



**CAMPAIGN
FOR
REAL ALE**

opening times

Huntingdonshire Branch of CAMRA
the Campaign for Real Ale

Issue 138
Spring 2009

LOCAL COMMUNITY PUBS WEEK



28th February to 7th March 2009

Booze on the Ouse, St Neots Beer
Festival, Thu 19—Sat 21 March 2009

The Crown Inn Broughton
EATING & DRINKING HOUSE



10% OFF. Go to our new website & join our mailing list to receive a 10% off voucher for your next visit.

Featured in all of the top food guides, our style is Modern British with French & Italian influences. We always offer a selection of well looked after Ales including Greene King IPA & others from local breweries.

Situated only 7 miles from Huntingdon in the picturesque village of Broughton, Chef David Anderson & his team look forward to welcoming you to the Crown soon.

Booking is highly recommended especially at weekends.

Tel: 01487 824 428

www.thecrowninnrestaurant.co.uk

The Cock

at Hemingford Grey



Four Real Ales from breweries such as Buntingford, Digfield, Earl Soham, Fenland, Great Oakley, Milton, Nethergate, Oldershaw, Pot Belly, and Wolf. Also Cromwell Oliver's Choice Cider.

Come and enjoy a pint of local beer and some food in our Recently refurbished Pub and Restaurant.

In a continued effort to source all of our produce locally we have adopted a policy of only using breweries for our real ale within a one hour drive.

**Hunts CAMRA Pub of the Year 2003
Cambridgeshire Dining Pub of the Year 2006 & 2007**

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

LOCAL COMMUNITY PUBS WEEK



With a recent report stating that 5 pubs are closing every day it is important that more is done to support local pubs through

these difficult times.

Over the last few years many CAMRA branches have played a major role in the



success of CAMRA's annual Community Pubs Week and National Pubs Week. These campaigns were

enjoyed by many pub-goers, encouraged more people back into pubs and, through a huge amount of media exposure, highlighted the benefits of community pubs and the threats they face.

Local Pubs Week continues these initiatives and aims to:

- Raise the profile and importance of pubs in the community
- Encourage people of all ages and backgrounds to use community pubs and visit the pub more often
- Encourage pubs to organise events during the week to attract more trade

In CAMRA branches up and down the country, and at different times of the year, a wide variety of approaches will be used to promote local pubs.

In the Huntingdonshire area, Local Pubs Week is 28th February to 7th March 2009.



The week kicks off on Saturday 28th February with a tour of local pubs. A

coach party of local CAMRA members will visit the **Royal Oak, Hail Weston;**

White Hart and **Snooty Tavern, Great Staughton;** **New Sun** and **Saddle, Kimbolton;** **White Horse, Tilbrook;** **Fox and Racehorse, Catworth;** **George, Spaldwick.** These pubs will be supplied with promotional material to promote Local Pubs Week and their own additional events during the week. The coach will pick up in St Ives, Huntingdon and St Neots, and the trip is free for CAMRA members with a small charge for non-members.



During this tour we will be calling in at the **Pheasant, Keyston** to make a special presentation to celebrate this



pub's 10 continuous years in the Good Beer Guide.

We will also be making a visit in the evening of the 28th to make a presentation for the branch's Most Improved Pub of the Year.

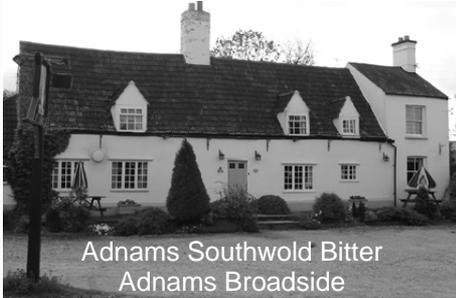
Local Pubs Week will continue in the Huntingdonshire area with the announcement and presentation of the award for the branch's Pub of the Year on Tuesday 3rd March.

Judging for these awards is taking place during January and early February, and the award winners and details of the presentations will appear on the branch web site in mid February.



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

The Royal Oak

Hail Weston

Angie and Ants welcome you to their
traditional village pub



Youngs
Bitter,
Wells Eagle
IPA and
guest beers

- Traditional pub food served Tue-Sat
12-2.30pm, 6-8.30pm
- Sunday Roast served 12-4pm
- Large beer garden
- Traditional pub games
- Opening Times: Mon-Tue 3-11pm,
Wed-Sat 12-11pm, Sun 12-10.30pm

High Street, Hail Weston, PE19 5JW
(01480) 472527

The DOVE

Street Inn, Ipswich.

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

www.dovestreetinn.co.uk

We are now building
our new conservatory!
Making a great pub
even better,
With even
more space!



NEXT BEER FESTIVAL

Wed. MAY 20th noon—Mon 25th

50+ BEERS, CIDERS, MILDS
& THE RETURN OF KAREN'S BBQ!

