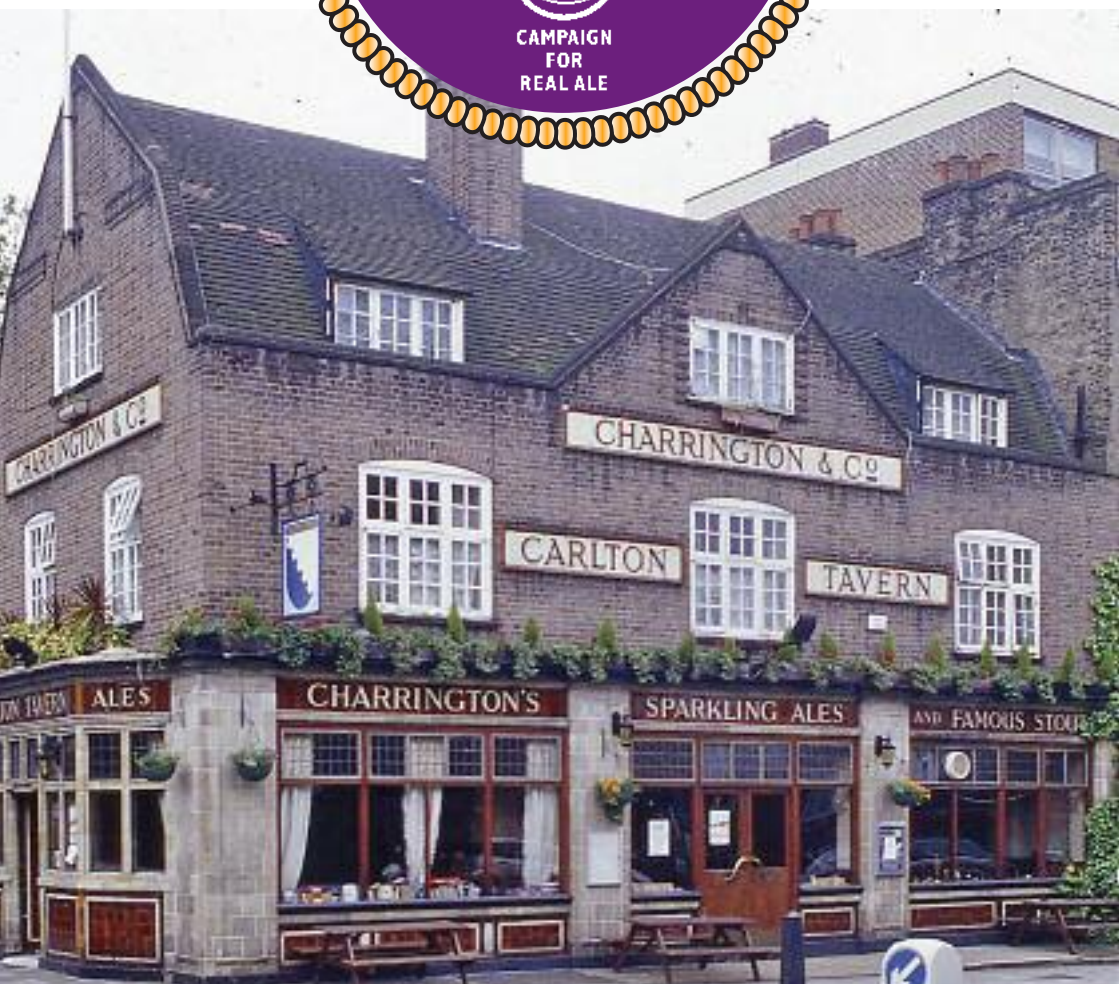


FREE

Vol 37
No 3

June/July
2015



The Carlton Tavern as it was (photo by Geoff Brandwood) – see page 30

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PROTECTING OUR PUBS

Last July we set out a draft London pub protection strategy on the CAMRA regional website. Our stated policy objectives were first to safeguard continuing pub use on established sites and, second, to bring demolition and all changes of use of pubs within planning controls.

Our first objective continues to rely on Councils adopting pub protection policies as grounds on which to oppose undesirable planning applications. We offered a model policy that Councils without one might be persuaded to adopt or adapt.

The second objective depends on national lobbying for effective regulation, principally further amendments to the Town and Country Planning (General Permitted Development) Order 1995 under which, since 2005, it has been possible without planning permission to change the use of pubs into shops, financial and professional offices (including, until recently, betting shops and pay-day lenders), cafes or restaurants and, since 2013, temporary business premises for a two year period.

The only way to remove such 'permitted development rights' and stop more community pubs being demolished or converted by stealth was for Councils to issue 'Article 4 Directions', as Wandsworth and Waltham Forest have planned to do as a general policy and other boroughs also have done as emergency measures.

Since 6 April this year, however, when Statutory Instrument 2015 No 659 came into force, registration as an

Asset of Community Value (ACV) for any pub classed as an A4 Drinking Establishment has the effect of removing permitted development rights for five years and receipt of the ACV nomination triggers suspension of such rights pending the registration decision.

Before now, the main advantage of registration of a pub as an ACV in London was that such status might, at a Council's discretion, be a material consideration in determining a planning application. But so many changes to pubs did not require any such application.

With the new legislation, CAMRA branches have the opportunity to nominate pubs as ACVs in order to bring their demolition or any change of use within planning controls. Local Council planners I have contacted have welcomed our support in giving them the powers they need.

ACV status ensures that proposed changes have to go through a process which enables local people to have a say. It does not prevent development, but just makes it more difficult for pub owners to do what they like with the community assets of which they are the custodians. Residential conversions already require planning consent.

With so many breweries in London now, the main focus of CAMRA branch campaigning has to be keeping enough pubs open for us to enjoy their beer. Above all else, this means drinking in pubs. The stark message remains 'Use it or lose it' and it really should not be too much to ask signed up campaigners for real ale to visit their local boozers. But SI 2015 No 659 means that we can also help our Councils stop our pubs disappearing overnight. Let's get those nominations in!

Geoff Strawbridge

Greater London CAMRA Regional Director

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 June and July 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: roytunstall.camra@gmail.com.

LONDON PUBS GROUP

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

June – Sat 13 Daytime crawl of Twickenham, Hampton Court and Kingston: (12pm) Turk's Head, 28 Winchester Rd, Twickenham; (1.15) Sussex Arms, 15 Staines Rd; (2.45) Rifleman, 7 Fourth Cross Rd; (3.45) Mute Swan, 3 Palace Gate, Hampton Court; (4.45) Druid's Head, 2-3 Market Pl, Kingston; (5.30) Duke of Buckingham, 104 Villiers Rd. All welcome. Public transport will be required at times.

July – Wed 15 (7.15 for 7.30) Mtg. Royal Oak, Tabard St, SE1 (upstairs). All CAMRA branches and members interested in pub research and preservation welcome.
Website: www.londonpubsgroup.camra.org.uk

LONDON CIDER GROUP

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

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

YOUNG MEMBERS GROUP

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

BEXLEY

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

June – Wed 10 June (8.30) Mtg. Green Man, 168 Wickham St, Welling. - **Wed 24** (8.30pm) Branch AGM, Old Dartfordians, Bourne Rd, Bexley. - **Sat 27** Maidstone soc: (12pm) Rifle Volunteers, 28 Wyatt St; then Flower Pot, Society Rooms, Style & Winch and Thirsty Pig.

July – Wed 8 (8.30) Mtg. Jolly Fenman, 64-68 Blackfen Rd, Sidcup. - **Tue 21** (8pm) Soc and Branch 40th Anniversary dinner. Anchor, 23-31 Bridgen Rd, Bexley. - **Sat 25** Belvedere Soc: (12pm) Eardley Arms, 44 Woolwich Rd; then Prince of Wales, Victoria, Fox, Royal Standard and Belvedere Hotel.
Website: www.bexley.camra.org.uk

BROMLEY

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

June – Thu 4 Bromley Boundary crawl: (7pm) Railway Tavern, 45 East St; (8pm) Prince Frederick, 31 Nichol La; (9.20) Baring Hall Hotel, 368 Baring Rd, Grove Park. - **Sat 13** Chelsfield crawl: (12.30) Bo Peep, Hewitts Rd; (1.30) Five Bells, Church Rd; (4.15pm) Chelsfield, 1 Windsor Dr; then R1 bus to (6pm) Orpington Liberal Club, 7 Station Rd, Orpington. - **Sat 20** Old Dairy Brewery and Tenterden KESR Beer Festival. Meet (8.40am) outside H G Wells Centre, St Marks Rd, Bromley for 9am dep by minibus. Bookings required with advance payment of £12.50 to cover transport. See website for full details. - **Thu 25** Keston soc & pub quiz evg: (7pm) Fox Inn, Heathfield Rd; (7.45) Greyhound,

Commonside. - **Tue 30** (6.30) Pre mtg soc. Rambler's Rest, Mill Pl, Chislehurst; (7.30) Mtg. Imperial Arms, Old Hill, Chislehurst.

July – Sat 4 Biggin Hill/Leaves Green crawl: (12.30) Aperiafield Inn, 311 Main Rd, Biggin Hill; (1.30) Old Jail, Jail La; (2.30) Black Horse, 123 Main Rd; (3.30) Kings Arms, Leaves Green Rd, Keston. - **Mon 13** Downe Village soc: (7.30) George & Dragon, 26 High St; (8.30) Queens Head, 25 High St. - **Sat 18** Crystal Palace crawl with Croydon & Sutton & SEL branches: (12.30) Alma, 95 Church Rd; (1.15) White Hart, 96 Church Rd; (2pm) Postal Order, 33 Westow St; (2.40) Sparrowhawk, 2 Westow Hill; (3.20) Beer Rebellion, 129 Gipsy Hill; (4.30) London Beer Factory Brewery Tap Rm, 160 Hamilton Rd, West Norwood; (6pm) Westow House, 79 Westow Hill; (7pm) Grape & Grain, 2 Anerley Hill. - **Fri 24** Lunchtime soc. 40th Kent Beer Festival, Merton Farm, off Nackington La, Canterbury. - **Tue 28** (7.30) Mtg. Greyhound, Commonside, Keston.

Website: www.bromley.camra.org.uk

CROYDON & SUTTON

Peter McGill, 07831 561296, contact@croydoncamra.org.uk

June – Tue 16 (8.30) PotY presn. Claret Free House, 5 Bingham Crnr, Addiscombe. - **Wed 24** (8.30pm) Surprise, 107 Upper Shirley Rd. - **Tue 30** (8.30) Mtg. Dog & Bull, 24 Surrey St, Croydon.

July – Thu 9 Robin Hood, 52 West St, Sutton. - **Wed 15** (8.30) Crown, 28 Wickham Rd, Shirley. - **Sat 18** Crystal Palace crawl with Bromley and SEL branches: (12.30) Alma 95 Church Rd; see Bromley diary for subsequent pubs. - **Thu 30** (8.30) Mtg. Windsor Castle (Cottage Rm), 378 Carshalton Rd.

Website: www.croydoncamra.org.uk

EAST LONDON & CITY

Matt Barrowcliffe, 07757 772564; Kim Scott: 07713 797438, elacbranch@gmail.com

GBBF publicity material available for collection at meetings and socials with 'GBBF PM' included below. Contact Peter Giles 07858 164825 for more info.

June – Tue 2 (7.30) Pigs Ear mtg. Rose & Crown, Hoe St, Walthamstow. - **Thu 11** Leytonstone E11 crawl: (6.30) Birkbeck Tavern, 45 Langthorne Rd; (8pm) Red Lion, 640 High Rd; (9pm) Walnut Tree, 857-861 High Rd; (10pm) North Star, 24 Browning Rd. - **Wed 17** (8pm) PotY presn. Bell, 617, Forest Rd, Walthamstow; (9.30) Cider PotY presn. Rose & Crown, Hoe St. - **Thu 18** Waterloo Anniversary SE1 joint soc: (6.30) Duke of Sussex, 23 Baylis Rd; (8pm) Kings Arms, 25 Roupell St; (9pm) Wellington, 81 Waterloo Rd; (10pm) Hole in the Wall, 5 Mephram St. - **Tue 30** (7pm) (GBBF PM), Pigs Ear mtg. (7.30) White Hart, 1 Mile End Rd, Whitechapel. **July – Sat 4** Peter Roberts Memorial Ramble: (1pm) Epping Station; (1.30) Black Lion, 293 High St, Epping; (3pm) Garnon Bushes, 13 Coopersale Common; (4.30) Theydon Oak, 9 Coopersale St; (6pm) Forest Gate Inn, 111 Bell Common, CM16 4DZ. - **Mon 6** (7.30) (GBBF PM) Olde Mitre, Ely Ct, EC1N. - **Mon 13** (7.30) (GBBF PM) Clapton Hart, 231 Lower Clapton Rd. - **Mon 20** (7.30) (GBBF PM) Still & Star, 1 Little Somerset Rd, E1. - **Thu 16** Blackfriars/Chancery Lane crawl: (6.30) Black Friar, 174 Queen Victoria St; (7.30) Harrow, Whitefriars St; (8.30) Crown & Sugar Loaf, 26 Bride La; (9.30) Hoop & Grapes, 80 Farringdon St. - **Tue 21** (8pm)

Branch diaries

(GBBF PM) **Branch EGM**, Rose & Crown, Hoe St, Walthamstow E17. - **Mon 27** (7pm) (GBBF PM), Pigs Ear mtg. (7.30) Rose & Crown Hoe St. - **Fri 31** All day soc. Epping & Ongar Railway Beer Festival, North Weald Station.
Website: www.pigsear.org.uk

ENFIELD & BARNET

Peter Graham, 07946 383498,

branchcontact@camraenfieldandbarnet.org.uk

June – Wed 3 (8pm) **Branch AGM**. Beehive, 24 Little Bury St, Edmonton N9. - **Wed 10** Whetstone N20 survey: (8.30) Three Horseshoes, 1166 High Rd; (9.30) Griffin, 1262 High Rd. - **Mon 15** (12pm) Magna Carta Day. Black Horse, Wood St, Barnet EN5. - **Tue 16** (8pm) Soc. Ponders End Allotments, 82A Church Rd, Ponders End EN3. - **Tue 23** (8pm), PotY Award, Old Mitre, 58 High St, High Barnet EN5. - **Tue 30** (8pm) Soc. Botany Bay Cricket Club, East Lodge La, off Ridgeway, Enfield EN2.

July – Thu 9 (12pm) Soc. Ealing BF (see page 21). - **Wed 15** (8.30) PotY Runner-up. Bohemia, 762-764 High Rd, North Finchley N12. - **Tue 21** New Barnet EN4 survey: start (8.30) Builders Arms, 3 Albert Rd. - **Thu 30** (8.30) Garden Soc, Jolly Farmers, 2 Enfield Rd, Enfield EN2.

Website: www.camraenfieldandbarnet.org.uk

KINGSTON & LEATHERHEAD

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

June – Tue 2 (8.15) Mtg. Rising Sun (upstairs), Heathcote Rd, Epsom. - **Wed 17** (8pm) KBF wash-up mtg. Willoughby Arms, Kingston. - **Sat 20** Coach trip to Three Moles beer festival, Selham, Sussex, also visiting Frencham Brewery and some pubs. Pick up at Surbiton, 10.30. Fare £20. Bookings to Adrian on 07774 859871 or akpalmer@talktalk.net

July – Wed 8 (8.15) Mtg. Albert Arms (upstairs, High St, Esher. - **Sat 11** (from 2pm). Branch 40th anniversary soc. Woodies, Thetford Rd, New Malden. 'Meet the brewer' opportunities and a BBQ.

Website: www.camrasurrey.org.uk

NORTH LONDON

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

June – Thu 4 Brewhouse & Kitchen opening (by invitation to NL CAMRA): (6.30) Brewhouse & Kitchen, 2a Corsica St, Highbury Corner, N5. - **Sat 6** Tottenham N17 crawl: (1pm) Ferry Boat, Ferry La; (2pm) Beavertown Brewery, Unit 17-18, Lockwood Industrial Park, Mill Mead Rd; (3.15) Volunteer, 131 Chestnut Rd; (4pm) Beehive, Stoneleigh Rd; (5pm) Elbow Room, 503 Stoneleigh Rd; (6pm) Antwerp Arms, 168 Church Rd. - **Tue 9** LDBF Debrief: (8pm) Sheephaven Bay, 2 Mornington St, NW1. - **Tue 16** Highgate soc: (7.30) Spaniards, Spaniards Rd, NW3; (8.30) Bull, 13 North Hill, N6; (9.15) Prince of Wales, 53 Highgate High St; (9.45) Duke's Head, 16 Highgate High St. - **Tue 23** Muswell Hill soc: (7.30) Victoria Stakes, 1 Muswell Hill; (8.15) O'Neill's, 87 Muswell Hill Broadway; (9pm) John Baird, 122 Fortis Green Rd; (10pm) Clissold Arms, 105 Fortis Green, N2. - **Tue 30** N1 Canal soc: (7.30) Wenlock Arms, 26 Wenlock Rd, Hoxton N1; (8.15) Narrow Boat, 119 St Peter St; (9pm) Baring, 55 Baring St; (9.45) Rosemary Branch, 2 Shepperton Rd.

July – Tue 7 North London Line soc: (7.30) Magdala, 2A South Hill Park, Hampstead NW3; (8.25) Grafton, 20 Prince

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Branch diaries

of Wales Rd, Kentish Town NW5; (9.30) Snooty Fox, 75 Grosvenor Ave, Canonbury N5; (10.35) Hen & Chickens, 109 Saint Paul's Rd, N1. - **Tue 14 Branch AGM.** (8pm) Calthorpe Arms, 252 Gray's Inn Rd. - **Tue 21** Hornsey N8 soc: (7.30) Hope & Anchor, 128 Tottenham La; (8.15) Great Northern Railway Tavern, 67 High St; (9pm) Three Compasses, 62 High St; (10pm) Hornsey Tavern, 26 High St. - **Tue 28** De Beauvoir N1 soc: (7.30) Stag's Head, 55 Orsman Rd; (8.15) Duke's Brew & Que, 33 Downham Rd; (9pm) Scolt Head, 107a Culford Rd; (9.45) Duke of Wellington, 114 Balls Pond Rd; (10.30) Hunter S, 194 Southgate Rd.
Website: www.northlondon.camra.org.uk

RICHMOND & HOUNSLOW

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

June – Tue 9 (8pm) Mtg. William Webb Ellis, 24 London Rd, Twickenham. - **Tue 23** Teddington pub walk: (8pm) Tide End Cottage, 8 Ferry Rd; (9pm) Anglers, 3 Broom Rd; (10pm) Clock House, 69 High St.

July – Tue 21 Isleworth pub walk. (7.30) Victoria Tavern, 56 Worpole Rd; (8.15) Castle or Town Wharf; (9pm) Swan Inn, 1 Swan St; (10pm) London Apprentice, 62 Church St.
Website: www.rhcamra.org.uk

SOUTH EAST LONDON

Andrew Sewell, social@sel.camra.org.uk; Neil Pettigrew contact@sel.camra.org.uk

June – Tue 2. (7.30) Mtg & soc. Plume of Feathers, 19 Park Vista, Greenwich SE10. - **Tue 9** Peckham SE15 crawl: (7.30) Peckham Pelican, 92 Peckham Rd; (8.15) Kentish Drovers, 79 Peckham High Rd; (9.15) Hope, 3 Melon St; (10.15) Beer Rebellion, 129 Queens Rd. - **Sat 13** (3.30) PotY presn. Blythe Hill Tavern, 319 Stanstead Rd, SE23. - **Thu 18** Waterloo 200 multi-branch event: (6.30) Duke of Sussex, 23 Baylis Rd, SE1; see East London & City diary for subsequent pubs. - **Thu 25** Midsummer walk: (7pm) Brockley Barge, 184 Brockley Rd, SE4; (8.30) Ladywell Tavern, 80 Ladywell Rd. SE13; (10pm) Blythe Hill Tavern, 319 Stanstead Rd. SE23.

