

OPENING TIMES



Issue 119

Summer 2004

HUNTINGDONSHIRE BRANCH NEWSLETTER

HORSESHOES, OFFORD DARCY SAVED FROM CLOSURE

Last year Offord D'arcy faced the prospect of Christmas without a pub. A deal to sell the Horseshoes fell through, and the owner was unable to continue operating the pub.

That was a fate that two Horseshoes regulars were not prepared to allow, so they bought the pub themselves. Tony and Katrina Gariner, and Gary and Amanda Mardlin, who all live in the village, do not have any previous experience of running a pub, but Tony and Gary are local businessmen, they know how to run a business, and all the partners share a life-long interest in pubs, food and real ale.

They also have a very clear idea of what type of pub the Horseshoes should be. "We are an old English ale house", said Tony, "and first and foremost we are a locals' pub". This is in contrast with the plans of the previous owner, who wanted to create a business conference centre and motel.

The partners have been working on getting the basic formula right since December, and now they are starting to put in place some long term plans, including extending the pa-



tio, creating a children's play area and a petanque area, to make full use of the outside of the pub, and establishing a real ale bar by extending the old snug, so that there is an area for drinking only away from the food serving areas.

On the beer side, part of getting things right included a complete refurbishment of the cellar. The house beer, unusually for this area, is Caledonian Deuchars IPA, from Edinburgh, but that's simply because what started as a guest beer stayed due to popular demand. The Horseshoes also offers 3 regularly changing guest beers, including seasonal beers and regional favourites like Adnams.

The Horseshoes plans to hold a Real Ale Festival, 16th-18th of July, coincide with the Offord Festival, and 10-15 real ales, many from micro breweries, will be available

WHAT'S INSIDE

Page

2 - Champion Beer of Cambridgeshire

4 - Great British Beer Festival

6-7 - 25/10 Years Ago

8 - Make May Mild

10-12 - Zoigl Quest

13-15 - Shaw's Strolls

CHAMPION BEER OF CAMBRIDGESHIRE

NOMINATE YOUR FAVOURITE LOCAL BEERS

The Huntingdonshire Branch of CAMRA is organising a **Champion Beer of Cambridgeshire** competition on behalf of all the Cambridgeshire branches of CAMRA. The judging will take place during the opening session of St Ives **Booze on the Ouse** Beer Festival in September.

Each of the 4 Cambridgeshire brewers that have agreed to take part in the competition will be invited to provide one specified beer. We would like you to help us choose which beer from each brewery should be included in the competition.

Please complete the nomination voting form alongside, and either mail your votes to:

Andy Shaw, 13a Peppercorns Lane, Eaton Socon, St Neots, PE19 8HL, or email your votes to:

festival@huntscamra.org.uk.

Elgoods:
Fenland:
Milton:
Oakham:

OPENING TIMES

Opening Times is published by the Huntingdonshire Branch of CAMRA, the Campaign for Real Ale (Copyright 2004). Views or comments expressed in this publication may not necessarily be those of the Editor or of CAMRA.

**Deadline for Autumn 2004 issue (120) is
Tuesday 27th July 2004.**

Contact Andy Shaw, on (01480) 355893, or news@huntscamra.org.uk, or 13a Peppercorns Lane, Eaton Socon, St Neots, PE19 8HL.

Advertising Rates

Full page - £75, ½ page - £50, ¼ page - £30

Special discounts are given to regular advertisers. These rates exclude cover ads which have special rates that are negotiable. Please note the deadline dates for each issue, as late copy cannot be guaranteed inclusion.

FIRST CLASS CARS

AIRPORTS - SEAPORTS

(£5 off for CAMRA members)

LOCAL & LONGHAUL

(£1 off for CAMRA members)

CONTRACTS - CORPORATE DAYS

LIGHT COURIER SERVICE

01480 89 00 89

Feel Free To Call

24 Hours - 7 Days



The poster for the Great British Beer Festival 2004 features a central graphic of the word 'Beer' in a large, stylized, outlined font. Above it, 'Great British' is written in a bold, sans-serif font. To the right, 'Festival' is written in a similar bold font. The background is a collage of words related to beer and festivals, such as 'family room', 'live music', 'fun games', 'beer', 'atmosphere', 'perry', and 'ales'. Below the main title, the dates '3-7 August, London Olympia' are prominently displayed. Further down, it states 'Over 450 real ales plus cider, perry and international beer' and 'Entertainment throughout the festival'. A 'Ticket Hotline 01727 867201' and 'Information Line 0990 525 2525' are provided. The website 'www.gbbf.org' is listed at the bottom. A small logo for 'Sainsbury's' is visible on the left, and a 'SAVE £1' starburst graphic is on the right. The text 'Organized by The Campaign for Real Ale' is at the bottom right. A small logo for '2004 LONDON OLYMPIA' is on the left side of the bottom section.

