



**CAMPAIGN
FOR
REAL ALE**

opening times

**Huntingdonshire Branch of CAMRA
the Campaign for Real Ale**

**Issue 141
Winter 2009-10**

**PUB TRADE
REFORM?**

**Also inside:
Digfield Award
Real Ale on the Up**

**Booze on the Ouse, St Neots Beer Festival
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PUB TRADE REFORM?



The Office of Fair Trading has announced that it is taking no action on anti-competitive practices in the UK pub market fol-

lowing CAMRA's 'super-complaint' to the OFT in July. CAMRA had called for compulsory changes to pub leasing arrangements including a guest beer right, fair pub rents and reform of the beer tie to remove disadvantages to pub lessees.

In its response, the OFT claims that the beer tie does not cause significant detriment to consumers because there is sufficient competition in the market. CAMRA is responding by asking the government to overrule the OFT and refer the tie as operated by large pub companies to the Competition Commission.

And the parliamentary Business and Enterprise Select Committee, whose hard-hitting report on pub companies prompted CAMRA's super-complaint, has announced that it will be reopening its enquiry following the OFT's decision to take no action.

Earlier in October, following an internal pub industry mediation process, the British Beer and Pub Association announced that it was committed to reform of tied pub agreements, but mediation was widely reported to have failed and CAMRA responded with disappointment that the announcement had not addressed the issues in its 'super-complaint' or the earlier Commons Business and Enterprise Select Committee report.

But Punch Taverns and Enterprise Inns have responded by publicly agreeing to cease imposing restrictive covenants that prevent closed pubs from reopening as pubs. Following a letter from CAMRA they have also agreed to consider lifting existing covenants if asked to do so.

Meanwhile, the Government has launched a three-month consultation proposing the revocation of the Land Agreements Exclusion Order. This exempts land agreements such as the beer tie and restrictive covenants from the general ban on anti-competitive practices.

Revocation would boost the chances of CAMRA's 'super-complaint' leading to reform and means a possible end to restrictive covenants. It would still allow companies with more than 500 pubs to operate the beer tie but they would have to show that they were not acting in an anti competitive manner. In reality this could mean acceptance of a guest beer right, commitments to sustainable rents and greater pass on of wholesale discounts.

CAMRA has announced that it will continue to campaign for revocation of the Order in addition to its appeal for a referral of the tie to the Competition Commission.

European Union rules that allow the UK beer tie are also under review. In its response to a consultation CAMRA supports the beer tie for small and regional brewers (because it ensures them access to markets) but calls for its removal for companies controlling more than 5% of the pubs in the UK pub market (around 2,700 pubs – this would remove the tie for Punch Taverns and Enterprise Inns).

ACCOLADES FOR DIGFIELD

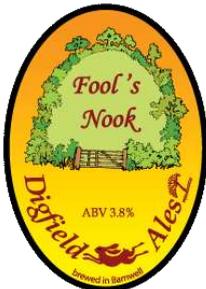


Members of Huntingdonshire C A M R A gathered at North Lodge Farm in the Northamp-

tonshire borders area in August to present the branch's Beer of the Festival award to Digfield Brewery. Digfield Fool's Nook was a clear winner in the visitors' poll at the Booze on the Ouse beer festival in St Neots in March. The highly quaffable golden bitter with its aromatic hops and subtle malt balance had a wide appeal and was also the first beer to sell out.



Digfield is a small brewery set up in 2005 as part of a farm diversification scheme. The original plant, previously used at the Cannon brewery in Wellingborough and before that at B&T in Shefford, Bedfordshire, was expanded when three new seven-barrel fermenting vessels were obtained from the defunct Red Rose brewery in Lancashire,



enabling a range of six real ales to be produced on rotation and supplied to around thirty local outlets. Maris Otter malt is the basis of the grists. Traditional English hops such as Fuggles and Goldings feature strongly in the Digfield portfolio, although American hops are also used – Chinook in the 4.7% abv IPA.



We settled in the comfort of the Kings Arms at nearby Polebrook to enjoy the hospitality of our hosts. IPA was on tap and we were impressed by the powerful dry hoppy character that should be expected in a true IPA. Shacklebush exhibited a softer nature, with a defined malty accompaniment to a more aromatic hop character and a bitter sweet balance.

