

opening times

Huntingdonshire Branch of CAMRA
The Campaign for Real Ale

Issue 128
Autumn 2006

Booze on the Ouse
St Ives Beer Festival



**CAMPAIGN
FOR
REAL ALE**

Also inside:

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& Hansons

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My Local—Rivermill Tavern

Pub Heritage trip to Thanet

York Rail Ale trip

Highgate Brewery visit

THE CHEQUERS

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

My Local



There is something evocative about the term “my local” - with strong connotations of belonging. I have lived in Eaton Socon since 1996, and one of the reasons I personally wanted to move to this part of St Neots was the good range of pubs, but despite this it was only recently that I “acquired” a local, a pub in Eaton Socon that I found I was visiting more than any other. Not that anyone acquires a local—the local acquires or captivates you! And that’s how it happened to me.

The pub is the Rivermill Tavern, and the reason why this became my local was the threat of losing it. My music tastes lie in the 1970’s and one of my favourite singer songwriter’s put it best—“you don’t know what you’ve lost ‘til it’s gone”. It’s not that I’d never enjoyed the Rivermill before the threat of conversion to a set of bijou flats loomed, it’s just that I’d never consciously put a value on those special moments.

And the Rivermill is a special place, not just to me, but to many regulars; firstly for the range of facilities it offers; secondly the great location; and thirdly for the people, both staff and customers. Personally I go there for the music on Wednesday and Friday evenings and a chat with friends; for a long Friday lunchtime break from work; and in summer to call in after a Sunday lunchtime walk by the Ouse to soak up the sun by the river.

I’m missing the food! I’m ashamed to say that I last had a meal there 3 years ago, but there are many who come back week after week just for the excellent meals.

But this is “my local” so I should concentrate on why it’s special to me. The best night of the week for me is Wednesday, when Trevor the landlord usually has a solo artist in the music spot. That means

that it’s often a good blues or jazz guitarist, not too loud, and conversation can take it’s natural place alongside the music.

Wednesday night is also the regular night for many others:- Peter-a forthright plain speaking chap who was a tower of strength during the recent fight to keep the pub open; Bob-a long standing CAMRA member, a fountain of knowledge and a true “gentleman”; Tony-a great wit and the soul of any party; Wiggy-a local musician; Chris-a worldly wise actor who lives on a narrow boat in the marina; and Declan-a mischievous Irishman always full of the craic. For me, Wednesday nights without these and many other folk would be a sad place indeed!



I have not however mentioned the most important people in this and any good pub, the landlady and landlord. Jan and Trevor Partt have been running the Rivermill for over 10 years, and are passionate about the place. Trevor loves good music and it’s one of the most important reasons for people to visit the pub, the Rivermill being one of the best live music venues in Cambridgeshire. On any music night it would be rare not to see Trevor on the balcony operating the light and sound, and clearly enjoying himself. It is Jan however who is the main powerhouse behind the Rivermill, and the reason why the food is of such good quality. I would be glad of just 10% of her energy! She never stops, and I have rarely seen her just sit down and relax. Jan and Trevor’s commitment to quality is something I’d recommend any aspiring publican to take note of.

So there you have it—my local—but what about your local? I look forward to hearing from you!

Andy Shaw

A Pub Crawl with a Difference

The content of "What's Brewing" doesn't usually interest me too much beyond the letters page and the date of the 3rd Annual Cruddleworth Beer Festival but I couldn't resist a closer look at a recent article about the York Branch's "10th Anniversary Real Ale Rail Trail". I estimate that I do 80% of my drinking outside the "Opening Times" circulation area so this seemed like a golden opportunity to keep up my average.

In short, the trail allows a leisurely trip by train and stops at four different station watering holes with the added bonus of a microbrewery too. I travelled up to Dewsbury with my dad and we started our day at the West Riding Refreshment Rooms just before the arrival of a train from York which emptied its cargo of York CAMRA members within minutes of us settling down with a pint of Timothy Taylor's Dark Mild.

