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HERTFORDSHIRE'S

# Pints of View

The bi-monthly publication for the discerning real ale drinker

February/March 2004

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**In this issue:**

**Radlett Set to Lose The Railway pub  
Celebrate National Pubs Week 2004  
The Reason for Bad Real Ale?**

# THE BITTER END

## Cynical Closure of The Railway Condemned

**A**s we go to press **The Railway**, Watling Street, Radlett is due to close on the 26<sup>th</sup> February. The pub (pictured on this issue's front cover) was owned by the Spirit group, which is based in the old Allied Breweries offices in Burton-on-Trent. Spirit was formed from the Punch Pub chain and controls the largest number of managed pubs in the UK. Recently Scottish Courage dispensed with their tied estate and Spirit has taken them over, as well as the Tom Cobleigh chain of Northampton. The closure is a cynical one like the **Grill Bar** (formerly the Mile House) in St Albans; there is no doubt that this is a viable pub and would continue to be so if allowed to stay open.

### **Does Radlett have enough restaurants?**

By selling to ASK Central plc, a St. Albans-based pasta and pizza restaurant chain, we believe the pub will shut before any change of use application is made. There are no less than twenty other "take-aways" and restaurants in the Radlett part of Watling Street within walking distance of the pub, two of which are **already** pizza parlours. With only four in total, what Radlett does not have is an excess of Pubs!

### **The Railway**

At present the Railway is a thriving basic town pub with a variety of customers and situated directly opposite the entrance to Radlett Thameslink Station. Inside it is

larger than you would think from the street and it does a good steady drinks trade throughout the week. The landlady, Sam Vandebourne, has worked at the pub for 5 years and since Dominic left the nearby **Cat & Fiddle**, Sam is the longest serving licensee in Radlett. Sam has received her "eviction notice" and she has been offered other pubs, but she has not yet found one that is suitable. Her preferred option would be to stay.

### **The History**

Records show that there has been a pub on the site for more than 300 years; originally it was called the "Cross Keys" - which is the sign of St Peter and was used by pubs and inns to show that they were pilgrims' resting places. In this case it would be for those on their way along Watling St. to St Albans Abbey. The name was changed when the railway arrived in the 19<sup>th</sup> Century and the railway workers frequented the pub. The **Red Lion Hotel** also nearby was a temperance establishment at the time. The pub is in a conservation area and a search is going on to find out if it is listed; the present building being over 150 years old, with a more recent extension on its northern end.

### **Save The Railway**

You may find it strange for CAMRA to be making this plea about a pub that has stopped serving Real Ale (since September 2000). The point is that beers can be replaced but a pub can't - once it's gone it's gone. ASK will

most definitely rip out the interior and the bar to make more space for tables, and the now welcoming public bar atmosphere will become one of organised sterility. The last thing we believe Radlett needs is *another* pizza palace, and there is no substitute for a good community pub. Complain to Hertsmeire Council Planning Department and object to the change of use if you live in the local area; lobby your councillors, or even your local MP - James Clappison (Con). Visit the pub and sign the petition landlady Sam Vansenbourne has organised. The Railway in Radlett is definitely worth saving.

**APPLICATION FOR CAMRA MEMBERSHIP**

I/we wish to join the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.

NAME/S.....

ADDRESS.....

POST CODE.....

SIGNATURE.....

TELEPHONE NUMBER/S.....

I/we enclose a cheque payable to CAMRA Ltd for membership for one year (tick applicable box).

Single £16  Joint £19

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SHE POV #203



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# Celebrate National Pubs Week 2004!

**N**ational Pubs Week 2004 will take place between Saturday 21<sup>st</sup> and Saturday 28<sup>th</sup> February to celebrate British pubs, which are our most popular national institution.

National Pubs Week was originally launched by CAMRA in February 2003 to encourage more people to visit pubs more regularly. 15,000 pubs organised events and displayed promotional material in the first campaign.

Due to this success, CAMRA have now made National Pubs Week a calendar event. Mike Benner, CAMRA's Head of Campaigns said, "National Pubs Week was an event created to encourage people to visit pubs more regularly at a time of year when trade can be slow for the industry. We were delighted the event in 2003 and hope the 2004 event will be even more successful".

## **Pub Participation**

Every pub is included and it is hoped that National Pubs Week will help licensees remind us that pubs are a great place for a night out. We want to destroy the myths that, pubs are "too smoky", "full of leery blokes", or serve "poor food". The slogan is "There's a pub for you". In fact



there are a lot of different and varied pubs for you to discover. A wide range of CAMRA promotional material for pubs is available; posters, beer

mats and press release templates.

