



**CAMPAIGN
FOR
REAL ALE**

opening times

**Huntingdonshire Branch of CAMRA
the Campaign for Real Ale**

**Issue 132
Autumn 2007**

**St Ives
Beer
Festival**

**Wether-
spoons
for St Neots?**

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Green Beer

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CLASSIC ENGLISH CUISINE

Is there such a thing? The French sometimes playfully call us 'Le Roast Bif', so, The Horseshoe Inn & Restaurant offers you 'Britain's Best' Quality Roast Carvery every Sunday. Succulent Roast Beef, or Roast Lamb, or Pork, all with fresh vegetables and classic 'Roasties' and 'Yorkies'. On Sunday evening we 'Go Italian' because we offer fresh PIZZA!

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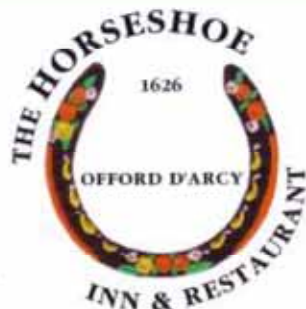
Lunch at the Horseshoe Inn & Restaurant is virtually all home made, just like the a la carte - pies, salads, chunky sandwiches, sausage & mash, to but a name a few. A regularly changing menu based on availability of fresh produce.

Classic Quality English Cuisine offered with a quality wine selection, in our case from the Queens' provider 'Corney & Barrow'. Come and try some. Equally English cuisine can be complemented by authentic Real Ale. So we offer you four! The 'Oxford's most popular Real Ale is 'London Pride', but the Scottish Real Ale from Perth's Inveralmond Breweries 'Ossian' now has an established following. Rarely available anywhere else in England! We regularly have guest Real Ales such as 'Potton Brewery', Batemans, JHB, and we always have GK IPA.

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Large Dining
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WETHERSPOONS FOR ST NEOTS?

Pub chain Wetherspoons may be trading in St Neots by October 2008. The former post office in New Street will become the first Wetherspoons in Huntingdonshire if planning permission is granted. The 650-strong pub company has applied for planning permission for change of use of the building, which has been empty since the post office closed last year.

Wetherspoons has always divided opinion within CAMRA. Undoubtedly their outlets please many consumers by offering cheap food and drink, including real ales of high quality at competitive prices. Many are also happy with their music-free emphasis on drinking and eating and family restaurant style whilst others prefer the more 'pubby' style and the individuality of catering and beer selection in traditional town pubs.

Undeniably, though, the move of operators of chains of large pubs into small towns seems to pose a big threat to existing pubs in view of their small numbers. The centre of St Neots has only a dozen or so pubs to share any hits in trade – and three have already closed since the year 2000.

The pub trade is in decline for a number of reasons and the viability of smaller pubs is often in question, even when they provide an excellent and diverse service to their community.

The threat from large new pubs is compounded by the fact that most new openings are not takeovers of existing pubs, but are in buildings not previously used as pubs.

Before allowing new pub developments CAMRA would like to see planning authorities take into account the scale of

proposals, their economic threat to the integral part of the community's historical heritage and social focus represented by existing pubs and the desirability of retaining the community amenities that they provide in different parts of small towns.

The sheer scale of the licensed space in large pubs can bring a level of competition that results in a loss of diversity in local facilities. It is possible to draw a parallel with large supermarket developments and the demise of community-provided high street specialist facilities such as butchers, bakers and greengrocers

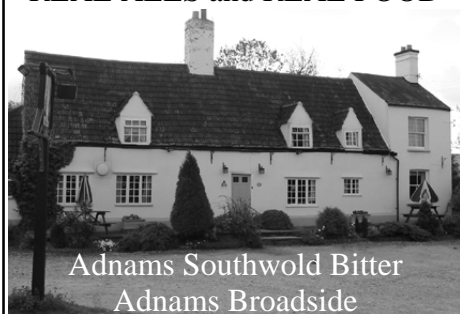
In St Neots the viability of a number of town pubs is currently thought to be marginal, although experience shows that good, enthusiastic publicans can change the fortunes of such pubs.

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Adnams Broadside

Greene King Abbot + Guests

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Fish & Chips Wednesday Evening

Restaurant open Friday & Saturday
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Huntingdonshire CAMRA Pub of the Year 2006

WHERE IS ALL THE GREEN BEER?

It is gratifying that many more pubs in the Huntingdonshire area provide a varied diet of interesting quality cask beers these days. Real ale from Cornwall can be sampled in our area a few miles from pubs with Scottish offerings.

But where is all the local beer? There are now ten real ale breweries in Cambridgeshire, most of which can deliver to pubs in the Huntingdonshire area. Not only do they provide high quality beers delivered direct and fresh but also the environmental benefit from reduced beer miles is obvious.

Yet it is not easy to list Huntingdonshire pubs offering Cambridgeshire beer. Of course many pubs are tied to their owners for supplies, but our area is also blessed with many free houses where the choice is down to the pub proprietors.

The smoking ban should bring a boost in demand for real ale – CAMRA research shows that three quarters of real ale drinkers are non-smokers and many will now be returning to enjoy smoke-free pubs.

This is an opportunity for Cambridgeshire brewers and local pubs - in particular those pubs that have not previously sold real ale.

The oldest established Cambridgeshire brewers, Elgoods of Wisbech (01945 583160) can offer the award winning Cambridge Bitter as well as the popular Black Dog Mild with its characteristic dryness and tantalising hint of liquorice.

