

Opening Times

ISSUE 175
AUTUMN 2018



CAMPAIGN
FOR
REAL ALE

Huntingdonshire branch of CAMRA

hunts.camra.org.uk

INSIDE FEATURES

ST IVES 'BOOZE ON THE OUSE'

Thursday 18TH – Sturday 20TH
October at the Burgess Hall

MAJOR AWARDS FOR HUNTS PUBS

HUNTS CAMRA MEMBERS – WHERE ARE YOU?



ALL NEW
COMPETITION
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PIG n FALCON - St Neots



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EDITORIAL

Welcome to the Autumn issue of Opening Times, the magazine from the Huntingdonshire branch of CAMRA (the Campaign for Real Ale). We hope you've enjoyed the great weather over the summer and found plenty of opportunities to visit your local pub; perhaps sitting in the garden enjoying a refreshing real ale or cider. Many pubs in the branch held beer festivals over the Summer and we would be interested to hear your comments on these

As we move into Autumn, the next big event for Hunts CAMRA is the St Ives 'Booze on the Ouse' Beer and Cider Festival which will be open from noon each day on Thursday 18 to Saturday 20 October. We expect to stock over 70 real ales and around 15 ciders and perries. We expect to be serving around 8 beers on KeyKeg®, although this had not been fully confirmed when we went to print. For more details of the festival, please see the advert on page 11 or visit www.hunts.camra.org.uk/ festivals.

Our diary of branch meetings and social events is located on the inside back cover. Most of our meetings are open and we encourage local CAMRA members to attend. Our social events are usually open to both CAMRA members and guests. With the exception of events like coach trips which require pre-booking (with priority given to CAMRA members), for most socials you can just turn up and join in.

If you have any pub, brewery or festival news or would like to submit a relevant article for publication in Opening Times, please email to news@hunts.camra.org.uk (or forward them to a member of the branch committee; contact details are shown on our website or see below).

**Richard Harrison, Chairman of Hunts CAMRA
on behalf of the Branch Committee, May 2018**

COMPETITION

QUESTION

What is Papworth Brewery's philosophy?

PRIZE

A tour of Papworth Brewery for up to 4 people.

ANSWERS

to camra@thinklocalmagazine.co.uk by 31st October 2018.



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If you would like to receive Opening Times by post, please send a cheque for £2.50 for an annual subscription (payable to Huntingdonshire CAMRA) To Graham Mulchinock, 17 Park Drive, Little Paxton, PE19 6NS

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HUNTS PUB NEWS

This month we are able report on a number of awards that have been won by our local pubs.

The **Chequers** in Little Gransden is the winner of this year's CAMRA Cambridgeshire Pub of the Year (POTY) competition. Huntingdonshire pubs regularly win this prestigious award showing that our branch area has the best pubs in the county! To emphasise this, as we went to press it was announced that The **Chequers** has also won the East Anglian POTY and will now represent the region in the national competition. More details on the regional award will be reported in our next issue.



Chequers award

After being awarded the Hunts CAMRA Most Improved Rural POTY title earlier this year, the **Royal Oak** in Hail Weston has been shortlisted for a national award. The community owned pub, which only reopened last year following a long period of closure, is one of five finalists for the John Smith Community Pub of the Year award. The winner will be announced in September.

The pub held their Westfest Music and Beer festival in early August and was due to hold an outdoor movie night at the end of August. If you have attended either of these events (or other events in your local) please send us a report for the next edition of Opening Times!

Wesley Clark, the manager of the **Hartford Mill** in Huntingdon Road, Hartford, recently received the Greene King General Manager Best Investment award at the companies Winning Ways ceremony.

As we went to press, we heard that **The Cock** in Hemingford Grey has won National Pub of the Year 2019 in the Good Pub Guide (not to be confused with CAMRA's Good Beer Guide)! **The Cock** is now in its 17th year, since Oliver Thain and Richard Bradley transformed the place from a rundown old boozer into a destination pub/restaurant. They've won Cambridgeshire Dining Pub of the Year many times previously and National Pub of the Year in 2013. It's great for this award to be back in Huntingdonshire for a second time. Congratulations to all at the Cock and we'll include more details of the award in our next issue.



The Cock

Several pubs in our branch area have seen changes of management recently. Hunts CAMRA welcomes the incoming publicans to our branch area and we wish them every success in their ventures.

In St Ives, the **Seven Wives** on Ramsey Road has a new tenant with Brandon Bent and his partner Hayley Fergusson taking over the pub at the end of June. In mid-July the pub was undergoing a refurbishment; the kitchen is expected to reopen around the time this issue is published. The photograph shows the external view of the pub in its smart new colours.



Seven Wives

On a recent visit, the real ales were Sharps Doombar, Greene King Old Speckled Hen and Hopback Summer Lightning. The pub has live music on Saturday or Sunday evenings and hosts other events such as their popular family days. The St Ives Scooter Club held a rally at the pub on 4 August.

Another new arrival in St Ives is Bertrand Lissalde who is the new manager at the **Golden Lion Hotel** in Market Hill, St Ives. Originally from France, he previously worked for Youngs where his last position was at the Station Tavern in Cambridge. I can also report that several local beers have recently been on sale at the Golden Lion. During the last few months beers from three local breweries have been seen on sale here alongside the regular Black Sheep Bitter. Beers from Papworth Brewery (Half Nelson) and Digfield Brewery (Fools Nook) have been followed by Moonshine Brewery (Cambridge Pale Ale) which was on sale in early August.

At the **Oliver Cromwell**, Wellington Street, Jerry Shonfeld has again taken over the running of the pub from his son Richard. Following the opening of Wetherspoons in town there has been a dip in trade and Richard has returned to his previous profession. There have been no visible changes in the pub with six real ales and several ciders on sale.