FOR UP TO THE
MINUTE BEER INFO SEE OUR WEB SITE
([ADDRESS AS ABOVE](http://www.dovestreetinn.co.uk))

**SUFFOLK CAMRA PUB
OF THE YEAR 2008**

THE NEW SUN INN



Three real ales including a
weekly changing guest beer

À la Carte Restaurant ~ Bar Meals

Extensive Tapas Menu

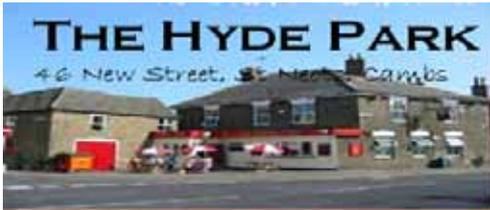
Meals served: Mon-Sat 12-2.15pm, 7-
9.30pm Sun 12.2.30pm

Bar open: Mon-Fri 11.30-2.30, 6-11; Sat
11.30-2.30, 6.30-11; Sun 12-10.30

20-22 High Street, Kimbolton,
Huntingdon, PE28 0HA.

Tel: (01480) 860052.

www.newsuninn.co.uk
newsuninn@btinternet.com



5 REAL ALES available
 ~ Directors ~ Black Sheep ~
 John Smith Cask ~
 & 2 Guest ales

CAMRA LOCAL Accredited 2009

Tel: 01480 351629



A well hopped light golden bitter, distinctive dry refreshing taste. ABV 3.8%

A Warm Friendly Welcome.
 Good Quality Real Ale
 Great Entertainment and
 Home Cooked Food

ABV 3.8%
 Malt, bitter
 sweet and
 slightly frothy.
 to boot



Traditional Sunday Lunch

Roast Chicken
 Beef, Lamb or Pork

Served with
 seasonal fresh
 vegetables

Choice of Home made
 desserts

Served all afternoon

*meat supplied by local
 family butchers -
 Gilberts of St. Neots*



ABV 4.6%
 STRONG ENGLISH
 ale, ruby tinged
 with a
 distinctive rich
 taste. flavour
 underpinned by
 dry hoppy
 undertones

Live Music Every Saturday Night

2+2pm ~ 12pm every week!

Introducing lots of new acts to the St Neots Area.
 Solo and duo artists
 A variety of
 easy listening, popular music, including theme
 nights, 70/80's memories, soul / motown, comedy
 acts and discos

Entertainment

for every taste!

*Private function room available for hire
 ideal for meetings, clubs, parties etc.
 call for more info*

**The White Horse
 Tilbrook**



- **New Owners** excited and passionate about giving great service.
 - **Three Traditional Ales** currently Eagle IPA, Youngs Bitter and Courage Best.
- **Book now for Valentines Day, Mother's Day and a spectacular night of Rat Pack Music** from a great singer and a three course white table dinner. Details available by ringing 01480 860764.

- **Great New Wine List** – 18 Wines including white, Rose, Red and Sparkling.
- **New Chef** with a new menu of Traditional Pub Fare.
- **Big garden** with children's play area and even goats, chickens, ducks and a goose to look at
- **Locally Sourced Produce.**
- **Speciality Coffee Machine**

White Horse, High Street, Tilbrook, Cambridgeshire, PE28 0JP
 Tel: 01480 860764

A LOOK BACK IN TIME

25 YEARS AGO



Leicester-based brewers Everards announced plans to close their 86-year-old Tiger brewery in Burton-on-Trent and open a smaller new brew house at Castle Acres in Leicester.



Meanwhile Burton brewers Marstons took over Border Brewery of Wrexham, well known for its impressive keg lagers as well as its real ales.



The national Watney brewing group introduced Coombes Bitter, a new cask-conditioned beer brewed to an original gravity of 1041. Coombes Bitter replaced the standard strength cask London Bitter and followed the reintroduction of the old Watney Coombe and Reid trading name for Watneys' operations in the London area. Websters Yorkshire Bitter thus became the standard cask bitter offering in London's Watney pubs, although Watney Coombe Reid were able to boast a range of seven real ales. For a significant period in the 1970s, no real ale had been available from the Watney group in their London area pubs.

National brewers Courage closed their Plymouth brewery, spelling the end for the renowned Plymouth Heavy, a rare and uniquely named cask dark mild. Courage's Bristol brewery was earmarked to supply Cornwall, Devon and Somerset with Courage real ales, including its low gravity Bitter Ale on a trial in the area.

CAMRA agreed to select pubs for its Good Beer Guide using a new geographical allocation system to even up the

chances for pubs from different parts of the UK to be included. Cambridge branch member Tony Millns devised the new system, based on verifiable statistics for local populations, tourism and pub numbers.

Allied Breweries continued its transmogrification into virtual local breweries named after old companies often previously closed down by Allied themselves. Halls of Oxford, Ind Coope's South West company announced plans to set up a brewery to produce its real ales, formerly brewed for them by Allied's Ind Coope Burton Brewery. And in the West Midlands, a new Allied company Holt, Plant and Deakin, was named after a Birmingham brewer closed by Ansells in the 1950s and was setting up a chain of branded pubs on genuinely traditional lines, with Holts house real ales brewed by Allied's Tetley-Walker brewery in Warrington, and premium real ales brewed by Holts' own microbrewery at its Oldbury headquarters.

In a similar vein the Watney group's Norfolk arm, Norwich Brewery, replaced its Norwich Castle cask conditioned bitter with S & P Best Bitter, a new hoppy real ale named after the Stewart and Patteson brewery in Norwich notoriously closed down by Watneys in the 1960s. 350 pubs throughout East Anglia received the new real ale.

