cheddar from Dorset, another award-winning cheese.

This was followed by Lincolnshire Poacher Cheese from the edge of the Lincolnshire Wolds. It was made by Simon Jones and is matured for over 14 months, creating a cheese that is a bit like a West Country Cheddar. It was twinned with Mr Whitehead's

Blackberry Cider (4% ABV). This cider uses blackberries, which creates a fruity acidic character overlaid with a medium sweetness that cut through the strong flavour of the cheese.

The fifth cheese was another from Dorset, Ford Farm's Oakwood Smoked Cheddar. It is made by producing a standard cheddar and then having it smoked over oak chippings at a local smokery. This was tasted alongside Broadoak's Kingston Black from Somerset, made with just that one variety of cider apple. At 7.5% ABV this cider's strength and sweetness helped balance the smoky flavour of the cheese.

As port and cheese are renowned as a perfect combination, the last cider was port cask medium sweet cider at 6% ABV. This was another from Broadoak, matured in port casks. It was drunk with Dorset Blue Vinney from Woodbridge Farm near Sturminster. This was a very common farmhouse cheese variety until the 1970s.

The whole event proved so popular that we'll be doing it again next year!

*Jessica Marsh and Christine Cryne*

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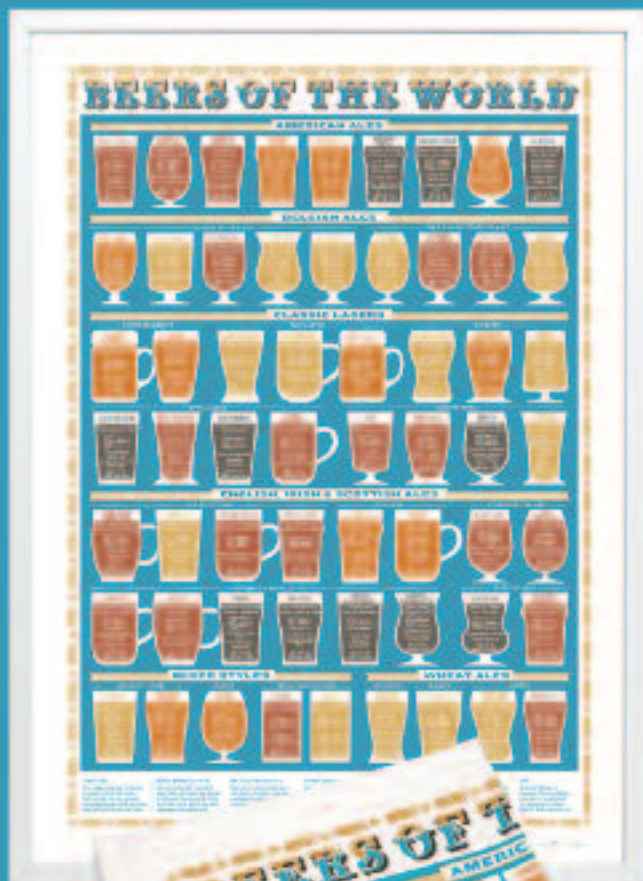
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# Tasting London beers

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

## ELLENBERG AND WEIRD BEARD – THE ART OF PERSEVERANCE!

To share a brewery takes a certain sort of personality and fortunately the brewers at Ellenberg's and Weird Beard seem to be just the right sort of laid back personalities to make it work.

Mike, Greg and Brian all met through the London Home Brewing Club and hatched a plan to brew commercially one day. The cost of setting up a brewery is not cheap, so they came up with the idea of sharing one. But the idea and reality was not that easy. Despite having perfected many of their recipes at home, premises did not prove easy to find. It was after many months of searching that they found a property in Hanwell. They moved in at the end of 2012 and started brewing early in 2013.

Some of the kit is owned by Weird Beard and other bits by Ellenberg. There is also a joint company called Anthill that pays the rent, rates etc. And it seems to work. It is a ten barrel plant with six fermenters. The kit is capable of stepped mashing although neither brewery has started to play with this yet.

Mike Ellenberg decided to pursue his passion after being made redundant from the BBC. He commented that setting up the brewery meant that he spent a long time doing plumbing, quite different from his previous job. Mike's beers are mainly influenced by German beer styles. They are all bottle-conditioned (hand bottled) with no finings or artificial additives. His outlets are biased towards delicatessens, shops and online retailers rather than pubs. Ales by Mail are one of the people who stock the beer.