Oakham's distinctive hoppy range of ales is brewed in Peterborough (01733 370500) and Milton Brewery (01223 226198) provides a different spectrum of flavours with its malty bitters and roast

dark beers. Fenland Isle of Ely Brewery of Little Downham (01353) 699966 and City of Cambridge of Chittering (01223) 864864 are other well-established micro-breweries.

Cambridge Moonshine (07906 066794), Ufford Brewery (01780) 740250 and Hereward in Ely (01353 666441) are newer enterprises and Kilderkin Brewery of Impington (sales@kilderkin.co.uk) is the most recent start up. The Dyke's End pub brewery at Reach (01638) 743816/07875 27358 supplies cask beer for the pub and beer festivals.

Finally, just over the county border are the excellent Buntingford Brewery (01763 250749 or 07947 214058) near Royston and Digfield near Barnwell, Northants (01832) 293248.



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A LOOK BACK IN TIME

25 YEARS AGO



St Neots brewery Paines and its pubs were sold to a group of businessmen involved in travel and holiday property. Paines retained its food in-

dustry business, including milling and malt extract whilst the brewery, which only accounted for 10% of Paines' business, was renamed James Paine Brewery. The new owners pledged to continue brewing and the future of brewing in St Neots seemed more secure.

The EEC was proposing new regulations on tied sales of beers to brewers' pubs that could introduce 'real ale' as a separate category. CAMRA was hoping that the many brewers with no real ales would be forced to brew their own or allow their tenants to buy in cask beer of their choice.

St Neots CAMRA met at the **Barley Mow**



at **Hartford**, the Manchester Arms at Tilbrook, and the Hardwick Arms, Gamlingay. There were brewery

tours at Shepherd Neame in Kent and Greene King at Biggleswade and a pub crawl of St Neots began at the Wrestlers. Socials were held at the Crown, Eaton Socon and the Royal Oak in Warboys.

One of the best loved real ale breweries, Hartleys of Ulverston in Cumbria, was taken over by another - Robinsons of Stockport. Even Robinsons were moved to declare the usual hollow sounding

'brewing will continue' at their new acquisition, but CAMRA's fears over this were to prove justified.

Benskins KK cask mild was dropped by the Watford arm of Allied Breweries as they introduced a new keg mild, Benskins Pale. Benskins marketing manager John Cavey said 'KK did sell well in a few outlets. But I suspect that these were the ones frequented by your CAMRA members'.

National brewers Watney Mann and Truman were developing more real ales for the south of England, once completely dry of any cask ale from the Watney



group. Watneys pubs in London had a range of four real ales to choose from – Stag, London, Websters Yorkshire Bitter and Manns IPA. Trumans also launched a fourth cask beer, Sampson Hanbury's Extra Strong.

Bass denied that Draught Bass had changed since the closure of their historic Number Two brewery, which included the famous Burton Union fermenting system. CAMRA stalwart Roger Protz had described the new Bass, pro-



duced in modern conical fermenters then as a former Rolls Royce, 'now a Cortina not firing on all cylinders, and as delicate as a karate chop.'

A LOOK BACK IN TIME

10 YEARS AGO



A campaign by villagers in Abington Pigotts to save their local was supported by St Neots

CAMRA. The Pig and Abbots was sold and when the new owner applied to change it to a house the locals clubbed together to jointly buy the pub. The campaign was to succeed and in 2007 the Pig and Abbot remains as a thriving local.

In autumn 1997 Gibbs Mew closed its Salisbury brewery - the first regional brewer to close in over five years. Deemed a victim of its success, the brewery was considered inadequate to meet demand after Gibbs' acquisition of pub chain Centric Inns.

Two Suffolk brewers launched drives to improve ale quality. Greene King's Brewcare scheme involved unannounced inspections of managed houses. This was in addition to its Cellarmaster of the Year awards for the free trade. Adnams began installing cooling pythons in all its tied pubs.

CAMRA celebrated a victory when Trade Secretary Margaret Beckett blocked Bass's takeover of Carlsberg-Tetley. Bass was ordered to sell its newly acquired half share in the Tetley group which became wholly owned by Danish brewers Carlsberg.

In autumn 1997 Morlands Brewery of Abingdon bought Ruddles Brewery in Rutland from Grolsch for £8.4 million. Morland said it valued the Ruddles brands but refused to be drawn on whether it valued

the brewery. It didn't – or at least not enough to keep it open for more than a year. Ruddles survived only as a brand brewed by Greene King following their takeover and closure of Morlands in 1999.



Macclesfield MP Nicholas Winterton tabled a Private Members Bill to protect historic pub names.

St Neots CAMRA met at the Millers Arms in Eaton Socon and the Prince of Wales at Hilton. At the Prince of Wales owners Robin and Judith Doughty were presented with a CAMRA certificate for 'services to mild'. They had served a different cask mild every week during May and Highgate Dark Mild was a permanent feature there.



The Campaign for Real Food was set up by Dorset publican Tom Findlay. The association of hoteliers and licensees with over 100 members was determined to get the nation eating fresh, natural food, with house-made sauces and stocks.



John Cryne, previously a CAMRA stalwart in Bedfordshire, announced his intention to stand down as CAMRA national chairman after CAMRA's AGM in April 1998 following eight years at the helm.

