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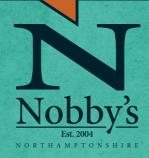


See Page 25

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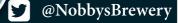
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SIBA PREMIUM

Editor's Ramblings



I must start with some desperately sad news. The Branch announces the passing of former BAE Editor Jane Brown, who died on Wednesday 30th October, and our thoughts and prayers are with her family at this sad time. Jane is remembered on page 17.

It's official, everyone: I'm

appealing! But before the justifiable roar of denial, I will rephrase. As our front cover suggests, I am making an appeal on behalf of the Branch for people to fill certain positions on our Committee. Please see "Sits Vac" on page 25, give the posts some thought and apply if you are interested. You won't just be hurled in at the deep end; we're an amicable bunch, and help and advice are always just a phone call, text or email away.

You'll recall that last month's BAE featured an appeal from Fred Martin regarding an off-licence possibly belonging to a relative of his, so thanks are due to the (apparently unnamed) reader who contacted Fred to inform him of a reference, in a Kelly's Directory, to the shop (owned by one Henry Martin) at 23 Westgate, Peterborough. A Savers adorns the site these days.....

As we went to press we were still no nearer knowing what was going on with Brexit than we have been since the referendum – but at least we could laugh at the sign outside a pub in Lichfield, Staffordshire, announcing: "Brexit Beer Deal – tell the staff what you want and they will serve you something else".

It doesn't seem five minutes since last Christmas's issue, when I expressed surprise that I'd been Editor for a whole year. As I've stressed before, though, BAE is very much a team effort, so please keep sending in your articles, reviews, photos, letters, dates and events. They are always of interest! And – I'm not, by nature, a "ranter", but so far I am the only person to take advantage of our "Ranter's Corner". Please feel free to rant.

I'll finish by wishing all our readers, contributors and advertisers a lovely Christmas and New Year. And – if you're driving over the holiday period, please take care – 'cos I'll be walking!

Good luck!

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The next issue of Beer Around 'Ere will be available on the 30th January. We must have your stories, news and advertisements by 3rd January.

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





Chairman's Corner



Welcome to the Christmas edition of Beer Around 'Ere and I hope you are all extensively using the wide range of great pubs, clubs and bars in and around the Branch area. One such establishment is the Wheatsheaf at Titchmarsh

which received its Gold Award back in October. To celebrate this, landlord Stuart Wright is now offering CAMRA discounts on beer to card-carrying members.

Before the New Year, I urge all members to vote for the Branch Pub of the Year and to nominate entries for the Good Beer Guide 2021. This year we have presented Gold Awards to three pubs and we also have last year's winner trying to defend their title:

- Frothblowers Werrington
- Drapers Arms Peterborough
- Ship March
- Wheatsheaf Titchmarsh

Andy Stone, our Cider Officer, is also looking for nominations for Cider Pub of the Year. If you know of a worthy contender, please email me before Christmas.

In the last few weeks Jane Brown, former Beer Around 'Ere Editor, committee member, runner and friend, lost her brave battle with cancer. I am honoured to have known her and she will be missed by all. Up until March this year she was still coming to Branch meetings and CAMRA socials, and was even still accompanying her daughter on marathon training...albeit on a bike. Goodnight sweet Jane.

If you are looking to get fit in the New Year, Peterborough and District CAMRA will have not one but two sports clubs to try. The long established and highly successful Cricket Team will be looking for new members to help them fulfil their 40+ fixtures in 2020. We will also be launching a

running club, trying probably very badly, to mix a little jog with visiting many fine pubs. If you are interested in either, please email me at **chairman@peterborough.camra.org.uk** or call me on 07809 629241

Merry Christmas and a Happy New Year

Matt Mace
Chair

Are you missing out?

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Pub News

I'll open this month's article with an appeal for someone to step up and replace me in this post of Pubs Officer. My wife, Sarah and I will be away over the winter so I won't be able to carry on. The post doesn't take up too much time, and I'm confident that whoever picks it will find, as I have done, that it is a very rewarding job. I took on the post as I had been a CAMRA member since the mid 1980s and felt that I should put a little back since it has been the work of all CAMRA volunteers that have meant I have been able to enjoy Real Ale over the years. We have a great committee, and there are many other stalwarts who are happy to help out new people and make them feel welcome. Anyhow, onto the pub news...

Some Great Fundraising!





Bruce Roan, the landlord of **The Letter B, Whittlesey** contacted me to let us know about the 10th Annual Charity bike ride that took place on July 13^{th} this year, and the presentation of the £4,900 proceeds cheque presented to the Young Peoples Counselling Service that took place 28^{th} September.

Shown below are a couple of shots, taken by pub regular Fred Ayles, of the 50 cyclists who rode 53 miles around the Fens, and the presentation, when £4,900 was given to the charity (£500 of the £4,900 was donated by Whittlesey Lions). Bruce thinks there may be even more money to come. Those in the second photo are Bruce Roan and Roger Boon who helped organise it along with Leigh Meikle and Nicky Baker from YPCS.

More Great Fundraising!

The Young Peoples Counselling Service charity has also benefited from the efforts of Charters in the City Centre, whose efforts throughout the summer collected enough to present the charity with a cheque for £2009.17. This money means that around 52 hours of counselling can be provided to support local children. Shown are Grace Dugan-Clements, Michelle Lay, Warren Allett and Tom Murphy.



Both these pubs have really made an effort to support the local communities, and in a much more social way than schemes such as "Stoptober" and Dry January". If you want to help charities, go to the pub and drink some Beer! It also should be mentioned that these two pubs serve a good range of ales, and always in great condition.

Another Loss in New England

Some may have seen in the local press and on social media that the old Brotherhood's Sports & Social Club has finally closed its doors for the last time after over 80 years. Originally opened in the halcyon years of company social clubs, it was sold off by the founders, Peter Brotherhood Ltd, in the early 1980s. Renamed Peterborough Sports & Leisure, the club had many successful years as an independent club, and around this time there were usually three Real Ales available, which all turned over quickly, so a good pint was normally guaranteed. The pricing was also the lowest in Peterborough in those pre-Wetherspoon's days. Sadly, this once well-represented area of Peterborough has had its drinking options further reduced with this closure. There is now a long walk between The Crown and The Hand & Heart.

Not Really a Peterborough Branch Pub....



Many of our area's drinkers will be familiar with the name "Queen's Arms", however it is not even in our branch, in fact it is over 250 miles away down in sunny Devon. It is the sister pub to the **Ploughman** in Werrington, and has been run by the Simmonds family for the last 10 years. Recently, Stuart (who previously ran the Dragon, also in Werrington) moved down to the English Riviera to help older brother Chris. In October my wife and I were down in Torbay, and, since the weather was fine, we decided to walk the eight miles along the South West Coast Path from Torquay to Brixham and check the pub out for ourselves. Brixham has a very nice harbour with old fisherman's cottages rising up on both flanks, and it is up one of these hills that that we found the Queen's Arms. Most of the coastal pubs in the South West cater for the tourist trade and can get away with peddling rubbish lagers and the like, so it was a relief to find five hand pumps on the bar

all offering good quality tasty ales. Not only was the selection the best we had encountered on our 10-day trip to Cornwall and Devon, but the beer condition also topped the charts.

