



**CAMPAIGN
FOR
REAL ALE**

opening times

Huntingdonshire Branch of CAMRA

Issue 149

The Campaign for Real Ale

Winter 2011/2012



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2 Support your local pub - don't give them an excuse to close it!

PUB COMPANIES UNDER FIRE

MPs and ministers have been urged to implement the recommendations of the latest parliamentary Business, Innovation and Skills Committee report into pub companies, including a new statutory code of practice for pub companies, enforced by a powerful regulator.

Liberal democrat MP Greg Mulholland, chairman of the all-party parliamentary Save the Pub Group, has called for a ministerial statement so that the Department for Business, Innovation and Skills can lay out a timetable for reform of pub company practices and the beer tie.

These reforms would be targeted at the large pub companies which operate long commercial leases, rather than the family brewers who operate traditional tenancies.

Over 2,000 CAMRA members have emailed their MPs, through the CAMRA website, asking them to write to business secretary Vince Cable MP and community pubs minister Bob Neill MP, to urge them to implement the committee's recommendations.

The latest report assessed whether the industry has delivered on its promise of meaningful reform and whether voluntary codes of practice were working to solve the problems in the relationship between the pub companies and their lessees.

Committee chairman, Adrian Bailey MP, said: 'Our report is the fourth report on those problems over the past seven years.

The third report in 2010 delivered a final ultimatum to the industry: eighteen months to show that they were working successfully within the voluntary code. That has passed, and the evidence is that they are not. The message now can only be: three strikes and you're out. The posi-

tion of the previous government - endorsed by the current government - was that if we so recommended, it would consult on how to put the code on a statutory footing. It is now time for the government to act on that undertaking.'

The British Beer and Pub Association has argued that meaningful reforms had been undertaken by the industry since the third committee report, and that legislation would close more pubs.

But the fourth committee report said that the new voluntary codes of practice only addressed a number of limited areas and had 'been undermined by a process of implementation which can only be described as half-hearted'.

CAMRA has long warned of the exploitative behaviour of pub companies and the detrimental effect they have on consumers and pubs in general. Recent CAMRA research has shown that tied pubs are twice more likely to close than free-of-tie pubs.

Mike Benner, CAMRA chief executive, said: "Too many of the UK's pubs are blighted by the actions of the large pub companies whose business model has been so reliant on exploiting a position of power to the cost of pub licensees, communities and the consumer.

'The committee's recommendations seek an end to barriers to growth in the pub sector, a culture of inflexibility and artificially inflated beer prices. We now urge the government to show it's on the consumer's side by following through on its promise to take action on the back of these recommendations. A statutory code with a powerful adjudicator will mean lower pub prices, more choice for consumers and fewer pub closures.'

A LOOK BACK IN TIME

10 YEARS AGO

The first Cask Ale week promotion, held in September 2001, was hailed a success, and the Independent Family Brewers of Britain organisation who ran the event pledged to expand it in future years with the involvement of major pub groups and the Small Independent Brewers' Association.

St Neots CAMRA held open committee meetings at the Lord John Russell in St Neots in November 2001, the Floods Tavern in St Ives in December 2001 and the Cock at Hemingford Grey in January 2002.



Swan, Old Weston

The Swan at Old Weston received a certificate for ten appearances in CAMRA's Good Beer Guide, and the branch held its annual winter ales festival at St Neots Town Football Club.

Chancellor Gordon Brown gave a clear indication that a sliding scale of beer duty would be included in the 2002 budget. He said that 'Small brewers make a valuable contribution to the nation's heritage, particularly in rural communities where the majority are located.'

Woodfordes brewery announced a doubling of production capacity at its brewery at Woodbastwick in Norfolk, and the launch of a range of bottle-conditioned real ales.



A plan to put convenience shops into pubs was unveiled by the Spar grocery store franchiser group. A trial involving Spar's

regional wholesalers in East Anglia was expected to lead to shops in pubs in rural and suburban locations with no existing local services.

A report from the Countryside Agency said that more than half of all villages and hamlets in England and Wales no longer had a pub. The report cited drink drive law enforcement and shifts from traditional tenanted pubs towards manager-run corporate premises and theme pubs.

