



# LONDON DRINKER

Volume 42 No. 3  
June/July 2020

FREE



The Manor, as was (see page 3)



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# Introduction

*London Drinker* is published on behalf of the Greater London branches of CAMRA, the Campaign for Real Ale, and is edited by Tony Hedger. CAMRA is a not-for-profit company limited by guarantee and registered in England; company no. 1270286. Registered office: 230 Hatfield Road, St. Albans, Hertfordshire AL1 4LW.

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The editorial deadline for the next edition, August/September 2020, is no later than Friday 10 July. At this stage it is anticipated that the August/September edition will be available online only.

All contributions to this magazine are made on a voluntary basis.

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Hello and welcome to the June/July edition of *London Drinker*. This edition, like the April/May one, is only available on-line for obvious reasons. Please be assured however that, once the pubs are open again, we will revert to distributing paper copies.

It hardly needs to be said that the country, indeed the world, faces bigger issues than those we usually cover in this magazine. The amount of suffering that so very many people have endured is not lost on me but there are more appropriate and better journals than this one to report on that. I will continue to cover events relating to our precious pubs and breweries as best I can.

Inevitably and sadly, we will have lost some fellow readers over the last few weeks. Our deepest sympathy goes to their families and friends.

Readers will recall that CAMRA's National Executive cancelled all activity for three months from mid-March so, as we are published, we do not yet know whether or not this will be continued, although I cannot see any other situation than it continuing. CAMRA's National Chairman, Nik Antona, issued this message on 1 April:

*"I want to keep you updated on how this is impacting our campaigning work and the ongoing activity of CAMRA as a whole. Our campaigning team has been working hard, often unsung and behind the scenes, to lobby the government to protect the hospitality sector, brewers and producers during this period. Some of this activity has been on our own, but in many cases, we've joined a unified lobbying effort across the industry. This industry-wide effort has successfully secured a package of measures to protect staff working in hospitality and hopefully put pubs and clubs in a position where they can re-open when restrictions are lifted.*

*We are now turning our campaigning attention to ensuring the brewing industry is similarly supported through this crisis so that it can find ways to generate revenue through this period and can provide great beer and cider to our pubs when we come*

*out the other side of the crisis. To give immediate help to pubs and breweries, we quickly launched our #PullingTogether initiative, which helps customers find pubs and breweries close to them who can deliver beer, food and other community services. You can visit [www.camra.org.uk/pullingtogether](http://www.camra.org.uk/pullingtogether) to find out more details, or search for pubs near you on [whatpub.com](http://whatpub.com).*

Meanwhile our staff team and volunteers across the country have been working hard to connect members with one another who are stuck in their homes and unable to go to the pub. We've launched a CAMRA virtual pub, the Red (On)Lion, where you can virtually meet and chat with friends and other members. We're opening the pubs doors to all, but members will get special exclusive features. While a virtual pub will never be able to replace the local we all know and love, we hope that by creating virtual meeting spaces we will be able to help tackle loneliness and isolation during this unprecedented period. We're also planning to make more Learning & Discovery content available online, some exclusively for members, so you can use the lock-in to pick up a new skill and learn more about beer and pubs."

Since the last edition, there have been elections for CAMRA's National Executive. Nik was re-elected, along with Abigail Newton and Ben Wilkinson. Sarah Crawford, previously the Regional Director for Scotland and Northern Ireland, has joined the NE for the first time. Congratulations to them all.

**Tony Hedger**

## COVER PHOTO

Just in case anyone has forgotten what they look like, this is the interior of a pub. This one is the Manor, close to Malden Manor station in south west London, from a few years ago. Alas, it is now a Co-op outlet. You will find details of more lost interiors on page 23. With thanks to Geoff Brandwood for the photo.



## SUPPORT YOUR LOCAL BREWERIES AND PUBS

On 12 March, via a pleasant walk along a former railway line, I visited the Bull in Highgate to visit some local brewers, Gorgeous (see page 27), and sample some of their excellent bottled beers. Little did I know that it would be close to being one of my final pub visits for some time. But we need not totally panic, for Gorgeous, along with nearly 70 other London breweries, have gone into the 'beer at home' service. Those longer of tooth might remember Davenport's in Birmingham doing this until the 1970s but today breweries face a very different challenge.

Clearly we can't go to a pub to drink their beer but we can continue to support beer in London by taking advantage of their delivery services. And we can also look at the different and innovative ways that many pubs have come up with to help their business weather the crisis. The Duke of Hamilton in Hampstead, for instance, is making hot food deliveries (see <https://whatpub.com/pubs/NLD/6051/duke-of-hamilton-hampstead>). Others, such as the Brave Sir Robin are encouraging the purchase of 'vouchers' or 'gift cards' for their eventual reopening, often offering an uplift in value (see <https://whatpub.com/pubs/NLD/5607/>

[brave-sir-robin-london](https://whatpub.com/pubs/NLD/16979/earth-tap-wood-green)). Another option, as taken by the Earth Tap in Wood Green, is crowdfunding (see <https://whatpub.com/pubs/NLD/16979/earth-tap-wood-green>).

There are plenty of ways that you can help support your favourite local business during this time of crisis while still adhering to the Government advice on social distancing measures.

To find pubs and taprooms offering takeaway or delivery services, please visit <https://whatpub.com/>.

CAMRA also has a list of breweries offering these services on its website, <https://camra.org.uk/pullingtogether/> or visit our friends Beer Guide London at <https://www.beerguideln.com/news.php> for a comprehensive one page list of breweries, bottle shops and pubs which they update daily.

As stated, some brewery taprooms, such as Muswell Hillbilly, are open for a take-away service (see <https://whatpub.com/pubs/NLD/16966/muswell-hillbilly-taproom-muswell-hill>) so you can get still enjoy cask beer. Breweries such as Redemption and Sambrook's are also offering mini-pins and mini-kegs of various sizes. Other breweries offering similar services are mentioned in our Brewery News column. There is a wide choice out there, so, to help our local pubs and breweries, go direct; they will appreciate it! And so will you; I know I have.

**John Cryne**

(This note was originally e-mailed to CAMRA North London branch members on 21 April.)

**Stop press:** there is now a list of take-away and delivery outlets in Greater London available on the CAMRA London Region website, [www.london.camra.org.uk/viewnode.php?id=136337](http://www.london.camra.org.uk/viewnode.php?id=136337). The information comes from local sources and it is being updated regularly.

## Advertising in London Drinker

For obvious reasons, we cannot currently produce a printed version of *London Drinker*. At present, we expect the August/September edition to be available on-line only as well. If you would like to advertise in the on-line edition, please contact John Galpin, our Advertising Manager, as below.

We will return to producing the printed version as soon as we can. Our advertising rates will stay as follows:

full page colour £345; full page black and white £275;  
half page colour £210; half page black and white £155;  
quarter page colour £115 and quarter page black and white £90.

Call John Galpin on 020 3287 2966; Mobile 07508 036835.

Email: [johngalpinmedia@gmail.com](mailto:johngalpinmedia@gmail.com) or Twitter@LDads.

*London Drinker* is published bi-monthly. The August/September edition will be available on-line from 29 July.

If you wish to contact the editorial team, please use [Ldnews.hedger@gmail.com](mailto:Ldnews.hedger@gmail.com) rather than the address above.

**At 30 April 2020, CAMRA had 190,355 members, of whom 18,330 live in the Greater London area.**



We do not have a Branch Diaries column this edition because at present no-one has been able to arrange any events. Should this be overtaken by events, please check the website for the appropriate branch. These are listed on the adjacent panel. In the meantime, there is still a lot to report.

## WELCOME TO THE RED (ON)LION

To help members stay in touch while the pubs are closed, CAMRA has set up an on-line pub, the Red (On)Lion, which is open to both members and non-members. This 'virtual pub', gives you the choice of joining in the chat in the 'public bar' or you can reserve your own private table to chat with friends and family. We hope that it will also help people who are facing loneliness in these difficult times. There will also be events such as pub quizzes, live music and tutored beer tastings. To join in, to go <https://theredonlion.co.uk/>. If you want to check out the events that are already planned or advertise online events of your own, go to: <https://theredonlion.co.uk/events>.

CAMRA will celebrate Beer Day Britain on 15 June at the Red (On)Lion. Join us for the 'Cheers to Beer' at 7pm.

## PULLING TOGETHER

This campaign was launched by CAMRA, in partnership with the Society of Independent Brewers (SIBA) and Crowdfunder, the fund-raising platform, in the wake of the pubs being closed. CAMRA's chairman, Nik Antona, wrote to all pub licensees for whom CAMRA had e-mail addresses to let them know that CAMRA wanted to offer its support during these uncertain times in the following ways:

- Providing information on Government grants and schemes in our government resources document. This which will be regularly updated as more information is released.
- Providing guidance for pubs that wish to set up a delivery service.
- Offering press and publicity guidance to help them promote any new services and liaise with the media during this time.

The involvement of Crowdfunder offers free crowdfunding during the crisis; details on how to crowdfund can be found at [camra.org.uk/pullingtogether](http://camra.org.uk/pullingtogether).

There is also a Facebook group and a newsletter that you can sign up for via the website: Website: [www.camra.org.uk/pullingtogether](http://www.camra.org.uk/pullingtogether). Facebook: [www.facebook.com/groups/pullingtogetherforpubspintsandpeople/](https://www.facebook.com/groups/pullingtogetherforpubspintsandpeople/).

## BREW2YOU



Support pubs and breweries during lockdown

As a development from *Pulling Together*, CAMRA has now created Brew2You, an 'app' that allows you to order local beer, cider and perry, both for delivery and takeaway. There is already good coverage and new suppliers are signing up every day. Brew2You generated sales of nearly £14,000 in the first nine days of operation. All you need to do is

download the 'app' (<https://brew2you.co.uk/>) and take it from there. The 'app' may not yet be available on all platforms.

Please also see our editorial (page 4) for further information on buying from pubs and breweries, especially using the list now available on the CAMRA London Region website, [www.london.camra.org.uk/viewnode.php?id=136337](http://www.london.camra.org.uk/viewnode.php?id=136337). The information comes from local sources and it is being updated regularly. Local purchases might well make the vital difference in helping some pubs and breweries to survive so please use them when you can.

## GREAT BRITISH BEER FESTIVAL

Inevitably, the GBBF has been cancelled. The decision was taken at the end of March. Anyone who had already bought a ticket will have already automatically received a full refund.

The problem with beer festivals and similar events is that for as long as 'lockdown' is in place, you cannot make any preparations, especially those that involve any financial commitment. Consequently, there needs to be sufficient time between the ban on events being lifted and the event itself. With the GBBF and all of the events mentioned below, there simply wouldn't be.

## CHAMPION BEER OF BRITAIN

CAMRA's Champion Beer of Britain competition has been suspended, both at regional and national level. The results of any regional competitions that have already been judged before 'lockdown' will be carried forward to the national competition when it is next held.

## CAMRA INTRODUCES PODCASTS

The project was planned anyway but this is an especially good time for it to arrive. CAMRA are now producing weekly podcasts on a range of topics to do with brewing and beer. To see what is available, go to Apple Podcast or Spotify or you can tune in via CAMRA's Audio boom channel, <https://camra.org.uk/podcast/>.

## BROMLEY BRANCH

As well as their website address, Bromley have asked me to list their other social media sites:

- Facebook – [www.facebook.com/bromleycamra/](https://www.facebook.com/bromleycamra/)
  - Twitter – <https://twitter.com/CAMRABromley/>
- and their Social secretary, Barry Phillips, can be contacted on [social.secretary@bromley.camra.org.uk](mailto:social.secretary@bromley.camra.org.uk).

## CROYDON & SUTTON BRANCH

The branch has held committee meetings using Zoom and hope to set up some on-line socials shortly. For more information please see their website, which happens to have recently won the regional Website of the Year award, judged by CAMRA at national level. Our congratulations accordingly.

## ENFIELD & BARNET BRANCH

E&B are meeting regularly for socials, also using Zoom. Contact [socialsecretary@enfieldandbarnet.camra.org.uk](mailto:socialsecretary@enfieldandbarnet.camra.org.uk) if you would like to be added to the distribution list.

Gordon Brown

## IF IT'S TUESDAY IT MUST BE NORTH LONDON...

CAMRA's North London branch have a tradition of holding pub crawls on Tuesday nights. For the time being, these have transferred to the Red(On)Lion, starting 8pm. The access code is available on the branch website.

## SOUTH EAST LONDON BRANCH

We are continuing to hold social events via Zoom every week. The day changes to allow as many people as possible to join in around their other commitments (some people seem to be busier now online than in real life before the lockdown!). We're posting details on Twitter (@selondoncamra) and on the home page of our website [sel.camra.org.uk](http://sel.camra.org.uk). Everyone is welcome and it's been lovely to see a couple of new faces at our meet-ups as well as some fanciful Zoom backgrounds! Do join us!

**Anna Lancefield**

## SOUTH WEST ESSEX BRANCH

WE are also holding weekly virtual Branch Socials, usually on Wednesday evening from 8pm. We also use Zoom. Attendance has been good, with everyone enjoying a beer and a chat 'together'. I have also been 'phoning our other regular members to keep in contact with them.

**Alan Barker**

## WEST LONDON BRANCH

Branch members are being kept up to date by e-mail once a week - if there is anything new to report.

## YOUNG MEMBERS GET QUIZZICAL!

We might not be able to go to the pub or visit our favourite London breweries, but young members across the capital are still coming together to enjoy real ale at the Red (On)Lion. A few weeks ago we hosted a virtual quiz, testing our knowledge of London pubs and breweries. Do you know the London pub that is Gandalf's? Or which borough has the least number of pubs per square mile? We thought we'd share the fun and see if you can decode the cryptic common pub names below:

- |  |                              |
|--|------------------------------|
| 1. Scarlet Feline                            | 2. Flowering Royal Hat       |
| 3. Kings Tree                                | 4. All the colours, deer     |
| 5. Dark Mare                                 | 6. Train Bar                 |
| 7. Dancing Water Bird                        | 8. The hunted and the hunter |
| 9. Cinderella's pumpkin with a mane and tail | 10. Biceps of a joiner       |

You will find the answers in the Stop Press at the back.

## YOUNG MEMBERS SAVE SLYBEAST BEER FROM THE DRAIN

We all know that the crisis has hit pubs and breweries hard, but it has also unearthed great generosity and community spirit, with a good gulp of this seen within London's young members. Established in 2016, SlyBeast is a microbrewery located at the Ram Inn in Wandsworth. They found themselves left with a few firkins of their Beam Engine Pale that they had not been able to sell, so a young member stepped in and rescued a few barrels. With over



200 pints on their hands, they wanted to share the beer love so, complying with social distancing rules, they set about delivering the beer to any members locally with an empty container and taking donations for the brewery. Mayonnaise jars and milk cartons, all well disinfected of course, were now full of this easy drinking 3.7% ABV beer. And the generosity reached a peak when the lovely people at SlyBeast refused to take the donations and instead set up a bar tab for us to enjoy when the 'lockdown' ends. A big thank you to SlyBeast for helping make week five in 'lockdown' a lot more bearable.

**Tori Bishop-Rowe**

**Editor's note:** the young member who rescued the beer preferred to remain anonymous!

## LONDON TASTING PANEL

We are in the middle of moving to CAMRA's new beer styles and had a number of sessions planned in London and elsewhere to showcase the changes. Obviously, these have had to be cancelled but we have run a number of sessions on-line instead, using Skype, and, while not as effective as meeting face to face, it was useful and we are going to have several more for London Panel members and a few people from further afield. We have already had a 'visitor' from the Isle of Man. I also ran a beer styles session on 21 April on the Red (On)Lion using six beers from the family owned Durham Brewery, which they have made available as a pack for ordering on-line. They are all bottle conditioned and make a nice change from the American hopped golden ales that tend to dominate our London brews (not that those aren't nice, particularly in the warm weather). You can find the details of future events, as and when they are arranged, on my website, <http://cryneinyourbeer.sitelio.me/>.

**Christine Cryne**

## THE JOHN YOUNG MEMORIAL AWARD

CAMRA's Greater London Region will still be running this award for 2020, for what will be its 14th year. Nominations were, as usual, sought from the CAMRA branches in the Greater London Region (closing date 31 May) and the winner will be announced at the end of July. The presentation is one of the highlights of the Regional calendar so we hope that in due course we can have a 'proper do'. The winner will be announced in the October/November edition.

## RICHMOND & HOUNSLOW PUB OF THE YEAR

**B**ack in January, in what seems a different world, we presented our Pub of the Year award to the Masons Arms in Teddington. The pub has now been voted branch pub of the year three times in the last four years which is a fair reflection on licensee Rae Williams's hands-on management, the pub's excellent beers, its sympathy with CAMRA aims and welcoming friendly atmosphere.



The picture shows Branch Chairman, Bob Gordon, surrounded by CAMRA stalwarts, presenting Rae with the certificate. The full address is 41 Walpole Road, Teddington, TW11 8PJ.

**John Austin** (who also took the photo)

## PIG'S EAR BEER FESTIVAL

The Pig's Ear Beer Festival, organised by CAMRA's East London & City branch, traditionally supports the local charities that are nominated by the Speaker of Hackney Council each year. For 2019 these were the Ivy Street Family Centre, Sporting Hackney Mind and the Sistah Space Sanctuary. Last year's festival-goers raised an impressive £1,138.52 which will be distributed between them. Pictured with the cheque is the Speaker of Hackney, Councillor Kam Adams.



The branch is currently still hopeful that this year's event will take place. If it does, the dates will be 1 to 5 December at the usual venue. Watch this space...

**Steve Hall**

## EALING BEER FESTIVAL

**T**he festival forms part of Ealing Council's Summer Festival Season. The Council have cancelled all of this year's events which, sadly, includes the Ealing Beer Festival. The

festival was scheduled for 8 to 11 July but even if the ban on events was lifted before then, there would not be sufficient time to make all of the required arrangements.

## BECKENHAM BEER FESTIVAL

**S**adly, a similar story. The festival was due to take place 23 to 25 July but has also had to be cancelled. The committee has decided to postpone the festival until 2021.

## EPPING ONGAR RAILWAY

**I**t is with much sadness that we have to announce the 2020 Epping Ongar Railway beer festival has been postponed until 2021. The festival committee hoped that there might be a way to run the festival which could meet the social distancing requirements and still be financially viable but, alas, it was not to be. We live in hope that the restrictions may be lifted before the end of the year and a few of the committee members are investigating whether it would be possible to run some sort of ale train later in the year. Keep an eye on [www.eorailway.co.uk](http://www.eorailway.co.uk) for the latest news. We look forward to returning in 2021, with an eclectic mix of ales, buses, ciders and trains.

In the meantime, I'm sure that EOR's many friends will be relieved to hear that all of locomotives and carriages have been safely 'mothballed'. There are, inevitably, costs involved so the railway is looking for donations to help it keep going while they are closed. If you can help, please go to [www.eorailway.co.uk/the-railway/appeal/](http://www.eorailway.co.uk/the-railway/appeal/).

**Alan Perryman**

**Compiled by Tony Hedger**

## CAMRA Greater London Region - branch websites

If you want to check on the areas covered by the branches shown below, please go to  
[www.london.camra.org.uk/viewnode.php?id=20208](http://www.london.camra.org.uk/viewnode.php?id=20208).

London Region:	<a href="http://www.london.camra.org.uk">www.london.camra.org.uk</a>
London Pubs Group:	<a href="http://www.londonpubsgroup.camra.org.uk">www.londonpubsgroup.camra.org.uk</a>
Cider and Perry Campaigning:	<a href="http://www.camra.org.uk/cider">www.camra.org.uk/cider</a>
Young Members' Group:	<a href="http://groups.google.com/group/london-camra-ym">http://groups.google.com/group/london-camra-ym</a>
Bexley:	<a href="http://www.bexley.camra.org.uk">www.bexley.camra.org.uk</a>
Bromley:	<a href="http://www.bromley.camra.org.uk">www.bromley.camra.org.uk</a>
Croydon & Sutton:	<a href="http://www.croydon.camra.org.uk">www.croydon.camra.org.uk</a>
East London & City:	<a href="http://www.pigsear.org.uk">www.pigsear.org.uk</a>
Enfield & Barnet:	<a href="http://www.enfieldandbarnet.camra.org.uk">www.enfieldandbarnet.camra.org.uk</a>
Kingston & Leatherhead:	<a href="http://www.camrasurrey.org.uk">www.camrasurrey.org.uk</a>
North London:	<a href="http://www.northlondon.camra.org.uk">www.northlondon.camra.org.uk</a>
Richmond & Hounslow:	<a href="http://www.rhcamra.org.uk">www.rhcamra.org.uk</a>
South East London:	<a href="https://sel.camra.org.uk">https://sel.camra.org.uk</a>
South West Essex:	<a href="http://swessex.camra.org.uk">swessex.camra.org.uk</a>
South West London:	<a href="https://swl.camra.org.uk">https://swl.camra.org.uk</a>
Watford & District:	<a href="http://www.watford.camra.org.uk">www.watford.camra.org.uk</a>
West London:	<a href="http://www.westlondon.camra.org.uk">www.westlondon.camra.org.uk</a>
West Middlesex:	<a href="http://www.westmiddx-camra.org.uk">www.westmiddx-camra.org.uk</a>



# EPHING ONGAR RAILWAY

## 2020 REAL ALE FESTIVAL



## POSTPONED UNTIL 2021

[www.eorailway.co.uk](http://www.eorailway.co.uk)



Epping Ongar Railway



@eorailway



Campaign  
for  
Real Ale

# COVID-19 consequences update

I thought that readers would prefer it if I isolated all the news relating to COVID-19 (the term that I shall use from here on) in a separate article; you can then decide whether you want to read it or not. It isn't all bad news however.