Despite its recent origins, Digfield is no stranger to the accolades of beer festival punters. Shacklebush, Digfield's 4.5% abv mid brown bitter won gold awards at the Peterborough beer festival in 2007 and 2008 and there were no fewer than six silver and bronze awards for Digfield at the same event from 2006 to 2008. It is to be expected that there will be more.

INTERNATIONALLY-INSPIRED ADNAMS BEERS

Suffolk brewers Adnams are famous for producing award-winning cask ales such as Bitter, Broadside and Explorer but their new brewing plant in Southwold allows them to be more experimental in the beers that they produce.

There is a huge interest and awareness of foreign beers and beer styles. These beers are mostly available in bottle and some in keg, but cask beer is unique to Britain, and Adnams have decided to showcase the diversity of beers from around the world in a very British way - in cask.

They will brew these beers as closely as possible to the originals, endeavouring to use authentic raw materials where they have an impact on flavour. This will include using various different malted barley, hops, sugars and certainly different

yeast strains. However, Adnams will add their own distinctive stamp to these beer styles.

The first, available in cask in October 2009, is an Adnams style Kölsch Beer at 4.2% abv, brewed with a German top fermenting yeast, Munich and Pilsner malts and hopped with Spalt hops. This beer is fermented at a high temperature and then lagered to allow the beer to mellow and condition.

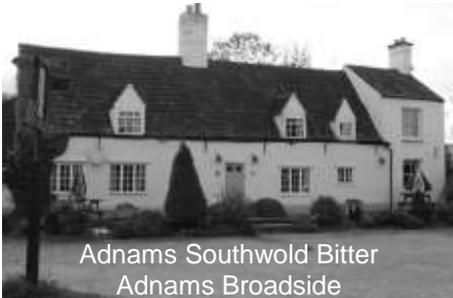
This will be followed by an Adnams style Belgian Abbey Ale at 5.0% abv in November, brewed with a Belgian yeast strain; Munich and Pilsner malts and hopped with Fuggles and Styrian Goldings. This will be a full-bodied pale gold beer, fruity and spicy aroma and palate and a low bitterness.

THE SWAN

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REAL ALES and REAL FOOD



Adnams Southwold Bitter
Adnams Broadside

Greene King Abbot + Guests
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Fish & Chips Wednesday Evening
Restaurant open Friday & Saturday
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2008

**Bob and Wendy Mitchell
invite you to try their unique
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own special atmosphere**

Different Real Ale each week

A LOOK BACK IN TIME

25 YEARS AGO

The revered brewing company Theakstons were the victims of a successful £3.07 million takeover bid from Blackburn brewer Matthew Brown, who were quick to give guarantees that the independent image, beers and production facilities in Masham and Carlisle would be retained.



Blackburn's other brewery, Thwaites, was also on the takeover trail 25 years ago, as they obtained Lancaster brewer Yates and Jackson in a £5m

deal. Thwaites were more blunt about their plans. The plant would close by January 1985 and Thwaites said that no Yates and Jackson beers would be made at their Blackburn brewery.

Mickles Brewery ceased trading 25 years ago after operating for around 2 years from premises at Lilley, near Luton and then at Walkern near Stevenage, where they rented a part of the former S.Wright's brewery. Mickles Birch and Oak Bitters had become well known in the local free trade.

St Neots CAMRA were bemoaning the impending loss from their area of Greene King's cask pale mild, KK, after the beer was dropped from Eaton Socon pubs the Old Sun and George and Dragon.



Cross Keys

Work began in late 1984 to convert the historic Cross Keys in St Neots into a shopping mall.

Unfortunately, after planning consent had been granted, the agents received enquiries from purchasers wishing to buy the former Paines pub as a going concern.

Another Paines pub, the Crown at Great Staughton, was on the market at an asking price of £70,000.

St Neots CAMRA held a meeting at the Olde Sun in Eaton Socon and there were winter socials at Whitbread pub



Olde Sun

the George in Fenstanton and Charles Wells pubs the Angel in St Neots, the Crown and Cushion, Great Gransden, the Dragoon in Brampton and the Barley Mow at Hartford.

Watney pubs the Robin Hood in St Ives and the Black Bull at Brampton were the latest to receive the



Black Bull

strong draught bitter Founders Ale, a real ale then produced by the group's Ushers brewery in Trowbridge, Wiltshire.

The Seven Wives in St Ives won a company award for the biggest percentage sales increase in May and June 1984



Seven Wives

in the managed house chain run by Hamden Hosts, part of owners the Grand Metropolitan Group which also owned the Watney Mann and Truman brewery group.

