



**CAMPAIGN  
FOR  
REAL ALE**

# Opening Times



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

**Issue 160  
Autumn 2014**



**Eight Bells, Abbotsley under new management**

**Booze on the Ouse  
St Ives Beer & Cider Festival  
Thursday 9th - Saturday 11th October 2014**

*Is it time you switched lawyers?*

- Business asset sales and purchases
- Landlord and Tenant Leases
- Premises Licences
- Personal Licences
- Club Premises Certificates
- Wedding Venue licences
- Temporary Event Notices
- Variations to Premises Licences
- Transfer of Premises Licences
- Panel Solicitors for Enterprise Inns plc



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# Chairman's Chatter



Hello and a very warm welcome to this, the autumn edition of Opening Times, the magazine of the Huntingdonshire branch of

CAMRA. The weather's been great so far this summer, so I trust you've found plenty of opportunities to get down to your nearest pub beer garden and to sample a few pints of refreshing real ale or cider whilst there. With a little luck, autumn will be kind to us too and those beer gardens and beer engines will continue to be busy as the evenings begin to draw in.

Speaking of busy, I certainly have been over the last month and it looks set to continue. I helped manage the bar at the Scottish Real Ale Festival in Edinburgh (a fabulous showcase featuring only Scottish beers) and attended the branch cider tasting evening (see page 12) and Red Brewery bus trip (see page 16). The Great British Beer Festival at Olympia in London is still to come (12-16 Aug) and the following week, I hope to get the opportunity to relax a bit and visit the other side of the bar at the Peterborough Festival (19-23 Aug).

Our own branch 'Booze on the Ouse' St Ives Beer and Cider Festival takes place from 9-11 Oct (see page 10), and I'll be sourcing all the real ales for that. If you have any recommendations of beers you would like to see at the festival, please drop me an email or post to the branch Facebook page before the end of August (see contact details on page 16). I'll do my best to obtain your favourites.

All CAMRA beer festivals are organised and run by unpaid volunteers. So if you have a few hours to spare and would like to help out in St Ives, then please get in

touch with the Festival Organiser, Andy Shaw. You don't have to be a CAMRA member to volunteer, although we might encourage you to join!

On page 14 of this edition, you'll find our 'Half Pints' column which reports on beer, pub and brewing news both locally and nationally. A couple of highlights are that we will soon have another brewery in the branch area and that a survey has shown that beer sales in pubs are rising at the highest rate for 14 years. In addition, the government have announced that they plan to crack down on unfair practices by pub companies. Although this is a step forward, in CAMRA we believe there is still more to do and tied publicans should be offered a greater range of options. There is also a continuing threat to many English pubs, as they can often be converted to supermarkets without the need for any planning permission. CAMRA is therefore going to step up its campaign to get these planning loopholes closed.

On a lighter note, something I've noticed whilst volunteering at beer festivals is that it's often not the best quality beers that sell out first; more often than not it's those with an unusual or perhaps risqué name. Perhaps my favourite beer name of all time was on the bar at the recent Scottish Real Ale Festival. I'll let you know what it was in the next edition of Opening Times (available before Christmas in your local pub), when I'll include a list of the top ten British beer names ever. And that's where I need your help; please send in details of the best names you've seen (and perhaps tasted) by e-mail or to our Facebook page. One simple rule; the beer must have been available as a real ale in the UK (so no Tactical Nuclear Penguins please).

Cheers, until next time.  
Richard

## 37<sup>th</sup> Bedford Beer & Cider Festival

Wed 8<sup>th</sup> to Sat 11<sup>th</sup> October 2014  
Com Exchange, St Paul's Square, Bedford MK40 1SL



More than 100 real ales + 40 ciders and perries  
Wide range of draught and bottled foreign beers

Open Wed 4-11, Thu-Sat 12-11

Admission before 4pm £1; after 4pm: Wed £2, Thu £3, Fri £4, Sat £2. CAMRA members free. No under 18s, ID required

Souvenir glass £2.50 sale or return

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Hot + cold food all sessions

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Short street pass-outs

Sat lunch: Bedford Morris Men

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Sat eve: Fishwife's Broadside

