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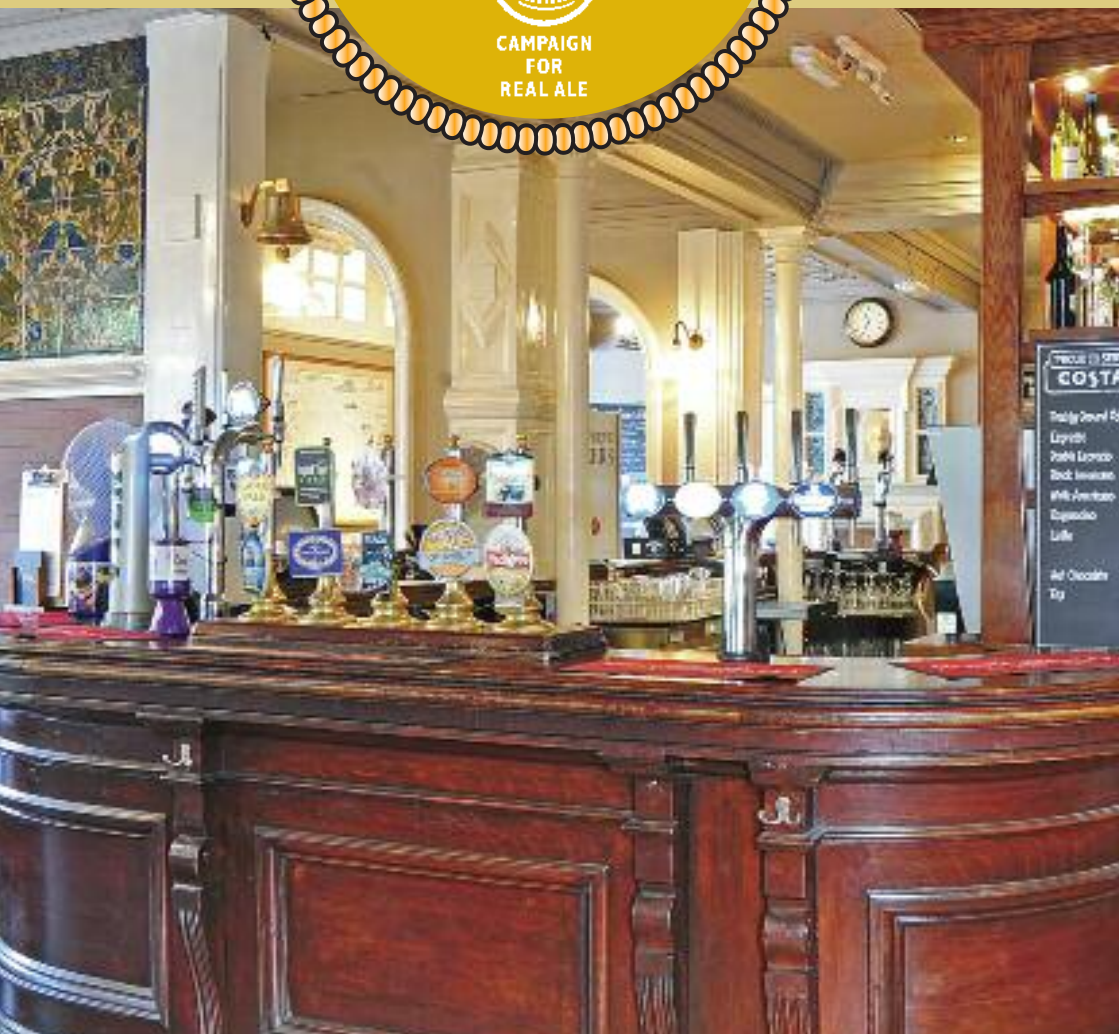
Vol 37
No 2

April/May
2015

LONDON DRINKER



CAMPAIGN
FOR
REAL ALE



The Tabard (right hand bar) – see page 34

Photo by Michael Slaughter LRPS

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THE BUDGET AND BEYOND

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Annoyingly we go to print the day before this year's budget on 18 March. CAMRA is urging the government to consider a further cut in beer duty in the 2015 Budget. An Early Day Motion (2014-2015/625) has been put before the House of Commons to that effect. As we went to print, 106 MPs had signed up with hopefully more to come. CAMRA has called on its members to lobby their MPs to support the proposal.

There is more behind this than you might think. CAMRA asked the Centre for Economic and Business Research, a well-respected and independent firm of analysts, to assess the effect to date of the two cuts in beer duty and the abolition of the Beer Duty Escalator. CEBR's Doug McWilliams found that 750 million more pints have been drunk in the current tax year than would have been the case if the escalator had remained in place and 1,047 pubs which would otherwise have been lost to other uses have survived. In addition, some 26,000 jobs have been saved or created in the pub trade and the brewing industry over the last year, with the latter investing £61 million more than would have otherwise been the case. The national average cost of a pint, currently £3.04, would have been over 5% higher, at £3.20, had the escalator not been cancelled. These figures received some support with the British Beer & Pub Association (BBPA) reporting that, according to their figures, UK beer sales increased in 2014 by 1.3%. Overall some 870,000 jobs are reported to depend on beer and pubs.

CAMRA's chief executive, Tim Page, commented, "It is fantastic to see that the beer duty cuts have had a real impact on beer drinkers and pub goes across the country. Without these measures fewer people would be able to afford a regular pint in their local and more pubs would have closed. CAMRA would like to see brewers and pub companies pass on any cut in full so pub-going remains an

affordable activity." Prime Minister Cameron has hinted that a duty reduction of a penny is a possibility but then the cynical among us wouldn't expect him to say otherwise this close to an election.

I would particularly like to acknowledge the effort of Nick Goodway, the business correspondent of the Evening Standard, for bringing this information to a wider audience than we can. As he said, "Pubs are not simply enjoyable places to go of a lunchtime or evening. They are part of the fabric of our society and they employ tens of thousands of people."

Mr Goodway also asked where can you get a pint in London for £3.20, never mind £3.04? That is a good question and he is not alone in asking it. Reader Mark Law points out that where he drinks, around Ealing, Fulham and central London, it is not unusual to pay £4.50 for Fuller's London Pride and £5.50 for Peroni lager. Reader Rik Andrew goes further and suggests that the price of beer should perhaps be CAMRA's key issue in London with this magazine taking the lead.

Trade representative bodies such as SIBA and the British Beer & Pub Association (BBPA) have all urged the Government to reduce beer duty while their members put up their prices. Enterprise Inns for instance increased their prices by an average of 2.9% from 9 February following wholesale increases by Heineken (£5 per keg), Molson Coors (5p a pint) and Carlsberg (around 3.3%). All of these increases are above inflation and I am not aware of any unusual price increases in raw materials. Petrol prices, affecting transport costs, have of course gone down. I fully appreciate that all of these companies have a duty to their shareholders to provide them with a return on their investments but surely this does not justify what looks like crude profiteering.

Against that, I have to acknowledge that, as reported in the *Morning Advertiser*, the BBPA say that operating costs for pubs continue to increase. For wet-led community pubs, they now account for a third of total sales. Interestingly for food-oriented pubs, wage costs are substantially higher than for wet-led pubs which may suggest that the move to that market by certain pub companies might yet backfire. The

BBPA's figures have, in any event, been questioned by the Fair Pint Campaign, who represent tied tenants. Their spokesman, Simon Clarke, pointed out that it was still principally the prices that pubcos charge their tenants for beer that undermines tenants' profit margins.

So what do we do? As Mr Andrew pointed out, it isn't like short measures where you can ask for a top-up. In most cases when you order a beer you don't know how much you are going to be asked to pay so you can't make an informed decision before committing yourself. It used to be that pubs were obliged to have a price list although it was often difficult to find. That requirement was not carried forward when the licensing law was reformed in 2003. Current consumer legislation can be interpreted as still requiring one but I know of no instances where the authorities have enforced this and, given their ever increasing responsibilities and reducing staff and funding, I doubt if local authority consumer protection teams will ever be able to do so. My view is that there should be a price tag on every hand pump and tap but, talking to fellow drinkers, I am in a clear minority and certainly the trade would not want it. That said, I must acknowledge that I have seen this done in a number of J D Wetherspoon pubs.

I'm sure that many will argue that this situation is best left to market forces. Taking into account that there is more to 'value for money' than just the price, if you think that you have paid more than the beer is worth, simply don't go back to the pub in question. That is, I accept, not particularly satisfactory but I am at a loss to come up with anything else. Has anyone else any ideas? Over to you.

Tony Hedger

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Branch diaries

Welcome to our regular details of London CAMRA contacts and events where branches say what is happening in their areas that might be of interest to drinkers across London. Events for April and May 2015 are listed below. Meetings, visits and socials are open to all – everyone is welcome to come along. A complete calendar listing of CAMRA events within Greater London is available at www.london.camra.org.uk. Contact the Regional Secretary, Roy Tunstall: roystuninstall.camra@gmail.com.

LONDON PUBS GROUP

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

April – Wed 15 Evening crawl of Bloomsbury and Holborn: (7pm) Lamb, 94 Lambs Conduit St; (7.45) Duke (of York), 7 Roger St.; (8.30) Enterprise, 38 Red Lion St; (9pm) Old Red Lion, 72 High Holborn; (9.30) Ship Tavern, 12 Gate St, Holborn; (10pm) Princess Louise, 208-209 High Holborn.

May – Wed 13 (7.15 for 7.30) Mtg. Royal Oak, Tabard St, SE1 (upstairs). All CAMRA branches and members interested in pub research and preservation welcome.

Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

Ian White, london_cider@btinternet.com or text 07712 122402 (10-4 Mon-Fri)

May – Tue 5 (8pm) Cider Month social. Antelope, Maple Rd, Surbiton. - **Thu 14** (8pm) Cider Month social. Bree Louise, Cobourg St, Euston. - **Sat 30** Golding Hop, Sheet Hill, Plaxtol, Sevenoaks. Meet (12.05) at Borough Green & Wrotham Station, then 30 minute walk. A classic rural pub, serving a range of cider including their own House Rough, plus ale. Please advise if you are coming.

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, contacts@camrabexleybranch.org.uk

April – Wed 8 (8.30) Mtg. Old Dartfordians Club, Bourne Rd, Bexley. - **Thu 23-Sat 25** 10th Bexley Beer Festival, Old Dartfordians Club, Bexley (see page 13)

May – Wed 13 (8.30) Mtg. Robin Hood & Little John, Lion Rd, Bexleyheath. - **Wed 27** Crayford soc: (8pm) Penny Farthing, 3 Waterside (Pub of the Year presentation); then Dukes Head and One Bell.

Website: www.camrabexleybranch.org.uk

BROMLEY

Norman Warner, inquiries@bromley.camra.org.uk

April – Fri 3 (12.30) Soc. Greyhound Beer Festival, Commonsidge, Keston. - **Sun 5** (12.30) Soc. Five Bells Beer Festival, Church Rd, Chelsfield. - **Tue 14** West Wickham BR4 soc: (8pm) Coney, 35 Croydon Rd, Coney Hall; (9pm) Swan, 2-4 High St; (10pm) Railway Hotel, Red Lodge Rd. - **Thu 23** (7.30) Soc. Bexley Beer Festival, Old Dartfordians Sports Club, War Memorial Club House, Bourne Rd, Bexley. - **Sat 25** 2nd Annual Bromley Cramble with Bromley Ramblers. An 8 mile rural walk including 4 pubs, starting 11am prompt Knockholt Station: full details see website. - **Tue 28** (7.30)



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Cttee mtg. New Inn, 59 Station Approach, Hayes. - **Thu 30** (8pm) Soc. 2nd Kidbrooke Beer Festival, Charlton Park RFC, 60A Broad Walk, Kidbrooke.

May – Wed 6 Masons Hill/Bromley South crawl: (7.30) Bricklayers Arms, 141-143 Masons Hill; (8.15) Crown & Pepper, 14 Masons Hill; (9pm) Bromley Labour Club, HG Wells Centre, St Marks Rd; (10pm) Richmal Crompton, 23 Westmoreland Pl. - **Wed 13** Chislehurst soc. (7.30) Rambler's Rest, Mill Pl; (8.30) Imperial Arms, Old Hill; (9.45) Bickley, Chislehurst Rd. - **Tue 19** Chatterton Village/Bromley Common BR2 soc: (7pm) Chatterton Arms, 41 Chatterton Rd; (7.50) Crown, 155 Bromley Common; (8.40) Bird in Hand, 82 Gravel Rd; (9.50) Two Doves, 37 Oakley Rd. - **Sat 23** (7.30) Branch Club of the Year presentation. Orpington Liberal Club, 7 Station Rd, Orpington. - **Tue 26** (7.30) Cttee mtg. Bull Inn, Main Rd, St Pauls Cray.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

Peter McGill: 07831 561296; contact@croydoncamra.org.uk

April – Wed 8 (8.30) Soc. Bulls Head, Laud St, Croydon and possibly also Royal Standard. - **Thu 23** (8.30) St George's Day Soc. George, George St, Croydon. - **Tue 29** (8.30) **Branch AGM.** Dog & Bull, Surrey St, Croydon. Remember to bring Membership Card in order to vote.

May – Wed 13 Sutton Town Centre crawl: (8pm) Moon on the Hill, 5-9 Hill Rd; (8.50) Cock & Bull, 26-30 High St; (9.45) Old Bank, 2 High St. - **Thu 21** (8.30) Hope, 48 West St, Carshalton. - **Thu 28** (8.30) Mtg. Windsor Castle (Cottage Rm), 378 Carshalton Rd.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY

Kim Scott: 07713 797438, elacbranch@mail.com

April – Thu 2 (from 5pm) Whitstable Brewery Night soc. Leyton Orient Supporters Club, Oliver Rd, Leyton E10. - **Thu 9** (8pm) **Branch AGM.** Leyton Orient Supporters Club. - **Thu 23** (from 12pm) Soc. Waltham Forest Sports & Social Club Beer Festival, Forest Rd, E17 4JE. - **Wed 29** Fleet Street EC4 crawl: (7pm) Old Bank of England, 194 Fleet St; (8pm) Old Bell, 95 Fleet St; (9pm) Cockpit, 7 St Andrews Hill; (10pm) Williamsons Tavern, 1 Groveland Ct.

May – Wed 13 Poplar/Limehouse E14 crawl: (7pm) Ledger Building, 4 Hertsmere Rd, West India Quay; (8pm) Grapes, 76 Narrow St; (9pm) Old Ship, 17 Barnes St; (10pm) Queen's Head, 8 Flamborough St. NB: bus/tube may be needed between pubs 2 and 3. - **Thu 28** Fenchurch Street EC3 crawl (6.45) Counting House, 50 Cornhill; (7.30) Crosse Keys, 9 Gracechurch St; (8.15) Swan, 77-78 Gracechurch St; (9pm) Elephant, 119 Fenchurch St; (10pm) Liberty Bounds, 15 Trinity Sq.

Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498,

branchcontact@camraenfieldandbarnet.org.uk

April – Wed 1 Enfield Wash survey: (8.30) Red Lion, 371 Hertford Rd. - **Wed 8** (8.30) Mtg. Tally Ho, 749 High Rd, North Finchley. - **Wed 22** (8.30) Club soc. Waltham Forest S&S Club, Town Hall, Forest Rd, Walthamstow E17. - **Sat 25** (from 12pm) London Brewing Co Beer Festival. Bohemia, 762-764 High Rd, N12. -

Tue 28 N9 survey: (8.15) Rising Sun, 240 Winchester Rd. **May – Thu 7** (8.30) Soc. Prince of Wales, 2 Church Hill Rd, EN4. - **Wed 13** Enfield Town survey: (8.30) Kings Head, Market Pl, Enfield Town. - **Tue 19** East Finchley N2 survey: (8.30) Windsor Castle, The Walks. - **Thu 28** (8.30) Soc. Hadley Hotel, 113 Hadley Rd (jct of Tudor Rd), New Barnet EN5.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

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

April – Wed 1 (8.15) Mtg. Berrylands (rear room), Chiltern Drive, Berrylands. - **Wed 15** North Kingston evening: (7.45) Albert Arms, Kingston Hill (8.40) Park Tavern, New Rd; (9.30) Wych Elm, Elm Rd; (10.10) Willoughby Arms, Willoughby Rd. - **Sat 18** (1pm) Soc. Hook Beer Festival, Verona Drive (the scout hall), Surbiton: www.hookbeerfest.org.uk for information and tickets. - **Sun 26** Beer festival publicity crawl round Surbiton: meet (12.30) Coronation Hall. - **Tue 28** Hook Road pubs: (8pm) Lucky Rover; (9pm) North Star; (10pm) Cap In Hand.

May – Wed 6 (8.15) Mtg. Regent (Wetherspoon's), Church St, Walton on Thames. - **Thu 14-Sat 16** Kingston Beer Festival (see page 29).

Website: www.camrasurrey.org.uk

NORTH LONDON

John Wilson, 07840 111590, jgwnw3@hotmail.com; Stephen Taylor, 07443 473746, stephen.taylor500@gmail.com

April – Tue 7 Stroud Green Soc: (7.30) Nicholas Nickleby, 6 Ferme Park Rd, N4; (8.15) Old Dairy, 1 Crouch Hill; (9pm) White Lion of Mortimer, 125 Stroud Green Rd; (9.45) Shaftesbury Tavern, 534 Hornsey Rd, N19. - **Wed 15** Bloomsbury and Holborn crawl: see London Pubs Group diary entry above. - **Tue 21** (8pm) Branch Pub of the Year presentation. Tapping the Admiral, 77 Castle Rd, NW1. - **Tue 28** (8pm) Beer and chocolate tasting with Christine Cryne. Pineapple, 51 Leverton St, Kentish Town NW5. **May – Tue 5** Primrose Hill Soc: (7.30) Enterprise, 2 Haverstock Hill, NW3; (8.15) Princess of Wales, 22 Chalcot Rd, NW1; (9pm) Engineer, 65 Gloucester Ave; (9.45) Lansdowne, 90 Gloucester Ave; (10.30) Pembroke Castle, 150 Gloucester Ave. - **Tue 12** Cider soc: (7.30) Bree Louise, 69 Cobourg St, Euston; (9pm) Cider Tap, East Lodge, 190 Euston Rd. - **Tue 19** Lower Caledonian Road N1 soc: (7.30) Canal 125, 125 Caledonian Rd; (8.15) Thornhill Arms, 148 Caledonian Rd; (9pm) Driver, 2-4 Wharfedale Rd; (9.45) King Charles 1, 55 Northdown St; (10.30) Millers, 19 Caledonian Rd. - **Tue 26** (8pm) Mtg. Hanbury Arms, 33 Linton St, Islington N1.

Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

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

April – Thu 23 (8pm) **Branch AGM.** Cabbage Patch (rear room), 67 London Rd, Twickenham.

May – Wed 20 Barnes area pub walk: (7.45) Halfway House, 24 Priests Bridge, SW14; then (8.30) choice of Brown Dog or Idle Hour; (9.15) Bulls Head, 373 Lonsdale Rd; (10.15) Sun Inn, 7 Church Rd (all SW13).