The Twin Spectre of "Stoptober" and "Dryanuary"

There are many factors working against the pub trade right now, but one that leaves a particularly sour taste is the charities that promote temperance at the expense of our poor publicans, especially when these same charities are happy to leave collection tins on bar counters. Paul Brammer, the landlord of the **Hand & Heart** in Highbury Street, recently posted on a social media group on this issue, and he has kindly allowed me to include it in this article:

Stoptober Latest

I've been at the Hand & Heart for over 10 years now, and during that time the customers have helped raise over £5,000 for various charities including Help 4 Heroes; British Legion; Lifeboats; Coming Home; Beat This & Sue Ryder. We think that to be a fair total for a small back street boozer ...

... certain charities then urge people to have a Dryanuary and to Stoptober. Thanks for the kick in the teeth then!

I've just checked my spreadsheets, and the figures below show the damage this puritanical nonsense causes to small businesses like mine.

Gross Monthly Sales:

- January (average until 2017) = £8,860 Dryanuary 2018 = £7,580 or 14.4% Down Dryanuary 2019 = £6,430 or 27.4% Down
- October (average until 2017) = £8,940 Stoptober 2018 = £6,055 or 32.2% Down Stoptober 2019 = £4,750 or 46.8% Down

But to be fair, these figures should be compared with the rest of the year ...

Monthly Sales Average (excluding January & October): Until 2017 was £8,650

In 2018 this dropped to £7,685 (which is an average drop of 11%) *

In 2019 this dropped to £7,220 (which is an average drop of 16.5%, but only 0.6% since last year) *

(* The supermarkets, cheap booze shops & internet combined have eroded pub 'on sales' nationally for pubs like the Hand, by an average of 12% between 2012-17, so for the rest of the year we are comparable to other pubs who are also struggling)

This Brexit nonsense hasn't helped a lot either!

So Dryanuary has 'helped' to almost double the average reduction in sales on the other months of the year.

As for Stoptober, in 2018, I lost a third of Sales and this year, almost half!

With Dryanuary 2020 just around the corner, what do you think my chances are, bearing in mind I need to average around £7,500 a month just to break even!

Why do you think I loathe Stoptober?

So, once again, if you want to make a difference, go to a Pub. Any Pub (well, any pub that sells good Real Ale!)

WhatPub updates

Simon Carter wrote in to say this about the **White Swan** in Harringworth: "Remains closed. Did walk number 21 from 'Northamptonshire Walks', starting in Harringworth and saw it was up for sale / let. What a shame!!! George and Dragon at Seaton was a cracking replacement at the other end of the walk. Marston's Pedigree, Draught Bass and Oldershaw's Heavenly Blonde though the keg Greene King East Coast IPA is a good port in a storm if in doubt. Good walk but shame no pub in Harringworth!!"

White Horse, Baston – Adrian Riley advises that NVB Blond Session Ale has now replaced JHB as a regular ale.

Stamford Post, Stamford - James Ladym advises that Stamford's Wetherspoon's outlet has a beer range that includes the three "Must Stocks" of Doom Bar, Abbot Ale and Ruddles Best, while the guest ales are Theakston's Old Peculier, Hobgoblin Gold, Thornbridge Jaipur, Rutland Beast, Adnams Ghost Ship and "much more".

A visiting member from the West Country gave us a few updates: Firstly, The **Copper Room**, Stamford, doesn't have any hand pumped beer, all the offerings are on Keg taps. Secondly, when he visited, The **Tobie Norris** had two regular beers (London Pride & JHB), and eight changing beers. He advised that for Pubzilla purposes and WhatPub description, three were served on hand pull and a further five served on gravity straight from the barrel. Thirdly, **The Bull and Swan** informed him that their beers were: two regular beers - Adnams (varies) and Grainstore (varies), plus three changing beers, typically including Oakham Citra and Grainstore

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Cooking, and lastly, the **Green Man** seems to have reduced its offering; he found Grainstore and Harvest Pale were the only two available (whilst it is less than there used to be, it could certainly be a lot worse!).

*Editor's Note: Our friend may have been unfortunate – on my recent visit to the Man there were six ales available.

David Gibbs wrote in to tell us that the **Woademan's Arms** in Newton (near Wisbech) is looking in a sorry state and has been slowly deteriorating since it closed in 2017. Sadly, this will be another traditional Fenland pub that will be lost. There can't be many left now.

The Moorhen in Hampton updated their opening times thus: Opening times: 12-11 Mon-Thu; 12-Midnight Fri & Sat; 11.00-10.30 Sun Meal times: 12-9; 12-9 Fri & Sat; 12-9 Sun.

We have been told that **The Horsefair Tavern,** Wisbech has closed, this Grade 3 listed building, thought to be late 18th century, was a youth club and opened as a pub in 1990 as a replacement for The Ship and The Griffin that were lost in the shopping centre development. It didn't sell any Real Ale, so it wouldn't have been on the radar of many CAMRA members, but as is always the case, a closed pub can never introduce it

This in from **The Duke's Head,** Wisbech: "Hello, I bought the Dukes Head in Wisbech on the 15th of June and we opened 02/08/19. 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 nine beers and lagers on tap. Our opening hours are now 11am - 11pm, Monday to Sunday. Our telephone number is now 01945 738181. Thank you. Sidney Imafidon, Duke's Head Wisbech (07918648694 / 01945738181)"

Useful Snippets

The Wheatsheaf in Titchmarsh is celebrating receiving a CAMRA Gold Award by accepting the new Member Discount Vouchers – another good reason to visit this rejuvenated village local.

The Draper's Arms in Peterborough is currently closed for the planned major refurbishment. The reopening is scheduled for February 11th next year, and thankfully popular manager Chris Parkes is not going anywhere, so we should expect the range and quality of the Real Ale to be up to the very high standards Chris has set over his years at the pub.

Cheese fans are reminded that a regular Cheese Club meets at **The Hand & Heart** on the last Thursday each month. Organised by Derek Gibson, this

club has been meeting for the last twenty years with written records going back to 2003 at least. Derek maintains full minutes and always supplies



details on the Hand & Heart Facebook pages (see cheesy photo). Those who find four weeks too long to wait for some "Cheesy Comestibles" can always drop into the **Ploughman** at Werrington Centre for their regular "Cheesy Tuesday" event.

