

CAMPAIGN TO SAVE RIDLEYS BREWERY

CAMRA has launched a major campaign to fight Greene King's plans to close the 163 year old Ridleys Brewery in Essex. Greene King intends to close the Ridleys Brewery in the autumn following its takeover of the Essex company, announced in July.

CAMRA claims that the acquisition of Ridleys PLC threatens consumer choice as Greene King's dominance in Essex and East Anglia grows. Greene King's move follows its closures of breweries in Hertfordshire, Biggleswade and Abingdon since 1987 and the takeover of Cumbira brewers Jennings by Wolverhampton & Dudley in June.

Mike Benner, CAMRA Chief Executive, said, "A new generation of national brewers has been created and is a threat to consumer choice. Takeovers rarely lead to benefits for consumers and invariably lead to erosion of consumer choice as breweries close and beers are axed".

CAMRA is to press Greene King to reverse its decision to close the Essex brewery and attempt to sell it as a going concern. The industry is experiencing a surge in demand for breweries that specialise in short run craft beers meeting renewed consumer interest in local products. Ridleys has been brewing Tolly Original since 2002, contract brews Greene King XX Mild for Greene King and Pale Island for Kelham Island Brewery, current holders of the Champion Beer of Britain Award.

Mike Benner added, "Ridleys has been family owned since 1842, brewing excellent local beers. Greene King should reconsider its decision and take steps to sell the brewery as a going concern. What will happen to popular beers such as Greene King XX Mild, Tolly Original and the Ridleys beers? It is difficult to believe that Greene King will continue to brew Ridleys IPA for long as it clashes with its own IPA."

CAMRA has also hit out at comments from Ridley's Managing Director, Bob Wales, who was appointed in April 2005. Following his appointment, Mr Wales said, "The Board and I are delighted with this announcement and look forward to the Ridleys business growing and developing. Ridleys is a good business with some excellent and dedicated people at the Hartford End Brewery site..."

Mr Benner said, "One has to ask the question, 'what has changed'?"

CAMRA is also calling on the Government to reinstate legislation to force brewers with more than 2000 pubs to allow their pub tenants to take a guest beer from a supplier of their choice.

Mr. Benner added, "Greene King should show they care about Britain's brewing heritage and attempt to sell the brewery to someone who can use it to brew beer."

CAMRA, the Campaign for Real Ale, is a consumer organisation founded in 1971



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



OPENING TIMES 124 A

AUTUMN 2005

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A LOOK BACK IN TIME

25 YEARS AGO

In Eaton Socon, Stephenson's Rocket opened and was serving Paines hand-pump-dispensed XXX and EG.

St Neots & District CAMRA held campaigning socials at pubs that normally used pressurised gas dispense for their cask ales - the licensees had agreed to serve a cask of real ale direct from the cask. The Millers Arms at Eaton Socon provided Greene King IPA and the Hare and Hounds in Eynesbury served Paines Dark Mild without the gas.

St Neots CAMRA had also successfully introduced real ale into some pubs by free loans of its handpumps to licensees. The Plough at Abbotsley had thus been converted to serving Paines XXX without added gas and in St Neots the Wheatsheaf had subsequently obtained its own handpumps for three Greene King beers, XX Mild, IPA and Abbot.

In August 1980 St Neots CAMRA met at the Riverview, Earith, and a social was held at the Victoria in Huntingdon. Branch meetings were at the Three Horseshoes at Longstowe in September and the Black Bull in St Ives in October. In October a joint social with North Herts branch was held at the Crown at Litlington, which had recently changed its real draught mild from Greene King's light mild KK to their dark XX Mild. The locals had decided that XX was a much better brew when a cask was delivered in error instead of KK.

In Huntingdon, the Market Inn abandoned the use of air pressure for dispense of its real ales. To the approval of local CAMRA members, handpumps were installed for Stag Bitter and Manns IPA. The White Hart at Great Staughton had also changed to handpump-dispensed Manns IPA.

CAMRA's Great British Beer Festival rose from the ashes as it was held in marquees on the racecourse site below the burnt out Alexandra Palace in north London. Ally Pally was destroyed by fire in July 1980, causing major changes of plan for the festival, with Haringey council laying on mains drainage, water and electricity for the temporary site.