July – Wed 1 (7.30) Mtg & soc. Talbot, 1 Tyrwhitt Rd, SE4. - **Thu 9** Ealing Beer Festival, Walpole Park W5: meet (7.30) SPBW stand. - **Sat 11** Gravesend Ferry trip. Meet (9.45am) Lewisham Station: (11am) Compass Ale House, 7 Manor Rd, Gravesend; (1.30) Worlds End, (ferry crossing) Fort Rd. Tilbury; (5pm) Three Daws, Pier Rd, Gravesend. - **Wed 15** Greenwich SE10 crawl: (7pm) Pelton Arms, 25 Pelton Rd; (8.30) Crown, Trafalgar Rd; (9.30) Vanburgh, Colomb St; (10.30) Coach & Horses, Greenwich Market. - **Sat 18** Crystal Palace combined event: (12.30) Alma, 95 Church Rd. SE19; see Bromley diary for subsequent pubs. - **Wed 22** 'Into the Woods' (7pm) One Inn the Wood, 209 Petts Wood Rd. BR 5; (8.15) Baring Hall 368, Baring Rd, SE12; (9.30) Station Hotel, 14 Staplehurst Rd, SE15. - **Tue 28** Kennington SE11 crawl: (7pm) Duchy Arms, 63 Saffroy St; (8pm) Black Prince, 6 Black Prince Rd; (8.45) Tommyfield, 185, Kennington La; (9.30) Doghouse, 293 Kennington Rd; (10.15) Ship, 171 Kennington Rd.

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)

June – Tue 2 (7.30) Soc. Thurrock Beer Fest, Thurrock Civic Hall, Blackshots La, Grays. - **Tue 9** (8.30) PotY (Essex Area) presn. White Hart, Kings Walk/Argent St, Grays. - **Thu 11** (8pm) Soc. 11th Braintree Beer Fest, Braintree Arts Theatre (ex-Institute), Bocking End, Braintree. - **Wed 17** (8.30) Soc. Theobald Arms, 141 Argent St, Grays. - **Sat 20** (12pm) Soc. 8th Gibberd Garden Beer Fest, Marsh La, Old Harlow. - **Fri 26** Ramsgate & Broadstairs crawl: (11.30am) Conqueror Alehouse, 4c Grange Rd, Ramsgate; (12.30) Artillery Arms, 36 Westcliff Rd, Ramsgate; see branch website for details of other pubs.

July – Sat 4 Buckhurst Hill, Leytonstone & Leyton Central Line crawl: (2pm) Three Colts, 54 Princes Rd, Buckhurst Hill; (4pm) Red Lion, 640 High Rd, Leytonstone; see branch website for details of other pubs. - **Tue 7** (8pm), Out-of-Area Soc. 37th Chelmsford Summer Beer Fest, Admiral's Park, Rainsford Rd, Chelmsford, CM1 2PL. - **Wed 15** (7pm) Craft Beer Co. 168 High Holborn, WC1V. - **Fri 17** Birmingham soc: (12pm) Bartons Arms, 144 High St, Aston, Birmingham Newtown B6; see branch website for details of other pubs. - **Wed 22** (8.30) Fatling, 109 High St, Hornchurch. - **Mon 27** (8.30) Rising Sun, Church Hill, Stanford-le-Hope SS17.
Website: essex-camra.org.uk/swessex

SOUTH WEST LONDON

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

June – Thu 4 (7.30) PotY presn. Eagle Ale House, 104 Chatham Rd, Battersea SW11. - **Wed 17** (7.30) Open cttee mtg. Four Thieves, 49 Lavender Gdns, Battersea SW11.

July – Tue 21 (7.30) Open cttee mtg. Railway, 202 Upper Richmond Rd, Putney SW15, inc. distribution of GBBF publicity material. - **Sat 25** SW19 GBBF publicity crawl: join (12pm) Alexandra, 33 Wimbledon Hill Rd or (1.30) Rose & Crown, 55 High St, Wimbledon Village.
Website: <http://camraswl.org.uk>

WATFORD & DISTRICT

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

June – Wed 3 Oxhey soc: meet (7pm) Railway Arms, Aldenham Rd. - **Mon 29** (8pm) Mtg. Glenn Sports and Social Club, Victoria Road, Watford.

July – Thu 9 Hunton Bridge soc: meet (7.30) King's Head, Bridge Rd. - **Tue 14** (7.30) Cider PotY presn. Land of Liberty, Peace & Plenty, Long La, Heronsgate. - **Sat 18** St Albans soc: meet (1pm) Great Northern, London Rd. - **Mon 27** (8pm) Mtg. Oxhey Village Club, Keyser Hall, Lower Paddock Rd, Oxhey.

Website: www.watfordcamra.org.uk

WEST LONDON

Paul Charlton, 07835 927357,

contact@westlondon.camra.org.uk; Social secretary Alasdair Boyd: 020 7930 9871 x 143 (2.30-3.30 and 6-9.30 pm Mon-Fri), banqueting@nlc.org.uk, fax 020 7839 4768

June – Thu 4 W8/W11 soc: (7.30) Old Swan, 206 Kensington Church St; (8.30) Prince Albert, 11 Pembroke Rd; (9.30) Sun in Splendour, 7 Portobello Rd. - **Thu 11** (7.30) PotY runner-up presn. Cask Pub & Kitchen, 6 Charlwood St. Pimlico SW1. - **Thu 18** (7.30) PotY winner presn. Mad Bishop & Bear, Upper Level, Paddington Station. - **Thu 25** (7/7.30) Mtg. Star Tavern (upstairs), 6 Belgrave Mews W, SW1.

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ROBINSONS

Branch diaries

July – Tue 2 (7.30) PotY 3rd place presn. Lyric Tavern, 37 Gt. Windmill St, W1. - **Wed 8-Sat 11** Working socs. Ealing Beer Fest (helpers needed please for games/tombola) - **Sun 12** (from 12pm) Gerry's 30th anniversary. Churchill Arms, 119 Kensington Church St, W8. - **Thu 16** W8 soc: (7.30) Builders Arms, 1 Kensington Court Pl; (8.30) Greyhound, 1 Kensington Sq; (9.30) Goat Tavern, 3A Kensington High St. - **Tue 21** Mtg (7/7.30) Harp (upstairs) 47 Chandos Pl, WC2. - **Thu 30** SW1 soc: (7.30) Adam & Eve, 81 Petty France; (8.30) Buckingham Arms, 62 Petty France; (9.30) Cask & Glass, 39 Palace St.

Website: www.westlondon.camra.org.uk

WEST MIDDLESEX

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

June – Thu 4 Eastcote & Northwood Hills crawl: (8pm) Ascott, 144 Field End Rd, HA5; (9pm) Case is Altered, High Rd; (10pm) William Jolle, 53 Joel St, HA6. - **Tue 9** (8pm) PotY presn. Grosvenor, 127 Oaklands Rd, W7. - **Thu 18** Harrow crawl: meet (8pm) Moon on the Hill, 373-375 Station Rd, HA1. - **Wed 24** Ealing crawl: meet (7.30) Questors, 12 Mattock La, W5. - **Mon 29** Acton crawl: meet (8pm) WL Trades Union Club, 33-35 High St.

July – Thu 2 Uxbridge crawl: meet (8pm) Queens Head, 54 Windsor St. - **Wed 8-Sat 11** Ealing Beer Festival, Walpole Park, Mattock Lane, W5. - **Wed 22** (8.30) Mtg. Venue TBC.
Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the August/September edition is Monday 13 July.

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



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WHERE THERE'S HOPE...

The Hope in Carshalton goes from strength to strength, having recently completed the purchase of the freehold of the property from Punch Taverns. At a celebration in April, the opportunity was taken to present the certificate to mark their winning the award for the Croydon & Sutton CAMRA branch's Sutton Borough Pub of the Year' for 2015. The Hope will also be the branch's entry into the London Pub of the Year competition.



Branch chair Terry Hewitt presenting the certificate to Roger Molyneux

SCARLET MACAW A WINNER AT KINGSTON

Last May at the Kingston Beer Festival the customers voted for Oakham's Scarlet Macaw as their favourite beer of the festival. Consequently, on Saturday 11 April the Kingston & Leatherhead branch of CAMRA made the journey north to Peterborough to make a presentation in the Oakham Brewery Tap. The award was handed to Oakham's commercial manager, Nigel Wattem. He was more than pleased because this was the first time that Scarlet Macaw had received such an award. The photo shows festival organiser Chris Lucking doing the honours.

On arrival at the Brewery Tap we were generously treated to the range of Oakham's beers, though sadly Scarlet Macaw was not available. The Brewery Tap, a former labour exchange, still incorporates a small brewery used for special ales and one-off brews while the main brewing is done nearby at Woodston.



After spending some time in the Brewery Tap we set out to explore some of Peterborough's other delights. Our first call was Charters, a pub housed in an old Dutch barge moored on the River Nene. It also happens to be owned by Oakham so we were able to sample some more Oakham beers as well as the guest beers available aboard this rather substantial boat.

Back ashore, we carried on to the Cherry Tree, then to the Palmerston with its ales coming from casks in a cold room behind the bar. Next was the Coalheavers with its range of Milton beers then back into town to the Ostrich, finishing with a swift half in the Great Eastern by the station before catching

the train back to London. Needless to say a splendid day out was had by all.

Clive Taylor

FIVE OUT OF SIX FOR KENTISH TOWN PUBS

The Tapping the Admiral, near Kentish Town West Station, has been voted branch Pub of the Year by the North London branch of CAMRA for the second time and it is the fifth time in the last six years that a pub in Kentish Town has won the award. The other shortlisted pubs for the 2015 award were the Railway in Newington Green (Tapping the Admiral's sister pub), the New Rose in N1, the Queens Head in WC1 and the Bull in Highgate. Voting was open to all of the branch's 1,700 CAMRA members. The other pubs in the area to have won the award are the Southampton Arms and the Pineapple - another sister pub to the Tapping the Admiral.

Christine Cryne



All smiles and certificates!

OVER THE MOONS

On 29 April CAMRA's West Middlesex Branch met at J J Moons in Ruislip Manor to present their award for the Hillingdon Pub of the Year. Anne Jones has been standing in for long term manager Gil Cooray since last summer while he spends a year's sabbatical abroad. The Wetherspoon pub has recently reduced the price of guest ales from £2.55 to £1.99. Runners up in the competition were the Old Orchard in Harefield and the Case is Altered in Eastcote.



Anne receiving the award from Branch Chairman Graham Harrison

BROMLEY CRAMBLE 2015

You are probably asking what is a 'Cramble'. It's a combination of a traditional pub-crawl and a country walk or ramble (NB the term Cramble is © 2014 by the Editor of this publication). The 2nd Annual Bromley Cramble took place on

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Saturday 25 April and was arranged jointly by the Bromley Branch of CAMRA and Bromley Ramblers. It covered about eight miles and took the group to four friendly rural pubs on the Bromley/Kent borders.

Starting at Knockholt Station and finishing near Biggin Hill, the route was via Knockholt village with a lunch stop at either the Harrow or the Three Horseshoes (or both!) and then through varied countryside, including a section of the North Downs Way and several woods with bluebells in full bloom. Pausing for a mid-afternoon stop at the Tally Ho, the walk ended at the Old Jail Inn near Biggin Hill. Despite a poor weather forecast which probably deterred some of the less adventurous, it remained dry all day and everyone enjoyed the walk and the choice of about ten different beers from seven different brewers.



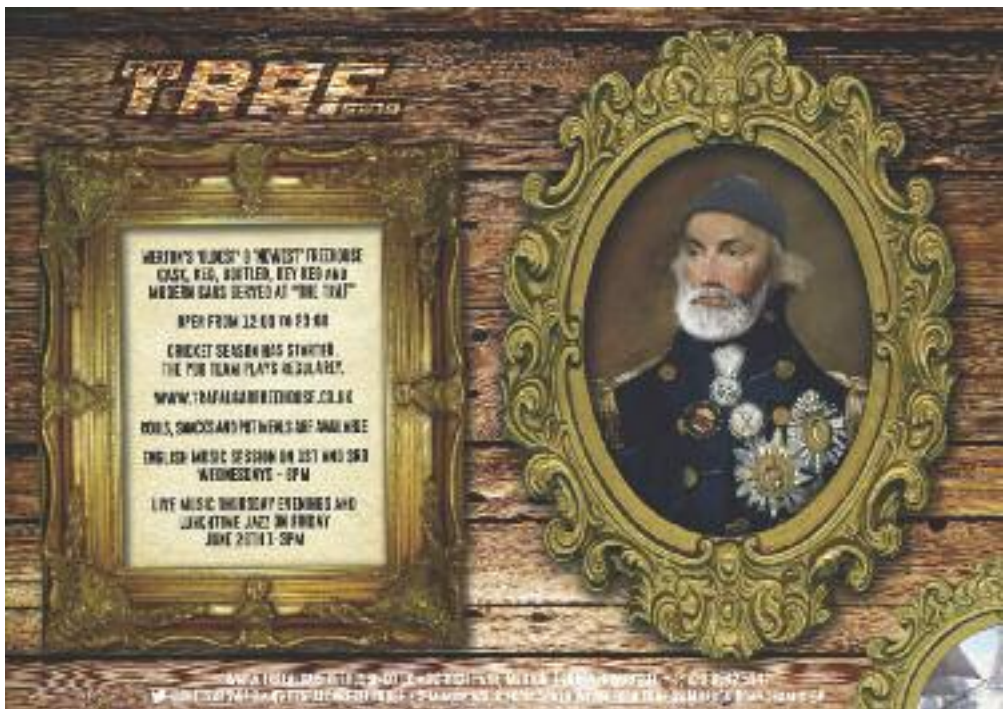
The party outside the Three Horseshoes

Determined to show the Ramblers that the CAMRA members had fully got into the spirit of walking, four of the CAMRA contingent chose to walk on after the Old Jail for a further mile and a half to the Queens Head in Downe village (the 2014 Bromley branch Pub of the Year) to enjoy a couple of further beers, including Westerham Hop Rocket; they then were able to raise their glasses as the rest of the group passed the pub on the R8 bus.

Bromley, like many of the outer London boroughs, is surprisingly rural with numerous well-marked paths and many excellent pubs, all of which are accessible by public transport. Discussions have already started about possible routes - and of course pubs - for the 2016 Cramble.

Bob Keaveney

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London Pubs of the Year

All of the thirteen branches of CAMRA in Greater London run a Pub of the Year competition. This is the start of CAMRA's prestigious National Pub of the Year process. The branch winners go forward to the Greater London regional round of judging which is already in progress with volunteers from each branch visiting all of the pubs concerned. While branches are free to select their pub of the year by whatever means they prefer, there are set criteria to be used from the regional round onwards so all pubs are judged on the same basis. The Greater London winner then goes forward into the 'super-regional' round from which the four winners become the finalists for the National Pub of the Year award itself. The criteria used are as follows:

Style and décor; this covers the physical appearance of the pub. This does not necessarily favour 'traditional' pubs over modern ones.

Atmosphere and community focus; this reflects the 'human' qualities of the pub and especially the part that it plays in its particular community. It does not have to be a 'local' as such. Local workers or people with a common interest can also be a community.

Service and welcome; how is the customer treated? Are you acknowledged as a (more or less) welcome visitor or just a source of money? The attitude of bar staff, full measures, general cleanliness and the state of toilets are among the points that count here. Paying customers are, after all, entitled to expect service of a certain standard.

Sympathy with CAMRA aims; pubs are not expected to be covered in CAMRA posters and have shelves stacked high with copies of *London Drinker*. Does the pub reflect the matters that CAMRA believes in? For example, is information provided as regards the cask beers available and are dark beers and/or ciders and perries available?

Good Value; this is not simply about price, it is the overall 'experience'. Was it worth the effort to go there? Would you

visit again for its own sake? To quote Sir Stuart Rose, late of Marks & Spencer, 'value equals price times quality'.

Quality of beer, cider and perry; this, quite rightly, carries a much higher weighting than the other criteria. None of the above really means anything if the beer is not consistently of the highest quality.

You may ask what right CAMRA members have to set themselves up as judges. It is, of course, our competition. Pubs cannot pay to enter or nominate themselves as with certain beer guides. More to the point, we are customers.

The entrants: following the success of last year's winner, the Door Hinge, two more micropubs are in the running; the Penny Farthing in Crayford (Bexley Branch) and the One Inn the Wood, Petts Wood (Bromley). Other pubs new to the competition are the Rifleman in Twickenham (Richmond & Hounslow), the Grosvenor in Hanwell (West Middlesex) and the Mad Bishop and Bear at Paddington Station (West London) while a Craft Beer Co pub, the one in Leather Lane, appears for the first time (East London & City). Old favourites are represented by the Hope, Carshalton (Croydon & Sutton), the Olde Mitre, High Barnet (Enfield & Barnet), Woodies, New Malden (Kingston & Leatherhead), Tapping the Admiral, Kentish Town West (North London), the Blythe Hill Tavern, Forest Hill (South East London), the Travellers Friend, Woodford Green (South West Essex) and the Eagle Ale House, Battersea, (South West London). There is something here for everyone. Why not give them a try?

If you are interested in becoming involved in the judging, please contact your local CAMRA branch. Contact details are in the Branch Diaries section at the front. You will however be expected to visit all thirteen pubs. A project perhaps for you newly retireds, as mentioned in Geoff Strawbridge's conference review below – especially armed with your 60+ Oystercard!

Tony Hedger

CAMRA National Conference highlights

So what was decided at the Members' Weekend in Nottingham? Here are some of the motions discussed.

Newly retired volunteers. Following a recent survey showing many members willing to do more for CAMRA when they retire, branches should encourage them, with examples of how they might contribute. Of course we want more younger recruits, but willing and experienced volunteers are invaluable.

Tolerance. The Campaign for Real Ale believes in choice. Denigrating whatever else people choose to drink can alienate existing and potential members and branches should desist from 'anti campaigns' against other drinks.

Small cider and perry producers. Conference called for a vigorous campaign urging the UK Government to reject the European Commission's 'formal request' for withdrawal of the duty exemption for small cider and perry producers and, should the exemption be withdrawn, to research and promote other methods of supporting producers.

Real ale in bottles. CAMRA would continue to promote high quality, bottle-conditioned beers, recognising that real ale in a bottle, to be identified easily at point of sale, offers an opportunity for pubs to extend the range of beers available over the counter and also helps restaurants to sell good quality beer.

Real ale in plastic bags. By the same token, the National Executive was instructed to investigate a labelling scheme for naturally conditioned 'key keg' beer, which would allow customers to identify which beers, at the point of sale, conform with the CAMRA criteria for real ale.

What WhatPub means by a pub. Conference agreed that WhatPub

should consistently apply a single objective definition of a pub, as opposed to other types of licensed premises, derived from the definition that has underpinned the historic Capital Pubcheck listings in *London Drinker*.

Disproportionate charging for half pints. An informative debate took place. Disproportionate half pint prices are legal, provided that they are displayed on price lists, but there has to date been no test case on 'misleading omission' in this regard. The National Executive was instructed to mount a national campaign against a practice which militates against both sampling and sensible drinking.

Opposition to the late night levy. A growing number of local authorities have introduced the late night levy. The National Executive should continue campaigning nationally for its abolition and support branches in their local campaigns against its imposition.

Speciality ciders. The National Executive was instructed to amend the part of the CAMRA's definition of real cider and perry which states that 'no added flavourings to be used' to allow the addition of pure fruits, vegetables, honey, hops, herbs and spices, but not concentrates, cordials or essences. By contrast with 'speciality beers', fruit ciders have not until now been allowed in CAMRA competitions.

Fracking. A motion that CAMRA should oppose fracking and unconventional hydrocarbon exploration and extraction on both a local and national scale, as they pose a real and substantial threat to the production and quality of real ale, was defeated. Opponents argued that such protest fell outside our corporate remit.

Geoff Strawbridge

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Beer and trains

The weekend of 31 July to 2 August sees the third Epping Ongar Railway beer festival at North Weald station, complete with heritage steam and diesel trains. Classic Routemaster buses will be providing transport to and from the festival site with connections from Epping Underground station on the Central Line for those coming from London and from Shenfield (National Rail) for those coming from Essex. These transport options mean that there is no need for designated drivers so everyone can enjoy a pint or two.

Now looking to present a range of 50 ales and 15 ciders, the festival has grown again with the addition of a Friday evening session. All weekend you will be able to enjoy your drinks either in the grounds of the station or on board the trains, with additional parked carriages providing extra covered seating in case of the odd shower.

