



CAMPAIGN  
FOR  
REAL ALE

# Opening Times



Huntingdonshire Branch of CAMRA Issue 172  
The Campaign for Real Ale Autumn 2017



Booze on the Ouse  
St Ives Beer & Cider Festival  
Thursday 19th - Saturday 21st October 2017



CAMPAIGN  
FOR  
REAL ALE

# The Falcon

Market Hill, Huntingdon, PE29 3NR

15 Real Ales and 10 Ciders

Courtyard garden and rear garden  
with seating for over 200



Three regular beers only £2.25 a  
pint: Potbelly, Best; J Church,  
Gold Testament; Olde England  
Ales, Charles 1st



Hunts & Cambs  
CAMRA 2016  
Pub of the Year



## PIG n FALCON - St Neots



**New Street  
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**Mon closed  
Tue-Wed 11.30am-late  
Thu 11am-late  
Fri/Sat 11am-2.30am  
Sun 11am-late**

**Live Music  
Wed, Fri & Sat**

**Wed 8pm live music  
Thu 8pm quiz  
Fri 9pm bands  
Sat 9pm bands**

**Large selection of real ciders during the Summer**

**Minimum eight real ales & micro brewery craft ales. Minimum of eight real ciders. Extensive range of bottled ciders and beers (including Belgian and American). Potbelly Best £3.00/pint. CAMRA members 40p/pint discount on real ales. CAMRA Award Winning Pub. John Nunn Hunts CAMRA Pub Champion 2013.**



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## News From 'The Old Riverport'

It was reported in the summer edition that the **Merchant House** on Ramsey Road was closed and up for sale. It has joined the long list of UK pubs that have closed permanently in recent years. Owners Enterprise Inns have sold the pub to private individuals who are converting it into residential accommodation. The pub fittings began to be removed in the first week of June. After a period of closure the former Aviator was reopened as the Merchant House in April 2013 but failed to reach its potential and closed its doors for the last time in February 2017. This is the first pub in St Ives to close permanently for a number of years, the last being the Manchester Arms in 2012 (now a Tesco store).

There is better news from the **Seven Wives** also on Ramsey Road. Long term tenants Tony and Lynn left the pub in early June. Shane Searle the new landlord, who runs the pub with help from other members of his family, intends the Seven Wives to be more of a community pub. The pub is now open every day and, following renovation of the kitchen, will open early to serve breakfasts. The beer range has been revamped with Sharp's Doom Bar and Atlantic Ale installed as regular beers and a third changing beer. On a recent visit this was Rye Rock, 3.8% ABV, also from Sharp's. Live music has been reduced to just once each week, on Sunday. There have already been several well attended family days.

The **Oliver Cromwell** continues to sell a number of changing beers with the products of Nene Valley, Nethergate, Lacons and recently Colchester Brewery amongst others that are often stocked. A number of beers from Tring brewery have been seen here as well. A range of ciders and the occasional perry includes local Cromwell cider. A beer festival was held at the end of June. Their new summer menu has been very popular and offers a range of good value meals. I have eaten there on a number of occasions and have never been disappointed.

The **Royal Oak** has seen a number of changes to its keg beers but their real ale selection appears to be unchanged. Oakham Inferno is

their regular beer with house beer Royal Oak Bitter (from Greene King) often available. Guest beers are usually from local SIBA members with Tydd Steam, Oldershaws, Wolf and B&T beers often appearing.



The **Nelsons Head** continues to sell beers from owning brewery Greene King and local breweries with Moonshine, Nene Valley,

White Park, Angles Ales and Grainstore often available. A number of guest beers from brewers outside the local area have been on sale in recent months. These have included Brains Reverend James and Castle Rock Preservation Red Ale, which have been supplied by Oakham Brewery.

**Floods Tavern** sells beer from owners Elgoods that includes their monthly special. Some of the beers are often sold from pins (4.5 gallons) rather than the usual firkins (9 gallons) that most beers are sold from these days. Occasionally beers from other breweries are seen here with The Great Get Together 4.2% that was brewed to support the Jo Cox Foundation by a collaboration of around 20 breweries (including Elgoods, Adnams and Woodfordes) was seen in June and Bootleg Fools Gold in July. They recently had a pop up kitchen for the weekend and may reintroduce food later in the year. At the end of July a production of the Wind in the Willows took place in the pubs riverside garden and was well attended.