Although Weird Beer do bottled beer as well, they also do cask. Greg and Brian ran into a seven-foot tall Scandinavian home brewer who also started brewing professionally and from there developed an export market, which now accounts for around 8% of their sales. Weird Beard's brews are inspired by the USA and their unconventional approach is reflected in the beer names which are heavily influenced by Metallica. Their main outlets are in London and Manchester and to service these they are brewing around twice a week and employ three part-time staff to do the delivery and help generally in the brewery, including the bottling, using the same plant as Ellenberg.

The London Tasting Panel sampled a number of the beers that the two breweries produce, including the following bottled beers. The full list can be found on the CAMRA London's Regional website:

### Ellenberg:

**Stout (3.8% ABV):** caramel and roast aromas with black coffee flavour and hints of caramelised fruit and toffee. The aftertaste is of black roast and a bitter dryness that lingers in this easy drinking black coloured stout.

**Black Ale (5.7% ABV):** based on a German Schwarzbier, there are peppery hops and some sweet black treacle. There is a roast character on the nose and finish with some bitter dryness. A little blackcurrant comes through in the aroma due to the Bramling Cross hops. The malts include Vienna and Munich alongside Pale and Crystal. Much of the colour comes from the caramel.

**Dark Smoked Wheat Beer (6.6% ABV):** smoked malt on the nose which is more pronounced in the flavour and lingers in the finish. The fruity character with roast and malty sweet overtones produces a pleasantly drinkable beer. It is based on a Dunkel Hefeweizen.

### Weird Beard:

**Black Perle (4.5% ABV):** a coffee milk stout (it contains lactose) with roast notes throughout this full flavoured sweetish black beer. The honey character is present in the finish with some black roast bitter dryness. Some fruit on the palate. The coffee beans are added in the fermenter.

**Camden Beard (5.5% ABV):** grapefruit and spicy hop flavours intertwine with honey, biscuit and a little bitterness. The finish is dry with a lingering spicy hop. The beer contains wheat, pale and Munich malt which produces a tawny coloured beer. The hops are all American - Cascade, Willamette and Centennial.

**Fade to Black (7.3% ABV):** Citra, Summit and Sorachi Ace hops give a little fruitiness in this balanced black IPA. The beer contains some crystal rye and chocolate malt which gives roast coffee notes throughout.

## THE DADS HAVE IT AT BELLEVILLE

Most brewers have interesting histories but as the London Tasting Panel recently found out, very few can say that they came about because of a number of dads and their love of good beer.

It all started off when Adrian moved into the Wandsworth area with his family and to raise funds for the school that his child attended, he ran a beer festival. It was such a success that it was decided to repeat it. Some friends persuaded Adrian to include some of his own home brew at a second event. He was blown away by the positive comments and started to think whether brewing might pay. There is no doubt that setting up a brewery is a risk and for someone like Adrian with an established career, it was a leap of faith. Adrian is a musician and composer by trade, having played with Mike Oldfield and latterly turned his talents



Tasting Panel members at Ellenberg and Weird Beard

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# Tasting London beers

to composing for the advertising industry including Guinness and the Yoda adverts for Vodaphone.

Adrian originally decided on a 2.5 barrel plant but the numbers simply didn't add up so he opted for a six barrel one acquired from Oban Ales. The usual brew length is however five barrels and they brew two to three times a week. There are currently three fermenters with a fourth due next year. Setting up a brewery doesn't come cheap and the investment came from dads at the school that Adrian's child went to and that he had raised funds for. It was this local school that gave its name to the brewery, Belleville, a name that is proudly painted on the wall at the back of the brewery. Subsequently the name proved to be a problem with AB InBev who own the Belgian Bellevue beers and who thought that the name was too similar. Fortunately, one of the dads has a legal background and was able to resolve the issue so that they didn't have to repaint the sign!

All of the beers use American hops, a result of multiple visits to the States and brewery visits that resulted in Adrian falling in love with their big, bold flavours. There are a number of standard beers with a number of seasonals, all linking to something associated with the season. Elderflower is the Spring beer, Red, Wheat and Blue, the Summer using American Blueberries, the Autumn beer is Spiced Pumpkin and the winter, a Chestnut Porter. The aim is eventually to have production split a third bottles, a third real ale and a third keg. The beers tend to be found mostly south of the River and currently not west of Wimbledon. They are members of the SIBA Distribution Scheme and use the distributors Boggarts and Pigs Ear but deliver most of the beer themselves.

The beers that the London Tasting Panel tasted were:

**Northcote Blonde (4.2% ABV):** a dark golden ale with a sweet biscuity character. It has pineapple and orange fruit notes and a mixed citrus finish. The trace of bitterness and hops balances the flavours, creating a pleasant, smooth drinking beer.

**Battersea Brownstone (4.8% ABV):** a complex beer with chocolate and blackcurrant notes on nose and palate coupled with a little malty sweetness and some date and vanilla flavours. The finish is hoppy and bitter.