Health benefits of beer drinking were on the agenda at a symposium organised by the EU brewers' trade organisation, the CBMC. Speakers said that Xanthohumol from hops offered potential for protection from cancer, and folates from malt could protect against cardiovascular disease and cancer. Dietary silicon in beer was highlighted as a promoter of bone health, and beer was also said to protect against gallstones, kidney stones and the bacterium *Helicobacter pylori*, linked to stomach ulcers and cancers.

The classic Olde Swan pub at Netherton in the West Midlands, with its Victorian brewery, otherwise known as Ma Pardoes, reopened ten years ago after a gradual demise that had culminated with the pub's closure a year earlier.



During CAMRA's early days Pardoes was revered as one of the last four remaining brew pubs in the UK. CAMRA rescued it in the 1980s after it ran into financial difficulties but eventually it fell into the hands of the Wiltshire Brewery company, who closed the brewery.

A LOOK BACK IN TIME

25 YEARS AGO

A torrent of controversy was stirred by the launch of CAMRA's 1987 Good Beer Guide, which reported CAMRA research about additives in beer. Youngs and Everards pulled out of hosting guide launches. CAMRA insisted that brewing adjuncts and additives should be labelled but brewers argued that many ingredients were subject to change during the production process and were no longer present in the products.

Manns became the first Watney group company to take Ruddles beers in its pubs following the groups' acquisition of the Rutland based brewery in the summer. Cask Websters Yorkshire Bitter was offered to Manns' 580 pubs alongside the Ruddles beers. CAMRA's Mick Slaughter doubted that Ruddles County would sell well in Manns' Northamptonshire base. 'It sells for £1.03 to £1.10 a pint', he said, 'and that is far too much!'

Norwich Brewery, another part of the Watney group, announced that it was swapping its Coach and Horses pub in Bethel Street, Norwich with Greene King's Kingston Arms in Cambridge. This followed CAMRA's report to the Office of Fair Trading earlier in the year accusing the Watney group of abuses of its Norfolk monopoly. The report had been passed on to the Monopolies and Mergers Commission for consideration as part of a review of the entire UK tied house system. The group owned 620 of Norfolk's pubs, and CAMRA's Norwich Branch said it looked forward to 'significant increases in competition in Norfolk's pubs by large

scale pub swaps.'

Norwich branch excluded Norwich Brewery beer from its Norfolk beer guide and Norwich beer festival to draw attention to the monopoly and its 'adverse effects for consumers – brewery and pub closures, losses of local beers, high prices and restricted choice'. Norwich Brewery responded by arranging a 'fringe festival' - a well publicised pub crawl around six city pubs serving a range of nine Watney group cask ales at reduced prices. Norwich Brewery's Festival House pub, opposite the entrance to CAMRA's festival, carried a sign on its front door saying 'Beer Festival Main Entrance Here'. CAMRA's newspaper Whats Brewing reported that, of the 223 individuals who started the pub crawl, less than half were unconnected to Norwich Brewery or its PR advisors. Meanwhile, CAMRA's event revelled in the free publicity, selling 40000 pints of real ale from 57 breweries and signing 170 new members.

Early in November 1986 a St Neots CAMRA social visited the White Hart at Great Staughton and the Royal Oak at Hail Weston. Later in the month the Racehorse, Catworth and Manchester Arms, Tilbrook were the destinations. In January 1987 there were socials at the Harrier and Old Mill in Brampton, and the Spread Eagle at Croxton and Jolly Abbot at Abbotsley.

Elgoods of Wisbech added a second cask beer to their portfolio with the addition of Greyhound Special Bitter.



HALF PINTS

CAMRA has reiterated its call for stronger planning rules to protect pubs. In a submission to the government, CAMRA says that viable and valued community pubs are being lost because owners do not need planning permission to convert them to restaurants, shops, estate agents or financial services premises. CAMRA wants planning applications to be compulsory so that councils and communities have a say, and for the planning system to consider the wide range of benefits of pubs to communities.

Oakham Ales launched a new cask beer, Dreamcatcher, at CAMRA's Peterborough beer festival. The new brew is a 6.9% abv deep paprika red beer with blackberry, blackcurrant and black

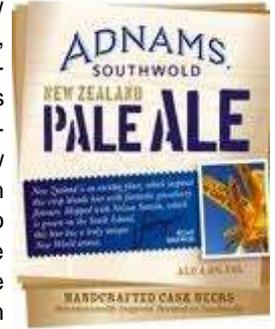


cherry flavours and a delicate hint of marzipan, ending with a warming, smooth, yet dry finish.

