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There are no strangers here, just friends you haven’t met yet
Pioneering campaigning by CAMRA’s members has persuaded the Government to give local Councils and communities new powers to assist community pubs. At a pre-Christmas meeting in Parliament Greg Clark, Minister for Decentralisation, launched his response to ideas put forward by communities including of course CAMRA members and branches.

Ideas receiving the green light from Government include:

- preventing pub companies selling pubs on the condition that no future owner will use the building to serve alcohol;
- reviewing planning laws to help protect local services better;
- allowing Councils discretion to grant business rate relief to valued pubs;
- providing a community right to buy for pubs under threat.

The 2007 Sustainable Communities Act allowed communities to submit ideas to Government via local Councils on how local services like pubs could be protected. CAMRA members took up this invitation with enthusiasm and have been well rewarded. The success of the Sustainable Communities Act is a testament to the effectiveness of people power and in particular the tenacity of CAMRA’s members; since the beginning, back in 2002, CAMRA has been a leading partner in the Local Works Coalition who are behind the Sustainable Communities Act.

Last month’s announcement marked the end of the first round of the Act and also the beginning of the next. The Government has launched a new call for ideas under the Sustainable Communities Act so that now is the time for pub goers and beer drinkers to come up with innovative ideas that can be put to Government on how real ale and pubs can be helped to thrive.

An important change is that people will now be able to propose their ideas direct to Government and be guaranteed a reasoned response. Visit http://barrierbusting.communities.gov.uk/ for more information.

Looking ahead to the next round of the Act could see CAMRA succeed in calls for a fair deal on beer tax. Excessive taxation of valued community pubs simply does not fit with a desire for sustainable communities.

Jonathan Mail
Two unwelcome planning applications were announced in the Wimbledon Guardian on Thursday 16 December, leaving little time to comment by an advertised deadline of 5 January. Documents, including representations, relating to both can be found on Merton’s planning website: http://planning.merton.gov.uk/Northgate/PlanningExplorerAA/Home.aspx

Application 10/P3288, concerned the Brewery Tap, on the High Street in Wimbledon Village, where Enterprise Inns propose ‘rear extension and conversion of ancillary accommodation on first and second floors to provide two residential apartments’. For the last fifteen years, John and Heather Grover have run the ‘Tap’ as resident tenants, employees of Enterprise lessee Garry Mallen, a small multiple operator. During this time it has thrived as a well patronised, deservedly popular community pub, serving a good, varying choice of real ales as alternatives to the Young’s beers of the other Village pubs, as well as delicious home-cooked food. It has appeared in the Good Beer Guide, been shortlisted for Branch Pub of the Year and now participates in the London CAMRA LocAle scheme.

Enterprise have given Garry notice that they do not wish to renew his current lease, let alone offer him the freehold, but instead intend to replace the existing kitchen and tenants’ accommodation upstairs with self contained flats while the bar on the ground floor operates as a vertical drinking establishment aimed at younger drinkers. With its resident landlord and his team, the Brewery Tap promotes responsible drinking. What Enterprise propose is vandalism and, moreover, they see the development of the Tap as a prototype for many other of their premises in London.

However, dividing off the upper floors of a pub for flats could be no more than a ploy to convert the whole building eventually, a year or two later, when it turns out that there is ‘no demand’ for a constrained ground floor lock up and with the new occupants upstairs likely to oppose any licence application. Merton’s Unitary Development Plan includes an exemplary Pub Protection Policy (L16) and the local CAMRA Branch urged local residents to object to an application that would deprive the Village of this delightful, historic pub and set a very bad precedent for many others like it. Many have now done so.

Fewer people have objected to the second application, 10/P3282, concerning the Princess Royal, in Abbey Road, South Wimbledon, a homely two bar pub with a large, enclosed garden, but closed since March 2010 after Enterprise Inns

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more positive thinking from
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had seemingly run it down through a combination of high rents and restrictive beer ties and then sold it, as non-viable, for potential change of use. The development now applied for comprises ‘six flats formed of two three-bedroom and four two-bedroom flats (in a three storey block) and the conversion of the former public house with ancillary residential accommodation into a three bedroom house.’

Loyal regulars had been sad to lose this pub which, under more enlightened management, had previously been in the Good Beer Guide for nineteen consecutive years. The comparative successes of the Sultan and the Trafalgar nearby are testimony to the continuing viability of back-street locals, given good landlords and attractive beer ranges.

Just because a pub has already closed does not invalidate Merton’s Pub Protection Policy criteria. Indeed, a few years ago Merton Planning Committee cited the Pub Protection Policy in preventing demolition for industrial use of the site of the Prince of Wales in Western Road, then closed for more than two years. It has since reopened as Pepi’s Bar & Restaurant.

Under present legislation, however, it seems that property speculators posing as pub companies are in a position to make sure that pubs are not, on the face of it, financially viable, so that they can instruct estate agents interested in maximizing percentage commission to seek high purchase prices from developers who can be encouraged to expect planning permission for alternative, typically residential use of pub sites. Developers may reasonably liaise with council planning officers looking for ever more houses, so that the loss of the pub is in some cases a foregone conclusion.

Drinkers can only hope that the Government’s recently introduced Localism Bill will require councils to give local communities the ability and the opportunity to concert effective action to protect popular pubs from owners and agents who would rather profit from their disposal.

Geoff Strawbridge
Pubs Officer, CAMRA South West London Branch

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Saving the pub?

The Minister with responsibility for community pubs, Bob Neill, has indicated that there will be a review of restrictive covenants, the clauses frequently inserted into the sale agreements for pubs which prevent their continued use as licensed premises. This had been promised by the previous government and has now come about following action by three local authorities in the North of England under the Sustainable Communities Act. The review, due in the summer, is welcome all the same. Mr Neill said, “For too long now communities have felt shut out when rules prevent a building being used again as a public house or community club. I want to stop that and put local people in charge. By reviewing the use of this restrictive piece of red tape it is another boost for localism and means that communities could use their collective powers to keep important hubs of community life open.”

A change in the law here is crucial if the proposed ‘Community Right to Buy’ power contained in the Localism Bill is to mean anything. Mike Benner, the Chief Executive of CAMRA, commented: “Restrictive covenants are used by pub companies to deprive local communities of their pubs, at a time when 29 pubs are closing every week. Between 2004 and 2009, this happened to almost 600 pubs.” It remains to be seen how the pubcos will react.

Some London Borough Councils are changing their planning rules, presumably in anticipation of the revised powers that they may receive under the Localism Bill. This issue merits being covered in proper depth and I will try to arrange this for a future issue.

Fair competition

I ought to clarify the situation as regards the Office of Fair Trading. I said last issue that it was not being abolished. It is however being merged with the Competition Commission. Whether this will help I really cannot guess.

Discussion about their rejection of CAMRA’s complaint about the tied house system continues. Adrian Bailey who chairs the Parliamentary Business, Innovation & Skills Committee has questioned their findings, saying, “I still don’t feel issues are being sufficiently addressed. The fact that day by day we are seeing pubs close indicates there are significant problems in the industry”. Tony Brooks of the Head of Steam chain for instance described the decision as “absolutely ridiculous”. He wrote to the OFT telling them: “Clearly you are just a government office full of lackeys who are too heavily influenced by the big guns in the licensed trade”.

Law and order

According to the Evening Standard of 13 December, the London Ambulance Service are reporting to Westminster Council any West End clubs to which they are called ‘two or three times a night’ to deal with ‘semi-conscious drinkers’. The establishments are upmarket ones allegedly frequented by the likes of minor Royalty and Premier League footballers and which in one case requires a minimum spend of £500 just to book a table. The Council said that at the moment this was just ‘fact-finding’ but it could lead to the loss of licences in the long term. My understanding is that it has been an offence for many, many years now to serve people who are already drunk – which anyone rendered semi-conscious must surely be – so why ‘long term’? Why not now? Would they take such a measured view about a pub?

The government has announced that the Security Industry Authority (SIA) which licences door staff will be phased out after the 2012 Olympics. It is proposed that the industry, which Home Office Minister Lynne Featherstone says has ‘matured in the last six years’, will move to self-regulation. Given that there is already a move to delegate ‘low level’ police powers such as issuing fixed penalty notices to door staff, I do hope that this is being thought through.

Lies, damned lies and…

Here are some numbers which I hope will give some background to certain reports. They come from and were part of the research towards the review of the Licensing Act and relate to England and Wales. Currently, there are some 166,000 premises allowed to sell alcohol, which is the highest figure since records began in 1905. This is up from 164,000 in 2008 but the increase has been in bars and supermarkets while the traditional British pub has gone in to decline. In the same period, the number of pubs, bars and nightclubs with a 24-hour licence has increased by 50% whilst supermarkets and off-licences with 24-hour opening increased by 20%. In 1905 there were around 123,000 licences to sell alcohol but these would have mostly been pubs. Of the 7,800 24-hour licences granted to date, only some 1,000 are for pubs and clubs. The number of licences lapsing is also at an all-time high – 836 in 2009/2010 as against 423 in 2008/2009.

Health and welfare

Further to the letters in the last two issues concerning the validity of recommended Alcohol Unit limits, I did cover this point in the December 2007/January 2008 issue. What astounds me is that having being rubbish by the very people that created them, in the three years since they have gained increased acceptance. Perhaps it falls to us sensible drinkers to come up with an alternative? Any ideas?

As part of the campaign against ‘binge drinking’, the Government is increasing the duty on beers and lagers of above 7.5% ABV up to 99p per pint. According to the Home Office this will ‘reclaim high streets for “sensible law-abiding drinkers”’. Now I think that I am one of those and from time to time I want to drink a strong beer because some distinctive, recognised
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beer styles are of that strength. More to the point, they already cost more anyway because they are more expensive to brew. If the government is aiming at brands such as Tennent’s Super at 9.0% ABV then I think that this move sadly misses the target. The best response that I heard came from Andi Osho who on Radio Four’s *Now Show* made the serious point that people who drink this sort of product are alcoholics to whom price is no deterrent.

This move contained a small plus point with the duty on beers under 2.8% ABV being halved. Brodies and Weltons have proved that you can brew good beers at this strength and so I look forward to others rising to the challenge, especially for the summer – if we ever get one. Both changes will come into effect as part of the spring Budget.

I have not been able to clarify if or how this will affect cider, given that much of it is above 7.5% ABV. It could potentially be disastrous for many small producers. I will report further on this. Meanwhile, get it at the Battersea and London Drinker festivals whilst you still can.

In Scotland, the devolved Government’s proposal for a minimum unit price of 45p was rejected 76 votes to 49, despite support from the medical lobby and the police. Proposals for local licensing boards to be able to ban sales in off-licences to under-21s were also voted down, as was a plan to ban discounts by volume. The rejection of minimum pricing was predictably welcomed by the Scottish Whisky Association.

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**Nudge, nudge...**

The Government are changing their attitude towards our health problems in general. Apparently we are now to be ‘nudged’ towards better health. I have found an example to help define this concept. It comes from Richard Thaler, a professor at Chicago University, whose book ‘*Nudge: Improving Decisions About Health, Wealth And Happiness*’ is said to have heavily influenced the Prime Minister when in opposition. As regards the British tradition of buying rounds, the professor says (sic): “It is just a tradition and it has this unintended consequence. So if I was giving advice, I would say if there were more than three of you I would run a tab. These are the kinds of things that policy makers and publicans should be thinking about.” You might ask exactly what does a professor of “Behavioral Finance” from Chicago know about our drinking habits but, in fairness, you can see what he is getting at, although it may be that he has not heard of the equally traditional ‘whip-round’.

One interesting aspect of the
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Government’s Public Health White Paper is that the responsibility for public health improvement will transfer to local authorities. It will be interesting to see how they link these responsibilities with their increased licensing powers. Colin Barrow, the Executive Member for Health and Adult Services at London Councils – the representative body for local authorities in Greater London – said, “We are delighted that public health is finally coming home to local government. Only local councils have both the oversight and the levers needed to bring about improvements to community health and wellbeing – whether that is tackling obesity or encouraging sensible alcohol consumption”. Note that last point. Curiously, the funding involved will continue to be held by the NHS so I’m not clear how that will work, apart from slowly and bureaucratically. Incidentally, this simply reverses what happened in 1974. At the risk of sounding old and sad, there are no new ideas in government, just politicians not old enough to have been around last time it all happened.

**Drinkaware watch**

Drinkaware, the ‘independent alcohol awareness charity’ funded by fifty-odd firms involved in the manufacture and sale of alcoholic products, has been very active recently. In the run-up to Christmas, they issued a campaign criticising television soap operas for the amount of drinking that they include. Presumably this event was timed to coincide with the big storyline in Coronation Street. On the same basis I assume that Drinkaware would warn you not to use trams because they can fall off of viaducts or not to shop in corner shops because burning trams can fall on them. Please don’t think that I am attacking the message here; both CAMRA nationally and the editorial staff of this magazine believe that sensible drinking is a serious issue. There must however be more mature ways of approaching it that this.

Similarly, Drinkaware have also issued a handy little Alcohol Unit/Calorie Calculator card. These were put through letter boxes where I live. It is useful so far as Alcohol Unit recommendations are valid (see above) but, at the risk of sounding cynical, I could not help notice that it lists a number of drinks by brand name, all of which I believe belong to the group’s sponsors. Some sort of product placement?

Drinkaware are also into ‘nudges’. In their response to the White Paper, their Chief Executive Chris Sorek, said, “We welcome the Government’s overall approach to improving the health of the nation. As our own experience shows, simply telling people not to drink doesn’t work. We need creative nudges in order to really change behaviour and encourage greater personal responsibility.” So long as no-one spills my
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pint with one of these creative nudges, I’ll go along with that.

**The end of the pint?**

As part of its drive to rid us of what Science Minister David Willetts calls, “Exactly the sort of unnecessary red tape the government wants to remove”, the rules for the measures in which alcohol can be served are being changed. Currently, beer can only be sold in thirds, halves and multiples of half a pint. The new measure being touted for beer is the 400ml ‘schooner’, which I believe originates in Australia. The move has been welcomed by Drinkaware and the British Beer and Pub Association (BBPA), whose chief executive said, “While the pint remains a great British icon, the two-thirds measure will give greater flexibility over how beer is served”. Strange; when CAMRA asks for oversize glasses, this is said to be impossible yet new stocks of smaller glasses or putting a new third line on pint glasses apparently presents no problem.

Mr Willetts said that both consumers and business had been consulted. Which consumers I wonder because the move has not been welcomed by CAMRA. A spokesman commented, “I don’t think that I have ever been in a pub where someone has thought a half-pint wasn’t enough and a pint was too much”. My own suspicion is that it will simply be a hidden price increase. We will be served two thirds of a pint for the price of three quarters which will look like a good deal until you do the maths.

Incidentally, for clarification, just because it is a legal measure does not mean that you have the right to insist on being served a third of a pint. The same will apply to a schooner.

The schooner may well be suited to the new wave of pressurized beers being produced by the likes of Meantime and BrewDog. The latter actually staged a demonstration outside Parliament using a protestor standing four-foot five-inches high which strikes me as being in slightly bad taste. BrewDog’s James Watt is well known for being in favour of innovation and, when asked about fellow small brewers, he said, “They tend to be stuffy, conservative and old-fashioned, and their market is guys aged 50 to 60 with beer belly and sandals who hang out at train stations at the weekend”.

**Local brewery news**

A new brewery, the Kent Brewery, has been formed by Toby Simmonds, a CAMRA member from South West London who has been brewing at Dark Star, and Paul Herbert. They met by chance in a pub garden and realised that they had each found the business partner that they were looking for. At present they are brewing at Larkins Brewery in Chiddingstone but they will have their own site in due course. There are currently three ‘first edition’ beers: Bitter (ABV 4.1%), Pale (4.3%) and a seasonal Porter (5.5%). Read their aspirational article on page 40 and have a look on their website: [www.kentbrewery.com](http://www.kentbrewery.com).

