



CAMPAIGN
FOR
REAL ALE

Opening Times



Huntingdonshire Branch of CAMRA

Issue 169

The Campaign for Real Ale

Winter 2016/2017



Booze on the Ouse
St Neots Beer & Cider Festival
Thursday 16th - Saturday 18th March 2017



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The Pubs of St Ives, 'The Old Riverport'

No. 1 - The Oliver Cromwell



At 13 Wellington Street is the Oliver Cromwell. Originally the Feathers, it was at one time owned by Marshall Bros of Huntingdon prior to being renamed the

Oliver Cromwell. Ownership passed to Steward & Patteson before their takeover by Watneys in 1967. It became a free house in 1976. The only true free house in St Ives, this pub has been run by the Schonfeldt family since 2002. Jerry handed the licence over to his son Richard a couple of years ago but is still involved in the background.

The pub is always busy with regulars and its location not far from the river and the town bridge mean that it is a popular choice for visitors who come to the Oliver Cromwell not only for the great beer but also for the excellent food that is served here.

For many years the pub was run by the How family. In the rear bar is a glass covered well that provided water to an on-site brewery that operated in the late 1800's to early 1900's when landlord Arthur How was the brewer. Brewing was common in many pubs before the days of commercial breweries.

Six cask beers, which are always served in excellent condition, include regulars Adnams Southwold and Oakham JHB supplemented by changing beers from local breweries (including Nethergate, Nene Valley and Grainstore) and many from further afield with beers from Norfolk breweries Woodfordes and Lacons often appearing. A rotating beer is sold at £2.75 a pint.

The pub sells several 'craft' keg beers, with Adnams Mosaic and Ease Up IPA on draught. A small selection of Belgian bottled beers is sold together with Leffe Blonde on draught. Other foreign beers include draught Benediktiner Weissbeer.

It was the first pub to sell locally-made Cromwell Cider. Cromwell Cider has gone on to be a multi award winner and their Cromwell Choice is still sold here.

The Oliver Cromwell was one of the first pubs in St Ives to appear in CAMRA's *Good Beer Guide* and has featured regularly, including the current 2017 edition.

As well as its beer the Oliver Cromwell is well known for the freshly prepared food that is available every lunchtime until 3:00pm. Meals from a seasonally changing menu and daily specials are prepared by chefs Carol and Louise and there is a special 2 course lunch deal for £10.95 on weekdays. Sunday roasts have always been available but an extended Sunday menu has recently been introduced. Special events such as the recent curry night, take place throughout the year.

Local bands are a feature of the regular Thursday evening music night. Quiz nights are frequently held.

An annual beer festival was reintroduced this year and will be repeated in 2017.

Richard has many plans for the Oliver Cromwell, a visit to which is recommended for anyone visiting St Ives.

Opening hours: from 11am till late (see the pub website or WhatPub for details)

Tel: 01480 465601.

Website: theolivercromwell.co.uk



CAMRA LocAle Scheme

The concept of the LocAle scheme was introduced by the Nottingham branch of CAMRA in 2007 as a protest against the domination of their pubs by national beer brands following the closure of Hardy & Hansons brewery (which had brewed in Kimberley, near Nottingham, since 1832) by Greene King in December 2006. The scheme was adopted by CAMRA in July 2008 as a national initiative to promote pubs (and clubs) stocking locally-brewed real ale. The scheme also builds on growing consumer demand for quality local produce and awareness of 'green' issues.

Pubs stocking local real ales can provide greater choice and diversity for their customers, who are also likely to visit more often. Local breweries gain from increased sales and money is retained in the local economy. Local ales on the bar can also mean fewer beer miles, reducing road congestion and pollution.

All pubs and clubs that join the scheme are provided with point-of-sale material and pump labels to promote beers from local breweries.

The Hunts CAMRA scheme defines LocAle breweries as those within 30 miles from a given pub. This allows over 30 breweries to qualify. Five of these are located in the branch area, including Red Brewery in Little Staughton, Papworth Brewery in Papworth Everard, Tinshed in Kimbolton and Son of Sid whose beers can be found in Little Gransden at the Chequers pub, where the brewery is also located. Draycott Brewery in Buckden doesn't normally produce cask beers but its products are all bottle-conditioned and therefore count as real ale and qualify as LocAle. They are available at the Huntingdon Marriott Hotel.