[www.northbedscamra.org.uk](http://www.northbedscamra.org.uk)



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and 6.30-9.00.  
Saturday 12.00-  
9.00 and  
traditional Sunday  
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- Enjoy our Catch of the Day Fresh Fish Counter.
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# A Look Back In Time 10 Years Ago

Ten years ago, Belgian brewer Interbrew merged with Brazilian brewer AmBev to form InBev, which then became the first brewer in the UK since Watneys to withdraw from brewing real ale, as it announced the closure of its Boddingtons brewery in Manchester. Production of cask Boddingtons was to be contracted to Manchester brewer Hydes and InBev's Draught Bass would be brewed by Marstons after the end of a brewing contract with Coors.

Punch Taverns acquired the 1,000-pub strong InnSpired group to bring its total number of pubs to 8,300. Punch and Enterprise Inns then owned over a third of the UK's tenanted pubs between them. CAMRA claimed that the two companies exerted a 'distorting influence' on the UK's tenanted trade and urged action from the government's Office of Fair Trading, which had thus far refused to act because neither company had 40% of the UK market.

Two Suffolk brewers moved to bigger new homes as Mauldons moved to a new site in Sudbury and Nethergate moved from its former tractor workshop in Clare, Suffolk to redundant farm buildings at Pentlow, just over the border in Essex. Production for Mauldons had reached its 50 barrels-a-week capacity. Nethergate's plant at Clare had had a nominal capacity of 120 barrels per week but production bottlenecks meant that after two weeks at full output, production was limited to 50 barrels the next week. Mauldons' increased capacity would now be 100 barrels per week, and Nethergate's 180 barrels per week.

Greene King's pubs estate reached a total of 2,100 pubs when it acquired 432 community pubs from Laurel, the pub company born from Whitbread's disposal of its entire 3,000-strong pubs estate in 2001. Greene King now owned the first new 2,000-plus pub estate since the scrapping of the government's Beer Orders in 2002. The

Beer Orders, introduced in 1989, forced brewers with more than 2,000 pubs to sell half of their pubs over the 2,000-pub ceiling and allow tenants to stock a guest cask ale. If the orders had still been in place in 2004, its purchase of the Laurel pubs would have forced Greene King to dispose of some tied pubs and allow all of its tenants to stock a guest cask ale.

In the late summer and autumn of 2004, Huntingdonshire CAMRA ran trips for its members to four neighbouring CAMRA beer festivals at Peterborough, Letchworth,



Bedford and St Albans, and the annual apple festival at Bromham Mill. The branch held meetings at the Saddle, Kimbolton, the Oliver Cromwell in St Ives and the Samuel Pepys in Huntingdon.

## Ye Olde Sun



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PE19 1BL  
01480 216863**

**Huntingdonshire and Cambridgeshire  
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**Food: Mon-Sun – 1200-1430;  
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# A Look Back In Time 25 Years Ago

In an event of major historic significance for the UK's pubs industry, Trade and Industry Secretary Nicholas Ridley published the infamous draft Beer Orders. These implemented decisions taken following the report on the supply of beer by the government's Monopolies and Mergers Commission. The orders would force brewers with over 2,000 pubs to free up beer supply to half of their estates over the 2,000-pub ceiling within two years. In addition, all tenants of national brewers would be able to choose a guest cask beer within nine months. CAMRA's welcome for the proposals was at best cautious – the campaign's main concern was that the orders would provide no limits for the tied estates of pub companies that do not own any breweries.

Ipswich Borough Council acted quickly to place a preservation order on the town's Tolly Cobbold brewery, including the brewing and bottling equipment. This followed its closure by owners Brent Walker, the property and leisure group. The council also held talks with Brent Walker to explore ways of maintaining the Tolly Cobbold tradition, with the history of brewing on the site stretching back for 266 years. Proposals under consideration included the establishment of a brewing museum and a microbrewery.

