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AROUND 'ERE

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APRIL/MAY 2020

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# Editor's Ramblings



I recently changed car insurance providers for myself and Tina, committing ourselves to a three-year fixed price deal. All well and good – but a short while later I was contacted by my previous insurers, offering “20% off food and drink at over 1600 Greene King pubs and restaurants, seven days a week!” I’m sure the insurers were miffed at losing my trade, but really, there was no need to resort to those sort of tactics.....

So – Brexit went ahead, despite my doubts, and nothing seems to have changed so far. We’ll see what happens at the end of the year, when trade conditions change. How the brewing and hospitality industries will be affected is impossible to predict, but certainly my own industry, road haulage, is expected to experience difficulties as existing trade agreements, which ease the passage of freight to and from Europe, are gradually withdrawn. A Hard Rain’s Gonna Fall, as Bob Dylan had it.

CAMRA’s “Summer of Pub” campaign is back this year to get as many people as possible enjoying the better weather by heading down to their local for a pint; we naturally support this movement.

Once again we greet newcomers to the fold! Jonathan Boyall is the new Brewery Liaison Officer for Elgood’s – in fact he has been doing the job for two or three issues now – and he has already been busy, contributing an article for this edition on some of the brewery’s more remote houses, with (I hope!) more to follow. Welcome aboard, Jon!

Also joining the squad are Stamford brothers Dave and Alan Binnington, who are to succeed Dave Murray in the BAE Distribution department. Both lads are long term CAMRA men and have “previous” as Beer Festival volunteers, both at Peterborough and elsewhere. I would expect the transition to be seamless as BAE remains in safe hands!

In the last two issues, we’ve advertised four Branch positions, and all four have already been filled. So - advertise in Beer Around ‘Ere – the magazine that gets results! You know it makes sense.....

Good luck!

Al

## IN THIS ISSUE

Welcome From The Editor	3	Jane Brown Memorial Run	15	Elgood and Sons Ltd - The Hidden Gems	23
Chairman’s Corner & Peterborough CAMRA Cricket	5	Flying High in Fletton!	16	Broadly Speaking	25
Pub News	6 - 7	Beards Around ‘Ere	17	Posh Pints	26
Brewery News	8 - 10	Roving Row’s Review	18	Quarts and Thoughts	27 - 29
Breweriana & Playing Card		Ely Elysian Winter	19	Diary Dates	30
Collectors Fair at the Ploughman	13	Beer Festival Excursion	20	Branch Contacts	31
Why walk to the pub, when you can run?!	14	Stockings & Sally Army	21		
		Keeping It In The Family	21		

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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 30<sup>th</sup> May. We must have your stories, news and advertisements by 7<sup>th</sup> May.

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)**



# GOREFIELD BEER FESTIVAL

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**For more information email:**

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# Chairman's Corner



Welcome again to the newsletter for the Peterborough and District Branch of the Campaign for Real Ale.

## New Pub of the Year and Gold/Merit Awards

The committee have decided that the Pub of the Year Award needed to change the system, to even

out the voting for town and rural pubs, as it is rare our voting members get to drink at these. Many thanks to the subgroup of Mike Lane, Dave Murray, Don Rudd and Dave Waller who dreamt up the scheme. So, this year we are asking members to suggest more Gold and Merit Awards for pubs. We have already made a great start with awards to be given to the Fletton Club and Wonky Donkey in Peterborough, and the Goat at Frognall. The difference is that voting will be welcomed by any Branch member on not one but three awards, one for city of Peterborough pubs, one for town-based pubs and finally one for rural pubs. An overall winner will then be chosen by the committee from these three. The Cider and LocAle awards will remain unchanged.

## Peterborough Beer Festival

Over the past number of years we have struggled to attract local volunteers to staff the Beer Festival. So - this is an early call for volunteers, especially those who have not thought about it before. I have recently spoken to several Beer Festival regulars who have not thought of the benefits of volunteering and the great experience it truly

is, whether it is the free beer, late staff drink, after-Festival party or great quality cheap staff food. If you are in any doubts give me a call, or more preferably talk to me or any of the Beer Festival volunteers over a beer or two.

## Beer Around 'Ere

Throughout this edition you will find articles on pubs, people, sport and social events. Although we are serious about preserving pubs and promoting real ales and ciders, I also want it to be fun. That is why we have social events, awards presentations and have associated clubs such as the cricket and running club. Peterborough and District has over 2500 members, but we only see many of them at the Beer Festival. I am always looking to try new ideas to encourage them to participate in something more and am open to suggestions on how to do it. In the meantime, enjoy and I will see you in a pub somewhere no doubt!

