

# beer

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OCTOBER/NOVEMBER 2019



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# Editor's Ramblings



So, the Peterborough Beer Festival is over for another year, and work begins immediately on next year's alestravaganza. As ever, the sheer enormity of the tasks carried out by the small army of organisers and volunteers has me racking my brains for superlatives and one can only hope that the large army of attendees appreciated

the effort that went into the event.

Circumstances, including a family bereavement, limited my attendance to the Tuesday Trade Day – but I have to say I got as much pleasure from non-drinking activities as the drinking ones, and it was good to chat to former Social Secretary John Hunt, amongst others.

Heartening to see a 1-2-3 for our local breweries in the PBF awards: gold for Nene Valley, silver for Rocket Ales and bronze for Elgood's in their various classes.

At BAE Towers we have a new face on the design front. Matt Richards has replaced Maisie Garley Kay (who has our best wishes), and he immediately introduced, off his

own bat, some subtle but effective changes which more eagle-eyed readers may have noticed. Welcome aboard Matt!

Every silver lining has its cloud, of course, and in this case it came in the form of a computer "glitch" which meant that the adverts for Charters and the Brewery Tap (two of our longest-serving advertisers) in BAE 208 were straight repeats from BAE 207 rather than the updated ones that were supposed to appear. I understand that our producer, Neil Richards, has contacted Oakham Ales with an apology and an explanation as well as the news that steps have been taken to ensure that this won't happen again. A genuine error – and I hope we can leave it there and move on.

Great news about the Ostrich though.

Finally – copies of BAE don't leap like young gazelles from the printing press to the bar of your local! On page 5, our distribution supremo and Branch Vice Chairman Dave Murray appeals for volunteers to deliver the magazine in certain areas. Please read what he has to say and respond if you can.

Good luck!

**AI**

## IN THIS ISSUE

<b>Welcome From The Editor</b>	<b>3</b>	<b>42nd Peterborough Beer Festival - Round Up</b>	<b>15 - 18</b>	<b>Over The Border</b>	<b>25</b>
<b>Chairman's Corner &amp; Distribution Resolution</b>	<b>5</b>	<b>Bar Hunting Abroad</b>	<b>19</b>	<b>Quarts and Thoughts</b>	<b>26 - 28</b>
<b>Pub News</b>	<b>6 - 9</b>	<b>Pushpenny and Party Pieces</b>	<b>20</b>	<b>Posh Pints &amp; Ranters' Corner</b>	<b>29</b>
<b>Brewery News</b>	<b>11-13</b>	<b>Charity Bike Ride and Beer! &amp; County Bounty</b>	<b>21</b>	<b>Diary Dates</b>	<b>30</b>
		<b>Write, Said Fred</b>	<b>23</b>	<b>Branch Contacts</b>	<b>31</b>

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The Editor reserves the right to alter or delete any content deemed offensive or inappropriate.

The next issue of Beer Around 'Ere will be available on the 28<sup>th</sup> November. We must have your stories, news and advertisements by 5<sup>th</sup> November.

Please send your stories and other copy to the editor, Alun Thomas.

**For all your advertising needs please contact Neil Richards MBE on 01536 358670 or [n.richards@btinternet.com](mailto:n.richards@btinternet.com)**





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# Chairman's Corner

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Many thanks to all those that made the 42nd Beer Festival such a great success. For once the sun was shining and the beers, ciders and gins were drunk and drunk and drunk. For a change we had to re-order more beers on the Friday night, so many

thanks to those local breweries who ensured we had more than enough on for the final evening.

The cider bar basically sold out and stocks of gin and wine were low, but there were still around 60 different beers left available when time was called on Saturday night. Many of these were consumed by the volunteers after hours, at a well-deserved party which included an interesting game of cricket and singing along until the wee hours.

All local CAMRA members are invited to vote for entries into the 2021 Good Beer Guide and also to vote for the Branch Pub of the Year. We already have a strong lineup for the Pub of the Year, with Peterborough being represented by the Yard of Ale, the Drapers Arms and reigning champions the Frothblowers. We also have strong contenders from the rural area with the Wheatsheaf at Titchmarsh and the Ship at March. Votes for both competitions need to be in by the end of the year.

An early call out for this year's AGM on the 3<sup>rd</sup> December, 8:30pm at the Brewery Tap. Again we are looking for volunteers to make up the Branch Committee for 2020. If you have time please volunteer as we are always looking for new blood. If you want to chat through the possibilities, please don't hesitate to email or call.

We now have the new edition of the 2020 Good Beer Guide available for sale. CAMRA members can get a copy at a considerable discount. Contact David Murray - first come, first served as usual and copies will be available at a selection of pubs.

**Matt Mace**  
*Chair*

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## Are you missing out?

Get Beer Around 'Ere delivered to your door! For a year (6 issues) send £3.78 for second class or £4.32 for 1st Class or multiples thereof for multiple years.

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## DISTRIBUTION RESOLUTION?

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This is a plea to all CAMRA members (or any other helpers) for assistance in delivering our bi-monthly newsletter Beer Around 'Ere.

We are looking for distributors for several areas within our Branch, in particular Bourne town and surrounding villages, parts of the Oundle area and

some other outlying villages. Are you able to spare a couple of hours every two months to deliver to a handful of pubs? We would be most grateful if you could.

If you can help, please contact David Murray at **[vice-chair@peterborough.camra.org.uk](mailto:vice-chair@peterborough.camra.org.uk)**

# Pub News

With the Beer Festival and other summer commitments, I've haven't been able to survey as many pubs in the area recently, but thankfully some good information has been coming in through **WhatPub.com** and one or two others have come to my aid with some news.

## More Good News!

One pub I did get to visit was **The Blue Bell, Gretton**, just outside Corby (yes, our branch does stretch that far!). After the good news story of the Bertie Arms in the last edition, I am pleased to say the story here is just as pleasing. The pub was doomed to be a residential house until locals Pete and Nicola McGowan stepped in to buy it early in 2018 (see BAE 201). This wasn't just a speculative purchase, as a further £60,000 was spent on a tasteful refurbishment. The pub now has a clean modern look, but still retains the atmosphere of a village local. There are currently two rooms, a large open area at the front and a small back bar. Both have a mix of comfortable lounge seating, and high tables with stools. Both areas have large screen TVs but they are managed properly, and do not dominate the pub. Planning permission is in place regarding further work at the rear of the pub, where currently there is a small outdoor area and smoking shelter. The pub is wet sales only, but a fish and chip van visits on Fridays and customers are encouraged to eat them in the pub. Beer sales are also managed well with two pumps, Doom Bar & Timothy Taylor's Landlord, ensuring that nothing stays on too long, and I can vouch that the latter was well worth investing in a second pint.



Despite losing The Talbot recently, Gretton can still boast two pubs, and the other survivor is **The Hatton Arms**, which strikes a nice balance between food and drink. Unusually only accessed from the rear of the pub, a low beamed doorway leads off the initial restaurant area to a small bar where the two handpumps are to be found. Marston's Pedigree was accompanied by a regular Grainstore offering; on the day of my visit it was Osprey. The pub believes itself to be the second oldest in Northamptonshire, with some parts of the building dating back to the 14th Century, and was once very much the hub of the village, hosting both the Manor Court, and organising a "Sick Club" where villagers would pay into a kitty to help them through periods of illness in the days before the Welfare State.

## The Hub of the Community

Well done to **The Ploughman in Werrington** which has cut another handsome cheque to support the local school. Certainly one of the best examples of a pub that has placed itself at the heart of the community, tireless charity work by landlord Andy Simmonds and his team is much appreciated by the folk of Werrington.



Another pub that made a sizeable charity contribution is **The Frothblowers Micropub**, where Steve Williams was able to announce that £806 was handed over to the Little Miracles charity.