November 1st marked 11 years for Market Deeping's **Iron Horse Ranch House,** originally as Harley's Café, then for the last six years in the current larger premises. The American Bike Themed pub hosts regular live music nights, holds Charity Beer Festivals, and offers hearty food made with local ingredients and a good range of Real Ales and Craft Beers.

"And That's A Wrap"

So, there we have it, my relatively short stint as Pubs Officer is over and I hope we've given some useful exposure to some of our Branch's more remote pubs. I've tried to focus on those pubs away from the larger population centres and enjoyed travelling around and meeting some great publicans whose dedicated efforts mean that we have some great places to drink Real Ale. I'd just like to finish by acknowledging the people that have helped me out. Firstly, my wife Sarah, who has always been agreeable to getting in the car and heading out to a pub. Old friend

Neil Mumford provided his proofreading skills to make sure each article was as free from mistakes as possible. Dickie Bird, our Branch Secretary, has helped out a lot, and lastly, all the people that have contacted us to provide the information we need. Goodbye and Thank You.

Mark Finney

FAREWELL FINNEYS

Two of our Branch's most committed members are moving away from the area. Peterborough's – and Crowland's - loss will be Matlock's gain, for that is where Mark and Sarah Finney are bound for later

in the new year following a spell travelling abroad.

I first met Mark at the Branch AGM in 2017, when I took up the editorial reins at the same time as he became



Pubs Officer. In my first ever Editor's Ramblings, I introduced him as "the enthusiastic Mark Finney" – and that, basically, is what he has been ever since! Previous Editors (when planning editions) will know the warm, comforting feeling that comes with being able to tick off four pages, safe in the knowledge that interesting, informative and witty Pub News will be forthcoming.

Sarah took her responsibility as Brewery Liaison Officer for the Blue Bell Brewery very seriously and her feisty presence at Branch meetings kept everyone on their toes!

The couple – who in recent years have almost single-handedly kept the global air travel industry solvent - were also heavily involved with the Peterborough Beer Festival on an annual basis. They will be a hard act to follow and they'll be missed. We wish them every success in their new venture and I have a feeling they'll keep in touch!

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SPLASH BACKS -

ANY COLOUR

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Brewery News



BEXAR COUNTY

www.bexarcountybrewery.com

BLUE BELL

www.thebluebell.net



The winter ale called "Extra Comfortably Numb" (6.1% ABV), which is a porter-style ale, is now on the bar with fourteen barrels available.

Sarah Finney

CASTOR ALES

www.castorales.co.uk



Can you believe it? It is ten years since the very first gyle of Castor Ales found its way into the best real ale pubs in

Peterborough (and close environs). In those ten years, the brewery has undergone major financial investment (as detailed in previous issues of this esteemed organ) and produced multiple awardwinning ales (assuming anything more than 2 is classed as "multiple", and "award" can include 2nd and 3rd place), but is still housed in the specially converted garage of the owner, head brewer and lifelong Posh fan, Duncan Vessey.

Plans were afoot to produce a special Tenth Anniversary brew, but so many orders were coming in for Roman Gold, 12th Man, Mosaic, Salters Tree and Hopping Toad from our host of loyal customers that there just wasn't room in the brewing schedule to fit in the 10% unfined triple IPA that was going to be called "Ditchwater". Head brewer Duncan said "It was a real pity because the test brew of Ditchwater was to die for – so we are determined to brew it in the near future. We just need to wait for

the next big event, whatever that may be."

In the meantime, the good folks of Nottingham and Norwich have been lucky enough to sample some of Castor's finest ales at their respective Beer Festivals - sadly no more awards, but perhaps the organisers know there is limited space in the brewery to display the certificates. There appears to be a slight problem with the Untappd marking system at the moment though, as the 5 star rating only seems to be working intermittently - and for other breweries rather than ours.

Our Brexit preparations are in full swing now, and we confirm we have stockpiled enough water to allow us to brew at least twice next year, regardless of the outcome of any election or referendum - so no need to panic!

Season's greetings to all.

Duncan Vessey



DIGFIELD ALES

www.digfield-ales.co.uk

ELGOOD'S

www.elgoods-brewery.co.uk



It is going to be quite a busy month at the brewery, preparing for Christmas. The November seasonal ale is Harry

Trotter, a 4.2% mid brown robust premium beer. The December ale is A Christmas Carol, a 3.9% light brown refreshing beer.

Elgood's have also added to the core range their Blackberry Porter (4.5%), a rich full-bodied dark porter with roast malt flavour complimented by the sweet, juicy blackberry fruit. The other addition is the Plum Porter (4.5%), a rich dark porter with a note of roast malt and a fresh fruit aroma with plum flavours which enhance the dark, full flavour.

The brewery has its Open Weekend on Saturday 30th November and Sunday 1st December from 11am - 4pm. There will be free brewery tours, entry to the garden and craft stalls. This is a prime opportunity to order your beer for Christmas, with 4 pint jugs as well as 17 and 35 polypins for their range of real ale. Elgood's cask ales are also available in bottles and in 5 litre kegs.

The Partridge in Clenchwarton will be opening later in the month. It was formerly known as The Victory, and has been taken over by Jed Stockdale, who for the last seven years has been the manager at another Elgood's pub, the Duck at Sanhoe which is well renowned for good food.

Jonathan Boyall

HOPSHACKLE

www.hopshacklebrewery.co.uk



Recycling seems to be grabbing all the headlines these days..... apart from one other divisive topic which I won't mention! Brewers have always been pretty good at

recycling and are even more so in these worrying times of "global warming". Stainless steel casks and kegs are supplied full of beer and lager and then collected, cleaned and refilled. My 10-gallon casks are 35 years old, and were bought from the Strangeways Boddingtons Brewery when it closed down in 2004 and cask ale production moved to the Hydes Brewery on Moss Side. Also, the craft kegged beers that are particularly in vogue at the moment are supplied in fully recyclable plastic kegs. All my used grain goes to a farm near Spalding for cattle feed, and the hops to the local allotment society, where they are composted down and used as a soil conditioner. I also segregate all my waste and the recyclable paper, plastic and cardboard are taken to a commercial recycling site for processing.

Hopshackle cask beers to look out for in the run up to Christmas are the golden beers Simarillo (3.8%) and PE6 (4.0%), the brown traditional English bitter Shacklers Best (4.3%), and the almost black Historic Porter (4.8%). The Frothblowers in Werrington continues to stock my bottled beers, which will include festive packs for Christmas. The Stamford Cheese Shop has recently changed hands, and is now again stocking my bottled beers along with fine wines, spirits and, of course, cheese. Finally, the one-off bottled beer Restoration (7.0%), made to raise funds for the church roof in Rippingale, will be available throughout December. This can be obtained via the Bull Inn at Rippingale and the Wishing Well at Dyke.