At the **Swan & Angel** beers from local breweries including Oakham, B&T and Elgoods are often available. In June they showcased local beers from Red Brewery (Atlas IPA, Komet and Vostok Stout) and at least six beers from Saffron Brewery. Their summer cider festival took place in July.

Along the Market Hill the **Golden Lion Hotel** has been undergoing refurbishment recently and was closed for three weeks reopening on the 14th July with a very impressive new bar and restaurant area. Black Sheep Bitter is the regular beer here,





alongside three changing beers. These were from Thwaites, Butcombe and Box Steam during the week after it reopened. Across Market Hill there are no changes to report at the **White Hart**. I have received good reports on the food available here.

The **Slepe Hall Hotel** continues to sell two beers from Adnams with Southwold Bitter and Ghost Ship seen on a recent visit. I have also received favourable reports on the food here.

Finally in St Ives, the **Haywain** offered several beers from Oakham earlier in the summer. Other guest beers on sale recently have been West Berkshire Good Old Boy, St Peters Golden Ale, Salopian Gold, Raw Comfortably Numb and Madness Absolutely Pale, the latter brewed at North Yorkshire Brewery.

In the nearby villages the **Three Horseshoes** in Houghton had four real ales on tap during the summer months. These are usually Greene King IPA and Sharps Doom Bar with a LocAle (Oakham JHB noted on several visits in June and July) and another changing beer. The fourth beer has included St Austell Liquid Sunshine, Hook Norton Hooky Gold and Woodfordes Electric IPA. Real cider has been reintroduced here.

The other pub in Houghton is the **Three Jolly Butchers** which serves four real ales from Greene King. In June Barmy Army IPA was on sale, followed by Bermuda Joes and Belhaven Golden Bay in July.



Across the River Great Ouse in the Hemingford's the **Axe & Compass** and the **Cock** both sell three real ales. The **Axe &**

**Compass** usually has Sharps Doom Bar, Adnams Lighthouse and another real ale. The beers at the **Cock** always come from local breweries. Currently there are two regular beers (Great Oakley Wagtail and Brewsters Hophead) with a third changing LocAle on sale. Keg beer from Nene Valley is also sold.



Their popular annual beer festival was held from 21-23 August, with around 14 real ales and real cider from the very local

Cromwell Cider was available. With the increasing number of local pubs selling real cider it is a pity that their regular cider is a keg version from Cromwell.

East of St Ives the three pubs in Fenstanton all sell real ale. The King William IV in Fenstanton has a new manager. We would like to welcome Ray Lees to the area. Two real ales at present and customers are welcome to bring in fish & chips into the pub until the kitchen is reopened.

The **White Swan** in Conington was visited by one of my regular correspondents who reported that two regular beers from Adnams were available along with Grainstore Steelyard IPA. All were in good condition.

One final pub to mention is the **Crown Inn** in Broughton which held a successful beer festival earlier in the year. Two or three beers are on sale here with Moles Moletrap often available.

## News From Pubs In Huntingdon And Surrounding Villages

This is the first of what will hopefully be a regular section of pub news from Huntingdon and surrounding areas (including Hartford, Godmanchester, Brampton, Buckden and other parts of northwest Huntingdonshire) which will provide news and updates to this article. Reports of visits to pubs in the area are most welcome as I don't get to some of these locations very often. Thanks go to Lawrence Stevens and Andy Blagbrough for their input.

In Huntingdon town the **Falcon** has the largest selection of real ales, with around 18 usually on sale of which many are dark beers. The owner also owns the Old



England pub and brewery in Wellingborough and at least two Old England beers are normally on sale. Other regular

beers are Marston's EPA, Hobgoblin, Potbelly Best and something from Hop Back. Most of the other beers come from Northamptonshire breweries including Nobby's, Potbelly, Joules, Great Oakley and Downton. The Falcon has some of the best value beers in our branch area with Elgood's Black Dog often sold for £2. The pub also sells a number of ciders from Lilley's, Farmer Jims, Gwynt 'y Ddraig and Snailsbank among others with many being flavoured ciders.