The bar is housed in the station's original waiting room and the cellar was once the gent's toilet. Standard fare includes Black Sheep Best Bitter and Riggwelter, Taylor's Landlord and the aforementioned Dark Mild but we also had a choice of Saltaire XB, Cottage Maidenhead Bridge, Durham Definitive, White Herald and a session bitter from the nearby Anglo Dutch Brewery. There was also a cask conditioned wheat-styled lager (Yorkshire Wit) and a good stock of foreign bottled beers.

From Dewsbury it's a short hop to Huddersfield where the station buildings are Grade 1 listed and there's actually a choice of bars on the platform! If you're at the front of the train then you can almost fall into the Head of Steam, one of a select group of privately owned pubs that includes outlets at railway stations at Liverpool Lime Street, Newcastle and London Euston. At Huddersfield are four very different rooms in quarters around a central servery which offer a variety of set-

tings in which to enjoy a selection of beers. As it was the middle of the St Patrick's Day Summer Beer Festival (!) I tried Hilden's Bitter, Molly's Chocolate Stout and McGuire's Pils. My dad stuck to Highgate Dark Mild but the Coach House Banoffee Bitter proved popular with a group of horse racing fans from the York Branch as they cheered home the winner of the 2.45.

We decided to save the delights of the Station Tavern for later and boarded the train to Stalybridge. It's a 20 minute trip through Pennine countryside, which disappears for a few minutes thanks to the Standedge Tunnel which also carries the Huddersfield Narrow Canal and is the longest, highest and deepest railway tunnel in the country.

Why else would anyone visit Stalybridge Station, except to experience the Original Station Buffet Bar? The old living accommodation and the former first class ladies waiting room provide the two main bars in which many of the original features and fittings have been retained and weather permitting there are excellent views of the surrounding hills from the platform seating. There's a good choice of simple but good value grub, including the local delicacy of black pudding and black peas. We were able to wash it all down with a full range of beers from the Phoenix Brewery (Monkey Mild, IPA, Navy, Wobbly Bob and Double Dutch).

The slow train back to Huddersfield allows a stop off at Marsden. Ideally, take in a trip to the Riverhead Brewery, converted from an old grocery store in 1995 and now producing seven regular beers named after reservoirs on the moors above the village. The beers increase in strength with the height of each named reservoir. If time is short, step across the road from the station to the Railway Inn. Yet more good looking grub, not such a good selection of beer but an excellent Jennings

A Pub Crawl with a . .

Cumberland nonetheless.

Back on the slow train to Huddersfield and the delights of the Station Tavern where the main bar serves a large function room and a cosy snug. The beers are mostly supplied by small local breweries and we were able to choose from Copper Dragon "Golden Pippin", Goose Eye "Over and Stout", Newby Wyke "Kingston Topaz", Outlaw "Super Styrian" and Pictish "Ginger Ale".

And that concluded the drinking for the day—the champion beer of which was Copper Dragon Golden Pippin (Ed: which just happens to be on the beer order for the St Ives Beer Festival).

It sounds like a fair trek but it's less than 3 hours from Peterborough to Dewsbury by train and the rest of the trip is a cinch.

Keith Lawson—Hic!!

HALF PINTS

A marketing system involving tasting notes used by Leicester brewers Everards is to be adopted by over 15 regional brewers and national groups Waverley TBS and Scottish & Newcastle. It was launched at CAMRA's Great British Beer Festival in early August. The system, known as 'Cyclops', features the use of concise 2-3 word descriptions of the look, smell and taste of beers, and a scale for bitterness and sweetness.

A recent CAMRA survey of pub closures during 2005 has found that the UK is losing 12.5 pubs every week! The greatest losses are town pubs, with 3 times as many town pubs closing vs. country pubs.

Brewing is expected to return to Ipswich. CAMRA member Frank Walsh is planning to set up his St Judes' brewery – Ipswich's first commercial brewery since the closure of Tolly Cobbold in 2002.