**Matt Mace**  
*Chair*

## Are you missing out?

Get Beer Around 'Ere delivered to your door! For a year (6 issues) send £4.20 for second class or £4.86 for 1st Class or multiples thereof for multiple years.

Please send a cheque/PO payable to  
Peterborough CAMRA and your address to:  
Daryl Ling, 19 Lidgate Close, Peterborough PE2 7ZA

# Peterborough CAMRA Cricket

Once again, the beer-based cricket team are back for more fun in the sun. With over 40 fixtures to fulfil between April and the end of September, we are always looking for new players, even if the standard is the same as myself... poor!! If you are interested, please email or call me.

This year the tour is to Chesterfield, beginning on Friday 3<sup>rd</sup> July and finishing on Monday the 6<sup>th</sup>. Below are the fixtures for April and May:

Date	Day	Home	Away	Start
12/4	Sun	Orton Park	CAMRA	13:00
19/4	Sun	Pythchley	CAMRA	13:00
23/4	Thur	CAMRA	Pak Azad	18:00
26/4	Sun	Upwood	CAMRA	13:00

30/4	Thur	CAMRA	Shahada	18:00
3/5	Sun	CAMRA	Motley Crew	13:00
7/5	Thur	Ketton	CAMRA	18:00
10/5	Sun	Wansford	CAMRA	13:30
17/5	Sun	Braybrooke	CAMRA	13:00
18/5	Mon	Peterborough City	CAMRA	18:00
24/5	Sun	Tolethorpe Park	CAMRA	14:00
31/5	Sun	CAMRA	Rushden & Higham Town	13:00

If you want to know more why not visit our pages on the [play-cricket.com](http://play-cricket.com) website.

**Matt Mace**

# Pub News

It has been a time of closures, re-openings, sales going through and falling through, attempts at community buy-ins and much uncertainty about the future of a number of pubs.

Since taking on the role of Pubs Officer from the inimitable Mark Finney, I have started the task of visiting as many of the pubs in the area as possible to let them know that if they email me any news I will ensure it gets published in BAE. Having to visit pubs on a regular basis is a real hardship but I have manfully striven to keep going, despite the effect on my increasing waistline.

I started with those pubs nearest to my home village, some I knew quite well, others not at all. First, a pub right on the boundary of our area, the **Wheatsheaf** in Titchmarsh, a recent Branch Gold Award winner.



*Wheatsheaf in Titchmarsh*

A very pleasant village pub taken over by the current owners a year ago and managed by the lovely and friendly Gemma, it serves three permanent ales, two from Nene Valley and one from Butcombe plus one guest ale. I spoke to some of the customers who were eating in there and they had nothing but positive comments about the food and the service. This year the pub is supporting the Alzheimer's Society with their charity-raising events, which included a skittles marathon over the last weekend of February.

Next, a recently re-opened pub – hooray! – **The King's Head** at Wadenhoe, a riverside pub in a small hamlet, great for sitting out in the summer

with a choice of ales, Release the Chimps, Digfield Fool's Nook, Pedigree and Gun Dog Ales' Jack's Spaniels. The village café, serving wonderful cakes, has moved out of the barn down the road into the pub and the two businesses work happily hand in hand, so it's a place where you can have cakes and ale!



*The King's Head at Wadenhoe*

Another village pub which has re-opened this year is the **King's Head** in Apethorpe, under a new name, The Willow and Brook, named after the nearby tributary of the Nene. The inside has been very much updated and it is now a smart eating establishment with a small bar area serving two Nene Valley ales.

It is not all good news in this neck of the woods, however, as the reported purchase of my own local, the **Black Horse** in Nassington, had, I am reliably informed, fallen through, but even as I write this a message comes through that a local man has bought it and intends to keep it a pub. Fingers crossed! This has meant, of course, that the **Queen's Head** in the village has increased its popularity as a drinking pub as well as a good restaurant. I still have not persuaded them to have their third beer pump connected though, so the choice is Greene King IPA or a Nene Valley ale.

A very recently reported sale is that of the **Haycock Hotel**, which is good news as the current owners and the hotel group which manage it have spent no money on desperately needed refurbishment.

The historic building is a sad shadow of its former glory. Many readers will recall when a pint of Bass in the Haycock in a crowded bar was de rigueur on a Friday or Saturday night or a Sunday lunchtime. Fingers crossed the new leaseholders will bring it back to life.

