



CAMPAIGN
FOR
REAL ALE

Opening Times



Huntingdonshire Branch of CAMRA
The Campaign for Real Ale

Issue 168
Autumn 2016



Wetherspoon comes to Huntingdon

**Booze on the Ouse
St Ives Beer & Cider Festival
Thursday 6th - Saturday 8th October 2016**



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FOR THE



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SINCE 1799



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Falcon is County Pub of the Year

CAMRA members and branches across Cambridgeshire have selected the Falcon in Huntingdon as their Pub of the Year.

CAMRA gives these annual awards to the pubs with the best combination of good real ales and ciders, style, service, community focus and atmosphere. Alignment with CAMRA principles is also considered. CAMRA hopes the awards will inspire operators of other pubs to emulate these qualities.

The historic Falcon was closed by its owners Spirit Group in 2008 and was placed on Huntingdonshire District Council's 'at risk register' in 2010 following reports of structural deterioration. The pub became the subject of a 'Save the Falcon' Facebook campaign to save it from being lost to the community.

It was finally rescued when lease owners Paul and Alyson Hepworth took over and reopened the pub at the end of 2014. Oliver Cromwell is

probably the Falcon's most famous patron and he was reputed to have addressed his troops from an upstairs window when the inn was his Civil War headquarters.

County Pub of the Year winners have been chosen by CAMRA branches throughout the UK and will now enter regional and national stages for a final national Pub of the Year announcement next February.



Pictured from the left, Hunts CAMRA committee member Juliet Ferris, with Paul and Alyson Hepworth

A row of five beer labels from Oakham Ales. From left to right: 1. JHB Jeffrey Hudson Bitter, 3.8% ABV. 2. Inferno, 4.0% ABV. 3. Green, 4.2% ABV. 4. Scarlet Macaw, 4.4% ABV. 5. Bishops Farewell, 4.6% ABV. Below the labels is the Oakham Ales logo, a stylized '@' symbol, and the text 'oakham ales'. At the bottom, the website 'www.oakhamales.com' and the phone number 'Tel 01733 370500' are displayed.

Sandford House – New Wetherspoon

The new JD Wetherspoon pub in Huntingdon, named Sandford House, opened on the 19th July. Members of CAMRA's Huntingdonshire Branch Committee were amongst many invited guests to attend a 'training day' on Sunday 17th July, to provide feedback before the official opening.



Here are my own personal first impressions of this new pub. The pub is based on two Victorian buildings: Sandford House, originally built as the residence of Charles Sandford Windover in 1850, and later used as Huntingdon Post Office; and the Chapel of St John the Evangelist built by Lady Olivia Sparrow in 1848, which became George Hall and was last used as a furniture showroom.

The history is important because something JD Wetherspoon does very well is the adaptation of historic buildings. Earlier this year a pub named the Chief Justice of the Common Pleas in Keswick won a CAMRA Pub Design Award for the excellence with which JD Wetherspoon had adapted a police station and court house.



Entering Sandford House via the Chapel entrance I was immediately struck by the perspective of the interior, with a long bar reaching away into the distance to my right, and above me a very fine wood beamed ceiling, all giving a feeling of an ecclesiastical space.

The wall decorations tell the history of the building throughout its many phases, including back to before the chapel was built and an old theatre stood on this site.



Passing to the left through what is now a gap in the wall of the chapel, I enter the centre section of the pub, a modern open-plan functional area. In the corner is the kitchen, which is open allowing customers to view their meals being prepared. Outdoor patios are to the front and rear of this central area.



Climbing a short flight of stairs leads to the old Sandford house, and here the ornate decorations of a Victorian residence have been carefully preserved, with fine plaster ceilings, and preserved they should be, since the old Sandford house is a Grade II listed building.



Also ornate are the ladies' toilets on the first floor of the old Sandford house, emulating the Victorian splendour of the surroundings.

Overall JD Wetherspoon are to be commended for this conversion on having both retained key architectural features of two interesting buildings, and also created a wide variety of customer spaces of varying atmosphere. Will this conversion be good enough to win an award? Only time will tell.

