

CAMPAIGN FOR REAL ALE

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Issue 112
Summer 2002

Labour backtrack on full pint promise

100% LIQUID – DEMAND AN HONEST PINT

The Government appears to be backtracking on the New Labour promise of a 100% pint of beer, with a proposal to legalise the 95% pint. CAMRA, the beer consumer's champion, believes this is unacceptable and there is a clear need for consumers to be protected by a 100% law. And the Trading Standards Institute's lead officer on Weights and Measures, Chris Howell supports CAMRA's view. He believes that a 95% law would mean a 92% pint, because magistrates would not prosecute for minor shortfalls. In June 2002 he joined a delegation including CAMRA's Head of Campaigns Mike Benner in a meeting with Consumer Affairs minister Melanie Johnson.

Getting what you pay for is a basic consumer right. Whether you are buying bread, potatoes, petrol or thousands of other everyday products, a kilogram should be a kilogram, a litre should be a litre, and a pint should be a pint.

It's fair to expect that when you order a pint of beer in a pub you should get exactly that – 100% liquid – an honest pint.

Unfortunately, because of loopholes in the law, the reality is quite different.

Research carried out by Trading Standards Officers shows that many pubs serve short measures. The results are startling.

- 8 out of 10 pints served are less than 100% liquid
- The average liquid served is less than 95% of a pint
- Short measure is costing drinkers over £1 million every day.

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The industry view

The huge majority of publicans are honest people who work hard to keep their customers happy. But some unscrupulous pub companies place unreasonable demands on pub managers to get as much beer from a barrel as possible to increase profits. The only way to achieve this is by serving short measures.

The British Beer and Pubs Association, which represents the pubs industry, denies that there are consumer complaints and thinks it is acceptable to serve 95% liquid pints and give a top-up only to those who demand it.

Your rights today

If you are served a short measure you should ask the bar person for a top-up, which they should give with good grace. CAMRA thinks this is an unsatisfactory solution to a growing problem. In a busy pub on a Friday night, it would cause chaos if everyone asked for a top-up.

We believe the law must be changed so that it is the publican's responsibility to serve you a full liquid pint every time. It should not be up to you, the consumer, to ask for a top-up – you've asked for a pint once already!

The Government view

The Government has pledged its support for new laws to protect consumers from short measure. It is a Labour Party policy to tighten legislation to ensure you get a full pint. But despite detailed and realistic proposals, this promise has not turned into action and it is us as consumers who are losing out to the tune of £1 million a day.

How you can help

If CAMRA is to be successful in our campaign for an Honest Pint law we need your support.

- Sign up today to our on-line petition at www.camra.org.uk or call 0845 60 30 20 8 and pledge your support
- Write to your local MP at the House of Commons, London SW1A 0AA. Call 0207 219 4272 if you don't know the name of your MP.
- Write and complain to your local trading standards office. You'll find the address in the phone book or at www.tradingstandards.gov.uk
- If you are not happy with a pint served to you, complain politely to the bar staff and demand a top-up.

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Join Us!

Why not join us and help protect and promote choice, quality and value for money in the world of beer and pubs. We are a volunteer-led consumer group with over 63,000 members, which relies on the support of pub goers and beer drinkers – just like you.

Contact us now to join!

Contact CAMRA, 230 Hatfield Road, St Albans, Hertfordshire AL1 4BW, phone 01727 867201, fax 01727 867670, e-mail camra@camra.org.uk, web site www.camra.org.uk

TRADING STANDARDS

Your local Trading Standards organisation is Cambridgeshire County Council Trading Standards at Hinchingsbrooke Cottage, Brampton Road, Huntingdon PE29 6NA. If you have any complaints about trading standards issues at local pubs please contact them.