In Buckden, **The Vine** on the High Street also as new tenants. Pete Howard and his partner Gemma took over the tenancy of this Ei PLC

pub around four months ago. When I spoke to Pete recently he told me that he was previously at the Greyhound in Sawston, Cambridgeshire, before taking over at **The Vine**. Pete has only made minor changes at the pub; there are new carpets and furniture and there is now a large screen TV for sport. The beer choice when I visited was a dependable range of Adnams, Taylors Landlord and Fullers London Pride, with Sharps Doombar not being available on that occasion. The pub held a Family Fun Day and Car Boot Sale in early August.

The **Nelsons Head** in St Ives continues to serve two rotating local beers, on a recent visit these were Buntingford Hurricane and Kelchner Ampthill Gold (the latter from the rebranded Ampthill Brewery). The pub continues to sell the local Cromwell cider.

During the long spell of exceptionally hot weather over the summer, it wasn't just pub customers feeling the effects of the heat. Several pubs have experienced breakdowns of their cellar cooling systems, resulting in warm beer or in some cases they have had to temporarily stop selling beer. One such pub was the **Royal Oak** in St Ives, although we are pleased to report that the fault was soon fixed. On a visit in early August regular beers Greene King **Royal Oak** Bitter and Oakham Inferno were on sale alongside Brewsters Hophead, Tydd Steam England Expects and Oakham Hawse Buckler (the cask version of this excellent dark beer is only available occasionally).

Also in St Ives, reports were received that on a visit to the **Dolphin Hotel** there was no real ale available. This was probably a one off event, as in early August three real ales from Adnams were on sale. These were Lighthouse, Ghostship and Broadside.

In early August, a number of pubs in St Neots and Eynesbury were visited that don't often feature in these pages. First stop was at the **Brook & Barter** on Market Street in St Neots town centre. This Marston's Brewery owned establishment's main custom comes from the

night time economy. The only real ale available was Marston's Pedigree.

Along the High Street is the **Coach House**, a Greene King tied pub. On this occasion there was Greene King IPA and Abbot, plus Sharps Doombar to choose from.

Moving swiftly on, across the brook leading off the River Great Ouse is the former village of Eynesbury, which was swallowed up into the St Neots conurbation many years ago. Today there are three pubs here which sell real ale. The **Chequers** on St Mary's Street is a short walk from St Neots High Street.



The Chequers - Eynesbury

This old traditional pub serves the local community and diners, and inside the exposed wooden beams and pillars show the age of the building. The pub is adorned with a large collection of antiques and collectables all of which are for sale giving the appearance of an antiques shop rather than a pub. The bar area is mainly for drinkers, while the rear room is set out with tables for diners. There are some seats and tables outside the pub by the car park. Unusually for the area, the real ales were from Thwaites. I had the Original Best Bitter, while another of their beers Wainwright was unavailable at the time of the visit.

Heading into Eynesbury, I passed the **Nags Head Hotel**, once a pub, but now only operating as a hotel with no real ale, the building shows its 1926 re-build date and 'CW' possibly for Charles Wells. The building itself is

half timbered and dates back to the 1700's, or possibly earlier.

The final pub in Eynesbury to be visited was the **Hare & Hounds** on Berkeley Street. This traditional, probably pre-2nd World War boozery is I was told a community and family pub. There were four real ales on offer with a staple choice of Greene King IPA, Sharps Doombar, Fullers London Pride and Wychwood Hobgoblin. The half of London Pride was well past its best, but was quickly changed to IPA. I was speaking to a local who recalled drinking in now closed Eynesbury pubs including the Merry Boys.



Hare & Hounds

The other pub in Eynesbury is the **Cambridgeshire Hunter** which I was unable to visit due to it not opening until later in the day, but for the record this is a Charles Wells tied house offering a choice of their beers.

Back in St Neots town centre, I made a quick visit to **The Bridge House** where three ales were available. These were house beer Bridge Enders (brewed by Greene King), Greene King Old Speckled Hen and guest beer Fathom a dark beer from Jaw Brew. This was the busiest of the pubs that I visited with a good lunchtime food crowd and a few drinkers. The patio overlooking the river was really popular on another hot summer day.

The final visit was to the **Pig N Falcon**; one of my regular must visit pubs in St Neots where there is always a good choice of beers and also a cider or two. Two beers from one of our local breweries were available, Papworth Mad Jack 3.8% and Big Sur 5.0%, with another of

their beers on the coming on soon board. As I prefer darker beers I went for the Beijing Black from Potbelly Brewery. As usual there were also a number of keg beers from Three Blind Mice Brewery on sale here.

Papworth Brewery are running a micropub in the recently refurbished **Courtyard Café** in Papworth Everard. The bar opens most evenings (except Monday) and at weekends serving a range of Papworth Brewery Beers, together with a guest beer, usually from other small local breweries, and local ciders. A large range of gins is stocked together with a selection of wines and prosecco.

The **Mad Cat** in Pidley was one of several local pubs to host a beer festival over the summer. The three day event at the end of July and should have featured 10 real ales and 10 ciders. Roger Jerham, our local reporter attended on the Friday evening and reported that after weeks of hot sunny weather, it was unsettled for the weekend of the festival with heavy rain showers and a strong breeze. Among the beers on offer were Woodforde's Volta, Cotleigh Uncle Sam 4.33, Stoney Ford Sheepmarket Supernova Straw and Elgoods Black Dog. The ciders included Grainstore Cider and Grainstore Lady in Pink. Grainstore Cider was launched in 2014 using apples from Herefordshire. It is not known whether Grainstore make the cider themselves or buy it in and re-badge it with their own name as several other brewers do, perhaps someone out there can confirm which is correct? Normally the **Mad Cat** offers two changing guest beers.

Other news from around the branch area

Local pubs aren't the only places that have been holding beer festivals this summer. The St Ives Parish Church held its first **Booze in the Pews** festival at the end of June. Father Mark Amey had been looking at organising a beer festival for a number of years and with the closure of the nearby Merchant House/Aviator pub he arranged the first festival in the church.

