



CAMPAIGN
FOR
REAL ALE

Opening Times



Huntingdonshire Branch of CAMRA

Issue 165

The Campaign for Real Ale

Winter 2015/2016



Booze on the Ouse
St Neots Beer & Cider Festival
Thursday 17th - Saturday 19th March 2016



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- 31/12 - Elvis will be in the building from 9pm onwards
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01480 462410. E: threehorseshoes15@outlook.com

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A Look Back In Time

10 Years Ago



The King of the Belgians at Hartford was sold by Alliance and Mutual Pubs after a successful campaign against their

plan to close this popular community pub.

A shock takeover of Hampshire family brewery and pubs company Gales by London family brewer Fullers resulted in one of CAMRA's most rapid responses to a brewery takeover. Four days after the announcement of the takeover, CAMRA's Wessex branches had agreed to work together on a campaign to try to save Gales. MPs joined in the campaign later, with an Early Day Motion launched in support of CAMRA's campaign.

A major breakthrough for the UK's small brewers was celebrated as Enterprise Inns, Britain's biggest pub company, agreed to join the Direct Delivery Scheme in which tenants order beers from local members of the Small Independent Brewers' Association (SIBA) for direct delivery by the brewers. The scheme had originally been set up between SIBA and three other pub companies – Unique, Century Inns and Avebury Taverns, but when Enterprise had taken over Unique they decided to continue the scheme as a trial for possible roll out to their entire estate. The decision to implement this meant that Enterprise's 9400 pub tenants now had access to a range of over 600 real ales from 160 breweries.

Suffolk's St Peters Brewery was taken off the market after founder John Murphy and MD Colin Cordy decided to give the brewery another go. They had put it on the market in August 2005, and their change of heart was despite interest from several potential buyers. Now it was decided to increase capacity to 11,000 barrels.

There was international concern for the future of Hoegaarden brewery, the famous Belgian brewer of the popular wheat beer, as owners InBev announced a plan to close the plant and move production to their larger Belgian brewery at Jupille. The plan was destined not to be implemented, as the Jupille brewers were unsatisfied with the quality of trial brews.

Punch Taverns won the bidding war for the Spirit Group, the 1800-strong managed-house chain that had been split off from Punch in March 2002. The Chef and Brewer and John Barras chains were by then part of the Spirit pubs portfolio - Spirit had bought Scottish and Newcastle's 1450 managed houses in November 2003.

Whitbread, once one of the UK's six largest brewing combines, severed a link with its brewing past by selling its historic City of London Brewery site - a prestige conference venue - to the owner of Earl's Court, for £55m.

25 Years Ago

CAMRA hit out at brewing group Scottish and Newcastle as it announced the closure of its Matthew Brown brewing plant in Blackburn, Lancashire, five years after a promise to the Monopolies and Mergers Commission that it would keep the brewery open. Over the previous five years or so, CAMRA had vigorously fought three takeover attempts by S & N for Matthew Brown and its then subsidiary, Theakston's, mobilising members to attend big demonstrations in Blackburn and Edinburgh.

CAMRA brought its Great British Beer Festival (GBBF) back to London after an absence of ten years. The 1991 GBBF was held at a new venue, the London Arena in Docklands, famous for hosting a range of events including music concerts ranging from Pavarotti to Pink Floyd. The annual GBBF had moved between Leeds, Birmingham and Brighton during the years since it had been held at London's Alexandra Palace, which was ravaged by fire in 1980, resulting in the GBBF being held in marquees set up in the

A Look Back In Time

grounds of the venue.