Back in November, Fuller’s released their figures for the half year to 25 September and they made for interesting reading. Overall there was an 11% increase in profits to £15.7 million with sales in their managed houses increasing by 8% and cask ale outperforming lager. This was against a 1% increase for tenanted houses where in the current economic climate the company have held back rent increases. Brewing volumes however fell by 2% to 107,100 barrels. Chairman Michael Turner put this down to the reduction in the number of pubs owned by the large pubcos that Fuller’s supplied: the first time that he could recall this happening.

Fuller’s have disposed of four pubs and the Plough, Northolt, which was almost destroyed by fire, will not be reopened. The company is however looking for more pubs in London and the South to add to their remaining 362 outlets. Indeed, look out for new initiatives all round following managing director Simon Emeny’s return from a three month sabbatical at Harvard Business School. Simon was out of contact with Chiswick for the full period and commented, “The business performed very well in my absence. I am never sure whether that is a good thing”.

Fullers have also announced a new range of bottled beers called ‘Past Masters’, brewed from recipes from their archives dating back to 1845. The beers will be limited editions and launched at around six monthly intervals. The first one is bottle-conditioned XX Strong Ale (7.5% ABV), described as a pale mild. Bengal Lancer has incidentally been a success and will be added permanently to the range.

Andy Moffat’s Redemption Brewery is growing, with more staff being taken on and, following the success of the London Brewers Alliance porter, an addition to the portfolio of London Fellowship Porter, brewed at 5.1% ABV with plenty of hops. Pale Ale and Urban Dusk are still being produced along with various occasional beers. Possible further new beers include an IPA and a mild for the spring.

Sales at Twickenham Fine Ales continue to be healthy with new outlets being added such as the Jolly Farmer in Weybridge and the Antelope in Surbiton. Naked Ladies is the best seller.

**Pub news**

The historic Fox and Grapes on Wimbledon Common is undergoing a make-over under new owner Claude Bosi. Mr Bosi has won two Michelin stars at his Hibiscus restaurant in Mayfair but he promises good home cooking for the Fox and Grapes. He said, “It’s not going to be a gastropub – I hate the word”. The pub is described in London Heritage Pubs, CAMRA’s inventory of London pub interiors of special historic interest.

The Lion in Wick Road, Teddington, CAMRA’s London Regional Pub of the Year for 2006 has closed. It is rumoured that the tenant hit financial difficulties. Local residents immediately formed an
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action group – including Richmond & Hounslow CAMRA branch – which has received messages of support from as far away as the Cayman Islands. The group has made contact with the owners, Enterprise, and has received an encouraging response. There appears to be every likelihood that the pub will reopen once, as Enterprise put it, the legal process has been completed.

The Morning Advertiser in conjunction with Old Speckled Hen (Greene King) has run a ‘Top 50 Gastropubs’ competition for 2010. Of the 50, nine were in London. Highest placed was the Harwood Arms in Fulham which is also the first pub in London to pick up a Michelin star. Curiously, the Harwood was one of the pubs included in Enterprise’s sale-and-leaseback programme in December when it fetched way above its guide price.

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<tr>
<th>Morning Advertiser/ Old Speckled Hen Top Fifty Gastropubs for 2010 - London entries</th>
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<tr>
<td>4 Harwood Arms, Fulham</td>
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<td>9 Anchor &amp; Hope, Waterloo</td>
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<td>16 Eagle, Farringdon</td>
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<td>19 Sand’s End, Fulham</td>
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<td>31 Garrison, Bermondsey</td>
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<tr>
<td>42 Albion, Islington</td>
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<td>50 Canton Arms, South Lambeth</td>
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Not to be confused with Woodies in New Malden, featured on the cover of the last issue, Woody’s at 5 Rams Passage, a Local Ale pub featuring Twickenham beers, was top pub in the Royal Borough of Kingston-upon-Thames’s Best Bar None competition for 2010. The competition seeks to promote sensible drinking and responsible management.

News from the pubcos

The Geronimo pub chain, set up by Rupert and Jo Clevely five years ago, has been sold to Young’s. It is understood that the sale was made necessary by Geronimo’s financial backers, Penta Capital, requiring the repayment of their investment. Young’s have paid £60 million for the 26-strong chain, financed by loans of £100 million from Barclays and Royal Bank of Scotland which also consolidate some other existing borrowing. According to the Guardian, the Clevelys will get £8 million of the proceeds and Rupert Clevely will join the Young’s board whilst Jo becomes a consultant. This is a logical move for Young’s because Geronimo’s pubs very much fit the current profile of their own pubs, although interestingly Young’s intend operating the chain as a separate business. Rupert said, “I’m delighted that the Young’s board wants to continue to embrace and retain Geronimo’s inimitable DNA”. If indeed the sale was inevitable then there are much worse fates than being bought by Young’s, especially if this helps to safeguard the diversity of the Geronimo beer range.

Young’s are doing well in any event. In the period to 27 September, revenue increased by 0.7% but, aided by cheaper financing costs and efficiency savings, profits were up 4% to £11.9 million. Part of this was also credited to Young’s making a feature of British Food Fortnight in September. One trade analyst commented, “Young & Co has the right pubs selling the right things to the right people”.

The Capital Pub Company is also thriving. They already have 32 pubs and founder Clive Watson believes that from now on they can finance future expansion from their own cashflow rather than having to acquire more share capital. Their target is to own between 45 and 50 pubs within the next three years. Their latest acquisition, the Goldsmiths Tavern in New Cross, is being refurbished and should reopen after Easter. Mr Watson believes that they can increase takings there five-fold.

Another small pubco to look out for is Realpubs, founded by Malcolm Heap and Nick Pring and backed by private equity operation Brockton Capital. They now operate 14 food-led pubs in London, 13 of which are freehold and one a free-of-tie lease. The most recent purchase is the Vine in Kents Town and they hope to acquire more.

Mitchells & Butlers have reported a 26% increase in pre-tax profits for the year to 25 September to £169 million. This would appear to justify their policy of moving to food-led outlets and in particular, disposing of their late night outlets. M&B currently operate some 1,600 pubs, including the Nicholsons chain which, from my own observation on a recent pub crawl in the City, are doing particularly well. That is perhaps odd, given that these pubs are specifically beer-led, but all the more encouraging.

Marstons, now operators of 2,158 pubs, reported an increase in profits of 4.6% to £73.5 million for the year to 2 October on sales of £651 million. This was attributed to both increased beer sales and its ‘F-Plan’ trading policy. This means concentrating on ‘food, families, females and 40-50 somethings’. Pub meals accounted for 40% of sales, an increase from 28% five years ago.

According to the Guardian, despite their debts of £3 billion, Punch Taverns are welcoming their new Chief Executive, Ian Dyson, with a ‘golden hello’ of £2 million-worth of shares, reportedly to replace what he gave up when leaving his previous job at Marks & Spencer. I suspect that he is going to have to earn more than his £675,000 annual salary to get any return from them because the controversy over their three tranches of bonds continues. Mr Dyson is looking to restructure the debt but some shareholders want him to simply default on them which would lead to the ownership of the 5,500-odd pubs linked to the bonds being transferred to the bondholders. That could be really bad news for drinkers.

According to the Financial Times, a group of bondholders led by the Association of British Insurers has already met with advisors. Curiously, despite some of the bonds being downgraded to ‘junk’
status by the reputed analysts Standard and Poor, and their finance director, Phil Dutton, leaving in March, Punch’s share value has been increasing recently and at least one market analyst has advised investors to hold on to their shares.

Meanwhile, at rivals Enterprise Inns, the Daily Mirror reports that despite closing 579 pubs during 2010, the pay of board members rose 42% with chief executive Ted Tuppen seeing his pay rise by 51% to £1.2million. The policy of ‘sale and lease back’ continues. In the October-December period they sold the freeholds of 21 pubs for a total of over £23 million, which they will rent back for 12 years at £1.5 million per annum. This is at a time when freehold prices for pubs are falling. According to the agents Fleurets, prices have fallen by 22% in the last year and by 38% since 2007.

More promisingly, especially for those of us going to Sheffield for the CAMRA AGM in April, Enterprise have entered into an agreement with the Thornbridge brewery which we can only hope may be the first of many. The former Highcliffe Pub in west Sheffield had, despite its good location, not been successful under Enterprise’s normal leasehold arrangements and so Thornbridge have taken it on. They are being allowed to supply their own cask ales free of Enterprise’s usual tie and, with Enterprise’s support, the pub has been substantially refurbished. It reopened in November as the Greystones. Negotiations continue between Enterprise and the Society of Independent Brewers (SIBA) about other similar projects.

BBC award for Wye Valley

This year for the first time the BBC Food and Farming Awards included a Drinks category. The winner was the Wye Valley Brewery of Stoke Lacy, Hereford, currently celebrating their 25th birthday. The judges were particularly impressed with their use of local ingredients: 80% of their hops are grown in Hereford as is as much of their barley, mostly Maris Otter, as possible. Curiously, the brewery’s premises are the former Simmonds cider works, closed upon takeover by Bulmers. Vernon Amor, son of the founder, was particularly keen to emphasise the healthy aspects of traditional beer with its vitamin B, soluble fibre and silicon content. And the lovely Dorothy Goodbody? Just a bit of fun, said Vernon.

By coincidence, the runner-up was also from Herefordshire, Henny’s Cider. Unfortunately, the company’s products are not available on draught so only merit a brief mention here. They have found a marketing spot between the independents and the nationals with some 200,000 gallons of traditionally made bottled cider going mainly to supermarkets.

The third prize went to London’s first new distillery for 200 years, Sipsmiths in Hammersmith.
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8 ALES ALWAYS ON

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40 Essex Street, London WC2R 3JE Tel: 020 7353 3120
Distilleries are outside our remit but, for those interested in the wider drinks trade, the coming of craft or artisan distilleries is an interesting development.

In passing, the all-organic farmers’ market in Stoke Newington was a runner-up in that category.

Other trade news

L OCOG, the organizing committee for the 2012 Olympics, are looking for an official brewer for the Games. According to the Evening Standard, talks have already been opened with Fuller’s and Young’s. London Pride is, of course, already the official beer of the London Marathon. The successful bidder will be granted valuable Olympic marketing rights. L OCOG apparently want to celebrate British drinks and local produce which is fine but how will it apply to existing sponsors McDonalds and Coca-Cola?

Another feature of the Localism Bill is the transfer of the administration of the Small Business Rate Relief scheme to local authorities. This scheme applies to firms that occupy only one property which has a rateable value (in London) of less than £25,500. If councils really want to support pubs then this will be their chance although, of course, they have their own financial problems.

It is not arguably quite as bad as some of the neon-coloured ‘alcopops’ that have gone before but it is disappointing to learn that Crabbie’s Alcoholic Ginger Beer has become the UK’s top-selling ale (sic) brand. This is not just in supermarkets but in pubs as well, with a spokesman for Geronimo Inns saying: “The ginger beer revolution is happening and Crabbie’s have got it spot-on”. Such is the effect that it has had on the market, the top-of-the-range soft drink makers Fentimans are doing their own version and Tesco’s are reported to be planning their own in-house version. Who says CAMRA has nothing left to do?

Freedom Brewery has moved away from lager with a 4% ABV draught stout. Unfortunately, at present, it is only available in keg form. Director Ed Mayman said, “We are genuinely not trying to take on Guinness but just offer an alternative”. If he was, he would not be the first, not that anyone so far has succeeded.

Another firm making a change is the Suffolk cyder maker Aspalls. Using their family name Chevallier, they have produced a 5.2% lager called Suffolk Blond. It is brewed for them by Shepherd Neame at Faversham.

Carlsberg is planning a sales campaign to get its Tuborg brand into music festivals. This is in line with their target age range of 18 to 24. They have £1 million to spend on sponsorship and are already the official beer at Glastonbury. Suppling beer at events can be good business. For the rugby internationals at Twickenham in the autumn, Greene King ran a bar 120 ft long with 50 handpumps. GK IPA outsold lager by 25%.
Mention of Glastonbury reminds me that one odd consequence of the 2012 Olympics is that there is expected to be a national shortage of portable toilets. This is one of the reasons given for there not being a Glastonbury Festival in 2012. You would, after all, need plenty of them if Tuborg is your official beer. Joking aside, it could affect some CAMRA beer festivals as well.

It's an ill wind...

Last month was the coldest December recorded since records began in 1890. What effect this has had on the pub trade will be reported in due course. It may however turn out to have been to the advantage of beer drinkers. According to BBC Radio Four’s Farming Today programme, hop plants thrive after a good freeze so that the new season’s crop should be a good one. The programme also contained the worrying information that some hop varieties, especially the traditional British Goldings and Fuggles, are subject to a disease called hop wilt which drastically affects quality and yield. To get around this, growers are developing new resistant varieties but this could mean Fuggles at least eventually dying out.

A notable query

When someone asked the Guardian’s ‘Note and Queries’ column ‘why does the same beer taste so much better when drunk from a bottle rather than from a can’, the definitive answer could only have come from a certain R Protz of St Albans. Roger’s reply was succinct and informative – including a plug for CAMRA – but I will just repeat the last paragraph here: “Alternatively, you can always visit a pub and enjoy a glass of cask beer, drawn from the cellar, where it runs no risk of being light struck, heated or oxidised”. Well said, Roger.

Celebrity watch

More on the trend towards celebrity-owned pubs. Former newspaper editor and media personality Piers Morgan has brought the lease of the Hansom Cab in Earl’s Court Road, Kensington. It will be run for him by his brother, Rupert, who used to be general manager at Guy Ritchie’s Magpie and Bowl. The pub is being refurbished and the Morgans, whose parents ran a pub in East Grinstead, have engaged a top-flight chef in Ollie Couillard. The culture has changed now, of course, but some years ago the pub was the ‘local’ for the CID from the nearby Kensington Police Station.

Meanwhile exotically-dressing chanteuse Lady Gaga was spotted with a pint of beer in the Raven in Chiswick. Do we have a new Madonna here? I only hope that she does not go near a hog roast machine whilst wearing that costume that was made of meat.

Film producer Steven Spielberg was spotted having fish and chips with his family at the Lass O’Richmond Hill, newly acquired by Young’s. This is a success story; the pub was sold by Punch for residential development but, when planning permission was refused, it was passed on to Young’s and it is now trading at five times its previous level. I wonder if Punch claimed that it was unviable and what they think now?

And finally...

The Lion Inn at Blakey Ridge, North Yorkshire, some 1,325ft above sea level, was cut off on Friday, 3 December, as 20ft of snow drifted against the 16th century pub. A couple from Darlington were trapped along with five members of staff until a plough made its way over the North York Moors and the man and woman managed to follow it back to the next town of Castleton. However, the five employees remained on site until the road officially reopened. Chef Daniel Butterworth admitted he had been talking to himself during the enforced lock-in. At first the staff, all aged under 25, got stuck in to the drinks, he said, but on the third day they eased off. “We haven’t been getting ratty,” he said. “It’s been fun and we have had a laugh. We have been getting on with little jobs, having our tea, a drink, playing games and then going to bed. The bosses aren’t here, they are snowed out. We have wireless internet here and the television works so we have been fine.” During the day, they got out on to the snow on improvised sledges made from beer trays.

I should have included this in the last issue in time for Christmas. Charles Bamford, the Anheuser-Busch endowed Professor of Maling and Brewing Sciences at the University of California, Davis, and who is apparently described as the ‘Brewmaster General’ in Playboy magazine’s ‘Roll Call’ of the nation’s most intriguing college professors, has written a book called ‘Beer Is Proof God Loves Us: Reaching for the Soul of Beer and Brewing’. Key points in the book include the vital information that canned beer is more stable than bottled beer, that the Czech Republic consumes more beer per capita than any other nation in the world and that the British don’t really drink warm beer.