Discover the Magnificent 700 at the Great British Beer Festival

Held at London Olympia every year, the Great British Beer Festival is Britain's biggest beer festival and has much to offer you with a choice of over 700 real ales, ciders, perries. Why not catch up with friends or unwind after work with a good quality pint? There is also live entertainment and music, traditional pub games and a fine selection of food including many pub favourites. Drop in and enjoy all the fun at the Great British Beer Festival from 3rd-7th August.

The festival brings together the widest beer range from around the country with a handpicked selection of over 700 real ales, ciders and perries. Our enthusiastic bar staff are also happy to advise you on the wide-ranging international choice of beers and real lagers from all around the world at Bières sans frontières.

Cider drinkers will find a wide choice of real ciders on offer the Real Cider and Perry Bar and there is also a large range of bottled real ales for you to enjoy at the Bottled Beer Bar. There are dozens of different bars at the festival and you will find many of your favourites as well as some of the newest beers available. What's more, to truly appreciate the tastes on offer, you could attend one of our tutored beer tastings hosted by our international team of beer experts, this year the tastings include Beer and Chocolate and Belgian Beers.

Not only is a trip to the Great British Beer Festival an enjoyable day out, if you book your tickets in advance you can save money. Book your ticket by 23rd July and receive a £1 discount on all single session tickets. If you are a CAMRA member you will also receive an additional discount.

Remember to leave your car at home as London Olympia is easily reached by public transport.



The GEORGE PUB BISTRO

Following an extensive re-furbishment programme, we would like to welcome you to the new George Pub Bistro at Spaldwick.

Relax and enjoy the stylish surroundings, try our new innovative menu made, where possible, with local produce and indulge our extensive wine list, champagnes, and guest beers.

The George, High Street, Spaldwick, Huntingdon, Cambridgeshire, PE28 0TD, Phone: 01480 890 293

Due to expanding operations, we are now recruiting additional staff for the summer. Please contact Caroline on 01480 890 293.

The Red House

Old North Road
Longstowe, Cambs.
Tel: 01954 718480

A GENUINE
FREE HOUSE



Four real ales featuring local breweries.
Ever changing guest beers.
Food available seven days a week.

Open all day Saturday and Sunday. Closed Monday Lunch.

A LOOK BACK IN TIME

25 YEARS AGO

- Bedford brewers Charles Wells launched Bombardier, a new cask beer aimed mainly at the London free trade market. Director John Wells said 'it's out of the same stable as our other cask beers and will have the same family flavour.' The beer was originally named after the boxer 'Bomber Wells'.
- CAMRA's 1979 Annual General Meeting called for action on beer prices following 3p a pint rise. Ruddles County had reached 51p a pint in London, contrasting with Holts Bitter in Manchester at 29p a pint.
- The same meeting declared that the draught beers of Hull Brewery, part of Northern Foods, should no longer be regarded as real ale. The Hull Brewery (not the same as the Hull microbrewery of more recent years) was known to filter out yeast, which the AGM decided meant that the beers were indistinguishable from keg beer.
- In Cambridge the removal by Greene King of the outside loos at the Cambridge Arms was mourned in a funeral procession featuring a coffin supporting one of the redundant thrones, and led by the Bishopp of Cambridge, otherwise known as John Bishopp, then chairman of CAMRA Cambridge Branch. Pub landlord Peter Fagg cut a pink ribbon across the entrance to the new indoor loos and dispensed free draught Abbot Ale and 'Old Bog Society' tee shirts.
- CAMRA's 'Make May a Mild Month' campaign mourned Rayments AK and Courage cask milds lost during the previous year, and urged breweries to promote cask milds Ind Coope KK and Youngs Mild. Whitbread were already working with

CAMRA on joint promotions for their cask milds brewed at Portsmouth and Romsey.

- Peterborough was one of the worst places in Britain for real ale drinkers in summer 1979, according to a CAMRA survey. Many pubs were reinstating cask ale and over 40% of British pubs now stocked it; whilst Brighton was one of the best areas with 89% of pubs serving cask, only 15% of Peterborough's pubs served real ale.
- The 'Red Revolution' was declared over as the keg beer Watneys' Red was axed by the national brewer. This was a significant milestone for CAMRA, who had attacked Red since 1971 when it replaced Red Barrel in an infamous 'red' blitz in which thousands of pubs were given a corporate makeover with much red décor.
- During summer 1979 CAMRA's St Neots branch met at the Black Bull in Godmanchester, the Lord John Russell in St Neots and the Darby and Joan (now the Pig and Abbott) in Abington Pigotts. There was a joint social with Ely branch at the Windmill, Somersham and the branch also ran a summer real ale tent at the Riverside Festival in St Neots.
- A bottled ale was launched in summer 1979 by Morlands of Abingdon to commemorate the 50th anniversary of the link between Abingdon and MG Cars. The beer was named after the MG demonstration car, 'Old Speckled Hen', and of Bedfordshire brewer Banks & Taylor was course remains as the brand brewed in Bury St Edmunds by Greene King, who took over the Morlands brands and pubs. 'I liked the beer so much he bought the company'. After 12 years of existence the brewery had flourished due to high interest rates on loans used to build a tied estate of nine pubs. B & T resumed brewing under its new ownership and thankfully remains with us in 2004.