Meanwhile, Tolly Cobbold pub tenants had been returning the first batches of the new Tolly cask beers brewed at Brent Walker's Camerons brewery in Hartlepool. The new beers were failing to clear in casks. Brent Walker had provided assurances of a match between the Hartlepool brews and the Ipswich-brewed beer and that the problems had been eradicated, but tenants were far from happy, and were asking to be released from the tie for as long as the quality of the beers is 'open to question'.

St Neots CAMRA held a 'double pub social' in September 1989 at the Green Man in

Colne then the White Swan at Bluntisham. More 'double pub socials' were held in October – at the Black Bull and Exhibition in Godmanchester in the early part of the month, then at the end of October at the Green Man, Leighton Bromswold then the Mermaid at Ellington.

CAMRA's journalists enjoyed claiming that national brewers Allied Breweries 'water their beer' in a story about a new post-mix draught beer system. Concentrated brewery-conditioned keg beer at four times its normal strength would be delivered to pubs for dispense in a system in which it was mixed with water at the point of dispense, similar to the widespread system used for soft drinks concentrates. Allied had backtracked, though, on plans to begin trials of the system in pubs - reasons included the difficulty of controlling the exact strength of beer dispensed.



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# Pub Pieces

*What's On in Your Local? Reports in Pub Pieces are provided by our branch pub contacts, licensees, local CAMRA members and Opening Times readers. Further news of changes at local pubs is welcome.*

*Please send news to [news@huntscamra.org.uk](mailto:news@huntscamra.org.uk)*



Congratulations to Jim, Bernie, Jane and Matt at the **King of the Belgians, Hartford**, for winning the **CAMRA Cambridge Pub of the Year** competition. The KoB is now being judged as one of six county

candidates in the CAMRA East Anglia Pub of the Year Competition, against pubs from Bedfordshire, Essex, Hertfordshire, Norfolk and Suffolk.

Pubs group JD Wetherspoon is moving ahead towards its arrival in Huntingdon and St Ives. The group is finalising contracts for its St Ives venue, but is remaining tight lipped about the identity of the building concerned. Wetherspoons has submitted a heritage statement to Huntingdonshire District Council for the property it has acquired in Huntingdon, the former post office on George Street, along with the adjacent George Hall on the corner with the ring road. The two buildings are to be combined into a large pub with a dining area, covering about 3500 square feet. The plans for a former sorting office are uncertain, with some earlier reports suggesting it will be demolished to make way for a patio and garden area and recent newspaper reports indicating that Wetherspoons has said it has no plans to open a hotel on the site, despite the inclusion in its planning application of a

redevelopment plan for conversion of the sorting office to a 22-room hotel.

Greene King has sold 275 tenanted pubs to Hawthorn Leisure, a new pub company run by Gerry Carroll, a former managing director of Enterprise Inns. The sale is a part of Greene King's strategic plan to reduce its tenanted and leased estate to less than 1,000 pubs. Included in the deal are the following local pubs: the Eight Bells, Abbotsley, the Crown, Litlington and the Waggon & Horses, Steeple Morden.



A lease has been taken out on the **Eight Bells, Abbotsley** by Oliver Reynolds, who also runs the White

Horse, Eaton Socon, the Vine, Buckden and the Rose & Crown, Somersham. Oliver took over the Eight Bells in early July, and after a brief two week closure for refurbishment, the pub reopened on Friday 18th July. The refurbishments have resulted in fresh light airy feel to the pub, which was very much approved of by the many village residents who were present on the reopening night.

Oliver has also taken the leases for five other Hawthorn Leisure pubs, including the Kings Head, Sandy and the White Horse, Broom, both in Bedfordshire.



Paula and Mark Brown continue to run the **Waggon & Horses, Steeple Morden**, following its

transfer to Hawthorn. Paula reported that things were 'business as usual'. The one key change is that their real ales are now supplied by distributor Mathew Clarke, and





# Pub Pieces

as well as regular Greene King IPA, they will be offering two regularly changing guest beers, which at the moment are Sharp's Doom Bar and Wells Bombardier. Plans for future improvements to the pub will be considered.