Nigel Wright

KING'S CLIFFE BREWERY

www.kcbales.co.uk



Sales have been steady through the summer and there has been an increase in availability of the new

beer B5 (4.6%). Following on from his success at the Northampton County Beer Festival earlier in the year, Jez was interviewed on BBC Radio Northampton. Hopefully his achievements there will be repeated next year!

Don Rudd



MELBOURN

www.allsaintsbrewery.co.uk

MILE TREE

www.miletreebrewery.co.uk



Our busy summer was capped off nicely with a Silver award for Larksong in the Premium Bitter category (4.5 to 6.4%) at the SIBA East Independent Beer Awards Competition 2019. The

competition was held at Elgood's Brewery on 19th September, where Richard moved from his previous job (of washing glasses at former competitions) to hosting the judges' tables. More Jacob's crackers for the judges next year, Richard!

Over the past few months we have enjoyed our collaboration brews with our friends from the Wonky Donkey and the Frothblowers. Various styles of beers have been brewed, from strong dark ales to hoppy pale ales. Keep a look out at both pubs for these special one-off beers.

We will be selling our bottled beer range, as well as gift packs, at March Christmas Market on Sunday 1st December, and also at Wisbech Christmas Fayre on Sunday 8th December - an ideal opportunity to grab yourself a Christmas present for a beer lover! During January 2020, we will be (with help from friends - sledgehammers at the ready!) making changes to the brewing floor area so that we can install a much-needed third fermenter during the spring. We'll also relocate the cold liquor tank and install two conditioning tanks in the cold store - all ready for a busy 2020, hopefully!

Merry Christmas and a Happy New Year.

Karen and Richard Matthews



NENE VALLEY BREWERY

www.nenevalleybrewery.co.uk



The brewery ran successful bars at both St. Albans and Nottingham Beer Festivals and provided beer for Booze on the Ouse, Bedford and Norwich Beer Festivals during the

late summer/early autumn months.

Two new brews, created in collaboration with Pint Shop in Birmingham to celebrate their first anniversary, are now available. Parklife and Weak Become Heroes are both 3.5% and are very different beers. I enjoyed a couple of the latter in the brewery shop and bar recently and was pleasantly surprised by how much taste it had for only 3.5%. Described as a table stout, it has the taste of the much stronger Egyptian Cream, but with a cleaner, more bitter palate. Parklife is a good, light session ale.

Bourbon barrel aged since January, Russian Imperial Stout, an 11.5% glass of phenomenal power, will be available in bottles in early December exclusively in the shop, and in key keg form in selected outlets. I cannot wait!

Bill Taylor

OAKHAM ALES

www.oakhamales.com



A date has yet to be set for the presentation (by CAMRA's regional Director) of the awards won by the brewery at the GBBF. Watch this space!

Dave Allett

ROCKET ALES

www.rocket-ales.com



A good September brewery, with beers making

an appearance at York, Toft and Willingham Beer Festivals. Excellent reviews are finding their way onto Untappd. A large contingent from the Hunts CAMRA Branch visited the brewery recently.

A busy October was planned, with beers going to Booze On The Ouse (St. Ives), Bedford, Norwich and Cambridge Winter Beer Festivals. Dave's latest creation, the 4.0% Black Knight Porter, will be showcased at the Frothblowers in the near future.

The brewery's website has been running faithfully for the past three years but is now having a revamp. Mike is considering the possibilities of E-Commerce. Atlas IPA (5.8%), which was the brewery's launch ale in 2016, will be back for a short run through winter 2019. The Apollo series of First Man (4.2%), Apollo 11 APA (3.9%) and Lunar Module Pale (3.8%) have been a runaway success for the brewery and they may reappear in 2020 in remembrance of Apollo 13's 50th anniversary.

Don Rudd

TYDD STEAM

www.tyddsteam.co.uk



Will has recently brewed Stjarnskadare (Stargazer), Cock (a dark mild), and Barn Ale and is about to brew Golden Kiwi.

Their Piston Bob is in the Final for Champion Beer of East Anglia, to take place at the Watford CAMRA Beer Festival in November.

Dickie Bird

XTREME ALES

www.xtremeales.com



It's fair to say that things are still going well. A rebrew of Vogon Poetry (PBF19 Festival special) is planned now that Mike has managed to get hold

of some galaxy hops! This week's brewing will be a dark/Christmassy/winter/oatmeal beer of some sort......keep an eve out over the coming months.

Mark Wroe

Castle Inn





Pig Dyke Molly Dancers

I would like to take this opportunity to write and give some information about the Pig Dyke Molly Dancers. Many of your readers will have seen us roaming around the streets in a bewildered fashion and dancing in spots around Cambridgeshire towns, dressed in our colourful black and white attire.

Molly Dancing is a Morris division of Dancing, but far more sophisticated subtle. We do not need the sticks, bells or hankies as props for dancing - it's just the sheer elegance of our



art form that delights and entertains the public.

Over the Christmas and New Year season, the Molly Dancers have various activities that are always well supported around the area. Starting in mid-December, we can be found carol singing along Oakdale Avenue in Peterborough (yes, real traditional carol singing with voices and not amplified recordings!). This is followed on New Year's Eve when we can be found dancing around in every pub, alehouse, party or hostelry that will accept us in the Whittlesey area. All the money that we collect from these two events is donated to Macmillan Cancer Care. Each year we raise in excess of £1000 and estimate that over the years we have donated about £,18,000 to this charity. Could we at this point thank everyone who has helped fill the buckets to make this possible. It is such a privilege to be able to go out and have so much fun and at the end of the day give so much money to Macmillan Cancer Care.

Pig Dyke Molly consists of a very broad variety of characters with very differing professions and backgrounds.



We have an age range between and 80 and mixed sexes, and a striking visual appearance and vibrant dancing style, coupled with

good unique music that has led to us being so successful. Bucking the trends of the folk world, we have doubled the number of dancers in the past two years. This motley crew come together for our sheer love of dancing, entertainment and sociability. The odd pint of beer has to be consumed for medicinal purposes occasionally in order to keep the body and joints supple.

Morris and Molly Dancing is believed to have originated when the plough boys and farm labourers were out of

work and money during the winter. In order to survive, they would go and dance or sing to the local squire and gentry, who would have been able to store food. It is rumoured that the begging was quite aggressive, with



acts such as carrying the plough onto the fine lawns and manicured gardens (hence 'Plough Monday', the first Monday after the twelfth night). If they did not receive any gratuity, they would drag the plough across the lawn. In order not to be recognized they would create disguises such as animal heads, face paint and so on.

Pig Dyke Molly continue this tradition of being a bunch of unruly beggars. However, over Christmas and New Year we are begging for money to aid our Macmillan Cancer Care fund

The team has enjoyed success for many years and spread the gospel of Molly Dancing across the globe. We have danced on several Saint Patrick's Days across in Ireland, Bourges

and Nimes in France. Greece and America. The Americans are funny people, could not really make us out, but appreciated eccentricity. Explaining that a Dyke



was a drainage ditch was another matter! When in New York we took the opportunity of dancing on Broadway, unfortunately not in a theatre, but out in the street where we belong.

