



**CAMPAIGN
FOR
REAL ALE**

opening times

Huntingdonshire Branch of CAMRA
the Campaign for Real Ale

Issue 136
Autumn 2008

ROCK BOTTOM
SUPERMARKET
PRICES AS BUDGET
HITS PUBS

Also inside:

London heritage pubs

Hunts cider packs a punch

Hunts food and drink festival

Pubs of the year

Pub Pieces

Half Pints

Booze on the Ouse, St Ives Beer
Festival, Thu 11—Sat 13 Sep 2008

A **WARM** WELCOME & **GREAT BEER** FROM **WELLS & YOUNG'S**



The Corner House

Market Square,
St Neots PE19 2AA

*Omar's little gem of a pub
on the Market Square*



The Eaton Oak

Crosshall Rd, Eaton Ford,
Eaton Socon PE19 7DB

Tel: 01480 219555

*The best in pub food, with
nine letting bedrooms*



The Wheatsheaf

Great North Road,
Eaton Socon PE19 3EQ

Tel: 01480 405942

*Tracy & Nicky's great little pub
- pub food and always a smile*



The Woolpack

35 Church Street,
St Neots CB5 8JE

Tel: 01480 212030

*Come and see Jo, Paul &
John, there's always
something happening*



The Globe

Huntingdon Street,
St Neots PE19 1DU

Tel: 01480 470788

*Rachel welcomes all friends
old and new - good beer, SKY
and traditional Sunday roasts*



ROCK BOTTOM SUPERMARKET PRICES AS BUDGET HITS PUBS

Chancellor Alistair Darling's 4p a pint duty increase has hit pub beer prices hard as supermarkets appear to have taken the hit and the price differential between pubs and supermarkets continues to widen.

A survey by Huntingdonshire CAMRA has shown an average increase of 12p for a pint of real ale in local pubs since the budget hike, and in large chains of leased pubs the average increase found for standard cask bitters was as high as 25p a pint.

And as the government promises to take action on supermarket alcohol pricing, a Huntingdonshire CAMRA survey of local supermarkets in June 2008 has revealed average prices of as low as between 79p and 99p a pint for standard British-brewed lagers, and between 84p and £1.16 a pint for standard bitters.

Beer	Average Price
Carlsberg	79p
Carling	98p
Fosters	99p
John Smiths	84p
Tetleys Smooth	£1.04
Boddingtons	£1.16
Strongbow	89p
Guinness	£1.45
Bottled Real Ale	£1.88

Average Supermarket price found in Huntingdonshire area, per pint

Although the budget increase was set at 4p a pint, this is added to the price of beer at the brewery gate.

Each party along the supply chain will have wanted to maintain profit margins and this explains price rises of up to 10%.

Around 30% of the price of a pint goes to the Treasury because beer is liable for VAT at 17.5% as well as duty. For a 4% alcohol pint of beer sold in a pub for £2.45, the government takes 72p, the brewery's total costs are 64p and retail costs are 67p. This leaves a surplus of 42p, some of which is re-invested in pub estates, for example.

CAMRA research indicates that 57 pubs are closing permanently every month as the price differential between pubs and supermarkets widens. Pubs provide a regulated environment for people to enjoy alcohol socially and responsibly. The mixed clientele found in the best community pubs has an uncanny knack of restraining unruly behaviour and, in conjunction with the watchful eye of the licensee, makes drinking in the pub a more controlled pursuit than unregulated consumption away from licensed premises.

More than forty MPs have recently backed an Early Day Motion urging the government to introducing a package of measures to tackle deep discounting of alcohol sales, introduce compulsory labelling for alcoholic drinks and limit point of sale promotions.

Meanwhile Health Secretary Alan Johnson has indicated that the government is prepared to confront supermarkets and take mandatory action on alcohol pricing and promotions.

Pubs provide a range of facilities that can be expected to be reflected in pub prices, but many will struggle in the face of supermarkets undercutting pub lager prices by up to £2.10 a pint.

ROCK BOTTOM SUPERMARKET PRICES AS BUDGET HITS PUBS

Pubs are more than outlets for alcohol. They are the cornerstone of communities, places of friendship, support and fun. While this yawning chasm exists between supermarket and pub prices, CAMRA believes that unregulated drinking will continue and more pubs will bleed customers and die as cash-strapped customers consign themselves to drinking in front of the TV or on the streets.

CAMRA has said that although the beer tax hike was intended to curb binge drinking, it could have the opposite effect as supermarkets can afford to take the hit and their 'rock-bottom' prices are fuelling Britain's binge-drinking culture. CAMRA believes that the government should ban the use of alcohol as loss leaders by supermarkets instead of continually heaping

blame and extra costs on to pubs as a reaction to concerns about binge drinking.

Following the Chancellor's budget speech in March, Mike Benner, Chief Executive of CAMRA said, 'The Chancellor has failed to recognise that well-run community pubs are the solution to Britain's binge drinking problems. This budget will do nothing to stop binge drinking, but it will lead to pub closures on a huge scale, widen the gap between supermarket and pub prices and encourage smuggling and cross-border shopping. It's a great big nail whacked ruthlessly into the coffin of the British pub.'

'Pubs are defined as local services yet this tax rise alongside other market pressures will accelerate closures to unprecedented levels. The budget shows a disregard for our national drink and for the 15 million people who enjoy it responsibly.'