A LOOK BACK IN TIME

- CAMRA spotlighted brewery price hikes, as their 1994 prices survey revealed a 5% price rise over a year. Ale had reached an average price of £1.47 a pint, with lager at £1.63.
- Ten years ago, Rutland brewery Ruddles were refuting CAMRA's fears of a sell-off, saying that Dutch owners Grolsch had faith in the future for Ruddles as a separate, profitable business. In 2004, following two changes of ownership, the Ruddles brands are owned by Greene King and the brewery is closed.
- The Independent Family Brewers organisation took their horse drawn drays to the streets of Dover in summer 1994 to protest over the flood of duty paid imports that they claimed equalled the output of 18 of their members. Robert Neame of Kent brewer Shepherd Neame said 'The government speaks with a forked tongue. How can you have a free market when the UK provides 55% of all the liquor tax collected in the European Union?'
- Greene King were incurring CAMRA's wrath in summer 1994 for a leaflet promoting a keg version of IPA to the club trade and describing keg IPA as 'just like the perfect hand-pulled pint.' Furious CAMRA regional director Paul Ainsworth said he would be investigating the proposed dispense method for the keg beer— a handpump was depicted on the leaflet.
- CAMRA were urging the support of candidates in the 1994 Euro elections in a fight to save tied pubs. In 1997 the European Commission was due to review the legal exemption that allowed tied pubs. CAMRA and the brewers agreed that the loss of the tie would mean the loss of many real ales, breweries and pubs.
- Bedford brewer Charles Wells were under fire from local village communities ten years ago as they told critics of their pub closure

programme to 'use them or lose them'. Wells were reported to have sold 30 pubs in two years, and many of them had closed permanently. CAMRA's local spokesman Peter Argyle said that Whitbread and Greene King had also been closing Bedfordshire pubs, but admitted 'at least we haven't been Norfolked', in a reference to Watneys' infamous pub closure regime further east.

- CAMRA St Neots branch indulged in a short 'pub crawl' at Southoe, which then had two pubs. During the summer of 1994 they also met at the Oliver Cromwell in St Ives, and the Leeds Arms, Eltisley. The branch also hosted CAMRA's East Anglia regional meeting in a packed room at the New Tavern, Great Staughton.

THE CHEQUERS
71 Main Road Little Gransden
Tel: 01767 677348



**St. Neots
CAMRA
Pub of the
Year 2001**

**Bob and Wendy Mitchell
invite you to try their unique
unspoilt village local with its
own special atmosphere**

Different Real Ale each week

MAKE MAY MILD

The Campaign for Real Ale is promoting draught Mild throughout May to encourage pub licensees to stock Mild and persuade pub goers to give one of Britain's finest styles of beer a try.

Mild ales have low gravity and hop rate, and are rounder and slightly sweeter than more highly hopped bitters. Mild is usually darker than bitter, through the use of roast malt or caramel.

This 400-year-old style has disappeared from many pubs and is in danger of becoming extinct in certain areas of Britain.

In the Huntingdonshire area only a few pubs now fly the mild flag. The Cock at Hemingford Grey stocks the wonderful Elgood's Black Dog Mild, with its mouth-filling black malt and liquorice and unusual dryness. Black Dog is also regularly served at Elgood's tied house the Floods Tavern in St Ives.

Greene King's smooth bittersweet XX Mild has remained on offer in a handful of their local pubs, notably the Waggon and Horses at Steeple Morden.

Lincolnshire brewers Batemans produce the excellent ruby-black dry and fruity Dark Mild and this has occasionally featured in local pubs including Batemans' houses the Lord John Russell in St Neots and the White Hart in Great Staughton.

During May Mild is expected to make special local guest appearances. The Aviator in St Ives is one pub planning to stock mild for May. Other pubs have supported 'Make May A Mild Month' in previous years, and readers are encouraged to look out for rare chances to try these characterful beers.

CAMRA is running Mild pub trails, visiting pubs that cook with Mild, holding Mild tasting ses-

sions, organising trips to breweries that produce Mild and enjoying Mild and Curry Nights!

