



**CAMPAIGN
FOR
REAL ALE**

opening times

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

**Issue 148
Autumn 2011**



**Booze on the Ouse, St Ives Beer Festival
Friday 9th & Saturday 10 September 2011**

Classic Real Ales

HYDE PARK

St NEOTS

Taylors Landlord
St Austell Tribute
Woodford Wherry
Adnams Broadside
Courage Directors
Blacksheep
Elgoods Blackdog
Bishops Finger
Jennings

Everards Tiger
Old Hooky
London Pride
Old Speckled Hen
Spitfire
Old Peculiar
Wadworth 6X
Tanglefoot
Sharps Doombar

Beer n Bangers

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GAMES SHOWN
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2011**

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

REAL ALE IN A BOTTLE—SPECIAL AWARD

Jon and Jane Draycott set up their brewery in Buckden in 2009, producing a range of bottle-conditioned beers.

About 12 months ago CAMRA's Huntingdonshire branch was approached by the head chef of the local Marriott hotel in Huntingdon asking if we could recommend suppliers of real ale in a bottle (RAIB). We were pleased to recommend Draycott, and emphasised the benefits of offering a locally produced beer, which suited Marriott since they have a specific policy as regards using local products.

The Marriott hotel bar began to stock Draycott's beers and Jon Draycott paid special attention to advising Marriott on the optimal storage temperature, stock rotation, and instructions to bar staff on how best to pour a bottle conditioned beer. The Marriott took all of this on board, and ensured that all their bar staff received special training, which was the responsibility of Steve Jones, the Marriott Food and Beverage Associate.

The Huntingdonshire Branch operates a scheme of real ale quality scoring, and uses this information to help select pubs for the Good Beer Guide, for LocAle accreditation (for high quality locally brewed real ale), and for our online pub guide, which is selective and only includes pubs offering real ale of a consistent high quality. We began scoring the Draycott beers offered by the Marriott, and after the required assessment period of several months we decided in May that the Marriott was justified an entry in our online pub guide.

This is a remarkable achievement: possibly the first Marriott hotel ever to be included in a CAMRA real ale pub guide; possibly the first Marriott hotel to ever be

awarded LocAle accreditation; possibly the first bar to be included in a CAMRA real ale guide purely on the basis of offering RAIB and not draught real ale.

All this had come about firstly because of Jon Draycott's commitment to the quality of the beers he brews, and the standard of dispense by his customers, but also equally to Marriott's commitment to work closely with a supplier and attain the highest levels of beer quality. On this basis, the Huntingdonshire Branch has made a special joint award in recognition of the contribution to the promotion of real ale in a bottle by both Draycott Brewery and Marriott.

Since the Huntingdon hotel started stocking Draycott beers, a Marriott hotel in Peterborough has followed and a third, in Northampton, will start stocking their beers soon.

In the photograph below are (left to right) Jon Draycott, Steve Jones, and Richard Harrison (Branch Vice Chairman).



SOUTHWOLD JACK IS BACK

Five years ago, Southwold-based family-owned brewing company Adnams announced a £10 million investment programme in a new brewery, an innovative new green warehouse on the edge of its seaside Suffolk home town, and new branding for its products.

The process continues. Adnams Southwold Bitter has been given new packaging strongly featuring 'Southwold Jack', Adnams' oldest trademark, dating back to 1912.

'Southwold Jack' is based on a Southwold icon, a famous clock jack in the town's St. Edmund's Church. He arrived there when the church was built in the second half of the fifteenth century. This was the time of the Wars of the Roses and Jack's armour is that of a soldier from the wars.



Named 'Jack the Smiter', he stands 4 feet 4 inches tall and is constructed of painted wood.

In his earlier years he used to strike the hours on the church bell with his battleaxe. Today, the original mechanism is

no longer in use, but he still strikes the bell before special services to signal the congregation to stand as the clergy and choir parade past.

Representatives from CAMRA were invited to Southwold for a preview of the new look Adnams Southwold Bitter. They

were assured by head brewer Fergus Fitzgerald that the beer itself had not been changed.

Fergus had recently secured future supplies of the Fuggles hops that have given Adnams Bitter its timeless distinguishing hop hallmark.

Once the most widely grown English hop, Fuggles, probably more than any other, contributes to the nature of traditional English bitters and a balance of bitterness and aroma that is revered by brewers and beer aficionados.

The plant disease *Verticillium* wilt has made viable production of Fuggles very difficult and it now represents only about 9% of British hop production. Wilt decimated production in its traditional homeland of Kent, and most Fuggles is now produced in the West Midlands.

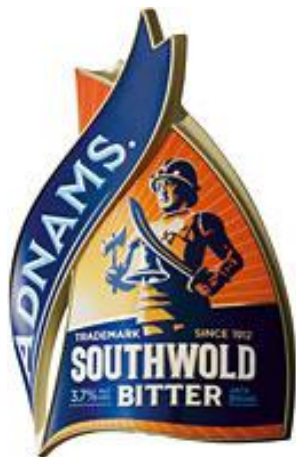
But wilt-resultant Fuggles strains are under development, which promises the long-term survival of this hop variety and the enduring character of beers like Adnams Southwold Bitter.