Website: www.rhcamra.org.uk

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Branch diaries

SOUTH EAST LONDON

Andrew Sewell, social@sel.camra.org.uk

April – Tue 7 Mtg & soc: (7.30) Hop Stuff Brewery, Cornwallis Rd, Woolwich SE18. - **Mon 13** Greenwich crawl: (7.30) Guilford Arms, 55 Guildford St; (8.15) Ashburnham Arms, 25 Ashburnham Gro; (9.30) Lost Hour 219 Greenwich High Rd; (10.15) Coach & Horses, Greenwich Market. - **Fri 24** (7pm) Bexley Beer Festival soc. Old Dartfordians SC, Bourne Rd, Bexley. - **Thu 30** - Sat 2 May (12pm-10.30) 2nd Kidbrooke Beer & Cider Festival. Charlton Park RFC, Broad Walk, Kidbrooke SE3 (see page 23) **May – Tue 5** Mtg & soc: (7.30) Honor Oak, 1 St German's Rd, SE 23. - **Wed 13** Cider Month SE1 crawl: (7pm) Charles Dickens, 160 Union St; (8pm) Windmill Tavern, 86 The Cut; (9pm) Kings Arms, Roupell St; (10.15) Hole in the Wall, Mepham St. - **Mon 18** Tulse Hill crawl: (7.30) Tulse Hill Hotel, 150 Norwood Rd, SE24; (8.30) Horns Tavern, 40 Knights Hill, SE27; (9.30) Great North Wood Hotel, 3 Knights Hill; (10.30) Rosendale, 65 Rosendale Rd, SE21. - **Wed 27** Rotherhithe SE16 crawl: (7pm) Ship & Whale, 2 Gulliver St; (8pm) Blacksmiths Arms, 257 Rotherhithe St; (9pm) Old Salt Quay, 163 Rotherhithe St; (9.45) Mayflower, 117 Rotherhithe St; (10.30) Ship, 39-47 Saint Marychurch St.

Website: <http://sel.camra.org.uk>

SOUTH WEST ESSEX

Alan Barker, swessex@essex-camra.org.uk, 07711 971957
evenings or weekends only: Bookings for minibus trips to Graham Platt: 020 8220 0215 (H)

April – Fri 3 (12pm) Soc. 10th Planet Thanet Easter Beer Festival, Winter Gardens, Fort Crescent, Margate, by 'Javelin' Train at 10.15 from Stratford International to Margate in 84 mins; take the DLR from West Ham/Stratford to Stratford International. Group Train Tickets: 3 or more travelling together get a third off. - **Mon 6** Leytonstone and Wanstead crawl: (4pm) Red Lion, 640 High Rd, Leytonstone E11; (5pm) North Star, 24 Browning Rd; details of other pubs on Branch Website. - **Wed 8** (8.30) Soc. 13th Maldon BF, Plume School, Fambridge Rd, Maldon: possible minibus from Chadwell Heath, Romford, Upminster (also dropping-off at Stanford-le-Hope). Contact Graham Platt (020 8220 0215). - **Mon 13** (8.30) Soc. Barking Dog, 61 Station Parade, Barking. - **Wed 22** (8pm) Soc. Waltham Forest S&S Club Beer Festival, Town Hall, Forest Rd, Walthamstow. - **Wed 29** (8.30) **Branch AGM**, White Hart, Kings Walk/Argent St, Grays.

May – Wed 6 (8.30) Soc. JJ Moon's, 48/52 High St, Hornchurch. - **Tue 12** Aveley RM15 Soc: (8.30) Old Ship Inn, 58 High St; (9.45) Crown & Anchor, 43 High St. - **Wed 20** (8pm) Soc Crumpled Horn, 33-37 Corbets Tey Rd, Upminster. NB. A new micropub is hoping to open nearby by this date; if it does, we'll move to it at 9.30 (details on Website). - **Tue 26** (8.30) Soc. 30th Colchester Beer Fest, Colchester Arts Centre, Church St, Colchester.

Website: essex-camra.org.uk/swessex

SOUTH WEST LONDON

Mike Flynn, 07751 231191, mike.flynn@camraswl.org.uk;

April – Wed 1 (7.30) Open cttee mtg, Bricklayer's Arms, 32 Waterman St, Putney. - **Wed 29** (7.30) Tapping evening. Hand in Hand, 7 Crooked Billet, Wimbledon. Please book to attend as places are limited: email mark.bravery@camraswl.org.uk.

May – Thu 14 Open cttee mtg followed by **Branch AGM**. (7.30) Spread Eagle, 71 Wandsworth High St. - **Wed 20** Mild Month

SW19 soc: (7pm) Trafalgar, 23 High Path, Merton (2 milds should be available); (9pm) Wibbas Down Inn, 6-12 Gladstone Rd, Wimbledon.

Website: <http://camraswl.org.uk>

WATFORD & DISTRICT

Andrew Vaughan, 01923 230104 (H),
branch@watford.camra.org.uk

April – Thu 9 Watford soc: start (8.30) Molloy's, 66-70 The Parade. - **Fri 24** (8.30) Fullerialians' Rugby Club Beer Festival, Coningesby Drive, Watford. - **Mon 27** (8pm) Mtg. West Herts Sports Club, 8 Park Ave, Watford. - **Thu 30** (8.30) Pub of the Year presentation. Sportsman, 2 Scots Hill, Croxley Green. **May – Fri 15** (8.30) Mild Month soc. Land of Liberty, Peace & Plenty, Long La, Heronsgate. - **Wed 20** Bushey soc: start (8.30) Swan, 25 Park Rd. - **Tue 26** (8pm) Mtg, Estcourt Arms, St Johns Rd, Watford.

Website: www.watfordcamra.org.uk

WEST LONDON

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

April – Thu 2 SW6 soc: (7.30) Durell Arms, 704 Fulham Rd; (9pm) Oyster Rooms, above Fulham Bdw station (JDW: bring vouchers) - **Tue 7** W6 soc: (7.30) Draft House (ex Laurie Arms) 234 Shepherds Bush Rd; (9pm) William Morris, 2-4 King St. (JDW: bring vouchers) - **Thu 16** (7.7.30) Mtg. Duchess of Cambridge (upstairs), 320 Goldhawk Rd, W6. - **Thu 23** W2 surveys: meet (7.7.30) Green Man, 308 Edgware Rd, W2. - **Thu 30** SW soc: (7.30) Kings Head, 17 Hogarth Pl, SW5; (9pm) Finborough Arms, 118 Finborough Rd, SW10.

May – Thu 7 WC2 soc: (7.30) Salisbury, 90 St. Martin's La; (8.30) Harp, 47 Chandos Pl. - **Tue 12** W10 soc: (7.30) Kensington Park Hotel, 139 Ladbroke Gro; (9pm) Eagle, 250 Ladbroke Gro. - **Thu 21** (7.7.30) **Branch AGM** Defector's Weld (upstairs), 170 Uxbridge Rd, Shepherds Bush W12 (poss. charge for food & drink). - **Thu 28** W1 surveys: meet (7.7.30) Goat Tavern, 3 Stafford St.

Website: www.westlondon-camra.org.uk

WEST MIDDLESEX

Roy Tunstall, 020 8933 4934 or 07909 061609,
info@westmiddx-camra.org.uk

April – Fri 3 (2pm) Fox Beer Festival, Green La, Old Hanwell W7. - **Wed 8** Ealing BF Planning mtg. Forester, 2 Leighton Rd, West Ealing W13. - **Sat 11** (12pm) Grosvenor Beer Festival, 127 Oaklands Rd, Hanwell W7.

May – Wed 6 (8pm) Cider Month soc. George & Dragon, 183 High St, Acton W3. - **Mon 11** (8pm) **Branch AGM**, Forester, 2 Leighton Rd, W13. - **Thu 21** Harlington/Hayes crawl: (8pm) Wheatsheaf, 286 High St; (9pm) White Hart, 158 High St. (10pm) Botwell Inn, 25-29 Coldharbour La, Hayes UB3. - **Mon 25** Denham/Harefield crawl: (1pm) Falcon, Village Rd, Denham; (1.45) Green Man, Village Rd, Denham; (2.30) Swan Inn, Village Rd, Denham; (3.30) Bear on the Barge, Moorhall Rd, South Harefield; (4.30pm) Harefield, 41 High St, Harefield; (5.15) Kings Arms, 6 Park La, Harefield; (6pm) Old Orchard, Jacks La, Harefield; (7pm) Spotted Dog, Breakspear Rd North, Harefield. Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the June/July edition is Monday

CAMRA's annual Members' Weekend, including the National AGM and Conference, takes place this year at the Albert Hall in Nottingham over the weekend of 17-19 April. Nottingham has many excellent pubs with a wide range of beers to sample from several acclaimed local breweries. A good time should be had by all.

Our campaign is volunteer-led, and all members interested in helping decide what we should collectively be doing, and how, are welcome to attend and take part in the discussions and debates. Three group discussions ('workshops') are planned. One follows a review of beer festivals to which branches and individuals have contributed over the past year. Recommendations are designed to help branches, for example with centralised purchasing for glasses, stillage and sundry consumables. Festivals are our largest source of new members and more members get active in their local branch through working at a beer festival than any other activity.

The other two workshops focus on branch campaigning. One concerns Assets of Community Value, now that the Government has announced that planning permission will in future be needed in England for any change of use or demolition of a pub which is registered as an ACV. Achieving this extra layer of protection for as many pubs as possible is therefore a high priority and we need to find the easiest and most effective ways of making successful applications to have our local pubs registered. The other workshop will explore branch campaigning more generally: what branches are actually doing locally, what has been successful and if there are local issues that

should take precedence for branches over the current national 'Key Campaigns'.

A lunchtime information session will outline some on-line and face to face training courses that will shortly be available free of charge to CAMRA branch and beer festival volunteers, with the opportunity to ask questions and to suggest possible future courses.

Guest speaker at the Conference will be Dr. Charlie Bamforth, President of the Institute of Brewing and Distilling. An Honorary Professor in the School of Biosciences at the University of Nottingham, he was previously Visiting Professor of Brewing at Heriot-Watt University and has published innumerable papers, articles and books on beer and brewing – and also written prolifically on football!

Geoff Strawbridge

**All issues of
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available on our website:
www.london.camra.org.uk.
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FINBOROUGH ARMS UPCOMING EVENTS FOR BEER LOVERS

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Cof-founder Pete will join us to present nine very different beers - pale ales, brown ales, stout, IPA, rye IPA and saison - from this tiny Sussex brewery's innovative "handmade" series.

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Food is available all sessions: woodfire pizzas from our neighbours Firezza, with pork pies, sausage rolls and Scotch eggs from HG Walter.

40p off all cask ale pints for card carrying CAMRA members.

**FINBOROUGH ARMS, 118 FINBOROUGH ROAD, SW10 9ED
Open weekdays from 5pm, Saturday and Sunday from noon
Nearest stations: West Brompton and Earl's Court**

GENERAL ELECTION

Sorry, you can't get away from it; eleven weeks to go. According to a survey commissioned by CAMRA from market researchers TNS in January, 75% of pub-goers believe that a well run community pub is as important to community life as a post office, local shop or community centre. Consequently CAMRA has been sounding out parliamentary candidates as to their support for well run community pubs, the promotion of Britain's 1,300 breweries and the representation of pub goers and beer drinkers. Replies have been received from 500 candidates across 350 constituencies. The scores so far are: Labour 167, Conservatives 108, Liberal Democrats 103, the Green Party 76, UKIP 31 and 15 others. 117 of these were from London and the south-east. CAMRA's Chief Executive Tim Page commented, "CAMRA is delighted that 500 General Election candidates have committed to back real ale and community pubs. It's looking like a three horse race to win the title of 'Most Pro-Pub Party' with Labour, Conservatives and the Lib Dems all having over 100 candidates signed up already. This overwhelming response from candidates is great news for beer drinkers and pub goers alike and will be crucial to CAMRA delivering yet more successful campaigns over the next five years."

I must make it clear that CAMRA does not endorse any particular political party. We support individual policies that will give us what we campaign for.

THE TIE

As we went to print the Small Business, Enterprise and Employment Bill had reached the report stage in the House of Lords. The Government rejected an attempt by an ennobled former director of Marston's to throw a spanner in the works by exempting pubcos from the Market Rent Only (MRO) option in return for significant investment in a tenant's pub only to then introduce similar revisions of its own. The Department for Business, Innovation and Skills said, "The Government accepts, in principle, the introduction of an MRO clause but wants to make sure it is workable in practice, legally robust and that we minimise the risk of unintended consequences. The new clauses we have

tabled aim to achieve this." Note the 'in principle', which is not the same as 'in practice'.

The Government's amendments will permit a tenant's MRO rights to be waived by mutual agreement in return for substantial investment in the tenant's pub. Details and definitions will be subject to further consultation. Another amendment, interestingly, reveals a potential loophole. What are described as 'genuine franchise agreements' will also be exempted from the MRO provision. Again what defines a franchise will be subject to consultation.

In what I would guess is a concession to the family brewers lobby, a further amendment will allow pubcos that brew to place restrictions on the sale of products from competitors in pubs that have gone for the MRO. This is a somewhat odd view of what constitutes a market.

One clarification has been made in that the provisions of the proposed pub code will still apply if a pub is sold by a '500 plus' company to one operating below the limit, predictably apart from the Market Rent Option, until the pub's next rent assessment.

It is possible that an attempt will be made to overturn one or all of the Government's changes when the Bill returns to the House of Commons.

There was one positive outcome. An amendment making parallel rent assessments available only to new tenants has been withdrawn. This is important because, as Simon Clarke of the Fair Pint campaign pointed out, this would have made it almost impossible for existing tenants to make an informed decision as to whether to opt for the market rent option or not.

Strangely enough, the expression 'unintended consequences' came up again when Simon Townsend, the chief executive of Enterprise Inns warned that his company was reviewing its £70 million investment plan for the current year as a result of the Market Rent Option. We are in sight of what we want but much is yet to happen behind the scenes and the fight is not over yet.

BEER PARLIAMENTARIAN OF THE YEAR

CAMRA's award for the Beer Parliamentarian of the Year has gone

to Andrew Griffiths, the MP for Burton on Trent. The award was made at CAMRA's annual parliamentary reception at the House of Commons on 3 February.

Many CAMRA activists were surprised at the award being given to Mr Griffiths because as chair of the All Party Parliamentary Beer Group, he has aligned himself with the British Beer and Pub Association, the pubco's trade body, against reform of the tied house system. CAMRA's national chairman, Colin Valentine, who decides who will receive the award with the advice of senior CAMRA staff and volunteers, explained that it was to acknowledge Mr Griffiths' commitment in helping secure two consecutive cuts in beer duty and the abolition of the beer duty escalator. Colin said, "Andrew Griffiths has worked for several years to demonstrate to the chancellor, his fellow MPs and government ministers, the damage the beer duty escalator was having on pubs, the brewing industry and the economy. With their help and support we have seen the beer duty escalator scrapped and a cut in beer duty for two consecutive years and we are hoping for the hat trick in March."

An early favourite for the award in 2016 must be Charlotte Leslie, the MP for Bristol North West. Please see the Pub Campaigning section for an explanation.

BRITISH BEER FOR BRITISH VOTES

Here is something that Mr Griffiths might want to join in with. Jane Peyton, the beer and cider tasting tutor and 'principal of the School of Booze', has set up the following petition:

British Beer to be served at official Government receptions. We ask the Government to ensure that, when other alcoholic drinks are offered to guests, British beer is always included in the drinks offering at official government receptions including state dinners and at 10 Downing Street. Governments in other countries celebrate and showcase their national drinks at official receptions, for instance France with wine and Mexico with Tequila, so we call for the British Government to do the same with British beer by ensuring it is available for guests at official drinks receptions. Let's hear it for beer!

The website for signing it is:

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<https://submissions.epetitions.direct.gov.uk/petitions/67249> but you only have until 31 March to sign it and as at 15 March there were only a disappointing 353 signatures. My thanks to Christine Cryne for bringing this to my attention.

LAW AND ORDER

Mixed messages from the west of London. Last year, Richmond Council, as part of its licensing arrangements, put in place a voluntary agreement whereby 'happy hours', 'two-for-ones' and other price cutting promotions are banned. The only pub owner to refuse to sign was J D Wetherspoon but Council leader Tony Arbour will shortly be meeting Tim Martin, JDW's chairman, in a bid to get him to join. According to a report in the Surrey Comet, Richmond took the view that because the arrangement was voluntary it could not be seen as a restraint of trade. Across the river (more or less), Kingston upon Thames Council were not so sure so they sought an opinion from the Regulation Co-ordinator at the Office of Fair Trading. The ruling was that such a scheme is not illegal but based on other information provided by the Co-ordinator, Kingston have decided not to introduce similar measures. I do wonder, given that the proposal comes from the licensing authority and is supported by the police, just how genuinely voluntary the participation of pubs might be. That however is not to say that it isn't a good tactic, especially in certain types of premises.

LONDON LIFE

According to the Office for National Statistics some 32% of Londoners do not drink alcohol. Unfortunately, as so often happens with this sort of information, the obvious question is not answered: do they do so for religious or moral reasons or because they follow the advice of the health lobby? That cuts both ways because it could be obscuring the existence of specific groups where there is a problem. Across the country the biggest fall is in the 16 to 24 age group where the number of drinkers has fallen by 40% since 2005.

HEALTH AND WELFARE

As a former beer festival organiser I have learned to take health and safety

matters seriously but there are times when you wonder. It is a sad fact that over the last ten years 32 people have been killed falling from trains or station platforms. Some 21 incidents involved intoxicated travellers. In response the Rail Safety and Standards Board (RSSB) have recommended that alcohol be banned on all trains. That seems somewhat drastic. I suspect that the vast majority of these boarded the train already drunk so I would have thought that the obvious answer is to stop drunks from boarding trains in the first place. I know that this can happen although it would of course mean keeping gate lines staffed late at night which very rarely happens and it does put railway staff at risk. I might also add that I don't know how you can get drunk on a train when for instance you catch the train to Scotland and they close the buffet at Peterborough.

I don't know what Richard Branson must think of this. Virgin Trains have recently started stocking their own-brand beer and cider called 'Tilting', brewed for them by Redwillow Brewery in Macclesfield, Cheshire.

The idea of minimum unit pricing for alcohol will not go away, despite the Government's apparent indifference. In January twenty doctors including Professor Sir Ian Gilmore, president of the Alcohol Health Alliance, wrote to the *Daily Telegraph* once again urging the introduction of a 50p unit price, saying this time that the measure would help resolve the Accident & Emergency crisis. They maintained that 'successive governments have failed to enact evidence-based policies that would save lives and ease pressure on the health, policing and criminal justice systems' although no evidence was quoted. Similar measures are set to be introduced in the Republic of Ireland. New public health legislation will make it illegal to sell alcohol at a price below a limit which has yet to be decided.

Another idea that will not lie down is smoking in pubs. According to a report in the *Morning Advertiser*, a poll of 4,135 adults carried out by the Institute of Economic Affairs on the subject of allowing private smoking rooms in pubs found that 51% were in favour and only 35% against. The article did not however make it clear whether those polled were all pub-goers or quite what the definition

of 'private' is here. Given that the IEA promotes free market economics, this may be more about Government restrictions on lifestyle choice than about public health.

YOUNG'S NEWS

The *Morning Advertiser* has reported that Oisín Rogers, the manager of the award-winning Ship in Wandsworth is leaving the pub after nine years in order to pursue another project within the company. This project will involve a pub or pubs but full details are not being released yet.

Young's are continuing to upgrade pubs, particularly to make better use of the upper floors. This is happening at the Trinity Arms in Brixton, the Pied Bull in Streatham and the Alexandra in Wimbledon. They are also adding an outside area to the Fire Stables 'up the hill' in Wimbledon Village. Young's have also invested a 'seven figure sum' in the Bell Inn in Stow on the Wold, Gloucestershire, which was named 'best turnaround pub' in last year's *Morning Advertiser* Great British Pub Awards.