Also in Norfolk, Edward Seaman was taking a novel stand against Norwich Brewery's pubs closure policy. He had opened the White Elephant in Diss as a pub with no alcohol a year after its closure and de-licensed sale by Norwich Brewery. And in February 1984 Mr Seaman was granted an alcohol licence, despite objections from Norwich Brewery.

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

A LOOK BACK IN TIME

10 YEARS AGO



The Lord John Russell in St Neots was the starting point of St Neots CAMRA's Friday evening pubs walk in February 1999.

A similar event in St Ives in April started at the Black Bull. Later that month the branch Annual General Meeting was at the Millers Arms in Eaton Socon.



The Cask Marque real ale quality scheme celebrated its first anniversary by announcing that half the pubs that

had entered the scheme in its first year had failed to gain accreditation, mostly for serving their real ales too warm. At the same time, CAMRA was lobbying Cask Marque not to accredit pubs that served their real ales too cold.

CAMRA bemoaned the delisting of a number of real cask milds in early 1999. Burtonwood dropped its dark mild, and fellow Warrington pub-company Greenalls axed seven cask milds, including Shipstones Mild, from its pubs, leaving just one, Greenalls Mild, brewed by Carlsberg-Tetley's Burton brewery since Greenall's exit from brewing. Meanwhile Boddingtons cask mild was delisted by Whitbread, leaving the contract-breed Chesters Mild as the only Whitbread cask mild.

Greene King's new real ale, Triumph, was being well received in local pubs and was adjudged 'remarkably tasty' by Ale, the organ of Cambridge CAMRA. At 4.3% alcohol, Triumph filled the strength gap between IPA and Abbot and was becoming

a standard feature in many Greene King pubs in the Cambridge area.

Punch Taverns was on the market within two years of its foundation by Pizza Express entrepreneur Hugh Osmond, who had paid £564 million for 1400 former Bass tenanted pubs in 1997.

Despite earlier fears to the contrary, the future of the Vaux and Wards breweries appeared safe after its owner Swallow group allowed a brewery management buy-out team four weeks to raise finances.

The Fat Cat in Norwich won CAMRA's national Pub of the Year award. Colin and Marjorie Keatley's street corner former Courage pub had become legendary for its staggering 26 cask beers served in consistently good order.

The former head of the closed Morrells Oxford brewery, Charles Eld, lost his case for unfair dismissal. He had been dismissed without warning for trying to save the 200 year old family brewery from closure by opposing the sale of the company to asset strippers. The sale had been recommended by a consultancy and agreed by the Morrells family, who owned 57% of the shares, but opposed by Colonel Morrell's sisters, Mrs Luard and Mrs Eld, Mr Eld's mother; their families owned just 41% of the shares

The UK's most widely distributed bottle-conditioned beer was discontinued as Kent brewer Shepherd Neame replaced its bottled Spitfire real ale with a brewery-conditioned version aimed at shedding its 'niche' image and developing super-market sales.



HALF PINTS

CAMRA is urging local councils to opt in to the Sustainable Communities Act to get government help for support of local services and amenities which could help save vulnerable pubs. Councils have until July to formally opt in to receive help. 30 councils had signed up by the turn of the year.

Suffolk microbrewery Earl Soham has a new brewer, Jeremy Moss from Wychwood, and plans to restart brewing at the historic Tolly Cobbold site in Ipswich.



Cambridge's Milton Brewer has opened its fourth pub, the White Lion in Oak Street, Norwich, with eight hand-pumps for real ale.



Norfolk microbrewer Buffys is investing in a new brewery. Spokesman Neil Hepple said 'After successful testing of the market, the decision has been made to be bold'.



Bedford brewer Wells & Young's is re-launching its Young's Bitter and Young's Special cask beers brands with new pump clips and advertising featuring the

Red Tractor accreditation obtained for the use of British ingredients.

Five drinks industry trade groups are jointly urging the government to abandon its above-inflation duty increases for alcohol planned for the next four years and to freeze duty in the March Budget. The move by the British Beer & Pub Association (BBPA), Wine and Spirit Trade Association, Gin and Vodka Association, National Association of Cider Makers and

Scotch Whisky Association follows last year's launch of the Axe the Beer Tax - Save the Pub jointly by CAMRA and the BBPA.

Microbrewer York Brewery has been bought by Mitchells of Lancaster, the 138-year-old family owned pub company that closed its Lancaster brewery in 1999.



Greene King is launching a new programme of monthly seasonal real ales for 2009. January's red coloured 3% alcohol Abstinence Ale will be followed by Flanker's Tackle, a 4.3% golden ale (February), Hare Raiser, 4.1% (March), Ale Pull Fool, a dark 4.3% ale (April), Morris Mayhem, 4.1% (May), Dallalio's Hero, 4.2% (June), Sundance, 4.1% (July), LBW, 4.3% (August), Bonkers Conkers, 4.1% (September), Witchfinder, a 4.3% porter (October), Abbot Reserve, 6.5% (November-December), Fireside, 4.5% (November) and Rocking Rudolph, 4.2% (December).

Brewing giant InBev is planning to close the Anheuser Busch Stag Brewery in Mortlake, London following its takeover of the American-owned brewer last year.