THE OLIVER CROMWELL

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Serving six real ales:
Adnams Bitter plus
regularly changing guest beers
No smoking bar



Enjoy a good pint of traditional ale in traditional surroundings.
Reasonably priced lunchtime bar snacks available Mon to Sat

Huntingdonshire CAMRA Pub of the Year 2006

A LOOK BACK IN TIME

25 YEARS AGO

Cask Websters Yorkshire bitter was launched for the first time in East Anglia. Norwich Brewery, the Norfolk arm of the Watney group, introduced the ale into over 100 pubs. This followed a new trend for northern brands in the south of England - Tetleys, Stones, Wilsons and John Smiths had all arrived in the south - but Websters was the first of these to be a real cask ale. Terry Storer of CAMRA's Norwich branch, said that Norwich Brewery 'deserved a pat on the back'.

In the autumn of 1981 national brewers Whitbread announced another brewery closure - the Tiverton brewery in Devon - following their chopping of two breweries that summer - Romsey and Watlington. CAMRA chairman Tim Amsden rejected Whitbread's 'disastrous' policy of moving towards 'a few big plants on motorways'.

Greene King relaxed its policy on real ale in its pubs, allowing its tenants easier access to handpumps for cask beers. Nearly 75% of Greene King pubs were still using CO2 top pressure to dispense cask as favoured by some in the company, but in a move which appeared to accept the inevitable, and following years of CAMRA campaigning, the company agreed to provide handpumps if licensees asked for them and could demonstrate that they were good cellarman.

Two brewing giants impressed CAMRA by returning to pub brewing seen at the time by CAMRA as a 'remarkable about-turn'. Allied Breweries installed a 5-barrel full mash brewery at the New Fermor Arms at Rufford, near Ormskirk, and Whitbread launched breweries at three pubs, including their Fellows Morton and Clayton Brewhouse pub in Nottingham.

Meanwhile pubs around the UK were installing brewpub plant designed by Roger Booth, the inventor of the Tom Caxton

home brew kits. Some of these used malt extract, vigorously defended by Mr Booth, although full mash brewing was also possible.

Ansells cask Mild and Bitter were re-launched by Allied Breweries after the closure of the Ansells brewery in Birmingham. The new brews were produced at Allied's former Ind Coope Burton plant and had been finalised after extensive brewing and consumer trials.

CAMRA produced window stickers and posters to promote the threatened cask Worthington Bitter. National brewers Bass were refusing to promote the then Burton-brewed beer, highly regarded within CAMRA. The campaign appeared to be paying off as Bass announced new outlets for the beer. Eventually Bass were to embrace the brand and give it national promotion, but the version then on offer, brewed in Cardiff, was very different from the Burton version, which eventually disappeared.

CAMRA's Great British Beer festival moved from London's Alexandra Palace to the Queens Hall in Leeds, and featured a dry John Smiths stand in protest at the fact that the huge Yorkshire plant then produced no cask ale.

St Neots CAMRA met at the Spread Eagle, Croxton and a pub crawl of Ramsey began at the Lion.

10 YEARS AGO

CAMRA lauched a campaign to fight a proposed takeover by Bass of the UK-owned half share of Carlsberg-Tetley. CAMRA feared brewery and brand losses as a result of the proposal which would reduce the 'big six' national brewers to a 'big two', the other one being Scottish Courage. The deal was referred to the Office of Fair Trading.

Oakham Brewery were on the move to Peterborough following their purchase of

A LOOK BACK IN TIME

the former social security offices that were to become the home for the entrepreneurial brewery and its legendary Brewery Tap.

Inntrepreneur, the pubs group set up by Grand Metropolitan and Fosters in 1991, reneged on its promise to free its pubs from the tie by 1998. The group had sold its brewing interests to Scottish & Newcastle, and asked the government to remove the condition to free up the pubs imposed at the time of the formation of this, the biggest UK pub chain.