## More about The Millstone

Our BAE editor, Alun Thomas, kindly wrote in to give me an update on the recently revitalised **Millstone, Stamford**. This is what he had to say: "Called at the Millstone yesterday and had a natter to the new people. The landlords are Richard Hills and Alyson Warrener. On the face of it, Richard has a lot going for him - he was born in St. Albans, a dart's throw

from CAMRA HQ, and learned cellarmanship in Burton-on-Trent with Marstons and Ansell's before moving into flight planning. He still works at Luton Airport on a five on, five off shift system but will work in the pub on his five off. Sounds like ten on, none off to me, but there you go! Alyson's past is no less interesting. You don't imagine she'll have any problems with discipline - among her previous jobs are a spell as a policewoman in Whittlesey and more recently she worked as a Schools Inspector. The couple are keen to push Real Ale and on my visit the Taylor's Landlord was complemented by Exmoor Silver Stallion, something you don't see every day in pubs around here. I have to say though that the Landlord was outstanding, a real thirst-quencher! There's no food available at the moment but Richard and Alyson are planning to rent out the kitchen to an up-and-coming local chef. Watch this space."

## Beer from the Cask

If you visited the recent Peterborough Beer Festival and enjoyed the beer drawn straight from the cask, you would probably enjoy heading down to the **Palmerston Arms** on Oundle Road. There are typically eight or more beers racked in the air conditioned "Cellar" which is on view directly behind the bar. The pub is actually owned by Bateman's, but the beer range is extensive, with offerings from Castle Rock, Brewsters, Oakham, Black Sheep, York Brewery, Exmoor and Magpie. All in great nick! Cider fans won't be disappointed either, with a number of real ciders stocked in the cellar as well.



## What About the Greene King takeover?

We have a number of Greene King pubs in our area, and the big question is what effect will the recent take over by Hong Kong based CK Noble property group. GK own the freehold on 81 percent of their

pubs, so, with the weak £ and low borrowing rates, it may be just a case of a foreign company picking up a bargain. We are told that the top brass at GK are staying in place, so there should still be some continuity, in the short-term at least. Greene King closed 110 pubs in their last Financial Year, so there has to be concerns about some of the smaller, less profitable pubs. Cynics will be perturbed to know that the guy behind CK Noble is Li Ka-Shing, which maybe sounds a bit too familiar for critics of Greene King....

## Meri's New Venture

One of Peterborough's hardest working and most enthusiastic landladies must be Meri Hyde, previously of the Heron, but now running a country pub within the city. Meri kindly answered my call for an update on how the first few months had gone, here's what she had to say:

For anyone who hasn't been to **The Woolpack in Stanground** in a while, there have certainly been some changes! On 1<sup>st</sup> March 2019 the pub reopened with Meri Hyde & Dave Nightingale at the helm. After having been left empty for a number of weeks, a good clean and lick of paint were certainly in order, and a bit of a tidy up in the garden. They have certainly not disappointed! The inside now has a more traditional feel after a paint and a new carpet with a log burner for those long winter evenings, and the extensive, fully enclosed, garden backing on to the river has had a huge makeover, with three sections, including an outside kitchen with wood-fired pizza oven for the summer! The kitchen has also had a complete overhaul, now offering home-made pizzas, burgers and steaks, to name a few of the items on the menu, with a special of Pretty Pizza Chips. Food is served from 6-8.30 Thursday and Friday, 2-8.30 Saturday and Sunday lunch is served from 12-4 on Sunday. (Booking as advised for Sundays as it gets really busy!). The old barn is also in the throes of renovation, and a restaurant will be coming soon!

With The Woolpack having won CAMRA Pub of The Year 2016, and with Meri having won LocAle CAMRA Pub of the Year 2017 whilst at The Heron, the legacy of outstanding real ale continues with a constant rotation of real ales including, but



not limited to: Timothy Taylor Landlord and Black Sheep (both available on hand pump continuously), Hopback Summer Lightning, Marston's Pedigree, London Pride, Bombardier, Otter Ale, Brains SA, Serving Time, Ruddles Best, Trooper, to name but a few.....For non-beer drinkers, there is a selection of 24 gins and 8 mixers!

Over the summer months there have been some Soul & Motown nights, which have been very well attended by locals, regulars and some from as far afield as Amsterdam! Recently Lazy



Sunday Afternoons have taken the forefront with music from 3.30-6.30, which will continue into the Autumn, with some Saturday night entertainment coming up in the winter!

Follow them on Facebook and make sure you don't miss out on what's on: <https://www.facebook.com/thewoolpackstanground/> or call on 01733 753544.

### **A couple of locals in Werrington**

With the football season well underway it seems odd to be making a note of a game played last season, however, with our publication schedule that's how it fell this time around. Trusty barman and local cricket legend Man Heed (aka Humpty/ Andy Dair) invited me down to **The Blue Bell in Werrington**, where he pulls the pints, to watch his beloved Arsenal in the Europa League Final. Needless to say, the football didn't please him (they lost 4 - 1), but there was a good range of beers to console him.

Just along the road is **The Three Horseshoes**, which does have a couple of handpumps offering Doom Bar & London Pride. Here Karaoke is the main draw.

### **Updates from WhatPub**

Simon Carter wrote in to say that his Welland Valley walk was almost spoiled by the shuttered White Swan in Harringworth (which was offered for sale or let), but saved by the nearby **George and Dragon in Seaton**, where the beer options included Marston's Pedigree, Draught Bass and Oldershaw's Heavenly Blonde.

Late in August, Sidney Imafidon wrote in with the following: *Hello, I bought the **Dukes Head in Wisbech** (Church Terrace) on the 15th of June and we opened on 2 August. I would like to register with you and also update the information you have about us. We have real ales on tap as well as 9 beers and lagers on tap. Our opening hours are now 11am - 11pm, Monday to Sunday. Our telephone number is now 01945 738181. Thank you. Hopefully a good addition to the Real Ale scene in Wisbech, maybe one for our Social Secretary to check out?*

**The Georges in March** has been reported as closed since mid July. Their website describes it as "a family run gastro pub specialising in fresh ground coffee, traditional homecooked foods with a modern twist and real ales."

Charlotte Day wrote to advise us that the **The Dragonfly, in Orton** has just undergone major refurb and I believe change of beer options with a big food menu, cocktail bar and wide screen TVs everywhere.

Ian Baptist from the Huntingdon branch notified us of the **Cross Keys, Upwood**, after an attempted visit only to find that it was closed and looks as if it has been for some time. Trip Advisor says that it is closed and a posting says that it closed last December after the landlord left.

Julie Ovington notified us that **The Beehive in Peterborough** closed at 10:00pm on a Tuesday night, and on checking their website, that is the standard closing time for Monday to Thursday. A reminder that, with a tendency for pubs to close early at non busy times, it is always worth calling ahead when thinking of visiting an unfamiliar pub at non-core opening times.

We also had updates on a couple of pubs in the



Stamford area, firstly, advising of the changes to the **Green Man in Stamford**, which has meant that cider offerings have been reduced, and the annual September Beer Festival wasn't held. It was also noted that the pump clips that previously adorned the walls had been removed. This had been a Good Beer Guide regular since 1998, so we all hope that it remains committed to Real Ale. The other update related to the **Exeter Arms in Easton-on-the-Hill**. Over the course of this year we had reported it closed, only for it to reopen again before going to press. As the change was then reported in the next issue, it only closed again before going to print. Anyhow, it's open again.....

### A New Scene in Peterborough

One of Peterborough's few iconic buildings has hosted a series of hospitality businesses over the years, the latest incarnation is **The Tap & Tandoor**, which, as the name suggests, offers a combination of Beer and Indian Food. Sadly, no Real Ale, but at least the taps serve some craft beers and not industrial lagers.