31st Bedford Beer & Cider Festival
 The Corn Exchange, St. Paul's Square, Bedford, MK40 1SL
 8th ~ 11th October 2008



Your opportunity to try more than 100 real ales along with 30 traditional ciders & perries!

- ✔ Live music on Wed and Sat evenings
- ✔ Exclusive souvenir festival 2008 glass
- ✔ Tasty hot and cold food
- ✔ Foreign speciality beers
- ✔ Tombola and Spin The Box
- ✔ Clothing, gifts and books for sale

Sponsor a cask of ale!
 Email sponsor@northbedcamra.org.uk

Festival volunteers needed!
 Contact John Martin on 01234 748 294
 or email: festival@northbedcamra.org.uk

Opening Times:
 Wed 4 - 11pm, Thu, Fri & Sat 11.30am - 11pm
 16 and under are not admitted!

Admission charges:
 FREE admission to all before 5pm all days
 After 5pm: £2 Wed, £3 Thu, £4 Fri & £1 Sat
 Free to CAMRA members at all times

Evening pass-sets for smokers
 Wheelchair access to all areas

Presented by 2008 North Bedford Festival Trust, www.northbedcamra.org.uk

LETCWORTH GARDEN CITY
 2008 Beer & Cider Festival
 18th - 20th September




**50+ Cask Beers Foreign Beer
 Cider - Perry - Wine
 Tombola, Products, Hot & Cold Food**

Thur 18th Sept. 5pm - 11pm
 Fri 19th & Sat 20th Sept. 12noon - 11pm
 Plinston, Broadway, SG6 3NX

Entry: £2 with 50% discount before 4pm
 CAMRA, EBCU members & OAPs FREE
 Family Area available Saturday till 7pm

Check www.camranorthherts.org.uk for info
Organisers reserve the right to refuse admission

4 Check out local music events at www.huntscamra.org.uk/gigguide



North Brink Brewery, Wisbech,
Cambridgeshire Tel: 01945 583160

Available all year round



SEASONAL ALES

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

The White Horse Inn

1 Market Street, Swavesey

Warren and Pat welcome you to their 17th century traditional village Inn in Swavesey

Open all day at weekends

ALL SKY SPORTS



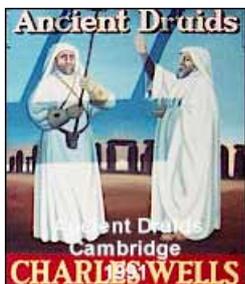
- CAMRA Good Beer Guide listed
- Vast selection of malt whisky
- Non smoking lounge bar and dining area
- Beer garden & childrens play area
- Darts, bar billiards, separate pool room
- Family Sunday roast lunch
- Function/party room

Tel: 01954 232 470 for enquiries and bookings

Fax: 01954 206 188

A LOOK BACK IN TIME

25 YEARS AGO



Charles Wells re-introduced brewing to the city of Cambridge in autumn 1983 after a gap of eleven years with the opening of their new Ancient Druids pub and

brewhouse. Cambridge once had over fifty breweries and in 1983, Ale, the newsletter of CAMRA Cambridge branch, looked forward to celebrating the existence of fifty breweries in the city again as it announced the opening of the Ancient Druids. In 2008 there are three working breweries in Cambridge, so there are still a few to go.

Real ale was defined for the first time by the Oxford English Dictionary in a 1983 supplement, following acceptance of a definition proposed by CAMRA. The definition reads 'A name for draught (or bottled) beer brewed from traditional ingredients, matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide; also called "cask-conditioned" and "naturally conditioned" beer'. CAMRA claimed that the definition would be used 'to establish our point in cases where breweries try to claim that their filtered or top-pressure dispensed or canned beers are "real ales".'

St Neots CAMRA held autumn meetings at the Windmill, Somersham and the George and Dragon at Eaton Socon. There were socials at the Prince of Wales in Hilton and in Southoe at the Bell and Three Horseshoes. There was also a visit

to the Green Man, Leighton Bromswold and the Swan at Old Weston.

The Watney group became the first national brewing group to launch a cask porter. Their Hammerton Porter was named after an old Watney stout. Meanwhile Wilsons, the Manchester arm of the Watney group, launched cask Gold Medal, a new bitter brewed to an original gravity of 1042.

In Norfolk, CAMRA officials met Watneys directors following a number of rural pub closures. Watneys agreed to look at alternative ways of keeping pubs open such as linking them with shops or post offices and flagging up poorly performing pubs to prompt local 'rally round your local' campaigns.

Woodfordes brewery at the Spread Eagle in Erpingham, Norfolk was undergoing reconstruction work after a fire. Meanwhile Woodfordes beers were being produced by a small brewer in Suffolk and the fire was to be the inspiration for Phoenix XXX, a 1047 og cask beer that would become a very popular part of the Woodforde's portfolio.

Boddingtons Bitter came south after the Manchester real ale went on sale for the first time in pubs in the Home Counties and railway station bars, where it replaced Ruddles County.



6 Find local pub music and other events www.huntscamra.org.uk/gigs

A LOOK BACK IN TIME

10 YEARS AGO

Ten years ago Marstons brewery bought the Old Ferry Boat free house at Holywell, which then became tied to the Burton brewers.

Another free house, the Crown in Eaton Socon, became a tied house when it was purchased by Scottish and Newcastle.

Burtonwood brewery in Cheshire was rescued by a merger deal. A joint venture company was set up between Burtonwood and the Thomas Hardy brewery in Dorchester. Both brewing plants were to operate as contract brewers, although there was a contract to supply Burtonwood's 500 pubs. In 2008, Burtonwood has survived as Thomas Hardy's only brewery, mainly producing beer for Scottish and Newcastle.

