

OPENING TIMES



HUNTINGDONSHIRE BRANCH NEWSLETTER

Issue 118
Spring 2004

CHEQUERS, LITTLE GRANSDEN CELEBRATES 10 YEARS IN GOOD BEER GUIDE

On Friday 9th of January, the Huntingdonshire Branch of CAMRA (The Campaign for Real Ale), held its annual Christmas Social at the Chequers, Little Gransden. The CAMRA Branch took this opportunity to present to publican Bob Mitchell an award for 10 consecutive entries in the CAMRA Good Beer Guide. This feat has been achieved by just over a dozen pubs in the guide's 30 year history from 1974 - 2004.

When Bob and Wendy Mitchell took over the operation of the Chequers 12 years ago, the pub had already been in the hands of the Mitchell family for several decades, and in March 2001 Bob and Wendy celebrated 50 years in the pub for the Mitchell family. When Bob took over from his father, the Chequers was a "low key" operation with irregular opening hours and limited beer choice, since Little Gransden is a small village with limited passing trade. In the initial years after Bob took over,



the turnover from the pub was not sufficient to provide the Mitchell family with a living income, so Bob had a full time job and Wendy ran the pub during the day. What became immediately apparent however was that Bob was a beer enthusiast, and the quality and choice of the beers he was offering was soon rewarded with a place in the Good Beer Guide.

Over the years Bob has steadily made improvements and enhancements to this unique village pub, most changes being made with his own hands, Bob being a competent craftsman, and DIYer. Over time, the Chequers became once again the heart and soul of Little Gransden. With the pub's reputation spreading ever-wider, the income from the pub finally allowed Bob to give up his fulltime job,

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CHEQUERS, LITTLE GRANSDEN

and expand his other interests. This included catering, but not your run of the mill basket meals - Bob has become famous for whole pig roasts and Friday fish suppers.

But let's get back to important matters - beer - Bob's passion. The house beer is Adnams Bitter delivered direct to his pub from the Southwold Brewery, because Bob can tell the difference between fresh Adnams delivered direct and Adnams delivered via other means. He takes other Adnams seasonal beers throughout the year. At the social we were treated to Adnams Old, and over Christmas a number of us had enjoyed the Tally Ho, which he had laid down in his cellar from the previous year.

Bob takes beers from many of the local Cambridgeshire breweries, particularly from Milton, regulars at the Chequers. He also maintains relationships with many other microbreweries from across the country, and all the beers he stocks are delivered direct because he enjoys the direct relationship with the brewer. Bob's passion for beer extends outside his pub - one of Wendy's extra curricular tasks is to act as taxi driver when Bob and a select group of regulars sally forth to visit numerous CAMRA beer festivals across East Anglia.

Read a report of our evening at the Chequers in Pints Sunk.

OPENING TIMES

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Contact Andy Shaw, on (01480) 355893, or news@huntscamra.org.uk.



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Here we are again -another newsletter, another series of tales of pubs explored and beers sipped.

November found us sampling the delights of **Huntingdon** on a Friday night. Our first port of call was the **Market Inn**, a characterful pub where we sampled both the Ruddles Best Bitter and Fullers London Pride – a pretty good start to the evening. From there we sauntered down to **Cromwells**, the new 'bar' in the centre of town. I have to say that I hadn't actually been looking forward to the experience and unfortunately my reticence was well founded. Loud, noisy and with very cold and, in one instance, pretty cloudy beer. Both the Ridley's IPA and Shepherd Neame Spitfire were quite disappointing. Maybe I'm too old for that type of bar but all I really want is good beer and somewhere to have a good time and talk with some friends. Sorry, Cromwells, but you just don't fit the bill for me.

We carried on down the High Street to the **Samuel Pepys**. This too was lively but had a much better atmosphere and we were actually able to talk to one another. On the whole the beer was better too. We tried Eccleshall Slaters, a West Midlands bitter, which was excellent. We also sampled Adnams Bitter and Elgoods Barleymead.

From there we made it to our final port of call, the **Old Bridge Hotel**. It may seem a little posh but the staff are friendly and the beer is generally pretty good, although sometimes a little cold. However, on this occasion the Adnams Bitter was wonderful. What better way to enjoy the last beer of the evening than cocooned in a large armchair in such splendid surroundings. Nice!