Not far from the Falcon is the **Market Inn** has two real ales from regional breweries that are changed occasionally. Recently these have been Robinson's Trooper and Wadworth Dirty Rucker. A third hand pump displays a Weston's Old Rosie pump clip although the cider is served from a box in a chiller cabinet. The **Samuel Pepys** sells around seven beers that are normally from regional breweries. Regulars are Castle Rock Harvest Pale, Sharps Doom Bar and Taylor Landlord and an Adnams beer. A couple of guest beers can sometimes include something unusual. A visit in early July found Box Steam Summer Buzz and Black Sheep Shearer. At the junction with the ring road at the southern end of the High Street is the **Old Bridge Hotel** which has three real ales on sale which usually include beers from Adnams, Nene Valley and Hart Family Brewers. On a recent visit these were Adnams Broadside, Nene Valley Hop Stash Mosaic and Hart No 9. I find that the beers are always in good condition in this comfortable hotel bar.

At the other end of the High Street in the former Masonic Lodge is now **Da Vinci's Wine Bar**. Four hand pumps dispense beers from Greene King. This recent convert to real ale is owned by the operator of the

Darjeeling Indian restaurant across the road.



Back along the High Street is the **George Hotel** normally sells three beers from Greene King but on a visit in early July only IPA and

Abbot were on sale.

Also on the High Street, **Cromwells** is operated by Marston's. It hadn't sold real ale for a long time, but on a recent visit I found two hand pumps on the bar one of which was dispensing Marston's Pedigree in good condition. The final pub in the town centre is the Three Tuns which has in my recollection never sold real ale.

There are two other pubs near the town centre. The **Victoria** is located behind the fire station in Ouse Walk. Two beers from larger breweries are sold here and on a recent visit both were from Adnams. It has in the past sold local Cromwell cider. The final pub is Wetherspoons **Sandford House** which usually has eight real ales and two ciders on sale. Regular beers are Greene King IPA and Abbot, Ruddles Best and Adnams Southwold Bitter. Four or five rotating beers often include something from Oakham Brewery. In June and July they were selling beers from the local Rocket Ales (Atlas IPA, Komet and Vostok Stout).

On the Oxmoor estate is the **Lord Protector**, which has two real ales, one of which is usually Doom Bar.

Further to the east is Hartford village which is now part of the Huntingdon urban area. Two pubs are situated in the 'village' with the Hartford Mill situated at the nearby Hartford Marina. The **King Of The Belgians** has been the winner of many CAMRA awards in recent years and is current holder of the Cambridgeshire Pub of the Year award. There are four changing real ales here including one or two LocAles which





are often from Nene Valley, Digfield or Nobby's. Unusual beers can often be found here with Old School Brewery Detention on a recent visit. Local Cromwell cider is sold together with Weston's Old Rosie. The **Barley Mow** is owned by Charles Wells Pub Company and three real ales are offered, recently Directors, Young's Gold and Young's Special. The pub majors on food sales but the beers have been in good condition on recent visits. The **Hartford Mill** is part of the Fayre & Square restaurant chain. Real ales were reintroduced earlier this year with Greene King IPA and a changing guest beer.; Wadworth 6X and Doom Bar have featured of late. I was told that the real ale is selling well and it is possible that a further two hand pumps may be installed.

Across the river from Huntingdon is Godmanchester which has four pubs, which are all owned by EI Plc (Enterprise Inns) although one is operated by local pub company.



The **Royal Oak** on the Causeway currently sells one real ale which is Sharps Doom Bar. This was in good condition on a

recent visit. Occasionally in summer months a second beer may be served. The



**Black Bull** is operated by the Illustrious Pub Company and usually has three real ales available although it closes at 3pm on

weekdays so I was unable to confirm the range available. There are two other pubs in Godmanchester which are the **Exhibition** that should have two real ales and the **White Hart** where Greene King IPA and

Fullers London Pride together with a third changing beer are available.

Further out of town to the west are the



villages of Brampton and Buckden. In Brampton, the **Dragon** is a Charles Wells pub; one of my contacts

reported that this was serving Wells Eagle IPA and Bombardier. There is also a third beer which is from the Wells seasonal beer list and changes monthly; in late June/July it was Wells Waggledance with Globe Hopper expected in August. The pub is to be renovated later in the year. The other pub in Brampton is the **Black Bull** which has three regular real ales (Doom Bar, St Austell Tribute and Black Sheep Bitter).

Occasionally a fourth real ales may be available.