HALF PINTS

In a surprise move, Ringwood of Hampshire, one of the oldest established British microbreweries, has been taken over by Marstons plc, the renamed Wolverhampton and Dudley Group. Ringwood was set up in 1978 and supplies over 750 outlets. A new 120-barrel fermenter was installed recently, which gives an idea of the increasing demand for Ringwood's beers - they include Fortyniner and the CAMRA award winning Old Thumper. CAMRA fears that consumer choice will suffer as a result of the move and has sought assurances that Marstons will continue to make Ringwood beers available in its pubs around Hampshire as well as the free trade.

In July, Bury St Edmunds brewers Greene King was in discussions with the Loch Fyne chain of fish restaurants about a possible takeover. The chain includes local restaurants in Cambridge and Elton, near Peterborough. The take-over would follow a similar move by the Laurel Pub Company's take-over of the tapas bar chain La Tasca.

Suffolk Brewers Adnams have arranged a deal to distribute Meantime Brewery beers in its pubs. Meantime was set up in Greenwich in the year 2000 and produces unpasteurised continental style keg beers in the authentic style of a number of foreign nations, such as Bavarian Helles. Their bottle-conditioned beers include wheat beer, pilsener and porter as well as others using a variety of unusual ingredients. The new deal adds to Adnams' existing partnership with German brewer Bitburger.

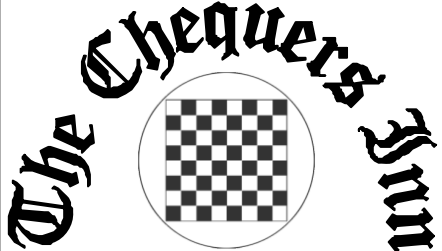
Highgate Brewery has been sold to West Midlands pubs company Global Star in a deal which is hoped to secure the future of the historic brewery that was a cask mild

brewery when it was sold by national brewers Bass in 1995. Global Star plans to invest in the brewery and boost production.

St Austell Brewery in Cornwall has been awarded Cask Marque's Distribution Charter Award for its high standards of storing, transporting and delivering cask beer. St Austell has seven depots from which it distributes to its pubs and free trade accounts.

A barber's shop named Hair of the Dog has been opened at the Lively Lobster pub in Sale, Cheshire. Customers are able to have a pint while they have their hair cut.

The largest UK-owned brewery company, Scottish and Newcastle, has a new Marketing Director. Sarah Warby has been with S&N since 2004 in a number of roles, including Foster's marketing manager.



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PUB PIECES

At Hemingford Grey the Cock has introduced a policy to source all cask beers from within an hour's drive of the pub. Buntingford Highwayman has been added as a permanent line.

Another Charles Wells pub has closed. The Swan at Offord Cluny has ceased trading and its future is uncertain. Over twelve Huntingdonshire pubs have closed in the past seven years. Three others with an uncertain future are the Bell at Eaton Socon, the Tavern on the Green in Abbotsey and the Horse and Groom at Thrift. Other permanent losses include the Old Falcon, Angel and Queen Victoria in St Neots, the Black Bull and Unicorn in St Ives, the Bell at Southoe, Crown at Hail Weston, Spread Eagle in Buckden and the Spread Eagle, Croxton.

Welcome to David and Carol who have taken over Charles wells pub the Cambridgeshire Hunter in Berkeley Street, Eynesbury.

Two pubs in St Neots that have reopened recently are the Wrestlers, with Black Sheep amongst the cask beer offerings, and the Bridge House, which has been serving real ales including beers from Theakstons and Greene King as well as Courage Best Bitter and Everards Tiger.

The Crown and Cushion at Great Gransden, sold by Charles Wells a few years ago, now serves beers from the Coors group which is understood to be a part of its leasing arrangements.



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SEASONAL ALES

Thin Ice 4.7% Jan/Feb Old Wagg 4.0% March/April
 Double Swan 4.5% May/June Mad Dog 4.4% July/Aug
 Barleymead 4.8% Sept/Oct Old Black Shuck 4.5% Nov
 Snickalmas 5.0% Wenceslas Winter Warmer 7.5% Dec

CIDER & PERRY MONTH 2007

UP THE APPLES AND PEARS IN OCTOBER.



This October is designated Cider and Perry month by the Campaign for Real Ale (CAMRA) and the consumer organisation is striving to

ensure more people will have the opportunity to try these deliciously fruity drinks.

CAMRA hopes that as the overall popularity of cider and perry increases we will see increased examples of the traditional styles in pubs across the UK.

Owen Morris, CAMRA Press Officer and member of the Cider and Perry campaigning committee said: "Preconceptions of cider and the people who drink it have been shattered. It is now regarded as a 'drink to be seen with'. CAMRA believes people are ready to be seen drinking the real thing and show that cider and perry are not the only things with great taste."

"Once drinkers enjoy a real cider or perry – where the fruit has simply been pressed and allowed to ferment without any need for additives – then we are certain the cider renaissance will continue. Why not ask in your local if they are planning to stock a real cider and perry in October?"

Real cider is a long-established traditional drink which is produced naturally from apples and is neither carbonated nor pasteurised. As cider is made from apples, perry is made from perry pears, which tend to be smaller and harder than dessert pears.

Look on www.camra.org.uk/cidermonth to find cider events put on by local branches in your area. Real cider and perry are stocked at many of the CAMRA beer festival going on throughout the country. Check www.camra.org.uk for more details.

The St Ives beer and cider festival in September (13th-15th) will feature about a dozen very distinctive high quality ciders and perrys sourced from a variety of areas including South Wales, Herefordshire and the West Country.