### Over to You?

As you'll see in the above section, it really helps to get feedback from people out and about in the pubs, or even better, if you run a pub, write to us to give us your news. I was recently in a pub, and the barmaid sunk her teeth into me for omitting her pub in a recent article, I kindly pointed out to her that if she sent me something, we'd include it in the magazine and pop it on the website and local branch's Facebook page. Feel free to write in - as long as it is clean, non-offensive and informative, we'll include it.

Cheers!

**Mark Finney**



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They say nothing worth having comes easy. Unfortunately for our farmers that's true of the barley we use to brew our beers. We use a classic variety called Golden Promise, grown to our own unique specification. The biscuity, golden malt it produces is the perfect partner to our natural spring water, and is vital to Landlord's depth and delicate balance of flavour. It's also a type of barley that's notoriously hard to grow, and our exacting specification makes it even more difficult. Which makes it a costly ingredient and a real challenge even for experienced farmers. Luckily we can offer some liquid therapy.

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# Brewery News



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## KING'S CLIFFE BREWERY

[www.kcbales.co.uk](http://www.kcbales.co.uk)



Two awards were presented at the brewery in August by members of the Northants CAMRA Branch. P51 came first in the Porter category and went on to claim joint winner in the Overall Champion category at the Northampton County Beer Festival, held back in May.



Jez is pleased with the feedback that he has been getting for the new beer B5 (4.6%). We should hopefully be seeing more of this beer in local outlets.

**Don Rudd**



**MELBOURN**

[www.allsaintsbrewery.co.uk](http://www.allsaintsbrewery.co.uk)

## MILE TREE

[www.miletreebrewery.co.uk](http://www.miletreebrewery.co.uk)



Firstly, we'd like to say thankyou to everyone who was involved in organising Peterborough Beer Festival. This year we launched our new beer "Little Finger" at the Festival and we are pleased to say it

sold very well! It's named after a finger that lost a fight with a cask or the Game Of Thrones character we all love to hate – you decide!

Our popular summer beers Meadowgold, Larksong and Citra Blonde are going down well and can be found in the areas surrounding Peterborough, Stamford, Ely, Wisbech and Kings Lynn, and they are now beginning to move further afield.

In August we held a taster brewing day with volunteers from the Wonky Donkey micro pub. They brewed Donkey Oaty (great name! – Ed.), an Oatmeal Stout at 5.1% ABV, and a good time was had by everyone. The beer will be served at the pub in Fletton, so please keep a lookout. This event went so well that a Frothblowers/Wonky Donkey brewing experience day will be repeated in early September. They will be brewing Amos Kaos, an English hoppy ale that will be served in both micro pubs.

Our seasonal Winter Ale has been brewed and is now ready to be bottled for the Christmas markets – so, again, please keep a lookout for this special brew!

Diary date – Sunday 29<sup>th</sup> September, 11am – 5pm. Return to the Meadery at Icení Meadery, Alfric Square, Woodston, where we will be running a bar with Xtreme Ales. All welcome!

Thanks for supporting us throughout the last few months.

**Richard and Karen Matthews**

## NENE VALLEY BREWERY

[www.nenevalleybrewery.co.uk](http://www.nenevalleybrewery.co.uk)



The brewery is pleased to announce the appointment of Will Fry as Sales Manager, starting this month. They have been busy, brewing for and setting up at Beer Festivals over the last few months, and recently helped out at the

Peterborough Beer Festival by delivering 30 casks of ale on the final morning after they sold so much on the Friday evening. Every cask was emptied by the evening!

They also trialled the brew with Andy Donovan, A New England, a 3.9% IPA. This is a silky smooth fruity tasting beer, which unsurprisingly sold out in the first session of the Festival. The beer is now named 4 Man Bob and is now available in keg.

Bang Goes String Theory, at 7.8%, won the Gold Award for Best Strong Ale at the PBF, a tremendous and noteworthy achievement!

Another beer which may have been new to the customers at PBF was the 5% Brut IPA, dry, crisp and refreshing – and both gluten-free AND vegan. Plan B, at 6.5%, is now available in cask and keg form.

**Bill Taylor**

## OAKHAM ALES

[www.oakhamales.com](http://www.oakhamales.com)



It's been a difficult year for Oakham Ales with people leaving the company and re-organisations within, but there was some good news for them in the Champion Beer of Britain awards at the recent Great British Beer Festival.

Multi-award-winning Citra was entered in the Golden Beers category and came out the winner with a glittering gold medal! Winning a category means you go forward to the Champion Beer Tasting, where Citra finished in third place, picking up a very creditable bronze medal behind South Wales Afghan Pale from Grey Trees of Aberdeen, in second place, and the Supreme Champion, Shere Drop from Surrey Hills brewery in Dorking. So – well done to all at Oakham, and to the other two breweries.

For the near future, the brewing programme moves on, and next up is Manderina Bavaria, a 4.0% single hop beer which proved very popular last time out. Then for October, as we move into autumn, a new beer called Darker Days (at 4.8%), featuring four New World hops vying with a backdrop of roasted malt and fruity raisin flavours – should be good!

**Dave Allett**

## HOPSHACKLE

[www.hopshacklebrewery.co.uk](http://www.hopshacklebrewery.co.uk)



Historic Ales

Summer is now a distant memory, the cold damp days of autumn are here, and the dark mornings and nights are closing in. Whilst golden beers, lagers and ciders are enjoyed all year round, they are particularly popular in the warmer months, so now is the time when brewers start to think about making some of their darker beers for the colder winter months – the dark, rich, malty and fruity beers that are so warming and comforting sat in a pub when the rain and wind are beating and blowing outside.

A few weeks ago, I dragged my dark malts out of the corner where they've been for the past few months and then placed an order for the ones I needed more of. Then I sat down and worked out the production schedule for the next month or so. This will now include Extra Special



Bitter at 4.8% ABV, a dark brown malty fruity English bitter, made with a good dollop of black treacle. Historic Porter at 4.8% ABV, almost black in colour and based on a recipe from the 1870s, is rich and complex and on the more balanced side of the style. And finally, a one-off special called Restoration RIP at 7.0% ABV. This a on-off beer brewed to help raise funds for the church roof in Rippingale. It is based on the recipe for the bottled version of Restoration (at 9.5% ABV), but is lower in strength. It is a dark brown beer with complex flavours of rich malt, dark fruits, caramel and toffee, with a well-balanced dry bitter finish. So – if you find yourself in the pub, and the wind is howling and the rain beating outside, why not give it a go before you head off home!

**Nigel Wright**

## ROCKET ALES

[www.rocket-ales.com](http://www.rocket-ales.com)



Rocket Ales gained the Silver Medal Award (Standard Milds and Brown Ales category) for Titan IPE at the recent Peterborough Beer Festival. Following on from their success, they will be supplying beers to the forthcoming St. Ives “Booze On The Ouse” and Norwich CAMRA Beer Festivals.



*Rocket's Mike Blakesley receives the award from Festival Organiser Mike Lane*

Meanwhile their beers continue to be found in outlets in the local area.

**Don Rudd**

## TYDD STEAM

[www.tyddsteam.co.uk](http://www.tyddsteam.co.uk)



Will brewed Snake Eyes (4.2%) and Dr. Fox's Bush Wax (4.4%) for the summer, alongside Barn Ale (3.9%). For the 42nd Peterborough

Beer Festival, Tydd were asked to send along four beers, Barn Ale, Amnesiac and a couple of specials put in an appearance – Ginja Ninja and Amninjiac, both having a hint of root ginger. Needless to say, all sold out by the end of the Festival!

**Dickie Bird**

## XTREME ALES

[www.xtremeales.com](http://www.xtremeales.com)



Xtreme Ales had a very successful Peterborough Beer Festival 2019, with all of their beers selling out. Their Festival special, Vagon Poetry, was a particular favourite!

**Mark Wroe**



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# 42ND PETERBOROUGH BEER FESTIVAL ROUND UP

Well, after the hard work of many individuals coming together as a team over the last three weeks of August, the River Embankment was yet again transformed into the largest Pub in the UK, if not the World, for the five days from 20<sup>th</sup> to 24<sup>th</sup> August. This is the time of year when everyone who is anyone invades the Peterborough Beer Festival for the city's social occasion of the year, and 2019 was no exception with a massive 27,500 attendees during the course of the festival.