Trade Secretary Peter Lilley threw a lifeline to the major pubs-for-breweries swap between Elders IXL, Australian owners of the Courage and John Smiths breweries and pubs, and Grand Metropolitan, owners of the Watney Truman brewing group. Grand Met wanted to sell its breweries and beer brands to Elders in return for a 50% stake in a pubs estate to be called Innpreneur Estates, with Elders owning the other 50%. The deal was to include ten year agreements for Grand Met to supply beer to the pubs of Courage and Innpreneur. The Monopolies and Mergers Commission had imposed a series of changes to the proposals that were unlikely to be accepted. But Peter Lilley's intervention meant that the deal would go ahead after some changes to the proposed supply deal, including its reduction to seven years, after which pubs could be released from the tie.

UK brewing group Bass announced plans to sell 2600 of its 7000 pubs to comply with the government's beers orders. Aimed at improving competition in the UK beer industry, the orders forced all brewers owning more than 2000 pubs to release half of the number above the 3000 ceiling from the beer tie. Some of Bass's pubs were to be sold to breweries, retail companies and financial institutions, and others would be offered to their sitting tenants.

The government beers orders also gave the tenants of brewers with over 2000 pubs the right to stock a guest real ale. But it was claimed that tenants were being put under pressure from their landlords not to stock a guest beer, according to a survey by the Publican newspaper. 22% of eligible tenants were reported to be taking a guest real ale, with another 14% intending to stock one.

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Pub Pieces

The **Merchant House, St Ives** is under new management. Two real ales will continue to be available from the Enterprise Inns list (one regular and one rotating guest). If sales warrant it a third hand pump may be installed. The pub will concentrate on its restaurant with the emphasis on steaks and Sunday roasts using locally sourced ingredients. The owner runs several butchers' shops locally and the chef was previously at the **Axe & Compass** in Hemingford Grey.



The **White Horse, Eaton Socon** is under new management. The range of real ales will continue as before with five hand pumps typically in action. There is a new menu available. The carpet in the bar area has been

removed to reveal some original quarry floor tiles in the far left bar, and a herringbone wood panelled floor in the centre bar. Owners Enterprise Inns plan a major internal refurbishment in the new year with the black painted woodwork being stripped back to natural wood to create a lighter and airier atmosphere.

The **Wheatsheaf, Gamlingay** remains closed there is a sign outside the pub advertising for new managers. The **Prince of Wales, Bluntisham** is also closed and we understand that the owners, Wadsworth are also seeking new managers. The former **White Horse** in **Kimbolton** has been demolished. The planning application to demolish the **Sun**, Hartford Road, **Huntingdon** and build six dwellings has been rejected by Huntingdonshire District Council.

In **St Ives**, at the **Robin Hood** there is substantial structural work going on which could double the size of the trading area.

Again in **St Ives** there are new managers in the **Nelsons Head**, where there is an extended range of beers. This Greene King pub has been

branded a Local Heroes pub which means that a selection of locally brewed beers now complements the range of beers from Greene King.

The **Three Horseshoes** in **Graveley** is now



running a village shop selling various essentials such as milk, bread, bacon, butter, cheese, confectionery, stamps, tea, coffee,

fresh Hilton farm eggs and local home made jams and marmalade. This is the second pub in the area operating a village shop, with the other being the **Racehorse, Catworth**, which has proved to be very successful.

The **Mermaid, Ellington** is offering a much varied range of real ales, and many from local



breweries. On the recent CAMRA branch coach trip we sampled Digfield Chiff Chaff and Grainstore Witches Brew. In the past

three months the pub has offered beers from Digfield, Oakham, Nobby's, Grainstore, Woodforde's, Adnams, Red Brewery, Skinnners and St Austell. They are planning to offer bottle conditioned beers from Draycott. In December their offerings will include Salopian 'firkin Freezing and Hopback Elf & Hoppiness.

The **Priory** on the Market Square, **St Neots** is no more. The pub was undergoing a major



refurbishment as we went to print, and is expected to reopen in early December as the **Brook & Barter**.

What other changes in the style of service is

as yet unclear, but a stronger focus of food is being suggested. Watch this space.