Further developments under their Geronimo Inns brand sees the opening of the Curious Pig at St Pancras International Station. This is an extension of the existing Betjeman Arms pub providing travellers with a take away service for both food and drink. They have also refurbished the Bull, the only pub in the Westfield White City shopping complex. A spokesman described the Bull's new décor as 'townhouse chic with a twist of the Hamptons.' Make of that what you will.

WETHERSPOONS NEWS

The news service Propel reports that JDW paid £1.9 million for the Grape & Grain pub at Crystal Palace, against an asking price of £895,000. The purchase was subject to an existing lease which will end in December 2016. It is seen very much as an investment and was acquired against considerable competition. The adjoining Crystal Palace Park was to be rebuilt by a Chinese company, ZhongRong Group, whose master plan was 'to create a modern 21st century park of national importance'. The pub would be well located to take advantage of that. JDW have already made a planning application to develop the pub, which will include a roof garden.



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11am-5pm	£2.50, CAMRA members Free
5pm-11pm	£2.50, CAMRA members £1.50
11am-11pm	£2.50, CAMRA members £1.50
(While stock lasts)	

Saturday 25th April

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The latest JDW outlet in London is the Sir John Hawkshaw at Cannon Street station. At 1,120 square feet, it is one of their smallest pubs but as it sits right alongside platform one, it is ideal for train-spotting or waiting for the crowds caused by the works at London Bridge to pass. The pub is named after the civil engineer who designed the original station, opened in 1866.

JDW is hoping to take a bigger slice of the breakfast market by introducing a traditional breakfast for £2.99 and reducing the price of some of its coffees to 99p.

Since 2002, JDW staff and customers have raised an amazing £10 million for the CLIC Sargent charity for children and young people with cancer.

ANTIC DEVELOPMENTS

The investment fund, Downing LLP, has staked £12.8 million in setting up two pub companies, Pabulum Pubs and Augusta. The pubs acquired by both companies will be managed by Antic who had been managing some of them already. Pubs in the Pabulum group include the Hagen & Hyde in Balham, the Effra Social in Brixton, the Earl Haig Hall in Crouch End and the Royal Albert in New Cross. Further developments are planned for several of these pubs, such as a roof garden at the Hagen & Hyde. The company has recently acquired empty retail units for conversion into pubs in West Norwood and on Rye Lane, Peckham which should open shortly. Augusta includes the Forest Tavern in Forest Gate and the impressive Balham Bowls Club, also, not surprisingly, in Balham.

The original purchase of most of these sites was funded by Downing venture capital and Enterprise Investment funds which had matured. Downing's head of licensed leisure, Steven Kenec, commented, "It's been a long and complex process but I am incredibly pleased to announce that it is now complete. The five sites in question hold huge emotional and financial importance to the estate and we are delighted that a deal was agreed that allows them to remain in the family." I hope that Downing having a head of licensed leisure indicates that they are serious about being long-term pub operators and that Antic are not just acting as caretakers for future development sites. Antic manage a total of 25 of Downing's freehold sites. In addition, Antic operate twelve leasehold sites that their management team have funded themselves.

OTHER TRADE NEWS

Charlie McVeigh's Draft House chain continues to grow, with the addition of the Laurie Arms, just off Hammersmith Broadway. They have purchased the remainder of an Enterprise Inns lease and it is hoped to expand the pub into a neighbouring industrial unit. In an echo of the Kinks' song, Come Dancing, McVeigh said, "The interior and playlist will be a celebration of the Hammersmith Palais, demolished in 2013. Many of us have happy, sweaty, pogoing memories of the Palais and a little bit of me died when I heard it was being torn down. Original gig posters and photos from the interior will serve as a permanent memorial to the place."

The Urban Pubs and Bars chain, operated by former Realpubs owners Nick Pring and Malcolm Heap, is also expanding. Their fourth pub, complete with wood-burning pizza oven, is the Rose Pub and Kitchen, formerly the Hobgoblin, in New Cross. Mr Pring explained, "I'm not going to call it a gastro pub, because I don't want people to think they can only eat when they come here. The thing people need to understand is, it's a pub first and foremost, even though we will be doing some good food here." Their fifth site is the Wheatsheaf in Tooting Bec – see our Pub Campaigning section.

The DM Group, run by Mark Dyer and Eamonn Manson, have reopened the historic Cross Keys in Chelsea. This is something of a triumph because the pub was set to be converted into a single 'mansion' dwelling but Kensington & Chelsea council rejected the proposal and then successfully fought an appeal. It has since changed hands and the new owners are developing the upper floors into flats and have leased the ground floor pub and dining area to DM Group who also operate the Sands End and the Brown Cow in nearby Fulham. Mr Manson told the Evening Standard that he hoped that the Cross Keys would appeal to "all walks of life from the local builder coming in for a scotch egg and a pint to Lady Somebody who wants a dinner cooked by a Michelin-trained chef".

Shepherd Neame have completed an £84,000 refurbishment of an historic London pub, the Rose & Crown in Blackfriars. The pub dates back to the 16th century and is one of the few buildings in the area to have survived the Blitz. The work included exposing historic wooden panels and removing carpets to reveal the original wooden floors. The downstairs bar has been reshaped to create more space, the toilets upgraded and the exterior has been completely repainted. Shepherd Neame's director of retail and tenanted operations, Nigel Bunting, said:

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"We are already reaping the rewards of the pub's new look but we want to continue improving our offer in every way we can. Our aim with the refurbishment was to make people feel as comfortable as possible at the pub and hopefully see it as their 'local in a city', as well as maximising the use of the wonderful large garden."

There has been a change at another popular Shepherd Neame pub, the Ashburnham Arms in Greenwich. Long-standing publican Denis Ryan has been succeeded by Sam Jolly who says that he is 'excited to have the opportunity to be working in this wonderful part of the city'. The pub has had a make-over and the food available will be classic recipes made from fresh, seasonal ingredients.

While CAMRA's aim is to get people to use pubs as their first option, this is, of course, not always possible and there are always parties and family celebrations to cater for. Specialised off-licences have been all but wiped out by supermarket competition so I am happy to give a mention to an independent off-licence which is bucking the trend and expanding. In April the Wine Cellar in Croydon will be moving into new premises three times the size of their existing site. As well as a wide range of bottled beers, including Belgian and American specialities, the Wine Cellar also offers take-away cask ales from local breweries.

Greene King are to spend £2 million on a 'major re-launch' of their IPA. The new image, which has taken 18 months to develop, will be themed on the copper kettles in which the beer is brewed and will feature new pump-clips and educational material for both customers and publicans. The recipe of the beer itself is not being changed. I never have understood marketing theory; if you are happy with the product why does it need rebranding?

Greene King took £3.4 million on Christmas day with one pub in West Yorkshire alone taking £15,500. Sales in the six weeks before and after were however flat.

Marston's have launched a new cask beer called 'Help for Heroes'. It was created to the charity's specifications and is a 4.2% ABV blond ale. It is described as a 'fresh and smooth aromatic ale, brewed with a full bodied pale malt,

balanced by a zesty citrus and earthy bouquet from the late addition of enticing and fragrant hops.' A donation of 6p for every pint sold will go to the Help for Heroes charitable foundation. It should be available in most Marston's pubs. Many thanks to Jamie Brown, the manager of the Bar Malden in New Malden for drawing this to my attention.

Having seen their numbers double in 2014, the Micropub Association is forecasting that in five years' time there will be some 5,000 micropubs across the UK.

STARBUCKS

The Morning Advertiser reports that following a trial at their outlet at Stanstead Airport, the coffee shop chain Starbucks are planning to expand what it calls its 'evening concept' and sell alcohol in a number of its branches in this country. I'm not sure that I see the point. I understand that some pubs sell coffee to cater for drivers and non-drinking friends of pub-goers but will it work the other way around? Those who do not drink for moral or religious reasons are no more likely to go into a coffee shop that sells alcohol than they are a pub that sells coffee. Still, I suppose that if Starbucks income increases they may be able to pay a bit more tax. There are 506 directly-operated Starbucks outlets in the UK along with 285 franchises.

THE BIG BOYS

After a two year hiatus during which they look to have sorted out their debt refinancing, Punch Taverns have appointed a new chief executive. Duncan Garrood comes from the food division of a company called MH Alshaya who are large-scale operators of franchises, from Mothercare to Starbucks – see above. Now, why would Punch want an expert in franchises in charge?

Rumours have started again about the future of international drinks giant SABMiller, owners of the Peroni brand among many others. A Brazilian venture capital company, 3G Capital, is said to be joining forces with AB InBev in a \$75 billion take-over bid. Analysts suggested the joint bid is to avoid the competition rules which would affect a direct bid by AB InBev. Presumably if successful this would lead to the breakup of SABMiller. As this story came out, SABMiller's

finance director resigned for 'personal reasons' and was put on gardening leave until 31 March, reportedly at his base salary of £762,200 per annum. He must have a big garden.

For the first time in their history, Carlsberg have appointed a chief executive from outside Denmark. Dutchman Cees 't Hart joins them from the Royal Friesland Campina dairy company. Milk stout anyone?

GOING FOR A BURTON

As I am old enough to recall the launch of Ind Coope Draught Burton Ale in 1976. The availability of decent real ale was much more limited back then and my friends and I gave the new beer an enthusiastic welcome; a bit too over-enthusiastic at times given that it was 4.7% ABV. It is the only beer brewed by a 'national' ever to have won CAMRA's Champion Beer of Britain award. Forty years on it has fallen into the hands of Carlsberg and has recently been contract-brewed by J W Lees but, with a certain inevitability, Carlsberg have decided to cease production.

Quite a campaign has sprung up to save the beer. Roger Protz, the editor of the Good Beer Guide, was quoted on the Cask Matters website as saying, "The death of Draught Burton Ale (DBA) is an appalling blunder by Carlsberg UK and a misreading of the state of the beer market. Cask-conditioned real ale is on a roll, the only growth sector of the market. DBA is a much-loved beer and would have benefited from a relaunch. Yet Carlsberg has allowed this fine beer – that put Burton back on the map as a great brewing town in the 1970s and 80s – to wither on the vine. I urge Carlsberg to make the name, recipe and trademarks available to another brewer so DBA can be brewed again – and, best of all, back in Burton." He is supported in this by Burton on Trent MP Andrew Griffiths. One possibility is that it might be brewed by Burton Bridge Brewery, two of whose directors formerly worked for Ind Coope and were involved in brewing the beer originally. Carlsberg however say that they have not yet held talks about the future of the brand and its recipe, with bosses saying they would 'take their time' on a decision.

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FROM ACROSS THE POND

This sounds familiar. In the state of Maine, Senator John Patrick has proposed a law that guarantees beer drinkers a full 16 ounces (American measure) to their pint of beer. He explained, *"If you go and buy a gallon of gas or a gallon of milk, you expect to get a gallon. Some places will give you two or three inches of foam or head on a beer and some people like that, but there are a lot of others who expect to get what they are paying for."* He also alleged that some bars and restaurants advertise a 'pint' when using 14-ounce glasses.

More positively, big business is taking hop-growing seriously. An investment group in Traverse City, Michigan which usually invests in commercial real estate is funding a 400-acre hop farm in Williamsburg, Michigan. It will be the largest hop farm in the United States outside the primary hop growing regions of Washington, Oregon and Idaho. Over the last five years, many farmers have diversified into hop growing but usually on a relatively small scale with holdings of between a half and 10 acres.

LET THERE BE MUSIC

Music Day is an international movement which has been going on for over thirty years. The UK event, a connected set of free and public events across the country, will be held on 21 June. The UK organisers are particularly interested in getting the attention of pubs and beer festivals as many of these venues already host live music or are now exempt from any additional licences as previously required under the Live Music Act 2012.

The *Morning Advertiser* has been running a campaign 'Make Some Noise' to highlight the problem of pubs and live music venues coming under pressure from noise complaints from in-coming neighbours, especially in newly built developments. The number of instances of the upper floors of pubs being converted into self-contained flats can only contribute to this. The MA wants the 'agent of change' principle to be adopted. Under this, a person or business that causes a change in environment is responsible for managing its impact. If residents move in or developments are built near to a pub then they would have to adapt their building to cope with any noise. The Government

has acknowledged the problem and is to strengthen planning guidance on sound insulation to local authorities accordingly. It is not clear however whether similar advice is being extended to their licensing sections who are responsible for acting on complaints about pubs; so this change may not stop pubs being closed or having strict conditions applied to their licences.

WHAT'S THAT IN THE CELLAR?

A company called TrueBrew has introduced an all-in-one brewing kettle called a Technobrewery. From the picture in the *Morning Advertiser* it looks like an old-fashioned top loading washing machine but it must be more sophisticated than that because apparently it can produce a brew in under two hours. It is aimed at licensees who want to brew in-house but do not want to or have no room to install a full microbrewery. The ingredients come pre-packed in various beer styles but it is believed that users can also brew to their own recipes. Once brewed the beer should be transferred to fermentation vessels and put into casks or bottles after seven to 14 days. The kit is already in use at the Burlington Arms in Mayfair where they have been impressed with the results. Something similar is thought to be in use at the Still & Star in Aldgate. It doesn't sound quite right but the proof will be in the drinking.

OUT EAST

The Norwich City of Ale event is set for its fifth year. This year's dates are 21 to 31 May. The 2014 event was the most successful to date with 44 pubs and 39 breweries taking part. Norwich sees itself as the UK's premier real ale destination, although Derby and Sheffield might disagree and we have a few good pubs here in London. All the same, Norwich is a lovely city and it is less than two hours away by train.

Later, in the summer, an Ale Trail designed to encourage people to support pubs in East Anglia will return. This time there will also be an 'app', available to make navigating to pubs even easier.

To the south, Woodforde's Brewery are running their own long-established Ale Trail from 21 June to 30 September with a similar aim. The usual printed guidebook will be available but again, an 'app' will also be available. There are

prizes! Full details can be found at: www.WoodfordeAleTrail.co.uk. The 'app' is free and will be available to download from the Apple and Android App Stores from 21 June 2015.

A NICE GESTURE

As part of a refurbishment which includes a wall display of local aviation memorabilia, the Wych Elm pub (Fuller's) in Kingston presented regular customer Lenny Bowden, 91, a former Hawker Aviation worker who has been using the pub for many years, with a framed copy of an edition of the *Aviation Magazine* featuring locally-built Sopwith aircraft.

AND FINALLY...

Sincere apologies; I found out too late for the last edition that 16 to 22 February was National Chip Week. Similarly, we have missed British Pie Week (2 to 8 March). Research for the latter revealed that steak & kidney is the most popular choice (30%), followed by steak & ale (26%) and chicken & mushroom (25%). Alas, 37% of people surveyed preferred their pie to be topped with a puff pastry lid – sacrilege!

Here is an early candidate for the idiot of the year award. A fan of the Turkish football club, Goztepe, was caught trying to smuggle some beer into a game. He might have got away with it had he not crammed two dozen bottles into his pockets.

Tony Hedger

Battersea Grand Hall

Tragically, on Friday 13 March, the Grand Hall at the Battersea Arts Centre was gutted by fire.

The South West London branch of CAMRA still intend to have a beer festival somewhere in 2016 if at all possible.

We understand that the stained glass cupola in the entrance hall may have survived but the whole of the Grand Hall will now need to be rebuilt.

Many of us have long and happy memories of the venue and we would like nothing more than to return in due course.

Community Pubs Month

One of CAMRA's key campaigns is to raise the profile of pub-going and to promote an increase in the number of people visiting pubs. Part of this campaign is a Community Pubs Month which will be held in April 2015.

Pubs are vital resources for their communities, offering a meeting place, providing a social hub and acting as a local landmark that can be used by all. The Community Pubs Campaign is designed to give pubs an opportunity to engage with existing and potential customers, to build trade and help secure their future success.

So as to get as many pubs as possible involved CAMRA is making available online a selection of materials for publicans to download and reproduce. More information on how your local can get involved can be found by visiting the Community Pubs Campaign website: <http://communitypubscampaign.org.uk/>

Meanwhile Kris Hopkins, the minister with responsibility for community pubs, announced on 4 March that the Government would hold a Community Pubs Day but as it was on 23 March, readers may well have missed it. Mr Hopkins was very keen to encourage pub-goers to seek to protect their pubs by having them registered as Assets of Community Value. Given however that he was not due to announce until some two weeks later what he was proposing to do as regards Permitted Development Rights which currently effectively reduce ACVs to a token gesture, this was something of a mixed message. Please see the Pub Campaigning section for more details. The Department of Communities and Local Government was however planning to make available 'Community Asset Certificates' for each pub that has been listed to date to acknowledge the value that local people put on their pubs. It's a nice idea but it does beg the question as to what you do with the certificates for the pubs that have already been closed.

WOMEN AND BEER

The city of Mechelen is about to start a new awareness campaign entitled "Beer in Women's Hands" for the autumn of 2015. Of course, beer production is not just a male dominated world. History shows us that beer used to be mostly brewed by women and with 30% more taste buds than men, they often make better beer-tasters. Furthermore, there is evidence to suggest that beer consumption does not contribute to weight gain!

The city of Mechelen is well placed to promote these facts, given its tradition. The beer that today comes from the local Hef Anker brewery in the centre of the city was originally brewed by Beguines and the brewery is still located in the Groof-Begijnhof (Large Beguinage). There are however plenty of other places in the inner city where one can still find reference to breweries that were primarily run by women in the middle Ages as was common all over Europe. Mechelen wants to celebrate its feminine connections; after all its heritage and leadership was once rooted in female hands.

The tourist office has linked forces with renowned zythologist and beer sommelier Sofie Vanrafelghem to develop a concept linking beer tasting and style. Visitors will be encouraged to take a culinary walk and learn all about the town's brewing history, enjoying top beers together with local dishes in pubs, restaurants and shops. Workshops, brewery discovery tours and golf and beer experiences will also be included in the programme of events. The opening events take place from 2 to 4 October 2015. Email Visit Flanders: www.visitflanders.com to find out more.

Christine Cryne

WILD CARD BREWERY SPRING BEER FESTIVAL



Thursday 2nd April	5pm – 12pm
Friday 3rd April	10am – 12pm
Saturday 4th April	10am – 12pm
Sunday 5th April	10am – 10pm
Monday 6th April	12pm – 10pm

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CAMRA events and festivals

FULL STEAM AHEAD FOR SOUTH EAST LONDON CAMRA'S SPECIAL BREW!

CAMRA's South East London Branch recently teamed up with Bermondsey-based Southwark Brewing Company to create a limited edition cask ale, unveiled at the branch's AGM which was held at the brewery in January. Brian Fretwell, a stalwart worker at many London beer festivals, was the lucky branch



Brian in action

member who won the chance to collaborate with the brewery to create the limited edition beer.

Brian commented, "Having previously only made home brew, it was fantastic to have the opportunity to help produce a brand new beer in one of our local breweries. I particularly wanted to create a seasonal beer and was very pleased with the outcome".

ANTELOPE WINS WINTER PUB AWARD

Members of the Kingston & Leatherhead branch of CAMRA gathered at the Antelope in Surbiton to present their Winter Pub of the Season award to licensee Richard Craigh. Since the Antelope's reincarnation a year ago it has become



Branch chairman Dave Oram (right) presents the certificate to Richard

extremely popular with both local customers and people from afar. There are ten handpumps dispensing real ales from all over the country plus a further five for ciders and perries. To add to this, the pub now has its own five barrel brewery out the back, going under the name of 'Big Smoke'. They brew twice a week and two or three of their own beers can usually be found on sale at the bar. These include Porter, Milk Stout, Belgian IPA and various other styles of ale. Richard has experience of pubs in London, having worked at the Lyric in Soho and the North Pole in Islington, while out in the brew house Peter and Nick produce the ales.