CAMRA gave its approval to Whitbread's new 'real tank beer' Queens Ale brewed in Sheffield. The new unfiltered brew was allowed to settle for 2 days in the 90gallon cellar tanks then popular in northern pubs and clubs, then dispensed without the use of pressurised gas. After a visit to Sheffield by its technical experts CAMRA confirmed that the beer should be regarded as real ale.

CAMRA's third Bedford beer festival offered around 40 real ales, including Shipstones, and Hook Norton. The Potton Barbershop singers provided entertainment.

Miss Anglia, Delia Moth from Stilton, officially opened extensions to the lounge bar at the Black Bull in Brampton. The Black Bull was noted for one of the best local pints of Manns IPA.

Local CAMRA members assisted behind the bar at a beer exhibition at the Lion in Ramsey in August 1980 that provided a range of 13 real ales, including Fullers ESB and Wadworths 6X.

What's Brewing, the CAMRA members' newspaper, carried an article in its September 1980 issue about the 'forgotten' historic Lorimer's Caledonian Brewery in Edinburgh and its direct coal fired brewing coppers and Lancashire boilers. All of this had been spared that year as owners Vaux breweries of Sunderland sold their other Lorimers brewery in Edinburgh and its estate of 214 Lorimers pubs in Scotland to Allied Breweries. In 2005 Vaux and Lorimers no longer exist other than as distant memories, but Caledonian thrives, now producing its excellent cask beers for Scottish & Newcastle breweries.

Read OpeningTimes online: www.huntscamra.org.uk/news

A LOOK BACK IN TIME

10 YEARS AGO

CAMRA St Neots branch ran a late summer trip to Elgood's brewery at Wisbech. A Pub of the summer award was presented to the Jester at Ashwell and there was a joint social with Northampton branch at the Woolpack at Cranford St Andrew. Branch meetings were held at the Pear Tree in Bassingbourn and Kimbolton White Horse. In October the branch visited the Queens Head at Needingworth for their beer festival.

CAMRA reported a government whitewash' as Scottish & Newcastle were given a green light to take over the UK's Courage breweries from their Australian owners Fosters. The Department of Trade and Industry decided not to refer the bid to the Monopolies and Mergers Commission.

CAMRA claimed a victory as pubs in England and Wales were finally allowed to open throughout Sunday afternoons. But CAMRA continued to push for further reform, including the abolition of standard permitted hours for pubs that has finally become a reality in 2005.

Ten years ago Peterborough CAMRA attacked the Magic Pub Company for renaming their Six Bells pub in the city the Rat and Parrot. They claimed angry locals were threatening to use their paint sprays to change the name to 'Prat and Parrot'.

The famous London cask ale Charrington IPA was axed by brewer Bass after distribution of the beer fell to less than 400 pubs. The move was described by CAMRA as the latest by Bass in a 'saga of neglect' following their closure of the Charrington brewery 20 years earlier.

John Adnams retired after 20 years as chairman of Suffolk family brewers Adnams, handing over to Simon Loftus, the third generation of his family to be associated with Adnams. Smokers' rights pressure group FOREST hit out at smoking bans in parts of pubs set aside for families, following nosmoking conditions in pub children's certificates imposed by some magistrates.

Scottish & Newcastle owned up to brewing a 'Welsh' beer in England after complaints from CAMRA's Clwyd branch over 'Welsh Bitter', brewed in Nottingham by S&N, who announced plans to re-name the beer after approaches by Trading Standards officers.

Winter came early to East Anglia as Adnams brewed their winter beer Old Ale for CAMRA's Great British Beer Festival, held in August at Olympia. East Anglian drinkers were happy to enjoy some of the special brew supplied to local pubs.

Brewers Fullers and Adnams backed CAMRA's condemnation of the use of tight sparklers for dispense of their beers. Head brewer Reg Drury said 'Fullers agree that using a swan-neck and sparkler destroys the beer's natural condition and reduces the hop character, resulting in a blander product'. And Roger Clayson of Adnams said 'lets have Adnams, Wadworth, Youngs and Fullers served in the traditional southern manner.

Former CAMRA chairman Chris Hutt sold his 13-strong Unicorn Inns chain, including 7 Newt and Cucumber real ale pubs, to brewers Morlands of Abingdon, Oxfordshire for over £12 million.

