



**CAMPAIGN
FOR
REAL ALE**

opening times

**Huntingdonshire Branch of CAMRA
The Campaign for Real Ale**

**Issue 146
Spring 2011**

WETHERSPOONS COMES TO ST NEOTS



**Booze on the Ouse, St Neots Beer Festival
Thursday 10—Saturday 12 March 2011**



Old Riverview Inn

*The feel of a good old English inn, enjoy!
Home cooked food using fresh, local
produce, Open fire, Real ale, Warm welcome
and friendly staff. Riverside Setting.*

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The Crown

*Traditional village pub
Live music, poker and cribbage nights
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Chill Bar

*For a cool night out
Clean, cool lines and sophisticated
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Old Riverview Inn:

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www.theriverviewinn.co.uk,

enquiries@theriverviewinn.co.uk

Open: Sun - Sat: 12:00-00:00

Food: Sun to Fri: 12:00-15:00, 18:00-
21:00; Sat: N/A

Crown:

48 High Street, Earith, PE28 3PP,

Tel: (01487) 640016

Open: Mon - Wed: 17:00-00:00; Thu -
Sat: 12:00-01:00; Sun: 12:00-01:00

Chill Bar:

Open: Sun: 12:00-01:00; Mon: Closed;
Tue - Wed: 17:00-00:00; Thu - Sat:
12:00-01:00

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

WETHERSPOONS' WEeping ASH



On December 14th, 2010, a rare event occurred in St Neots. A totally new pub was opened - the Weeping Ash, on New Street. At a time when pub closures and conversions are very much on the increase, this new Wetherspoons pub was a welcome event. It is named after a fine tree that was once well known in a Victorian garden, the site of which is now partly occupied by the pub.



In January, I met with manager Simon Craven to find out how the first month had gone and learn of his plans for the future.

Simon reported that the pub had been extremely busy in the three weeks before Christmas. He acknowledged that this had been a challenge for his staff, many of whom are newly trained, and he was aware that at times there had been delays. Trading in January is now at a more steady pace. Simon is very pleased overall with how things have developed, and customer feedback.



The bar has ten handpumps, with Greene King Abbot and Ruddles Best Bitter on four of these and up to six available for guest beers. Typically, three guests have been available but Simon hopes that increased demand for cask beers will allow him to offer more.

All cask beers are supplied to Wetherspoons nationally through the distribution agency East West Ales in an exclusive arrangement. This gives Wetherspoons managers a very wide choice of guest beers from both large regional and small independent brewers across the UK. Simon wants customers to take the lead on specific guest beers and there is an Ale Ballot to allow them to vote for the ones they would like.

WETHERSPOONS' WEEPING ASH



promotions.

As well cask beers, there is also real cider, which is typically from Westons but might be Thatchers. If there is demand, ciders from other producers could be offered.

Simon is keen for the Weeping Ash to be a true community pub and there is a community board on which trips and special events will be advertised.

Wetherspoons now have 794 pubs across the country and have plans for more pubs in our area, with a third pub in Cambridge and others in Ely, March and Huntingdon. The Huntingdon pub is expected to open in 2012.

Andy Shaw

The first major opportunity to showcase the range of beers will be when the Weeping Ash participates in the Wetherspoons National Beer Festival, which runs from March 23rd to April 10th. A total of 40 beers will be available then, and another beer festival will be held in October.

Aside from the national festivals, Simon has plans for a number of local festivals just for the Weeping Ash, such as themed food and beer events like a Pork and Ale Festival.

Simon is not only keen to offer beers from local brewers, but he plans to organise 'Meet the Brewer' evenings and other special



4 Check out local music events at www.huntscamra.org.uk/gigguide

THE NEW INN—ST NEOTS



Greene King
IPA £2.45 per
pint

Guest beers
coming soon



Live music Saturday night
Karaoke Thursday night
Live sports ESPN
Pool table



Bar open
11am—12
midnight

Food served
9am-9pm
every day

18 High Street, St Neots, PE19 1JA, Tel. 01480 386451

THE OLIVER CROMWELL

Wellington Street, St. Ives, Cambs.

Tel: 01480 465601

Serving six real ales:
Beers from Adnams and
Oakham plus regularly
changing guest beers



Enjoy a good pint of traditional ale in traditional surroundings.
Reasonably priced lunchtime bar snacks available Mon to Sat.
Evening meals Mon-Wed 6-8.30pm. Sunday lunch 12.30-4pm.

Hunts DC Food & Drink Awards Pub of the Year 2008
Huntingdonshire CAMRA Pub of the Year 2006

A LOOK BACK IN TIME

25 YEARS AGO

Peterborough's newly built community local, the Harrier, won CAMRA's 1985 national pub design award for best new pub. The



judges were impressed with the confident exterior design and imaginative use of materials in the interior work, particularly the quality of mirrors, etched glass and timber.

Birmingham brewers Davenports were taken over in a shock buy out by Warrington brewing group Greenall Whitley. West Midlands rivals Wolverhampton and Dudley had increased its



latest offer for Davenports to £34m after a failed bid three years earlier but were pipped by Greenalls' £38m bid.