Our next social event took us on a tour of pubs in **Eaton Socon**. We assembled at the **Bell** where we began our evening with Charles Wells Eagle. This is an under-rated beer but when on form, it's one of the most flavoursome

ordinary bitters in the region. Tonight was no exception – it was superb. A short car ride took us next to the **White Horse**. It's an impressive looking pub and has several cosy drinking areas. We squeezed ourselves into a secluded corner and tried the beer. The beer range is unfortunately not very exciting with Wadworths 6X, Tetleys Bitter and Greene King's Old Speckled Hen. I tried the Tetleys and found it to be a little tired. Mind you, Tetleys is not the beer it used to be and anyway, Leeds is the best place to drink it! From there we strolled to the **Millers Arms**, a small friendly Greene King pub tucked away down a side street. The Greene King IPA was quite flavoursome and refreshing. Our final stop that night was the **Rivermill**, where the Woodforde's Wherry slipped down a treat and the entertainment was extremely good. A good place to finish what had been a very sociable evening.

And finally folks, in time honoured tradition, the branch enjoyed its 'Christmas social' in January. Well we're all so busy that December just doesn't seem to have enough days in which to fit all of our combined commitments on the run up to Christmas. So January 9th saw us meeting at the **Chequers** in **Little Gransden** to en-



joy an evening of good beer, good food and pleasant company. As usual Bob had done us proud and had seen to it that the beer range was brilliant. As befits the occasion, I started

PINTS SUNK

with the lowest strength and worked my way up! So first, Adnams Bitter, always a favourite and a good palate cleanser/apéritif. To follow, Adnams Old, which is something of a rarity these days. A dark, high gravity mild in style, its smooth roast malt and subtle fruit flavours were enough to send me off into raptures.



Oops, there I go again. Being a bit of a wimp however, I didn't try the Milton Mammion as it's a bit strong for me and so instead settled for the Bank Top Gold Digger. It wasn't one I'd had before and maybe

I should have tried it with a fresh palate. It was good anyway. Bob, as always the perfect host, then brought out an amazing supper of fish, chips and mushy peas, with homemade humous and pitta bread for our vegetarian members. We had a great evening, with much 'putting of the world to rights' as the beer flowed more freely and the night wore on. The regulars were friendly as usual; I can't think of a better pub to visit on your own. You'd soon have someone to talk to.

And so, another festive season was celebrated, albeit a little late and a new year begun. So here's to warm summer evenings, walks to the pub and twilight walks home. But for now, its wild, wet and windy, so I'll say 'Ta Ta' and make a dash for a comfortable fireside and a pint of Oakham Blackhole Porter (last enjoyed at Charters in Peterborough but also excellent at the Cock in Hemingford Grey).

Kathy Hadfield

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A LOOK BACK IN TIME

25 YEARS AGO

- In the spring of 1979 James Callaghan's labour government was planning a prices freeze for beer, along with food, petrol, gas and electricity, to stem rising prices. Needless to say, the national brewers opposed the move, and were attacked by CAMRA for requesting permission for increases of at least 3p a pint which they said were needed to cover increasing costs.
- Meanwhile, the big six national brewers were busy launching new real ale brands in a CAMRA-inspired reversal of policy. In Kent, Whitbread subsidiary Fremlins brought out a new strong cask ale. Scottish & Newcastle brought back Youngers No. 3 on trial in their London pubs - this brand had been axed five years earlier. And Allied Breweries continued the revival of the Walkers brand in the North West with a boost to the range of Walker-badged cask beers.
- CAMRA pegged the price of membership at £4 for the remainder of 1979, reflecting successful fundraising, anticipated strong sales of the 1979 Good Beer Guide and a stable financial position for the campaign. CAMRA also launched a series of advertisements for membership in national newspapers and magazines.
- CAMRA branches in Cambridgeshire, Bedfordshire and Hertfordshire launched a publicity campaign for Greene King's threatened cask mild XX, brewed at the now-closed Biggleswade brewery. Greene King had said that sales of the mild were falling and it would soon become uneconomic. CAMRA claimed the biggest threat was the lack of spending by brewers on advertising for mild. A more successful beer at the time was KK, Greene King's pale cask mild brewed at Biggleswade.
- In April 1979, 'What's Brewing', the CAMRA members' newspaper, gleefully reported a possible slow down in the growth of lager as a retail market survey predicted that, by 1980, lager would not reach the 33% of the UK beer market predicted by the big brewers.
- In his address to CAMRA's 1979 Annual General Meeting chairman Joe Goodwin warned of complacency after a successful period of campaigning. Real ale was more widely available, but the gains of the 1970's could be 'wiped out' in less time and 'written off as a small hiccup in the relentless march of bright and keg bitters and phoney lagers towards uniformity'
- CAMRA St Neots branch's Annual General Meeting in March 1979 was at the Falcon, Buckden. In the spring of 1979 the branch also held business meetings at the Three Shuttles, Tilbrook and the Bull, Brampton and socials at the Prince of Wales, Hilton and the Fountain, Gamlingay. (The Falcon, the Three Shuttles and the Fountain are now all closed).
- In a move celebrated as a great victory for CAMRA in East Anglia national brewers Watney Mann launched cask Norwich Castle Bitter into 500 of their Norwich Brewery pubs. Significantly, Norwich Brewery decided to use handpumps for dispense instead of the air pressure system used for most of the Watney Group's previous real ale re-incarnations.