Around eighteen beers and several ciders were on sale at this event which raised funds for the church. The event which featured beers from the local Papworth Brewery was a success and should be repeated next year. There are also plans to hold a Winter Ales Festival.

The Market Square Group who ran the recent **Craft Beer & Cider Festival** in St Ives are also looking a holding a winter ales festival in the town. Other places to hold beer festivals recently include **St Ives Football Club** where as well as beer and cider at their 1st beer festival, there was a pre-season football match against Cambridge City on the Saturday afternoon. There was a reasonable choice of 10 beers available, including ones from Milton, Elgoods, Tydd Steam and Humpty Dumpty. The only complaint was that the beer was a little too warm with no cooling on a really hot day. The event was well attended on the Saturday, helped by the attraction of a friendly match against Cambridge City. At St Neots Football Club, a beer festival is planned for the first weekend in October. On behalf of the organisers I would like to thank the local CAMRA members who supported their local beer festivals, and also thank those members who worked behind the bars at some of them.

A number of pubs in our branch remain closed, with local campaigners trying to reopen some that have been closed for some time. There is also news from one village whose pub closed many years ago.

At the **Three Tuns** in Guilden Morden, the **Three Tuns** Action Group (TTCG) made a bid of £300.000 to buy the pub, but this was not accepted by the owner. Their efforts to purchase the pub continue. Members of the TTCG have inspected the interior of the pub and plan to make a revised offer to the owner. A meeting of the TTCG and local residents was due to be held on 27 July in order to prepare the new bid. It is hoped that there will be good news before our next issue is published.

The Keep Wistow Flowing steering group continues its fight to purchase the **Three Horseshoes** in Wistow. They are still running a regular pop-up pub in the village hall at weekends (Fri-Sat) while the pub remains closed. Further details can be found at www.keepwistowflowing.pub if you can help them the steering group can be contacted at info@keepwistowflowing.pub

The **Victoria** in Ouse Walk, Huntingdon remains closed with plans to convert it into a private house still 'work in progress'. In nearby Great Stukeley, the **Three Horseshoes** was still closed in late July.

In St Ives, the **Robin Hood** has been closed for many years, with rumours that it will reopen in some form circulating every now and again. In July, the outside of the building was repainted and I have been told that the owner has plans to reopen it as a restaurant and wine bar. It is to be seen whether this will actually happen.

Campaigners in **Grafham** have been given planning permission by Huntingdon District Council to build a wooden log cabin on land owned by the parish council for use as a community pub. The group have been working towards bringing a permanent pub to the village for a number of years following the success of the annual Grafham Beer Festival. With funds secured by selling shares to villagers, work on the building is progressing well. The beers will only be from local microbreweries and the first pints are expected to be served in September. Credit: Kev Sharp, The Pub at Grafham

As we went to press, we heard that the **White Horse** in Tilbrook has reopened under new management. We also understand that the **Three Horseshoes** in Graveley is to reopen. We wish those involved every success and will report more on these pubs in our next issue.

Reports collated by Ian Baptist

XL PRESS ADVERT (to follow)



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Pig N Falcon

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Shumë



This is the new delicatessen in the Cross Keys mall. Its many attractions include a wide range of bottled beers and ciders from the UK and abroad, many of them bottle-conditioned. Those from local providers include Draycott beers of Buckden, Papworth beers from Earith and Simon's Cider of Cambourne.

Smiling Grape



This well established off licence opposite the car park next to Waitrose has a good range of local bottled beer from both Draycott and Papworth breweries. There is also a small selection of high quality foreign ciders and a perry. A regular feature in the 'Smiling Grape' are bottles of beer which are coming close to their "best before" date – these are good value. Probably the highlight of the shop is the "pop-up" bar which sells a single beer.

The Ale Taster

This pub in Russell Street will soon be celebrating its second anniversary. As well as selling good real ale and cider, it has a number of bottle fridges stocking an extensive range of UK and foreign beers for both on and off sales.

Reporter: Andy Blagbrough



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PUBS OF ST IVES

No. 5 – The Haywain

One of the newer pubs in St Ives will celebrate its 35th anniversary next year. The **Haywain** is located on the Burleigh Hill Estate near the Coop supermarket on Constable Road. Initially named the Pickled Skittle, it was opened in 1984 by Ind Coope Brewery, who were then part of the Allied Lyons Breweries group. It is the only pub in St Ives north of the A1123 (Houghton Road) and was built to serve the new housing at a time when St Ives was going through a period of rapid expansion. The pub was built by Linford Builders of St Neots at a cost of just over £200,000. The opening was reported in the Hunts Post a transcript of which is on display in the pub.



The Haywain celebrated its 30th birthday in 2014

When the pub opened, there were two distinct areas, a traditional bar area where Ind Coope Bitter and Ind Coope Burton Ale were served, and the 'Skittle Room'. Open between 10:30 am and 4:00 pm, the Skittle Room was unlicensed and served food and soft drinks. There was also a games room where table skittles, dominoes and crib could be played.

David and Margaret Harvey were the longest serving landlords, running the pub for over 15 years from April 1993 to November 2008. During their time in charge, the ownership of the pub changed several times as pub companies took over from traditional breweries.

In 1994, Allied took control of Domecq (best known for its spirits) to form Allied-Domecq (by 2005 Allied Domecq was itself taken over by Pernod-Ricard). With David and Margaret still at the helm, it is reported that Punch Taverns were managing the pub when they became Spirit Group. By 2006, the **Haywain** was in



the hands of The Orchid Pub Group which continued to operate the **Haywain** for a number of years. Following David and Margaret's departure from the pub in 2009, the pub was run by a number of tenants and managers for the next 12 months.