John Norman, CAMRA's Mild spokesperson said, "Mild is one of Britain's finest styles of beer but it can be hard to find pubs that regularly serve it. Unfortunately this means that many discerning beer drinkers never get the chance to try the delights of Mild. I urge all licensees to put on some Mild in May and promote it to their local pub goers - this will benefit the pub, the consumer and go some way to saving this wonderful drink from disappearing from British pubs forever!"

A selection of Mild recipes can be found on the CAMRA website www.camra.org.uk

Mild to try in May:

Milton Minotaur (Cambridge) – ABV 3.3%
Moorhouses Black Cat (Lancashire) ABV 3.4%

Brains Dark (Cardiff) ABV 3.5%

Sarah Hughes, Dark Ruby (West Midlands) ABV 6%

Hydes, Light Mild (Manchester) ABV 3.5%

Gales, Festival Mild (Hampshire) ABV 4.8%

Nethergate Priory Mild (Suffolk) – ABV 3.5%

Wolf Wolf in Sheep's Clothing (Norfolk) – ABV 3.7%

Woodforde's Mardlers (Norfolk) - ABV 3.5%

Visit CAMRA online:

CAMRA's Home Page

<http://www.camra.org.uk>

Huntingdonshire Branch Home Page

<http://www.hunts.camra.org.uk>

For updates on our Diary check on-line at

<http://www.hunts.camra.org.uk/diary>



Annual Beer Festival

Friday 25th June - Monday 5th July

Confirmed Real Ales include:

Adnams - Broadside, Banktop - Old Slapper, Church End - Beck's Bender, They think it's Ale over and What the Fox's Hat, Daleside - Old Legover, Dog House - Wet Nose, Elgoods - Black Dog and Double Swan, Leadmill - Spit or Swallow, Mauldons - White Adder, Milk Street - Gulp, Parish - Baz's Bonce Blower, Ridley - Old Bob, Six Bells - Roo Brew, Theakston - Old Peculier, Triple FFF - Comfortably Numb and Stairway to Heaven, Titanic - White Star

Plus a selection of foreign beers (inc. Leffe Blonde, and Warsteiner), cask conditioned lager and real cider

Fri 25th June - Dr Busker Bawdy - comedian and musician

Sat 26th June - Live Band Night - TBA

Fri 2nd July - Live Band Night - TBA

Sat 3rd July - Live Band Night - Old Blue Moses

**For further information contact Richard or Chris
on Telephone: 01832 710363**

The Fox, Fox Road, Catworth, PE28 0PW

Off the B660 (RAF Molesworth / Kimbolton turn off the A14)

THE QUEST FOR THE ZOIGL

Germany is a land of superlatives in choice and variety of beer, and Franconia in northern Bavaria is Germany's brewing heartland. John Conen's book "Bamberg and Franconia" is an excellent guide to the breweries, beers and pubs of this region. There are 380 breweries in Franconia, 150 of them within a 35-kilometre radius of Bamberg at the centre of Franconia. Germany has perhaps twenty distinct beer styles and Franconia has more than its fair share, with distinctive regional styles like smoked Rauchbier, black Schwartzbier, and unfiltered ungasundetete.

There is one more distinctive brewing tradition in Franconia - Zoigl. Zoigl brewers share a communal brew house but the fermentation and lagering takes place in their own homes. When the beer is ready to be drunk a six-pointed star, the Zoigl, is hung outside the house to invite people into a room

opened up for the purpose. This tradition goes back to mediaeval times and may have been widespread throughout Bavaria - 75 towns are mentioned in an 1854 report on the communal breweries. The tradition continues in six towns and villages in East Franconia.

Zoigl has a reputation for being elusive, probably because the outlets are only open when there is beer to drink. CAMRA founder Graham Lees failed to find any outlets open when he did some research in 1994. Today the Internet provides sources of information that makes hunting the Zoigl a little easier, though still a challenge - a challenge that inspired three friends and me to make a recent trip on a quest for the Zoigl.

The first town we visited was Windischensbach, which has its own web site (www.zoiglbier.de). This gave us the names - but not the addresses - of at least two outlets that would be open on the day of our visit. Walking from the railway station towards the centre of town we chanced upon the Würth pub and brewery - a conventional brewery which offered Helles, Pils, Perlweizen and Zoigl! The Zoigl was bottled, but very pleasant, being dry and hoppy with lots of fruit and a long finish - unlike any German beer style we knew, for reasons that would become apparent later.

Falling into conversation with a local we learnt that three Zoigl brewers were open on the other side of the town, and the man and his son kindly offered to guide us.

The communal brew house was pointed out to us, just off the "main street" (Hauptstrasse), as we made our way to "Beim Binner", at 3 Kleiau. This was clearly a private house, although some modifications had undoubtedly been made to comply with German legislation for public use - the toilets and kitchen were up to the standards of any UK pub.