10 YEARS AGO

- The newly formed Independent Family Brewers of Britain organisation launched a campaign to save the UK's tied house system of brewery-owned pubs from European Commission steps to ban or weaken the tie. CAMRA also feared that weakening or abolishing the tie would boost the brewing giants through loan ties and discounts.

A LOOK BACK IN TIME

- CAMRA was protecting pizzas as well as pints with an investigation into a 'real ale pizza' advertised by Pizza Hut. CAMRA feared the worst when the pizza sauce, delivered to outlets in tins, was revealed to contain one of Whitbread's beers and both companies became vague when asked to name the brand. Trading Standards confirmed that the company should be using a cask beer for the pizza.
- In the spring of 1994 CAMRA St Neots branch socials were held in the pubs of Gamlingay (February), Warboys and Broughton (March) and Old Weston (April). Monthly branch meetings were held at the Crown at Great Staughton and the Hare and Hounds in Eynesbury. In April the branch Annual General Meeting was at the Chequers, Little Gransden.
- Advertisers were cleared to use the term 'draught' on cans of beer by the trading standards body LACOTS, who said that the consumer would be unable to tell the difference between 'draught draught' and 'canned draught'. CAMRA said that this 'stands common sense on its head'.
- Oakham brewery Ruddles was threatened again as its Dutch owner Grolsch launched a joint venture with UK brewer Bass, and appeared likely to sell Ruddles, which faced an uncertain future due to the impending end of a distribution deal with Courage for the Ruddles beers. Meanwhile, Ruddles appeared on Bass's guest beer lists.
- The 'new wave' of UK microbreweries were feeling the pinch and warning of many bankruptcies. The government-enforced guest beer provision had largely been taken up with regional cask ales. Micros were also being frozen out by big brewery discounts and ties to the big new pub companies that had replaced large swathes of the national

brewers' tied estates and did not need to allow their tenants to stock a guest beer.

- Bedford brewers Charles Wells backed CAMRA's campaign against fake handpulls used to dispense keg cider Scrumpy Jack. Wells warned its offending tenants that they would be removed from CAMRA's Good Beer Guide and urged them to fit conventional keg taps.
- CAMRA's 1994 Good Beer Guide was a 'soaraway success' and a reprint had been ordered to meet demand after the book had hit the top selling lists of both WH Smith and The Bookseller.
- CAMRA stepped its campaign to save Czech brewer Budweiser Budvar, who had offered shares to US brewers Anheuser Busch, producers of the US Budweiser brand.

THE CHEQUERS
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GEORGE, SPALDWICK - MAJOR REFURBISHMENT

Many changes have taken place at the historic George at Spaldwick over the last six months. The George has been run as a free house and restaurant for several years having been purchased from Charles Wells. During the summer of 2003 I heard that Chris Watson, the previous owner, had sold the pub to Scottish and Newcastle. Given that they had at that time they had just announced plans to sell of their entire pub estate, this seemed strange news. The situation became clearer when in November 2003, the Scottish & Newcastle Retail business was acquired by the Spirit Group. As a result Spirit, formed in August 1999, became the UK's largest independent managed pub operator



While all these ownership changes were taking place, I noticed that significant changes were occurring at the George. For

the first couple of months after the take over, the new management team put in place by S & N had run the George very much as it had operated before. Then in October the pub closed for a major refurbishment. Given that the George is a Grade II* listed building, I was interested to see what changes would be made. I had to wait for three months, such was the scale of the refurbishment.

The pub (and bistro) reopened in mid December, and the photographs indicate the extent of the refurbishment. The George had been decorated as a comfortable country inn, with soft furnishings, low ceilings and some exposed beams. It also



has to be said that the style of the George had resulted in many dingy corners.

The changes made by the Spirit Group have retained all the key architectural features but they have opened up the building, exposing



roof spaces and beams, creating a light open environment, including adding new windows in key places. Whilst a major part of the pub is laid out as

a restaurant as before, a series of drinking areas around the main bar has been retained.

Managers Caroline and Nick Benson expressed to me they understand that to succeed, the George must have a broad appeal, and that includes the role of the George as the village local. The new layout was "test marketed" with the villagers of Spaldwick before opening to the general public and these evenings were a huge success, with the George packed to the gunnels.

The focus of Chef Neil McCann is on fresh food and local food (see the blackboard menu below). Real ale also has a place in the overall formula - when I visited in late December Fullers London Pride, Adnams Broad-



side and Theakston Old Peculier were on offer. There are plans to offer guest beers, and the beer will not only be supplied by ScotCo, with whom Spirit Group has a supply arrangement, and beers will also be sourced from beer agencies, and possibly from local micros.