A fan of Brain’s beers from somewhere in Russia recently asked to be sent some of their breweriana. Unfortunately, he used the only likely looking e-mail address that he could find in London Drinker and sent his request to Tom Brain, the captain of South West London CAMRA’s cricket team. Tom has forwarded the request.

On the subject of cricket... The Victoria Brewery promised that in the event of a home win in the Ashes, they would issue newspaper vouchers enabling every Australian to claim a bottle of their bitter. I wonder how they are going to spend their advertising budget now.

Tony Hedger

Apologies, but email address: ldn@btopenworld.com is no longer in use. A replacement will be made available shortly.
CAMRA (South West London) presents the
21st Battersea Beer Festival

Over 150 Real Ales from across Britain

Ciders and perries, Foreign beer, Food

Wednesday 9th ~ Friday 11th
February 2011
Open: noon till 11pm

Grand Hall
BAC (Battersea Arts Centre)
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10 minutes walk from Clapham Junction Station

Admission: £3 (£2 before 5pm Wednesday)
£1 discount for CAMRA members on Wed. & Thu.

(The right of admission is strictly reserved to BAC and CAMRA SW London Branch)
See www.batterseabeerfestival.org.uk for latest festival news
London Drinker

Beer & Cider Festival

9-11th March 2011

Camden Centre, Bidborough St, WC1H 9AU
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Wednesday 9th March 12 - 3 5 - 10.30pm
Thursday 10th March 12 - 3 5 - 10.30pm
Friday 11th March 12 - 10.30pm

Admission free Wednesday & Thursday lunchtimes, £3.50 at other times, £2.50 for CAMRA members. Last admission 10pm

For more details see www.camranorthlondon.org.uk

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65+ Beers & Ciders

Souvenir glasses, snacks
Entertainment (Thurs & Fri Evening)

Updates available nearer the date on www.camrabexleybranch.org.uk

Admission:
Thursday 28 April
5pm-11pm £2.50, CAMRA members £1.50
Friday 29 April
11am-5pm £2.50, CAMRA members Free
5pm-11pm £2.50, CAMRA members £1.50
Saturday 30 April
11am-11pm £2.50, CAMRA members £1.50

All rights of admission reserved
The four days 30 November to 3 December saw snow, ice, and Arctic temperatures. Yet the Pig’s Ear Beer and Cider Festival at the Round Chapel in Hackney achieved record attendances on three of those days.

The Festival was organised by the East London and City (ELAC) Branch of the Campaign For Real Ale (CAMRA). Its chairman, John Pardoe, says, “The Round Chapel was a new venue for the festival. Yet people flocked there and delighted in its Victorian architectural splendour.”

Festival Organiser, Derek Jones, adds, “One much-appreciated feature of the festival was the London Bar, with beers from six of the breweries that have started-up in London in the last two years. The real ale renaissance is vibrant. We were especially pleased to welcome so many young people. They are increasingly discerning drinkers.”

A choice comment on the Pig’s Ear Beer Festival comes from Lawrence Smith of Bangor in Northern Ireland, seen here with John Pardoe (left) and Derek Jones (right). Despite bad weather warnings, he flew over from the Province to attend on two days. He says: “The festival hospitality and friendliness was much appreciated. It was a lovely venue and the beer choice was absolutely brilliant…. I spoke to many happy customers…”

Bottlewreck is champion South East porter

During the Pig’s Ear Festival, Hammerpot Bottlewreck Porter was judged for a second year as the champion porter beer of the South East of England in December. The tasting was one of those which will help choose the Champion Beer of Britain for 2012. For beers such as porters, national judging takes place at the Manchester National Winter Ales Festival in January 2012.

Chairman of the Pig’s Ear Festival judging panel and former national chairman of CAMRA, John Cryne, says: “Hammerpot Brewery in Poling is a...”
splendid example of the innovative new breweries that are powering the real ale renaissance. Only five years old, its reputation has spread widely beyond its Sussex Downs heartland near Arundel. Its Bottlewreck Porter shows why. This is a wonderfully fruit-laden and vinous beer yet with pleasing hoppy elegance.”

Hammerpot Brewery names its beers so as to proclaim its Sussex origins. Bottlewreck Porter recalls the often stormy history of the English Channel.

One of the Judges who selected Bottlewreck Porter was Kate Johns. She represented the London Convivium of Slow Food London and adds, “The worldwide Slow Food movement is dedicated to protecting and promoting food and drink that is good, clean and fair. We give wholehearted support to local producers like Hammerpot whose exciting beers like Bottlewreck Porter are authentic, high quality and made by technologies that respect the environment.”

Painter and pub combine to raise record charity collection
Every year the Pig’s Ear Festival makes a charity effort in order to say ‘thank-you’ to its host people of Hackney. Donations from attendees go to the Speaker of Hackney’s charities. The 2010 Festival donated a record £758, to be given to Homerton Hope at Homerton University Hospital in Hackney. Homerton Hope greatly assists in funding extra provisions such as, recently, family rooms for parents of pre-term babies.

A huge boost to giving at the 2010 festival was the raffling of a reproduction painting of a scene from the 2009 festival by much praised artist Ed Gray. In addition, two staff of the Pembury Tavern in Hackney donned Bavarian costume to attract giving!

Ed Gray is based in Mile End and exhibits internationally. He is noted for intimate scenes of real people within real city settings, especially London. He says, “I’ve been coming to the Pig’s Ear for the past few years with my brother Jimmy who lives in Hackney. My studio is in Mile End so it’s a good time for us to catch up and sample the variety of beers on sale there. In 2009 I took my pencils and sketchbook with the aim of capturing this lively scene and the character and passion of the dedicated CAMRA enthusiasts. I work solely from sketches and so, as the evening wore on and I had to juggle pint glass, pencil and sketchbook, my sketches became looser and my eye less focused!”

The two Pembury staff are Katie Sutton and Chery Hang Nguyen. Their wearing Bavarian costume is appropriate as the Pembury is noted for its range of continental beers. It is also a real ale favourite, with sixteen handpumps.

Ed can be seen talking about his Pig’s Ear painting on You Tube at ED Gray Art TV. The painting is available in reproduction as a Giclee print from an edition of 95 from GX Gallery at www.gxgallery.com. His paintings can be seen at www.edgrayart.com

Bill Green

LONDON DRINKER BEER & CIDER FESTIVAL CELEBRATES!

The recent growth of small microbreweries in London is surely a cause for celebration and what better way to celebrate than by trying some of the beers brewed on your doorstep. This year’s London Drinker Beer & Cider Festival, organised by CAMRA’s North London Branch, is having a LocAle bar featuring beers from Brodie’s of Leyton, Camden Brewery, Chiswick’s Fuller, Smith & Turner, Kernel from Borough; Meantime in Greenwich, Tottenham’s Redemption, Sambrook’s in Battersea and Twickenham Brewery.
London Beer Festival
With Ales Brewed in Greater London
Fri 4th - Sun 6th March
Live Music Saturday & Sunday
Real Ales & Real Entertainment - A Real Local Pub
Visit our website at www.red-lion.info
Beer styles

Tasting a bit of the past

The last few years have seen a lot of new experimentation with beer, particularly by smaller brewers, but going back into the past brings some new ideas too. Fuller, Smith & Turner decided to do just that and have begun a series of beers under the name of ‘Old Masters’, to celebrate the skill of past brewers. But when you have been brewing for 165 years, where exactly do you begin? After all, there are rather a lot of recipes to wade through as each new brewer brings his own ideas and recipes; and malt and hop varieties gain and lose favour over the years. So Fuller’s Head Brewer, John Keeling, and Brewery Manager, Derek Prentice, decided to call in some assistance and the brewing historian, Ron Pattison, was recruited to help. What they found within the covers of the brew books was fascinating. Some beers brewed in the 1800s used no English malt, sourcing their malt from the Middle East and using up to 20% American barley.

The decision was made to try to find a beer that was aligned to today’s tastes but was a good example of a past style. They chose a recipe from September 1891, called XX Strong Ale. It is described as an early example of a style that would eventually develop into a ‘Burton’. This beer was traditionally not made in large quantities and was designed to be kept. Thus, to preserve it, the beer is highly hopped (Fuggles and Goldings) and high in alcohol (7.5% ABV). For beers around this time, brewers often used sugars (particularly from the West Indies) and this recipe was no exception. However, the malt was more of a challenge. To try to get close to the malts used in the original brew, they worked with Peter Simpson, from Simpson’s Malt, deciding on Plumage Archer, a barley variety that dates from 1905. An organic version was sourced from Trull Farm in Gloucestershire and then malted by Simpsons using Boby Drums. In the 1900s, this was a new technology but has now gone out of fashion. Simpsons still use these germination drums for the production of green malt for both the ‘onward processing to crystal malt and caramalt in the roast plant’ and for the grain whisky market. The team also tried to match the fermentation profile of the original brews, brewing as a single mash and then keeping in tank for two months before bottling.

The result is a pale brown beer with amber hues. The nose is of malt, spicy hops and alcohol. The flavour has overtones of the typical Fuller’s malty marmalade but more bitterness and a hoppy character softened by a hint of vanilla and a sweetness that lingers into a rich warming and bitter aftertaste. An ideal drink for cold winter days.

This bottled conditioned beer, like Fuller’s Vintage, will mature and change with time. If you have a sweet tooth, drink it now, but those with a dryer palate should buy some and lay it down – or why not do both? The beer is now available from the Fuller’s Brewery Shop or online at www.fullers.co.uk. Look out for more brews in the future; it should make the past even more interesting!

Christine Cryne
The Grape & Grain

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BEER FESTIVAL WED 23 MAR–SUN 10 APR
Beer styles

Bokbier 2010

Bok, or bokbier, is the Dutch equivalent to our ‘old ale’; a dark, full-bodied winter brew. Boks vary from quite sweet to medium-bitter, the Dutch having a sweeter tooth than us, at least in beers. They tend to be from 6% to 6.5%, although exceptions have occurred. Recently ‘dubbelpok’ has come onto the scene, being analogous to the German ‘doppelbock’, and coming in at about 7% to 9%. The season starts on the first Monday of October every year, and ends (theoretically) on the first of January. Every Dutch brewery makes one, even supposedly defunct breweries. Back in the 1980s, I was told by someone in beer import/export in the Netherlands that it was a bit of a needle match between the head brewers; their bosses gave them lots of leeway and they were encouraged to compete with each other. Of course, the man who won one year had a dilemma: should he stick with a known winner, when all his rivals knew exactly what it had been like, or should he try to trump it. If only our breweries were as adventurous.

This winter, there were three comparative tastings to determine the best: one at the PINT Bokbier Festival, one organised by Heineken and the last by the consumers’ organisation Vara Kassa, which only tested beers that could be found in supermarkets.

Table 1: the top three standard dark bok beers

<table>
<thead>
<tr>
<th>PINT (53 entries)</th>
<th>Heineken (41 entries)</th>
<th>Vara Kassa (11 entries)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Texels</td>
<td>La Trappe</td>
<td>Amstel</td>
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<tr>
<td>Amstel</td>
<td>Burg Herfstbok</td>
<td>Bavaria Hooghe Bock</td>
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<tr>
<td>De Lekere ‘Rode Toren’ (red tower)</td>
<td>Ramese Lambok</td>
<td>Brand Dubbelbock</td>
</tr>
</tbody>
</table>

Table 2: the top Doppelbock (PINT) or heavy bok (Heineken) beers

<table>
<thead>
<tr>
<th>Brand Bubbelbock</th>
<th>Jopen Johannieter</th>
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<tbody>
<tr>
<td>SNAB IJsbock</td>
<td>SNAB IJsbock</td>
</tr>
<tr>
<td>Jopen Johannieter</td>
<td>SNAB Ezelen Bok</td>
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</tbody>
</table>

London reveals beer's mysteries

What’s the difference between a porter and a stout or a strong mild and a barley wine? The London branches of CAMRA, the Campaign for Real Ale, are launching a leaflet to give an insight into the wonderful mysteries of British beer styles.

Christine Cryne, who wrote the leaflet, said “Britain has thousands of different beers and most fall into a handful of different beer styles but most people are confused about what the names actually mean. We hope this leaflet will help people through this maze, particularly overseas visitors, and what better time to launch it then the run up to the Olympics.”

The leaflet also covers how beer is brewed and the differences between keg beer and real ale and British and continental lager. Examples of beer styles now available from London breweries are highlighted. Great British Beer is being launched at the Thursday 10 February afternoon trade session of the Battersea Beer Festival, which is celebrating 21 years of showcasing British real ale. Festival spokesman, Chris Cobbold said “This year, we shall have more than 170 different beers including Milds, India Pale Ales and good British Bitters, so what better place to put the information into action?”

Richard Larkin
Look! It’s the 3rd Annual Welsh Beer Festival at the Rake in Borough Market

The Rake in Borough Market is once again holding a week-long celebration of Welsh beers in honour of St. David’s Day from Sunday February 27 - March 5.

It all kicks off on Sunday February 27 from noon, with a fine selection of Welsh beers, rarely seen in London, from award-winning breweries like Breconshire Brewery, Otley, Purple Moose and Ffos y Flyn, alongside other Welsh wonders on draught & in bottle.

We will also be welcoming Nick Otley from Otley Brewing Co., who will be heading up a meet the brewer session - details to be released via twitter, so follow @rakebar, or join our Facebook group The Rake.

And as if all that wasn’t enough, market stall Utobeer will also be running a Welsh beer feature for the whole week to celebrate St. David’s Day!

For more information feel free to pop in, email or call: The Rake, 14 Winchester Walk, Borough Market, SE1 9AG therake@utobeer.co.uk or 020 7407 0557.
The Local is back


“This is a book about the pubs of London”, starts Maurice Gorham’s introduction to a classic that was first published in 1939. It has since become something of a collector’s item, mainly prized for Edward Ardizzone’s wonderful coloured lithographs, and also due to the fact that the litho plates and unsold copies were destroyed by bombing during the Second World War. A revised version entitled Back to the Local appeared in 1949, its black and white line drawings reflecting post-war austerity.

Little Toller Books have revived ‘The Local’ in handsome hardback and, although much of the content is now, quite frankly, of antiquarian interest (“lager is not very popular in pubs”), it is still a very enjoyable book. The Warrington and the Prince Alfred in Maida Vale, close to where Ardizzone lived, are still recognisable from his characterful illustrations, although one wonders what he and Gorham would have made of their present food-led incarnations. Your reviewer’s recent experience would certainly not lead him to conclude, as Gorham did, that “a good pub dinner gives you English cooking at its best”. While it may be going a bit far to suggest the ‘The Local’ is “perhaps the best book ever published on the pub”, it certainly deserves a place on the bookshelves of anyone who really appreciates the London pub.

Robert Preston

Pub history conference

This year’s Pub History Society conference takes place at the National Archives in South West London on 19 February. It marks the tenth anniversary of Britain’s premier society researching the history of the nation’s public houses.

As with previous events, there will a wide range of speakers on various aspects of inns, taverns and their role in British society, from lager drinking in Edwardian London, a seventeenth century survival in Suffolk, the records that innkeepers left behind in insurance records, and the role of pubs in rural Northamptonshire. In addition there is the chance to talk about your collection of pub-related ephemera to fellow enthusiasts about pub memorabilia (so bring your tankards, brasses and photographs) and a stall selling the latest books on pub history.

Tickets are £5 on the door, which will include three months membership of the Society, tea and coffee and a behind the scenes tour of the UK’s national archives.

Details at www.pubhistorysociety.co.uk. To book, email Simon Fowler, simon@history-man.co.uk or ring 020 8940 6884.