These can be ordered on-line by visiting our Internet website:

**[www.camra.org.uk/pubsweek](http://www.camra.org.uk/pubsweek)** - or by calling Samantha Jones on 01727 867201. It does not have to be large, really imaginative events; pub quizzes, food and beer promotions, themed nights, local entertainers (comedians, magicians as well as musicians), pub crawls with other pubs can all work if that is what the locals want. The idea is to attract and keep custom.

## **National Pubs Week Industry Partnerships**

To improve on the success of National Pubs Week 2003, CAMRA have formed a number of industry partnerships to help promote the event. **Charles Wells, Fullers, Bateman, Enterprise Inns, Tynemill, The Publican Newspaper** and the **British Institute of Innkeeping** have all pledged their support.

## Young's Brewery under threat

Young's sell a lot of beer in Hertfordshire and even have a tied house - the Good Beer Guide listed Red Lion Hotel in Radlett. The beer is brewed at London's most historic brewery, which is facing the threat of redevelopment as part of an urban regeneration plan. Young's Ram Brewery occupies a 20-acre site between Wandsworth High Street and the Thames, which could be converted into high-class riverside flats and offices or retail use, if town centre redevelopment plans are accepted. Young's claims to be Britain's oldest brewery and there is evidence that beer has been brewed on the site since 1581. Although the last major modernisation of the plant took place in 1984 and a large amount of beer is produced the brewery, it is like a working heritage museum. The buildings are mainly Victorian and as Young's still deliver their beer in the local area by horse drawn dray, all the twenty-plus shire horses are stabled on site. This means they need a full-time blacksmith who as well as shoeing the horses, makes the hoops for the wooden barrels made by the cooper. The brewery has an exercise yard, as all the horses are not on the road every day and in the adjoining area is a small menagerie of donated animals. It would be unfair to make the Ram mascot live on his own, and they have what is like a farmyard in the centre of London's bustle, with goats and a variety of

different breeds of free range chickens. The drays need to be maintained as does the tackle for the horses and this is also done on site, making the place a centre for traditional crafts rarely seen elsewhere.

I remember visiting the brewery for the first time in 1976 when all the power was still provided by a fantastic steam powered beam engine with "lignum vitae" (wood of life) bearings built in the 19<sup>th</sup> century. It is still on site but sadly no longer in use. Young's are in discussions with the council and it is thought that it may be two years before any plans are finalised.

If a beer is brewed on a different site using different equipment the whole flavour and character will change, which would be the case with Young's, as they would have to keep brewing whilst the new brewery was built.

The site is worth in excess of £20 million on a straight sale, or more if Young's actually developed it themselves. In my view everything within the brewery boundaries is of national historic interest and should be protected at all costs.

John Young has been quoted as saying, "We are not short- term property developers". This may be the case, but they are still a business in a competitive environment. As a member of CAMRA, I feel a major campaign may just be over the horizon.

*Steve Bury - Editor*

## McMullens Update

Since the announcement in July that McMullens would continue brewing and keep their pub tied estate, changes have taken place which have culminated with the company holding an extraordinary general meeting.

### Result of the Extraordinary General Meeting

Following the announcement last month by the board of McMullen & Sons Ltd. that it would provide shareholders with a degree of liquidity by making a return of cash to those shareholders requesting it, a proposal to this effect was approved overwhelmingly at the meeting on 11<sup>th</sup> December. "I am delighted that shareholders have given their support to the Board", said Charles Brims, Chairman, in an announcement to all McMullen employees, "and we all look forward to completing the arrangement early in the New Year".

### Mac's at the Beer Fest

Mac's have been one of the major sponsors at the CAMRA St Albans Beer Festival in September, and their enthusiastic support with both the steam and horse drawn Drays being present, contributes to the success of the event.

#### WANT TO COMPLAIN?

Local Trading Standards exist to protect the interests of consumers.

If you are experiencing short measure after politely asking for a top-up, if you find pubs do not show an accurate price list or if you feel a pub is deliberately ripping you off. Trading Standards will investigate.