Debbie Payne at the Crown, Litlington made a similar comment that so far not much has

changed, other than that she is able to offer her customers a wider range of real ales, which they are very much appreciating, and that the Greene King signs have gone, replaced by a 'free house' sign. Currently Debbie is offering Fuller's London Pride and Sharp's Doom Bar. Debbie will also be considering possible future improvements to the pub.



The **Mermaid at Ellington** was closed and placed on the market by owners RBS bank after celebrity chef Marco

Pierre White's company unexpectedly terminated its lease agreement on the pub. The pub was subsequently sold to Nick Marriott, who was previously the chef at the Plough, Bolnhurst. Nick recently provided the following statement for the Ellington village newsletter 'We hope you will all be pleased to hear that The Mermaid at Ellington will soon have a new owner. Marriott is looking forward to welcoming you all at the opening night (if not before!). We hope to open in September but will keep you all up to date with progress.'

A planning application to demolish the **Territorial in Huntingdon** has been approved.

The **Three Horseshoes in Houghton** is converting an old snug area into a Real Ale and Cider bar.

The lease for the George in Fenstanton is for sale.



In late July the **Royal Oak in St Ives** was offering seven ciders, including Thatchers Cheddar Valley, Weston's Old Rosie, Raspberry Twist and Country Perry, and Sandford Orchards Bumbleberry. They

were also offering three real ales from Oakham (Inferno, Hawesbuckler, and Improbability), as well as Sharp's Doom Bar and Wychwood Hobgoblin.

The **Queen Adelaide, Croydon** was sold last November to a businessman Caleb Wenman.



Caleb reported to us that he has been working on the refurbishment of the pub, but the extent of the refurbishments means that he is not yet able to estimate when he would be able to reopen the pub, but that reopening the pub is definitely his plan.

*For up to date news about local pubs please check at [www.hunts.camra.org.uk/news](http://www.hunts.camra.org.uk/news).*

# St Ives Beer and Cider Festival



## OPENING TIMES

Thursday 5pm-11pm

Friday All day; 12 noon-11pm

Saturday All day; 12 noon-10pm.

### Entry Including Programme:

Thursday £2 from 5pm-11pm.

Friday - £1 from 12-5pm; £3 after 5pm.

Saturday - £2 from 12-5pm; £1 after 5pm.

Families welcome until 8pm.

Please Note: No entry or re-admission after 10.30pm on Friday, and 9:30pm on Saturday.

Free entry to CAMRA members at all sessions - a good reason to join CAMRA!



## BEERS

### REAL ALES

We hope to serve over 60 real ales from all over the UK, both from the well-established independent breweries and the newer, smaller micro-breweries.

### BOTTLED FOREIGN & UK BEER



The popular foreign beer bar will be selling a range of Belgian, Dutch, German, and Czech bottled beers including examples

of the most distinctive individualistic beer styles in the world, such as Trappist, lambic and wheat beers.

### CIDER AND PERRY

The traditional cider bar will be serving a selection of tasty traditional ciders & perries, focussing on local Cambridgeshire cider producers.

Visit the web site to get updates to the planned beer and cider lists.

## FEATURES

### VENUE

The festival is being held at the Burgess Hall, Westwood Road, PE27 6WU, close to the centre of St Ives. This is the 22nd beer festival we have held at the Burgess Hall.

### FOOD AND DRINK

A variety of food will be available at all sessions. Free soft drinks will be available from the cider and foreign beer bar for the designated driver of your party.

### CHILDREN AT THE FESTIVAL

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

### CAMRA STAND

Come along and chat to our volunteers and learn about CAMRA, beer brewing and pubs.

CAMRA and brewery products will be on

# Booze on the Ouse

sale.

Adjacent will be the fabulous 'Every One's A Winner' tombola stall.

## OTHER DETAILS

### THE WORKERS

The festival is organised and run by members of CAMRA who are all unpaid volunteers. The festival always needs more volunteers, so if you can help at any session if only for a couple of hours please contact Andy Shaw.

### CONTACT

For any enquiries please contact the Festival Organiser, Newsletter & Festival Programme Editor, Andy Shaw: 01480 355893, 07802 485449, festival@huntscamra.org.uk. Also visit our web site for updates [www.huntscamra.org.uk/festivals](http://www.huntscamra.org.uk/festivals)

### ADVERTISERS

A 32-page programme will be produced for the festival. Advertising at competitive rates. Reach 2,000+ beer drinkers. Contact the Programme Editor for more information.