I know we probably tend to go on about this to the extreme, but there is only ONE way this event happens and that is due to the dedication of the Beer Festival volunteers who give up their personal time and holidays to host the event without taking any payment for their considerable efforts. Without these guys and gals it would simply be impossible to hold the event. So, if occasionally on a busy night you find

yourself queuing for a drink do please be patient, or even consider volunteering to help at future festivals. There are a host of jobs besides serving the public with a massive behind the scenes infrastructure that you probably could never imagine, including the preparation and management of the site.

So, 2019 then. What a memorable festival. A little bit of rain during the setup week maybe caused our heavier vehicles to make the ground a little uneven in parts, but this was soon trampled by the masses to give us a nice level playing field. During the festival we pretty much had constant sunshine and what a pleasure to see everyone taking in the sun and enjoying their picnics whilst enjoying the entertainment and the quality refreshments available.







For the first time this year we hosted the SIBA (Society of Independent Brewers) Midlands Region beer competition at PBF and that gave our visitors the opportunity to sample 180 of the finest real ales brewed in anticipation of winning a coveted award at this competition. The judging took place during the first day of the festival, pretty much before we opened to the public, so it's unlikely that you would even be aware of the event other than the awards being presented on the Main Stage later in the

afternoon. This did mean a slightly different set up to our bars, stillages and listings in the festival programme, but I think most of you coped with this. The upside of this meant that we had probably the largest ever selection of cask real ales ever to be seen at PBF with more than 520 available, plus a few last minute surprise "guest" appearances.

At close of play on Saturday night we still had more than 60 different real cask ales available from our bars. Where else can you experience this at the end of a fantastic beer festival? Most beer festivals START with less than that! Well done to the beer keepers for keeping the ales flowing and stock control for the logistics.

Top three overall winners were:

### **GOLD AWARD**

Abstract Jungle (Easy American Brown)

### **SILVER AWARD**

Ossett/Rat Brewery (Rat In Black)

### **BRONZE AWARD**

Beccles Brew Co. (Nelson Tree)





Full list of winners at:

[www.peterborough-camra.org.uk](http://www.peterborough-camra.org.uk)

Tab "Champion Beer".

A few years ago (and after much debate within the echelons of CAMRA) we introduced our Key Keg bar in the North Marquee which has proved very popular year on year as this style of beer gains recognition with the discerning drinker. This year was no exception with records broken and a re-supply during the festival to recognise a 25% increase in sales on this bar, with more than 50 key kegs sold during the festival.

Our World Beer Bar was a huge success again, with the team just managing to keep their heads above water (or empty bottles and caps), keeping you all supplied with something a little different from maybe somewhere a little different.

But, it's not just about BEER. Our dedicated team of Cider and Perry aficionados again saw an exceptionally busy Festival with sales up on 2018 and running out of products just before closing time on Saturday night.

Did someone mention the Gin Bar ..... the interest in gin continues to gather pace and with 50 plus available during the festival there was plenty of choice for all. Now in its third year we are still seeing the popularity of gins ever increasing. Records were again broken during 2019, surprisingly seeing gin and lemonade being the choice of many, but again it was a very warm week and possibly this is a more refreshing option. As well, the adjacent Wine Bar proved ever popular with a selection of fine English Wines (red, white, rose and sparkling) and for the first time local mead from the Icení Meadery based in Peterborough.



## 42ND PETERBOROUGH BEER FESTIVAL - ROUND UP



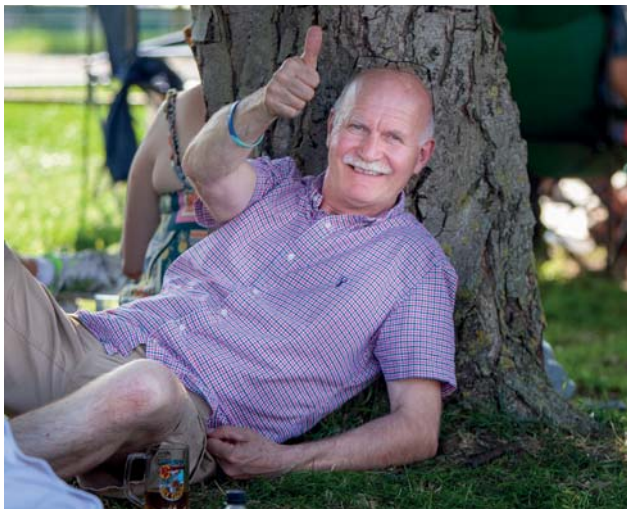
How do we provide entertainment to suit everyone? Well - it's impossible to please all, but we do try to involve local bands wherever possible to perform on the massive Beer Festival stage with a professional production team to ensure the best possible sound and lighting. Every band and artist that gave up their time to help with the success of the festival excelled and I think it would be hard to single out any individual performances, but everyone kept the audience on their toes, with lots of cheering and some applause...but then how do you clap with your beer festival glass grasped tightly in one of your hands? The fairground at the back of the site was particularly busy, taking advantage of the good weather with some spectacular rides, and our intrepid food vendors provided an amazing choice of refreshments to suit all.

On behalf of the RNLI, a quick note to thank all who contributed to their collection during the festival. We have made a commitment to help with the funding for the new Lifeboat and Station at Wells-next-the-Sea and the money collected along with the previous four years will go towards the £2,000,000 plus required for the project.

Finally, and most importantly, don't forget to put a note in your diary for the 43rd Peterborough Beer Festival which will be held from Tuesday 25<sup>th</sup> August to Saturday 29<sup>th</sup> August 2020.

**Mike Lane**

*All Pictures Courtesy Of John Moore Photography*



# BAR HUNTING ABROAD



I'm Lineus. What a Beer Festival! So many great beers! Well; exhausted by the excess; my "Responsible Adult" and I took a flight to Greece: to recover on the island of Skopelos. Oh well... Cold lagery stuff will have to do; it is hot and sunny. But look!



## **GOLDEN ALE**

**#eye** #Deep gold

**#Nose** #Earthy, mild and friendly. Including delicate floral, herbal and piney aromas.

**#Mouth** #Smooth and round, with medium body.

Balanced, slightly bittersweet and malty character, finishing with elegant honey notes.



## **WEISS**

**#eye** #Pale Straw

**#Nose** #Strong banana, clove and vanilla aromas, combined with gentle citrus and floral notes.

**#Mouth** #Medium body with a refined bitterness which supports the pure banana notes.



Now, Konstantinos Lemonis of SPIRA Skopelos Brewers does not think you should have to!

The Skopelos Brewers brew four beers. All strong, but stonking! See the photos.



## **INDIA PALE ALE**

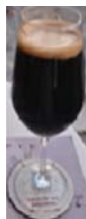
**#eye** #Copper, medium amber

**#Nose** #A complex array of intensive tropical fruit and citrus characteristics. Passion fruit, mango, pineapple, tangerine, lime and grapefruit aromas, are figured to that characteristic aromatic bouquet

**#Mouth** #Plethoric and fruity, with medium body.

Fine caramel malt notes, hidden under the pleasantly increased bitterness the slightly higher alcoholic volume.

Read the descriptions. Spot on! All are unfined - yet clear! (Except the Weiss, of course!) I thank Valeria (from Finland!) in their brewery tap for telling me all about it.



## **DRY STOUT**

**#eye** #Deep Black

**#Nose** #Intensive roasted character, in addition to particular coffee and chocolate aromas. Also delicate woody and floral notes appear.

**#Mouth** #Initially velvety and creamy, evolves into robust; makes obviously perceivable the roasted element. Rich body and bitter dark chocolate balanced aftertaste.