The annual Cask Report, backed by CAMRA and major independent sectors of the UK beer industry, has again shown that real ale is in a slower decline than any other sector of the UK beer market and could soon return to growth if current trends continue; one in every six pints is now real ale.

Four out of five licensees believe that real ale sales will rise over the next year, according to research reported by Molson Coors, who appear to be keen to point out that cask beer provides licensees with a clear advantage in that it is excluded from the drinks offering from supermarkets that provides price competition.

Adnams' latest cask beer in its world beers series was the 4% abv New Zealand Pale Ale, brewed with Nelson Sauvignon hops from New Zealand and a new yeast strain which contributes less to the taste of the beer, allowing the distinctive Nelson Sauvignon hop aroma and flavour to come through more strongly.



CAMRA research has shown that more tied pubs are closing than free-of-tie pubs. Every week, nine pubs tied to pub companies are closing, compared with just five pubs that are free of any tie to a pub company. CAMRA says that many tied pub tenants and leaseholders are struggling in the face of high rents and beer prices, and that pubs are more likely to survive if they are free of tie, managed or 'run on a more sustainable basis by the family brewers'

Greene King is launching Tolly English Ale, a 2.8% abv cask beer. New rules to encourage responsible drinking have cut duty rates by half for beers at 2.8% abv or below.



Greene King says that licensees can decide whether to pass on savings to their customers. Carlsberg UK is reducing the abv of its Skol lager from 3% to 2.8% to take advantage of the new duty rate. CAMRA have objected to a new higher duty rate for beers above

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HALF PINTS

7.5% as a perceived threat to some rare styles of real ale.

Fullers have taken over five pubs from Marstons – the Red Lion Hotel at Wendover, Buckinghamshire, the Hand & Flower, Kensington Olympia, the Pavilion End and Bluu Brasserie in Moorgate and the Wellington in the Waterloo area of London. Three of the acquisitions are leasehold and two freehold.

Bedford brewer Wells and Youngs has acquired from Heineken UK the Scottish brands McEwans and Youngers and the remaining 17% of the Courage brands that remained with Heineken in January 2007, when Wells bought the majority share. McEwans draught ales will continue to be brewed at the Caledonian brewery in Edinburgh and Wells are planning to open an office in Scotland to support all of its brands there.



Over 1,000 pubs have signed up to CAMRA's cider pub accreditation scheme in the two years since its launch. The scheme promotes pubs serving real cider and perry by offering free promotional material such as window stickers and a website listing.



At the Albion, Goldsmiths Row, Shoreditch, clocks were put forward an

hour at the end of October, when most clocks in the UK were put back an hour. Licensee Dave Chapman was urging other publicans to do the same, to boost winter trade by allowing customers to enjoy an extra two hours of daylight. Dave is also supporting a government proposal to consult on advancing clocks by an hour throughout the year as a trial, in response to perceived economic and social benefits of such a move.

One of only a handful of cider houses remaining in Britain, Ye Olde Cider Bar in Newton Abbot, Devon, has won CAMRA's national Cider and Perry Pub of the Year award.



Miller Brands, the UK arm of SABMiller, is launching St Stefanus, a bottle-conditioned Belgian abbey beer produced with three yeast strains.

Greene King brought back two dark seasonal real ales for Halloween, the 4.2% abv Gangly Ghoul, and Howell at the Moon, a 4.0% abv brew named after George Howell, head brewer at Greene King subsidiary Belhaven.



PUB PIECES

Reports in Pub Pieces are provided by local CAMRA members, licensees and Opening Times readers. Further news of changes at local pubs is welcome. Please send news to news@huntscamra.org.uk.

A revised planning application has been submitted to convert the **Wheatsheaf** in **Eaton Socon** into a house and build three houses and a bungalow on the site. Pentangle Design Group revised the plans after discussions with officers from the district council.

The **Aviator** in **St Ives** closed at the end of September. Enterprise Inns announced that they intend to reopen it as soon as possible but that it would remain closed while some necessary work was undertaken.