Buckden has three historic real ale outlets all of which are on the High Street. The village's location on the Great North Road (but these days bypassed by the A1) means that there are two former coaching inns. The 3\* **George Hotel**, which also has a two AA rosette brasserie, offers two real ales in its plush lounge. Adnams Southwold Bitter is the regular beer with another changing beer available; on my visit this was Adnams Freewheel.



Across the road is the **Lion Hotel** (originally the Old Lion and Lamb), another historic coaching inn that retains many of its

original features. Four real ales are sold. Adnams Southwold, Sharps Doom Bar, Timothy Taylor Landlord and Thwaites Wainwright were on tap when I visited in July.



Further along the High Street is the **Vine**. The bar has a stone flagged floor and serves three real ales with Adnams Lighthouse,

Fullers London Pride and Sharp's Doom Bar. Although when I visited in early July Timothy Taylor Boltmaker had temporarily replaced the latter. A real perry has recently been seen on sale.

## Pubs and Brewery News from other parts of Huntingdonshire

There is some really good news recently regarding several pubs in our branch area that have been closed for a number of years.

In the south of our branch area the **Crown in Litlington** reopened earlier in the year. Three real ales are served with regulars Greene King IPA and Adnams Ghostship and a rotating guest beer available. We wish new licensee Ken Ifould best wishes for his new venture.

In **Croydon**, the **Queen Adelaide** which had been closed since December 2013, reopened as the Wood Grill at the Queen Adelaide on 20th June following a protracted refurbishment.

The **Royal Oak** in **Hail Weston** was reopened recently by the Hail Weston Pub Company, formed by a group of local residents. They have saved their local pub which had been closed for around five years. Four real ales are regularly available including two from Adnams and the pub is offering a wide variety of community events and special food evenings.

Another community group The Three Tuns Community Group are campaigning to reopen the **Three Tuns** in **Guilden Morden** that has been closed since January 2013. This is the villages only Asset of Community Value. The Three Tuns Community Group recently issued a press release indicating their plans

(see [hunts.camra.org.uk/threetuns](http://hunts.camra.org.uk/threetuns)).

In the extreme north of our branch area, the **Addison Arms** in **Glatton** which has in the past been our branch rural pub of the year has new owners. We welcome Ray and Ruth Groves who took over the running of the pub in mid-July. Chef Paul Holland is in charge of the kitchen and sources most of his ingredients locally.

In Buckden branch Club of the Year for 2017 the **Buckden Village Club** admits CAMRA members on presentation of a valid membership card.

One final piece of news concerns one of our local breweries. **Papworth Brewery**, originally set up in Papworth by Christopher Jones, has moved to new premises in Earith. Here a new brewing plant is to be installed that will allow a large increase in the volume of beer brewed. Papworth Brewery won gold in the Beers From A New Brewery category at Peterborough Beer Festival with Crystal Ship 4.2 %.

**Ian Baptist**  
*St Ives Pub Contact*

## Beer Festival Diary

**23-24 Sep** St Ives Food Festival (Marker Square, St Ives) with a selection of beer and cider

**4-7 Oct CAMRA Bedford Beer & Cider Festival**

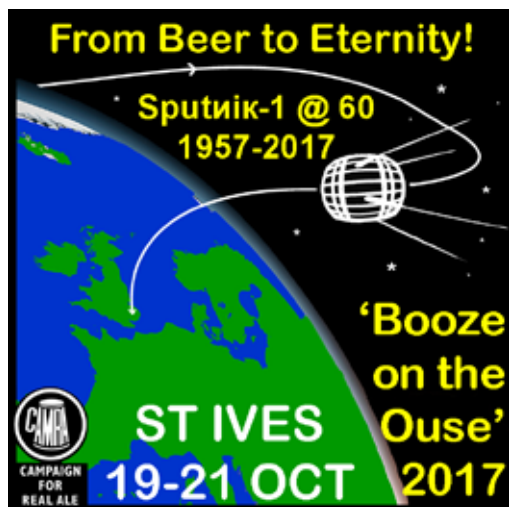
**19-21 Oct CAMRA St Ives Booze on the Ouse Beer & Cider Festival**

**5 Nov** Huntingdon Racecourse Beer Festival

**28 Sep-1 Oct** St Ives Jazz & Blues Festival. Most pubs in St Ives as well as the Axe & Compass in Hemingford Abbots and the Duchess in Fenstanton are taking part. Visit the St Ives Town Team website [www.theoldriverport.co.uk](http://www.theoldriverport.co.uk) or their Facebook page at [facebook.com/theoldriverport/](https://facebook.com/theoldriverport/) where details of the events can be found.