Andy Shaw

FINAL FOUR BATTLE IT OUT FOR 'NATIONAL PUB OF THE YEAR' TITLE

Pubs from Hampshire, Lancashire, Kent and Nottinghamshire have booked places in CAMRA's Pub of the Year final, with the overall winner being declared in National Pubs Week - 21st to 28th February 2004.

CAMRA's National Pub of the Year competition is voted for by their membership. Each one of their 70,000 members has the opportunity to vote for the best pub in their branch area. The 200 winners then progress into regional finals and the 16 regional winners battle it out for a place in the final four with the overall winner being announced during National Pubs Week.

This year's four finalists are as follows:

The Taps, Lytham St Anne's, Lancashire won their place in the final after beating Geordie's Byr (Ayr, Scotland), Navigation (Stockport, Greater Manchester) and Fitzgeralds (Sunderland, Tyne & Wear) in the 'Scotland and Northern England Super Regional' heat of the competition.

The Marquis of Granby, Granby, Nottinghamshire successfully beat regional winners, the Beartown Tap (Congleton, Cheshire), Star Inn

(Lockwood, Yorkshire) and the Bell (Pensax, Worcestershire) to book their place in the final.

The Crown & Thistle, Gravesend, Kent made it to the final four by winning the 'South East Super Regional' heat of the competition. The Kent-based pub beat regional winners, Engineers Arms (Henlow, Bedfordshire), Royal Oak (London SE1) and Royal Oak (Wood Street, Surrey)

The South Western Arms, St Denys, Southampton, Hampshire was the final pub to be awarded a place in the final by beating the Boars Head (Tyle Garw, Powys, Wales), the Red Lion (Cricklade, Wiltshire) and the Bell (Waltham St Lawrence, Berkshire) in their Super Region.

John Pascoe, landlord of The Swan in Essex, who won CAMRA's National Pub of the Year last year said, "Winning the CAMRA National Pub of the Year was like winning the FA Cup in the pub industry."

Join us on our visit to the Engineers Arms, Henlow - the East Anglian Pub of the Year - on Friday 21st May.



HERITAGE PUBS TRIP

On a January Saturday a group of over 30 embarked on a quest to find the best pubs of character and pubs serving fine beer in the beautiful city of Salisbury.

This trip was organised by Mick Slaughter, veteran campaigner for the preservation of heritage pubs, and the photographer whose work adorns the Beer supplement to CAMRA's What's Brewing. The attendees on the trip were members of the Pub History Society and the Peterborough & Huntingdonshire Branches of CAMRA. This was the first of these trips attended by the Hunts Branch but it will not be the last. They are planned to run every two months and will be advertised in our diary pages.

On arriving at Salisbury railway station at noon, our first port of call was the nearby Village Free House, which has a large public bar with a small snug attached, and serves Abbey Bellringer, Taylor Landlord, and four constantly changing guest beers.



Royal George

We moved into the city centre for a spot of lunch at the Royal George, a Grade II listed pub and a city pub with a country feel.

The Royal George has one low beamed bar and an intimate dining room.

Just round the corner we found the Pheasant, which dates back to 1435 and was the Shoemakers Hall so it became the Crispin Inn when it became a pub. A splendid building - a two bar pub with low beams.



Pheasant

Next we walked through the centre, past the Cathedral, and on to Harnham across the water-meadows and via Long Bridge, made fa-

mous by Constable as the viewpoint for his famous picture of Salisbury Cathedral.

At Harnham is the Rose & Crown, a three star hotel in a part 14th & 16th century former coaching inn. Our guide for the day, local CAMRA branch member Ed, had arranged for us to see some of the upstairs rooms with exposed beams and wonderful wood panelled doors, and from the garden we saw the spot where Constable painted the famous view.



Rose & Crown

Also in Harnham, further along the river, we visited the Old Mill, which was a working mill until 1931 and is now a charming 17th century pub/hotel with simple beamed bars.



Old Mill

Nearby is the Three Crowns. Part 13th and 16th century and modernised in 1970, it has a circular bar serving two rooms. The lounge retains some notable plasterwork on the walls and ceiling.



Three Crowns

Walking back across the water meadows we passed the cathedral again, and headed for the Wyndham Arms, the home of Hop Back brewery. John Gilbert bought the pub in 1986 and installed his brewery in 1987. Originally built as a hotel in 1880, this is a no frills local with one long



Salisbury Cathedral

HERITAGE PUBS TRIP

narrow bar, two small drinking rooms, and excellent beer!

Our next pub was the Winchester Gate, a former coaching inn now run by the Milk Street Brewery- a two bar locals' pub with wattle and daub walls, old beams and a long-covered inglenook fireplace.