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

A LOOK BACK IN TIME

10 YEARS AGO

St Neots CAMRA held monthly meetings at Batemans' newly acquired Lord John Russell in St Neots and the Prince of Wales at Hilton. There was a minibus tour of pubs in Colne, Bluntisham and Needingworth and a Christmas social at the Green Man, Leighton Bromswold following its win of the coveted CAMRA Cambridgeshire Pub of Year award for 1999.

St Neots CAMRA ran its Winter Ales Festival at St Neots Town Football Club in January 2000 with a range of warming ales from East Anglian craft brewers, including Buffys 9X, Elgoods Reinbeer, Mighty Oak Bingle Jells, and Cyclops from the newly-opened Milton Brewery in Cambridge.

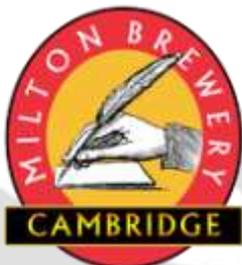


Richard Naisby

Richard Naisby set up Milton Brewery in late 1999 with business partner Tony Brooks following a chance meeting in Pakistan around three years earlier.

They designed the brewery and put the 15 barrel plant together using mostly second hand reconditioned brewing vessels. Remarkably for such a venture, their initial range of beers

– Pegasus, Jupiter, Cyclops and Minotaur – was so strong that it remains as a major part of the Milton range in 2009.



Another new Cambridgeshire brewer in late 1999 was Roger Payn, who opened Payns brewery in Ramsey using equipment from the defunct Nix Wincott and Nene Valley breweries.

A famous real ale off licence, the Jug and Firkin in Mill Road, Cambridge, closed after owner John Harling put the Good Beer Guide listed shop up for sale after 18 years at the helm. The Jug and Firkin was one of a handful of specialist real ale off-licences nationwide, dispensing a range of real ales to take away from casks set up in the shop.

A number of East Anglian brewers made new forays into Cambridge in late 1999. Elgoods acquired the Waggon and Horses at Milton. The



Waggon and Horses

Kingston Arms was taken over by Lidstone brewery, who were to move their brewery from Wickhambrook, near Newmarket, into the pub's cellar. And the Alma Brewery pub in Russell Street re-opened as a Ridleys pub.

All night drinking on licensed premises became legal for New Years' Eve at the turn of the millennium. The Government issued a deregulation order for this single occasion, dashing the hopes of some that it would be allowed every year.

Sussex brewer King and Barnes was reported to be confident of victory and had CAMRA's support in a battle against a hostile takeover bid from their neighbours Shepherd Neame of Faversham in Kent.



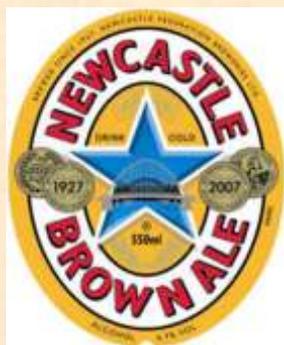
HALF PINTS



CAMRA's National Winter Ales Festival is moving to a new home in the northern quarter of central Manchester. 'The Venue' at the Sheridan Suite will be the new location following the closure of the

New Century Hall by owners the Co-op. The festival runs from Wednesday 20th to Saturday 23rd January 2010 and the final judging of CAMRA's Champion Winter Beer of Britain competition will be held there on the Wednesday morning.

CAMRA is calling on the government to introduce a 'People's Pint' by abolishing excise duty on beers at 2.8% abv or below. This would provide a boost to innovative brewing of beers such as Pride 'n' Joy, a remarkably flavour-packed 2.8% bitter produced by Sussex brewers Welton's.



Scottish & Newcastle's Dunston brewery in Gateshead, the former Federation brewery which produces Newcastle Brown Ale, is to close next year and brewing will move to the

company's John Smiths plant in Tadcaster.

Scottish & Newcastle's brewing arm changes its name to Heineken UK in November. Dutch brewers Heineken have been running S&N's UK business since last year's joint takeover of S&N by Heineken and Danish company Carlsberg. S&N's pub business will be renamed Scottish & Newcastle Pub Company.