Clive Taylor

SMALL PUBS INSPIRE BIG BIKE RIDE

The rapid growth of the micropub movement has provided the inspiration for Enfield & Barnet CAMRA branch member Richard Reeve to embark on an epic bike ride for 2015. When he learned that the 100th micropub had opened its doors at the end of 2014, Richard combined his enthusiasm for cycling with his love of pubs and made a New Year's Resolution to cycle to all 100 micropubs during 2015.

Although the greatest concentration of micropubs is in Kent, where Martyn Hillier opened the Butcher's Arms back in 2005, the recent surge has seen them open across the country, from Devon to the Scottish border. Consequently Richard predicts that he will have cycled around 2,000 miles by the time his journey is over. He began his journey by cycling to the micropubs in Bedfordshire and Essex and is now working his way up the North East coast to visit the Northernmost outposts before returning to London and then on to Kent.

One concern that Richard had before setting off was that visiting micropub after micropub might become a bit repetitive. He has however been struck by the sheer variety on offer, each pub having its own take on the 'micropub' concept. He has also discovered they do have many things in common: "These are all pubs run by individuals, not faceless corporations. They all put cask ale centre stage and understand the importance of an environment that encourages conversation."

Richard will be using his trip to raise funds for the Alzheimers Society. He commented, "The Micropub Association and so many of the micropubs have been very supportive, along with

CHAMPION WINTER BEER OF BRITAIN

The judging for CAMRA's Champion Winter Beer of Britain competition was held at CAMRA's National Winter Ales Festival at the historic Roundhouse in Derby in February. The Supreme Champion is Elland Brewery's 1872 Porter (6.5% ABV). It is described in the Good Beer Guide as a "creamy, full-flavoured porter with rich liquorice flavours and a hint of chocolate from the roasted malt. A soft but satisfying after taste of bittersweet roast and malt." The beer also won the award in 2010 and 2013 and in 2013 went on to be voted Champion Beer of Britain.

Elland Brewery's Manager, Mike Hiscock, commented, "It's absolutely fabulous to win the Champion Winter Beer of Britain. We know it is independently judged so for it to keep coming out on top is testament to the depth of flavour and complexity that we get into the beer. This really is fantastic news." CAMRA director Nik Antona added, "Elland 1872 is a fantastic example of what a traditional porter should taste like and has been hugely popular for many years, particularly it seems with competition judges, who have named it Champion Winter Beer of Britain twice and overall Champion Beer of Britain once in the last three years – a huge achievement."

The competition covers four categories: stouts, porters, barley wines & strong old ales and old ales & strong milds. Judging is in the hands of a panel of beer writers, members of the licensed trade and CAMRA members. As Supreme Champion Elland 1872 porter will now go forward to the overall Champion Beer of Britain competition which will be held at the Great British Beer Festival in August. The silver award went to Purple Moose's Dark Side of the Moose (old ale/strong mild) and the bronze went to Dancing Duck's Dark Drake (stout). The category winner for barley wines & strong old ales was Lees Moonraker. Fuller's London Porter was awarded a joint second in the porters category.

Congratulations are due to the Derby Branch of CAMRA for hosting a very impressive and enjoyable event.



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CAMRA events and festivals

several microbreweries. Some have organised their own collections already." Anybody wishing to sponsor Richard can do so at uk.virginmoneygiving.com/richardreevrecycling. He has also set up a Facebook page to enable people to follow his progress around the country: www.facebook.com/micropubbbikeride

Ronald Andrews, CAMRA Enfield & Barnet Branch

Editor's note: Ron has promised to keep me up to date with Richard's progress.

CAMRA SOUTH WEST LONDON BRANCH PUB OF THE YEAR

Unfortunately there was no Battersea Beer Festival at which to make the announcement in our usual style with our borough mayors in attendance but the competition went ahead all the same and the 2014 winner is the Eagle Ale House, 104 Chatham Road SW11 6HG. Following a run of nine years in the Good Beer Guide and several near misses, this is the second time in three years that they have taken the top prize. They were not eligible for 2013 having won for 2012. Our congratulations go to Dave Law and Simon Clarke for showing what can be done in often difficult circumstances.

A VERY SNAPPY BREW!

The 2015 London Drinker Festival, organised by CAMRA's North London Branch, ran a competition among local CAMRA members aged under 30 to suggest which beer style would go best with a crocodile burger and to come up with a name for the beer. The winners, Hannah Foxwell and Nik Werk, joined festival organiser, Catherine Tonry and brewer, Rich White, at the London Brewing Company's brewery at the Bull at Highgate to brew the beer.



From left to right Catherine, Rich, Nik and Hannah

The result was a dark golden ale called ReptAle which featured New Zealand hops. It seems that there were crocodiles in New Zealand in prehistoric times! Needless to say the beer was 'snapped up' by festival visitors!

Christine Cryne

RECORD CHARITY EFFORT FOR PIG'S EAR BEER FESTIVAL

On 24 February the Speaker of Hackney, Councillor Sharon Patrick, was presented with a charity donation of £945 raised at the 2014 Pig's Ear Beer and Cider Festival. The festival is organised by the East London and City (ELAC) Branch of

CAMRA. The Speaker nominates charities each year to support and the festival, held in Hackney's historic Round Chapel every December, helps raise funds for them. Councillor Patrick said, "I am myself an ELAC member and volunteer at the Festival so I am delighted at this splendid effort. I'm also proud that, in the year of my Speakership, a record amount of £945 was raised." Derek Jones, the festival organiser, added, "ELAC and CAMRA have had nine years of happy association with Hackney Borough Council and the people of Hackney. Our fund-raising efforts for the Speaker's Charities are a way of expressing thanks. Over the years over £6,000 has been donated."

Attending the presentation were representatives of the three Speaker's Charities: the Alzheimer's Society, the Laburnum Boat Club and the Sharp End.

Bill Green



Pictured at the Presentation, left to right in the front row: Derek Jones, Jim Armstrong (Laburnum Boat Club), Sofia Gardner (Alzheimer's Society) and Sharon Patrick.

EARLY WARNING!



**Check the Beer Festival Calendar
and visit the**

**London Events Calendar at
www.london.camra.org.uk**

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CAMRA has celebrated cider and perry during the month of October for a number of years now but this year we are introducing a second opportunity to celebrate this traditional drink in the month of May.

May, when CAMRA traditionally celebrates milds, might seem a strange time to celebrate a drink made from apples and pears but there is some logic in the timing. May is when the apple and pear trees in our orchards are in blossom and, without the orchards and tree blossom, we wouldn't have the fruit to make the ciders and perries that are on offer throughout the year. Unfortunately many of the old traditional orchards have disappeared over the years but thankfully, in recent years, producers have started to plant new trees to keep the tradition of cider and perry production alive.

May is also the time when the juice that was pressed the previous year has fermented through and is ready to drink. Real ciders and perries differ from the more industrial products available in that they are not fizzy and the flavours of the fruit used in their production come through in the final product. So why not take the opportunity to visit some of the many pubs which now offer real cider or perry and give them a try. Events being put on by CAMRA branches will be listed in the diary section at the front. There is more of it available in London than you might think. CAMRA will still be promoting cider and perry come October and indeed there is no reason not to drink them at any time of year.

MAD MARCH CIDER FESTIVAL

At Bromley on 6-7 March this year we had 32 ciders and 8 perrys with nearly 400 eager drinkers passing in and 'out' over the two days accounting for about 1,000 pints of cider. We had music by Scott & Dave and food by Pronto, a local caterer. What else could anyone want or need?

All in all, a very good cider campaigning event and we signed up ten new members. Bromley CAMRA Cider representative, Geraldine Rolfe who organised the festival, said, "I would like to give a big thank you to all our volunteers who helped make this festival such a success". And thank you, Geraldine!



Volunteers at the Mad March festival

DUTY THREAT TO SMALL PRODUCERS

The *Guardian* on-line started its coverage of this story as follows: "The day of the oppressor is over," reported the Gloucester Journal in 1766. "The calamity of the cyder drinker is put away; the deadly excise man shall appear no more in our quarters." 250 years later the threat comes from the EU.

Small scale producers of cider and perry currently benefit

from an exemption dating back to 1976 whereby those producing less than 70 hectolitres a year (around 12,000 pints) do not have to pay duty. This is reckoned to be worth around £2,500 per annum. The National Association of Cider Makers (NACM) says that this accounts for some three-quarters of the UK's 480 cider-makers.

At the beginning of March the European Commission demanded that the British government do away with this provision. The *Guardian* report said that the motivation for this is sour grapes from those in the wine trade (*Guardian* witticism?) who do not enjoy a similar exemption. Some small producers however have pointed the finger at so called 'big cider', the industrial-scale makers who account for most of the UK's annual production of 130 million gallons. Allegedly, they simply want to drive small producers out of business.

The Treasury has two months to respond to the Commission's demand but it says that it will do its best to support the sector with a spokesman saying, "While we will study the commission's arguments carefully, our support for this industry will continue". The NACM, which represents both large and small producers, will fight to keep the measure, as will CAMRA, whose regional director for the south-west of England, Gareth MacDonald, commented, "I don't think we've got a hope in hell of taking on the EU when they give a reasoned opinion. We do need to think carefully about helping government to find a way around this."

Small cider and perry producers make a vital contribution to the rural economy. Their stewardship of the environment has led government agencies such as Natural England to encourage the planting of traditional orchards, slowly reversing the 75% loss experienced since the Second World War.

Let's give the last word to David Kaspar, who with his partner, Helen Brent-Smith, runs Day's Cottage, producing 170 hectolitres of cider from their 16 acres of orchard in Gloucestershire. He said, "The exemption is fundamental to keeping craft cider-making going. If we had to pay an extra £2,500 it would probably stop us risking making wooden-barrel cider and perry because it's too fragile. Quite regularly a barrel isn't very good so I have to throw it away. I would be much less inclined to experiment with some of the varieties we're bringing back from extinction if we had to pay even before we begin." He listed, from Gloucestershire alone: Tewkesbury Baron, Arlingham Schoolboys, Hagloe Crab, Bushy French, Taynton Codlin and Foxwhelp. How can we stand to lose a heritage like that?

NEW CIDER MAKER COMES TO LONDON

A new name to look out for is Kentish Pip Cider from Woolton Farm, Bekesbourne near Canterbury in Kent. See their website for details: www.kentishpip.co.uk

Tony Hedger

**At 28 February 2015, CAMRA
had 168,835 members,
of whom 17,986 live in the
Greater London area**



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Tasting London's beers

Part of the role of CAMRA's regional tasting panels is to develop descriptions of all beers regularly brewed for the Good Beer Guide. Once again, the London panel has been on its travels.

BUILDING UP A BUSINESS BRICK BY BRICK!

Back in December, the London Tasting Panel visited the Brick Brewery to meet its founder, Ian Stewart. Although his background is in the financial sector, Ian prefers to make products that people consume and he likes meeting people. Following a venture into Mexican street food, in June 2013 Ian moved into a railway arch in Peckham Rye to set up a brewery. He had been a home brewer for almost seven years and had decided that brewing might suit him, especially as it would mean he wouldn't have to work on Friday nights and Saturdays. He still had to work in marketing however until the summer of 2014 while he got the brewery going.

After studying in Georgia, USA on a swimming scholarship – he competed in the 200 metre freestyle for Great Britain – Ian worked in New York for a while and cashed in the pension he earned there to help fund the brewery. The rest was asset financed.



Ian Stewart

Ian looked at the demographics of the area before deciding Peckham Rise would suit. It's an area that is changing rapidly and it also had the advantage that it was local to where Ian has lived for over four years. It did however take 18 months to find suitable premises and even then it was not plain sailing with National Rail, who own the property, being elusive. In the end, he decided he was not going to

give up and went to the Chief Executive to get the move unblocked.

The brewing plant is five barrel length and uses conical fermenters. Over the summer, 70% of sales were bottled. The outlets are delicatessens, bars and restaurants where the beers tend to be sold at a premium. His 'key keg' beers are currently primed in the conditioning tanks and then filled but because this can lead to variability, Ian will look to carbonate them in the tank and then fill. Cask beer also features and is available in standard casks. Interestingly, Ian has found that casks can be purchased from China at only £5 more than the key kegs. The downside is trying to keep track of them; Ian has 150 casks but doesn't know where 50 of them are!

Currently, Ian can sell everything he can produce with people coming to him through word of mouth. He suspects that it will get harder in the coming year when Brick is no longer considered to a 'the new kid on the block'. All the same, Ian is optimistic and will be looking for an assistant brewer sometime in 2015.

Four cask conditioned ales were sampled.

Kinsale (4% ABV) is a fruity, tawny coloured best bitter with a little nutty roast character and hops throughout.

Sir Thomas Gardiner (3.8% ABV): Brick's best seller in the summer, it is an unfiltered golden beer which uses four American hops: Summit, Columbus, Chinook and Simcoe and these give the beer its character.

FORAGING WEEKEND

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Tasting London's beers

Peckham Porter (4.1% ABV): a light drinking ruby black porter, dry with a little sweetness.

Blenheim Black (5.3% ABV): although described as a black IPA, this beer is almost like an old ale; very drinkable.

Three bottled beers were also sampled. The beer is allowed to settle in the fermenters and then drawn off and micro-filtered. Currently, the beers are bottled by a new company, Craft Beer Bottling in Hook, Surrey. Ian hopes to invest further in the brewery, ideally another nearby arch, which could mean bringing the bottled beer in-house. The beers tried were:

Archway Steam (4.5% ABV): brewed in the style of 'California Common', a hybrid between an ale and a lager in the style of Anchor Steam beer.

Peckham Pils (4.8% ABV): an eastern European style of Pils, modelled on Pilsner Urquell.

Pioneer IPA (5.9% ABV): a typical American style IPA using Amarillo and Chinook hops, creating a strong fruity beer.

A ROCK AND ROLLING BREWERY

Orbit started life in February 2014 when Robert Middleton moved into a double railway arch mid-way between Walworth and Kennington. The first job was to install food grade flooring and good drainage which Robert says has been worth it despite the initial cost.

So why did he do it? Originally in occupational pensions, Robert decided to do something different. He bought a camper van which he named Brian and toured around Scotland visiting small breweries in order to discover 'beer in the land of whisky'. This incidentally produced an excellent book 'The Tea Leaf Paradox' (see the book reviews section). He was hooked and

as a consequence, Robert decided that he wanted to brew but especially to brew European style beers rather than, as he put it, *'the usual American beers that many breweries are doing'*. Robert's love of music explains the name of the brewery and the beers. His aim is to produce beers as natural in taste as vinyl records are natural in sound.



The brewery uses a ten barrel length plant of Johnson design with lots of state of the art technology. Brewing currently takes place two to three times a week with a farmer picking up the spent grain. There are two conditioning tanks and three fermenters. Orbit's Pale Ale is fermented and then matured for two weeks while all of the other beers are matured for longer. Priming sugar is added to the tanks. None of the beer is filtered. Draught beer is currently sold only in 'key kegs'. The gas used in the kegs does not come into contact with the beer.

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Tasting London's beers

Robert soon realised he couldn't do it all on his own and recruited Mario Canestrelli in May 2014. Mario had worked at a number of pubs, including the White Horse at Parsons Green and then brewed at both Brew Wharf and Howling Hops.

Orbit does bottle-conditioned beer (hand bottled in-house) as well as the key kegs. There are three regular bottle-conditioned beers, Kolsch, Nico and Neu, which is an Altbier.

The following are the beers tasted by the London Tasting Panel.

Nico (4.8% ABV): a regular brew, this is a Kolsch style beer named after Nico of the Velvet Underground. As she was German by birth, a German beer style was thought appropriate. The style originates from the Cologne area and the water in Cologne and London is similar. It uses lager yeast but is fermented at higher temperatures and then 'lagered', that is matured for several weeks to develop its flavour. The beer's flavour is in keeping with the style; slightly earthy, with a touch of banana on the nose and sweetish, complemented by some fruit and spiced hop. These flavours fade in the finish, which is dry with a hint of bitterness. The hops are German: Spalt Select and Perle.

Ivo (5.3% ABV): another regular beer, named after Ivo Watts-Russell, of the 4AD record label, which was famous in the 1980s and 1990s for bands such as the Pixies. It is a golden coloured, refreshing, easy drinking strong pale ale. There are citrus and spicy hop notes on the palate while dryness and bitterness grow on drinking and linger in the finish with some hoppy character. The hops used are Styrian Goldings, Simcoe and Amarillo.

Leaf (6.2% ABV): this beer is a seasonal named after Black

Sabbath's Sweet Leaf. It is in the Rauch Alt style using Munich and Vienna Malts and Spalt hops. Brown in colour, it has smoky notes that are in the aroma but more prominent (but not dominating) on initial taste and fading in the finish which is clean and dry. It has a rich malt character with sweet caramelised fruit and a touch of honey giving a smoothness to the beer. A good beer for a hot beef sandwich and ideal for colder days.

Seven (7% ABV): another musical beer, named after the seven inch single. Seven is a double brown stout loosely based on a 19th century recipe and uses black and brown malts and Whitbread yeast. It uses two British hops: Bramling Cross and Northdown. The result is a ruby black beer with a grainy but rich mouthfeel and an aroma of pears and toasted malt. Black treacle is present on the palate, balanced by some sweet caramelised fruit. The aftertaste has a dry, dark roasted bitterness.

Christine Cryne

More details on the beers and full tasting notes can be found on the London Regional Website:

www.london.camra.org.uk/viewnode.php?id=1972

FANCY FINDING OUT MORE ABOUT BEER?

If you'd like to understand a bit more about the flavours in beer and join CAMRA's London Tasting Panel, here is your chance. On Saturday 4 July, the Panel is running another taste training session.

The London Tasting Panel is one of many across the UK. They are responsible for tasting all the beers that are regularly brewed within their Region and for submitting descriptions of the beers for inclusion in CAMRA's Good Beer Guide. They are also part of the nomination process for CAMRA's Champion Beer of Britain Competition.

But it's not all hard work. The Panel get together a couple of times a year to visit breweries and help standardise the scoring. You can find details of some of their trips at

www.london.camra.org.uk/viewnode.php?id=1972.

All of the Panel members are volunteers, and to join you simply need to get trained. The 2015 training course is being hosted by Sambrook's Brewery in the meeting room at their brewery and attendees will have an opportunity to taste a range of their beers. The training starts at noon, lasts between 3½ and 4 hours, and will cover where the flavours in beer come from (both good and bad!), the different British beer styles and how to describe and judge beer. No prior experience is necessary but you must be a CAMRA member.

There is a £10 charge per person, which is used to cover the cost of the ingredients. Go to www.eventsbot.com/events/eb056303986 to book your place.

Christine Cryne

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Pub heritage discovered

One of CAMRA's long standing objectives has been to identify and record the best of our surviving pub heritage. Threats from modernisation, closure and conversion to residential and retail use have made this all the more urgent. The work has been undertaken by CAMRA's Pub Heritage Group which is proud to have secured protection for many pubs through statutory listing and also brought many superb pub interiors to public notice through a series of publications and its website. If you go to www.heritagepubs.org.uk and click on 'Find historic pub interiors' you can search easily by location or pub name.