As well as high quality Fuggles hops, East Anglian barley is another essential ingredient that guarantees top quality for Adnams, but the brewing process is also vitally important to them.

Four years ago they installed a new, highly energy-efficient German brewery in their Southwold premises at a cost of £2.5m. This replaced the traditional mash tun with a mash converter, a lauter tun and a holding vessel that heats the wort so that it is ready for the boiling process in the copper whirlpool, where the main hop additions occur.

These new arrangements in the bre-

SOUTHWOLD JACK IS BACK



that whilst this occurs, the previous brew can be undergoing boiling in the copper whirlpool.

The lauter tun system also allows the easy and successful use of a wider range of grains, including wheat, and Adnams have exploited this new flexibility to produce a myriad of seasonal and special beers including a special range of different world beer styles in cask form.

The production of alcoholic spirits is a surprising new offshoot at Adnams. State of the art distillation plant has been installed in the brewery building and is producing gins and vodkas that have been awarded medals at the World Spirits Competition in San Francisco. Adnams Longshore vodka won a gold medal and First Rate gin and Copper House barley vodka both received silver medals. Whisky production has also started, but the products are yet to be launched, as the distillate must mature for at least three years before it can be sold as whisky.

It is typical of Adnams that they have not allowed the long-cherished taste attributes of their mainstream cask beers to be af-

fect by the revolutionary changes in their production methods and development of new lines of business. The fact that their yeast strain has been in use since 1942 has probably helped. And dry hopping of the beers in cask for hop aroma remains a vital final stage in the process, after some late hopping in the copper whirlpool.

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The attention to detail in the fermentation stage of production is also typical of Adnams' methods. The delightful distinctive fruitiness of their Broadside bitter, for example, is nurtured by careful control of fermentation temperature to encourage the development of esters. And an additional three days in contact with the yeast after the initial fermentation period ensures that the diacetyl level and resulting toffee taste is minimised in all of the products.

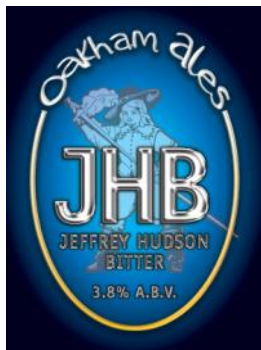
Admirers of brilliant beers can be thankful that Adnams Brewery continues to thrive, and that the protection of the precious flavour features of their real ales remains as ever at the heart of the company.

Paul Moorhouse



A LOOK BACK IN TIME

10 YEARS AGO



Peterborough's Oakham brewery won one of CAMRA's greatest accolades - the overall Champion Beer of Britain award - for its cask beer, JHB. Roger Protz, a member of the final judging panel

at CAMRA's Great British Beer Festival at Olympia, London, said 'We were all astonished by the richness and complexity of the beer, with a beautiful balance between malt and hops, stunning aroma and a long, bitter-sweet finish.'



In the autumn of 2001, Belgian brewers Interbrew were preparing to sell half of their UK brewing business, including the Bass breweries in Burton, Birmingham, Tadcaster and Al-

ton in Hampshire, on the orders of Trade Secretary Patricia Hewitt. Its acquisition of Bass the previous June, on top of its earlier purchase of Whitbread, would have given Interbrew a 40% share of the British beer market. The Bass takeover had originally been turned down by Patricia Hewitt's predecessor Stephen Byers, but a High Court action resulted in the new and final compromise ruling that would allow Interbrew to keep parts of the Bass empire, including the Draught Bass brand and Scottish and Northern Irish businesses, including Tennants.

St Neots CAMRA began a walk around St Ives in August 2001 at the Floods Tavern, a new acquisition by Wisbech brewer Elgoods. In September the branch advertised a Sunday afternoon circular walk from the Pig and Abbot in Abingdon Pigotts via the Waggon and Horses at Steeple Morden, promising a route free from any restrictions due to foot and mouth disease. Open committee meetings were held that autumn at the Windmill, Somersham and the Prince of Wales, Hilton.



Greene King beers Morlands Old Speckled Hen and Ruddles County were among a number of real ales banned from the 2001 Great British Beer Festival at Olympia by CAMRA in support of its opposition to the misleading labelling of real ale brands from closed breweries. The ban at all CAMRA beer festivals had been agreed at CAMRA's AGM earlier that year.



Dorset pub company and former brewer Eldridge Pope axed its own beer brands, including the cask beers Royal Oak and Hardy Country Ale, in favour of a portfolio of national products. CAMRA labelled the move as a 'blow against consumer choice, diversity and quality'. The Eldridge Pope brewery in Dorchester had been sold four years earlier along with a contract to brew the brands.