Check the Beer Festival Calendar and visit the Travel Pages at www.londondrinker.org.uk

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The Masons Arms, Teddington
Good things do happen – a pub is reborn!
The Masons Arms, a back street community pub at 41 Walpole Road Teddington, could have easily been added to the statistics of pub closures for 2010. This once successful Enterprise Inns pub was taking the all too familiar route of ‘not financially viable’. It eventually closed and was put on the market for disposal. Fortunately the freehold was successfully negotiated by Terry Himpfen of the Roebuck, Hampton Hill and the pub became a free house and reopened on 1st May 2010.

Some major refurbishment is still going on. The cellar has been relocated, reducing the length of the beer lines, and a fourth handpump added. The new toilet facilities are up to date without losing the pub’s character. The paint has been removed from the outside wall tiles and a new pub sign installed. The old sign will eventually be on display inside.

Looking at the new artwork on the pub sign and the paraphernalia adorning the walls of the bar, you are in no doubt that the pub is dedicated to beer, which is a passion of the new licensee. Rae is a well known figure in the area’s pub trade, and taking on the running of the Mason Arms as licensee has been a dream come true.

Of the otherwise changing real ales, Downton Quadhop and Sambrook’s Junction have proved so popular that they are now a fixture on the bar. Cider drinkers can choose either a real Scrumpy, only served in halves, or Stowford Press and Thatcher’s Gold.

This friendly community free house now looks set for a bright future. Support your local pub!

George Gimber
Richmond & Hounslow Branch

Dear Editor
I was horrified to read the article by Ben Nunn in the Dec/Jan LD. What on earth are BrewDog thinking of? If ‘craft’ keg beer is the future, then I see my future as a wine drinker. I have drunk lots of so-called ‘draught’ beer in lots of foreign countries. Some of it is quite good, some is indifferent, most is pretty awful. All of it would be better served cask conditioned. After a week away from Britain I find myself longing for beer that isn’t ice-cold, gassy and bland. The truth, stated with courage and determination by CAMRA in the

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Letters

1970s, is that keg beer isn’t and never can be as good as the real thing. And if BrewDog say otherwise they are trying to pull the wool over our eyes! For BrewDog to make their first tied house (in Aberdeen) keg only is a bit like Harrods turning itself into a branch of Primark.

David Flett, London N11

Dear Editor

I’d just returned from a visit to BrewDog in Aberdeen when I read Ben Nunn’s piece ‘The third wave of the keg revolution’ (London Drinker Vol.32, No.6). I can confirm that all ten draft beers in the BrewDog Bar were dispensed by keg rather than cask and those that I sampled were in excellent condition.

I can understand that many real ale drinkers will be nervous when they hear of this trend towards keg but, as Ben points out, we’re talking about filtered, unpasteurized, robust, flavoursome craft beers. The beers brewed by BrewDog certainly seem to lend themselves to this method and personally I would pick a keg beer from their stable against many of the scores of bland, blonde golden ales that every microbrewery start-up seems to be brewing these days.

Surely the point of a beer campaign is to campaign for great tasting and interesting beer? If it wants to stay relevant, CAMRA should embrace the new wave of keg dispensed craft brewed beers. The beer drinking public already has, if the number of keg taps in the Euston Tap and the BrewDog Bar is anything to go by.

Eddie Miles, Snaresbrook London

Dear Editor

The North London branch recently adopted my proposal to run a ‘bookworm social’, to give

The Fox

We’re a unique family-run pub with award-winning beers and freshly cooked food; a welcome pit stop for visitors to the Grand Union Canal and Hanwell Flight of Locks.

Westons Iced Cider now available

Weekday lunch available
  12 - 3pm

Evening menu available
  Tues - Sat 6 - 9.30pm

Saturday Brunch
  12 - 4pm

Sunday Roasts
  12.30 - 3pm

Email: thefox@oldehanwell.fsnet.co.uk
publicity to the annual book sale at Camden School for Girls. I had asked the School if they would like the free publicity, and the prospect of a few extra customers, and they were very positive about it. We were to publicise the event, and meet at a suitable pub within walking distance of the school after the sale. Came the day, only a couple of extra bookworms made it to the sale, but 15 of us rallied round at the pub, mid-afternoon. A success for lateral thinking(?)

I would like branches to ask themselves if they could do anything similar. Everyone benefits: the event and the pub both pick up extra visitors; we have an excuse to go to the pub; and it shows others that we are not a bunch of self-centred standoffish so-and-sos.

Richard Larkin, alias The CAMRA Garden Gnome

Dear Editor

Doh! Senior Moments Dept – there is of course no Princess of Wales at the corner of the mighty Brentford FC’s hallowed turf, Griffin Park. The pub is called the Princess Royal, and that’s what I meant to write (Letters, Dec/Jan). Good grief, I’ve walked past the place (or through its doors) enough times over the last 40-odd years. I’m going to lie down for a while now; I may be some time....

Graham Larkbey, Walthamstow
Welcome to our regular details of London CAMRA contacts and events. This is where branches can say what is happening in their areas that might be of interest to drinkers across London. Events for February and March 2011 are listed below. Meetings and socials are open to all – everyone is welcome to come along.

**LONDON REGIONAL EVENT**

March – Wed 30 (8pm) London AGM and Liaison Committee (Regional co-ordination meeting for London Branches). Royal Oak, Tabard St, SE1. Secretary: geoff@coherent-tech.co.uk

**LONDON PUBS GROUP**

Jane Jephcote jane.jephcote@googlemail.com 020 7772 6327 or 07813 739856

February – Sat 26 Daytime crawl of Enfield EN2, Cockfosters EN4 and Barnet. 12 noon: Kings Head, Market Place, Enfield; (1pm) Cricketers, 19 Chase Side PI, Enfield; (2.30) Wonder 1 Batley Rd, Enfield; (3.15) Old Wheatsheaf, 3 Windmill Hill, Enfield; (4.30) Cock & Dragon, 14 Chalk La, Cockfosters; (5.15) Jester, 150 Mount Pleasant, Cockfosters; (6.15) Olde Mitre, 58 High Street, Barnet, EN5. Public transport will be required at times. March – Wed 16 (7.15 for 7.30) Mtg. Royal Oak, Tabard St, SE1 (upstairs). All branches and members interested in pub research and preservation welcome. Website: www.londonpubs.group.org.uk

**YOUNG MEMBERS GROUP**

London co-ordinator Matthew Black: 07786 262798, youngmembers@selcamra.org.uk

February – Sat 5 (12 noon) National Young Members Ctteet mtg. Ledger Bldg, 4 Hertsmere Rd, West India Quay, E14. - Thu 17 Camden NW1 Camden Town social. (7pm) Crown & Goose, 100 Arlton Rd; (7.40) Prince Albert, 163 Royal College St; (8.10) Old Eagle, 251 Royal College St; (8.45) Constitution, 42 St Pancras Way; (9.15) Quinns, 65 Kentish Town Rd. March – Sat 12 (12 noon) Trip to Kermec Brewery, 98 Druitt St, SE1. Email group: http://groups.google.com/group/london-camra-ym

**BEXLEY**

Graham Austin: 07939 145429; contacts@camrabexleybranch.org.uk


**CROYDON & SUTTON**

Peter McGill: 07831 561296; peter.mcgill@hotmail.com


**EAST LONDON & CITY**

John Pardeoe: 07757 772564; elacbranch@yahoo.co.uk

February – Tue 8 EC3 crawl: (8pm) Cheshire Cheese, 48-50 Crutched Friars; (8.30) Windsor, 2 New London St; (9pm) Ship, 3 Hart St; (9.30) Liberty Boudoirs, 15 Trinity Sq; (10pm) Hung Drawn & Quartered, 26-27 Great Tower St. - Tue 22 EC1 crawl: (8pm) Sir Christopher Hatton, 4 Leather La; (8.30) King of Diamonds, 1-4 Greville St; (9pm) Clock House, 82 Leather La; (9.30) Hat & Tun, 3 Hatton Wall, (10pm) Ye Olde Mitre I Ely Ct.

March – Tue 8 Mtg. Nightingale, 51 Nightingale La, E11 - Tue 22 Crawl: (8pm) Hoop & Grapes, 47 Aldgate High St, EC3; (8.45) Woodins Shades, 212 Bishopsgate EC2; (9.30) Magpie, 12 New St, EC2; (10.15) White Hart, 121 Bishopsgate, EC2. Website: www.pigeonstow.org.uk

**ENFIELD & BARNET**

Brian Willis: 020 8440 4542 (H), branch mobile 07757 710008 at event

February – Wed 2 (8.30) Social. Kings Head, Market Place, Enfield Town, EN2. - Tue 8 High Barnet EN5 crawl: (8.30) Sebright Arms, 9 Alston Rd; (9.30) White Lion, 50 St Albans Rd; (10.15) Old Monken Holt, 193 High St. - Thu 17 GBG final selection mtg. Bush Hill Park Bowls Club, Abbey Rd, Enfield, EN1 (CAMRA members only). - Sat 26 Mill Hill NW7 survey crawl: (10am ) Tally Ho N12; leave 11.30 for 221 bus, use branch mobile for next pubs.

March – Tue 1 (8.30) Social. Ridgeway Tavern, 240 The Ridgeway, EN2. - Wed 16 Finchley Central N3 crawl: (8pm) Catcher in the Rye, 315-319 Regents Park Rd; use branch mobile for next pubs. - Wed 23 (8.30) Prince of Wales, 2 Church Hill Rd, EN4 - Thu 31 London Drinker pick up, Enfield Town Club, Old Park Ave, Enfield EN2 (CAMRA members only). Website: www.camraenfieldandbarnet.org.uk

**KINGSTON & LEATHERHEAD**

Clive Taylor: 020 8949.2099; ctaylor2007@freeuk.com

February – Tue 3 (8pm) Branch AGM. Willoughby Arms, Willoughby Rd, Kingston. - Wed 9 (7pm) Social at Battersea Beer Festival, BAC, Lavender Hill, SW11. - Tue 15 New Malden Korean evening: (7pm for 8pm) Bar Malden, by rail sta and 213 bus stop; then a meal in a nearby restaurant. - Tue 22 (8pm) GBG selection mtg. Druids Head (upstairs), Market Place, Kingston. - Thu 24 Hook crawl: (8pm) Cricketers, Claydon Rd; then Lucky Rover, North Star and Cap in Hand.

March – Tue 1 (8.15) Mtg. Malden Manor, by rail sta and on K1 bus route. - Thu 3 (8pm) KBF mtg. Kingston Workmens Club, Old London Rd, Kingston. - Sat 19 Day visit to Tooting SW17 by train or bus. Train 12.30 ex Wimbledon, meet in the Goring Park, 29 London Rd, by rail sta. Buses 264, 270, 280 & 355. Then to the Long Room and other pubs. - Thu 23 (7pm) Evening visit to Sambrook’s Brewery; Units 1&2, Velverton Rd, Battersea SW11. Meet at the brewery or in the Falcon (by Clapham Jct sta) by 6.30pm. Names, please, if interested. Website: www.camra surrey.org.uk

**NORTH LONDON**

Social contacts: Stephen Taylor, 07531 006296, stephen.taylor2@selexgalileo.com; John Adams, 07970 150707; jpa12606@gmail.com. Branch chairman: John Cryne, 07802 174861, john.cryne29@googlemail.com

February – Tue 1 (8pm) LDBF mtg. Kings Arms, 11a Northington St, WC1 (upstairs room). - Tue 8 Upper ST N1 social: (7.30) Florence, 50 Florence St; (8.15) Vineyard, 178 Upper St; (9pm) Hope & Anchor, 207 Upper ST; (9.45) Compton Arms, 4 Compton Ave; (10.30) White Swan, 252 Upper St. - Tue 15 Primrose Hill NW1 social: (7.30) Pembroke, 150 Gloucester Ave; (8.15) Queens, 49 Regents Park Rd; (9pm) Princess of Wales, 22 Clacton Rd; (9.45) Albert, 11 Princess Rd; (10.30) Engineer, 65 Gloucester Ave. - Thu 17 Young Members’ NW1 Camden Town social. See Young Members Group diary for itinerary. - Tue 22 (8pm) WC1/WC2 Real Ale Guide launch. Calthorpe Arms, 252 Grays Inn Rd, WC1.

March – Tue 1 (8pm) Welsh beers for St David’s Day. Bree Louise, 69 Cobourg St, NW1. - Tue 8 Pre-LDBF Workers’ Euston NW1 social: (6.30) Royal George, 8 Evershot St; (7pm) Euston Tap, West Lodge, 190 Euston Rd; (8pm) Doric Arch, 1 Evershot St; (8.45) Britannia, Euston Station concourse; (9.30) Bree Louise, 69 Cobourg St. - Tue 15 CAMRA 40th anniversary NW1 social: (7.15) Edinboro Castle, 57 Mornington Terrace; (9pm) Spread Eagle, 141 Albert St; (10pm) Dublin Castle, 94 Parkway. - Sat 19 (2pm) Six Nations rugby final matches day. Bree Louise, 69...
Cobourg St, Euston, NW1. - Tue 22 (8pm) Mtg. Wetherspoons, O2 Centre, 255 Finchley Rd, NW3. - Tue 29 Kilburn NW6 social: (7:30) Carlton Tavern, 33a Carlton Vale; (8:15) Queens Arms, 1 Kilburn High Rd; (8:45) Priory Tavern, 250 Belsize Rd; (9:30) Golden Eagle, 155 Kilburn High Rd; (10:15) Black Lion, 274 Kilburn High Rd. Website: www.camraonlondon.org.uk Email list: http://groups.yahoo.com/group/camraonlondon/

RICHMOND & HOUNSLOW

Brian Kirton: 020 8334 7284 (H); brian.kirton@blueyonder.co.uk

February – Tue 8 (8pm) Mtg. Inn at Kew Gardens, 292 Sandycombe Rd, Kew. - Thu 10 (8pm) Social at Battersea Beer Festival, VAC, 1 Lacock St, SW11. - Wed 16 (8pm) Twickenham Green crawl: (7:30pm) Prince Blucher, 124 The Green; (8pm) Kings Arms, 40 Albion Rd; (8:40) Prince Albert, 30 Hampton Rd; (9:30) Rifleman, 7 Fourth Cross Rd; (10:10) Prince of Wales, 136 Hampton Rd. - Wed 23 (8pm) Twickenham Beer Festival planning mtg. Prince of Wales, 136 Hampton Hill, Twickenham.

Advance notice -Thu 28 April: Branch AGM. Venue tba next edition. Website: www.rchcamra.org.uk

SOUTH EAST LONDON

Neil Pettigrew: 07751 898310 (M) evenings or weekends only, branch.contact@selcamra.org.uk


SOUTHWEST ESSEX

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


SOUTH WEST LONDON

Mark Bravery: 020 8540 9183 (H), 07969 807890 (M). markbravery@blueyonder.co.uk


March – Fri 4 (7.30). Festival wash-up mtg. Priory Arms (upstairs), 83 Lansdowne Way, South Lambeth SW8. - Tue 22 Mitcham crawl: (7.15) White Hart, 350 London Rd, (8pm) Burn Bullock, 315 London Rd; (8.30) Queen’s Head, 70 Cricket Green; (9.15) Windmill, 40 Commonside West; (10pm) White Lion of Mortimer, 223 London Rd. Website: www.swcamra.org.uk

WATFORD & DISTRICT

Andrew Vaughan: 01923 230104 (H) 07854 988152 (M)

February – Thu 10 Watford social: (8.30) Flag, Station Rd; (9.15) Wellington Arms, 2 Woodford Rd; (10pm) Estcourt Arms, 2 St Johns Rd. - Tue 15 (8.30) Colne River Rooms, Pump House Theatre & Arts Centre, Local Board Rd, Watford. - Mon 28 (8pm) Mtg. Estcourt Arms, St Johns Rd, Watford.