I visited the **White Swan** in Woodnewton, a smallish pub/restaurant with approximately 40 covers at one end of the narrow building and a small drinking area at the other end. There is a decent-sized beer garden where you can sit and sup a pint of Adnams Southwold Bitter or Timmy Taylor's Landlord.

**The Falcon** at Fotheringhay has also been taken on by new tenants recently. They have a small lounge bar area and a public bar of similar size where they serve Doom Bar and GK IPA and currently Kings Cliffe Brewery 5C as their LocAle, but they tell me they change the LocAle regularly. Again this is predominantly an eating establishment, the restaurant in a large conservatory to the church side of the pub, seating 60 plus diners.

**The Crown** in Elton has long been the drinking pub of choice for the villagers while the Black Horse at the top end of the village serves food and drink to outsiders! The Crown is a typical village inn with low ceilings, old beams and a large open log fire. They serve three ales which change regularly and their permanent Crown Ale. The restaurant seats 40 plus diners in a conservatory to the rear of the pub where you can find eight letting rooms. They have a regular fish and chips night on a Tuesday.

I will continue my tour of pubs, moving closer to the city for the next edition.

Food has long been the staple of pubs who want to lure customers in addition to their regular drinkers. Now we have a pop-up food business which will come in to your pub and do the cooking for you. Tacos and Flipflops is a travelling taqueria run by the lovely Peter and Lynn, providing Mexican style vegan tacos and Latin-influenced vegan food. They are currently regulars at the **Ostrich** in North Street and the **Cross Keys** in Oundle Road.

I asked publicans to contact me by email if they wanted anything printed in BAE and, lo and behold,

two actually did so! Simon Bond, landlord of the **Palmerston Arms**, wrote to let me know of the Thursday Night Beer Club. A customer can buy an annual membership card for a fiver which entitles the holder to any pint of cask ale for £3.20 between 5pm and 12 on any Thursday. The membership is limited to 100 and already 33 have signed up.

Alex Savage of the **Wortley Almshouses** also contacted me to say they celebrated a year since re-opening on February 20<sup>th</sup> and before that they had passed on £2399 raised in the pub to the Air Ambulance charity in memory of a recently deceased regular, Malcolm Tait.

I gather a group is getting together in an attempt to buy the **Cherry Tree** in Oundle Road as a community pub. Obviously we wish them all the best in their efforts as no-one wants to see another city pub demolished and replaced by a block of flats. Any pub news you have for the next edition please email [williamhtaylor51@yahoo.com](mailto:williamhtaylor51@yahoo.com) before the end of April.

Bill Taylor

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# Brewery News



## BEXAR COUNTY

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



## BLUE BELL

[www.thebluebell.net](http://www.thebluebell.net)

## CASTOR ALES

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



In these times of climate emergency and the extinction of the species, the Castor boys like to think that they're doing their bit to help humanity save the planet; we feed our spent malt to

local sheep, offer our spent hops to gardeners as mulch, use our heat exchanged hot water to shampoo the dog and send our by-products from imbibing the beer to Fengate for the ultimate recycle.

So we were very pleased with ourselves recently when our redundant cold liquor tank (CLT), which has featured as an art installation in the Royal Oak, Castor, car park for the past six months, found a new home on Ailsworth allotments. Castor Ales' artist in residence, John Elson, a keen allotment idler, saw the potential to turn the CLT into a rain water harvester. So the CLT sits majestically as an upcycled item on the allotments. What a beautiful way to end its days!

Burning Bear Bitter, a new offering, was brewed to celebrate Whittlesey's Straw Bear Festival. The beer has travelled to our favourite pubs: the Gatehouse in Coventry, the Crafty banker in Rugby and the Hole In The Wall, Portsmouth. There was some consternation from customers not familiar with this Fenland tradition thinking that this was in poor taste given the recent bush fires in Australia. However, we want to reassure our customers that no koala bears were harmed during the brewing process and the Straw Bear Festival ends in Whittlesey with the bear being burnt.

We would like to take the opportunity to thank our favourite Peterborough outlets: the Ploughman, Werrington, continuing to raise money for local charities; the Bumble Inn, a national award-winning bearded micro; Fletton Ex-Servicemen's Club, supporting those who have served, and the Queen's Arms in Brixham, where Hopping Toad travels well. And – a special thanks to the Prince of Wales Feathers in Castor, our brewery tap, where Kay and Simon promote our beers to accompany their delicious food offerings and the locals drink gallons of every brew. Such great pubs make it worthwhile for us not to consider hanging up our hydrometers just yet. A big thank you to all! Finally, on a reflective note, my Dad died last year. He brewed his own beer in the Sixties, he was a member of the Perkins Ruddling Club (more details if readers are interested), and his great aunt was a brewster in Grantham. He was proud of Castor Ales.

