

Opening Times

ISSUE 178
SUMMER 2019



CAMPAIGN
FOR
REAL ALE

Huntingdonshire branch of CAMRA

hunts.camra.org.uk

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CHAIRMAN**

**HUNTS BRANCH PUB
AWARDS**

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BREWERY & CIDER
NEWS**





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The Wheatsheaf

92 Church Street, Gamlingay SG19 6JJ

This idyllic historic village pub full of character and charm situated next to the church in Gamlingay is going from strength to strength. Deryck and Lorna have been there for one year now and are still encountering new faces as well as the much treasured locals all are ensured a great welcome together with high quality beers and home cooked food.

Keep an eye on the notice boards outside for the regular musical events and entertainment arranged on frequent occasions. We have a charity quiz night on alternate Mondays just give us a ring or see the notice board for specific dates and the Crib team meet on Thursday evenings.

The Wheatsheaf boasts exceptional freshly cooked food served daily except on Mondays. Fresh fish is delivered daily to provide our speciality fish and chips including our well famed takeaway service shortly to include Pizzas. We offer reduced prices for the children. Sunday lunch is by bookings only, phone 01767 651743.

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Sunday Lunches are bookings only please by Thursday

The Wheatsheaf offers a fish and chip takeaway service Tuesdays - Saturdays.



Tel 01767 651743

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Welcome to the summer issue of **Opening Times**, the magazine from the Huntingdonshire branch of the Campaign for Real Ale (CAMRA).

It's been a busy spring for the local branch with our successful beer festival in St Neots in March, which included presentation of our 2019 pub awards. This followed by a train trip to York, pub judging for the Cambridgeshire Pub of the Year competition and then our Annual General Meeting. At this meeting, I stood down as Chairman after six years in the role and a new Chairman, Gareth Howell, was elected. I wish Gareth every success and please read the following article to learn a little more about him.

With the hopefully good weather that summer brings there are several beer festivals coming up that are run by local pubs and other organisations. Please do go along and support them, but also remember to visit your local too. CAMRA nationally is promoting the Summer of Pub campaign and if your idea of a perfect British summer involves a pint and a pub-garden, then you're in luck. See page 21 to find out more.

Also, in this packed issue, you can read about the reopening of the **Three Tuns** in Guilden Morden, which has been closed for six years, along with other branch pub

news. If you have any pub, brewery or festival news, or would like to submit a relevant article for publication in *Opening Times*, please email to news@hunts.camra.org.uk or forward them to a member of the branch committee; contact details are shown on our website and below.

Richard Harrison, *Opening Times* Editor on behalf of the Branch Committee, May 2019



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NEW BRANCH CHAIRMAN

Gareth Howell

Gareth has been a member of CAMRA since 2004 and has now finally got the time to give something back. An ex Electrical and Software Engineer (and later Management Consultant), he worked for several organisations (including his own) before retiring at the end of 2017. Gareth enjoys following motor racing and is actively involved in Scouting in St Neots. He is also a radio amateur with the license M5KVK.



Despite the name, Gareth hails originally from Essex, but now lives in St Neots after 25 years in North Hertfordshire.

Blessed with a wide palate, he will tend to default to either traditional Pale Ales or Dark Porters and Stouts (depending on the season). Just don't expect him to speak authoritatively on beer though as he has an appalling memory 😊

REOPENING OF THE THREE TUNS

The **Three Tuns** in Guilden Morden is scheduled to reopen in June following the appointment of experienced tenants, Peter and Megan Friskey. The grade II listed village

pub, owned by the community, has stood empty for over six years, but following a huge concerted effort by many of the 280 shareholders and 12 committee members, the pub has been beautifully restored and ready to open its doors once more.



Peter and Megan have years of experience in running successful pubs. Peter is an accomplished chef with over 20 years' experience. He has held various senior chef positions including: The **Anchor**, Cambridge; Red Lion, Hinxton; Black Bull, Balsham; The **Eight Bells**, Saffron Walden; Crown & Punchbowl, Horningsea, as well as head chef at Windsor Castle and more recently as manager and chef at the Sir Douglas Haig in Surrey. Megan has worked as assistant pub manager at the Black Bull in Balsham for five years. More recently she has worked as a legal PA for a law firm.

John Harrison, chairman of GMCP, said: "We have overcome so many hurdles to secure this important village asset for the community for generations to come, that

finally being close to opening its doors to the public is an incredible achievement and one GMCP is immensely proud of.

“We have had volunteers working full time on the pub for months and many others giving up weekends, a few hours here and there to help renovate and restore this beautiful old pub. The pub and two bed flat have been renovated and decorated throughout. The interior has been designed and up-cycled furniture restored and re-upholstered thanks to a team of talented local craftspeople. The half-acre garden has also been re-designed. The project has brought the whole community together and there is a lot of excitement mounting for the opening. Peter and Megan will be a real asset to the village.”



Megan Friskey said: “We are very much looking forward to taking over **The Three Tuns** and becoming part of the community, into which we have already been made to feel extremely welcome. We cannot wait to invite you all to see the incredible transformation that is the product of a lot of hours of hard work from the committee and volunteers to whom we offer our sincere thanks. “

Megan continued, “Peter has been working hard on the new menu which will be a combination of classic and modern British cuisine. We will be offering a dining experience with a relaxed atmosphere in a superb location with attentive service.”

She concluded, “Doors will be open

at the beginning of June and we look forward to meeting you all then.”



Shareholders are still welcome. If you would like to be part of this community project, please visit www.thethreetunsguilden.co.uk

HUNTS PUB NEWS

In Fenstanton, the Village Council has received significant support in its attempt to have the **King William IV** pub in the village listed by Huntingdon District Council as an Asset of Community Value (ACV). We understand that the pub has recently been advertised for sale.

The Racehorse in Catworth which closed suddenly last year is another pub that the local community are trying to save.

As we went to press, the sale of the **Oliver Cromwell** in St Ives had not yet been confirmed and despite a number of enquiries the lease of the **White Hart** in St Ives was still available.

In early April Rob and Cathy (who run the **Three Horseshoes** in Houghton) also took on the tenancy of the **Stukeleys Country Hotel & Restaurant** in Great Stukeley. They are open for business, but we were told that they have much refurbishment and redecoration to do.

In Buckden, **The Vine** has a new tenant in charge. More details will be reported in a subsequent issue.

As usual we have been out and about visiting pubs in our branch area and we aim to give a mention to pubs who are not reported on as often as we would like. In early April, several pubs in the North East of our area were visited.