We have had another great year and danced at numerous festivals across the country and are looking forward to this coming Whittlesea Straw Bear Festival in mid-January

We also look forward to meeting some of your readers again this winter as we do our annual New Year's Eve pub crawl around Whittlesey, carol singing in Oakdale Avenue, and Whittlesea Straw Bear. We shall try not to exceed our quota of fun. Thank you all to all those who have supported us in the past, and hopefully those who will support us in the future!

Tim Jenkins

ROVING ROW'S REVIEW



The Addison Arms, Glatton

Kathleen: Where do you take your 90-year-old gin-and-tonic connoisseur mother for a pub lunch outing from her care home in Grantham? It must be warm and not too noisy, but busy enough to make



people-watching interesting. Good food, with the option of a smaller helping. Kind, solicitous service and help to get around. We headed for the Addison Arms in Glatton, where

we were greeted by friendly locals and made very welcome by the young waiter, who went out of his way to help. He was happy to find information about the history of the pub for us, particularly regarding its unusual "spine beam" which runs the length of the front of the building, and its bottle-shaped gables. It was easy to imagine one of the first landladies of the pub, Mrs Goodale (yes really!), serving ales in the early days. We would highly recommend this pub!

Rowenna: On reading the pub's website, it made me smile to read the landlady, Ruth, describe herself as a "wine girl" – that's me, I thought! However, it was the real ale we had come to the Addison Arms to sample – all in the name of research, of course,

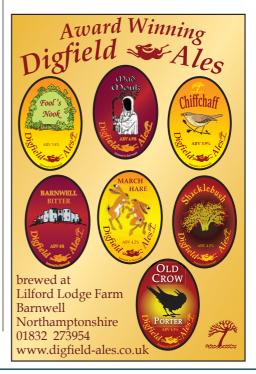
for my brother Alun, Editor of BAE. I tried a little of all three of the beers on hand – Fool's Nook and Addison Ale from Digfield Ales and Old Ale from Adnams. All were nicely presented and, fortunately for us, we had the added benefit of having each of their various qualities described to us by Chris Hardiman, an associate of Digfield Ales, who is



a regular at the pub. My favourite was the Old Ale, a really dark and smooth (but not heavy) ale.

Add to that a tasty home-cooked lunch in the cosy restaurant, overlooking a garden lined with willow trees, the Addison Arms met all the requirements for an entry in our "Jaunts Around Old Haunts With Mum" guidebook! We wended our way home via Elton, Nassington, Wansford and Stamford, through breathtaking countryside, sparking treasured memories of time spent in the area over many years.

Row



R.I.P JANE **BROWN**

16th February 1951 30th October 2019



With heavy hearts, we are sad to announce that our good friend Jane died recently from cancer. An active member of the local CAMRA Branch for many years, she was cajoled into accepting the Editor's role of this magazine in August 2013, a job she enjoyed for the next five years.

Hailing from the Wisbech area, where her parents ran a pub, Jane joined the Army and trained as a nurse. She met and eventually married her husband Pete and moved to the Peterborough area, joining the Library Service where she stayed until retiring as manager of the main Broadway branch.

Jane loved cycling (both locally and overseas), as well as running half-marathons and park runs with her friends at Werrington Joggers.

Jane was a lovely and friendly woman who enjoyed life to the full. She was great company, loved her beer, pubs (and the people who use them), and will be missed by all who knew her.

Our sincere condolences go to her daughter Sarah, son Carl and all her grandchildren.

Dickie Bird, Debbie Williams and Bob Melville

Alun Thomas adds:

When I took over from Jane as Beer Around 'Ere Editor two years ago, the help and advice she offered me was invaluable. She fielded all my hapless queries graciously and patiently and continued her association with BAE by collating the Diary Dates until quite recently. I enjoyed her company at Branch Socials and never found her to be anything other than pleasant, polite and professional.

Rest in peace Jane – a True Lady.



Give your beer or pub lover a whole year's worth of enjoyment with CAMRA membership

Visit camra.org.uk/gift-membership

Membership includes[†]: £30 Real Ale vouchers • Discounts on pints at over 3,500 pubs nationwide • Exclusive monthly *What's Brewing* newspaper and quarterly *BEER* magazine • Special offers on over 180 beer festivals • Beer and brewing learning resources

• Discounts in the CAMRA Shop

[†]For full T&Cs please visit the website for more details.



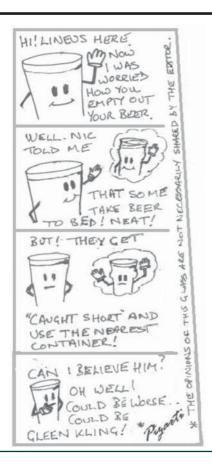
TITCHMARSH TREASURE

A packed house at the Wheatsheaf, Titchmarsh, on Tuesday 22nd October witnessed the pub receiving a prestigious Gold Award. The award is "For turning around the fortunes of a village pub by listening to local customers' beer preferences and expanding the number on sale to four, with at least one being a LocAle". A major achievement - hearty congratulations to all concerned!

Our picture shows Branch Chairman Matt Mace presenting the award to owner Stuart Wright and manageress Gemma Southern.



Photo: Don Rudd



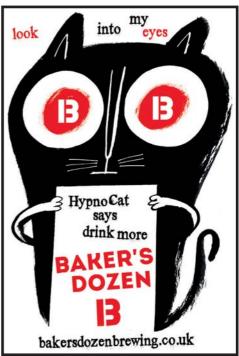
RANTERS' CORNER

So – CK Asset Holdings of Hong Kong have bought out Greene King for £2.7 billion. Good luck to them – it's the way of the world. But they also took on GK's debts, quoted at a staggering £1.9 billion! I don't pretend to understand the vagaries of high finance, but I can't help wondering how a company who have consistently bought up and closed down a lot of small and worthy breweries (and turned the brewing of inferior ales into an art form), as well as utilising the tie as a weapon to drive hundreds of deserving landlords and ladies away from the industry, can be almost f,2 billion in debt!!! That's two thousand million pounds (when I was a boy it would have been two million million). The phrase "telephone numbers" doesn't begin to cover it.....

And – it gets dafter. The existing Greene King management will stay in place, so top brass can cash out without having to surrender the reins to Li Ka-Shing and Co. Indeed, our old friend Rooney Anand is set to trouser a tidy £10 million as he still holds 1.1 million shares! So – for the very executives responsible for running up debts of £1.9 billion, it's trebles all round and business as usual. Mr Ka-Shing be afraid. Be very afraid.....