**Government support:** there are just over 4,000 pubs in London. 46% are owned and directly operated by pub owning businesses (POBs) as managed houses; 27% are privately owned and 26% are tenancies with various POBs. It is pubs that are privately owned or are run as tenancies (leaseholds) that count as small businesses.

The Government has set up a number of schemes to assist businesses in general, not just pubs. I won't go into great detail here but, for those who are interested, I will put together a list and post it the London Drinker news website (<https://londondrinker.camra.org.uk/wordpress/>).

The Coronavirus Job Retention Scheme, otherwise known as furlough, has proved very useful, with 90% of pubs using it. It has been extended to the end of October but the Chancellor of the Exchequer has however hinted that the level of support will then be reduced.

Similarly, the cancellation of business rates for the full year was most welcome although it took some time to develop. In the Budget (11 March), the existing discount of 33% was increased to 50% for 2020/21 but it only applied to pubs with a rateable value (RV) below £51,000. London's pubs are, more or less, split equally between those over and under the £51,000 mark so this was of limited help. Happily however, when the implications became clear, the Chancellor decided to increase the relief to 100% and that it would apply to all retail, hospitality and leisure venues.

Other measures include Business Continuity Grants, business interruption and 'bounce back' loans and deferred VAT and income tax payments. Most of these will, of course, have to be paid back eventually and will be additions to the pub's normal budget.

These measures were not without their complications. Initially, at least, some grants were only available to pubs with an RV below £51,000. A lot of pubs initially found it difficult to obtain the various loans from their banks with some sort of security still being demanded, despite the loans being guaranteed by the Government. 80% of pubs were eligible for a government grant (intended to cover the other fixed costs such as utilities and rent) and the task of making the payments, along with the required funds, was given to local authorities. Some performed better than others. As at 11 May, the City of Westminster had paid out 100% of their grants, followed by the boroughs of Ealing (98%) and Merton (94%) so congratulations to them. London's worst performer managed just 45%.

Various other organisations also responded to the crisis. Both Sky Sport and BT Sport have stopped billing until further notice. The Performing Rights Society (PRS) will not charge pubs while they are closed.

**Breweries:** total beer sales for March fell by 40%, which is higher than the pro-rata number of days for which pubs were closed. There was however a corresponding increase of 10% in sales in the supermarkets and off-licences but overall sales were still down substantially. Not all breweries qualify for grants being made available to the 'retail, leisure and

hospitality' sector or for rate relief. The Society of Independent Brewers (SIBA) conducted a survey in April which revealed that over half of the UK's smaller brewers had not been able to access any financial help from the Government.

**Late Night Levy:** the LNL applies where the pub or bar's licence permits it to open after midnight. It does not have to actually do so for it to be payable. As was explained in a legal opinion in the *Morning Advertiser* however, there is no flexibility in the scheme, even in the current circumstances. CAMRA has written to all local authorities who operate an LNL asking them to use their discretion. A local authority however cannot waive LNL fees; all they can do is defer payment – in effect turning a blind eye to immediate non-payment – and allow payment over a period. In theory, under section 55A of the Licensing Act 2003, non-payment of the LNL is grounds for suspending a pub's licence but it is hard to imagine any local authority would risk the opprobrium that doing so would incur. That said, some local authorities have pointed out that they still have to meet the administrative costs that the LNL was intended to cover.

The solution proposed in the *Morning Advertiser* article was a short Act of Parliament preventing local authorities collecting the LNL for the period that pubs were closed. Eleven local authorities operate a LNL, six of which are in London.

On the subject of London politics, the Mayor of London, Sadiq Khan, wrote to ministers in May asking them to raise the RV limit for claiming retail, leisure and hospitality sector grants from £51,000 to £150,000. In April, Night Czar Amy Lamé also wrote to the borough councils asking them to consider waiving licence fees for a year to match the business rates concession.

**Lost beer:** the instruction to close came at short notice so most pubs were caught with a fairly full cellar. Being pasteurised, keg beer has a 'best before' life of three to four months while cask conditioned beer will only last for six to nine weeks. On the basis that 39,000 pubs had a stock of some 15 nine gallon casks or eleven gallon kegs in stock, Tom Stainer, CAMRA's Chief Executive, told the BBC that, despite valiant attempts to sell it through takeaways or home delivery, something like fifty million pints had to be disposed of. Tom said, "It's a very sad waste of all the work and talent that goes into producing great beer."

The BBC also interviewed Keris De Villiers, who, with husband Lee, runs three Young's tenancies in Wandsworth (the Ram Inn, the Old Sergeant and the Pig and Whistle). She put a value of about £10,000 on the beers in their cellars, including beer in the tanks at the Sly Beast microbrewery. Keris told the BBC, "We could do takeaways but that would mean selling beer on the corner of a very small pavement. That wouldn't be socially responsible, with the need for people to keep their distance from one another. The whole situation is heart-breaking. Our brewer literally talks to his tanks when he's at work every day. People really care about the beer they're making. It's a craft and people are passionate about it." (There was however a development here; see page 6).

Dealing with the out of date beer presented a huge

# COVID-19 consequences update

logistical problem. Despite HMRC's concession (see below), it was very difficult for pubs to dispose of the beer on site, especially as they were forbidden to pour it down the drain. The best course of action was, as soon as the closure was lifted, for the brewery or wholesaler to collect the beer and a number of them said that they would do this free of charge. Time will then be of the essence, as they say in contracts. Breweries will, of course, need the kegs and casks back as quickly as possible so that they can refill them. Spare a thought for the draymen here. It is easy to drop a full cask or keg through a pub's hatch into the cellar but try getting a full one back up in the opposite direction. There are also technical problems with emptying kegs that are pressurised. Financially, all pubs will have had the same basic problem but while the pub owning businesses (POBs) could manage the situation in house for their managed pubs, tenants were in a more complicated situation. Star Pubs and Bars (Carlsberg), Diageo (Guinness) and Greene King said that they would give pubs full credit notes for unopened casks while Heineken and AB InBev said they would provide replacements.

**Beer Duty:** Her Majesty's Revenue and Customs (HMRC) routinely refund the duty paid on beer which, for some reason, cannot be sold (ullage) but there are strict rules. Primarily, the destruction of the beer has to be overseen by a 'responsible person' from the brewery making the claim. On 30 March however HMRC introduced a temporary notice called 'Destroying spoilt beer during coronavirus (COVID-19)'. The publican, or an agreed person at the premises, can now carry out the destruction of spoilt beer and 'an Authorised Company Representative (ACR) from the brewery does not need to be present'. The brewery is however still required to keep (a) an audit trail confirming destruction of duty paid beer, (b) evidence that a full credit of the duty paid goods has been passed to the owner of the goods at the time they were spoiled and (c) keep a spoilt beer record. HMRC also require that the brewery claiming the relief must be happy that destruction has taken place and keep suitable evidence, such as a video which they say the 'agreed person' at the premises can record and give to the brewer for their records. HMRC gave no advice as regards what to do with the beer if it could not be poured down the drain.

Note especially (b) above. If the brewery wants to reclaim the duty paid, the sale must be cancelled in full. They can't, for example, just give the pub a 50% refund. There is therefore still a loss to the brewery in terms of the materials used.

Breweries are liable for beer duty as and when they sell their beer, with payments to HMRC being due quarterly. Despite requests otherwise, HMRC still collected the payments that fell due on 25 March. CAMRA's chairman, Nik Antona, commented, "*CAMRA is disappointed to hear that the Chancellor has decided not to cancel beer duty in light of the current COVID situation. This could have meant the difference between many hundreds of independent breweries standing a chance of surviving this crisis, or closing their operations permanently and never reopening. Many brewers were already faced with the difficult challenge of trying to continue to run their businesses and retain staff, in order to allow customers across the country enjoy great beer*

*— one of the small pleasures still available to people. The postponement or cancellation of beer duty could have helped keep some of these small independent businesses open and trading online, rather than see thousands of pounds sent to HMRC.*" James Calder, the Chief Executive of the Society of Independent Brewers (SIBA), made the point that it would have been a more practical approach than breweries applying for Government grants. Ironically, it was probably the beer that that this duty payment covered that was left in pub cellars and upon which the duty will be reclaimed as above.

**Insurance:** further to my report in the last edition about Ei Group's business continuity insurance not paying out, this appears to have become the general situation. Tim Foster, the founder of Yummy Pub Company (see also Pub News), told *The Caterer* magazine that his business interruption policy includes notifiable diseases but, despite the Government having declared COVID-19 to be a notifiable disease, his claim was immediately rejected because COVID-19 was not specified in his policy. The insurance company's interpretation was that they would only pay out if the reason for the closure of the premises was because someone had contracted COVID-19 on site and not Government instructions. Perhaps I'm missing something here but, given that most of us had not heard of COVID-19 until the early part of the year, how could it have been specifically included in people's policies? Clearly the 'word' that the Chancellor of the Exchequer was going to have with the insurance industry fell on deaf ears.

There was no help forthcoming from the regulatory body for the insurance industry either. In a letter to insurance companies, the Financial Conduct Authority (FCA) said that, based on their conversations with the industry to date, their estimate was that most policies had basic cover which did not cover pandemics and, therefore, there was 'no obligation to pay out in relation to the Covid-19 pandemic' and that 'while this may be disappointing for the policyholder, we see no reasonable grounds to intervene in such circumstances'. The FCA did however urge insurance firms to support customers, saying 'clear, accurate and timely communication is essential' and that where there was a valid claim, it 'must be assessed and settled quickly', including an interim payment where appropriate. According to the *Guardian* (23 April), a group of 100 pubs and bars, co-ordinated by the Night Time Industries Association (NTIA), were starting legal action against one particular company. Small businesses also have recourse to the Financial Ombudsman Service so there may be more to come here.

I don't want to make light of this situation but, with apologies to our younger readers, it reminds me of the *Hancock's Half Hour* episode 'The Insurance Policy' (1958!).

**Security:** sadly but predictably, a lot of closed pubs have been targeted by opportunist criminals, who presumably assume that there will still be cash in the till and a stock of alcohol to which they can help themselves. I heard of one pub in Leicestershire that was targeted. It had been properly secured and when the criminals found nothing to take, they simply wrecked the pub. Another, in Hampshire, had all of its furniture stolen. The security advice given to pubs in the





*Morning Advertiser* was, in addition to signs as above, board up back doors, cellar entrances and weak points, leave tills empty and open and make sure that alarms and CCTV are working.

**Change to planning rules:** this appears not to have been generally reported so thanks to *Private Eye* (edition 1520) for bringing it to my attention. For so long as it is impossible to hold conventional committee meetings, the Ministry of Housing, Communities and Local Government has given local authorities permission to delegate the authority to approve planning applications to planning officers. The standard tactics in opposing the redevelopment of pubs rely on public pressure directed at politicians. If officers are now taking the final decisions then that is lost.

There is a 'safety valve' however, and I thank Geoff Strawbridge for reminding me of it. It only needs one member of the planning committee to request that the application is 'called in', in which case it would have to be

considered by the committee, even if only at a 'virtual' meeting. In the current crisis, perhaps even more so, CAMRA branches and other pub preservation groups need to remain alert to proposals to demolish or convert pubs which may be decided at the discretion of officers and lobby local councillors to ensure that such applications are subject not only to the necessary statutory consultation but also to deliberation and decision by the appropriate Committee.

I may be being paranoid here but I can't help wondering if the 'lockdown' is giving the large POBs time to identify which pubs they will not reopen, using 'lockdown' as the excuse, with a view to disposing of them, either to give shareholders a cash windfall or, in some cases, to reduce their debts.

**Charities:** pubs are, of course, huge contributors to the charity sector. As reported in the *Morning Advertiser*, PubAid, a group that promotes the work that pubs do for their communities, predicts that charities and grassroots sports organisations will lose around £35 million in donations. Pubs currently generate some £140 million per annum. As reported elsewhere however, some pubs are making a practical contribution to their communities instead.

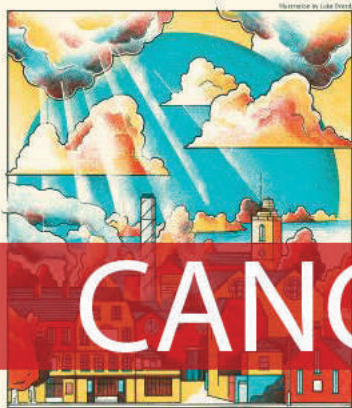
**It could be worse:** in South Africa, the Government actually banned the sale of alcohol and cigarettes as part of their 'lockdown' rules. The police minister said that this had reduced the crime rate, although there were reports of the looting of liquor shops and there suddenly seemed to be a big trade in a liquid that was contained in used cooking oil containers, some of which was being sold by police officers.

*Compiled by Tony Hedger*

## London Brewers' Alliance Festival

It is with great regret that the London Brewers' Alliance feels it has no alternative but to cancel the beer festival scheduled to be held at Fuller's Brewery on 27 June. Further, in view of the considerable uncertainty about the effect of the lock-down on the hospitality business, we have decided not to look for an alternative date in 2020. Here's to 2021!

*John Cryne*



## LONDON BREWERS ALLIANCE FESTIVAL

SATURDAY 27TH JUNE | 1PM - 7PM | FULLER'S BREWERY | TICKETS £35

# CANCELLED!

This very quickly – and understandably – became a key issue for pub tenants; would the pub owning businesses (POBs) expect their tenants to keep paying rent on a closed pub which was generating no income? For clarification, tenants are those publicans who rent their pubs from POBs, rather than manage them as an employee of the POB. Around a quarter of London's pubs are tenancies. Most are subject to the 'tied house' system.

The response from the POBs was mixed and brought an angry reaction from both pub protection and consumer groups. To start with, this is what CAMRA's National Chairman, Nik Antona, had to say on 31 March: *"CAMRA welcomes the move by businesses such as Admiral Taverns and Fullers to cancel rent for their pub tenants in recognition of the unique circumstances we are in. We are now calling on other pub owning businesses to follow those examples and listen to the concerns of tenants, and of pubgoers who want their locals to survive this crisis. Pub owning companies must cancel rents during this period; deferring until a later date simply doesn't go far enough. Rent for publicans is based on turnover so it makes sense that when a pub is closed and doesn't have a turnover they shouldn't have to pay any rent. The Government is rightly offering support to pub owning companies with financial and employment schemes so that staff can still be paid and so that businesses can re-open once Covid-19 restrictions are lifted. It is only right that support is passed down to individual licensees in the form of rent holidays to protect their pubs and livelihoods."*

This was followed by a request to CAMRA members to e-mail the chief executives of the remaining five of the 'big six' POBs (Ei Group, Punch Taverns, Greene King, Star Pubs and Bars and Marston's) asking them to follow Admiral's example and simply cancel rents. Members were also asked to write to their MPs.

Marston's took exception to CAMRA's approach. Chief executive Ralph Findlay was 'disappointed' that CAMRA had not first asked the POBs what they were doing. He also said that they were helping tenants on a 'case by case' basis, which has since become a standard answer. Mr Findlay quoted from the Chancellor of the Exchequer, as did Emma McClarkin, chief executive of the British Beer & Pub Association (the POBs trade body) in a letter to the *Morning Advertiser*, *"The Chancellor's intent with his support package is clear: to help cover fixed business costs, including rent. This means pubs, like other businesses, have the support they need to continue to meet their fixed outgoings – supporting the entire business ecosystem."* The POBs are, of course, not getting the additional income from the beer that tenants have to buy from them under the tie, usually at above market prices.

When writing about pubs that had been forced to close because of the floods, I said, 'Let us hope that the publicans concerned get full support from their POBs and that any enforced temporary closure is not used for some sort of skulduggery.' This, of course, now applies equally to pubs closed because of the current crisis. Happily the Government has placed a moratorium on landlords taking legal action for the forfeiture of leases because of rent arrears or seeking winding up orders, so that avenue is closed, at least temporarily. It could however be an important point

for the future as to when rent that was deferred with the POB's consent becomes rent that is in arrears.

On 27 April, six MPs, led by Daisy Cooper and Caroline Lucas, put forward an early Day Motion to the House of Commons entitled *'Charging of commercial rents during closure by pub companies'* (EDM #388). It sets out the situation very well.

*'That this House expresses support for all businesses during the Covid-19 pandemic; notes that the UK's pubs, which are of huge importance to communities, to the economy and tourism are closed and unable to trade and are dependent on Government support to survive; further notes that some pub-owning companies are still charging rent to their tenants, despite them being closed and having no trade and no income; highlights that this includes including five out of the six regulated pub-owning companies Star Pubs and Bars (Heineken), Punch Taverns, Greene King, Marston's, Ei Group (Stonegate Pubs); supports the No Pub No Rent campaign started by pub tenants; believes that pub-owners should not be charging commercial rent during the forced closure; notes that deferring rents results in tenants building up considerable debts that they will have to pay back when pubs are able to trade again, when trade as a whole will be affected; condemns the behaviour of some pub-owning companies asking tenants to hand over Government grants to cover rent for pubs not trading; believes that these grants are vital for tenants to survive the closure period; commends those companies who are cancelling rents for tenants which is vital to helping them get through this crisis; calls on the Government to ensure that owners of pubs cancel commercial rent during the period of forced closures; and further calls on the Government to do all it can to support pubs including removing the £51,000 rateable value limit so that all pubs can access grants.'* As I completed this article, the EDM had not received much support but it still makes valid points.

Among the 'good guys' with a London connection who deserve a mention are Adnams, Fuller's, Hall & Woodhouse, Harvey's, McMullen's, Shepherd Neame and Young's.

Inevitably, this situation is very fluid. On 27 April, Admiral announced that, after the original six week rent free period for which they were lauded, they will be looking for a 'contribution' from pubs that have received Government grants. Ei Group have decided to waive the rent for April to June for those pubs not receiving grants and other pubs will receive 'trade credits'. Greene King have set up a 'Pub Partners Support fund', although there has been a least one report that it has not been well received. Hall & Woodhouse have extended their rent waiver until the end of June.

I apologise if anything I have said is out of date by the time that you read it and I'll try to keep track of developments to report next time.

Finally, we ought to spare a thought for pub managers as well. Many of them are on a fairly low basic salary, topped up by bonuses calculated on sales. A lot will have been furloughed, possibly, depending on their employer, on just 80% of their basic salary.

**Tony Hedger**



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*Le Gothique*

BAR, RESTAURANT & GARDEN



# Mutual benefit

The Felix Project was set up in 2016 in memory of Felix Byam Shaw by his parents, Justin and Jane, following his death from meningitis aged just 14. The charity rescues surplus food that cannot be sold and would otherwise go to waste from suppliers and retailers. It then passes it on to over 350 front-line charities, primary schools and holiday programmes across London, from depots in Park Royal and Enfield.

Since 'lockdown', the work of the Felix Project has expanded to include deliveries to borough hubs for onward distribution to the homes of those designated as vulnerable. The number of suppliers has expanded and has included Greene King, who delivered several pallets of meat and dairy products that had been heading to their pubs.



Another welcome contribution came from the recently started Friendship Brewery who donated 25 crates of their Heist lager which had been decanted from a keg into bottles following the cancellation of an order from a pub.

The Felix Project was one of the two designated charities at last year's Ealing Beer Festival and CAMRA's West

Middlesex branch recently presented them with a cheque for £1,059. The cheque is being presented by Dave Bender to the Project's CEO Mark Curtin. Dave is also driving the fork lift truck in the picture left. Dave is one of a number of CAMRA members who volunteer for the project as drivers, co-drivers or warehouse assistants. This was how the charity came to have a stall at the 2019 Ealing Beer Festival, in exchange for providing the food for the lunches for the festival volunteers during setup.



Roy Tunstall, CAMRA's Greater London Regional Secretary, is also a regular volunteer and commented, "It's great that a not for profit organisation like CAMRA is supporting a charity helping to feed the vulnerable in the local community in a mutually beneficial way."

The other designated charity was the Cancer Treatment and Research Trust (CTRT), who also received a cheque for £1,059 in memory of West Middlesex branch's former chair and festival organiser, the much missed Alex Kovacevic.