**Chestnut Porter (4.9% ABV):** a dark brown beer with a creamy mouthfeel. It is made by infusing roasted chestnuts in the beer, which creates a nutty flavour. There are roast notes throughout and a little hoppiness and fruit with a short, dry, faintly bitter finish.

**Commonside Pale Ale (5.0% ABV):** a full flavoured golden beer with noticeable hop and fruit notes throughout. The initial palate is sweet but a bitterness develops, particularly in the finish.

**Trick or Treat (5.4% ABV):** a brown spiced pumpkin ale with a cider-like nose and spices with honey sweetness throughout. A long lasting dry aftertaste. The spices are Allspice, nutmeg, cinnamon and ginger.

**Thames Surfer (5.7% ABV):** a strong pale brown IPA with citrus, honey and spicy notes. The flavour has hops and a sweet fruit character and a touch of honey. There is a long lasting faintly hoppy bitter finish.

*Christine Crye*

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.london.camra.org.uk](http://www.london.camra.org.uk).

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# Hooper's Bar – right of reply

*The closure of Hooper's Bar was mentioned in our last issue (page 31). I am happy now to give Jamie Hooper the opportunity to have his say. Jamie would welcome any feedback from this article.*

## HOOPERS: SO WHY DID THIS PUB NEED TO CLOSE?

Originally the Ivanhoe, it was an unloved, large back street Victorian boozer when I bought it in 2006. Sub-let by Enterprise to a dodgy set-up, it had caught the attention of the police with some of the goings on whilst being run into the ground. Neighbours had successfully objected to licence extensions in 2005. It was a mess and worse upstairs in the rooms rented by the week to single men.

The pub had previously closed and was unfit to reopen. The electrics were shot and hadn't been checked for years. Amongst many problems we found water leaking into the bar from a flat roof. It took my wife and I three months of grafting to reopen whilst we arranged repairs, repainting and cellar refurbishment whilst we slept on a second-hand futon in a chilly room upstairs.

I delivered an introductory Xmas card and questionnaire to 500 local homes, inviting them to Open House for free drinks that we held daily between Xmas and New Year. We wanted to get to know the local folk and create something they would value. As a CAMRA member since 1973, I believed that, with TLC and a sensible business plan, I could make it the equivalent of the Wenlock south of the river.

Hoopers' opening night in March 2007 was busy with curious local people but trade quickly dropped off. Well-kept real ale and a lovely traditional pub environment was not enough. I was encouraged to try social networking. We already had a good website but we now regularly posted news on local forum sites, created a Facebook page and eventually got a Twitter account.

We held three annual beer festivals, Locale in the Spring, Winter Ales in December, and National Winners in the Autumn. Advertised widely, we emailed a colourful Beer List with tasting notes in advance by the hundreds, as well as in print form. I distributed our own beer mats with dates by the bucketload at beer festivals with a map and local transport options. Initially beer festivals did reasonably well but we couldn't compete with non-pub events that had up to 100 beers at one time. Despite many of these ales not always being sold in good condition or at the right temperature and perhaps in a tent in a muddy field; it was the number available that seemed important to many punters.

Did I get good support from my local CAMRA branch? I had made contact with the South-East London branch early on, and was a sponsor at the last Catford beer festival. Not really. Yes, we were appreciative that there would be a meeting held at Hoopers each year. However at beer festivals there would be the same small number of local members that would support us whilst very often committee members would be conspicuous by their absence. We always got better support from the South-West or North London branches.

Our last beer festival in September 2012 was actually the South East SIBA Regional Beer Competition. I alerted the branch's committee in August that we would be hosting the event and in early September I went to a branch meeting and explained the event. I followed up as usual with an emailed beer menu listing the 134 ales that would be available (all at about £3 or 3.20 a pint). We were grateful for some invaluable help from some non-committee members but most of the committee did not make an appearance. The official branch contact was happy to act as a beer judge in the competition but didn't make the effort to support the event during the weekend. The branch chairman lived within walking distance but also didn't support the event.

In normal trading weeks only the same very small number of

local CAMRA members would call in from time to time. I was always given the same excuse by others that we were difficult to get to, despite being very close to four major bus routes and two railway stations.

At the branch's 2008 AGM, I suggested that there should be communication between the branch and those publicans that were interested, so that CAMRA initiatives and pub news could be exchanged and the branch be more aware of what was happening in their local pubs. There was no interest in taking up that suggestion. The last time the branch contacted me was for the presentation of Pub of the Season in June 2012. Even when I had emailed the pub's imminent closure, only the odd committee member turned up to say goodbye. The branch did not think to contact me until a few days before the Planning Committee to determine our planning application some ten months after closure.