Haywain Pub Sign

Finally in November 2010 current managers Steve and Julie Lowe took over at the pub. Steve and Julie have been in charge for the last eight years bringing a period of stability back to the pub. Changes of ownership have continued though and Mitchells & Butler took over the 174 Orchid Group pubs in June 2014. Today the pub operates as one of M&B's Sizzling Pubs branded outlets. The pub has always served a range of real ales from national breweries. I remember drinking Tetley Bitter there when I moved to the area in the late 1980's!

Today the pub is still split into two areas comprising a main bar area, incorporating a raised seating area, and a quieter rear area (the former Skittle Room and Sports Room). There is an outdoor patio, where customers are welcome to go with their dogs. Sport is popular with many TV screens around the pub showing live sports and Sky Sports at other times. The pub has live music on Saturday nights and on other evenings there are poker and quiz nights. The **Haywain** is a community pub, serving both the younger and older generations. Several community groups hold meetings in the pub.

Six real ales are available with regulars Greene King IPA, Sharps Doombar, Marstons Pedigree, Fullers London Pride, Wells Bombardier, Theakston Black Sheep and Timothy Taylor Landlord, often seen alongside a changing guest beer. This has included favourites such as Thornbridge Jaipur and Titanic Plum Porter. Beers from smaller breweries from all parts of the UK can be found here, although occasionally only 'nationals' are available.



The Haywain today in Sizzling Pubs branding

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The pub has several sports teams which play in local leagues, including darts and football teams. Raising money for charity is part of the M&B ethos. Over the years the pub has raised money for national and local charities chosen by its customers. The **Haywain** golf society holds several charity matches each year to raise money for Help for Heroes.

The pub has been listed as an asset of Community Value. Hopefully it will still be serving the community in another 35 years!

Reporter: Ian Baptist

THE THREE HORSESHOES HOUGHTON

NEW ADVERT TO FOLLOW

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Home cooked food served daily and choice of 4 real ales.

Sunday 17th June - Father's Day carvery - dads can swap for a steak if pre-booked
Tuesday 19th June - Bingo, Fish & Chip night. Eyes down at 7pm Saturday
Saturday 23rd June - Live music from Kara Lumley - starts at 8.30pm
Starting on Friday 29th June - we are having monthly Beer & BBQ nights. Bargain drink offers, BBQ and live music on the last Friday of the month (Weather permitting)
Saturday 28th July - Family fun day in the garden from 12pm Bouncy castle, face painting & bbq.

? QUIZ NIGHT

We also hold a quiz night every 2nd Thursday - 28/6, 12/7, 26/7, 9/8

Please call 01480 462410 or visits www.threehorseshoesinnhoughton.co.uk

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HUNTS CAMRA MEMBERS

Where Are You?

Most membership groups have many passive or inactive members. This is to be expected and this article is not going to change the price of beer! These members may be too busy in their daily lives, have other time-consuming interests, are not connected to the internet, find postage too expensive or are simply not interested in providing information. However, if this article connects with just a handful of inactive members out there then it will be mission accomplished.

Every January, the Hunts CAMRA Branch nominates its selection of pubs for the next edition of the Good Beer Guide (GBG) which is published in September each year. The new 2019 edition will be published on 13 September and will be available to purchase at the St Ives 'Booze on the Ouse' Festival in October, with a substantial discount for CAMRA members.

The selection of pubs for the GBG is based principally on beer scores from CAMRA members input on to the WhatPub website. A short-list of pubs, clubs and bars that score well and have a minimum of five survey returns (from at least three different CAMRA members) is agreed at an open branch meeting.

This selection needs to be reduced to the final 17 entries (plus 2 reserves) that are allocated for the Hunts Branch area. Over the years this has been done by a number of methods. We have attempted to involve the branch membership by inviting members to recommend and vote for their best pubs, either by post or online, or they can attend the GBG selection meeting. This is where anomalies can arise and the reason for this article.

At the GBG selection meeting, we run through an array of statistics as to who is inputting scores, voting for pubs etc and these figures make for interesting reading. The proportions do not vary by much year on year. In our branch there were, at the time of writing,

approximately 150 open pubs. Only about half of these get surveyed. Are we missing some real ale gems out there? I hope not, but you never know.

Of these 150 pubs, we received 1,325 surveys from CAMRA members. At first glance this looks like a lot of surveys until you realise that just 25 volunteers in our branch out of a total of 1192 members input beer scores. Of these, 7 members did 896 of the surveys, an average of over 128 surveys per individual. If you watch other people in a bar, a considerable number will spend some time checking their phone.

So dear passive members, if this is you, once you have realised that no one has added to your Facebook or Twitter account in the last half-hour, your football team is 2-0 down yet again and you have been heavily outbid on that eBay bargain, or perhaps worse still you are using Untappd to track your beers, then why not sign in to WhatPub and input a score for that wonderful / average / ropery beer that is in front of you?

Is your favourite local in the GBG? The more statistics we collect the easier it is for us to select the best pubs in the branch area. Your votes can and will make a difference!

So, what is the problem then? Answers on a postcard to the editor, or maybe not as inactive members do not write to editors, neither do most active ones to be quite honest. Perhaps some members struggle to define?

WhatPub is easy to use. All you need is your CAMRA membership number and a password. Scoring a beer is simple. Enter the town, find your pub and enter the date of your visit. If you know the brewery then put it in but you don't have to. If the beer is not on the brewery list then type it in (although you don't have to). Just score the beer 1 to 5, as defined in the following table. Simple - even a meerkat could do it!