**Roy Tunstall**

## Additions to the National Inventory

Further to last edition's article on the strengthening of the historic building listings for some pubs, I can now report that, in addition to the Coach & Horses, four more London pubs have been added to CAMRA's National Inventory of Historic Pub Interiors. I list them below, with the comments provided by CAMRA's Pub Heritage Group. My thanks to them accordingly.

**Tony Hedger**

**Black Boy** – Southspring, Avery Hill, near Sidcup, DA15 8EA  
An attractive building on the post-war LCC housing estate. It is a better example than most of an estate pub and it remains a reasonably intact traditional two room pub. It was rebuilt in 1961/2 by Ind Coope. It is currently operated by Star (Heineken) and does not sell real ale.

**Duke's Head** – 8 Lower Richmond Road, Putney, SW15 1JN.

Standing by the River Thames not far from Putney Bridge, the pub dates from 1864 and is Grade II listed. There is some stunning glass and woodwork. This is a Young's pub and is primarily food-led.

**Queen Elizabeth** – 42 Merrow Street, Walworth, SE17 2NH  
Rebuilt by Watneys in 1955, it remains remarkably intact. A noteworthy feature is the sliding screen between the saloon and another room to the rear. The pub, which is operated by Town Centre Inns, does not sell real ale.

**Seven Stars** – 53-54 Carey Street, Aldwych, WC2A 2JB  
A small, much-loved pub behind the Royal Courts of Justice. Victorian fittings and interesting room names in the door glass. It dates from 1602 and is Grade II-listed. Look out for the pub cat. The pub is now owned by Fuller's.

Normally, London Drinker is distributed by CAMRA volunteers to some 1,200 pubs and clubs in and around Greater London and is supplied direct to all of their outlets in the area by J D Wetherspoons. This will be resumed as soon as possible. A link to the on-line version is e-mailed to all CAMRA members in Greater London for whom we have e-mail addresses. If you know of a CAMRA member who has not received the e-mail but would like to, they need to change the settings on their membership record. They need to sign in, go to 'My Membership/edit membership details' and opt into receiving electronic communications. Alternatively, they can call the CAMRA Office on 01727 867201.

## THE SCOPE OF THE PROBLEM

So, when will our pubs be allowed to reopen? In his address to the Nation on 10 May, the Prime Minister indicated that we would have to wait until his next announcement on 4 July for any progress. The Government has however given a hint, as mentioned below.

At the risk of stating the obvious, the decision to allow the reopening of our pubs is not an easy one, involving, as it does, finding a balance between keeping people free from a deadly disease and not letting the economy fail to a degree whereby it may cause almost as much misery. It seems implausible that pubs could reopen so long as those inside, both customers and staff, are required to keep a two metre gap between each other. There is some argument that pubs with large outside areas (which will usually be covered by their licence), could be used. This, presumably, would involve table service and no access to the interior of the pub. Arrangements would need to be made about such practicalities as making payment and using toilets. Most pubs will, of course, need time to prepare for opening. The British Beer & Pub Association (BBPA) estimated that pubs would need three weeks at least. Pubs offering food would probably need a deep clean of their kitchens at least. Wet led pubs might make it sooner, if they could source any beer, of course.

That said, premature reopening could be hugely counter-productive. Once pubs are open again, the Government will withdraw all support, pub owners will want the rent paid - including amounts deferred - and loans will become repayable. I suspect however that the majority of people would simply not visit them until they felt it was safe. Consequently, pubs will not be receiving anywhere near sufficient income to cope.

I know that there is a lobby calling for the immediate reopening of pubs and that its supporters will vehemently disagree with what I say here, but my concern is that, if pubs reopen now, all that happens is that the problem is moved down the line and we will see a wave of pub closures this time next year. I'm sure that none of us want to see staff return to work from being furloughed only to be made redundant within weeks. A good Christmas and New Year will be vital for many pubs so if 'lockdown' had to be reintroduced because of a 'second wave' of infections, that would help no-one.

There was also a mention of a limit of three pints per visit on reopening. That would not help and I wonder if the anti-alcohol lobby is trying to take an advantage here which is out of context with the situation. I assume that we cannot take three pints a day to be a change to the recommended daily limit.

Long term, I hate to be a misery but given the deficit that the Government will have to fund in the coming years, I suspect that reductions in beer duty and other taxes on alcohol may not be forthcoming; possibly quite the opposite. One way or another, the cost of a pint might rise substantially.

## HELP IS ON THE WAY

14 May saw the release of the 'UK Government's Covid-19 recovery strategy'. This said that, as part of the plan's third and final stage, 'at least some' pubs and hospitality venues will open but no earlier than 4 July. The Government also announced that it was creating five 'task forces' each led by a minister, to plan the safe reopening of various parts of the economy. There will be one specifically for pubs and restaurants, run by the Department for Business, Energy and Industrial

Strategy (BEIS). Its creation was welcomed by the British Beer & Pub Association (BBPA), the representative body for the pub owning businesses, who said that they were already working very closely with BEIS on the support pubs and brewers need through this crisis and looked forward to continuing this relationship. According to the Catalyst magazine, the BBPA said that it could even 'provide pubs for pilot testing of new COVID-19 secure guidelines'.

The task force announcement was also welcomed by CAMRA's national chairman Nik Antona, "Pubs are a key part of our social fabric and it is vital that people can safely support them when they reopen so that they can weather the difficult weeks and months ahead. It's clear that some types of pubs won't be able to open and operate successfully with social distancing measures, and we want the Government to pay particular attention to how they can support those pubs to ensure their future survival. Pubs will require ongoing financial support both during lockdown and after restrictions lift, and we look forward to working with the task force to ensure clarity and support is outlined in every step of the process." CAMRA and the BBPA may, of course, not necessarily share the same ideas here.

## PUBS CODE ADJUDICATOR

Fiona Dickie took over as PCA as scheduled on 4 May. She posted an introduction on the Government website in which she said, "I step up to become the PCA at a time when the pubs sector faces an unparalleled threat from COVID-19 and the livelihoods of tied tenants are on the line. It is vital that my focus is on upholding the principles of the Pubs Code through this emergency. It is now more important than ever that tenants have the benefit of their statutory rights and protections, and that the regulated pub-owning businesses (POBs) are adhering to the Pubs Code principles of fairness and transparency. Directors of all the POBs regulated by the PCA have signed a declaration which stops the clock on many important Code rights. These arrangements ensure that these rights are preserved and protected, but do not stop any tenant from taking any available Code step to access their rights." Encouragingly, she added, "I am expecting POBs to make themselves accountable for how they are supporting, and can support, their tenants to ensure they survive the outbreak, by being transparent and fair about their approaches."

I should add that still nothing has been seen as regards the outcome of the review into the PCA but, in fairness, there is a lot going on.

## BEER DUTY PETITION

In April, a petition to Parliamentary was started as follows: 'Cut beer duty for at least 12 months, so pubs can survive after the covid virus.'

Help pubs rebuild their business by cutting beer duty for at least a year, so that the price of a pint can be dropped therefore getting more people in through the door. The government are the ones that control the amount of tax on beer, nobody else can do it.'

I'm sure that the first instinct of many members would be to agree with it but the issue of beer duty isn't that simple. Beer duty is paid by brewers as and when they release beer into the trade. Except for the relatively few pubs that buy their beer direct from small brewers, the saving would go to the wrong people. What would help is a specific reduction on the duty paid

on draught beer sold in pubs. Beer duty was, incidentally, frozen for 2020/21 in the budget.

An equally pressing issue for pubs is business rates. Although the Government put in some temporary fixes in the budget and has since cancelled business rates completely for this year, the system still needs drastic reform, hopefully before it returns for 2021/22. There have also been proposals over the years for a reduction in VAT for the hospitality industry. That would benefit pubs directly but reductions in any form of taxation are unlikely over the next few years.

## THE LONDON PLAN

Firstly, an apology; in the February/March edition I said that I would report further as to the progress of the above in the April/May one. Alas, I forgot to carry forward the reference. As it happens, a significant but unwelcome event occurred soon after the deadline. The Plan has to be approved by the Ministry for Housing, Communities and Local Government before it can be published and this approval was refused. In a letter to the Mayor of London dated 13 March, the Secretary of State (Robert Jenrick) said, *"Due to the number of the inconsistencies with national policy and missed opportunities to increase housing delivery, I am exercising my powers under section 337 of the Greater London Authority Act 1999 to direct that you cannot publish the London Plan until you have incorporated the Directions I have set out at Annex 1. Should you consider alternative changes to policy to address my concerns, I am also content to consider these."* The full letter is in the public domain at [www.london.gov.uk/sites/default/files/letter\\_to\\_the\\_mayor\\_of\\_london\\_13\\_march\\_2020.pdf](http://www.london.gov.uk/sites/default/files/letter_to_the_mayor_of_london_13_march_2020.pdf).

Our interest, of course, is in the section that covers the preservation of pubs - Policy HC7. Apart from a mention of the Heathrow development, the area of contention is the provision of housing. There is, of course, a cross-over here with pub protection but pubs are not specifically mentioned. Geoff Strawbridge, CAMRA's Regional Director for Greater London, has taken the lead here and commented, *"We would hate to see Policy HC7 kicked into the long grass after all the effort that went into it from all quarters."* Geoff is in contact with the Greater London Authority accordingly.

## THE TAKEAWAY OPTION

Just to clarify what was said in the last edition, the significance of pubs having their own planning category, A4, is that there are no 'permitted development rights' (PDR) attached to that class and changes of use, conversion works and demolition require full planning permission. This is not so with properties in classes A5 (takeaway food), A3 (café), A2 (office), A1 (shop) or C3 (dwelling house). There was initially some concern that any pubs that opted to serve take-away food would be automatically reclassified as A5 and thus be at risk. Happily this is not so. CAMRA's campaigns staff queried this with their contacts at the Ministry of Housing, Communities and Local Government who replied within 24 hours to confirm that in these circumstances pubs would go into a new, temporary planning class (DA) which carries no PDRs and will revert to A4 in due course. If, however, any readers are suspicious of anything happening to a local pub, especially it being relabelled as a takeaway when it clearly isn't operating as such, please do let us know on [ldnews.hedger@gmail.com](mailto:ldnews.hedger@gmail.com).

## HORSES FOR COURSES

Samuel Smith's have joined the ranks of those breweries making home deliveries. They are however doing it in style by using their horse drawn drays around their home town of Tadcaster. The brewery manager, Simon Crook, who has been doing some of the deliveries himself, told the *Independent* that as well as keeping the business turning over, it was keeping the horses fit and the sight of them cheered up the residents.

## ON THE ROAD

A crisis does bring out the best in some people and possibly the worse in others. The Hatfield House bar in Belfast was already running a hot meals delivery service and streaming live music every Friday and Saturday night when manager Richard Keenan decided to go one better. He fitted beer pumps in the back of some vans, connected them to kegs of Guinness, and started delivering draught beer. Customers had to order by 'phone and pay by card (with no delivery charge) and then, in due course, there would be a knock on the door and a freshly poured pint of the Black Stuff would be waiting on their doorstep. Mr Keenan told the *Irish News* that his service was helping to keep staff in jobs and ensure that customers stayed indoors, adding, *"The whole ethos is bringing the pub to you."* The staff were fully equipped with personal protection equipment. Unfortunately, the Police Service of Northern Ireland (PSNI) decided that the service was illegal. Mr Keenan told the *Belfast Telegraph*, *"Our lawyers have advised us that we are in strict compliance with all relevant current legislation. However, despite all of this, the PSNI have sought to wrongly shut down the Guinness pint delivery service. We have asked the PSNI on numerous occasions to outline which relevant piece of legislation we are alleged to have breached but to date they haven't been able to do this."* Sadly, after the PSNI took to following his vans in unmarked cars, Mr Keenan felt pressured into abandoning the service.

**Stop press:** it is understood that the PSNI's objection is that the pub's licence does not cover a moving vehicle.

## MUNICH CRISIS

The Oktoberfest, probably the best known beer festival in the world (although not perhaps the best. . .), was called off as early as 20 April. It was scheduled to run from 19 September to 4 October. Some six million customers had been expected.

## AND FINALLY...

I saw this message on Facebook: *"Anyone thinking of taking part in 'Sober in October' or 'Dry January', please can you do it now – sincerely, the pub'."*

**Tony Hedger**

**Please note:** we have mentioned a number of beer takeaway and delivery services in this edition. This is for information only. A mention in this magazine does imply any recommendation and should you have any complaints, please take them up direct with the supplier concerned. *London Drinker* has no commercial connection with any of these companies.



# Beers from the back of the shed!

For a member of the British Guild of Beer Writers and an active CAMRA member for a number of years, bottles of beer seem to have accumulated at home because, like most members, I tend to drink beer in pubs more than at home. The 'lockdown' seemed a good opportunity to explore the depths of our shed, remove the spiders and cobwebs, and see what was there. Fortunately, this dangerous undertaking produced rewards and I entered into the wonderland that is the great tastes of aged beer.

But let's start with what happens when a beer ages. This knowledge can help the drinker to be forewarned of the risks when they dare to open a dusty bottle, sometimes either with no BBE (best before end) or one that has worn away with time!

Different beers age at different rates, with temperature playing a big part but also the amount of oxygen that is in the beer, with lower levels (obviously) reducing oxidation. Oxygenation often gives cardboard notes. Careful processing, to reduce the oxygen in the beer before bottling and secondary fermentation (bottled conditioned beers) can help; the live yeast helps scavenge oxygen (amongst other positive things). With ageing, one of the most noticeable changes is in the reduction of hoppy and bitter notes. This is why for beers such as American style golden ales, where hops are the 'hero', the brewer recommends the beer is drunk fresh.

Also, when a beer ages, there is an increase in sweet, caramel, toffee notes and, if the beer is left long enough, it can become sherry-like. I once had a beer that was 70 years old and it tasted like Madeira wine. As a rule of thumb, stronger beers, (those around 6% ABV plus), are more likely to be drinkable when more than two years old. There are exceptions however; I had a bottle of bottle conditioned Titanic Stout, only 4.5% ABV, that was perfectly drinkable at three years old while, in comparison, a Hop Back Summer Lightning, a blond beer at 5% ABV, which, although being bottled conditioned and of a similar age, was very cardboard. It did make a great base for gravy for pork though!

Regardless of the alcohol content, treat with caution any beer stored in clear glass bottles (rather than green or brown). The light (even artificial light) leads to the development of 'skunk' flavours. If you want to try it for yourself, put a bottle of Shepherd Neame on the windowsill and try it after a few months (maybe best to smell it first!).

Finally, some beers will go through a quality curve, deteriorating in flavour before improving. One reason for this is the development, and then fading, of a growth called ribes which gives catty or blackcurrant notes.

So, armed with this knowledge, I delved into my Aladdin's beer cave and even without a genie, I found a few bottles to try each weekend during lockdown. Below are four of my rare gems but you can find more of my lockdown beers in my blog on my website <http://cryninyourbeer.setitio.me>.

## Thwaites – Old Dan Ale (7.4% ABV)

The BBE on this nip (third of a pint bottle) was 2013 so the bottle must be at least eight years old. This beer was part of Thwaites' initiative to add a number of new interesting beers to their bottled beer range. Thwaites dates from 1807 but they are no longer at their original Blackburn site, having

relocated to the Ribble Valley in 2018 so as to concentrate on supplying beer to their own pubs.

The label declared the ingredients as Maris Otter, Pearl and Crystal malts with Fuggle and WGV hops and using Thwaites top fermenting yeast. It was ruby brown in colour, with aromas of sweet toffee, a slight trace of cardboard and sultanas. The smooth mouthfeel had flavours of sweet chocolate, plums and bitterness, which continued into the spicy dry but sweet finish.



## Greene King – Very Special IPA (7.5% ABV)

This beer had the poshest label of the selection, with the gold and green giving it a classy appearance.



This Suffolk brewer, most widely known for its ubiquitous 3.6% ABV IPA, is also over 200 years old (dating from 1779) but was sold to Hong Kong's CKA Group last year. This beer however dates from the days of being British owned, around ten years old.

Looking at the beer rating websites, the reviews of this beer around 2011 were 'okay' (the beer did have a BBE of 2011) but I think that, as Aladdin sings in the Walt Disney cartoon, 'Let's not be too hasty'; the beer had benefited from maturation, just like the IPAs of old. The extra nine years produced a golden brown, rich, full bodied smooth beer with a pleasant honey sweetness. The palate had slight orange fruity notes, nuts and sultanas fading into a bitterish dry finish and an increasing spicy flavour that lingered long. The aroma was dominated by sweet caramel with a hint of sultanas. There was just a hint of cardboard due to aging.

## Everard's – The Master's Tun (7.1% ABV)

This was the oldest of the beers covered, a mere 16 years! The chairman of Leicestershire's Everard's Brewery, Richard Everard, became Master of the Worshipful Company of Brewers in 2004 and this beer was brewed in commemoration at their Castle Acres Brewery. They moved there in 1985, selling the site in 2017 to move to a new green field site called Everards Meadows which they have developed into an all-round leisure complex. The new brewery on the site will open next year. In the meantime, their beers are being brewed by their staff at Robinson's and Joule's breweries.



The Master's Tun came in a lovely custom made wooden box. The beer is ruby brown, full of caramelised citrus and sultanas. There is some sweetness, with dark chocolatey roast notes, balanced by a growing and lingering rich spicy bitterness and a pleasant dryness. There are faint spicy notes with sultanas, marmalade and roast on the nose. The overall impression was of a full flavoured, smooth and well balanced beer.

# Beers from the back of the shed!

## Kannen & Kruiken (6.2% ABV)

The final beer was brewed in March 2009 at Brouwerij de Molen in the Netherlands and bottled the following month.



It was produced to commemorate the signing of the constitution of the European Beer Consumers' Union's (EBCU), of which CAMRA was a founding member. The name de Molen, meaning 'the mill', reflects the fact that the brewery was set up in 2004 in a windmill. The beer production now mostly takes place in a nearby building, added in 2012, although some batches are still done

in the old building.

Now, about the name. I contacted Jos Brouwer, who was on the EBCU committee at the time. Jos is a member of both CAMRA and OBP, another founding EBCU member organisation and he explained that it was a Dutch phrase '*alles is in kannen en kruiken*', literally 'everything is in jugs and jars'. It means 'everything has been settled now', which of course fits perfectly for the signing of the constitution.

We tasted Bottle Number 3 and it was a delight; it had aged well and a good example of taking the risk and ignoring the given year shelf life, which was five years. It was a beautiful amber brown colour with honey and caramelised orange nose and flavour. There was a spicy hop fading gently

in the lingering bitter sweet finish: rich and full flavoured.

If you'd like to find out more about 'off' flavours and how beer ages, we are still hoping to run a training session on 3 October, if the pubs are open by then! Go to <https://event.bookitbee.com/25991/off-flavours-in-beer-4> to book your place.

**Christine Cryne**

**Editor's note:** it occurs to me that Christine will not have been the only one to have been exploring the backs of their cupboards. Please do let us know if you found anything interesting.

## For those of you interested in food pairing

The Greene King Very Special IPA was teamed with a Comte AOP, aged 12 months. The strong creaminess is contrasted by the malty fruitiness and the nuttiness in both is complementary. The cheese holds its own in flavour strength. For a complete contrast a creamy Roquefort is a good option. The beer's sweetness copes with the slightly acidic blue character.

Everard's The Master's Tun was paired with carrot cake. Sultanas and spice in the cake pick up some flavour in the beer. The cake's dryness contrasts with its sweet icing and the beers richness and bitter roast. This provides a complex combination.

## SOME THOUGHTS FROM ABROAD

I left the UK in early January for a four month trip around the USA, Latin America and the Caribbean. Everything went well until 18 March, when I was forced to return. Here are some notes on my 'real beer' experiences along the way.

California is not all sun, although surfing goes on all year and there are certainly a lot of beaches. Beer is taken seriously everywhere, although there is a predominance of the giants who push out some very odd combinations and flavours of up to 14% ABV. Microbreweries (all craft) produce a wide range of styles and seem to favour combining beer with food to attract a wider clientele. They are quite spread out in both San Francisco and Los Angeles but more accessible in San Diego. Incidentally, I spent some time in one of the wine producing regions (Sonoma County; parallel with the Napa Valley). The estate prices are very high but some of the second growths are stunning, particularly Cabernets and Pinot Noir.

I had a weird experience in Santa Cruz, along the Pacific coast between the two big cities. I came across a 'bar' on the high street, with an enormous range of craft beer but there was no bar and no-one serving anything. A receptionist at the door checked your ID and took your credit card, gave you a glass and you were on your own. I was told that there was information available on 'your smart phone' (I didn't have one) but beyond that, it was hit and miss. You drunk as much or less as you wanted and the bill was waiting for you at the door. Not sure of the conviviality overall.