Danish brewer Carlsberg UK has been under fire from CAMRA for its decision to close the historic Tetley brewery in Leeds, and from the trade for its



new £2 a week charge for maintaining its handpumps at pubs that order less than a firkin a week of Carlsberg supplied cask

HALF PINTS

ales, including its 'Tapster's Choice' range of guest beers.

Multinational brewing group Coors is spending over £10m to encourage one million people back into UK pubs in 2009 through promotion of its Carling brand. This will include TV advertising, a renewal of the Carling Cup football promotion for three years and a new 99-calorie bottled lager aimed at women.



Liverpool brewer Cains has been bought back by its former owners, the Dusanj brothers, along with eight pubs.

The company went into administration after its takeover of Honeycombe leisure. 42 pubs remain in the control of the administrators.

THE CHEQUERS

71 Main Road, Little Gransden

Tel: 01767 677348



**East
Anglia
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 OLIVER CROMWELL

Wellington Street, St. Ives, Cambs.

Tel: 01480 465601

Serving six real ales:
Beers from Adnams and
Oakham plus regularly
changing guest beers



Enjoy a good pint of traditional ale in traditional surroundings.
Reasonably priced lunchtime bar snacks available Mon to Sat
Evening meals Mon-Wed 6-8.30pm

Hunts DC Food & Drink Awards Pub of the Year 2008

Huntingdonshire CAMRA Pub of the Year 2006

PUB PIECES

Opening Times has received reports of a number of new licensees at pubs around the area and wishes a warm welcome to all.



The Swan at Oxford has reopened under the ownership of father and son Allan and Simon Pearce, who are also tenants of Charles

Wells pubs the Territorial in Huntingdon and the Crown and Pipes at Fenstanton. They have bought the Swan from Charles Wells freehold and free of tie. A major refurb has taken place and three real ales are on offer, with Coors being the major supplier. Hydes Mumbo Jumbo was noted there in December.



Kev & Lyn have taken over the Hare & Hounds in Eynesbury. On sale on a recent visit were cask

ales Flowers IPA and Fullers London Pride. A third handpump was being sought for a guest ale.



Richard and Caroline Binks are new licensees at Tilbrook White Horse. This is their

first pub and they are keen to promote real ales.

At Punch Taverns' pub the Green Man, Colne, new leaseholders Michele and Richard, formerly Greene King managers at the Granta, Cambridge, are in partnership with Sarah and Dave who already own the lease of neighbouring Punch Tav-

erns pub the White Horse at Bluntisham. At the Green Man Richard is the chef and is providing very interesting new menus for lunch and evenings. A wider selection of real ales can also be expected to be available here.

At Earith a new operator took over both of the village pubs last year. On the real ale front there appears to have been little



change at the Crown, but there have been big changes at the Riverview Inn. Here four real ales are dispensed from cooled casks on the dining room bar counter. These appear to change constantly, and the total number that has been dispensed since the change in ownership is proudly displayed in the bar. On a visit last December real ales from Moorhouse's, Hydes, Robinsons and Brains were available in very good order.

At Warboys both the White Hart and Royal Oak have new licensees and there is a new manager at the Snooty Tavern, Great Staughton.

The arrival of Wetherspoons in Huntingdonshire has been delayed after work started briefly last September and was then halted at their new Weeping Ash pub at the former post office site in New Street, St Neots. Work will resume in August and the opening is now expected to be in February 2010. Original internal and external features of the building are to be retained where possible.

Also in St Neots, the Hyde Park appears to be thriving under the management of Allison McColl and Steve Picton, who have run the pub since last summer. Five

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

PUB PIECES



real ales are on offer, with regulars including Black Sheep Best Bitter, Courage Directors and John Smiths. Guest beers have included the products of Shepherd Neame and Hobgoblin. Sunday lunches are a recent innovation and there is live music here every Saturday night.

At the Crown, Eaton Socon, 1/3 pint glasses have been noted. CAMRA is campaigning for this little used legal measure to be used more widely in pubs.



We have received rave reviews on the Cock at Gamlingay, where new tenants installed last year are successfully showcasing the quality and variety that can be achieved with Greene King's cask ale range these days. On recent visits Greene King XX Mild, IPA, Abbot and January's seasonal 3% reddish Abstinence Ale have all been enjoyed in fine fettle.



Opening Times has been advised that The King of the Belgians at Hartford is not for sale, following an earlier report that it had been on the market. The pub is being run by its freehold owner Peter Reynolds and his son.

Real ale returned to Admiral Taverns' Golden Knight at Sapley last year. Wychwood Hobgoblin has been reported to be a regular offering.



Punch Taverns' historic Falcon Tavern in Huntingdon Market Square closed in December after leaseholders the Orchid Group went into administration.

The White Hart at Bythorn has been badly damaged in a fire. The White Hart had been closed for some time and it now appears possible that the building might not be used as a pub again.



Broughton Crown is proving a popular destination for diners and very good food is provided by 22-year old owner and chef David Anderson and his sous-chef Dominic Hall, who previously worked with Gordon Ramsey. At the time of a recent visit, Greene King IPA had returned as the house real ale.