The only bad news is a.) They are unlikely to reach here b.) How does Craft + Key Keg = £10 per pint! You'll have to dig deep into your pockets! That doesn't worry me. I am a glass - no pockets!

Lineus & *Pigarti*



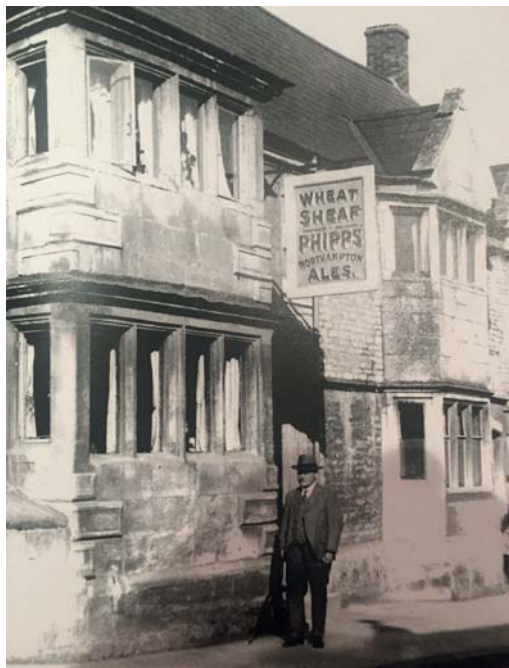
# PUSHPENNY AND PARTY PIECES



CAMRA's Oldest Columnist, Gordon Bunting, continues his look back over life in a Stamford pub during the post-war years....

Just up the road from our pub (the Burghley Arms) was another house, the Wheatsheaf on All Saints' Street. This was an old-fashioned boozier in more than one sense; most of the clientele were elderly, and younger customers were banished to the back room along with women! There was no bar and the landlord, Bill Tyers, brought ale up from the cellar until he was well into his eighties. Bill refused to serve me at one time, telling me "you're too young", but as soon as I got my call-up papers for National Service he showed me to a chair in the bar and told me that it would be "my" seat whenever I chose to use the pub. In a nightly ritual, Bill would go round the room offering a "line" of snuff to each customer, and all, including Levi the Bookmaker, were expected to partake.

Pushpenny, a game peculiar only to Stamford, was played in the Wheatsheaf. The hallowed board was guarded jealously by players and landlord and a deathly hush descended on the pub if the heinous crime of dropping one of the pennies on the floor was committed! Bill's wife, who always wore her hair in a tight grey bun, was a great Christmas lover and decorated the pub with holly at that time of year. She also cooked mince pies and sausage rolls which went down a storm with regulars. A blazing fire set the scene and on Boxing Day everyone was treated to a free half-pint or a "whiff", a thin cheroot. Smoking, of course, was de rigueur in those days and it was often a job to see one side of the bar from the other on busy nights. Indeed, at the Burghley Arms a team of cleaners was sent once a year by the owners, Phipps of Northampton, to clean the nicotine off the walls and ceilings.



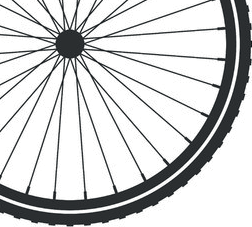
It was a sad day when the Wheatsheaf closed its doors around 1960. I was the very last customer to leave on the night in question, hanging on as long as I could until Bill Tyers finally ushered me out. He was retiring and the pub, far from being offered to another landlord, simply closed. Today it houses a firm of solicitors.

Eating in pubs was rare (Christmas at the Wheatsheaf apart!) but a customer of ours at the Burghley Arms occasionally demonstrated an unusual party piece. "Swarthy Joe", who lived on New Cross Road in Stamford, would finish his pint and promptly eat the glass. I believe he also did this in other pubs in the town, but my Dad, the landlord, had to make it clear that if this habit continued then Joe would have to pay for each glass consumed!

**Gordon Bunting**

**Editor's note:** Gordon's memory is, as usual, absolutely sound. Martin Smith's book "Stamford Pubs and Breweries", from which our photo is taken, confirms that the Wheatsheaf closed on 26<sup>th</sup> August 1960. The last landlords are listed as William and Albert Tyers.





# CHARITY BIKE RIDE AND BEER!

The link between a charity bike ride and beer might not be immediately obvious, but, as you may guess, there is a story to tell that hopefully makes sense of it all.....



Tim Nash is a regular at the Bell Inn in Castle Hedingham (a former Essex POTY) and is part of the team that organises and runs the Beer Festival each July. Keira, a member of that team, passed away in November last year.

What is particularly tragic is that she was only 21, having spent all her adult life receiving treatment for brain cancer.

Keira was a big Sheffield Wednesday supporter, so Tim thought it would be a great idea to be sponsored to cycle from Hillsborough Stadium, Sheffield, to Castle Hedingham, arriving just in time for the Beer Festival. The ride only makes sense if it includes pubs, breweries and beer!

Keira's parents nominated St. Helena Hospice in Colchester as the charity they would like funds to go to, and Tim had great help from the team at St. Helena and from Sheffield Wednesday, plus Thornbridge Brewery (who brew The Wednesday

Pale Ale) and Nethergate Brewery in Sudbury, Suffolk.

On 13<sup>th</sup> July, Tim set off from Sheffield on his five-day ride back to Essex, stopping along the way at breweries and Good Beer Guide pubs. Whilst in our Branch area, he called in at the Jolly Brewer, Stamford, and on arrival in Peterborough was greeted by the team at the Brewery Tap. Later Tim popped along to meet a group of Branch members in the Bumble Inn, and the following morning he set off from Oakham Ales brewery to continue his journey.



Tim arrived at the Nethergate Brewery on 17<sup>th</sup> July and, together with 40 or so friends, all dressed as superheroes, cycled to the Bell in Castle Hedingham for a welcome pint!

We salute you Tim Nash, for raising nearly £13,000 for a very worthy cause!

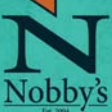
**Dickie Bird**

\*Our photos show Tim slaking his thirst in the Jolly Brewer as Lew Clayton follows suit, and Messrs Mace, Wroe and Bird trying to work out whose shout it is in the Bumble.

## COUNTY BOUNTY


Having won a Gold Award and been Branch Cider Pub of the Year as well as Branch Pub of the Year in its short lifetime, the Frothblowers in Storrington Way, Werrington, went one better on Saturday, 31<sup>st</sup> August when staff were presented with the Cambridgeshire County Pub of the Year award. Our photo shows Frothies landlords Steve Williams and John Lawrence receiving the commendation from Andy Shaw while Branch Chairman Matt Mace looks on.





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# WRITE, SAID FRED

Suspend reality for just a moment. The year is 1907, you live in Peterborough and you fancy a bottle of Phipps' ale. There is an off-licence down the road you can visit. It's there in the photo, clearly showing the sign for Phipps' Northampton Ales and Stout. Now jolt back to 2019 and time to turn detective. There are some questions to be answered about the business and its owner.



On 24<sup>th</sup> March 1907, a postcard showing the off-licence was sent from a father to his son. The name on the business was H. Martin, who may have been the proprietor of the business and author of the postcard. The card was sent to his son, William Frederick Martin, who at that time was serving with

the Royal Field Artillery based in Kildare, Ireland. That's him in the second photo. The message on the back did not say much, simply "With kind love, best wishes from Dad". I am wondering if anyone in Peterborough knows the address of this business, what happened to it and what is there now.


I am also curious because Frederick William Martin and his wife Rebecca became parents to my father, who was born at the Bulford Army camp hospital in Wiltshire, one of three children born to Frederick

and Rebecca. My father was named Frederick after his father. My grandfather was then posted to serve on the Western Front in France during World War One, being one of the lucky ones who survived. The marriage, however, did not last beyond the 1920s, leaving my grandmother to raise the three children on her own. Links with that side of the family were broken. William Frederick died as a retired Captain some time after World War Two. So I am wondering if there are any descendants still living in Peterborough to whom, of course, I will be related.