Score	Definition	Your potential reaction(s)
0	No real ale available	There's isn't anything on sale here that I'm interested in. Let's move on to another pub
1	Poor - Beer that is anything from barely drinkable to drinkable with considerable resentment	I'm surprised the bar staff didn't notice how out of condition this beer was when they poured it. I'm going to take it back
2	Average - Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing	This beer is Ok, but isn't anything special
3	Good - Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again	That's a nice well-kept beer. I'm going to recommend this one to my friend when he gets the next round in
4	Very Good - Excellent beer in excellent condition	I'm definitely going to make some time to have a couple more of these!
5	Perfect - Probably the best you are ever likely to find. A seasoned real ale drinker will award this score very rarely	Wow! This is the best beer I have ever tasted it is the perfect combination of the brewers craft and cellarmanship. I'm going to tell everyone about this beer and I'm not leaving the pub until closing time!
<i>If you are having difficulty in deciding between two scores you can use ½ points. So if you can't decide between whether a beer is 2 or 3. Score it 2.5. It is very rare for a beer to score top marks. The last one I had has 18 months ago, so please only use it on a really exceptional beer.</i>		

We Need You

Your CAMRA Branch really would like your beer scores all year round, together with your GBG votes in January / February. Thank you and we look forward to receiving your beer! Is it really asking too much? Cheers everyone!

Thank you to Gareth Mason (Telford & East Shropshire CAMRA) for his article which has been heavily plundered by me. Roy Endersby HUNTS CAMRA GBG/NBSS coordinator



BREWERY NEWS

Papworth Brewery

Brewery Liaison Officer – Juliet Ferris

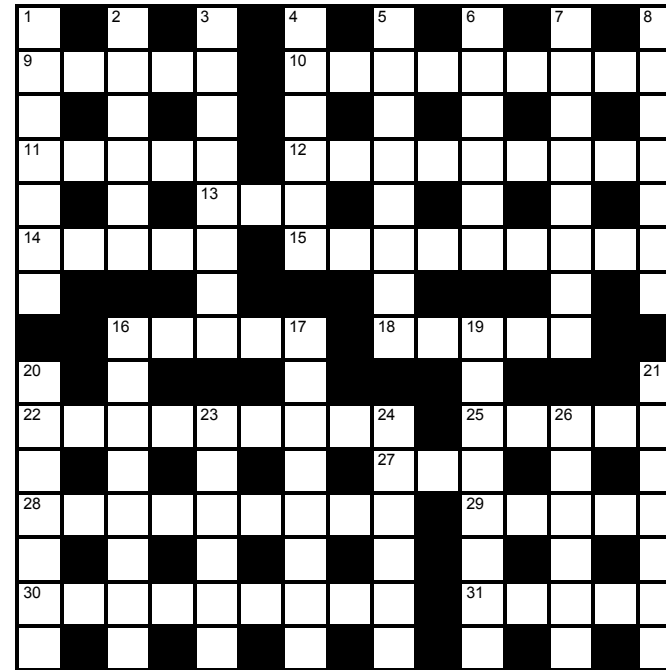
Papworth Brewery is the inevitable outcome of a beer-loving scientist becoming disillusioned with his career. Chances are that you're a beer lover too and can understand why someone would give up a successful 25 year career to brew beer. It's got to be more interesting than most other jobs, right? Well, that's the way our beer-loving scientist saw it. When "job satisfaction" is the taste of a good pint, who can argue?

It's All About The Beer

Papworth Brewery was founded on an uncompromising philosophy, **It's All About The Beer**, and an ambition to brew deliciously drinkable ales. The idea is that if we stick to the philosophy, then we'll achieve the ambition.



Bottle-conditioned beers are currently available for sale direct from the brewery in Earith (please call 01487 842442 to check they're open before travelling) and in the near future it is planned to open a bar in the brewery. Chris and Richard are looking for further outlets for their beers. If you know of pubs and other businesses that may be interested in stocking beers from Papworth, they would be interested to hear from you.



Across

- 9 Corrupt (5)
- 10 Extreme surprise (9)
- 11 Souvenir (5)
- 12 Inherent (9)
- 13 Possess (3)
- 14 Hebrew minor prophet (5)
- 15 E.g. wine goblets (9)
- 16 Bush (5)
- 18 Double birdie (5)
- 22 Large mass of sliding snow (9)
- 25 Renounce (5)
- 27 Open mesh fabric (3)
- 28 Staff (9)
- 29 Mistaken (5)
- 30 Weaken insidiously (9)
- 31 Passageway (5)

Down

- 1 Highest singing voice in women (7)
- 2 Affluence (6)
- 3 Recent arrival (8)
- 4 Saw (6)
- 5 Book end, perhaps (4,4)
- 6 Exceptional intellect (6)
- 7 Convince (8)
- 8 Adhesive label (7)
- 16 Frenzied rush (8)
- 17 Single-celled organisms (8)
- 19 Conceal with decorative paper (4,4)
- 20 Neither solid nor liquid (7)
- 21 Abrade (7)
- 23 Part of a group (6)
- 24 Followed (6)
- 26 Cardiff International Airport (6)



Mad Jack - Whispering Grass - Papillon - Crystal Ship

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30 Years of APPLE

CAMRA has officially supported real cider since 1977, but it wasn't until the national AGM in April 1988, with a motion to have a separate committee, that campaigning really took off. The first meeting of APPLE (Apple and Pear Produce Liaison Executive) was held in May 1988 and six members attended, with one apology.



APPLE

Being the first meeting definitions of cider and perry were discussed at length. Some say it was one of the longest CAMRA meetings as it started at noon and ended at 10.10pm! The meeting established:

- Cider should be promoted as a natural product, and as an all-year round drink
- APPLE should be a real campaigning committee, especially to non-CAMRA members. It should seek to educate people about cider and perry
- APPLE would write to all known cider makers to let them know of its existence
- There would be a column in What's

Brewing (CAMRA's monthly newspaper) covering such items as technical descriptions of real cider and perry plus news about the industry in general

- A trip to cider maker(s) would be organised to include demonstration of how it is produced. This would take place in October.

So, cider was on a roll, over the next few months and years, with further meetings taking place in various parts of the country. In 1990, the first Good Cider Guide was published. Authored by David

Kitton, 106 cider producers were listed, along with an article by Jon Hallam on perry – "Britain's most neglected drink". A piece by Mick Lewis raised the issue of educating publicans about real cider. Another section was on campaigning on Addlestones and fake handpumps.