Pub & Brewery Trip

On Saturday 31st October the planned trip to seven pubs and a brewery took place, and a range of new or more unusual beers were sampled along with some old favourites. The afternoon began with the first stop being the **Mermaid at Ellington**, as it was such a pleasant afternoon we spread ourselves around the bar and outdoor area to enjoy our first beers of the day.

Our second stop was the **Green Man in Leighton Bromswold** where an impromptu game of bar skittles took place in one area as others sat around the pub and chatted, we were sent on our way with 'takeaway' nibbles. These were shared around the bus and demolished in record time.

Our third port of call was the **Swan at Old Weston** followed by the **Racehorse at Catworth** which has a very nice shop attached selling local produce.

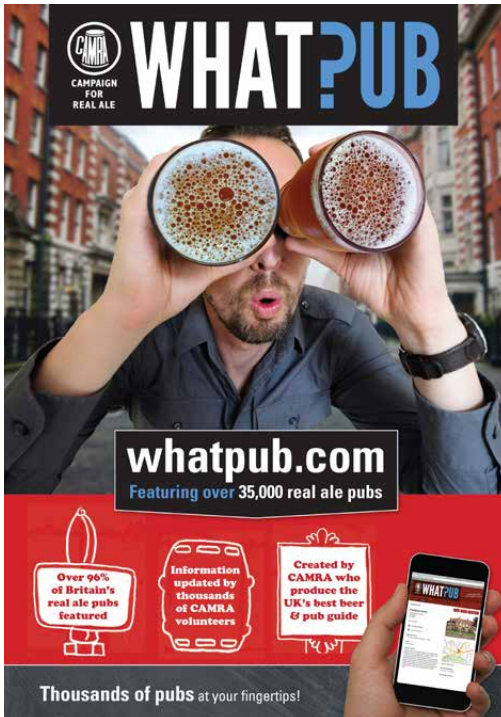
The **White Horse at Tilbrook** was our next stop and by now it was taking longer to round everyone up and get them back on the bus.

Our final pub stop was **Kimbolton** where there was a choice of the **Saddle** or the **New Sun** (or both for those who could fit in another two beers in the allocated time).

It was then on to our final destination of the day, the **Red Brewery at Great Staughton** (big thank you to brewer John Kearney for having us). We had a choice of three different beers to sample, all of which went thoroughly enjoyed.

Everyone was then delivered safely home in turn by Sara our driver, some going on to Halloween parties or other extended drinking activities in various locations, others going straight home possibly a little worse for wear.

Juliet Ferris
Social Secretary



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Oh Hoppy Day



In September, a group of Huntingdonshire CAMRA members spent an intriguing and sociable Saturday afternoon visiting Oakham brewery and some of Peterborough's best real ale outlets.



Ed, a member of the Oakham team, gave us a detailed tour of the brewing plant and it was fascinating to learn of the different ways in which the brewers infuse

hop flavour into what is probably an unequalled range of hop-led cask beers in the UK.

The 75-barrel plant is fed by two tonnes of malt via a steels masher, and after 70 minutes in the mash tun, where starch and enzymes from the malt react to produce sugars, the resulting wort is run off via an underback which improves wort clarity. Sparging of the grain with more hot water continues until the gravity of the run-off has dropped to around 1005.

There are usually three additions of hops during



the 70-minute boil. The earlier additions generate bitter flavours during the boil and the later additions provide hop aroma. From the boiling copper, wort is passed to

the hopback, to which more aroma hops have been added. Yet more hop aroma is packed into the wort by passing it through a hop tea – a small vessel packed with hops.

Passing the hot wort through a paraflow cooler reduces the temperature to around 19 degrees C – ideal for the start of fermentation, which takes place in enclosed conical vessels. Here, the sugars generated during the mashing process are fermented to produce alcohol and carbon dioxide gas. The beer is cooled when the gravity has dropped close to the target final gravity. Before transfer to conditioning tanks, the beer is retained in the fermenting vessel for two more days to reduce levels of any butterscotch flavour that would otherwise result from diacetyl produced in the fermentation, but which is removed by the action of yeast during the extended period in the fermenting vessel.