In St Albans CAMRA fought off a bid by Ind Coope Retail to turn a medieval grade listed pub, the Boot, into a 'Scruffy Murphy's' theme bar. A 1500-signature petition resulted in a formal withdrawal by Ind Coope of their plans for renovations and the name change.

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PUB AND BREWERY NEWS

WILD MILD PUBS

In May a good number of local pubs joined CAMRA's 'Make May Mild' campaign. The impressive chocolaty cask Greene King XX Mild, brewed by Ridleys, was spotted at the Berkeley Arms, Eynesbury. M&B Mild, brewed for Coors by Highgate brewery, appeared at the Samuel Pepys in Huntingdon. A number of cask milds, including the malty Thwaites Mild, were guested at the Greene Man at Colne and their recently acquired pub, the Victoria in Huntingdon. Added to regular stockists the Cock, Hemingford Grey (Elgoods Black Dog), the Lord John Russell, St Neots (Batemans nutty Dark Mild), the Waggon & Horses, Steeple Morden and Crown, Litlington (both Greene King XX Mild), this makes an impressive list of outlets for a style of real ale that appears to be undergoing a local revival.

ANCHOR, LITTLE PAXTON

There have been many changes at the Anchor in Little Paxton over the last sev-



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eral months. In February, the pub changed ownership from Spirit the Group to the Globe Pub Company. The owner-

ship change gave Tom and Sue Merritt, the publicans of the Anchor, the opportunity to change from being tenants to owning the lease on the pub, which allows them far greater freedom on how the pub is run. The key point here for real ale drinkers is that Tom has more options regarding the beers he can sell. In the past his only option was Tetleys Bitter, but now he has a wide range of guest beers to choose from. Currently the range is Caledonian Deuchars IPA and Courage Best Bitter as house beers, plus two constantly changing guest beers, recent examples being Youngs Special, Jennings Crag Rat and Adnams Regatta. Congratulations are also due, since Tom has recently been awarded his Cask Marque certificate.

NEW CAMBS BREWERIES

New local breweries have been gradually coming on stream to join established Cambridgeshire brewers City of Cambridge, Elgoods, Fenland, Milton and Oakham.

Hereward is a small home-based brewery in Ely launched in 2003 by Michael Czarnobaj who mainly supplies beer festivals. Beers have included Bitter (alcohol by volume 3.8%), St Ethelreda's Golden Bitter (4%), Porta Porter (4.2%) and Oatmeal Stout (4.5%).

Cambridge Moonshine brewery was established in the city centre last year and won the 'beer of the festival' at CAMRA's 2004 Cambridge beer festival. There are plans to move to larger premises; beers have included Harvest Moon Mild (brewed to an original gravity of 1040, abv 3.8%), Mulberry Bitter (og 1040, abv 4%), Winter Moon Stout (og 1044, abv 4.5%), Pigs Ear Porter (og 1048, abv 4.7%), and Moonrakers Golden Ale (og 1050, abv 5%).

Ufford Brewery opened in Februry 2005 at Ye Old White Hart in Ufford, near Stamford. In addition to the White Hart the beers are available in three other pubs, the Periwig and the Crown Hotel in Stamford, and Smiths of Bourne. The beers include Idle Hour (abv 3.9%) and Offspring (abv 4.5%).

Horseshoes, Offord Darcy—A new small brewery was in the process of opening during July at this local pub. The new venture is the inspiration of Tony Gardiner, one of the owners of the Horseshoes. Brewmaster 3000 equipment, produced in Canada, has been acquired from a local company Brewers World run by Graham Steel in Upper Dean, Bedfordshire. Tony

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PUB AND BREWERY NEWS



has brought in Neil Forrester, an retired ex-Whitbread brewer who lives in the Offords, to help get the brew-

ery commissioned. The self contained plant brews just 9 gallons at a time, with the brewing process taking less than 2 hours. The beer is then fermented in plastic vessels for 7 days, before being racked into casks or kegs to be served in the pubs cellar. Tony and Neil plan to brew a wide variety of beers, including a selection of real ales, 2 different lagers, as well as a smooth keg beer. Amongst the real ales, there are plans for a mild and a stout.