Cambridgeshire Trading Standards 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. If you wish to contact them about any such matters you can telephone the **Cambridgeshire Trading Standards** helpdesk on 0845 3030666. The trading standards web site is www.tradingstandards.gov.uk

CASK MARQUE SUCCESSES

Sandra Beecham at the **Swan, Offord Cluny** is the latest local recipient of the Cask Marque accreditation for the quality of real ale in pubs, now viewed by CAMRA as more significant since the organisers of the scheme accepted that cask beer should not be served too cold. Earlier this year Cask Marque awards were made to John Franklin at the **Dragoon, Brampton**, Chris Clark at the **Crown and Cushion, Great Gransden**, Andrew and Karen Walker at the **Barley Mow at Eaton Ford**, and John Giddings at the **Samuel Pepys in Huntingdon**. In late 2001 the accolade was received by Edward Savage at the **Dun Cow at Waresley** and Audrey Keely and Pat Gallagher at the **Old Ferryboat Inn, Holywell**.

Pubs serving their beer too cold are now penalised under the judging scheme, and the pubs receiving the latest round of awards can be expected to be serving their real ales at the correct temperature – not too warm, and not too cold. And the Cask Marque organisers welcome feedback from customers on the quality of the beer on offer. Feedback forms should be available in pubs displaying the award.

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LOCAL NEWS

The **Poacher** at **Elsworth** is again a thriving village local after reopening in Spring 2002 run by its new owner, the former Greene King Tied Trade Director. This also follows the refusal of change of use by the local authority despite the existence of another full on-licence in the village. Potton Brewery usually features alongside Greene King beers.

In **St Neots**, the **Queen Victoria** has been demolished for a housing development and the **Angel** is no longer a pub, but is now trading as a Thai restaurant. This adds up to five St Neots pub losses since 1996, following closure of the **Wheatsheaf** and the **Blue Ball**, both changed to housing and the **Coneygeare**, now a Childrens Day Nursery

Long serving licencees Ted and Gill Morgan have called it a day after 19 years at The **Victoria, Huntingdon**. They took on the pub when it was part of the now-demised James Paine estate, then seeing periods of change as the pub was run by Tolly Cobbold, Cameron, Brent Walker and finally Pubmaster, we wish them well. New landlady is Donna Sweeney who is running her first pub and serving handpumped Adnams bitter and Tetleys. The **Elephant and Castle** at Woodwalton has re-opened as a pub after the Council refused an application for change of use for the only pub in the village.

The **Robin Hood** in the centre of St. Ives is closed whilst re-furbishment work is carried out taking three months and once it re-opens they hope to have a late licence for Thursday, Friday and Saturday evenings. Back in St. Neots, **Whitbread Travel Inns** are currently building a pub and 40 bedroom hotel at Colmworth Business Park on the edge of the town and **Wizard Inns** have applied to build a 'superpub' in the unused Priory Mall complex. They have also applied to change the Warehouse Clearance Shop premises in Huntingdon High Street into a similar pub. **Wetherspoons** are looking to do similar to part of the town centre Tesco site, the balance of the building has a planning request in for another pub called the Litten Tree giving three new pubs in 100 yards to go with the already existing **Dog and Bone**. The editor popped into the **Crown** at **Broughton** recently, his first visit since that was re-opened and found its beer and ambience to his liking, with a good choice available. Wells Summer Solstice has been on handpump at the **Old Falcon**, Market Square, St. Neots followed by Wychwood.

The **Oliver Cromwell, St Ives** is believed to have been sold as a pub to the long-standing tenant of a local Greene King pub. The listed building has been a pub since the

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LOCAL NEWS

18th century and this news promises continuation of this essential part of the St Ives pub scene. Still in St Ives the **Greyhound** closed around a year ago. Some renovation work was started then but it remains closed with no evidence of any further renovation work and we have received no news of its future. We also have received no recent news about the **Crown at Hail Weston** following its closure. Charles Wells said that its closure is a part of their usual process of buying and selling, and its offer for sale will be as a going concern in the first instance.

The **George Hotel in Huntingdon** and the **George, Buckden** are now Greene King houses following the sale of Old English Inns. The Buckden George was recently reported to be serving Courage Directors and Greene King IPA with Abbot and Greene King IPA in Huntingdon. The revamped **Cock at Hemingford Grey** is busy under its changed proprietorship with a range of well-kept local real ales unparalleled in the area. Elgoods Black Dog and beers from Nethergate, Oakham and Adnams are always served in top condition. A successful beer festival was held at the pub in July. The attached restaurant is also highly recommended.