**Thu 9th - Sat 11th October 2014**

Burgess Hall, Westwood Road, St Ives, PE27 6WU

**60+ REAL ALES** plus Cider, Perry, Foreign & British Bottled Beer



## Newly Refurbished Traditional Alehouse



Good Beer Guide 2014

Offering at least 6 Cask Ales and 3 Real Ciders/Perry

Huntingdonshire most improved Urban Pub  
and placed in Huntingdonshire Urban Pub of the Year

Cask Marque, CAMRA LocAle, Oakham 'Oakademy' approved

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# Real Cider Evening at the Hog

As an indication of cider's ever increasing popularity, over 30 people were at the Hog & Partridge in St. Neots on 22<sup>nd</sup> July for a cider tasting lead by East Anglian expert Chris Rouse.

During this informal evening event, tasters of 12 different types of cider and perry were sampled, while Chris explained how sweetness, tannin and acidity all went into making ciders different and individualistic. The final tasting was a 'mega-blend' of all the samples to show the advantage of blending.



Guests then enjoyed a tasty *tapas* buffet at the end of the evening provided by John & Gillian Nunn of the Hog & Partridge, and there was the opportunity to enjoy the pub's

excellent range of beers, ciders and perries.



All in all, it was an informative and enjoyable evening.

Watch out for future events which will be advertised in

'Opening Times' as well as on the local CAMRA website, [www.hunts.camra.org.uk](http://www.hunts.camra.org.uk)

Events such as these are only made possible by the branch running successful beer, cider and perry festivals. Our festivals, the next of which takes place in St Ives from Thursday 9<sup>th</sup> – Saturday 11<sup>th</sup> October, rely heavily on the help of volunteers to make them a success. If you can spare a few hours to help at the festival, (where a range of roles are available), please email Andy Shaw: [andy.shaw@camra.org.uk](mailto:andy.shaw@camra.org.uk).

## King of the Belgians

**A Truly Unique Village Pub  
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**Four constantly changing real ales**

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Sat 12-4, 5.30-9.30, Sun 12-5, 6-8**

**Beer Garden & BBQ area**

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**Find us in the CAMRA  
Good Beer Guide 2014**



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- Traditional Sunday lunch with choice of meat
- Vegetarians and special dietary need catered for

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# PIG n HOG - St Neots

## Pig n Falcon



New Street, PE19 1AE  
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Fri/Sat 10-2.30am  
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**Live Music Wed, Fri, Sat & Sun**

Min 8 real ales plus 6 real ciders,  
bottled foreign beers.  
Potbelly Best £2.60/pt

Hunts CAMRA LocAle Pub 2013 / Mild & Dark Ales  
Pub 2013 / Cider Pub of the Year 2013 & 2014

## Hog & Partridge



Russell Street, PE19 1BA  
Mon-Wed closed  
Thu 6-12.30, Fri 4-12.30,  
Sat 12-12.30, Sun 1-7

**Tapas Thu, Fri & Sat**

Min 4 real ales plus 4 real ciders,  
draught foreign and craft beers.  
Tapas - 'two for one' on Thursday

Hunts CAMRA Most Improved  
Town Pub 2013



**John Nunn - Hunts CAMRA Pub Champion 2013**



**PIG n HOG Autumn Festival - Thu 23rd Oct - Wed 5th Nov**

**Tel 07951 785678 - [www.PIGNFALCON.co.uk](http://www.PIGNFALCON.co.uk)**

# Half Pints



TinShed Brewery in Kimbolton is expected to be on-stream around mid-August. Dean Ward, Paul Crewe and David Woodbine have set up the brewery using equipment they have designed and built themselves or sourced locally. The initial beers are expected to include an IPA and a golden ale. [tinshedbrewery.com](http://tinshedbrewery.com)

Opening Times readers are invited to enter the Home Brew section of the St Ives Flower and Produce Show, which is at the Corn Exchange in St Ives on Saturday 30 August. For details of the show and how to enter, see

[stivesflowerandproduceshow.blogspot.co.uk/p/2014\\_10.html](http://stivesflowerandproduceshow.blogspot.co.uk/p/2014_10.html)

Overall on-trade beer sales soared by 2.6% in the quarter from April to June 2014, the highest quarterly rise in over 14 years and the first rise in over 2 years, according to data published by the British Beer and Pub Association. However, off-sales, in supermarkets and shops, increased by 16.9% on the same quarter last year and exceeded on-trade sales for the first time since the records began.