Even more hop aroma is impregnated into some



of the seasonal and one-off beers at the next stage. As the beer is transferred to conditioning tanks it can be run through a 'hop dalek' – so

named because that is what it resembles – packed with a bed of hops.

Hop pellets are put into the conditioning tanks before the beer is transferred to them. This means that during the conditioning period, as well as settlement of yeast and build-up of levels of carbon dioxide gas in the continuing fermentation, to generate natural condition, or sparkle, more hop aroma is also being imparted.

Beer to be sent for keggung and bottling is chilled to zero degrees C and stored in conical tanks, purged with carbon dioxide to remove oxygen – essential with keg beer to prevent staling.

Another addition to these tanks before the beer is added is – you’ve guessed it – more hops.

Oakham is planning to install its own kegging line as well as more conditioning tanks.

Some of the strong cask beers are aged in cask after addition of a dose of fresh beer to encourage further fermentation. Ensuring retention of active yeast in the casks prevents staling, as the yeast takes up any oxygen that could otherwise generate stale flavours by reacting with components in the beer.

Later in the day the stunning range of intensities of hop flavour in the Oakham beers was checked out in a stroll around Peterborough, beginning at Oakham’s Brewery Tap and ending at Charters, their pub in a floating former Dutch barge, and also taking in some of the brilliant cask ales from the Milton brewery at their Coalheavers Arms.



Branch members Kathy Hadfield-Moorhouse and Paul Moorhouse organise CAMRA’s Champion Beer of East Anglia competition,

and they took the opportunity to present Ed, and Nigel Wattam of Oakham, with a silver medal certificate for Oakham’s Inferno cask beer in the golden ales category of the 2015 awards, judged at the branch’s Booze on the Ouse beer festival at St Ives in October 2014.

Paul Moorhouse

A row of five beer labels for Oakham ales. From left to right: 1. JHB Jeffrey Hudson Bitter, ABV 3.8%, dark blue label with white text. 2. Inferno, 4.0% A.B.V., orange and red label with a sunburst design. 3. Petra, 4.2% A.B.V., green label with a hop character. 4. Scarlet Macaw, 4.4% A.B.V., label with a colorful parrot. 5. Bishops Farewell, ABV 4.6%, label with a red and white sailboat on a checkered floor.

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Half Pints

New research released to mark September's launch of CAMRA's Good Beer Guide 2016 shows that 70% of all UK pubs now serve real ale, compared to just a third when the book was first published in 1975.

Two of the largest brewing conglomerates could be combined following a £65bn takeover bid by Anheuser-Busch InBev for SABMiller. The merged company would be the world's largest brewer, producing a third of the beer produced globally. SABMiller brands include Pilsner Urquell and Peroni and, on a smaller scale, they have recently taken over London's Meantime brewery. Anheuser-Busch Inbev produce the American version of Budweiser as well as Stella Artois, Becks, Hoegaarden and Leffe.

The growth of micropubs - from zero ten years ago to a predicted 200 by the end of the year - has helped to get real ale into spaces a traditional pub couldn't, filling the gaps on our high streets and improving choice for beer drinkers. Martyn Hillier opened the first micropub, the Butcher's Arms in Herne, Kent, ten years ago. Hillier says there are well over 150 micropubs in the UK - all of which serve real - and that he expects this to grow to over 200 by the end of 2015.

The Red Brewery of Great Staughton opened the doors of Bedford's first micropub, the **St. Peter's Ale House**, in a former hairdresser's shop at 38 St Peter's Street, on 27th November. Father and son team John and Joseph Kearney, alongside Rob Taylor, offer real ales from Red Brewery and other independent brewers, and sometimes one or two real ciders. But there is no lager, keg beer, noisy music or hot food. Following in the footsteps of other micropubs, the St. Peter's Ale House is an arena to appreciate good quality locally produced beer, good company and good conversation. The St. Peter's Ale House showcases all the regular favorites and seasonal ales produced by the Red Brewery, alongside a range of specially selected guest ales.