Each day the bar will open around noon with the heritage trains starting earlier at 9.50 am. On Friday and Saturday the bar will stay open late, with live music from late afternoon until dusk. The last buses will leave the site at around 10 pm. On Sunday the day is shorter with things wrapping up around 5 pm. To complement the beer, there will be various food options available from sandwiches in the railway's own Anglia Buffet and hot food provided by Hopleaf of Chelmsford.

As this year celebrates the 150th anniversary of the Great Eastern Railway arriving in Ongar, the railway plans to have a number of specially crafted ales from nearby brewers. Alongside this, locally produced London Glider cider will be one of the real ciders featured. A full list of both ales and ciders will be published in advance. CAMRA members can buy discounted tickets, including bus and festival train travel, at the concessionary rate of £11. For further information and to book tickets, take a look at www.eorailway.co.uk

Alan Perryman

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GENERAL ELECTION

Apologies for my faulty maths; it was of course only seven weeks from the last edition, not eleven. It did seem more like eleven though.

Of our best known pub campaigners, Greg Mulholland hung on in Leeds North West despite the national swing against his party which claimed the scalp of Stephen Williams (Bristol West) who as a Communities minister was so helpful over planning matters – see page 40. Charlotte Leslie retained Bristol North West with a 6% increase while Jane Ellison retained Battersea with an increase of 5% and remains a Parliamentary Under Secretary of State at the Department of Health. Shadow pubs minister Toby Perkins comfortably held Chesterfield.

We are looking for a new minister with responsibility for community pubs. Kris Hopkins has moved to the Whips' Office with the imposing title of Vice Chamberlain of the Royal Household. He will, incidentally, be the MP who is traditionally 'taken hostage' at Buckingham Palace to guarantee the safe return of the Queen from giving her speech at the opening of Parliament. It could be either of the new undersecretaries of state, Marcus Jones and Mark Francois. According to the *Morning Advertiser*, Mr Jones supported CAMRA's election manifesto while Mr Francois was one of those MPs who put in a shift behind the bar in his local pub during the campaign to give MPs a better understanding of the pub trade. The MA did however suggest that the role could revert to Brandon Lewis, who held the post until last summer, despite his already having the demanding housing and planning brief. That would be welcomed by the likes of the British Beer and Pub Association (BBPA), the pub companies' trade body, but not by pub campaigners. The decision will be made shortly by the new secretary of state, Greg Clark, who has replaced Eric Pickles.

Al Murray, standing in Thanet South for the Free United Kingdom Party in his Pub Landlord guise, came top of the 'others' with 318 total votes, a 0.6% share of the total vote.

Finally, just a thought on the protest against the UKIP leader on 22 March at the George & Dragon in Downe, Kent. The other customers who were in the pub at the time also have rights to the 'quiet enjoyment' of their pub. I might add that irrespective of how many times he was photographed with one in his hand, the beer glass is not a political symbol for Mr Farage or anyone else.

THE BUDGET

This seems a long time ago now and of course we will have another one on 8 July. I doubt however if we will see a further cut in beer duty. CAMRA was happy with a third cut in beer duty as well as a 2% cut in cider tax, secured in part by the support of 114 MPs following lobbying by CAMRA members. Tim Page, CAMRA's Chief Executive said, *"The last two cuts have already had a huge impact, saving over 1,000 pubs from closure and keeping the price of a pub pint down. Independent research by CEBR forecasts that the price of a pub pint will now be more than 20p cheaper than it would have been had the beer duty escalator remained in place. A third cut in beer tax is a huge vote of confidence in the importance of pubs and brewing. It will help ensure the sector returns to long term growth after many years of pub closures and falling beer sales, caused in part by a 42% beer tax increase between 2008 and 2012, and throw a lifeline to struggling community pubs across the country."*

The cut in cider duty by 2% will be welcome news to the industry given that it is currently under serious threat from the EU. CAMRA has launched a petition asking the Government to reject the EU request to remove duty exemption for small cider producers making less than 70 hectolitres of cider per annum. So far the petition has secured over 10,000 signatures; if you want to add yours, go to www.petitions.pm.gov.uk/CiderExemption

THE TIE AND THE PUBCOS

Inevitably, there has been some fallout from making the Market Rent Option available to pubco tenants. Enterprise Inns have decided to maximise the 'long-term value from its estate' by building up a managed house sector as well as a commercial property operation alongside their existing tenanted estate. Their original managed house company, the Bermondsey Pub Company, will be joined by the Craft Union Pub Company and the combined operation may eventually run to 850 sites by 2020. The number of tenanted houses will fall to 2,500 with only five year agreements on offer. The project is being managed by Rupert Clevely who created the Geronimo Inns chain which he subsequently sold to Young's. He has a 25% stake in the operation and is said to have made the proposal to Enterprise rather than being recruited.

In addition and inevitably, Enterprise will be disposing of more pubs – around 1,000 over the next five years. This process is described as 'capital recycling'.

Quite what will be involved in Enterprise's creation of 'a high quality commercial property portfolio' remains to be seen but my guess is that it will be those pubs on 'free of tie' agreements plus sites rented out for other purposes, thus collecting rent on prime sites rather than selling off. A case in point might be the 200 year old Barge in High Road, Vange, near Basildon, which was closed unexpectedly over Easter and let to Morrison's, much to the dismay of locals.

Punch Taverns are contemplating a legal challenge to the MRO provision because it contravenes the Human Rights Act. This was announced by executive chairman Stephen Billingham when he presented the company's half-year results and it has been widely derided. Punch's main concern is not getting a return on capital invested should a tenant exercise the MRO option before the budgeted period for its being paid back has been completed. Should that happen, the company might well sell the pub to avoid any loss. For the record, Punch Taverns report that their debt situation has now stabilised although operating profits fell in the six months ended 7 March by £3 million to £105 million. They are looking to make around £80 million from the sale of some of their remaining 3,600 pubs.

Converting tenancies to managed houses to avoid MRO might seem an obvious move but I do wonder if it is an over-reaction, especially as the BBPA have said that the pubcos treat their tenants so well that few will take it up. It also has a large downside in having to directly employ and manage pub managers and their staff. Perhaps the big pubcos are just using MRO as an excuse to carry out a restructure that they have long planned to do but needed an excuse. It reminds me of the coming of the Beer Orders 25 years ago when under the Law of Unintended Consequences, the then Big Six breweries used a relatively harmless measure as an excuse to reorganise and form pub companies which got us to where we are now. Incidentally, I appreciate that not everyone shares that interpretation of events so I am happy to print any differing views.

That both of them will still be selling pubs remains a worry. The convenience store sector continues to grow with the Co-Op recently announcing that they are looking to open two more convenience stores every week. Aldi and Lidl are also known to be in the market and they are unlikely to just take over stores that Tesco are closing. Pub preservation remains very much on the agenda.



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Of course, the right for a pub tenant to opt to change to a market rent will not come into effect until the pubs code comes into effect and the adjudicator for the code is appointed. That could well be a year away yet and with consultations continuing and given the change of Government a lot may yet change.

Preparations need to be made however. The Pubs Advisory Service is staging a series of roadshows to explain to pub tenants how the MRO option is likely to operate. Chris Wright, the founder of the PAS, explained, *"MRO is the biggest event to hit the trade since the beer orders. There is growing interest right across the trade. There is no better time to step up and look to maximise the business opportunity. This industry is famed for collaboration and we are looking to join up with as many tenants, brewers and trade associations as possible to shape the future success of the trade."* For more information, an on-line question and answer form can be found at www.pubsadvisoryservice.org.uk.

YOUNG'S

I have heard that Young's have decided to stop serving Guinness in their managed houses in favour of their London Stout. London Stout is brewed for Young's by Charles Wells, whose tasting notes describe it as *"a dark ruby coloured stout, with a beautiful creamy head. Unlike Irish stout, this true English stout is richer and slightly sweeter."* It is undoubtedly a good beer but sadly not often seen in cask-conditioned form. That said, if it were, it would probably be less acceptable to Guinness drinkers. Guinness will still be available to tenants but no doubt at a price. Those of you with long memories will recall that JD Wetherspoon tried this some years back but their substitute was a (then) Scottish & Newcastle product called Gillespie's Premium Original Scottish Malt Stout. The experiment did not last long, although Tim Martin's discontent with Diago continues.

Not everyone is happy with the refurbishments being carried out at the Trinity Arms in Brixton and the Pied Bull in Streatham. Both involve the moving of toilets to an upstairs floor in order to increase the size of the dining areas. The Pied Bull is currently closed and will reopen simply as the Bull. Reopening is scheduled for 26 May.

The Bull & Gate in Kentish Town, purchased by Young's in 2013, has now reopened after refurbishment. The building is Grade II listed and dates back to the 17th century. The company has made every effort to retain and restore

original features such as the decorative arches in the front bar. A new bar has been created upstairs called the Boulogne Bar, to reflect the pub's original name the Boulogne Gate. In acknowledgement of the pub's previous life as a music venue, Young's are planning live jazz in the Boulogne Bar, Wednesday to Saturday evenings.

Another completed refurbishment is of the Spring Grove in Kingston upon Thames. This has also involved the restoration of original features, some dating back to 1896. A new open kitchen has been installed.

A new venture to look out for over the summer is Young's outdoor Burger Shacks. There will, to begin with, be two permanent ones at the Windmill on Clapham Common and at the Bull, as mentioned above, when it reopens. There will also be a mobile one, housed in an Airstream caravan. Young's press release explained, *"The Burger Shack has been created in response to a demand for more fast-casual dining options that still deliver on quality. The new premium burger brand provides a bold, engaging and attractive food experience that engages with Young's more urban, modern demographic."*

Young's latest acquisition is the Canonbury in Canonbury Place, Islington. Oisín Rogers, late of the Ship in Wandsworth, will be organising the pub's food offering, based on seasonal British ingredients. The pub is being refurbished but should reopen by the end of May.

WETHERSPOON'S NEWS

Further to my mention of the Grape & Grain in the last edition, existing customers of the pub have launched a petition asking JDW to retain the Grape & Grain's current landlords and its current unique personality, rather than turning it into a standard Wetherspoon pub. They make the point that there is already a Wetherspoon's pub in Crystal Palace and feel that there is no need for another. The petition can be viewed at: www.change.org/p/wetherspoons-tim-martin-keep-the-grape-and-grain-as-a-community-pub.

JDW's results for the three months to the end of April showed an increase in like-for-like sales of 1.7% but with a falling profit margin. Tim Martin repeated his complaint about VAT rates being advantageous to supermarkets, singling out Aldi and Lidl. He said, *"Beer and wine are their main promotional lines. The whole industry will be under pressure until there is tax equality with supermarkets."* That said, JDW are

still looking to open a further 30 pubs this year and 200 in total over the next five years in an investment of £400 million.

JDW has taken umbrage with a number of rivals including Mitchells & Butler, Greene King and Stonegate, accusing them of infringing its copyright on its food deals such as its steak night. M&B's chief executive, Alistair Darby dismissed the claim, saying, *"We are happy to correspond with them but I think that it's a bit of a storm in a teacup."* In the six months ended 11 April, M&B's sales rose 9.5% to £1.11 billion so I shouldn't think that he is that worried.

GREENE KING

Greene King hope to complete their £774 million take-over of the Spirit Pub Company by the end of June. The Competition and Markets Authority has however raised doubts about sixteen locations where the sale will reduce competition. GK's chief executive, Rooney Anand, told the *Morning Advertiser*, *"This is a sensible decision by the CMA, reflecting a small number of local areas where competition may be diminished as a result of our acquisition of Spirit. We are confident we will be able to offer suitable undertakings which will keep the number of pubs we need to sell to a minimum."*

This is interesting because what the CMA's senior director of mergers, Sheldon Mills, as quoted in the *Guardian* had said was, *"In a small number of areas we found that after the merger the parties would operate pubs in close proximity without facing sufficient competition from rivals and we are concerned that this could lead to a rise in the price of food or drink or a reduction in the quality of those pubs"*. My interpretation is that the CMA want the pubs to continue as pubs in other hands so as to maintain competition whereas GK's answer is just to sell them off. The CMA will announce their final decision on 26 May; we will see.

Following the budget Greene King wrote to all its pubicans telling them of the reduction in duty. However, in the same letter, they notified a reduction in what is called the sediment allowance by £1.80 per barrel (36 gallon), thereby clawing back a large proportion of the duty reduction of £2.04. GK blamed this, possibly not unfairly, on HM Revenue and Customs. The sediment allowance is what we once knew as ullage and is a reduction in duty to allow for the beer in a cask that cannot be sold. This is apparently calculated by HMRC individually for each brewery and they reduced the allowance for IPA. I'm no expert but I can only assume that GK have

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found a way of brewing IPA with less sediment-producing ingredients.

THE SQUEEZED MIDDLE

Daniel Thwaites of Blackburn, Lancashire (where the holes were, according to Lennon & McCartney) have struck a £25.1 million deal with Marston's (Wolverhampton & Dudley Breweries, as was) to sell them the rights to brew and market their Wainwright and Lancaster Bomber beer brands. This is the formalisation of a contract brewing arrangement that has been in place for over a year, following Thwaites downsizing from their original Star Brewery site where they had been brewing since 1807. Thwaites will continue to operate their 300 pubs as an independent company with Marston's supplying beer, wine, spirits and mineral waters. The 150 staff employed by Thwaites on sales, marketing and distribution will transfer to Marston's. Thwaites still have a brewery however, a very efficient modern one, and will continue to brew the Crafty Dan range of ales such as Nutty Black, primarily for their own pubs. Thwaites have said that they will invest the proceeds in both existing and new pubs, aiming for another dozen or so in the next five years.

Thwaites are a successful business with a profit last year of around £5 million so you have to wonder why they are cutting back so radically on their brewery operation. It could, of course, just be a commercial 'lifestyle' choice similar to Young's. Interestingly however, Dark Star who currently have two pubs, have announced that they are going to extend their estate to around 20 over the next five years while Hop Back of Salisbury have announced that their priority for the next three years will be their estate of ten pubs, explaining that the growth of the small brewing sector had depressed the price of beer. I have heard anecdotal evidence (and that is all it can be because no-one puts these matters in writing) that the big chains automatically reduce the wholesale price that they pay small breweries by the amount of their relief under the Progressive Beer Duty system.

I have no dispute with the thinking behind Progressive Beer Duty but I do have to wonder whether it is working properly. It was not intended, however indirectly, to benefit pub owners who do not brew. It looks like our old friend the Law of Unintended Consequences again. That said, if it leads to small breweries owning pubs rather than the big chains, that can only be for the good. Again, I know that my views on this subject will not be shared

by all so I am happy to give space to contrary views.

PUB CHAIN NEWS

The City Pub Company, run by David Bruce, Clive Watson and John Roberts, has accumulated some £15 million of funding through the Enterprise Investment Scheme (EIS) and they intend using it to purchase pubs over the coming six months. From what I have reported above, there may be a few on the market from various sources, so long as they are available at a sensible price.

According to the *Morning Advertiser*, the Craft Beer Co have rejected an unsolicited bid for its chain of six pubs. The company has its own plans to expand into other big cities across the country as well as in London. I wonder what they think of Enterprise Inns setting up a pub chain called Craft Union?

The Renaissance Pub Company has changed its name to the Three Cheers Pub Co. The company, which has been operating since 2003, has seven pubs in and around Clapham in south west London. The name change was made necessary by a trade mark dispute.

The Wheatsheaf in Tooting Bec has been taken over by Urban Pubs and Bars, the company operated by Nick Pring and Malcolm Heap, formerly of Realpubs. This is their fifth outlet. They have the ground floor and first floor function room while the remainder of the property has been retained by freeholders Enterprise Inns who wish to develop it for residential use. This forms part of Enterprise's commercial portfolio as mentioned above.

There was some concern over the future of popular Fitzrovia pub, the Newman Arms, when it closed at the beginning of the year following the decision of long-standing owner, Tracy Bird, to move onto pastures new. It was sold to property group Shaftesbury who have now let it to the Cornwall Project, a company which specialises in bringing fresh Cornish produce to London. It already operates two pubs in London, the Adam and Eve in Homerton and the Three Crowns in Stoke Newington. Real ale is reported to be available.

The Brewhouse & Kitchen group will open their second London outlet in June. The B&K Highbury (2a Corsica Street, N5 1JJ), formerly the Junction and once a tram shed, is next to Highbury & Islington Tube and Overground station. As is the company's style, it will feature a microbrewery on view.

Antic have opened another pub in an unusual building. The Harlesden Picture

Palace on Manor Park Road, NW10 was indeed once an independent cinema, opened originally in 1912. It has three distinct areas, an informal lounge at the front, a main bar in the middle and a private dining room at the back.

OTHER TRADE NEWS

The last remnants of two former well known independent breweries have disappeared with the purchase by Molson Coors UK of the brewing and kegging operation of Thomas Hardy's Burtonwood Brewery in Warrington. The Thomas Hardy Company does not brew in its own right, specialising in contract brewing and packaging under confidential contracts. Molson Coors were in partnership with the Thomas Hardy Company anyway and Thomas Hardy will still operate their contract bottling business from the site.

Further to my report in the last edition, no answer was received from Carlsberg as to the fate of Draught Burton Ale. In the end Burton Bridge Brewery just went ahead and brewed it. The recreated version made its debut at the Burton on Trent Beer Festival and two firkins (144 pints) went in under two hours. When put on sale at Burton Bridge's brewery tap the same quantity went in 90 minutes. Point proved, I think. Let's see what Carlsberg does now.

Congratulations to 'liquid delicatessen' Real Ale Ltd of Twickenham who celebrate their 10th anniversary this year. Given the competition, that is quite an achievement for an independent off-licence. Founder and director, Nick Dolan said "*Long before it was fashionable to do so our aim from day one was to bring unusual and interesting beers from microbreweries under one roof, offering consumers more variety and small brewers a market place for their beers*". To commemorate the event, the Company will be launching a range of its own beers later this year. There will also be a series of celebratory in-store events.

The International Brewing and Cider Awards were held this year in London. A notable winner was Oakham Ales who took the prize for Champion Cask Conditioned Ale with their Green Devil IPA (6% ABV). Marston's won two awards: their Revisionist Rye Pale Ale was the Champion Keg Ale and Mann's Brown Ale was the Champion Non and Low Alcohol Beer.

On the subject of awards, this year sees the advent of the Beer Marketing Awards. Beer writer Pete Brown, the lead judge, explained the concept as follows: "*The principle behind the awards was to celebrate great marketing across the sector*

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regardless of whether you're a mainstream lager brand creating a large scale TV advertising campaign or a microbrewer pouring creativity into social media. In the modern market it's not enough to simply brew a great beer; it needs to be communicated and presented to the drinker in the most compelling and attractive way possible. The variety and breadth of brewers and ideas that make up our finalists demonstrated that creativity and effectiveness can come from a brewer of any size, with any budget." Two London brewers won awards: Beavertown for Best Branding or Design for the 'bold' design of their cans and Fuller's, in the Best Print Advertising Campaign for their London Pride 'Made of London' adverts. Fuller's went on to win the overall Grand Prix.

The historic Traquair House brewery, occupying part of what is thought to be the oldest inhabited house in Scotland, is celebrating the 50th anniversary of the reactivation of its brewhouse with a limited edition bottled ale. The smooth, dark 9% ABV ale will have a shelf life of ten years.

The latest offering from Guinness's Brewer's Project range is a Golden Ale.

Golden Guinness? It just doesn't seem right.

MEANTIME

I reported in our February/March edition that Meantime Brewing Company had secured additional funding for expansion. It looks now as if they have decided on an alternative strategy because it was announced on 15 May that they have been bought by SABMiller. The deal is expected to be completed in early June and includes Meantime's pubs, the Tasting Rooms and the Greenwich Union, and the brewery shop in Greenwich. No figures have been quoted as regards the value of the sale but a 'source' quoted in the *Evening Standard* suggested that it might have been 'little over £10 million' while £50 million was suggested elsewhere. Cynics among you might have thought that this was inevitable ever since Nick Miller left his post as managing director of Miller UK to become Meantime's chief executive four years ago. Mr Miller will remain in charge and will lead SABMiller's plans to expand sales both nationally and into Europe. SABMiller, the world's second largest brewing conglomerate, also have plans to set up a

pilot brewery at Meantime for developing new products for the European market. Quoted in the *Evening Standard*, Mr Miller said, somewhat curiously, "Beer is going through a real (sic) renaissance. If you look at what's happened to coffee over the past 20 years, beer is on the cusp of moving into that territory."