Trading Standards Department,  
45 Grosvenor Road, St Albans Herts  
Tel: 01992 556799

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Good pub food served 12.00 – 2.00pm daily.  
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7 ever-changing guests  
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Comfortable B&B  
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Lunch time meals  
Sunday Roast lunch

## Is Ullage the Reason for Bad Real Ale?

We have all experienced poor quality beer (and possibly lager) being served in pubs and bars, and to be honest not enough people complain. The question is why is bad beer so readily available? It most certainly does not do the licensee any good, as customers move elsewhere, but if only certain drinks fail to be up to standard people may stay and drink something else. Has poor real ale quality brought about the rise in lager and bottled beer drinking, or was it the multi-million pound advertising campaigns? The answer is it was both!

So you may ask; what is ullage? Ullage is waste draught beer, lager or cider. This comes from a number of sources; i.e. drip trays and pull-throughs, following pipe cleaning, the change of a barrel, or, at the start of a session, when up to two or more pints of dead beer can have been lying in the pipes overnight.

The publican, the brewer and the health authority would like us to think that this beer is thrown away - and the law says it should be, but where does it end up?

In the past brewers would give an ullage allowance on each cask, and the waste beer was returned to prove that no dishonesty had taken place. This of course is a thing of the past and these days the ullage is often returned to the cask. Don't think that keg beer and lager are safe from this practice - there is not a cask or keg invented that cannot be opened

and topped up, if not with stale beer or lager, water is often found to be a good substitute. In Pints of View edition 183 (Oct/Nov 2000) we featured the ZYGO patent keg returner, that exploits a loophole in the law which allows items like petrol siphons to be manufactured, even though it is illegal to use them. Another useful item is a filter to remove unwanted items, such as fag ends etc. from your ullage. The problem with returning beer is that stale contaminated ale will soon affect or infect the clean beer it is added to.

Before you make a new year's resolution never to drink beer again, note that most bad beer comes from bad cellarmanship; and that beer becomes stale through not being sold quickly enough after it is opened, due to lack of demand. This begs the question; was it the quality that killed the demand or the demand that killed the (beer) quality? The answer in most cases is that the pub is trying to provide a too wide a range of beers. The other unnecessary reason for bad beer, which I personally find most annoying, is being served early in a (normally lunchtime) session a stale beer from pipes, which has been lying there since the night before. It will look OK; bright and with a good head on it, but just taste it and you will know - after the first two have been pulled you are back to the true welcoming flavour that you enjoyed the night before.

*Steve Bury Editor*

## Bramfield Social Club Celebrates 1st Anniversary

On November 14th, the Bramfield Social Club celebrated its first year of operation with a Fish and Chips supper. The 60+ members attending were also treated to live music thanks to well-known local jazz musician Mike Higham. The club, which is situated in the village hall, was established by locals in response to the closure of Bramfield's only pub - the **Grandison Arms** - in April 2002. With over 100 members, the club has adopted plans to expand the facility to accommodate its ever-growing membership and to facilitate more special events in the upcoming year.

Being well supported by **Greene King**, the club offers a full bar; consisting of a selection of 3 ever-changing draught ales. The club is open Wednesdays and Fridays from 7:00pm to 11:00pm, and Sundays from midday to 6:00pm. New members and guests are always welcome. Contact Bob Reynolds (01992 587562) or Philip Jackson (01992 583958) for more information, or to join our mailing list for special events.

*Linda Such, Bramfield Social Club*

**Ed. says:** I congratulate the villagers of Bramfield on their successful club, it is as obvious now as when the Grandison Arms closed that it was a viable pub. It is sad to note that after two years the pub still lies idle

other than a short spell when it was used as a film set. Any attempt by the owner to get change of use must be opposed, as we have said in the newsletter on previous occasions; if adjoining land could be acquired a very lucrative private development would be possible.

## Tuition Fees: the Pub Landlord speaks

We all know the publican knows best about everything and tuition fees are no exception. Comedian Al Murray's views are: "Student fees are of course the way forward, because of the fabulous opportunity they offer the bar trade in the way of able and cheap labour. In the bad old days of grants, students would be on the other side of the bar complaining about how the beer wasn't as cheap as in the Kylie Mandela bar at the college, ordering cider and black, and trying to spin out two pints for the whole evening.

Loans were an improvement; students grew more nervous when they came in, as in the days of grants we the decent, ordinary tax-paying public, knew that there was no chance of us getting any of our money back. At least loans meant we'd catch up with them in the end. After all, everyone's got a degree these days, and I think if you're going to a former hairdressing academy to do a worthless course in media studies you should be made to pay."