Locally, Apple Day can be celebrated on Sunday 14th of October by going to the **Bromham Apple Festival**, Bromham Mill (at western end of Bromham Bridge). Open 11-4.30 pm.



It takes all sorts to campaign for real ale

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

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THE GOOD BEER GUIDE

35 YEARS DEDICATED TO BRINGING YOU THE BEST PINT

This September will see the release of the 35th anniversary edition of CAMRA's indispensable travelling companion for every lover of real ale, ***The Good Beer Guide 2008***.

The original Good Beer Guide was published by CAMRA in 1974 and was priced at 75p. It featured all the breweries that existed at the time, which totalled a mere 104. By comparison ***The Good Beer Guide 2008*** will feature more than 600 breweries, and over 4,500 pubs that currently serve good quality real ale.

CAMRA press officer Owen Morris said: "In the first edition the editor said the guide was 'designed to help people who are searching for a decent drop of ale'. The Good Beer Guide has served this purpose every year since, and is now so iconic that it has become known as the beer drinker's bible.

"CAMRA's network of volunteers work tirelessly to make sure only those pubs that serve the highest quality real ale can be considered for entry. When you buy your copy of ***The Good Beer Guide 2008***, you can be sure that 35 years worth of dedication to finding a great pint of the nation's favourite drink is in your hands."

The Good Beer Guide 2008

- Edited by Glenfiddich Award-winning drinks writer Roger Protz
- The number one best-selling guide to pubs selling fine quality real ale
- Quick reference, county by county guides, clear maps and simple directions
- More than 4,500 pubs, complete with beer listings, opening hours, pub food

information, facilities for families, accommodation, history and location.

Good Beer Guide 2008 will be available from CAMRA in September 2007. To order a copy visit www.camra.org.uk.

Join the Good Beer Guide Privilege Club and receive the latest copy of the Good Beer Guide delivered to your door every year, plus receive an even bigger discount than the CAMRA member's discount.

Cover price of ***The Good Beer Guide 2008***: £14.99 (+£1.50 p&p)

CAMRA members' price: £11.00 (+£1.50 p&p)

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TALE OF A RECOVERY

Around the end of the last millennium I suffered a serious illness which resulted in a number of long term disabilities, affecting my balance, speech, mobility and confidence.

To crown it all Jean Lowe and her staff left my favourite watering hole, the Hyde Park in St Neots and with her went the good bands, the good beer and the great times.

I stopped going out and made many attempts to replace what had gone with a selection of bottled ales, cans and even taking filling my old James Paine container at local pubs to drink the real thing-home. But none of this worked.

At the time my illness struck I had been rebuilding my life from my lost marriage – with some success. But now my social life had nose-dived to nought. I felt unable to drink in pubs because of my poor balance. Sometimes life seems unfair, but somehow you have to bite the bullet and go again.

With my walking stick, and bullet firmly clenched in my teeth, I went on my own to CAMRA's St. Neots Beer festival in the spring of 2006.

As I entered what seemed a huge place – I felt it had grown - there was John Cryne in the foyer, there was Derek Giles in the fest (who I had a heart-to-heart with), Steve Leader, George Cottam (being his usual Cottamesque self), Clive Parcell and too many new and old faces to remember.

From this developed friendships with others within CAMRA which has, probably unbeknown to them, played a huge part in my recovery. I go to branch meetings (still not very confident to speak up), socials, beer festivals and I post onto the group

website and so on. I can go into pubs on my own and at the branch visit to the Catworth beer festival I was first on the dance floor to dance with Sonia. And a week or so later I dared to get up and sing at a Karaoke.

All these things, and more, have been a snowballing process going back to that beer festival in 2006. And I mustn't forget former girl friend Julie, who bought me my first ever CAMRA membership in the 1970's.

Thank you all.

Chris Knowles

CAMRA is more than just a consumer organisation. For the active members it is a great social club and an opportunity to make life long friends. Why not join us?



*The Racehorse
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Restaurant*

Restaurant open Mon-Sun lunchtimes and Tues-Sun evenings.

Lunchtime specials Mon-Sat (2 courses for £5.95 or 3 courses for £7.55).

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Friday nights: All you can eat BBQ—Carvery returning in September. Carvery Saturday nights, Sunday lunch and evening.

See website for details of live music and menus.

43 High Street, Catworth, Huntingdon,
Cambs, PE28 0PF

Tel: 01832 710123, Fax: 01832 710123
www.theracehorsecountryinn.co.uk

FORTY SIX OVER SIXTY

TO MARS & BACK IN FOURTEEN HOURS

Last summer John Nunn walked the Pathfinder route in Cambridgeshire plus 14 miles to round off a 60 miles walk, all within 24 hours, raising £3,430 for Teenage Cancer Trust's new unit in Cambridge. Not content with this serious milestone he continued the celebrations of his sixtieth year by organising a tour of his favourite watering holes around Bedfordshire, which took place last November 11th.

When originally conceived as a summer event John was keen to at least walk a part of the route. But Stagecoach buses served our purpose with their X5 route connecting St Neots and Bedford, plus their Mars buses out from Bedford. Thus the gnarled boots were hung up to face another day.

Seven devoted sufferers of their art met on a feisty Saturday morning for a nine o'clock breakfast at the Lord John Russell, St. Neots. The hard-core group expanded to eight, when Chas, the landlord of the Lord John Russell, declared his vested interest in accompanying us on our expedition.

We began the proceedings with aperitifs of Bateman's Porter and Mordue Workie Ticket - a good start to the day together with the substantial cooked breakfast. John ended up with seven black puddings, by virtue of most of us not wishing to ruin our taste buds.