If anyone can shed any light on either the business or the family, I would be most interested to hear from you. I can be contacted at [fredgeog@aol.com](mailto:fredgeog@aol.com) and yes, I am yet another "Fred", and my own son's middle name is Frederick.

**Fred Martin**

*Cider Pub Of  
The Year  
2018*



**The Frothblowers**

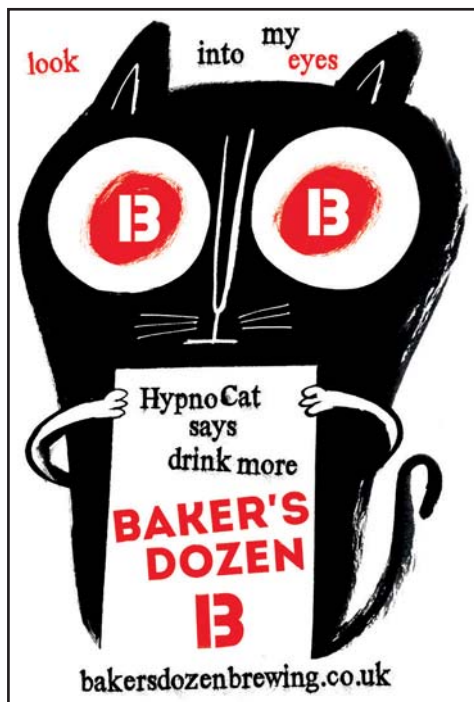


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# OVER THE BORDER



With the real ale and cider feelgood factor in full swing following the Beer Festival, the area as a whole is in a good place. Just over the border in Rutland, our CAMRA counterparts celebrated their own very successful Festival in June, but – even more impressively – they won an award at the annual Members’ Weekend in Dundee. Rutland Branch was presented with the best practice award for Recruiting and Retaining Membership (with 219 members, Rutland is no longer the country’s smallest Branch). Membership Secretary Dave Casewell is pictured receiving the certificate from National Director Ian Packham.



Talking of awards – I shared the train home from Peterborough Beer Festival with the Grainstore crew (see picture). We congratulate them on winning a SIBA silver for 1050 (Premium Bitters 4.5 – 6.4%) and a SIBA gold for Nip (Strong Beers over 6.5%).



During the 1980s I lived in the Rutland village of Essendine and drank in the Essendine Hotel most nights (I could afford it then!). Thus it was with a heavy heart that I recently viewed the pile of rubble that is all that remains of this iconic, unique and once bustling pub (run by the same family since the last war), which had sadly stood empty for the last few years.

Thus passes away the glory of the world.....

**AI**



# QUARTS AND THOUGHTS

Quite a few Beer Festivals to look back on during the summer months; Peterborough is more than adequately covered elsewhere in this issue, so I'll start at the Prince Of Wales Feathers, Castor, in May. Haven't missed there for a few years now and, as always, there was a wide cross-section of ales available and the weather was kind to us as well. My choices were two ales from Calvors plus Bateman's Dark Mild, Castor Castorware, Nobby's Tresslers and Weatheroak Keystone Hops, and an added bonus was a natter to Castor Ales brewer Duncan Vessey.



*Prince of Wales landlord Simon Fitch bides his time before throwing out an undesirable*

A week later found me at Whittlesey Rotary Club's second annual Beer Festival at the Falcon Hotel in the town. As with the inaugural event last year, this is a pleasant affair in roomy surroundings, hosted by friendly and knowledgeable staff. A Country and Western duo entertained during our time there and the ales were quite excellent. I do like a pint of Digfield so I was delighted to sample both Chiffchaff and Barnwell, along with Wolf Wood Moild and Lupus Lupus plus Tydd Steam Rocket Fuel amongst the other available ales. Draught ciders were also to the fore.



Could only get to the Rutland CAMRA Beer Festival on the Thursday evening in late June but, as ever, this was a lovely occasion with the famous gentle entertainment complementing the splendid ales to hand as we drank in the shadow of Woodster's Bar, a tribute of course to the

late John Wood. Had my dark head on and in a relaxed atmosphere I drank Avid Milk Stout, Imperial Casewell's Dark Side, Kirby Lonsdale Jubilee Stout, Pheasantry Black Pheasant and Settle Nine Standards Porter as we basked in reflected glory with Rutland CAMRA luminaries Neil Broad, Dave Casewell, Jon Whowell and Dave Laughton as well as Russ Hibbitt, from Empingham Cricket Club, and newlywed Dean Baker of Baker's Dozen Brewery (whose Top Table would become Beer of the Festival). My parlous financial state was revealed on leaving as I was forced to return my Festival glass in order to fund my bag of chips on the way home!

The reason I couldn't get to Oakham on that weekend was that we attended the Redditch and Bromsgrove CAMRA Beer Festival on the Saturday and were staying over. This is a bash held at Bromsgrove Rugby Club and is run along the same, albeit scaled down, lines as Peterborough, and their theme this year was the 50th anniversary of the



first moon landing. It's a pay-by-token show and a tenner got you five quid's worth of tokens (seven quid's worth for CAMRA members) plus a Festival glass and programme outlining the 144 ales and 64 ciders/perries available. As Tina wasn't drinking she generously donated her tokens to me – and rightly so. A large selection of CAMRA newsletters was available for drinkers to leaf through and I was pleased to see that BAE 206 was one of them. My nephew Tom and his wife Natty live in Bromsgrove and both are GPs, so with Tom accompanying us it was only natural to throw caution to the wind..... I won't go into too much detail but I will say that the stand-out ale for me on the day was Chockwork Orange from the Brentwood Brewery, a strapping 6.5% Old Ale.

I'd been away for a week at the start of July but was back in time to pop over to the Ploughman, Werrington, on the Friday for their Festival. I was driving, so had to be careful, and both my pints (by happy coincidence) were the charity-related ales: Castor Ales Castorware and Xtreme Ales Milk Stout. They were outstanding, a tribute both to the breweries and the Ploughman. I also caught up with a couple of old friends: security man Tom Collins, who delivered my parents' post in Barnack back in the dim

and distant, and Robert Bull, lead singer and driving force behind acclaimed local band Children of the Revolution, who is married to my niece Hannah.

Journeyed out to Gorefield a week later, and, having eventually found the only route into the place that wasn't



closed for roadworks, was enchanted to find myself in a busy and extremely well-organised Beer Festival. Any uncertainty as I wandered in vanished as I bumped into Pete

Symonds, one of the Wisbech regulars on Branch outings, and he was soon followed by the other lads and lasses (see photo). This is clearly a major event, with a number of caravans and tents presumably housing hardcore drinkers who weren't going to let an irrelevance like going home affect the business of the day! I was particularly impressed by the very professional programme as my halves (again I was driving) from Blue Bell, Mile Tree, Tydd Steam and – something you don't see every day – Timothy Taylor's Dark Mild, which had replaced their Golden Best but at 3.5% was the same strength – went down. Came away feeling heartened and planning to go next time round – with someone else driving.....

We were in Aldeburgh, Suffolk, in late May and a chance flick through the local CAMRA newsletter told of a Beer Festival at the Engineer's Arms in nearby Leiston. Plans were hastily rearranged and we were soon at this popular red-brick pub (the landlord hailed from faraway Manchester!) where some smashing ales were sunk, the highlight being a weighty 10.5% export stout, Baltic Trader from Green Jack in Lowestoft.

Next to the Five Horseshoes, Barholm, for their Festival in mid-August. It was a rainy Friday night but that didn't

seem to have deterred drinkers from attending, and, as I pointed out to landlord Matt Thompson (as my superb pint of North Riding Ice Cream Porter



headed south), people planning to visit a fairly remote boozer like the 5H would have to do so with a designated driver whatever the weather – and it's not as if they'll be standing in the open. Happily the sun shone (see photo)

on the Saturday and Sunday as crowds flocked to the pub. The Friday evening pizzas apart, the Five Horseshoes is one of the few "wet only" village pubs in the area – yet they continue to buck national trends, regularly pulling in over 100 punters on a Friday night who no doubt admire the new patio area and large beer garden. Six ales and a real cider are always on. Any houses for sale in Barholm? No is the answer...