In Colne, the **Green Man** sells four real ales which are always in good condition. Being free of tie and with an enthusiastic landlord they include a couple from smaller breweries. Their best-selling beer is Papworth Half Nelson; the **Green Man** is their nearest outlet to the brewery which is down the road in Earith. The other beers to be found here are Milton Justinian, Adnams Ghost Ship and Black Sheep Best Bitter. The **Green Man** is a multi-roomed pub with a lounge bar, bar and a separate room set out for diners. The pub was very busy on the Friday lunchtime, with food sales accounting for much of the trade although a number of locals were drinking the real ales. On Monday they have a fish & chips night with takeaways available. A visit here is recommended but be aware that the Papworth beer is served from a hand pump in the bar so is not obvious when you enter the lounge (lookout for the blackboard behind the bar).



The Crown is the only pub remaining in the riverside village of Earith. There is one cask beer available, which alternates between Greene King IPA and Sharps Doom Bar. The bar area contains a pool table and dart board. What was the lounge now operates

as an Indian restaurant and the pub has a large beer garden which leads down to the River Great Ouse with moorings for boats.

Unfortunately, the **White Swan** in Bluntisham doesn't open until later in the afternoon on weekdays. A look through the window showed three beers on sale. For the record there was a choice of Greene King IPA, Fullers London Pride and Sharps Sea Fry. It would be nice to see some more adventurous choices.

On the way back to St Ives, the **Queens Head** is on the High Street in the centre of Needingworth. Whilst reminiscing, the interesting choice of beers (some of which Paul used to pick up when he went to Luton Town FC away matches) and Ann's homemade rabbit pies are fondly remembered. However, the pub is unrecognisable today with a large restaurant area where the bar used to be, a raised bar area and a separate area that could be called a sports room where there is a pool table and darts board. Now run by Dave, Charlotte and Kirsty there are four real ales available. These include three regular beers, Greene King IPA and Abbot plus Adnams Ghost Ship. There is also a monthly guest beer which in April was Papworth Half Nelson that is brewed along the road in nearby Earith. This is definitely a food pub with an extensive bar menu in addition



Also in Needingworth are the **Pike & Eel** and the **Ferryboat**, both of which are around a mile out of the village on the River Great Ouse. The Pike & Eel Hotel normally has three real ales on sale which are generally from Adnams and Greene King. On this occasion both were from Adnams; Southwold Bitter and Broadside. The barman said that they had been selling a beer from a brewery in Waterbeach (presumably Milton), so other beers may be on sale here on occasion. The large grassed outdoor area which leads down to the river and the adjoining marina mean that this is a destination pub on hot summer days. As it is well out of the village, it was pleasantly surprising to see a few locals in the pub on this Friday afternoon. A few weeks later Hardy & Hansons Olde Trip (brewed by Greene King) and Belhaven/Saltaire CCC collaboration beer (brewed to celebrate Belhaven's 300th anniversary) were on sale.

Later in April, visits were made to Graveley, Hilton and Fenstanton. The **Three Horseshoes** in Graveley has had new managers since last September. Ben and Kathy have made a number of changes since they took over here and the pub is open all day with three changing real ales usually available. When I visited these were Hardy & Hansons Olde Trip (from Greene King) and Pitchfork Golden Ale, with Woodfordes Wherry due to join them. There is a 10% discount on the real ales for CAMRA members.

It was intended to visit the **Prince of Wales** in Hilton, as we've had good reports about the quality of beers served there, but unfortunately it was closed. A sign on the door advised that it only opened at lunchtime on Friday and at the weekend. A repeat visit on Easter Monday, was equally unsuccessful, although looking inside the beers on sale appeared to be from Oakham and Oldershaws.

This meant a diversion to the **White Swan** in Conington (which is in the Cambridge branch area but is close enough to be mentioned

here!). The real ales are served by gravity dispense from a stillage behind the bar. Adnams Southwold Bitter and Ghost Ship are always available together with a changing beer that is usually from the Anglia region. On this occasion it was Woodfordes's Bure Gold. Another of their beers and two from Mauldons would be coming on soon.

In Fenstanton, the **Duchess** was visited, and as on previous visits there was a good selection of beers available. There are three regulars with Adnams Ghost Ship and Southwold Bitter served alongside Doom Bar. The two guest beers on during the visit were both from Black Sheep Brewery; Chocolate & Orange Stout 5% and Venus & Mars Pale Ale 4.5%. I was told that another beer from Adnams may occasionally be sold in place of the regular ones. In the summer months, the large garden area at the rear of the pub should be busy. An interesting event held at the **Duchess** is the Sunday evening choir (from 6 to 7:30 pm).

In St Ives, the **White Hart** has seen a change of beers with Wadworth 6X replacing Purity Mad Goose. I am told that the beer is proving popular with customers. The other real on sale here is Fullers London Pride.

The **Royal Oak** in St Ives, our current LocAle Pub of The Year, continues to sell a changing selection of beers from local breweries, which always includes Oakham Inferno. Other Oakham beers such as Oakham Black Hole Porter can often be found here. There are also changing beers from Society of Independent Brewers (SIBA) member breweries such as Brewsters, Newby Wyke and Oldershaws. Newby Wyke Whiskey Rye Beer made a first appearance in April, followed by their excellent Shadow Extra Stout.

At the **Slepe Hall** Hotel, where beers from Oakham Brewery had been available for some time, it was noted that they had again been selling several of beers from other breweries.

Earlier in the year Oakham Dragon In Bavaria and Box Steam Soul Train Golden Ale were seen on sale. A visit at Easter found Timothy Taylors Landlord on sale. Normally two real ales are on sale here, but there can be just one.

Four real ales were available at the **Golden Lion Hotel** in early April. As well as the regular Black Sheep Best Bitter, there was house beer Coach House Premium Gold (brewed by Wadworths). The other beers were Wadworths Swordfish and a locally brewed beer Half Nelson from Papworth Brewery. On a visit later in month, another Papworth beer, The Whitfield Citrabort, was on sale.

In nearby Houghton & Wyton, the branch committee held a meeting in The **Three Horseshoes** and there was a choice of four real ales. Magpie Two For Joy was enjoyed by many, but others tried the three regular beers which include Oakham JHB.

A pub that is definitely due a mention is the **River Mill** in Eaton Socon.



