

ALL ABOUT PUBS

Public houses are socially and culturally different from places such as cafes, bars. Pubs are social places.

For thousands of years, the most important two buildings in any British village have been the church and the pub. In fact, until a place has a church and a pub, it is not really considered a community worthy of a name. Traditionally, the church and the pub are at the heart of any village or town, since it is where the people gather together to socialize and exchange news. They are institutions at the heart of British society.

WHAT IS A PUB?

The word pub is short for public house. There are over 60,000 pubs in the UK (53,000 in England and Wales, 5,200 in Scotland and 1,600 in Northern Ireland). One of the oldest pubs, Fighting Cocks in St. Albans, Herts, is located in a building that dates back to the eleventh century. Pubs are an important part of British life. People talk, eat, drink, meet their friends and relax there. They often have two bars, one usually quieter than the other, many have a garden where people can sit in the summer. Children can go in pub gardens with their parents. The pub that people visit is called their local bar.

Pint of beer British Beer

Most pubs belong to a brewery (a company which makes beer) but sell many different kinds of beer, some on tap (from a big container under the bar) and some in bottles. The most popular kind of British beer is bitter, which is dark and served at room temperature (not hot, not cold). British beer is brewed from malt and hops.

Pint glass of Ale next to a half pint glass of Bitter Shandy

Country pubs

A "**country pub**" by tradition is a rural public house. However, the distinctive culture surrounding country pubs, that of functioning as a social centre for a village and rural community, has been changing over the last thirty or so years. In the past, many rural pubs provided opportunities for country folk to meet and exchange (often local)

news, while others—especially those away from village centers—existed for the general purpose, before the advent of motor transport, of serving travelers as coaching inns.

In more recent years, however, many country pubs have either closed down, or have been converted to establishments intent on providing seating facilities for the consumption of food, rather than a venue for members of the local community meeting and convivially drinking.

Customs

Customs in British pubs differ from those in American bars. In most pubs in Britain, you must go to the bar to order drinks and food and pay for your purchase immediately, there is no table service. Bartenders are called "*barmen*" and "*barmaids*" and they do not expect frequent tipping. To tip a barman or barmaid, it is customary to tell him to "would you like a drink yourself?"

Some pubs have a waiting service, where orders are taken by waiters at the tables and not paid for immediately. There is usually a sign in the pub which tells you that diners will be served at the table. It is customary to tip your waiter/waitress at the end of the meal (approx 10%). Sometimes this is included in the bill.

The landlord is the owner/ one in charge of the pub.

General information about pubs

British pubs are often old and well preserved. Many of them have become historic sites that tourists visit. The most famous example is the pub in the city of Nottingham called "*Ye Olde Trip to Jerusalem*", which dates back to the year 1189 AD and is probably the oldest pub in England. It was the same year in which King Richard the First (the "*Lionheart*") came to the throne, and it was he who led the First Crusade into the Holy Land, towards Jerusalem.

However, British pubs are not just for kings and queens, even though they often have old names referring to monarchs. They welcome people from all classes and parts of society. On a cold night, the pub's landlord or landlady can always find a warm place for you by the fire. There is always honest and hearty food and plenty of drink available at an affordable price.

That's how things used to be, but things are beginning to change. It is said that the credit crunch is causing 39 British pubs a week to go out of business. People do not have a lot of spare money to spend on beer. Recently, the UK government banned smoking in all pubs, and that may also have affected the number of customers going to pubs.

This decline is happening despite the fact that in 2005 the UK government started to allow pubs to stay open after 11pm. Previously, with 11pm as closing time, customers would have to drink quite quickly, meaning they sometimes got more drunk than they would if allowed to drink slowly. The British habit of drinking a lot very quickly is known as "binge drinking", and it causes long-term health problems for individuals and problems with violent crime for communities. The UK government is changing the law to discourage binge drinking, and regularly spends money on television commercials to warn people of the problems of drinking too much.

In order to save their businesses, pubs are trying to change with the market. Now, there are a number of different types of pubs:

A "**traditional pub**" is usually more than a hundred years old, often has a ceiling made of oak beams and traditionally has a large, open fire.

A "**gastro pub**" serves a higher quality food than is traditional. They are a bit more expensive than a traditional pub, but often have received an award for excellent cooking.

A "**microbrewery**" is a pub that brews and serves its own beer on the premises. It often has fresher beer than other types of pub.

A "**wine bar**" tends to be a place where fashionable ("trendy") young people go to meet new people, often with romance in mind.

As you can see, British pubs now offer something for everyone. A lot of pubs used to be "Working Men's Clubs", meaning that women could not usually enter. Today, however, women can freely enter 99% of pubs without experiencing any problems. Perhaps things are changing for the better after all.

FRANCAIS BISTRO (BISTROT)

A bistro, sometimes spelled bistrot, is, in its original Parisian incarnation, a small restaurant serving moderately priced simple meals in a modest setting. Bistros are defined mostly by the foods

they serve. Home cooking with robust earthy dishes and slow-cooked foods like cassoulet are typical.

Bistros likely developed out of the basement kitchens of Parisian apartments where tenants paid for both room and board. Landlords could supplement their income by opening their kitchen to the paying public. Menus were built around foods that were simple, could be prepared in quantity and would keep over time. Wine and coffee were also served. The limited space for diners in these cramped corners prompted the tradition of adding table service to the footpath.[citation needed] As the idea caught hold, architecture and menus both became more specific.