Despite many years of research, we are still coming across historic gems and here we give a taster of some of the pubs that have been added to the London Inventory of Historic Pub Interiors in recent years. These are all from that golden age of pub building, the late Victorian and Edwardian eras.



Touchstone, the jester in As You Like It

Let's start right in the centre of town at the St James's Tavern, Great Windmill Street, W1, just a few yards from Piccadilly. This prominently sited pub was built in 1896 to the designs of a prolific, specialist pub architect, WM. Brutton. The interior here has been much modernised but it contains a really remarkable group of four tiled paintings by Doulton's of Lambeth representing Shakespearean scenes and a couple of others showing

hops and a vine.

For further rich Victorian tilework there is the Peasant, 240 St John Street, Clerkenwell, EC1. Built in 1889-90, the pub was formerly the George & Dragon, hence the big tiled painting of George duly despatching the said dragon. The pair of them reappear in a mosaic roundel in the flooring. Like practically all late Victorian London pubs, this one would have been divided up into a series of separate compartments and you can still work out where some of these would have been. The Victorian bar fittings survive. This pub is well known for its food and is sometimes claimed as only the second gastropub to open in London.



George and the Dragon



Victorian bar fittings and mirrors at the Enterprise

Yet more Victorian tiles feature at the Enterprise, Red Lion Street, WC1. This has a showy entrance with floor-to-ceiling tiling and a tiled floor. On the left the wall-tiling continues down what was once a corridor to a rear room. The front bar has an impressive, original servery which continues through to the rear room. (Closed Sundays).

The most lavish pub in our selection, as befits up-market Mayfair, is the Audley, 41-43 Mount Street, W1. Faced with banded red brick and pink terracotta, it was designed by architect Thomas Verity as part of

a major development in 1888-9. There is lots of original mahogany panelling including the fine servery fittings and on the right a carved wooden fireplace. The doorway between the main bar and a smaller room on the right has pillars with decorative capitals. There is also an ornate plasterwork ceiling. A unique feature in any pub is the double-faced clock hanging in the centre of the main bar.



Lavish decoration at the Audley. Note the clock

The Hemingford Arms, 158 Hemingford Road, Barnsbury, N1, was built in 1855 and was given a quality refit in the early 20th century. Exterior doors show how it originally had four rooms but the partitions have long gone. The servery has an almost island counter and an ornate mahogany central fitting with a glazed-in publican's office in the middle, a feature which is to be seen in some other London pubs (such as the Peasant above).



The glazed-in publican's office at the Hemingford Arms

The White Horse, 145 Fleet Road, Hampstead, NW3, is a rebuild of 1904. All the internal partitions have been removed at some point and the servery, pretty much original, now appears as an island, its plan reflecting the V-shape of the site. However, the star attraction here is the amazing enamel-panelled ceiling, which may well be a unique survivor in a pub (although a rather different style of enamelled ceiling survives at the mid-Victorian Old Swan, Netherton, West Midlands). There are also original tiles and marble fireplaces to admire.



The enamelled ceiling at the White Horse

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Pub heritage discovered

Bedford Park was developed in the 1870s and '80s as a pioneering, genteel garden suburb. With the gentility came a refined watering hole, a far cry from the working man's boozer. This was the Tabard, 2 Bath Road, W4, built in 1880 to the designs of Richard Norman Shaw, the leading secular architect of his day. Despite quite a lot of refitting, the bar counter seems original (as featured on the cover) and there is very notable Arts and Crafts tilework to enjoy.



Victorian woodwork and Arts & Crafts tilework at the Tabard

Geoff Brandwood and Michael Slaughter
All photos by Michael Slaughter LRPS

A poster for 'The Spring Haze Beer Festival'. The top half has a blue background with white text. It says 'PUT A SPRING IN YOUR HOP' in a curved font, followed by 'THE SPRING HAZE BEER FESTIVAL' in large, bold letters. Below that, it says 'THE GUN, DOCKLANDS', 'FRIDAY 22ND - MONDAY 24TH MAY', 'FREE ENTRY + 30+ CASK AND REAL BEERS', and 'BEER MATCHING BAR AND CHEESE MENU'. The bottom half of the poster features a photograph of 'The Gun' roller coaster at the London Eye, with a green picket fence in the foreground. At the very bottom, there is small text: 'THE GUN ROLLERCOASTER PUB AND RESTAURANT', '27 CANNONDOCK, DOCKLANDS LONDON E14 4NS', '020 7325 4422 • WWW.THEGUNDOCKLANDS.CO.UK', and 'WWW.BEERMATCHING.CO.UK'.

An advertisement for 'AVS Cask Beers'. At the top left is a photograph of a warehouse filled with beer kegs. To the right of this is a circular logo with the words 'AVS CASK BEERS' arranged in a circle. Below the warehouse photo is the text: 'AVS Cask Beers - General Public & Trade Wholesale and Distribution HMRC Bonded for Export'. To the right of the circular logo is a photograph of a delivery van parked outside a warehouse. Below the van photo is the text: 'AVS Cask Beers is your one stop shop for a huge range of award winning real ales and ciders. With Cask Marque accreditation and regular deliveries in London and the South East, you know that you're getting an impeccable service and a consistently excellent product.' In the center is a large oval image of a beer label for 'GRAVESEND SHIMMERS BITTER' featuring a windmill. At the bottom left are social media icons for Twitter and Facebook with the text 'Follow Us On twitter' and 'Find us on Facebook'. Below these is a small logo for 'CASK MARQUE'. At the bottom center is the text: 'Phone: 01474 537767 Fax: 01474 363569 E-mail: sales_avscaskbeers@btconnect.com Website: www.avscaskbeers.co.uk'. At the bottom right is a black shield-shaped logo with the text 'EST 1990'.



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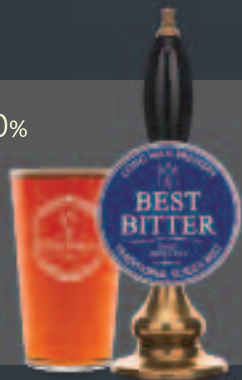


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Historic pub photographs saved

Editor's note: the following comes from a recent British Guild of Beer Writers newsletter, of which Tim Hampson is editor (website: www2.beerguild.co.uk). My thanks to John Cryne for passing it on to me.

Thousands of historic pub photographs are being preserved in digital format as part of a move to honour the country's pub heritage. It could all have been so different; the entire unique collection was only moments away from destruction. This act of preservation started, almost by chance, 25 years ago, when the 'phone rang in Robert Humphreys' office. It was a colleague who was alerting Robert to the fact that Charrington's collection of over 5,000 pub photographs, some dating back to Edwardian times, previously housed in an overstuffed filing cabinet, had been casually tossed into a skip in the yard at the old Charrington brewery in the Mile End Road.

Thankfully, Robert was able to retrieve the photos and arranged for them to be delivered to the National Brewing Centre in Burton upon Trent, where the pictures have safely survived for the intervening years but beyond public access. Now, at last, the collection is to be made available on-line to all of us. It is one of the first major projects to be undertaken by the National Brewery Heritage Trust (NBHT) of which Robert and I are trustees. The NBHT has agreed plans that will see 5,500 photographs of the former Charrington pubs, many of which are in London, and associated historical information to be made available on-line.

In 2014, the NBHT, Save Photo and Historypin agreed to digitise the Charrington collection. This digitisation is due to be finished soon. Save Photo will then return the collection and

the transfer of the digital assets to the NBHT and Historypin. In the meantime, Historypin is working with the Europeana project to develop a book and e-book based on the Charrington collection and on additional material sourced from the pubs themselves, the pub regulars, the National Brewery Heritage Trust and other organisations.

The book and e-book are scheduled to be ready for publishing in August 2015.

Tim Hampson

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PERMITTED DEVELOPMENT RIGHTS

A group of MPs led by Charlotte Leslie, Grahame Morris and Greg Mulholland came close to achieving a great parliamentary coup on 26 January by securing a debate on an amendment to the Infrastructure Bill. Their amendment was selected by Speaker Bercow in preference to ones on cycling and fracking. Had it been passed it would have removed the permitted development rights that exist on properties in planning use class A4 (pubs and bars) thus preventing both change of use and demolition without prior planning permission. This followed up Early Day Motion 208, tabled in July last year which ended up being supported by 101 MPs.

In the event the motion was defeated by 293 votes to 245. That is not the end of the matter however. I commented in last edition's editorial that we hadn't heard much from Kris Hopkins, the minister whose responsibilities include community pubs. This event changed that. Those who know about these things have suggested that not wishing to lose a second vote on pubs as they did with the Market Rent Option amendment to the Small Business bill, the Government promised a number of MPs some action on the subject in return for their not voting for the amendment.

In a Government statement, after paying tribute to the importance of pubs, Mr Hopkins said, *"A lot of hard work has been put in by communities up and down the land to protect their beloved local from sell-off and I am delighted this latest government action will strengthen their hand further. This change in the law will provide even greater protection for local pubs and give communities even more of a say in their preservation. But the planning system can only do so much: planning rules cannot keep pubs open which are not making money. Lower taxes, less regulation and a growing economy are the best way to support a thriving and diverse pub sector."*

Perhaps more revealingly, Mr Hopkins went on to say that the proposals will provide *"the right balance between protecting valued community pubs, but avoiding blanket regulation which would lead to more empty and boarded up buildings. Blanket regulation could also have adverse consequences on the asset value of pub buildings, harming the financial viability of the pub industry."* There is clearly no intention to stop pubcos from selling off pubs.

The Government is due to announce its proposals in early April, too late to be included here. The question now is what will they offer? We know that the Government intends to restrict their proposals to those pubs that are listed as assets of community value (ACV) but will this apply retrospectively to the 600 plus pubs already listed, many of which are still under threat? If it doesn't then we are no further forward in many important cases. Indeed, we may be worse off. Knowing that this legislation is coming, developers may seek to circumvent it by asking local planning authorities for Certificates of Lawfulness for development under the current rules or even worse, just carrying out works in a rush.

ACVs only last for five years; will the protection against development only last for the life of the listing? If so, what is to stop a developer playing a long game and waiting those five years? There are two options; either they could continue to run it as a pub and then close a successful business or just leave the building boarded up. Neither is satisfactory.

Looking forward, developers may well put up more of a fight to stop their 'investment' being listed as an ACV. Given the costs involved while their budgets reduce, local planning authorities

may simply not want to list in contentious cases. In most cases those proposing the listing won't have the funds to contest this either.

It will be appreciated from the above that the timescale for implementation of the Government's proposals is crucial. As my colleague James Watson pithily points out, it takes at least eight weeks to decide an ACV but it takes a developer eight hours to wreck a pub beyond redemption.

Tactically, we still face the problem of it being difficult to find out about threats to pubs and so end up seeking ACV listings only once a pub has been acquired by the likes of Tesco. Please see the item below about Otley for one thought on this.

I should add that the MPs responsible for the amendment expressed their thanks to Jonathan Mail, Emily Ryans and their colleagues in CAMRA's Public Affairs Team for their help and expertise in drafting the amendment.

An e-petition urging the reform of planning laws as they apply to pubs is well on its way to 12,000 signatures and the Government has had to respond to it. It does not say anything new however so I'm not troubling to reproduce it here.

One last thought, courtesy of former health minister, Baroness Cumberledge who told the House of Lords that keeping pubs open helps alleviate pressure on the NHS. Her reasoning was that *"single men who are lonely and depressed are very often welcomed into pubs. Their spirits are raised in all senses and they are not a burden on the NHS."* This is certainly one view of the 'community' aspect to pubs.

SUPERMARKET SWEEP

CAMRA's national Planning Advisory Group has surveyed branches to find out how many pubs were converted to shops during 2014. Replies were received from 68 branches, including all those in Greater London. The London figures are compiled centrally and thanks are due to Regional Secretary, Roy Tunstall, for that.

Across the country, we lost 66 pubs to shops in 2014. We have a new chief villain, the Co-op, who acquired a number of former Marston's pubs under the New River Retail deal as reported in our June/July 2014 edition. They accounted for 23 pubs, six of which were in London. Paul Ainsworth, who compiled the survey, drew attention to a comment from the new chairman of the Co-op, Allan Leighton: *"I grew up with the Co-op - it is the fabric of the community"*. And so, my friend, is the pub.

You will not be surprised to learn that Tesco maintained their reputation, coming in second with 17 (two in London). As we went to print last time, Tesco announced the list of their stores that they were closing following their financial problems. I'm not gloating here because this means people losing their jobs but hopefully their rate of conversion will now slow up even further. Most of their disposals look to be larger sites which may go towards stopping the lifeblood being sucked out of high streets and will in turn encourage local pubs. In a wider context it will do no harm to see the end of so called 'landbanking' where sites are acquired with no real intention to develop them, just to block rival developments. According to the Morning Advertiser, two of the Tesco stores to close are former pubs. One is in Stockport and the other is in London, in South Tottenham.

So far, Aldi and Lidl are not making any great showing but they may be the ones to beware of in 2015.



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“A lot of weird ales from breweries we’ve never heard of”

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ACV ROUND UP

Since the last edition, we are aware of the following new ACVs, bringing the Greater London total to 50 ACV pubs – still only 1.4% of our total pub stock. Don't delay – list your local today.

- The Lord Rookwood – Waltham Forest
- The Joiners Arms – Tower Hamlets
- The Albert – Camden
- Annie's – Camden
- The Clifton – Westminster
- The Star – Westminster
- The Lordship – Haringey
- The Academy – Kensington & Chelsea
- The Kensington Park Hotel – Kensington & Chelsea

We have also heard that the ACV status of the Heathcote Arms (Leyton) and the Joiners Arms (Shoreditch) is being challenged by the respective owners. If you know of any more ACV pubs in our patch, please let us know: ldnews.hedger@gmail.com.

As well as the changes previewed above, the law affecting ACVs is also changing on a case-by-case basis. Judge Nicholas Warren, already known to us for his contribution in the Chesham Arms case (see below), has made a ruling in the case of the Windmill, Sydenham, concerning who may apply for an ACV. We will cover this in detail next edition.

ACV THE LOT!

In Otley near Leeds, a local campaign group, the Otley Pub Club has applied to Leeds City Council to register all of the town's 20 pubs as Assets of Community Value (ACV). The town is, you will not be surprised to learn, in the constituency represented by Greg Mulholland. The Otley Pub Group was created by local pub-goers and publicans. Its chairman, Andy FitzGerald, was quoted in the *Morning Advertiser*, "We are seeking to protect all Otley's pubs with the status of Asset of Community Value because they are an integral part of our historic town and part of its wide appeal".

HACKNEY COUNCIL AND PUBS – A REVIEW AND SOME GOOD NEWS

Hackney Council is proud of its pro-pub credentials but it does have a mixed record with successes and failures. We like to keep a detailed and fair scorecard at *London Drinker* and we are happy to give credit where it is due. Hackney pulled out the stops to save the Wenlock Arms in 2012. This iconic Hoxton pub has to be one our most treasured and would most certainly have been demolished without Hackney's innovation and swift action. However many more have slipped through the net due to the Council taking its eye off the ball or failing to see the bigger picture. In 2010 the Council gave consent for the historic Ship Aground at Lea Bridge to be converted into a Sikh temple. The poor old pub has been totally destroyed save the front façade. Some five years later, we have no pub, and no temple! A sorry mess. A residential conversion of the Penhurst Arms was allowed in 2013 yet works have stalled on this site. The Hospital Tavern was given consent for demolition and replacement with flats in 2010, renewed in 2013, yet we notice this site is advertised for sale now as a "Development Opportunity" with the pub lying empty and boarded up. Most recently, Hackney failed to intervene when the Olympic Legacy Corporation consented to a change of use of the Victoria on Wick Road to a takeaway pizza shop. Ironically, ward

Councillors had campaigned passionately for the pub to be retained when the upper floors were converted to residential use. In complete contrast, the authority refused a scheme to demolish the Prince Edward further down Wick Road in 2014 on the grounds that it would result in the unacceptable loss of an operational community pub.

Undoubtedly, a compromise mixed-use scheme presents a substantial risk to the future of any pub. Our advice is not to entertain splitting the planning unit. It only takes one persistent noise complaint to trigger a licence review. There are exceptions that seem to work, at least for now, like the Wenlock Arms but these are exceptions. The rule is to keep the pub and its ancillary accommodation as a homogenous whole; one single planning unit. It enhances its viability and attractiveness to pub operators and helps secure its long-term sustainability.

Looking forward, Hackney now have an opportunity to achieve their best result yet in the saga of the Chesham Arms, which regular readers of the column will have been following. Hackney have now made an Article 4 Direction effective from 4 March 2015; the first on any pub in the borough. This needs to be confirmed within six months and we very much hope that the Council will do this. There is stalemate at present following the planning inspector's decision to permit the existing use until the temporary permission for office use expires in March 2016. A confirmed Article 4 Direction will, by making any further plans subject to planning permission, go a long way to determining what eventually happens to the pub, irrespective of the changes previewed above. Above all, we hope that the owner will appreciate that many people want the Chesham Arms to remain a pub and will consider its future in that light.

The final stage may break new ground. The local campaign group who sponsored the ACV is actively discussing a compulsory purchase action under the Localism Act. A pioneering case involving the Holywell Inn in Halifax is being watched with great interest. Expect further instalments in future editions of *London Drinker*.

ADMIRAL MANN, HOLLOWAY

The much anticipated planning application arrived at Camden Town Hall in early March. As noted above, we are seeing a trend of apparent compromise mixed-use schemes of late with developers holding back from asking for full demolition for replacement with flats. ACV registration seems to frighten them away plus a number of planning and appeal decisions in London have given them food for thought. The London Boroughs are not perfect but they are slowly improving and taking steps to retain pubs, particularly those with some heritage value.

The proposal for the Admiral Mann, which was sold by McMullens in 2014 to a developer after 133 years trading, is for a partial demolition and a mixed-use scheme involving retention of the public house, augmented with six private flats. Beware the Trojan horse! Camden has consented to a number of these mixed-use schemes on the strength of developer promises to retain or replace the public house and in a number of cases, they have been duped. Only a so-called 'Moran Condition' can secure the retention of lawful pub use on the premises. Our general advice is to oppose these schemes, because we have been caught out far too many times. The Railway in Finsbury Park was supposed to be retained when new flats were established above; it is now a Starbucks. The case is rested there.

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Pub campaigning

The campaign team behind the Admiral Mann's ACV will be opposing this application, with support from CAMRA. We are keen to educate Camden not to repeat past mistakes and to help them prevent neighbourhoods from being deprived of treasured facilities that they have enjoyed for generations, made worse by seeing the pub remain empty and shut for months or years whilst planning disputes are laboriously fought out. If the speculators begin to lose more times than they win, then other opportunists will be deterred.

ANGEL, HAYES

Good news on the heritage pub protection front. The Angel, 697 Uxbridge Road, Hayes, was listed by English Heritage at Grade II in February in recognition of its being a rare, very intact interwar pub. This roadhouse was rebuilt by Fuller's in 1926 and given a modest extension at the back in 1937. The architect was a well known pub architect, T H Nowell Parr, whose best surviving work is the Forester, West Ealing, which, like the Angel, features on CAMRA's National Inventory of Historic Pub Interiors. The Neo-Georgian Angel is by far the plainer of the two but its historic importance lies in the fact that its four separate rooms survive, plus the former off-sales counter. For complete details look it up on: www.heritagepubs.org.uk.

Details, complete with map, can also be found on the National Heritage List for England which can be accessed through EH's website.