A few miles south of St Neots, the building operated as a mill from 1847 until the mid-1950's. The current owners purchased the Rivermill Tavern in 2007, but it closed in late 2015 and after much renovation it reopened as the River Mill in 2016. Normally there are five real ales, with three rotating guest beers from local breweries joining Adnams Ghost Ship and Timothy Taylor Landlord. The River Mill has joined several local pubs that offer a discount to CAMRA members, in this case 10% off real ale prices. Present your membership card when ordering to take advantage of this offer.

Cider is also sold and although these are normally flavoured varieties from Lilley's I was told that Potton Press has been sold previously. Hopefully the latter will soon make a re-appearance. At the time of my visit their beer festival was taking place meaning that there were several more local beers available. The River Mill is open from 10 am every day with freshly made food available for lunch and dinner, and on weekends breakfasts are available from 9 am. On Friday (evening), Saturday and Sunday, pizza is served from the new wood fired oven. Interestingly, the pub generates most of its electricity using a hydro-power system using the adjacent river making it one of the greenest pubs in England.

The Miller's Arms in Eaton Socon has changed hands and is now run by Rob Lambeth and Matt Harrison. Rob runs the pub side of the business, whilst Matt deals with the kitchen. Both have worked in the pub industry since they were teenagers and we wish them every success.

In other news, St Botolphs brewery is based in Colchester (not Lowestoft as reported in the winter edition) and after an absence over the winter months their stall is now back on St Ives Farmers' Market selling their range of Belgian style beers. It has been reported that Simon's Cider no longer sells their ciders on the market.

Pub news reports collated by Ian Baptist

CAMBSCUISINE

In the winter edition we reported on **The Cock** in Hemingford Grey. It is owned by local restaurant and pub company Cambscuisine which was formed after the now managing director, Oliver Thain, purchased **The Cock** in back in 2001. From those small beginnings, Cambscuisine has grown to be a successful local and multi-award-winning restaurant group. As well as acquiring several pubs in Cambridgeshire, Cambscuisine has developed the successful Chophouse and Smokehouse restaurant brands. One thing that is common at their pubs and restaurants is the modern British cuisine and more importantly from our point of view the availability of superb local cask beers and cider. Apart from **The Cock**, the other pubs and restaurants owned by Cambscuisine are within our neighbouring Cambridge CAMRA branch.

In addition to **The Cock**, the group operates three other pubs; **The Tickell Arms**, **The Crown & Punchbowl** and their most recent acquisition **The Three Horseshoes**. All of these are within easy reach of Cambridge. The **Smokeworks Tap** is the latest opening and sits on Bene't Street, next door to the original Smokeworks.

The Cock - This award-winning pub in Hemingford Grey has a separate restaurant and bar where three real ales are on sale. Alongside Adnams Lighthouse and Brewster's Hophead there is a changing beer from a local brewery.



The Tickell Arms - Situated in the heart of Whittlesford village five miles south of Cambridge, this was the second pub in the Cambscuisine portfolio. The garden room and terrace overlooking the pond are delightful in summer, and real fires mean that the Tickell Arms is still a popular destination in the winter. Four real ales are served as well as Cromwell cider and there is an extensive wine list.

The Crown & Punchbowl - This is a quaint country pub in the village of Horningsea three miles north of Cambridge. The Grade II listed former coaching inn dates from the 18th century. Although it has been extended over the years, it still retains original features including Tudor beams and an original brick fireplace. The Crown & Punchbowl is the only Cambscuisine pub that provides accommodation with nine guest rooms. It is handy for Cambridge and Ely, and also Newmarket races.



Milton Pegasus (brewed just up the road in Waterbeach) and Brewster's Hophead are the two real ales that are served from the stillage behind the bar. Cromwell Oliver's Session cider is available (unfortunately this is the keg version). When I visited, bottles of Calvors 3 Points Helles Lager and canned Nene Valley Big Bang Theory were available. Drinkers can sit in the small bar area, whilst other areas are set out for diners.

The Three Horseshoes – This picturesque thatched inn in the village of Madingley is three miles from Cambridge city centre and joined the group in June 2018. The pub is primarily a restaurant with a reputation for its food which is a fusion of Mediterranean, Asian and traditional British. Two real ales are usually on sale, with a third added in the summer. These usually include Adnams Broadside and often one from a local brewery. There is a small bar area for those just calling in for a drink.



In addition to its chain of pub restaurants Cambscuisine has five restaurants in Cambridge, which include two Chop Houses, two Smokehouses and Millworks, the former site of Sweeney Todds on the Granta Pond.

The first of these was the Cambridge Chop House on Kings Parade opposite King's College Chapel its central position means that it is popular with locals and tourists. The window seats in the street level dining area give some of the best views in Cambridge. There is also a downstairs cellar room. The menu is described as traditional British with steak and chops as well as Venison, Ham Hock and Guinea Fowl, all sourced locally. There are regularly changing choices on the specials board. Local real ales are also a feature, with two or three served on gravity from the stillage behind the counter. These are always from local breweries with changing beers from Milton, Brewster's, Moonshine and Calvors.



The St John's Chop House is in a 17th Century brick building on Northampton Street just outside the centre of Cambridge. It is near to Kettle's Yard and the Museum of Cambridge. There is a downstairs restaurant specialising in classic British dishes, the restaurant continues upstairs where there are three private dining areas. There is a small bar area selling a local real straight from the cask.

Millworks is in a former watermill in Newnham, a short walk from Cambridge city centre. Previously an Italian restaurant it was opened as Millworks in 2016. It concentrates on dining, but customers are welcome to visit just for a drink. It is not obvious that real ale is available the single hand pull being located at the rear of the bar area. The beer is normally from the local Moonshine Brewery and is either Cambridge Pale Ale (which was really good when I visited) or Trumpington Tipple. In addition to the real ale there is a good selection of other beers. Keg beers are not from usual sources with Harviestoun Bitter & Twisted and Schiehallon lager available. There are also some bottled and canned beers to choose from.

Smokeworks restaurants specialise in BBQ food. They have imported a huge Smoker

from the 'States in which they smoke all their produce in one central kitchen in Cambridge. There are currently three branches in Cambridge, the latest opened in April and has a small bar serving one local real ale and seven keg beers. In contrast to the other Cambscuisine brands, there is an emphasis on speed of food, its motto being 'Slow Cooked Fast', although the Cambscuisine emphasis on quality is evident. The Station Road site sells two local real ales which are usually from Brewsters and Nene Valley.

Finally, The Cambridge Dining Company is Cambscuisine's event dining operation. It has built up a reputation for providing first class catering services for weddings, corporate functions and other events both in Cambridgeshire and further afield.