A1







The Ramblewood Inn 'The pub in the woods'

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DIVVY AND **DAD'S** ARMY



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

In the early 1940s, old age pensioners received about ten shillings (50p) a week pension, while the average wage was in the

region of four to five pounds a week (beer at that time was eight or nine old pence – or 4p – a pint). To help make ends meet, many people paid a set amount per week into a "Sick and Dividing" club. In those days there was no sick pay or dole - or indeed benefits of any kind - and if a man was off work ill, he could claim from the club. Whatever was left would be divvied out at Christmas, when extra money was needed.

In late November and early December, the "elders" in our pub (the Burghley Arms) would begin to talk about how much the Sick and Dividing Club payout would be. A notice was put up behind the bar, announcing the date and time of the "divvy". This was held in the Back Room (we never called it the lounge!) and there was much discussion as to how much it would be.

However, no-one ever knew until the Club Secretary (in his best suit) sat down behind the table. In those far-off days, ladies in pubs were still frowned upon, but on club payout night a husband would tell his

wife to put on her best dress: "I'm taking you out tonight!" Cocktails were unheard of, but the wives were probably treated to a glass of ruby port; this usually happened after the payout. I wonder why?

Eleven shillings was seen as a decent payout. Some chaps belonged to two or three different clubs, and the divvy depended on how much sickness money had been claimed during the year. This occasionally caused trouble if men were claiming but were reported to the secretary as not being ill. Offenders were not allowed to join again the following year. In the often drab war years, the Sick and Dividing payout made a difference and was almost certainly the only extra money going into a household as Christmas approached. A chicken was seen as a luxury then, and with one roasting in the oven and the remainder of the divvy in a man's pocket (or wife's purse), Christmas Day was merrier than it might have been, particularly with the Boxing Day lunchtime ale - and complimentary Mannekin cigar - to look forward to in the Burghley Arms!

Every time I catch "Dad's Army" on the box I'm reminded of the squad that met on Wednesday nights in our pub. They were dead ringers for the TV lot! The officer in charge was Major Iliffe, a local shopkeeper - and an absolute copy of Captain Mainwaring, well turned out



with the same build and commanding voice. Most of the men liked a drink and Major Iliffe regularly treated them after their nearby parade. The Major was a jolly man and I remember the troop being a happy lot.

Recruitment Night was once a week at the local Drill Hall and one week my Dad got the call to attend, so off he went, leaving Mum in charge of the pub. To our surprise he was soon back! He told us that he went in front of Major Iliffe, who told him he was "doing more good keeping the pub open for his troops than playing war games"!

The Major got his ale on the house after that......

Gordon Bunting

RUMBLE

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The village of Glatton's Addison Arms is a traditional country pub serving great food, real ale, fine wine and scrumptous homemade desserts.

Food at the Addison is second to none, prepared with the utmost care and attention to detail. The chefs source the best quality seasonal produce so it's no surprise that the menu showcases a wide range of enticing dishes.

The Addison has become a Sunday lunch destination, with tables booked weeks in advance, They offer at least three different locally sourced meals, a wide variety of vegetables and desserts, and also cater juniors and smaller appetites.



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ANCHOR ACCLAIM

44 EASTGATE, BOURNE, PE10 9JY



A truly traditional local pub, circa 1810, retaining everything that a pub should be, the Anchor Inn is situated in a back street in Bourne a short walk from the town centre.

The pub consists of a large front lounge bar with comfy sofas and armchairs plus an open fire during the winter months, while the riverside bar is the local heart of the pub and has Sky sports, darts, pool, pub games and so on. Several sporting trophies are on display.



The pub supports the Air Ambulance and they have a quiz night once a month plus a meat raffle every Friday evening with all profits from both going to the Air Ambulance fund.

The pub backs onto a tributary of the River Glen. The landlord, Taras, is a very keen gardener and the rear beer garden terrace is a mass of colour in the summer months. The wild life on the tributary will keep you entertained whilst enjoying your beer!

Upon entry to the pub you will more than likely be greeted by Django, the very friendly, inquisitive pub dog who seems to stroll from bar to bar to say hello. All of the bar staff are very knowledgeable about the beers available and are extremely friendly.

Beers on offer are mainly from Dancing Duck brewery of Derby. On my last visit, there were three beers from DDB - Bourne Particular 4.1%, Light Hearted 4.8%, Round Heart 4%, plus Bass 4.4% and Proper Job 4.5% from St Austell. Thornbridge Jaipur IPA is regularly available too but not on my last visit. All beers are consistently in excellent condition, while a selection of bottled beers is also available.

This is my favourite, friendliest pub that I know

of in this area, popular with all ages, a most friendly clientele, people who want to talk to you and make you welcome. Come to think



about it, there wasn't one person on a mobile during my visit - just a hive of conversation!

Opening times are Monday-Thursday 3-11pm, Friday 3pm-midnight, Saturday and Sunday midday-11.30pm. Delaine buses run regularly to Bourne from Peterborough (number 101) and Stamford (number 201).

Taras also manages The Hand and Heart pub, 65-67 Derby Road, Nottingham NG1 5BA.

The pub justifiably received a CAMRA Gold Award in July 2017 and fully warranted its billing as a Pub Of The Year Finalist the following year!

Phil



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Situations Vacant

This may be a first for BAE, and I don't think it's too over the top; we have a number of vacancies on the Committee and they need filling a bit sharpish!

These role descriptions are scaled down from the ones that appear on the CAMRA website, and should be seen merely as guidelines; each Branch has differing requirements. Please remember that you won't be on your own! Help and advice are always to hand.

PRESS AND PUBLICITY OFFICER **Kev Activities**

To act as liaison between CAMRA and the press and other media.

To issue press releases on newsworthy topics.

To act as the Branch's contact for CAMRA's central communications team.

Time Commitment

As much as you think necessary, but probably more at key times - the Beer Festival for example - when a higher level of commitment may be required. Attendance at Branch Monthly Meetings is useful. Skills Required

Good writing and interpersonal skills, access to a computer, contact numbers that can be published and possibly the ability to act as a spokesman.

BREWERY LIAISON OFFICER

The role of the BLO is to forge and maintain a link between a specific brewery and CAMRA. The BLO's position is a regional, not Branch, appointment, so while you will work closely with the Branch you will report to a regional Brewery Liaison Co-ordinator (BLC).

You will be expected to develop a good working relationship with your brewery, providing periodic reports to your BLC as well as - more importantly bi-monthly reports to Beer Around 'Ere!

PUBS OFFICER

Key Activities

To promote pub-going and to celebrate the unique contribution that pubs make to the community.

To work with the Pubs Protection Officer to assist local campaigns to save pubs within the Branch area. To encourage Branch members to provide updates on pubs in the area, and to work with the Branch Chairman to ensure that pub campaigning is raised at Branch meetings.