On to Ecuador where I spent six weeks in the high Andes and down to cloud forest; rain forest and the Amazon basin: climates sitting side by side, unique throughout the world. The Capital, Quito, is a sprawling city which has an area called San Blas, near the Old Town, packed with microbreweries, all much more informal than those in the USA. They have a more limited range of styles but still I found APAs, various types of IPA, session brews and even stout, all known as 'Cervezas Atrisanas'. This was replicated in the other major city, Cuenca, in the south, where the state of preservation of the colonial buildings is such that having a drink was a historical experience.

My trip was going to be rounded off by an extended period in Trinidad and Tobago and I decided to spend a few days in Panama on the way over. At the check-in desk for my flight to Port of Spain, I was told that the Trinidadian borders had been closed and I was forced back to Panama City which, although it sounds exotic, isn't. A curfew had been imposed and foreigners were increasingly being blamed for introducing and spreading the virus. All this was compounded by the President issuing a directive that, in 48 hours' time, the international airport would be closed for at least 30 days (it still is). Somehow I managed to get a flight out (on the national carrier, Copa Airlines) with five hours to spare. On the plane they served cans of a really fine Panamanian bitter called Balboa (4.2% ABV) which was very impressive. I don't think it was just relief to get out!

Anyway, the flight back involved a 19 hour delay in Washington Dulles airport in the USA, which was almost completely deserted. By this time almost all international traffic had stopped and very few people were using domestic flights. The rest of the airport was also closed and after 15 hours I was beginning to lose the thread when suddenly a bar opened and I was able to sink a pint of hoppy IPA. The fact it cost about £9 (their normal price) didn't matter at all; I stretched to two!

So, back to the UK and 'lockdown' (or is it 'lock-up') when I should be in the Caribbean. Still there's next year – Virus permitting.

Good luck to all

Mike O'Dwyer



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## YOUNG'S ACQUISITIONS

In what appears to be a rather convoluted exercise, Young's have acquired five freehold pubs from the Pearmain Pub Company. Pearmain created a new company, the Spring Pub Company, and transferred the five pubs in question to that company and then sold the company to Young's. Pearmain continue as a pub company, operating three leasehold pubs. It is understood that Young's will, for the foreseeable future, operate the Spring Pub Company as a separate entity. Its directors include Patrick Dardis, the chief executive of Young's.

## FULLER'S OPEN NEW PUB

Unfortunate timing; Fuller's opened their latest pub a week before they were closed. It is called the Windjammer, part of the Royal Dock development. It features a split level interior, with a large downstairs bar and dining area and a multi-purpose space at mezzanine level.



It has 'breath-taking' views of the river and the Thames Barrier and the décor has nautical touches. I did note from the photos however that it has 15 keg fonts but just two handpumps. The full address is 25 Admiralty Avenue, Silvertown, E16 2PN.

## J D WETHERSPOON

On 29 April, JDW caused something of a stir when it was announced that they were planning to reopen their pubs towards the end of June. The logic was that a lot of their pubs are larger than most and that many have outside areas where social distancing would be easier. Nothing more has however been said so it might be that they were testing the water. It is hard to imagine JDW failing as a company, especially as they have property assets worth over £1 billion, but they do need to make arrangements to get through the crisis. The *Propel* financial information website reported that JDW are looking to raise £141 million by means of a share offer. Interestingly, JDW's forecast is that sales will be down 10% for the first month after reopening, then improving by 2% a month. JDW may also look for a Coronavirus Large Business Interruption Loan, which could be up to £50 million. The pub opening programme has been put on hold until 2022 at least. Some 43,000 of their employees, about 99%, have been put on furlough. Tim Martin himself, John Hutson, the chief executive, and all of the non-executive directors have agreed to a 50% pay cut while other senior staff have agreed reductions from 38% to 42%. They have also made agreements about deferring rent payments with a number of their landlords. JDW have also deferred the payment of PAYE income tax, VAT and fruit machine duty,

acknowledging the help from the Government here. They will not be paying a dividend. There were comments in the press about JDW not paying their suppliers. In fact, nearly all of their suppliers have been paid up to the end of March and extended payment terms have been negotiated with others.

## 'SAVE PUB LIFE' CAMPAIGN

When pubs were closed, AB InBev were quick off the mark with an interesting scheme to help with their cash flow by signing up a number of them to a scheme called 'Save Pub Life'. Given that they do not own any pubs in Great Britain, I assume that the pubs involved were ones which they supplied, most likely with Budweiser. The premise is that customers purchase 'gift cards' valued at £20 from the scheme which immediately pays over the money to their nominated pub, along with a matched £20 donation from the scheme. When the pub reopens, the customer will be able to spend their £20 in their nominated pub. The gift vouchers were already being received by e-mail in late April, which shows both good faith and a certain amount of optimism. The website does however carry the message 'If your pub doesn't reopen, your gift card is still donated to them'. The website is <https://savepublife.com/>.

## GRACE LAND PUB CO

Grace Land, a partner of the Bar Works company, added the Bethnal Green Tavern (formerly the Misty Moon) to their estate in March. They now have six pubs in London, including two each in Stoke Newington and Bethnal Green. They are also running a voucher scheme which gives an extra 50% to spend when the pubs reopen. See [www.graceland.co.uk/vouchers](http://www.graceland.co.uk/vouchers).

## FOOD & FUEL PUT INTO ADMINISTRATION

The Restaurant Group (TRG), owners of the Frankie & Benny's and Wagamama chains, also own two pub companies, Brunning and Price and Food & Fuel (F&F). TRG were already experiencing financial problems before the COVID-19 crisis, with debts amounting to almost £287 million reported in December. Consequently, at the end of March, they put F&F into administration, along with the Chiquito Mexican restaurant chain. F&F operate eleven pubs, all in London and all of which are leased. It will be interesting to see whether the administrators simply surrender the leases, leaving the freehold owners to find new tenants, or whether what remains of the leases are long enough to be sold in their own right. In April, TRG raised £57 million from a share issue to keep themselves afloat so the Brunning & Price pubs, some 70 of them spread across the country, should be safe.

Food & Fuel were taken over by TRG in August 2018. F&F had previously been involved in a joint enterprise with Enterprise Managed Investments Ltd to operate the ten strong Frontier Pubs chain. That arrangement ended with the TRG takeover so Frontier Pubs no longer had any connection with F&F when they were put into administration. Their former interest passed to a company called Pioneer Hospitality which shares a number of directors with Frontier Pubs.

**Stop press:** I have seen a report that TRG wish to buy five of



F&F's pubs from the administrator. Their previous involvement gives them no rights over the pubs so they will have to pay the administrators a proper price. If it goes through, the pubs will, presumably, be added to TRG's Brunning & Price chain.

## MITCHELLS & BUTLER

**I**n a statement released on 14 April and reported in the *Morning Advertiser*, M&B announced that 99% of its workforce had been furloughed. According to one of its own statements last year, they employ more than 46,000 people. It has also cut the basic pay of all of its employees, including board members, by between 60% and 80% depending on seniority. M&B have also had to make arrangements with its lenders. A spokesperson said, "It is possible that the forced closure of our sites, as required by the Government, could amount to a technical breach of our secured financing arrangements but, as a first step, we are announcing today that a temporary waiver until 15 May has now been granted to avoid this pending further discussions. Great uncertainty remains not only as to the extent of the current shutdown but also the profile of any reopening and recovery period back to normality."

M&B had recently started to convert pubs back to its O'Neills format. Instances were noted in Ealing and Richmond.

## MARSTON'S

**O**n 14 May, Marston's released a statement, again quoted in the *Morning Advertiser*, saying that it was negotiating an additional bank facility (overdraft to you and me) of £70 million to cover the coming six months. It had also agreed 'waivers' to delay scheduled repayments on loans and bonds that were falling due between now and March 2021. They, like a number of companies, are also getting assistance in the form of deferred tax payments and rent and rates relief, as well as help through the furlough scheme. These, together with continuing sales of beer to the off-trade, should, the statement said, "provide us with sufficient liquidity to meet our obligations beyond the end of the financial year even if pubs were closed until then." There will be no dividend in 2020. Marston's debt, as given in their trading statement for the year ended 28 September 2019 was £1.39 billion and chief executive Ralph Findlay said that reducing this debt was the company's 'principal focus'.

## SHEPS WIN AWARD

**F**urther to my mention of Shepherd Neame's pub walks in the last edition, they have now won the VisitEngland 'South East Welcome' award for their visitor centre, which is housed in a beautifully restored medieval house on their historic brewery site in Faversham. I'm sure that the award is welcome but it is probably not the best time to win it. The 80 minute guided tour explains the company history, the brewing process and includes a visit to the Old Brewery Store where several historic vehicles are displayed alongside a recreated cooper's workshop, vintage pub signs and a collection of hop picking memorabilia. There is, of course, some beer at the end. It could make a good day out once such things are possible again. In due course you can book through [www.shepherdneame.co.uk/visitor-centre/brewery-tours](http://www.shepherdneame.co.uk/visitor-centre/brewery-tours).

tours. I should mention that there is a charge for the tours.

## OVER THE WATER – AND BACK

**I** include this story as an example of the international drinks trade at work. Currently, Budweiser and Bud Light for the Irish market are produced by Guinness in Dublin who also handle the distribution. The C&C Group, best known for Magner's cider, has however acquired the distribution rights from Guinness's parent company Diageo. As a consequence, AB InBev are transferring the brewing to their sites in Magor, south Wales and Samlesbury, Lancashire, which already brew the products for the British market. While I can see the logic of consolidating production, it seems odd that, as the UK leaves the European Union, C&C create a new export market. Interestingly, as reported in the *Irish Independent*, Diageo said it did not anticipate any job losses in Dublin because they were increasing production of other lager brands, especially Hop House 13. C&C already distribute other AB InBev brands in Ireland, including Corona...

## DOOMED!

**P**rior to 'lockdown', one of our regular correspondents called at one of his local pubs and noticed that both of their Doom Bar clips (regular and extra chilled) were turned round. On enquiring, just out of curiosity, why this was, he was told there had been a run on it because of a special offer. He was presented with a card which showed that if the customer had a pint of Doom Bar on six different days at the same venue they were entitled a seventh free. I wonder if this will reappear in due course...

## SHOP 'TIL YOU DROP...

**T**he German discount supermarket chain, Lidl, has applied for a licence to have a pub and off-licence included in a new store that it is building in Dundonald, near Belfast. A spokesperson said, "The pub will help to drive footfall to the new store making it a destination for other missions, increasing frequency of visit."

## CORONA BEER

**I**n early April, AB InBev's Mexican subsidiary, Grupo Modelo, stopped brewing all of its brands, including Corona, at its eleven sites across the country. This was not however because of sales problems. The Mexican government declared a health emergency and ordered the suspension of non-essential activities which included brewing beer. The company have appealed to the government for an explanation as to why it does not regard beer as an 'agro-industrial product', given that agriculture and food production are considered to be essential.

**Compiled by Tony Hedger**

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# Our lost pub heritage

Firstly, my thanks to Mick Slaughter and Geoff Brandwood of CAMRA's Pub Heritage Group who drew this subject to my attention. They also provided the magnificent photos, marked MS and GB as appropriate. Mick, I should add, is a Licentiate of the Royal Photographic Society. It came about when Mick was recently updating the Heritage Pubs website and came to realise just how bad the losses of historic pub interiors in London has been. He provided me with a sample of eleven pubs as listed below.

I fully appreciate that we currently have a bigger worry about which of our current pubs might be lost in the coming months but I think that it does no harm to be aware of what we have already lost. Some have been mentioned here before but not with photos. The pubs are in no particular order.

## DOCTOR JOHNSON, BARKINGSIDE

This was briefly mentioned in the last edition. It closed in 2010 and reopened as a Co-op local supermarket in late 2019. Former local CAMRA member Daphne Mair made this comment to Mick, "Thought you would like to know that the former Grade II-listed pub the Dr Johnson, Barkingside, has just re-opened as a Co-op local supermarket. I visited it yesterday (I grew up about 300m away). Restoration of the outside is largely 'as was', even if the window paintwork is a bit glary white. Sadly the outside portrait mural of Dr Johnson went some time ago. Inside, two sections of the quadrant bars have been retained behind glass panels with piles of stock obscuring one side and the 'card only' self-service tills almost hiding the other. Where once I consumed a half of Directors, I yesterday bought some milk ...."



Dr Johnson – private bar



Dr Johnson – rear bar

## TRAVELLERS FRIEND, WOODFORD GREEN

The pub was totally refurbished and extended in 2017, before it was sold to the City Pub Company. The panelling has largely been retained although some of it had to be replaced so is modern. The major change was that the rare snob screens have been moved to the back of the bar, out of their original position. The photo (MS) shows them as they were originally.



## CARLTON TAVERN, MAIDA VALE

The story of this illegally demolished pub should be known to most readers. This is how the interior looked a few years ago. What will it look like when, if ever, the replacement opens? (GB)



## COLEGRAVE ARMS, LEYTONSTONE

This pub closed in 2012, following its sale by Enterprise Inns (as was) to the local Muslim community and was converted to a mosque called Cann Hall (GB).





# Our lost pub heritage

## SWAN & SUGAR LOAF, SOUTH CROYDON

Another one of many supermarket conversions, this distinctive pub became a Tesco's in 2012/13. The photo (GB) shows some of the seating which may well be unique.



## CORRIB BAR, CAMBERWELL

Closed in 2014 and sold at auction to the Christ Apostolic Church who removed the interior. The photo is of the middle bar (MS).



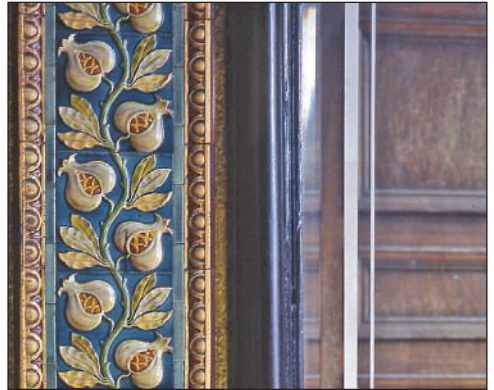
## BLACK LION, BAYSWATER

The pub was sold in 2014 for £27 million in 2014, believed to have been a record for a central London pub. It was then demolished to build a block of appropriately up-market apartments. The photo shows one of its distinctive features, a rare copper panel (one of a pair). The only two other pub known to have anything similar is the Black Lion in Kilburn which has four of them.



## CHIPPENHAM HOTEL, MAIDA VALE

Once a famous music pub, it closed in 2015. The building has been the subject of extensive works. The upper floors are understood to be being retained and expanded as a hotel while the ground floor is, almost inevitably, a Co-op outlet. The Co-op has said that it will try to preserve the remaining tilework and mirrors. The photo (GB) gives an idea of the quality of the tilework.



## MANOR, NEW MALDEN

This is our cover photo for this edition. The pub was closed in 2013 and the Interior gutted in the course of its conversion to a Co-op store.

## LORD DERBY, PLUMSTEAD

This pub was closed in 2012 and converted to a Nepalese restaurant. A lot of the wall panelling remains but it has been painted over in that particular shade of grey used in gastropubs. The photo (GB) shows how it was as a pub, possibly enjoying its last Christmas.



## HOPE & ANCHOR, HAMMERSMITH

This is particularly sad for me because I used to use this pub when I lived and worked in the area. It closed in July 2012 and the upper floors become a private residence. Permission has been refused for the ground floor to be incorporated so as to create a single dwelling but there is a danger that this could occur by default. The pub forms the



# Our lost pub heritage

corner of a block of flats which is Grade II-listed so demolition is unlikely. It is not impossible that it may one day reopen as a pub.

**Tony Hedger**



## Brewing at Brew Club - a personal journey

I had agreed to write this article for this edition of London Drinker before the coronavirus crisis. Perhaps this will inspire you to have a go when normality returns.

I have been an enthusiastic consumer of beer for ages but, about two years ago, I decided to learn more about beer and become a more discerning drinker. At the time I wanted to get a handle on all the new hop varieties I was reading about on pump clips and also to understand the differences between beer styles – for example between porters and stouts.

As I read about beer, I became increasingly interested in brewing. I fancied having a go but there were some serious obstacles: I have very little space; the cost commitment is significant if the kit only gets used once; I wasn't sure I could do it without support and, frankly, my memories of home brew from chemist shop kits are not good. I stumbled upon Brew Club when I was searching the internet for brewing clubs in London. They were offering an all grain beginners class for £120, which included all the gear and ingredients plus support. At the end you would walk away with 20 litres of bottled beer. I decided to go for it.



I arrived on Saturday at 10.00 am for the class, held in a railway arch (where else?) just across from Hackney Central station and joined a class with four other people. We each picked a recipe from the three available, in my case an oatmeal stout. The staff explained the brewing process, how to use the equipment and led us through the practicalities. There are a team of three who help with the brewing, two Canadians (Rob Berezowski and Adam Khaderi) and one native Eastender (Ian Morton) who are all experienced brewers. The equipment is very good, including the German made Braumeister, which is programmable and makes the operation surprisingly easy. By the end of the session my proto beer was sitting in a fermenter in the temperature controlled fermentation room. Two weeks later I returned to bottle my beer and a few weeks after that it was ready to drink. I was surprised how good it was and my friends assured me that they wouldn't have known that it wasn't professionally brewed.

Since then I have brewed four more times. It would have been five but for lockdown. A session, including fermentation and bottling, costs £50, or five for £200, and help and support is always on hand. Most ingredients can be bought at Brew Club, which is convenient and practical. It works out that so long as you have the bottles (which are surprisingly expensive) a 500 ml bottle of beer costs about £1.50. The stuff in the brewing books now makes sense to me and I am experimenting with different grains, hops and yeasts. I have an idea about what I appreciate in a beer and how to achieve that. I am now thinking about brewing a porter to enter into a competition, but that's another story.

Actually handling the ingredients and making the beer really helps to identify all the flavours and where they come from. I think that this experience has made me a more discerning and appreciative drinker. It's a voyage of discovery and I really want to get back to it. I started wanting to learn about hops. I hadn't realised how much more there was to learn.

Perhaps this has given you something to think about. I certainly recommend having a go.

**Clive Trouman**

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## BOTTLE UP GORGEOUS!

**A**lthough many London brewers have changed to canning their beers, a number of them are still using bottles and some are bottle conditioned.

One such brewery is Gorgeous, based at the back of the Bull in Highgate. Alongside their cask and keg products, they produce around ten hand crafted, hand filled bottled beers. Regardless of whether the beer is originally a cask or keg recipe, some of it is always put into bottles, all of which are unfiltered and unpasteurised.

Joe, who took over from Reuben as head brewer last year, explained, "All our bottled beers are vegan, except for Gravedigger (a milk stout). They represent about 20% of our output with the rest divided 50/50 between keg and cask beer. We stock them in the pub but the rest goes to restaurants, bottle shops and online suppliers such as EeBria and Beers of Europe". Sam Laub, one of the owners of both the brewery and the pub added, "Last year we formed a relationship with John Lewis who took bottle packs as gifts for Christmas and it looks like this will continue. We are also currently in Eurostar's Lounge at St Pancras". These arrangements are no doubt currently suspended but let us hope that they will resume in good time.



Like many breweries, Gorgeous look to ensure the consistency of their beer as well as finding that 'fairy tale addition'. The latest brew offers a 'relaxing alternative' which came out of a conversation with a local CBD shop.



The resulting beer, called Grasshopper, is definitely something out of the ordinary. The label states 'Cannabidiol (CND) is reported to be pleasingly relaxing but most certainly won't get you high'. Regardless of the extra ingredient, this 4.2% ABV golden ale is approachably hazy with biscuit, piney and grassy notes finishing with some spicy bitterness. It makes a good session beer. Have a look out for it this summer and it is likely to cheer you up!

## UTOPIAN BREWING – A DIFFERENT APPROACH TO LAGER

**U**topian Brewing may not be a name that is on every Londoner's lips but there are links to the capital and, before the lockdown, their beers could be found in seven bars and a restaurant mainly in central London.

Utopian Brewing had originally planned to be based in south west London, at Merton Abbey Mills on the banks of the River Wandle. The intention was to locate the brewery in a pub with a visitor centre and tap room but, after eight months of trying to get planning permission, they gave up and decided to look further afield. Devon was chosen because one of the founders, Richard Archer, has family connections to the area and so it was there that Utopian Brewing was founded in 2017. Richard has no regrets: "In retrospect, it worked out very well for us as we have much more space, which is important for brewing lager, and it will be much easier to do the sustainability things we plan to do down here than in south west London. It's cheaper too, of course, but the real added bonus is that we all get the quality of life benefit of living and working in such a beautiful part of the world."

Brewing started in 2018, using brand new kit designed specifically brewing lager style beers. It's not unusual for breweries to concentrate on lager style beers; Signal and Bohem are two such in London but what makes Utopian Brewing unusual is that they pride themselves on using both British malt and hops rather than using imported ingredients. Their website explains their ethos: 'We are proud to use only British whole grain malts and hops in our brews. British growers produce over 30 different hops with a huge range of interesting flavours and character. UK maltsters also create a wide range of malts from British grown barley, wheat and ryes, producing a huge range of taste and colour options'.