Reported by Ian Baptist - with thanks to Olly and Jessica from Cambscuisine for their assistance and providing the photographs

The

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&



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Venue

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Opening Times

- Thursday 17 October: Noon – 10.30 pm
- Friday 18 October: Noon – 10.30 pm
- Saturday 19 October: Noon – 10:00 pm

Admission and Bar Tokens

£3 at all sessions, (except after 6 pm on Friday when it's £4). Only £1 for CAMRA members at all times. All drinks and snacks must be purchased using bar tokens which will be sold at the entrance. We will be offering a £10 entrance package, which will include admission, a festival glass and the remainder in bar tokens.

Beers and Ciders

A wide range of beer styles available, together with a selection of traditional draught cider and perry. Please let us know (by the end of August at the latest) if you have any recommendations for beers or ciders you would like to see at the festival. We can't guarantee to stock them, but we will do our best.

Volunteers

The festival is organised and run by members of CAMRA, all of whom are unpaid volunteers. We are always seeking new volunteers; no experience is necessary and full training will be provided. If you can offer help at any session (including set-up and take-down) please contact Juliet Ferris at volunteers@hunts.camra.org.uk.

Contact Information

Visit our web site for updates (www.hunts.camra.org.uk/festivals) or contact the festival organiser, Richard Harrison by email: festival@hunts.camra.org.uk.



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STYLE STORIES

A series of features on different beer styles, describing some of their history and characteristics and highlighting some significant examples, local production and outlets. This first piece concerns mild ale.

Mild Ale

Mild ale has been served in UK pubs for around 300 years and pre-dates pale ale, bitter and even porter. During the 18th Century mild came to be blended with 'stale' beer, commonly matured for a year or more, to create porter. The term 'mild' alluded to its relative freshness, distinguishing it from the harsher more aged beers of the time.

Until this time, mild had been more highly hopped than those of today, and it was certainly stronger in alcohol - up to 6 or 7 % alcohol by volume (ABV) - but it gradually became weaker after the First World War and developed into the refreshing session beer that it is today.

Alcohol levels are now typically around 3.5%, and the term 'mild' refers to its lack of bitterness rather than its short ageing period, which is now normal for most British beers. Hop levels in milds are low, resulting in a gentle malty character and a soft sweetness compared to more highly hopped beers.

Up to the second half of the 20th Century, mild had remained the mainstay of British beer production. It was the drink of the labouring classes, and in areas of heavy industry like the Black Country of the West Midlands and in Britain's coal mining areas, for example, manual workers slaked their thirsts after their shifts with pints of draught mild.

Mild has gradually become less fashionable, though. Between 1959 and 1979, mild's share of UK beer production dropped from 42% to only 10%.

But even towards the end of the 20th century, some pubs still sold more mild than any other style of draught beer. In the West Midlands, brewers such as Banks's of Wolverhampton and Ansell's of Birmingham often delivered mild to their pubs in 36-gallon casks, and 40 years ago, mild still accounted for 70% of Banks's output.

Milds are nearly always dark, but there are exceptions, including the best-selling mild in the world, the light chestnut coloured Banks's Mild (ABV 3.5%). Timothy Taylors Golden Best, also 3.5% ABV, fruity with a light underlay of hops and malt, is another famous example from Keighley in West Yorkshire, and closer to home, The Guzzler, from Thrapston brewery Nobbys (3.5% ABV), is a pale beer in a similar style – malty and sweetish with a gentle hop finish.

In Cambridgeshire, a chestnut-coloured mild to make your heart sing is Papworth Brewery's Mild Thing (ABV 3.5%). It has light roasted malt flavours and a subtle hop finish. Papworth's regular outlets include the Courtyard at Papworth, **Golden Lion Hotel** in St Ives, **Green Man** at Colne and Crown and Cushion at Great Gransden.

But the other draught milds produced in Cambridgeshire are unquestionably dark. The 3.5% ABV Muckcart Mild from the Son of Sid brewery at the **Chequers** pub, Little Gransden, won the bronze award for milds in CAMRA's national Champion Beer of Britain Awards in 2012. A taste will readily vindicate this. It is deeply black with a resounding roast malt presence and appealing hints of caramel and bitterness in the aftertaste.

The black-red, dry and roasty Black Dog (3.6% ABV), brewed by Elgoods, was an earlier winner of silver and bronze CAMRA awards for milds on four occasions. It is one of the most widely available draught milds in the county and is often found in Elgoods pubs, including the **Floods Tavern** in St Ives.

The Milton brewery at Waterbeach uses chocolate malt to make Minotaur Mild, a

delightful 3.3% ABV dark ruby mild that has hints of liquorice and raisins in its flavour profile. It can most reliably be found in Milton's own pubs, such as the Devonshire Arms on Devonshire Road, Cambridge and the Haymakers on Chesterton High Street in Cambridge. An occasional strong mild from Milton, Medusa, ABV 4.6%, is also very drinkable with aromas of cocoa, vanilla and fruitcake and a subdued bitterness.

The 3.9% ABV dark Harvest Moon Mild from Moonshine brewery at Fulbourn has smooth fruit notes combining with coffee and chocolate flavours.

Crafty Beers produce Mild Mannered (3.5% ABV), a dark mild which balances sweet malt with restrained bitterness, at their tiny brewing plant at Hall Farm, Stetchworth, just south of Newmarket. Crafty Beers can be sampled at the Carpenters Arms, Great Wilbraham, the site of the original, nano-scale, brewery.

The Castor brewery in the village of the same name near Peterborough has occasionally turned out the rich, dark and malty mild Castorware (ABV 4.4%), and the Tydd Steam brewery at Tydd St Giles, near Wisbech, has been known to brew a 4.2% dark mild named Cock.

In 2018, Bury St Edmunds brewer Greene King trumped the triumphs of local brewers Son of Sid and Elgoods, winning CAMRA's gold award for milds.

Over the years, Greene King have come in for criticism from CAMRA on various issues but their red-black XX Mild (ABV 3%), with its delicate blend of sweetness and muted roast malt flavour is a worthy winner of this accolade. It can be enjoyed locally in some classic pubs – two that spring to mind easily are the intimate and friendly Free Press in Prospect Row, Cambridge and, in Silver Street in Ely, the Prince Albert, a small but perfectly-formed pub located a short stroll from the Cathedral.