Trade is also brisk at the **Prince of Wales, Hilton**, with new owners from Fenstanton behind the bar. There is a continued strong focus on wet trade but good food also

remains a strong feature and the pub's accommodation continues to be popular. Elgoods Black Dog, Adnams Bitter and Taylors Landlord are the cask ales.

The **Royal Oak in Stives** remains as one of our highly recommended local real ale pubs after a change of manager earlier in the year. There are up to three guest beers and special prices Sunday to Thursday on selected regular beers. A rare local outlet for Greene King's highly regarded Ruddles Best Bitter is the **Duncombe Arms at Waresley**. Greene King Abbot also features alongside IPA.

The **Montague Arms at Graffham** added an Indian restaurant last summer. Greene King real ale remains, so this is a great opportunity to drink real ale with your curry. In a similar vein, the Spread Eagle at Buckden now features a Thai restaurant as well as the usual pub facilities.

The **Old Bridge at Huntingdon** continues to support local microbreweries. The two changing guest beer pumps at the Bridge often feature local products as well as quality brews from larger independent brewers. The Adnams Bitter remains their best seller and is usually tamed out in tiptop form, as are the guest beers.

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WELLS LAUNCH MINI CASK

FRESH REAL ALE AT HOME WITH THE BOMBARDIER MINI CASK

Charles Wells have now launched Bombardier Bitter Mini Cask nationally in 64 Safeways stores. Having gone through a couple of test stages, initially with the PET bottle with Sainsbury's the product has been developed further into the new format of mini cask and has been on test with ASDA. The cask holds 8.8 pints/5 litres and is claimed to be user friendly although it is live and contains sediment. All the consumer has to do is store in a cool place for 3-4 hours before being able to serve, it will then keep for up to 10 days.

Both tests were well received, but there was a continued hurdle of chilled distribution through their retail partners which Safeways have now been able to overcome. It is hoped that they will become permanent stockists of the new product and that there will be a roll-on programme to more of their stores. If the project proves a success it is hoped that other beers such as Banana Bread Beer and Eagle IPA will follow suit.

We are sure if it does then other brewers will follow Wells and bring out beers in this format, giving drinkers a greater choice of cask ale at home!. A full store listing, complete with directions as to where the Bombardier Mini Cask can be found in each individual store, is accessible on a Charles Wells web site at the following address www.bombardier.co.uk. Click onto the Mini Cask icon and you will get straight there.

Reports from Charles Wells say that they are brewing at 75% of their capacity with Bombardier up by 30%, the new Banana Bread beer which is proving so popular in bottled format is proving troublesome with the draught version tainting beer lines. Grainstore Brewery are presently brewing the Cox's Yard range of beers previously brewed at Stratford-upon-Avon by Wells. Well's seasonal beer, Summer Solstice is fairly widely available and receiving good reports.

BRANCH DIARY

Sun 18th August - **Country Walk via Gransden Pubs**. Meet at the Chequers, Little Gransden at ~12 noon, and depart at 12:15. Route is via Gransden Woods, Crown and Cushion, Great Gransden, returning to Chequers.

Wed 21st August - **Peterborough Beer Festival**, by train 1945 from St Neots, 1952 from Huntingdon.

Tue 3rd September, 8.30pm, Open Meeting, **Prince of Wales, Hilton**.

Fri 20th September, **Letchworth Beer Festival**, Plinston Hall, Letchworth, by train 1901 from Huntingdon, 1908 from St Neots, change trains at Hitchin. Return trains at 2230 or 2321.

Fri 27th September, from 8:30pm, New members' social, **Royal Oak, St Ives**.

Wed 2nd October, **Bedford Beer Festival**, by minibus. Phone for places.

Tue 8th October, 8.30pm, Open Meeting, **Rivermill Tavern**, School Lane, **Eaton Socon**

Fri 18th October, Country pub-crawl, by car or minibus, visiting remote rural pubs. Phone for details and transport.