WEST LONDON

Paul Charlton: 07835 927357, paul@paulcv4.plus.com; Social secretary Alasdair Boyd: 020 7930 9871 x 143 (2.30-3.30 and 6-9.30pm Mon-Fri), banqueting@nlc.org.uk, fax 020 7839 4768

February – Tue 1 W1 social: (7.30) Barley Mow, 8 Dorset St; (8.30) Beehive, 126 Crawford St; (9.30) Beehive, 7 Homer St. - Tue 8 (7 for 7.30) Mtg. Defectors Weld, 170 Uxbridge Rd, W12 - Wed 9 to Fri 11 Working socials at Battersea Beer Festival. - Tue 15 Social: (7.30) Prince Bonaparte, 80 Chepstow Rd, W2; (8.30) Cock & Bottle, 17 Needham Rd, W11; (9.45) Cleveland Arms, 28 Chilver St, W2. - Tue 22 SW1 Guide surveys: meet for (7 for 7.30) Old Monk Exchange, Stutton Ground, 61-71 Victoria St.

March – Tue 1 Fitzgerald W1 social: (7.30) Hope, 18-20 Goodge St; (9.30) Northumberland Arms, 43 Goerge St. - Wed 9 to Fri 11 Working socials at London Drinker Festival. - Tue 15 (7 for 7.30) Mtg. Star Tavern, 6 Belgrave Mews West (off Halkin Pl), SW1 - Wed 23 SW1 Guide surveys meet: (7 for 7.30) Jugged Hare, 172 Vauxhall Bridge Rd. - Tue 29 W12 social: (7.30) Crown & Sceptre, 57 Melina Rd; (9pm) Queen Adelaide, 412 Uxbridge Rd.

WEST MIDDESEX

John Bush: 07739 105336, info@westmiddx-camra.org.uk

February – Tue 1 HA9 crawl: (8pm) Black Horse, 1018 Harrow Rd; (9.15) Bear, 397A High Rd; (10pm) JJ Moons, 397 High Rd. - Thu 10 Social at 21st Battersea Beer Festival. Meet 6pm/7pm at products stand. - Tue 22 (8pm) GBG final selection mtg. Drayton Court, 2 The Avenue, West Ealing W13.

March - Wed 11 Social at London Drinker Beer & Cider Festival. Meet 6pm/7pm at products stand. - Wed 23 (8.30) Mtg and PotY/CotY result: Queens Head, 54 Windsor St, Uxbridge UB8. Please check website for dates of Ealing Beer Festival planning meetings, brewery trips and other socials. Website: www.westmiddx-camra.org.uk

Electronic copy deadline for the April/May edition: Wednesday 16 March. Please send entries to Geoff@coherent-tech.co.uk.
An ambitious new brewery

Kent Brewery started supplying beer to pubs and beer festivals in London and the south-east at the end of last year. It was a tale of two Bulls, one in West Malling and one in Horton Kirby, both of which took delivery of the first Kent brew – Porter – around the end of October. Within days we were also supplying a number of pubs in South London and waiting for feedback. As we visited the pubs to taste our own beer and to savour its reaction, we knew we had something special in the casks; but would the drinking public agree? We have been humbled and overjoyed by the reaction which has been more than we could have expected at such an early stage. But it all served to prove our philosophy: if we produced tasty and fulfilling beers, with the highest quality of ingredients, we were not the only people who would want to drink them.

Kent Brewery began when Toby Simmonds and Paul Herbert met at the Bull in Horton Kirby (Kent Pub of the Year 2009). Toby was brewing at Dark Star and Paul had recently attended a Brewlab course after years in archaeology and digital media. Both of us were driven by the ambition to create high quality and unusual beers, and Paul was already looking for a brewery site. We agreed that together we could do much more than either could ever manage alone, and so Kent Brewery was born.

We have ambitions to put Kent back on the map as a place renowned for innovation in the brewing industry. The Kent hop fields once served London with its hops and, until the great expansion of the Victorian capital, could be found only a short walk from London Bridge. These hops provided the basis of many of the beers that we still enjoy today. Kent, as a county, is still renowned for a certain type of beer that is immersed in the tradition and heritage of the area. Some of these beers are exceptional, and are part of what makes Kent great. But Kent was once a place of innovation, where Golding and Fuggles hops were created to provide British beer with new and exciting hop tastes. We believe that, to rejuvenate the hop industry in Kent, we need to take inspiration from these great innovators and once again bring new hop varieties into Kent beers. We take our hops from around the world, but with the ambition to inspire local producers and so bring brand new varieties to the fields of Kent.

But the heart and soul of Kent Brewery beers is the taste. We take traditional styles and provide them with a twist: a blend of the comfortable with elements of the unexpected. We also produce beers that do not necessarily conform to any particular style. The combinations of ingredients take them beyond the obvious and into an area where taste is all that really matters. Our beers pay homage to our great brewing heritage without conforming to all of its rules. We aim to push the boundaries so as to achieve new experiences and to extend the limits of what we can expect from a pint. Our beers should never be ‘The Usual’ – never mediocre and never mundane.

Our earliest beers are only just scratching the surface of what we aim to achieve. Inspired by some of the greatest craft brewers from around the world, but with ambitions to combine hop flavours in ways that are ever more creative and stimulating, we are only at the start of a journey that we hope to be long, productive and ever more exhilarating. We are driven by a desire to produce beers of which we can presently only dream. When each dream becomes a reality, then our greatest pleasure will be to see the same delight among the drinkers at the bar as we first imagined. Each new beer will be one more step towards fulfilling our ambitions and, when new hop varieties start to evolve in the fields of Kent, we will take pride in knowing that we have played our part in rejuvenating our dying hop production industry so that Kent hops can become as relevant in the future as they were in our rich and glorious past.

Toby Simmonds and Paul Herbert
Kent Brewery
Carshalton Ale Trail
March 29 to April 4

8 Pubs
As least 35 real ales
8 real ciders and perries

Coach & Horses, High Street  SM5 3AG
Hope, 48 West Street   SM5 2EH
Lord Palmerston, 31 Mill Lane SM5 2JY
Racehorse, 17 West Street SM5 2PT
Railway Tavern, 47 North Street  SM5 2HG
Sun, 4 North Street  SM5 2HU (not Mon)
Windsor Castle, 378 Carshalton Road  SM5 3PT
Woodman, 6 High Street  SM5 3AG

Complete the trail card
and be entered in a prize draw.
Prizes include meals for two and limited bar tabs.

See www.carshaltonaletrail.co.uk for more info.
What’ll it be then?
A PINT OF THE USUAL, OR A
LIFE-CHANGING EXPERIENCE?

Allow us to introduce you to an
old friend. Fuller’s ESB, three
times Champion Beer of Britain,
seen here in its smart new livery.
Don’t worry, the beer’s just the
same as ever. But if it’s been a while,
maybe it’s time you reacquainted
yourself with its uniquely rich,
deliciously fruity flavour and long,
satisfying finish. It could well be the
happiest reunion of your life.

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

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

We welcome Wetherspoon’s latest outlet, the conversion of a former M&B ‘All Bar One’ in N8, Crouch End, their first London opening for a while. Two more pubs specialising in microbrewery and craft beers have opened in E1 Bethnal Green Road and SE1 Bermondsey. The Geronimo pub estate has been acquired by Young’s although it is to retain its separate identity, a recent Geronimo acquisition being a long closed former M&B pub in SW3 Chelsea. M&B have disposed of 52 predominantly wet-led pubs in Greater London to the new Stonegate Pub Co and Enterprise have accelerated their sale and leaseback policy particularly in areas of London with higher property values.

Details of pubs involved will be included in the next Update.

More pubco pubs have been targeted for conversion to Sainsbury and Tesco convenience stores, estate agents and betting shops, aided by their not needing planning permission for change of use and the willingness of the pubcos to dispose of them.

Two sudden closures have been a much respected

open Mon-Fri only. (E70, U125, U213)

E1, MONTYS, 149 Brick Lane. No real ale. Independent bar in former shop premises.


E2, VERGE, Unit A, 114-118 Bethnal Green Rd. No real ale. An independent cocktail and music bar with keg beer, opened June 2007 but not previously reported.

E8, DUKE OF WELLINGTON, 260 Haggerston Rd. Fuller: London Pride. (E112, U187)

E8, OFF BROADWAY, 63-65 Broadway Market. No real ale. Small bar opened December 2008 in former shop premises, with good quality keg and bottled beer selection, mostly from American breweries.

E9, DUKE OF WELLINGTON, 90 Morning Lane. Marston: Pedigree and second Marston stable beer (e.g. Wychwood: Hobgoblin). New believed independent, ex-Punch. (E120)

E9, KENTE SPOT, 177-179 Morning Lane. Reopened and renamed ARTIFEX, a wine bar and restaurant with keg beer, after a spell in religious use and as ‘Fiesta’ wine bar (with no draught beer). Formerly ROUNDHOUSE, BRIDGE HOUSE TAVERNA and originally DUCHESS OF KENT. (E119, U70, U84, U108, U151, U161, U187, U202)


Marston’s community pub in Isleworth already being demolished for housing despite protests and an Enterprise pub in Teddington where an action group has formed to seek its reopening. Fuller’s have closed two more pubs, in SW11 Battersea and in Brentford.


If you would like to report changes to pubs or beers, please write to: Capital Pubcheck, 2 Sandtoft Road, London SE7 7LR or email: capitalpubcheck@hotmail.com.
N7, HERCULES, 504 Holloway Rd. No real ale, H unused. Reopened. Formerly HERCULES TAVERN. (N87, U109, U178, U212)

N8, ALL BAR ONE, 2/4 The Broadway. Renamed DEVONSHIRE HOUSE by new owners Wetherspoons in November 2010, ex-M&B. Fuller: London Pride; Greene King: IPA, Abbot, plus three varying guest beers from microbreweries and Westons Marcle Hill cider. Traditional dark wood style decor with carpets, with one long wooden bar to the right and large seating/eating area at rear. Old photos of Crouch End adorn the walls. Named after original name for site before 1910. Usual Wetherspoon food offers. Open 8am (9am for alcohol)-11.30 (12.30am Fri/Sat). (U131, U192, U214)

N10, O’NEILLS, 87 Muswell Hill. Fuller: London Pride; Sambrook: Wandle. Formerly FANTAUL & FIRKIN. (N103, U126, U151, U155, U160)

N11, MOLLY’S BAR, 380 Bower Rd. No real ale. Reopened after fire. Formerly LEITRIM INN. (N107, U192, U211)

N17, HERON WINE BAR & BRASSERIE, Heron Hospitality Centre, Hale Wharf, Ferry Lane. Reopened and renamed LOCK DINING BAR, a restaurant with bar area for drinkers. No real ale. Building now called Heron House. Reinstall on pub database. (U140, U156)

N18, LT’S, 56 Upper Fore St. No real ale. Reopened. Formerly PHOENIX. (N139, U167, U192, U203, U204, U209)

ENFIELD EAST (EN3), INN ON THE PARK, 2 Solar Way. Fuller: London Pride. Now a Whitbread ‘Table Table’ branded pub, formerly ‘Brewers Fayre’. Note correct address. (U163)

ENFIELD WEST (EN2), KINGS HEAD, Market Place. Greene King: IPA; Theakston: XB. Reopened. (N235, U151, U199).

NORTH WEST

NW1, POSITIVELY 4TH STREET, 119 Hampstead Rd. Caledonian: Deuchars IPA; Sharp: Doom Bar. Formerly PRINCE OF WALES. (N172, U130, U182).

NW6, ALLIANCE, 40/42 Mill Lane. Greene King: IPA, OSH. Formerly PICKLED NEWT (THE ALLIANCE). (N205, U154, U202, H120)

NW6, PRIORY TAVERN, 250 Belsize Rd. Adnams: Bitter. Reopened. (N206, U109, H121, U214)

NW6, SIROUS, 268 West End Lane. No real ale. Independent tapas bar and restaurant in former shop premises.


EDGWARE (HA8), MARONAS, 12 Station Parade, Canons Park. No real ale. Independent bar and restaurant opened by 2005 but not previously reported.

HARROW (HA1), CAFE CAFE, 51 High St, Harrow on the Hill. No real ale. Independent cafe bar.

HARROW (HA1), GOODWILL TO ALL, Headstone Drive. No real ale. Reopened. (W154, U202, U211)

HARROW WEALD (HA3), BLUEBECKERS, Brookshall confirmed reverted to HARE. Adnams: Bitter; Fuller: London Pride. Meal purchase not necessary. (W237, U194, U210, U212, U213)

HARROW WEALD (HA3), LIBRARY BAR, Grims Dyke Hotel, Old Redding. Greene King: IPA. Independent hotel bar open to non-residents.

PINNER (HA5), RE BAR, 163 Field End Rd. No real ale. Independent bar.

PINNER (HA5), TUDOR LODGE HOTEL, 50 Field End Rd. No real ale Independent hotel bar open to non-residents.

RUISLIP (HA4), CLUBHOUSE, Middlesex Stadium, Breakspear Rd. No real ale. Clubhouse attached to stadium and sporting facilities open to general public.

RUISLIP (HA4), DELHI SPICEE, 136 High St. Independent Indian bar and restaurant with keg beers.

RUISLIP (HA4), RUISLIP SOCIAL CLUB, Grosvenor Vale. Caledonian: Deuchars IPA. Independent sports and social club open to public and home to Wealdstone FC.

WEMBLEY (HA9), INNISFREE, 30 Harrow Rd. No real ale. Reopened following licence suspension. (W219, U214)

WEMBLEY (HA0), SAFFRAN, 51 High Rd. Independent Indian bar and restaurant.

SOUTH EAST


SE5, GEORGE CANNING, 123 Grove Lane. Black Sheep; Otter; Ale; Sharp: Doom Bar. Reopened. (SE58, U159, U162, U209)

SE8, BROADWAY RESTAURANT & BAR, 1 Deptford Broadway. No real ale. Reopened as a Nigerian and Caribbean bar/restaurant. Formerly BAR SONIC, originally CENTURION. (SE78, U177, U196, U203, U211)

SE12, OLD TIGERS HEAD, 351 Lee High Rd. Courage; Best Bitter. (SE114, U212)

SE14, EARL OF DERBY, 87 Dennesett Rd. Reopened and renamed TELEGRAPH AT THE EARL DERBY. Adnams: Bitter; Fuller: London Pride; Sharp: Doom Bar. (SE127, U199)

SE14, MCCONNELLS, 1 Kitto Rd. Renamed SKEHANS. Fuller: London Pride; Shepherd Neame: Spitfire. Formerly HOLLERAN’S TAVERN. (SE127, U102, U158)

SE14, STAR & GARTER, 490 New Cross Rd. Independent, ex-Belhaven. No real ale. Reopened with front bar now operated as ‘La Delices de Tresor’ Ivorienne restaurant, retaining back bar as pub proper. (SE131, U184)

SE19, PATRICKS, 76 Westow Hill. No real ale. Independent bar in former bank premises.

SE25, WHITE HORSE, 1 Selhurst Rd. Fuller: London Pride. (SE218, U207)

BEXLEY (DA5), JACOBIEAN BARN, Hall Place, Bourne Rd. Adnams: Broadside; Fuller: London Pride. (U85, K33, U198)

BROMLEY (BR1), BEECH TREE, 33-49 Farwig Lane. Greene King: IPA. Now M&B, ex-Six Continents and still branded as ‘Sizzling Pub Co’. (3SE216, 8SK50, U158, U164)

HAYES (BR2), NEW INN, 59 Station Approach. Fuller: London Pride; Sharp: Doom Bar; Shepherd Neame: Spitfire; guest beer (e.g. Hogs Back). Now independent (Regan’s Bar & Dining), ex-M&B (Harvester). (3SE223, 8K102, U111, U163)

SOUTH WEST

SW1(SJ), ICÄFÉ, Institute of Contemporary Arts, 12 Carlton House Terrace. No real ale. Cafe bar open to general public.