Sandford House – New Wetherspoon

But enough of the architecture ... what about the pub's features? Well ... it is a Wetherspoon ... and it does what you would expect a Wetherspoon to do. Their brand is very well established and defined: a wide range of good value food and drink.



In terms of real ale, the bar sports twelve handpumps, with nine changing beers, some of which will

be from local breweries including Oakham and B&T. More details will emerge as their beer ordering policy becomes established. Duty Manager Andy Sweet, a CAMRA member himself, indicated to me that he was excited at the prospect of the number of small brewery beers Sandford House is likely to offer. A good range of real ciders is also planned, with Weston's Old Rosie and Gwynt Y Ddraig Black Dragon on offer on the training day.

Manager Sarah Hemingway and her team are to be congratulated for how efficient the service was provided on their training day, as our feedback indicated.



A key thing to say about Sandford House is that it is big ... very big ... big enough that it could easily accommodate the customers of three or more of Huntingdon's existing pubs.

It is no doubt the fear of some pub licensees and pub customers that

one or more of Huntingdon's pubs could close as a result of the opening of Sandford House.

However, that may not necessarily be the case. In the six years since the Weeping Ash opened in St Neots, only one pub in the centre of St Neots has closed and its closure was not related to the Weeping Ash. St Neots pub licensees chose to focus on things that Wetherspoon does not do, like Sports TV events, pub games, live music, quiz nights and many other community oriented activities, and those pubs have not just survived, many have thrived.

It is also true that the Weeping Ash brought new customers into St Neots, customers who did not only use the facilities of the Weeping Ash.

History is very likely to be repeated, and Sandford House is very likely to have the same impact on Huntingdon's pub trade. Sandford House clearly adds to the choice offered to pub goers in Huntingdon.

Andy Shaw

The Falcon

Market Hill,
Huntingdon, PE29 3NR

**15 Real Ales and 10 Ciders,
Live music every Saturday
and Sunday 3pm – 6pm,
Courtyard garden and
rear garden
with seating for over 200**



**Hunts & Cambs
CAMRA 2016
Pub of the Year**



Pub Pieces

Sawtry

The Greystones continues to offer a wide selection of lagers, ciders, bitters and ales. Simon and Denise have responded to customer feedback and have Doombur and London Pride on tap. The Greystones is now attracting new customers who have enjoyed the coffee mornings with homemade cakes and various promotions and entertainment. A brand new food menu will be launched shortly.

Pub Beer Festivals and Events

4th-7th August - White Hart, Godmanchester.

20+ real ales & 10 local ciders. Hog roast and BBQ. Live entertainment on Fri, Sat & Sun. Covered marquee.

5th-7th August - Black Bull, Brampton. From 6pm on the Friday, all day Saturday and Sunday. 20 real ales plus ciders. BBQ. Children's activities Saturday and Sunday afternoon. Live music 9pm Friday and Saturday evenings.

19th-21st August - Cock, Hemingford Grey.

The Cock is celebrating 15 years being run by the Cambscuisine group and are holding their 14th Annual Beer Festival with 25 real ales, live bands, pop-up SmokeWorks BBQ.

27th August - Addison Arms, Glatton. Fun day with barbecue, face painting, music dance display, and tug of war competition.

28th August - New Sun, Kimbolton. A jazz afternoon tea event from 4pm.

14th-16th October - River Mill, Eaton Socon. A beer festival with 15 real ales including some local ales, a full bar and a la carte menu and a wood burning pizza oven on site. There will be live music on the Saturday evening.

For updates on all of these beer festivals and others which we will add as we hear about them check www.hunts.camra.org.uk/pubbeerfest.



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 Sun 11-late

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 Tue & Wed 6.30-11pm,
 Thu 6-midnight,
 Fri 4-midnight, Sat 1-midnight

Live Music Wed, Fri, Sat & Sun

Min 8 real ales plus 6 real ciders,
 bottled foreign beers.
 Potbelly Best £2.90/pt

Tapas Thu, Fri & Sat

Min 4 real ales plus 4 real ciders,
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 Quiz on Thursday night.