By 2008, we had proved to locals that we were responsible and I applied to have a live music licence and extended weekend hours. We already had a weekly pub quiz but we started to put on folk, blues, jazz and acoustic music most weekends September to May. We branched out to have a monthly Comedy Night that was picked by Time Out as one of the best in London. Andi Osho and Reginald D Hunter were just two of the comedians who appeared here. And this entertainment was all available just for the price of a drink. However, all too frequently, I found that there were punters enjoying this and only buying a soft drink or sometimes nothing at all. Similarly we started a football team, paying for the shirts, but very quickly the players just dispersed straight from the pitch.

Music evenings were conducted with respect for neighbours. However one lady was implacably opposed to there being live entertainment. To prevent the escape of sound we put in a secondary door on the entrance near her home and erected soundboards over windows. We also patrolled outside monitoring sound levels and checking that customers were not talking too loudly. This neighbour requested a Licensing Review which was held in January 2012. We had support from our Ward Councillors but the outcome was that we had restrictions placed on our Licence. We hoped that this would bring this regrettable episode to an end but this neighbour was not placated and unjustified complaints continued to be made to Environmental Protection.

In July 2012 I rechecked my costs to run the business and found that the break-even point was £3,300 per week ex-Vat. Our turnover for the year was £119,902 ex-Vat, an average of £2,300 per week. We let people know we needed their support to keep the pub open but whilst most local people enjoyed the ambience of the pub, it was proving impossible to build up a good core of regulars. Although there are over 100 properties in Ivanhoe Road we estimated that less than six people from the street were using the pub at least once a month. The vast majority were perfectly happy to stay at home, collecting beer and wine from supermarkets if necessary. Computers and smartphones can bring as much entertainment as they want direct into their homes. The pub's location combined with the changing demographic and leisure patterns made the pub uneconomic as a trading business and I announced its closure in December.

After this announcement, two different local customers and a pair of former publicans asked if I would be prepared to rent out the pub. I was, but said that because of my experience in running the bar they would need to provide a robust business plan. The local customers had to pass up because they couldn't find someone prepared to run it. I knew the ex-publicans and followed up their brief visit but my calls and messages went unanswered. However I knew that one of them, after losing court proceedings for non-payment of rent, had emptied the pub of everything he could remove including radiators. The pub was obviously unable to be

re-opened until refitted. I was concerned that if it didn't prove viable for him then something of a comparable nature could happen here.

We have therefore successfully applied for change of use to residential. I believe the recent move to have an ACV for the pub is misplaced and that other pubs that have closed near by, such as the Draft House in Lordship Lane, would be more viable for this type of legislation.

I didn't want this pub to have to close as I am a committed

supporter of pubs. I am a shareholder of the Ivy House in Nunhead and I am pleased to say that many of our fixtures and fittings have found their way there.

**Jamie Hooper**

**Editor's note:** As ever, there are two sides to every story and South East London branch have let me know that they feel that there are many unfair and inaccurate comments in Jamie's letter and that they wish to exercise their own right of reply in the next issue.

## Book review

### PUBS, INNS AND TAVERNS OF SURBITON AND MALDEN (WITH TOLWORTH, HOOK AND CHESSINGTON)

Once again Mr Richard F Holmes has been busy and this time he has put together his third book covering all the pubs, inns and taverns in the Surbiton and Malden areas. His previous two books are the pubs of the Kingston and the Richmond areas.

As before, every pub that existed in these areas is mentioned with a brief history relating to each one and with old maps depicting where they are – or used to be. It is a good reminder of what pubs have closed over the years or, more to the point, which ones have closed only recently.

A lot of research has gone into this book as regards which breweries owned which pubs, from very early days through to the

big six and now the pub companies. There are also instances of where landlords have been taken to court over the heinous crimes of serving after time or allowing gambling on their premises.

Throughout the book there are plenty of black and white photographs showing the pubs as they looked originally and some right up to the current day. To the rear of the book is a section listing all the breweries that used to sell their beers in the area, with a brief history on each one. This is followed by a section on the more modern pub companies that now run a lot of these pubs.

Altogether another 'must have' for anyone interested in pubs and their history in these areas. It is available priced £12.50 from the Kingston Local History Room ([local.history@rbk.kingston.gov.uk](mailto:local.history@rbk.kingston.gov.uk)) and from some local book shops.