Carlsberg UK is launching Tetley's Northern Cracker as a national special Christmas cask beer. Carlsberg claim that this demonstrates a long-term commitment to the cask version of Tetley's



despite their plan to close the Leeds brewery 2011. Meanwhile CAMRA's campaign to keep the production of Tetley's beer in Leeds is gaining momentum with backing from Liberal democrats on Leeds City Council and there have been reports of talks with other Yorkshire brewers about outsourcing production of cask Tetleys.

Adnams pubs are stocking real ales from the Purity brewery following the signing of a partnership deal with the Warwickshire microbrewery.

Lincolnshire brewer Batemans will be distributing its 3.7% bitter, XB, in five-litre mini casks in the run up to Christmas following last year's successful sales of the seasonal beer Rosey



Nosey in the recyclable containers. The beer needs to settle for 24 hours and be consumed within three days of opening.

HALF PINTS



Suffolk brewer Greene King has launched the Head Brewer's Club for 300 of its real ale houses selected by volume sales and quality checks. Club members will receive £100 to put towards Cask Marque accreditation, early access to promotions on guest ales and the chance to have a beer brewed especially for the pub.

Greene King have signed a three year shirt sponsorship deal with Cambridge United Football Club. Greene King IPA will be the club's official beer and the main stand at Cambridge's ground will be known as the Greene King IPA stand. Greene King will also be helping the club to upgrade the bar facilities around the ground.

Belhaven Brewery remains committed to brewing in Scotland despite fears for the future of the Dunbar brewery after their owners Greene King transferred bottling of Belhaven beers to Suffolk.

Arran brewery is looking to move its bottling operation to the mainland and is considering a site in Hartlepool and Diageo's redundant Johnnie Walker plant in Kilmar-nock, Ayrshire.

Global brewer Anheuser Busch InBev has sold its Tennents lager and ale brands and its Wellpark brewery in Glasgow to C&C Group who produce Magners.

The Scottish Government is to bring forward a Bill to tackle alcohol misuse in Scotland. If passed, the Bill will introduce minimum pricing, bans on irresponsible drinks promotions and a 'Social Responsi-

bility Fee' for some retailers. CAMRA would be in favour of these measures in the whole of the UK. The Welsh Assembly, which has no say in such matters, has asked the UK government to introduce minimum pricing for alcoholic drinks.

Swindon brewer Archers has been acquired by Simon Buckley, owner of the Evan-Evans microbrewery in Llandeilo, South Wales. Archers went into administration in March 2009. Archers beers are being brewed in South Wales until the planned re-launch of brewing at Swindon in the new year.

Viceroy India Pale Ale is the National Trust's first branded beer. The beer is available in 500ml bottles and on draught and is brewed to 5% abv by the West-erham Brewery in Kent using Kent hops from Scotney, the Trust's last remaining hop garden.

Kent brewer Shepherd Neame is looking to sell 35 pubs, about 10% of its entire pub estate. 13 pubs have already been sold for a total of £3.4m.

The Advertising Standards Authority has ruled that an advert from the 'Axe the Beer Tax' campaign that appeared in the CAMRA members' newspaper What's Brewing breached their code of practice and have ordered that it does not reappear in its current form. The advert said that the chancellor takes 33% of a pint of beer and now wants even more. The British Beer and Pub Association (BBPA), which is leading on the Axe the Beer Tax campaign, is robustly defending the claim, as is CAMRA. They believe that 33% is a conservative estimate and that if all taxes are taken into account the figure is more like 39% of the price of an average pint going in tax.

PUB PIECES



New tenants at the **King William IV** at **Fenstanton** are taking it more up market with a firm emphasis on high

quality food. Nick Steiger, former proprietor of the Grange in Brampton and chef-patron at the Old Bridge in Huntingdon, has taken on the Greene King tenancy at the King William IV at Fenstanton in partnership with Trevor and Karen Fowler who have run the Samuel Pepys in Huntingdon for around three years. Trevor will remain in charge at the Samuel Pepys and Nick will run the 'King Bill' with chef Dominic Hall who is moving from the Crown at Broughton.

Enterprise Inns pub the **Saddle** at **Kimbolton** has reopened as an Italian bistro. Non-diners are still welcome there but no real ale is available.

The lease of the historic **Falcon** in **Huntingdon** is on the market.

The **Bell** at **Sawtry** remains closed.

At **Great Gransden** the **Crown and Cushion** has closed and there have been reports of a public meeting to discuss its future.