As always please check with the event before travelling.

# St Ives Beer & Cider Festival



## OPENING TIMES

**Thursday 19th - Saturday 21st October**

Thursday 19th: 12 noon-10.30pm

Friday 20th: 12 noon-10.30pm

Saturday 21st: 12 noon-10pm.

## ADMISSION

£2.00 at all sessions, (except after 6pm on Friday when it's £3.00).

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

We hope to serve over the course of the festival over 70 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, and a selection of wine will also be available.

### 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.

### 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

### 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](mailto:volunteers@hunts.camra.org.uk).

### Contact Information

Festival organiser, Richard Harrison, [festival@hunts.camra.org.uk](mailto:festival@hunts.camra.org.uk), 07740 675712. Also visit our web site for updates [www.hunts.camra.org.uk/festivals](http://www.hunts.camra.org.uk/festivals).

### Sponsor a Cask

If anyone is interested in sponsoring a cask, for example to promote your business, please contact [festivals@hunts.camra.org.uk](mailto:festivals@hunts.camra.org.uk).



## THE ALE TASTER



### MICROPUB **THE ALE TASTER** BOTTLESHOP

The Ale Taster is St Neots first micropub and Bottleshop. A cosy and friendly pub promoting the art of conversation.

Serving Real Ales, straight from casks, which are on display in the main bar. Up to 10 Real Ciders, Craft Beer, wines, spirits and collections of locally sourced gin and vodka. The Bottleshop has over 160 craft bottled Ales (on and off sale). We have a relaxed and friendly environment.

**Opening Times; Mon-Fri 16.00-23.00, Sat 12.00-23.00, Sun 12.00-18.00ish, Last orders 30mins before closing.**

Good beer and good banter and a warm welcome awaits you!

**Russell Street, St Neots, PE19 1BA  
01480 581368 [f thealetasterstneots](https://www.facebook.com/thealetasterstneots)**

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## The Wheatsheaf

This idyllic village pub situated next to the church in Gamlingay is under new management. Deryck And Lorna ensure a warm welcome to our valued customers. Opening times weekdays are 1pm until 11pm except Mondays opening at 5pm. Fridays and weekends opening is 12pm until late. Excellent food is offered daily until 9pm and home cooked Sunday lunches are a specialty from 12 noon till 4.30 pm. Musical jamming nights are on Tuesdays - all instruments welcome from 7.30 pm and we are starting a

**92 Church Street  
Gamlingay, SG19 6JJ  
(01767) 651743**

quiz night on Mondays - please ring to check. The pub has pool and music and a lovely courtyard garden suitable for children's clubs and parties are catered for. Christmas parties are now being booked in advance. We offer a full range of beers and largers including Sharp's Doom Bar and Adnams Southwold cask ales. Large off-road car park.



# Grain Brewery Coach Tour



An extremely hot and sunny day in late June saw around 40 branch members join the tour at various locations around the branch area. First stop was at Grain Brewery in Alburgh, near Harleston, Norfolk where our group was welcomed by brewer Phil. Several other businesses also share the site with Grain. The brewery and bar normally open their doors to the public on the last Saturday of each month but today had opened specially for our visit. They had also arranged for an artisan pizza maker to be there to feed our hungry group. As well as the brewery there is also a gift shop (open weekdays 10am-4pm) which sells gift packs of their beers and other merchandise.

First stop of course was the bar, where three of Grain's range of nine real ales were available. These were Three One Six a pale ale at 3.9%, Best Bitter 4.2% and Vienna Amber 4.6% a lager brewed with Vienna and Munich malts. There were also three keg beers, Weizen, Pilsner and Lignum Vitae a 6.5% IPA. Most members of the party tried all three of the real ales which were all well received. Some also tried the keg beers and my first choice was the Weizen. Some bottled beers were also available, including Grain Slate, their 6% porter.