We boarded the X5 in St Neots Market Square. In Bedford we crossed town to the Wellington Arms - full of character with bottled beers displayed around the walls and around ten pumps. They had opened at 11 especially for us. John was keen to be there to commemorate the 11th minute

of the 11th hour of the 11th month the day. Sampled here were Cantillon Rose - a bitter raspberry lambic, B&T's Prince Henry, Two Breweries Bitter and Autumn Porter, Tom Wood's Shepherd's Delight and Wolf's Wolf in Sheep's Clothing.

After a half a Thwaites Liberation Ale at the Cricketers we boarded the Mars bus at Bedford bus station. In the late afternoon we strolled gently through the village of Shefford to the Brewery Tap - very much a locals' pub. The Shefford Dark Mild cleared my palate ready for pastures new, whilst Dave partook of Hadrian's Centurion.

We left to catch the Mars transportation. The bus deposited us at Henlow, just a few yards from the Engineers Arms. This was the end of the road for a few of the gang but only after being well fed and watered.

Pizzas were devoured as soon as they hit the table. As ever, there was a selection of at least 10 beers, including Nobby's Wetspell, Northumberland Emotion Ale, Leyden Honky-Tonk, Naylor's Bradford Lad and Everards Pitch Black.

John and Clive left for Sandy for the last pub on the trail, in time for Clive to return on the X5 to Cambridge. Ian, Chas and I stayed until the next bus to enjoy our ales and put the world to rights. We caught Clive at the Sir William Peel in Sandy, after negotiating our final Mars flight. Clive soon left as the four of us tasted the brews at hand awaiting Ian's damsel, Carol, with the carriage to take us to the ball in St. Neots.

Carol kindly deposited the three waifs and stray in the High Street and we ambled back to Chas's pub and rounded off the day with tea and toast at John's house.

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by *Saturday Times* - Food and Drink Critic - Richard Brass

CORNWALL REVISITED

Although the title would suggest this was return visit my last holiday in Cornwall was way back in 1975, the embryonic days of CAMRA and my real ale drinking.

Cornwall in those days was dominated by family brewers St Austell and Devenish with a number of Whitbread (Plymouth) pubs. The Blue Anchor at Helston was one of the four surviving home brew pubs in the UK.

Our holiday then was based in Newquay and limited to the range of local public transport. Newquay was a real ale desert then and still is to some extent, mainly catering for the surfing holiday crowd.

Our plan for a trip last summer was a leisurely cross-country route with an overnight stop at Taunton. So armed with the Good Beer Guide we set off. First port of call was Burford, a picturesque Cotswold village. Tucked away off the main road we found the 17th Century Royal Oak, a Wadworth's pub, and an excellent pint of Henry's IPA.

After checking in at the Taunton Travelodge it was time to explore the area. We had holidayed in the area several years ago when our children were small and then the priority was pubs with garden amusements to keep them happy.

So the criteria this time, was to find the ones we couldn't go in before! The Carew Arms in Crowcombe has been listed in CAMRA's national inventory for unspoilt pubs. Although the pub has been modernised over the years the front bar is completely unspoilt with settles and a stone flagged floor. We were too early to eat this time, but I enjoyed a pint of



Cotleigh Tawny.

Our next stop was the Star Inn at Watchet which is recommended for food. Watchet is quite a small coastal town with narrow roads. Finding the pub was easy but parking a nightmare. Food was on, but completely booked up for the night. I had to make do with another pint. ...

By this time the fish and chip shop across the road was beginning to look inviting. But further consultation with the Good Beer Guide revealed the Anchor at Hillfarrence. Food at last and an excellent pint of O'Hanlons Yellowhammer.

The next day found us at our destination, Helston. Some swift navigation found the cottage where we were to stay and by luck



the nearest pub was the Blue Anchor, home to the formidable Spingo - their normal quaffing beer at 5% alcohol.

England were playing Portugal in the football World Cup and I couldn't think of a better way to watch the match than in the Blue Anchor drinking Spingo. The Spingo helped to overcome the disappointment of England's defeat.

Sunday evening found us at the Seven Stars at Stithians - home to the Bathtub brewery. There was time to sample the beers while we waited for food. Skinners Betty Stoggs, Ring O'Dell's Freckly and Skinners Davy Jones were on offer, but no house brew today. I found the tiny brewery in the rear courtyard. They class themselves as a 'nano





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CORNWALL REVISITED

brewery'. I can see why - it's in a garden shed.



Next day, after a tour of Padstow and Newquay we ended up at Trevaunance Cove. Here the Driftwood Spa Hotel, once a mine warehouse and sail loft, now features three bars, a restaurant and sun terrace. Claims of a brewery did not bear fruit - again no evidence of any home brews. Sharps Own and Doom Bar were on offer along with St Austell's HSD.



A trip to Falmouth allowed a visit to the Seven Stars, listed in CAMRA's Inventory of Unspoilt Pubs. This pub has hardly changed over the years and the beers are served from barrels behind the bar - quite a rare feature these days. Sharps Cornish Knocker was sampled.



During a downpour in Mevagissey I found refuge in the Fountain Inn, a delightful ivy-covered pub in the centre of town, with an excellent pint of St Austell Tinnners' Ale.

Another session spent examining the map looking for somewhere to eat that night. It led us to the Roseland peninsula and a small village called Ruan Lanihorne.