There have been other rumours of new brewing ventures in the county, and we will bring news when reliably available.

INN BRIEF

There are new licensees at the George and Dragon in Eaton Socon, the Hyde Park, St Neots and the Crown at Earith, which features Fullers London Pride and Adnams Broadside alongside Greene King IPA.

At Southoe the Three Horseshoes has been featuring a guest real ale.

The Mad Cat at Pidley has two regularly changing cask beers under its changed ownership. Recently sampled there in good order were Wychwood Prince Albert and Piddle Down Under from the Wyre Piddle brewery in Worcestershire. Min Tarling, former landlady of the White Hart in St Ives, moved to the Mad Cat last October after a period outside the local area.

New owners at the Mermaid at Ellington are aiming to develop local trade and cask beer is expected to be a major feature. The reliably popular and distinctive Adnams Bitter will remain alongside regular guest beers.

Meanwhile, Chris Watson has moved from

the Mermaid and has taken the lease at the Bridge House, St Neots, and an improved range of well kept real ales is now on offer, as well as and interesting menu in the fully refurbish restaurant.

At Abbotsley the Eight Bells has been trading again since March following an extensive refurbishment after being badly damaged by fire last year while the licenses Peter and Gill were on holiday in Greece. The work has included improvements to the restaurant and a small extension to the public bar.

Fenland brewery's Sparkling Wit cask wheat beer took a turn at the Cock, Hemingford Grey, during the early summer.

Guest beers from further afield at the Green Man, Colne have included Cottage Southern Bitter, Oldershaw's Alma's Brew, Cropton Yorkshire Moors Bitter and Youngs Golden Zest.



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OPENING TIMES 124

AUTUMN 2005

A DAY IN THE WISSEY VALLEY

Huntingdonshire branch CAMRA members enjoyed a midsummer festival of local beer and food laid on by brewer Tony Hook for the branch at the premises of his Wissey Valley brewery close to Stoke Ferry over the Norfolk border.

Some difficulty for some of us in finding the somewhat remote premises was soon overcome and we settled into a delightful Saturday afternoon sampling various draught and bottled real ales, ciders and apple juices made by Tony and fellow craft producers in the Norfolk area.

Wissey Valley real ales have become well known in our area owing to their regular appearance at farmers' markets in St Ives, Huntingdon and Ramsey. This extends to Norfolk's farmers' markets including those at Fakenham, Wymondham.

And farmers' markets were Tony's source for much of the interesting local food that he had put together for us, from farmmade pork sausages to ostrich burgers and hand made pickles.

The brewing equipment was installed with help from Brendan Moore at the nearby lceni brewery and includes clever use of an amazing array of modified second hand equipment, from old dairy vessels to beer casks to parts from redundant pub beer coolers. And flexibility is a watchword here, with some vessels doubling up for different purposes at different times as needed.

But Tony regards an effective wort cooler as essential for quality beers, and his heat exchanger was a significant item of expenditure.

Ingredients are selected in various combinations from five hop varieties and five malt products to generate Wissey Valleys' plethora of ales. Six are regular ales and there are occasional one-off brews. Optic pale malt has recently replaced maris otter and achieves a good extraction of fermentable sugars. Hops are chosen from challenger, target, fuggles, phoenix and bramling cross. Late hops are occasionally added for the last few minutes of the boil to provide hop aroma.

Beers are bottled from settled casks with the addition of partly fermented wort – this provides the necessary sugar and yeast for the essential secondary fermentation in bottle which is encouraged by a period of storage in a warm room.

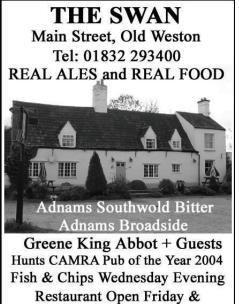
Wissey Valley beers are supplied to an increasingly wide area and Tony is thinking of hiring help, as brewing and selling beers, attending farmers' markets and dealing with brewery administration are increasing burdens. Bottled real ales may be found in shops as far away as the Lake District, and local regular stockists include the real ale shop at Wells-next-the-Sea and beer shops in Newmarket and Bury St Edmunds. Pubs are also demanding the bottled real ales. Cask beer is also being supplied to pubs, and Golden Rivet (abv 5.1%) will be on sale at CAMRA's national festival at Olympia this August.