**Clive Taylor**

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## "NOISES OFF"

For many years now, there seems to have been war going on inside the licensed trade, but not the one we are all familiar with. It can be summed up by the question: 'What's wrong with enjoying a quiet pint?' With, possibly, the subsidiary question as to why personal conversations are difficult in far too many pubs. I'm referring, of course to loud, over-loud repetitive and intimidating 'music' being scattershotted all over the insides of far too many pubs and inside their customers' eardrums.

Now, 'muzak' vile though it is, is nothing new, but for a long time, it was at least not particularly intrusive. Now, however, the playing of syncopated heartbeat rhythms, coupled with insistent whistling, pink noise and badly pronounced ungrammatical 'lyrics' seem to be all the rage. If one asks the bar staff for the volume to be turned down, their universal response is that 'the customers like it' – though I have yet to find any drinking customer who actually wants it. It has now reached the point where, even though a pub's beer and service is otherwise easily good enough to win it a place in the GBG, I am very unsure about entering such places.

There's another point. Over-loud volumes, played for any length of time will cause permanent hearing loss and damage and may lead to delightful maladies such as persistent tinnitus – not that anyone seems to care, at all.

When this is combined with the drive to remove all carpets in favour of polished, noise-reflecting wooden floors, it can easily turn what was once a delightful pub into a veritable Pan-Demon-ium. Oh dear.

Is there nothing that CAMRA can do about this sorry state of affairs?

**G N G Tingley**

## THE PRINCE ARTHUR

Your article on the retirement of Angie Shaw at the Sultan after seventeen years prompted me to write about the recent retirement of one of London's

longest serving licencees, Dixie Dean, after 33 years service at the Prince Arthur, London N1. I often come up to London from South Wales for meetings and was sad to find the Prince Arthur closed on my most recent visit on 4 October but with the light on inside. I discovered to my horror on peering in through the window that the interior was in the process of being gutted with all the furniture and fittings removed - I dread to think what the end result will be. The Prince was a fine traditional pub (which I find are rapidly disappearing in London) with a consistently good pint of Shepherd Neame and always a warm welcome from Dixie. He was one of an increasingly rare type of publican who made a point of welcoming everyone to his pub whether you were a passing customer or a regular and had time for a chat. I always made a point of calling in to see him when visiting London and will miss him greatly. If you read this, Dixie, best wishes for a well deserved and happy retirement.

**John Skinner**

**Editor's note:** I'm sure that we all endorse John's message to Mr Dean. 33 years in the trade, let alone at the same pub is quite an achievement. The pub has now reopened and is described on page 14. John is, incidentally, the Chairman of CAMRA's Neath and Port Talbot branch.

## AWARD

I refer to the caption and photograph under 'July' on page 10 of 'What's Brewing' for December 2013 reporting the All Party Parliamentary Beer Group dinner attended by Colin Valentine representing CAMRA and presenting a special award to Andrew Griffiths. Can this be the same Andrew Griffiths MP who announced to me in discussion at a recent function that he was opposed to the abolition of the 'beer tie' and statutory reform of the pub industry in the UK?

**Tony Bell**

**Editor's note:** My information is that this

was a joint presentation made by SIBA, the BBPA (British Beer & Pub Association) and the ALHM (Association of Licensed House Managers) as well as CAMRA and simply acknowledged Mr Griffiths' contribution to the abolition of the beer duty escalator and beer duty stamps. Mr Bell is however quite right about Mr Griffiths' views on the tied house system which CAMRA certainly do not share.

## THE PARTRIDGE

I have noticed that after a dozen years or so the Partridge pub in Bromley is no longer in The Good Beer Guide, apparently due to lack of space. The reason, I thought, a pub is entered into the GBG, is that it served good beer so one could assume the Partridge now does not and if we are led to believe that some 4,000 pubs will close, over the next year (*London Drinker*), then that would leave more space for the pubs that do serve good real ale to be included. Tom and his staff are a real credit to the pub and to Fullers Brewery and do everything (50p off a pint, which many pubs in the GBG do not), to make CAMRA members and of course everyone else feel welcome. I find it intolerable that the best pub in the High Street to serve good ale has been left out due to a poor excuse. If an off-licence can be included, I and other regulars can see no reason why the Partridge should be left out.

**Simon Finch**

**Editor's note:** I forwarded Mr Finch's letter to CAMRA's Bromley Branch who explained that they select pubs and clubs for the GBG by ballot at an annual selection meeting which all members may attend. They have only ten slots in the GBG which means some difficult decisions have to be made. They have also contacted Mr Finch direct. I would add that if they do not wish to attend meetings, CAMRA members can still have an input by using the beer scoring system. Please also see this edition's editorial.

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# What on earth is CAMAL?