Other qualifying breweries in Hunts CAMRA's LocAle scheme include regional brewers Elgoods of Wisbech who own the Floods Tavern in St Ives, and Bedford brewer Charles Wells, who own a number of pubs in the branch area. (Some of the beers brewed by Charles Wells are not historically local to our area but qualify

as LocAles; these include the Courage and McEwans brands).

LocAles can often be found in pubs within the branch area from many smaller breweries including Oakham, Nene Valley, Grainstore, Tydd Steam, Nobby's, Moonshine and Buntingford.

Please consult the branch website www.hunts.camra.org.uk/locale, for full listings of local breweries and details of the many pubs in the Huntingdonshire area that regularly serve locally-brewed beers. CAMRA'S WhatPub website is also a good place to find details of pubs with LocAle accreditation.



The Nelson's Head in St Ives was recently presented with our 2016 LocAle Pub of the

Year award. There are usually three beers from local breweries on sale here - one usually from Oakham.

I visited a number of our LocAle accredited pubs in October - the following report gives an idea of the beers that can be found.

Nelson's Head (St Ives) - always serves a beer from Oakham, on this visit Bishops Farewell and Study in Scarlet. Also available was Nene Valley Starless Stout.

Royal Oak (St Ives) - Oakham Inferno (a regular here) and B&T Shefford Dark.

King of the Belgians (Hartford) - Tydd Steam Chicken Choker. Next on was Elgoods Cambridge.

Barley Mow (Hartford) - A Charles Wells tied house which serves a selection of their beers.

CAMRA LocAle Scheme

On this occasion these were Bombardier, Courage Directors and McEwans IPA.

Olde Sun (St Neots) - Elgoods Indian Summer. The landlord always tries to have a local beer on sale.

Hyde Park (St Neots) - Charles Wells Courage Directors is permanently on sale here

Pig 'n' Falcon (St Neots) - Potbelly Best (a permanent beer here), B&T Glider. Local dark beers Red Imperius, Grainstore Rutland Panther and Rutland Beast were due to be available at a forthcoming beer festival.

Oliver Cromwell (St Ives) - Oakham JHB (a permanent beer here) and Nene Valley Jim's Little Brother

Updates from pub licensees and pubgoers are always welcome. Please let us know of new pubs offering beers from local breweries or ones

that no longer fulfill the LocAle criteria. Details of changes to pubs with LocAle accreditation and qualifying breweries will appear on the branch website and in future issues of Opening Times magazine which is displayed in most local pubs.

Not all pubs can stock LocAles but new government rules (the Pubs Code) should allow more pubs to offer real ales free of the tie in the future. Please encourage the licensee of your local pub to consider stocking a local real ale. If any licensees are looking to stock a local ale the branch can help to put them in touch with local breweries.

Remember to drink local real ale when you are in a pub or club that stocks it, supporting local businesses and your local economy.

Ian Baptist

Hunts CAMRA LocAle Coordinator

 **Oakham ales**

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News from the Old Riverport

With another summer over all the landlords and landladies of the pubs in St Ives would like to thank their regulars and visitors for their support over the past year. In addition to our Booze on the Ouse beer festival at the Burgess Hall in October there were several events in St Ives pubs during the year which were well supported.

The Oliver Cromwell's beer festival took place earlier in the year. It was a success for the pub and will be repeated next year.

The Seven Wives held a family day in August, and also had the honour of winning best float in the St Ives carnival.

In September many local pubs held events as part of the St Ives Jazz & Blues festival. Regular live music, often featuring local bands, takes place in many St Ives pubs (see local press and the pubs' Facebook pages for details).

At our Booze on the Ouse beer festival over 70 real ales and 18 traditional ciders were available. The event was well supported by locals and visitors to our town. In my view Nene Valley Saison was regarded by many as the beer of the festival with Elland 1872 Porter and Tryst Raj IPA also proving popular. At the festival a panel judged the milds category in the Champion Beer of East Anglia awards, the winner going forward to the Champion Beer of Britain Competition. Cornwall Cider Company's Mango, Lime & Ginger was the first cider to sell out. The cider of the festival was Haywood Farm Dry, also from Cornwall.