Geoff Brandwood

CATFORD BRIDGE TAVERN

Rather alarmingly, on 1 March, the closed CBT was set ablaze. Eight fire appliances attended and four people needed rescuing by the fire brigade. Severe disruption was caused to traffic and trains. The London Fire Brigade are not however treating the matter as suspicious. Building works were taking place to convert the upper floors into residential use. After Tesco gave up since being refused planning permission, the pub was sold to a company called Solitaire Restaurants. Their spokesman, Michael Nicholas, said, *"We're not in a position to comment on the fire, but we are working to ensure that the site is safe and secure. Our intention has always been to reopen the pub and nothing has changed in that regard."*

DUKE OF WELLINGTON, SPITALFIELDS



First reported last October, a substantial and impressive campaign continues to grow over the Duke. One hundred years since Wellington defeated Napoleon at Waterloo, licensee Vinny Mulhern is attempting to defeat Mendoza Ltd, who bought his ex-Charrington pub from Punch last year. An initial planning application for demolition and replacement with flats was wisely withdrawn but the current proposal before Tower Hamlets Council involves building on the beer garden and converting the upper floors to separate residential use, effectively squeezing the Duke into a lockup pub. Furthermore, the business remains subject to the tied lease that Mendoza inherited from Punch and the business is restricted accordingly. This is a pub that could have well

benefitted from the Market Rent Option had it been available.

The campaign has attracted a great deal of interest, from Councillors, Assembly Members and parliamentary candidates, through to legendary local writer the Gentle Author, and the pub has even featured on Australian TV channel SBS. An ACV application is under consideration at the Town Hall, and comments have now closed on the planning application. CAMRA's East London and City branch have submitted a detailed objection to the scheme and we are reliably informed they are in very good company. If Tower Hamlets' planners are minded to grant this, it will definitely come before the planning sub-committee. We trust they will apply their sound pub protection policy, DM8, and reject it. Long live the Iron Duke but let us hope that this isn't another of those 'dammed close run things'!

GOLDEN LION, CAMDEN TOWN

The Golden Lion is safe at last! After a well-documented three year campaign during which the freeholder attempted to turn the building into flats, then offices, then flats above the pub, with numerous appeals and challenges along the way, the owner has finally done the sensible thing and given up. Furthermore, long-standing licensee Dave Murphy has actually managed to secure the freehold for himself and fulfil the dream of finally owning his own pub. Dave held his nerve from beginning to end, and with his professional advisors, punters, family, legal team, Camden Council and North London CAMRA behind him, his hard work and determination eventually paid off. At the Golden Lion, Dave has proved what can be done if you exploit the full protection afforded by the planning system (the pub is an ACV and is also subject to a robust Article 4 Direction) and assert your legal rights as a sitting tenant. We all congratulate Dave on this momentous achievement and welcome the fact that the Golden Lion is secure for future generations to enjoy. Why not make a visit to Camden and see this splendid Victorian pub for yourself? Remember to shake Dave's hand. It's not often that the publican wins against such overwhelmingly powerful opposition. A really great result all round.

GREEN DRAGON, WINCHMORE HILL



Despite having opened in 1726 and reportedly playing host to the hanging of highwaymen caught on Green Lanes, the Green Dragon appears to have fallen victim to a modern equivalent: the developer of pubs into luxury flats! The Green



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Dragon closed in early February and we have received rumours that the interior was promptly stripped out, behind the cover of shuttered windows. The present building, of a striking and unusual Edwardian design, was remodelled in 1935 and is easily the oldest pub in the district. In recent years it formed part of the Orchard group and served Thai food. The new owners, Green Lanes Investment Ltd are rumoured to be planning a conversion to flats. An online petition at 38 Degrees has attracted almost 4,000 signatures and an application for registration as an ACV has been submitted to Enfield Council. Hopefully this will benefit from the changes previewed above.

There has been some useful local press coverage and the campaign group led by locals Michael and Sharon McClean has secured a debate on the pub's future with Enfield Council. There are reasons to be hopeful here. The borough council have an obligation to bring forward and revise local plans to be compliant with the National Planning Policy Framework. Valued community pubs are protected by that and the local campaign and the petition show that this pub clearly is valued. The Council simply need to refuse any application for change of use on the grounds that the pub is essential community social infrastructure. Various boroughs have done this of late. We are watching developments in Enfield with interest.

KING HAROLD, LEYTON

Just when we thought Punch had disposed of everything it was going to, the King Harold became the latest victim of their euphemistic "asset conversion" programme. We understand it was sold quietly to a developer at the end of 2014. Our friends in the Leyton & Leytonstone Historical Society are keenly aware of the extent of pub losses in Waltham Forest as reported here previously and have submitted an ACV application.

NELSON'S HEAD, BETHNAL GREEN

London's gay pubs have had a tough time of it recently. The iconic Joiner's Arms closed in January and the Camden Black Cap has been under sustained threat of conversion, although the council rejected plans to split it into flats for the third time last month. The latest victim is the tiny yet quirky Nelson's Head on Horatio Street, Bethnal Green, tucked away between Hackney Road and Columbia Road. The Nelson's Head shut its doors on 22 February. Their Facebook page has pictures of the unedifying spectacle of pub fixtures and fittings being auctioned off in the street outside as the building was stripped out in readiness for handing back to the freeholder. Punters have been informed the closure of the business was due to a colossal hike in rent.

PACKHORSE & TALBOT, CHISWICK

We reported the sale to Sillus Investments SA in Volume 36, No. 5 and mentioned the possibility that Hounslow Council would establish a new conservation area in order to prevent the demolition of the pub. This was done and succeeded in bringing the demolition under planning control. Rather than apply for planning permission to demolish and risk an almost certain refusal, Sillus Investments SA sought a judicial review of the decision. The judgement, handed down in late February, supported the Council's decision to intervene and halt the demolition but was critical of the manner in which the

Council designated the conservation area. The Council is now required to undertake a full consultation on the establishment of the Chiswick High Road conservation area. The owner has however agreed not to take any action for six months. It is likely that the pub has been saved, although we need to await the outcome of the Council's public consultation. In the meantime, the Spirit Group continues to operate the pub. It is possible however that this could change when the 'merge-over' by Greene King goes through.

RED LION, ISLEWORTH

There was some concern recently when after six years in charge, Louisa Andrews announced that she was selling her lease which has 12 years to run. The freehold of the pub, winner of CAMRA Richmond & Hounslow branch's Pub of the Year award four times between 2003 and 2110, is held by a Japanese company. Ms Andrews was reported in the local paper as saying, *"I've enjoyed my time at the pub and we've done a lot of fundraising for the Scouts, the MS Society and Cancer Research UK over the years. We also hold lots of community events, like the pantomime and the St George's Day celebrations. It's a great pub but I want a change. However, the building will remain a pub. It's not going to become a supermarket or flats or anything else."* Local residents want to make sure however and an on-line petition was set up, attracting 500 signatures in 18 hours and the instigators now hope to move forward to seeking ACV listing.

TIGER, HACKNEY

External refurbishment works at this large corner pub have been progressing for some time and hopes were high for another Hackney pub transformation when it closed suddenly on 2 March without warning. It now appears that Enterprise Inns have taken possession, following a high court ruling on a lease dispute. Details are sketchy at this time but there is speculation locally that the lease was due for renewal and the external decoration works were an effort to head off dilapidation penalties. Enterprise Inns issued the following statement *"We intend to undertake a full refurbishment and are actively advertising for a new tenant"*. Hackney's local listing entry describes the Tiger as *"a very well preserved Victorian local pub"*. It is one of three pubs along Wick Road which do not presently serve real ale but it is nonetheless a popular community pub of the sort that Hackney's pub protection policy DM5 was designed to protect. We trust they will be keeping a close eye on it. We will.

WHEATSHEAF, TOOTING BEC

This is another pub that has appeared quite often in this column. The freehold is owned by Enterprise Inns and the pub was let to Antic. Having had various redevelopment plans rebuffed, Enterprise have apparently accepted that the Wheatsheaf is a pub and is going to stay that way. After a brief closure, the pub reopened on 3 February in the hands of a new tenant. Living fairly locally as I do, I would be delighted if this is the last time that I ever have to include this pub in this column.

James Watson and Tony Hedger, except where stated



St George he was for England,
And before he killed the dragon
He drank a pint of English ale
Out of an English flagon.
For though he fast right readily
In hair-shirt or in mail,
It isn't safe to give him cakes
Unless you give him ale.

St George he was for England,
And right gallantly set free
The lady left for dragon's meat
And tied up to a tree;
But since he stood for England
And knew what England means,
Unless you give him bacon
You mustn't give him beans.

St George he is for England,
And shall wear the shield he wore
When we go out in armour
With battle-cross before.
But though he is jolly company
And very pleased to dine,
It isn't safe to give him nuts
Unless you give him wine.

W. W. Chapman 1917



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Opinion: pub protection – the hidden agenda

I suspect that the reluctance of the Government to remove permitted development rights from all pubs rather than just those with ACV status is due to the largely misleading mantra put about by their owners, the big brewers and pubcos, that most pubs are closing due to lack of demand and 'viability' and therefore it makes sense to permit change to other 'commercial' uses for empty pub buildings with a minimum of 'red tape'. In fact many pubs could likely continue to 'viably' serve their communities if their owners were prepared to operate them under a different model (e.g. wet led and/or with more competitive prices) or sell them to others who might do so (e.g. the new micro brewers), albeit at a lower profitability than their 'food and family' led mainstream brands. The few pubs that have escaped the clutches of the big brewers and pubcos and survived demonstrate how successful they can be in different hands, often with a renewed community focus.

The reluctance to sell for continued pub use is driven largely by their owner's estates advisors who calculate that selling less profitable pubs for alternative uses would bring higher returns than continuing to operate or sell them as pubs under the current relaxed planning regime. Permitted development rights, allowing change of use without planning permission, drive this calculation, not necessarily because the alternative commercial uses themselves are a more profitable use of floor space than pubs but largely because the conversion of the ground floor to a non-pub use often facilitates conversion (and extension) of the former manager and staff accommodation on the upper floors to very profitable self-contained flats by a developer partner.

Demand for housing is such that planning authorities, encouraged by the government planning inspectorate, rarely refuse permission for upper storey residential conversions above non-pub commercial uses which is a hidden incentive driving pub closures. I suspect that the majority of pubs 'converted' to Tesco, Sainsbury's, Co-op, etc., convenience stores have in fact been sold by pubcos and brewers to developer partners with the benefit of 20 year lease guarantees from the supermarkets in place for the ground floors, which in turn enables them to

raise the finance for the upper storey residential conversions. The prices demanded for the new flats however are likely to be well beyond the resources of the shop workers below and most end up as 'buy to let' investments. Everyone's a winner except for the disgruntled former customers of the pub!

The annual company reports of all the leading national pubcos and brewers, particularly those operating large tenanted and leased estates, including Enterprise Inns, Punch Taverns, Greene King, Marston's, etc., make clear their intentions to continue to sell off less profitable pubs, currently at the rate of around 200-300 per year each. Many of these will have been earmarked for disposal with development prospects to the fore, particularly where car parks and gardens could also be exploited. In some cases they may be deliberately run down with lack of investment and temporary management to reduce objections from locals before being sold to developers and most end up either in other commercial use (e.g. convenience stores) with flats above, wholly converted to flats or demolished for new housing.

The outcome often reflects how weak on pub protection the planning authority is perceived to be. The expectation of lucrative alternative uses drives up property values making it almost impossible for communities or individuals to raise the finance to buy or lease closed pubs for continued pub use. ACV status is of limited benefit in these circumstances.

The link between pub closures, 'viability', alternative use values, and upper storey residential conversions, needs to be exposed if decision makers are to be encouraged to remove permitted development rights for all pubs. Permitted development rights make a significant contribution to decisions on pub closures and any role they may have in aiding the use of vacant pub buildings is minimal by comparison.

Pubs are not merely commercial entities and the Government recognises they have a wider community role. There is a strong case for granting an increased level of protection which ensures they cannot be converted to other uses or demolished without due democratic consideration through the planning system.

Roger Warhurst

UPDATED LONDON PLAN OFFERS GREATER PROTECTION FOR PUBS

On 10 March the Mayor published the Further Alterations to the London Plan (FALP), operative as formal alterations to the London Plan (the Mayor's spatial development strategy) and forming part of the development plan for Greater London. Copies of the updated London Plan and associated documents can be downloaded from www.london.gov.uk/priorities/planning/london-plan/further-alterations-to-the-london-plan.

Minor changes to para 4.48A cross reference to Policy 3.1B, which protects facilities that meet the needs of particular groups and communities, the wording has been strengthened from '...bring forward policies to maintain' to 'bring forward policies to retain, manage and enhance public houses'. Two new footnotes clarify that 'community asset value' refers to Assets of Community Value under the Localism Act and cross reference the Mayor's Town Centre Supplementary Planning Guidance document which sets out criteria for protecting pubs in paragraph 1.2.20.

The main result of the evidence submitted last year by Greater London CAMRA is the change to Policy 4.8 B c which now specifically refers to 'maintaining, managing and enhancing...valued local community assets including public houses, justified by robust evidence.' It was one of our main goals to get pubs specifically referred to in the Policy itself rather than just in the supporting paragraph 4.48A.

London LocAle scheme

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

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BEXLEY

The Erith based Bexley Brewery won the Beer of the Festival award at the Pig's Ear Beer Festival in December for BOB, their 4.2% ABV pale ale. This was followed up by the top award in the New Business category of the Bexley Borough Business awards.

New beers include a porter, Black Prince (4.6% ABV) and a golden ale, Golden Acre (4.0% ABV) which in an unfiltered form was the first beer to run out at the Orpington Liberal Club festival in February. Keep up to date through bexleybrewery.co.uk.

Roland Amos, Brewery Liaison Officer

CLARKSHAW'S

Having run out of space in East Dulwich, Clarkshaw's have relocated to a railway arch off Coldharbour Lane, Loughborough Junction, SW9. All should be complete by the time that we go to press. This includes a brewery taproom which will be open on Saturday afternoons, 12 to 6pm. Check their website just to be sure: www.clarkshaws.co.uk.

One of the developments at the new site will be the Beer Hive. This project will make equipment and space available to other microbreweries. This is being done initially in partnership with London Beer Lab but there will be scope for other breweries to come on board. More information about the Beer Hive is available at its website: www.beerhive.london/about.html.

FULLER'S

Fuller's have added a beer to their permanent range. Oliver's Island, named after an island in the Thames near the brewery, is a 3.8% ABV golden ale. Georgina Young, Fuller's



brewing manager described the beer, "We brew this beer with British pale ale malt and Cara gold malt which gives biscuit notes but also with oat and wheat to form a full body. Using Goldings and Liberty hops brings a citrus character to the beer and our addition of real orange peel in the copper means there are strong citrus notes in the finish."

Fuller's had a good Christmas. Like-for-like sales over the 43 weeks to 24 January were up by 6.8%. The Blue Boat in Fulham will open in April and a 'new build' is planned for Greenwich.

HEAD IN A HAT

Peter Haydon, the owner of and brewer at Head in a Hat started out as a beer writer and historian. Drawing on this experience he is collaborating with fellow beer historian, Ron Pattinson, author of the *Shut Up About Barclay Perkins* blog, to produce a range of beers brewed to recipes from Britain's old brewing ledgers. Ron's strength is in making sense of old recipes. Not all hop and malt varieties have remained the same and brewing technology and techniques have changed so some interpretation is required. Peter is, of course, a talented and now well established brewer so it is a perfect combination of talents.

They aim to produce around six beers a year under the name Dapper Ales. The first one is called Doctor Brown, a 4.1% ABV double brown ale originally brewed by Barclay Perkins in 1928.

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It is named after Dr Samuel Johnson who was a friend and benefactor of the Thrale family who founded the brewery that later became Barclay Perkins.

Doctor Brown was due to be available during March as part of Fuller's London Brewers' Alliance 2015 Programme. It was available exclusively in a select number of Fuller's pubs. We go to print too early for its official launch on 28 March.

Later beers in the series will be available to the free trade. For further details of the Dapper Ales range please contact the brewery.

LONDON BREWING CO

Brewing is now underway at the second site at the Bohemia pub, North Finchley. It is a 6.5 barrel kit that can produce up to 1,800 pints a week. It is most likely that this larger kit will only be used to produce keg and bottled beers but I have not yet had the opportunity to visit. It is unlikely that the keg beers will be either filtered or pasteurised which seems to be the common approach of London's new wave of breweries. Cask production will then be centred on the original brewery at the Bull in Highgate. The brewery shared a stand with Tap East at the recent Craft Beer Rising event and the two pubs are holding a linked beer festival at the end of April featuring breweries up and down the Northern Line.

John Cryne

LONDON FIELDS

The Evening Standard of 7 March carried a report that London Fields have ceased brewing at their Warburton Street site and instead will be contracting out their brewing to the Tom Wood Brewery in Lincolnshire among others. The article quoted Tom Wood's owner as saying, "I am currently

brewing some beer for them. We do provide a contract service. I have done some work for them in the past as well." A number of the brewing and warehouse staff will be made redundant although the sales and events staff will be increased. The brewery was reported to be fully operational with customers in the bar and building work in progress on an events space. A spokeswoman for the brewery said, "London Fields Brewery remains an operational and growing business delivering fantastic beer. We look forward to a busy 2015 not just in terms of beer sales but also at our events space and Taproom."

London Fields's owner, Jules de Vere Whiteway-Wilkinson, was arrested by HM Revenue & Customs in December on suspicion of VAT offences but the article did not comment on whether anything had come of this. It also indicated that Mr Whiteway-Wilkinson may still face consequences from a drugs related conviction in 2004.

TRUMAN'S

The Morning Advertiser reports that Truman's are planning to invest some £500,000 to double their capacity to around 140,000 pints per week. It was not mentioned whether this would involve a move from their current site at Hackney Wick.

MEAD BREWERY

It isn't real ale but I know that there are a number of CAMRA members who are partial to a drop of mead. This honey-based drink is now being made in Peckham by a firm called Gosnells. It is 5.5% ABV in strength and comes in 330ml bottles. Their website describes the product and lists where to buy it: www.gosnells.co.uk.



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Finally, an early arrival on the London microbrewery scheme and an early departure was Brew Wharf at Borough Market. Here reader Ben Nunn recalls their life and times.

BREW WHARF – LONDON'S UNSUNG BREWING HERO

Take a look in the current Good Beer Guide at the list of breweries that have ceased brewing in the past year and you might find yourself thinking 'Hmm, really? I thought they were still going?'

With so many new breweries springing up in London over the last few years, we tend to have a bit of a blind spot when one of them closes its doors but for me the loss of Brew Wharf last year left London a lot poorer. Indeed I'd argue that Brew Wharf played a major part in kick-starting the microbrewing upsurge in the capital, paving the way for the revolution that has given London more than 70 new breweries in under ten years.

When they began, back in 2005, you could pretty much count the number of breweries in London on one hand, and their original beers, Wharf Bitter and Wharf Special were more or less unspectacular imitations of very similar Young's beers that had been relocated to Bedford. Over the next few years however things at Brew Wharf began to get interesting with the arrival from the USA of a head brewer who famously never brewed exactly the same beer twice.

They became pioneers, being one of the first (if not the first) London brewers to brew the sort of pale, hoppy, American-style ales that are commonplace today. Not absolutely everyone will thank them for that but for me 'Hoptimum' and 'Reaktion' were particularly memorable examples of the style.