Lurking deep within the unsuspecting membership of CAMRA is a tiny group of subversives. But all they want is more good beer, more choice and more variety. They go back in history to the far off days of 1986 when a core of disciples (two of whom are still with us) gathered around the legendary Geoff Broadley and founded CAMAL – the Campaign for Authentic Lager.

To some this will sound like consorting with the devil. After all it is not one of the purposes of CAMRA to fight lager wherever it raises its ugly head? Is not carbon dioxide the ultimate devil's seduction? Whilst this was a good, if crude, yardstick for combating poor beer in Britain in the 1970s and 80s it ignores what those foreigners brew in far off lands. For those of us who dared to creep across the Channel and had read Michael Jackson's magnificent book 'The World Guide to Beer' a revelation awaited. Many varied brews, especially from Belgium and Germany, were not only very good but some of them were and are superb. Should we nevertheless stick rigidly to our island doctrines that we know, trust and love? Or can we stand up, throw inhibitions to the wind and indulge ourselves in the hedonistic pleasures of magnificent and varied beers? To the sinfully inclined the answer is obvious.

But how does one assess the quality of these "lager" beers. The obvious answer is to drink, taste and even record our trials in the field (bars) and this onerous task is continuous and ongoing. But criteria are also called for. As most of these foreign beers are lagers we need to define what is a lager and how do we judge them. The definition adopted by CAMAL may be summarised as follows:

**Brewing** – the process must use bottom fermented yeast and be at between 5 and 10 degrees Celsius

**Conditioning** – this must be for a minimum of four weeks at between -2 and +2 degrees C. It must not be pasteurized but may be filtered.

**Storage** – this must be at between 6 and 8 degrees C.

**Serving** – the pressure of external CO<sub>2</sub> must be sufficient only for the purpose of serving and the lager must be at between 7 to 10 degrees C.

However in practice we are broad minded and on occasions indulge

ourselves in top fermented ales when sampling. Like our sister organisation the SPBW (the Society for Preservation of Beer from the Wood) our title of CAMAL should not be interpreted too narrowly.

So what of our organisation and activities today? To say that we are tiny would be a gross exaggeration; we are minute, but not exclusive. We are also multinational as we have members from abroad (at least one from Germany). Like all vibrant organizations we have a badge, cost £5 each and a tie (sold out). Who knows, one day we may even have a shirt.

CAMAL is a jolly, friendly, boozy group of committed beer drinking friends who fearlessly go on an annual visit across the Channel and hold several socials during the year in various London hostelrys that sell interesting beers. Amazingly we have members who are able to record and assess the results of our researches and these are reported in our annual 'CAMAL News'. This interesting and highly informative publication is very much a rare, iconic collectors' item and will prove a vital source of data for future researchers.

The organization is, well, 'minimalist'; we have no headquarters staff to mother us. We are definitely DIY. A Committee is elected at the AGM and there is no politics or jockeying for position involved. I was unanimously elected Chairman some years ago by mistake; I was in the gents at the time and have been trying ever since to get this reversed.

History however is on our side. The recent growth of 'craft beers' and the growing number of pubs in London selling an increasing selection of cask and keg beers is heralding a golden age of quality, choice and variety. We can regard the convoluted, near hysterical howls from the CAMRA dogmatists and die-hards with smug satisfaction. Is not the neurotic attempt to push back the tide of superb beers now being brewed under the "craft" banner not only Canute like but also reminiscent of the discussion as to how many angels could dance on the head of a pin?

*Simon Hosking*



# Idle moments

Well, here we are again. May I wish you all a somewhat belated Happy New Year. In these days of recycling being the in thing, I feel a non-rhyming limerick coming on. How about this one dating from August 1988 – penned by none other than our crossword compiler Dave Quinton:

A charming young lady called Chloe  
in the garden was using a hoe.  
The daylight had gone,  
She hit on a stone  
Which ended up inside her shoe.

And so now let's get on with the usual number puzzles:

- |                                     |                   |
|-------------------------------------|-------------------|
| 1. 30 YR                            | A. Five and Queen |
| 2. 19 NOH for PH                    | B. Thompson Twins |
| 3. 25 H in the LD of O              | C. Sister Sledge  |
| 4. 7 P is the MD for a LBP in a PRM | D. Animals        |
| 5. 57 LDM of P at W                 | E. Cliff Richard  |
| 6. 14 D in a F                      | F. Paul McCartney |
| 7. 17 BS was the BP of QE the S     | G. Gary Numan     |
| 8. 15 M of a SJ                     | H. Billy Joel     |
| 9. 763 M an H is the WLSRH by AG    | I. Stevie Wonder  |
| 10. 8 E on the BB                   | J. Rolling Stones |

So now as sure as night follows day (except that there's no inevitability about it) it's 5BY4 time. This time under the subtitle "We" we have ten hits from the past all beginning with the word (erm) . . . So which group or individual performed each song?