The Craft Beer and Cider Festival, organised by the Market Square Company from Oundle, took place on Market Hill in July. It featured beers from several local breweries (Kings Cliffe, Digfield and Turpins amongst others) and was well supported by the local community, as well as CAMRA members. Sales exceeded their expectations and this event will definitely be repeated in 2017 with an increased range of beers.

St Ives is fortunate to have many pubs and

hotels most of which sell at least two real ales and in some cases many more. Two St Ives pubs (the Oliver Cromwell and the Royal Oak) were selected for entry into the latest edition of CAMRA's *Good Beer Guide*. Congratulations to Richard and to Dave and Lindsey for their achievement and their efforts in serving beers of a consistently high quality. Other St Ives pubs have also recently received awards from CAMRA. Several sell beers from local breweries and have received LocAle accreditation (look out for the sticker in the window).

A number of St Ives pubs have introduced a discount on real ales for CAMRA members on production of a current membership card. The first of these, the Haywain was soon followed by the Royal Oak and the Merchant House. All give CAMRA members a 20p discount on real ales. The Royal Oak and the Merchant House also give a discount on real cider and perry.



At the Merchant House new tenants Lindsey and Dave, who also run the Royal Oak in town, took over in August on a 6 month lease. Hopefully they can make it a success and take the pub on permanently. Two real ales, real cider and a good selection of

mainly Belgian bottled beers are available. Pub food and possibly occasional live music will be introduced. A real fire is also expected to feature here. Ideally positioned next to the town's parish church, they will be available for wedding parties and other similar events.

With the dark winter evening's now with us please remember to visit the local hostelrys and enjoy the beers that they serve, and hopefully a cheering real fire to keep you warm on cold winters evenings. Without your support we wouldn't have such a vibrant pub culture in our town.

News from the Old Riverport



The excellent beers sold at the Nelson's Head saw it win the Hunts CAMRA's Most Improved Pub award and also Locale Pub of the Year award for 2016. As well as a regular beer from Oakham brewery, other local breweries that

regularly appear here alongside the regular Greene King range are Cambridge Moonshine, Nene Valley, Tydd Steam and Buntingford amongst others. In keeping with the LocAle theme Cromwell Session cider is served through handpump.

The Oliver Cromwell had an upgrade to its cellar in August which will ensure continued beer quality. Beers from breweries in the East of England are always available here including Oakham JHB, and changing beers from the likes of Nene Valley, Grainstore, Lacons and Humpty Dumpty. A new Sunday menu has been introduced.



The Royal Oak continues to sell beers from smaller breweries including local members

of SIBA. There is usually a stout or porter available here and the Royal Oak was nominated for the Hunts CAMRA Mild/Dark Ale award (won by the Falcon in Huntingdon). Shefford Dark Mild, Milestone Honey Porter, Elland 1872 Porter and Slaters Black IPA have all appeared recently. Cider from Westons and Thatchers is available and it is a rare local outlet for Westons Farmhouse Perry.

The Golden Lion has seen a change to its beer range following its purchase by the Coaching Inn Group and recently had beers from St Austell (Trelawny and Cornish Best) as well as Elgoods Golden Shuck, Black Sheep Best, and Castle Rock Harvest Pale.



Just outside the town centre, the Slepe Hall Hotel has up to two real ales. Adnams and Fullers beers are often available. Harveys Mild and IPA were on

sale recently.



The Seven Wives underwent a minor refurbishment of the main bar area in September. Four real ales are available here.

The Haywain continues to sell beers from smaller breweries through the M&B guest beer list, such as Hadrian, Exmoor, Orkney and Glamorgan. It was a nominee for the Hunts CAMRA Most Improved Urban Pub award. See earlier for details of a recently introduced discount on cask beers for CAMRA members.

The minutes of the latest Bluntisham Parish Council meeting state that the White Swan in the village has now been registered as an Asset of Community Value.