Utopian currently brew four core beers: Pilsner, Lager (in both filtered and unfiltered versions) and a Dark Lager. The Dark Lager will appeal to those with a sweeter tooth and the



Unfiltered Lager recently won a bronze medal at SIBA's national judging; my favourite however was their Pilsner. This is a Czech influenced beer using Jester hops; it is well balanced with lemon and biscuit sweetness overlaid with an increasing bitterness.

As well as top quality ingredients, the track record of head brewer, Jeremy Swainson also ensures top quality. Jeremy studied for his Brew and Maltmaster qualification at the Doemens Academy in Munich, graduating top of his year. He then spent some time with Camden Brewery, where he managed a team of six brewers and was involved in the commissioning of their new brewery in Enfield. Richard explained, *"Jeremy had already left Camden when we hooked up and was back in Germany, where he trained, planning his next move. He didn't have any links down here but he loves the outdoor life and so when he came down to visit our brewery on a farm, with Dartmoor in the background, it made my job a lot easier getting him on board. He enjoyed Camden but just didn't like living in the city."*

So what of the future? Sustainability seems to be a key driver for Utopian. Of course, using all British ingredients reduces the product miles and all of their packaging is recyclable but they are also planning to install solar panels and a bio waste water plant. To finish with a quote: *'We have an absolute ambition to become carbon neutral'*. Not a bad goal whilst producing some very drinkable beer at the same time!

You can buy their beer online at  
<https://www.utopianbrewing.com/>

## TASTING NOTES

**Utopian British Pilsner** (4.4% ABV) – Czech influenced beer using Jester hops. Rich gold in colour with a sherbet lemon and biscuit nose and a sweet flavour with some faint honey notes. These are well balanced by an increasing lingering bitterness. The finish has some initial spicy hops that fade. Smooth, clean and easy drinking.

**Utopian Unfiltered British Lager** (4.7% ABV) – hazy golden beer influenced by the Bavarian Helles style. Sweet nose with a hint of fruits. Flavour is bready, with a soft lemon curd sweetness which continues into the bitter finish with a little spicy hoppiness.

**Utopian Filtered British Lager** (4.7% ABV) – same recipe as the unfiltered version. The filtering gives the perception of a slightly sweeter beer as the lemon character is reduced. There is still a spicy, peppery finish which lingers with the dryish bitterness. Easy drinking.

**Utopian Dark Lager** (5.4%) – golden brown with a slight haze. Has an aroma of caramel and a little fruit. Smooth mouthfeel with notes of caramelised orange, sweet fudge and hazelnuts. The sweetness remains in the dry finish with a hint of spicy hop and some gentle bitterness. Utopian's interpretation of Bavarian Dunkel.

**Christine Kryne**

## London Heritage Pub Visitors' Club

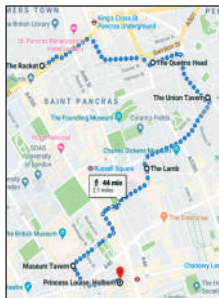
Readers will recall from our previous article in the February/March edition that we have carefully organised all 217 of CAMRA's Greater London heritage pubs into manageable crawls. Our routes take ale enthusiasts to all corners of the city and give insight into the stories behind some of our favourite establishments. In documenting our experiences in London Drinker, we hope they provide readers with the inspiration to add a historical twist to their next pub visit (whenever that might be!).

We only have space for a brief synopsis, so please do give our website a visit for more information.  
[www.heritagepubclub.wordpress.com](http://www.heritagepubclub.wordpress.com)  
(instagram: @heritagepubclub)

Our route this time is as follows:

1. Rocket (1899)
2. Queen's Head (1800s)
3. Union Tavern (1800s)
4. Lamb (1720s)
5. Museum Tavern (1855-64)
6. Princess Louise (1872)

This crawl carries some hefty with 44 minutes of walking but with six pubs to visit, regular hydration breaks are encouraged. It takes us through



some parts of central London that you may not usually travel through on foot and carries some interesting history with it. We originally undertook this crawl in the reverse direction but decided to change the direction to end on a high.

We start in King's Cross at the Rocket. This pub was previously called the Rising Sun. Its name is possibly related to the builders Shoebridge & Rising who erected this pub in 1899 for the Cannon Brewery. On the south gable you can see a carved plaque of the sun rising over the sea and there are some Victorian features to look at, including the curved bar counter and fireplace. We didn't find this pub particularly palatable for settling into but do go and see for yourselves! Moving swiftly on...

The Queen's Head is a quirky side-street pub with a wonderful beer and cider selection, both on tap and in the fridge. Catering to the tastes of jazz-lovers, open-mic orators and board game enthusiasts, this pub is a nice one to drop into for at least one sampling of something different. In terms of its heritage, the establishment retains some Victorian features, including large mirrors, listed blue tiles and its fireplace, but we liked it for its character and quirks more than anything else. Oh and its Melton Mowbray pork pies!

To get to our next pub we walked past the Royal Mail's London Central Mail Centre, situated in a somewhat ironically named Mount Pleasant. The street gained its name in the 1730s after it became known as the local dumping



# London Heritage Pub Visitors' Club

ground for a variety of refuse. One thing we can confirm is indeed pleasant about the area is the Union Tavern. It is a nice pub to visit, with a good beer selection and some nice original features; look out for its decorative glass panels and 'Union Tavern' mosaic floor tiling in the inner lobby. The pub seems to be first and foremost a modernised gastro pub so we didn't hang around too long but have a look at the menu if you are hankering for some ham hock at this point.

If you are at all concerned regarding the 'settling-in-ability' of the first three pubs on this trip, fear not, because the Lamb will bring you the comforting heritage pub feelings you crave. Built in the Georgian era, the pub is named after William Lamb, who erected a water conduit along the street (Conduit Street) in 1577. Given its pre-Victorian build, you may not expect to see snob screens above the bar (typically a Victorian feature) but they are here thanks to a Victorian era refurbishment and are a good sign of heritage. Snob screens are devices found in some British Victorian pubs comprising an etched glass pane in a movable wooden frame. The hinges allowed staff to check on their middle class drinking patrons without disturbing them. They are always worth noting - and mentioning to anyone who will listen! Another feature of note as you walk past the right side of the bar is an original working polyphon (predecessor to the gramophone) displayed in a cabinet. It is rumoured to be played on occasion in aid of charity. Currently a Young's pub, there is a good selection of their branded beers but you may also find Sharp's Lamb's End or Redemption Bloomsbury Blend (produced just for this pub). There is a small beer garden at the back of the house which is a perfect suntrap on a nice day. Sit back and soak up the heritage in a pub that is said to have been frequented by Charles Dickens, Ted Hughes and Sylvia Plath.

A stone's throw from the British Museum is the aptly named Museum Tavern. Karl Marx is said to have been a notable regular at this pub given its proximity to the Museum's Reading Room, where he wrote *Das Kapital*. The pub that originally stood here was called the Dog and Duck, signifying the local enthusiasm for duck hunting. The nod to the museum came with the arrival in 1762 of landlord John Creed. The mahogany back bar and stained glass windows are from early renovations. There is a good selection of Greene King beers plus a range of guests. If it is in stock, the Museum Tavern is a brilliant place to try a pint of Theakston Old Peculier. This beer has carried its name since the 1890s and takes its name from the peculiar of Masham in Yorkshire, home of the Theakston brewery. (A peculiar is a parish outside of the jurisdiction of the diocese.)

Ending on a high, we come to the Princess Louise in Holborn. This Sam Smith's pub has cheap beer and a recent refurbishment has left it feeling 'even more authentic', according to the Guardian's 2011 list of ten of the finest London pubs. It won them CAMRA's Best Refurbishment award in 2008 and has also been mentioned in the Times' ten best pubs in London. It's worth a visit to soak in the atmosphere and imagine yourself in Victorian London. Snob screens are present as expected as the pub dates from 1872, and the wooden partitioning with etched glass throughout the pub gives it a cosy and private feel; just perfect for settling in and reading the *London Drinker*!

**James Arwyn-Jones**

**Editor's note:** I hope that he won't mind me mentioning this but James is a doctor and recently been working in the COVID-ITU of one of London's major hospitals. I'm sure that readers will join me in sending our very best wishes and thanks to James and all of his colleagues across London.

## Face shields from KeyKegs

**A** lot of people, very commendably, have been supporting the NHS and other carers with various projects over the last few weeks. One effort close to home was the making of protective face shields from KeyKegs. The idea came from Bill Bremner of CAMRA's East London & City branch, who regularly volunteers at the branch's Pig's Ear Beer Festival. As Bill told the Independent newspaper, *"I had all these empty KeyKegs and I took them home to see if I could find another use for them, rather than seeing them be disposed of. When I saw there was a desperate need for personal protective equipment for key workers I decided to make them into face shields."* Bill got the design by looking at examples on the Internet. He realised that while he could not replicate the type used in intensive care, his pattern would be suitable for those carrying out home care visits or working in nursing homes or pharmacies. Eight shields can be made from a 20 litre KeyKeg. He put the design on his Instagram page @billrecycles so that others could join in but, by the time that you read this, hopefully the need will have passed.

You can also find Bill's instruction sheet on the CAMRA London Region website: [www.london.camra.org.uk](http://www.london.camra.org.uk).  
**Tony Hedger**

## Advertising in London Drinker

For obvious reasons, we cannot currently produce a printed version of *London Drinker*. At present, we expect the August/September edition to be available on-line only as well. If you would like to advertise in the on-line edition, please contact John Galpin, our Advertising Manager, as below.

We will return to producing the printed version as soon as we can. Our advertising rates will stay as follows:

full page colour £345; full page black and white £275; half page colour £210; half page black and white £155;

quarter page colour £115 and quarter page black and white £90.

Call John Galpin on 020 3287 2966; Mobile 07508 036835.

Email: [johngalpinmedia@gmail.com](mailto:johngalpinmedia@gmail.com) or Twitter@LDads.

*London Drinker* is published bi-monthly. The August/September edition will be available on-line from 29 July.

If you wish to contact the editorial team, please use [Ldnews.hedger@gmail.com](mailto:Ldnews.hedger@gmail.com) rather than the address above.



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## BEERBLEFISH BREWING COMPANY

**H**aving obtained a bottle shop licence at the end of April, Beerblefish, who are a social enterprise company, were taking their staff off furlough and opening for sales in early May. Initially they were opening Thursday to Saturday, 12 noon to 5pm for the sale of bottles only but were hoping hoped to extend to draught beer (both in mini-kegs and customers' own containers) in a week or so. As you would expect, it is 'one in, one out' with social distancing outside but payment by both cash and card is possible. Check their website ([www.beerblefish.co.uk/](http://www.beerblefish.co.uk/)) or call 07594 383195 for enquiries. Their address is Unit 6, Georgiou Business Park, Second Avenue, Edmonton N18 2PG.

## BOHEM BREWERY

**B**ohem have set up a home delivery service for their authentic Czech-style lagers, which are lagered in cold fermenters for a minimum of five weeks. They can supply both five and ten litre kegs of five of their beers, filled from the tank for same day delivery. Delivery to any London postcode is free. The ten litre kegs are reusable and the brewery will collect the empty after seven days. The five litre ones are fully recyclable. They can also supply 440ml cans. Orders can be placed online at [www.bohembrewery.com/online-store](http://www.bohembrewery.com/online-store). As co-owner Glynn Davis said, "Until we can all get back to sharing a pint and chat with our friends, brewery-fresh lager in perfect condition at home is the next best thing. It's also a great way to support a local brewery during this challenging time for our industry."

## BROCKLEY SUPPORT THE BINMEN AND WOMEN

**O**n Friday 1 May, Brockley Brewery launched their 'Beer for Binmen and Women' campaign. Andy Rowland, one of the brewery's founding partners, explains, "At Brockley Brewery we are in awe of all the hardworking people who are keeping this world going. With this in mind we have launched our Beer for Binmen campaign to celebrate the continued hard work that the bin men and women have put in despite the challenging circumstances. We would be in a mess without them so please, say thank you to the men and women who collect our bins and keep our streets clean."



Say thank you with a beer!" If you donate £5 (two bottles) via the brewery's on-line shop, the brewery will deliver the beer to the bin men and women and match funds up to £200 a month to pay for more beer. You can, of course,

also buy beer for yourself. Local deliveries are made by bike. For full details, see their website, [www.brockleybrewery.co.uk/online-shop](http://www.brockleybrewery.co.uk/online-shop).

The photo shows, left to right, Edwin Quast (delivery cyclist), Will Upton (assistant brewer), Andy Rowland (founding partner), Leo Harvey (head of sales) and Sam Gowans (beer packer).

## CAMDEN TOWN BREWERY

**W**ell done to CTB who have released a special edition of their Hells Lager called 'Heroes Lager', with the proceeds from the sale of every can going to support healthcare workers. In addition, they were allowing NHS workers a free six-pack from their on-line shop.

I also want to mention a story which, to be honest, I should have mentioned in the last edition. CTB's kindness was, earlier in the year, extended to Britain's sadly endangered hedgehogs. They produced a new beer, Hells in Hibernation Lager, unfiltered and brewed with Apollo and Chinook hops which, according to CTB's tasting notes, gave it a piney freshness and citrus bitterness. A proportion of the proceeds from sales was donated to the British Hedgehog Preservation Society who campaign to raise awareness of how the public can help hedgehogs hibernate despite the changes to their environment caused by temperature and urban disturbance to their habitats. They also produced the Hibernation Arms, a shelter in the form of a pub to go in gardens to provide a safe place for hibernation in winter and for the birth of baby hogs in the summer. They were available free from the on-line shop with every pack of four beers purchased. Sadly, they are now sold out. It was, incidentally, Hedgehog Awareness Week 3 to 9 May.

## MECHANIC BREWING COMPANY

**I**n the last edition I mentioned the problems that Five Points Brewery were having with their landlord, the private equity backed Arch Company, over a rent increase. It is understood that Mechanic, who under Olga Zubrzycka, the founder, owner and head brewster, brew some very distinctive beers, are having similar problems as regards their railway arch premises in Bethnal Green. Let's hope that, at this difficult time, some compromise can be reached.

## PORTOBELLO BREWING

**P**ortobello are also adapting to circumstances. To quote from a message from them passed to me by CAMRA's West London branch, 'Hello friends. Hope you're holding up OK. It's a strange, scary time for every single one of us right now. We've found that beer helps enormously, and fortunately we've got loads of it. We've also got a crew of twelve healthy people who are desperate to get it to you. To keep our team working and earning during this strange, strange time we've launched a new home delivery service to bring you beer and cheer while you're stuck at home.'

You can order through their on-line shop ([www.portobellobrewing.com/shop](http://www.portobellobrewing.com/shop)) or by 'phone on 07794 715913. Payment is by card and delivery anywhere within the M25 is free. The message added that they are, of course, taking all government advised precautions on hygiene in the brewery and our delivery vehicles, and, if you don't feel comfortable meeting them on the doorstep, they can easily

arrange a no-contact beer drop to make sure everyone is safe.

## SAMBROOK'S BREWERY

A significant event occurred in the week before 'lockdown'. Phoenix Pale Ale, which, up to now, has been brewed by John Hatch on his 12 gallon 'do-it-yourself' brew kit at the Ram Quarter, has for the first time been brewed in a commercial quantity. The beer is still being brewed by John, using his own unique yeast strain which gives the beer a Belgian style flavour. Sambrook's are running a delivery service for both cask and bottled beers. For details see <https://sambrooksbrewery.co.uk>.

## SIGNATURE BREW

A number of breweries have come up with this idea but Walthamstow's Signature Brew were very early off the mark. To soften the blow of the pubs being closed, they created the 'Pub in a Box'. For £25 you get a supply of beer, a couple of packets of snacks, two glasses, some beer mats (as they say, it wouldn't be a pub without them), Spotify playlists, matched to each beer and, as you would expect from Signature, a music quiz. Given their association with the music industry, they are employing musicians who have had their tours cancelled to make their deliveries and are paying them the London Living Wage. The offer is available throughout the UK.

Signature Brew have also joined in with a project called 'All Together' started by the Other Half Brewing Company from New York City with the aim of raising funds globally for hospitality industry professionals who are suffering through Covid-19 lockdowns. In a similar format to the International Women's Collaboration Brewing Day, Other Half have devised a recipe and have invited other brewers to brew their version of it. Signature Brew will be donating 20% of proceeds to the Drinks Trust, a UK charity supporting drinks industry professionals. All Together should still be available on-line, [www.signaturebrew.co.uk](http://www.signaturebrew.co.uk).

## GOING WILD (NOT) AT TAP EAST

With many brewers now ploughing the furlough, it would be easy to think that everything had stopped. However, it is far from the case with Tap East.



Head brewer Josh Walker has taken the opportunity to do something he wouldn't normally get to do when it is business as usual: experimenting at home with 'Brett' (Brettanomyces) and mixed yeast cultures. It's unlikely these beers will become part of the regular line up when the pubs do reopen but perhaps we might see something special when we can stand at the bar once more?

**Alan Perryman**

## GARDEN CIDER COMPANY

This is a nice gesture. The Garden Cider Company, based in Chiddingfold near Horsham, have a bottling plant, installed two years ago. That is a facility that most small breweries do not have and this is a time when one would be very useful. They are offering to do bottling runs for breweries accordingly. Their bottling line is designed for small runs, from 1,000 to 10,000 litres. Garden's co-founder, Ben Filby, said, *"We're a family run business which allows us to be more flexible for our bottling customers. We also understand the industry from their side as cider makers who have used external bottling plants ourselves, and we really endeavour to make the process as simple and painless as possible. We're currently taking bottling bookings two weeks in advance but we will try and accommodate and prioritise breweries according to their needs. So just get in touch - we're here to help!"* It isn't a free service but the cost is competitive.

Garden Cider is an interesting operation. Its ethos is based on sustainability, taking an abundant and largely wasted natural resource in the form of donated garden apples and turning them into cider. There are some 4,000 local households who donate in return for a percentage of the yield of their apples.

## WIMBLEDON BREWERY

Our congratulations to Wimbledon for winning the gold medal for their Wimbledon IPA (6.2% ABV) in the 'bottle and can (5.5% to 6.4% ABV)' category at this year's SIBA BEER X UK, held in March in Liverpool. This is the bottled version of their draught Quartermaine IPA, brewed with all British ingredients (Maris Otter malt and Golding, Fuggie, and Target hops) and is bottle conditioned.

**Martin Butler**

## INTERNATIONAL WOMEN'S COLLABORATION BREW DAY

To follow up the article in the last edition, the Brewhouse & Kitchen group also participated by inviting local ladies to brew at their 22 pubs, with each site producing a different beer. These included Chocolate Treacle Stout, Pineapple NEIPA, Comet Cherry Bomb, Raspberry Pale Ale, Shredder IPA, Red Beer and Salted Caramel Chocolate Milk Stout. This was their fourth such event which the group hope will highlight the long involvement of women in the brewing of beer, which goes back to Ancient Egypt. B&K's marketing manager, Gail Bunn, told the *Morning Advertiser*, *"Today, beer companies are more aware of the importance of female beer drinkers and women now feel more comfortable to drink beer, attend pubs and contribute to the growth of the industry."* The Proceeds from the brewing experience were donated to Breast Cancer Research.





The photo relates to last edition's article, with Olga Zubrzycka of Mechanic Brewing (as above) in the centre with Maryann O'Connor on her left and Steph Marlow on the right. With thanks to Clive Troubman, CAMRA's Brewery Liaison Officer for Mechanic, for the photo.

## MOLSON COORS SELLS OFF BURTON SITE

**N**ot in London, I know, but I thought that readers might be interested in this bit of British brewing history. Molson Coors have decided to sell off one of their two sites in Burton-on-Trent for 'residential-led mixed-use development'. It is the former Bass brewery in Station Road, built in 1864 and parts of which are Grade II-listed. It was mothballed in 2018, brewing having ceased a year earlier. It used to be connected to MC's other building by a bridge across the road but this was dismantled in 2019. A Molson

Coors spokesman told the *Derby Telegraph*, "It is incredibly important to us that this site, which is an important part of our and Burton's heritage, is developed in an appropriately sympathetic way and adds real value to our local community in Burton."

## CHARLES FARAM HOP MERCHANTS

**N**ot a brewery, admittedly, but where would breweries be without hops? Farams are one of the country's leading hop merchants (sometimes called factors) and are based in the hamlet of Newland, situated at the foot of the Malvern Hills. They are still open for business and are trying to help breweries by finding other customers for hops which breweries bought in advance but now won't need. The range of hops available for 'spot purchase' has increased accordingly.