**Duncan Vessey**



## DIGFIELD ALES

[www.digfield-ales.co.uk](http://www.digfield-ales.co.uk)

## ELGOOD'S

[www.elgoods-brewery.co.uk](http://www.elgoods-brewery.co.uk)



Work is soon to begin on turning the Brewery Visitors' Centre into a fully-fledged wedding and conference venue, with major work being carried out to the gardens and Visitors' Centre to provide a lovely venue for weddings and other functions.

We are also able to announce that bottled Black Dog, Cambridge and Blackberry Porter are now gluten-free with cask Blackberry Porter, Plum Porter and North Brink Porter now vegan-friendly and added to the permanent range of beers.

We will, from the end of March, be discontinuing Golden Newt in cask, but we will be launching Cambridge Gold at 3.7% as a replacement.

Seasonal beer for March is "A Lighter Shade Of Pale" (4.0%), followed by "Honey's Too Tight To Mention" in April and "Born To Be Mild" for CAMRA's Mild Month of May. This is a dark mild infused with cherries.

The only Elgood's house in the Good Beer Guide, the



Rising Sun at Leverington, is to host its first-ever Beer Festival over the Whitsun weekend. Ten real ales, live music and bar food will be on offer.

New landlords have been appointed at the Cock, March, so please call in and help get cask ale off to a good start!

**Jonathan Boyall**

## HOPSHACKLE

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



Historic Ales

Spring is now well under way and March has passed, which, as any avid gardener or weather-watcher will tell you, is the most changeable month of the year for weather from one day to the next. Beer Festivals across the country are now ticking along nicely, giving thirsty drinkers the opportunity to try beers from far and wide that they wouldn't necessarily come across in their local area.

I had Special Bitter (4.3%, a mid-brown full-flavoured English Bitter) and PE6 (4.0%, a golden ale full of tropical fruit flavours) at the recent Helpston Beer Festival at the end of March. All being well I will have Special Bitter, a one-off festival special called Fitzroy's Command (4.0%, a golden ale made to celebrate the 200th anniversary of the launch of HMS Beagle) and Double Momentum (7.0%, an amber-coloured old English IPA) at the Cambridge Beer Festival. This runs for six days from the 18<sup>th</sup> – 23<sup>rd</sup> May on Jesus Green right next to the River Cam.

It's been a while since I last made Double Momentum – the 26<sup>th</sup> June 2015 to be precise! But, with my two local pubs in Deeping, the Goat and the Vine, happy to take beers on the "stronger side", it felt like the right time to make it again. I really like making beers on the stronger side – they give the brewer the opportunity to really pack in some full flavours, complex malt and moderate-to-high bittering to balance the high alcohol content of these styles of beer. I consider them to be beers that are "sipped and savoured", enjoyed for their complexity and myriad of flavours that develop and change in the mouth.....Cheers!

**Nigel Wright**

## KING'S CLIFFE

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



The start to the new year has been busy for the brewery. February proved to be very successful, with B5 being particularly popular.

Jez has started to provide House beers to the King's Head at Wadenhoe and the Queen's Head at Bulwick.

**Don Rudd**



## MELBOURN

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



## MILE TREE

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

## NENE VALLEY

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



A new brew is being prepared for March. As yet unnamed, it features Idaho7 hops and will be a mid 4.0% hoppy pale ale. Nene Valley exhibited at Brew LDN at the end of February.

The massive new tank has come into action with a double brew of Heisenberg. The barrel-aged 11.5% Imperial Russian Stout is selling well in bottles – and is available in 20 litre kegs – and is served in the Tap and Kitchen.

**Bill Taylor**

## OAKHAM ALES

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



Seasons To Be Cheerful (Part One).

So, another year and some new seasonal beers to report from Oakham Ales, and, as you read this, two new Seasonals, Waima and Huell Melon, have been and gone (can we have the Huell again please chaps!) A third, Harlequin, an English hop, is probably going the same way, such is demand.

These are soon to be followed by Experimentals. Volume 2, a 4.4% golden ale with three experimental hops from three different countries, and into the spring and waking from his hibernation is the brand new Hedgehog In the Fog, a 4.5% cloudy Heferweizen. I believe this is the brewery's first take on this classic German beer style. Finally for May is the return of White Dwarf, still proving popular even though it's in a different guise to the original beer. Further updates in the next issue.