Here, at last, we found the King's Head Inn, a single bar pub with two

separate dining areas. An excellent meal was washed down with Skinners Betty Stoggs and Hetigan Honey.

After an atmospheric and eerie visit to a mist-shrouded Land's End, we continued round the peninsula arriving at a sunny St Just, and two St Austell brewery pubs - both listed in the Good Beer Guide.

The King's Head has a rambling interior and low ceiling and was originally three 14th-century cottages.



At the Star Inn, in front of each hand-pump on the bar was a small glass with a sample of the beer. The landlord explained that

this was for customers to see the colour of the beer before they buy - something other pubs could do to tempt drinkers to try real ales.

Nearing the end of the holiday now, and a visit to St Ives found me in the Golden Lion sampling a lovely local golden brew, Smugglers Gold from the Wooden Hand brewery.



All in all, the area has a much improved real ale scene with many small micro breweries complementing the remaining regional brewery.

Roy Endersby

A DAY ON THE FARM

On an unseasonal but agreeable warm sunny day in mid-April members of Huntingdonshire CAMRA headed towards Royston in Hertfordshire and arrived at Buntingford Brewery at Greys Farm above Therfield Heath.

The brewery was established in the year 2001 in Leicestershire, and has now been at Greys Farm for around two years, during which time Buntingford have steadily built up a reputation as brewers of some tremendous cask beers with many interesting variants of style.

Our hosts for the day were brewers Steve and Catherine. As the beer flowed freely and the sun shone, they talked enthusiastically about their brewing process and the conservation grade farm on which they are located.

Greys Farm has become known for the work it has done to encourage a variety of bird and animal species and it was a delight to hear singing warblers close to the brewery. A recent impressive addition is a reed bed that was installed to process the brewery's liquid waste and sewage.

Steve modestly maintains that the basis of their production is that they don't do anything different from typical microbrewers of their size.

Brewing water from their borehole is high in calcium, and only needs a pH adjustment for use. Malt from the traditional Warminster floor maltings in Wiltshire is mashed in an unusual German-built square mash tun. Steve hopes to introduce the use of barley grown on the farm, but this would still be malted by Warminster.

Flaked barley is used in many brews for a softer flavour and improved head reten-

tion. Roast barley is used, not only for stouts, but also in small amounts in some paler beers for a different flavour profile.

The wort is boiled in a small electrically heated copper that will need to be replaced as sales grow. Expansion of the brewery is also planned to introduce conditioning tanks and a new fermenting vessel to add to the two currently used.

A live yeast is obtained from a larger brewery and some from each brew is harvested for use in the next one.

Several hop varieties are used, including some American Bullion. Progress and Bullion feature in Highwayman IPA, which we had sampled with some relish. A bitter with 3.6% alcohol, it had a powerful resin hop flavour with balancing malt.

Isaac's Flying Coach, 3.9%, was more complex, but equally impressive, with blackcurrant, hops and malt and a faint roasted flavour. It was slightly sweet with a long dry finish.

Buntingford deliver direct to local pubs and to other areas around the south of England. If you haven't tried it, the Cock at Hemingford Grey is a good place to start - they have Buntingford on tap permanently.

EAST ANGLIAN CIDER COMPETITION 2007

Following on from last year's inaugural East Anglian Cider competition at Norwich Beer Festival, where judging took place to find the best East Anglian cider and perry of 2006, I am pleased to be able to announce that we will be returning to Norwich this year to find the best East Anglian cider and perry of 2007.

East Anglian ciders are often neglected in competition against the more fashionable West Country ciders. For this competition any traditional ciders and perries (ie. made from freshly pressed apples and not micro-filtered, pasteurised or artificially carbonated) produced in CAMRA's East

Anglian Region (ie. Norfolk, Suffolk, Essex, Cambridgeshire, Hertfordshire and Bedfordshire) is eligible. Only one cider (and/or perry) per producer will be judged and makers are to be asked to nominate which is entered.

All East Anglian ciders present at the Norwich Beer Festival and any other producer, large or small, who can provide at least 2 ½ gallons on the day are eligible. I know we don't need this much for the tasting but if it wins, people at the festival will want to drink it and we will certainly be showcasing it in the publicity material.

Andrea Briers



EAST ANGLIAN CIDER COMPETITION



East Anglian Cider Producers are invited to enter the East Anglian Cider Competition 2007. Judging will take place at CAMRA's Norwich Beer Festival, St. Andrew's and Blackfriars' Halls on Tuesday 23rd October 2007. Producers can enter 1 cider and/or 1 perry into the competition. Please indicate below the name of the products you would like to enter.

Cider

Perry

Producers Name:-

Address:-.....

.....

Phone No.:- E-Mail (if available):-

- All cider and/or perry must be produced in the CAMRA's East Anglian Region.
- All products must be in draught form, not bottled.
- All products must be real, i.e. made from freshly pressed apples or pears and not artificially carbonated, micro-filtered or pasteurised.
- Cider generally available at the festival will be judged from the cask supplied, otherwise a minimum of 2.5 gallons of each product must be provided for competition purposes. Producers are responsible for delivery of their own cider.

If you have any queries please contact:-

Andrea Briers (Norfolk) 01553 766904 (h) 07732 754888 (m)

Susan Brook (Hertfordshire) 01462 630663

Alan Edwards (Norwich Beer Festival) 01603 661440 (h) 0781 0300 535 (m)

29th BOOZE ON THE OUSE



OPENING TIMES

Thursday 6pm–10.45pm

Friday 5pm–10.45pm

Saturday All day; 12 noon–10.45pm.