Just outside the Huntingdonshire CAMRA branch area, Greene King's White Swan at Conington has a new licensee, Sarah Bleet. The rare but renowned cask Greene King XX Mild was on dispense here recently alongside IPA, Old Speckled Hen and Greene King's seasonal offering. Another innovation here was the provision of a temporary Christmas synthetic ice rink in the pub garden. The rink accommodated up to 40 skaters and sessions were bookable at the pub. Hot chocolate and coffee were post-skate offerings in the pub.



31st BOOZE ON THE OUSE

OPENING TIMES

Thursday 5pm–10.45pm

Friday all day from 12 noon–10.45pm

Saturday all day from 12 noon–10.45pm.

Entry Including Programme:

Free Thu 5-6pm

£0.50 Fri 12-5pm

£1.00 Thu 6-7pm, Fri 5-7pm, and all day

Sat (including evening)

£2.00 Thu & Fri evening (from 7pm)

Happy Hour:

Thursday 5-6pm: Free entrance and reduced price draught beer.

Families welcome until 8pm.

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 48 real ales from all over the UK, both from the well-established independent breweries and the newer, smaller micro-breweries, with a strong focus on local East Anglia 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, focussing on Cambridgeshire suppliers.

FEATURES

VENUE

The festival is being held at the Priory Centre, Priory Lane, close to the Market Square, in the centre of St Neots.

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 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. Contact the Programme Editor for more information.

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

ST NEOTS BEER FESTIVAL

PROVISIONAL REAL BEER LIST

MILDS

- B&T Shefford Dark
- Blackfriars Mild
- Crouch Vale Blackwater Mild
- Milton Minotaur
- Son of Sid Muck Cart Mild
- Tipples Hanged Monk

BITTERS

- Nottingham Rock Ale Bitter Beer
- Potton Penny Bitter
- Son of Sid Two Pumps
- Taylor Best Bitter
- Tring Side Pocket for a Toad
- Triple FFF Alton's Pride

BEST BITTERS

- Castle Rock Hemlock Bitter
- Elgood Old Wagg
- Oakham Asylum
- Potton Shambles
- Stewart Copper Cascade
- Tom Wood Shepherd's Delight
- Ufford Red Clover
- Wagtail Best Bittern

STRONG BITTERS

- Beeston On the Huh
- Brewster Belly Dancer
- Digfield Mad Monk
- Grain Tamarind IPA
- Hopshackle Special No.1 Bitter

GOLDEN ALES

- Dark Star Hophead
- Digfield Fool's Nook
- Elland Beyond the Pale

- Fox Heacham Gold
- Maypole Wellow Gold
- Milestone Shine On
- Spectrum Spring Promise
- Tydd Steam Swedish Blonde

OLD ALES/STRONG MILDS

- Sarah Hughes Dark Ruby Mild
- Wolf Woild Moild
- Youngs Winter Warmer

STOUTS

- Fulstow Sledgehammer Stout
- Titanic Stout
- Mauldons Blackadder

PORTERS

- Humpty Dumpty Porter
- Cambridge Moonshine Pigs Ear Porter

BARLEY WINE

- Milton Marcus Aurelius
- Oakham Attila

SPECIALITY BEERS

- Fat Cat Honey Cat
- Cambridge Moonshine Red Watch Blueberry Ale
- Green Jack Orange Wheat
- Nethergate Umbel Magna
- Oldershaw Regal Blonde



BOOZE ON THE OUSE

ST. NEOTS BEER FESTIVAL 2009

Thursday 19th –
Saturday 21st
March 2009

Priory Centre, Priory
Lane, St Neots

40+ REAL ALES

(over the duration of the Festival)

**Plus Cider and
Bottled Foreign
Beer**

EXPANSION FOR POTTON BREWERY

When Greene King closed its Biggleswade brewery in the 1990s its redundant chief engineer Bob Hearson and QC manager Clive Towner set up a small brewery in the Bedfordshire town, Potton.

The Potton Brewery Company had closed down in 1922 and Bob and Clive wanted to use the former brewing site, but planning permission was not forthcoming so they set up in a small industrial unit.

Bob welcomed a party from Huntingdonshire CAMRA to the brewery last October. The brewery had recently been extended and four new fermenting vessels installed to expand production capacity.

Five regular cask beers are produced and there are seasonal brews and bottle-conditioned ales. The beers are available in around 150 on-trade outlets and the cask beers can be bought at the brewery in 18 or 36 pint polypins.

The beers sampled had an impressive balance of malt and hop flavours. Cascade and First Gold are the main hop varieties; aroma hop is added to the 8 barrel gas-fired copper at the end of the boil.

The beers are fermented with rehydrated dried yeast, which performs well and develops good flavour profiles. The cask beers are conditioned for two weeks in



cask before despatch.

Village Bike is a 4.3% alcohol amber bitter with a spicy hop character and a fruity, dry palate. Shambles Bitter is also 4.3% abv and amber-brown with a maltier and slightly sweeter balance.

Shambles is named after a former historic part of Potton rebuilt by the local lord of the manor Samuel Whitbread in the late 18th century and used by market traders until the end of the 19th century. It was pulled down in 1954.