West Country brewers Devenish merged with Michael Cannon's Inn Leisure pub group in a £35m deal.

Greene King test marketed a new low gravity (og 1033) cask beer, Simpsons Ale, in local pubs including the Wheat-sheaf in St Neots. Opening Times was not particularly effusive in its praise: 'pleasant tasting beer representing good value for money'.

St Neots CAMRA met at the Pear Tree in Bassingbourn in February 1986 and there was a pub crawl of Great Staughton and a social in Fenstanton, visiting the King William IV and the George. A March pub

crawl in St Ives began at the Royal Oak. In April, the AGM was at the Coneygeare in St Neots and there were socials in Godmanchester at the Exhibition and Black Bull and in the Hemingfords, visiting the Cock and the Axe and Compass.

The Golden Miller at Longstowe was taken over by David and Pauline Harber who had previously run a bar at Royston Football Club for six years. The couple planned to focus on making the Golden Miller more of a village pub and less of a restaurant, whilst still serving bar food.

Bottle conditioned Guinness was withdrawn from Scotland in the spring of 1986 owing to falling sales and variable quality. The shelf life of the replacement pasteurised version was 9 months instead of 3 months for the bottle-conditioned version.



Production of Ind Coope's cask beers switched to its Burton brewery with the impending closure of its Romford plant. They were also all re-branded as 'Best Bitters', although there was no change in the recipes.

Watney Combe and Reid merged with Trumans. This was a largely administrative move as the two companies had both been in the Grand Metropolitan group for 15 years. Brewing was to continue at the Watneys Mortlake and Trumans Brick Lane breweries in London.

The Prince of Wales, Hilton was bought by Mr and Mrs Lester-George, who also ran the Rupert Brooke pub at Grantchester. Brakspears Bitter, Samuel Whitbread Strong Ale and Castle Eden Ale were then the cask beers on offer at the Prince of Wales.

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

A LOOK BACK IN TIME

10 YEARS AGO

In the spring of 2001, after two years of special fundraising, CAMRA's major 'Ask if it's Cask' promotion hit billboards in five cities, and 10000 pubs received leaflets, beer mats and other promotional material for the campaign. It was the biggest generic beer promotion in half a century.



Huntingdonshire District Council provided protection for forty village pubs in new planning guidance. The last pub in any village would thenceforth need to have been on the market for more than a year as a going concern before change of use would be allowed. At the time there were forty one-pub villages in the Council's area.

CAMRA was also seeking protection for town pubs. The Blue Ball and Wheatsheaf in St Neots had been converted to houses in recent years and in St Ives the Black Bull had recently been converted into an Indian restaurant.



At Woodwalton, the Elephant and Castle was saved as Huntingdonshire District Council refused planning permission for conversion to housing.

Over in Elsworth, South Cambridgeshire District Council planners refused to allow conversion of the Poacher into a private house. They showed insight by accepting that the George and Dragon in the village

traded as a restaurant and offered a different amenity, so that the Poacher represented the only genuine public house in the village. In refusing the application, the planners also pointed out that insufficient evidence had been submitted to demonstrate that the Poacher was not viable as a business.

In St Ives, the Greyhound was offering 'Greyhound Bitter', a cask beer then brewed by the short-lived Payns of Ramsey.

In February 2001 St Neots CAMRA met at the Oliver Cromwell in St Ives and visited Oakham brewery. The March meeting was at the Barley Mow at Eaton Ford and there was a

social at the new ly opened real ale free house, the Samuel Pepys's in Huntingdon. In April the branch visited two Buckden pubs, the Vine and Spread Eagle.



Talks between CAMRA and Cask Marque achieved a breakthrough when Cask Marque agreed to set a lower limit for beer temperature of 50 degrees Fahrenheit. Previously, whilst pubs would fail their accreditation for serving their real ale too warm, pubs would not have been failed for serving it too cold.



HALF PINTS

Following CAMRA's super-complaint to the Office of Fair Trading and subsequent appeal, the OFT has again concluded that the beer tie is not responsible for any significant adverse impact on consumers. The government have ruled, however, that failure of the industry to reform itself by June 2011 will result in direct intervention and a possible review by the successor body to the Competition Commission.

Greene King has merged its Belhaven pubs into its Greene King estates for managed and tenanted pubs and its Belhaven brewing operation will become a part of Greene King Brewing, to be led by Euan Venters, previously managing director at Belhaven. Brewing will continue at Dunbar in Scotland as well as at Bury St Edmunds.

Greene King has also launched a major publicity campaign to promote its pubs to beer drinkers.

Beer prices will be hit by two tax increases at the start of the new year. VAT increased from 17.5% to 20% on 4 January, and in March, excise duty will rise by 2% plus inflation - expected to amount to an increase of around 7%. The final effect of these rises on the retail price of beer in pubs remains to be seen, but price freezes being promised by some suppliers will help to reduce the burden.