In the autumn of 1998 Peterborough pub entrepreneur Paul Hook completed the move of Oakham Brewery to the former labour exchange in the city's Westgate with the opening of the Brewery Tap pub and brewery.



The end was nigh for Vaux as a famous brewing name in the North east of England.

Sunderland-based Vaux quit brewing to concentrate on running pubs. There was hope of a management buy out of the brewery and a small parcel of pubs.

Greene King closed the Woolpack in Eynesbury following their earlier closures of St Neots pubs the Wheatsheaf and Blue Ball.

Whitbread's Castle Eden brewery in

County Durham was saved from closure after it was sold to a consortium of local businessmen who planned to re-introduce its former Nimmo's brand.



Four years later the new Castle Eden company were to buy Camerons brewery in Hartlepool and transfer production there, where it continues in 2008.

In 1998 there was no reprieve for Whitbread's Cheltenham brewery, which closed on October 1st.

St Neots CAMRA ran trips to pubs in the Bassingbourn and Abington Pigotts area and CAMRA's Bedford Beer Festival and there were socials in St Ives at the Royal Oak and with North Bedfordshire CAMRA at the Queens Head in Sandy. The branch committee held open meetings at the White Hart, St Ives and the Prince of Wales at Hilton.

CAMRA and English Heritage jointly appointed former British Steel export sales manager Geoff Brandwood to work on the task of gaining listed status for pubs on CAMRA's National Inventory of Outstanding Pub Interiors.

Bedford brewer Charles Wells was disposing of around 30 of its 300 pubs, but received praise from CAMRA for offering tenants a chance to buy their pubs to operate them outside of the brewery tie.

Morrells Oxford brewery was set to close as vigorous campaigning by CAMRA to prevent the closure and sale of the city brewing site appeared unlikely to succeed as the company continued to deny that the brewery was profitable.

HALF PINTS

American Budweiser group Anheuser Busch have been taken over In Bev, the Brazilian owned multi national brewer, in a

\$52 billion dollar deal.

In the UK, InBev have launched a lower strength version of Stella Artois at 4% alcohol by volume, following the success of their Becks Vier 4% brand, seen as a popular choice for those who prefer an easy-drinking lager.



Timothy Taylors brewery in Keighley has celebrated 150 years in the brewing business with parties for shareholders,

directors and staff.

Enterprise Inns have denied that the beer tie is related to the difficulties being faced by some pubs. The 'Fair Pint' group wish to see an end to the beer tie for large pub groups. Enterprise licensee and Fair Pint group member Mike Bell has called for lower rents for struggling pubs and an end to pub groups forcing licensees to pay 'twice as much for their beer as it would cost if we could go directly to the brewery.' CAMRA has expressed concern over Fair Pint's bid to end the tie because of the likelihood of soaring rents if the tie were banned. But CAMRA supports Fair Pint's call for a government enquiry into the power of the large pub companies.

Carlsberg will now distribute Russia's best selling beer brand Baltika in the UK, along with Grimbergen and Mythos acquired in the joint takeover of Scottish and Newcastle by Carlsberg and Heineken.

Brains of Cardiff have launched a smooth keg version of their SA premium bitter. SA Smooth has a lower alcohol content of 4% abv, compared with the 4.2% strength of the famous SA cask beer.



London pub company Youngs have announced sales up by 3.2 % in their managed houses.

Fullers have launched a major new poster advertising campaign for the Organic Honey Dew beer in and around underground and rail stations.



The government could introduce new licensing conditions for pubs in a bid to tackle alcohol misuse. A consultation is considering a number of options, including targeted restrictions for problem pubs, new conditions applied generally, outlawing happy hours and irresponsible promotions and glass bans of large city bars.

Adnams has launched a carbon-neutral cask beer, East Green. The beer is brewed in Adnams' new energy efficient brewery and the use of Suffolk barley also reduces the beer's environmental footprint.



Marks and Spencer has extended its range of own label bottled real ales. St Austell Cornish IPA is the latest addition, and others include Woodforde's Norfolk Bitter, Vale Buckinghamshire Ale, Cropton Yorkshire Bitter and Black Isle Organic Scottish Ale.

8 Contact the editor: news@huntscamra.org.uk, (01480) 355893

LONDON HERITAGE PUBS



Princess Louise,
Holborn

An Inside Story.

Despite CAMRA's recent research showing 57 pubs close every month, London Heritage Pubs - An Inside Story features 150 of the oldest, most distinctive, and renowned pubs in the capital that are still thriving today.

To accommodate the far-reaching locations of the public houses, the book is divided into seven sections reflecting Greater London postal districts. While explaining the historical context and layout of each individual pub, the book also raises issues surrounding the sustainability of the public house, and its changing face in the twenty-first century. There are also features about the evolution of London pubs, what's distinctive about them, historic brewing in the capital and London beer styles.

The book is a product of over seven year's research by co-authors Geoff Brandwood and Jane Jephcote.