The government announced in the Queen's Speech that it is to crack down on unfair practices of pub companies, including inflated tenants' rents and excessive wholesale prices for beer. In addition, a pubs adjudicator will be set up to resolve disputes. The Government revealed the plans in the Queen's Speech and in new regulations announced by Deputy Prime Minister Nick Clegg and business secretary Vince Cable. CAMRA has welcomed the changes that will see thousands of licensees protected from unfair business practices as a 'significant victory' in its 10-

year campaign against heavy-handed business practices. Under the new rules, companies that own more than 500 pubs will be required to offer rent assessments comparing tied and free-of-tie costs to current or prospective tenants if negotiations break down. However, 'there is still much to do', said CAMRA's head of public affairs Jonathan Mail, 'and we urge the Government to go further by introducing a guest beer and market rent only options for tied publicans.'

Bob Jones, aged 59, a hugely important part of CAMRA campaigning for many



years, and the longest serving member of the National Executive (NE), has died. CAMRA National Chairman Colin Valentine said: 'Bob was elected to CAMRA's national executive in

1994 and served for the next 18 years - no one has served longer. His role on the national executive was just part of his tireless work and campaigning for the organisation. He served as staffing director and finance director and is probably best known for his involvement in the Public Affairs Committee and its predecessors. Former CAMRA chairman Dave Goodwin said: 'I served on the NE with Bob for seven years and he was always a pleasure to work with and very thoughtful and supportive - although often challenging the rest of us which was healthy for the organisation. I particularly remember his speeches at CAMRA Conferences - sometimes calm and measured but often loud and passionate and bound to get his message across. Overall his contribution to the Campaign was immense.'

John Rice, tireless campaigner and member of Peterborough branch also recently passed away after battling with cancer for some time. John played many roles for

# Half Pints

Peterborough branch for over 20 years, but the role for which he was best known was LocAle officer.

CAMRA is stepping up its campaign to close planning loopholes that are endangering pubs across England, following research that two pubs are converted to supermarkets every week. Under current planning laws, pubs can be demolished or converted to mini-supermarket stores and a range of other uses including estate agents and pay-day loan stores without requiring planning permission. CAMRA says this is leaving community groups powerless to save their local pub and the Government must amend planning law to ensure valuable local pubs are protected from unscrupulous developers keen to exploit these loopholes. The new hard-hitting campaign will be launched at this year's Great British Beer Festival. You can keep up-to-date with this campaign by visiting [www.camra.org.uk/campaigns](http://www.camra.org.uk/campaigns)



CAMRA's 37th annual Peterborough Beer Festival runs from Tuesday-Saturday 19-23 August at the Embankment, Peterborough and will feature one of the largest selections of real ale

anywhere in the country. 300 CAMRA volunteers are gearing up for the big event, which attracts up to 30,000 visitors every year. Last year, more than 420 different cask beers were on sale from more than 170 brewers. This year it is expected more than 90,000 pints and 10,500 bottles of world beers will be sold at the event. More than £250,000 has been raised for the festival's chosen charity RNLI since 1989.

Cornish brewer Sharps has launched a new addition to its permanent beer range, the 4.2% ABV golden ale Atlantic Pale Ale,

previously Sharps' most successful seasonal beer. The recipe includes four hop varieties: Cascade, Aurora, Citra and Simcoe.

Greene King illustrated a split in the recovery of UK consumer spending, with its pubs in London trading well, while pubs in the north posted a drop in sales over recent weeks. The company is launching its first station pub as part of the Euston Station Balcony Development scheme in London. The pub will be known as The Duke of Grafton, named after the owner of the land that the original Euston station was built on.