CAMRA Award Winning Pubs. John Nunn Hunts CAMRA Pub Champion 2013.



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 01763 853311 The-Waggon-Horses-Steeple-Morden

St Ives Beer & Cider Festival



OPENING TIMES

Thu 6th - Sat 8th October

Thursday: Noon–10.30pm

Friday: Noon–10.30pm

Saturday: Noon–10pm.

ADMISSION

£2.00 at all sessions.

Families welcome until 8pm.

No entry or re-admission after 10.00pm.

Free entry to CAMRA members at all sessions

- a good reason to join CAMRA!

BEERS and CIDERS



Real Ales

Over the course of the festival, we plan to serve around 75 real ales from all over the UK, both from the well-established independent breweries and the newer, smaller breweries, with a focus on local East Anglian and East Midland breweries. We will also feature a range of beers from a couple of UK regions.



The wide range of beer styles available will cover traditional ales such as milds and bitters, newer styles like hoppy, refreshing golden ales, as well as speciality beers, brewed using ingredients such as wheat, fruit and coffee. We believe that

The Best 'Craft Beer' is Served on Cask!

Cider and Perry

A selection of tasty traditional draught cider and perry will be offered sourced from both local and national producers.



FEATURES

Venue

The festival is being held at the Burgess Hall, One Leisure Centre, Westwood Road, St Ives, PE27 6WU.

Food and Drink

A variety of snacks and food will be available at all sessions. Free soft drinks will be available for the designated driver of your party. Wine and other alcoholic drinks will be available from the venue's bar.

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. Under 18s must be accompanied at all times.

Booze on the Ouse



CAMRA Stand

Come along and chat to our staff and learn about CAMRA, beer, brewing and pubs. Here you will be able to join CAMRA, and we will have special offers for anyone joining at the festival.

OTHER DETAILS

Contact Information

Festival organiser, Richard Harrison ,
festival@hunts.camra.org.uk, 07740 675712.

Also visit our web site for updates
www.hunts.camra.org.uk/festivals.



The Workers

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

volunteers@hunts.camra.org.uk.

Thu 6th - Sat 8th
October

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

70+ Real Ales
plus
Cider & Perry

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Pub In the Heart of the
Community

Four constantly
changing real ales
and range of real ciders

Food served Mon-Fri 12-3,
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5.30-9.30, Sun 12-5, 6-8

Beer Garden & BBQ area
Regular special food events

Cambridgeshire
CAMRA Pub of the
Year 2014 & 2015

Huntingdonshire CAMRA
Pub of the Year 2014 & 2015,
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Half Pints

The future is looking brighter for Britain's pubs. Figures published by CAMRA show that pub closure rates are slowing - with the net number of pubs closing per week falling from 27 to 21 in the last six months. In response, CAMRA has urged the public to continue supporting local pubs to make sure pub closures continue to fall. CAMRA is also calling on the government to continue to level the playing field between communities and developers by ensuring planning permission is always needed before a pub can be demolished or converted to another use. CAMRA's figures show that rural and suburban communities are still bearing the brunt of pub closures. Rural areas saw a net loss of 231 pubs in the last six months, with suburban areas losing a net total of 317 pubs. High streets have seen a net loss of one pub per week since December. Conversely, however, the numbers of branded food pubs and modern style pubs and bars have seen an increase over the last six months.

A £73 billion merger of the world's two biggest brewers has been given a green light by EU regulators to create a company with 30% of world beer production. AB Inbev's takeover of SABMiller was approved with a proviso that most of the Europe business of SABMiller is sold. Accordingly, SABMiller's London-based Meantime has been sold to Japanese brewer Asahi along with other SABMiller brands Grolsch and Peroni. CAMRA's Roger Protz has said that the deal signifies 'storm clouds gathering' and represents a new threat to the growing choice of breweries and high quality beers in the UK, as the global brewers seek to acquire more market share and what they see as key brands in the small brewery sector. One of the first of these was Molson Coors' acquisition in 2011 of Cornish brewer Sharps, and last year AB Inbev themselves acquired London brewer Camden Town.