The Rose and Crown in Somersham has had new licensees, Nick and Debra, since August, and is open all day every day. Food is served and there are regular live music sessions and monthly quizzes. St Austell's Tribute is a regular and there are two other changing beers, currently 6X from Wadworth and a special from Wells

Ian Baptist
Hunts CAMRA Pub Contact

Social Recall

Quiz Night at the Falcon

21st October - Not exactly a huge turnout but in the true spirit of show business everyone agreed that 'the show must go on' and the teams each split into smaller groups to provide a semblance of a contest. After a trip down a TV memory lane and some Current Affairs there was little to choose between the teams and it was still close after a thorough examination of their knowledge of the silver screen. Two rounds later Suffolk 'n' Watt and the Stuart/Rosie Partnership had opened up a significant gap and much to their surprise consolidated their lead after the Literature round. They were visibly dreading the Food and Drink round and a surge from Team 4 brought them within sight of the leaders. Only 6 points separated the teams as we entered the final straight and with 20 points to play for in the Music round it looked like the result was there for the taking. Team 4 scored well but not well enough and 13 points out of 20 took Stuart and Rosie to victory.

Pub and Brewery Trip

On Saturday 5th November a full coach trip to 4 pubs and a brewery took place where a range of beers were sampled. The afternoon began with the first stop being the Letter B in Whittlesey; we received a very warm welcome from Bruce the landlord who provided us with nibbles to accompany our first beers of the day. We then went on to Elgoods Brewery where we enjoyed a beer in the bar before an optional tour of the brewery (and met the resident cat)!!! – Some of our members had been before so chose to remain in the bar!!! Again the hospitality was excellent and a range of bar snacks accompanied the beers. Our third port of call was the Three Horseshoes in Wistow followed by the Crown at Broughton and finally the Haywain in St. Ives where some of our party decided to stay whilst others went off to bonfire parties and firework displays. The rest of us were delivered safely back to where we started by Sara our driver.



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Fishy Goings-on

Some controversy concerning the use of fish products in beer has arisen after incorrect media reports that CAMRA was seeking a ban or calling for brewers to investigate alternatives.

CAMRA made it clear that it is not calling for a ban, after a number of media outlets misquoted a CAMRA press release which reported that some brewers were already looking at alternatives in response to public demand.

Isinglass finings, made from the swim bladders of fish, is added to casks of real ale so that they clear quickly in the pub cellar. Collagen protein in isinglass engenders an electrochemical action in the beer which causes yeast particles to coagulate and settle out to produce clear beer. The isinglass ends up in the bottom of the cask, not in the drinkers' glass, and its use is therefore regarded as acceptable by many vegetarians. But for increasing numbers of consumers, the traditional use of fish products is nevertheless unacceptable on ethical grounds. Some brewers are catering for vegans by producing unfiltered beer that is slightly cloudy or are looking at using alternative clearing agents.

Isinglass is not generally used in the USA, and some American brewers in the UK are producing unfiltered cask beer served cloudy. Some advocates of this approach believe that the use of isinglass finings strips out some flavours. Some aficionados of clear cask beers, however, believe that the presence of yeast in their pint affects the flavour adversely by increasing bitterness levels from hops or masking the balance of flavours.

Some modern-day brewers who reject the use of isinglass agree with the need for cask beer to be served clear and are using alternatives. Unfortunately, some alternatives would also be unacceptable to vegans. Gelatin is an effective fining agent but is generally produced from beef. Other fining agents used for beers and wines have historically been made from egg whites, blood and milk. But some inorganic fining agents use minerals containing types of silica.

The Marble Brewery in Manchester uses one such type of finings instead of isinglass. Irish Moss is also known as carrageen and is a type of seaweed. It is widely used by brewers to clarify unfinished beer after the boiling with hops and some brewers are investigating whether it is suitable as a fining agent in casks of finished beer.

Furthermore, experts at the Centre for Bio-energy and Brewing Science at the University of Nottingham are analysing a possible new role for the hop plant as a clearing agent. The department is chaired by Katherine Smart, who has been seconded from international brewer SABMiller, with MSc courses run by Professor David Quain and Dr David Cook. There is a fully operational microbrewery where students and young brewers can make beer and the course scientists are looking at using a blend of 'spent' or used hops and fresh hops to attract yeast in cask and enable beer to 'drop bright'. If such initiatives result in success, many real ale drinkers will be happy – and so will many fish.