A number of Tony's beers carry "one of his nicknames", Captain Grumpy. We sampled 'Captain Grumpy's Busted Flush' (abv 4.7%), an intensely hopped, dry pale amber beer. 'Pale Ale' (abv 4.5%) was also dry but lighter in colour and in body, with a powerful hop aroma from late hops.

We were also able to sample the cask beers of the new Tipples brewery set up by Jason Tipple at Acle, Norfolk. Topper was a dark roasty brew (abv 4.5%) and Redhead was an impressive well hopped best bitter (abv 4.2%).

Some members had arranged overnight accommodation and disappeared to explore this delightful part of West Norfolk – others made the surprisingly short journey back to Huntingdonshire.

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



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ST IVES BEER FESTIVAL, BOOZE ON THE OUSE

FESTIVAL DETAILS

This is our 25th 'Booze on the Ouse' and the fourteenth held at the St. Ivo Centre, organised by the Huntingdonshire branch of the Campaign for Real Ale.

REAL ALES

We hope to serve <u>over the course of the</u> <u>festival</u> around 50 real ales from all over the UK, both from the well-established independent breweries and the newer, smaller micro-breweries. Here is a draft beer list—visit our web site for updates: www.huntscamra.org.uk/festivals.

MILDS

Batemans Dark Mild E&S Elland First Light Elgoods Black Dog Grainstore Rutland Panther Greene King XX Mild Moorhouse Black Cat Triple FFF Pressed Rat and Warthog BITTERS Hereward Bitter Holdens Black Country Bitter Marble Manchester Bitter Milton Neptune Thwaites Bitter Ufford Idle Hour Wolf Golden Jackal Woodforde's Wherry York Bitter BEST BITTERS Adnams Regatta Adnams Flagship Bath Barnstormer Harveys Sussex Best Bitter O'Hanlons Royal Oak Old Stables Hoppy Dayz Olde Swan Entire Potton Shambles Bitter Skinners Betty Stogs Wickwar Cotswold Way STRONG BITTERS Bullmastiff Son of a Bitch Cropton Yorkshire Moors Bitter Fullers ESB Harviestoun Ptarmigan Randalls Envy Bitter Tring Colley's Dog

GOLDEN ALES Breconshire Golden Valley Caledonian Golden Promise Isle of Skye Young Pretender Jarrow Rivet Catcher Moonshine Moonrakers Golden Ale Oakham JHB Phoenix Arizona Wharfedale Folly Gold OLD ALES/STRONG MILDS Bank Top Dark Mild Sarah Hughes Dark Ruby Mild STOUTS/PORTERS Cairngorm Black Gold Dark Star Espresso Stout BARLEY WINE Orkney Skullsplitter SPECIALITY BEERS Black Isle Hibernator Wheat beer Bridge of Allan Hefeweizen Coachhouse Cherry Beer Fenland Sparkling Wit Fyfe Weiss Squad Grand Union Honey Porter Nethergate Umbel Ale St Peter's Lemon and Ginger Spiced Ale Williams Heather Fraoch

Ginger Spiced Ale Williams Heather Fra LAGERS Atlas Latitude Butts Le Butts

Cains Lager

FOREIGN BEER

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

CIDER AND PERRY

The traditional cider bar will be serving around 6 taste-bud shattering delectations.

FOOD AND DRINK

The St. Ivo Centre will be operating a food counter selling both hot and cold food at all sessions, Free soft drinks will be available from the real ale bar for the designated driver of your party.

CAMRA PRODUCTS STAND

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

THE WORKERS

The festival is organised and run by members of CAMRA who are all unpaid volunteers. We always need more helpers so join at the festival's CAMRA stand.

STAFF NEEDED

The festival always needs more staff, so if you can help at any session please contact Andy Shaw (see below)

ADVERTISERS

A 32-page programme will be produced for the festival. Advertising at competitive rates. Reach 3,000+ beer drinkers. Contact the Programme Editor for more information.