SW7, HUMPHREYS BAR, Millennium Gloucester Hotel, 4-18 Harrington Gdns. No real ale. Chain hotel bar open to general public. The former basement ‘Merrie Go Downe’ bar was a stalwart of real ale from the 1970s until closed in 1984.

SW9, OLD QUEENS HEAD, 133 Stockwell Rd. Reopened and renamed LA BARCA, an independent bar and cafe, after a spell as an Italian restaurant. No real ale. Reinstall on pub database. (SW82, U142, U164, BSM43)

SW17, BOWLER, 20 Bellevue Rd. Caledonian: Deuchars IPA. Independent restaurant and cocktail bar opened June 2010 in former shop premises.
W2, CHEPSTOW 39 Chepstow Pl. Taylor: Landlord. Enterprise, previously leased to Massive. (W71)

W2, DANIEL GOOCH, 40 Portchester Rd. Fuller: London Pride; Wells: Bombardier. Now Punch (leased), ex-Spirit. (W71)

W2, METROGOLF, 19 Sheldon Sq. No real ale. Independent bar in Paddington Waterside development area serving basement golf driving range, open to non-participants. (W75)

W2, PRIDE OF PADDINGTON, 1-3 Craven Rd. Caledonian: Deuchars IPA; Courage; Directors; Fuller: London Pride. (W75)

W2, SLOE, Paddington Main Line Station Concourse. Fuller: London Pride. Formerly REEF. (W78, U199)

W2, TIROLER HUT, 27 Westbourne Gro. No real ale. Independent Austrian restaurant with bar and small area for drinkers. Keg Austrian and German beers. (W122)

W2, UNION, 4 Sheldon Sq. Caledonian: Deuchars IPA. New independent canal side ‘bar & grill’ opened in 2006 in the Paddington Waterside development area. Large patio at the front. Part of a small chain including Green Room W12. (W122)

W4, GLOBE BAR, Chiswick Moran Hotel, 626 Chiswick High Rd. No real ale. Chain hotel bar with a selection of foreign keg and bottled beers, open to non-residents. (W142)

W6, PEAR TREE, 14 Margravine Rd. Fuller: London Pride; Greene King: IPA. (W104)

W11, BUMPKIN, 209 Westbourne Park Rd. Shepherd Neame: Spitfire. Bar/restaurant now open to non-diners, with table and bar stools available. Formerly LIQUID LOUNGE. Reinstall on pub database. (W120, U193, U207)

W12, BELUSHIS, 13/15 Shepherds Bush Green. Wells: Bombardier. Interpub (not Free). (W122)

W12, BLOB SHOP, 45A Goldhawk Rd. Reopened and renamed GREEN ROOM, no real ale, after spell as ‘Bush Bar’ cocktail bar and restaurant. Now an independent bar and grill and part of small chain including Union, W2. (W235)

W14, BIRD IN HAND, 88 Masbro Rd. Wells: Bombardier, guest beer. Refurbished. (W127)

BRENTFORD (TW8), ROYAL HORSE GUARDSMAN, 23 Ealing Rd. Courage: Best Bitter; guest beer (e.g. Batemans). New owner Noel McNaboe has saved the pub from a ‘development opportunity’ fate and carried out a sensitive refurbishment uncovering older features. Reopened December 2010. (W134, U200, U212)

GREENFORD (UB6), MYLLET ARMS, Western Avenue, Perivale. Courage; Directors; guest beer (e.g. Caledonian: Deuchars IPA or Greene King: IPA). Now branded ‘Fayre & Square’ by Punch Pub Co (ex-Spirit). (W142, U194)

HAMPTON WICK (KT1), FORESTERS, 45 High St. Fuller: London Pride; Sharp: Doom Bar; Taylor: Landlord. (W146, U185)

HILLINGDON (UB10), HEATH TAVERN, 4 Byron Parade, Uxbridge Rd. Reopened. No real ale. (W165, U202, U207)

NORTHOLT (UB5), BLUEGREEN, 9 Highams Mews. No real ale. Independent bar and restaurant opened in Grand Union Village development area prior to 2005 but not previously reported.

UXBRIDGE (UB8), FIG TREE, 49/50 Windsor St. Greene King: OSH. Formerly OLD BILL. (W211, U190, U195, U197, U202)

WEST DRAYTON (UB7), RAILWAY ARMS, 1 Station Rd. Fuller: London Pride. Reopened and now independent, ex-Punch. (W225, U202)

WEST DRAYTON (UB7), RED COW, 70 High St. Varying Greene King beers (e.g. OSH or Ruddles County) rotate. (W225, U215)

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Capital Pubcheck - update 216
W1(S), COUCH, Massive, demolished for Crossrail construction. (W65)

EAST

E1, ALMA, Free, now in use as the Providence Row Satellite Centre. (E57, U108, U156)

E1, HORN OF PLENTY, Free, closed for a few years with doors blocked off but bar fittings in situ. Was simply HORNS for a while. (E67, U69, U73, U155, U190)

E5, WINDSOR CASTLE, ex-Watney, H removed. (E101, U119)

E8, BELGRAVE ARMS, Punch, ex-Marr Taverns, closed and boarded up (E111, U98)

E8, RAILWAY TAVERN, 339 Mare St, Wels, closed in 2009 and now converted to a betting shop. (E115, U65, U112, U163, U207)

E8, ROSE & CROWN was apparently renamed CAMBRIDGE before closure in 1998; Enterprise, ex-Whitbread, now converted to residential use. (E116, U79, U152)

E9, MILIKI SPOT 2, Free, closed and interior gutted. Formerly BRUNSWICK ARMS. (E119, U187)

E10, OLIVER TWIST, ex-Whitbread, now planning application submitted to Waltham Forest Council for conversion to nine flats. (E125, U80, U86, U179, U188)

E14, YOUNG PRINCE, Enterprise, ex-Whitbread, closed and converted to estate agents’ office. (E150)

NORTH

N10, RUBY IN THE DUST, 258 Muswell Hill Broadway. Formerly TAP & BARREL, absorbed into VILLAGE next door. (N104, U157, U167)

N10, WELL, ex-Bass, reopened briefly as RENDEZVOUS, a bar and grill, in 2009 after a spell as a restaurant, but closed again. Formerly O’NEILLS. (U143, U158, U199, U204, U213)

N15, GOLDEN STOOL, ex-Whitbread, confirmed now converted to Tesco Metro store. Formerly MITRE. (N125, U140, U202, U210, U214)

N16, BOOTHS, Free, basement bar now converted to restaurant use as part of ‘Homa’ restaurant on ground floor. (U140, U214)

N22, SHOUT, Free, now converted to two units, a Sainsbury’s store and Paddy Power betting office. Formerly CHICAGO ROCK CAFE. (U189, U210)

N22, YATES’S, ex-Laurel, now converted to 99p store. Formerly YATES’S WINE LOUNGE. (U154, U201)

ENFIELD EAST (EN3), GUN & MAGPIE, ex-Whitbread, closed. (N241)

NORTH WEST

NW1, WORLDSEND, Glendola Leisure, ex-Liberty Inns, H removed. (N177, U174)

NW2, ISOBAR, Free, reopened and renamed LIFFEY but now closed again. (U155, U211)

NW2, SHISH, Free, closed and converted to estate agents’ office. (U191)

NW10, GREYHOUND. Renamed DINER and now operated by Barworks, ex-Kushki, H removed. Formerly CHAMBERS. (U145, U174, U175)

PINNER (HA5), VICTORY, Punch, confirmed now converted to ‘Zizzi’ restaurant in August 2010. (W181, U212)

WEMBLEY (HA0), DESI DON’S (BAR & RESTAURANT), Enterprise, closed and converted to Tesco Express. Formerly BOOTSY BROGANS. (W219, U209, U210)

SOUTH EAST

SE2, JOLLY MARSHMAN, ex-Enterprise, ex-Labatts, closed.
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SOUTH WEST

SW1 (B), GREEN MAN, Lower Ground Floor, Harrods Department Store, closed and whole area now called 'The Gentleman’s Lounge', selling men’s perfumes etc. A small cocktail bar has been retained with no draught beer. Delete from pub database. (U156)

SW5, TOURNAMENT, Innventive, closed and boarded up. (SW65, U172, U201)

SW6, CLEM ATTLEYE, Punch, now demolished. Was PUMP HOUSE for a while. (SW70, U202)

SW7, COCO MOMO, Food & Fuel, no real ale, note correct name. Formerly PRINCE REGENT; BLACK WIDOW, RAT & PARROT and originally HARRINGTON. (SW72, U126, U171, U192, U212)

SW7, NORFOLK BAR, Free, H removed. Formerly NORFOLK TAVERN. (SW72, U153)

SW11, BANK, Fuller, closed. Formerly FINE LINE. (U137, WB26)

SW11, GARDENERS ARMS (JACK BEARDS AT THE), ex-CC Taverns trading as Jack Beards, now in administration, closed January 2011 after sale of freehold by Enterprise, reportedly for £1.6 million, for potential site redevelopment. Formerly GARDENERS ARMS TAVERN. (SW89, WB33)

SW13, CASTELNAU, Massive, closed by January 2009, future uncertain. Formerly PORTERHOUSE BREWING CO, BROWNS and GARDEN HOUSE. (SW94, BRP8)

SW16, SUSSEX, ex-Whitbread, previously reported as converted to offices on ground floor, now a restaurant. Formerly BRASS FARTHING. (SW105, BSM44)

SW19, REHAB, Independent, closed November 2010. (U177, BM29)

SW20, APOSTLES SW20. Renamed simply APOSTLES but closed on 1 January 2011, future uncertain. Formerly APOSTLES BAR, originally WINNERS WINE BAR. (SW125, BRP36, U208, U212)

KINGSTON (KT1), OLD ORLEANS, ex-S&N, closed by 2009. (U172, KT25)

RICHMOND (TW10), BAR ESTILO, Free, closed. Formerly JOE’S. (SW155, U157, RHP19)

SUTTON (SM1), BRB, Orchid, closed. Formerly SCRUFFY MURPHYS. (SW167, U198)

WEST

W2, HERO OF MAIDA, Allied, already reported converted to offices, now a beauty parlour. (W234)

W2, LEINSTER, ex-M&B, closed and boarded up by 2009. (W74, U204)

W2, SESTO BAR, Free, closed. Formerly TOUCH, originally KINGS ARMS. (W80, U186, U188)

W2, SHAKESPEARE. Renamed WESTBOURNE HOUSE, Punch (leased), ex-Spirit, no real ale. (W78, U186)

W2, TGIFRIDAYS, ex-Whitbread, now closed and boarded up. (W234)

W2, TOM & DICKS, Enterprise, converted to 'Dandi Living' offices by 2010. (W80)

W4, DEVONSHIRE, Enterprise (leased to Gordon Ramsay), closed by July 2010 after a fire. Formerly DEVONSHIRE HOUSE. (W88, U198)

W5, BAR EIGHT, Independent, reopened but as a nightclub. Formerly BARRACUDA. Delete from pub database. (U202, U203)

W5, GREEN, Greene King, confirmed now converted to 'Côte' restaurant. (W93, U209, U213)
W6, BAR 38, Tattersall Castle Group, ex-Spirit, closed by 2009. (W100)

W6, EL METRO, Free, closed and converted to commercial use. (W102)

W6, OLIVE TREE, Free, closed by June 2010. Formerly DUKE OF YORK. (W102, U185)

W6, SMOLLENSKY’S METRO, Smollenskys, closed by June 2010. (U203)

W9, WINDSOR CASTLE, 309 Harrow Rd, Enterprise, closed. (W115)

W10, BELGO ZUID, Belgo, previously reported as converted to a cocktail bar, now an estate agents’ office. (W235)

W10, COWSHED, Enterprise, closed by September 2010. Note correct name. (W116)

W10, GOLBORNE GROVE, Enterprise, renamed GROVE by August 2009 and now again PORTOBELLO BRIDGE by January 2010, closed. (W116)

W11, TAVISTOCK ARMS, Free, closed and boarded up by 2009. Formerly CRESCENT HOUSE, MOTHER BLACK CAP and BABUSHKA. (W118, U198, U202)

W13, BLESS BAR, Diamond Hotel, ex-Enterprise, bar replaced by banqueting suite. Formerly 142 BAR & RESTAURANT and originally BROADWALK HOTEL. Delete from pub database. (W125, U202, U209, U212)

W13, SPINNING WHEEL, Punch (not Free), closed and being converted to a Sainsburys Local store. (W126)

W14, CLARENCE, Enterprise, no real ale. (W127)

BRENTFORD (TW8), WAGGON & HORSES, Fuller, closed and boarded up. Redevelopment plans for the area include demolishing the pub and replacing it with a new Fuller’s riverside pub. (W134, U201)

ISLEWORTH (TW7), COUNTY ARMS, Marston, ex-W&D, closed and to be demolished to make way for a housing development following planning permission granted by Hounslow Council, despite a 400 signature petition opposing the loss of this real community pub. So much for the ‘Big Society’. (W172)

TEDDINGTON (TW11), LION, Enterprise, closed suddenly on 22 December 2010 ‘for an indefinite period’ according to the notice pinned to the door by the outgoing landlord. An action group has been formed to get the pub reopened – it was CAMRA’s Greater London Pub of the Year in 2006 – and Enterprise have stated that they are speaking to a potential ’very dynamic operator’ with a view to reopening it. (W196, U191, U202, U203, U209)

TWICKENHAM (TW1), UP ‘N’ UNDER. Now renamed KOYOTE BAR, no real ale. (W205, U186, U187, U215)

EC2, STONE HOUSE. Renamed STONE HORSE by 2005 and renamed again STONE HORSE (PAPER COW) in December 2008, -beers listed; +Purity: Pure Ubu; +Young: Bitter. Now Antic, ex-Puzzle. Formerly OLD MONK. (U102, U170, U189)

WC1, DUKE OF YORK. Now signed as DUKE OF YORK. (N21, W18, HB7, U201)

WC1, FLY. Renamed BOWERY, still no real ale. Formerly DAILY. (U179, U181, U187, U191)

WC1, TAVISTOCK HOTEL BAR. The ground floor bar with real ale is now named TAV BAR. (W26)

WC2, COVE. Should read COVE BAR. (W31)

WC2, DALY’S WINE BAR. Basement bar now renamed Bierschenke, a German beer keller with keg and bottled beers and food. (W31, U199, U205)

WC2, HA HA (BAR & GRILL). Now M&B, ex-Bay Restaurant Group along with the rest of the chain. Formerly HA! HA! (BAR & CANTEEN). (W33, U207)

WC2, HENRY’S, 5/6 Henrietta St. Now Tattersall Castle Group, ex-Spirit. (W33)

WC2, HODGSON’S WINE BAR. Renamed BARANIS, a French Provence bar and restaurant, still no real ale. The basement bar has an indoor petanque pitch and French keg and bottled beers. Now independent, ex-Food & Drink Group. (U203)

WC2, HENRY’S, 63-66 St Martins Lane. Renamed LA TASCa, a Spanish bar and restaurant. Now Bay Restaurant Group, ex-Spirit. (W33)

WC2, NELL GWYNNE TAVERN. Should read simply NELL GWYNNE. (W36, U195)

WC2, OPAL is operated by Novus Leisure (not Independent). Formerly MOTION. (U201, U213)

WC2, ROUNDHOUSE. Now ROUND HOUSE after rebadging by Fuller’s. (W39, U206, U207)