Let's raise a glass (of real cider or perry) to another 30 years of campaigning!

Local cider news

There isn't much to report this month apart from mentioning the 3rd Swavesey Cider & Gin festival that took place in mid-July. Around 18 ciders and 2 perries from small local producers mostly from within 15 miles of Swavesey were available. These included some new ciders which hadn't been seen locally before. Thanks go to Jerry Ladell, Cambridge Branch cider Officer for again arranging this event which was well supported by the local community and raises funds for Community Pavilion.

Hunts Camra October Cider Month Promotion

CAMRA celebrates cider and perry with events held in May and October each year. Last year we put on a cider day event at two pubs in St Neots where a range of ciders and perry are available. The success of the event means that it will be repeated this year.

On Saturday 6 October we will be meeting from noon at the Pig 'n **Falcon** on New Street in St Neots. A range of ciders will be available here including some from local producers. Later in the afternoon we will move to the nearby **Ale Taster** in Russell Street, our current branch Cider Pub of the Year, where around twelve ciders and a perry are available. These will include three from the local **Cambridge Cider Company**.

The event is open to everyone, not just CAMRA members. If cider and perry is not your preferred drink you don't need to worry as both pubs stock a good range of real ales. The event is primarily to promote cider and perry so why not take this opportunity to try these traditional British drinks, many of which are fermented apple or pear juice with no other added ingredients (unlike speciality beers where pretty much any ingredients can be used!). Free tasters of the ciders available will be available in the Pig 'n **Falcon**. If you are a CAMRA member who doesn't normally come to our local meetings, or you are not member, please join us and say hello.

The St Neots Town Football Club beer festival that is taking place this weekend will have a number of ciders available. These will hopefully include at least one from a local producer.

An Introduction to Real Cider & Perry

CAMRA prizes real cider and perry, as well as real ale. However, beer and cider/perry are very different drinks and are made in different ways. Brewing of beer, even at a small scale, is an industrial and often energy-intensive process,

involving much heating and boiling of liquids. Cider making by contrast is a gentler and more time-consuming affair, having in many ways more in common with the making of wine than the making of beer.

The first skill of the cider maker is the selection of the raw materials. Classically, cider and perry in Western Britain (stretching from mid and south Wales; the 'Three counties' of Herefordshire, Worcestershire and Gloucestershire; to Somerset Devon and Cornwall) has been made from apple and pear varieties whose only purpose is to make cider or perry. In other parts of Britain, notably East Anglia and South East England, culinary and dessert fruit has been used.

Traditionally a blend of fruit varieties, each bringing its own balance of fruit, acidity and tannin (an essential element in ciders of the Western style) – was used, but in recent years 'single variety' ciders – made with juice from just one apple variety – have grown in popularity.

Once you have your apples or pears, you need to extract their juice. First the fruit is 'milled' or crushed to form a pulpy mass. In the old days this was done using horse, or donkey, power in a circular stone trough. Most often today, in craft and small scale makers, milling is carried out in a mechanical 'scratter' – an assemblage of rotating blades mounted within a hopper. The scratter, or other milling process, produces apple pulp known as 'pomace'. This is then pressed using a traditional screw press, or a more modern hydraulic screw press, to release the juice. In some parts of Britain, traditions have differed - for example, pressing through layers of straw is still practised in Somerset and Devon. Whatever the method, the objective is to get the maximum amount of juice out of the pomace.

Modern technology has produced 'all in one' machines that combine the milling and pressing processes. While such equipment undeniably lacks the charm and romance of the old days, it works well, is in regular use by some of Britain's finest cider makers.

The juice that first trickles, then floods out of the press, is sweet and non-alcoholic. Before it can become cider or perry it needs to ferment. Fermentation is a lengthy and gentle process, taking place in vessels kept in unheated barns or sometimes outdoors. The process of fermentation, turning sugars into alcohol, requires the presence of the micro-organism known as yeast. Several different strains of yeast are suitable for cider and perry making. Yeast is naturally present in the fruit and in the cider house, and many cider makers still allow these naturally occurring yeasts to do its thing. Some, however, especially those larger businesses, prefer to kill off the naturally occurring yeast and add cultured yeast in order to produce a more consistent product

Once fermentation is complete, the sweet sugars have been converted into alcohol leaving a naturally dry product. Cider and perry can then be sweetened by using unfermented apple juice or adding artificial sweeteners (there are

also techniques for arresting fermentation to produce a naturally sweeter product). Finally, cider makers may decide to blend the products of different fermentations together, either for consistency or simply to produce an interesting balance of flavours.

Whether blended or 'straight', served on draught (with no extraneous gas) or naturally conditioned in the bottle, the product that results draws on generations of farming, fruit growing and cider or perry making experience. Enjoy real traditional cider and perry either in your local pub (if you are lucky enough for it to sell a traditional product, or at one of the many CAMRA and other beer and cider festivals that are held locally. A selection of traditional ciders and perries will be available at our branch cider and perry month event on 6 October (see above), as well as our 'Booze on the Ouse' Beer & Cider Festival in St Ives from 18-20 October.

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Award winning pub
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This idyllic historic village pub full of character and charm situated next to the church in Gamlingay is going from strength to strength. Deryck and Lorna have been there for one year now and are still encountering new faces as well as the much treasured locals all are ensured a great welcome together with high quality beers and home cooked food.

Keep an eye on the notice boards outside for the regular musical events and entertainment arranged on frequent occasions. We have a charity quiz night on alternate Mondays just give us a ring or see the notice board for specific dates and the Crib team meet on Thursday evenings.

The Wheatsheaf boasts exceptional freshly cooked food served daily except on Mondays. Fresh fish is delivered daily to provide our speciality fish and chips including our well famed takeaway service shortly to include Pizzas. We offer reduced prices for the children. Sunday lunch is by bookings only, phone 01767 651743.