Paul Moorhouse

The Three Tuns, Guilden Morden

A Planning Application for Change of use from A4 (drinking establishment) to C3 (single residential dwelling house) was made in 2015. The Planning Inspectorate has now dismissed the appeal and refused planning permission because of the loss of a community service and the impact on a heritage asset.

Chairman of the Guilden Morden's Parish Council, Mr Barry Holme, has commented "*The Parish Council is relieved that the Planning Inspector has upheld the unanimous recommendations of both the Parish Council and the District Council to prevent the loss of our village's only Asset of Community Value. We are grateful for the efforts of everyone who has contributed to this outcome.*"

Half Pints

The annual Cask Report, published in September, shows the continuing growth in importance for the cask beer sector of the UK beer market, with cask now worth £1.7 annually, and 72% of pubs now stocking it, up from 42% in 2007.



CAMRA has named the top 16 pubs in the nationwide search for its National Pub of the Year. One of these is the Stanford Arms,

Lowestoft, winner of the East Anglia round of Pub of the Year. The Stanford Arms offers up to twelve real ales in a large single, 'L' shaped bar which has been impressively refurbished with a new tiled floor, wooden tables and a wide ranging collection of breweriana decorating the walls.



Canned beer from the Moor Beer Company in Bristol is the first to be designated by CAMRA as real ale. The beer is packaged by a novel 'micro-canning' process which allows canned beer to be effectively naturally conditioned with live yeast. Brewery data for gravity levels on canning were combined with data from CAMRA's test on final sale gravity to demonstrate that a natural fermentation was occurring in the cans.



A Wessex pub that has been a pillar of the community for more than two centuries has won the ultimate cider award and has

been named winner of CAMRA's National Cider Pub of the Year 2016. The Unicorn Inn, at Bayford, near Wincanton, is on the main road from London to Plymouth and was originally built as a coaching house.

Shops and supermarkets sold more beer than the licensed on-trade last year, for the first time ever. The British Beer and Pub Association reported that 51% of beer in the UK was sold in the off-trade.

CAMRA has rejected government health recommendation for men and women to restrict drinking to no more than 14 units a week, claiming the advice to be 'the rocky road to prohibition' and based on 'bad science'. CAMRA argues that the new recommended limits are out of kilter with many other countries. The limits are 21 units in Ireland and Denmark, 25 units in the United States and Canada, and 34 units in Spain. CAMRA has pointed to evidence from the School of Public Health at Harvard University in the USA, the American Stroke Association, Tufts University in Massachusetts, and the National Public Health Institute in Helsinki, Finland, indicating that the moderate consumption of beer can protect drinkers against strokes, diabetes, heart attacks, dementia, gall stones and bone disease.



CAMRA's National Winter Ales Festival moves to Norwich for the next three years. Held in Derby in 2014-2016, the first Norwich NWAFF will run from 21-25 February 2017 at the St

Andrews and Blackfriars Halls, the iconic home of CAMRA's annual Norwich Beer Festival. As usual, the NWAFF will include the final judging of CAMRA's annual Champion Winter Beer of Britain awards.

Half Pints

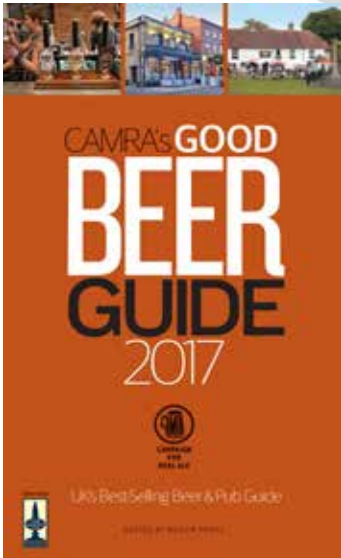


Bingham's Vanilla Stout is the first speciality beer ever to win CAMRA's overall supreme Champion Beer of Britain award. Speciality beers are defined by CAMRA as beers produced with novel non-standard

ingredients – in this case vanilla is infused into the 5% cask stout. The awards, judged at CAMRA's Great British Beer Festival in August at London Olympia, also produced four medals for East Anglian brewers. Golden Triangle brewery, based at Barford, near Norwich, won gold in the golden ales category for its 3.8% ABV Mosaic City, Mighty Oak Oscar Wilde, from Maldon in Essex, was the silver medal winner in the milds, and category bronze medals went to Adnams Ghost Ship (strong bitters) and Colchester No 1 (best bitters).