Sat 2nd November - **York Brewery Visit** - Phone for details.

Further information: Kathy Hadfield, Social Secretary, tel 01480 496247, e-mail kathyh@waitrose.com

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BUDGET CHEER FOR SMALL BREWERS

Good news for real ale drinkers

This year's Budget announcement that Britain's 350 small breweries are to benefit from a fairer system of excise duty, hopefully making many of them more commercially viable.

Mike Benner, Head of Campaigns and Communications said, "This is excellent news and we're very pleased that the Chancellor has responded positively after twenty years of campaigning. This will help even out the playing field for Britain's 350 small brewing companies which will promote competition and increase consumer choice."

Britain's 350 small breweries have less than 2% of the beer market, but they produce some 2,000 real ales to cater for local tastes. The four biggest global brewers have around 85% of the market. Brewers producing up to half a million litres (900,000 pints per year) will receive a 50% cut in duty, equivalent to

A progressive system of beer tax will help:

1. Increase investment in small breweries which are often based in rural or economically marginal areas
2. Improve cash flow - one of the biggest threats to small businesses
3. Create local jobs
4. Remove a major barrier to market entry
5. Be almost self-financing as multiplier effects come into play
6. Promote choice and diversity for consumers.

Mike Benner added, "Hopefully we will see a far more interesting range of locally brewed beers on pub bars from now on."

Beer Duty Freeze

CAMRA also welcomed the general freeze on beer duty. Mike Benner, Head of Campaigns and Communications said, "This is the second consecutive year that duty has been frozen which is effectively a small cut. We will continue to push for significant reductions in duty which will stamp out smuggling and help boost this important British industry." CAMRA had called for a duty cut of only 2 pence in this budget which would have been enough to significantly reduce the bootleggers' profit.

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TAX SQUEEZE: FINNS PAY MORE FOR BEER — AND FOR WATER

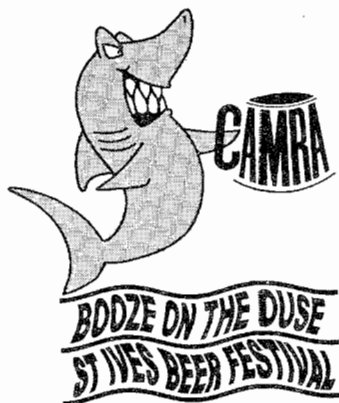
Beer drinkers in Britain pay 10 times as much excise duty and VAT as in some EU countries, European Commission figures show. The levy is 72p per liter, compared with 7p in Germany and Spain. Only the Finns and the Irish pay more at £1.08 and 75p. There are significant differences in other products, too, with the Danes facing the highest prices. A Mars bar costs twice as much in Denmark as in Belgium and a bottle of Coca-Cola there is double the German price. A bottle of Evian water is more than four times dearer in Finland than in France.

22ND BOOZE ON THE OUSE 50+ REAL ALES

(over the course of the Festival)

**PLUS CIDER AND
BOTTLED FOREIGN BEERS**

**Burgess Hall,
St. Ivo Leisure Centre,
Westwood Road, St. Ives
12th - 15th September 2002**



Festival Opening Times

Thursday 12th		7.00- 10.45
Friday 13th	12.00-3.00	6.00 -10.45
Saturday 14th	All day from 11.00 - 10.45	
Sunday 15th	12.00 - 3.00	

Entry including programme:

£0.50 Friday and Saturday Lunchtimes

£2.00 Thursday-Saturday Evenings (from 7.00pm)

Free Entry Sunday

Happy Hour Friday 5.00-7.00pm:

Free entrance & reduced prices for all draught beer

Families welcome until 9.00pm

Shaw's Strolls

Here is the third of our series of country pub-crawls, this time in southeast Cambridgeshire.