Meantime was set up in 2000 by Alastair Hook, expanding into its current premises in North Greenwich in 2010. It is a successful business; its beer sales grew by 58% in 2014 with its London Pale Ale and London Lager brands making up 70% of the total.

One interesting situation arises. Meantime have had a lot of success with their Brewery Fresh tank beer system which has been installed in 26 pubs across London, including several Young's houses.

SABMiller also own Pilsner Urquell who supply unpasteurised tank beer to four London pubs and are looking to expand into at least a further three outlets this year. SABMiller, who also own the Peroni and Grolsch brands as well as a 58% stake in Molson Coors, were due to report their annual results as we went to print but analysts were expecting them to be

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lacklustre at best, with a probably fall in profits. Being multi-national they are particularly affected by currency fluctuations. Take-over – or so-called ‘industry consolidation’ – rumours persist.

I will leave the last word to my good friend and colleague Geoff Strawbridge, CAMRA's esteemed Regional Director, by way of this clerihew:

*Since Meantime was willing
To take SABMiller's shilling,
London has one independent brewer
Fewer.*

NEW MICROPUB

The ranks of south east London's micropubs have been joined by the Broken Drum in Blackfen (308 Westwood Lane DA15 9PT). The opening times from 1 June are reported to be Monday to Thursday 3pm to 10pm, Friday to Saturday midday to 10pm and Sunday 1pm to 4pm. You can confirm these and see a beer list on www.thebrokendrum.co.uk. For those of you not familiar with the works of the sadly late Terry Pratchett, a broken drum cannot be beaten.

NETWORK RAIL

Just a thought; who owns most of London's breweries or at least, their premises? A large number of them are located in railway arches and these are mainly owned by Network Rail. NR is the country's largest provider of commercial property to small and medium sized businesses, with over 7,000 properties nationwide generating an income of £1.4 billion per annum. Given that it reinvests all profits from commercial activities into our rail infrastructure, London's beer drinkers are indirectly supporting our railway network. I for one have no problem with that.

FROTHY COFFEE

If anyone is thinking of following Young's in looking for a substitute for Guinness, here is a non-alcoholic option. A company called Sandows has introduced Nitro-coffee which is cold coffee served on draught using nitrogen through the same type of tap as used for Guinness. The idea originated in America.

AND FINALLY...

Wadworth have produced a 4% ABV golden beer called Waterloo in celebration of the bicentenary of the battle. According to the *Morning Advertiser*, they are making samples of it available at the station of the same name on Monday 22 June. The actual anniversary is 18 June.

I have cribbed this gratefully from Jay Rayner, the Observer newspaper's excellent food writer who in turn saw it in the Grocer magazine. Apparently the Oregon Sewage Treatment Company has applied to use its water to make beer. This means that they will be organising a brewery in a... well, work it out for yourselves...

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



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Great British Beer Festival 2015

CAMRA's Great British Beer Festival (GBBF) 2015 will be held at London's iconic Olympia exhibition hall from 11 to 15 August. The UK's biggest beer festival will feature over 900 real ales from 350 British breweries plus ciders, perries and international beers across 27 different bars. There will also be live entertainment, food stalls and traditional pub games.

The festival only happens because of the efforts of over 1,000 volunteer staff, all members of CAMRA, who fulfil a variety of roles at the event. These unpaid volunteers work as bar managers and staff, stewards, site crew, front of house staff and as members of the festival's organising team. If any London members would like to come and work, you will be more than welcome, especially behind the bars on busy nights. You do not have to be there all day every day; two or three sessions will be more than helpful. You can find more information on the GBBF website.

This year will see the launch of a new and improved Souvenir Festival Guide, produced in the style of CAMRA's award-winning *BEER* magazine. It will include the full festival beer list with tasting notes, special features on beer and brewing plus some attendee-only vouchers. The guides will be available to CAMRA members on the door and throughout the venue for just £1 (non-member price £2).

As usual, the final judging for CAMRA's Champion Beer of Britain Award will take place during the Trade Session on the Tuesday and the winners will be announced during the afternoon.

The festival is open as follows:

Tuesday 11: 5pm to 10.30pm*

Wednesday 12, Thursday 13 and Friday 14: 12pm to 10.30pm*

Saturday 15: 11am - 6.30pm*

*Last admission times

TICKETS AVAILABLE NOW

Tickets for the festival are now on sale. There are a number of options available.

VIP Bundle Tickets: £17 (non-member £20). Everything you need for a flying start to your visit. A VIP ticket bundle includes single day entry to the festival, a copy of the souvenir guide, a commemorative glass and £5 of beer tokens for use in the festival.

Season Tickets: £22 (non-member £26). A season ticket lets you enter the festival at any time over the five days it is open, including access to the trade session on Tuesday afternoon. So if you want as much time as possible to find the beer, cider or perry that you are looking for, you don't need to rush.

Single Day Tickets: £8 (non-member £10) in advance or £10 (non-member £12) on the door. A ticket for one day's entry to the festival's public sessions.

Special Offer – Buy one day, get one half price: attend any one day of the festival with a single day ticket (or VIP ticket) and you can also get a second standard day ticket half price! That's just £4 in advance for CAMRA members. Tickets for the second day are non-transferable and must either be purchased in advance at the same time as the initial ticket or from the Membership Stand on the first day of attendance at the festival.

You can get tickets now by visiting www.gbbf.org.uk/tickets or calling the GBBF ticket hotline on 0844 412 4640. Please note that booking fees apply for each transaction.

CAMRA NATIONAL CLUB OF THE YEAR

CAMRA's National Club of the Year award, run in conjunction with *Club Mirror* magazine, has gone to the Wortley Men's Club in South Yorkshire. The club is described in the 2015 Good Beer Guide as follows: *'In the heart of this pretty village, surrounded by open countryside, the outside of the building is impressive, with traditional timber framing and a small beer garden. The opulent interior has ornate ceilings, a small bar area, a plush lounge and a large games room. The guest ale comes from a local brewery and a guest draught cider is always kept.'*

The club steward, Nigel Pickering, said, *"We are overjoyed at receiving this award, it is beyond our expectations. We introduced cask beer in 1997 with one pump and we now have four pumps and one real cider available. This year will be holding our third annual beer festival which will offer 40 beers and 10 ciders. We try to be active in the local community; we are part of a small village and hold events in conjunction with the local businesses and church, most recently a brass band Competition and we have also raised money for the Yorkshire Air Ambulance."*

The organiser of the competition, John Holland, commented, *"Wortley Men's Club is hugely deserving of this prestigious CAMRA award. Not only is it a beautiful period building but the Steward's commitment to quality real ale and the welcome you receive really is second to none. The club itself of course serves men and women and is free to visit for CAMRA members, I think you would think yourself extremely lucky to have this as your local club and I can see why it remains as popular as ever with members, as well as proving a hit with competition judges."*

Part of the eligibility criteria for CAMRA's Club of the Year award is that the club must allow admittance to CAMRA members, both male and female. This also applies to their inclusion in the Good Beer Guide.

The club's full address is Reading Room Lane, Wortley, Sheffield S35 7DB. The other finalists were the Cheltenham Motor Club, the Appleton Thorn Village Hall in Cheshire and the Poole Ex-Serviceman's (RBL) Club.

At 30 April 2015, CAMRA had 171,065 members, of whom 18,043 live in the Greater London area

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COVER STORY:

THE CARLTON TAVERN, MAIDA VALE

This is a strong candidate for the most outrageous case that we have ever reported in the pages of *London Drinker*. The Carlton Tavern was sold by Punch Taverns in 2014 to a property investment company called CLTX Ltd, based in Tel Aviv, Israel. CLTX applied for permission to demolish the pub and to replace it with a modern pub along with the now predictable ten residential units. Westminster City Council refused this application, primarily because they were not enamoured with the design of the new building and because of its impact on the nearby Maida Vale conservation area. CLTX Ltd appealed against this refusal. However, catching everyone by surprise, not least the landlady and her staff, the company took matters into its own hands and at around 10am on 8 April a pair of tracked excavators commenced bashing the pub to smithereens with their buckets. So sudden and deliberate was the attack that in the midst of the rubble and dust (lots of dust!) you could see a flat screen TV, the dartboard and all the furnishings, including the glasses that had been on the bar and tables. The landlady had been led to believe that a stock-take would be carried out but when alerted to return to the pub, she found a complete wreck. A local Councillor, alerted by concerned residents in the nearby homes, tried in vain to stop the demolition crew but they refused to cease their activities. Council planning enforcement officers also attended but by the time they were able to put a stop to events just one flank wall remained standing. This has now had to be demolished to make the site safe.

The demolition had no planning permission but then *per se* it did not need it. As regular readers will know, planning permission is not required to demolish a freestanding pub unless it has a statutory listing or is in a conservation area. There is however a requirement to give six weeks' notice of demolition under Section 80 of the Building Act 1984 along with accompanying method statements etc. This was not complied with. Furthermore, since 6 April 2015 it is necessary to write to the Council advising of the intent to demolish and inquiring if a nomination for Asset of Community Value (ACV) registration has been received which, as it happens, it had not. This was not done either. It is this latter mistake which Westminster Council is citing in its enforcement notice. In a further sickening twist, it quickly came to light that Historic England (formerly English Heritage) was in the final stages of making a recommendation for registration of the pub as a Grade II-listed building. This would have brought the pub under a separate set of rigorous planning controls.

A cynic might wonder if the developers had been tipped off that the Grade-II listing was imminent; perhaps they knew; perhaps they did not. It does seem bizarre however that they chose to do what they did just two days after the planning changes (GPDO amendment) came into effect. If they had demolished it earlier they would not have committed any breach of planning control although it is likely that they still would have faced action by the Council for the failure to comply with the Building Act. The Health & Safety Executive could also have taken action for placing residents and highway users at risk with their somewhat reckless method of demolition but strangely, it is understood that the HSE will not be taking any action. The contractors also committed an offence by closing the road without permission. They must have known that they were doing so but perhaps, again being cynical, they were led to believe that it would be worth their while.



This Carlton Tavern replaced a pub of the same name on the same spot which was destroyed by a bomb dropped from a Zeppelin airship in 1918. The new pub was designed in 1920 by Frank J Potter for Charrington's Brewery and was of a refreshing design in that it was laid out to dispel the unsavoury image of being a men's drinking den that affected some Victorian pubs. The design was light and airy and featured a very rare luncheon room in between the conventional public bar and saloon. This was intended to attract families into the pub and to nurture socialising and inclusive participation in activities not strictly limited to consuming alcoholic refreshments. Nevertheless, the splendid Vernacular Revival tiling proudly advertised 'Charrington's Sparkling Ales and Famous Stout'. The pub was included on CAMRA's regional inventory because of its unusual design.

There is understandable anger in Westminster City Council and amongst former users of the pub as well as in the entire heritage pub community. In what we believe to be the first such enforcement notice affecting a public house, Westminster City Council have ordered that *"The Carlton Tavern public house be rebuilt so as to recreate in facsimile the building as it stood immediately prior to its demolition on 8 April 2015"*. The Council planning sub-committee met on 5 May and endorsed the enforcement action, giving the time for compliance as eighteen months from the date that the notice comes into effect. We can look forward to a relaunch party in early 2017! It is more than likely that the developers will appeal against the notice and this will form a very interesting and educational test case with the Planning Inspectorate. We will follow it very closely and report back. This story has occupied headlines all over the world, including in the Israeli press. At least it has brought this sort of event to wider public attention.

Obviously, we wish that this sorry event had never happened and that the Carlton Tavern was still standing. There is a proper and lawful process which we are all expected to abide by. The developers did not like the earlier planning refusal and therefore they appealed. That unquestionably is their right but then, without even waiting for the outcome of that appeal, to take the decision to destroy the building in a hasty and clearly unsafe manner is simply unacceptable. No matter what planning policies and laws are in place, they cannot deal with what in our view is reckless and irresponsible behaviour, especially when it involves pubs. We can only endorse the view of Councillor Robert Davis, the Deputy Leader of Westminster City Council, that, *"the actions of the owner border on the scandalous and the book should be thrown at them"* and at, we hope, the perpetrators of any other similar acts of cultural vandalism.

JW

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Pub campaigning

FAUCET INN

Firstly, it is the singular; presumably it is intended to be witty. Tempers have been frayed and feelings have run high in Camden as a result of this London-based small pub chain operator having closed three pubs in the last few weeks for the purpose of redevelopment or sale. The first to shut was the Dartmouth Arms, as previously reported in *London Drinker* and a favourite local of Ed and Justine Milliband, just when they have found themselves with more leisure time on their hands. The company is implementing an existing planning permission to convert the upper floors of the ACV-registered pub into a separate residential section, sparking outrage amongst disgruntled regulars.

Shortly afterwards the Black Cap, Camden Town's iconic gay pub, was closed on the basis that the freeholder had terminated its agreement with Faucet, who curiously had previously disposed of the freehold to said investor! Most recently, the much loved Sir Richard Steele was closed, amidst rumours that a deal had been done with Tesco to turn this popular local into a convenience store. Tesco has since confirmed that it has no interest in the property but the pub remains closed and its future uncertain. Faucet sold the Essex Serpent in Covent Garden in 2013 to a company that converted the historic market pub into a designer boutique.

Although not instigated, supported or endorsed by CAMRA as an organisation, pub goers, campaigners, activists and a fair smattering of CAMRA members gathered for two protests. The first was outside the Black Cap in Camden Town on 18 April and was very well attended, even attracting two prospective parliamentary candidates and a London Assembly Member!



The second protest took the message right to Faucet Inn HQ when on 1 May, a group of disgruntled punters gathered outside the Union, George Street, Marylebone. This event was organised by the former quiz-master at the Sir Richard Steele and speakers included Green Party leader, Natalie Bennett and several Camden Councillors. Protestors made their disapproval known to the company's management during a two hour good-natured occupation of the pavement outside their Union Bar, which is in the ground floor of the building used by the company as its head office.





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Pub campaigning



Hopefully the directors and staff understood the concern among Londoners about the pattern of closures within the company's pub estate. As we regularly remind readers, only the planning system can truly safeguard and protect community pub use. You cannot rely on companies not to asset-strip or attempt to exploit their assets via onward sale to developers. Sadly, that is the nature of the London property market. If you do not want to be protesting about your own favourite pub in similar circumstances, get cracking on the ACV nomination. We can help. Faucet out!

JW

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www.kentishpip.co.uk

ADMIRAL MANN, HOLLOWAY

As previously reported, this pub was closed last autumn after being sold by McMullen's. It is currently a charity shop. A planning application has now been submitted but local people are far from happy with it and at the end of April nearly a hundred people turned up outside the pub to register their disdain. Richard Lewis, chairman of the Save the Admiral Mann campaign group said, "The planning process is being manipulated to the disadvantage of the local community. The pub – recognised by the local authority as an asset of community value – was closed down nine months ago and only now is subject to a planning application. There is no reason why it could not have continued as a pub to serve the local community. And as if to add insult to injury, the present planning application completely fails to address the concerns of local people. The application to Camden Council which will be determined in the coming weeks is a stark example of over-development. It contains provision for a much smaller licensed premises amidst a scheme of dense development of residential flats. There is no auxiliary space for a live-in landlord, essentially making it a very poor substitute for what we had before."



Campaign stalwart, pensioner Ross Domoney commented after the show of support, "I have been moved to tears by the commitment and resolve. It is marvellous to see people make such an effort." If I may add a comment, please look at the photo. This isn't a CAMRA rent-a-mob, is it? These are genuinely concerned local people.

TH

ANTWERP ARMS, TOTTENHAM – NOW OPEN!

It isn't all bad news. The second London pub to be saved by community buy-out via the ACV and Community Right to Bid process, enjoyed a very well attended and successful launch weekend at the end of April. Following in the footsteps of the Ivy House in Nunhead, the Antwerp Arms was snatched from the clutches of a property developer and placed into the caring and safe hands of the local community. All the important ingredients for a community pub are there, not least splendid cask ales from local brewer Redemption who have been supportive of the campaign from the outset. The pub also offers free Wi-Fi, coffee, family-friendly functions, events, and a warm welcome. The inclusive spirit of the traditional British pub is thriving once more in Tottenham. A model campaign and well worth a visit. See the pub crawl featured on page 55. You can find more information at www.antwerparms.co.uk.

JW

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Pub campaigning

CHESHAM ARMS, HACKNEY – SAVED!

Regular readers will recall that this pub was purchased in 2012 by Mr Mukund Patel who intended to turn it into flats. There were people however who were determined to stop that and after 2½ years of intense campaigning, including an Asset of Community Value listing with associated review and appeal, three planning enforcement cases and one enforcement appeal by Public Inquiry, followed by an immediate Article 4 Direction by Hackney Council in February this year, the owner has conceded. Mr Patel has agreed a 15 year lease with local publican and impresario, Andy Bird. Andy has been involved in a number of pub projects over the last few years and currently operates two cocktail bars in East London. Work is presently underway to refurbish the interior and garden, including the installation of a new bar and cellar infrastructure. The originals were lost when the owner stripped out the pub early in the campaign. A launch date of July 2015 is proposed and Hackney pub-goers can expect much celebration. You can keep up to date with the new venture on Twitter at @CheshamArms, which includes regular pictorial updates of the refurbishment works. There is a lesson here. Never give up on a treasured local. The planning system is the only thing that can realistically protect your pub against inappropriate development. If the Council is on your side, and policies are in place, you have a fighting chance. Start with an ACV, as a matter of course, and be prepared to dig in for the long haul. If the Council is willing to hold their nerve, and you continue to apply the pressure, you will eventually get there. The team at *Save the Chesham* have proved it. *London Drinker* heartily congratulates all involved.

GREEN DRAGON, WINCHMORE HILL

If ever a case demonstrated the urgent need for the full closure of the planning loopholes referred to above, the Green Dragon is it! Following our previous reporting of a Council debate and an ACV application, there is a lot of political support for the campaign which also continues to attract positive media interest. We are therefore shocked and saddened to have to report that Enfield Council has refused to register the pub as an ACV. In spite of over 4,000 signatures on a petition and the full endorsement of local ward Councillors, the Council feels that it is not realistic to think that the building will further the social wellbeing or social interests of the community in the next five years, as required by Section 88(2) of the Localism Act. Of course we are bound to disagree! It is a pub – a rather striking pub, as it happens – occupying land that has hosted a pub since at least 1726. Roughly three weeks prior to the law changing on 6 April, the owners, Green Lanes Investment Ltd, opened a discount store within the ground floor.



Readers can judge for themselves from the photo whether or not this is a serious commercial enterprise. However, whether or not it is just a device, it nevertheless fulfils a retail function coming under planning class A1 so the building's use as a pub has been effectively extinguished. The developers have written to the Council outlining their ambition for a mixed-use retail and residential scheme on the site, although no planning application has been submitted. This, of course, was done before the recent change in the planning rules so the permitted development rights were still in place. The Council accepted this as a material consideration in their ACV decision. They also, wrongly in our view, accepted the stated aim of the developer that he wants to convert to a mixed use scheme, despite having no planning consent for such. We believe there is no basis in law to take into account the stated aims of a property owner, whose interests are best served by ACV registration being refused. This argument – significantly, we feel – was rejected by the judge who chaired the tribunal in the case of the Chesham Arms. He took the view that if the intentions of the developer were foremost in the decision process, then this would render the whole scheme voluntary. It can only be presumed that the Council are adopting a *laissez faire* stance on what people can do with property that they own.

This is a huge disappointment for the campaigners who have worked so tirelessly to save their pub and it sends a dangerous message out to others. As we go to press we are hearing that the site may have been sold on to Aldi! Given the political support, the campaign to save the Green Dragon is far from over. A protest at Enfield Council is planned, and a further ACV application with more evidence is also under discussion. We have always warned of the 'stepping stone' approach towards residential development. Implementing an A1 retail use via permitted development rights, no matter how insubstantial, is clearly able to hoodwink some Councils. Once the pub use is gone, it is not possible to argue against future development on pub protection grounds. This is why we need full planning control for pubs. In the meantime, don't let your local become the next Big Discount Shop; get that ACV nomination in now. From April's rule changes it really counts for something.