Following a debate by MPs on the new alcohol guidelines, CAMRA's national chairman, Colin Valentine, commented: 'The new guidelines are among the most restrictive in the world and are insufficiently supported by evidence.' The Chief

Medical Officers of England, Wales, Scotland and Northern Ireland have reduced the recommended limit of alcohol to 14 units for men and women spread over three or more days per week, and have stated that there is no safe level of alcohol. Colin went on to say: 'MPs in yesterday's debate were right to express their concerns about the new guidelines; and to highlight that there are decades of research showing that low to moderate alcohol consumption can bring health benefits to many, such as reducing the risk of heart disease. Furthermore, a research report from Oxford University, 'Friends on Tap', found that those who had visited a local pub on a regular basis were happier, healthier and felt more integrated in their communities than those who did not.'

Cornwall's family-owned brewer St Austell has acquired fellow West Country brewer Bath Ales and its estate of 11 pubs. Bath Ales, probably best known for its cask beer brands such as Bath Gem, also includes a pub estate in Bristol, Bath, Cirencester and Oxford. Roger Jones, founder of Bath Ales, said: 'This is a really exciting move for Bath Ales. With the investment and broader support from St Austell Brewery we are better placed to capture the opportunity that exists for Bath Ales'. St Austell is one of the 28 established family-owned independent brewery companies in the UK. It was founded in 1851 and owns 168 pubs across the South West. It is proposed that all Bath Ales beer brands will continue to be brewed at the Bath brewery and there will be a schedule of investment to expand the brewing and packaging facilities.

The second stage of CAMRA's Revitalisation Project - a fundamental look at its purpose and future - is under way, with data from the initial survey of its members being analysed. At the same time, external views are being canvassed at a series of meetings with experts in the pub, brewing and political sectors, to find out what other interested parties think is good and bad about the organisation. These meetings will run in parallel with consultation events involving the Campaign's members this summer across the country. With more than 24,000 people having

Half Pints

responded to the initial survey of CAMRA members, the Revitalisation Project steering committee has a large and complex job to start to analyse the huge mass of information and expressions of opinion. Revitalisation Project chairman and one of the founders of CAMRA, Michael Hardman said: 'It's important to emphasise that while we are now analysing the results from the initial survey, this is only the start of the process and consultation is continuing. It would be wrong to base our proposals simply on one part of the consultation process. The results from the survey and the mass of opinion expressed at the consultation meetings to date confirm how broad a church CAMRA is. We need to make sure the proposals we put forward for CAMRA's future take into account the sizeable minority opinions already expressed by members to ensure we're best positioned in future. The final decision rests with the membership who will get to vote on any proposals during CAMRA's Annual General Meeting in 2017'.

Scottish brewer Tryst has won CAMRA's Champion Beer of Scotland award for its 5.5% cask beer Raj IPA. Tryst was founded in 2004 and Raj IPA has been a part of their portfolio since 2005. Brewed with Scottish malt and traditional British hops, it is brewed as an authentic recreation of the IPA beer style.

CAMRA is to announce the winners of its Champion Beer of Britain competition at a new awards ceremony. A grand dinner at the Hilton London Olympia Hotel will feature the presentation of the awards on the evening of the trade day of CAMRA's Great British Beer Festival (GBBF) – the UK's biggest beer festival. Previously, the winners have been revealed during the festival, and the awards ceremony has been staged in October, a couple of months after the festival. CAMRA believes that this new timing for the announcement of the winners will provide an added emphasis and kudos to the awards, giving them an Oscars-style 'red carpet' treatment. CAMRA Chairman Colin Valentine commented: 'We know that the recognition of being a winner of any category in the Champion

Beer of Britain Competition carries with it huge credibility for any brewery. It is seen by consumers and the trade as a vote of confidence in the quality and taste of a beer and we are delighted to have a dedicated awards evening to showcase and highlight the very best of British brewing.' The awards have been part of the GBBF for 38 years and the entries are judged by beer experts, CAMRA representatives and members of the public in a blind tasting during the trade day of the GBBF at the Olympia London exhibition hall. The top three beers judged in each category are awarded Bronze, Silver and Gold in their category, with the highest accolade – the Supreme Champion Beer of Britain – announced from all gold award winners.