Enterprise Inns has sold a package of 29 London pubs to a property company for £42m. Enterprise is leasing back the

pubs. This follows a number of recent individual sales of pubs by Enterprise for lease back.

Enterprise Inns are encouraging micro-breweries who are members of the Small Independent Brewers' Association to take on Enterprise pub leases with relaxed beer ties in order to provide them with an outlet for their beers. Thornbridge brewery took over the Greystones in Sheffield last October as a result of this initiative and this follows the takeover in 2009 by Cumbrian co-operative brewery Heskett Newmarket of the Shepherds Inn at Melmerby in the Eden Valley.



The government is to lower duty on beers with alcohol contents of 2.8% or less. CAMRA has welcomed the move but is also lobbying for EU rules to be changed to allow such relaxations for beers up to 3.5% instead of the current 2.8% cap.

Bedford pub company Charles Wells is to defer the December rent payment under special repayment plans for tenants whose pubs were badly affected by the cold weather. Charles Wells is also freezing the prices to its tenants of beers brewed by Wells and Youngs until June 2011, even though Wells and Youngs have increased their beer prices by 2%.



CHARLES WELLS
PUB COMPANY

Property agents Fleurets sold a third more freehold pubs in the year to September 2010 compared with the previous year but an increasing proportion of these were for

HALF PINTS

alternative use, up from 42% to 53%.

Freedom Brewery is to launch its 4% keg stout nationally following a trial.

The government has appointed Bob Neill as minister for pubs, following the creation of the role by the Labour government and the short-lived appointment of John Healey before last year's general election.



Over 2000 CAMRA members had written to their MP asking for the coalition government to appoint a minister for pubs.

Carlsberg UK has announced a new set of seasonal cask beers for its Tetleys brand.



Mad Trumpet is a 4% abv beer to be launched in March, followed by the 3.8% Midsummer Madness. Christmas Cracker, 4.3%, will re-appear in November after an autumn 4.2% brew, Headless Huntsman.

Carlsberg is to close its Tetleys brewery this year and production of cask Tetleys brands will be contracted to the Marstons brewing group.

Pubs in England and Wales are expected to be allowed a general extension of hours until 1am in the mornings of April 30 and May 1 following celebrations of Prince William's wedding to Kate Middleton on April 29. The Home Office announced a two week consultation on the plan in January.

In Holland, smoking will be permitted again in small bars that do not employ staff. The move is a part of a relaxation of

rules by the Dutch Government concerning smoking in public.

Fullers have launched 'Past Masters', a new series of limited edition historic ales from its brewing archive. The first beer is XX Strong Ale, a bottled conditioned 7.5% ABV ale made with Fuggles and Golding hops and matured for three months.



Lancashire brewer Thwaites of Blackburn



has launched its 'Signature' range of seasonal cask beers in a variety of styles for 2011. OBJ, a 6.5% Old Ale, is the first and others will include a liquorice flavoured stout for St Patrick's Day, a honey beer in May and 'Thirteen Guns', an American IPA for Independence Day.

South Wales microbrewery Otley launched two interesting seasonal beers at the start of the



new year. O6, launched in January, is an old style porter produced to an abv of 6.6%. In February, a rosemary flavoured 4.3% speciality beer, O-Rosie, is being released.

THE CHEQUERS

71 Main Road, Little Gransden

Tel: 01767 677348

**CAMRA East Anglia Region
Pub of the Year 2008**



Home of *Son of Sid* Microbrewery



*Celebrating 60 years as a
family run pub*

*Bob and Wendy Mitchell invite you to try
their unique unspoilt village local with
its own special atmosphere*

**The Queen Adelaide
Croydon Village**

We welcome old and new customers to enjoy a warm by the roaring log fire, mouthfuls of tasty home made food, washed down by good old traditional real ales. Come along and see for yourself before we all disappear!!!



Accommodation available

Opening Mon-Thu 11.30am-3pm & 5pm-10.00pmish; Fri 11.30am-11pmish; Sat 11.30am-11.30pm; Sun 11.30-6pm.

Food available Mon-Thu 12noon-2.30pm & 6pm-9pm; Fri 12noon-2.30pm & 6pm-9.30pm; 12noon-2.30pm & 6pm-9.30pm; Sun 12noon-2.45pm



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Bitter,
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- Pub games & large beer garden
- Bar opening times: Mon 2.30-11pm, Tue-Sat 12-11pm, Sun 12-10.30pm

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

PUB PIECES

Reports in Pub Pieces are provided by local CAMRA members, licensees and Opening Times readers. Further news of changes at local pubs is welcome. Please send news to andy.shaw@huntscamra.org.uk

A number of local pubs have closed recently with unknown futures for the buildings concerned. The **Black Bull** in **Somersham** closed suddenly in January after it was sold by Steven and Tracey Wadsworth. The **Longbow** at **Sapley** and the **Wheatsheaf** in **Eaton Socon** have also closed. This brings the number of closed and unused pub buildings in the area covered by Huntingdonshire CAMRA to fifteen, around one in every ten pubs. Pub closures are commonly seen at this time of year, though, and it is to be hoped that a better future is around the corner for at least some of these pubs and their potential customers.