Sitting drinking brewer Robert Sperber's beer, we were evidently in a room used as his family dining room for most of the year and the adjacent room, with a makeshift bar and beer served direct from a cask, was undoubtedly a living room. Herr Sperber was delighted to have visitors from afar, and gave us a guided tour. We saw the kitchen where his wife was preparing lunches, an additional dining room with benches and tables for busy days and, at the back of the house, a distillery; Herr Sperber also produces schnapps- around a dozen varieties.



THE QUEST FOR THE ZOIGL

It was time to move on, as we still had another two Zoigl outlets to visit. At the local hotel-restaurant, Oberpfälzer Hof, at 1 Hauptstraße, brewer and hotelier German Enders offers Zoigl beer all the year round, daily except Wednesdays. Herr Enders speaks excellent English, and we took the opportunity to get answers to the many questions we had. His family has been brewing Zoigl since 1855 and in Windischensbach there are currently ten families active as Zoigl brewers. Each family uses their own recipe, though they are of a common style. The Würth brewer supplies all the families with a yeast which, it transpired, is a top fermenting yeast – the beer we had been enjoying was an ale!

Herr Enders then exceeded our expectations by taking us down Hauptstraße for a tour of the brew house.

The layout was very familiar, with mash tun and copper on the ground floor and a grist mill on the first floor. What was remarkable, however, was an open cool ship on the top floor, very similar to the one at Hook Norton, with a hop back suspended over it. On our way out, we spotted another unusual feature - a wood store; the mash tun and copper were wood fired.

The wort is piped out of the brewhouse to a mobile tank for transfer to the cellars of the brewer. In his cellar Herr Enders showed us two fermenting vessels and two conditioning tanks, each of approximately 1,000 litres. Pri-

mary fermentation takes 12 days and the unfiltered beer is then lagered for 6 weeks.

Thanking Herr Enders for his hospitality, we made our way to the third Zoigl outlet - Zoigl-stube Stern, in Neustädterstrasse. Here, in a single room, Herr Lindner was doing brisk business. It was mid-afternoon on Saturday and it seemed that a large proportion of Windischensbach's residents had turned out to enjoy a few beers. With everyone sitting around communal tables, it was impossible not to be drawn into amiable conversation.

The next day we travelled to Neuhas-Pegnitz on the railway line between Bayreuth and Nürnberg. Here we started with more information, since John Conen's guide lists four active Zoigl brewers with locations, but we did not know which would be open on that day. The first one, Paul Müller at 5 Hafnerberg, was clearly not open, and a notice on his front door advised that he had retired from Zoigl brewing some years ago.

We found a pub at 11 Unterer Markt, and while enjoying some unfiltered Aktien Zwick'l beer, we discovered that the pub owner had once been a Zoigl brewer. More than twenty families used to use a communal brew house that dated back to 1556. Sadly, the old brew house had closed.

Somewhat despondent, we left but just round the corner, at 17 Unterer Markt, we spotted the Zoigl sign, and the home of Paul and Andrea Beneburger. Here we learned of three Zoigl brewers in Neuhas-Pegnitz who jointly own a new brew house in Königsteinerstrasse. The beer is fermented in the brew house and lagered in the cellars of the burg (castle) on the hill at the centre of the town. The beer, a



Fermenting vessel in hotel



Cool ship and hop back



Brewhouse

ZOIGL QUEST



Beneburger bar

full flavoured Märzen style beer, is served by only one brewer at a time. Following the Zoigl tradition the beer is served in the homes of the brewers, not a pub. The other two Zoigl brewers in Neuhas-Pegnitz are Georg Döth at 4 Burgstrasse, and Paul Reindl at 3 Unterer Markt.

We were unable to visit the Neuhas-Pegnitz brew house, since our flight from Nürnberg beckoned, but we plan to return to Neuhas-Pegnitz and visit the other towns where Zoigl brewing is known to continue – Falkenberg, Eslam, Mitterteich, and Neuhaus an der Waldnaab.