*Next edition "Real men smoke especially down the local".*

# SWIFT HALVES

## Should a "half" be half?

As I often wish to try several beers in a pub selling a good range of them, I notice that I am often charged more for a half than half of the pint charge - sometimes considerably more.

Whilst I accept that a 400gram loaf is 70% the cost of an 800gram loaf of bread I also accept the similar loadings to other products in one's weekly shop. How can pubs justify penalising the customer who buys four halves rather than two pints? Especially as many of these pubs are struggling to hold on to their customer base.

May I suggest that local CAMRA members survey their local pubs for this price comparison and we can then report the results in a future Newsletter?

*John Crowhurst, S. Herts CAMRA*

**Ed. Says:** Yes, John let's do it, plenty of reports needed!

Hertfordshire's Pints Of View is produced by the Hertfordshire South and Watford & District Branches of the Campaign for Real Ale (CAMRA). The views expressed are not necessarily those of the editor, CAMRA Ltd or its branches. Any articles or letters for publication should be sent to: Steve Bury, 14 New Road, Shenley, Herts, WD7 9EA.

**Subscriptions: £4 for 18 issues. Send to: John Lightfoot, 66 Dryfield Road, Edgware, Middx., HA8 9JT. Cheques made payable to: CAMRA South Herts Branch.**

## Old Cross Tavern



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*"The way pubs used to be"*

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1999 & 2000



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Open all day for homemade  
food and drink

Home of Verulam Brewery

"One of Britain's Best 500 Pubs"  
*Roger Pratt*

# National Winter Ales Festival at the 'Home of Brewing'

The 8th National Winter Ales Festival was held at Burton Town Hall, Burton-upon-Trent: January 29th - 31st 2004. This is the second time this prestigious event has been held in Burton hosting the coveted Champion Winter Beer of Britain competition.

The Festival also featured:-

- \* Launch of new 'Localism' campaign - promoting locally brewed beers in local pubs.
- \* 100 top real ales - including winter warmers, old ales, stouts, porters and a massive selection of bitters.
- \* New 'Champion Winter Beer of Britain' – last year's winner was Nethergate's Old Growler.

Do consumers want their local pubs to sell locally-brewed beer? A CAMRA poll will be launched at this year's National Winter Ales festival to measure consumer support for local pubs selling locally brewed-beer.

The brewing industry continues to consolidate and number of pub chains continue to sell the same global keg lager and national beer brands, CAMRA will ask visitors to the festival to say whether they would like to see local pubs selling locally-brewed beer. CAMRA is continually being told by beer drinkers that their local pubs are not offering them choice at the bar and this poll has been designed to get some more precise research.

If consumers want to see the continued growth of micro breweries producing a variety of tasty beers then it is important that the pub industry offers them access to the market.

**We are hoping that the results of this year's Champion Winter Beer awards will be available before we go to press.**

GOOD BEER GUIDE ENTRY 2004



## The ELEPHANT & CASTLE

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# Beer Names Wordsearch

W	C	T	A	R	I	Z	O	N	A	O	D	Y	F	S
O	B	E	L	T	E	R	E	T	I	P	U	J	R	T
T	R	I	B	U	T	E	G	V	H	L	R	T	A	U
D	P	J	A	M	F	T	U	C	N	U	K	I	I	D
C	R	O	T	A	I	D	A	L	G	M	T	P	D	R
N	F	I	R	E	B	A	L	L	R	H	A	P	E	E
I	W	B	O	D	Y	L	I	N	E	O	O	L	R	H
M	E	L	S	A	K	C	U	M	A	P	B	E	S	C
R	F	H	S	C	I	E	T	Y	T	S	G	J	L	R
O	T	B	V	S	D	E	T	P	R	I	N	C	E	O
D	Y	C	S	A	K	I	G	E	A	N	O	D	U	C
U	B	A	C	C	S	N	B	O	F	A	L	E	X	S
N	L	E	O	R	I	M	J	Y	T	P	M	U	H	K
C	D	R	A	K	E	D	I	S	N	O	R	I	P	A
J	M	V	I	K	I	N	G	E	V	S	K	N	O	W