A few present-day milds are strong in alcohol,

evoking the older style. The celebrated 6% ABV Sarah Hughes Dark Ruby Mild, brewed at the Beacon Hotel in Sedgeley, West Midlands, is probably the best-known example. It is brewed in a Victorian tower brewery, taken over by Sarah Hughes in 1921 and reopened in 1987 after a closure of over 30 years.

The 6.9% ABV Ruby Red Mild is made by the Red Fox brewery at Coggeshall, Essex in tribute to Sarah Hughes, and the Pope's Yard brewery in Watford turns out the sweetish 6.8% ABV Strong Dark Mild.

Although other beer styles may be more in vogue, it is heartening to note many breweries flying the flag for real cask mild with some innovative and flavoursome examples that bely their low strength. And with an apparent upsurge in public appreciation of different beer styles, it is to be hoped that a revival in fortunes for mild ale may be just around the corner.

Written by Paul Moorhouse



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SOCIAL SCENES

Train Trip to York

The Hunts branch of CAMRA organises several campaigning coach trips each year mostly calling at rural pubs in our area that are not readily accessible for many of our members. However, we also organise walking tours and occasional trips outside of the branch area, often taking advantage of the rail network.

A year on from a trip to Nottingham, the usual suspects as well as some welcome newcomers from within the branch and outside (welcome to the Norwich and Cambridge branch members who joined us) journeyed to another historic city for 2019's branch train trip.

This year we found ourselves in York and on a gloriously sunny Saturday at the end of March. For those arriving early, breakfast was on the cards at **The Punch Bowl**, a JD Wetherspoon pub, just a short walk from the railway station. Most opted for a beer to wash down their breakfast and a good selection was on offer.



The first scheduled stop after everyone had arrived in town was the **York Tap** conveniently situated at the station. Those of us who had fuelled up with breakfast wandered back to the station to meet the other arrivals and set the full programme in motion. The York Tap's beautiful bar was a fitting start to the day and an early treat for those with a keen eye for celebs was a glimpse of James Nesbitt waiting at the station. With the huge range of cask and craft beer on offer, we were spoilt for choice.

The next stop was at **The Maltings**, an airy pub with a good selection of beer. The bouncer eyed the group with caution on our way in (who would blame him!), but a quick look at our CAMRA name tags, expertly prepared by our Social Secretary, was enough to put him at ease.



Across the bridge and a short walk on to the next pub, we found ourselves in the **Lamb & Lion Inn**. Pretty much taking over the small bar area, we got ourselves another beer from their modest range; all were served in prime condition.



The planned stop, the **Three Legged Mare**, was unfortunately undergoing refurbishment, so we carried on past to find ourselves slap bang in the centre of York wandering past York Minster. It was certainly an impressive sight, but there was no time to dilly dally, so we moved straight on to the next pub; the very traditional Guy Fawkes. A modest range of good quality beer was stocked, but this pub had lots of character, including some very impressive suites of armour. We couldn't resist a photo.



Moving on, we entered the very cosy **House of Trembling Madness**. Passing through the bottle shop, which was stocked with an incredible selection of beers, and up into the attic bar where we were greeted with the vast array of taxidermy animals. The large selection of beers to choose from was also very well received.



After the Madness, we weaved our way through some tight alleys and on to **Pivni**. This well stocked modern bar had some very interesting beers to keep us happy. Spreading out a little, the group split between the next three closely clustered pubs to reduce crowding them all at once: **The Last Drop**, **Duke of York** and **Sutlers**. With a view of impressive street performers in between, these pubs continued to impress with good quality beer. Moving on to the busy **Blue Boar**, we luckily found a large alcove and table to accommodate our group. A very stylish pub, with good beer and we lapped up the atmosphere.



Next was the even busier **Blue Bell**. A small pub, we managed to squeeze some of our group between the two bar areas. We enjoyed one of the excellent quality beers in this cosy pub, although didn't hang around too long to free up some space for other drinkers.

Continuing on, we headed to the **Golden Ball**; a well-presented pub, with well-presented beer. Another wander through the streets took us to the **Ackhorne**, our penultimate pub in York. Like all the previous pubs, the beer didn't disappoint here either.

The final pub of the York pub tour was the **Brigantes**. With a small delay to the return train, we had a little extra time to fully enjoy a last beer in this pub before coming full circle back to the train station. Everyone still going strong, this pub was a fitting end to another fabulous Hunts Branch Social.



The group had only scratched the surface of the plethora of amazing pubs that York has to offer. Of the 14 pubs we visited, we certainly discovered that York is a truly fabulous city for beer and good pubs.

However, for some, this wasn't quite the end of the trip. With a bit of spare time between trains at Peterborough, the nearby **Brewery Tap** offered a perfect opportunity to fit one more quality beer in before the trip came to a complete close. With a vast selection of their Oakham Ales on offer, it would have been a shame not to. But this really was the last stop and finished off an enjoyable day for all, full of good beer, great pubs and excellent company.

St Patrick's Night Music Session

Within Cambridgeshire there are quite a few pubs which have regular acoustic music sessions. However, only a few of these are in the Hunts Branch area. It was therefore pleasing that an impromptu event occurred at the **Three Horseshoes** in Graveley last St Patricks' Day.



Much to the pleasure of the Landlord, Ben Harris, as well as the pub customers, several local musicians gathered, together with an

assortment of instruments and camp followers. Being St Patrick's Day, the music got off to a lively start and maintained a good tempo for the whole of the evening: there were some songs, but the music dominated.



It is hoped to hold similar sessions in the future, probably on a Sunday evening. They will be advertised on the pub's Facebook page and website.



Where else can you find acoustic session? Another local pub with similar music and musicians is the Black Bull in Brampton. Here, on the third Monday of the month, an eclectic group gather to play a variety of music, with a few songs thrown in for good measure.

The **King of the Belgians** in Hartford also has something similar on the first Monday of the month, which is advertised as "singaround music". The new community-owned pub at Grafham – the Grafham Trout - may host mid-week music sessions in the future.

Please let us know if other pubs in the branch area regularly feature acoustic sessions.

CAMRA'S SUMMER OF PUB CAMPAIGN

CAMRA has launched its new nationwide Summer of Pub Campaign (a play on 'Summer of Love' if you didn't spot it!). The campaign aims to rely on positive, feel-good vibes to remind people why they love their local and will create opportunities to head down to the pub to boost the trade and demonstrate the overwhelming support for our nation's pubs.



Significant dates in the summer calendar will be marked, such as sporting events or public holidays, to continually rally people to head down to their local. Event will be promoted with press releases and social media posts to keep the momentum going.