The wheatsheaf has invested in extending and improving the garden area with new patios and more security for children to safely enjoy themselves. The pub has adequate seating and dining areas in the newly renovated panelled Brogans bar which has a 75 inch television to cater for special sporting and televised events.

OPENING TIMES:

MONDAY	1pm - 11pm	Excellent food is served daily until 9pm and home cooked Sunday lunches are a speciality from 12pm - 4.30pm
TUESDAY	1pm - 11pm	
WEDNESDAY	1pm - 11pm	
THURSDAY	1pm - 11pm	
FRIDAY	12 noon - 11 30 PM	
SATURDAY	12 noon - 11 30 PM	
SUNDAY	12pm - 9pm	

Sunday Lunches are bookings only please by Thursday

The Wheatsheaf offers a fish and chip takeaway service Tuesdays - Saturdays.



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EAST COAST RAIL JOURNEYS - DARLINGTON

Reporter: Ian Baptist



Following my previous rail journey to Leeds, I made another trip north and this time my destination was Darlington in County Durham, a town that I did not previously associate with real ale. However a look at the current edition of the CAMRA Good Beer Guide showed that there are a number of pubs which sell a selection of real ales. With several breweries in the area, a good weekend was expected.

After checking into my hotel, I strolled around the compact city centre to familiarise myself with the locations of the recommended hosteleries. I decided that my first stop would be at the ORB Mircopub on Coniscliffe Road which was the furthest venue from the town centre. As with most other micro pubs it is located in a former shop. The small bar area was fairly busy as was expected for a Saturday evening, but I was able to get through to the bar where there were six real ales from the North East on sale, along with several craft beers. I tried Cullercoates Three Amigos and errant Comanche Porter. There was a second beer from Cullercoates as well as one each from Almasty and Durham breweries. A few doors away is Number Twenty 2 which is the home of Village Brewer (brewed at Hambleton) and has a large range of Village beers and guests. The pub was really busy so I decided to head into the town centre for the next beer.

The Voodoo Cafe on Skinnergate sells two changing local real ales which on this occasion were Mithril Black Elf 4.4% and Sonet 43 Seraphim Blond 4.1%; both were in good condition. The next visit was to Quakerhouse a music venue in Mechanics Yard, one of several passageways leading off Skinnergate. This is a

multi CAMRA award winner. From the outside it didn't look obvious but once inside there was a bank of hand pumps on the bar with seven real ales available. These included two from the in house Mad Scientist Brewery. Absence of Light 4.5 and Sierra 125.0 were both tried. A tap takeover by Wansum brewery was taking place with four of their beers available. The final beer was a familiar one, Potbelly Pigs Do Fly. I moved on before the band arrived. The Saturday night drinkers were now out in large numbers so I made one final visit before returning to my hotel. The William Stead is one Darlington's two Wetherspoon pubs where along with the regular beers was Maxim Raspberry Porter. Most months of the year sees a tap takeover by a selected brewery. On this occasion it was Daleside Brewery with Old Legover and Square Rigger available.



Britannia

The next day my first visit to the Britannia on Archer Street, an unspoilt local just outside the centre where the monthly folk music club was taking place. Six beers are sold here with four rotating beers joining the regulars (Cameron

Strongarm and John Smiths Cask). Consett Ale Works Steeltown and Roundhill Choc Orange Slug Porter were both in good condition. The other real ales were Jennings Cockerhoop and Draught Bass. The numerous pump clips above the bar give an idea of the beers that have been sold here.



Half Moon

A short walk along the A68 ring road passes the Old English (two national beers) leads to Northgate where the Half Moon another traditional pub is located. This pub reopened in 2013 and has an unspoilt bar area where dominos were being played. There is also has an in house 'nano' brewery, Crafty Pint. Unfortunately there were no Crafty Pint beers available unless you count Beer Monkey Uncle Monks IPA 4.5%, collaboration with Crafty Pint. Other beers on sale included two from Nethergate. A cider festival was taking place so I had a half of True North Valley Zest 7.2%. The others were national ciders and flavoured products.

Back into the town centre is Hole in the Wall in the market square. Although it is essentially a food orientated venue there was plenty of real ale being sold. Seven beers were on sale with Doombard and Cameron's Strongarm alongside five guests. These included Roosters This Is England 3.8% and a couple from the West Country. A short walk from here was the Rocket Town Brewery Tap on Houndgate where four real ales were available. Two were from Rocket Town and two from local breweries. Rocket Town Rocket Blond 3.6% and Porter also 3.6% were tried. I also tried Taylor Illingworth Bunker

241 5.0%. The final beer here was Lord of the Rings from Mithril Brewery. Apart from me it was empty (at 3 pm on Sunday afternoon).



Hole in the Wall

With a good selection of locally brewed real ales available this ensured that it was a really enjoyable weekend. I travelled by York (where more good pubs were visited, these will be the subject of another article) to get the best value train fares and stayed at the town centre Premier Inn which often has good value rooms available.

IN OTHER NEWS

JD Wetherspoon dogs ban

It has been widely reported that all Wetherspoons pubs will enforce a ban on dogs, other than assistance dogs. The policy was originally introduced soon after the company was founded in 1979. However, it has often been ignored. The company will now begin 'strictly enforcing this policy everywhere' and it is understood that a deadline of 10 September has been set.

Price of a pint unaffordable

CAMRA reported in August that the majority of people in Britain could be struggling to afford drinking beer in pubs, backed by new research from YouGov. This revealed that 56% of people surveyed who expressed an opinion believed the price of a pint of beer in a pub in the UK is unaffordable.

Pub pint prices are continuing to rise, with a third of the cost of a pint now made up of various taxes including Beer Duty, Business Rates and VAT. Pubs are very often at the centre of local communities, playing a key role in supporting personal wellbeing and combating loneliness, but rising prices are driving consumers out of pubs, putting them at risk of closure.