Finally, a pub that, despite being outside our Branch area, is almost the nearest one to my house. That's your Editor – living life on the edge.....anyway, the last weekend in August saw the Beer Festival debut at the Crown, Great Casterton – and from where I was standing it was one to remember! As far as I could see there were nineteen ales on from sixteen different breweries, plus various ciders



and a Gin Bar as well as hot food and live music. All this was under cover in the car park (parking was available in an adjacent field, a definite advantage in a rural boozer) and I have to say that the bands I saw were quite outstanding – Stamford outfit Risky Trick on the Friday and Indigo Child (Casterton lads) and Manky Beds on the Saturday. Back to the ale, though, and Ilkley Ruby Jane and Round Corner Jack Roller were the stand-out ales with Thornbridge Jaipur running them close.

Had to chuckle at the item in the national press regarding the pub with the longest name. Apparently it's: The Old Thirteenth Cheshire Astley Volunteer Rifleman Corps Inn (55 letters), naturally known as The Rifleman for short. Now – that's as may be, but if we're talking about licensed premises (and not just pubs) then I'll offer up an establishment I've drunk in (see BAE 197). I give you The Haltwhistle And District Colleagues Of Great War Social Club And Institute, at a massive 67 letters.

On a brother-in-law's recommendation we spent a very enjoyable evening in a pub just outside this branch's area – the Wishing Well at Dyke, near Bourne. I believe they come under Fenland Branch but the latest BAE was the only CAMRA newsletter on offer. In a busy atmosphere the ales available were Everards' Old Original and Tiger alongside GK IPA plus the guest offering from Grainstore. Top notch steak 'n' all....

Whilst in Aldeburgh (see above), we spent quite a lot of time in the town's one GBG entry, the White Hart.

Predominantly Adnams ales, but I was pleasantly surprised to see an old favourite, Elgood's Black Dog, as the guest ale. "Thought I'd got that wrong", said the guv'nor, "You're the first customer to ask for it". However, despite my efforts, I think he was right - the same barrel was still on at the end of the week and was showing distinct signs of age! This is a genuine old-fashioned boozier, though – requests for coffee and similar beverages are dismissed out of hand....



We dined in the Cross Keys, Aldeburgh, three nights out of seven and at no time were we disappointed with either food or ale (see photo). The chaps in our group are all B & B (Broadside and Bitter) drinkers and the ale was top hole,

while the waitress had my measure, memorably telling me (after I gasped at the hot plate she had handed me : "Don't be such a drama queen!" Drama queen? Moi?

Had a couple of discouraging experiences in distant towns recently. In Haddington, not far from Edinburgh, I tried no fewer than five pubs and none of them offered real ale. I ended up having a bottle of Newcastle Brown, in previous years a decent standby, but these days it just blows me up. I couldn't finish it. With Marston's putting all their Scottish pubs up for sale, and Greene King/Belhaven being bought out, these are worrying times for Scotland's ale drinkers.

And - in Radcliffe, Manchester, I had a similar experience. I bypassed the Old Crown (see BAE 207) and strolled into the New Swan, where my pint of Holt's Bitter had the edge taken off it by the shocking language of the customers (the female of the species by far the worst offenders). I thought I could eff and jeff with the best of 'em but I couldn't get out quickly enough! Next stop was the Royal Oak – a busy boozier but no draught ale. Got talking to a lady whose dog had insisted on me patting him, and she said the Unicorn was my best bet : "You should get a good pint in there". My hopes were raised by the signs outside the pub – Cask Ales Sold Here – but no joy. The landlord said that if I walked a bit further, I'd hit pay dirt at the Stopes Tavern. And I probably would have done – if they'd been open! The pub only opens on Fridays, Saturdays and Sundays – and this was a Wednesday. By this time I'd walked so far that I was actually in Bolton, so I gave it best and bought fish and chips, and even they weren't great! Did stop at the Old Cross for a pint of Holt's on the way back, but the moment had gone.....

On a whim, Tina and I popped over to the Green Dragon at Ryhall, just outside our Branch area, for something to eat on a recent Thursday evening. Rutland CAMRA Chairman Jon Whowell happened to be in there and this precipitated an impromptu tour of the pub's cellar, recently refurbished and dating in parts back to the twelfth century. Not sure whether I was more impressed by that or the excellence of the Tydd Steam Piston Bob!

I was overnighing in Penrith again recently and visited the Agricultural Hotel to find four ales on. They obviously take it seriously there, judging by the number of beer clips on display, and my halves on the night were Windermere Ruff Justice, Stringers' Yellow Lorry, Bowness Bay Blonde Swan and Hawkshead Pale. Made my way down to the Fell Bar and ordered a pint of the award-winning Siren Broken Dream, the 2018 Supreme Champion Ale of Britain. The barman explained that it was £4.60 a pint because of its strength (6.5%). I elected to have it anyway. Was it worth it? On balance, I'd have to say yes.

On the way back to base, I called at the Board and Elbow, a labyrinthine food-driven pub with endless tiny rooms to choose from – but oh dear, the ale... I had halves of Sharp's Sea Fury and Jennings (i.e. Marston's) Cocker Hoop – and wished I hadn't.

Sadly the classic Dockray Hall in Penrith (see BAE 203) has closed its doors.

On a recent rainy Saturday, Tina and I drove round East Northamptonshire, delivering BAE. Amongst pubs we visited were the Hatton Arms in Gretton, where I enjoyed the Pedigree and Grainstore Rutland Osprey, and the Queen's Head in Bulwick (Digfield Barnwell and a chicken and mushroom roll – delicious) and where a frame on the wall told of the 1953-54

**TEAMS FORMING LEAGUE**

Stafford Knot	Laxton
Hatton Arms	Gretton
Cross Keys	Kingscliffe
Queen's Head	Bulwick
The Wheel	Kingscliffe
Woolpack	Weldon
The Talbot	Gretton
Blue Bell	Gretton
White Hart	Lyddington

R. P. Chester, Printer, 6 Stocks Lane, Corby.

fixtures for the Bulwick and District Darts League (Hon. Secretary : Mr. W. McVarish of Bulwick). Nine pubs were involved (see photo) and encouragingly five of them are still going strong while two others (the Woolpack, Weldon and the Talbot, Gretton) only ceased trading in the last year or two. I can't remember the Wheel in King's Cliffe or the splendidly-named Stafford Knot in Laxton, though. I only wish I could! I only wish I could...

AI



# POSH PINTS

## AND AWAY WE GO.....

Well, it was a less-than-impressive start to the season for Darren Ferguson's men, but as we went to press a distinct improvement had been noted! And - as we all know - the season is a marathon and not a sprint. It's to be hoped the boozers featured below will help in the solace/celebration stakes! At this stage we don't know who Posh will face in the FA Cup First Round, but sadly we do know that they won't be travelling to Bury on November 16<sup>th</sup> due to the Shakers' unfortunate expulsion from the league.

**Saturday 5th October (League)**

**WYCOMBE WANDERERS**

**KO 1500**

**BELLE VUE, 45 Gordon Road HP13 6EQ**

Traditional community venue, over ten years in the Good Beer Guide. Close to the railway station, the pub features a permanent art exhibition! No lunchtime food though...

**BOOTLEGGERS, Amersham Hill HP13 6NQ**

Opposite the railway station, this is a roomy pub offering ten (count 'em) changing ales and 300 speciality beers and ciders from around the world. No food served, but you are welcome to take your own or eat your takeaway on the premises.