JW

HOOT 'N' ANNIE'S, KENTISH TOWN

This is another Faucet Inn case but worth looking at in its town right. Foxtons, the estate agents, were set to take over this Victorian pub, formerly known as Auntie Annie's Porterhouse, after its closure last year. However, after Camden Council issued an Article 4 Direction stopping any change of use without planning permission, Foxtons dropped out, with a spokesman saying that their plans had not worked out. They are, incidentally, still moving into Kentish Town but are taking over a closed shop, which must be the lesser of the evils. Phil Jones, Camden's cabinet member for Regeneration, Transport & Planning commented, "People in the area were not keen on having another estate agent and it needed to be properly scrutinised. I hope we can see Annie's return as a thriving community pub again. Planning should reflect what the community want – not what big businesses want to do. We know pubs are under threat and this is becoming like a game of chess with developers. This doesn't mean pubs can't be converted into something else but it does mean there has to be a full and proper public debate."

Faucet Inn now say that the pub will reopen once they have

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Pub campaigning

completed converting the upper floors into homes, although regulars claim that the new flats will make the pub unworkable because of noise restrictions. Faucet Inn's managing director, Steve Cox, was reported in the *Camden New Journal* as saying, "We have never had an Article Four issued before and we will appeal. However, it doesn't make any difference as we are carrying on converting the upstairs into residential and we want to keep it the ground floor as a pub." There you go...

TH

STAR, ST JOHNS WOOD

In spite of some social media debate about whether or not this pub was ever actually added to Westminster Council's register of Assets of Community Value, we have recently had sight of an official Council letter which confirms that it was. That alas did not stop the owners, West End Investments, closing the 200 year old pub and converting it into an estate agents. They told the *Evening Standard* that the change came about because "The landlady took the decision to retire and the lease to Champion Estates was signed in full compliance with laws and regulations." As in the case of the Green Dragon and irrespective of whether it was done for the purpose or not, it happened a couple of weeks before the change in the planning rules took effect so effectively created a change of use.

Customers and neighbours reacted with a mixture of horror and amazement when they called in expecting the usual offering of booze to find instead town houses and penthouse flats being offered for sale or rent in the window. A director of Champion Estates told the *Evening Standard*, "I've had people coming in asking for a beer and going away disappointed. It was a business, not a public service. We're entitled to make a living like everyone else." I'm sure that the rudimentary nature of the sign outside is a design feature. It's just a shame – an insult perhaps – that it no longer advertises a pub

JW & TH



ROYAL OAK, BRENTFORD

Here is a quiz question: which league football ground has a pub at each corner? The answer, sadly, may not be Brentford for much longer. The rumour locally is that the owners, believed to be Enterprise Inns, offered the landlady a new lease at an inflated price for a minimum term of fifteen years which she felt that she simply could not take on. If the owners want to sell for redevelopment this will no doubt be put forward as evidence of the pub's lack of economic viability. Alternatively, being Enterprise Inns, they may be looking to turn it into a managed house.

By coincidence, as I type this, I am listening to Brentford

failing to get to the play-off to get into the Premier League; sorry, all you Bees fans. That said, Griffin Park is not big enough for that level of football so if Brentford still have top flight aspirations, the area could see a lot of development anyway.

TH

TOTTENHAM, OXFORD STREET

In our October/November 2014 edition we expressed concern for the future of this historic pub, Grade II listed, on CAMRA's Regional Inventory of historic pub interiors and the last one left on Oxford Street. I'm pleased to report, courtesy of CAMRA's West London Branch, that it is to continue as a pub. It closes at the end of May for a month which will see the installation of a dedicated real ale bar in the cellar. We are not expecting any changes to be made to the interior of the pub. It will however be changing its name to the Flying Horse, which some say was its original name.

TH

TRAFALGAR ARMS, TOOTING

This imposing foursquare pub closed last year and was set to be turned into flats or even demolished. Happily it has been acquired by Young's. They are currently in the process of applying for planning permission to modernise it, no doubt in their current vernacular. It should reopen later this year and is further evidence of the way that Tooting is moving upmarket. What would Wolfie Smith say? Power to the drinkers!

The pub incidentally still has evidence of its original owners, Hodgson's of Kingston, just below the roof, although it is hard to see it because it has been painted over. Hopefully this little piece of brewery history will be retained.

TH

AND FINALLY...

On the side of the Platform Three pub (formerly the North Star) in Whitton Road, Hounslow, is a six foot high mural of a girl in pigtails with the word 'smile' in brightly coloured letters. The work, which appeared in 2007, is said to be by the street artist Banksy. If so, it would be worth some £100,000. Alas it was recently defaced by someone adding a burkha, just leaving the girl's eyes showing. The locals are said to be furious, saying that it had been the 'only decent thing' in the area.

TH

James Watson (JW) and Tony Hedger (TH)

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We reported in the last edition that the Government was about to introduce a welcome compromise on permitted development rights in respect of the change of use and demolition of pubs that are registered as Assets of Community Value. In some regards, ministers exceeded our expectations with these measures but as we report in our Pub Campaigning section, cherished pubs are still slipping through the net and will continue to do so until we realise our ambition of full planning control for change of use and demolition of all pubs. That said, in the context of little victories, (qv Norman Stanley Fletcher), we secured a pretty hefty concession in April 2015.

Back in 2012, when we first asked the (then) Pubs Minister, Brandon Lewis MP, for *sui generis* planning status for pubs, we were advised in no uncertain terms that we should be grateful with the largely tokenistic Asset of Community Value (ACV) process and forget any notions of planning reform as it simply was not going to happen. The coalition, at that time, believed passionately that permitted development (PD) rights provided the flexibility and incentive that would stimulate economic growth. We were not deterred; we launched the national PubsMatter campaign and continued to provide ministers with real-life examples of how valued community pubs were being destroyed by predatory developers. Despite this we never expected to achieve any realistic movement in the government's position in what was the last session of a parliament. Yet on 18 November 2014, after the historic parliamentary vote that delivered the Market Rent Only clause of the Small Business Bill, (and which will go down in history as the only defeat suffered by the Coalition government), two of our number met with Communities Minister Stephen Williams MP in the Red Lion on Parliament Street. During that very brief meeting, and buoyed by the tremendous result the House of Commons had achieved just a few hours earlier, we suggested to Stephen that if PubsMatter was too hard a sell to his Conservative partners, how about removing PD rights on ACV pubs? The seed was planted, and following the risk of a second government defeat on 26 January during the third reading of the Infrastructure Bill (see last issue) the Minister announced his intention to deliver on our suggestion.

It was a proud moment when, on 6 April 2015, the Town & Country Planning (General Permitted Development) (England) Order 2015 became law. Not only has this amendment removed PD rights for change of use and demolition on all ACV-registered pubs but, more usefully, it has removed those rights on pubs which have been nominated and for which a decision is pending. In fact, in a clever yet slightly nuanced way, the measures go even further. From 6 April, when a developer wishes to change the use of a pub (*any pub!*) or wants to demolish it, he is first required to write to the Council outlining his intentions, giving details of the pub and the proposed development. The purpose of this notification is to ascertain whether a nomination has been received but significantly it immediately and automatically invokes a suspension of the PD rights for a period of 56 days. This gives the community an opportunity to quickly submit a nomination which, if accepted, will then permanently remove PD rights. This is so very close in essence to where we want to be.

The final step should be well within our grasp during the next parliament when we breathe new life into PubsMatter. In the meantime, CAMRA has set a target of 1,500 ACV pubs by the end of 2015 and 3,000 by the end of 2016. Several CAMRA branches in London are considering block ACV nominations

for groups of pubs and perhaps even all pubs in a local authority area. Our policy team is in active discussion and we will report here in due course. However, do not wait for us. If you care about London's pubs, why not select your favourites, get some drinking buddies together, fill out nomination forms and get your applications in. We will happily advise and support. There is lots of information on the CAMRA website www.camra.org.uk/listyourlocal or email me, the Regional Pub Protection Advisor, on www.savethepub@pigsear.org.uk

James Watson

Editor's note. *Absolutely vital to what James says above is the question of who has the right to submit an ACV nomination. Below, Neil Pettigrew, the Pub Preservation Officer for CAMRA's South East London Branch, explains a decision vital to our campaigning. This was a first class effort by all concerned for which we should be grateful.*

THE WINDMILL, SYDENHAM

A crucial legal precedent has been set in the case of the Windmill, a pub in Sydenham, which paves the way for CAMRA branches to nominate their pubs to be Assets of Community Value (ACVs), rather than having to rely on other local groups to make the applications.

A modern building, the Windmill has no claim to any heritage value and it may never win any awards for architectural merit but I have a special fondness for it; it was my local pub for several years from 2001 (when it was built) and I could be found in there three or four times a week. More than that though, I can claim to have the bitter-sweet distinction of having drunk in the pub both on the day it first opened and also on the day it closed. It was much frequented and appreciated by the local community.



The pub had a relatively short life. It began, very successfully, as a purpose-built Wetherspoon's pub in 2001. After about four years however Wetherspoon's decided to sell the pub, chiefly because they had acquired a much larger pub just half a mile away in Forest Hill. Since then, the Windmill's fortunes have fluctuated. For a few years it was well run, serving some good real ales and good food. Its owners, St Gabriel's Properties, had however bought the pub as an investment and having little interest in the day-to-day running of it, left it in the hands of a series of managers who, not to put too fine a point on it, were of varying quality. Consequently by 2013 the pub, although still doing a reasonable trade, was not as popular as it had been. In January 2014, the owner closed the pub, and it was boarded up.

An ACV nomination was made by the Sydenham Society in May 2013. To everyone's surprise, it was turned down by



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Planning law – the loopholes are still open, but narrowing!

Lewisham Council who argued that insufficient evidence had been provided to show that the pub was used for any purpose other than the consumption of alcohol. This was a useful lesson learned. Although it may seem blindingly obvious to CAMRA members that a pub is a community asset, a place where much more than just drinking occurs, council officers may take a different view. In October 2013, a second ACV nomination was submitted, this time by the South East London Branch of CAMRA. This second nomination contained a much more complete account of all the activities that went on in the pub, the groups that met there and the fact that it was the only pub in the area to have full disabled access, etc. This time the nomination was successful and Lewisham Council added the pub to their ACV list in December 2013.

Meanwhile the owner had plans to lease the pub to Sainsbury's who intended to turn it into yet another supermarket despite the fact that there was already a Tesco Express just four doors away. I and several local campaigners met with Sainsbury's and told them in no uncertain terms that we were not happy about seeing our pub turned into a supermarket. Shortly after, we were delighted to learn that Sainsbury's had pulled out. Their publicly-stated reason was that there were problems with access to the rear of the premises but pub campaigners believe that it may have been the pub's new status as an ACV that deterred them.

The owners contested the Council's decision to list the pub as an ACV. After going through a period of deliberation, the Council upheld its decision to list the pub. Once again, the owners contested this decision. One of their main arguments was that the nomination by CAMRA, a national body, was

invalid. The case now had to be heard at a first-tier tribunal which took place on 11 December 2014 in front of Judge N J Warren at a courtroom in Holborn. I and fellow campaigner Mary McKernan attended, both representing CAMRA. As Pub Protection Officer for the South East London Branch of CAMRA, I was cross-examined and explained that members of my branch did indeed have a strong involvement with the local area, holding social evenings, campaigning to save local pubs and even including the Windmill in the Good Beer Guide on past occasions. I also argued that each CAMRA branch should be treated as a distinct local organization, each having their own committee, AGM, etc. We both had the opportunity to cross-examine witnesses, who claimed that the pub was financially unviable and that it was not possible to make a success of it. We argued otherwise. Additionally I was cross-examined by the solicitor representing the pub's owners. One of her arguments was that since there were no instances of CAMRA having bought a pub in recent years, it was nonsensical for them to have made an ACV nomination if they had no intention of subsequently buying the pub. However, the legislation states that the nominating body does not have to be the same body that makes a bid to buy the pub so I suspect that argument made little impression on the judge. He did however praise the pub's light and airy design.

The judge took several weeks to make his final decision, asking to see further information about the legal relationship between CAMRA and its branches. Eventually, after five nail-biting weeks, Judge Warren made his decision: the nomination was upheld. The Windmill is and remains an Asset of Community Value.

While this was a notable victory for campaigners, the reality is that the pub is still boarded up. It is hoped that the owners, having lost the appeal, will put the pub on the market at a realistic price which will make it attractive to pub operators rather than at a price that only property developers can afford. The pub is located in a densely populated area full of people who are crying out for a well run, welcoming pub that understands recent trends in the licensed trade. Ideally, we hope that one of London's many new microbreweries will see it as an attractive prospect, take it on and work with the community to transform it into the kind of successful venue it has always had the potential to become.

Neil Pettigrew



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We all know what an impact the European Union has had on our lives. This impact extends to our beer and so we are fortunate that there is a group that fights on our behalf. The European Beer Consumers Union (EBCU) represents beer consumer groups across Europe and this year is celebrating its 25th anniversary.

It all started when CAMRA member, Iain Loe and Belgian OBP member, Joris Pattyn, had a chat at a beer festival in autumn 1989. They thought that there could be some mileage if all the beer consumer groups that existed across Europe joined together as a vehicle for joint action. The following spring, representatives from CAMRA and OBP were joined by PINT from the Netherlands to form the fledgling EBCU.

In the first few years it was a case of trying to agree common ground. The issues in each country were then, and are even now, by no means the same. Take pub closures: only in the UK was this seen as an issue and it was therefore not taken as a core campaign. Regrettably, there are now a number of countries that are up against the same trend. It took a few years to decide how EBCU should campaign and in the mid 1990's, EBCU ran their first EU Parliamentary reception, providing a platform to speak to MEPs and others involved in the European Parliament. This is now an annual event and still provides an excellent lobbying opportunity.

One of the key objectives of EBCU is to help fledgling beer consumer organisations. Denmark has been one of the real success stories with Danske Olentusiaster, its beer consumer organisation, now having over 10,000 members, which is not bad when the total population is only 5.6 million. The growth in Denmark of small brewers and tasty beer – as opposed to non-descript lagers – has been phenomenal, with the advent of more than 100 breweries and brewpubs, many represented at DO's annual beer festival in Copenhagen which attracts thousands of drinkers.

The Finns too were an early joiner although the organisation that now represents Finnish drinkers, Olutliitto, is a combination of several Finnish beer societies. Often the EBCU will help get new organisations established by hosting a meeting in their country, which it did for the Finns. The meeting led to them running a beer festival which helped to raise the organisation's profile. Recently there was a meeting in Dublin which was hosted by the newest member Beoir. Ireland is experiencing an increasing interest in beer that is not a stout and there have been a number of new breweries set up in recent years. The meeting created quite a stir in the media, thus giving support to this small but fast growing consumer organisation.



An EBCU meeting with CAMRA's Terry Lock and Bob Stukins to the fore

The EBCU is currently made up of organisations from 13 countries, each of whom send up to two delegates to general meetings. They in turn elect an executive of five (all unpaid) who run the organisation on a daily basis. The meetings are held every six months and provide an opportunity for sharing best practice, good ideas, support and issues. At the meeting in Ireland, Sweden raised the issue of proposed changes in the way their state alcohol off sales monopoly, the Systembolaget, works which would have an adverse impact on their small breweries. This in turn would impact

on sales of imported Danish beer and just shows the interaction and impact of one country's policies on another.

Another key role is giving beer consumers across Europe a voice when MEPs and EU Commissioners are looking to engage with just one body. The lobbying has been helpful in assisting Belgian brewers fight against a French proposal regarding high strength beer that would have had a huge impact on Belgian imports into France. It was also instrumental in highlighting to the UK the sliding beer duty scale system that operates in Belgium and the Netherlands and assisting the UK with the arguments that led to its introduction here. This has, of course, helped the growth of small breweries that the UK is now enjoying.

So what is the relevance of EBCU today? It has established relations with the Brewers of Europe and the European Beer Club of MEPs which provide useful channels of communication. At the moment, campaigning is centred on the agreed manifesto, which is about cost, diversity of beer and information for beer consumers. Needless to say, this includes beer duty where the Nordic countries in particular have a hard time. The stance being taken is that beer is the low alcohol drink of the general public for every occasion. Under information, the work is around labelling, something that the EU is currently consulting on. EBCU is lobbying for labels showing ingredients, who produces the beer and for the place of origin to be compulsory; there have been lots of cases across Europe where a beer brewed in one country has been passed off as belonging to another. At the heart of its work is the belief that beer consumers should have a voice and together, we are stronger!

Footnote: some EBCU organisations are in the position to offer discounts to members from other countries at beer festivals; for example, try the Zythos Festival in Leuven. You can find the events and who the other member organisations are at www.ebcu.org.

Christine Cryne

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CAMRA's online pub guide, **WhatPub?** is our repository of 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 Greater London branches, often from information supplied through 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 endure as the leading source of pub information. 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.

Two celebrated campaigns to save closed pubs see their efforts come to fruition, with reopenings in N17 and SW3. A steady stream of pubs has introduced or reintroduced cask beer. Among the more interesting new establishments are in E11 and Sidcup, while transformations include a Chinese food pub in W1 (Soho), an Italian craft beer bar in W4 and the latest Draft House in W6.

There is mixed news from some established pubs. There are two new Fuller's pubs in W6, a new build and an acquisition, but they have sold pubs in W7 and Northolt, now both closed. Two more Faucet Inn pubs have closed, in NW1 and NW5, perhaps through decisions taken 'over their head' by property owners; meanwhile they have launched a Nordic café bar in W2. An O'Neills has debranded and restored cask beer in SW5, but another M&B pub in EC2 has been demolished. A TCG pub in W1 (Soho) has restored cask beer; the opposite has happened in Chadwell Heath.

We also catch up with a worrying number of closures over the past few months, in all quarters of the capital and for various reasons. They include a GBG pub in EC4, a Real Heritage pub demolished without permission in NW6, a community local that had been thought saved in NW8, and a notable Victorian pub in W2.

NEW & REOPENED Pubs & PUBS CONVERTED TO REAL ALE

CENTRAL

EC1, JOHN DOES, 90 Old St. Previously unreported bar and restaurant. No cask beer. Three keg Vedett beers.

EC2, ARBITRAGEUR (Le Bar Group), 27a Throgmorton St. Having been closed for about ten years, reopened in March by Blood & Sand, who also run Hide SE1. Smaller than most micropubs! No cask beer. Twelve keg lines featuring London craft beers, e.g. Brixton, Hop Stuff, only available in third and two-thirds measures.

EC2, BRASSIERE BLANC (Raymond Blanc), 60 Threadneedle St. Plenty of space and no bouncers, unlike most bars in the area. One cask beer, Fuller's London Pride.

EC3, MAS Q MENOS, 70 Mark La. Previously unreported chain bar & restaurant, with keg beer, no cask beer.

W1 (Soho), ADMIRAL DUNCAN (Tattershall Castle Group), 54 Old Compton St. Cask beer restored in the last few years, two from Brain's.

W1 (Soho), WAXY'S LITTLE SISTER (Glendola), 20 Wardour St. Was FALCON. Cask beer introduced recently, Sharp's Cornish Coaster and Doom Bar.

WC1, WATER RATS (Grand Order of Water Rats), 328 Grays Inn Rd. Having closed in October, now reopened. Caledonian Deuchars IPA.

EAST

E2, DUNDEE ARMS (Punch), 339 Cambridge Heath Rd. Having closed last year, reopened in April by the operator of the Crooked Billet E5. There is a mixture of wood panelling (painted and unpainted), distressed décor including bare brick walls, comfortable fixed bench seating. A wonderful and very rare original mosaic sign 'Dundee Arms' was uncovered during the refurbishment. Now free of tie, cask beers from East London, Siren Craft, Truman's.

E2, RESIDENT, Arch 252, Paradise Row. Opened in Feb, in a railway arch next to Mother Kelly's. Other bars along here, Mission and Craft Cocktail, don't serve draft beer. No cask beer, keg Estrella Damm.