**Below are the thirty beer names in the grid.**

ALBATROSS, ARIZONA, BELTER,  
 BODYLINE, CASCADE, CLASSIC, DECADE,  
 DRAKE, EMBERS, FIREBALL, GLADIATOR,  
 GREAT RAFT, HOPSIN, HUMPTY,  
 IRONSIDE, JUPITER, KING, LONGBOAT,  
 MELSA, NIMROD, OPLUM, PRIDE, RAIDERS,  
 ROCKET, SCORCHER, TIPPLE, TRIBUTE,  
 UNCUT, VARSITY, VIKING

**Answers to Brewery Names**

**Wordsearch in 202**

- 1) ATLAS
- 2) BATEMAN
- 3) BEOWULF
- 4) COTLEIGH
- 5) CROUCH VALE
- 6) DRIFTWOOD
- 7) ENVILLE
- 8) FENLAND
- 9) FYFE
- 10) GALES
- 11) HANBY
- 12) HYDES
- 13) JERSEY
- 14) KING
- 15) LEYDEN
- 16) MARCHES
- 17) MOLES
- 18) NEWBY WYKE
- 19) ORCHARD
- 20) PALMER
- 21) ROOSTERS
- 22) RYBURN
- 23) SHARDLOW
- 24) STORM
- 25) ULEY
- 26) TINDALL
- 27) TRING
- 28) VENTNOR
- 29) WORCOP
- 30) YATES

Completed entries to: Steve Bury, 14 New Road, Shenley, Herts, WD7 9EA.  
 The first correct entry opened on the 1st April 2004 will receive a free copy  
 of the CAMRA 2004 Good Beer Guide (rrp £12.99).

***Winner of the Brainteaser Competition in issue 201 was Graham Jolliffe,  
 St Albans.***

## K2 Remembered

Following “The Death of Cheap Lager” article in edition 202, I have received correspondence from Richard Larkin as follows.

‘About fifteen years ago Fullers used to produce the best English lager I have ever had, **K2**. This was full-bodied and at 5% or possibly 5.5% ABV. When I met Reg Drury, the head brewer who created it, I tentatively suggested that it reminded me of the German bockbiers, rather than the pilsner style. He confirmed that that had been his intention. All praise to the gentleman who before his retirement originated more than one excellent beer.

Unfortunately, it is history; there are conflicting explanations to be heard: that the brewery needed the plant for other beers; that one of the (then) big six made them an offer on a national brand lager which they could not afford to refuse. I doubt we shall ever know’.

**Ed. Says:** I shall reveal all. I met Reg Drury and visited the brewery several times during the eighties. All the reasons for the demise of K2 you give are partly true. What happened was Fullers did a deal with Bass Charrington to supply London Pride to all their London outlets, and in return Fullers took Carling Lager. Pride knocked Charrington’s IPA off the bar and Fullers were having trouble meeting the demand. Carling

however was not doing anything like as well in Fullers pubs. It reached the point where the brewery needed to expand but the land next door, which had also been a brewery in Victorian times, was not for sale, or not at a price Fullers were willing to pay. The other side of the brewery was the



*Image Courtesy of Fullers*

Thames, and a roundabout and trunk roads flanked them too. Reg solved the problem in a unique way; by producing a bottom fermenting beer yeast and started brewing London Pride in the K2 conical fermenters. As far as I know he was the first to brew traditional beer in conicals. The space savings against brewing squares revolutionised Fullers, and the many other plants that followed suit. On the suggestion that this was not very traditional I was asked if I had noticed the difference, which I had not. I was also informed that it had allowed them to meet the enormous increase in demand and improve quality control.

K2 was strangely named after the second highest mountain in the world at 29,210 ft, in the Karakoram Range, Kashmir in Northern India. Having nothing to do with Germany or lager, it has been sadly discontinued. Charrington’s IPA did not survive either. An excellent ale when kept well, but like many beers that are available in literally every pub in the area it often was not the case.

# The Oxford Yard

In the distant past when stage coaches were the most efficient way to travel around the country, many an arduous journey at average speed of less than twelve miles per hour was undertaken. The horses had to be changed at regular intervals to keep up with the timetable on the unmade roads and this led to the large number of coaching inns with stables on the arterial roads. Horses could be changed very quickly and the passengers, driver and guard were not always allowed to disembark. It was customary for the coach company to provide two pints of beer for the driver and guard at each stop. Handing these up without spilling them was not easy and in an effort to get round the problem, an oversized two-pint glass was made. Problems started when whomever the glass was handed to drank more than half or both pints, the inn would not provide more without payment and the arguments that followed seriously slowed the coach's progress. In an effort to solve the problem the licensed trade turned to that great seat of learning Oxford University, and they produced a solution, a two pint glass that you could not drink more than a pint from without removing it from your lips. Those foolish enough to continue found that the remainder of the drink would rush out leaving them soaked. The glass was an odd looking thing a yard in length, thin with a bubble on the end. It was easily passed up to our thirsty coachmen, who soon

found away to beat the trick and get both pints as usual.