Abington Pigotts & Steeple Morden

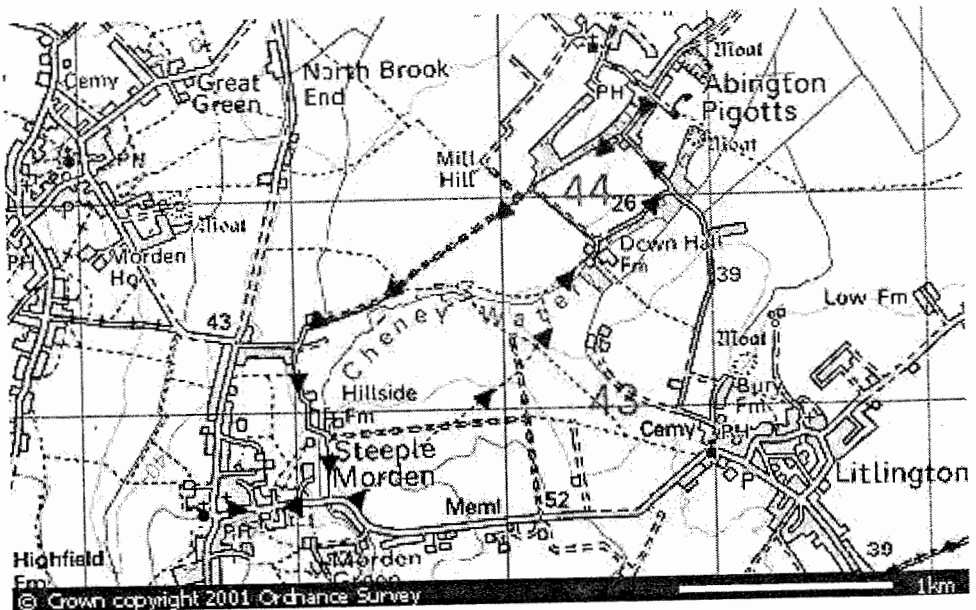
Introduction: The walk starts and ends at the Pig & Abbot, Abington Pigotts and includes a visit to the Waggon & Horses, Steeple Morden.

Abington Pigotts is a small village in the most rural and remote part of Cambridgeshire. The village church of St. Michael is a small but ancient building of in the Early English and Decorated styles. Steeple Morden is thought to have originally been called South Morden, the name change commemorating when the steeple was built to replace the tower that collapsed in 1625. In WWII the village played host to the Americans of the 355th Fighter Group based at the nearby airfield, and on the road to Litlington there is a memorial.

Distance: 7 km (4.3 miles).

How to get there: Approach Abington Pigotts either (1) from the A505 Baldock to Royston road, taking the turn off through Litlington just to the south of the Royston bypass, or (2) from the A1198, passing through Bassingbourn.

Parking: The Pig & Abbot has a small car park beside the pub, and there is room for parking on the road alongside the pub.



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The walk:

From the front of the pub, turn right and follow the lane towards Litlington. After a few hundred metres, the lane bends sharply to the left – at this point go straight forward along a drive following the marked public footpath. After passing a series of cottages on the left, continue straight along the right hand side of a large field with a wood to your right. At the edge of this field, continue straight along a track. After 20 metres the track forks to the right, and we continue straight along a rough track, between two fields.

As you cross this wide field, enjoy the views of the rolling countryside, and look out for the church steeples of Guilden Morden (off to your right) and Steeple Morden (slightly to your left at this point). At the end of the field and track we join a tarmac track passing through a hamlet of cottages with the intriguing name of Bogs Gap. Where the track meets a lane, turn right and follow this winding lane past a series of cottages and a farm. The lane then takes a sharp left turn, crosses a brook, and takes a sharp right turn and then continues past a series of elegant period houses with large gardens.

At the end of the lane you reach a T-junction – take a right turn towards the centre of the village of Steeple Morden. Passing a mixture of buildings, some old, some new, you will arrive at a T junction with the church in front of you, and the Waggon & Horses welcoming you to the right.

After “wetting your whistle”, retrace your steps, turning right opposite the church, and at the junction of Cheney Street and Brooke End, continue on the Litlington Road. After 200 metres, leave the road taking the marked footpath on the left side of the road. This path crosses a field but the line of the path is well marked. After 300 metres join a broad track turning right. After a further 200 metres leave the track following a path across a field on the left. Follow this path in a straight line descending into a shallow valley, crossing two other paths until you reach the corner of three fields. At this point take the left fork down the left edge of the field in front of you, heading towards a long line of tall trees. At the edge of the field, cross a stream and turn right following a tree lined track towards a farm.