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

A LOOK BACK IN TIME

25 YEARS AGO



There was news of brewery takeovers involving four of the UK's 'big six' brewers as the autumn of 1986 unfolded. By July, Ruddles brewery had been snapped up by Grand Metropolitan, owners of the Watney Mann and Truman brewing and pubs group, in an agreed bid worth £14.2m. Grand Metropolitan said that brewing would continue at the brewery at Langham, near Oakham.



In August, Scottish and Newcastle took over Home brewery of Nottingham and its pubs estate in an agreed £100m takeover, promising 'every future' for the continued operation of the brewery.

In September, Australian brewers Elders IXL, renowned for its Fosters lager brand, bought the Imperial Group's drinks business. This gave the Australians control of three breweries operated by Courage and John Smiths, and an estate of 4905 pubs and 386 off-licences.



Also in September, Bass, then Britain's biggest brewing company, backed the takeover that led to the closure of Castletown brewery on the Isle of Man. Bass put its 37.4% stake in Castletown be-

hind the £4.2m takeover bid from Heron and Brearley, the owners of Okells, Castletown's main competitor on the island. The move led to the end of brewing in Castletown after 206 years.

St Neots CAMRA held a late summer social at Tilbrook, starting at the White Horse and moving on to the Three Shuttles, and at the Wheatsheaf in St Neots a talk was given by Ken Page of Greene King on local brewery history. A Sunday lunchtime social at the Longbow at Sapley was also squeezed in during August, and in September the branch travelled to the East End of London to visit Trumans brewery. An early October social took in the Olde Sun and the Queen Victoria in St Neots, and a walk around the pubs of Buckden started at the Falcon. Later in the month there was a social in the Mordens, beginning at the Coach and Horses, Steeple Morden and continuing at the Edward VII, Guilden Morden.

Blackburn brewer Matthew Brown announced plans to close its Theakston brewery in Carlisle. Production at the Theakston brewery in Masham would be unaffected, but the Carlisle-brewed beers were to be transferred to Brown's breweries at Blackburn and Workington. Matthew Brown themselves were expected to be the focus of a renewed takeover attempt by Scottish and Newcastle following the failure of a bid the previous year.



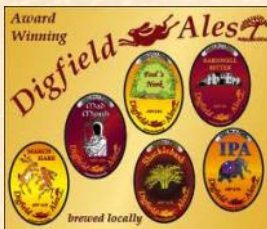
HALF PINTS

NATIONAL Cask Ale WEEK

6th - 13th APRIL 2009

National Cask Ale Week will run from 1-9 October. Organised by CAMRA

and Cask Marque to support real ales and encourage more pubs and consumers to try real ale, in previous years the campaign was held at Easter but the new October date is expected to attract more attention. The promotion will encourage a 'try before you buy' policy and point of sale promotional kits will be available free from CAMRA at <http://www.camra.org.uk/page.aspx?o=339809>



Two local micro-breweries are planning expansions to attempt to keep up with soaring demand. Digfield Ales, set up in 2005 near

Barnwell at North Lodge Farm as part of a farm diversification scheme, are planning a move to a larger site; Sawtry has been amongst the locations under consideration. Ufford Ales have operated since 2005 at the White Hart in Ufford, and planning per-



mission has been granted for a new 30-barrel brewery expected to open by November in a former tyre and exhausts centre at Stamford, with a name change to the Stamford Brewing Company and a range of new beer names.

Cromwell Cider of Hemingford Grey won first prize for their bottled Roundhead Perry in the perries section of this year's East Anglian Bottled Cider Competition,

held at CAMRA's Cambridge Beer Festival at the end of May.

Three cross-party MPs hosted a House of Commons reception for supporters of the Save our Pubs and Clubs campaign, which is seeking a review of the smoking ban to allow separate smoking rooms in pubs and clubs. The campaign believes that the ban has been a major factor in the closure of 4900 pubs in the first three years since the ban.

Tetleys brewery in Leeds was closed by its owners Carlsberg UK in June as Leeds CAMRA held



a silent wake outside the brewery gates and raised a glass of beer from one of Leeds' independent breweries. Tetleys Bitter is now brewed in Wolverhampton by the Banks's brewery, part of the Marstons group. The dark cask beers, including Tetleys Mild, are produced by the Camerons brewery at Harlepool.

Greene King has bought the Realpubs group of fourteen food-orientated managed pubs in the London area.

Greene King is also launching a 'Local Hero' tenancy arrangement to boost up to fifty flagging pubs in its Pub Partners tenanted estate. A list of local microbreweries will be available for direct ordering of half of the cask beer offer. Greene King will audit beer quality and check that food menus use locally sourced products. There will be discounts on rent and Greene King cask beers in return for a 6% commission on turnover. The first 'Local Hero' pub is the Waggon and Horses in

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

HALF PINTS

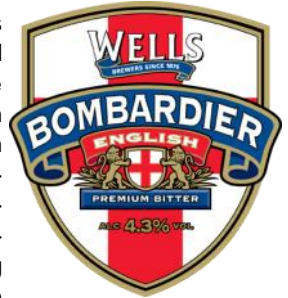
Braintree and in Tunbridge Wells, the Royal Tunbridge Wells microbrewery is to take on a pub under the scheme. The scheme follows similar free-of-tie arrangements involving local microbreweries for some pubs in the Everards, Enterprise Inns and Punch Taverns tenanted estates.