Huntingdonshire District Council has refused permission to change one closed pub, the **White Hart** at **Bythorn**, into homes. New owners of the building, which was seriously damaged by fire



in 2008, had originally intended to reopen the business but then applied for the change of use, with their representatives citing the high cost of restoring the listed building and fears about its viability as a 'high specification destination public house and restaurant', which they said the business would need to be if reopened. Planners turned down the plan in line with their guidance that the last public house in any village must be marketed for a reasonable time as a going concern before

any change of use is granted. The local parish council had questioned figures used to demonstrate that the business would not be viable.

Work is continuing to restore closed pub the **Three Horseshoes** in **Abbots Rippon**, following the fire which seriously damaged it last year.

'For sale' signs have been removed from another closed pub, the **Globe** in **St Neots** but reports that this could become a restaurant are unconfirmed.

Following a period of closure last year, the Bell at Sawtry now appears to be thriving and two cask beers have been on offer.

The tenancy of the **Cambridgeshire Hunter** in **Eynesbury** is available. The existing tenants there are expected to leave at the end of March and report that interest in taking the tenancy has been expressed by a local businessman.



At the **White Horse** in **Eaton Socon**, a cellar refurbishment has been carried out and a wider range of real ales has been stocked.



Following a change of management last year at the **Olde Sun** in **St Neots**, Greene King IPA and Fullers London Pride have been regular cask beers of late and



PUB PIECES

a third cask ale is planned.

New cask beer lines have been installed



at two Greene King pubs in **St Neots**, the **New Inn** and the **Bulls Head**. At the Bulls Head they are offer-

ing a regularly changing cask beer from the Greene King range, like H&H Olde Trip or Old Speckled Hen. The New Inn stocks Greene King IPA, and manager Claire Nottingham hopes to offer a range of three cask beers by the end of the year.

Dave Barlow, leaseholder of Punch Taverns house the



Manchester Arms in St Ives, has taken on a second pub in the town – the tenancy of Punch's **Royal Oak**. Dave's daughter,

Linsey, is taking an active role at the Royal Oak, where there have been

significant improvements to the real ale offering. Adnams Bitter and Hobgoblin have been regular beers and others are planned. Coffee and lunchtime food have been added and there will be live music on Sunday evenings and karaoke sessions on Friday nights. Meanwhile, at the Manchester Arms, the quality of the real ales served remains high, and Dave is rotating guest beers from Punch's 'Finest Cask' scheme.

Other changes in the local Punch Taverns estate are that the White Swan at Blun-

tisham has seen a change of hands and the previous lessees there, David and Sarah, are now running the **Green Man** at **Colne**. Gary Hartley, previously the licensee at the Black Bull, Somersham, is now the chef at the Green Man, where he has introduced an interesting range of daily specials.



At the **Red House, Longstowe**, the pub cellar was

flooded after the wintry weather last December and a temporary stillage for cask beer was set up in one of the



pub rooms. During this time a superb range of beers from Warwickshire brewery Church End was sampled there, including their Gravediggers Mild Ale.

Local Charles Wells pubs can increasingly be found to offer interesting and varied selections of real ales from the Wells and Youngs portfolio and guest beer ranges.

At the **Barley Mow** in **Hartford**, for example, Bath Gem was a recent guest and house beers have included Youngs



Special and Courage Directors.

A new St Ives pub development by Marstons Inns has been given the go-ahead by Huntingdonshire District Council's de-

PUB PIECES

velopment management panel. The new family diner style operation is to be built at Compass Point, at the junction of the A1123 Needingworth Road and Harrison Way.

Another new outlet for real cask mild recently was the **Hoops at Bassingbourn**, where Greene King's excellent XX Mild made a limited appearance for the festive season.

Lyn and Tony Herrick are celebrating three years at the **Seven Wives in St Ives**. Tony is keen on real ale and a range of up to five is changed weekly. Live music is featured occasionally and there is a weekly Wednesday quiz night.

We reported in error in the last edition that there had been a change of management at the **Market Inn, Huntingdon**. In fact,



long term leaseholders Paul and Nicola Harvey have taken over the day to day management of the pub, which had for a while been run for them by a manager. Since September last year they

have introduced a wide variety of improvements, including a full refurbishment of the function room, and redecoration top to bottom, both inside and outside, is planned for the near future. A full diary of entertainment and live music acts is also planned. A changing range of cask beers is being explored, and Paul and Nicola plan to offer local ales again in the future.

A range of Thwaites cask beers from Blackburn was available recently at the

Saddle in Kimbolton, which now again enjoys its former role as a village pub after a spell as an Italian restaurant and the subsequent sale of the lease by Admiral Taverners. A changing range of guest beers is planned there.



The Good Beer Guide listed **Fox at Catworth** has a new look. Over Christmas, the large

triangular brick and stone bar was replaced by a more compact wooden bar that has significantly increased the available area in this busy pub. A bank of hand-pumps is proudly 'centre stage', as the picture shows.