Geoff Brandwood said, 'With all the bad press surrounding pub closures and the increase on beer tax, we do still have many marvellous, genuine historic pubs in the capital and it's great to see them

New book celebrates 150 of London's most unspoilt pubs

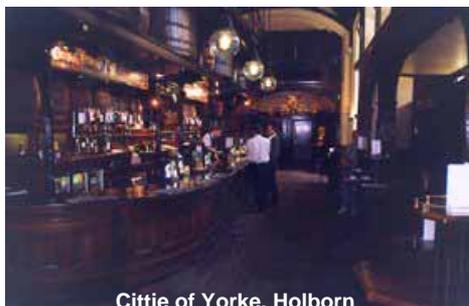
CAMRA, the Campaign for Real Ale, will today launch the definitive guide to London's most unspoilt historic pubs - London Heritage Pubs -

making something of their heritage and offering value within the community. There's been so much drastic change to our traditional pubs in recent decades it's important to preserve what we have left. The pubs in this book are all part of our national heritage and a great unique British institution. Enjoy!

It may be a tall order for pub lovers to visit all 150 pubs but the authors have therefore highlighted the following 'Ten pubs not to miss':

- Princess Louise, Holborn
- Cittie of Yorke, Holborn
- Red Lion, St James's
- Black Friar, Blackfriars
- Eastbrook, Dagenham
- Forester, Ealing
- Salisbury, Harringay
- Prince Alfred, Maida Vale
- Falcon, Battersea
- Olde Cheshire Cheese, Holborn

London Heritage Pubs - An Inside Story can be bought in all good book shops or ordered online at www.camra.org.uk/shop. Priced £14.99 (£12.99 for CAMRA Members)



Cittie of Yorke, Holborn

OPENING TIMES 136 AUTUMN 2008

PUB PIECES



Opening Times has received a report that the lease of the Crown at Broughton has been taken over by chef David

Anderson. New menus have been introduced and on the real ale front, Adnams Bitter has replaced Greene King IPA.



The Three Horseshoes at Abbots Ripton has new licensees, Ronan and Jane McLister who have

moved from a well-known Greene King pub in Cambridge, the Fort St George in England. The Three Horseshoes now offers four cask beers and four imported draught beers.



In Hemingford Grey, the Cock has dropped Elgoods Black Dog from its real ale offerings. Hopefully it will

reappear after the summer as previously. Meanwhile the Cock's annual real ale festival in the garden over the August bank holiday weekend is keenly anticipated. There will be 25 beers, 3 bands and a barbeque.

The Saddle in Kimbolton has replaced Greene King IPA by a changing real ale from the Marstons portfolio, which now includes Hobgoblin and Brakspears as well as Ringwood, Jennings, Banks's and Mansfield.

The White Horse in Eaton Socon is under consideration for entry in CAMRA's East Anglia inventory of pubs with outstanding,

unspoilt historic interiors. A photograph of the pub dated 1901 has shown that changes in certain parts of the pub



since then have been minimal. The White



Horse is a historic pub, formerly a coaching inn on the Great North Road. These inventories are

drawn up by CAMRA to protect and draw

attention to pub that are most worth visiting, cherishing and protecting for their historic pub interiors. A National Inventory lists the most important ones that have seen the least change, in particular



those that have remained much as they were since the Second World War. Cambridgeshire's only entry on the national inventory is the Hand and Heart in Highbury Street, Peterborough.

It has been reported that changes of licensee are expected at Tilbrook White Horse and in Hartford at the King of the Belgians, the subject a few years ago of a community campaign to prevent closure and conversion to housing.

At Gamlingay, the Wheatsheaf has new tenants and has undergone a minor refurbishment.

Churchill Taverns have sold the Lion in Buckden, along with a number of other pubs, to the Clear Pub Company.

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

CAMBRIDGE CHOP HOUSE

I had lunch at the Cambridge Chop House, opposite Kings College in Central Cambridge, in May. This is the latest venture from the Cambscuisine

partnership which owns and runs the Cock at Hemingford Grey and the Boat-house in Ely, based on a formula of excellent food, friendly service and well kept local real ales.

The Chop House looks small at street level, but the basement is a spacious, light and airy eating space able to seat eighty covers. The suet pudding and lemon posset were each extremely good, and the Milton Pegasus was up to the Cock's excellent standard. The service was atten-

tive and friendly, and joint owner Richard Bradley came over to welcome us.



Our two course lunch with beer and coffee for two cost £39, plus discretionary tip. The fixed price pre-theatre dinner from 6 – 7.30 p.m. offers two courses for £11 or three courses for £15. The Chop House is a really useful addition to the Cambridge eating scene, true to the excellent tradition established by the Cock.

The Cambridge Chop House is in Kings Parade, tel. 01223 359506, www.cambscuisine.com/chophouse.

Anthony Stanton



76 St.Helens St, Ipswich Suffolk
Tel:01473 211270

www.dovestreetinn.co.uk

FOR UP TO THE
MINUTE BEER INFO
SEE OUR WEB SITE
(ADDRESS AS ABOVE)



NEXT BEER FESTIVALS

WED.27th AUGUST to SUN.31st.

FOOD ALL DAY EVERY DAY
BBQ FROM THURSDAY
60+ BEERS , CIDERS , MILDS
WINTER FESTIVAL....