The **Cock** at **Hemingford Grey** is the best dining pub in England, according to the newly published Good Pub

Guide 2010. The Cock has previously won the award for Cambridgeshire a number of

times. The Cock has also retained its listing in CAMRA's Good Beer Guide with the publication of the new 2010 edition (available from www.camra.org.uk).

The **Old Bridge Hotel** in **Huntingdon** is also listed again in the new Good Beer Guide and has won a national award for its wine list in the 2010 AA Guide, which also praised the Old Bridge for offering over 40 high quality, good value wines by the glass and for its innovative Old Bridge Wine Shop, opened last year.

In the west of our area at **Tilbrook**, the **White Horse** has been steadily increasing its range of real ales and ran a successful real ale festival in last summer.

A successful beer festival was also held in early October at the **Chequers, Little Gransden**.

Real draught cider has been on sale at the **Mad Cat, Pidley**.

Brisk trade has been noted at the **Royal Oak** at **Warboys** following its takeover by the Mad Cat's owners Darren



Thompson and Sinead Nicholson. Bate-mans XB was a splendid choice for one of the first real ales available following the takeover. The new food offering was expected to be launched in October.

The **Addison Arms** at **Glatton** has a new landlord, Ian Gamblin, a CAMRA member for 25 years. He is planning to expand the range of real ales and to hold a beer festival in November.

The White Hart

For Info Tel: 01480 414050
www.whitehart-godmanchester.co.uk
2 Cambridge Road, Godmanchester
PE29 2BW



CHRISTMAS & NEW YEAR

The White Hart in Godmanchester is a 15th Century bar-restaurant open seven days a week, with a menu boasting fresh, locally sourced ingredients.

Christmas Party nights are being held on Fridays and Saturdays throughout December with a three course Christmas Dinner, DJ and Live Bands.

For the New Years Eve festivities, there is Champagne and canapés on arrival, Carvery, DJ and Live Band with Midnight Celebrations.

Our Christmas Fayre Menu available from 23rd November is excellent value offering superb food in a relaxed pleasant atmosphere soaking up the traditional Christmas atmosphere.

We look forward to seeing you during the Christmas Period.

The White Horse Tilbrook



Book Now For Christmas

Enjoy the run up to Christmas in our fabulous Traditional English Country Pub set in picturesque countryside.

Great Christmas Lunch time and evening menus from the 1st December with two course lunches at £6.95.

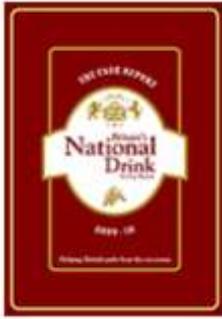
See the New Year in with Elvis – Tickets £10 a head including buffet food – Book now limited availability.

New Chef with new menus – come and try us.

See you very soon.

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

REAL ALE ON THE UP



The real ale market is showing a return to growth. The Cask Report 2009-10, published in October, shows volume growth of 1% for cask ale for the first half of 2009 and a 13.5% share of the on-trade beer market - up from

11% in 2007. The report also claims that there are now 8.5 million cask ale drinkers - 31% of all beer drinkers and 400,000 more than a year ago.

The growth of cask ale is good news for pubs as well as cask beer brewers. With closures at an all-time high of 52 a week, many pubs are fighting to stay open. But pubs with Cask Marque accreditation - a

reliable indicator of well-kept, well-served cask beer - are shutting at around half the industry closure rate.

The Cask Report reveals that 42% of licensees name cask as the drink that is out-performing everything else on the bar and in the twelve months to June this year cask ale went on sale in 3,000 new pubs, many of them owned by managed pub companies who are reinvesting in cask throughout their estate.

The Cask Report, written by Pete Brown and using a number of industry data sources including Nielson and the British Beer and Pub Association, is an annual publication supported by CAMRA, Cask Marque, the Society of Independent Brewers, the Small Independent Brewers' association and a number of brewing companies.

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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 0709

Signed Date

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Please fill in the form and send to:
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239 Hatfield Road, St Albans, Herts AL1 4LW

Name and full postal address of your Bank or Building Society:

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12 Join 105,000 members of CAMRA and fight for Britain's beer heritage

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 Wed-Sat 12-2.30pm; Tue-Sat 6-8.30pm
- Sunday Roast served 12-4pm
- Pub games & large beer garden
- In 2010 Good Beer Guide
- Opening Times: Mon-Tue 3-11pm, Wed-Sat 12-11pm, Sun 12-10.30pm

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

King William IV



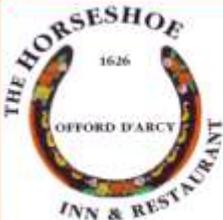
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Food served every day except Sunday,
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This 382 year old Inn offers a large dining area and two comfortable bars. Parking for 50+ cars, a big grassy green garden, with a safe children's play area.