The **Snooty Tavern in Great Staughton** is showing it's credentials as a community pub. On Monday evenings a computer club is being run by a husband and wife, who are gulf war veterans, in aid of the charity Help for Heroes. On Thursdays from 6pm to 8pm local hairdresser Ellie Hitch offers men the chance of a pint and a trim. The pub also now provides a cookery book lending library. Meanwhile behind the bar an excellent range of real ales are on offer, often from local brewers Potton and Buntingford.

35th BOOZE ON THE USE



local East Anglia breweries.

BOTTLED BEERS

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

CIDER AND PERRY

A selection of tasty traditional draughts and bottled cider & perry, focussed on Cambridgeshire suppliers.

HAPPY 40th BIRTHDAY CAMRA!

CAMRA was formed in March 1971. We will be celebrating this anniversary by offering a selection of the classic real ales that were available in 1971 (in italics in the provisional list below).

OPENING TIMES

Thursday 5pm–10.45pm
Friday 12 noon–10.45pm
Saturday 12 noon–10.45pm.

OPENING TIMES

Before 7pm: £1
After 7pm: £2 Thu, £3 Fri, £1 Sat.
Families welcome until 8pm.
No entry or re-admission after 10.30pm.
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 55 real ales from all over the UK, both from the well-established independent breweries and the newer, smaller micro-breweries, with a focus on

FEATURES

VENUE

The festival is being held at the Priory Centre, Priory Lane, close to the Market Square, in the centre of St Neots.

FOOD AND DRINK

A variety of snacks and food will be available at all sessions. Free soft drinks will be available from the cider bar for the designated driver of your party.

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.

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.

ST NEOTS BEER and CIDER FESTIVAL

PROVISIONAL REAL BEER LIST

MILDS

- *Batemans Dark Mild*
- *Belhaven 60/-*
- *Holts Joseph Holt Mild*
- Son of Sid Muckcart Mild
- Cambridge Moonshine Harvest Moon
- *Timothy Taylor Ram Tam*

BITTERS

- *Adnams Bitter*
- *Hydes Bitter*
- *Thwaites Original Bitter*
- *Batemans XB*
- Spectrum Light Fantastic
- *Belhaven 70/-*

BEST BITTERS

- *Palmers Best Bitter*
- *Timothy Taylor Landlord*
- *Brains SA*
- Potbelly Old Barsteward
- *Robinson Unicorn Best Bitter*
- Cambridge Moonshine Barton Bitter
- Spectrum Spring Promise

STRONG BITTERS

- Digfield IPA
- *Hook Norton Old Hooky*
- Green Jack Gone Fishing ESB
- Milton Augustus

GOLDEN ALES

- Castle Rock Harvest Pale
- Fyne Ales Jarl
- Son of Sid Golden Shower
- Dark Star Hophead
- Digfield Fools Nook
- Milton Tiki
- Full Mash Séance
- Blue Monkey BG Sips

- Oldershaw Cascade
- Vale Vale Pale Ale
- Beeston Worth the Wait
- Oakham Citra
- Ufford Golden Drop
- Digfield March Hare
- Oldershaw Byard's Leap
- Dark Star American Pale
- Adnams American IPA
- Oldershaw Alchemy

OLD ALES

- Hopshackle Dark
- Vale Grumpling Ale
- Kelburn Dark Moor
- Hopshackle Hibernator

STOUTS

- Hopback Entire Stout
- Leeds Midnight Bell
- Bartrams Comrade Bill

PORTERS

- Bartrams Valentine's Daze
- Hopshackle Historic Porter
- Oakham Black Hole Porter

SPECIALITY

- Cambridge Moonshine Budding Moon
- Wolf Straw Dog
- Bartrams Bees Knees
- Green Jack Orange Wheat
- Tipples Ginger
- Raw Brewing Co Blonde

BARLEY WINE

- Son of Sid Ruby Celebration Ale
- *JW Lees Moonraker*
- Milton Mammon

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 if you can help at any session please contact Andy Shaw (andy.shaw@huntscamra.org.uk & 01480 355863).

CONTACT NUMBER

Festival organiser, Richard Harrison, 07740 675 712,

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.

For more information, contact the programme editor (news@huntscamra.org.uk & 01480 355893).

**Thursday 10th –
Saturday 12th
March 2011**
**Priory Centre,
Priory Lane, St
Neots, PE19 2BH**
55+ REAL ALES
(over the duration of the Festival)
**plus Bottled
Foreign Beer
and Cider**

The Cock

at Hemingford Grey



Four Real Ales from breweries such as Nethergate, Potbelly, Wolf, Oldershaw, Great Oakley, Milton, and Oakham. Cromwell Cider.

Royal Wedding Celebration: Friday 29th April Mini Beer Festival, BBQ, Band.

National and Regional Dining Pub of the Year 2010 (Good Pub Guide)

In a continued effort to source all of our produce locally we have adopted a policy of only using breweries for our real ale within a one hour drive.