Key events will include:

- **7 June - 7 July** - Pubs are asked to show the Women's World Cup and celebrate women in the beer industry throughout the month
- **15 June** - Beer Day Britain – make sure you get to the pub and celebrate the day, ideally with a locally brewed beer
- **26 August** – close of the campaign with the summer's final PUB-lic holiday

Publicans are encouraged to run their own events - such as gigs or comedy nights, under the banner of Summer of Pub. Marketing materials to publicise their involvement include window stickers, beer mats and digital assets to share on social media. These are available from the CAMRA website at www.camra.org.uk/summerofpub/

HUNTINGDONSHIRE BRANCH PUB AWARDS

The Hunts branch gives these annual awards to draw attention to pubs and clubs that operate in ways that CAMRA would wish to encourage - such as providing well-presented ranges of real ales of varied styles, high quality draught ciders, premises with atmosphere and style, good service and welcome, a good community focus and good value. One set of awards is presented at the St Neots 'Booze on the Ouse' Festival in March, with a second set presented in St Ives in October.

The 2019 branch awards presented in St Neots were as follows:

Rural Pub of the Year:
The **Chequers**, Little Gransden

Urban Pub of the Year:
The **Ale Taster**, St Neots

Cider Pub of the Year:
The **Ale Taster**, St Neots

Community Pub of the Year:
Haywain, St Ives



The winners of the Rural and Urban categories were then judged, and the Overall Branch Pub of the Year is: The **Ale Taster**, St Neots

Congratulations to all winners and nominees.

The following awards will be presented in October:

Most Improved Rural Pub, Most Improved Urban Pub, Mild/Dark Ale Pub, Locale Pub

CIDER SECTION



News and views on cider and perry are brought to you by Andy Blagbrough and Ian Baptist (Hunts CAMRA cider contacts)

Cider & Perry Social - A date for your diaries

To celebrate cider and perry, the branch will be holding a social at the **King of the Belgians**, Hartford, on Saturday 20th July. By the summer, most of the cider and perry available should be from the 2018 crop. This had the benefit of a warm moist late summer giving the fruit a good amount of fermentable sugars and some "body".



Those who know the **King of the Belgians** appreciate the range and quality of its cider. For those who prefer beer, they too are well catered for.

It is not yet possible to specify which ciders and perries will be available, but a selection from **Cromwell Cider** will be included. Further details will be available on the branch website nearer the date (see the link over).

Andy Blagbrough

Trip to Devon

Saturday 12th October is the date for CAMRA's visit to a cider and perry producing area - this year it will be Devon.



Details have yet to be finalised, but the information should be available in June or early July. When it is, it will be published on our branch's website. You will need to book quickly as tickets sell fast.

Andy Blagbrough

Please send any news about local cider to cider@hunts.camra.co.uk



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EAST COAST RAIL JOURNEYS

Reporter: Ian Baptist



In the latest in this regular series, Ian Baptist reports on his visits to Lincoln and Newark

Late last year, a short journey was made on LNER from Peterborough to Newark from where a connection to Lincoln was made. Lincoln Station is handily placed, being close to the city centre.

My first visit was to **The Mailbox** on Guildhall Street. This modern open plan bar is owned by the Stonegate Pub Company and usually serves a beer from the local Pheasantry Brewery as well as two changing beers. Pheasantry Dragonfly Golden Ale was the current choice. The guest beers were from Beermats Brewery who I hadn't heard of before. Both Format 3.9% and Frosty the Snowmat 3.8% were enjoyed. The Mailbox also sells five craft beers. Real cider was available with Weston's Rosie's Pig on sale together with Lilley's Mulled Cider. Vegetarian choices feature heavily in the menu but there are also the all-day breakfasts which are good value for money.

At the top end of the High Street is **The Cardinal's Hat**. This timber framed building which is Grade II listed was an inn for many years until it closed in the 19th Century. Following restoration in the 1950's it served as the headquarters of the local St John's Ambulance, but reopened as a pub in 2015. Eight real ales are served with Lincolnshire Brewers Gold joined by beers from Roosters and Rat breweries. I tried Mobberley Brewhouse Maori and Roosters London Thunder Porter. There were four real ciders on sale including Weston's Old Rosie, Orchard Pig Ginger

and Bottle kicking Pineapple, Peach and Passionfruit. The final cider was La Cantina Pear and Strawberry. I hadn't heard of La Cantina ciders before and I was informed that they are regularly on sale here and are made in Elland by an Italian who gets the fruit from Italy. A large range of whisky and bourbon is available. The food here includes local, Italian and Spanish meat and cheese boards. The Rooster and Rat beers as well as the Yorkshire cider makes me wonder whether the pub has a connection with the Ossett Brewery group.

The High Street leads into The Strait and the appropriately named Steep Hill. There are several pubs on both, but I made my way slowly up Steep Hill which leads to the cathedral and the castle. A rest and much needed refreshment were to be had at **Beerheadz** on Eastgate. This is a modern micro-pub, part of a small chain with outlets in Nottingham, Grantham and Melton Mowbray. There were four real ales, but as with most micro-pubs, keg and canned craft beers were available. The real ales included Windmill from the local 8 Sail brewery, Cloudwater Red Rye Beer, Wilde Child Infiltrator and Farm Yard Chaff IPA. After the struggle up Steep Hill, I needed something a little stronger and the sight of a cider and perry from independent producers drew my attention. The cider was Troggi Pendragon 7.0% and the perry Brecon Beacons All Gone Pear Shaped 5.2%.

The preparations for the Christmas Market were in full swing and I managed to make it to **The Strugglers Inn** on Westgate next to the castle walls. It is a small traditional pub with a bar area and a smaller snug, plus a real fire to keep the winter chill out. The walls and ceiling

are covered in beer mats as testament to the beers that have been available over the years. The current Lincoln CAMRA city pub of the year The Strugglers is recognised by CAMRA as having an interior of regional importance. There are four permanent beers here (Timothy Taylor Landlord, Thwaites Wainwright, Greene King Abbott and St Austell Tribute) and the guest beers can be from any part of the country. They include at least one local beer and one dark beer. I enjoyed the local Pheasantry Stout; also available were Abbeydale Moonshine, Oakham Citra and Black Hole Milky Way. While I was there, Gregg from Beermats Brewery, whose beers I had tried in The Mailroom, made a delivery of their beers. He told me that they were from Newark and had been brewing for around a year initially using a 10 barrel plant but have increased this. He recommended some hostleries in Newark for me to visit on my return journey.