Entry Including Programme:

Thursday - £1 6-7pm; £2 after 7pm

Friday - £1 5-7pm; £2 after 7pm

Saturday - £1 12noon-10.30pm.

Happy Hour

Thursday 6-7pm & Friday 5-7pm:

Entrance £1 & reduced price draught beer.

Families welcome until 9pm.

Please Note: No entry or re-admission after 10.30pm.

Free entry to CAMRA Members at all sessions - A good reason to join CAMRA!

BEERS

REAL ALES

We hope to serve over the course of the festival around 55 real ales from all over the UK, both from the well-established independent breweries and the newer, smaller micro-breweries.

FOREIGN BEER

The popular Foreign Beer bar will be selling a range of Belgian, Dutch, German, and Czech bottled beers including exam-

ples of the most distinctive individualistic beer styles in the world, such as Trappist, lambic and wheat beers.

CIDER AND PERRY

The traditional cider bar will be serving a selection of tasty traditional cider & perry.

FEATURES

VENUE

The festival is being held at the Burgess Hall, in the St Ivo Centre, Westwood Road, close to the centre of St Ives.

FOOD AND DRINK

A variety of hot and cold food will be available at all sessions. Free soft drinks will be available from the real ale bar for the designated driver of your party.

CHILDREN AT THE FESTIVAL

Whilst lunchtime is the ideal time to bring the family to the festival, we do allow children into the hall up to 9pm in the evening.

**Thursday 13th –
Saturday 15th
September 2007**

**Burgess Hall, St Ivo
Centre, Westwood
Road, St Ives**

55+ REAL ALES

(over the duration of the Festival)

**Plus Cider and
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Beer**

ST IVES BEER FESTIVAL

PROVISIONAL REAL BEER LIST

MILDS

- Arundel Sussex Mild
- Bazens Black Pig Mild
- Cambridge Moonshine Harvest Moon Mild
- Highgate Dark Mild
- Tring Mansion Mild

BITTERS

- Adnams Bitter
- Bath SPA
- Buntingford Highwayman IPA
- Castle Rock Harvest Pale
- Dark Star Hophead
- Elgoods Cambridge Bitter
- Purple Moose Cwrw Madog
- Taylors Best Bitter
- Verulam Clipper IPA
- Westerham Grasshopper Kentish Bitter

BEST BITTERS

- Dorset Weymouth Best Bitter
- Elland Beyond the Pale
- Exe Valley Dob's Best Bitter
- Holts Joseph Holt Bitter
- Milton Pegasus
- Potton Village Bike
- Robinson Unicorn Best Bitter
- Skinners Betty Stoggs
- Summerskills Best Bitter
- Tring Huck-me-Buck
- Ufford Red Clover

STRONG BITTERS

- Breconshire Red Dragon
- Coach House Posthorn Premium
- Hampshire Pride of Romsey
- Mauldons Suffolk Pride
- Mersea Island Skipper's

Bitter

- RCH Double Header
- Thornbridge Jaipur IPA
- Tipples Jack's Revenge

GOLDEN ALES

- Cairngorm Sheepshaggers Gold
- Crouch Vale Brewers Gold
- Fenland Osier Cutter
- Fyne Pipers Gold
- Hogs Back Hop Garden Gold
- Loddon Ferrymans Gold
- Mighty Oak Maldon Gold
- Oakham Bishop's Farewell
- Oakleaf Hole Hearted
- Pictish Brewer's Gold
- Quartz Blonde
- Roosters Yankee
- South Hams Wild Blonde
- York Guzzler

OLD ALES/STRONG

MILDS

- Potbelly Beijing Black
- Wharfedale Executioner

STOUTS/PORTERS

- Acorn Old Moor Porter
- Hop Back Entire Stout

BARLEY WINE

Orkney Skullsplitter

SPECIALITY BEERS

- B&T Fruit Bat
- Beartown Ginger Bear
- Conwy Honey Fayre
- Grand Union English Wheat Beer
- Kildarkin Double
- Little Valley Hebden's Wheat
- Nethergate Umbel Magna

FEATURES

CAMRA PRODUCTS STAND

Come along and chat to our staff and learn about CAMRA, beer brewing and pubs. CAMRA and brewery products will be on sale, including sweatshirts, t-Shirts and polo shirts, as well as books, pens, badges and beer mats. Adjacent will be the fabulous 'Every One's A Winner' tombola stall.

OTHER DETAILS

THE WORKERS

The Festival is organised and run by members of CAMRA who are all unpaid volunteers. We always need more helpers so join at the festival's CAMRA stand.

STAFF NEEDED

The Festival always needs more staff, so if you can help at any session please contact Andy Shaw (see below).

CONTACT NUMBER

Branch Chairman, Festival Organiser, Newsletter & Festival Programme Editor, Andy Shaw - 01480 355893 - festival@huntscamra.org.uk.

Also visit our Web Site for updates www.huntscamra.org.uk/festivals

ADVERTISERS

A 32-page programme will be produced for the festival. Advertising at competitive rates. Reach 3,000+ beer drinkers. Contact the Programme Editor for more information.

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MARSTONS BUYS RINGWOOD

CAMRA fears “domino effect” following purchase of Ringwood by Marston’s.

The Campaign for Real Ale (CAMRA) fears that today’s purchase by Marston’s of Ringwood Brewery in Hampshire will encourage a “domino effect” of consolidation in pubs and brewing.