Call 01480 463609 or see website cambscuisine.com

The White Horse Tilbrook

Join Richard, Caroline and Team at the Award Winning White Horse Tilbrook, holders of The Hunts Post Best Pub Award 2010 and enjoy:

- Great Traditional Pub Food with a difference, freshly prepared by Jamaican Head Chef Jodi Jenny.
- Everything from Hand Battered Grimsby Haddock, Handmade Steak and Ale Pies to Jamaican Curried Goat and Red Strip Chicken
- Good choice of Cask Marque Accredited Real Ales with ever changing guest ales
- Great wine list from around the world
- Mention this advert and receive one FREE dessert when dining.

Book now for our romantic Valentines menu on the 12th February - £25 per head including a bottle of wine.

We look forward to seeing you very soon



White Horse, High Street, Tilbrook, Cambridgeshire, PE28 0JP
Tel: 01480 860764, goodtimes@whitehorsetilbrook.com,
www.whitehorsetilbrook.com

16 Find local pub music and other events www.huntscamra.org.uk/gigs

BEER FROM BRAMPTON WOOD

Episode 2



In 2010 there was a bumper crop of 'Chequers' berries on the three wild service trees in Brampton Wood. With permission from Natural England, required because Brampton Wood is an SSSI (Site of Special Scientific Interest), another bucket full of berries was collected by Bob Mitchell and colleagues from the Chequers pub in Little Gransden.

In March 2011, two important anniversaries are due to be celebrated. It was in March 1951 that Bob Mitchell's father, Sid, bought the Chequers pub at Little Gransden where Bob's Son of Sid brewery is located today.

In March 1971, the Campaign for Real Ale was founded by four friends who were concerned at the disappearance of many local beers in favour of tasteless, nationally marketed keg beer.

Following a meeting in 2010 between Bob Mitchell, Roy Endersby from the Huntingdonshire Branch of CAMRA and myself, it was decided that the Son of Sid brewery would produce, for March 2011, another draught beer using the wild service tree berries to celebrate both anniversaries.

The new beer has been brewed and is conditioning for three months to attain its

full flavour ready for the two launches in March. Spelt grain and honey were used in the brew as well as the 'Chequers' berries, and this year an addition of dark crystal malt will produce more of a ruby colour in celebration of CAMRA's 40th anniversary. An alcohol content of 6% is anticipated.

The Wildlife Trust Huntingdonshire Local Group will again be promoting and fundraising for the Wildlife Trust and manning the glasses stall at the St Neots CAMRA beer festival on 10 - 12 March 2011, where the 'Ruby Chequers Ale' will be on sale. If you'd like to talk about wildlife as well as beer, come and see us at the glasses stall.

Brampton Wood is open to the public every day free of charge and there are information boards and leaflets available near the entrance.

George Cottam

Voluntary Warden, Brampton Wood



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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 £709

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THE OLD FORGE - A PUB TOO FAR?



The Old Forge

groups of people in a tranquil setting. The only road goes to the even more remote village of Airor, some 5 miles to the north - there is no other road access to the area.

Sitting outside the Old Forge, you can forget the horror stories about the rapacious Highland midge. Beer can be consumed in a pleasurable environment, located by the sea and benefitting from on-shore winds, whilst spying the otters and eagles or watching for the Skye ferry crossing between Mallaig and Armadale.

Is any pub worth a seventeen hour trek through some of Scotland's most rugged, albeit beautiful, landscape? Being the most remote pub on the British mainland, the Old Forge at Inverie has to attract customers - and does it in spades with interesting real ales, good locally sourced food, otters playing on the nearby beach



Knoydart

When I arrived, only one real ale was available - Seven Men, the 'house beer', celebrating local inhabitants of 1948 who instigated a review of the ancient crofting laws. It was a pleasant 4.2% light-coloured ale with good balance between malt and hops. Not a beer to travel 500 miles for but most enjoyable once you are there. The only issue was the £3.90/pint asking price. But the price is offset for CAMRA members by a 20p/pint reduction.

A second beer became available during lunchtime, the straw coloured Glenfinnan Gold. Beers available at other times include the Isle of Skye Brewery Red and Black Cuillins, but these need to be delivered via two ferry crossings and are not

and not forgetting the eagles flying overhead, all set in splendid walking country.

Situated on the Knoydart peninsula of the Western Highlands and nestling on the edge of Lock Nevis close to the waters around the Inner Hebrides, Inverie's days as a fishing community are over. Today it offers holiday accommodation for varied



View from the pub

THE OLD FORGE - A PUB TOO FAR?



Inverie



Western Isles - the local bus service

so regular.

It is refreshing to see the Old Forge actively supporting Scotland's Highland breweries when it could have been so much easier to ship in beer from a national brewer seeking to expand in the North.

Being next to some of Britain's best shellfish waters, as well as part of the Knoydart estate, the Old Forge makes use of first rate local food suppliers and provides excellent meals at prices comparable with other providers in the area. Meat from the estate is featured. Our seafood platter contained scallops brought in by a local fisherman and fish landed at Mallaig. The langoustines were unavailable due to the fisherman being delayed at sea. Disappointing, but good to know that the food is fresh and local providers are supported.