Shannon IPA is a refreshing 3.8% abv golden bitter with aromatic citrus hop and balancing malt in the mouth. Shannon is named after a steam locomotive that used to ply the local railway line. Penny Bitter, 4.1% abv, is darker and was formerly known as John Cunningham Night Fighter. Another beer in the regular range is Potton Gold, a 4.1% abv refreshing golden ale with a spicy/citrus late-hop character.

Shambles and Village Bike are bottled in bright form by a contractor and supplied to Tesco and Asda. Many other one-off brews are bottled in-house in bottle-conditioned (real ale in bottle) form, including bespoke beers produced for local events.



Michelle and Richard welcome you to their traditional English pub.

**Three to six real ales changing weekly.
Traditional home made food sourced locally.**



Food made and cooked by Richard previous head chef of the Rupert Brook, Granchester.

Pub offers a very friendly and comfortable atmosphere.

Look out for upcoming events.
Take away menu available.
Lunch pre-orders welcome.

Opening times: Mon 6pm-11pm;
Tue-Wed 12-2.30pm, 5pm-11pm;
Thu-Fri 12-2.30pm, 5pm-midnight;
Sat 12-midnight; Sun 12-11pm.

Meal times: Mon no food; Tue-Sat 12-2.30pm; 6-9ish pm; Sun 12-7pm.

The Green Man

**1 East Street, Colne,
Huntingdon, PE28 3LZ
(01487) 840368**

King of the Belgians Hartford

- Three real ales changing weekly
- Traditional pub food served
Monday-Saturday 11:30-2.30pm,
6.30-10pm, Sunday 12-4pm
- Opening times: Monday-Saturday 11-12 midnight,
Sunday 12-11pm



**27 Main Street, Hartford, St Neots, Cambs,
PE29 1XU. Tel: 01480 452030**



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



Hitchin Beer & Cider Festival
2009 Proud Supporters of
Hitchin Town Hall
Brand Street, Hitchin, SG5 1HX



**CAMPAIGN
FOR
REAL ALE**



ROUNDTABLE

Fri 13th March 12 - 11
Sat 14th March 11 - 11

Entry: £1 Fri Lunch (before 4pm)
£2.50 all other times
Round Table, CAMRA, EBCU & OAPs FREE

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

Logo design by Uncut ID Limited www.uncutid.com

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



CAMRA
FOR
REAL ALE

GOING OUT LIVE
Pub event guide, Huntingdonshire and surrounding areas

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

The White Hart

Great Staughton

Ira welcomes you to her traditional village pub



**Bateman
XB
and guest
beers**

- Traditional pub food served 12-2.30; 6-9pm Mon-Sat & 12-6pm Sun
- Traditional pub games in large games room, including darts and skittles
- Opening Times: 5-11pm Tue-Thu; 12-2pm, 5-11pm Fri; 12-3pm, 7-11pm Sat, 12-9pm Sun

**56 The Highway, Great Staughton,
St Neots, PE19 5DA. (01480) 861131**

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

100 Belgian Beers to Try Before You Die

CAMRA have recently published a book by Tim Webb & Joris Pattyn that lists, in their opinion, the 100 Belgian Beers to try before you die. Being a sucker for such lists I have taken on the challenge and am doing my best to do just what it says on the tin.

The annual CAMRA Members Investment Club's visit to a foreign brewery was to De Koninck in Antwerp this year so I and three fellow Belgian beer enthusiasts decided to take the opportunity to combine this with some serious beer hunting.



On arrival in Brussels on the Thursday prior to the Friday brewery trip we went firstly to the Poechenellekelder by the Mannekin Pis. This café has an extensive beer list supplemented by a typed list of specials. It is always a good bet for interesting gueuzes, and beers from some of the newer Belgian breweries.



From there we went round the corner to La Fleur en Papier Doree, not a huge beer list but it does stock the new Oud Beersel Gueuze which is excellent. The café is also in my opinion the most unspoilt in central

Brussels. On leaving to head to the station we noticed a poster advertising Oud Beersel Lambic at 2 euros a glass. Too late, we had a train to catch!

We made our way to Antwerp via the new Leuven avoiding line for the track bashing railway enthusiasts in the party. Once in Antwerp we headed straight for the famous Kulminator which lived up to its reputation and provided three beers to tick off the list including the export Houblon Chouffe a wonderfully hoppy beer served in the tallest thinnest flute I have ever seen.

The remainder of the evening was spent on eating and then drinking De Koninck in a brown bar near our hotel, populated with singing and dancing locals.

The brewery trip was in the afternoon so Friday morning was spent riding around on trams and visiting the T'Pakhuis brew house. It is someway out from the city centre but their Tripel makes it worth the trip.

The De Koninck brewery trip included both the old brew line which was mothballed 15 years ago plus the new brew house. The post tour sampling included the De Koninck Winter beer.



As soon as we left there we were back on the hunt and made our way to Westmalle in search of Westmalle Extra at the café opposite the monastery.

This proved to be not an easy journey coping with the Antwerp bus station displays, finding the place in the dark, and leaving one of the party on the wrong side of the bus doors when he got off at the wrong stop.

The café is a massive place and unfortunately claims never to have the monk's

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

100 Belgian Beers to Try Before You Die

special beer. They do however serve Half and Half, a mix of draught Dubbel and bottled Tripel which made the expedition worthwhile.