CAMRA Chief Executive, Mike Benner said: “The practice among larger breweries of acquiring smaller competitors is a race where the only loser is the consumer who is often denied a locally brewed beer. As one of the larger breweries buys a brewery and expands their estate their competitors start hunting for their next purchase to keep up. CAMRA’s fear is that an increasing number of smaller breweries will be lost if this race continues and consumer choice will suffer as a result.”

“In the last three years alone we have seen another Hampshire brewery, Gales, bought and closed by Fuller’s and Greene King bought and closed Hardys and Hansons in Nottingham, as well as buying and closing Ridley’s brewery in Essex.

“Marston’s purchased Jennings in Cumbria and invested in the future of the brewery and we hope they will continue this model with Ringwood. But, it begs the question, who is next in line for acquisition?”

Beer choice must be preserved

Following today’s announcement CAMRA seeks assurances that Marston’s will continue to make all Ringwood’s beers available in its pubs around Hampshire - as well as in the freetrade – and not be substituted for Marston’s own brands. The consumer group is also seeking assur-

ances that the acquired pubs will keep their Ringwood identity.



John Buckley, CAMRA’s Wessex Regional Director said, “Ringwood beers are widely available throughout Hampshire and are highly valued. It is essential that they are not replaced by other beers in the Marston’s portfolio. Local drinkers in Hampshire are still reeling from the closure of Gales Brewery and we will fight to protect choice for consumers.”

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EVENTS AND SOCIALS

August 2007 – Peterborough Beer Festival

- Tue 14th Open Committee Meeting, **The Horseshoe Inn, Offord Darcy**, (8.30 pm).
- Thur 16th Evening trip to the **Cambridge Rock Festival, Wood Green, Godmanchester**. Free entry on Thursday to card carrying CAMRA members. Meet at 8 pm just inside the entrance.
- Thu 23rd Evening trip to **Peterborough Beer Festival** (Trains from St Neots and Huntingdon). Meet at Tombola at 8 pm.

September 2007 – Booze on the Ouse Beer Festival

- Tue 4th **Pre-festival meeting**, at the **Oliver Cromwell**, St Ives (8.30 pm) for all those helping with the St Ives Beer festival. If you would like to help at the festival, please contact Andy Shaw, on 01480 355893.
- Thu 13th to Sat 15th **Booze on the Ouse** – St Ives Beer Festival, Burgess Hall, St Ivo Centre. Opening Times: Thurs: 6-10.45 pm; Fri 5-10.45 pm; Sat 12-10.45 pm. FREE ENTRY to CAMRA members. VOLUNTEERS WELCOME!

October 2007 – Peterborough Pubs Tour

- Tues 2nd Open Committee Meeting, **Lord John Russell, St Neots**, (8.30 pm).
- Sat 13th Train trip to Peterborough to visit the pubs of the city, starting at **Charters** at noon with a bite to eat, then on to **The Palmerston Arms** at 3:00 pm, moving to the **Coalheavers Arms** at 4:30 pm, the **Drapers Arms** at 6.30 pm and the **Brewery Tap** at 8.00 pm.
- Sun 14th Apple Day can be celebrated by going to the **Bromham Apple Festival**, Bromham Mill (at western end of Bromham Bridge). Open 11-4.30 pm.
- Fri 26th **New members' social**, at **Oliver Cromwell**, St Ives, for members who joined at the St Ives Beer Festival. A FREE PINT for new members and all those who helped at the Booze on the Ouse festival.

November 2007 – St Neots Social

- Fri 2nd Social around **St Neots** pubs, starting at **The Woolpack** at 8:30 pm, moving to the **Corner House** at 9.15 pm, **The Bridge House** at 9.45 pm, then **The Lord John Russell** at 10.15 pm
- Tues 13th Open Committee Meeting, **The Cock, Hemingford Grey**, (8.30 pm).

For further information contact Pete Godfrey, Social Secretary (See below)

WHO TO CONTACT

Chairman & Newsletter Editor: Andy Shaw, 01480 355893 (h), 07802 485449 (m), andy.shaw@huntscamra.org.uk, 13a Peppercorns Lane, Eaton Socon, St Neots, PE19 8HL

Secretary, Press & Publicity: Paul Moorhouse, (01480) 496247 (h)

Treasurer: Graham Mulchinock, (01480) 474472 (h), treasurer@huntscamra.org.uk

Membership: Margaret Eames, (01480) 385333 (h)

Socials: Pete Godfrey, (01480) 212849 (h), socials@huntscamra.org.uk

Pubs Info: Roy Endersby, (01480) 473364, pubs@huntscamra.org.uk

Campaigning: Kathy Hadfield-Moorhouse, (01480) 496247 (h).

TRADING STANDARDS

Your local Trading Standards organisation is Cambridgeshire County Council Trading Standards. If you have any complaints about trading standards issues at local pubs please contact them.

They have a role to protect consumers from errors or frauds concerned with quality, description or price of goods, services or facilities and to detect and rectify unfair advertising practices.

Contact **Cambridgeshire Trading Standards** helpdesk on 08454 040 506, or at Trading Standards Division, Sackville House, Sackville Way, Great Cambourne, Cambridgeshire, CB3 6HD. The local trading standards web site is www.cambridgeshire.gov.uk/business/trading/. The national trading standards web site is www.tradingstandards.gov.uk.

OPENING TIMES

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To contact the Editor Andy Shaw, see "Who to Contact" opposite.

To Advertise

To place an advert or enquire about our rates please contact:

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**Deadline for Winter 2007 issue (133) is
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