To publicise relevant pub campaigns.

Skills Required

Good writing and interpersonal skills, access to a computer, contact numbers that can be published and possibly the ability to act as a spokesman.

Full details of all roles can be found on the National CAMRA website. Log in, go to "Volunteers Area", then "Branch Volunteers" and "Remits and Roles". We look forward to hearing from you!



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QUARTS AND THOUGHTS

in

Into October and the Beer Festivals just kept on coming. First up - the Grantham CAMRA event at St. Wulfram's Church, just off the town centre. This has gone from strength to strength in the three years it has been going and 2019 was no exception.

Treated me

(as they say

Grantham) to a

couple of strongies - Beermats Murky

Matters at 7.5% and Elland 1872

Porter at 6.5% -

others,

amongst





but my pick on the night was a lip-smacking red ale: Smokin from Kieran Blackshaw Pheasantry the Brewerv near Newark. Another success the signing up CAMRA member of Kieran Blackshaw. who is engaged to my niece Cara and thus is welcomed to the family in more senses than one! Also enjoyed a chat Rob Hamnett-Day with Rob Hamnett-

Day, who has replaced Nev Lomas as Chairman in Grantham.

The following week I had a walk around Uppingham for the Beer Festival organised by Uppingham Brewhouse. Between them, seven establishments offered 31 ales, so careful planning was necessary. I didn't trouble the Football Club (Greene King products only) or the Royal Oak (Doom Bar and a mystery ale) but supped Uppingham Brewhouse 1 at the Vaults; Uppingham Brewhouse 2 at the Falcon, where it is brewed; Mitchells and Butlers Brew XI

and Langton Inclined Plane Reserve, a 6.2% dark brown ale, at the Exeter Arms; and saved the best till last, Oakham Scarlet Macaw in the Crown.

The previous evening I had called in at Empingham

Cricket Club for their rugby-related Beer Festival. Russ Hibbitt retains his penchant for sourcing unusual ales and my selections were Exmoor Ales Fox and Goff's Jouster although ales from Castor, Dancing Duck, Leatherbritches, Porter, Tapestry Tydd and Steam were going down as Pie Night gathered momentum.



Russ Hibbitt

The night before Grantham we were at the Brewery Tap in Westgate for my niece Kelly's surprise 30th birthday party. I had elected to drive and had had what I thought was my quota of ale - two pints of JHB - when Tina unexpectedly offered to take the wheel, so I was able to run through the entire available Oakham range. A fortnight earlier we were at the Hurdler in Stamford's New Cross Road for my granddaughter Rosie's eighteenth (it was obviously the time of year for me to feel very old). Everards Tiger and Sunchaser.

Another family gathering around this time saw me at a pub I have been remiss in not visiting for a while - the Waterton Arms in Market Deeping. The pub was justifiably busy – in fact there were no seats available inside at all so we sat in the pleasant garden - with Summer Lightning, Ghost Ship, Betty Stogs, JHB, Taylor Landlord and Doom Bar vying for custom on the bar.

Corby isn't exactly famed for its real ale options, apart from the two Wetherspoons and the Shoulder of Mutton at Weldon (which isn't really in Corby), but David Finan, a work contact, told me I would get a good pint of Langton Brewery Inclined Plane at the Raven pub in the town. Finishing work early one day, I called in and enjoyed a very pleasant pint of this straw-coloured ale (4.2%). And - it was partnered on the bar by an ale that used to be fairly commonplace but which I hadn't seen for a long time, Wadworth's 6X.

In Bedale, North Yorkshire, I stepped into the Three Coopers, a Marston's house with the familiar range of ales - all well-kept - and where I fell into conversation with an elderly gent who remembered Stamford before the A1 bypassed the town and when the Great North Road ran right through the centre! In Blyth, Northumberland, I peered, Peeping Thomas-like, through several pub windows without seeing a single handpump, so I fetched up in the town's Wetherspoon, the Wallaw, a vast cinema conversion. My pints were Corby Ale (3.8%) from the Great Corby brewery in Cumbria, and Tormit Heed (4.4%) from the Firebrick Brewery of Blaydonon-Tyne, an "agreeable autumn ale". Correct! Also

wolfed down steak and kidney pud, mash, peas and gravy, spending in total rather less than a tenner. We all have our own views on Tim Martin and Co., but it's hard to argue with brass tacks.

In Penrith, Cumbria, I deviated from my normal route to the Fell Bar and called at the Woolpack but before I had got through the door, the barman shouted: "Is it real ale you're after? Try the Fell Bar!" Maybe it was my beard.....but I was happy to take his advice.

In Middleton, Manchester, I wandered up to a pub I'd seen en route, the Oddfellows Arms, which had good Trip Advisor reports. Two redundant handpumps - so a sharp exit! In fact they did me a favour - I walked a bit further to a GBGrecommended J.W.Lees house, the Ring O' Bells, which turned out to be a genuine backstreet gem which has been a boozer since 1831. I immediately felt at home in a relaxed atmosphere, with plenty of banter between landlord and customers. There was even a Character Assassination Corner! Three ales on and I had a pint of each: Dark IPA from



QUARTS AND THOUGHTS

Boilermaker (Lees' in-house microbrewery), Lees' Bitter and – the pick for me - MPA (Manchester Pale Ale). I'll go there again.

Coincidentally, I drank MPA again the following Saturday in the Tobie Norris during the Stamford Stroll as a group of blackguards and ne'er-do-wells/ discerning drinkers (delete as appropriate) enjoyed the hospitality of a number of the town's hostelries. We started in a very busy Jolly Brewer, still bustling with rugby watchers drowning their sorrows and where my choices were Oakham Darker Days and Nene Valley New Age Chestnut. A short walk found us at the Green Man, which missed out on the GBG this time but where I have never had a bad pint (Castle Rock Harvest Pale and a brief natter with George). Next up, the Tobie as mentioned above, again with rugger types lingering after the defeat by the Springboks. We enjoyed ourselves in the King's Head (Grainstore Ten Fifty for me) before the next call, former Branch Pub Of The Year Mama Liz's on North Street. Ordered Lacons Encore, but it had just "gone", so consolation was taken in the form of a very good IHB.

Everyone eventually went their separate ways, but Dickie Bird and I finished up in St. Mary's Vaults. This is a quite lovely old pub with an interior unchanged since the 1930s – if only they'd reintroduce real ale! The pub - like the nearby Melbourn - is hamstrung by Samuel Smith's weird and wonderful policies, so Old Brewery Bitter is not an option. Keg mild is, though – at the very acceptable price of £1.34 a pint! I chose instead to shell out £3.90 on a bottle of Taddy Porter at 5% ABV. It was very, very good indeed.