1. We All Stand Together
2. We Don't Talk Anymore (sic)
3. We Gotta Get Out of This Place
4. We Are Family
5. We Love You
6. We Will Rock You
7. We Didn't Start the Fire
8. We Are Detective
9. We Are Glass
10. We Can Work It Out

Right. Last lap. Here are some general quiz type questions for you to answer, or ignore – just as you choose:

1. What extra-terrestrial event took place on 8th June 2004 and 6th June 2012 but will not occur again until 10th December 2117?
2. What country became the 18th member state of the EU to adopt the Euro as its currency on 1st January of this year?
3. Ariel Sharon, who died last month, was succeeded as Prime Minister of Israel in 2006 by his deputy – who was he?
4. The "Will Rogers Highway" from Chicago to Santa Monica is perhaps better known by what name?
5. By what name are Santa Cruz Island, Santa Rosa Island, San Miguel Island and Anacapa Island, off the coast of California, collectively known?
6. Who holds the record for being the youngest winner of motor racing's Formula 1 world championship (and in what year), clinching the title at the age of 23 years and 134 days?
7. And who was the oldest winner of a Formula 1 world championship (again, in what year), winning the title at the age of 46 years and 41 days?
8. Finally on motor racing, how many different drivers have won Formula 1 world championships in consecutive years (i.e. successfully defended the championship title)?
9. Who currently holds the British record for riding a bicycle at over 112 mph – behind a pacing (wind break) vehicle?
10. What magazine is published by the company Pressdram Ltd?

And that's about it for another couple of months. I'll be back with some more in the Spring.

Bye for now.

**Andy Pirson**

## IDLE MOMENTS - THE ANSWERS

As usual, here are the solutions to the puzzles set in the December Idle Moments column.

### NUMBER PUZZLES:

1. 8 Corners on a Cube
2. 16 Fences on Aintree Race Course
3. 5 Runs for Hitting a Boundary from a No Ball in Cricket
4. 109 Livery Companies in the City of London
5. 4 Running Events in the Decathlon
6. 2 Atomic Number of Helium
7. 1 Bonus Point for Four Tries in a Rugby Union Match
8. 4468 Mallard
9. 32 Men on a Chess Board
10. 4 Bows in a String Quartet

### 5BY4:

The London Breweries are to be found in these locations:

1. Kernel Brewery – Bermondsey
2. London Fields Brewery – Hackney
3. Redchurch Brewery – Bethnal Green
4. Little Brew – Camden
5. Zero Degrees – Blackheath
6. Weird Beard Brewing Co – Hanwell
7. Belleville Brewing Co – Balham
8. Late Knights – Penge
9. Clarence & Fredericks – Croydon
10. Brupond – Walthamstow

### GENERAL KNOWLEDGE:

1. Michael Faraday, Sir Edward Elgar, Elizabeth Fry and Adam Smith have all shared a residency on the back of a five pound note.
2. In the song The Twelve Days of Christmas, taken literally, the lady's true love gave her forty gold rings (5 rings on each of 8 days).
3. The fruit from which marmalade was originally made was quinces.
4. A nave and its surrounding fellowes would be kept apart by spokes – all making up a wooden wheel (on a cart or carriage).
5. The author of The Clergyman's Daughter and Coming up for Air was George Orwell.
6. Two Apollo missions orbited the Moon without landing – Apollo 10 & Apollo 13.
7. We all know that "The better part of valour is discretion" but it was originally said (according to William Shakespeare) by King Henry IV.
8. The Panama Canal is 48 miles (or 77.1 kilometres) long.
9. There are five states of the USA which have a coast on the Pacific Ocean – California, Oregon, Washington, Alaska and Hawaii.
10. The difference between a hurricane and a typhoon is where in the world they happen. Typhoons tend to be in the west Pacific Ocean (e.g. south east Asia) while hurricanes tend to be Atlantic (or Caribbean).





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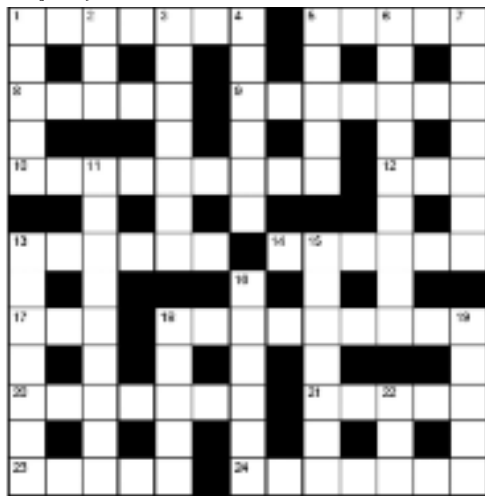
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# Crossword

Compiled by DAVE QUINTON



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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.