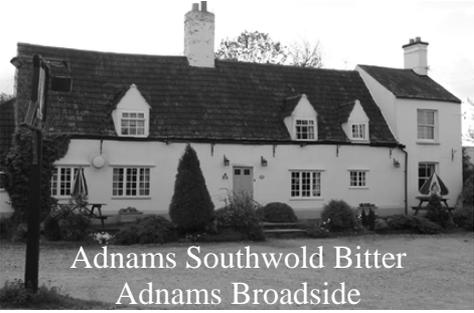
WED.NOVEMBER 26th to Sun 30th

**SUFFOLK CAMRA PUB OF
THE YEAR 2008**

THE SWAN

Main Street, Old Weston
Tel: 01832 293400

REAL ALES and REAL FOOD



Adnams Southwold Bitter
Adnams Broadside

Greene King Abbot + Guests
Hunts CAMRA Pub of the Year 2004
Fish & Chips Wednesday Evening
Restaurant open Friday & Saturday
evenings & Sunday lunchtimes

30th BOOZE ON THE OUSE

OPENING TIMES

Thursday 6pm–10.45pm

Friday 5pm–10.45pm

Saturday All day; 12 noon–10.45pm.

Entry Including Programme:

Thursday - £1 6-7pm; £2 after 7pm

Friday - £1 5-7pm; £2 after 7pm

Saturday - £1 12noon-10.30pm.

Happy Hour

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

Entrance £1 & reduced price draught beer.

Families welcome until 9pm.

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

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

BEERS

REAL ALES

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

FOREIGN BEER

The popular Foreign Beer bar will be selling a range of Belgian, Dutch, German, and Czech bottled beers including examples of the most distinctive individualistic beer styles in the world, such as Trappist, lambic and wheat beers.

CIDER AND PERRY

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

FEATURES

VENUE

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

FOOD AND DRINK

A variety of hot and cold food will be available at all sessions. Free soft drinks

will be available from the real ale bar for the designated driver of your party.

CHILDREN AT THE FESTIVAL

Whilst lunchtime is the ideal time to bring the family to the festival, we do allow children into the hall up to 8pm in the evening.

CAMRA PRODUCTS STAND

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

OTHER DETAILS

THE WORKERS

The Festival is organised and run by members of CAMRA who are all unpaid



volunteers. We always need more helpers so join at the festival's CAMRA stand.

STAFF NEEDED

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

CONTACT NUMBER

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

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

ADVERTISERS

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

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

ST IVES BEER FESTIVAL

PROVISIONAL REAL BEER LIST

MILDS

- Holts Mild
- Rudgate Ruby Mild
- Son of Sid Muckcart Mild
- St Austell Black Prince

BEST BITTERS

- B&T Dragonslayer
- Cairngorm Nessie's Monster Mash
- Digfield Shacklebush
- Greene King Bonkers Conhers
- Nobby's Wild West
- Son of Sid Best Bitter
- Taylors Landlord
- Tring Jack O'Legs
- Ufford New Model Ale
- Wye Valley HPA

STRONG BITTERS

- Elgoods Greyhound Strong Bitter
- Grain Tamarind IPA
- Grainstore 1050
- Phoenix Wobbly Bob

GOLDEN ALES

- Goffs White Knight
- Great Oakley Tailshaker
- Hawkshead Lakeland Gold
- Hopback Summerlightning
- Lancaster Blonde
- Loddon Ferrymans Gold
- Milton Sparta
- Oulton Sunrise
- Pictish Alchemists Ale
- Potbelly Streaky
- Potton Gold
- Purity Pure Gold
- RCH Pitchfork
- Skinners Cornish Knocker
- Teignworthy Old

- Moggy
- White Horse Village Idiot
- Wylam Gold Tankard
- York Stonewall

OLD ALES/STRONG

MILDS

- Hambleton (Village Brewer) Old Raby
- Wentworth Black Zac

STOUTS/PORTERS

- Cambridge Moonshine Blackhole Stout
- Hopshackle Porter
- Wickwar Station Porter

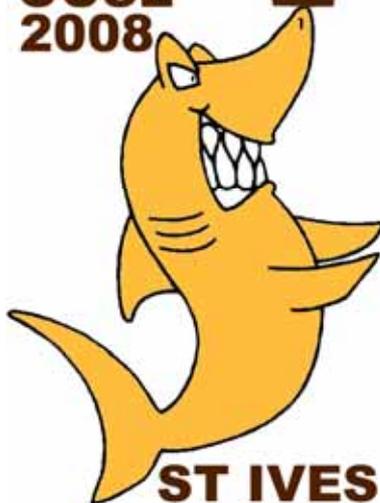
BARLEY WINE

- Lees Moonraker

SPECIALITY BEERS

- Fat Cat Honey Cat
- Nethergate Umbel Magna
- Salopian Lemon Dream
- St Peters Grapefruit
- Tipples Ginger
- TSA Scotch Mist Wheat Beer

**BOOZE
ON THE
OUSE
2008**



ST IVES



**Thursday 11th –
Saturday 13th
September 2008**

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

55+ REAL ALES

(over the duration of the Festival)

**Plus Cider and Bottled
Foreign Beer**

PUBS OF THE YEAR



Huntingdonshire's Pub of the Year, the Chequers at Little Gransden, has been declared Cambridgeshire Pub of The Year 2008 by CAMRA and will now enter regional and possibly national stages of the Pub of the Year 2009 competition. The national winner will be announced during CAMRA's Community Pubs Week in February 2009. The 2008 national CAMRA Pub of the Year is the Old Spot Inn at Dursley in Gloucestershire.

Huntingdonshire CAMRA chose two pubs for awards this year because the total scores in the judging were very close for the top two. The Chequers was named as 'Pub of the Year' and the Mad Cat at Pidley 'Most Improved Pub of the Year'.

Chequers, Little Gransden— Cambridgeshire Pub of the Year

The Chequers is a true village local run by the same family for the last 58 years. There are three distinct drinking areas. The unspoilt middle bar, with its wooden bench seating and roaring fire, is a favourite spot to pick up on the local gossip.