THE GREEN MAN
COUNTRY PUB & RESTAURANT
EAST STREET COLNE



**UP TO FOUR REAL ALES
AND REGULARLY CHANGING
GUEST BEERS**

GERMAN BEER FESTIVAL
SAT 18TH - SAT 25TH SEPT

**A WIDE SELECTION OF
OKTOBERFEST BEERS**

**LIVE ENTERTAINMENT ON THE
18TH, 19TH AND 25TH**

**SPECIAL PROMOTIONS
THROUGHOUT THE WEEK**

PUB NEWS

- Bedford brewers Charles Wells have sold the **Spread Eagle** at **Buckden** to Ipswich-based developer Witnessham Ventures Limited. Planning permission has been requested for change of use to three dwellings for the pub, an adjacent shop and maisonette plus rear outbuildings on a 0.3 acre site.
- Alterations are planned at the **Crown and Pipes** in **Fenstanton**. Owners Charles Wells are extending this small village pub.
- The **Black Bull** at **Godmanchester** has reopened after its lease to Terry and Anne Richardson, who also hold the lease of the **White Hart** in **St Ives**.
- The **Golden Ball** on **St Neots** market square will reopen soon with a new name, yet to be announced. Owners Charles Wells expect the revamped pub to appeal to shoppers and it will feature lunchtime snacks when it reopens in late June.
- The **George** at **Buckden** has reopened after an eight months refurbishment by Richard and Anne Furbank, who own the women's outfitters next door. The revamped George Hotel and Brasserie will be complete when 12 individually-designed bedrooms are opened in July.
- The **Territorial Tavern** in **Huntington** has been re-leased by Charles Wells. The reported sale and introduction of guest beers in the previous Opening Times were incorrect.
- The **Three Horseshoes** at **Abbots Ripton** is expected to reopen soon, and has been recruiting chefs and bar staff
- The **Racehorse** at **Catworth** has been sold by the operator, who expects to leave after the summer.

Arrington

Introduction: The walk starts by passing through parkland past the front of Wimpole Hall. Later the path climbs past farms comprising part of the estate. Here each field you pass has an information board describing the present crop, saying what was planted in the previous season and what is planned for the next crop. The notice also explains what treatment(s) the field has received. At the top of the hill - halfway round the walk - pass reservoirs and an Ordnance Survey trig Pillar. Not surprisingly, from this high point there are wide views of the surrounding countryside. The return is along rural footpaths and bridleways to Arrington.

The district around Arrington is one of undulating rich farmland, well dotted with small woods and plenty of mature trees. Just to the north of the inn is the 350 acre estate of Wimpole Hall and its associated Wimpole Home Farm, owned by the National Trust. The Earls of Hardwicke were the owners of Wimpole Hall in the 18th and 19th centuries. The road past the Hardwicke Arms, now called Ermine Way, was the ancient Roman road,



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

Ermine Street, from London to the North. The grand entrance gates to Wimpole Hall which face onto the old road are rarely used now.

Distance: 8.9 km (5.5 miles). The walk can be completed in less than 3 hours.

Map: OS Landranger sheets 154 Cambridge and Newmarket and 153 Bedford, Huntingdon and surrounding area (inn GR 328502).

How to get there: Arrington lies on the A1198 road between Huntingdon and Royston. From the north, leave the A14 at the Godmanchester interchange then follow the A1198 for 13 miles. From Cambridge and the east take the A428 towards St Neots. Turn left onto the A1198 at the Caxton Gibbet roundabout. The Hardwicke Arms is on the main road in the village.

Parking: The inn has ample parking at the rear, and it is also possible to park on the roadside.

The Walk:

From the Hardwicke Arms walk north along the road, Ermine Way, towards Huntingdon. In about 150 yards, by the massive wrought-iron ornamental entrance gates of Wimpole Hall, go through an iron wicket gate to the right of the main gates, and walk along the tarmac drive. Pass through an iron kissing-gate beside a cattle grid. Passing through two more kissing-gates, follow the tarmac drive as it sweeps round to the left and then to the right, crossing parallel to the front of Wimpole Hall, 100 yards away to the left, then pass the red-brick stable block on your left. Continue on the drive for ¼ mile to reach a road. Turn left along it. Pass a telephone box and opposite the black weather-boarded thatched barns of Home Farm turn right along a wide gravel farm track. Before setting off along this track read the informative board at the junction. You will be following the walk described on the board for some of the way.

Pass on the right a bungalow, Keeper's Cottage, then keep left, crossing a bridge, over a small but deep stream. Later pass a cream-washed farmhouse, Cobb's Wood Farm. The surfaced road ends here. Continue straight on along an earth farm track, with a ditch on your right. In 100 yards or so the ditch on the right ends and you bear slightly right, up the hill towards the woods.

When almost at the top of the hill, where you pass a wood on the left, pause on the seat to enjoy the panoramic views. Where the wood ends you carry straight on, still on a cart track, with a hedge and ditch on the left. When the cart track turns right, keep straight on, on a wide grass path, with a small triangle of young mixed woodland on the right. This is called French's Corner.

In about 50 yards, at the far end of the wood on the right, turn left at the waymark with 'Rambler's' written in poker work on the shaft. You are still on a grassy headland path with a wide field on the right. You now come to the corner of the field, where there is a damaged steel footpath sign. Go left towards the water tanks of the Cambridge Water Company, and there bear left between the water company's fence on the right and the hedge on the left. The path narrows a little bit, later widening out into a delightful grassy bridleway. Note the Ordnance Survey trig point. From here you can enjoy wide views.