Tiny Rebel brewery, based in Newport, South Wales, is planning to expand their brewery and open a second pub after winning CAMRA's Champion Beer of Britain award for its Cwtch bitter at CAMRA's Great British Beer Festival at Olympia, London in August.

204 new breweries have opened in the UK in the past 12 months, taking the total number to 1,424 - more than there have been seen since the 1930s and 1940s. CAMRA's Roger Protz says: 'The great British beer revolution rolls on and appears to be unstoppable. More and more new breweries have been launched to keep up with the demand for full-bodied, full-flavoured beers. Britain now has more breweries per head than any other country, and the range of beers on offer is the best in the world, ranging from the palest golden ale to the darkest, pitch-black stout. With well over 11,000 different real ales, that's an average of around eight per brewery. The choice for drinkers has never been better. Gone are the days when a brewery made just one or two different beers, as brewers expand their repertoires to include porters, stouts, IPAs, fruit beers, or even beers aged in wine and whisky casks'.

Operators of the Pint Shop in Cambridge are to open a second site. Owners Richard Holmes and Benny Peverelli are looking to develop a chain of businesses, in cities across the south of England, based on the Pint Shop model, which combines a wide range of keg and cask beers with simple but innovative food.

The Community Pubs Minister, Marcus Jones MP, has launched a new campaign to protect England's most treasured community pubs from demolition or conversion to other uses, by presenting the first 'badge of honour' to a licensee. Marcus Jones presented the first 'This Pub Matters' badge to Tina Massie of the Red Lion pub at CAMRA's Great British Beer Festival in London in August. The launch of the initiative comes as new statistics released today show neighbourhood suburban pubs are bearing the brunt of pub closures. A whopping 17 of the 29

Half Pints

pubs closing every week are suburban pubs, compared to nine in rural locations and just three on the high street.

The Grade II listed former Tolly Cobbold Cliff brewery in Ipswich has been placed in a top ten 'most endangered' list by the Victorian Society.

More breweries than ever before are 'going green' with a range of initiatives from fitting solar panels, recycling grain into animal feed to treating waste water through environmentally friendly reed beds.

CAMRA's Roger Protz said: 'This is encouraging news. Brewers take the finest raw materials from the land in the form of grain, hops and water and now a growing number are putting something back by recycling. In a number of cases, used grain and hops are sent to farms as animal feed while power for brewing is supplied by solar panels and biomass boilers, while water is cleaned and re-used'.

The Scottish Government's plans to introduce minimum pricing have suffered a bitter blow after the Advocate General of the European Court of Justice said the move infringed EU rules.

The Robin Hood and Little John in Arnold, Nottingham has been named CAMRA's National Cider Pub of the Year for 2015. The pub has a long history dating back to 1750, but closed down in 2013 before having new life breathed into it in August 2014 through a partnership between Nottinghamshire's Lincoln Green Brewery and Leicestershire's Everards Brewery. The Robin Hood and Little John has become famous for its real cider, which is made from pure fruits with no additives and served naturally still, unlike commercially produced cider which is force-carbonated. Real perry is produced in exactly the same way as real cider but with pear juice instead of apple juice.



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2015 Huntingdonshire Branch

The following Huntingdonshire branch pub awards were presented during the Press and Trade Preview at the St Ives 'Booze on the Ouse' Beer and Cider Festival on 8th October 2015. Congratulations to all winners and nominees. The awards were presented by Branch Pub Campaigns Coordinator, Andy Shaw.

Community Pub of the Year

Winner: King of the Belgians, Hartford.

Nominations: King of the Belgians Hartford, Barley Mow Eaton Ford, Pig & Abbot Abington Pigotts

In the photograph are on the left, Matt Spicer, and Andy Shaw on the right. The King of the Belgians, which was also last year's Community Pub of the



Year, organises a wide variety of community events, with regular quiz and live music nights.