Meanwhile, Farams are continuing their hop breeding programme, primarily looking to breed disease resistant plants. No self-respecting hop wants Downy Mildew! The disease testing can reduce 15,000 potential new variety seedlings to 1,000. They are also experimenting with crops to grow in between rows of hops to keep out weeds and which then could be harvested in their own right or used for green manure.

Perhaps not the best time for it to happen, but a hot, dry summer has led to an excellent hop harvest in New Zealand. The harvest, conducted in February, was 18% up on last year, totalling 1,231,936 kilograms!

With thanks to Christine Cryne for the information.

**Compiled by Tony Hedger,  
except where otherwise credited**

## The writing on the wall

On 18 April, Carol Ross, the tenant of the Roscoe Head in Liverpool, alerted campaigners to her situation as follows:

### SAVE THE ROSCOE HEAD IN LIVERPOOL FROM NEWRIVER REIT AND HAWTHORN LEISURE

*I thought I would share these letters from my landlords' solicitors with CAMRA and other Groups. I am asking for as much support as possible to fight New River Retail/Hawthorn Leisure; they have used this Covid-19 outbreak to take back my pub. My lease is protected by the Landlord & Tenant Act 1954. My lease finishes in February next year. This pub has been in my family for 40 years. I lived here with my parents before, under the Vanguard Lease. The Roscoe Head is one of only five pubs in the UK to have featured in every edition of the Good Beer Guide since first published in 1974. I am asking for CAMRA's help; the same situation is happening to me again 5 years later, in my opinion, because I have requested MRO (free of tie) as per new legislation in 2016.*

*I again asked to buy the Roscoe Head before my renewal in 2021. Hawthorn Leisure called me for a*

*meeting in October of last year; they wished to know whether I would be renewing my lease in February 2021. They said they wanted it done and dusted before February 2020. As I could not afford to buy at their price, I informed them that I would be renewing my lease with MRO option.*

*We know once these property developers take over, my pub will be gone forever. They have bigger pockets than I and often employ big lawyers to litigate you out of the Courts. Please can you share far and wide and let everyone know what they are doing in these uncertain times. This will happen to a lot of small pubs. Please comment with your views. Save our pubs.*

**W**e have mentioned the use of section 30 of the Landlord & Tenant Act before, most recently in the case of the Coach & Horses in Soho. This is how Hawthorn Leisure's solicitors set it out, 'Our client opposes the grant of the new tenancy under the following ground contained in s30(1) of the Act.

- s30(1)(g) subject as hereinafter provided, that on termination of the current tenancy the landlord intends to occupy the building for the purposes, or partly for the

# The writing on the wall

*purposes, of a business to be carried out by him therein, or as his residence'*

In other words, they want to end Carol's famous and successful business and run the pub themselves, probably as a managed house. A back-handed compliment if ever there was one.

CAMRA's Liverpool Branch are now leading the campaign to save the Roscoe Head by all available means. And not for the first time: on 7 November 2015, after learning that Punch Taverns were selling the pub to New River Retail, CAMRA national executive members, regional directors and senior staff packed a demonstration at the pub, sporting banners reading, 'CAMRA says Save our Communities, Protect our Pubs, #ThisPubMatters'. Liverpool CAMRA's Press Officer, Geoff Edwards told the *Liverpool Echo*, "The aim of the 'Save the Roscoe Head' campaign is to safeguard the future of this famous pub by persuading owners NewRiver Retail to sell the pub to its licensee, Carol Ross, whose family has run the pub for over 30 years and who have made it what it is today." This time, we can take no such visible action.

CAMRA policies in the face of avaricious pub owning businesses and overpriced supply ties have however been strengthened in recent years. To quote from the policy document I would have urged our annual conference to adopt, three principles are particularly relevant:

- no pub owning business should have the right to impose on a tenant supply ties relating to any product which it does not manufacture;
- any pub being sold by a company or individual should first be offered to the licensee before being advertised on the wider market as a going concern;
- at least those pub owning businesses with 500 or more tied pubs should provide each tied tenant with a genuine option to become free of tie – known within the Pubs Code as the Market Rent Only option.

The last point raises another aspect of the law that Carol has going against her. A second letter from Hawthorn Leisure's solicitors pointed out, 'Our client does not meet or exceed the threshold for the ownership of tied public houses, contained in s59 of the Small Business, Enterprise and Employment Act 2015, for it to be classed as a Pub Owning Business for the purposes of an MRO notice. Accordingly, the MRO notice is invalid.' In other words, Hawthorn Leisure operate fewer than 500 pubs in England and so the MRO provision does not apply to them. There is no question that this is correct but the law does not prohibit them from giving Carol her MRO lease, perhaps as an acknowledgement of what she and her family have achieved over the years. They would still, by definition, be receiving a market rent.

At a time when closed tenanted pubs are unable to provide any income for their property company landlords, we should be all the more concerned for their future. Pub campaigner Mark Dodds described Carol and the Roscoe Head as the 'canary in the coalmine', saying "We have to recognise this before we can move forward, work together and be effective in shaping the future of pubs." The

following summary paragraphs are edited from a lengthy essay in which Mark offers an embryonic plan of action. The burden of his argument is that we all should be pulling together.

*"All of us, people who love pubs for all the right reasons – which don't involve extraction of all profit leaving pubs shadows of their former selves, incapable of serving communities, irrelevant to consumers, abandoned and suitable for alternative use – have not moved collectively anywhere far enough on protecting pubs. The evidence for this is to varying degrees obvious everywhere throughout all facets and business models in the pub sector. The standards of the pub sector are woefully low. With tied, run down pubs run by tired, inexperienced publicans the benchmark of pub sector performance for decades, JD Wetherspoon's have spread throughout Britain largely unopposed, attracting customers from catchments where existing publicans, pouring poorly kept products in poorly kept premises, are sitting ducks on price, product choice, quality, service and perceived value. The fact is that JDW, on top of being cheaper than everyone else, is also better than most of the competition and that is an indictment of the entire pub sector.*

*All of that is relevant because we let it happen. We have not campaigned effectively enough against bad practice, exploitation and poor standards in mainstream beer and pubs and have let spivs disguised as pub companys run the show for corporate gain. We let the tie take over everything. Ten years ago the tie was at least ten years past its sell by date. What is happening right now has brought the normally hidden wholesale abuse of the tie almost into full view, with five of the big six demanding rent when cancelling rent should have been the immediate support offered to all tenants – as proven by the good guys who did just that, investing in their future by investing in their tenants now. The rest of them have business models built on extracting everything from their lessees, leaving tenants constantly living out of cash flow, without reserves or buffer, with the pubcos entirely dependent on sweating their business partners. To that extent the whole lot will fall apart if business is interrupted.*

*Carol's grim story at the hands of these corporate operators is emblematic of everything that's bad in the pub sector – everything that we, collectively, have politely tolerated and tried to legislate against when it was obvious 'they' would game any regulation and run rings around the show as long as property companies were allowed to continue to operate supply ties. From 2008 onwards we, collectively, should have campaigned resolutely to end the tie. We didn't and now we are where we are. Campaigning in half measures doesn't work: we changed the law but the law didn't change the behaviour of the pubcos. People's salaries and bonuses depend on that.*

*Carol needs help to buy the freehold. We need to work out how that can get done. And we need to develop a framework for a fair tenanted model that cannot be abused and can be legislated for."*

**Geoff Strawbridge**

Regional Director, Greater London CAMRA



# The Willoughby Arms



## KINGSTON & LEATHERHEAD BRANCH JOINT PUB OF THE YEAR 2020

47 Willoughby Rd  
Kingston upon Thames  
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WE ARE CURRENTLY (until we reopen) SERVING TAKEAWAY CASK ALES—  
FOR COLLECTION IN 2,4 & 6 PINT CONTAINERS.

We comply with government recommended hygiene protocols.

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**Academy, Notting Hill:** the lesson here is that property developers never give up. Back in 2015, the then owners, Wellington Pub Company, unsuccessfully challenged the pub being listed as an Asset of Community Value (ACV). Wellington have since sold the pub to a company called Kingscastle or, at least, Kingscastle are the company who have submitted the latest planning application. The new proposals are for the creation of five flats although they appear to include retaining some sort of bar or dining space. As we know well enough now, that rarely leads to a satisfactory outcome. Local community group the Norland Conservation Society have renewed the ACV and are determined to oppose the application.

**Alexandra, Wimbledon:** I have reported before on the Alex's work, particularly at Christmas. To help in the current crisis, landlord Mick Dore and his team have been supporting a project run by the Old Wimbledonian's Association to provide meals for local NHS workers and vulnerable local adults. The project has delivered some 15,000 meals, of which the Alex, a Young's pub, has contributed 4,000. Two other nearby Young's pubs, the Rose and Crown in Wimbledon Village and the Leather Bottle in Earlsfield have also contributed. The Alex's contribution was acknowledged by being featured on BBC TV's the One Show on 12 May. Congratulations from us as well.

**Bell & Crown, Kew:** Fuller's (the pub company) have upset their neighbours at this riverside pub. They installed a new conservatory on the river frontage but did not obtain planning permission first and Hounslow council have refused to grant retrospective permission. The Strand on the Green Residents' Association (SoGA) has asked Fuller's not to appeal against the Council's decision but to simply remove the offending structure. As quoted in the *ChiswickW4.com* website, they wrote to Fuller's saying, "Local residents have vigorously expressed their astonishment that a reputable and long term Chiswick company of Fuller's standing should have authorised the installation of such an insensitive structure at the Bell & Crown on the historic river frontage, totally out of character with the Strand on the Green Conservation Area and at a time when they are about to move into their new headquarters in Pier House, one of the finest local office buildings." When I checked Hounslow's planning website (mid May), no appeal had been lodged. Pier House, Fuller's new offices, is also in Strand on the Green, only more down towards Chiswick.

**Clarence, Stoke Newington:** the Yummy Pub Company have sold the lease of the Grade II-listed Clarence in Stoke Newington to Robert Shaw, who operates the renowned Anchor & Hope in The Cut, SE1 plus two pubs in Oxford. The freeholds of both the Clarence and the Anchor & Hope are owned by Charles Wells. Yummy still have three pubs in London plus one in Surrey and are looking to use the cash generated to acquire further freehold pubs. That, of course, may now have to wait.

**Lord Moon of the Mall:** this is one JD Wetherspoon's pub that will not be reopening at any time. The freehold of the premises, originally built in the 1870s for bankers Messrs

Cocks Biddulph & Co, was acquired in 2015 by McMullen's of Hertford. This was over the head of JDW who had opened the pub in 1995. JDW's lease has now come to an end and, as permitted by Section 30 (1)(g) of the 1954 Landlord & Tenant Act (see also page 33), McMullen's have refused JDW a new lease and will reopen the pub as their own tied house. This is the same situation as occurred with Fuller's over the Old Bank of England in Fleet Street. Ironically, as mentioned in the February/March edition, a new JDW outlet will be opening almost opposite the Old Bank of England, also in a former bank. The opening has, inevitably, been delayed but will be reported as and when.

The same Section 30 situation occurred in 2017 with the White Swan in Vauxhall Bridge Road, previously operated by Punch Taverns. Somehow I missed this at the time so apologies for that.

**Monarch Bar, Camden Town:** this music venue, originally converted from a car showroom by Wetherspoon's in 1993 but sold in 2004, has recently closed. It has been acquired by ZX-Ventures whose website says 'We have a mandate from Anheuser-Busch InBev to nurture, support, and grow the products and services of tomorrow.' As far as I can ascertain, they will be reopening the premises as some sort of showcase for the various craft beer breweries that AB InBev own around the world. Including Corona, I wonder?

**Squirrel, Maida Vale:** the latest proposals put forward by the Cowell Group (TCG), to turn the pub into a pharmacy, were rejected by Westminster City Council in early March. As reported in the local newspaper, *the Ham and High*, the council's chief planning officer said that the pub's loss 'would be to the community's detriment' and that the latest proposals 'would fail to preserve or enhance the setting of the neighbouring Maida Vale Conservation Area'. It is understood that TCG have lodged an appeal to the Planning Inspectorate but there were no details on the Council's planning website when I checked.

**Station, Knebworth:** not in London, I know, but a story worth reporting. The pub, opposite the station, as you might guess, dates from 1883 and is a historic landmark. Given that it is the village's only pub, it is also a valuable community asset. Greene King however closed the pub in 2017. Happily, after a three year campaign, it was recently purchased by the local parish council for the princely sum of £595,000, assisted by a loan from the Public Works Board. The pub had reopened before the current crisis. Should you wish to investigate in due course, the train journey is 37 minutes.

**White Swan, Charlton:** alas, this is not such a happy story. The pub, one of two in Charlton Village, was sold to Isle of Man based property developers Mendoza by Punch Taverns in 2015 for £900,000. An application to build a three bedroom house at the back of the pub was submitted in June 2017 but was refused by Greenwich Council and Mendoza's appeal was rejected by the Planning Inspectorate. The Charlton Society had managed to have the pub listed as an Asset of Community Value and the pub stayed open, having been taken over by the same people who run the



Pelton Arms in East Greenwich. It was popular, with events such as live music and beer festivals, and it was particularly popular with supporters of Charlton Athletic. The pub however closed suddenly in early March. The local news website, the *Charlton Champion*, suggested that the rent charged by Mendoza had eventually made the business unviable. Another version of the plan to build a house behind the pub was submitted in July 2019 and has still yet to be decided. The access road for the house affects the pub's garden so the closure of the pub will no doubt now help Mendoza's case. No plans have yet been submitted for the pub itself but, with the ACV listing having lapsed, it must only be a question of time.

**Pubs into shops:** I know that this happens with rural pubs but these are the first instances that I have heard of in London. The **Thatched House** in Hammersmith, a Young's pub, is offering takeaway food and drink (no draught beer, sadly), a range of basic groceries plus bedding plants and even compost! The licensee, James Fitzgerald, also runs the Duchess in Goldhawk Road which offers a similar service. Mr

Fitzgerald commented, "The only thing that we are not doing that I wish we could is newspapers. Everybody wants their newspapers because they are bored."

The **Red Lion** in Ealing, a Fuller's house, is doing something similar but leans more to being a delicatessen. The licensee, Edin Basic, is using his Italian connections to supply such delights as nocellara olives, antipasti, Parma ham and a number of Italian cheeses as well as a range of focaccias which are freshly baked by Mr Basic himself, every morning at 5am. Takeaway draught beer is also available. Mr Basic explained, "It's not in my nature to stay closed and wait for this to blow over. I just had a real desire to find a way to safely continue to serve my community. I spoke to my team, my business partners and my suppliers and we decided that it was time to bring a piece of Italy back to Ealing again, so we opened the pub as a community store." The Red Lion is open every day from 10am to 5pm and is operating under full social distancing rules to ensure the safety of customers and team members.

**Compiled by Tony Hedger**

## A beer banquet

**W**hite wine with fish? Red wine with cheese? For centuries, it was beer that was drunk with food. So what happened? Probably a bit of snobbery! Beer is a great accompaniment to all foods but it's often hard to try a number of different beers with food in a pub but the 'lockdown' gives you a great opportunity to experiment, so long as you have a range of bottles at the ready.

Last winter, we ran a course at the Bohemia at North Finchley, home to the London Brewing Company, to give people tips in making menu choices. This is a 'taste' of what we tried: six beers and seven foods; it turned out to be quite a banquet!

Firstly, everyone's palate is different and what suits one person will not necessarily suit another. Using the cut, complement and contrast method (covered in my article in the April/May *London Drinker*) you can work out why some things work and others don't.

- ◆ Cauliflower wings (cauliflower in tempura batter) provided the first course and was teamed with Veltins Lager, a 4.8% ABV German Pilsner. The combination reduced the saltiness and oily character of the wings and softened the beer making it less bitter and sweeter.
- ◆ The next course was the eternal standby of fish fingers, accompanied by London Brewing Company's Chuckaboo Pale Ale (4.2% ABV), which uses Rakau, Simcoe and Mandarina Bavaria hops. This again was a 'cut' with the bitter fruitiness of the beer cutting through the fat in the fish finger and, conversely, the fish finger enhanced the fruitiness of the beer.
- ◆ Next on the menu were chicken wings, served with a separate Korean spicy sauce so that tasters could assess how a sauce can change the pairing. This time the beer was London Brewing Company's Never Mind the Kent Hops (5.5% ABV) which, being slightly stronger, was

chosen to cope with the stronger flavours. The strong, citrusy and tropical flavours from the Galaxy, Mosaic and Citra hops provided a perfect contrast to the meat and



roast notes of the chicken and was bold enough to cope with the sauce. There was a three to one preference for the combination with the sauce as some tasters thought the beer was too strong for the chicken on its own but others disagreed!

- ◆ The next challenge was matching two beers and two cheeses. The beers were a strong ale, Fuller's 1845 (6.3% ABV) and London Brewing Company's 100 Oyster stout (4.6% ABV). Overall, there was a preference for 1845 as working better with both the cheeses, although some preferred the stout with the stilton. To quote one table of tasters, 'The 1845 had a rich malty character with marmalade and sultana notes but with some hoppy bitterness to provide balance. Its complexity coped well

# A beer banquet



with both cheeses, contrasting with the creaminess of both of them. It was a close run thing but the cheddar just had the edge when it came to the preferred combination for this beer'. One other comment was that the nuttiness and fruitiness in the cheddar brought out the same flavours in the beer i.e. a complement.

- ◆ Westmalle Dubbel (7% ABV) was the finale and tasters were given a chocolate brownie and some Oddfellows' Morello Cherry Dark Chocolate. To summarise the feedback, 'The dark roast and fruity notes complemented the chocolate but the brownie had the upper hand.' Its chocolate flavours were also thought to

complement the beer but the rich sweetness also provided a contrast to the bitterness, adding a bit more complexity.

A show of hands at the end of a hard afternoon's eating and drinking gave the best pairing by a narrow head (but by no means universal) to 1845 and cheddar but why not try a few out for yourself?

Most of the beers tasted were draught but here are some alternatives from breweries around the Capital (in order of tasting):

1. Ora – Ermes Pilsner (4.7% ABV)
2. Twickenham – Naked Ladies (4.4% ABV)
3. Hackney – Boogie Van (5.5% ABV)
4. East London Brewing – Nightwatchman (4.7% ABV)
5. Anspach & Hobday – The Porter (6.7% ABV)
6. Five Points – Barrel Aged Grand Stout (12% ABV)

And you can get the chocolate online from <http://oddfellowschocolate.co.uk/>. Enjoy!

**Christine Cryne**

NB: At the time all writing, all of these breweries were doing deliveries but some only deliver to their local area.

<sup>1</sup> **Complement** – use to bring out similar flavours in both a beer and food. Example: Ginger Beer with Ginger Cake.

**Contrast** – choose a beer with a completely different taste to the food. Example: Porter and Oysters.

**Cut** – use the beer to cut through the texture and flavours in the food. Example: Wheat Beer and Risotto.

## Pub Design Awards

CAMRA runs the Pub Design Awards every year, in conjunction with Historic England. The aim is to recognise the highest standards of architecture in the refurbishment and conservation of existing pubs as well as in the construction of new ones. They are judged by a panel made up of CAMRA activists and experts in design and conservation.

As it involves judging works that have been completed, the awards had been decided before 'lockdown' came into effect and there was no reason to delay the announcement of the winners. Indeed, hopefully, this will give readers something to look forward to. It was, of course, not possible to present the awards face-to-face so it was done using CAMRA's virtual pub, the Red (On)Lion (see page 5) on 7 May. Our congratulations go to the winners.

As usual, there are four categories as follows:

- New Build
- Conversion and conservation (two awards)
- Refurbishment
- Joe Goodwin Award (for street corner locals)

### NEW BUILD AWARD

This is not regularly presented so winning it is a particular achievement. It has gone to the Hall & Woodhouse which stands canalside in Peglars Way in Wichelstowe,

south of Swindon, Wiltshire (SN1 7DA). As you may have guessed, it is owned by the eponymous brewery. It forms part of the Wichelstowe housing expansion and is an important asset for the emerging community. The design, which reflects Swindon's industrial and railway heritage, features glazed drinking and dining areas in a canalside frontage designed to look like a terrace of traditional boathouses, with extensive covered outdoor space. It opened in February 2019.

### CONVERSION AWARD

The Plau is situated on Friargate, in Preston's medieval quarter. It was originally built by a family of butchers and haberdashers in 1668 but, by 1795, it was a pub, originally named the Plough. The pub closed in 1913 and it was a shop until 2015 when it was acquired by Jeremy Rowlands, who owns the Meat & Drink Group which operates four other pubs in the area. The initial plan was to open a micropub but it soon became obvious that there was so much history present that, effectively, restoration of the original pub was possible. The main bar, formerly the shop, features bare wood floors, dark timber wall panelling and a marble topped bar. The gem however is the cellar bar with its herringbone brick patterned floor, bare brick walls and brick vaulted ceiling plus, in the centre of the floor, a well. This is safely covered with glass but visitors can still see the water below.