Red Lion

Next stop the Red Lion Hotel, an ancient coaching inn and a fine example with a beamed bar entered via a cobbled courtyard with what is believed to be Europe's oldest hanging creeper. There

are numerous world famous clocks here including a Skeleton/Organ Clock.

We had left the best until last. The Haunch of Venison, opposite Market Place, is an unspoilt 14th century English 'chop house' with tiled floor and lots of woodwork including c1500's original beams. The first record of the Haunch is circa 1320 when the building



Haunch of Venison

was used to house craftsmen working on the Cathedral spire. At this time Minster Street had open running sewers, so entrance to the property was at the back of the building. The enormous oak beams which can be seen throughout, pre-date the building by several hundred years and are thought to come from early sailing vessels.

A miniscule 'ladies' snug called 'The Horsebox' at the front is big enough for four people and has a black and white diamond quarry tiled floor, three benches attached to the panelling. The Horsebox was reputedly used by Church-

ill and Eisenhower during the planning of the D-Day landings.

Here, the pewter-topped bar here has a unique wooden carved elevated arch with seven spirit taps and a brass plate inscribed 'Gravity fed spirit taps fitted by H Neale, Plumber, Salisbury' with gilt decoration and dated 1909. There are no bar top dispensers but two sets of old double handpumps on the back wall, believed to be the last complete bar top of its kind in England.

The main bar has half doors, each with four brass door protectors and 'Haunch of Venison' etched and frosted glass windows. There is a black and white diamond quarry-tiled floor (the tiles came from the Cathedral), splendid old square panelling, a bench with upholstered cushions and a small pendulum clock.

Five carpeted steps and a doorway lead into a small lounge called the House of Lords as it was much used by bishops. This has a beamed ceiling, square wood panelled walls, a large brick inglenook fireplace with red quarry tile floor and bare wood floor in the rest of the room. Old settles have sadly been removed recently. On display is a mummified hand discovered in the 19th century, thought to belong to a whist player who was caught cheating - his ghost is said to haunt the pub.

On the first floor is a two-part half-timbered restaurant room with splendid stone fireplaces and beamed ceilings - an unusual square beamed ceiling with bosses in one area in one area. The restaurant was completed when a merchants house was incorporated into the building during the 16th century, and the fireplace is dated 1588.

The Haunch of Venison is an excellent and worthy entry in CAMRA's National Inventory of Pub Interiors of Outstanding Historic Interest. If you are interested in visiting wonderful pubs like this, join us on our next outing, to Manchester and Eccles on the 20th March.

PUB NEWS

- The **Samuel Pepys** in **Huntingdon** has been sold to Convivial Inns. The existing management team remain in place, and no major changes in the pubs operation or range of beers are anticipated.
- The **Green Man, Colne** is holding a real ale festival on Bank Holiday weekend 1st-3rd May.
- The **George, Spaldwick** has reopened after a major refurbishment - see page 8.
- Changes to the **Queens Head, Needingworth**, including moving and extending the main bar and a restaurant extension, have been on hold for some time, but should soon be underway, starting in February and taking 3 months.
- The **Pike and Eel, Needingworth** has plans for a conservatory and residents' lounge extension. New toilet block has recently been installed.
- The **Crown, Hail Weston** has been the subject of a planning application for change of use to housing. This Charles Wells pub has stood empty for over two years with a sign indicating "temporarily closed for alterations".
- The **Territorial, Huntingdon** has been sold by Charles Wells and is now serving cask beer again after a gap of several years - currently Eagle IPA with the possibility of guest beers in the future.
- The **Dragoon, Brampton** has been awarded a Charles Wells Eagle Star Award for best Tenanted Pub. Paul Wells presented John and Svetlana Franklin with their plaque on Jan 27. The judge was Paul Dixon of the *Publican* newspaper. The **Barley Mow, Hartford** was the runner up in the Managed pub category. Paul Wells said "The Eagle Star awards are coveted throughout our estate and give our licensees the recognition they richly deserve".
- After extensive redevelopment the **George, Buckden** has appointed an assistant manager, and a chef and other staff recruited from Falcon, Fotheringay. The re-opening is expected mid February to mid-March.
- Welcome to new tenants Daniel and Philip Arneill at the **Saddle, Kimbolton**. They are experimenting with the beer range and plan to have guest beers. Greene King IPA and Woodforde's Wherry were on offer in Dec.
- Welcome also to Mark and Charlotte Barnes, the new tenants at the **White Horse, Kimbolton**. A franchised Chinese restaurant is now operating at the rear of the White Horse.
- In Bedfordshire, the **Rose and Crown at Upper Caldecote** had been demolished without planning permission.
- Application for midnight closing on Fridays and Saturdays by the **Barley Mow, Hartford** has attracted some opposition from local residents.
- A newspaper article has suggested that the **Spread Eagle at Croxton** might reopen, but this has not been substantiated.
- There is still no news of when the **Three Horseshoes, Abbots Ripton** may reopen. We understand that the Three Horseshoes is owned by Lord and Lady De Ramsey, and that they are looking for a leasee, but are having difficulty finding someone to take the lease.
- The **Woolpack, St Neots** (Charles Wells), has undergone an extensive refurbishment and has new tenants, Pete and Sue, who have introduced a guest beer policy. Alongside the Eagle and Bombardier recently was Gales HSB.