CAMRA chairman John Cryne presented the overall Champion Beer of Britain award to Ray Ashworth and David Winter of Woodforde's brewery for their Wherry Best Bitter. The annual awards ceremony was held for the first time at CAMRA's new headquarters in St Albans.

The European Commission ruled that the UK's guest beer law must include keg lagers, stouts and nitrokegs, following a protest by a lager importer. The UK government had limited the guest beer to cask ales when it introduced the law, and CAMRA feared that the new ruling would prompt a withdrawal of the entire guest beer provision.



Millers Arms

CAMRA's St Neots branch held autumn meetings at the Millers Arms in Eaton Socon and the Nelsons Head in St Ives. There was a new members' social at the Royal Oak in St Ives and a joint social with North Herts branch at the Coach and Horses in Royston. Nethergate Brewery in Clare, Suffolk was the destination of a minibus trip and there was a social at the Queens Head in Needingworth.

The EC were also under fire from the UK's independent brewer for its plans to modify the arrangement for tying pubs to brewers. Peter Robinson of Stockport brewer

Robinson said that 'without the tie, breweries would have to reduce the range of beers they produce'

Tory MP Nicholas Winterton tabled an early day motion in the House of Commons slamming 'daft pub names'. His move was sparked by Allied Breweries renaming of the historic Bulls Head in Macclesfield, the 'Pig and Truffle'. A media reaction sympathetic to Wntertons point of view was reported by CAMRA, with quotes of other new pun names such as 'The Hangover', and historic town pubs being given pub chain names such as the Tut and Shive or Scruffy Murphys.

CAMRA reported that plastic casks were being used for real ales by Old Mill brewery of Humberside. In an attempt to cut costs due to the expense and losses of traditional metal casks, Old Mill had introduced the single-use containers.



GREENE KING TAKEOVER HARDYS & HANSONS

CAMRA is calling on shareholders in Nottingham family brewer Hardys & Hansons to reject a £271 million takeover bid from Greene King.

The bid is being recommended by the Hardys & Hansons board and follows a troubled period that saw the sudden departure of managing director Tim Bonham at the beginning of the year. Brewing director Iain Masson also left the company last month.

The acquisition of Hardys & Hansons' 268 pubs - which include Nottingham's world-famous Ye Olde Trip to Jerusalem - would bring the Greene King tied estate up to 2,700 and would open up a new trading area for the Suffolk-based neo-national. But there is no mention in Greene King's offer document of the likely fate of the historic Kimberley Brewery, which was formed by the merger of the long-established Hardy's and Hanson's breweries in 1930.

Greene King chief executive Rooney Anand said: "We believe this is a fair offer for Hardys & Hansons, a company we have long admired for its high quality estate, strong management team, dedicated staff, and heritage."

Hardys & Hansons chairman James Muir said the offer was excellent value for shareholders, adding: "Greene King represents an excellent home for the business."

If the deal goes through it will be Greene King's 10th acquisition in 10 years, which have seen it close Morland of Abingdon and Ridley's of Chelmsford.

CAMRA Chief Executive Mike Benner said: "If this deal goes through, history has shown that Hardys & Hansons' brewery and beers will not be in safe hands. Now is the time for shareholders who truly care about this excellent brewery with more than 174 years of history to make a stand and reject this offer.

"We believe that if the shareholders don't block this now, Hardys & Hansons will be chewed up and spat out like so many before it."

Mr Benner added that in the light of recent takeovers the reintroduction of the guest ale right was more vital than ever to protect consumer choice.

"In 2002 CAMRA warned the Government that abolishing the guest beer right would result in mergers and takeovers that would undermine competition and consumer choice," he said.

"Do we want to find ourselves in a situation where every other pub sells only Greene King IPA? The guest beer right must be reintroduced before it is too late, so licensees can sell a beer of their choice to preserve the future for independent breweries."

CAMRA has until Hardys & Hansons' EGM on 14 August to fight the bid. If it is accepted it will become effective on 5 September, and insiders predict the closure of the brewery by Christmas.