Lancashire brewer Daniel Thwaites has purchased a site in Blackburn for a new brewery and head office, with building expected to start early next year. There are no immediate plans for the existing Thwaites site in Blackburn town centre, as plans to bring a Sainsbury's supermarket to the area are not now going ahead.

## Seven Wives

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# Red Brewery Bus Trip

On Saturday 26th of July over 50 CAMRA members and their guests clambered onto a double decker bus in sweltering heat and embarked on a trip to find good beer and excellent pubs.



Our trip got off to an excellent start with a visit to the Red Brewery in Great Staughton. The brewery is in a large farm barn just outside the village.



The brewer, John Kearney, had laid on a selection of beers for us to sample, racked on a self-service stillage in his conditioning room, which was the coolest place on our trip! The beers on offer were White Duck, Kangaroo, and Juggernaut Porter. We also sampled bottles of a new Christmas brew.

Leaving the Red Brewery our next port of call was Great Staughton, with some people visiting the White Hart, and some the Snooty Tavern. The Snooty Tavern was offering Sharp's Doom Bar, Potton Shambles and Tribute. The White Hart was offering Bateman XB and XXXB.

Next stop was Kimbolton with two pubs, the Saddle and the New Sun close by each other.

At the Saddle we were offered Greene King IPA, Fuller's London Pride and St Austell Tribute, efficiently served by manageress Freddie, in the middle, with Ben on the left and Brett on the right.



With the two pubs so close to each other the mix of customers in each pub was changing every few minutes, as indicated below.



At the New Sun Wells Eagle IPA and Bombardier were available with Young's Hummingbird, a 4.2% seasonal golden ale.



Serving at the New Sun in the photo below were from the left barman Samuel Knell, and licensees Stephen and Elaine Rogers.



Leaving Kimbolton we had a short hop up the road to Tilbrook and the White Horse, where Richard Binks and his family should have been hard pressed to serve over 50 customers, but they kept the pumps flowing with consummate ease.



Available at the White Horse were Young's Bitter, Wells Eagle IPA, Young's Hummingbird, and another seasonal beer, Wells Burning Gold, a 4.7% golden ale.

From Tilbrook the bus climbed the hill to Catworth and the Racehorse, where the real ales were Black Sheep Velo, Fuller's London Pride, Nene Valley BSA, and Woodforde's Wherry. Weston's Old Rosie real cider was also enjoyed.

Our final stop was Buckden, where The Vine, The Lion and The George all saw our party members availing themselves of the range of beers available. Some repaired to one or two of the venues, but the more robust did manage to sample a beer in all three. The Vine had Adnams Lighthouse, Fuller's London Pride and Timothy Taylor Landlord. The Lion had Adnams Bitter and Marston's EPA.

Our quarterly coach trips are only made possible by the branch running successful beer, cider and perry festivals. Our festivals, the next of which takes place in St Ives from Thursday 9<sup>th</sup> – Saturday 11<sup>th</sup> October, rely heavily on the help of volunteers to make them a success. If you can spare a few hours to help at the festival, (where a range of roles are available), please email Andy Shaw: [andy.shaw@camra.org.uk](mailto:andy.shaw@camra.org.uk).

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## Events and Socials

### August

Tue 5th Open Branch Meeting, **Green Man, Leighton Bromswold** (20:30). All welcome.

### September

Tue 9th Open Branch Meeting, **Ye Olde Sun, St Neots** (20:30). All welcome.

### October

Tue 7th Open Branch Meeting, **Royal Oak, St Ives** (23:00). All welcome.

Tue 21st Post festival social, **Royal Oak, St Ives** (20:30).

Tue 28th Cider talk by Lee Harding, **Hog & Partridge, St Neots** (20:00).

### November

Tue 11th Open Branch Meeting, **Three Horseshoes, Houghton** (20:30).

An up to date listing of events can be found at: [www.hunts.camra.org.uk/diary](http://www.hunts.camra.org.uk/diary).

## Opening Times

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