Some of us settled down to enjoy the beer while Phil gave part of the group a guided tour of the compact brewery. Grain Brewery has been brewing beer at South Farm since 1996 and over that time they have won many awards for their beers, many of which are on display in the shop. They now have three pubs and also supply their beers to Diss Arts Centre. Their beers are widely available as guest beers in pubs across East Anglia and further



afield. Grain Brewery has run a 'brewery' bar at several CAMRA beer festivals, including the recent Cambridge Beer Festival. Several of our group are proficient brewers themselves and they took the opportunity to get some useful tips and advice from Phil. Their brewery tour over, the first group returned to the bar to refill their glasses and join the queue for pizza. Phil repeated the tour for the rest of the group. Unfortunately it was soon time for us to leave and after the obligatory group photograph we said our goodbyes to Phil.

Next stop was the Stanford Arms located in a residential street in Lowestoft. It was CAMRA's East Anglia Pub of the Year in 2016. The pub was quiet when we arrived and fortunately they had been pre-warned of our visit and had plenty of staff to serve our large party. Twelve beers were available and several were from local Norfolk breweries. These included Redwell, Aleyard, Opa Hay and Grain. There were also four ciders from East Norfolk Cider, and a perry from Panting Partridge (Somerset). Although I often enjoy a cider their location on the bar counter on this very hot day persuaded me to go for the beers. I tried the Aleyard Harald a very sweet best bitter described as a Dark Anglian Ale.

We hit the road again and made the journey to our next stop the historic Old Kings Head in Brockdish, which dates back to the 16th century. Reopened in 2015 as a



community hub after being closed for a couple of years, the pub sells six real ales from local breweries. I tried the Boudicca Queen of Hops, an unfined vegan friendly Pale Ale. Other beers available were from Humpty Dumpty, Buffy's and Wolf. Grain Redwood replaced one of two beers that ran out during our short visit.



Photo by Paul Treadaway

Our final pub of the tour was Cambridge CAMRA 2017 Pub of the Year the Red Lion in Histon which was described in the summer edition of Opening Times. Unfortunately I didn't note which beers were on sale but from memory these included Tring

Side Pocket as well as beers from Batemans and Salopian and I think a mild from Crouch Vale. Pickled Pig ciders are usually sold here and as they are stopping commercial production I tried the Rum Cask that was on sale. Pickled Pig will still be supplying a couple of their regular outlets so hopefully the Red Lion will continue to sell these excellent local ciders. The pub was busy with regulars on this hot Saturday evening but we were welcomed by the landlady and served quickly. As CAMRA members we

were given a discount on the real ales. This was the first visit by some of our group but they will no doubt be visiting again soon.

That was the end of the outing and those who joined the trip in St Ives were soon dropped off. Some of us then visited a number of the town's hostelries to round off the day.

Everyone enjoyed the day and the varying beers on offer at Grain Brewery and in the three pubs visited. Our thanks go to Juliet our social secretary for arranging the outing and the visit to Grain Brewery. I would also like to thank Sara our driver, the team at Grain Brewery for hosting our visit and also the staff at the pubs for coping with our large group. Details of future events are shown at the end of this issue and are also on the branch website. [www.hunts.camra.org.uk/diary](http://www.hunts.camra.org.uk/diary)

**Ian Baptist**

Photographs were taken by myself and branch Social Secretary Juliet Ferris.

## The Cambridgeshire Hunter



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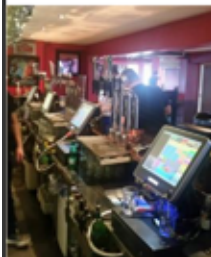
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## New Local Cider Maker Brooks and Conquest

I had been hearing rumours of a new cider maker for some months. Andy Blagbrough our branch cider representative finally tracked them down in early July. Brooks and Conquest 'makers of fine artisan cyder' are based in Somersham. Owners Peter Brooks and Mark Conquest have been making cider since at least 2016 and make a number of ciders using apples grown in Colne. The cider is fermented in oak vats before being bottled in distinctive 750cl bottles. Their dry cider Fen Tiger is made using mainly Bramley apples. They add Cox apples for medium (Cambridge Gold) and medium sweet cider (Devil's Dyke). Andy reports that they are very much East Anglian style ciders and are of high quality. Their production is limited but I will try to have some at the Booze on the Ouse festival in October.