Bob and Wendy Mitchell have owned and run the pub for 16 years and Bobs' late father, Sid, ran it before him for 42 years. The new 'Son of Sid' brewhouse can be

viewed from the lounge. It brews for the pub and occasional beer festivals.

The Chequers is now offering up to four home-brewed real ales. A popular regular brew has been the roasty and stout-like Muck Cart Mild (3.5% alcohol by volume) and others have been brewed to celebrate special occasions for some of the locals.

Mad Cat, Pidley—Huntingdonshire 'Most Improved Pub of the Year'

The Mad Cat at Pidley was taken over last summer by Darren Tomkins and Sinead Nicholson. They redecorated the pub and introduced new food menus with locally sourced ingredients and a range of local real ales on rotation that quickly began to achieve recognition by local beer enthusiasts for their consistent high quality on dispense. This is one big reason why the pub is thriving under its new ownership.



The Mad Cat is a community local on the edge of the fens in a village that is the home of the Pidley Mountain Rescue Team, a charity supporting local disabled people. A sociable bar has a welcoming open fire, crib and dominoes. A separate dining room is popular with villagers and visitors, especially for the Sunday lunch carvery. There is a large garden with a decked patio.

CAMRA gives these annual awards to pubs with the widest appeal for good beer, atmosphere, style, service and value. The Chequers and the Mad Cat excel in all these criteria.

The White Horse Eaton Socon

- ◆ Large restaurant for evening dining and functions
- ◆ Cask Marque award for quality real ales
- ◆ Function room for private parties



Come and enjoy an atmosphere that has been welcoming visitors for over 700 years



103 Great North Road, Eaton Socon, St Neots,
Cambridgeshire, PE19 8EL 01480 474453

THE CHEQUERS

71 Main Road, Little Gransden
Tel: 01767 677348



**HUNTS
CAMRA
Pub of
the Year
2008**

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

Different Real Ale each week

The Mad Cat



**2 real ales from local breweries, constantly changing.
Food available daily. Traditional home cooked pub food.**

Mon-Sat 12-2.30; 6-9, Sunday carvery 12-4 & 6-9.

Monday lunch specials including main course and desert £4.50.

Large Patio and beer garden.

Thanks to all who attend the beer festival, which was a great success.

High Street, Pidley, PE28 3BX

Telephone: 01487 842245, www.madcatinn.co.uk

HUNTS CIDER PACKS A PUNCH



On the heels of the opening of Son of Sid, the first brewery in our area for over 20 years, comes news of a Huntingdonshire cider maker forging small but significant inroads in the local pub trade.

Cromwell Cider is made from the produce of a five-acre orchard between Hilton and Fenstanton and sales of the draught cider have been taking off in local pubs including the Oliver Cromwell in St Ives, the Cock, Hemingford Grey and the Prince of Wales Feathers at Castor.

The cider is made in the traditional East Anglian way with a blend of dessert and Bramley apples, unlike West Country ciders made with cider apple varieties. But Tony Hobbs, who makes Cromwell Cider, says that although this creates a lighter and gentler drink it still packs a punch.

When Tony's grandfather retired from the army after World War One, it was his dream to become the county's major supplier of honey. Whilst transporting a newly begot swarm from Hilton to his home in Fenstanton, the bees escaped, forcing Grandfather to beat a hasty retreat and leave pony and trap with bees in an abandoned orchard. Dreams rarely come to fruition but after three generations Tony is the proud owner of 26 stocks of bees and the orchard.

Much of the local area was traditionally a fruit growing area and Tony's grandfather and father did well selling apples and plums. With the advent of cheap foreign fruit and supermarkets, however, the days of home grown fruit declined and most local orchards have given way to wheat, barley, and oil seed rape.

When Tony took over the orchard it was abandoned and destined to become just a sanctuary for birds and other wild life. Plum growing had to be abandoned, but the saviour of the orchard came in the shape of an old friend who, having retired, expressed a wish to sell apples at local car boot sales. Freshly picked apples are something most people have not experienced and sales rocketed.

But the demand is only for the best quality apples, so the remainder of last year's crop was made into apple juice and cider. This year's crop looks like being a bumper harvest and all will be made into cider apart from a few apples sold for eating. A second press and more barrels for fermentation have been ordered.

Three ciders are currently available. Oliver's Choice is a medium dry cider and a favourite of most who taste it. Oliver's Last Gasp is the unsweetened product - the driest of ciders that will take your breath away. Pink Lady is a marriage of the cider and a secret red fruit to create a very popular pinkish bittersweet cider.

There is more information about Cromwell Cider at cromwellcider.co.uk



**A traditional old country
pub and
restaurant with a warm
and friendly atmosphere.**

**Traditional Sunday Lunch.
Children's menu available.**

**Open all day Saturday and
Sunday.**



**4 real cask ales served including Adnams Bitter, Fullers London
Pride plus 2 guest ales. Bar Meals are available every day.
A la carte menu is served in our restaurant Monday to Saturday.
The menu caters for all tastes including vegetarian and
any special dietary needs.**

The Pig and Abbot

**High Street, Abington Pigotts, Nr. Royston, Hertfordshire, SG8 0SD
Telephone: 01763 853515**

Manor House Hotel

A traditional old country pub
Serving Greene King IPA
Plus two other ever changing Real
Ales. 130 different Guest Ales
over the last year.