E8, DOLPHIN (Enterprise), 165 Mare St. Cask beer restored, e.g. Adnams, East London.

E9, VILLAGE TAP (Punch), 233-235 Victoria Park Rd. Renamed **HECTOR & NOBLE** in February. Modern feel one-room pub with quiet enclosed yard to rear. Cask beer introduced: Sambrook's Wandle, Sharp's Doom Bar and a guest, plus craft beers.

E11, BAR ROOM BAR (Orchid), 36-38 High St, Wanstead. Renamed **LUPOLLO**, a bar & pizzeria under the same management as the Lauriston E9. Cask beer restored, two such as Southwark, Truman's.

E11, HEATHCOTE ARMS (ex-Stonegate), 344 Grove Green Rd. Having been sold and closed in September, rumours of redevelopment prompted registration as an ACV. Reopened in March on a three-year lease. Adnams Ghost Ship, Fuller's London Pride and Sharp's Doom Bar.

E11, MANOR HOUSE, 129 High St, Wanstead. Opened in July 2014, a converted Allied-Irish Bank. Up to six cask beers, e.g. Sharp's, Sonnet 43.

HAROLD HILL (RM3), WILLIAM THE CONQUEROR (Admiral), 88 Petersfield Ave. Having closed in July, now reopened. Greene King IPA.

HORNCHURCH (RM12), GEORGE II (Enterprise), 64-68 High St. Was CRICKETERS, OJ's. Cask beer restored, Fuller's London Pride.

WOODFORD BRIDGE (IG8), DEUCES (Spirit lease), 692-694 Chigwell Rd. Was WHITE HART. Having closed in 2011, reopened in Oct 2014 as LA SALA, the first UK outlet for a Spanish chain, a restaurant & bar with a modernised interior. No cask beer. A few keg beers include one from Meantime.

NORTH

N17, ANTWERP ARMS (ex-Enterprise), 168-170 Church St. Having been sold to a developer in Oct 2013, reopened in April 2015 after purchase by a local community group organised as the Antwerp Arms Association, following a crowd-funding campaign and refurbishment. Two cask beers from Redemption.

NORTH WEST

NW3, HAVERSTOCK ARMS (Southover Properties), 154 Haverstock Hill. Having closed in 2012 and operated for a short period as a restaurant, with upper floors converted to a hotel, reopened in October as **NW3 BAR & KITCHEN**. No cask beer. Three keg taps, drinkers allowed but mostly for diners.

SOUTH EAST

SE1, BOTTLE SHOP, 28 Druid St. New bottle shop, which opens as a bar on Saturdays. No cask beer, but a couple of key-keg ales from a featured brewer in addition to the wide range of bottled beers.

SE1, DOVER CASTLE, 6a Great Dover St. Cask beer reintroduced, Sharp's Doom Bar.

SE1, UNDERSTUDY, National Theatre, Belvedere Rd. Opened in October. No cask beer, but a dozen craft keg beers.

SE16, UBREW BREWERY TAP ROOM, Arches 29-30, 24 Old Jamaica Rd. New tap room attached to an open brewery where members brew their own beer. No cask beer. Four key-keg beers and an extensive range of bottled beers. Open Sat and Sun.

SE18, BULL TAVERN (McDonnell), 14 Vincent Rd. Cask beer restored: Greene King IPA and Hop Stuff Fusilier.

SIDCUP (DA15), BROKEN DRUM, 308 Westwood La. Opened in April, a new micropub. Three cask beers and real cider, all served straight from the barrel.

SOUTH WEST

SW3, CROSS KEYS (ex-Star), 1-2 Lawrence St. Having closed in 2012 while the upper floors were converted to residential use, reopened in March by DM Group, who also run the Sands End and Brown Cow SW6. The decorative façade has gone and the interior is changed beyond all recognition, now modern, but at least the pub has reopened. Greene King IPA and three changing guests, e.g. London Beer Factory, Portobello, Truman.

SW5, O'NEILLS (M&B), 326 Earls Court Rd. Reverted in 2014 to **BOLTON**. Cask beer restored: Sharp's Doom Bar and four changing guests.

SW10, WORLDS END (First Restaurant Group), 459 Kings Rd. Having closed in 2013, taken over by a new chain, Markets Group. Reopened in January and renamed **WORLDS END MARKET**. Cask beer restored: Sharp's Cornish Coaster and Doom Bar.

SW19, WHITE HART, 144 Kingston Rd. Cask beer restored, e.g. Wells Young's Bitter.

WEST

W2, KUPP (Faucet), Unit 53, 5 Merchant Sq (Paddington Basin).

Opened in April, the first of a new Scandinavian café & bar & restaurant brand. No cask beer. Keg beers include unpasteurised Krusovice lager.

W6, BLUE BOAT (Fuller), Distillery Wharf, Parr's Way. Newly built pub in a residential development on the towpath at Fulham Reach, near Hammersmith Bridge. Fuller's ESB, London Pride and two others.

W6, FIDDLERS (Enterprise), 73 Dalling Rd. Was PRINCE OF WALES and various Irish names. Renamed twice in the last few years, **EGERTON** and now **FLYNN'S**. Cask beer introduced: Fuller's London Pride and Sharp's Doom Bar.

HAREFIELD (UB9), HORSE & BARGE (Star), Moor Hall Rd. Having closed last year, reopened by the operators of a pub in Leamington. Renamed **BEAR ON THE BARGE**. Caledonian Deuchars IPA and house beer.

HEATHROW AIRPORT (TW6), RHUBARB, Terminal 3 airside. Chain restaurant & bar, opened in July 2011 in the unit previously occupied by TGI Friday, not previously reported. Shepherd Neame Spitfire.

TWICKENHAM (TW1), ALES & TAILS (Lost Group), 29-31 York St. Having closed in June 2014, reopened in March as **CHICAGO RIBSHACK**, a chain restaurant with a bar area. Up to three cask beers from small independent breweries.

PUBS CLOSED, CONVERTED, DEMOLISHED OR CEASED SELLING REAL ALE

CENTRAL

EC1, COTTONS. Was LONDON SPA. Closed and boarded in March, future uncertain.

EC2, WHITE HART (ex-M&B). Having closed in June 2014.

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demolished earlier this year, retaining the Bishopsgate and Liverpool Street facades.

EC3, ELEPHANT (ex-Young). Having closed in Oct, demolished earlier this year.

EC4, CASTLE (Red Car). Closed in April, for conversion to a hotel.

EC4, PORTERS LODGE (ex-Enterprise). Having been reported closed last year, the whole office block has now been demolished.

EAST

E2, BAR 44. Having closed in 2012, now a restaurant, no draught beer.

E2, BRITISH LION. Having been reported closed in 2012, now a wine bar with no draught beer.

E2, NELSONS HEAD. Closed in Feb after the tenant returned the lease, having sold off various fittings, future uncertain.

E4, SIGNAL BOX. Was BIRDY'S, BAR AVENUE. Closed, now a private function venue.

E9, ALBION. Closed and boarded after the death of the publican, future uncertain.

E9, TIGER (Enterprise). Closed in March, lease on the market, future uncertain.

E10, OLIVER TWIST. Having closed in 2006, finally converted to flats last year.

E11, WOODHOUSE TAVERN (free). Closed, future uncertain. Applications were made in 2010 and 2012 to demolish and replace with flats.

E15, KING HAROLD (ex-Punch). Closed, future uncertain.

E16, PAULS HEAD (ex-Enterprise). Having been sold and closed in 2006, finally demolished July 2014 to make way for flats.

CHADWELL HEATH (RM6), COOPERS ARMS (Tattershall Castle Group). Cask beer discontinued.

HAROLD HILL (RM3), SAXON KING. Cask beer discontinued.

SEVEN KINGS (IG3), JOKER (Greene King). Closed in January and quickly demolished, to make way for a new hotel which may include a bar.

NORTH

N8, CHANGA BAR (Trust Inns). Was LION, NOBODY INN, SIPS. Closed a couple of years ago, now a restaurant.

N12, FINCHLEY TAVERN (Enterprise). Was WISHING WELL. Closed and boarded in April, future uncertain.

N12, TRIUMPH (ex-Enterprise). Having closed in 2010, now in retail use after two failed planning applications.

N14, WAGGON (Enterprise). Was WAGGON & HORSES. Closed April 2013, now a Turkish restaurant.

N16, MONARCH (ex-Enterprise). Closed and gutted, future uncertain.

N19, LION (ex-Punch). Was RED LION, O'MARA'S, SWEENEYS. Having closed in December, now a shop.

N20, STONE MARQUEE (Spirit lease). Was BULL & BUTCHER. Renamed again in 2013, SEQUOIA. Closed, future uncertain, not for the first time.

EN4, BELL & BUCK (ex-Punch). Was WARWICK HOTEL, BAILEY. Having closed in 2010, now flats and a funeral parlour.

NORTH WEST

NW1, BLACK CAP (Faucet). Closed suddenly in April. The owner of the property has stated that a new operator will be found.

NW1, SLATTERY'S (FT). Was FATHER TED'S, 3 LIONS. Cask beer discontinued, after being intermittently available.

NW2, TAVERN. Was CRICKLEWOOD TAVERN, OLD BIDDY MULLIGANS. Closed March 2014, planning applications for both demolition and residential conversion have been refused, now subject to appeal.

NW4, FERNANDOS. Was WHITE BEAR. Having closed in 2010,

planning permission finally granted in 2014 for extensions and conversion to residential use.

NW5, DARTMOUTH ARMS (Faucet). Closed for residential conversion upstairs, will apparently reopen in due course.

NW6, CARLTON TAVERN (ex-Punch). Having been sold to developer CLTX in 2013, suddenly demolished in April 2015 after permission had been refused in January. Westminster Council has initiated moves to require the pub to be rebuilt as an exact replica.

NW7, ANGEL & CROWN (ex-Punch). Was RAILWAY ENGINEER. Closed in 2012, permission granted for demolition.

NW8, STAR (ex-Punch). Closed in March, now an estate agent, after a local campaign had forced the developer to withdraw plans for residential conversion.

NW11, WHITE SWAN (Trust Inns). Having closed in 2013, now an estate agent.

SOUTH EAST

SE18, CLANCYS. Was LORD HOWICK, PITCH & PINT. Cask beer discontinued, after briefly being restored last year.

SE25, PORTMANOR (Punch). Freehold sold c.2013. Closed May 2014, planning application has now been submitted for conversion to a mosque.

CROYDON (CR0), BABYLON INN (ex-Star). Was ARKWRIGHT'S WHEEL. Now just a restaurant; no longer a bar.

CROYDON (CR0), YATES'S (Stonegate). Closed and sold in May.

SOUTH WEST

SW3, CADOGAN ARMS (ETM). Closed in March for redevelopment of the building. ETM hope to reopen in 2017.

SW6, HURLINGHAM (Greene King). Was WANDSWORTH BRIDGE TAVERN. Closed in March, apparently for conversion to residential use, no planning application as yet.

SW19, PEPPI'S (BAR & RESTAURANT) (ex-Wellington). Was PRINCE OF WALES. Having closed in 2012, demolished the following year, now forecourt of industrial unit.

SW19, THREE WAYS. Was HIDEAWAY BAR. Having closed in 2014, now a builders' premises with all signage removed.

CHEAM, WOODSTOCK (Star). Closed in May, permission granted for demolition to make way for an Asda supermarket.

SUTTON, PRINCE REGENT (Punch). Was FIELDER & FIRKIN. Closed in May, due for demolition as part of a larger development.

WEST

W2, BLACK LION (Spirit). Sold in 2014, closed in January for redevelopment as flats.

W2, DUDLEY ARMS (Spirit leased). Closed and boarded, future uncertain.

W7, DUKE OF YORK (Star). Cask beer discontinued, after briefly being restored in 2013.

W7, RYANS (independent). Cask beer discontinued.

W7, VILLAGE INN (Wellington). Was ROYAL VICTORIA. Cask beer discontinued, after briefly being restored.

W7, WHITE HART (Fuller). Closed and boarded in March following sale of freehold.

W9, CHIPPENHAM HOTEL (Punch). Sold in May 2014 to Portinex Ltd and closed towards the end of the year while alterations are made to the hotel accommodation upstairs. The pub is expected to reopen in some form.

W9, PRINCE ALFRED (Young). This National Inventory pub has closed due to a collapsed ceiling, perhaps for an extended period.

W11, SHANNONS/MARKET BAR (Shannon Pubs). Closed last year, becoming a sushi bar.

BRENTFORD (TW8), ROYAL OAK. Closed and boarded in April, future uncertain.

HEATHROW AIRPORT (TW6): four pubs closed in preparation for the final closure of Terminal 1.

BRIDGE BAR (The Restaurant Group);
HARLEQUIN ALEHOUSE & EATERY (The Restaurant Group);
TIN GOOSE (Young);
WETHERSPOON EXPRESS (Wetherspoon).
NORTHOLT (UB5), WHITE HART (Fuller). Closed in March following sale of freehold.
TWICKENHAM (TW1), LONDON ROAD (Star). Was **RUGBY TAVERN**. Closed, now Shack 68, a restaurant.
TWICKENHAM (TW1), TWICKENHAM TAVERN (Star). Was **BLACK DOG, HOBGOBLIN, GRAND UNION** etc. Having closed in October, now Blues Smokehouse, a US-style restaurant.

OTHER CHANGES TO PUBS & BEER RANGES

CENTRAL

W1 (Fitzrovia), NEWMAN ARMS (independent). Taken over by the Cornwall Project, their first managed pub although they have recently provided the food for the Adam & Eve E9 and Three Crowns N16. Three cask beers from Tintage.
W1 (Marylebone), TEMPERANCE (Spirit lease). Lease taken over in 2014 by Golden Age Public Houses, who also run the Prince N16, and reverted to original name, **ROYAL OAK**. Four changing cask beers.
W1 (Soho), ENDURANCE (Enterprise). Renamed **DUCK & RICE**, having been taken over by the founder of Wagamama, with publicity about launching a 'Chinese gastropub'. Having been closed nearly two years for refurbishment, finally opened in April, retaining pub on ground floor, with Chinese restaurant upstairs. Fuller's London Pride and three guests.

EAST

E3, CYGNET (Truman). Renamed in March, **PLOUGH AT SWAN WHARF**. Now run by the team behind the Plough, E9, but remains Truman's semi-official brewery tap.
E12, GOLDEN FLEECE (Spirit). Refurbished. Now has Fuller's London Pride, Greene King IPA and four guests, e.g. Crouch Vale.

NORTH

EN4, COCK & DRAGON (M&B). Was **COCK**. Having been acquired from Orchid last year, now refurbished and renamed, **COCK INN**. Still a dining pub, no longer Thai. Four cask beers.

NORTH WEST

NW6, POWERS (VPMG). Closed Sept 2013, reopened earlier this year by Seed UK Ltd and renamed **KILBURN IRONWORKS**. Still no cask beer, but now has ten craft keg beers.

SOUTH EAST

SE15, OLD NUNS HEAD (Punch). Taken over last year by Laine Pub Co. Now has Laine's Bitter (brewed by Kings) as well as frequently changing guests mainly from local micros.
SE15, PRINCE ALBERT. Taken over this year by Town Centre Inns. Three cask beers, including London Beer Factory London Session.
SE22, PATCH (Enterprise). Was **MAGDALA TAVERN**. Changed hands and renamed **LORDSHIP** in April. Cask beers, e.g. Brockley, Timothy Taylor's.
BECKENHAM (BR3), WILLIAM IV (Spirit lease). Change of tenant, refurbished and renamed **ELM TREE** in March. Still has three mainstream cask beers.
WEST WICKHAM (BR4), PICKHURST (M&B). Having been acquired from Orchid last year, refurbished in February and renamed **MILLER & CARTER BROMLEY**. Unlike others in this steakhouse chain, drinkers are still welcome. Fuller's London Pride and Sharp's Doom Bar.

SOUTH WEST

SW4, STANE STREET SYNDICATE (M&B). Was **O'NEILL'S**. Added two guest beers, as well as Sharp's Doom Bar.

SW6, PELICAN (Enterprise). Taken over by Green Goat Food, who run two restaurants in SW6, and renamed **TOMMY TUCKER** in January, now a gastro-pub. Caledonian Deuchars IPA, Fuller's London Pride and St Austell Tribute.

SW18, PURPLE PATCH. Was **ROSE & CROWN**. Renamed again, **WANDLE TRAIL**. Still no cask beer.

SURBITON (KT6), ROYAL OAK (Enterprise). Under new management and much improved. Now has Adnams Broadside, Sharp's Doom Bar and Timothy Taylor's Landlord.

WEST

W4, HOLE IN THE WALL (Enterprise). Renamed **SMOKEHOUSE** in April, now run by Noble Inns who also run Smokehouse N1 (among others). Three cask beers.

W4, PICKWICKS. Taken over earlier this year by Italian micro Birrifico del Ducato and renamed **ITALIAN JOB**. Two handpumps but no cask beers. Lots of craft keg and bottled beers, including their own and others from Italy and the UK.

W6, DISTILLERS (Hammersmith Taverns). Bought by Fuller's in 2013 and refurbished last spring. Fuller's London Pride and four changing beers.

W6, LAURIE ARMS (Enterprise). Renamed **DRAFT HOUSE** in February, their seventh. Sambrook's Wandle and two guests, plus the usual array of keg and bottled craft beers.

W11, WALMER CASTLE (M&B). Having been acquired from Orchid last year, refurbished with Sharp's Doom Bar, St Austell Tribute and two guests.

CORRECTION TO WPU 7

PUBS CLOSED ETC

SW9, PRINCE ALBERT (No cask beer) The 'Brixton' beer was not from the local brewery, but BrewDog's Brixton Porter.

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Heritage pubs discovered

CAMRA's project to identify and record the best of our pub heritage continues apace. This article looks at five pubs that have been added in recent months to the London Regional Inventory of Historic Pub Interiors.

First up is a fine Victorian pub in the heart of the West End, the Clachan, 33 Kingly Street, W1, a few steps from Regent Street. It's a fancy piece of French Renaissance architecture dating from 1898. There are mosaic floors at two of the entrances spelling out the name of the pub (which is, curiously, a Scottish term for a hamlet). Nowadays all the internal divisions have gone. You can now circumnavigate the very impressive servery which retains its mahogany fittings. There is also much timber and etched and cut glass screenwork between the front and back parts of the pub. The ceiling is richly treated with Lincrusta panels. A notable and unusual feature is the small raised snug at the rear with its iron rails and skylight.



The Clachan

Another late Victorian pub to be added to the London Inventory is the Golden Lion, 88 Royal College Street, Camden,



The Golden Lion

NW1. The ground floor is now a single space but its original tripartite structure can easily be traced. Indeed the names of two of the rooms are still visible in stained glass over two of the doors (saloon bar and private bar). Part of the screen, with etched glass, separating the private bar/off-sales from what must have been the public bar, is still in place, straddling the servery. The star feature, though, is the bar back with a scrolly pediment, bevelled mirrors, a dumb waiter, and lots of good detail including two doors with etched glass.

An exceptional, scarcely altered interwar pub has come to light in the shape of the Queen's Head, 123 High Street, Cranford, TW5, built by Fuller's about 1931. At the time of writing it is closed but it is hoped that new tenants will be found in due course. It consists of three main parts with the public bar on the left, separated from the saloon on the right by the servery. Then, at the rear on the right, is a third room with a tall open timber roof and which aims to give a sense of an old baronial hall. The only significant change to the public spaces has been the creation of a connection between the public bar and saloon at the front of the pub.



The 'baronial hall' at the Queen's Head

and



The well appointed saloon at the Queen's Head

Unaltered pubs from the 1950s and 1960s are a great rarity. This is probably because subsequent operators have been only too keen to replace what was often inferior and poorly designed workmanship and get rid of the traditional multiple rooms to create open spaces. Therefore it was a real surprise to come across the Woodman, Breakspear Road, Ruislip, HA4, which retains an intact two-room interior from about 1960. Prior to that, the public area occupied the floor plan of the present public bar and consisted of a tiny public bar (left) and an equally small lounge bar. Where the division between the two lay is easy to envisage. The two were amalgamated and a new lounge created on the right-hand side in what was previously private accommodation. Formica is very much in evidence for the counter and bar back finishes: light fawn is used in the public bar and red (now somewhat faded to a deep pink) in the lounge.