In another new development, past winners of CAMRA's Champion Beer of Britain awards are to be available to tenants of Punch Taverns as part of a range of initiatives that Punch is working on with CAMRA.

The direct delivery scheme operated by the Small Independent Brewers' Association now provides local real ales to around 2100 pubs operated by an increasing number of operators. The Food and Fuel pubs group is the latest to sign up, and five of its London pubs are now receiving direct delivery of beers from local microbreweries.

An enquiry into pub companies is being reopened by the Business, Innovation and Skills Parliamentary Select Committee. The Government had agreed to implement a statutory industry code of conduct if voluntary reform was not forthcoming by June. Greg Mulholland MP believes that new codes of practice will not satisfy the BIS committee because they do not offer a free-of-tie option or a guest beer provision. The Independent Pubs Confederation, comprising CAMRA, Fair Pint, the Federation of Small Businesses and Association of Licensed Multiple Retailers, is calling for the codes to provide free-of-tie and guest beer options as well as an open market rent review. Mulholland is to meet with Vince Cable, the business secretary, and Mike Benner, CAMRA's Chief Executive, to discuss the beer tie.

Bedford brewers Wells and Young have invested £4m in a new promotion for their Bombardier, including TV commercials featuring Rik Mayall. The strength of Bombardier has been reduced from 4.3% to 4.1% alcohol by volume, to provide a clearer differentiation from Wells and Young's 4.8% abv Directors Bitter.



Six Charles Wells pubs have been put on sale, including the Boot in Langford, Bedfordshire and the Wheatsheaf in Flitwick, Bedfordshire.

The Royal Bank of Scotland (RBS) is expected to sell its 900 pubs, thought to be worth around £600m. The bank bought the pubs in 2000 from Scottish & Newcastle, and S&N's pub company have managed them since then.

Lincolnshire brewer Batemans has added All Seasons, a 4.2% abv cask bitter originally called Autumn Fall, to its permanent range after requests to make the seasonal brew available year round. All Seasons is a copper-red ale hopped with Goldings and is slightly sweet, becoming bitter and dry.

Molson Coors is looking for a replacement for its William Worthington brewery master brewer Steve Wellington, who is retiring. The £1m William Worthington microbrewery, which opened last December at Molson Coors' National Brewing Museum in Burton on Trent, produces William Worthington and seasonal cask beer brands, as well as the award winning bottled real ale White Shield.

HALF PINTS

Stockport-based family owned brewing company Robinsons has become a corporate member of Cask Marque. All 385 Robinsons tenants will be entered for possible Cask Marque accreditation under the scheme, which encourages high standards in the presentation of real ales.

Scottish microbrewery BrewDog plans an August opening for a London flagship, BrewDog Camden on Bayham Street. This will be BrewDog's fourth pub, with BrewDog Glasgow due to be added in July to the existing pubs, BrewDog Aberdeen and BrewDog Edinburgh.

Roger Protz, CAMRA's Good Beer Guide editor, has opened a new £4.2m brewery,

visitor centre and bistro in Burnley for Moorhouse's, the Lancashire brewer. The new development will treble production capacity to more than 1,000 barrels a week. When the current owners bought Moorhouse's in 1985, production was only 10 barrels a week.

British Waterways has bought ten canal and riverside pubs from the Waterside Partnership, a joint venture between Scottish & Newcastle's Pub Company and British Waterways that has gone into administration along with its seventeen remaining pubs.

A Campaign of Two Halves

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Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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12/10

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36th BOOZE ON THE OUSE



Booze on the Ouse
St Ives Beer and
Cider Festival
9-10 September 2011

OPENING TIMES

Friday All day; 12 noon–10.45pm

Saturday All day; 12 noon–10pm.

Entry Including Programme:

Friday - £1 from 12-7pm; £3 after 7pm.

Saturday - £1 all day 12noon-10pm.

Families welcome until 8pm.

Please Note: No entry or re-admission after 10.15pm 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 55 real ales from all over the UK, both from the well-established independent breweries and the newer, smaller micro-breweries.

FOREIGN BEER

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

CIDER AND PERRY

The traditional cider bar will be serving a selection of tasty traditional cider & perry, 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, in the St Ivo Centre, Westwood Road, PE27 6WU, close to the centre of St Ives.

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 PRODUCTS STAND

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

OTHER DETAILS



THE WORKERS

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

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

ST IVES BEER FESTIVAL

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

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.