There are a lot of references to my extended family in this Quarts and Thoughts; perhaps I should rename it A Family Affair! And I haven't finished yet – as we went to press I heard that the Captain Noel Newton in Oakham, where my grandson Luke is a shift manager, has received a platinum rating in the Loo Of The Year Awards!

And so to bed.....

A1



Diary Dates

DECEMBER

Tuesday 3rd at 8.30pm

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

Wednesday 4th - Sunday 8th

Ploughman, Staniland Way PE4 6NA Holli's Winter Charity Beer Fest. Ales, ciders and speciality gins, live music, raffle, tombola, hot food and tuckshop in aid of Sue Ryder Thorpe Hall Hospice.

JANUARY

Sunday 5th at 6.00pm

Count for Pub of the Year and Good Beer Guide entries at the Burghley Square Club, 7 Burghley Road, Peterborough PE1 2QA.

Monday 6th at 8.30pm

Branch Monthly Meeting at Fletton Club, 23A High Street, Fletton PE2 9EH All welcome but please bring membership card.

Thursday 16th - Saturday 18th

11th Elysian Winter Beer Festival at The Maltings, Ship Lane, Ely CB7 4BB All details: www.elycamrabeerfest.com

Friday 17th - Sunday 19th

Whittlesea Straw Bear Festival. All details: www.strawbear.org.uk

FEBRUARY

Saturday 8th

Ice Ball 2020, a black tie event at the Greetham Valley Golf Club, runs from 7pm to 1230am. The vent 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

Tuesday 4th - Saturday 8th

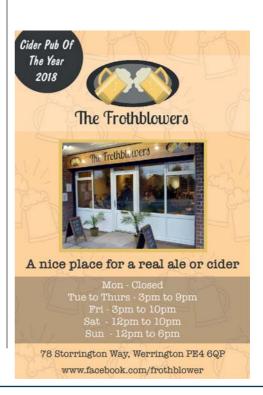
Great British Winter Beer Festival at the New Bingley Hall, 1 Hockley Circus, Birmingham

All details: www.winter.gbbf.org.uk

FORTHCOMING BAE DEADLINES

BAE 211, covering February and March: deadline 3rd January, out on 30th January.

BAE 212, covering April and May: deadline 28th February, out on 26th March.



POSH PINTS

Saturday 7th December (League)

PORTSMOUTH KO 1500

RUTLAND ARMS, 205 Francis Avenue PO4 0AH

Two-bar family-run pub five minutes from Fratton Park, serving Butcombe Original and two changing ales. Plastic glasses only on match days.....

RED WHITE AND BLUE, 150 Fawcett Road PO4 0DW

Old-fashioned street corner boozer in Fratton itself. A Fuller's (i.e. Asahi) house selling only their products. The landlord "does magic tricks", apparently, so it might be a good place to, erm, frattonise.

HOLE IN THE WALL.

36 Great Southsea Street PO5 3BY

Small but perfectly-formed genuine free house offering a wide range of ales and ciders as well as lunchtime nosh.

LAWRENCE ARMS, 63 Lawrence road PO5 1NU

Five changing ales accompany Harvey's Sussex Best Bitter in this recent CAMRA Pub of the Year. Good value toasties always available.

Saturday 21st December (League)

BRISTOL ROVERS KO 1500

ANNEXE, Seymour Road BS7 9EQ

Community club not far from the Memorial Stadium, can get busy on match days. Large conservatory/family room to one side. Several TVs (including one outside) show live sport. Some guest ales can be "fairly adventurous", interestingly, while good-value wholesome food is served at lunchtimes.

DRAPER'S ARMS, 447 Gloucester Road BS7 8TZ

Close to the ground, this was Bristol's first micropub. Prides itself on an interesting and changing beer selection from in and around Brizzle. Up to eight ales served by gravity, frequently including a dark ale, and three ciders. Bar snacks available. No music or TV, but "a warm welcome and a convivial, cosy atmosphere with a focus on conversation". Local CAMRA Pub of the Year 2017.

Sunday 29th December (League)

ROTHERHAM UNITED KO 1500

NEW YORK TAVERN, 84 Westgate S60 1BD (junction with Coke Lane)

Handy for the ground and with Merry Millers memorabilia on display, this pub was reopened in 2013 by the Chantry Brewery. At least six of their ales and two ciders are on offer. Local CAMRA Town Pub of the Year 2017-2019. Bar snacks and snuff(!) available.

AND AWAY WE GO.....

CUTLER'S ARMS, 29 Westgate S60 1BQ

"Restored to Edwardian splendour" in 2014, the pub has a historic interior. Full range of Chantry ales plus craft beers and two ciders. Snacks available.

Wednesday 1st January (League)

LINCOLN CITY KO 1500

GOLDEN EAGLE, 21 High Street LN5 8BD

Traditional two-roomed coaching inn serving up to nine real ales and at least one real cider, can get very busy on match days.

CARDINAL'S HAT, 268 High Street LN2 1HW

Refurbished inn dating in parts back to the 15th century. Eight ales, four ciders and a food menu "of charcuterie and cheese platters".

JOLLY BREWER, 27 Broadgate LN2 5AQ

Characterful city centre pub attracting a diverse clientele. Two Welbeck ales plus four changing ales sourced nationally. Home-cooked grub served at lunchtime. Table football should you decide not to bother with the walk to Sincil Bank....

Saturday 18th January (League)

AFC WIMBLEDON KO 1500

HAND IN HAND, 7 Crooked Billet SW19 4RQ

Newly-refurbished alehouse on the edge of Wimbledon Common serving Courage and Young's products as well as five changing ales. Lunchtime food served with beerrelated recipes.

TRAFALGAR, 23 High Path SW19 2JY

Narrow, one-bar street corner house dating from the 1860s and offering four changing ales plus Downton Quadhop and current Champion Ale of Great Britain, Surrey Hills Shere Drop. Hot and cold snacks available.

Saturday 28th January (League)

ACCRINGTON STANLEY KO 1500

CANINE CLUB, 45-47 Abbey Street BB5 1EN

A finalist in CAMRA's National Club of the Year, this street corner club offers a changing range of beers, usually featuring a couple of East Lancashire breweries plus a guest from further afield. No mention of food.

PEEL PARK HOTEL, Turkey Street BB5 6EW

A true free house opposite the site of Stanley's old ground (still used by Peel Park FC). Six ales, mainly from smaller regional breweries. Again, not sure whether or not food is served.

A1

Branch Contacts

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Mile Tree Brewery: Steve Williams 07756 066503

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Oakham Ales: Dave Allett 07966 344417

Rocket Ales: Don Rudd 07806 731765

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Visit our website at: www.peterborough. camra.org.uk

Trading Standards

Contact Citizens' Advice on 03454 040506 www.citizensadvice.org.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

Pul	b n	ar	ne	

Pub address/town/village:	
Reason for award:	

Your name:

Your phone number or e-mail address:

Your membership number:

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