Brew Wharf was doing single hop beers long before they became common. They brewed a hoppy 3% ABV beer ('abc') before Kernel down the road made table beer fashionable. It was, in all likelihood, the first brewery in London to produce Cream Ales, Black IPAs, Saisons and Breakfast stouts – and in cask too, which isn't always the case.

Almost everything interesting that we associate with the 'craft beer' movement was being brewed at Brew Wharf a year or two earlier and, by consistently pre-empting the bandwagon, Brew Wharf were about as cutting-edge and exciting as a brewery can be.

Their beers were seldom available outside their Borough Market home and they never went down the bottling route for wider distribution. I don't know if it was a lack of ambition from his Vinopolis paymasters that drove brewer Angelo to move across London to Brodies but he left, wasn't replaced and Brew Wharf was no more. It went quietly and unceremoniously, without splendour or parade, and while Brew Wharf bar lives on, it sells only changing guest beers and Meantime keg. A sad loss.

Ben Nunn

www.benviveur.co.uk / @BenViveur

SPBW LONDON PUB OF THE YEAR

The Society for the Preservation of Beers from the Wood (SPBW) London Pub of the Year for 2015 is the Blythe Hill Tavern, 319 Stanstead Road, SE23 1JB. The preservation of the award to landlord Con Riordan took place on 28 January. For the record, the runner up was Ye Olde Mitre in Holborn.

There are no set criteria for our hard working judges to follow. However, it can be taken as read that they are looking not just for excellent beer but for a pub where all customers are made welcome and can drink in a friendly atmosphere.

The Blythe Hill Tavern certainly ticks all these boxes. It is a true community pub standing on the A205 between Catford and Forest Hill, an imposing Victorian pub with three distinct drinking areas, not to mention a large garden and upstairs function room. A former Courage house, now part of the Enterprise chain, the Tavern's regular real ales are Courage Best, Harvey's Best and Dark Star Hophead; there are usually two guest beers available along with real draught cider. CAMRA members get a 10% discount. The smartly dressed staff always give you a genuinely friendly welcome and this is a pub where conversation predominates. The only exception to this may be when there is a major sporting event (especially Irish) on TV or on Monday (quiz) or Thursday (live Irish music) evenings.

Con Riordan has now run the Blythe Hill Tavern for 27 years and made a huge success of it. The pub has been a regular Good Beer Guide entry since 2003 and was CAMRA South East London Branch's Pub of the Year in 2012. It is highly recommended to lovers of traditional pubs and beers.

Roger Jacobson

CAMRA NATIONAL PUB OF THE YEAR

There is a London aspect to this story in that our loss has been Gloucester's gain. CAMRA's National Pub of the Year is the Salutation, known locally as the Sally, in Ham, near Berkeley Castle and close to the River Severn. It is run by Peter and Claire Tiley who moved out of London two years ago to take up a new life in the licensed trade. It was a return to his roots for Peter who grew up in the area. This is their first pub. Mr Tiley explained, *"I had a good job in London but I felt I needed to do something I really cared about. For the Sally to have won is beyond our wildest dreams. We are totally shell shocked."* Abigail Newton of CAMRA's National Executive commented, *"What Peter and Claire have done is nothing short of staggering and goes to show that passion, enthusiasm and a real love of beer are hugely important when running a pub. They have taken what was already a great pub and made it truly exceptional."*

The Sally offers five cask conditioned beers and eight ciders and the Tileys plan to install a microbrewery later this year. A lot of their food is home grown and they have their own pigs. For details see page 176 of the 2015 *Good Beer Guide*.

The other finalists were the Freshfield in Formby, Lancashire; the Harewood Arms in Broadbottom, Greater Manchester and the Windmill in Sevenoaks, Kent.

Around two million people in the UK suffer from a food allergy, leading to 4,500 hospital admissions and ten deaths each year, so I thought that readers would want to know that CAMRA is fully aware of and is taking seriously the new legal requirements for food labelling. The Food Information for Consumers Regulation (EU FIC) came into effect on 13 December. Beer is of course legally a food and is covered by the legislation. These rules requires all vendors, and that includes beer festivals, to review their equipment and utensils and their supply chain for allergen content or contamination. There are fourteen allergens specified by the legislation. This item is based on CAMRA's internal advice for compliance but ought to apply equally to pubs and restaurants.

The aim is to provide allergen information in a clearer and more consistent way. This can be done on a menu, chalkboard, website or orally, but customers must be signposted to this information. CAMRA aims to do this by putting notices in programmes and on any beer boards or lists, including beer lists on festival websites. Our bar staff volunteers will also do their best to help.

The fourteen allergens are as follows, although not all of them will ever turn up in a beer recipe:

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt etc or their hybridised strains)*
2. Crustaceans
3. Eggs
4. Fish – with some exceptions*
5. Peanuts
6. Soybeans*
7. Milk (including lactose – again with some exceptions)
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites at concentrations of more

than 10mg/kg or 10 mg/litre expressed as SO₂

13. Lupin

14. Molluscs

**There are exceptions in these categories; see the full list on the Food Standards Agency's website*

The most common allergy with beer is gluten intolerance although most sufferers will, sadly, be only too well aware of their condition. Sulphites are usually found in wines but rarely at a level that exceeds the limit given above. Beer festivals are, of course, dependent on breweries providing the necessary information as regards ingredients. We can only ask and if we are not told we cannot know that we are not passing on what should be necessary information. There have already been some interesting conversations as regards item 14 and oyster stouts.

As regards food served at beer festivals, this is usually provided by a third party caterer. The legal duty to comply with these rules is theirs and they should include information about allergens on their menus accordingly. Beer festival organisers are responsible for seeing that they do it but they are not responsible for any errors that the caterer might make. If a caterer cannot guarantee that there is no cross-contamination between ingredients, they should say so, even to the extreme extent of advising anyone with any allergy not to buy the food on sale. Where pre-packed foods such as crisps and nuts are on sale, the ingredients should be listed with appropriate warnings on the packaging by the manufacturer and this is sufficient to meet the requirements.

The last thing that any CAMRA volunteer at a beer festival wants is for anyone to come to harm, so we will do our very best to keep you safe within these requirements. If you feel that there is a problem, do not hesitate to speak to the festival organiser but please don't start quoting Monty Python as regards item 13!

Tony Hedger

Out and about: drinking in Germany

Editor's note: We had the theory last edition with articles on the *Reinheitsgebot*. Now two of our readers suggest something more practical.

NUREMBERG TRAILS – AN ANONYMOUS BREWERY AND A FEW OF MY FAVOURITE PUBS

It was late December 2014; it was the correct location, Cadolzburg, but I cannot see anything that resembles a brewery, not even a sign. A call on my mobile helps: "If you turn round you will see me waving," says Michael Brandmeier. I did and he was; from the front door of his house. The brewery is in his basement and is a marvel of compactness combined with making styles of beer not native to this part of the world. In fact far from what you would anticipate but a very welcome addition to the beer scene in Franconia.

Hailing from Cologne, Michael has made a new life just outside Nuremberg and has tapped into a growing demand for distinctive beers that are different from what usually comes out of the local lauter tuns. People travel from as far away as Munich and Regensburg to buy his fine array of brews but he is frustrated that finding outlets locally, both pubs and

off sales, is very challenging. The whole trade is very price focused; quality and uniqueness rate low on buying priorities. He reckons that attitudes need to change if overall quality is not to diminish, even with the longer established brewers.

Michael's other trenchant observation is that there is a clear lack of co-ordination amongst brewers in Franconia. There is no equivalent of London Brewers' Alliance, IFBB, or SIBA. He is convinced that opportunities for them to secure their long term futures, both collectively and as individual businesses, and to help encourage more people to visit a very attractive and good value part of Germany are being lost. Given my own regular sojourns down this way over 25 years I can only concur. I first went to Bamberg in 1989 solely for the beer, but discovered a wonderful historic city, beautiful countryside and good hiking trails. As is often said; the rest is history

Back home in London I sampled Tributo Colonia (4.9% ABV), a full bodied malty take on Kolsch from his native Cologne and Rotes (5.2% ABV), a Nuremberg speciality that is one of the very best examples of that style, nice and fruity on the palate with a firm but not overpowering hoppy finish.

Out and about: drinking in Germany

Among the non-native types Michael poured out on my visit were an amber ale (very refreshing, 5.2% ABV), a porter (surprisingly dry, 6.5% ABV) and a full bodied IPA (7.2% ABV – and just right for a cold December day). Some of what I tried were works in progress but definitely full of a promise that is sure to be fulfilled. When next in Nuremberg a follow up visit will be on the itinerary. Thank you Michael; see you soon. Please visit www.brauhaus-brandmeier.de for details of what he is doing.

Nuremberg is worth spending some time visiting and has a reasonable number of pubs and restaurants that offer alternatives to the ever present Tucher beers. Here are a few of my favourites:

Singularis Porcus - Harsdörfferstraße 8. Open from 5pm daily. A very popular watering hole about a 15 minute walk from the main station in the south of the city, with four or five beers on draught from brewers such as Grasser in Huppendorf. Well worth the trek from the centre. On your way you might also want to stop in at Cafe Express in Bulman Strasse which usually has Fassla Gold Pils and Keesman Herren Pils on tap.

The next three are in the Altstadt, for which Rathenauplatz and Lorenzkirche are the closest U-bahn stations.

Nuernberger Alm - Burgstrasse 19. Small and very busy with good food in generous portions complemented by beers such Lindenbrau Pils from Graefenberg. Booking recommended if you want to eat.

Huet'n - Bergstrasse 20. Five minutes from the Alm, they have twelve beers on tap including Schlenkerla Rauchbier and Schwarze Anna from Neder in Forchheim and plus the usual Franconian fare to soak it up. The range of locally made Schnapps, especially the hazelnut one, is another draw. This pub is always a personal must visit when in Nuremberg.

Finally just up the hill is the **Wanderer - Beim Tiergartenertor 2-6.** A good variety of beers from the outlying villages both bottled and draught, and a lively but friendly atmosphere also make this one not to be missed.

There is much more to this city than beer, but a siedla or two helps to refresh whilst visiting the sights.

Ryanair have daily flights from Stansted to Nuremberg. Getting around is quick and easy on public transport; www.vgn.de and www.bahn.de will provide all the information that you need for times, fares and ticketing options.

Paul Connolly

THE OTHER HOME OF CASK ALE

I'm sitting in a bar that is more or less unchanged since the 19th century. 99% of the customers are drinking cask ale brewed to a 19th century recipe. Huge wooden casks sit atop a bar with a notable absence of keg fonts and servers struggle to keep up with demand for the stuff. So, where in the heart of England is this cask-tastic idyll? Actually it's Hausbrauerei Uerige in Dusseldorf. That's right, in Germany.

Much is made of the fact that we held on to our tradition of real ale during the mid-20th century when the rest of the world switched over to keg but Dusseldorf, home of Altbier, is perhaps the exception that proves the rule. The regional style is available in keg, particularly when distributed beyond the Altstadt (Old Town) but in the old brewpubs that have been brewing Alt for years, cask is still very much in demand.

Alt is a top-fermented style, typically reddish-brown in colour, and in the 4.5 to 5% ABV range. Interestingly though, it undergoes a period of 'lagering' in cold storage, making it unique amongst ales. With malt predominating, it has a lot in common with an Irish (or American) Red ale, though it's not a million miles from an English best bitter either.

Diebels is the biggest producer of Altbier and the only one widely available internationally but the locals tend to favour the stuff from the smaller brewpubs which is generally better. As all the Altbier brewers stick to brewing just the one beer without deviating from ancient Reinheitsgebot recipes, there's not a lot of variety, though there are subtle differences between the beers. Uerige Alt (4.7% ABV) is probably my favourite, and I found it vaguely reminiscent of how Harvey's Best used to taste, with notes of fresh granary bread. Schlüssel Alt (5.0% ABV) is available in several outlets in addition to their own brewpub and is a little beefier with a sweet, nutty aroma. The twiggly, biscuity Fuchschen (4.8% ABV) is probably the hardest to find and only seems to be available in the brewpub. Schumacher (4.6% ABV) and Frankenheim (4.8% ABV) are a bit less interesting but worth seeking out to complete the set. Schumacher also brew '1838' (non-cask) which is a paler, more hoppy ale; a refreshing change after all that Altbier.



The casks come up from the cold store and are tapped immediately. Usually this means that the beer is served very cool, about the same as keg lager used to be before 'extra cold' came along but it is very, very fresh. Sticklers for full measure, look away now: the beer is almost always served in a 250ml glass, which is seldom filled right to the top and measure sizes vary considerably. You do not complain about this! Every time a fresh glass is brought to your table, the server marks a beermat to tally how many you've had so you can pay when you leave. One beer typically costs just under €2, though bear in mind that these are small measures, so it works out at close to a fiver a pint in English money.

Dusseldorf is just over an hour by air from London. It's not a place with a huge variety of beer styles, but a night or two spent drinking your way through the various takes on Altbier and soaking up the atmosphere and tradition is highly worthwhile.

Benjamin Nunn

www.benviveur.co.uk



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CAMRA's online pub guide, **WhatPub?** is our repository of current information on the nation's pubs, and a big part of our online presence for the general public. **WhatPub? Update** publishes news items collated by Branch Pubs Officers for Greater London, often from information supplied by CAMRA members using the 'Submit Update' button on each page. We aim to report all openings and closures of places that satisfy the CAMRA definition of a pub (including those selling draught beer but not real ale); all places that add or remove cask beer; as well as changes of name, ownership and beer policy.

The 'crowd power' of a 170,000-strong member organisation will ensure that **WhatPub?** is up to date, and that it will be the leading source of pub information on an enduring basis. Readers are encouraged to visit www.whatpub.com for additional details on these and other pubs, and to 'Submit Update' when they find incomplete or out-of-date entries.

This edition we report new openings in the City for Barworks and Wetherspoon, the latter with their first new pub in central London for over a decade. Other chains are trying to keep up with the beer trend, introducing real ale or upgrading their range, including a Spirit pub in E4 and an M&B pub in Sudbury. We are seeing a steady trickle of pubs reverting to their previous names, and the continued unwinding of the former Orchid estate. In the bad news section, an interwar Truman pub in E1 is being lost to a major development, while threats hang over a gay/alternative community pub in E2, and over prominent pubs in N21 and Barnet.

NEW & REOPENED PUBS & PUBS CONVERTED TO REAL ALE

CENTRAL

EC1, NO 1 SPORTS BAR, 1 City Rd. Taken over in February by Barworks and renamed **SINGER TAVERN**, introducing four changing cask beers.

EC4, SIR JOHN HAWKSHAW (Wetherspoon), Cannon Street Station. New pub opened on 10 February, named after the engineer who built the Charing Cross and Cannon Street railways. Open-to-view cask 'cellar' and stillage behind a glass screen. Serves alcohol from 7am. Four regular cask beers and two guests.

EAST

E2, SHAKESPEARE (Greene King), 460 Bethnal Green Rd. Under new management in 2015, introducing cask beer: Fuller's London Pride and Sharp's Doom Bar.

E15, CART & HORSES (ex-Punch), 1 Maryland Point. Cask beer introduced: Robinson's Trooper – the Iron Maiden beer, a reference to the 1970s when they regularly played the pub.

SOUTH EAST

SE1, ANSPACH & HOBDAV BREWERY TAP ROOM, 118 Druid St. Now offering a cask beer in addition to the key keg offerings; also now open Sunday afternoons.

SE10, TASTING ROOMS (Meantime), Lawrence Trading Est, Blackwall Lane. Newly built bar, opened at the end of 2014, with views into the Meantime brewery. No cask beer.

SE16, BREW BY NUMBERS TAP ROOM, 79 Enid St. Now offering a changing cask beer in addition to the key keg offerings.

SE18, ANGLESEA ARMS (Shepherd Neame), 91 Woolwich

New Rd. Sold to an independent operator in 2011, not previously reported. Now cask beer has been restored, Courage Best and Sharp's Doom Bar. Plans to introduce guest beers should demand support it.

BEXLEY (DA5), MILLERS ARMS (Punch), 81 High St. Cask beer restored, Sharp's Doom Bar, after an unreported period without.

BEXLEYHEATH (DA6), BREWERS FAYRE (Whitbread), 51 Albion Rd. Newly built pub attached to Premier Inn. Fuller's London Pride and Wells Bombardier.

CROYDON (CR0), ALMA TAVERN (Star), 127-129 Lower Addiscombe Rd. Having reopened in Dec 2014, now restored cask beer: Caledonian Deuchars IPA, Fuller's London Pride and a guest.

SOUTH WEST

KINGSTON (KT1), BARCADIA, 167 Clarence St. Licence reinstated, after a short period operating as an unlicensed burger bar. Still no cask beer.

WEST

CRANFORD (TW5), BAR KAHVA, 734 Bath Rd. Opened in Feb 2014, a bar which doubles as a coffee shop/Thai restaurant during the day. Previously the long-standing RIOS WINE BAR. No cask beer..

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING REAL ALE

CENTRAL

EC1, ROYAL MAIL (WALL'S FREE HOUSE). Having been closed and derelict for over a decade, converted to flats in 2014.

EAST

E1, GUN (Star). This interwar Truman pub closed in February and is expected to be demolished. Permission was granted on appeal in 2012 to redevelop, along with the adjacent paper exchange.

E2, DUNDEE ARMS (Punch). Closed and boarded by February, future uncertain.

E2, JOINERS ARMS (Enterprise). This gay/alternative community pub was sold to a developer in 2014 and closed in January 2015.

E10, THREE BLACKBIRDS (Enterprise). Having closed in 2007, serving in the interim as a restaurant and later a function venue, demolished in 2014 to make way for flats.

E16, TIDAL BASIN TAVERN (ex-Fuller). Having been closed and derelict since 1997, demolished in spring 2014.

NORTH

N9, COCK (Pubs Alive Ltd). Closed due to structure being unsafe, ground floor being gutted, future uncertain.

N9, KING WILLIAM IV (Star). Having been closed since 2012, planning application submitted for conversion to retail on ground floor, flats above.

N21, GREEN DRAGON (Enterprise). The lease, formerly held by Orchid, has been taken over by Green Lanes Investments LLP. Closed in January, future uncertain. Petition launched to fight any change of use. Trying to secure Asset of Community Value status.

BARNET (EN5), OLD RED LION (McMullen). This prominent pub on the Great North Road was sold and closed on 28 February, future uncertain. Application submitted for Asset of Community Value status.

NORTH WEST

NW2, MCGOWAN'S (McGowan), 26-28 Cricklewood Lane. Was WELCOME INN. The first of McGowan's small chain of pubs, which he opened in 1992. Closed late 2014, freehold on the market for retail use, the vendor is JDM Investments Ltd.

SOUTH EAST

SE18, PLUME OF FEATHERS (Enterprise). Cask beer discontinued in January.

SOUTH WEST

SW9, LOUNGE. Cask beer discontinued.

SW9, MARKET HOUSE. Was COACH & HORSES, LIVING BAR. Cask beer discontinued.

SW9, PRINCE ALBERT (Greene King). Cask beer discontinued. Now features craft keg, including from Brixton Brewery.

SW19, MARIMBA. Was PIANO LOUNGE. Having closed in 2008, now converted to a law office.

KINGSTON (KT1), WILLOW TREE (ex-Punch). Was BREWSTER. Closed in December 2014, lease on the market.

KINGSTON (KT2), GREY HORSE (Young). Closed in January, after the leaseholders of 15 years retired. Unknown whether new tenants will retain the pub's focus as a music venue.