WC2, SAVOY TUP, -beers listed; +Greene King: IPA, St Edmunds Ale, OSH. Now Urban & Country Leisure, ex-Maxi. Under threat of closure on expiry of lease in late March. (W40)

WC2, SWAY is operated by Novus Leisure (not Free). (U196)

WC2, THEODORE BULLFrog, -beers listed; +Greene King: IPA; +Sharps: Cornish Coaster; +Wells: Bombardier; +Young: Bitter. Still Broken Foot Inns and one of only two survivors of the original estate put up for sale in 2007. (W42)

WC2, VERVE. Now Novus Leisure, ex-Spirit. Formerly LONG ISLAND ICED TEA SHOP. (W34, U190)

E1, JAM. Renamed CORNER SHOP, still no real ale. (U174)

E2, FOUNTAIN. Still trading but planning permission granted by Tower Hamlets Council for pub to be replaced by new residential development. (E81)

E14, RESOLUTE. -Marston: Pedigree; +Adnam’s: Bitter. Still trading but Tower Hamlets Council has approved its demolition and replacement by flats. Formerly RESOLUTE TAVERN. (E148, U168, U181)

N5, SNOOTY FOX, -various guests from Ha’penny, Redemption and Sambrook’s breweries. Formerly GROSVENOR ARMS. (N79, U169, U209)

N8, ELBOW ROOM, 22 Topsfield Parade, Tottenham Lane. Renamed WISHING WELL by 2008 and now renamed again HENRY READER, -beers listed; +three varying beers from Marston’s. Henry Reader Williams was the Council leader in the Victorian era and is commemorated by the clock tower. (N93, U138)

N12, WISHING WELL. Renamed FINCHLEY TAVERN by early 2010. (U144, U145, U167)

N16, WHITE HART. Now operated by Antic. Was MURPHYS TAVERNS for a while. (N129, U166)

BARNET (EN5), HADLEY OAK. Renamed REK’S ‘Lounge Bar and Restaurant’. Formerly BAR SQUARE and KING GEORGE. (N251, H19, U177, U194, U197, U209)

NW1, EUSTON TAP was formerly ‘Glass Bar’, a women only bar club with restrictive entry, opened in 1995. (U215)

NW1, FLOWER POT. Reverted to BULLET. Formerly VERGE, originally CASTLE. (N163, U156, U184, U211)

NW1, HOBGOBLIN, 21 Balcombe St. Renamed WOOD, -beers listed except Fuller; London Pride; +Sambrook: Wandle;
+Sharp: Doom Bar. Formerly HENNELLYS. (N168, U109, U176, U192, CE20)

NW6, KILBURN. Renamed KINGS HEAD, still no real ale. Formerly McGOVERNS. (N205, U184)

NW6, OSTERIA DEL PONTE. Renamed BETSY SMITH in September 2010, still no real ale. Formerly BRIDGE, BRIDGE TAVERN and MEMPHIS BELLE. (N203, U109, U173, U187, U215)

NW7, RAILWAY ENGINEER. Renamed ANGEL & CROWN. Now Punch, ex-Taylor Walker via Spirit. (N209, U194)

RUISLIP (HA4), LISTEN INN. Renamed LAURELS and now renamed again to WEST (THE). (W182)


RUISLIP (HA4), MANOR, 34/36 Victoria Rd. No 36 renamed HENNESSYS, still no real ale; No 34 converted to estate agents. Formerly 10 JOY, originally CHURCHILLS. (W182)

WEMBLEY (HA9), PARISH. Operated by administrators of Pubs 'n' Bars (not Free). (W221)

WEMBLEY (HA9), SPEAKEASY is a Punch pub, ex-Inn Leisure. Formerly CONNAUGHT. (W219, U202)

SOUTH EAST

SE1, DEAN SWIFT, Lafone St, -beers listed; +Purity: Mad Goose; +Sambrook: Wandle; + two guests (e.g. Kernel, Redemption, Royal Tunbridge Wells). Now the first pub operated by an embryonic small pubco called 'Pubs of Distinction', ex-Massive, previously Saxon Inns and Trumans.

Also an adventurous range of bottled beers and good quality and reasonably priced food, including a 'beer and cheese pairing menu’. A second pub, the Old Red Cow in EC1 Smithfield, is due shortly. (SE13)

SE4, JAM CIRCUS is operated by Antic. (U200)

SE11, OLD RED LION, -beers listed; +Caledonian: Deuchars IPA; +Purity: Mad Goose; +Sharp: Doom Bar. Punch, ex-Bass and leased to Antic, it is Grade II listed and on CAMRA’s National Inventory of historic pub interiors. (SE108)

SE14, ROYAL ALBERT is operated by Antic. Was SIX STRINGS BAR and PARADISE BAR for a while. (SE128, U102, U184, U192)

SE14, WALPOLE. Now signed WALPOLE PUB. (SE131)

SE15, McCABE TAVERN. Reverted to APPLE TREE. Formerly MCCABE FREE HOUSE. (SE137, U102)

SE17, CROWN, planning permission refused by Southwark Council for demolition and replacement by flats. (SE156)

SE22, EDT is operated by Antic. Now also includes ‘The Lodge’ restaurant. Formerly EAST DULWICH TAVERN. (SE198, U152)

SE23, FORESTERS ARMS. Renamed ALL IN ONE by June 2010. (SE205, U167, U180, U187)

SE27, PAXTON. Renamed MANSION by November 2009. (SE229)

BROMLEY (BR1), WALKABOUT. Renamed TPs by July 2010. Now independent, ex-Regent Inns, still no real ale. Formerly G. PAMPHILON. (U97, U158, U182)

SOUTH WEST

SW1(P), LORD HIGH ADMIRAL. Renamed PIMLICO (BEER GARDEN), -beers listed; +Young: Bitter, Special. (SW41, U193)


SW3, QUEENS HEAD, -beers listed; +Fuller: London Pride; +Sharp: Doom Bar. Now Tattersall Castle Group since 2005, ex-S&N via Spirit. (SW57)

SW3, SURPRISE (IN CHELSEA). Ten year free of tie lease acquired by Geronimo (now Young) from freeholders Cadogan Estate in December 2010. A welcome outcome for this former M&B pub closed since 2006. (SW58, U125, U192)

SW6, GLEN. Renamed TOO SO BAR by November 2006 and renamed again SANDS END by September 2008, -beers listed; +Black Sheep: Bitter; +Greene King: OSH; +guest beer (e.g. Hook Norton). Now Punch, ex-Bass, and a gastropub. (SW67)

SW11, LE BOUCHON. Renamed LE BAR DES MAGIS with extended address of 3-11 Battersea Rise. (U203)

SW17, BLUE PUMPKIN. Renamed FRENCH CAFE (THE) in 2009, still no real ale. (U199)

SW20, JUNCTION TAVERN. Renamed FUNKTION but not yet reopened. (SW125, BRP37, U207, U210, U214)

CHEAM (SM3), TONES BAR. Renamed LOUNGE BAR by 2009. Formerly HANCOCK’S BAR, originally CAVERN. (SW131, U155, U184)

RICHMOND (TW10), LASS OF RICHMOND HILL, -beers listed; +Twickenham: Naked Ladies; +Wells: Bombardier; +Young: Bitter, Special, seasonal. Was OLD ORLEANS for a while. (SW156, U164, RHP22, U214)

WEST

W2, COMMANDER. Enterprise, previously leased to SFI, a ‘bar and oyster restaurant’, still no real ale. Formerly SLUG & LETTUCE. (W78, U192)
W6, HART. Now Orchid, ex-Spirit, still no real ale, H unused. (W103)


W6, QUEENS ARMS. Renamed IDLE HOUR, -beers listed; +Adnams: Bitter; +Harvey: Sussex Best Bitter. (W104, U189, U192)

W6, TOMMY FLYNNs. Renamed FLANAGANS by 2008 and later that year renamed again GAFFNEYS as operated by Dean Gaffney from Eastenders. Renamed again to FIDDLERS by January 2010, still no real ale. (W106)

GREENFORD (UB6), OLD BULL. Renamed WEST BAR. Formerly CAPTAIN MORGANS. (W139, U215)

UXBRIDGE (UB8), OSTLER. Now Tattersall Castle Group, ex-Spirit, since 2005. (W211)

CORRECTION TO UPDATE 212

PUBS CLOSED ETC

SE26, DUKE. Amend entry, not demolished but interior gutted for conversion to flats.

CORRECTIONS TO UPDATE 213

NEW & REOPENED PUBS ETC

WC2, LA TASCa, 63/64 St Martins Lane. Delete entry: is HENRY’S renamed (see listings above).

PUBS CLOSED ETC

STANMORE (HA7), CURRAIGH. Should have been listed under EDGWARE (HA8) in N guide. (Correction also applies to W guide, W191).

CORRECTIONS TO UPDATE 214

NEW & REOPENED PUBS ETC

SURBITON (KT5), CORKYs. Was reinstated as CORKYS REVISITED in 2005.

W11, MAU MAU BAR. Address should read 265 Portobello Rd.

PUBS CLOSED ETC

WC1, 2 ANGELS BAR. Should read: now absorbed into hotel. Replacement ground floor bar and restaurant has no draught beer.

CORRECTION TO 2KT GUIDE

SURBITON, CAP IN HAND. Address should read 174 Hook Rise North.

BETTY STOKES

We note with great regret the passing of the old landlady of the Forest Gate, Ivy Chimneys, near Epping. Betty Constance Stokes was licensee of the ‘Gate’ for 51 years until her death on 10 January 2011. A fuller appreciation and reminiscence should be published in the next edition of London Drinker.

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Our advertising rates are as follows:
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THE FINAL COPY DATE FOR ADVERTISING IN OUR NEXT ISSUE (APRIL/MAY) IS THE FIRST OF MARCH
The Morden Tavern: a pub for heroes

The plight of the Morden Tavern, 144 Central Road, SM4 5RL, was briefly highlighted in Capital Pubcheck Update 215 in the December/January London Drinker.

This fine 1933 pub in the C17th vernacular revivial style by noted pubs architect Sir Harry Redfern FRIBA has endured the vicissitudes of many a suburban pub since the inter-war heyday of pub building. Subjected to two particularly ferocious campaigns of alteration in 1962 and again in 1974, it lost key parts of the wonderful historic interiors that Redfern and indeed many of his contemporaries like Sidney Clark at Charrington’s, were famous for. When built, it had four large and decorative solid marble fireplaces, solid oak panelling, oak plank floors and specially designed lighting, bar and bar-back, all now sadly lost.

The loss of the internal furnishings or decorative finishes and fittings, much to our chagrin, made an appeal against the Secretary of State’s refusal to list the pub in September of last year, however illustrious the architect, impossible. Listing, despite common perception, does not ‘preserve a building in aspic’ forever; it merely applies controls over changes that affect the things that make it special – mostly the physical materials it’s made of, but often too its setting, or surroundings. What survives is the external fabric and some surviving internal joinery at ground floor level, and many of the original early fittings and fixtures on the upper floors, such as fine blue and white tiling in the bathrooms, enamel bath and Art Deco sinks. A really key part of its survival though is its setting- in a very large garden on a corner plot at a crossroads junction. These survivals are significant, but not enough to make it statutorily listable (i.e. by English Heritage).

What makes the Morden Tavern special is two key features. The first is that it is a notable design by a versatile and highly regarded inter-war architect knighted for his contribution to architecture. More than that, he was particularly a specialist in pubs for inter-war social housing estates, of which St Helier is a particularly fine and very large example. It is the second largest by the London County Council (LCC)’s ‘Homes for Heroes’ initiative and replacement dwellings for inner London slums demolished as unfit for habitation during and after the First World War. The largest is that at Becontree in Essex, itself home to at least one, possibly more, fine 1930s estate pubs but not, to my knowledge, by Redfern. Sir Harry enjoys a splendid reputation as the designer of a whole series of inter-war pubs in a variety of architectural styles, on a major social housing development in Carlisle. There the Government flirted briefly with the notion of state control of drinking and the retail supply of beer, known as the State Management System. For the SMS Redfern designed no fewer than 14 pubs, seven of which survive and all of which are Grade II listed. Fortunately they have not been quite as brutally treated as ‘The Tav’, although one, like the Morden Tavern, is threatened with conversion to a Tesco.

The St Helier housing estate itself gives the Morden Tavern its second stab at importance as a key building, as the last surviving one of four specially-designed Refreshment Houses devised quire specifically for a purely domestic, residential setting and all by Redfern. Their purpose was to be a social focus, deemed essential to the happiness and well-being of the thousands of residents who lived there. The 1930s ‘improved’ pub was no urban working-class beer house. These were a suburban phenomenon, specifically designed to be suitable for residential areas and catering for the needs of families. They were expected to make a lot of their income – the records show that the Morden Tavern was specifically targeted to produce the majority of its revenues – from the cooking and serving of meals. In addition, there were often dance halls, billiards rooms, children’s play rooms and external garden spaces similarly subdivided for eating, drinking and playing. Rooms could be hired for parties and events, and catering provided for a wide variety of community occasions from weddings to wakes, engagement parties to electioneering.

When researching the history of Redfern’s creation in the autumn of last year it was discovered that the LCC’s architects department had been meticulous in its building records. The London Metropolitan Archive at Farringdon contains the most complete building history file I have ever found on a research subject. Everything is there, from the original watercolour designs and the typewritten manuscript building specification to correspondence relating to the licensees and a full
Local campaigning

set of documentation relating to the unfortunate alterations of the '60s and '70s. If it were to burn down, it would be possible to recreate it again to the very last galvanised steel nails used to hang the slates (1 3/4" if you are interested).

These important aspects of the Morden Tavern’s history were identified and brought to the attention of Merton Council’s Conservation Officer, Caroline Kearey, in November last year. She agreed that it was worthy of recognition and this pub, sadly closed since August last year, was subsequently added to Merton Borough’s Local List of architecturally and historically important buildings by Ged Curran, Merton Council’s Chief Executive in December. While Local List status does not confer statutory (i.e. legal) protection under the main 1990 Act, the recent introduction of something called PPS5 means that proper consideration must be given to Locally Listed buildings’ special qualities when applications for alterations to the fabric of the building, or its setting, are made.

From various communications between the Campaign for the Morden Tavern, CAMRA and Merton Council, it has become apparent that a new planning application is being prepared ‘in conjunction with planning officers and the conservation and design team’ which will see a scheme of new houses built over the large gardens to the rear, conversion of the upper floors of the pub to apartments and the open-plan ground floor to retail uses, including a bar. This bar is somehow supposed to mitigate against the loss of what is, and was meant to be, a multifaceted hub of social activity for every member of the St Helier community. In reality, it is in effect returning to the days of the Victorian Beerhouse or gin palace whose sole purpose was to dispense alcoholic drinks, and with no facilities for the hospitality needs of a suburban community. To offer a bar as a ‘replacement’ is to miss the point of the Morden Tavern completely.

The history of flats-over-pubs and converted pubs as flats-over-bars is not promising. Lock up bars used mainly as vertical drinking places without food are very often the source of trouble and noise nuisance. How long will it be before the upstairs residents in the flats object to a licensing application for a bar on the ground floor on nuisance grounds, giving the developer exactly what they wanted all along, retail throughout and residential above? It is for this reason that any such application must be refused, and refused by Merton Council on the grounds that they are not a faceless corporation beholden to a greedy bunch of shareholders. They are local government councillors whose overriding responsibility without question is not to the gaping insatiable maw of capitalism which reduces every transaction to the soulless grasp of tin, where the suits know the cost of everything but the value of nothing, but to the real, authentic and justified needs of their people.