Nottingham branch has already held an emergency meeting to fight the threat of closure and has found an ally in the local Civic Society, which wants to see the brewery buildings preserved. CAMRA members are also urged to sign the petition on the Campaign's website.

Pub News

The Bell at Eaton Socon has closed. Owners Charles Wells are reviewing options and looking for entrepreneurial licensees who wish to take this pub on to expand it and bring it back to life.

The Globe, St Neots has had work carried out to improve access via the main entrance and refurbish the interior.

A VISIT TO HIGHGATE BREWERY



At the brewery gates on a sunny spring Saturday five rail travellers from Huntingdonshire met members who had enjoyed an overnight stay in Walsall.

We were welcomed by Dave Wilkinson, the chairman of the Friends of Highgate Brewery, a group of local enthusiasts who conduct brewery tours on behalf of the brewery management, raising funds for Walsall charities.

Highgate was bought out from Bass by the brewery management in 1995 and a majority shareholding is now held by Birmingham company Aston Manor whose bottled beer brands are brewed at Highgate.

We started in the hop store, gazing at supplies of Fuggles, Progress, Saaz and Styrian Goldings. No longer a mild-only brewery, Highgate now use a range of hops for its own range of brands, which include the hoppy Davenports bitters, and those brewed for others, including the Smiles beers and M & B Mild.

The impressive five storey tower brewery was built by James Fletcher, who owned pubs in Walsall, in 1898. Much is unchanged since then, historic brewing equipment being retained either for continued use or display.

Highgate Mild was brewed here throughout the 20th century. Originally powered by steam and gas, the brewery was augmented by electric power in the 1920s but

its steam engine was retained until 1935.

Pale malt from silos is augmented by special malts from the malt store. A malt mill made in Dresden was installed second hand in 1920 and remains in use. The malt screen is original, dating from 1898. Crystal malt, amber malt and torrefied wheat are also used.

Town water is used for brewing, with gypsum added to 'Burtonise', the sulphate resulting in characteristic flavours made famous in Burton pale ales. An old open cooler at the top of the brewery is now used as a water '(liquor)' header tank for brewing.

Two mash tuns and two coppers are available. Coal firing of coppers has been replaced by oil fired boilers.

A group of six square open fermenters was fermenting Highgate Dark Mild and Aston Manor Bitter. In a separate room are a further dozen vessels. Highgate Lager was one of the beers in here.

The sampling room beckoned. A glorious balance of hops and malt was enjoyed in the Highgate Dark Mild. The hoppy Davenports Premium was another delight. Finally, the excellent Highgate Old Ember, a 6.5% brew, was full bodied, with strawberry fruit and malt.



27th BOOZE ON THE OUSE



OPENING TIMES

Thursday 6pm–10.45pm

Friday 12 noon–3pm; 5pm–10.45pm

Saturday All day; 12 noon–10.45pm.

Entry Including Programme:

Thursday - £1 6-7pm; £2 after 7pm

Friday - 12noon-3pm - Free entrance!

Friday - £1 5-7pm; £2 after 7pm

Saturday - £1 12noon-10.30pm.

Happy Hour

Thursday 6-7pm & Friday 5-7pm: Entrance £1 & reduced price draught beer.

Families welcome until 9pm.

Please Note: No entry or re-admission after 10.30pm.

Free entry to CAMRA Members at all sessions - A good reason to join CAMRA!

No smoking area.

BEERS

REAL ALES

We hope to serve over the course of the festival around 55 real ales from all over the UK, both from the well-established independent breweries and the newer, smaller micro-breweries.

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 a selection of tasty traditional cider & perry.

FEATURES

VENUE

The festival is being held at the Burgess Hall, in the St Ivo Centre, Westwood Road, close to the centre of St Ives.

FOOD AND DRINK

A variety of hot and cold food will be available 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.

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 9pm in the evening.