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www.thehorseshoeinn.biz

GOOD BEER GUIDE TOUR

Last October's edition of Beer contained an article about the pubs that had appeared in every edition of the Good Beer Guide. Perfect for a motorcycle tour, I thought.



So I headed north on my BMW, on a perfect July Thursday, bound for the Star Inn in Netherton. If it were not for the pub sign you'd think it was someone's house. At 7pm I waited alone for it to open. After ten minutes the door creaked and a frail old lady greeted me: 'I'm sorry pet we're not open tonight. Tuesday, Wednesday and Friday this week. Didn't you check the beer guide for the opening times?'



I contemplated the prospect of going hungry and thirsty, returned sheepishly to my digs and confessed my plight to Caroline, the owner. Without hesitation she offered me a lift to the next village. After lots of Black Sheep and a smoked ham baguette

I felt much better and she even picked me up at closing time: the first of several acts of kindness that I encountered on the trip.



Day two: across the Pennines, a drop into the Eden valley behind a convoy of tractor drivers, a biblical soaking on the M61 and a change of clothes in my mate's driveway in Manchester. I took an 86 bus and a train to Liverpool to visit the Roscoe Head. Armed with pints of Daleside and Deuchars I broke the ice with Will Robson, the manager. The pub takes its name from William Roscoe MP, a fervent abolitionist at a time when his contemporaries were making millions from the slave trade. His was a very risky business but one which he survived up to his death in 1831. His final resting place is in nearby Mount Pleasant and his name lives on in the form of a fine pub and a handful of streets.



Day three: a motorway cruise to the Toddington Travelodge on the M1 and an interesting half-hour walk to the Sow 'n' Pigs. The pub had been in every edition of the guide up to 2009 but a change of landlord meant that the local branch didn't have enough information to nominate it for inclusion in the 2010 guide. The licensee made me very welcome and rustled up a roast beef

GOOD BEER GUIDE TOUR

baguette to make sure I didn't go somewhere else to eat.



The Queen's Head

Day four: the Queens Head in Newton is just outside Cambridge and the Star Tavern and Buckingham Arms are in London. Thanks to trains, buses and my own steam I made it to them all and chaired a branch meeting that night.



The Shah is in town!

I'll say a few words about the Queens Head but go and see for yourself: only 19

licensees since 1729, a cellar from 1450 and a list of visitors which includes the Shah of Iran. Belinda the goose guarded the car park until she died in 1991. I even heard the licensee ask a customer if he preferred his shandy with ginger beer or lemonade.



Belinda the goose



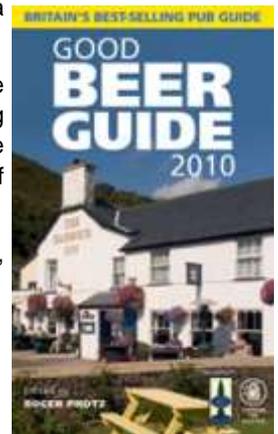
The Star Tavern

A remarkable pub but the Kings Cross train beckoned. The Great Train Robbery was planned in the Star Tavern and the Buckingham Arms, as the name suggests, has strong royal and military connections. Her Majesty the Queen Mother has pulled pints there and the Grenadier Guards HQ is across the road. A day of Fullers and Youngs did wear a bit thin and I was looking forward to a change.



Look out for the West Country leg of the tour in the next edition of Opening Times.

Keith Lawson, Branch Chairman



'BOOZE ON THE OUSE' SUCCESS



C A M R A ' s 'Booze on the Ouse' beer festival in St Ives in September continued the success of

last years event with a large number of East Anglian brewers and cider makers represented.

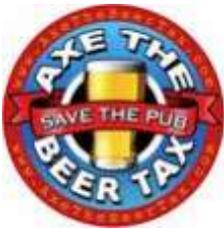
More than half of the real ales ordered for the event were from East Anglia and twenty four were from within 25 miles of the Huntingdonshire area.

Local real ale lovers obviously appreciated the locally brewed beers. 1,350 people enjoyed over 3,600 pints of real ale, 560 pints of cider and 550 bottles of foreign beer, over the course of the event, from Thursday to Saturday.