Another of the pub's attractions along with the food and beer are the evening music sessions. All performers are welcome - just bring your own instrument.



Session in the bar

So then, was the pub worth a seventeen hour trek? I can not say as I cheated and took the 45 minute sea crossing from Mallaig using the services of the 'Western Isles', as do most of the visitors.

For more information, see the Old Forge web site: www.theoldforge.co.uk.

Andy Blagbrough

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9-11th March 2011

Camden Centre, Bibbborough St, WC1H 8AU
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Wednesday	10th March	12 - 3	5 - 10.30pm
Thursday	11th March	12 - 3	5 - 10.30pm
Friday	12th March	12 -	10.30pm

Admission free (including Fri & Thursday sessions), £2.00 at other times,
£2.00 for CAMRA members (and admission 00pm)

For more details see www.camdenfestival.org.uk

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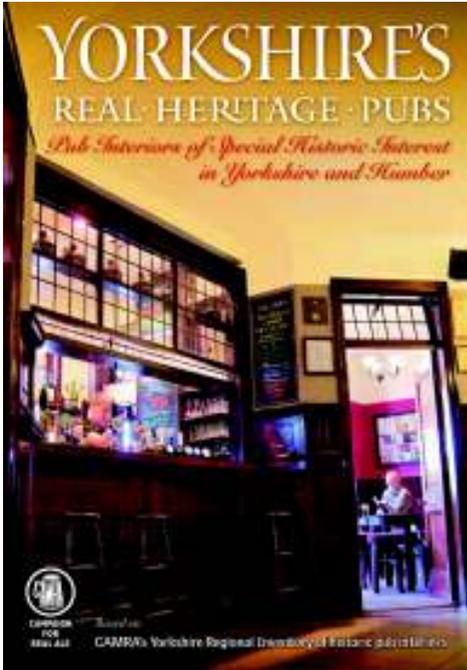


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YORKSHIRE'S REAL HERITAGE PUBS



single roof to eat, drink and be merry. Full-colour photographs of many of the pubs are featured in the guide to help bring vivid life to the listings and illustrate the special nature of the heritage pubs that survive in the region.

It is more important than ever that CAMRA works to identify and protect pubs so rich in history. Pub closures continue and older pubs continue to be the target of aggressive remodelling and redevelopment in the name of modernisation. Yorkshire's Real Heritage Pubs aims to promote awareness and understanding of this need and provides details of pub locations, local planning authorities and the current listed status of the each building making it easy for you to find a pub and get involved.

Yorkshire's Real Heritage Pubs is available direct from the CAMRA shop (RRP £4.99, CAMRA Member Price £3.99).

The Heritage Pubs Group and CAMRA Books are proud to present a brand-new book dedicated to the rich and diverse interiors of historic pubs throughout Yorkshire and northern Lincolnshire. Yorkshire's Real Heritage Pubs has been compiled following years of painstaking research and extensive surveying carried out by highly dedicated CAMRA volunteers. Every pub listed in this book – the first to cover Yorkshire in its entirety – has been picked because its interior contains rare architectural features.

The cultural heritage of Yorkshire is built into each of these unique pubs that have, in many cases, remained largely unchanged during the tumultuous events of the 19th and 20th Centuries. These buildings are reminders of how generations have come together on warm summer evenings and cold winter nights under a



SUPERMARKETS KEEP SELLING CHEAP BOOZE

CAMRA, the Campaign for Real Ale has expressed regret at the Government's failure to ban the sale of alcohol below cost. The Government are instead banning the sale of alcohol at below excise duty and VAT which is just 47p a pint. This will have virtually no impact on the rock-bottom prices of beer in supermarkets and will do nothing to alleviate the pressure on pubs where the price of a pint is rapidly approaching £3.

CAMRA has long been campaigning for a ban on below cost sales of alcohol, which was a clear manifesto commitment of both the Conservatives and the Liberal Democrats. However, for any ban to have a meaningful impact it is vital that the cost of alcohol production is factored in, which for beer will produce a floor price of around 40p a unit – double what is being proposed.

Government green light for supermarkets to keep selling booze at pocket-money prices.

Mike Benner, CAMRA's Chief Executive said: "Today's decision means pubs will continue to close as they are undercut by supermarkets selling canned beers at pocket money prices. A ban on selling beer at below duty plus VAT will have a negligible impact as supermarkets sell only a tiny proportion of beer at below these levels."

"CAMRA believes a floor price of around 40 pence a unit would be required to prevent supermarkets selling alcohol at a loss. The Government's decision to set a floor price of only 21 pence a unit is a

betrayal of their previous promise to ban the sale of alcohol at below cost and means supermarkets will continue to be able to sell alcohol as a loss leader."

"It is a blow to pub goers that with pub prices approaching £3 a pint the Government have decided to give the green light to the supermarkets to charge as little as 47 pence a pint."