them have their own in-house breweries as well.' The newly-opened Bumble Inn in Westgate, Peterborough, run by Tom Beran, is in a former pharmacy and can accommodate 35 people. It stands in sharp comparison to the Oakham Brewery Tap a few yards away, sited in a former Labour Exchange, and claimed to be the biggest brewpub in Europe. A second micropub is underway in Peterborough in a former bookmaker's in Church Street. Other notable local micropubs include the Bank Micropub in Willingham, the Drayman's Son, Ely, the Old Transporter Ale House at Henlow and the Little Ale House, Wellingborough.

Pubs in railway stations are another booming phenomenon. JD Wetherspoon has opened the Booking Office pub in the former booking office at Edinburgh's Waverley Station. Waverley joins Manchester Piccadilly station, London's Euston, Paddington, King's Cross and St Pancras, all with excellent pubs, along with stations in Newcastle, Sheffield and York. Fuller's Parcel Yard at King's Cross Station is in the former pick-up and delivery area for Red Star packages. Set over two floors, packed with railway memorabilia and with views of trains arriving and leaving, the Parcel Yard offers good food and a wide range of guest beers from smaller breweries. In Manchester, pubs are springing up in old railway warehouses and arches. The Knott, opposite Deansgate Station, stands below the bridge that carries both trains and the Metro tram system and offers beers from independent breweries in the Northwest and a widely popular food menu with many vegetarian and vegan options. The Piccadilly Tap stands in the arcade of shops leading to the station. It has seats on the pavement as well as in the large airy bar and beers from local breweries are available to drink on the premises or in carryout containers for train journeys. Close by, Beer Nouveau is in old railway buildings in – of all places – Temperance Street. It's a small brewery run by Steve Dunkley, who plans to add a tasting room and a facility where customers can brew their own beer.



CAMRA's 2017 Good Beer Guide, published in September, has saluted the boom in micropubs and pop-up pubs. According to the guide's editor, Roger Protz, micropubs have now become a national phenomenon. 'The number

has grown to more than 250, with just under half making it into the Good Beer Guide, and 29 of

Huntingdonshire Branch Awards



CAMRA presented its Huntingdonshire branch awards at its annual St Ives 'Booze on the Ouse' beer festival in October.



Hunts CAMRA branch Chairman Richard Harrison presenting the Lifetime

Achievement Award to Jim and Bernie Taylor of the King of the Belgians, Hartford.

The award winners were as follows:

Most Improved Rural Pub

- Mermaid, Ellington

Most Improved Urban Pub

- Nelsons Head, St Ives

Mild and Dark Ales Pub of the Year

- Falcon, Huntingdon

LocAle Pub of the Year

- Nelsons Head, St Ives

Lifetime Achievement Award

- Jim and Bernie Taylor, licensees of the King of the Belgians, Hartford



Hunts CAMRA branch Chairman Richard Harrison (right) and Social Secretary Juliet Ferris (second

right) presenting the Most Improved Urban Pub Award to Andrew Lowson and Nicky Hansbury of the Nelson's Head, St Ives.

The nominations for the awards were as follows:

Most Improved Rural Pub:

- Axe and Compass, Hemingford Abbots
- Mermaid, Ellington
- Three Jolly Butchers, Houghton
- Wheatsheaf, Perry

Most Improved Urban Pub:

- Bridge House, St Neots
- Haywain, St Ives
- Nelsons Head, St Ives

Mild and Dark Ales Pub of the Year

- Falcon, Huntingdon
- Pig 'n' Falcon, St Neots
- Ye Olde Sun, St Neots

LocAle Pub of the Year

- Addison Arms, Glatton
- Nelsons Head, St Ives
- Old Bridge Hotel, Huntingdon
- Royal Oak, St Ives



Hunts CAMRA branch Chairman Richard Harrison (right) and Social Secretary Juliet Ferris (second

left) presenting the Mild and Dark Ales Pub of the Year to the proprietors of the Falcon, Huntingdon.



Ray London, Hunts CAMRA branch Secretary (right) presenting the Most Improved Rural Pub Award to (from left to right) Nino Advincula (chef), Anne Marriot, and Becky Ince, with Nick Marriot and Oliver Swain (Co-owners of the Mermaid, Ellington).