The interest in real cider and perry continues to grow, with a record number of pints sampled. At the festival Tony

Hobbs of local producer Cromwell Cider was presented with an award for the Champion Bottled Cider for East Anglia.



Our campaigning theme for the festival was the 'Axe the Beer Tax' campaign, and local MP Jonathan Djanogly accepted our invitation to visit the festival,

and we took the opportunity to discuss with him the problems local community pubs are facing.



The favourite real ale at the festival, as voted by those attending, was the locally brewed beer Milton Othello. Othello, 5.4% abv, is a black stout

with a distinct coffee flavour and a dry finish. In second place was Muckcart Mild from the Son of Sid brewery, based at the Chequers in Little Gransden. In third place was Dark Star's American Pale Ale. Five out of the top ten beers were dark beers, clearly indicating that there is a strong interest in these dark beer styles.

Our charity of the festival, Huntingdonshire Wildlife Trust, raised £267, and the efforts of their members on our glasses stand was very much appreciated.



Congratulations to the winner of the Hunts Post competition, who won a copy of the 2010 Good Beer Guide



which was launched at the festival. Congratulations also to local CAMRA member Helen McVicar-Franks, who also won a 2010 Good Beer Guide, in a draw for all those who completed a feedback form.

'Booze on the Ouse' will be back soon! The St Neots Beer Festival is from 18th-20th March, 2010, at the Priory Centre, St Neots. Please make a note in your diary.



CAMRA
FOR
REAL ALE

Huntingdonshire branch

BEER FESTIVAL

Thu 18th-Sat 20th
March 2010
Priory Centre
St Neots

50+ REAL ALES

(over the duration of the festival)

Real cider and perry Bottled foreign beer

Opening Times:

Thursday 5pm-10.45pm
Friday all day 12noon-10.45pm
Saturday all day 12noon-10.45pm
Families welcome until 8pm

www.hunts.camra.org.uk/festival
for more details

Entry (including programme):

£1.00 Thursday 5-7pm
£2.00 Thursday from 7pm
£1.00 Friday 12noon-7pm
£3.00 Friday from 7pm
£1.00 All day Saturday

CAMRA members free entry to all sessions

CAMRA stall
and tombola

Free soft drinks for
designated drivers

Bar snacks at
all sessions

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EVENTS AND SOCIALS

November 2009 – Visit to Pubs of Huntingdon

Fri 13th Pub stroll around **Huntingdon**: starting at the **Old Bridge Hotel**, 7:30 pm, **The Victoria**, 8:15 pm, **Samuel Pepys**, 8:45 pm, **George Hotel**, 9:15 pm, **Market Inn**, 9:45 pm.

December 2009 – Visit to Pubs of Eynesbury

Tue 1st Open Committee Meeting at the **Royal Oak, Hail Weston** (8.30 pm).

Fri 4th Pub stroll around **Eynesbury/St Neots**: starting at the **Cambridgeshire Hunter**, 7.30 pm, **Hare & Hounds**, 8.00 pm, **Chequers**, 8.30 pm, **Woolpack**, 9.00 pm, **Lord John Russell**, 9.30 pm, **Pig 'n' Falcon**, 10 pm.

January 2010 – Christmas Social

Tue 5th Open Committee Meeting at the **Anchor, Little Paxton**, (8.30 pm).

Fri 29th Christmas at the **Chequers, Little Gransden** (8.00 pm). Annual (post) Christmas bash with Bob and Wendy at the Chequers. As usual, there will be; the customary 'cook off' competition (details tbc), food and Bob will be making sure that there will be an appropriate selection of real ales.

February 2010 – Community Pubs Tour

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

Sat 13th **Community pub tour**. Coach tour to visit and support village pubs north of Huntingdon, details to be confirmed. Free to CAMRA members. See website for more details.

March 2010 – St Neots Beer Festival

Tues 2nd Pre-festival meeting, at the **Pig 'n' Falcon**, St Neots (8.30 pm).

Thursday 18th to Saturday 20th **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.

An up to date listing of social events can also be found at the website:

www.huntscamra.org.uk/diary

For further information contact the Social Secretary (see below)

WHO TO CONTACT

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

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

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

Going Out Live Event Guide: Chris Knowles, 01480 477118 (14:00-22:00)

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

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

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To Advertise

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

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

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