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Updates to beer list - www.huntscamra.org.uk/festivals

15th-17th SEPTEMBER, ST IVO CENTRE, ST IVES

CONTACT NUMBER

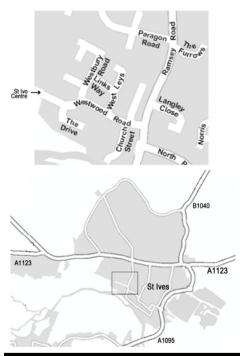
Festival Organiser & Programme Editor, Andy Shaw - 01480 355893 - festival@huntscamra.org.uk

CHILDREN AT THE FESTIVAL

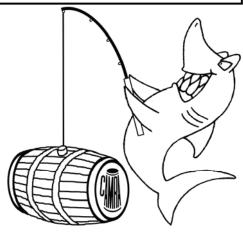
Whilst lunchtime is the ideal time to bring the family to the festival, we do allow children into the hall up to 9.00pm in the evening, and we have a separate family area.

FESTIVAL VENUE

The festival is being held at the Burgess Hall, St. Ivo Centre, Westwood Road, St. lves - an excellent location and probably one of the finest venues for a beer festival in the country. The Centre on the outskirts of St. Ives is accessible by good road links from the A1/A14 and buses run from Huntingdon where there is a main line railway connection.



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AUTUMN 2005

It takes all sorts to campaign for real ale



Join CAMRA Today... Just fill in the form below and send, with a cheque (payable to CAMRA Itd) or for Three Months Free mem-bership (for those renewing or joining by Direct Debit) complete the Direct Debit Form. All forms should be addressed to membership secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4UW. Alternatively you can join online at www.camra.org.uk. Rates for single membership are £18 and joint £21. Concession rates are available on request.

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12 Join 77,000 members	of CAMRA and fight for Bri	tain's beer heritage

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NO SMOKING AT THE THREE HORSESHOES, GRAVELEY

On June 1st the Three Horseshoes at Graveley introduced a ban on smoking throughout the pub. Publican Alfred Barrett introduced the ban as a direct response to popular demand from his customers. The Three Horseshoes is very popular for food and Mr Barrett thought making the pub no-smoking would be in keeping with the food focus of the pub. None of his staff smoke and Mr Barrett is himself a former smoker. Mr Barrett gave his customers a month's notice of the smoking ban and has had a lot of praise for his move from his customers already.

Elsewhere in Cambridgeshire the only pubs previously to introduce total bans on smoking are in Cambridge, where pubs like the Free Press and the Cambridge Blue have been no-smoking for some time. It is thought that the Three Horseshoes is the first example of a rural pub in Cambridgeshire to ban smoking.

The Government has proposed to bring in a ban on smoking in pubs that serve food by 2008. The response by breweries, pub companies, and individual pub tenants is as yet unclear. JD Wetherspoons is in the process of making all their pubs nosmoking, 2 years ahead of the Government's planned legislation. Some publicans have expressed concern that a ban on smoking would result in a significant reduction in trade.

CAMRA believes that both staff and customers have a right to enjoy smoke free environments in pubs, and that as a minimum the bar serving area should be nosmoking. CAMRA also believes that ideally smokers should also be allowed to enjoy pubs, and highlights that reintroducing multiple rooms in pubs would allow the introduction of smoking rooms. Until the 60's and 70's most pubs had multiple rooms, often including a "smoke room", but most of these pubs were altered to create open plan areas. The Three Horseshoes has a single open plan lounge and a restaurant, as so could not easily accommodate a smoking room.

Six weeks after the introduction of the ban, Opening Times visited the Three Horseshoes to find out what the public reaction had been to this bold initiative. Mr Barrett was delighted by the results so far. He admitted that he had lost a small number of existing customers, but he had gained far more new regular customers than he had lost, and not just locals. Many people from the surrounding area had read the article in the Hunts Post, and he was now getting people from Huntingdon and St lves regularly visiting the pub. Overall Mr Barrett reported that his business had improved, particularly the food trade. "In the past, at busy times at the weekend, we were at saturation, because the restaurant was full, but people did not want to eat in the lounge because of the smoke, so I can now accommodate far more diners". Mr Barrett also reported an increase in trade on weekday evenings, when the pub does various food specials.

Most pub landlords who have considered the idea of going totally no smoking have been put off because of fears of loosing a major proportion of their existing customers, but the experiences at the Three Horseshoes suggests that the opposite may be true, that pubs that do not introduce no smoking areas are keeping nonsmokers away. Considering that smokers now are in the minority at only 30% of the public, any pub that does not introduce no smoking areas will increasingly be at a disadvantage.