# Pub Design Awards

The work took three years and the Plau opened in November 2018. Its full address is 115 Friargate, Preston, Lancashire, PR1 2EE. During the 'lockdown' it is running a local delivery service for bottles and draught beer.

There was also a 'highly commended' award in this category. It went to the Old Mill in Leek in Staffordshire which is a converted former textile mill with a bar on the ground floor and an open plan restaurant on the first floor. Both areas feature original Victorian brickwork and the décor is in what is described as a 'Spartan but comfortable industrial style'. It is owned privately by local residents. The full address is Shoobridge Mill, Haywood Street, Leek ST13 5JZ.

## HISTORIC ENGLAND CONSERVATION AWARD

**T**he Grade II-listed Zetland in Middlesbrough, North Yorkshire, was purpose built around 1860 as a pub cum hotel and was augmented in 1893 by the addition of a 'luncheon bar' at the rear, later called the Regent's Bar. This featured a display of superb round-arched mirrors with surrounding tilework in cream, browns and light blue, together with an ornamented plaster cornice and frieze. The pub closed in 2015 but was rescued by Philip and Joanne Christie who in 2017 began a refurbishment. This included sourcing custom-made replacement tiles from the Staffordshire company that supplied the originals 120 years earlier.

The pub reopened in September 2018. Among the features to look out for are a mosaic floor in the entrance and the tiled ceiling with its octagonal centrepiece in the lobby. Andrew Davison, chair of CAMRA's Pub Design Award judging panel, commented, "*Historic England, the sponsors of this award, stress the need to conserve the features which give a building its historic and architectural significance, while changes which will give it a viable future are carried out as sympathetically as possible. At its best, this philosophy of 'constructive conservation' means that it can be hard to spot the join between what is original and what is new.*" The pub is handy for the railway station and makes a positive contribution to Middlesbrough's regeneration. The pub is properly known as 'Christie's Brasserie – The Zetland' and the full address is 9 Zetland Road, Middlesbrough, North Yorkshire, TS1 1EH.

## REFURBISHMENT AWARD

**T**here were joint winners for this award. The Farmers Arms in Woolfardisworthy (sometimes shortened to Woolsey), in North Devon, was a pub for most of its 300 year life until closed in 2012. Although Grade II listed, it became near derelict until rescued by new owners Michael and Xochi Birch. Their vision was to restore its unique character and return it to its traditional use. Modern additions were removed and the building returned to its historic layout, including recreating its original entrances, one of which is only five foot high! The roof was almost completely reconstructed and covered in locally grown wheat straw thatch. Local and traditional materials were used wherever possible throughout. It reopened in September 2018. It can be found in the centre of the village, which is near Bideford (EX39 5QS).

The other winner was the Peterborough Arms, which stands alongside the Wiltshire & Berkshire Canal at Dauntsey Lock, between Chippenham and Royal Wootton Bassett, north Wiltshire (SN15 4HD). Originally a farmhouse dating from the late 18th Century, it became a pub, originally a free house then tied to brewers Wadworth from nearby Devizes. Wadworth disposed of it in 2013 and planning permission was granted for conversion to a private house, despite it being Grade II listed. At this point, happily, enter the Wilts & Berks Canal Trust. Their interest was that the Peterborough Arms was one of only two pubs left along the canal. They had the pub listed as an Asset of Community Value (ACV) and started negotiations to buy the pub, which, with help from a fundraising drive among the Trust's members, they achieved in 2014. Restoration by some of the Trust's volunteers began shortly after, with all rooms being refurbished, the cellar re-equipped and the car park relocated to create a canal-side garden. It is estimated that the volunteers spent some 10,000 hours on the project. The pub reopened in December 2018, serving a selection of local beers. There is a skittle alley which is used as a restaurant at weekends and in due course, three letting rooms will be added. For those visiting (in due course), the pub closes on Mondays and in the afternoon. It might be best to check their website before visiting: [peterborougharms.com](http://peterborougharms.com). Also note that Dauntsey Lock is some way from Dauntsey village.

## JOE GOODWIN AWARD (BEST STREET CORNER LOCAL)

**S**ituated in the lower part of the town (which gives you a reason to use the cliff railway), the Shakespeare Inn, in the Shropshire market town of Bridgnorth, has been thoroughly modernised but without losing any of its character and warmth – literally, because the log fires have been retained. The bar has been relocated to create two separate drinking areas, new stained glass windows have been added, courtesy of owners, Joules Brewery from Market Drayton, and a new function room, the Boat House added. The name of the function room commemorates the pub's long standing association with the Team Bridgnorth Rowing club who have contributed some memorabilia to both the pub and the Boat House. The River Severn is close by. The full address is West Castle Street, WV16 4AD.

**From a CAMRA press release**

**Editor's note:** canal enthusiasts may be interested to learn that the North Wilts Canal, next to which the Hall & Woodhouse stands, was opened in the 1810s to join the Wilts and Berks Canal to the Thames and Severn Canal near Cricklade. The Wilts & Berks Canal is under restoration and the Trust is building a visitor centre next to the Peterborough Arms. The other canalside pub mentioned is the Bell Inn, the Wharf, Lacock, SN15 2PJ which is also worth a visit. I'm not sure however if a towpath walk is possible.

The awards were mentioned briefly in BBC Radio Four's News Quiz (8 May) when the panel discussed just how much people are missing pubs.

## REOPENING THE NATION'S PUBS – CAMRA SURVEY

One of the most important considerations in planning the reopening of our pubs is how and when people will feel comfortable going back to their local. On 11 May, CAMRA surveyed its members by e-mail to find out what members saw as the issues that may face the pub industry post-lockdown and identify Government measures required to support the industry over the coming months, particularly if limits are imposed on the number of customers allowed on the premise at any given time. This included whether people will be willing to go to pubs that have social distancing measures in place, which aspect of going to the pub they've missed the most during lockdown and whether they want to see locally-produced and independent real ales and ciders available in pubs when they re-open.

CAMRA's chairman, Nik Antona, explained, "The COVID-19 crisis has been an unprecedented challenge for the beer and pubs industry. Whilst CAMRA has been working to make sure pubs get the support they need during coronavirus restrictions, we know lockdown won't last forever, and pubs will still need our help when restrictions are lifted. When pubs re-open they will need support from customers more than ever before. That's why we need to identify now how people feel about returning to their local, what impact social distancing measures will have on pub-going and what social aspects of pubs people are most looking forward to. This will help CAMRA to better represent beer and cider drinkers and pub-goers interests when detailed plans are being drawn up to re-open pubs and allow us to ensure pubs and their staff get the support they need to stay afloat in the months ahead."

The survey, which was also open to non-members, closed on 18 May and I hope to have the results in time for our next edition.

## THREE CHEERS!

South London pub company Three Cheers have teamed up with the Open Kitchens project, which is a not-for-profit organisation that helps feed the elderly and vulnerable in the community, as well as NHS staff. Three Cheers are reopening the kitchen at the Rosendale, West Dulwich, which will be run by their own staff who have volunteered their time free-of-charge. Their initial aim is to provide 1,200 meals which will cost around £2,220. If readers wish to contribute to this good cause, please go to Three Cheers' Twitter page: <https://twitter.com/threecheerspubs>.

## FREE BEER FRIDAY!

The Bohemia in North Finchley, home of the London Brewing Co, is giving away free beer to take away every Friday between 4pm and 6pm, in return for a donation to the charity that they have chosen for that week. So far they have raised nearly £5,000 for charities such as the North London Hospice, Dimensions UK and BreadnButter. The charity being helped at the time of writing was the Listening Place, who provide face to face support to those who

feel life is no longer worth living. Their services must be in great demand at the moment.

You simply turn up (adhering to the required social distancing measures and extra hygiene practices), choose from the beers available that afternoon, make your donation and you have fresh beer to enjoy at home over the weekend. You can find more details on their Facebook events page – [www.facebook.com/TheBohemiaN12](https://www.facebook.com/TheBohemiaN12). The full address is 762 High Road, North Finchley, N12 9QH.

## BEER ON THE GO!

The Forest Road Brewing Company, based in Dalston, has launched a mobile beer service using their 'Pint Mobile', a converted Citroën Berlingo van. The van carries 150 pints of their three core beers plus cans and bottles and they cover the E2, E5, E8 and E9 postcodes. Owner Pete Brown, formerly of Camden Town Brewery, said, "We have all of these kegs that are still fresh and tasting great, so I thought if people can't get to the kegs, let's bring the kegs to them!" For full details and to book a slot, see their website, [www.forestroad.co.uk/pintdelivery](http://www.forestroad.co.uk/pintdelivery). Forest Road's tap room at 8 Netil Lane E8 3RL is also still open as an off-licence. Unlike the similar venture in Belfast (see page 16), FRB's website confirms that the service is compliant with local licensing policies. FRB currently have their beer brewed under contract but were in the process of installing some newly acquired brewing equipment in a site in Walthamstow. Let's hope that the current crisis hasn't affected this too much.

## GREENE KING TAKEAWAYS

GK have joined in the 'beer at home' market. As reported in the *Evening Standard* (14 May), starting on 22 May, 29 pubs in its Metropolitan Pub Company division (all in London) will be delivering beer and food using Deliveroo. Ten of them will additionally be offering a 'click and collect' service. A spokesman said that this would provide the company with a new revenue stream and means that some employees can return to work. As at 18 May, there was no information, such as a list of pubs, on their website.

## PUB QUIZ ANSWERS FROM PAGE 6

- |                     |                     |
|---------------------|---------------------|
| 1. Red Lion         | 2. Rose and Crown   |
| 3. Royal Oak        | 4. White Hart       |
| 5. Black Horse      | 6. Railway Tavern   |
| 7. The Swan         | 8. Fox and Hounds   |
| 9. Coach and Horses | 10. Carpenters Arms |

In line with CAMRA's policy of supporting pubs and breweries at this time, we have suspended our usual advertisement rates for the online-only editions of *London Drinker*. We are glad to be able to continue to feature some of our loyal advertisers.

whatpub.com

Featuring over  
35,000 real ale pubs



## WHAT IS WHATPUB?

WhatPub? is CAMRA's on-line pub database. It is available for all to use, not just CAMRA members; just go to. It features some 36,000 pubs which currently serve real ale plus records of non real ale and closed pubs. All of the information has been compiled by CAMRA members and no fee is charged – or sought – for inclusion. You will find opening times, descriptions, facilities, maps and of course details of the real ale and cider on offer. You can search by specific pub name or general location. It is also possible for all users, again not just CAMRA members, to submit updates for entries (factual ones, not contentious customer reviews, please!).

WhatPub is, incidentally, not to be confused with the Good Beer Guide 'app'. Good Beer Guide pubs are, of course, included but you cannot simply search for GBG pubs in a particular area.

NB WhatPub has been temporarily updated to include an 'additional services' filter to help you find pubs offering take-outs and/or deliveries during this time.



**WhatPub? Update** publishes news items collated by Greater London branches, often from information supplied through the 'Submit Update' button on **WhatPub**. We aim to report all openings and closures of places that satisfy the CAMRA definition of a pub (including those selling draught but not real ale); all pubs that add or remove real ale; and changes of name, ownership or beer policy. Readers are encouraged to visit **WhatPub?** for pub details, and to 'Submit Update' when they find incomplete or out-of-date information.

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

#### INNER LONDON

**E8, BEHIND THIS WALL**, 411 Mare St. Contemporary basement bar. Keg beer.

**N10, MUSWELL HILLBILLY TAPROOM**, 14 Avenue Mews. Now offers a real ale.

**SE4, SALTHOUSE BOTTLES**, 12 Coulgate St. An off-licence providing a full range of drinks including real cider and bottle conditioned beers.

**SE8, WATERGATE**, 7-9 Watergate St. Housed in a former hairdresser's and money exchange shop knocked through into one, this bar opened in February 2020. Modern decor with plain wooden tables and chairs and art on the walls. Deptford-based Villages beer is served on keg, and beer is also available in bottles and cans. Wine, cocktails and spirits served. Opening hours may be subject to change depending on custom in the early weeks. Events will start up in the longer term.

**SE12, BROCKLEY BREWERY & TAPROOM**, Unit 28, Chiltonian Industrial Est, Manor La. Taproom open Saturdays at the brewery's new brewing site in Hither Green, opened in late 2019. Range of the brewery's beers available to drink in or take out.

**SE20, CRAFT METROPOLIS**, 47 High St. Bottle shop opened in 2015 normally with drink-in facilities. Currently open for off-sales 2-7pm daily.

**SW1, PRIDE OF PIMLICO** (Ei Group/Craft Union Pub Co), 85 Tachbrook St. After a brief closure period this pub reopened under Craft Union management in March 2020 selling Pride and Doom Bar.

#### OUTER LONDON

**BECKENHAM, THREE HOUNDS BOTTLE SHOP**, 71 Beckenham Rd. Opened in 2017 with regular Meet the Brewer events.

**CROYDON, ANSPACH & HOBDAV TAP ROOM**, Unit 11, Valley Point Industrial Estate, Beddington Farm Rd, CR0 4WP. Anspach & Hobday commenced brewing in Croydon early in 2020. The tap room is normally open on Saturday afternoons, serving a range of their beers, through four keg taps and a handpump.

**ENFIELD, PRINCE ALBERT** (Ei Group), 611 Hertford Rd. Converted to Craft Union format and was offering Pride and Doom Bar.

**ENFIELD, SUN & WOOLPACK** (Greene King), 640 Hertford Rd. Real ale was to be reinstated. Greene King IPA was due to be re-launched by April 2020.

**HARROW, COFFEE 2 COCKTAILS**, 51 High St. Opened in Dec 2018 in the former restaurant part of CAFE CAFE. Four keg beers available: Cruzcampo, Guinness, Camden IPA and Asahi.

**HARROW, BAR 86**, 86 High St. Renamed from Blues tapas bar in 2018. Sells three keg beers.

**PERIVALE, PERIVALE BREWERY**, Horsenden Farm,

Horsenden La North. Brewery tap usually open the last Saturday of the month serving four keg beers plus bottles. Opened in 2019. Currently offering delivery service or Saturday collection.

### PUBS & CLUBS CLOSED, CONVERTED, OR CEASED SELLING REAL ALE

#### INNER LONDON

**E9, TIGER** (Ei Group/ Dirty Liquor). Real ale discontinued.

**N4, ARSENAL TAVERN** (Ei Group). Real ale discontinued.

**NW1, SHAKER & COMPANY** (ex-Admiral Taverns). Closed and lease for sale.

**NW9, HENNESSEYS** (Sloanes Bar Restaurants). Closed and was being turned into a restaurant when restrictions came in.

**SE7, WHITE SWAN** (Mendoza). Closed.

**SE10, BAR 57**. Became Kitcho restaurant. Was Rose of Denmark.

**SW6, BOMA GREEN (BAR & RESTAURANT)** (Gin & Juice Ltd). Closed in October 2019 and converted to growing chain of Cocotte restaurants.

**W3, CHIQUITO** (Restaurant Group). Closed early 2020 – being converted to a Wagamama.

#### OUTER LONDON

**BARKING, LIGHTERMAN** (Star). Real ale discontinued.

**RUISLIP, SMUGGLER'S COVE**. Real ale discontinued.

**THORNTON HEATH, WELCOME INN** (Wellington). Closed towards the beginning of the year.

### OTHER CHANGES

#### INNER LONDON

**N1, GREAT NORTHERN HOTEL** (RAM). No draught beer at all. Bottles include BrewDog, Curious, Einstok, Meantime.

**N1, NEW ROSE** (Star). Closed for approximately two months from beginning of Jan 2020 for a comprehensive refurbishment and now reopened as the **ALPACA** – two or three cask beers available in good condition.

**SW1, WILTON ARMS** (Shepherd Neame). The lease has been transferred from Shepherd Neame to Inda Pubs as of March 2020.

**SW6, CALLOW RUSCOE**. Closed in June 2019 but reopened in 2020 as **JACK'S** – a cafe bar which would be offering up to eight keg beers from the beer wall if it was open!

**W3, CASTLE** (Fuller's), 140 Victoria Rd. Freehold sold to Tide Developments in February.

#### OUTER LONDON

**KINGSTON, CANBURY ARMS** (Pearmain Pubs). One of five freehold pubs transferred to Spring Pub Company which was sold to Young's in March 2020.

**KINGSTON, WILLOW**. Reopened as **NOURA** a Lebanese restaurant and bar.

**RAINHAM, PHOENIX AT RAINHAM** (Ei Group). Reverted to just **PHOENIX** after closing for a month for a major refurbishment.

**ST MARGARETS, CROWN** (Pearmain Pubs). Sold to Young's. See Canbury Arms (above).

**SEVEN KINGS, O'GRADY'S IRISH BAR**. Renamed **MCCAFFERTY'S BAR & GUESTHOUSE** in February 2020.

**SURBITON, ANGEL** (Wellington). Converted to nursery, with planning approval, after use for a while as a B&B.

**TWICKENHAM, TW2 BAR & GRILL**. Renamed **TW2 TAPROOM** in April 2020, but when it is permitted to open is unknown until lockdown lifted.

All readers – not just CAMRA members – are invited to submit letters for publication to *London Drinker* but please remember that the letters column is intended for debate and constructive criticism. The editor reserves the right not to print any contributions that are otherwise. Please e-mail letters to: [ldnews.hedger@gmail.com](mailto:ldnews.hedger@gmail.com). If you do not have e-mail, hard-copy letters may be sent to the same address given for subscriptions on page 3, addressed to London Drinker Letters. In both cases, please state 'letter for publication' so as to avoid any misunderstandings.

These letters were all received before the 'lockdown' came into effect.

## CRYSTAL PALACE CRAWL

I read with great interest Charlie Mackie's article about Crystal Palace. I'm very familiar with this crawl as I do it every three or four weeks and have done for about five years. However from about three years ago I have made a vital addition. I begin at Gipsy Hill station, the stop before Crystal

Palace, as this allows me to start at the Bullfinch brewery pub, they having taken over from Beer Rebellion in the last year. From there I take a walk up Gipsy Hill, not forgetting to turn round and take in one of the finest views of London, and take a left to visit the Railway Bell, a Ram pub (Young's). It's a cosy back street pub which are quite hard to find in London. It is always busy whenever I visit. Then it's up the hill to the Sparrowhawk and carry on as Charlie mentioned with a final stop at the Douglas Fir before catching the train home.

Also I notice mention was made of the Grape and Grain known locally as Tim Martin's folly. It's good to hear it will return soon.

**Richard Maughan**

## NAME CHANGE

I have read the letters suggesting a name change for the magazine and the submissions of alternatives. Please do not change the name from *London Drinker*, especially as this can now no longer be confused with the defunct London Drinker Beer Festival that was organised by CAMRA North London Branch. *London Drinker* is an entirely appropriate name and I am sure that

the Editor and CAMRA do not wish to now embark on the time, cost, relaunch and inevitable inconvenience in changing the name as well as possibly losing a readership that may not recognise it as the same excellent magazine.

**Tony Bell**

## THE PROVERBIAL IN A BREWERY

Recently, on the way back from Brighton, I called into the taproom and shop of a microbrewery hoping to sample and buy some beer from keg. They only had one barrel of IPA on (not my taste at all!) despite their website saying that they had a full range ready for the public. I'd checked before setting out. This is so typical of some (not all) small microbreweries who are totally disorganised when it comes to selling their product and dealing with the public. I've visited so many microbreweries who either haven't had beer available (despite advertising to the contrary) or are unwilling to open kegs and/or bottles. It would be a crying shame to see independent brewers go out of business but it wouldn't surprise me as these guys haven't a clue about business.

**Rhod Davies**



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# CELLARMANSHIP

## HOW TO KEEP, SERVE AND SELL REAL ALE



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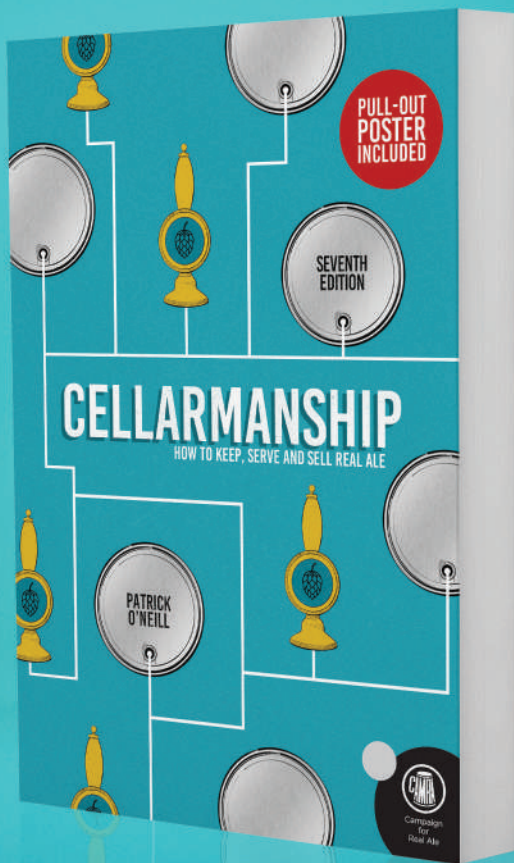
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Well here we are again (or rather, here I am again – there's no 'We' around here); the sun is shining and we are stuck indoors (apart from 'essential shopping' and a bit of daily exercise). Still, I can't complain (though there are many who would contend that I always manage to do so); my daily walk takes me through the verdant grasslands of (No! Not Battersea) Bushy Park and it hasn't been curtailed by the weather much, so far. And, as I was finishing my morning mug of coffee a few minutes ago, I spotted my first swift of the summer through the living room window. Aaah!