Walk past Down Hall Farm noting the sluice gate and watermill wheel. The OS map indicates that the farm is surrounded by a moat, and further on the right you will see a very well preserved medieval gatehouse! The owner believes the gatehouse was built in 1290-1350 and was part of a fortified manor house.

Continue on the farm track to the road, there taking a left turn following the road back to Abington Pigotts and the delights of the Pig & Abbot.

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The pubs:

Pig & Abbot, Abington Pigotts, High Street, OS306444, Tel: (01763) 853513; Open 12-3,6-11 (Mon-Fri); 12-11 (Sat); 12-10.30 (Sun); Real Ales: Adnams Bitter (H) City of Cambridge True Blue (H) Several Guest Beers (H).



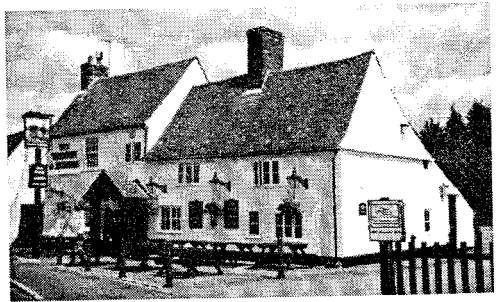
Formally known by the geriatric name of Darby & Joan, new owners attempted to bring the pub up to date with a more striking name. It failed, the pub closed, but was luckily saved by a village buyout in 1997. Deceptively large for a village local, it features a comfortable restaurant and a well appointed lounge bar where a large inglenook holds a woodburning stove. An imaginative menu includes blackboard specials – served lunchtimes (not Sat/Sun between 3-7), and evening. A good range of beers is always on tap. Outside is a small patio area.

Steeple Morden, Waggon & Horses, 19 Church St, Tel: (01763) 852829; Open 12-3, 7-11 (Mon-Fri); 12-11 (Sat); 12-10.30 (Sun); Real Ales: Greene King XX Dark Mild (H) IPA (H) Guest Beer (Summer Only).

The Waggon & Horses is a traditional 300-year-old country pub in the centre of the village pub, offering the rare Greene King XX Dark Mild.

The tiled floor of public bar is complete with pool table, but turn right through to a cosy lounge boasting a large Inglenook fireplace - children are welcome here.

Campers are also welcome as the landlord is a member of Caravan & Camping club and offers camping facilities at the rear of the pub for £4 per night. Please ring for details and bookings. There is also a large garden, with various animals, children's amusements and a Petanque pitch.



Other publications:

CAMRA's Good Beer Guide, for more details of other pubs in this area serving excellent real ale. The Good Beer Guide can be purchased online at www.camra.org.uk, or by mail order (call 01727 867201).

Pub Walks in Cambridgeshire (by Jean and Geoff Pratt), published by Countryside Books, and available in most local bookshops. There is walk from Litlington to Steeple Morden in **Pub Walks in Cambridgeshire**.

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LOOKING BACK IN TIME10 YEARS AGO