My next stop was at the **Jolly Brewer** on Broadgate just outside the town centre. The regular beer is from a local brewery in the form of Welbeck Abbey Henrietta. There were four other real ales, with Wold Top Anglers Reward, Newby Wyke Marie Celeste, Milestone Black Pearl and White Rose Gecko Child. Broadoak Moonshine cider was on sale. A collection of Good Beer Guide's from 1997-2019 are behind the bar. I wonder how many it has featured in? It is the only one of the Lincoln pubs that I visited that was in my 1998 edition!

My final stop in Lincoln was at **The Ritz** on the southern end of the High Street not far from the station. The former art deco Ritz Cinema was converted into a pub by Wetherspoons and contains many original features. There were several local beers including Ferry Ales 49Sqn Best Bitter and Smoky Joe Porter, Lincolnshire Winter Ale and Oldershaws Holly Ale appearing alongside the regular ales.

I left Lincoln early to give me some time in Newark. Trains from Lincoln go to both Newark Castle and Northgate stations (the latter on the East Coast mainline). I took the East Midlands service to Castle, which is about a mile from Northgate Station from where I would take the return LNER service. This gave me the opportunity to visit a few pubs on the way, the first of which was the **Castle Barge** moored on the River Trent (like Charters in Peterborough, but smaller). It was celebrating its 38th anniversary with beers sold at £1.80 (it first opened its doors in 1980!). Two local real ales were on sale; I tried Pheasantry Lincoln Tank Ale 4.2% (brewed to raise funds for the Lincoln Tank Memorial), whilst the other was Full Mash Wheat Ear. Again real cider was available with Orchard Pig The Moon Dark Cider and one from Weston's. The food here concentrated on pizzas.

My planned stop at the **Vaults** on Northgate was unsuccessful as it is closed on Tuesday (one for next time), so I retraced my steps to find **The Flying Circus**.



This is a traditional pub on Castle Gate which Gregg from Beermats had recommended. None of his beers were on, but there was a good choice with local beers Dancing Duck Dark Drake and Magpie Hoppily on sale. There was also Event Horizon 5.1% (a cherry stout) and Risk Avoidance 3.8% (pale ale) both from Wilde Child Brewery of Leeds. Craft keg beers were also featured with nine available of which there were four stouts and a dark lager. There were also three real ciders [Weston's Old Rosie, Gwynt 'y Ddraig Black Dragon and Broadoak Rum Cask. The landlord and customers were happy to talk about their beers with a visitor.

Across the road on Swan and Salmon Yard is **Just Beer Micropub** which I probably wouldn't have found if I hadn't been given directions at the previous pub. Opened back in 2010, it was the third of the new generation of micropubs and has been Newark pub of the Year on many occasions. Unlike many micropubs, there is just

a row of hand pumps on the bar serving real ale and cider and no keg beers (although there is a small fridge with a few canned craft beers). I had the RAM Hedge Hopper from Staffordshire. Unfortunately, I didn't make a note of the other beers available. The cider was from Taunton, alongside Gwynt 'y Ddraig Two Trees Perry.

As I had a train to catch, I sadly didn't have time to visit the **Prince Rupert** which had also been recommended to me. I really enjoyed both Lincoln and Newark with some great pubs, lots of beers from local breweries and surprisingly most of the pubs sold real cider or perry (with a good choice including some from independent producers). I am not looking forward to the climb up Steep Hill in Lincoln again. Maybe a break at the Base Station tearoom will have to be made if I do. With additional attractions in Lincoln, such as the cathedral, castle and a good shopping area, an overnight stop here is recommended.

King of the Belgians

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BREWERY NEWS

In this section, we will provide updates for breweries operating commercially in our branch area. These are currently Draycott Brewery (Buckden), Papworth Brewery (Earith), **Rocket Ales** (Great Staughton) and Son of Sid Brewery (Little Gransden). In this issue of Opening Times, we present an update for **Rocket Ales**, with the other local breweries to be featured in subsequent issues.

Rocket Ales Update

Rocket Ales have had a couple of busy months and their products are now available in 20+ pubs in the Bedfordshire/ Cambs border region. Their beers have also appeared at the Bury St Edmunds and Cambridge CAMRA beer festivals and also at events in Spalding, Yelling and at pub beer festivals in Peterborough.

The Apollo 11 themed 3 bottle “special packs” are on sale in mid-May and the brewery is also looking at brewing a special beer for the Wimpole Hall History Festival in June.



Visits to the brewery are proving to be popular, with Peterborough and Cambridge branches both having made trips in recent months. A visit is being planned by the Hunts branch and should take place later in the year.

Report by Don Rudd, CAMRA Brewery Liaison Officer for Rocket Ales

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A LOOK BACK IN TIME

25 Years Ago

Bedford brewer and pub company Charles Wells was under fire from CAMRA for its pub closures. Thirty pubs had been sold in two years and Estates Director Tom Wells said that only a third to a half were still trading. The closures were arousing hostility amongst villagers losing their locals, though in some cases community groups had got together to buy village pubs. In the case of the Drovers Arms at Steppingley, this followed a public apology from Charles Wells for applying a restrictive covenant to prevent its future use as a pub, even though such covenants had been outlawed by the government's 1990 Beer Orders, imposed after an investigation into the brewing industry by the Competition Commission.

Another East Anglian brewery under fire from CAMRA was Greene King for its leaflet promoting keg IPA to club bars claiming it 'drinks like a hand-pulled pint'.

The Cannon in New Street, St Neots reopened as the Hyde Park after its sale by Charles Wells to Jean Lowe, well known locally from her time behind the bar of the nearby Wrestlers.

In summer 1994, Bill Sharp set up a new microbrewery in Wadebridge, North Cornwall, where he had lived for 25 years. Bill hoped to brew three real ales ranging from 3.7 to 5 % ABV. He felt he could not compete with big brewery discounts, but intended to focus on quality. 25 years later, Sharps is part of the world's seventh-largest brewing company, Molson Coors of the USA and Canada.

The Independent Family Brewers of Britain (IFBB) campaigning organisation organised a parade of 18 drays around the town of Dover in protest at high UK beer duty. The IFBB claimed that this was fuelling duty-paid personal beer imports through the Channel port. Volumes had reached the output of 18 of its members, and

the UK was collecting 55% of all alcohol taxes collected in the European Union.

The first CAMRA Dan Kane award for technical innovation in brewing, in honour of the late Scottish CAMRA activist, was made to Peter Fox, a student at Sunderland University, for his studies on proteins in beer. Peter went on to a three-year PhD project to go deeper into the same subject.