## DECEMBER'S SOLUTION



## £20 PRIZE TO BE WON

### ACROSS

1. Drunk hit a log, he was stoned. [7]
5. I don't believe silver is in vessel. [5]
8. Flower festival failing to start. [5]
9. Hit man on the Circle Line? [7]
10. I love sex with pen top, kinky but mind blowing. [9]
12. Headers on the Arsenal reserves' pitch. [3]
13. Score left in empty trolley. [6]
14. It's good to follow alternative author. [6]
17. Top soldiers provide vegetable. [3]
18. Edward the First went under. [9]
20. Sid and Nora in disguise make raids. [7]
21. Some great Englishmen have got taken in. [5]
23. Get support when swallowed by fish. [5]
24. Literary giant inordinately praised. [7]

### DOWN

1. Gang leader's attack on wine producer. [5]
2. It's knocked down with a hammer. [3]
3. Busy place to publicise drink. [7]
4. Musical about to come up is rubbish. [3,3]
5. Coppers making change. [5]
6. Stand under massive stars. [5,4]
7. Boy floating on river that's unspoilt. [7]
11. Requests to include certain delights. [9]
13. I let cat out, being touchy. [7]
15. They steer to right spots for feeding cattle. [7]
16. Joined together round scout leader and made a meal. [6]
18. Don't manage to embrace redhead being weak. [5]
19. He gives party and not what follows. [5]
22. Drink in train after leaving church. [3]

Winner of the prize for the October Crossword:  
Richard & Clever Clogs Douthwaite, Orpington.

Other correct entries were received from:

D.Abbey, David Ainsworth, Ted Alleway, Tony Alpe, David Anderson, Pat Andrews, Mark Antony, John Barker, Rob Barker, Miss S.J.Barnes, Brian Bickerstaff, John Bowler, Jeremy Brinkworth, Mark Broadhead, J.Bromley-Challenger, John Butler, Eddie Carr, Peter Charles, Hilary Clark, A.Cockayne, Carole Cook, Cathy Cooper, Constance Cooper, R.Corbett, Kevin Creighton, Paul Curson, Peter Curson, Joe Daly, C.J.Davies, Colin Davies, Michael Davis, Nick Dennerly, Brian Diprose, John Dodd, Tom Drane, Jonathan Edwards, John Emery, Conor Fahy, D.Fleming, Dudley Freeman, Sally Fullerton, Geoff Gentry, B.Gleeson, Marion Goodall, Paul Gray, J.E.Green, Anthony Greenbury, Alan Greer, Alan Groves, Caroline Guthrie, Stuart Guthrie, Brian Hall, John Heath, Lucy Hickford, Graham Hill, William Hill, David Hough, Carol Jenkins, D.Jones, Gerald Jones, Mike Joyce, Steve Kloppe, Roger Knight, Mick Lancaster, Peter Large, Terry Lavell, Julie Lee, Tony Lennon, Annie Leonne, Rosemary Lever, Andy Lindenburn, Mike Lloyd, David Lopatis, Gerald Lopatis, Donald MacAuley, Miss Hyacinth McCambridge, Kevin McCarthy, Phil McCavity, Derek McDonnell, Pat Maginn, Tony Martin, David Minihane, Jan Mondrejewski, M.J.Moran, Lynne Morgan, Jacqueline Morrell, Al Mountain, Dave Murphy, Brian Myhill, Mark Nichols, Paul Nicholls, Mick Norman, M.Ognjenovic, Alan O'Brien, Michael Oliver, Nigel Parsons, Miss G.Patterson, Mark Pilkington, Robert Pleasants, Mrs G.Pote, Jeanette Powell, Nicholas Priest, Derek Pryce, James Rawle, S.Renwick & R.Gregory, Geoff S, Charlie Sarnt, John Savage, Pete Simmonds, Lesley Smith, Ruth Smith, John Standeven, Rosemary Sutherland, Ian Symes, Ken Taylor, Bill Thackray, Colin Thew, Mark Thompson, Paul Tiffany, John Turnbull, Andy Wakefield, Neil Walton, David Watkins, Kenneth Watson, Martin Weedon, Mrs M.Western, Spud Whale, Nigel Wheatley, John Wilkinson, Sue Wilson, David Woodward, Peter Wright & the Missus, R.P.Wright, Yukchan Yeung, Paul Young.

There were also two incorrect and one incomplete entries.



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