As you approach some woodland the path becomes a cart track. After following the edge of the wood for about 100 yards the cart track goes right. You go straight on along a bridleway through the wood. You come out to a road where the bridleway makes a sharp bend. Go straight on along the rural road, passing a farm on your right. Do not turn off right when 'The Wimpole Way' goes right, but keep on the road until you reach Kingston Pastures Farm, a three-storey building on the right.

Here, opposite a barn, go left at a footpath sign, on a grassy headland, with a hedge on the left. When the hedge and its few trees end you then have a deep ditch on your left.

At the end of the field you go through a hedge, and are confronted by a wide field, where the route has been marked out. Should the markers not be there you would navigate by going initially towards a prominent house on the skyline, and then later swing left a little to the far side of the field to cross a stile and then walk across the pasture down to a bridge, and a double farm gate. Keep on in the same direction to go through another gate. Follow a grass path along (possibly) a crop division, still going in the same basic direction. The well-used path curves right, leading to a sleeper bridge and out to the road. Turn left. There is a footway on the far side of the road. Follow this all the way down into Arrington.

Other local attractions: The National Trust property Wimpole Hall, a large 18th century style mansion, is a few hundred yards away. There is also the NT farm, Wimpole Home Farm - a working farm with rare breeds, and with a collection of farm machinery as used here over the last 200



years. Both are open from the end of March until the beginning of November, but not on Mondays or Fridays, except bank holiday Mondays. They are also open on Fridays from mid July to mid August. For times ring 01223 207257.

The Pub:**HARDWICKE ARMS, ARRINGTON**

Ermine Way, (A1198), SG8 0AH.

Tel: (01223) 208802

SHAW'S STROLLS

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

Greene King IPA, Guest Beers (H)

The elegant Hardwicke Arms has as its origins a 13th century coaching inn. It is a long hotel, stretched along the road frontage in the main street of Arrington. Inside, the atmosphere is friendly and welcoming. All manner of beer jugs are displayed in the main bar which, with the lounge bar and snug, is perfect for a lunchtime or evening meal. The comfortable and more formal restaurant is oak-pannelled. A no-smoking area is provided. Overnight accommodation is also available if you wish to stay in the area. The changing menu is always interesting.

Children have their own menu, and a garden area in which to play.

Meals are served at lunchtime and in the evenings seven days a week, except that food is

not available on Sunday evenings in the winter. The real ales are Greene King IPA, and guest beers. Dogs are not permitted in the inn, except, of course, guide dogs.

Car Park, 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

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

<input type="text"/>	<input type="text"/>
----------------------	----------------------

Forename (s)

D.O.B

<input type="text"/>	<input type="text"/>
----------------------	----------------------

Partner Title / Surname (If applicable)

<input type="text"/>

Forename (s)

D.O.B

<input type="text"/>	<input type="text"/>
----------------------	----------------------

Address

<input type="text"/>
<input type="text"/>

Postcode

<input type="text"/>

Tel No.

<input type="text"/>

Email

<input type="text"/>

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



HUNTINGDONSHIRE
CAMRA BRANCH

BEER FESTIVAL

23rd - 25th
Sept 2004
Burgess Hall
St. Ivo Centre
St. Ives

50+ REAL ALES

(over the duration of the festival)

PLUS CIDER AND BOTTLED FOREIGN BEER

Opening Times:

Thursday 23rd 6pm - 10.45pm

Friday 24th 12 noon - 3pm 5pm - 10.45pm

Saturday 25th All Day from 12 noon - 10.45pm

Entry (including programme):

50p Friday and Saturday Lunchtimes

£2.00 Thursday - Saturday Evenings (from 7pm)

CAMRA members free entry to all sessions

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

Entrance 50p & reduced price draught beer

Families Welcome Until 9pm.



CAMRA Stall & Tombola	Soft drinks, wines & spirits bar	Free soft drinks for designated drivers	Bar snacks at all sessions
--	---	--	---



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.

WISSEY VALLEY BREWERY

Local farmers' markets are always worth a visit for those who enjoy good food, and discerning beer drinkers can also find the ales of this new West Norfolk brewery at regular stalls run by the brewer. His excellent real ales can be found in bottled form, as well as occasional products from other brewers in a local bottled beer co-operative.

Wissey Valley's Heavenly Mild, ABV 3.5% is just that - a dark bittersweet ale with a distinct roast malt bite. Another extreme is their Khaki Sergeant Strong Stout, ABV 6.7%, a bitter stout with a powerful roast flavour. Raspberry Blowers' Ale, ABV 4.7% is malty with a subtle addition of raspberries.