LocAle Pub of the Year

Winner: Addison Arms, Glatton

Nominations: Addison Arms Glatton, White Horse Tilbrook, Falcon Huntingdon



In the photo is Mick Soulsby, licensee of the Addison Arms, Glatton. The Addison Arms which was last year's LocAle Pub of the Year, offers a fine selection of well kept real ales, including several LocAles, and real cider from local producer Cromwell.

Mild/Dark Ale Pub of the Year

Winner: Falcon, Huntingdon

Nominations: Falcon Huntingdon, King of the Belgians Hartford, Ye Olde Sun St Neots



In the centre of the photo, Paul Hepworth, the licensee of the Falcon, Huntingdon, which always has at least

two or three different dark beers, including mild, porter and stout.

Pub Champion of the Year

Paul Hepworth of the Falcon, Huntingdon



In the photo, Paul Hepworth, the licensee of the Falcon, Huntingdon. The saving of this iconic historical pub

in the Market Square, Huntingdon was the most significant pub saving event of 2014.

Not only did Paul reopen the Falcon with an excellent refurbishment, but later in 2015 he refurbished a series of first floor rooms and created a bar on the first floor.

This includes the splendid room above the archway into the Market Square, with its bay window. This room is thought to be where Oliver Cromwell conducted his own meetings and recruitment. The Huntingdonshire Branch of CAMRA is now regularly holding meetings in this room.

Paul still has other plans as yet not completed, and we can expect the Falcon to add many more facilities in the months to come.

Pub Awards

Lifetime Achievement Award

Kathy Hadfield-Moorhouse



Kathy Hadfield-Moorhouse has been an active pub campaigner since the 1980s, when she was involved in saving pubs in Norfolk. Moving to St Ives

in the early 90's, Kathy was actively involved in pub campaigning in Huntingdonshire, and it was Kathy who 10 years ago led the fight to oppose the planning application to change the King of the Belgians into housing. For many years Kathy was a national director (a member of CAMRA's National Executive) and during her term she created CAMRA's first Pubs Group, a pivotal moment in CAMRA's history, since before this point CAMRA had primarily campaigned for real ale.

Cambridgeshire Pub of the Year King of the Belgians, Hartford.

Too late for our last edition was the announcement that the King of the Belgians had won the Cambridgeshire Pub of the Year Competition, beating pubs from Cambridge, Ely and Peterborough.

In the photo below from the left are Matt Spicer, Jane Spicer and Ray London, Huntingdonshire CAMRA Branch Secretary.



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Events & Socials

December

Tue 8th Open Branch Meeting - **White Horse, Eaton Socon**, 8.15pm.

Sun 20th Christmas 'Beer Shopping' Walk around St. Neots - from 2.00 pm at the Barley Mow, and then the 2.00 pm: Barley Mow, 2.45 pm: The Bridge House, 3.30 pm: Pig 'n' Falcon, 4.30 pm: Weeping Ash, 5.15 pm: Hyde Park, 6.00 pm: Old Sun. An ideal time to treat yourself to some Christmas 'cheer'.

January

Tue 5th Open Branch Meeting - **Bridge House, St. Neots**, 8.15pm.

Sat 23rd Post Christmas Social - **King of the Belgians, Hartford**, starting at 2pm.

February

Tue 2nd Open Branch Meeting - **Anchor, Little Paxton**, 8.15pm.

Sat 20th Rail Trip to National Winter Ales Festival, Roundhouse, Derby. Catching the 09:14 train from St Neots, 09:22 fro Huntingdon.

An up to date listing of events can be found at: www.hunts.camra.org.uk/diary, or contact the social secretary, Juliet Ferris, on socials@hunts.camra.org.uk, 07590 579283.



Opening Times

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Membership Secretary: Margaret Eames, 01480 385333 (h)

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Southwold
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