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Wednesday 22nd to Saturday 25th Noon - 10:30pm

The Halls, St Andrews Plain, Norwich NR3 1AU

Find out more: www.nwaf.org.uk @WinterAlesFest  Winteralesfestival



Brewery News

This is the first of a new addition to Opening Times where we will be looking in turn at our local breweries. This edition it is Papworth Brewery.

The owner and brewer is Christopher Jones who hadn't had any brewing experience but had a 25 year career in a genetics lab growing yeast and he figured it couldn't be that hard to convert his skills to making beer!! He started doing brewing 3 years ago.

Chris uses a pilot 100 litre system and is looking to expand to 5 barrels in summer 2017. He brews from his converted garage and is currently in the process of seeking external premises.



Papworth beers are mostly cask ales with a small quantity of bottled conditioned beers. These are Mad Jack (3.8% Bitter); Whispering Grass (3.8% Golden Ale); Half Nelson (4.1% IPA); Crystal Ship (4.2% Citrus Golden Ale); Papillon (4.5% IPA); Red Kite (4.7% Best Bitter), Big Sur (5% West Coast Style IPA) and Robin Goodfellow (5.5% Dark Ale).



Pubs which stock Papworth's beers are the White Swan, Connington; the Crown Inn, Broughton; the Pig 'n' Falcon, St. Neots; the Drayman's Son, Ely and the Smiling Grape, St. Neots stock the bottles. Beers have also been sold at various CAMRA beer

festivals including our own Booze on the Ouse (St. Neots and St. Ives), Hitchin, St. Albans, Bedford and Cambridge.

When Chris is asked about the names of his beers he will tell you these came from a range of ideas and experiences and include the following:

- Red Kite after being dive bombed by one of

these enormous birds whilst driving up the A1 to work and trying to think of a name for that weekend's brew

- Mad Jack is named after Mad Jack Churchill, for no better reason that he's a great character
- Crystal Ship is a favourite song by The Doors
- Big Sur is a mountain range in California between San Francisco and LA, and just like the beer is big, and American
- Robin Goodfellow is the other name for the character Puck, from Midsummer Night's Dream, described by Shakespeare as something like a 'goblin'. The name is in recognition of the fact that the brew started off life as a clone of Hobgoblin (although it's far removed from that now!).

If you find Chris at a beer festival he is more than happy to chat about his beers and share 'brewing stories' with you!



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Thu 11am-late
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**Live Music every
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Thu 9pm new bands
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Sun 4pm acoustic**

**Minimum eight real ales, six real ciders,
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**Cambridgeshire
CAMRA Pub of the
Year 2014 & 2015**

Huntingdonshire CAMRA
Pub of the Year 2014 & 2015,
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Good Beer Guide 2016



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A Look Back In Time

10 Years Ago



The Royal Oak in St Ives was converted from a managed house to a leasehold pub, following the acquisition of its owners Spirit Group by Punch Taverns earlier in 2006. Spirit had originally been set up by Punch as a separate

managed house division and demerged from Punch in 2002.

Wolverhampton and Dudley Breweries changed its name to Marstons in early 2007 after the Burton-based Marstons brewery and pubs group that it had taken over in 1999. The group announced that it was to spend several hundreds of thousands of pounds in 2007 re-branding over 2300 pubs as Marstons outlets to 'reflect the national spread of the business'.



The Lord John Russell in St Neots was taken over by new tenants Chas and Jane. The Batemans pub was to offer a

seasonal beer alongside Batemans XB and either their Dark Mild or Salem Porter. A new menu featured good value pub food and daily specials.

The official crown stamp verifying the volume of the UK's pint and half pint beer glasses was replaced by certification by a European CE mark, ending over 300 years of history.

Suffolk CAMRA members were calling for action to save the derelict Cliff Brewery in Ipswich, the former home of the town's Tolly Cobbold brewery closed in 2002 after Essex brewer

Ridleys bought the Tolly brands. CAMRA said that the 'once fine and historic listed building', which retained some old brewing equipment, was now derelict, dilapidated and at risk of destruction following the rejection by the local council of plans for a residential development scheme.