St Ives gained a new pub in early October. **Marstons Taverns** opened its newly built pub-diner, the **Marsh Harrier**, on the Needingworth Road on the edge of **St Ives** and early reports said that it had been very busy. Four cask ales from three of the Marstons breweries were on tap at the opening: Marstons Pedigree, Banks's Mild, Wychwood Hobgoblin and Bountiful.

Following a refurbishment the Greene King pub in the St Neots High Street, the **New Inn**, has been renamed the **Coach House**. The pub has also been significantly rebranded, with the removal of live music and the sports screen, and a new focus on food and families. Even more significant for real ale drinkers is the brand new bank of 5 handpumps. Greene King IPA, Old Speckled Hen and Abbot are available all the time, but with two regu-

larly changing guest beers which are **not** Greene King "guest" beers. On recent visits St Peters Best Bitter and Elgoods Black Dog were on offer, and all five beers were in good condition.

First impressions indicate that the new look Coach House is very popular.



At **Great Grandsen**, the **Crown and Cushion** was dramatically saved at the end of September. This very pretty village local had been expected to



close then after having been on the market for some time, but the freehold was acquired at the eleventh hour by a local buyer, who is now operating the pub.

Michelle at the **Queen Adelaide, Croydon** contacted Opening Times to let us know that she would be handing over the reins in October, after 20 years at the pub. Michelle said 'the new licensees, Charles and Tracy Bateman are very enthusiastic and I am sure they will be a breath of fresh air flowing through the pub'.



In St Neots there is news that the **Wrestlers** in New Street is to reopen as the **Jazz York**.

PUB PIECES

The **Vine** at **Buckden** has reopened after a short closure and new licensees have taken over. Opening hours will be 12 noon until 11pm and real ales Greene King IPA and Wychwood Hobgoblin.



At the **Nags Head** in Berkeley Street, **Eynesbury** a fine dining restaurant, the Grill Room, has been opened by Scott and Sarah Martin, who have many years of catering experience between them. Scott has been a chef at local restaurants for over 25 years.



has been a chef at local restaurants for over 25 years.

The Charles Wells Pub Company has put the **Royal Oak** at **Hail Weston** up for auction to be sold freehold. The auction will take place on November 30th. Opening Times understands that the decision by Charles Wells to offer the pub for auction was the result of the requirements of HDC Environmental Health to make major improvements to the kitchens. Opening Times also understands that a number of property development companies have expressed an interest in the auction, including a local Hail Weston resident.



A change of licensee has taken place at the Greene King pub the **Millers Arms** in **Eaton Socon**. The new management team Karen Wenn and Brian Rogers have ensured much needed improvements to the kitchens and are offering a new menu. Refurbishments to the cellar has also taken place, and Karen plans to begin offering guest beers very soon.

Congratulations to Jeff Collins of the **Waggon and Horses, Eaton Socon**, who has received Cask Marque accreditation. Jeff offers Woodforde's Wherry as the house bitter, and guest beers from Admans, which is often Broadside.



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DRAYCOTT WINS MULTIPLE AWARDS



Jon and Jane Draycott have achieved multi-award winning status for their Draycott brewery at Buckden within two years of its start up in 2009.



In October, Draycott won the Hunts Post's 'Best Producer' award in its prestigious annual food and drink awards, and earlier this year the Huntingdonshire Branch of CAMRA made a special joint award to Draycott Brewery and Marriott Hotels for promotion of real ale in bottle by both organisations.

Local CAMRA members visited John and Jane at Buckden recently. John took small parties into the tiny brewery to explain the set-up, whilst Jane kept the beer jugs replenished.



Three years ago John and a friend bought the brewing equipment and planned to start brewing in Shropshire. This did not

materialise and John bought out the other share and eventually set up to brew in Buckden. There was a definite aim to produce only bottled real ale, to satisfy a clearly identified gap in the local market.

Typically, three brews are produced on each brewing day. Brewing water is Burtonised and pH-adjusted and an electrically heated hot liquor tank feeds the mash tun. Crushed pale malt supplied by Muntons is the basis of the brewing grists, with combinations of crystal, amber, wheat and chocolate malt, depending on the beer being produced.

Hops are added to the gas-fired boiler both at the beginning of the boil and towards the end for hop aroma. London ESB yeast provides a slow fermentation but drops out well to retain the right



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DRAYCOTT WINS MULTIPLE AWARDS



amount of yeast for bottling from the fermenting vessel; no finings are used. Priming sugar is added and the bottles are slightly chilled for the secondary

fermentation.