Full bar snack and restaurant menu.

Plus now serving "A new Black Rock menu"

Come and cook your own meat or fish on the Hot Rock



20 Chapel Street Alconbury,
Cambs, PE28 4DY
Telephone: 01480 890423

HUNTS FOOD AND DRINK FESTIVAL

An exciting calendar of food and drink events takes place across the Huntingdonshire district this September.

The second Huntingdonshire Food and Drink Festival runs from 25 to 29 September and aims to showcase the array of top quality produce and local suppliers within the district and encourage people to think local and reduce their food miles to help the environment.

The festival includes the Huntingdonshire 2008 Food and Drink Awards, run by the Hunts Post in association with Huntingdonshire District Council. This includes a Pub of the Year Award sponsored by Huntingdonshire CAMRA.

A food and drink exhibition at Wood Green Animal Shelter on Sunday 28 September will showcase local producers, suppliers and retailers, demonstrating the

quality of local food and drink on offer. Huntingdonshire CAMRA will be an exhibitor alongside local brewers. Judging of a 'Best Sandwich in Huntingdonshire' competition and a 'Ready -Steady-Cook' event will also take place during the day.

During the festival week there will be special menus at participating restaurants, the hunt for the best sandwich in Huntingdonshire, a Young chef's competition at Saxongate in Huntingdon and much more.

There are five categories in the Huntingdonshire Food and Drink Awards – Restaurant of the Year, Pub of the Year and the best breakfast, food producer and independent retailer in the area. For the Pub of the Year award, judges will be looking for high quality beer, wine, other drinks and food, with an emphasis on local produce, as well as firm focus on the local community. Nominations include the Bell, Stilton; Cock, Hemingford Grey; Crown, Broughton; George, Buckden; Green Man, Leighton Bromswold; Mad Cat, Pidley; Oliver Cromwell, St Ives; Pheasant, Keyston; Rivermill, Eaton Socon; Three Horseshoes, Wistow and the White Horse, Tilbrook. Representatives of six pubs selected for final judging will be present at a gala award ceremony at the Burgess Hall in St Ives along with finalists in the other categories.

The festival is managed by Huntingdonshire District Council and sponsored by Anglian Water, Tesco, Waitrose, The Huntingdon Marriott, The Hunts Post and The Old Bridge. For more information about the festival visit www.huntingdonshire.gov.uk/foodanddrinkfestival



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

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

To submit an event to the guide, send the details to: gigs@huntscamra.org.uk
or
(01480) 477118

18 Booze on the Ouse - www.huntscamra.org.uk/festival for more details

www.oakhamales.com Tel 01733 370500

THE BRIDGE HOUSE

A charming 16th century riverside bar & restaurant, where you can enjoy picturesque views of the Great Ouse. Recently refurbished we provide the ideal location for many occasions; a simple snack, a special lunch or a romantic evening celebration. Group bookings are also welcome. Conference facilities now available.



- Traditional Bar & Lounge
- Al Fresco Riverside Bar & Terrace
- Air Conditioned Restaurant
- Snack Menu Available
- 4 Real Ales
- A wide variety of food & drinks available all day

THE ONLY RIVERSIDE BAR IN ST NEOTS!!

Market Square, St Neots, Cambridgeshire, PE19 2AP. Telephone: 01480 472044

Email: bhouse@hotmail.co.uk,

It takes all sorts to campaign for real ale

Save money by paying by Direct Debit

Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.



Your Details

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Address

..... Postcode

Email address

Tel No (s)

Partner's Details (if Joint Membership)

Title Surname

Forename(s)

Date of Birth (dd/mm/yyyy)

Please state which CAMRA newsletter you found this form in?

	Direct Debit	Non DD
Single Membership (UK & EU)	£20 <input type="checkbox"/>	£22 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>

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

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

I enclose a cheque for

Signed Date

Applications will be processed within 21 days

Mem Form 0108

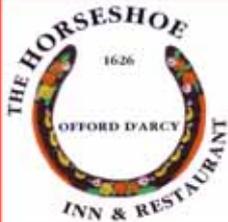
Instruction to your Bank or Building Society to pay by Direct Debit		DIRECT DEBIT		DIRECT DEBIT	
Please fill in the form and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW					
Name and full postal address of your Bank or Building Society		Originator's Identification Number			
To the Manager Bank or Building Society		9 2 6 1 2 9			
Address		FOR CAMRA OFFICIAL USE ONLY			
Postcode		This is not part of the instruction to your Bank or Building Society			
Name(s) of Account Holder (s)		Membership Number			
Bank or Building Society Account Number		Name			
Branch Sort Code		Postcode			
Reference Number		Instructions to your Bank or Building Society			
		Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and, if so will be passed electronically to my Bank/Building Society.			
		Signature(s)			
		Date			
Banks and Building Societies may not accept Direct Debit Instructions for some types of account.					

The Direct Debit Guarantee

- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
- If the amounts to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.
- If an error is made by CAMRA or your Bank or Building Society, you are guaranteed a full and immediate refund from your branch of the amount paid.
- You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

attached and retained this section

20 Join 80,000 members of CAMRA and fight for Britain's beer heritage



Why Choose The Horseshoe Inn Restaurant?

The food was fabulous but it was the "Service with a Smile" made our evening out with friends all the better ! Nick R 18 Jul

"Best Sunday Lunch in the South"! Brian 16 Jul

Passionate Chef. Fine Quality Food. Impressive Wines. 4 Real Ales.