ST IVES BEER FESTIVAL

PROVISIONAL REAL BEER LIST

MILDS

- B & T Shefford Mild
- Bazens Black Pig
- Grainstore Rutland Panther
- Highgate Dark Mild
- Hook Norton Hooky Dark
- Naylors Sparky Monday Night Mild

BITTERS

- Acorn Barnsley Bitter
- Bank Top Bikes, Trikes and Beer
- Digfield Barnwell Bitter
- E & S Bargee
- Elgoods Bitter
- Fenland St Audrey's Ale
- Hydes Bitter
- Sharp's Doom Bar Bitter

BEST BITTERS

- Adnams Explorer
- Inveralmond Ossian
- Davenport's Original
- Hadrian and Border Reiver's IPA
- High House Farm Nel's Best
- Kelburn Red Smiddy
- Phoenix White Tornado
- Potton Village Bike
- Rooster Yankee
- Triple FFF Moon-dance
- Woodforde's Nelson's Revenge

STRONG BITTERS

- Belhaven St Andrews Ale
- Milton Cyclops
- Oldershaw Old Boy
- RCH Firebox
- Thornbridge Hall Jaipur IPA
- Tower Pale Ale
- Ufford Setting Sun
- Weetwood Oast-house Gold

- York Centurion's Ghost

GOLDEN ALES

- Arran Blonde
- Atlas Latitude
- Castle Rock Harvest Pale
- Copper Dragon Golden Pippin
- Dark Star Hophead
- Everards Sunchaser
- Grand Union Gold
- Hereward St Ethelreda's Golden Bitter
- Hesket Newmarket Scafell Blonde
- Itchen Valley Pure Gold
- Oakham JHB
- Titanic White Star
- Tomas Watkin Cwrw Haf

OLD ALES/STRONG

MILDS

- Sarah Hughes Dark Ruby Mild
- West Berkshire Maggs Magnificent Mild

STOUTS/PORTERS

- Buffys Mucky Duck
- Springhead Puritan's Porter

BARLEY WINE

- Burton Bridge Thomas Sykes' Ale

SPECIALITY BEERS

- Cairngorm Tradewinds
- Cambridge Moonshine Red Watch Blueberry Ale
- Coach House Ginger-nut Premium
- Darwin Killer Bee
- Marble Ginger Marble
- O'Hanlons Double Champion Wheat
- Old Bear Honey Pot
- Three Rivers Crystal Wheat

**Thursday 14th –
Saturday 16th
September 2006**

Burgess Hall, St Ivo
Centre, Westwood
Road, St Ives

55+ REAL ALES

(over the duration of the Festival)

**Plus Cider and
Bottled Foreign
Beer**

OTHER DETAILS

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).

CONTACT NUMBER

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

Also visit our Web Site for updates www.huntscamra.org.uk/festivals

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.

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 Ltd) or for Three Months Free membership (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 4LW. 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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I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for..... Signed..... Date

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Heritage Pub Trips

Every couple of months, members of a number of CAMRA branches, including members from Huntingdonshire, Peterborough and Nottingham, meet to enjoy Britain's wonderful pub heritage. Some would call it a pub crawl—oh, all right then, it's a pub crawl, but we are very choosy about the type of pubs we visit.

On a very hot summer day in July we took the train to the Thanet area of Kent—we were going to the seaside!

First stop was Ramsgate, a resort that developed in the Georgian period, with regency terraces and squares reminiscent of Brighton. Our first pub was the Rose of



England, in the High Street, a pub of character not changed for years. The landlord collects brick a brack, and one of the bars

sports a collection of keg dispensers from the 60's and 70's including a Watney's Red Barrel font. Unusually, there is a small convenience store at the rear of the pub, in what used to be a pool room. The beer is appropriately Seaside, a hoppy amber beer from the local brewery Gadd's.

Next we took in a couple of Good Beer Guide pubs; the Artillery Arms, a small split level pub with painting of artillery officers, and 4 guest beers, including the excellent E&S Tomahawk; and the Churchill Tavern, a recently refurbished large multi-room pub with old beams, red brick and church pew seating—and a good range of beers, including Ringwood Fortyniner.