**Friday 9th &
Saturday 10th
September 2011**

**Burgess Hall
St Ivo Centre
Westwood Road
St Ives, PE27 6WU**

**55+ REAL ALES
plus Cider and
Bottled Foreign Beer**

DRAFT REAL BEER LIST

MILD

- Batemans Dark Mild
- Beeston The Squirrels Nuts
- Son of Sid Muck Cart Mild
- Spectrum Dark Fantastic
- Timothy Taylor Golden Best

BITTER

- Adnams Lighthouse
- Burton Bridge Golden Delicious
- Elgoods Copper Feelgood
- Fyne Ales Jarl
- Hopping Mad Hopnotch

BEST BITTER

- Castle Rock Preservation
- Digfield Barnwell Bitter
- Grain Harvest Moon
- Highwood Tom Wood Harvest Bitter
- Leeds Leeds Best
- Mauldons Silver Adder
- Thornbridge Sequoia

STRONG BITTER

- Elgoods Greyhound Strong

Bitter

- Fat Cat Marmalade Cat
- Potbelly Crazy Daze
- Spectrum Wizzard
- Wadworth Farmers Glory

GOLDEN ALE

- Adnams Explorer
- Castle Rock Harvest Pale
- Crouch Vale Amarillo
- Dark Star American Pale Ale
- Digfield Fools Nook
- Green Jack Mahseer IPA
- Hop Back Crop Circle
- Hopping Mad Fruitcase
- Hopshackle Hopnotic
- Oakham Inferno
- Oakham JHB
- RCH Pitchfork
- Red Squirrel Red Tail
- Saltaire Cascade Pale Ale
- Winter's Golden
- Wolf Golden Jackal
- Woodforde's Sundew

OLD ALE/STRONG MILD

- Elmtree Nightlight Mild
- Potbelly Beijing Black

STOUT/PORTER

- Elland Night Porter
- Red Squirrel London Porter
- Elgoods Black Eagle Imperial Stout
- Green Jack Lurcher Stout

STRONG OLD ALE

- Hopshackle Resination

SPECIALITY

- Saltaire Elderflower Blonde
- Ole Slewfoot Orange Blossom Special
- Wolf Lavender Honey
- Allendale Adder Lager
- Harviestoun Schiehallion
- Glebe Farm Gladiator Spelt Beer
- Nethergate Umble Ale
- B&T Shefford Wheat
- Grain Blonde Ash Wheat

PUB PIECES

Reports in Pub Pieces are provided by local CAMRA members, licensees and Opening Times readers. Further news of changes at local pubs is welcome. Please send news to andy.shaw@huntscamra.org.uk.

The **Marsh Harrier**, Marstons Taverns' new pub-diner being built on the Needingworth Road on the edge of St Ives is scheduled for completion on October 3. Two meals for the price of one will be on offer all day, every day and there will be a range of cask ales. This can be expected to include brews from across the Marstons portfolio, which includes the Marstons Pedigree and Banks's brands and beers from their Jennings, Ringwood and Hobgoblin breweries.

The **Merry Boys** in **Eynesbury** has been demolished. The pub was sold by Admiral Taverns to GPS Properties for a housing development last year and a planning application submitted then for its replacement by a housing development was subsequently withdrawn.



In **St Ives**, the **Golden Lion** closed for a while during the summer for a makeover, reopening in

early July.

Greene King pub the **Prince of Wales** at **Bluntisham** is closed and boarded up and on the market for freehold sale at £195000.

The closure of the **Mill** at **Alconbury** appears permanent with the granting of planning permission for a change of use to

housing.

The **Three Horseshoes** at **Houghton** has been on sale for a while and no buyer has as yet been found.

Charles Wells pub the **Barley Mow** at **Hartford** was expected to reopen in early August after a 5-6



week closure for a major re-fit, including relocation of the beer cellar.

At the **Three Horseshoes** at **Abbots Rippon**, the roof has been replaced and renovation work continues. The pub was badly damaged by a fire last year.

Planning permission has been granted for alterations at the **Crown**, **Broughton**, expected to include replacement of a flat roofed extension.

The **Mad Cat** at **Pidley** hosted a real ale festival from 27 July to 2 August with ten cask ales on offer.

A change of licensee took place at Elgoods pub the **Floods Tavern** in **St Ives** at the end of July. Mike and Emily Buckingham have been replaced by the former bar manager Carl Anderson



At the Houghton & Wyton Feast Week (2nd - 10th July), John Nunn of the Pig n Falcon, St Neots was guest taster and judge in their home brewed beer category. John judged a summer ale brewed by

THE SWAN

Main Street, Old Weston
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REAL ALES and REAL FOOD



Greene King Abbot
Timothy Taylor's Landlord + Guests

Hunts CAMRA Pub of the Year 2004
Fish & Chips Wednesday Evening
Restaurant open Friday &
Saturday evenings & Sunday
lunchtimes

The Royal Oak

Hail Weston

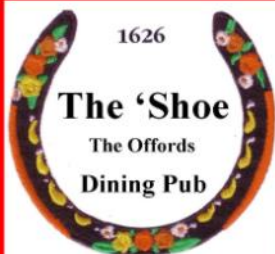
Barry and Yvonne welcome you to
their traditional village pub