This is why the glasses ended up spending more time hanging over the bar than being used (of course stagecoach travel finished a few years ago as well).

Those of us that have drunk from the Oxford Yard and succeeded or failed to finish the two pints will admit that it is not an easy task; it is a stunt and has nothing to do with enjoying real ale (or any other drink for that matter).

Some find it easier than others. Allow plenty of space and ceiling height and don't use a pub with a new carpet as it can sometimes offend.

*"A Back Street  
Well worth*



*Victorian Gem,  
Hunting Out"*

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**AUTHENTIC THAI FOOD**

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**6.30-10.00pm.**

**Apsley:** We have been contacted by newsletter reader David Harwood recommending the **Oddfellows Arms**. At present the range of beers is Adnams Bitter, Broadside and Tetley Bitter.

**Brookmans Park:** The **Brookmans Park Hotel** is now selling Greene King IPA.

**Datchworth:** Ian Miller is back at the **Tilbury / Inn on the Green**

**Gustard Wood:** The **Tin Pot** is serving one beer on gravity, which is usually Adnams Bitter. Our reporter states that the pub no longer opens weekday lunchtimes.

**Hertford:** McMullen have closed the **Dolphin**, which will be redeveloped into private accommodation.

**Old Knebworth:** The **Lytton Arms** has reopened after a refurbishment.

**Letchmore Heath:** The new menu at the **Three Horseshoes** (mentioned in edition 202), which is all home-made food, has been introduced.

**Patchetts Green:** The **Three Compasses** has been redecorated; unfortunately it may get renamed, as one of the sets of compasses on the unusual three dimensional pub sign has still not been replaced.

**Radlett:** After eighteen years of excellent stewardship by Dominic the **Cat & Fiddle**, Cobden Hill, Watling Street changed hands on the 5th January. The pub that has received several entries to the Good Beer Guide is being taken over by Mick Mancini of the **Golden Gloves**, Fulham Palace Road SW6 He was

born in the pub, for which his family held the tenancy to for 48 years. We are assured that nothing will be changed at the listed 16th century pub. We and the customers will miss Dom and give Mick a warm welcome. Mick's family boasts a long line of champion boxers and his brother is Terry Mancini who played football for Chelsea, breaking with family tradition.

Several concerned customers contacted the newsletter in December worried that the Good Beer Guide listed **Red Lion Hotel** had neither Young's Bitter or Special on sale. This was due to excessive demand in the first weeks of December when customers drunk them dry.

**Shenley:** Peter Stocks left the **White Horse** on 5th January.

James and Bev, who took over the **Black Lion** in October 2001 have sold the lease and are moving to the **Red Lion Hotel**, Hay-on-Wye. The move was prompted after their application to convert the stables on the pub into accommodation was refused. They have revitalised the Black Lion and we wish them all the best with their new venture. The new licensees have not been confirmed as we go to press.

**St Albans:** We would like to correct our entry on the **Duke of Marlborough** in edition 202. It is the brother of the licensee of the Good Beer Guide listed **Albion**, Union Street, Barnet who has taken over at the Duke. Mick at the Albion has no

## DOWN YOUR WAY cont.

plans to move as the work that he's been waiting for ages for is now underway. Unfortunately this has included the removal of the last surviving outside toilets in Barnet – which our correspondent was really disappointed about. The good news though is that he's having what is currently, we believe, part of the kitchen turned into an additional snug bar. He also confirmed that he will be retaining the Burton Ale.

At the **Farmers Boy** Landlord Viv produced Christmas Cracker - a 5.5% liquid Christmas pudding, which sold out after two days. It is promised that more will be available next year.

As we go to press Nathan and Jenny are leaving the **Mermaid**, Hatfield Road on the 1st February. The newcomer will be Graham (Reg)

Varney. Congratulations to Mark & Christine at the **Jolly Sailor** on the birth of Tyler on 6th January- at 7 lbs 14 oz. We are informed that the **Cricketers** has settled for one real ale - Greene King IPA - on a permanent basis. The **Verulam Arms** had a change of licensee in late December. A new planning application has been presented to St Albans City Council for the "**Mile House**" site. This means that the appeal to the Secretary of State will now not be necessary. The application is for 39 new residences (not a lot of change from the 44 originally planned) and we hope that the City Planners will reject this plan as they did the last one.