This 382 year old Inn offers a large dining area and two comfortable bars. Parking for 50+ cars, a big grassy green garden, with a safe children's play area.



*Between St. Neots & Huntingdon on
the B1043 – Booking on*

01480 810 293

*90 High Street , Offord D'arcy.
St. Neots. Cambs. PE19 5RH*

www.thehorseshoeinn.biz

THE OLIVER CROMWELL

Wellington Street, St. Ives, Cambs.

Tel: 01480 465601

Serving six real ales:
Adnams Bitter plus
regularly changing guest beers
No smoking bar



Enjoy a good pint of traditional ale in traditional surroundings.
Reasonably priced lunchtime bar snacks available Mon to Sat

Huntingdonshire CAMRA Pub of the Year 2006

EVENTS AND SOCIALS

August 2008

Tues 12th Open Committee Meeting, the **Anchor, Little Paxton** (8.30 pm).

Sept 2008 – Booze on the Ouse Beer Festival

Mon 1st Pre-festival meeting, at the **Oliver Cromwell, St Ives** (8.30 pm) for all those helping with the St Ives Beer festival. If you would like to help at the festival, please contact Andy Shaw, on 01480 355893.

Thurs 11th to Saturday 13th Booze on the Ouse – **St Ives Beer Festival** Burgess Hall, St Ivo Centre. Opening Times: Thurs: 6-10.45 pm; Fri 5-10.45 pm; Sat 12-10.45 pm. FREE ENTRY to CAMRA members. VOLUNTEERS WELCOME!

Fri 26th Social around **St Neots pubs**, starting the **Woolpack** at 8:30 pm, the **Globe** at 9.00 pm, and finishing at 9.30 pm at the **Lord John Russell** beer festival.

Oct 2008 – New Members' Social / Apple Day

Tues 7th Open Committee Meeting, **Manchester Arms, St Ives** (8.30 pm).

Fri 17th New members' social, at **Oliver Cromwell, St Ives**, for members who joined at the St Ives Beer Festival. A FREE PINT for new members and all those who helped at the Booze on the Ouse festival.

Sun 19th Apple Day can be celebrated by going to the **Bromham Apple Festival, Bromham Mill** (at western end of Bromham Bridge). Open 11-4.30 pm.

Nov 2008 – Music Quiz

Tues 11th Open Committee Meeting, **Lord John Russell, St Neots** (8.30 pm).

Tues 25th Music Quiz, **Market Inn, Huntingdon**. Whether you know a lot about music or just wish to come along for a good evening's entertainment, the quiz will last about 1½ hrs with plenty of time for beer. (Quiz Start 8.00 pm)

For further information contact Pete Godfrey, Social Secretary, on 01480 212849 or e-mail: socials@huntscamra.org.uk. An up to date listing of Social Events can also be found at the web site: www.huntscamra.org.uk/diary.

WHO TO CONTACT

Chairman: Keith Lawson, 01480 352632 (h), 8 Peate Close, Godmanchester, Huntingdon, Cambs, PE29 2DX.

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

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

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

Socials: Pete Godfrey, (01480) 212849

(h), socials@huntscamra.org.uk

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

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

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

22 Updates to Branch Diary - www.huntscamra.org.uk/diary

TRADING STANDARDS

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

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

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

OPENING TIMES

Opening Times is published by the Huntingdonshire Branch of CAMRA, the Campaign for Real Ale (Copyright 2008) All rights reserved.

Views or comments expressed in this publication may not necessarily be those of the Editor or of CAMRA.

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

To Advertise

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

Neil Richards: 01536 358670 or
N.Richards@btinternet.com

**Deadline for Winter 2008 issue (137) is
Friday 17th October 2008.**



The Three Horseshoes

Abbots Ripton



Village pub with fine dining and quality ensuite rooms
Greene King IPA and three constantly changing guest beers,
including Oakham Ales, plus Westons Old Scrumpy Cider

Opening Times

Monday - Saturday 11.30am - 3pm 6pm - 11pm	Food service 12pm - 2.30pm 6pm - 9.30pm	Modern British cuisine using seasonal and locally sourced ingredients
Sunday 12pm - 5pm	Food service 12pm - 3pm	

Accommodation—5 rooms with 4 star AA rating

Moat Lane, Abbots Ripton, Huntingdon, PE28 2PA — (01487) 773440
Email: thethreehorseshoes.com@btconnect.com
www.thethreehorseshoes.com

The Crown Inn Broughton

EATING & DRINKING HOUSE

UNDER NEW OWNERSHIP

*Chef Patron David
Anderson welcomes
you to the Crown Inn.*



Seasonal Mediterranean and British Cuisine
A choice of interesting, value for money wines
Real ales include Adnams Bitter and guest beers
Wednesday to Saturday à la carte and light lunch menus.
Sunday - Sunday lunch and a light lunch.

Opening Hours

Closed all day Monday and Tuesday (except Bank Holidays):

Bar—Wednesday to Saturday 11:30 - 3:30; 6:30 - 11:00 & Sunday 11:30 - 6:00

Lunch—Wednesday to Sunday 12:00 - 2:30 & Sunday 2:30 - 5:30 (light menu)

Dinner—Wednesday to Saturday 7:00 - 10:00



Large garden hosts
events May to September
including jazz bands,
hog roasts and BBQ's
with music



The Crown, Bridge Road, Broughton, Huntingdon, Cambs, PE28 3AY

Tel: 01487 824428

www.thecrownbroughton.co.uk