"The Government appear all too ready to impose higher costs and regulations on well-run community pubs but are prepared to turn a blind eye to the irresponsible attitude towards alcohol expressed by the supermarkets."

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EVENTS AND SOCIALS

February 2011 - Community Pubs Tour

Sat 19th **Community pub tour.** Coach tour to visit and support village pubs south and east of St Neots, including the Pig & Abbot, Abington Pigotts, and the Red House, Longstowe. Free to CAMRA members. See website for more details.

March 2011 - Booze on the Ouse. St Neots Beer Festival

Tue 1st Pre-festival meeting at the **Anchor, Little Paxton** (20:30)

Thu 10th to Sat 12th **St Neots Booze on the Ouse Beer and Cider Festival – Priory Centre, St Neots.** Opening Times: Thu: 5-10.45 pm; Fri 12-10.45 pm; Sat 12-10 pm. Volunteers welcome, contact Andy Shaw, andy.shaw@huntscamra.org.uk 01480 355893.

Fri 25th Post-festival social at the **Weeping Ash, St Neots** (20:30).

April 2011 - Annual General Meeting

Tue 5th Annual general meeting at the **Black Bull, Brampton** (20:30)

Thu 28th Royal Wedding Pub Tour: A tour celebrating the Royal Wedding by visiting several pubs with Royally themed names. Details to be circulated online.

May 2011

Tue 10th Open committee meeting at the **Green Man, Leighton Bromswold** (20:30)

An up to date listing of social events can be found on the website: www.huntscamra.org.uk/diary.

WHO TO CONTACT

Chairman: Kathy Hadfield-Moorhouse,
01480 496247 (h).

Vice-Chairman: Richard Harrison,
07740 675712 (m),
vicechairman@huntscamra.org.uk

Secretary: Helen Barnard,
07866 171176 (m),
secretary@huntscamra.org.uk

Treasurer: Edric Ellis, 01480 492213 (h),
treasurer@huntscamra.org.uk

Membership: Margaret Eames,
01480 385333 (h)

Pubs Info: Roy Endersby,
01480 473364, pubs@huntscamra.org.uk

Going Out Live Event Guide: Chris Knowles, 01480 477118 (14:00-22:00)



www.huntscamra.org.uk/gigs

To find out about live music events in Huntingdonshire and surrounding areas go to www.huntscamra.org.uk/gigs.

To subscribe to our weekly newsletter send an email to: camragol-subscribe@yahoogroups.co.uk

To submit an event to the guide (free listing—no fee!), send the details to:
gigs@huntscamra.org.uk
or
(01480) 477118

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, such as short measure or misleading product promotion, 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, CB2 6HL. 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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Views or comments expressed in this publication may not necessarily be those of the Editor or of CAMRA.

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andy.shaw@hunts.camra.org.uk, 13a Peppercorns Lane, Eaton Socon, St Neots, PE19 8HL.

To Advertise

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

Neil Richards: 01536 358670 or N.Richards@btinternet.com

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Deadline for Summer 2011 issue (147) is Friday 15th April 2011.

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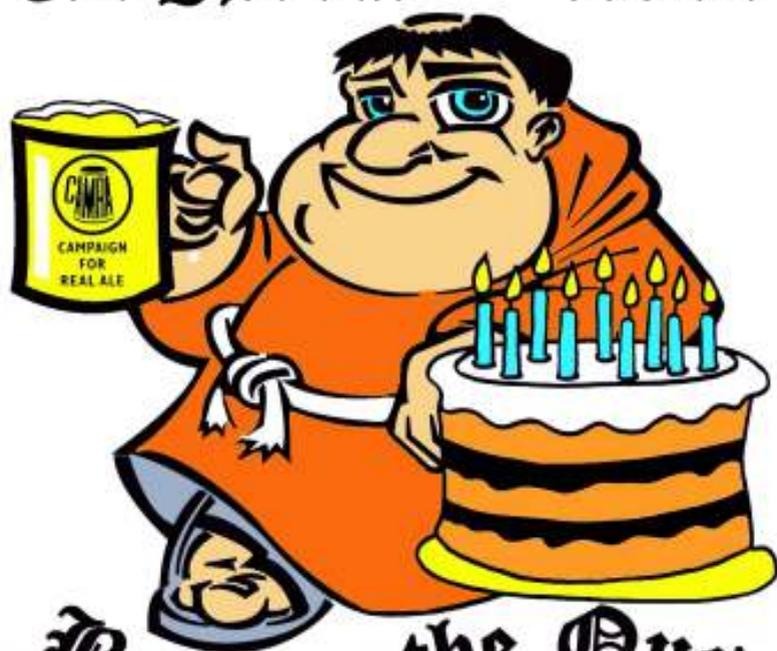
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Beer and Cider Festival St Neots — 2011



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OPENING TIMES

Thu 5pm-10.45pm, Fri 12 noon-
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ADMISSION (including programme)
Before 7pm: £1, After 7pm: £2 Thu, £3
Fri, £1 Sat all day.

*CAMRA members free admission
Families welcome until 8pm*

www.huntscamra.org.uk/festival for more details