**Wareside:** The **Chequers** is selling six different beers, all served direct from the barrel.

## BRANCH DIARY

### WATFORD & DISTRICT

**Friday 13th February:** Pub of the Year presentation. Venue and time TBA.

**Tuesday 17th February:** Oxhey social: **Villier's Arms**, 8.30pm;

**Railway Arms**, 9.15pm; **Victoria**, 10pm.

**Sunday 22nd February:** Quiz Night at the **Southern Cross: Nascot Arms**, 8.30pm; Southern Cross for 9pm.

**Friday 27th February:** National Pubs Week Crawl: Croxley Green. **Duke**, 8.30pm; **Artichoke**, 9pm; **Sportsman**, 10pm.

**Tuesday 9th March:** Boxmoor social: **Fishery Inn**, 8pm; **Post Office Arms**,

8.30pm; **Steam Coach**, 9.00pm.

**Wednesday 17th March:** Social at the **London Drinker Festival**, Camden Centre, London WC1

**Tuesday 23rd March:** Social at the **Watford Town & Country Club**, TBC. Contact branch for details.

**Monday 5th April:** Branch AGM, Venue and time TBC.

Branch contact: Andrew Vaughan.  
Phone 01923-230104.

Email: [watfordcamra@hotmail.com](mailto:watfordcamra@hotmail.com)

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

# BRANCH DIARY

## **ENFIELD & BARNET**

**Tuesday 3rd February:** Social, **Catcher in the Rye**, Regents Park Road, Finchley Central (9pm)  
**Thursday 12th February:** Social, **Whole Hog**, Palmers Green (9pm)  
**Tuesday 17th February:** Social, Adam & Eve, Mill Hill NW7 (9pm)  
**Tuesday 24th February:** Social, **Elephant Inn**, Finchley N12 (9pm)  
**Thursday 4th March:** Social, **Crown & Horseshoes**, Chase Side, Enfield EN2 (9pm)  
**Sunday 7th March:** Beer & Biriani - Meet **Griffin**, High Road, Whetstone N20 (12 noon) and then **Jewel of Bengal**, Whetstone (1pm)  
**Wednesday 10th March:** 2 pub social - **Cat & Lantern**, East Barnet EN4 (9pm) and **Prince of Wales**, East Barnet (10pm)  
**Monday 15th March:** Joint social with South West London branch. **Priory Arms**, Lansdowne Way, SW8 (9pm) and **Mawbey Arms**, Mawbey Street SW8 (10pm)  
**Tuesday 23rd March:** Branch meeting. **Sebright Arms**, 9 Alston Road, Barnet (8.30pm)  
**Thursday 1st April:** Social, **Lord Nelson**, 14 West End Lane, Barnet (9pm)  
**Wednesday 7th April:** Social, **Three Hammers**, Mill Hill N7 (9pm)

Branch contact: Brian Willis 020 8441 1892

Social secretary: Robin Forshaw-Wilson 020 8203 0598

## **SOUTH HERTFORDSHIRE**

**Tuesday 3rd February:** Good Beer Guide 2005 survey trip. Harpenden, Wheathampstead and Sandridge areas – meet 7pm outside **St. Albans Thameslink station**.  
**Tuesday 10th February:** Good Beer Guide 2005 survey trip. Radlett and Park Street areas – meet 7pm outside **St. Albans Thameslink station**.  
**Tuesday 17th February:** Good Beer Guide 2005 survey trip. Potters Bar, Northaw & Wildhill areas – meet 7pm outside **St. Albans Thameslink station**.  
**Tuesday 24th February:** Good Beer Guide 2005 survey Crawl – St. Albans – meet at the **Mermaid or Cock** from 7.00 to 7.30pm.  
**Tuesday 2nd March:** Good Beer Guide 2005 selection meeting, **CAMRA Headquarters**, Hatfield Road, St. Albans (next to Safeway Supermarket) from 8pm.  
**Thursday 11th March:** St. Albans 2004 Beer Festival Committee meeting, **Lower Red Lion**, St. Albans. 8pm.  
**Tuesday 16th March:** Branch meeting, **White Horse**, Hertford. 8pm.

Branch Contact: John Bishop,  
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