Let's have some number puzzles; they might help to pass the time (though not profitably, I can assure you):

1. 1616 M from the E to the T of C (or C)
2. 105 (N)P in a G
3. 176 F is the H of the AM
4. 27 B in the HH
5. 3 N of BS"E"
6. 25 P for FP in a FOGP
7. 404 EC"NF"
8. 1509 C of H the E
9. 48 CC of E
10. 606 SM of GL

The other day, when I was trying to find a subject for 5BY4, I suddenly thought – no idea why – 'The national flower is the Waratah; let's build something around that.' Actually, it isn't, but it is the state flower of New South Wales. Anyway, that led to a bit of internet searching that came up with ten Commonwealth national flowers. Can you match them to their countries?

- |                      |                               |
|----------------------|-------------------------------|
| 1. India             | A. Kowhai                     |
| 2. Belize            | B. Heilala                    |
| 3. Trinidad & Tobago | C. Maple (leaf)               |
| 4. South Africa      | D. Golden Wattle              |
| 5. Mauritius         | E. Chaconia (wild poinsettia) |
| 6. Sri Lanka         | F. Jasmine                    |
| 7. Australia         | G. Protea                     |
| 8. Tonga             | H. Black Orchid               |
| 9. Canada            | I. Blue Star Water Lily       |
| 10. New Zealand      | J. Lotus                      |

Maybe it was the fact that I am limited to my immediate area (the farthest I have travelled since the 15 March is my local Sainsbury's) that made me think of all sorts of 'interesting' trivia questions about places all over the country. Maybe it wasn't, but that's what the first half dozen are about anyway:

1. What historical landmark can be found at Fishbourne, just outside Chichester in West Sussex?
2. The 'son' of what historic landmark is in the grounds of Boscobel House in Shropshire (roughly between Wolverhampton and Telford)?
3. Why is it the 'son'?
4. Pen-Y-Ghent, Whernside and Inglebrough are the focus of annual Three Peaks challenges at various times for various charities (also covering about horizontal 24 miles). They are the three highest peaks in which national park?
5. 'The Cage' was built in about 1524, possibly as a hunting lodge and is a major feature of the grounds of which Cheshire stately home, owned by the National Trust?
6. Even further from home, what is the name of the stretch of water between Lewis and Harris in the Outer Hebrides?

7. Jacopo Robusti (1518 to 1594) was an Italian painter of the Venetian School. By what name is he generally known, because his father was a dyer?
8. Michelangelo Merisi (1571 to 1610) was an Italian painter, working mainly in Rome and noted for his dramatic use of chiaroscuro ('light-dark'). By what name is he usually known?
9. Apart from Richmond Park, Bushy Park etc. the Royal Parks also administer what cemetery which is the resting place of suffragette Emmeline Pankhurst and physician John Snow?

10. And what organisation administers Victoria Tower Gardens, the green space next to the Thames between the Houses of Parliament and Lambeth Bridge?

Well, that's about it for another edition. Maybe we shall be allowed out a bit more by the time the August/September Drinker appears but, then again, maybe not. Am I the only one who gets an overwhelming feeling of déjà-vu (all over again) every time the daily corona virus briefing from No. 10 comes on the idiot box? Perhaps we shall have to recite the five conditions before they let us out again.

Stay safe and keep smiling! I'm just allowing myself the odd inane grin. Until next time. . .

**Andy Pirson**

## LAST EDITION'S ANSWERS

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

### Number puzzles:

1. 9 Symphonies by Ludwig Van Beethoven
2. 1915 Quarter Past Seven
3. 1707 Act of Union
4. 12,507 Feet is the Elevation of Lake Titicaca
5. 33 People (Players & Officials) on a Rugby Pitch
6. 25,400 Microns in an Inch
7. 2159 Miles is the Diameter of the Moon
8. 3 Gentle Breeze on the Beaufort Scale
9. 1345 Metres is the Height of Ben Nevis
10. 35,840 Ounces in a Ton

### 5BY4 (Not more composers' first names.!.?)

1. Aram Khachaturian
2. Claude Debussy
3. Nicolay Rimsky-Korsakov
4. Pyotr Ilyich Tchaikovsky
5. Richard Strauss
6. Bedrich Smetana
7. Anton Bruckner
8. Arnold Schoenberg
9. Olivier Messiaen
10. Camille Saint-Saens

### General knowledge: in this year . . . .

1. The British author who died on 21 January at the age of 46 was George Orwell.
2. The British car company which unveiled the world's first gas turbine powered car on 8 March was Rover.
3. The champion heavyweight boxer, Joe Bugner was born on 13 March – in Hungary.



4. Steveland Morris, born on 13 May in Saginaw, Michigan, is better known as Stevie Wonder.
5. The (non-edible) commodity which came off ration in Britain on 26 May was petrol.
6. The long running radio serial first broadcast on 7 June is the Archers.
7. The member of the Royal Family born on 15 August is Princess Anne, the Princess Royal.

8. Gustav V who died on 29 October at the age of 92, having reigned since 1907, was the King of Sweden.
9. The British playwright who died on 2 November at the age of 92 in Ayot St Lawrence, Hertfordshire, was George Bernard Shaw.
10. On 28 December, the area designated as the first National Park in Great Britain was the Peak District
11. ...and it all happened in 1950.

## A tribute - Jeff Sturrock



I am sorry to report the passing of my good friend Jeff Sturrock on 24 March from a suspected heart attack, two months short of his 80th birthday.

This comes from his sister Penny: "After the war, about 1949, he went to visit my aunt and uncle in Schenectady, New York. In the meantime my parents decided to immigrate and we arrived there in 1950 or so and were reunited with him. Jeff married his American girlfriend and son David was born in 1958. After a divorce Jeff enlisted in the American army and was stationed in Heidelberg. That must have been about 1961 or so. He finished his enlistment and he returned to England in about 1963 or 1964". He spent the last 40 years a stone's throw from Leyton Station.

Jeff and I used to cycle everywhere. We tried to cycle to the Great British Beer Festival in Birmingham but only got as far as Milton Keynes before the wind got the better of us but we did cycle to the CAMRA AGM in Reading in 1983. We went on two cycling holidays to Belgium and became regulars at the Hotel Marion in Ostend. So much so that if we were to arrive in the early hours of the morning we were given the entry code and the doors to our room left open. Jeff's job was to find accommodation and on one occasion failed so we tried the local tavern. I returned after parking the bikes to hear the proprietress say, "I speak English, German and French but would you please stick to one language". We got a room. One Christmas we found ourselves in the Vossenhol in Stene, a bus ride from Ostend. Behind the bar was a huge man sporting a big beard, cigar and bowler hat. Farming implements adorned the walls and we were asked what we thought they were used for. The proprietor, discovering our love of beer, bought up from the cellar some bottles of beer that he had aged. We sampled the beers both fresh and at various ages. We promised to return after our evening meal; I think he was surprised when we did. Jeff formed a friendship with the brewers at De Dolle in Diksmuide and stayed with them several times. One of the brewers, the multi-talented Kris painted his portrait which still adorns the wall in his flat.

The other enthusiasm we shared was darts. In Antwerp we found a dartboard with men measuring the oche. We challenged them to a game to which they replied, 'we play for beer'. That was good for us as we didn't buy many beers that afternoon. We must have impressed as we were invited to join them for a match that night with same playing for beer proviso. What was disconcerting was some players were sporting guns. I'm not sure whether we were that good or the opposition that bad but, again, we didn't buy many beers. Snacks in the shape of pickled herring and cold baked beans were available. In a

bar nearer the city centre we found another dartboard which was perilously near the door. Nobody entered all afternoon. More herring and beans. Must be an Antwerp thing.



An aggressive campaign for membership. This "photo shoot" consisted of a blanket over Jeff's cloths line. He wore four jumpers. I removed my glasses in the hope of looking more like someone demanding membership with menaces rather than Ronnie Corbett. Looks like the latter to me.

Jeff was the music impresario for the early Pig's Ear Beer Festivals, signing such acts as the Temperance Seven. When the festival moved to Stratford he and I managed the products and membership stall. Jeff was professional in all he did and signed up members in record numbers which have never been equalled. When we needed pubs surveying for our local beer guide in 1986 he surveyed 157 pubs and in 1991 went better with 188. He did not see the need to drink in every pub he surveyed and turned up with pen and clipboard. He got involved with the bell ringers in Whitechapel and arranged for a group of campanologists to ring out a tune at the festival. He was a prolific reader and it came as no surprise to learn he represented himself in court. He got involved in the Families Need Fathers organisation, offering advice to those dads who for whatever reason were seeing their child a lot less than they wanted or was legal. For a short while he was the social secretary for a local cycling club. He played the guitar and went on to teach himself to play the trumpet and there are photos of him on Facebook playing the trombone at a brass band summer school and at home with a tuba.

He had a keen sense of humour and his motto was 'it might not be funny but it is quick'. I will miss him. RIP dear friend.

My thanks to Tony Hedger for allowing me to ramble on a bit. Short obituaries are no less difficult to write than longer ones.

Keith Emmerson

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- Our monthly newspaper 'What's Brewing' (normally sent on-line but available as paper copy)
- Our quarterly magazine 'Beer'
- Free or discounted entry to most CAMRA beer festivals, including the Great British Beer Festival
- Discounts on CAMRA books
- Discounts at some carefully selected holiday companies
- £30 worth of vouchers (60 X 50p) for use in Wetherspoon's and other participating pub companies
- Discounts at some pubs, at their discretion

More importantly, you will meet new friends. CAMRA members are a wonderful mix of people of all ages, from all walks of life and we appreciate that not everyone has time to give so there are no expectations. If you look at the branch diaries at the front of this magazine you will see that CAMRA branches run a variety of social events. It isn't all committee meetings and you will not be jumped on to take a job of some sort, although if after a while you feel like doing so, more the better. Your help with such tasks as lobbying MPs, surveying pubs, submitting beer scores or liaising with breweries will be a great help. CAMRA is led by volunteers, right up to its National Executive.

Most CAMRA beer festivals are looking for volunteers and there is a very wide range of jobs available. There is a special sort of camaraderie among beer festival volunteers. It's hard work but there are many who having tried it once, are hooked for life.

Single membership, paid by Direct Debit, costs £26.50 and Joint membership (partner at same address) £31.50. Add £2 if not paying by Direct Debit. Some concessions are available. These rates apply from 1 July 2019. You can find out more at <https://join.camra.org.uk> or search 'join CAMRA'.



## CAMRA Books news

### LONDON'S BEST BEER, PUBS AND BARS

**T**he release of the third edition of Des de Moor's seminal guide to London, supported by the London Brewers' Alliance and Antic London, was scheduled for 21 May. This inevitably has had to be put back and it is now expected in March 2021. Our sympathy goes to the author who had got the book so close to publication but was unable to complete it when the pubs were closed. When announcing the postponement, Des said, *"With more time for additions and revisions, the new edition will be as current as possible and we'll have a packed programme of events, tours, tastings and signings to underline the message. In the meantime, please support your local independent beer businesses as best you can."*

### CELLARMANSHIP MANUAL

**C**AMRA has released the seventh edition of one of its most popular

titles, the guide to Cellarmanship. The book is not intended to be just for professionals and festival volunteers but for anyone planning to serve cask beer in any circumstances. It has been fully revised by its long term author, Patrick O'Neill, and contains the usual mix of step-by-step instructions, anecdotes and a glossary of common terms. The author commented, *"Cellarmanship provides essential advice for anyone working in a pub, cellar, beer festival or who is simply interested in learning more about the technicalities of storing, keeping and serving Britain's favourite drink."*

Cellarmanship can be purchased on-line from CAMRA at [shop.camra.org.uk](http://shop.camra.org.uk). The cover price is £12.99 (£10.99 for CAMRA members) plus delivery.

### GOOD BEER GUIDE

**I**nvariably, production of the Good Beer Guide 2021 has been delayed. CAMRA is now aiming for publication at the end of October, assuming that there

is enough time available for any necessary revisions. It will therefore arrive – dare I say it – just in time for Christmas.

### REAL HERITAGE PUBS OF THE SOUTH EAST

**H**ere is something to look forward to. CAMRA's Pub Heritage Group's fifteen-year-long project to print regional guides to Britain's historic pub interiors nears completion with the South East volume scheduled for publication in early July. It will cover all of the counties of south east England including Oxfordshire and Buckinghamshire but excluding Greater London. It will feature some 111 pubs plus other features including lost breweries for each county, the gorgeous pub ceramics to be found along the south coast, the effect of the temperance movement and growth of the micropub from its origins in Kent.

## London, Capital of Brewing

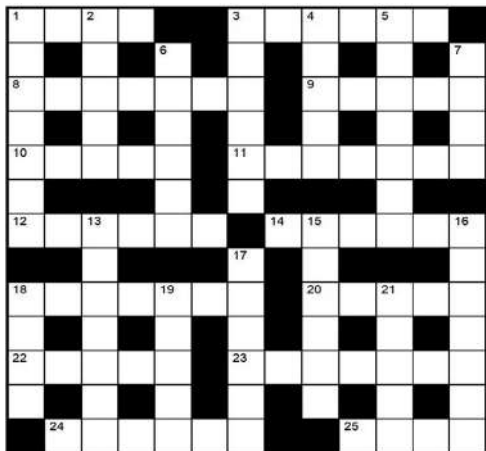
At the last count, there were around 130 breweries in Greater London. They are listed on CAMRA's Greater London Region website: [www.london.camra.org.uk](http://www.london.camra.org.uk). Please support them by buying their beer, where available, either direct or from pubs and clubs selling takeaways.

You will find a list of those pubs, clubs and breweries who are selling beer at [www.london.camra.org.uk/viewnode.php?id=136337](http://www.london.camra.org.uk/viewnode.php?id=136337)



# Crossword

Compiled by DAVE QUINTON  
£20 prize to be won



Name .....

Address .....

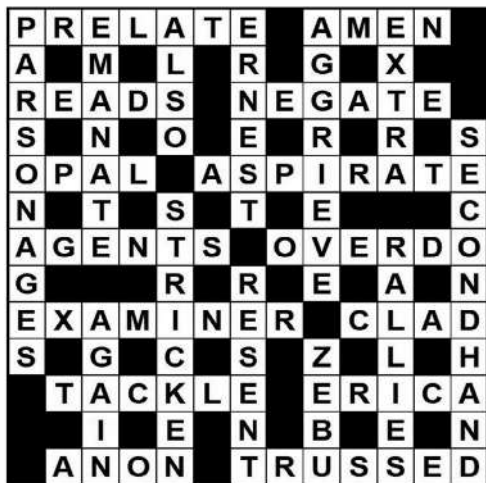
All correct entries received by first post on 22 July will be entered into a draw for the prize.

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

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

In the current circumstances, we will accept entries in any format that you can manage.

## APRIL/MAY'S SOLUTION



## Across

1. Returned too much French wine. [4]
3. Gift of beer wrapped in explosive. [6]
8. Foreign office disrupted border crime. [7]
9. Putting tea in a container is very important. [5]
10. Opposition cut off by a purge. [5]
11. Furniture for the grown up young man. [7]
12. He wants the lot! [6]
14. It's relatively illegal. [6]
18. Ring the artillery. It's a monster! [7]
20. Choice of stuff, including ecstasy. [5]
22. Very young child left in confusion. [5]
23. Pharmacist finally changing shirt. [7]
24. Officer talked about what's in a shell casing. [6]
25. Attend to the rhythm! [4]

## Down

1. Saw a dog in an empty pub. [7]
2. Female overcome by anger in sack. [5]
3. One's agreed to buy a drink for youth leader. [6]
4. It's flat whichever way you look at it. [5]
5. Can't be distinguished. [7]
6. For a pub to get worried is natural. [6]
7. Use without me turning up? It's a trick. [4]
13. Dead river? It's just a trickle. [7]
15. He'd steal a pound. [6]
16. Storm created by European representative during trial. [7]
17. Stop part of church losing aspiration. [6]
18. Young creature on a Caribbean island. [4]
19. She's written out two letters about Mike. [5]
21. 20ac. starts to enjoy living in the east. [5]

## Winner of the prize for the February/March crossword: A Ognjenovic, London SW18

Other correct entries were received from:

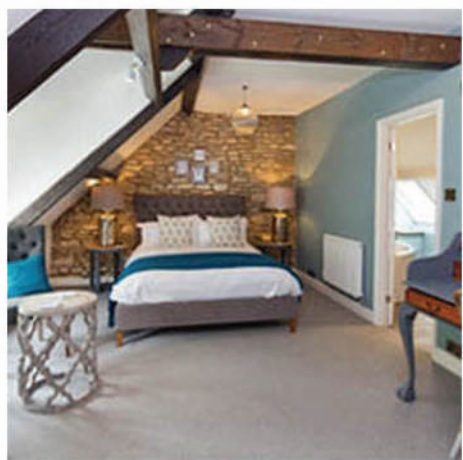
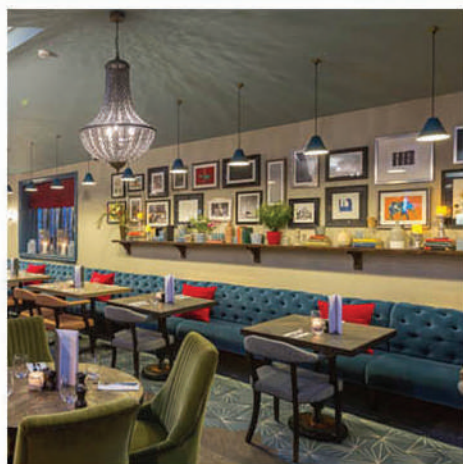
Ted Alleyway, Tony Alpe, Pat Andrews, H Arnott, Dean Ayall, L Bamford, Helen Batley, Simon Block, C Bloom, John Bowler, Tony Bowles, Hugh Breach, K Breach, Kelvin Brewster, Andrew Brown, Clive Buckman, Andrew Burman, Brendan Butler, Eddie Carr, Hilary Clark, Andy Coghlan, Richard Conway, Kevin Creighton, Roger Cummins, Paul Curson, Peter Curson, Joe Daly, Michael Davis, John Dodd, Elvis Evans, Peter Everett, Mike Farrelly, Penny Farthing, D Fleming, Jonathan Fletcher Rogers, Bill Fullick, Bob Furlong, Sarah Furnival, Richard Garton, Paul Gibbs, Chloe Gilbey, Christopher Gilbey, Marion Goodall, Paul Gray, J E Green, Alan Greer, Richard Gregory, Matthew Griffiths, Caroline Guthrie, Ms Gerry Guthrie, Stuart Guthrie, Peter Haines, 'Shropshire' Dave Hardy, John Heathy, Edward Hepworth-Taylor, William Hill, David Hough, Alan Humphrey, Mrs Jeal, Carol Jenkins, Claire Jenkins, David Jiggins, Eric Johnstone, Mike Joyce, R L P Keys, Mick Lancaster, Pete Large, Terry Lavell, Aidan Lavery, Philip Lawrance, Julie Lee, Marjorie Lopatis, Malcolm Lowing, Donald MacAuley, Derek McDonnell, James McGuinness, Ken McKenzie, Pat Maginn, John Manell, Dylan Mason, Max, Rob Mills, Pam Moger, Jan Mondrzejewski, Adam Moon, M J Moran, Dave Murphy, Paul Murphy, Brian Myhill, Barry Nester, Paul Nicholls, Mick Norman, Gerald Nottley, Michael Oliver, Nigel Parsons, G Patterson, Stephen Pegum, Mark Pilkington, Andy Phillips, Tom Phillips, Mick Place, Robert Pleasants, G Pote, Jeanette Powell, Derek Pryce, G Richards, Nigel Roe, Richard Rogers, Nigel Rose, Mrs S J Rose, Alex Ryan, John Savage, Ruth Smith, Ian Symes, C J Tansley, Roy Tassi, David Taylor, Ken Taylor, Bill Thackray, Mark Thompson, Jeff Tucker, Geoffrey Turner-Mutch, Andy Wakefield, Mrs C Ward, Martin Weedon, Alan Welsh, Miss E A Whale, Roger Whiting, John Williamson, Peter Wright & the Missus, Ray Wright, K Zemek.

There were also one anonymous, one incomplete and six incorrect entries.



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