On returning to Antwerp we finished the evening in the Oud Arsenaal which provided me with one tick of the list and a chance to try Rodenbach Vin De Cereale which is a limited edition single vat sour barley wine.

Saturday started with a trip to Steenhuffel to visit the Palm brewery tap which is noted for draught Boon Lambic, unfiltered Palm and draught Rodenbach Foederbier. Disaster! A chalk board outside announced that weren't opening until 18.00 and as we were there at 11.00 we had a consoling Boon Gueuze in a nearby café and got the next bus back to Loozendaal.

From there we made our way by train to



Eine via of Ghent in search of another rare beer from the list. This was Cnudde Bruin, brewed in Eine and only avail-

able in Eine. It is a very small town and both cafes listed in the GBG Belgium were closed, one for the afternoon and one permanently. However on trying one unpromising looking café we struck lucky and found the beer on tap. Two glasses of the rather fizzy beer were sufficient so we returned to the station and made our way to Bruges.

The target café here was obviously the renowned Brugs Beertje. We decided to

increase the sampling rate by sharing 75cl bottles between the four of us. We duly ticked six off the list including Aardmonick, a stunning aged brown ale that I cannot recommend highly enough. It is not an easy beer to find but if it is on the beer list, go for it.

We finished with Malheur Dark Brut Noir.

This beer is worth ordering simply for the serving process. It is brewed with a c h a m -



pagne yeast, and comes in a champagne bottle. Accordingly it is served in a branded ice bucket, and draped with a branded beer towel. An ice cube from the bucket is swirled around each glass before the bottle is opened. The beer itself? Wonderful, coffee, chocolate and incredibly smooth.

After this fantastic session we went to eat at the Strijdehuis in Hallestraat, which has excellent food, plus beers from Strubbe, and De Dolle.

Sunday morning we returned to Brussels and the La Fleur en Papier Doree for lunch, and the Oude Beersel lambic we missed out on the Thursday. Our final stop was the Delirium which provided three more ticks off the list.

All in all a very successful outing which has left me requiring twenty beers to complete the list, and already planning my next trip to Belgium.

Mick Croxford

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



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

To the Manager Bank or Building Society

Address

Postcode

Originators Identification Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Name(s) of Account Holder (s)

.....

Bank or Building Society Account Number

.....

Branch Sort Code

.....

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.

This Guarantee should be detached and retained by the payer.

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.

detached and retained this section

www.oakhamales.com Tel 01733 370500

**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**



EVENTS AND SOCIALS

Feb 2009 – Community Pubs Tour

- Fri 20th Social around **St Neots** pubs, starting the **Woolpack** at 8:30 pm, the **Hyde Park** at 9.00 pm, and from 9.30 pm at the **Lord John Russell**.
- Tue 24th Meeting to select the Huntingdonshire pubs that will appear in the 2010 Good Beer Guide at the **Manchester Arms, St Ives** (8.30 pm).
- Sat 28th **Local Community Pubs Tour**. Coach tour around the village community pubs West of St Neots – Hail Weston, Great Staughton, Kimbolton, Tilbrook, Keyston and Spaldwick. Pick-ups in St Ives, Huntingdon and St Neots (12:00 – 6:00 pm). Free to CAMRA members and £5 for guests.

March 2009 – St Neots Beer Festival

- Tues 3rd **Pub of the Year** presentation (8.30 pm). Location will be confirmed on the branch web site, and via our Yahoo group.
- Tues 10th Pre-festival meeting, at the **Lord John Russell**, St Neots (8.30 pm), for all those helping with the St Neots Beer festival. If you would like to help at the festival, please contact Andy Shaw, on 01480 355893.
- Thurs 19th to Saturday 21st **St Neots Beer Festival – Priory Centre, St Neots**.
Opening Times: Thurs: 5-10.45 pm; Fri 12-10.45 pm; Sat 12-10.45 pm.
FREE ENTRY to CAMRA members. VOLUNTEERS WELCOME.

April 2009 – AGM

- Fri 3rd New members' social, **Lord John Russell, St Neots** (8.30 pm), for members who joined at the St Neots Beer Festival. A FREE PINT for new members and all those who helped at the Booze on the Ouse festival.
- Tues 21st **Annual General Meeting, The Anchor, Little Paxton** (8.30 pm).

May 2009 – Mild Month / Pub tours

- Tues 12th Open Committee Meeting, **Manchester Arms, St Ives** (8.30 pm).
- Fri 15th **Mild Month** – mild trails will visit pubs in St Neots and St Ives.

June 2009

- Tues 2nd Open Committee Meeting, **Market Inn, Huntingdon**, (8.30 pm).

For further information contact the **Social Secretary: Pete Godfrey**, 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)

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

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

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, such as short measure or misleading product promotion, please contact them.

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

Contact **Cambridgeshire Trading Standards** helpdesk on 08454 040 506, or at Trading Standards Division, Sackville House, Sackville Way, Great Cambourne, Cambridgeshire, CB2 6HL. The local trading standards web site is www.cambridgeshire.gov.uk/business/trading/. The national trading standards web site is www.tradingstandards.gov.uk.

OPENING TIMES

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.