Youngs
Bitter,
Wells Eagle
IPA and
guest beers

- Traditional pub food served Tue-Sat 12-2.30pm and 6-9pm
- Open for Sunday Lunch 12-5pm
- Pub games & large beer garden
- Bar opening times: Mon 2.30-11pm, Tue-Sat 12-11pm, Sun 12-10.30pm

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*Passionate Chefs, Fine Quality Food,
Great Wines, 5 Real Ales.*

*Oakham Ales Oakademy
Award of Excellence.*

Menu on www.theoffordshoe.co.uk. Follow us on Twitter; 'theoffordshoe'



5 Stars
The ultimate
EHO award

Normally Pottons
Shannon IPA,
London Pride,
JHB, plus two
'guest ales'

Food Pub, not Pub food!

Dine on classically crafted fresh food.

Full Menu Monday-Saturday.

12pm-2:30pm & 5:30-9:30pm.

Sunday Lunch 12pm -5.30pm.

Between St. Neots &
Huntingdon on the B1043

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The Horseshoe
Inn & Restaurant

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

PUB PIECES

Paul Boothman first in class, with second prize for a mild brewed by Anthony Gar-side.

The **Horseshoe, Offord D'Arcy** has re-introduced its VIP loyalty card, which normally earns 4 pence in the pound but when used by a CAMRA member purchasing beer they award **quadruple** points (equivalent to 50p per pint).

Draycott beers are now being sold at the **Crown** at **Little Stoughton**, alongside two other locally brewed cask ales.



John Franklin at Wells pub the **Dagoon, Brampton** is celebrating ten years as tenant, an increasingly rare achievement these days. John offers two guest ales of his own choosing, as well as two from Wells and Young. This year he has opened a new outdoor drinking area, which is proving popular in the warm weather. The lounge bar concentrates on home cooked food at competitive prices, whilst the public bar welcomes a mainly younger clientele.

George Cottam has posed this question:



'Is the **Greystones** in **Sawtry** the largest pub in the area?'. On a recent visit he was impressed by this large pub with many rooms including

a function room, the huge gardens all round, and the massive car park. He was also impressed by the two real ales on offer.

The **Pig 'n' Falcon, St Neots** is hosting the Pig's Autumn Fest on the 26th to the 31st October, with 20 ales and ciders.



The **Black Bull, Brampton** is having a beer festival Friday 5th— Sunday 7th August, with 18 real ales, and various real ciders. Live music Friday and Saturday night and Sunday lunch. BBQ available all sessions.



The **White Hart, Godmanchester** is holding a beer festival Thu 11th — Sun 14th August, with over 28 local real ales and 8 ciders, a hog roast and barbecue, and live music.



The **Chequers, Little Gransden's** Autumn Beer Festival is from Thu 29th September to Sunday 2nd October. See www.sonofsid.co.uk for details.



Cromwell Cider and **Draycott Brewery** will both be running stalls at the Buckden Food and Drink Fair, on Sunday 11th September at Buckden Village Hall, Burberry Rd, Buckden, from 10am until 3pm - Admission £1.

The White Horse Tilbrook

Join Richard, Caroline and Team at the Award Winning White Horse Tilbrook and enjoy:

- Great Choice of Cask Marque accredited real ales with ever changing guest ales
- Great traditional Pub Food with a difference freshly prepared by Jamaican Head Chef Jodi Jenny
- Everything from hand battered Grimsby Haddock, Homemade Steak and Ale Pies to Jamaican Curried Goat and Red Stripe Chicken
- Fantastic wine list from around the world
- Specialist coffee and teas
- Mention this advert to receive One Free Dessert per party when dining

We look forward to seeing you soon



White Horse, High Street, Tilbrook, Cambridgeshire, PE28 0JP
Tel: 01480 860764 – Email: goodtimes@whitehorsetilbrook.com
www.whitehorsetilbrook.com



The Cock *at Hemingford Grey*



Four Real Ales from breweries such as Nethergate, Potbelly, Wolf, Oldershaw, Great Oakley, Milton, and Oakham. Cromwell Cider.

Annual Summer Beer Festival

August Bank Holiday weekend—Friday pm - Sunday pm
Band every night. Somersham T Band Sunday afternoon.
25 Beers: Top Quality

National and Regional Dining Pub of the Year 2010 (Good Pub Guide)

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

Call 01480 463609 or see website cambscuisine.com

LIVING STREETS

Call for community say in changes to pubs, shops and services

CAMRA is supporting a campaign from Living Streets, a national charity that stands up for pedestrians and improvements to our streets, to give local people a say when owners of pubs, shops and local services propose changes to their use.

Currently, changing a building's use within the same use class category, or between certain use classes, counts as 'permitted development' and does not require planning permission. But this allows some surprising changes of use that can have a major impact on the viability of a town or neighbourhood – such as changing premises from a pub to a pay-day loan store or a betting shop – without local residents or businesses being able to voice an opinion.