Taking advantage of this opportunity to bring back into pubs many non-smokers who have given up the pub habit is now the challenge facing Scottish pubs. The Scottish Parliament has overwhelmingly voted to introduce a total ban on smoking in public places from March 2006.

14 All CAMRA approved beer festivals are listed on www.camra.org.uk



ROY RIDES

Introduction:

This article, I hope, will be the start of a occasional series on interesting bike rides, not necessarily within the Hunts branch boundaries, but which I think might appeal anyone who enjoys having a beer and a pleasant ride around on a bike.

This first tour is a circular one starting from St Neots, and passes through the Gransdens and Gamlingay.

The origins of this particular route started when I realised that I could not deliver my branch newsletters by car and have drink at the same time, but before I go on, a warning; riding a bike under the influence of alcohol is an offence so you have been warned. No riding along the white line trying to find your way home!

Distance: 27.5 km (17 miles). Can be completed in around 3 hours.

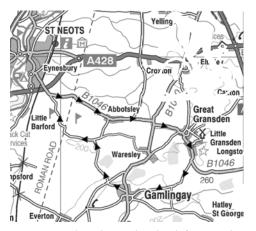
The Ride:

I will start from two points. From the railway station, proceed down Station Road, towards Cambridge Street. Turn right at the first mini roundabout and left at the second, into Cromwell Rd. Head along this road for about a mile until you get to Potton Road on the left hand side.

For those starting at the Market Square, exit the square from the South East corner into Brook Street, turn right at the Woolpack (Charles Wells), opposite the Church into Berkeley Street over the Hen Brook bridge into Eynesbury, and follow the road round. Go past the Berkeley Arms (Greene King) on the left, and the Hare & Hounds (Pubmaster) on the right. At the next pub, Cambridgeshire Hunter (Charles Wells) turn left, into what looks a dead end road. At the end of the road you need to across Cromwell Road via the pedestrian crossing into Potton Road opposite.

Head up Potton Road (B1046) and over the railway line. Cycle along until you

GRANSDENS & GAMLINGAY



come to a junction, take the left towards Abbotsley. As you get into the village you will see the first pub at the top of a small rise.

The **Jolly Abbot**, now a free house, was formerly an old James Paine house named the Plough. Inside there are three handpumps serving, a house beer, brewed by the local Potton Brewery, called Topknot, and along side this you will usually find Greene King IPA and guest beer. The pub features vegetarian food as a specialty.

Fortunately, there are still two pubs in this small village and the second pub is only a few hundred yards further on past the church on the left hand side.

The Eight Bells is a Greene King tied

house. The pub suffered a serious fire during 2004 a n d w a s closed for over six months, luckily it survived and has



now reopened. It has a good range of food on offer and the usual Greene King range of beers to sup.

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

ROY RIDES

GRANSDENS & GAMLINGAY

After leaving the Eight Bells turn left and leave Abbotsley on a long straight road until you reach a staggered crossroads, here turn right then left towards Great Gransden.

The village now only has one pub, the **Crown & Cushion**. This is a former Charles Wells pub which has been sold to a small pub chain. It still offers Charles Wells Eagle and usually another guest beer. This is a good stop for food if you are getting hungry by now.

Exit the pub and turn left towards Little Grandsen. About a mile further on you reach one of the best unspoilt pubs in the area, the Chequers.

The **Chequers** is the 2005 Hunts branch pub of the year and well deserved too. Here you will find at least three beers on tap. The house beer is currently Oakham



JHB which will be an excellent t h i r s t quencher which you will have deserved by now. Stay for

one or two and join in on the local gossip. Not too many electronic distractions to be found here.

Assuming you need to leave, exit the pub and continue onward through the village, you will come to a right turn signposted to Gamlingay, take this road. On the way you will pass Little Gransden airfield on the right hand side, a former WW2 airbase, but now is used for light aircraft.

Continue on, and this is now one of the best bits as you can freewheel downhill all the way into Gamlingay. At the church bear right, past the Greene King owned Wheatsheaf, stop if you want, but there is more choice further down the road at the Cock, also a Greene King pub (what two Greene King pubs in one village!!).