SHAW'S STROLLS

Keyston and Bythorn

Introduction: This walk can start and end either at the **Pheasant, Keyston** or the **White Hart, Bythorn**.

Both Bythorn and Keyston have entries in the Domesday Book. **Bythorn** was at that time owned by Ramsey Abbey. St Lawrence's Church dates back to the 12th century and has parts dating to the 13th – 16th centuries. It is noted for its lack of spire, replaced in 1960 with a hexagonal copper cap on a wooden frame. **Keyston's** name derives from Ketil's Stone, probably a boundary marker from 1,000 or more years ago. The church of St. John the Baptist dates from the 13th century and major reconstruction taking place in the 15th century. A manor house was built nearby in 1589 but now only earthworks remain. The current Manor Farm was built in 1835.

Distance: 6.5 km (4 miles). The walk can be completed in less than 2 hours, excluding time for refreshments.

How to get there: From the A14 going from Huntingdon towards Kettering, take the B663 exit to the left to Keyston, or to the right to Bythorn.

Parking: Both the Pheasant and the White Hart have ample parking.



Image produced from the Ordnance Survey Get-a-map service.

The Walk: From the front of the **Pheasant, Keyston**, turn left and follow the road towards the church. In front of Manor Farm, with its elegant double bay windows, cross the road and take the footpath towards the church. The

beautifully landscaped water gardens to your left were constructed in 1960 for an elderly lady living in the Manor House. Pass through the churchyard and through the church gate, turning left onto the road. Follow the road round to the right, passing a variety of stone buildings, some old, some new.

After the road takes a sharp left bend, take the marked footpath on the right. The path crosses a field and is poorly marked – head towards the church on the skyline. Pass over a footbridge across a brook, and cross another field – head for the dead tree next to another footbridge. Crossing a third field, head for a stile which leads to a concrete road. Turn right and in 30 metres, turn left over the road bridge. Continue along the concrete track and turn right at the road. After 300 metres you will see the White Hart, Bythorn.

Leaving the **White Hart, Bythorn**, cross the road and go up School Lane, passing thatched cottages, an old school house and a church



Bythorn Church

with an unusual spire. Immediately after the church, turn left onto a path. At the road, turn right, passing a row of old red brick cottages. After passing a farm yard on your left, take the marked footpath, passing between bushes and over the stile. With the barn to your left, continue along the left hand field edge, and at the field boundary cross the stile.

Continue across the next field diagonally, to the right hand corner, and pass over a stile next to a metal gate. The path across the next field is poorly marked – aim for the barn on the skyline. Reaching the barn, join the track turn-

ing to your left, and continue until you reach the road and the Old Toll Bar House.



Old Toll Bar House

barring the road. Continue along the road, the old main road to Kettering, until you reach a bridleway sign and a gate on the left. Pass through, turn right, and very carefully cross the dual carriageway at the gap in the central reservation.

The bridleway continues on the other side of the road, straight across a field – aim in the direction of the church spire. When you reach the track in the middle of the field, head towards the barns to the right of the church. At the field edge, pass through the hedge behind a house with pink walls, go right along the back of the house, and passing into another field, turn left and follow the field edge. Turn right at the corner, and you will come to a gap in the hedge, where you will join a track, turning left.

Follow the track with the farm barns on your right, and the line of fir trees on your left, until you reach the road. Turn right, passing Keyston church once again on your left and you will soon finish at the Pheasant.

The Pubs:

White Hart, Bythorn

(B663, off A14).

Tel: (01832) 710226

<http://www.bennetts-restaurant.co.uk>

11-2.30; 6-11 (Tue-Sat); 12-3 (Sun)

Greene King IPA, Abbot (H) Guest Beer (H)

Passing through the rear entrance and patio, you pass through a restaurant (which is a modern extension at the rear of the pub), into the original White Hart. There are three separate



areas, on mixed levels, with counters serving two areas. The bar has considerable character, with wood

floor boards and some red tiles, and a pleasing variety of period furniture, including Chesterfields, wooden chairs and old wooden tables. The other area has a large inglenook fireplace. Bennetts restaurant features a bistro menu.