Just in time came our lunch stop, the Foy Boat, a comfortable 1930's pub with a 60's



makeover, but retaining many original features such as the classic 30's brick fireplace, and lots of original wood paneling. The Gadd's No 3

was excellent with my Steak and Ale Pie.

A short bus ride took us to the Brown Jug, Dumpton, a flint walled local run by the same landlady for 40 years. The pub has had no alterations since 1948, other than the addition of outside loos in 1958! A delightful overgrown warren of a garden hides six petangue pitches. Shame about the beer range—Greene King IPA only!



We jumped back on the bus and head for Broadstairs, a Victoria seaside town, and the best pub of the day, Neptune's Hall, a fisherman's beer house built in 1815, and little changed since an 1880's refit. We marvelled at the elegant carved bar front and bar back, and enjoyed some Shepherd Neame Whitstable Bay.



Back on the train we headed for the town of the same name—Whitstable! In contrast to Ramsgate and Broadstairs, Whitstable was a quiet fishing village until the early 1900's and retained many of the traditional vernacular weatherboard buildings, one of which was our first pub here - the Four Horseshoes, a small pub with three rooms, Shepherd Neame beer, and the traditional pub game Bat & Trap.



Down near the harbour is the New Inn, a genuine back street local, built in the 1850's. We finished our tour at the Ship Centurion, a busy town centre pub with an excellent range of beers, including El-goods Black Dog and Adnams Bitter. We immediately felt quite at home, but all too soon it was time for the train home.

If you like drinking in traditional pubs, please join us for our next trip. Contact Mick Slaughter for details on 07766 213240 or m.slaughter@virgin.net.

The Pig and Abbot



The Pig and Abbot is a traditional old country pub and restaurant with a warm and friendly atmosphere.

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EVENTS AND SOCIALS

September 2006 – *Booze on the Ouse St Ives Beer Festival*

Tues 5th **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 14th
to Sat 16th **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!**

October 2006 – *New Members' Social / October 22nd is Apple Day!*

Tues 3rd Open Committee Meeting, **Anchor, Little Paxton**. (8.30 pm).

Wed 4th Trip to the **Bedford Beer Festival**, Corn Exchange, Bedford by local buses.

Fri 13th **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.

Sat 21st Trip to the **Bromham Apple Festival**, Bromham Mill (at western end of Bromham Bridge). Open 11-4.30 pm.

November 2006 – *Music Quiz*

Tues 7th Open Committee Meeting, **Samuel Pepys, Huntingdon**. (8.30 pm).

Sat 18th Music Quiz Night, **Rivermill Tavern, Eaton Socon**. Whether you know a lot about music or just wish to come along for a good evening's entertainment, the quiz will last about 1 ½ hrs with plenty of time for beer. (7.30 pm).

December 2006

Tues 5th Open Committee Meeting, **The Cock, Hemingford Grey**. (8.30 pm).

For further information please contact Pete Godfrey, Social Secretary, on 01480 212849 or e-mail: socials@huntscamra.org.uk.

WHO TO CONTACT

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TRADING STANDARDS

Your local Trading Standards organisation is Cambridgeshire County Council Trading Standards. If you have any complaints about trading standards issues at local pubs please contact them.

They have a role to protect consumers from errors or frauds concerned with quality, description or price of goods, services or facilities and to detect and rectify unfair advertising practices.

Contact **Cambridgeshire Trading Standards** helpdesk on 08454 040 506, or at Trading Standards Division, Sackville House, Sackville Way, Great Cambourne, Cambridgeshire, CB3 6HD. The local trading standards web site is www.cambridgeshire.gov.uk/business/trading/. The national trading standards web site is www.tradingstandards.gov.uk.

OPENING TIMES

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Contact the Editor Andy Shaw, on:

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13a Peppercorns Lane, Eaton Socon, St Neots, PE19 8HL.

To Advertise

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

Neil Richards—01536 358670

N.Richards@btinternet.com

Deadline for Winter 2006 issue (129) is Friday 20th October 2006.

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