From the outset, the ales have met with acclaim from local beer aficionados and each beer has its own well defined character. Buckden Bronze, at 4.1% abv, is a traditional bitter with a nutty, cara-



mel flavour, balancing hop from the use of Goldings and Fuggles and a background flavour of raisins.

Challenger, Pilgrim and Northdown hops are used in Buckden Ruby Bitter, 4.6% abv, which has a slightly sweeter palate with biscuity malt, and Buckden Pale Ale, 4.0% abv, which has caramel, hops and peach with a drying malty finish. The range is topped off with Buckden Black, a splendid roasty bitter-sweet porter that is very drinkable at 3.8% abv.



Paul Moorhouse

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BREWS TO DATE

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THE STORY OF THE WORLD'S FAVOURITE BEER

British brewers have given the term "lager" a bad name amongst real ale drinkers, but in truth the German word for "to mature" relates to a centuries old brewing heritage and beers just as authentic as our own British ales.

Ted Bruning sets the story straight with a balanced account that traces the origins, and evolution of lager, with the key differences between ale and lager brewing highlighted, and the many changes set in their historical context.

The book is balanced both in content, and in style; authoritative, and yet personal; informative but also entertaining and humorous; a book I would describe as a "good read", which once started cannot be put down.

This is hardly surprising given the pedigree of the author, for many years the editor of the Morning Advertiser, and subsequently editor of CAMRA's What's Brewing.

Lager - The Story of The World's Favourite Beer is published as an eBook and is available from amazon.co.uk [Kindle Edition] (£3.39) and from authorsonline.co.uk (£2.95).



Andy Shaw

CAMRA MEMBERS' INVESTMENT CLUB

Have you ever wished that you owned part of a brewery or one of the many pub chains that are now emerging? Well, now you have the opportunity of turning that dream into a reality. If you are a member of CAMRA you are eligible to join the *CAMRA MEMBERS' INVESTMENT CLUB*. (CMIC)



For a minimum of £5 per month you could start making an investment in the many companies in which the Club owns shares. These include Adnams, Black Sheep, Carlsberg, Duvel Moortgat, Enterprise Inns, Fullers, Greene King, Joseph Holt, Hop Back, Hydes, Mitchells & Butler, Punch Taverns, Shepherd Neame, Thwaites, Wadworth, J D Wetherspoon, Young's and a whole host of others.

The Club operates like a unit trust and members can pay in a round sum amount each month by standing order from £5 up to a maximum of £166. A single annual payment can also be made up to a maximum of £2,000. The amount can be altered at any time and, if necessary, can be stopped and your investment cashed in or left to "ride" – the choice is yours.

At 31 October 2011 the funds of the Club were almost £10.5 million.

By holding a growing share in particular companies, the Club's votes at the AGM's could make a difference to either a takeover bid or other hostile actions. Having a voice in the boardrooms of the pub owning groups could help influence their guest beer policies, which is becoming increasingly important in the market where the smaller breweries are competing with the giants.

For the members, the Club organises tours of the breweries in which it has shares both in the UK and in Europe. These visits often present the opportunity of meeting the Directors of the companies as well as viewing their brewing operations.

The Club also has its own web site at www.CMIC.uk.com

For an information pack on joining the Club contact: CMIC, 31 Chapel Brow, Leyland, Lancashire, PR25 3NH

Tel: 0845 130 BEER / 0845 130 2337, Fax 01772 455528 or E-mail info@CMIC.uk.com.

12 Updates to beer festival details - www.huntscamra.org.uk/festivals

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EVENTS AND SOCIALS

November 2011

Sat 26th **Local Brewery Coach Trip.** A coach trip visiting the Lord Conrad and Fellows breweries. Pick ups from St Neots, Huntingdon and St Ives, then a visit to the White Horse, Connington, then Lord Conrad and Fellows breweries, and finally a crawl round the pubs of Granchester. Free to CAMRA members. Book your place with the social secretary.