Car Park, Family Room, Evening Meals, Lunchtime Meals, No Smoking Area, Real Fire, Restaurant, Quiet Pub.

Keyston, Pheasant

Village Loop, (B663, off A14).

Tel: (01832) 710241

12-3; 6-11 (Mon-Sat); 12-3, 7-10.30 (Sun)

Adnams Bitter (H) Two Guest Beers (H)

The Pheasant is a conversion from a series of thatched cottages and has an idyllic setting. The pub has a number open plan rooms with oaks beams and farm imple-



ments hanging from the ceiling. The main bar is a lounge drinking area with an imposing fireplace. There are three dining areas, two non-smoking, all comfortable with simple wooden furniture. A constantly changing range of real ales is drawn from local micro-breweries and independents. The food is modern in style with a Mediterranean emphasis.

Car Park, Garden, Family Room, Evening Meals, Lunchtime Meals, No Smoking Area, Real Fire, Restaurant, Quiet Pub.

THE OLIVER CROMWELL

Wellington Street, St. Ives, Cambs.

Tel: 01480 465601

Serving five real ales:
Adnams Bitter plus four
regularly changing guest beers
New no smoking bar



Enjoy a good pint of traditional ale
in traditional surroundings
Reasonably Priced Lunchtime Bar Snacks
available Monday to Saturday



Bill Bennett Chef Patron

Restaurant opening hours

Tuesday to Saturday : 12:00-14:00
Tuesday to Saturday : 18:00-20:00
Sunday : 12:00-15:00

Bar opening hours

Tuesday to Saturday : 11:00-14:30
Tuesday to Saturday : 18:00-23:00
Sunday : 12:00-15:00

Bistro Menu, Great Steaks, Fine Wines, Real Ales

Bythorn, Huntingdon, Cambs, PE28 0QN
Telephone: (01832) 710226
<http://www.bennetts-restaurant.co.uk>

Calling All Beer Lovers

Love beer? Want to help protect it as well as drink it? Want to make sure you can continue to enjoy your favourite pint of real ale in your local pub? Well, you may be interested to know that's what the Campaign for Real Ale, CAMRA, is trying to ensure.

We are one of the most successful consumer organisations in the country. We campaign to help protect consumer rights, promote quality, choice and value for money as well as campaigning to save local pubs and independent breweries.

So why not help support us and join today!

How? Just fill in the CAMRA application form or join online at www.camra.org.uk

Membership costs just £16 a year and for this you receive:

- Our lively monthly publication What's Brewing, giving hard news from the world of pubs and beer as well as providing information about festivals and special events.
- **Free or substantially reduced** entry to all CAMRA beer festivals throughout the UK, including the Great British Beer Festival.
- **Discounts** on many CAMRA publications, including our best-selling Good Beer Guide.

There are over 180 branches and 66,000 members Nationwide. Between campaigning, beer festivals, brewery trips and pub visits there is plenty going on. So find out more about what's going on in your local area and **join online** at

www.camra.org.uk

Membership Application

Please fill in your details below.

Title Surname

Forename (s) D.O.B

Partner Title / Surname (If applicable)

Forename (s) D.O.B

Address

Postcode

Tel No.

Email

Please indicate below (circle amount) which category applies to the recipient:

Single.....£16

Joint.....£19

Under 26.....£9

Under 26 Joint.....£12

Retired.....£9

Retired Joint.....£12

I enclose a cheque, payable to **CAMRA**, for £_____.

Send to: CAMRA, Membership Secretary, 230 Hatfield Road, St Albans, Herts, AL1 4LW

Signed.....Date.....

**Or join online at
www.camra.org.uk**



THE GREEN MAN
 COUNTRY PUB & RESTAURANT
 EAST STREET, COLNE
 TEL: 01487 840368

Beer Festival

Bank Holiday Weekend

Friday 30th April - Monday 3rd May

20 Real Ales from all around the UK

Live Music & BBQs all Weekend

St Patricks Day Party

Wednesday 17th March

Live Band "Black Velvet"

Great Irish singalong music

Irish Stew & Guinness
 plus a selection of Real Ales

Come for the Craic!

Join in the new quiz craze !
Pete's Pop Quiz
 PULL IN THE CROWDS WITH A POP QUIZ !
 I supply everything you need for a fun evening of pop memorabilia !
 Rates are very reasonable and you can rely on the experience
 of a former radio and disco DJ !
 07754 652563
 visit www.petespopquiz.co.uk for details and prices



The Crown
 Bridge Road
 Broughton
 (01487) 824428



Open for Lunch and Dinner Wednesday to Sunday.
 Call us to reserve a table for food
 or pop along for a good pint in pleasant surroundings.