The Morden Tavern’s survival since it first opened its doors in 1933 is down to the fact that for 77 successful years it was the focus of social activity for thousands of St Helier residents, their friends and families. Performing the role for which it was originally intended by the LCC and their architect, Sir Harry, the Tavern is a local landmark, a rallying point, a place of relaxation, of refuge, of celebration, commiseration and commemoration. St Helier’s residents have formed a strong and united Campaign group, passionate about keeping the pub as a pub and continuing to flourish in its service to the local community. A more focused and determined bunch of people you could not hope to find. They could do with a little financial help, or donations in kind. Campaigning is not always terribly expensive, but printing and distribution and promotional materials all cost money. If you have a fiver spare, or are willing to help in some other practical way, please contact David Smith, Chair of the Campaign for the Morden Tavern (CMT) at taverndevelopment@virginmedia.com or ring or text him on 07969 368242.

Dale L Ingram MSc., historic buildings consultant and CAMRA member.

The
BLUE ANCHOR
BOW, E3
Real Ale has returned
A traditional East End pub with a warm, friendly atmosphere where we have our Favoured real ale
Timothy Taylor Golden Best
We also have a monthly guest ale, this month’s it’s Abbot Ale.

67 Bromley High St, Bow, London E3 3EN
020 8980 3343
The following pubs have been accredited under the London CAMRA LocAle scheme, as at 14 January 2011. Each of them serves at least one good beer that has been brewed no more than 30 miles away. Let the local CAMRA branch please know of other pubs that deserve to be enrolled in the scheme.

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>Beer Style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Admiral Mann</td>
<td>9 Hargrave Place, off Brecknock Rd</td>
<td>N7 0BP</td>
</tr>
<tr>
<td>Armory</td>
<td>14 Armoury Way, Wandsworth</td>
<td>SW18 1EZ</td>
</tr>
<tr>
<td>Boaters</td>
<td>Canbury Gardens, Kingston</td>
<td>KT2 5AU</td>
</tr>
<tr>
<td>Cree Louise</td>
<td>Cobourg St, Euston</td>
<td>NW1 2HH</td>
</tr>
<tr>
<td>Brewery Tap</td>
<td>68-69 High St, Wimbledon</td>
<td>SW19 5EE</td>
</tr>
<tr>
<td>Bricklayer’s Arms</td>
<td>32 Waterman St, Putney</td>
<td>SW15 1DD</td>
</tr>
<tr>
<td>Canbury Arms</td>
<td>49 Canbury Park Rd, Kingston</td>
<td>KT2 6LQ</td>
</tr>
<tr>
<td>Cap in Hand</td>
<td>174 Hook Rise North, Surbiton</td>
<td>KT6 5DE</td>
</tr>
<tr>
<td>Cask Pub &amp; Kitchen</td>
<td>6 Charwood St, Pimlico</td>
<td>SW1V 2EE</td>
</tr>
<tr>
<td>Cat’s Back</td>
<td>86-88 Point Pleasant, Wandsworth</td>
<td>SW18 1NN</td>
</tr>
<tr>
<td>Charlotte</td>
<td>38-40 Station Rd, Crayford</td>
<td>DA1 3QG</td>
</tr>
<tr>
<td>Charlotte Despard</td>
<td>17-19 Archway Rd</td>
<td>N19 3TX</td>
</tr>
<tr>
<td>Coach &amp; Horses</td>
<td>173 Clapham Park Rd</td>
<td>SW4 7EX</td>
</tr>
<tr>
<td>Coronation Hall</td>
<td>7 St Marks Hills, Surbiton</td>
<td>KT6 4LJ</td>
</tr>
<tr>
<td>Crayford Arms</td>
<td>38 Crayford High St</td>
<td>DA1 4HH</td>
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<tr>
<td>Cross Keys</td>
<td>31 Endell St, Covent Garden</td>
<td>WC2H 9EB</td>
</tr>
<tr>
<td>Crown &amp; Sceptre</td>
<td>2A Streatham Hill</td>
<td>SW2 2AH</td>
</tr>
<tr>
<td>Draft House Westbridge</td>
<td>74-76 Battersea Bridge Rd</td>
<td>SW11 3AG</td>
</tr>
<tr>
<td>Drum</td>
<td>557-559 Lea Bridge Rd, Leyton</td>
<td>E10 7EQ</td>
</tr>
<tr>
<td>Duke of Cambridge</td>
<td>30 St Peter’s St</td>
<td>N1 8JT</td>
</tr>
<tr>
<td>Duke of Hamilton</td>
<td>23-25 New End, Hampstead</td>
<td>NW3 1JD</td>
</tr>
<tr>
<td>Duke of Wellington</td>
<td>119 Balls Pond Rd, Dalston</td>
<td>N1 4BL</td>
</tr>
<tr>
<td>Eagle Ale House</td>
<td>104 Chatham Rd, Battersea</td>
<td>SW11 6HG</td>
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<tr>
<td>Earl Ferrers</td>
<td>22 Ellora Rd, Streatham</td>
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<tr>
<td>Falcon</td>
<td>St Johns Hill, Battersea</td>
<td>SW11 1RU</td>
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<tr>
<td>Florence</td>
<td>133 Dulwich Rd, Herne Hill</td>
<td>SE24 0NG</td>
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<tr>
<td>George</td>
<td>213 Strand</td>
<td>WC2R 1AP</td>
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<tr>
<td>George Orwell</td>
<td>155-159 High Street, Wanstead</td>
<td>E11 2RL</td>
</tr>
<tr>
<td>Gilpins Bell</td>
<td>50-54 Fore St, Upper Edmonton</td>
<td>N18 2SS</td>
</tr>
<tr>
<td>Grape &amp; Grain</td>
<td>Anerley Hill, Crystal Palace</td>
<td>SE19 2TF</td>
</tr>
<tr>
<td>Green Dragon</td>
<td>58-60 High St, Croydon</td>
<td>CR0 1NA</td>
</tr>
<tr>
<td>Half &amp; Half</td>
<td>282 High St, Croydon</td>
<td>CR0 1NG</td>
</tr>
<tr>
<td>Hand in Hand</td>
<td>7 Crooked Billet, Wilmington Common</td>
<td>SW19 4RQ</td>
</tr>
<tr>
<td>Harp</td>
<td>47 Chandos Place, Covent Garden</td>
<td>WC2N 4HS</td>
</tr>
<tr>
<td>Hermit’s Cave</td>
<td>28 Camberwell Church St</td>
<td>SE5 5U</td>
</tr>
<tr>
<td>Hope</td>
<td>8 West St, Carshalton</td>
<td>SM5 2PR</td>
</tr>
<tr>
<td>Howl at the Moon</td>
<td>178, Hoxton St</td>
<td>N1 5LH</td>
</tr>
<tr>
<td>JI Moons</td>
<td>12 Victoria Rd, Ruislip Manor</td>
<td>HA4 0AA</td>
</tr>
<tr>
<td>Junction Tavern</td>
<td>101 Fortess Rd, Kentish Town</td>
<td>NW5 1AG</td>
</tr>
<tr>
<td>King Charles I</td>
<td>55-57 Northdown St, King’s Cross</td>
<td>N1 9BL</td>
</tr>
<tr>
<td>Kings Ford</td>
<td>250-252 Chingford Mount Rd</td>
<td>E4 8JL</td>
</tr>
<tr>
<td>Lighthouse</td>
<td>441 Battersea Park Rd</td>
<td>SW11 4LR</td>
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<tr>
<td>LOSC</td>
<td>Matchroom Stadium, Oliver Rd, Leyton</td>
<td>E10 5NF</td>
</tr>
<tr>
<td>Maggie &amp; Crown</td>
<td>128 High St, Brentford</td>
<td>TW8 8EW</td>
</tr>
<tr>
<td>Nags Head</td>
<td>9 Orford Rd, Walthamstow</td>
<td>E17 9L</td>
</tr>
<tr>
<td>Nightingale</td>
<td>97 Nightingale La, Balham</td>
<td>SW12 8NX</td>
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<tr>
<td>Northcote</td>
<td>2 Northcote Rd, Battersea</td>
<td>SW11 1NT</td>
</tr>
<tr>
<td>O’Brien’s</td>
<td>11 London Rd, Brentford</td>
<td>TW8 8JB</td>
</tr>
<tr>
<td>Old Coffee House</td>
<td>49 Beak St, Soho</td>
<td>W1 9SF</td>
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<tr>
<td>Olde Rose &amp; Crown</td>
<td>53-55 Hoe St, Walthamstow</td>
<td>E17 4SA</td>
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<tr>
<td>Picture Palace</td>
<td>Howard Hall, Lincoln Rd, Ponders End</td>
<td>EN3 4AQ</td>
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<tr>
<td>Prince of Wales</td>
<td>13a Woolwich Rd, Upper Belvedere</td>
<td>DA17 5EE</td>
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<tr>
<td>Priory Arms</td>
<td>83 Lansdowne Way, Stockwell</td>
<td>SW8 2PB</td>
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<tr>
<td>Robin Hood &amp; Little John</td>
<td>78 Lime Rd, Beddesham</td>
<td>DA6 8PF</td>
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<tr>
<td>Roundhouse</td>
<td>2 Wandsworth Common North Side</td>
<td>SW18 2SS</td>
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<td>Sebright Arms</td>
<td>9 Alston Rd, Barnet</td>
<td>EN5 4ET</td>
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<tr>
<td>Speaker</td>
<td>46 Great Peter St, Westminster</td>
<td>SW1P 2HA</td>
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<tr>
<td>Star Tavern</td>
<td>6 Belgrave Mews West</td>
<td>SW1X 8HT</td>
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<tr>
<td>Sun</td>
<td>4 North St, Carshalton</td>
<td>SM5 2HU</td>
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<tr>
<td>Tralgar</td>
<td>23 High Path, Merton</td>
<td>SW19 2YJ</td>
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<tr>
<td>Walnut Tree</td>
<td>857-861 High St, Leytonstone</td>
<td>E11 1HH</td>
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<tr>
<td>WFCSC&amp;SC</td>
<td>Waltham Forest Town Hall, Forest Rd,</td>
<td>E17 5JF</td>
</tr>
<tr>
<td>White Horse</td>
<td>1-3 Parsons Green</td>
<td>SW6 4UL</td>
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<tr>
<td>William IV</td>
<td>816 High Rd, Leyton</td>
<td>E10 6AE</td>
</tr>
<tr>
<td>Willoughby Arms</td>
<td>Willoughby Rd, Kingston</td>
<td>KT2 6LN</td>
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<tr>
<td>Willow Walk</td>
<td>25 Wilton Rd, Victoria</td>
<td>SW1V 1LW</td>
</tr>
<tr>
<td>Woody’s</td>
<td>5 Rams Passage, Kingston</td>
<td>KT1 1HH</td>
</tr>
</tbody>
</table>
As promised, here are the solutions to the puzzles set in the December Idle Moments column.

**NUMBER PUZZLES:**
1. 12 Good Men and True
2. 21,600 Nautical Miles is the Equatorial Circumference of the Earth
3. 128 Fluid Ounces in an American Gallon
4. 2 Olympic Gold Medals for Kelly Holmes in Athens
5. 7 Squared is Forty Nine
6. 1962 First Transatlantic Television Pictures via Telstar
7. 14 Isotope of Carbon for Carbon Dating
8. 30,240 Pounds is the Weight of Big Ben
9. 1 Astronomical Unit from Earth to the Sun
10. 5 Daughters of Queen Victoria

**5BY4:**
The dates when the eight UN Secretaries General to date were (/are) in office are as follows:
1. Ban Ki-moon – 2007-
7. Trygve Lie – 1946-1952

**GENERAL KNOWLEDGE:**
1. *Gallus gallus domesticus* is better known as the chicken when you have it for dinner.
2. And the plant, important to us all, which rejoices in the Latin name *Humulus lupulus* is the hop.
3. The state which seceded from the USA on 9th January 1861 because its population considered their “right” to practise slavery was threatened by the election of President Abraham Lincoln the previous year was that bastion of liberalism, Mississippi.
4. Of course we all know that the most northerly point on mainland Great Britain is not John O’Groats, but how many of you knew that it is Dunnet Head?
5. The Atlantic, Chinook, Coho and Sockeye are all species of salmon.
6. The name by which the Boeing CH-47 is better known is the Chinook heavy lift helicopter. See any connection?
7. In 1586 the intended victim of the Babington plot was Queen Elizabeth, who was to be supplanted by Mary Queen of Scots.
8. In Douglas Adams’ Hitch Hiker’s Guide to the Galaxy, the fish you should place in your ear to enable you to understand any language is the Babel fish.
9. The author, born in 1947, who has also written under the pseudonym Richard Bachman is Stephen King.
10. And finally, the best known invention of Leo Hendrik Baekeland (born 1863 in Ghent, Belgium) was bakelite (the plastic). Like the man said, “The clue’s in the question (sometimes).”

Hello again, and a somewhat belated happy New Year to you all. In case you want an excuse, here is a great one from A.A. Milne: *One of the advantages of being disorderly is that one is constantly making exciting discoveries.*

Now let’s have a few number puzzles to start the year off on the wrong foot:
1. 4 T on a CU
2. 6 is the N of BPS
3. 3 W on MW (by TNCM)
4. 12 “P”P in a S (to a GOM)
5. 574 F is the L of SPC
6. 1000 is K as a M
7. 15 is the S for the FP in a G of T
8. 6 S on a CP
9. 7 YW
10. 32 C in a G of E

This time for 5BY4 I thought I would return to a subject I did a few years ago (I’ve just checked it was seven years ago in February 2004). Last time it was patron saints of various occupations; this time I have selected patron saints of countries. One list is the countries while the other is their patron saints; once you’ve worked out which list is which you can have a go at matching them up:
1. Monaco A. St. George
2. France B. St. Casimir of Poland
3. Germany C. St. Maughold
4. Hungary D. St. Barbara
5. Isle of Man E. St. Boniface
6. Malta F. St. Jesaphat
7. Lithuania G. St. Denis
8. Croatia H. St. Devota
9. Syria I. St. Astricus
10. Ukraine J. St. Joseph

... or you could just wait until the answers come out in April. Meanwhile for this month’s trivia bit I thought I would be lazy and give you some acronyms and get you to work out what they stand for. I cheated though – one of them is really an abbreviation and not an acronym. Anyway, here they are:
1. UNESCO 6. SCUBA
2. FIAT 7. QANTAS
3. ASLEF 8. LWM
5. DCVO 10. BASIC

And so there we have it for another couple of months. Now you’ve sorted that lot out you can go and do something worthwhile.

*A bientôt!
Andy Pirson*
The Eleanor Arms brings a nice taste of East End charm back to Bow.
(viewlondon review)

A traditional Shepherd Neame pub est. 1879.
Serving award-winning real ales:
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ACROSS

1. Discovered there’s nothing in store [5]
4. It’s sanctimonious in boss and foolish. [6]
10. It’s correct to enter me in final. [5]
11. Sense, apparently, of place. [4]
12. Ate chip cooked with the liver. [7]
13. See an agent. [3]
20. Make no allowance for speech. [7]
21. Papers are amusing to some extent. [4]
24. Father out of bed and on the computer? [3-2]
26. It’ll improve growth of island flower. [6]
27. Passed water on head of the river. [5]

DOWN

1. Anticipate everyone leaving the trees. [6]
2. Peace keepers attack the sick. [5]
3. He acts to have party with the Queen. [4]
5. He paints badly but plays well. [8]
6. Very quickly new town is built. [7]
7. Two going round Lands End for work out. [6]
13. It causes excitement when one takes off. [8]
15. Severe pain over, it helps a climber. [7]
17. In the antipodes two Englishmen have a ball. [6]
18. Unhappy until it’s dark. [5]
19. One member to finish with hang over. [6]
22. It’s all right to go in the night before and call up. [5]

Winner of the prize for the October Crossword:
Steve Downey, London W12

Other correct entries were received from:

There were also two incorrect and two incomplete entries.
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