- In a development that CAMRA correctly predicted in 1992 as a delay of the inevitable, Greene King made its third unsuccessful attempt to grab a majority shareholding in brewers Morland of Abingdon. The Bury St Edmunds brewers were making no secret of their plans to close to Abingdon town centre brewery. But by the take-over deadline, only 46% of Morland shares were in Greene Kings coffers, despite help from Whitbread who had sold its considerable Morland shareholding to Greene King, having been forced to sell its shares by the new government beer orders. Time would tell, however, as Greene King did eventually get their hands on Morlands.
- Intntrepreneur, then a pub company operating former Watney and Courage pubs, was under fire from its lessees for selling pubs over their heads, in some cases only one year into the 20 year leases they had signed up to.
- East Anglian CAMRA members embarked on a two day tour of all 20 breweries then operating in the region, raising funds for charity. The improbability of such a tour in 2002 is a positive testament to the growth of the microbrewery sector over the last decade, particularly in East Anglia.
- In the autumn of 1992 the future for Salisbury brewery Gibbs Mew looked grim in the face of a hostile take-over bid from New Zealand based Brierley Investments.
- Norfolk brewers Woodfordes won CAMRA's 1992 Champion Beer of Britain accolade with their Norfolk Nog old ale.
- In the autumn of 1992 Bass re-launched their Worthington White shield after winning its section in CAMRA's Champion Beer of Britain awards. The 'real ale in a bottle' was re-vamped with a new 'sticky' yeast to aid pouring, and was launched into a number of supermarket chains. In 2002 White Shield remains a favourite real ale in bottle.
- The proposed merger of Denmark's Carlsberg and the UK's Allied Breweries was declared to be against the public interest by the Government's Monopolies and Mergers Commission, as it set some conditions for the merger to go ahead.
- As the Government beers orders were implemented, CAMRA accused the national brewers of sabotaging the new guest beer order as they set up exclusive supply deals with large new pub companies who had taken over their pubs. The new companies were not governed by the new guest beer rule, which applied to brewers only.

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LOOK BACK IN TIME25 YEARS AGO

- In September 1977 CAMRA's then biggest ever beer festival, held at Alexandra Palace in London, was christened the Great British Beer Festival and offered just over 100 real ales, including 'Campaigne Bitter', a special festival ale brewed by Paines of St Neots to a recipe from Cambridge CAMRA member Tony Millns. Special trains were run from four regions for the Saturday session. Monty Python star and then brewer Terry Jones opened the festival by calling for beer tasting to be 'different from wine tasting' and then pouring six pints of beer over his head.
- Trumans Tap Bitter, a cask ale from the Watney group dispensed by air pressure, was ruled out by CAMRA's National Executive for CAMRA recognition and support as a true real ale. CAMRA's view was that air pressure resulted in higher levels of carbonation than traditionally dispensed cask beer.
- Sunderland brewers Vaux announced plans to close their Caledonian brewery in Edinburgh, which produced Lorimers Best Scotch cask ale. Vaux was to continue to brew at their Ushers brewery in Edinburgh. The future of this plant was also short-lived, and as for the Caledonian plant, well it did close but not for long -and the rest, as they say, is history.
- In the autumn of 1977 the three biggest UK brewers announced plans to exchange over 400 pubs in their worst monopoly areas in a bid to head off criticism from the governments Monopolies Commission. Bass, Allied and Courage were arranging swaps of pubs in the SouthWest, Birmingham, the Chilterns, Merseyside, Burnley, South Lancashire and London.
- A report by the Government's Prices Commission concluded that the UK's six national brewing companies operated against the public interest. The report said that the Big Six stranglehold on brewing and pubs 'are the classic condition for a monopoly which is likely to operate to the detriment of consumers'. CAMRA reacted to the report by calling for a full government investigation into the way the brewing industry operated.
- In September 1977 CAMRA were pushing Whitbread to promote real cask ale from its Castle Eden brewery after Whitbread claimed that only 6 outlets remained for its cask Trophy Bitter and that the brewery was almost certain to stop brewing cask beer. By October Whitbread were planning a boost for Castle Eden's cask ale with a new name and a new recipe. After a long and chequered history since then, the Castle Eden plant survives in 2002 under independent ownership, producing Castle Eden and Camerons brands.

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GRAINSTORE BREWERY, AND A TALE OF TWO BREWERY TAPS

Members of the St Neots Branch of CAMRA enjoyed a day out to Oakham to investigate the Grainstore brewery.

We settled in the excellent Grainstore brewery tap, a popular Oakham venue for discerning pub-goers, created in former railway buildings at the town's characterful railway station, to watch an informative video on British brewing.

The Grainstore brewer, John, conducted our tour of the 15-barrel brewery and presented an entertaining and detailed account of his brewing procedures. Two brews each week produce a dazzling array of individual and flavoursome beers, the various products displaying a wide range of different characteristics.