A local example of this is the recent change of the **Black Bull, Somersham** into a Tesco Express. A well organised campaign of opposition by local residents had no chance of success because the change from a pub to a supermarket does not require planning permission.

This loss of local services can lead to isolation – 28% of British adults feel isolated, or have a friend or loved one who does, because of a lack of access to local pubs, shops and services – sending neighbourhoods into decline.

Everyday experience and research tell us that access to local shops and services, such as pubs, within easy walking distance is hugely important for a vibrant local community. The Government has already started to review the Use Classes Order governing changes of use, with a view to liberalising it further. CAMRA and Living Streets are calling for a Community Right to Protect – not introducing more red tape but simply ensuring that people have a democratic say through the planning system in changes of use for their local pub or shop.

With the government undertaking a radical shakeup of the planning system, and 1300 pubs having closed last year alone, there's never been a better time to act. The review has already started - please join the campaign and write to Secretary of State for Communities, Eric Pickles, at <http://bit.ly/thelocaljoke>.



ST. ALBANS BEER FESTIVAL



2011

28th Sept – 1st Oct
ALBAN ARENA, ST ALBANS

Up to 300 real ales, plus ciders, perries and foreign beers

Open: 11am – 11pm Wed 29th Sept – Sat 1st Oct

Admission: £3 Wed – Fri, £4 Sat (CAMRA members free at all times)

Thursday night on stage: Classic Covers from Co-Jones

Rockin' the Arena on Saturday: John O'way (lunch) & Nine Below Zero (evening)

Don't drink and drive. Use the train or bus. NO ONE UNDER THE AGE OF 18 CAN BE ADMITTED

www.stalbanbeerfestival.com Contact: realales@yahoo.com

The Peterborough Beer Festival is organised and run by the Peterborough & District Branch of the Campaign for Real Ale

PETERBOROUGH BEER FESTIVAL

The 34th 2011



OVER 350 REAL ALES ON DRAUGHT

FIVE DAYS OF LIVE MUSIC

HUGE RANGE OF BOTTLE BEERS

CIDERS & PERRIES

AUGUST 23rd - 27th

Opening Times & Prices

Tue 23rd	N/A	5.30-11.00	£8.00	
Wed 24th	12.00-2.30	4.00	5.30-11.00	£8.00
Thu 25th	12.00-11.00	OPEN ALL DAY		£9.00
Fri 26th	12.00-11.00	OPEN ALL DAY		£9.00
Sat 27th	12.00-11.00	OPEN ALL DAY		£9.00

CAMRA members pay £8 on Tue & Wed, £9 Thurs, Fri & Sat.

All entry prices include the cost of a glass.

Unwashed glasses can be returned at any time during the festival for exchange for a new clean glass or for a full refund of £3

For further information:
Tel: 01733 896555
E-mail: info@beer-fest.org.uk
www.beer-fest.org.uk

34th Bedford Beer & Cider Festival

Com Exchange, St Pauls Square, Bedford MK40 1SL

Wed 5th - Sat 8th October 2011



draught and bottled foreign beers

110 real ales
30+ ciders
and perries

OPEN Wed 4-11pm, Thu-Sat 11.30am-11pm

Admission after 5pm: Wed £2, Thu £3, Fri £5, Sat £1. Free to CAMRA members at all times

NO ONE UNDER AGE 18 ADMITTED

Evening pass-outs for smokers
Wheelchair access to all floors
Hot and cold food, free soft drinks, tombola

Wed eve Dr Busker, Sat eve Lost 4 Words

www.northbedscamra.org.uk

Find us on Facebook

2011 Beer & Cider Festival



20th Letchworth

Thur 22nd Sept. 5pm - 11pm
Fri 23rd & Sat 24th Sept. 12noon - 11pm
Plinston, Broadway, Letchworth Garden City, SG6 3NX

General Entry £2 - CAMRA, EBCU members & OAPs FREE
Family Area available Saturday till 7pm

Check www.camranorthherts.org.uk for info
Organisers reserve the right to refuse admittance
Logo by www.rollins-design.co.uk

Lets Visit Earith Month!

The Old Riverview Inn and The Crown Riverside Public House



2 Venues, 1 owner and whole load of things going on!

AUGUST SPECIAL!

Count up our themes visit our pubs and receive 20% of your restaurant meal or just visit the Crown Riverside for a free cuppa coffee!

Here we go!!



Real ale traditional cooking Accommodation Restaurants snack bar Wine bar Sports Bar great atmosphere new menu Thursdays and Saturdays poker nights riverside setting free camping bike meet every Wednesday campervan meets at the weekends dog friendly free Wi-Fi for the kids Childrens play area Darts pool Ham Egg and Chips steak nights Monday Fish and Chip nights Wednesday Childrens Nights Summer time music in the Crown Riverside Garden Free Party venue In House Offers AND A Beer festival coming soon.