The origins of the word bistro are uncertain. Some say that it may derive from the Russian bystro (быстро), "quickly". According to an urban legend, it entered the French language during the Russian occupation of Paris in 1815. Russian cossacks who wanted to be served quickly would shout "bystro." However, this etymology is not accepted by several French linguists as there is, surprisingly, no occurrence of this word until the end of the 19th century.[3 Others say the name comes from a type of aperitif, called a bistrouille (or liqueur coffee), served in some reasonably priced restaurants.

Les Deux Magots

Les Deux Magots is a famous café in the Saint-Germain-des-Prés area of Paris, France. It once had a reputation as the rendezvous of the literary and intellectual élite of the city. It is now a popular tourist destination. Its historical reputation is derived from the patronage of Surrealist artists, intellectuals such as Simone de Beauvoir and Jean-Paul Sartre, and young writers, such as Ernest Hemingway. Other patrons included Albert Camus and Pablo Picasso.

literary prize has been awarded to a French novel every year since 1933.

Beer garden in German

Beer garden (a loan translation from the German "Biergarten") is an open-air area where beer, other drinks and local food (see German cuisine) are served. The concept originates from and is most common in Southern Germany (especially Bavaria). It is usually attached to a drinking establishment such as a public house or a beer hall, which in places such as Munich may serve large numbers of

customers (up to 8,000 in the Hirschgarten).

History

Beer gardens in Germany developed in the kingdom of Bavaria in the 19th century, during which dark lager beer was predominant. According to a decree by King Ludwig I, this had to be brewed during the cold months, since fermentation had to take place at temperatures between 4 and 8 °C. To provide this beer during the summer, large breweries dug cellars in the banks of the River Isar for the storage of beer, to keep it cool. To further reduce the cellar temperature, they covered the banks in gravel and planted chestnut trees, the leaves of which provided shade in summer.

Soon after, the beer cellars were used not only to store but also to serve the beer. Simple tables and benches were set up among the trees, creating "beer gardens", and soon they were a popular venue for the citizens of Munich. This aggrieved the smaller breweries that remained in Munich. To prevent further loss of customers, they petitioned Ludwig I to forbid the beer cellars surrounding Munich to serve food. Consequently, in riposte, the beer gardens allowed their patrons to bring their own food - and this is still common practice.

This decree is no longer in force, and many beer gardens do serve food today. But according to the Bayerische Biergartenverordnung (Bavarian beer garden decree) beer gardens still have to allow their patrons to bring their own food. An important part of life for many citizens, the Bavarian Biergärten usually serve common Bavarian cuisine such as Radi (radish), Brezen, Obatzda, halbes Hendl (half a grilled chicken), Hax'n (knuckle of pork) and Steckerlfisch (grilled fish).

Beer gardens around the world

The term "beer garden" (Biergarten) has become a generic term for open-air establishments where beer is served. Many countries have such establishments. The characteristics of a traditional beer garden include trees (no sun umbrellas), wooden benches (no plastic garden chairs), gravel bed (no street pavement), and solid meals (no fast food). The largest traditional beer garden in the world is the Hirschgarten in Munich, which seats 8,000.

Austria

In Austria, the beer garden is called Gastgarten (guest garden). They

serve food such as "ein Paar Würstel" (a pair of the German Bratwurst) or "Schweinsbraten" (German pot roasted pork Schweinebraten). When ordering beer the choices are usually a "Pfiff" (0.2 liter), a "Seidel" (0.3 liter), a "Krügerl" (1/2 liter).

Germany

Traditionally beer was brewed in winter and stored in cold cellars - this has led to the more common in-door beer restaurants called Bierkeller (beer cellar). Many beer cellars have offerings similar to those common in a beer garden - one of the largest is the Hofbräukeller in Munich. While beer garden has mostly replaced the traditional name of beer cellar in Bavaria at the end of the 20th century it happens that most beer restaurants in Germany will continue to use the name beer cellar also for their attached summer outdoor areas - for the purpose of differentiation it is sometimes named Terasse (Terrace) of the beer cellar.

Similarities and differences between the Greek cafes and the pubs(England), bistros(France) and beer gardens(Germany).

Even though it seems like Greek cafes, beer gardens, pubs and bistros are quite the same thing in different countries, we can notice that there are as many differences as similarities between them. Firstly, all of the above are places that people very often use as a runaway from their routine, their duties and from all their worries. There are places where you can just sit alone and try to relax listening to some music or gather with your friends or boyfriend/girlfriend and enjoy yourself and just have fun. Also, they all are quite popular with the teenagers and generally ages between 14 -28 as most of the times we will meet these ages in such places. Last but not least all of them offer some kind of alcohol in their catalogues even though it seems a bit strange.

But apart from the similarities there are also many differences. To begin with, sometimes, teenagers find these places appropriate for reading because they have their privacy (something they might not have in their houses because of little brothers and sisters or the sudden decision of their parents to clean the house) and a good drink that will help them concentrate (usually coffee, tea or any drink that can provide them the energy they need to continue). This may happen some times in pubs in England but we won't meet such cases

in beer gardens and bistros. Another main difference that we may find in such places is that usually in beer gardens, pubs and most of the bistros it is offered only alcohol, breezers and in some of them food. In Greek cafe though, it is not usual the alcohol and the food, instead coffee is the main offer and maybe some snacks. The above are the main differences and similarities between bistros in France, pubs in England, beer gardens in German and cafes in Greece.