## Huntingdonshire Cider Pubs

Since the last issue two more local pubs are now selling a real cider or perry. The **Three Horseshoes** in **Houghton** (at one time an



outlet for Cromwell cider) was selling two ciders when I visited in mid-June. Village Green Cider Norfolk

Medium, 5.7%, from a small producer in Norfolk and Lilley's Strawberry, 4.0%, were on sale. In July I found Thistly Cross Whisky Cask, with Mr Whiteheads Toffee Apple coming on next. I was told that the real cider is selling well.

A new outlet for real perry is the **Vine** in **Buckden** - Westons Country Perry has been on offer since late June at a very reasonable £3 a pint. These are welcome additions to the list of local pubs selling real cider and perry.

The **Oliver Cromwell** continues to sell an interesting range of ciders. Oliver's Choice from local producer Cromwell Cider is a permanent feature. Welsh and West Country cider and perry from Gwynt y Ddraig, Cockeyed, Orchard Pig, and Farmer Jim's have been seen on sale here of late rather than other local products previously available. At the end of July, Yardarm, 5.5%, from Beard & Sabre and Garden Cider Elderflower, 4.4%, were on sale.

In St Neots the **Pig 'n' Falcon** often sells something from local producer Potton Press, with three of their products including new cider Grounds for Divorce 8.5% available at the summer beer festival in early July. Ciders from Lilley's and Farmer Jim's are the staple here. The **Ale Taster** continues to sell a range of cider from the Cambridge Cider Company alongside other producer's products.

I have been informed that bottles of Cromwell Cider are on sale at the Wyevale Huntingdon Garden Centre.

Cider was also widely available at many of the other beer festivals held in our area over the summer months. One event that deserves mention is the 2nd Swavesey Cider Festival which took place at the end of July. A small group of branch members dodged the rain showers to make a short visit to this on the Saturday evening. There were around 20 ciders on sale with most Cambridgeshire producers represented. The ciders that we tried were all excellent. Thanks go to Jerry Laddell, CAMRA's Cambridge branch cider officer for arranging the ciders.

If anyone has any updates on the availability of real cider and perry locally please let me know by sending an e mail to [cider@hunts.camra.org.uk](mailto:cider@hunts.camra.org.uk)

**Ian Baptist**

*Deputy Cider Representative*





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## September

**Sat 16** Social event, all day, contact Juliet Ferris for more details.

**Sat 30** Leaflet Distribution for St. Ives Beer Festival, St. Ives - meet in the Oliver Cromwell from midday for a 2pm start.

## October

**Sun 15** St. Ives Beer Festival Set-Up, Burgess Hall, St. Ives, contact Juliet Ferris to volunteer.

**Thu 19-Sat 21** St. Ives Beer Festival, Burgess Hall, St. Ives, see pages x-y

**Sun 22** St. Ives Beer Festival Take-Down, Burgess Hall, St. Ives, contact Juliet Ferris to volunteer.

**Sat 28** Cider Month Social in St Neots - details TBC

## November

**Nov 4** Post Festival Social, St Ives, 2pm, contact Juliet Ferris for more details.

**Sat 18** Post Festival Coach Trip, contact Juliet Ferris for more details.

## December

**Sun 17** Christmas 'Beer Shopping', 2pm, St Neots, contact Juliet Ferris for more details.

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



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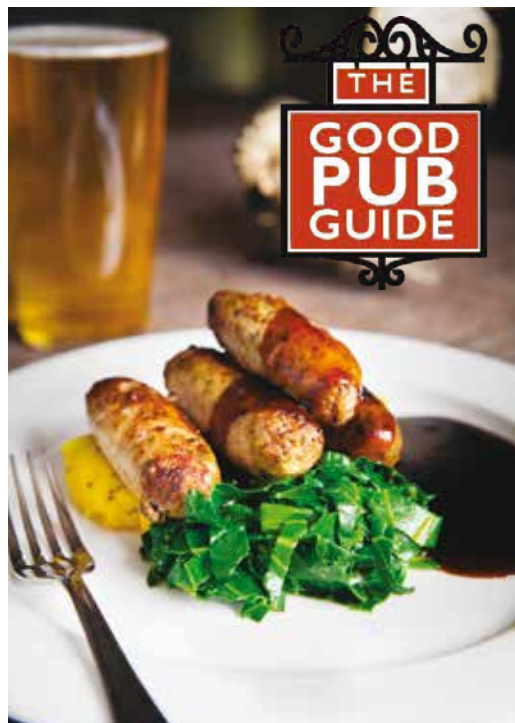


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