Mans Otter barley is supplemented in some mashes with torrified wheat or chocolate malt. Hop varieties include Fuggles, Goldings, Bramling Cross and Saaz. Grainstore buy their ingredients in large batches and supply some to other brewers. Boiling takes place over an hour, and late hops are added for aroma for the last 10 minutes. Irish Moss is used in the boiling copper to encourage coagulation and settlement of unwanted solid protein material. Hops in the underback infuse further hop aroma during a resting period of 30 minutes, this also allowing the separation of protein. 15 barrel fermenters use yeast from Bedford brewer Charles Wells. After 3 days the beer is cooled and racked into casks.

We relaxed in the brewery tap whilst trays of sample glasses and jugs filled in turn with each of the brewery's draught beers magically appeared in front of us and disappeared almost as quickly.

Grainstore's standard bitter, 'Cooking' is dry, hoppy and fairly full bodied with a malty background taste. Fuggles and Goldings hops are well to the fore and the beer is a well-deserved winner of a regional award from the Society of Independent Brewers. Triple B, a best bitter of original gravity 1042, is sweeter with some fruit, and is less dry. Rutland Panther, og 1034, is a splendidly roasty, smooth full flavoured dark mild. Ten Fifty (og1050, of course) is a warming grainy ale with a complex flavour featuring malt and orange fruit.

We dispersed as the afternoon wore on, some of us taking the opportunity on changing trains in Peterborough for a brief visit, confusingly, to the Oakham Brewery Tap, which is, of course, not in Oakham, although the Rutland town was once home to the brewery that still bears its name.

**22ND BOOZE ON THE OUSE Burgess Hall, St. Ivo Leisure Centre,
Westwood Road, St.Ives 12th - 15th September 2002**

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GOVERNMENT TO REVOKE BEER ORDERS...

The Campaign for Real Ale, has condemned Government plans to revoke the 'Beer Orders', accusing the Government of failing to assess the effects of revoking the Orders on competition and consumer choice in the beer and pubs market. The Government announced its intention to revoke the Beer Orders, the laws enacted in 1990 to overcome the 'complex monopoly' in brewing and pub retailing, in February. CAMRA claims that, while the orders are not entirely relevant to today's market, they play an important role in helping to prevent mergers and takeovers, maintaining consumer choice and preventing community pub closures.

CAMRA say "Both the brewing and pub retailing industries are consolidating at an alarming rate and the Government is proposing to scrap the only real legislative barrier to protect consumers. We predict that revocation of the 'Beer Orders' will lead to more mergers amongst vertically integrated regional brewers, larger pub chains buying breweries and a global company buying a pub estate. Any of the above will undermine the intention of the Orders and leave thousands of consumers out in the cold with less choice in pubs."

CAMRA concludes that the Government should leave the Beer Orders intact and launch an immediate investigation into the industry in an attempt to overcome the complex monopolies which now exist in pub ownership and beer supply. "While it's true that the Beer Orders do not restrict the activities or growth of big non-brewing pub chains, the answer is not to throw the baby out with the bath water, but rather to investigate properly the need for a revised set of Orders to curb the power of pub chains and global brewers. Leaving British beer and pubs at the mercy of global market forces will erode our still unique and relatively diverse industry and lead to power falling into the hands of fewer and bigger global players."

While the Orders do not play a major role in the today's market, recent acquisitions by W&DB and Greene King have taken them close to the 2000 pub threshold. The Beer Orders define a brewer with over 2000 pubs as a national brewer and therefore provisions such as the 'guest beer' law apply. The 'guest beer' law means national brewers must allow their tenants to buy an extra bottled and draught real ale outside the brewery tie from a supplier of their choice. If the Orders are revoked, brewers such as W&DB and Greene King will be free to grow (within the restrictions of general competition controls) without being obliged to offer more choice to consumers. Revocation of the Orders may also lead to more pub closures. There is a provision in the orders which prevents brewers attaching restrictive covenants to prevent pubs being used as pubs when they are put up for sale. CAMRA claims that revocation would be untimely as twenty pubs a month are closing, mostly in community rural areas.

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