CAMRA is extremely concerned that there is no end in sight, with the Government planning to increase the tax paid by pubs in the November Budget. Current plans will see Beer Duty rise by around 2p per pint, and pubs are set to lose £1,000 in Business Rate Relief, increasing pressure on pubs and driving away consumers.

CAMRA's National Chairman, Jackie Parker, said: "It's no surprise that most people are finding pub pints unaffordable, given the tax burden they're facing. Beer drinkers will naturally look to more cost-effective ways to enjoy a drink, such as buying from off-licences and supermarkets for home consumption.

"The result is incredibly detrimental to our local communities and to our own personal connectivity. Having a good local makes people happier, better-connected and more trusting. Furthermore, pubs help bring communities together and support the local economy. The reality is that there are very few places that can replicate the benefit provided by our nation's pubs, and once they're gone, they're gone forever."

The Best Beers in Britain

Siren Brewery based in Berkshire has won the Campaign for Real Ale's prestigious Champion Beer of Britain (CBoB) award, one of the highest accolades in the beer industry. Awarded on the opening day of the Great British Beer Festival at Olympia London, Broken Dream Breakfast Stout (6.5% ABV) scooped gold thanks to its deep and complex blend of chocolate, coffee and a touch of smoke. The judges commented that it stood out for its aroma, taste and finish, all of which were superb.



CBOB2018 Gold

Named after the Sirens of Greek mythology, Siren Brewery captivated judges for the second time this year, having taken home silver in this year's Champion Winter Beer of Britain competition at the Great British Beer Festival Winter back in February.

The silver winner went to Suffolk-based Green Jack's Ripper (8.5% ABV), a strong barley wine that is both dangerously smooth and yet well-

hopped, and winner of CAMRA's Champion Winter Beer of Britain competition earlier this year.

Bronze was taken by Tyne & Wear-based Mordue for their Workie Ticket (4.5% ABV). A complex and tasty bitter, this brew boasts plenty of malt and hops and a long, satisfying, bitter finish.

Hunts CAMRA will aim to order these beers and other competition finalists for the upcoming St Ives 'Booze on the Ouse' Festival. However, it is too early to confirm their availability.

All CAMRA members have the chance to nominate beers from their local area via the CBoB voting website. Voting is now open and CAMRA would like as many members as possible submitting votes for their favourite local beers. Members can nominate up to five beers in each of the eleven categories to be put forward for the CBoB competition, but if you only want to nominate beers in one category, or even just one beer, that's fine. Members do not have to nominate all the beers in one go and selections can be amended anytime up to the deadline on 1 November. The more votes cast, the better the results will be.

Save Our Pubs Lobby

CAMRA is looking for delegates to take part in its national Save Our Pubs mass lobby in Westminster on 30 October. The Chairman of Tax Campaign Committee, Ian Garner, said: "Your participation is crucial to ensuring the lobby day is a success." The purpose of the lobby is to ensure MPs commit to the following CAMRA campaigns including:

- Axe plans to increase beer duty in the upcoming Autumn Budget
- Put in place a permanent business rate relief for pubs in England in the Budget.
- Undertake an urgent review of the Pubs Code so that the market rent only option

becomes a genuine choice for tenants in England and Wales.

Delegates will need to arrange a meeting with their MP ahead of the lobby. This is essential, and if a meeting has not been prearranged please do not travel. For more details, contact the branch or email campaigns@camra.org.uk

AND FINALLY ...

Towards the end of August, the BBC News website reported on large new global study published in the Lancet which showed that there is no safe level of alcohol consumption. The researchers admitted that moderate drinking may protect against heart disease, but found that the risk of cancer and other diseases outweighs these protections.

However, before you rush to tip out that glass of real ale or cider, the report did add some context to the conclusion by quoting Prof David Spiegelhalter, Winton Professor for the Public Understanding of Risk at the University of Cambridge, who sounded a note of caution about the findings.

"Given the pleasure presumably associated with moderate drinking, claiming there is no 'safe' level does not seem an argument for abstinence. There is no safe level of driving, but the government does not recommend that people avoid driving. Come to think of it, there is no safe level of living, but nobody would recommend abstinence!"

A conclusion we are happy to go along with!

As an aside, it was found that British women drink an average of three alcoholic drinks a day and rank as the eighth highest in the world. Whereas, men also have an average of three drinks a day, but only rank 62nd in the world!

Reports collated by Richard Harrison

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HUNTS SOCIAL DIARY

The following meetings and events are planned. Things can change, so please visit our website or social media channels for up to date information. Alternatively please contact Juliet, our Social Secretary (see contact details on page 3)

Mon 24 Sep, 7:30 pm

The Courtyard Cafe, Papworth Everard

Open Branch Meeting – the micropub will be open exclusively for those attending the meeting

Sat 6 Oct, from noon

Pig N Falcon and the Ale Taster

See separate article on page 7

Wed 17 Oct, from 6.30 pm

The Burgess Hall, St Ives

Open Branch Meeting (ca 1 hour), followed by Quality Control for Beer Festival

Thu 18 Oct – Sat 20 Oct, from noon each day

The Burgess Hall, St Ives

'Booze on the Ouse' Beer & Cider Festival



BOTO18 Glass Design

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Sat 3 Nov, tbc

St Ives, venue(s) tbc

Post Festival Social – Check out our website or social media for more details

Sat 24 Nov, tbc

Festival Thank You Mystery Coach

Trip, including presentation of the East Anglian Pub of the Year to the **Chequers**, Little Gransden. All festival volunteers will be invited to join this trip and any spare places will then be offered to branch members and guests

Sun 23 Dec, from 2.00 pm

Christmas Beer Shopping in St Neots pubs. Will include the **Barley Mow**, Bridge House, **Pig N Falcon**, Olde Sun, **Ale Taster**. Timings will be posted on our website and on social media

Opening times

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