Other delights have included WVB, an amber bitter, ABV 3.6%, Tony's Oatmeal Stout, ABV 3.8% and Farmers' Market Porter, ABV 4.0%. The beers are bottle-conditioned, containing the natural yeast sediment, and require careful pouring for clear beer. The condition levels are quite low, which means that the beers are not as fizzy as many bottle-conditioned beers, and are closer to the character of draught cask ales.

All these beers were sampled from farmers markets in St Ives, which are held on the first and third Saturday morning of every month. Wissey Valley also attend the local farmers' markets in Huntingdon, Ely and Ramsey.

Visit CAMRA online:

CAMRA's Home Page

<http://www.camra.org.uk>

Huntingdonshire Branch Home Page

<http://www.huntscamra.org.uk>

For updates on our Diary check on-line at

<http://www.huntscamra.org.uk/diary>

LETTER TO THE EDITOR

I vehemently disagree with Andy Shaw's assessment of The George, Spaldwick (Opening Times vol. 118, page 8). It seems to run counter to the tenor of articles published in Beer. I visited The George recently and consider that Spirit Group have ruined the place (as you might expect). The beer was indifferent (no second pint) and the food uninspired.

As for the refurbishment, Spirit Group have ruined the old architectural ambience of the place of Chris Watson's regime. It is now reminiscent of a chromium plated gin palace in comparison with its previous appearance. And, contrary to Mr Shaw's view, most people who read Beer seem to like "dingy comers" and do not like an "opened up building" or an "open environment" The emphasis in Beer is usually on cosy interiors with an intimate atmosphere which has been removed from The George.

Mr Shaw's last paragraph says it all: no session bitter available; beer sourced from beer agencies and possibly from local micros (I wonder).

In short I should find another pub when next passing Spaldwick. Anyway I thought Pub Bistros were anathema to CAMRA.

Geoffrey Perryman, Orwell, Cambs.

Editor: Any other views on this topic? Or any views on any topic? Letters to the editor are always very welcome. Write to 13a Peppercorns Lane, Eaton Socon, St Neots, PE19 8HL or email news@huntscamra.org.uk.

Booze on the Ouse
St Ives Beer Festival
Thu 23rd - Sat 25th Sept
Burgess Hall, St Ivo Centre
St Ives

BRANCH DIARY

- **Wednesday 26th May**, Trip to **Cambridge Beer Festival**, Jesus Green, Cambridge. By bus from Huntingdon, St Ives and St Neots. Meet at 8.30pm.
- **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 (by car) 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.
- **Friday 2nd July**, Social at the Beer Festival, **Fox, Catworth** (8.30pm)
- **Tuesday 6th July**, Open meeting at the **Woolpack, St Neots** (8.30pm)
- **Saturday 10th July**, Heritage Pub Trip, Rye. Contact Andy Shaw for more details.
- **Sunday 11th July**, Social at the **Rushden Historical Transport Museum** (and Victorian Bar), starting at 12 noon (includes locomotive steam demos).
- **Friday 16th July**, Social at the **Fox & Hounds, Great Gidding** (8.30pm)
- **Tuesday 10th August**, Open meeting at the **Sam Pepys, Huntingdon** (8.30pm)
- **Tuesday 24th August**, Trip to **Peterborough Beer Festival**. By train, check with Kathy for train times.
- **Tuesday 7th September**, Open meeting at the **Oliver Cromwell, St Ives** (8.30pm)

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 & Newsletter Editor: Andy Shaw, (01480) 355893, chairman@huntscamra.org.uk
Secretary & Publicity Officer: Paul Moorhouse, (01480) 496247 (h), secretary@huntscamra.org.uk
Treasurer: Sonia Clarke, (01480) 355893 (h), 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

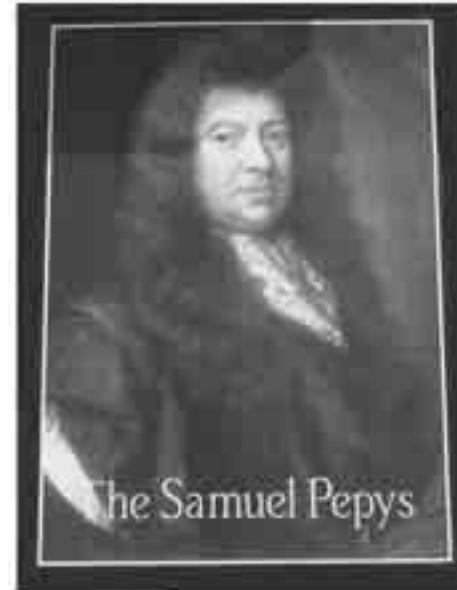
Your local Trading Standards organisation is Cambridgeshire County Council Trading Standards. If you have any complaints about trading standards issues at local pubs please contact them.

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

scription 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 Hinchbrooke 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
01480 459708

Open All Day
Every Day

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