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

To Advertise

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

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

Printed by Lodge Printers Ltd Tel 01487 832629

Deadline for Summer 2009 issue (139) is Friday 17th April 2009.



The Three Horseshoes Inn Abbots Ripton



Village pub with quality ensuite rooms

Greene King IPA and three constantly changing guest beers, including Oakham Ales, plus Westons Old Scrumpy Cider

Opening Times

Monday - Saturday	Food service
11.30am - 3pm	12pm - 2.30pm
6pm - 11pm	6pm - 9.30pm
Sunday	Food service
12pm - 5pm	12pm - 3pm

Modern British cuisine using seasonal and locally sourced ingredients

Accommodation—6 rooms with 4 star AA rating

Moat Lane, Abbots Ripton, Huntingdon, PE28 2PA — (01487) 773440

Email: thethreehorseshoes.com@btconnect.com

www.thethreehorseshoes.com

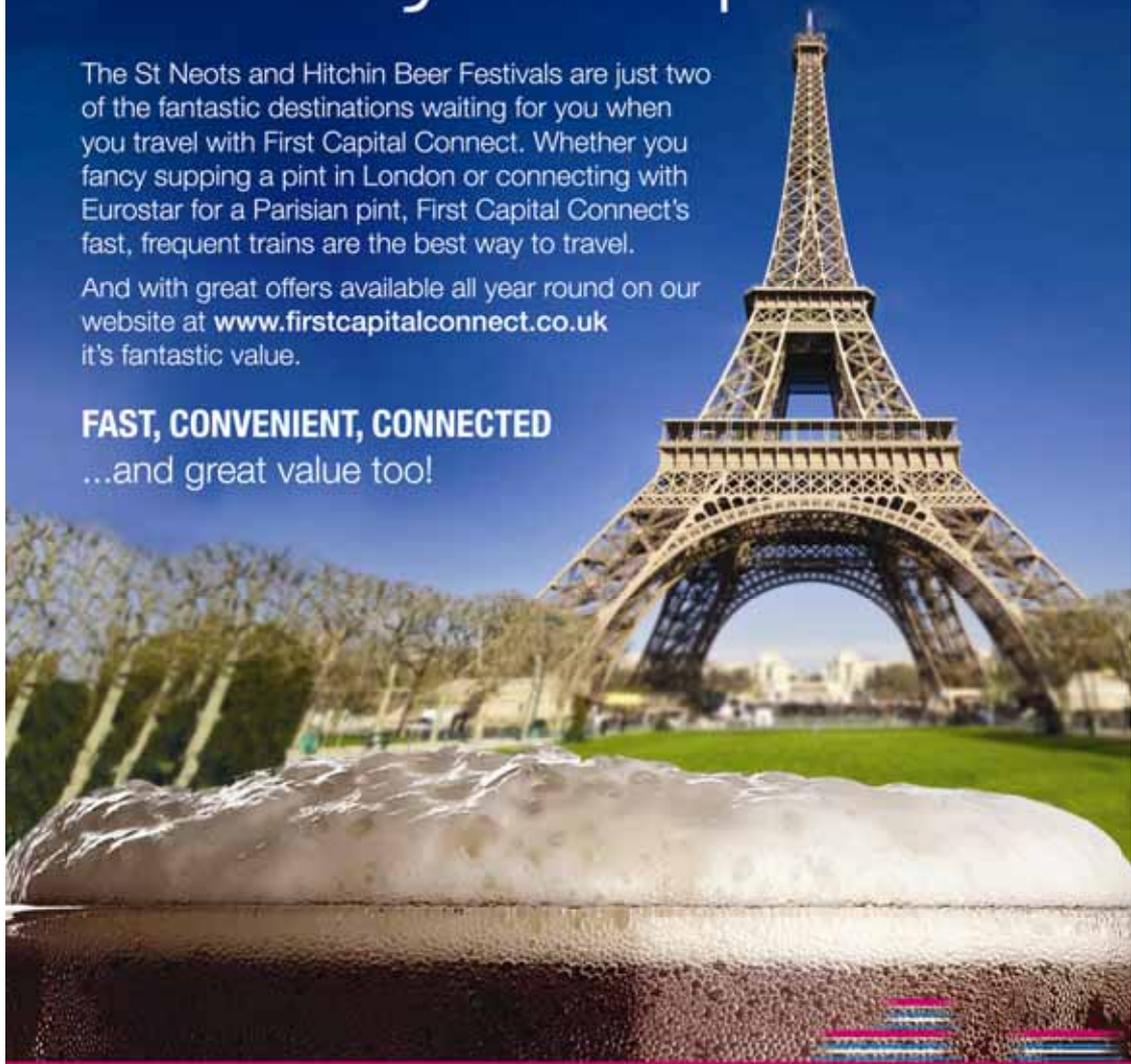
The best views over your pint

The St Neots and Hitchin Beer Festivals are just two of the fantastic destinations waiting for you when you travel with First Capital Connect. Whether you fancy supping a pint in London or connecting with Eurostar for a Parisian pint, First Capital Connect's fast, frequent trains are the best way to travel.

And with great offers available all year round on our website at www.firstcapitalconnect.co.uk it's fantastic value.

FAST, CONVENIENT, CONNECTED

...and great value too!



First  Capital Connect