SURBITON (KT6), RUBICON. Renamed **RUBI** in 2014, when it was taken over by brothers Bryan and Kevin Pietersen, one the owner of Purl, W1 and the other a cricketer who polarises opinion. Still no cask beer.

SURBITON (KT6), XZYTE. Was CORKY'S. Renamed **VINOTEQUE OF SURBITON** within the last few years, Still no cask beer.

WEST

W3, KING'S ARMS (ex-Fuller). Having closed in 2013, planning permission granted in December 2014 to demolish and replace with 50 flats.

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

EC1, ANGEL (M&B). Among those bought from Orchid in 2014, now one of the 'Castle' unbranded pubs. Fuller's London Pride, Sharp's Doom Bar and a guest.

EAST

E4, LARKSHALL (Spirit). Refurbished in December 2014 and converted to their new 'Golden Oak Inn' format. Redecorated with a more modern colour scheme, but the old building and period features remain. Six cask beers, including smaller breweries such as Clouded Minds, East London, Red Squirrel. **E4, OBELISK** (ex-Bramwell). Was COPPERMILL, MOUNT. Now confirmed to be one of the ex-Bramwell pubs taken over by Parity Bars.

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WhatPub? update 7

NORTH WEST

SUDBURY (HA0), BLACK HORSE (M&B). Ember Inn with much improved range of up to 8 cask beers. Adnams Broadside, Brakspear Bitter, Greene King Old Speckled Hen, plus three guests from major brewers (e.g. Caledonian Deuchars IPA, Wells Bombardier) and two from the M&B seasonal list.

SOUTH EAST

SE11, LITTLE APPLE. Having restored cask beer in 2014, now reverted to **KING'S ARMS.** Still Sharp's Doom Bar.

SE13, ONE (Enterprise). Under new management and reverted to **WHITE HORSE.** Still no cask beer.

SE14, HOBGOBLIN (Enterprise). Was **ROSE INN.** Now run by Urban Pubs & Bars and renamed **ROSE** in January, four changing cask beers.

SOUTH WEST

SW4, O'NEILL'S (M&B). Was **PLOUGH, GOOSE, BAR SW4.** Renamed in 2014, **STANE STREET SYNDICATE**, Stane Street being the Roman road from Chichester to London. One cask beer, Sharp's Doom Bar.

SW12, CLARENCE (Greene King). Was **PUZZLE.** Reverted to **BALHAM ARMS.** Cask beers e.g. from Florence, Greene King, Twickenham.

SW17, WHEATSHEAF (Enterprise). New leaseholders Urban Pubs and Bars took over from Antic in February. The pub was under threat last year. A revised planning application for changes upstairs retains the function room and a staff flat.

BELMONT (SM2), BELMONT (M&B). Having been bought from Orchid in June 2014, repositioned in March 2015 as an Ember Inn and renamed **CALIFORNIA.**



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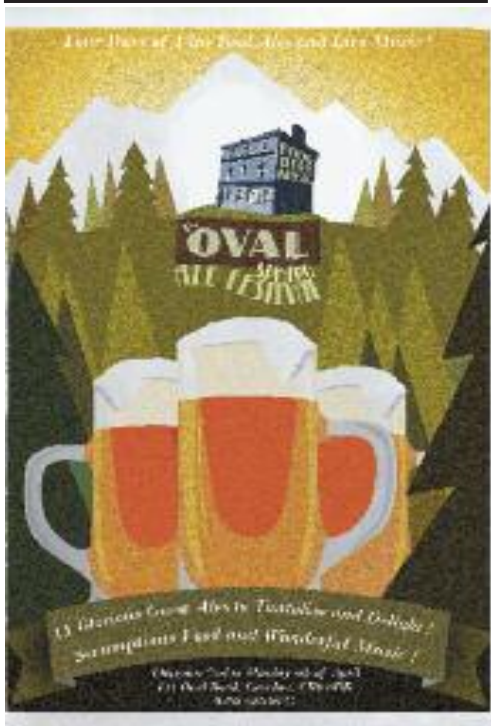
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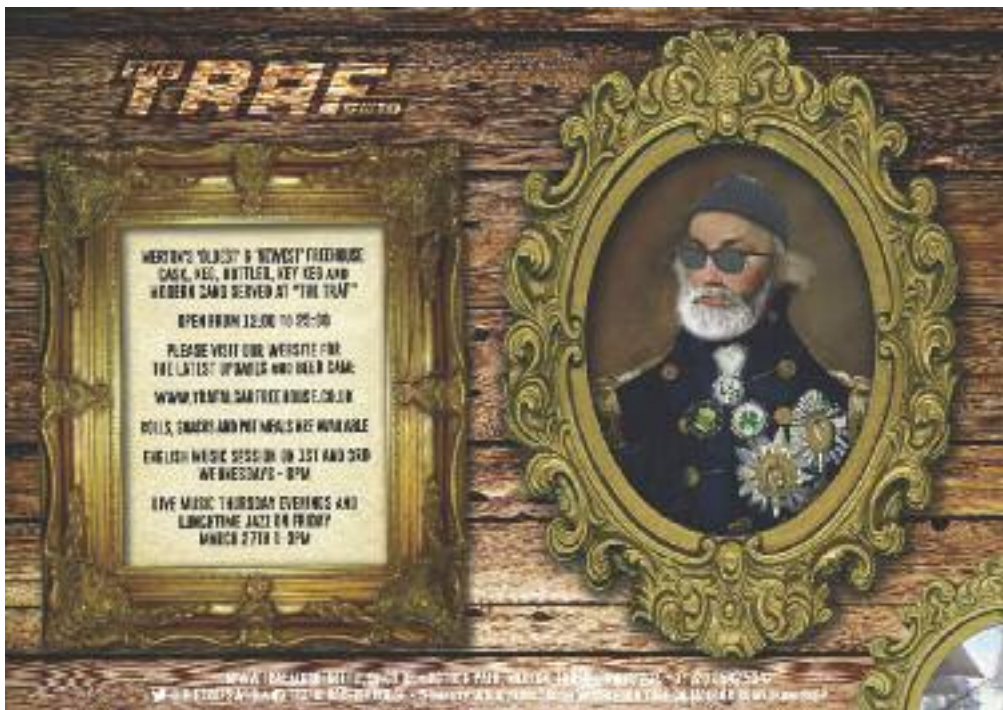
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Andrew and all the staff would like to thank everyone for their support over the past 10 years

THE TEA LEAF PARADOX

There is a kind of serendipity here. The author of this book, Robert Middleton, is featured in our Tasting London Beers section as the founder of Orbit Brewery. This book, dedicated to 'all beer lovers everywhere', explains his inspiration. The premise is simple; after 26 years in the occupational pensions business the author decides to go exploring. Where he goes and how he does it are however highly individual. He travels around Scotland to discover 'beer in the land of whisky' in a 32 week campaign of brewery visits from the Borders to Colonsay, said to be the smallest island in the world with its own brewery.

At face value you might think that this would become repetitive but it doesn't. There is plenty in it for those whose primary interest is beer but it also holds its own as a travelogue. It is easy to read, conversational and dryly witty; the author does not attempt any artificial style. I thoroughly enjoyed it and I'm sure that I will read it again. I recommend it.

I'm not going to spoil the story by saying any more but those who do read the book will be delighted to know that I bumped into Robert the other day and Brian, perhaps the true hero of this story, is still doing well but is no longer sludge brown.

ISBN 9781490543536 271 pages

If you go to Robert's website, www.bobbyorbit.com, there is a link to Amazon through which you can buy the paperback version for £7.99. It is also available on Kindle for £2.39 – very good value in my view!

THE POCKET HOMEBREW HANDBOOK

The first thing that struck me about this book was its very handy size, 14.5 cm square. The next was just how much is packed into it. I'm not reviewing this from any position of technical strength – I've only ever had one deeply unsuccessful attempt in my life – but then it is aimed at beginners. An informative introduction is followed by sections on history and the full-mash brewing process. There is also a comprehensive summary of the equipment that you will need and a detailed explanation of the essential ingredients. Then come 75 recipes,



split across six categories: British, Belgian, German, American, Rest of the World and fruit beers. There is something there for everyone. It really has tempted me to have a go and one day, if I can find the time, who knows. In the meantime, it will serve as a very useful reference book, especially the list of hop varieties and the glossary of

brewing terms, while the recipes are useful in themselves as a guide to beer styles. I would say that any serious beer lover would benefit from having a copy of this book and given that most of those who run microbreweries started out as home brewers, who knows where it might lead you.

In another coincidence, co-author David Law also features elsewhere in this edition as one of the guv'nors of the Eagle Ale House in SW11. If you are not inclined to brew your own then I think you will find that the beer there will keep you happy. Authors: Dave Law and Beshlie Grimes; £9.99; published by Dog'n Bone Books: ISBN-13:978 1 90931361 3

DEATH AND MR PICKWICK

Written by reader Stephen Jarvis, this is not a beer book as such but, as he explains, the Pickwick Papers has been described as 'a hymn to booze' and can be seen as a gigantic literary pub crawl so it might be of interest to *London Drinker* readers. His book explores the origins and afterlife of Charles Dickens's first novel and also includes a lot of drinking. Stephen points out that his novel is completely self-contained and requires no previous knowledge of the Pickwick Papers. It will be published by Jonathan Cape, part of the Random House Group, in May and you can find out more at: www.deathandmrpickwick.com.

Tony Hedger

OBITUARIES

Robert Charles 'Bob' Kelly (1953-2014)



It is with much regret that we announce the death, just before Christmas, of long-standing London CAMRA member Bob Kelly at the relatively young age of 61.

Bob became an active member of the Kingston & Leatherhead branch of CAMRA at the end of the 1970s, just after he had left Reading University and taken a position as an economist with the Post Office (later BT). He carried out many tasks for the branch over the next 20 years and is remembered for his meticulous pub surveys and careful preparation of entries for the Good Beer Guide. An enthusiastic volunteer at beer festivals, he was much in

demand as a 'front of house' manager and carried out this and similar roles at many events, including the Great British Beer Festival and Twickenham Beer Festival.

Around the turn of the century Bob retired to Edale and joined the Sheffield branch. His economist background was soon put to good use setting up systems to analyse the data entered into the Branch NBSS when it was first introduced.

Several CAMRA members attended Bob's funeral early in the New Year and we send our deepest sympathy to Bob's family at this sad time.

Brian Jobin

Mark Taylor

I am sad to announce the passing of a good friend and CAMRA colleague, Mark Taylor. Mark was a member of CAMRA's National Executive for a number of years

and also served as vice chairman of the campaign. He was a long serving member of the national Finance Committee and was for many years the chief budget scrutineer for beer festivals, a responsible and demanding task for which Mark's determination and diligence were well suited. Anyone who worked at the Great British Beer Festival will however probably best remember him as one half of a great double act with Dave Goodwin on the Membership & Information stand. On the surface, Mark didn't suffer fools gladly but at heart he was an amiable, humorous and wise man. I particularly remember the kindness he showed to a fellow Leicester CAMRA branch member who suffered a form of early-onset dementia. I liked and respected Mark. I will miss him, as will many, many others.

Tony Hedger

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Hello again. As I type this spring is just about on us and by the time you read it I might even be a man of leisure.

Some of life's greatest feats were accomplished by people not smart enough to know they were impossible. (Doug Larson b. 1926)

I suppose the same could be said about the puzzles in Idle Moments if you really wanted to trivialise things. Let's have some number puzzles.

1. 28 MS of the EU
2. 9 DQ (LJG)
3. 25 EM in the GLA
4. 2 L on a P of S
5. 3000 F is the MH for a M
6. 5 C with B to GL
7. 15 N on MBRS
8. 1270 F is the L of a ET
9. 10 L in and OSP (2 are E)
10. 1435 SRG in M

And if you choose to follow on with 5BY4 you will find below two lists – take a word from the first and append one from the second and you might get a bird found in Britain, if you choose to match the correct ones. Do it 10 times and you will have solved the puzzle:

- | | | |
|-------------|----|---------|
| 1. Honey | A. | Martin |
| 2. Yellow | B. | Plover |
| 3. Mistle | C. | Tit |
| 4. Golden | D. | Thrush |
| 5. Sand | E. | Warbler |
| 6. Purple | F. | Goose |
| 7. Marsh | G. | Buzzard |
| 8. Dartford | H. | Heron |
| 9. Brent | I. | Wagtail |
| 10. Bearded | J. | Harrier |

Here are some questions all linked by a common theme. Keep going to the end (or just jump to No. 10) and you will find out what it is.

1. Not far from Peterborough, Richard III was born here and Mary Queen of Scots was executed here. Where is it?
2. Nineteen miles from Gloucester, Edward II met a particularly gruesome end here. Where is this?
3. This school is situated between Tenterden and Cranbrook in Kent and probably its most famous former pupil is The Princess Royal. What is its name?
4. The "Cambridge Spies" Guy Burgess, Donald Mclean, Kim Philby and Anthony Blunt were all students together in the 1930s at which college?
5. What golf course is the home of the Royal Liverpool Golf Club, which has been the venue for the Open on several occasions?
6. Which English female tennis player won the French Championship (pre-Open) in 1955, the Australian in 1958 and Wimbledon in 1961?
7. Who was runner-up to the Formula One World Champion for four consecutive years (to Juan Fangio in 1955-57 and Mike Hawthorn in 1958)?
8. Tanzania was formed in 1964 by the merging of two existing member states of the Commonwealth – which were they?
9. Who is the personification of the English nation created in 1712 by John Arbuthnot in a pamphlet where he was compared with Lewis Baboon who represented the French?
10. All of the above questions have been inspired by (stolen from?) the Encyclopaedia of Britain, published in 1993. Who was its celebrity compiler?

So there we are, another Idle Moments successfully completed. Well my input is. Have fun till next time.

IDLE MOMENTS – THE ANSWERS

As promised, here are the solutions to the puzzles set in February's Idle Moments column.

NUMBER PUZZLES:

1. 3560 Feet is the Height of Mount Snowdon
2. 45 Degrees Between North and North East
3. 672 Hours in February (Except for Leap Years)
4. 49 Days from Easter Sunday to Whit Sunday
5. 16 Sheets of A Four Paper Make 1 Square Metre
6. 40 Horses is the Largest Permitted Field in the Grand National
7. 22 Players on a Football Pitch
8. 86 Films by Stan Laurel and Oliver Hardy
9. 40 Sixpences in a Pound (Old Money)
10. 12 White Pieces in a Game of Draughts

5BY4 (Kings'n'Queens):

1. Henry II – Eleanor of Aquitaine
2. Edward IV – Elizabeth Woodville
3. Henry V – Catherine of Valois
4. James II – Mary of Modena
5. Charles II – Catherine of Braganza
6. James I – Anne of Denmark
7. Edward III – Philippa of Hainault
8. Richard II – Anne of Bohemia
9. Henry VI – Margaret of Anjou
10. Edward I – Eleanor of Castille

GENERAL KNOWLEDGE:

1. The Speaker of the House of Commons (between 2000 and 2009) who preceded John Bercow was Michael Martin.
2. Dory Previn wrote and recorded the song "Beware of Young Girls" after her husband left her for Mia Farrow.
3. William Heath Robinson's "Railway Ribaldry," a book of cartoons was commissioned in 1935, by the Great Western Railway.
4. The Swedish Prime Minister assassinated on 28th February 1986 as he walked home from an evening at the cinema with his wife and son was Olof Palme.
5. The order of chivalry founded by King Edward III in 1349 is the Order of the Garter.
6. The 32 gun frigate that sank off the coast of Holland in 1799 was HMS Lutine. Its bell now hangs in the Underwriting Room at Lloyd's.
7. In 1781 William Herschel discovered the planet Uranus.
8. Joseph Stalin died in 1953 (on 5th March if you want to be flash).
9. The Welland Ship Canal is in Canada (between Lakes Erie and Ontario – near Niagara Falls).
10. Jacqueline Kennedy's name at birth was Jacqueline Lee Bouvier.

Andy Pirson

The Oxford English Dictionary defines real ale as:
"Cask-conditioned beer that is served traditionally,
without additional gas pressure".

Crossword

Compiled by DAVE QUINTON



Name

Address

All correct entries received by first post on 20 May will be entered into a draw for the prize.

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

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

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

FEBRUARY'S SOLUTION



£20 PRIZE TO BE WON

ACROSS

1. Fish left inside hat. [7]
5. Smoke arising from tragic accident. [5]
8. Measures taken to find girl. [5]
9. For a change I ran about in vessel. [7]
10. He relies on man returning with jewellery... [9]
12. ... before entering the restaurant. [3]
13. Gundogs beginning to stir up birds. [6]
14. Remains in bed, beaten. [6]
17. Early Roman silver paper. [3]
18. Fish come in and chips. [9]
20. The queen worked underground in furs. [7]
21. Terrible man going after daughter in bed. [5]
23. Bachelor left out to burn. [5]
24. Note rings out the news. [7]

DOWN

1. Book study makes money. [5]
2. Bird, topless bird. [5]
3. With sixty members, they have to pay to the letter. [7]
4. Exposure concerning meat. [6]
5. Weight of article in vehicle. [5]
6. Fruit stolen, it could kill. [9]
7. Step again on old tyre. [6]
11. He'll have his lunch in the pub. [9]
13. Grows food with appalling dangers. [7]
15. Dead upset about people being changed. [7]
16. People have money in it. [6]
18. Stick nothing inside boat. [5]
19. Tears produced by 3 down. [5]
22. Sailors mainly turn up at the front. [3]

Winner of the prize for the December Crossword:
Ruth Smith, Leatherhead

Other correct entries were received from:

D.Abbey, Ted Alloway, Tony Alpe, R.Amos, Pat Andrews, Harry Balzac, John Barker, Rob Barker, C.Bloom, Deryn Brand, Kelvin Brewster, Jeremy Brinkworth, Mike Burnett, Peter Charles, Jenny Church, Graham Craig, James Creasey, Paul Curson, Peter Curson, John Dodd, Tom Drane, C.J.Ellis, Elvis Evans, Mike Farrelly, Geoff Gentry, B.Gleeson, Paul Gray, J.E.Green, Alan Greer, Caroline Guthrie, Stuart Guthrie and Brae Kynwynd, Mr.Hall, "Shropshire" Dave Hardy, Peter Haines, John Heath, Graham Hill, William Hill, David Hough, Chris James, Claire Jenkins, David Jiggins, D.M.L.Jones, Mike Joyce, Roger Knight, Mick Lancaster, Pete Large, Terry Lavell, Tony Lean, Julie Lee, Rosemary Lever, Andy Lindburn, Gerald Lopatis, Steve Maloney, John Markwell, Tony Martin, Dylan Mason, M.J.Moran, Jon Morgan, Dave Murphy, Brian Myhill, Sue Narmey, Mark Nichols, Paul Nicholls, Andrzej Niemirow, Mick Norman, Graham Norris, Michael Oliver, Alan Pennington, Mark Pilkington, Robert Pleasants, G.Pote, Nicholas Priest, Derek Pryce, James Rawle, Nigel Roe, John Savage, Ian Sneesby, Ian Symes, Ken Taylor, Bill Thackray, Rick Thompson, Paul Tiffany, John Treeby, John Turnbull, Andy Wakefield, E.Wallhouse, Martin Weedon, Alan Welsh, Elizabeth Whale, Nigel Wheatley, John Williamson, Sue Wilson, David Woodward, Peter Wright & the Missus,

There were also 19 incorrect and two incomplete entries.

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