Regular changing real ales as well as great wines.

Bar open all day Saturday and Sunday.

BRANCH DIARY

- **Tuesday 9th March**, Open meeting, **Prince of Wales, Hilton** (Free) (8.30pm)
- **Friday 19th March**, Social, **Cock, Hemingford Grey** (Free) (8.30pm)
- **Saturday 20th March**, Heritage Pub Trip to Manchester (including Eccles), by rail. Contact Andy Shaw for details.
- **Tuesday 6th April, AGM**, at the **Rivermill Tavern, Eaton Socon** (Free) (8.30pm).
- **Friday 30th April**, Visit to the **Beer Festival, the Green Man, Colne** (8.30pm).
- **Tuesday 11th May**, Open meeting at the **King Williams IV, Fenstanton** (8.30pm).
- **Saturday 15th May, Heritage Pub Trip** to the **Black Country**, West Midlands, by rail, to celebrate Mild Month. Contact Andy Shaw for details.
- **Friday 21st May**, Social at the **Engineers Arms, Henlow** (East Anglian Pub of the Year, 2003) - by train to Arlesey, and then by taxi (or bike) to Henlow. Taking the 19:34 train from Huntingdon, 19:42 from St Neots.
- **Wednesday 26th May**, Trip to **Cambridge Beer Festival**, Jesus Green, Cambridge.
- **Tuesday 8th June**, Open meeting at the **Royal Oak, Hail Weston** (8.30pm)
- **Saturday 19th June**, Trip to **Alton**, to visit the **Triple fff Brewery tap, the Railway Arms**, and the **Watercress preserved steam railway**. Contact Andy Shaw for more details.
- **Friday 25th June**, An Ouse Cruise of riverside pubs, starting at the **Crown, Earith** at 8.15pm, then the **Pike and Eel, Needingworth** at 9.00pm, followed by the **Ferry Boat, Holywell** at 9.45pm and finishing at the **Floods Tavern, St Ives** at 10.30pm.

All meetings start at 8:30pm unless otherwise stated. Further information: Kathy Hadfield-Moorhouse, Social Secretary, tel 01480 496247, e-mail socials@huntscamra.org.uk.

BRANCH CONTACTS

Chairman: Roy Endersby, (01480) 473364, chairman@huntscamra.org.uk
Secretary & Publicity Officer: Paul Moorhouse, (01480) 496247 (h), secretary@huntscamra.org.uk
Treasurer & Newsletter Editor: Andy Shaw, (01480) 355893 (h), (07802) 485449 (m), treasurer@huntscamra.org.uk
Membership Secretary: Margaret Eames, (01480) 385333 (h)
Social Secretary: Kathy Hadfield-Moorhouse, (01480) 496247 (h), socials@huntscamra.org.uk

TRADING STANDARDS

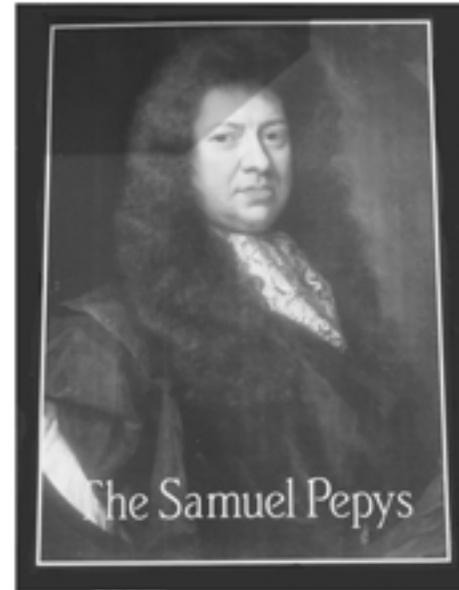
Your local Trading Standards organisation is Cambridgeshire County Council Trading Standards. If you have any complaints about trading standards issues at local pubs please contact them.

They have a role to protect consumers from errors or frauds concerned with quality, descrip-

tion or price of goods, services or facilities and to detect and rectify unfair advertising practices.

Contact **Cambridgeshire Trading Standards** helpdesk on 0845 3030666, or at Hinchingsbrooke Cottage, Brampton Road, Huntingdon PE29 6NA. The trading standards web site is www.tradingstandards.gov.uk

THE SAMUEL PEPYS



A GENUINE FREE HOUSE

146 High Street
Huntingdon
Tel: 01480 459708

Constantly changing beers including offerings from:
Brewsters, Fullers, Nethergate, Ridleys, Slaters, Woodfordes, Wychwoods, and others.
Also Erdinger Weissbier from Germany.

Lunch Menu from
12.00 to 2.30pm Monday - Saturday

Air Conditioning, Beer Garden
and Large Screen Sky Sports

Open All Day Every Day