The **Cock** is the oldest building in the village having survived the great fire in 1600, hence it retains many old and inter-

esting features. Greene King IPA and Abbot are usually supplemented by а "Greene King quest ale ". Excellent food is available if you are still hungry. There is a



colourful patio and large garden with assorted animals to keep the kids amused, while the adults can enjoy a quite drink.

Finally, we go to the last pub. It is hard to believe, but it is documented that Gamlingay had 52 pubs but sadly only three remain. The last on the list is the **Hardwick Arms**, a large pub which dominates the Cross Roads. The pub has much improved over the last 6 months and now offers. Fullers London Pride and two other guest beers.

Now for the worse bit, how to find your way home! At the crossroads take the first right after a hundred meters or so take a left and follow this road out of Gamlingay into the small hamlet of Gamlingay Cinques. Here you will pass the former Greene King pub the Green Man closed in 1980 (check). Shortly after you will arrive at a crossroads go straight over (looking both ways of course) and follow the road and descend down a steep hill, hopefully getting some speed up for the ascent. The rest of the return is straight forward follow any direction signs to Eynesbury and you should not get lost. To make the return interesting see if you can spot which bit is the old roman road that use to run from Godmanchester to Sandy.

Roy Endersby

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EVENTS AND SOCIALS

Aug 2005 Sat 20 th	Greene King Trip Trip to Greene King, Bury St Edmunds . A tour of the brewery has been arranged for CAMRA members and their guests, commencing at 12 noon. Transport may be available.	
Wed 24 th	Evening trip to the Peterborough Beer Festival by rail. For current timetables please refer to www.rail.co.uk.	
Sep 2005 Tues 6 th	Booze on the Ouse Beer Festival Pre-festival meeting , at the Oliver Cromwell , St Ives (8.30 pm) for all those helping with the St Ives Beer festival. If you would like to help at the festival, please contact Andy Shaw, on 01480 355893.	
Thurs 15 th to	Saturday 17 th Booze on the Ouse – St Ives Beer Festival, Burgess Hall, St Ivo Centre. Opening Times: Thurs: 6-10.45 pm; Fri 12-3 pm & 5-10.45 pm; Sat 12-10.45 pm. FREE ENTRY to CAMRA members. VOLUNTEERS WELCOME!	
Thurs 22 nd	Evening trip to the Letchworth Beer Festival, Plinston Hall, Letchworth by rail.	
Oct 2005 – Tues 4 th	• Rockingham Brewery Talk / New Members' Social Open Branch Meeting. Postponed from August, Brian Bosworth of Rockingham Brewery will be joining us at The Cock, Hemingford Grey to talk about how be began brewing. There will also be an opportunity for you to hear about recent activities of the Committee (8.30 pm).	
Thurs 6 th	Evening trip to the Bedford Beer Festival , Corn Exchange, Bedford by bus.	
Fri 14 th	New members' social , at Oliver Cromwell , St Ives, for members who joined at the St Ives Beer Festival. A FREE PINT for new members and all those who helped at the Booze on the Ouse festival.	
Nov 2005 Fri 4 th	Real Ale Ramble Around St Neots Social around St Neots pubs, starting at the Bridge House at 8.30 pm, moving to Ye Olde Sun at 9.00 pm, The Chequers at 9.30 pm, finishing at the Woolpack at 10.15 pm.	
Tues 8 th	Open Committee Meeting, The Grange, Brampton (8.30 pm).	
Dec 2005 Tues 6 th	Social Around Huntingdon Pubs Open Committee Meeting, The Rivermill, Eaton Socon (8.30 pm).	
Fri 16 th	Social around Huntingdon pubs, starting at the Market Inn at 8.30 pm, moving to the Victoria at 9.00 pm, the Samuel Pepys at 9.45 pm, finishing at the Old Bridge at 10.30 pm.	
For further in	formation please contact Pete Godfrey, Social Secretary, on 01480 212849	

or e-mail: socials@huntscamra.org.uk. For an up to date listing, log on to: www.huntscamra.org.uk/diary. For current train timetables please refer to www.rail.co.uk.

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

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To Advertise

To place an advert or enquire about our rate card please contact:

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Deadline for Winter 2005 issue (125) is Friday 14th October 2005.

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