The Woodman – Formica chic in the saloon

Our final pub is the Queen's Head, 31 High Street, Pinner, HA5. The atmosphere of this venerable pub, although common enough in small towns and country areas, is rare for Greater

London. The building has 16th-century origins with much change in subsequent centuries, including a facelift about 1930 when the external timbering was exposed and mostly replaced. At this time the interior was much modified and to this scheme belongs the bar counter with its sloping, vertical boarding. The 1930 arrangements consisted of two separate bars at slightly different levels, divided by a screen, part of which survives: the opening of the screen took place in 1971. On the left was the saloon bar which is graced by an impressive amount of wall-panelling, dating back probably to the 17th or 18th century. This space also has an imposing brick fireplace of c.1930. The public bar was rather more simply appointed but it also has a less grand c.1930 brick fireplace. A notable external feature is the 'gallows' inn-sign arrangement.



The left-hand bar at the Queen's Head, Pinner

For more detail on these and other heritage pubs, see www.heritagepubs.org.uk and use the 'Find historic pubs interiors' option where there are easy-to-use drop-down menus.

Geoff Brandwood and Michael Slaughter LRPS

All photos by Michael Slaughter except for the Clachan and Woodman (Michael Croxford)

BROWNE OFF

Newcastle Brown Ale, like Guinness, has always been a standby for real ale drinkers who find themselves somewhere without decent beer. First brewed in 1927, (at 6.25% ABV!) right next to St James's Park football ground, it quickly became one of Britain's best known bottled beers but it has had a difficult life in recent years, not unlike the football team. In one of the reorganisations endemic to the big brewing companies, Scottish & Newcastle Breweries moved brewing across the Tyne to Gateshead in 2005. As if that wasn't bad enough for true Geordies, in 2007 when Heineken took over S&N, brewing was moved to Tadcaster in North Yorkshire where it is now brewed alongside the likes of John Smith's Extra Smooth and Kronenbourg 1664.

It has also gained popularity in the USA where it is among the top ten favourite beers. Alas it is there that the latest problem has occurred. According to a report in the *Daily Telegraph*, consumer groups in the US are worried about the presence of a chemical called 4-methylimidazole (4-MEI) which

occurs naturally during the manufacturing of caramel colouring. Consequently, despite both the US Food and Drug Administration and the European Food Safety Authority (twice) ruling that it is safe in the quantities used, Heineken have bowed to pressure and are removing the particular caramel colouring which gives the beer its distinctive brown appearance. Heineken say that they 'will now achieve the distinctive colouring and flavour of Newcastle Brown Ale, that our consumers enjoy, by using roasted malts instead.'

Heineken insist that the taste will not change but I can't see how it won't. Far be it from me to complain when a big brewer actually listens to their customers and given that they are replacing an adjunct with natural ingredients, it might even be a better product but then again, it has been safe for the best part of a century and I suspect that the 4.7% ABV alcohol content would do for you long before you managed to consume dangerous levels of 4-MEI.

Tony Hedger

Chocolate and beer

Chocolate and beer makes a great combination. The North London Branch of CAMRA recently held another of their chocolate and beer tastings to a sell-out audience at the Pineapple in Kentish Town.

Unlike in previous years, this time there was enough choice within London's growing number of breweries to have just London beers. The chocolates were chosen either to bring out the flavours in the beer (or vice versa) or to soften the flavours. All the chocolates chosen were from Divine, the Free Trade Chocolate Company, which is 45% owned by cocoa farmers. With the exception of the APA and the Stout, which were bottle-conditioned, all the beers were on draught. The combinations chosen were:

- Hop Stuff APA (Arsenal Pale Ale), (3.8% ABV) with white chocolate – the bitterness of this quaffable golden beer took the sweetness off the white chocolate.
- ELB Foundation (4.2% ABV) with 70% dark chocolate – this time it was the darkness in this black chocolate that was balanced by the malty sweetness of this best bitter.
- Moncada Stout (5% ABV) with milk chocolate with toffee and sea salt – the complex malt mix gave dry rich roasted notes that were complemented by the rich sweetness of chocolate.

- Brick Blenheim Black (5.3% ABV) with dark chocolate with mango and coconut – the fruity character of the imported hops and roast notes from the malt blended with the fruitiness and dry darkness of the chocolate.
- Clarkshaws Hellhound IPA (5.5% ABV) with orange milk chocolate – the chocolate was teamed with this English hopped IPA where the dry hoppy fruitiness built on the chocolate's orange notes and was balanced by its sweetness.
- Tap East Coffee in the Morning (5.6% ABV) with 70% dark chocolate with raspberries – the roasted dry coffee flavour was balanced by the tart raspberries in this black chocolate.

Everyone's palate is different so attendees liked different combinations and this was not always the most liked beer or chocolate. There were joint favourite combinations: the Moncada Stout with toffee and salt milk chocolate and the Hop Stuff APA with white chocolate; two totally different combinations.

If this has whetted your appetite, then why not come along to the beer and chocolate tasting that will be held on the Saturday lunchtime at the Ealing Beer Festival (11 July); see www.eventsbet.com/events/eb636653722.

Christine Cryne

WHAT'S IN A BEER?

Further to the article on page 44 about the European Beer Consumers' Union, here is something that has come out of their efforts. This also follows on from our coverage of the new regulations about allergens in the last edition.

On 26 March the Brewers of Europe organisation announced a major voluntary move from brewers to list ingredients and nutrition information on their brands per 100ml, in line with the legal requirements for all non-alcoholic drinks, including non-alcoholic beer. The information will progressively be provided across Europe by companies on pack and/or online, utilising an expanding range of consumer communication platforms.

Pierre-Olivier Bergeron, Secretary General of the Brewers of Europe, said, *"Brewers are immensely proud of the beers they brew and the ingredients used to produce them. We want Europe's consumers to know the ingredients in beer and how these beers can fit within a balanced lifestyle. Brewers already label the alcohol content on their beer brands but we also agree with consumer groups that citizens would benefit from having access to the ingredients and nutrition information, allowing them to compare like-for-like facts with all the other beverages available to them, both non-alcoholic and alcoholic. When it comes to ingredients and nutrition, our overall aim is that we wish to have well informed consumers. Fulfilling this wish also means going beyond labelling the products to utilising new technologies that allow consumers to consult the detailed, tailored information that meets their needs. In the last five years, not only the usage of these new technologies, but also their capacity to provide accessible information, has grown exponentially."*

As companies and national brewers associations consider the

local application of this commitment and roll it out as appropriate, the Brewers will set targets, report on progress made, and showcase best practices. This action will also contribute to the implementation of the European Beer Pledge, a package of responsibility initiatives that was launched in the

European Parliament in 2012. All foods and beverages are covered by the EU Regulation on Food Information to Consumers. However, when it comes to ingredients listing and nutrition declarations, there is

currently an exemption for alcoholic beverages of more than 1.2% ABV (alcohol by volume). Nevertheless, many consumers logically want to be able to compare the ingredients and nutritional declarations amongst all beverages, which is why brewers will be going beyond current EU regulations in providing this information.

The European Commission is due to produce a report on the current exemption for alcoholic beverages over 1.2% ABV and the next steps for dealing with the issue. Should the Commission decide to bring the rules for alcoholic beverages into line with those for non-alcoholic beverages then it is absolutely essential that a level playing field be set amongst all alcoholic drinks.

Mr Bergeron concluded, *"Europe's brewers have been working on this commitment for many months and will work from today onwards in strengthening consumer knowledge of beer's ingredients, nutritional content and place within a balanced lifestyle. We really hope that the other alcoholic drinks sectors will follow our lead and commitment to transparency in this endeavour."*

From a document provided by Theo Flissebaalje of the EBCU. For more information see www.brewersofeurope.org



CLARENCE & FREDERICKS

Some time ago, pub management company the Antic Collective were working towards opening their own brewery. Instead they have acquired the well respected Croydon independent brewery, Clarence & Fredericks. It is understood that the brewery will be renamed Volden. The arrangement makes sense in that it guarantees outlets for the beer in a competitive market and provides Antic with beer of proven quality. 24 of the 37 pubs listed on their website are south of the river.

FULLER'S

To celebrate their 170th anniversary Fuller's have released a limited edition 7% ABV bottle-conditioned beer called, as you might guess, Fuller's 170th Anniversary Celebration Ale. It is brewed with Caragold and pale ale malts, wheat, golden oats and Goldings and Liberty hops with orange peel added towards the end of the brewing process to complement the citrus notes from Fuller's trademark yeast. The beer comes in a commemorative box, adorned with the gates of the famous Griffin Brewery and is available in the Brewery Store, on the Fuller's website and for some reason, in Sweden. Brewing Director John Keeling said, "170 years is a milestone for any business and as a brewery, the only way to celebrate is with a new beer. There is not much in life that is better than a beautifully crafted bottle-conditioned beer enjoyed with a good cheese board and great company."

Fuller's have been active on the pub front. In March they

opened the Blue Boat, a pub in a new development on Fulham Reach. The full address is Distillery Wharf, Parris Way, W6 9GD. It features a large south-facing terrace with views towards Hammersmith Bridge and the Harrods Furniture Depository building, often seen during coverage of the University Boat Race, hence the pub's name.

The Hung, Drawn and Quartered in Great Tower Street (EC3R near Tower Hill) has reopened following refurbishment. It remains part of Fuller's Ale and Pie brand.

SIGNATURE BREW

Founded in the autumn of 2011 by cousins Sam McGregor and Tom Bott, Signature Brew's aim is to create music-inspired beers in a bid to transform the lacklustre quality of beer in music venues. As part of an expansion plan they have acquired a ten barrel brewing plant from neighbours Five Points Brewery which will give them an annual capacity of 3,500 hectolitres (around 616,000 pints). It was due to be installed in their premises in Leyton in March.

The development is being crowdfunded. All investment information can be found on the company's Crowdcube page: www.crowdcube.com/signaturebrew. Sam McGregor said, "Working closely with artists has always been at the heart of everything that Signature Brew does. We're excited to be able to count some of our favourite musicians amongst our shareholders – as well as opening up this opportunity to music and beer fans alike."

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Brewery focus

This time, we take a look at two breweries from outside London whose products are often seen in our pubs.

AN OLD BREWERY WITH A BEWITCHING APPROACH

It is not unusual to see Moorhouse's beers around London and I am sure that, like me, some people thought that it is one of the older microbrewers. Moorhouse's has a history that goes back much further than the 1980's. In fact, Moorhouse's was founded in 1865 and is celebrating 150 years of brewing on exactly the same street in Burnley, Lancashire. A very unusual feat these days.



At the Bree Louise

In the 1930s, Moorhouse's was known for its soft drinks and its 'hop bitters', which were low alcohol and described as 'non-intoxicating ales'. At a tap takeover at the Bree Louise in Euston, David Grant, the current managing director, explained more. In the 1970s the brewery was struggling to compete with the mass advertised keg and a squeeze on outlets to sell to, beyond its small pub estate. Inevitably, in 1975, the last member of the family decided to sell. A local builder, Michael Ryan, decided to buy the brewery and he changed the emphasis to cask beer but it struggled. After a few years, a local hotel owner, Alan Hutchinson, bought the brewery and started to brew stronger beers, including Pendle Witch, but the hop bitters were continued until 2002, being used mainly for shandies. Unfortunately, Alan died and it looked as if the writing was on the wall for Moorhouse's with staff being served their redundancy notices. Happily, there was a white knight; in 1987, Bill Patterson heard from a local landlord that the brewery was up for sale and, liking Moorhouse's beers, he decided to purchase the brewery and started to invest in it.

Not everything has gone smoothly. Despite the ceiling collapsing on top of the fermenting vessels, they still have a number of historic items including a 14 barrel copper dating from 1866 and a six barrel copper from 1902. Under Bill's management the brewery had acquired six pubs, including one opposite the brewery that originally had been a betting shop. The other five were former Bass houses of which four were in Burnley. Originally there was not so much competition but currently not all of the pubs are doing well and David intends

to sell three. He believes that the smoking ban has had a big impact on these particular pubs as they lack the facilities to have outside smoking areas. However, he is still committed to pubs and is looking to build an estate of some forty plus pubs. Included in this is number of micropubs, some of which will come from a few off licences.

But pubs are not the only investment for Moorhouse's. They recently took the opportunity to update their brewhouse, built in 1870. The local council approached the brewery to see if they would like to use some of the land behind the brewery. They decided to take them up on this and invested in new brewing facilities that can now handle 400 barrels a day if they need to. In addition, they built a visitors and conference centre that can cater for up to 120 people. Future plans could include doing their own bottled beer, either as bottle-conditioned or microfiltered.

So what about the beers? Black Cat (3.4% ABV) is one of their more famous brands, having won CAMRA's Champion Beer of Britain in 2000. This beer is loved by Edwin Booth, whose supermarkets take almost three quarters of the beer that is brewed. Their other well known brands include Pendle Witches Brew, golden coloured and somewhat stronger at 5.1% ABV; Pride of Pendle (4.1 % ABV) and the two other witches brews, White Witch and Blonde Witch. In addition, there is a number of seasonals plus a beer specially brewed for this 150 year anniversary, Black Cat Reserve, at a mighty 7% ABV and which uses Cascade and Fuggles. Look out for it, it definitely packs a punch.

MARSTON'S INNOVATION

In the spring, Marston's hosted a reception to showcase its 2015 beers. Once again, it was interesting to see how this large brewery company has been utilising their range of regional breweries to create seasonal beers with brews from Brakspear, Jennings, Ringwood and Wychwood popping up throughout the year. Overlaid on this however is Marston's Revisionist range which for 2015 is featuring unusual ingredients, intertwining with their new single hop beers.

After the introduction of a single hop beer a couple of year ago which used one of the new British hops, Cascade, it is pleasing to see Marston's continuing its support for British hop innovation. A hop called Archer was used in the March beer. This hop is part of Charles Farram's Hop Development Programme and is currently only being grown by Thing Hill in Herefordshire. The resulting beer (4% ABV) had a sweet nose and a floral and citrus flavour with traces of pineapple and honey which disappear to leave a dry building bitterness.

September will see another new British hop used in their single variety range. Called Flyer, this hop has been grown by Sarah Hawkins near the Malvern Hills. Its description includes citrus, liquorice and spicy notes so it will be interesting to see how the beer turns out.

But it isn't just new British hops that are being used; May sees a single hop beer using Belma, from the USA and you might just catch it if you are lucky. Strawberry jam, tropical notes and citrus are the characteristics listed. Other forthcoming single hop varieties include German Saphir (June) and Bravo from the USA in November. Keep an eye out for them; it's always a good experience appreciating the complexity that is the hop.

Christine Cryne

Editor's note. As readers will see from our Pub Campaigning column, there is some very good news about the Antwerp Arms in Tottenham. Ian McLaren, local resident, active member of CAMRA's North London Branch and a leading light in the campaign to save the pub and turn it into a community local, will be celebrating by leading a pub crawl on Saturday 6 June (1pm) covering five pubs and a brewery. The crawl can, of course, be done any time you like.

A little as five years ago, real ale had almost disappeared in any part of London. Indeed, the local council seemed determined to eliminate pubs entirely. Thanks to the efforts of a few individuals, notably Andy Moffat of Redemption Brewing, and a large number of community shareholders and volunteers, we now have a thriving brewing quarter and North London's first community-owned pub.

Tottenham was an early railway suburb, built on local farms and market gardens. Some of these estates, as well as the Tottenham Marshes (part of the Lee Valley Regional Park which stretches from Hertford to the Thames), remain green space. Thus our crawl can take in the grass as well as the grime.

We are meeting at the Ferry Boat at 1pm, where Forest Road in Walthamstow meets Ferry Lane in Tottenham. If you walk (ten minutes) from Blackhorse Road on the Victoria Line you will pass some of the collection of Tottenham Reservoirs. The pub is on an island in the River Lee. It has a big garden and is very popular for lunches at the weekend. The island status has meant some dispute about which borough it belongs to but it currently resides in Haringey (N17 9NG).

The next stop is a brewery open day. Beavertown moved to Tottenham last year. It started as a four barrel pub brewery but now occupies two double width industrial units. Most of the beer is craft keg with a very large proportion being exported in cans. On Saturday afternoons they open the premises at 2pm with bars, street food, music and games. To get there, we cross the River Lee, the Lee Navigation at the Tottenham Locks (look out for the moored Thames barges) and a relief channel – once a mill leat? Turn right and walk up Mill Mead Road to the Lockwood Industrial Estate (N17 9QP). On the left is the mini-Manhattan of Hale Village.

We'll leave Beavertown at about 3pm for a 20 minute walk. Crossing the road towards the Hale East allotments, we can walk either side of them north on to the marshes before turning left onto a path which takes us under a main road and the London to Hertford East railway line and past another industrial estate. The first left quickly takes us to Downlands Park, a recreation area with gym machines if you are in that sort of mood. At the far end of the park we turn right and find the Volunteer at 131 Chestnut Road (N17 9EU). This is a small street corner pub selling Wells Bombardier and sometimes Redemption.

After a quick one there, we'll continue along Chestnut Road – and maybe wonder that this was the main road towards Walthamstow before the now deceased Tottenham one way system, built in the 1970s. Just before the police station and the High Road, we turn right into the car park at the other end of which is the Beehive, Stoneleigh Road (N17 9BQ). Arriving there at about 4pm we can investigate this large and intact Brewer's Tudor pub (on the London Inventory) with three bars,

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Tottenham: the Real Ale Revival Crawl

eight beer engines and a large garden. It was bought by a local pub chain and reopened in March last year to immediate acclaim; it is currently branch pub of the season.

The next walk is very short. We come out of Stoneleigh Road, and cross the High Road at the lights, turning right to find the Elbow Room at 503-505 (N17 6QA). The Ship, almost next door, is an altogether grander (Irish keg) pub but the Elbow Room has history as well, having been an early Wetherspoon conversion. It was long since sold by them but still sells cheap beer.

Once we have finished there, we continue north on the High Road to Bruce Grove (with the station on the corner). This stretch of the road shows the diversity of shopkeepers locally. Then we continue up Bruce Grove until we get to the Bruce Castle. This is an eighteenth century house with a garden folly that looks like an ancient castle turret. It was used for a long time as a school, founded by Rowland Hill (who invented postage stamps). There is a museum commemorating these and other aspects of local history. Behind the house there is a large park, part of a larger estate much of which is now the Tottenham Cemetery. We can walk along Church Lane (about to become

a Boris Cycle Superhighway), past the ancient All Saints Church with its hall in which Tottenham Hotspurs Football Club was founded, or we can go through the park. At the far end is our magnet for the day, the Antwerp Arms (168-170 Church Road, N17 8AS). This is effectively the Redemption brewery tap, although it is owned by a group of local people and Spurs supporters who bought it after Enterprise Inns decided to get rid of this small part of their estate.

In the 1820s, a row of semi-detached cottages was built in the fields. At the end of the row was an ale house and brewery called the Hope and Anchor. In the 1850s, with the coming of the railway, a terrace was built along Church Road. The first cottage in this row was incorporated into the pub which in 1853 changed its name to the Antwerp Arms: nobody knows why.

And on that note of mystery, I'll leave you to have a drink in peace. If you walk to the other end of Church Road, you'll find buses on the High Road for many destinations and, on the other side of the road, the football ground. Walking time for the day should be about an hour.

Ian McLaren

Battersea Beer Festival – a recollection of 2013

In March Battersea Arts Centre caught fire, causing huge damage to one of London's most valuable cultural spaces. It was an incubator for all kinds of creativity, supporting a diverse range of acts. Whatever its future, however, my overriding memory of the place will never be a performance I saw there. Daniel Kitson? Nah. Stewart Lee? Are you joking? The image of Battersea Arts Centre I will always carry comes from an odd night out a couple of years back, when all this guy was after was a few jars.