'HAVE A GREAT SUMMER AND SEE YOU ALL SOON'

Cliff Wendy and a great bunch of a team.

37 and 48 High Street Earith Cambs PE28 3PP visit www.theriverviewinn.co.uk

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71 Main Road, Little Gransden

Tel: 01767 677348

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Pub of the Year 2008**



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*Celebrating 60 years as a
family run pub*

Autumn Beer Festival

Thurs 29th September to Sun 2nd October

See www.sonofsid.co.uk for details

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

Traditional Sunday Lunch.
Children's menu available.
Open all day Saturday and
Sunday.



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

The Pig and Abbot

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

EVENTS AND SOCIALS

August 2011

- Thu 25th Visit to **Peterborough beer festival**, meeting near the glasses stand at 19:30. Note that the last train back from Peterborough leaves at 22:30.
- Tue 30th Pre-festival meeting, **Oliver Cromwell, St Ives**, (20:30).

September 2011

- Fri 9th & Sat 10th **Booze on the Ouse, St Ives Beer Festival** (see pages 12 & 13).
- Fri 16th **Brewery visit to Draycott brewery**. Low Farm, 30 Mill Road, Buckden, PE19 5SS. Places limited—please contact Andy Shaw. (20:30).

October 2011

- Sat 8th **Cask Ale Week coach tour**, visiting pubs along the B645 and A14 including Kimbolton and Catworth. Pick ups from St Ives, Huntingdon and St Neots. Contact Andy Shaw to book your place. Free to CAMRA members.
- Tue 11th Open committee meeting at the **White Horse, Tilbrook** (20:30)
- Sat 15th **Pub tour** by rail to **Hertford**, departing on the 11:00 train from Huntingdon.

November 2011

- Tue 8th Open committee meeting at the **Conservatory, Papworth Everard** (20:30)
- Fri 18th **Tutored Beer Tasting**. Appreciate fine LocAle real ales at the **Addison Arms, Glatton** (20:30). Contact Andy Shaw to book your place.
- Sat 26th **Volunteers Coach Trip**. A special coach trip for volunteers who worked at the St Ives Beer Festival, visiting the Lord Conrad and Fellows breweries.

An up to date listing of social events can be found on the web site: www.huntscamra.org.uk/diary, or contact the Social Secretary Andy Shaw.

WHO TO CONTACT

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

Vice-Chairman & Secretary: Richard Harrison, 07740 675712 (m),
secretary@huntscamra.org.uk

Treasurer: Edric Ellis, 01480 492213 (h),
treasurer@huntscamra.org.uk

Social Secretary: Andy Shaw,
socials@huntscamra.org.uk, 01480
355893 (h), 07802 485449 (m)

Membership: Margaret Eames,
01480 385333 (h)

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

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



www.huntscamra.org.uk/gigs

GOING OUT LIVE
Live event guide, Huntingdonshire and surrounding areas

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

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

To submit an event to the guide (free listing—no fee!), send the details to:
gigs@huntscamra.org.uk
or (01480) 477118

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

TRADING STANDARDS

Your local Trading Standards organisation is Cambridgeshire County Council Trading Standards. If you have any complaints about trading standards issues at local pubs, such as short measure or misleading product promotion, please contact them.

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

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

OPENING TIMES

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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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Deadline for Winter 2011/2012 issue (149) is Friday 14th October 2011.

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Live Music
Wed, Fri + Sat

10 + Real Ales & 4 Ciders
From £2.20 a pint



BREWS TO DATE
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Most Improved Pub of the year 2010

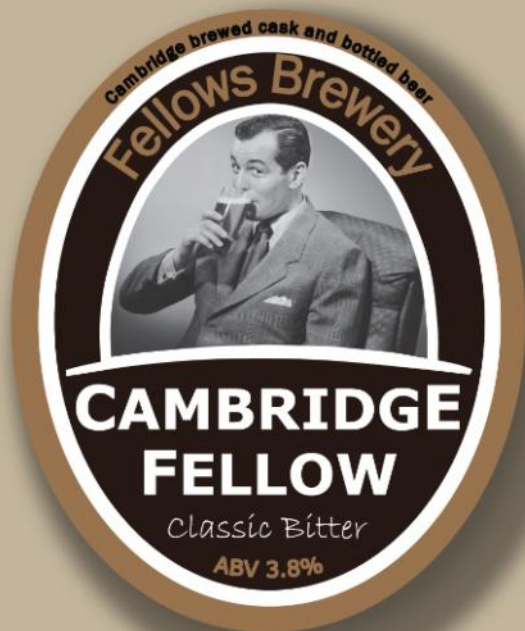
Pig's Autumn Beer Festival 20 Ales & Ciders 26th - 31st Oct	Pig's Winter Beer Festival 20 Ales & Ciders 26th - 31st Jan	Pig's Easter Beer Festival 30 Ales & Ciders 4th - 11th April
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Cambridge brewed cask and bottled ales

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**A traditionally crafted classic bitter
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