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A Perfect Fit

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or your community might end up
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WHAT?PUB

COMMUNITY
PUBS
CAMPAIGN

A Look Back In Time

10 Years Ago

Britain's small brewers were donating funds for hop research following the withdrawal of government funding for Wye Collge, the former government organisation that had been developing new hop varieties since 1906, including famous strains which as Northern Brewer, Bullion, Wye Challenger, and the industry-changing world's first dwarf hop variety, Frist Gold. The Society of Independent Brewers (SIBA) was challenging bigger brewers to match its £10000 donation.

In another campaign, SIBA was challenging supermarkets to cut food miles by stocking more local beers to satisfy a huge unsatisfied demand for local produce. Examples of supermarkets stocking local beers were very rare, but Asda had taken advantage of the SIBA direct delivery scheme, and Waitrose had begun stocking beers from Kent's Westerham brewery in some of its stores in the South East.

CAMRA announced that the move of its Great British Beer Festival from Olympia to Earls Court on August 2006 had drawn drinkers in droves. A 40% increase in attendance had taken visitor numbers up to 66,000 over the 5-day event, and during the peak Friday evening session over 11,500 visitors had thronged the Earls Court halls.

Nottingham CAMRA held a rally in the city in an attempt to save the local Hardys and Hansons brewery after the company's shareholders had overwhelmingly voted to accept an £271 million takeover bid from Suffolk brewer Greene King.

The Hardys and Hansons campaign was spurring CAMRA to strengthen its campaigning for guest beers to be enforced in tied pub estates after the abolition in 2002 of the guest ale right for big brewery tenants. This provision had been enshrined in the government beer orders of 1990 and had applied to brewers with more than 2000 tied pubs, but CAMRA was now looking for a guest beer provision for pub chains of 30 outlets or more.

Theakstons of Masham embarked on a major promotion for its draught mild, one of its oldest beer brands. The Theakstons family had been bought back the company from Scottish and Newcastle Breweries three years earlier.

Lancashire brewer Moorhouses announced a £1m project to build a new brewery that would double the company's brewing capacity and add a new visitor centre.

25 Years Ago

Enterprise Inns, a new pub-owning company in Solihull, bought 372 former Bass pubs, and further acquisitions were expected. A five year supply arrangement for Bass beers was included. CAMRA noted that the pubs concerned would no longer be obliged to allow their tenants a guest beer, as the owner was not a brewery and therefore not caught by the 1990 government beer orders; these had reduced the size of the big brewers' estates and enforced a guest beer in their remaining pubs.

In what was then a rare move for a family-owned independent brewer, Cambridgeshire's Elgoods



introduced guest beers into their tied pubs for the first time, in an exchange of beers with

Wadworth brewery in Wiltshire and King & Barnes brewery in Sussex.

CAMRA was calling for Scottish and Newcastle Breweries to withdraw misleading advertising for its Theakstons beer brands. An advertising campaign emphasised its Masham brewery in North Yorkshire with its traditional cooperage and beer heritage, and used pump clips showing the Masham brewery, whilst S & N were brewing 90% of the beer at its Tyne brewery in Newcastle.

CAMRA announced that it would hold its next Great British Beer Festival, in August 1992, at

A Look Back In Time

London's Olympia for the first time, after having returned the event to London, at Docklands Arena, in August 1991.