December 2011

Tue 6th Open committee meeting at the **Plough, Eynesbury** (20:30)

Fri 16th Local members socials in **Huntingdon, St Ives** and **St Neots**. See www.huntscamra.org.uk/diary for more details. (CAMRA members can also subscribe to our Yahoo group to keep informed about details of socials. Send an email to camrahunts-subscribe@yahoogroups.com).

January 2011

Tue 10th Open committee meeting at the **Cock, Hemingford Grey** (20:30)

Fri 27th Christmas Social at the **Chequers, Little Gransden**. See www.huntscamra.org.uk/diary for more details.

February 2011

Tue 7th Open committee meeting at the **Rivermill Tavern, Eaton Socon** (20:30)

Tue 21st Good Beer Guide Selection Meeting at the **Manchester Arms, St Ives**.

Sat 25th **Local Community Pub Week coach trip** to Needingworth, Bluntisham, Earith, Colne, Somersham and Pidley, with pick ups from St Neots, Huntingdon and St Ives. Free to CAMRA members. Book your place with the social secretary.

An up to date listing of social events can be found on the web site: www.huntscamra.org.uk/diary, or contact the Social Secretary, Andy Shaw.

WHO TO CONTACT

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

Vice-Chairman & Secretary: Richard Harrison, 07740 675712 (m),
secretary@huntscamra.org.uk

Treasurer: Edric Ellis, 01480 492213 (h),
treasurer@huntscamra.org.uk

Social Secretary: Andy Shaw,
socials@huntscamra.org.uk.

Membership Secretary: Margaret Eames, 01480 385333 (h)

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

Going Out Live Event Guide: Chris Knowles, 01480 477118 (14:00-22:00)



GOING OUT LIVE
Live event guide, Huntingdonshire and surrounding areas

www.huntscamra.org.uk/gigs

To find out about live music events in Huntingdonshire and surrounding areas go to www.huntscamra.org.uk/gigs.

To subscribe to our weekly newsletter send an email to: camragol-subscribe@yahoogroups.co.uk

To submit an event to the guide (free listing—no fee!), send the details to: gigs@huntscamra.org.uk or (01480) 477118

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, such as short measure or misleading product promotion, 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, CB2 6HL. 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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Title _____ Surname _____ Single Membership: £20 £25

Forename(s) _____ (UK & EU)

Date of Birth (dd/mm/yyyy) _____ Joint Membership: £25 £27

Address _____ (Partner at the same address)

Postcode _____ For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201

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

Tel No(s) _____ I enclose a cheque for _____

Partner's Details (if Joint Membership) Signed _____ Date _____

Title _____ Surname _____ Applications will be processed within 21 days.

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

12/10

Campaigning for Pub Goers & Beer Drinkers **Enjoying Real Ale & Pubs**

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Please do not write on this form. If you need to contact us, please contact the Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts, AL1 4LW

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Address: _____

Instructions to your Bank or Building Society

Please pay CAMRA Ltd, Bank of Scotland, 100 George Street, Glasgow G2 7LW. The account is subject to the authority of the Financial Ombudsman Ltd. The account is not covered by the Financial Ombudsman Ltd. The full details of the account are available on the CAMRA website.

Signature: _____ Date: _____

This application is subject to the terms and conditions of the Campaign for Real Ale Ltd. The account is not covered by the Financial Ombudsman Ltd. The full details of the account are available on the CAMRA website.

The Direct Debit Guarantee

If you are not happy to be a member of CAMRA Ltd, you can cancel your Direct Debit at any time. We will refund you the amount of any Direct Debit taken from your account. We will also refund you the amount of any Direct Debit taken from your account. We will also refund you the amount of any Direct Debit taken from your account.

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EARITH, 'Sat NAV No:37 PE28 3PP'

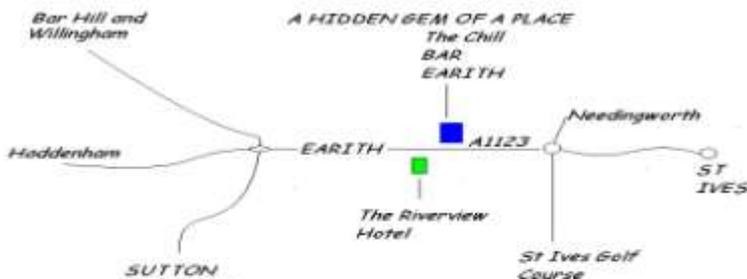


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