**Saturday 19th October (League)**

**GILLINGHAM - KO 1500**

**FROG AND TOAD**

**38 Burnt Oak Terrace ME7 1DR**

Thrice winners of the local CAMRA Pub of the Year award, this back-street local is only ten minutes' walk from the railway station. Lunchtime food served.

**WILL ADAMS, 73 Saxton Street ME7 5EG**

Now in its 25th year in the GBG, this is another former local CAMRA Pub of the Year. Five ales on when Gills are at home plus three ciders and a perry. Away fans "are always welcomed" and lunchtime nosh is available.

**Saturday 2nd November (League)**

**BLACKPOOL - KO 1500**

**BAR 19, 19 Queen Street FY1 1NL**

Four changing ales (often Coachhouse, Holt's, Lees). An

"oasis of real ales" on one of Blackpool's main party streets. A locals' bar during the day and a nightclub at night. Local CAMRA Pub of the Year 2018. However, no food served.

**PUMP AND TRUNCHEON**

**13 Bonny Street FY1 5AR**

Old-fashioned and welcoming free house just off the Golden Mile. Six guest ales can be enjoyed along with home-made pizzas and foot-long sausages.

**SADDLE INN, 286 Whitegate Drive FY3 9PH**

"A Blackpool institution" dating from around 1776. Draught Bass and five changing ales complement walls featuring many sporting prints. Food served until 9pm.

AI

## RANTERS' CORNER

Who writes this rubbish? A recent Saturday Times Weekend supplement trumpeted "The 40 Best Summer Pubs" – the top ten pubs with walks, the top ten chef's pubs and the top twenty pubs with rooms. Surely worth a read, I thought, and was particularly looking forward to seeing which of our branch area's houses had made the cut.

The answer is, erm, NONE. Pubs from all over the country, including some from somewhat dubious "counties" (Monmouthshire? Denbighshire?) featured, but none at all from Cambridgeshire, Leicestershire, Lincolnshire, Northamptonshire or Rutland. Or Bedfordshire. Or Hertfordshire. All counties making up great swathes of our green and pleasant land – and bursting with quality pubs – but the unaware reading the article would probably assume that unless they are prepared to trek to Cornwall, Cumbria or Gloucestershire then they are not going to find a pub to suit their needs.

It's purely and simply lazy journalism; you wonder whether those penning the piece have even visited the areas or pubs which were included. And it's symptomatic of most "quality" newspapers, in the same way that they always – but always – feature wine and spirits articles and never – but never – mention ale. It's hard to take them seriously.

To sum up, I quote from the blurb on one of the chosen few, a pub in Surrey: "Other perks include real ale on tap!" Whatever next?

AI

# Diary Dates

CAMRA meetings, socials and beer festivals

## LATE SEPTEMBER

### Sunday 29th, 11am – 5pm

Return To The Meadery at Icen Meadery, Alfrie Square, Woodston. Mile Tree Brewery, Xtreme Ales and Icen Meadery products.

## OCTOBER

### Tuesday 1st at 8.30pm

Branch Monthly Meeting at the Ploughman, Staniland Way, Werrington PE4 6NA  
All members welcome, please bring membership card.

### Wednesday 2nd – Saturday 5th

42nd Bedford Beer Festival, Corn Exchange, St. Paul's Square MK40 1SL.  
140 real ales, 50 ciders/perries, all details at [northbeds.camra.org.uk](http://northbeds.camra.org.uk), CAMRA members free all sessions.

### Wednesday 9th – Saturday 12th

Nottingham Robin Hood Beer and Cider Fest, Motorpoint Arena (National Ice Stadium).  
A “world-beating” 1000+ cask beers plus 250 ciders/perries. See [www.beerfestival.nottinghamcamra.org](http://www.beerfestival.nottinghamcamra.org) for details of admission prices.

### Friday 11th – Sunday 13th

Frothtober Fest, Frothblowers, Werrington PE4 6QP.  
German beers and barbecue.

### Thursday 17th – Saturday 19th

St. Ives Booze On The Ouse, Burgess Hall, Westwood Road PE27 6 WU.  
70 Ales, real ciders, CAMRA members £1 all sessions.  
Free soft drinks for drivers.  
Visit [www.hunts.camra.org.uk/festival](http://www.hunts.camra.org.uk/festival)

### Thursday 17th – Saturday 19th

Land Of Hops And Glory Beer Fest, St. Wulfram's Church, Grantham NG31 6RR.  
80 real ales, 30 real ciders/perries, a 10-minute walk from the railway station, this a partnership between Grantham CAMRA and St. Wulfram's Church. KeyKeg, mead, gin, prosecco also available. Discount for CAMRA members.  
More details from [chairman@granthamcamra.org](mailto:chairman@granthamcamra.org), [uk](mailto:uk) or [rector@stwulframs.com](mailto:rector@stwulframs.com)

### Monday 21st – Saturday 26th

42nd Norwich Beer Festival, St. Andrew's and Blackfriars' Halls, NR3 1AU  
Over 200 cask-conditioned ales from Britain's independent brewers along with draught and bottled beers from Continental Europe. Also a large range of

traditional ciders and perries, mostly from East Anglia.  
For further details: [www.norwichcamra.org.uk/festival/fest2019.htm](http://www.norwichcamra.org.uk/festival/fest2019.htm)

### Wednesday 23rd at 8.30pm

Peterborough Beer Festival Open Meeting at the Brewery Tap, 80 Westgate PE1 2AA  
All welcome, please bring membership card.

### Friday 25th – Sunday 27th

Uppingham Beer Festival  
Over 20 Real Ales, Live Music Every Day! Join us at the Vaults and the Exeter Arms(barbecue on Saturday afternoon) to celebrate real ales, great music, food and good friends!

### Friday 25th – Sunday 27th

Cider Festival, Frothblowers, Werrington PE4 6QP.

## NOVEMBER

### Monday 4th at 8.30pm

Branch Monthly Meeting at the Bumble Inn, 46 Westgate PE1 1RE  
All members welcome, please bring membership card.

## DECEMBER

### Tuesday 3rd at 8.30pm

AGM of Peterborough and District Branch of CAMRA at the Brewery Tap, 80 Westgate PE1 2AA  
All members welcome, please bring membership card.

## FEBRUARY

### Saturday 8th

Ice Ball 2020, a black tie event at the Greetham Valley Golf Club, runs from 7pm to 1230am. The event aims to raise thousands of pounds for Sue Ryder Thorpe Hall Hospice in Peterborough. Comedian and entertainer Adger Brown will be MC for a thrilling auction and there will be a special appearance by X Factor finalist Nicole Lawrence. Further information on: [www.stamfordiceball.co.uk](http://www.stamfordiceball.co.uk)

## FORTHCOMING BAE DEADLINES

### BAE 210, covering December and January:

deadline 5<sup>th</sup> November; out on 28<sup>th</sup> November.

### BAE 211, covering February and March:

deadline 7<sup>th</sup> January; out on 30<sup>th</sup> January.

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### Visit our website at:

[www.peterborough.](http://www.peterborough.camra.org.uk)

[camra.org.uk](http://www.peterborough.camra.org.uk)

## Trading Standards

Contact Citizens' Advice on

03454 040506

[www.consumerdirect.gov.uk](http://www.consumerdirect.gov.uk)

# Pub Merit Awards & Gold Awards

Does your pub have excellent beer, friendly staff, a great atmosphere, community spirit, or have they introduced additional hand pumps? If so, nominate them for an award. Gold Awards are for pubs that make exceptional efforts to improve. The Merit Awards is for pubs that continue to maintain high standards. If you know of a deserving pub within the branch area, please complete the form below indicating Gold or Merit and post to the secretary or email nominations to [info@real-ale.org.uk](mailto:info@real-ale.org.uk)

**Pub name:**

**Pub address/town/village:**

**Reason for award:**

**Your name:**

**Your phone number or e-mail address:**

**Your membership number:**

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