A raft of pale real ales in an increasingly popular 'summer ale' style began to appear as summer arrived in 1994. Aimed at the barbeque season in an attempt to woo sales away from cheap imported canned lager, Fullers' 3.9% ABV Summer Ale provided a refreshing real ale alternative. Swindon brewer Arkells released its Summer Ale at 3.8% ABV. Others from brewers that in 2019 are lost to consolidation in the brewing industry were Red Admiral (4.4% ABV) from Mansfield brewery, a summer ale from King & Barnes of Horsham, and the 3.4% ABV Spring Fever from Ushers of Trowbridge, which was something of an oddity in both its name, given that Spring was by then over, and the fact that the grist used to brew the beer included oats.

10 Years Ago

In St Neots, the **Falcon** on New Street reopened as the **Pig 'n' Falcon** with local CAMRA member and retailer John Nunn at the helm under a relaxed-tie tenancy arrangement with Greene King, offering a comprehensive range of cask beers including those of local breweries Potbelly, Oakham and Moonshine, plus Cambridgeshire real cider from Pickled Pig.

Huntingdonshire CAMRA began to accredit local pubs under its new LocAle scheme for pubs consistently serving beers brewed within 25 miles measured in a straight line. Many other CAMRA branches had launched their

own LocAle schemes, following the lead set by CAMRA's Nottingham branch, which had set up the first scheme in 2007.

For the first time CAMRA used its new 'super-complainant' powers. These had been granted by the UK government to a handful of consumer groups, enabling them to make 'super-complaints', to which the Office of Fair Trading could be requested to make a fast response within 90 days. CAMRA's first 'super-complaint' concerned pub companies and the beer tie and asked the OFT to assess whether the operation of the tie was in the consumer interest and whether reform was needed. The super-complaint followed a report from a Commons Select Committee calling for fairer tie arrangements in pub leases, and was requested by the chairman of the All Party Parliamentary Beer Group, John Grogan.

At Earith, both of the village pubs were under the proprietorship of a new operator. On the real ale front there was little change at the Crown, but at the Riverview Inn a regularly-changed range of four real ales were on service from cooled casks on the dining room bar counter.

CAMRA was in support of a proposed government consultation on the use of restrictive covenants by owners of pubs to prevent their future use as pubs after sale. Huntingdon MP Jonathan Djanogly, then shadow spokesman on business, described the practice as 'anti-competitive'. CAMRA's venom on this issue was aimed in particular at the UK's largest pub company, Enterprise Inns. CAMRA branches had reported them for many individual cases, and the sale of a block of ten pubs at auction with restrictive covenants in place. Enterprise claimed that this approach 'may be in the interests of our licensees and indeed all the other licensees in the area'.

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

The Globe in St Neots, which had closed after the tenant decided to leave, was sold by owner Charles Wells and became a Chinese restaurant.

The Harrier in Bampton reopened as an Indian restaurant, part of the small local Montaz chain.

Following fire damage to the **White Hart** at Bythorn, Huntingdonshire District Council indicated that permission to demolish the listed building would probably not be granted if requested.

Former Charles Wells pub the Swan at Offord reopened under the ownership of father and son Allan and Simon Pearce, tenants of Charles Wells pub the Crown and Pipes at Fenstanton. A major refurb had taken place and three real ales were on offer, with Molson Coors being the major supplier.

Compiled by Paul Moorhouse



Opening Hours
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HUNTS CAMRA SOCIAL DIARY

The following meetings and events are planned. All members are encouraged to attend and contribute to Open Branch Committee Meetings. Things can change and new events will be added, so please visit our website or social media channels for up to date information. Alternatively please contact Juliet, our Social Secretary (see contact details on page 3)

Mon 3 Jun, 8 pm

Open Branch Committee Meeting
The Courtyard, Papworth Everard

Sat 15 Jun

Coach Trip to Papworth Brewery and local pubs
SORRY - Fully booked

Sat 27 July, 14:00

Open Branch Committee Meeting

Golden Lion Hotel, St Ives

Tue 1 Oct, 8 pm

White Hart, Great Staughton

Open Branch Committee Meeting



If you would like to join CAMRA and take part in our social events, please visit www.camra.org.uk/join. Beat the subscription increase if you join before the end of June!

Opening Times by post:

If you would like to receive Opening Times by post, please send a cheque for £2.50 for an annual subscription (payable to Huntingdonshire CAMRA) To Graham Mulchinock, 17 Park Drive, Little Paxton, PE19 6NS

Pub & Local Beer Festivals

Details are listed below of upcoming pub and other local beer & cider festivals that we have been informed will be held in and around the branch area. Please note that the festivals listed below are not organised by CAMRA. We advise that you check with the venue or event organiser to confirm that the information is correct.

If you are organising a local event that you would like us to list, please send details to news@hunts.camra.org.uk

Fri 21 – Sat 22 Jun

Bluntisham's 1st Beer Festival
Bluntisham Village Hall, Mill Lane
Fri 18:00 - 23:30, Sat 12:00 – Midnight
Featuring locally brewed ales, lager, cider, prosecco and a gin bar
For more info see www.bluntybeerfest.info

Thu 27 – Sat 29 Jun

Booze in the Pews
All Saints Parish Church, St Ives
Thu 17:00 – 23:00, Fri 14:00 – 23:00,
Sat 11:00 – 23:00
Booze in the Pews is back and it's bigger and better than ever before! An extended range of 18+ real ales, 6 ciders, plenty of bottled beer and soft drinks is planned to keep the fun flowing

Thu 27 – Sun 30 Jun

Beer Festival

Falcon, Huntingdon

Expect to have 25 beers on, at least 20 new to the pub

Fri 23 – Mon 26 Aug

Mini Beer Festival

King of the Belgians, Hartford

Mini beer festival on the Bank Holiday weekend featuring 15+ real ales. Live music on the Saturday. Food available all weekend.

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Opening Times

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Please contact:

Lorraine on **07543 967394** or

email camra@thinklocalmagazine.co.uk

Deadlines

CAMRA

St Ives Beer Festival Programme: 15th Sept
Autumn Edition: 5th August

THINKLOCAL

July issue: 13th June
August issue: 15th July

Opening times

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Advertise details

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

Lorraine Bradley: 07543 967394 or
Joanne Oxenham: 07543 967394 or
EMAIL: camra@thinklocalmagazine.co.uk
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