Lancashire family owned brewery and pub company Thwaites celebrated its 200th anniversary by launching Double Century, a 4.8% cask bitter.



The Victoria in Huntingdon was revamped and taken over by Phil Beer with his partner Theresa, well known for their successful

tenancy of the Green man at Colne.

Residents of Lewes in Sussex were threatening to burn an effigy of Greene King chief executive Rooney Anand as a bonfire night guy by one of the town's celebrated bonfire societies. The reason for their wrath was the removal by Greene King of Lewes-brewed Harveys real ales from the town's historic Lewes Arms pub.



The Lewes Arms has been owned by Greene King since its takeover in 1996 of the town's pub chain and former brewer Beards. Many

of the former Beards pubs had traditionally stocked Harveys beer since the closure of the Beards brewery, and the Lewes Arms was the last Beards pub to maintain this tradition.

A Look Back In Time

25 Years Ago

UK brewing group Allied-Lyons announced that its brewing and wholesaling business would become a joint venture owned 50/50 with Danish brewers Carlsberg, to be named Carlsberg-Tetley.

Brent Walker left brewing to concentrate on pub retailing and betting shops, with a change in the name of their pub retailing arm to Pubmaster and plans to increase the size of the estate from 1119 to over 2000 pubs. The group had lost £47m in 1991 and was in the process of disposing of their Hartlepool brewery Camerons, having closed Ipswich's Tolly Cobbold brewery in 1989.

Towards the end of 1991, Tolly Cobbold celebrated the first anniversary of its successful return to brewing as an independent regional brewer after a management buyout from Brent Walker. CAMRA's Ipswich beer festival featured a special celebratory Tolly Cobbold cask beer, Ipswich Pride, original gravity 1048.



Norwich publican Colin Keatley opened his new pub the Fat Cat, featuring a range of 8-10

cask beers and a special cellar, visible behind the bar, to dispense cask beers by gravity.

CAMRA was calling for the labelling of ingredients in alcoholic drinks in a submission to the government's Food Advisory Committee. CAMRA claimed that most brewers were keeping the ingredients of their beer shrouded in secrecy, but that 'a more health-conscious and intelligent consumer wants to know what they are drinking.' The submission also called for the labelling of the place where beer is brewed, and cask-filling or bottling dates.

Bass, the UK's biggest brewing group, announced the closure of two of its breweries,

the Hope brewery in Sheffield and the Heriot brewery in Edinburgh, after having closed another two breweries the previous year.

One of CAMRA's founders, Michael Hardman, pushed a button at Batemans brewery in Lincolnshire to begin brewing of a special beer to celebrate the 21st anniversary of CAMRA's formation in 1971.

Banks's brewing group of Wolverhampton closed its Hansons brewery in Dudley early in 1992. Banks's claimed that the Hansons beers would survive and that brewing equipment and the Hansons yeast strain would be transferred to Wolverhampton. But CAMRA remained sceptical, pointing to previous failures of breweries to match beer flavours at new production sites, and predicted that the Hansons brands would disappear altogether within a few years.

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Events & Socials

December

Tue 13th Open Branch Meeting - **Comrades Club, Godmanchester**, 8.15pm.

Sun 18th Christmas Beer Shopping - **Barley Mow, Eaton Ford** at 2pm, and then **Bridge House, Pig 'n' Falcon, Weeping Ash, Hyde Park, Olde Sun, St. Neots**

January

Tue 10th Open Branch Meeting - **Merchant House, St. Ives**, 8.15pm

March

Sat 4th Short Open Branch Meeting, Beer Festival Flyer Posting and Drinks afterwards for 'Posties' - **Bridge House, St Neots**, 2pm.

Sun 12th St Neots Beer Festival Set-Up - **Priory Centre, St. Neots**

Thu 16th-Sat 18th St Neots Beer Festival - **Priory Centre, St. Neots**

Sun 19th St Neots Beer Festival Take Down - **Priory Centre, St. Neots**

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.

WANTED

The branch is looking for a volunteer to be our Minutes Secretary; this involves attending a couple of committee meetings each month to take the minutes, produce the finished document and circulate them to the committee members.



If you are interested please contact either Richard Harrison or Graham Mulchinock via the contact details opposite.

Opening Times

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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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