Cains brewery in Liverpool was taken over by Danish brewer Faxe Jyske. Cains had started

production in the previous year in the former Higsons brewing plant sold by Whitbread. The Danish takeover was given a cautious welcome by CAMRA, and Cains managing director Steve Holt said: 'We now have the backing of a forward-looking company committed to the development of the brand and export markets'. Cains' Traditional Bitter had been well-received by CAMRA on its launch the previous March,

and had scooped a major boost when it was stocked by the Boddingtons Pub Company in 80 of its pubs – mainly former Higsons pubs.

The former Devenish brewery at Redruth was rescued as an operating brewery in a contract brewing deal. A new company, Redruth Brewing, set up by former Devenish directors, was expected to include former Devenish brand Cornish Original in its portfolio, to be supplied to Whitbread, owners of all the Devenish brands.

A management buy-out at Camerons in Hartlepool was expected to be given the go-ahead to take over the brewery and part of the tied pubs estate from the debt-ridden owners Brent Walker, which was fighting off receivership. The situation was complicated, though, by an announcement by Sunderland-based Vaux brewing group that they were interested in buying Camerons' brewery and 300-plus pubs.

The Great Oakley Brewery logo is a large, dark red oval with a gold border. It features the words 'GREAT OAKLEY' in a gold, serif font at the top, a central gold crest with a hop cone, and the word 'BREWERY' in a gold, serif font at the bottom. Surrounding the main logo are several smaller beer labels, each with a circular 'GREAT OAKLEY' logo at the top and a specific beer name in a white box at the bottom. The labels include: 'GOBBLE' (with a rainbow), 'WOT'S OCCURRING' (with a building), 'HARPERS' (with a bird), 'Delapre Dark' (with a lighthouse), 'Welland Valley Mild' (with a landscape), 'Wagtail' (with a bird), and 'TAIL SHAKER' (with a bird).

Ark Farm, High Street South
Tiffield, Northamptonshire. NN12 8AB
Tel: 01327 351759
Mobile: 07850 327658
www.greatoakleybrewery.co.uk

Events & Socials

August

Tue 16th Open Branch Meeting - **Buckden Village Club**, 8.15pm.

27th-29th Curry & Ale Weekend - **March Hare, Dunton**

September

Sat 17th Pub Walk – starting at The Brewery Tap - **Peterborough**, 2pm onwards

Tue 20th Open Branch Meeting inc. Revitalisation - **Falcon, Huntingdon**, 8.15pm.

October

Sun 2nd Beer Festival Set Up - **St. Ives**, morning

6th-8th Beer Festival - **St. Ives**, all day

Sun 9th Beer Festival Take Down - **St Ives**, morning

Tue 18th Open Branch Meeting - TBC, 8:15pm

Sat 22nd Post Festival Social - TBC, 2pm onwards

November

Sat 5th Bus Trip - TBC, all day

Tue 15th Open Branch Meeting - **Bell, Great Paxton**, 2pm

December

Tue 13th Open Branch Meeting - TBC, 8.15pm

Sun 18th Christmas Beer Shopping - **St Neots**, 2pm

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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To Advertise

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

Neil Richards: 01536 358670 or N.Richards@btinternet.com
www.matelotmarketing.co.uk

Printed by Portland Print, Tel 01536 511 555

Deadline for the Winter 2016 issue (169) is Monday 7th November 2016

Who to Contact

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07740 675712 (m),
chairman@hunts.camra.org.uk

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(h), secretary@hunts.camra.org.uk.

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Membership Secretary: Margaret Eames, 01480 385333 (h)

Cambridgeshire Trading Standards:
08454 040 506,
www.cambridgeshire.gov.uk/business/trading/

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

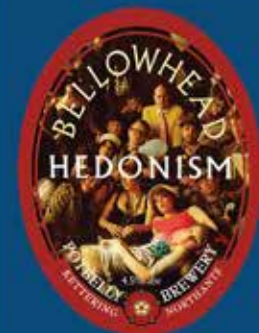


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All Day Carvery



200 Broadway, Yaxley Tel: 01733 244885

Email: thefarmers@btconnect.com

www.thefarmersyaxley.co.uk

The Farmers

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