A persistent drizzle hung over London that cold February evening in 2013. Outside Clapham Junction, a lone voice attempted to gain the attention of hurried commuters: "Have faith in God! Stop the wars!" Nobody listened. In this particular corner of South West London, on this particular night, there was a higher calling than God or Peace with which to grapple. That calling was Real Ale. The annual Battersea Beer Festival was in full swing up the road in the Grand Hall of the Arts Centre, whose intricate vaulted ceiling and rounded windows gave the impression, ironically, of some Near-Eastern Mosque.

What was taking place that night was not however forbidden to this particular band of the faithful. For those entering the Hall, it was divine. As hordes of fleece-wearing bearded men - and they were overwhelmingly men - trudged

through the gloom up Lavender Hill it was hard not to detect a religious note to proceedings. This was a pilgrimage. The worshippers of Bacchus were ready to pour their version of heaven into glasses holding a third of a pint, so you can try loads more beers.

Confronted by a queue promising to last, as a steward put it, '*probably 45 minutes, maybe more... probably more*', the grim determination of these beleaguered souls became strikingly evident. CAMRA membership cards firmly in hand, they took their place in the snaking line. This stoic acceptance spoke volumes about the reverence for beer that this festival celebrated. That there were perhaps ten pubs within a quarter-mile radius of the queue meant nothing. They were here to worship at the altar of hops, malt, yeast and water. Occasionally, in the case of fruit beers, some fruit. The tempered patience of those at the back of the line morphed steadily as the queue neared the hallowed entrance. An electric energy gradually tightened its grip on these huddled masses as they approached the door, where a man named Trev, wearing a high-vis jacket, counted the soggy revellers as they unzipped their jackets and removed their hats. As each new pilgrim gladly handed over their £4 entrance fee (£3 for CAMRA members), the anticipation that palpably exuded from every pore in their ale-hungry beings could not be

overstated, smelling as it did of beer-sweat and garlic.

The sound of laughter floated through from the hall, along with the comforting yet raucous symphony of over 150 Real Ales being decanted into innumerable glasses. The wait was over. Deferred gratification paid its dividends as the first offerings slid effortlessly down greedy gullets. This was worship. Alleluia. Transcendent.

The grand, long hall of Battersea Arts Centre was intersected down the middle by two huge bars running the length of the room. Between them stood the main events. Barrel after barrel of real ale from every goddamn corner of the British Isles. A Pale Ale from Skipton Brewery here, a Porter from Polzeath there. The north/south divide bridged in the space of two casks. The time was 8.17pm. The atmosphere was intensifying. Cheeks were becoming ruddier; laughter more piercing and aggressive than before.

The kitchen at the back, serving goulash and chicken curry amongst other delights, was being worked hard, their intoxicant-dulling vats of nourishment proving almost as popular as the main attractions at this point. Soon their offerings would serve their purpose and the loud, harsh, hyperactive drunkenness of an empty stomach would be replaced by the catatonic, lethargic inebriation that follows a boozy dinner. But the atmosphere did not dip. The

Battersea Beer Festival – a recollection of 2013

determination of the seasoned pilgrims to tick off as many beers from their (complementary) festival guides as possible overrode all human impulses to sit down for a minute and take the edge off. The hard core ploughed on as their weaker companions took to the sidelines, slumped over tables, staring into half-drunk thirds of stout from Warwickshire.

By 10.30pm, most had departed, either wearily to bed or back down the hill to Clapham to party what remained of the evening away at a selection of sub-par night clubs. The truly enlightened, however, still had work to do. Not for the fair-weather beer drinker the demands of this festival; the half dozen rotund specimens who remained slowly ticked off the remaining beers from the guide.

No one would sample them all; nobody could. Year after year, however, a determined few would try. Stumbling

between the bars long after the point at which taste receptors lose the capacity to determine the nuance of hops on the tongue, they struggled to keep the last few lukewarm dregs of backwash down, pushing through cries of mercy from bloated stomachs. This was about more than taste. This was about pride. This was about beer. For these devoted few, whose bodies were long ago given over as vessels for ale, this was their Christmas, Easter, Eid and Diwali rolled into one very gassy evening.

Looking around, the last couple of revellers caught one another's eye. Kindred spirits. A fuzzy embrace, guts pushing together, and then out into the frigid February dark. Their coats were still in the cloakroom, but they'd be half way back to Catford before either realised. Until next year, fellow traveller. Until next year.

Harry Pasek

Editor's note. As it happens, I was the

organiser of the 2013 Battersea Beer Festival and I very much enjoyed Harry's idiosyncratic account. There was a next year (2014) but no event this year because the hall was being refurbished and it was in the course of the works that the fire broke out. It may be three or four years before it is restored. In the meantime CAMRA South West London Branch are making efforts to find a suitable alternative venue. We are not giving up on our beer festival, let me assure you of that.

Although they have already received some money from the Government and there should be grants available, the quicker Battersea Arts Centre put together the funds for the rebuilding works, the sooner – hopefully – we will return. If you wish to find out the latest and perhaps make a contribution, please go to their website www.bac.org.uk and click on the 'Donate – Support us' box.

London LocAle scheme

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

Antwerp Arms

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Rosemary Branch

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The complete list is maintained at www.london.camra.org.uk

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LONDON'S BEST BEER: FOUR YEARS ON

The young William Blake had a vision of angels in a tree on Peckham Rye Common. I had a revelation of a different kind in more-or-less the same spot. Over the second half of 2014, in the process of creating the forthcoming second edition of *The CAMRA Guide to London's Best Beer, Pubs and Bars*, I researched 467 beer outlets across London. Yes, it sounds like a mammoth and glorious paid pub crawl, but I assure you it is quite hard work. Most of the time is spent on buses and trains, walking or pedalling Boris bikes, and the rest mainly talking to bar staff and customers and taking notes, with only a very small amount of drinking. I leave a trail of barely-sipped halves and thirds across the city.

One unseasonably mild and sunny day in mid-December, towards the end of this odyssey, I visited a newly-opened shop, Hop Burns and Black, on East Dulwich Road. The first thing I saw when I walked in was a big shelf unit labelled "South East London". I stood in wonder for a while. Just four years previously, when the first edition of the book was in preparation, no more than two bottling breweries would have qualified for these shelves. Now there are approaching 25 potential suppliers. Here was undisputable proof that 'London beer' was no longer local enough, and that drinkers were now drilling down to the first part of the postcode to express their geographic loyalties. Jen Ferguson, the shop's New Zealand-born co-owner, confirmed these local beers sold the most, despite competition from some of the world's greatest brewers on neighbouring shelves. And, while I've been scrupulously even-handed in fulfilling my duty to cover the whole of the city, as a southeast Londoner myself I couldn't help but feel a little flutter of local pride.

The facts put my little revelation in context. London was once the world beer capital but brewing here suffered relentless decline through the 20th century, culminating in a new low in 2006 when the closure of Young's, one of our two remaining historic independents, left only nine breweries. But then a trickle of promising start-ups appeared, and by 2010 the London Brewers Alliance had emerged specifically to promote London beer. Some of the newcomers were directly inspired to fill the gap left by Young's, such as Duncan Sambrook, who told me early in 2011: "*The London market's so big, I think it could support all of us and more.*" He couldn't have known how right he was.

When I submitted the manuscript of the first edition in March 2011, Greater London had 14 operating commercial breweries. By



the end of 2011 there were 22, and a year later 36, already a higher tidemark than at the peak of the Firkin era in 1998. Now there are 72, surely the highest figure since at least Victorian times. The growth in brewing has been matched by an unprecedented surge in the range, variety and local provenance of quality beer in pubs, bars and shops, both locally sourced and from the rest of London and the world. Following the inspired example of the Kernel back in 2010, many brewers have forged a new and more direct relationship with drinkers through regular open days and taprooms, and on Saturdays the railway arches of Bermondsey have become an unlikely zythophane promenade. And all this in the teeth of one of the longest and deepest economic recessions yet known, and a seemingly unstoppable decimation of Britain's pub stock through closure and conversion.

Is there a downside to all this? Speaking to a US journalist recently, I noted the link between beer-friendliness and gentrification and all its attendant problems. Local microbrewers now press all the right buttons with prosperous arty metropolitan types, and as young middle class families move into deprived inner city areas like Hackney, Peckham and Walthamstow, small breweries and craft beer bars inevitably follow. And while I'm delighted to see fine old pubs in Homerton and Clapton lovingly restored as beer and food emporia with yoga classes and cycle repair workshops, I do wonder where the previous customers of these places now go to drink and meet their mates.

Devotees of traditional cask ales may also be concerned that much of the growth is elsewhere, in 'craft keg', bottles, cans and US-inspired styles. Pretty much every London brewer now produces a pale ale liberally dosed with New World hops, but a good few see no reason to offer a best bitter. I've even had to add a section on saison to the style guide. Now, I'm an eclectic drinker: I love many of these new beers and the huge variety of flavour now on offer. But subtle, low gravity, gently carbonated cask session beer is something British brewers, almost uniquely, do well and it deserves pride of place in the capital. Pubs and many customers still very much want to drink it: several licensees told me they wished more London brewers did good cask. And more than one North American beer tourist has reminded me they visit London to drink great cask, not clones of beers they can easily find at home. Some brewers need to

get better at overall consistency and quality too if London brewing is to secure its future.

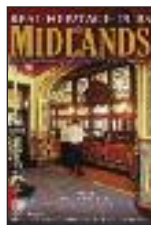
Still, there's much to celebrate and I hope you find the new book helps you do just that. I'm confident that London beer is already well enough entrenched to survive the vagaries of fashion but who knows what the scene will look like when the third edition appears? Watch this space.

Des de Moor

The second edition of *The CAMRA Guide to London's Best Beer, Pubs and Bars* is published by CAMRA Books on 2 July 2015. Buy from the CAMRA Bookshop at www.camra.org.uk or from the Great British Beer Festival or other local CAMRA beer festivals. For more information see www.desdemoor.co.uk/london, like *London's Best Beer* on Facebook or follow @LdnBestBeer on Twitter.

REAL HERITAGE PUBS OF THE MIDLANDS

This is the latest in CAMRA's series of books covering pub interiors of special historic interest. Edited by Paul Ainsworth and produced to the usual high standard, it



has many wonderful photographs (chiefly by Michael Slaughter LRPS) plus detailed descriptions and useful maps. It covers the whole of the Midlands, from Herefordshire and Shropshire across to Lincolnshire. Even if you are unlikely to visit any of them but just like pubs it is well worth having a copy.

It is available for £5.99 from CAMRA HQ or at most local beer festivals.

Published by CAMRA Books ISBN 978-1-85249-324-0

OBITUARY

I'm sad to report the untimely passing of Ronald Schooneveldt. I'm sure that many readers who worked at the Great British Beer Festival and various local beer festivals in London will remember Ronald as one of the members of PINT, CAMRA's sister organisation in the Netherlands, who regularly came over to lend a hand. He was an engaging, jolly chap who made many friends over here. He will be missed.

Tony Hedger

Idle Moments

Greetings! As I sit and type this we are in the middle of the celebrations marking the 70th Anniversary of VE Day, so when my eye lighted on this quotation from Winston Churchill I thought it appropriate: *"Courage is what it takes to stand up and speak; courage is also what it takes to sit down and listen."*

Let's have some number puzzles. You, know, I've been doing these for so long (somewhere between 25 and 30 years, I think) that quite a few of them have been used before but each time I try to do some new ones. This time I have managed no fewer than eight originals among this lot:

1. 1852 CPM to S from HP
2. 4472 FS
3. 660 F in a F
4. 3 C on BPS (C)
5. 230 I is the L of a RRP
6. 1547 D of H the E
7. 324 M is the H of the ET
8. 1715 FJU
9. 42195 M in a M
10. 4 F on the L

Sometimes it's hard to think of a new subject for 5BY4 so you end up with nasty subjects like this month's, Archbishops of Canterbury. See if you can work out the dates of these; I reckon that if you get the last five you will be doing very well. I'll have to try and think of a new puzzle format – some time.

- | | |
|-----------------|----------------------|
| 1. 1896 – 1902 | A. Cosmo Gordon Lang |
| 2. 1903 – 1928 | B. William Temple |
| 3. 1928 – 1942 | C. Robert Runcie |
| 4. 1942 – 1944 | D. Rowan Williams |
| 5. 1945 – 1961 | E. Donald Coggan |
| 6. 1961 – 1974 | F. Randall Davidson |
| 7. 1974 – 1980 | G. Frederick Temple |
| 8. 1980 – 1991 | H. Geoffrey Fisher |
| 9. 1991 – 2002 | I. George Carey |
| 10. 2002 – 2012 | J. Michael Ramsey |

At least the format of a few Trivial Knowledge questions at the end shouldn't be a problem. Whether the questions themselves are nice or nasty might be an issue, though. See if you like these ones:

1. In terms of clothing, what is an Ulster?
2. T E Lawrence (of Arabia) is well known for his love of motorcycles – but what make was his favourite? He owned eight of them in all.
3. Meriden, near Solihull is traditionally known as the Centre of England but it is also known as the location of what motorcycle manufacturer from 1941 to 1983?
4. The middle name of Frank Zappa is the same as what make of motorcycle?
5. What popular pub name is derived from the Arms of John of Gaunt?
6. And what pub name is taken from the livery badge of Richard II?
7. Husband and wife musicians Bela Fleck and Abigail Washburn released an eponymous album as a duo last year. What instrument do they both play?
8. How many strings does a Hardanger fiddle (from Norway) have?
9. By what name is the Tapestry of Queen Matilda commonly known in Britain?
10. For approximately how long were Adolf Hitler and Eva Braun married?

So there we are then for another edition. By the time the next Idle Moments hits your local pub the schools will be on their summer holidays and those of you who drive to work will hopefully have a few weeks of lighter traffic. But that's all in

the past for me! See you next time (No, of course I won't see you. What a silly way of signing off a column in a magazine! Doesn't stop TV presenters doing the same thing though.)

Andy Pirson

IDLE MOMENTS – THE ANSWERS

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

NUMBER PUZZLES:

1. 28 Member States of the European Union
2. 9 Days Queen (Lady Jane Grey)
3. 25 Elected Members in the Greater London Assembly
4. 2 Lenses on a Pair of Spectacles
5. 3000 Feet is the Minimum Height of a Munro
6. 5 Counties with Borders to Greater London
7. 15 Number on Mike Brown's Rugby Shirt
8. 1270 Feet is the Length of a Eurostar Train
9. 10 Lanes in an Olympic Swimming Pool (2 are Empty)
10. 1435 Standard Railway Gauge in Millimetres

5BY4: (British Birds)

1. Honey – Buzzard
2. Yellow – Wagtail
3. Mistle – Thrush
4. Golden – Plover
5. Sand – Martin
6. Purple – Heron
7. Marsh – Harrier
8. Dartford – Warbler
9. Brent – Goose
10. Bearded – Tit

GENERAL KNOWLEDGE:

1. The place where Richard III was born and Mary Queen of Scots was executed is Fotheringhay Castle.
2. Edward II met his particularly gruesome end at Berkeley Castle.
3. The school situated between Tenterden and Cranbrook in Kent where The Princess Royal was a pupil is Benenden School.
4. The "Cambridge Spies" Guy Burgess, Donald Mclean, Kim Philby and Anthony Blunt were all students together in the 1930s at Trinity College.
5. The golf course which is the home of the Royal Liverpool Golf Club is Hoylake.
6. The English female tennis player who won the French Championship (pre-Open) in 1955, the Australian in 1958 and Wimbledon in 1961 is Angela Mortimer.
7. The driver 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) is Stirling Moss.
8. Tanzania was formed in 1964 by the merging of Tanganyika and Zanzibar.
9. The personification of the English nation created in 1712 by John Arbuthnot (and compared with Lewis Baboon representing the French) is John Bull.
10. The above questions were inspired by (stolen from?) the Encyclopaedia of Britain, published in 1993. Its celebrity compiler is Bamber Gascoigne.

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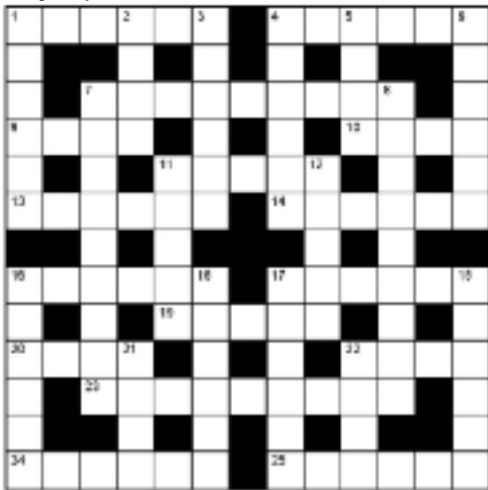
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Crossword

Compiled by DAVE QUINTON



Name

Address

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

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

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

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

APRIL'S SOLUTION



£20 PRIZE TO BE WON

ACROSS

1. Spot dead fruit. [6]
4. Cold beer. [6]
7. Meet Cockney doing a chicken census. [9]
9. Starts to take exploratory x-ray tests of writing. [4]
10. Big game upset. [4]
11. River cut off in part. [5]
13. Blasted but repaired. [6]
14. Stop time causing harm. [6]
15. He'll often play in the street. [6]
17. Get man out of drawer. [6]
19. At no time does 11 change direction. [5]
20. Awards for fat reduction. [4]
22. Clothes may need changing.. [4]
23. Corrupt cop treats witness. [9]
24. Rush to injure the French. [6]
25. Is created by those with discrimination losing head. [6]

DOWN

1. Act about books being damaged. [6]
2. Have a bet on a boat. [4]
3. Run into journalist that's run away. [6]
4. Pub implicated in plot is got rid of. [6]
5. The enemy of the fourth empire. [4]
6. Give pleasure to a man with beer. [6]
7. States of old cider equipment. [9]
8. What's left of memo about top ale. [9]
11. Points out girl for a number of sins. [5]
12. Tracker going up and down. [5]
15. Bring up first big fish. [6]
16. Regret bringing in key to release prisoner [6]
17. Threaten people with outstanding service. [6]
18. Bodies put roughly into the edges of tombs. [6]
21. One taking turns with the cooking. [4]
22. Dry area, one on the mouth. [4]

Winner of the prize for the February Crossword:
R A Gregory, Faversham, Kent

Other correct entries were received from:

Ted Alleway, Tony Alpe, Pat Andrews, Christian Ang, Lorraine Bamford, John Barker, Rob Barker, Paul Bray, Kelvin Brewster, Jeremy Brinkworth, Mark Broadhead, John Butler, Eddie Carr, Avirup Chaudhuri, Mrs H.E.Clark, A.Cockayne, Joe Corbett, Kevin Creighton, Paul Curson, Peter Curson, Joe Daly, Michael Davis, Tom Drane, Jonathan Edwards, C.J.Ellis, Elvis Evans, Mike Farrelly, D.Fleming, Gillian Furnival, Geoff Gentry, B.Gleeson, Mrs E.Goobay, Marion Goodall, J.E.Green, Alan Greer, Caroline Guthrie, Stuart Guthrie, Peter Haines, "Shropshire" Dave Hardy, John Heath, Ian Hemphill, Lucy Hickford, William Hill, Chris James, Carol Jenkins, Claire Jenkins, David Jiggins, Gerald Jones, Mike Joyce, Mick Lancaster, Pete Large, Terry Lavell, Tony Lean, Julie Lee, Tony Lennon, Marjorie Lopatis, Donald MacAuley, Suzanne McCarthy, Derek McDonnell, Mrs. S.Maddox, Steve Maloney, Tony Martin, Dylan Mason, Rob Mills, Jan Mondrzejewski, Adam Moon, M.J.Moran, Al Mountain, Dave Murphy, John Murphy, Brian Myhill, Paul Nicholls, Gerald Notley, Alan O'Brien, M.Ognjenovic, Michael Oliver, Chris Pass, Gillian Patterson, Mark Pilkington, Mick Place, Robert Pleasants, Ms R.Price, Derek Pryce, James Rawle, Paul Rogers, John Savage, Haley Schmitt, Pete Simmonds, Nobby Slacktrouser, Ruth Smith, Ian Symes, Bill Thackray, Paul Tiffany, John Treeby, Roger Trevasakis, Andy Wakefield, Martin Weedon, Ms E.A.Whole, Nigel Wheatley, Richard Whiting, John Williamson, Sue Wilson, Peter Wright & the Missus.

There were also one anonymous and two incomplete entries



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