Some new additions to the cask-aged beers to report:

from March, both Elephant In The Kanha (a 5.2% hazy New England IPA) and Would Be Kings (a 5.0% pale ale featuring four different European hops) will be available, joining the growing list of previously available cask-aged beers. Check the brewery website!

All the cask-aged beers are aged for several weeks – and much longer – before going out to trade, and also all go through the Krausening process, where old yeast is removed during end of fermentation and new yeast added, so freshening the beer up for its storage and cellaring time. More aged beers to come during the rest of the year.

**Dave Allett**

## **ROCKET ALES**

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



The brewery will have a beer at the New England Beer Exhibition in Boston, USA, as last year. Lunar Module (3.8%) has been sent to NEREX in Boston, Massachusetts. Last year the brewery won a Gold Medal for space Shuttle (3.6%) at the event.

Black Knight (4.0%), the brewery's first mild, is now on sale. It is named after the British test rocket used in the 1950s and 60s.

The brewery have been asked to supply beers to this year's Cambridge Beer Festival. Dave is brewing a special beer for the Festival using Centennial hops. The beer will be called BICentennial.

Two new brews are currently under development. These will be named Meteor and Fireflash, and early samples are showing great promise. The core beers for 2020 will be Bloodhound (4.2%), Komet (3.8%), Congreve (5.0%), Apollo 11 (3.9%) and Lunar Module (3.8%). Specials will be Titan IPE (5.0%), Black Knight (4.0%) and Space Shuttle (3.6%).

The brewery's "Pop-up Pub", Rocky, has been booked for several events in the area through May, June and July. In 2020 there will be more Open Days at the brewery as they proved so popular in 2019.

**Don Rudd**

## **TYDD STEAM**

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



Having won the SIBA East Region Speciality Cask Beer with Ninja Ninja (4.3% ABV) in September, Will is brewing it again for the national competition, BeerX, to be

held in Liverpool in March.

To celebrate the 200th anniversary of Darwin's voyages aboard the Beagle, Tydd Steam will be creating a new, still-

to-be-named, brew for Cambridge Beer Festival in May. Soon to be brewed are Piston Bob and Learning To Fly, two well-received seasonal beers. Barn Ale will, as always, be out there in a pub near you.

**Dickie Bird**



**XTREME ALES**

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

## **PETERBOROUGH BEER FESTIVAL BREWING COMPETITION 2020**

This year we'll once again be running the Brewing Competition for any amateur brewer to enter a beer, in two categories.

The winning brewer will be given the chance to brew their beer at a professional brewery in the Peterborough area, and have their beer on the Singles Bar at this year's Beer Festival.

The two categories are: Under 4.5% ABV and 4.6% ABV and over. There is no style category - the choice is yours. It must, however, be an all-grain recipe. But do remember – if your beer needs six months in a whisky barrel then maybe rethink your entry!

Judging will take place at the start of May, with brewing for the Beer Festival in June or July.

A couple of points:

There will be a maximum of ten beer entries in each category, meaning only one entry per person overall. If all 20 slots are not filled then people will be allowed to enter more.

Entry is on a first-to-email me basis. I'll reply to confirm your submission and will keep people in reserve if needed. Beers need to be with me by Friday, May 1st and must be in 3 x 330ml bottles.

So, what you need to do is:

Email me with your name, contact number and which category you are entering.

Details of beer drop off and how to label will be emailed to you nearer the time.

Thanks

**Mark**

[mark.wroe@gmail.com](mailto:mark.wroe@gmail.com)

# Breweriana & Playing Card Collectors Fair at the Ploughman

Maxine and Mike were delighted when “Simmo” from the Ploughman in Werrington once again offered to host this year’s Peterborough Breweriana Collectors Fair. Last year the event made fifty pounds for the pub’s charity fund for Heltwate Special School, in memory of the late Kelly Simmonds, who was a pupil there.

This Fair is for all levels of collectors, from the serious to those who just like to spend a few bob on an item that reminds them of their drinking youth. In the past there have been pub owners wishing to obtain items for display in their pubs, chaps wishing to start or enhance their man caves, those looking to replace broken items in their homes and of course those looking for vessels to drink their beer from!

Even if you’re not a collector it’s well worth browsing the stalls to reminisce on drinks and breweries of the past and who knows, you might end up hooked and buy a few items! Some of the things on offer in the past are illustrated below.

For the more “mature” imbibers amongst us many of the beers and breweries we loved disappeared in the last century. Today though we find a lot of the names have been revived and brewed by new, but much smaller, concerns, some of which can be found in our local area or within distance of a bus or short train ride. Below are a few items from our own collection which were issued by the original companies.



*Shipstones*



*Lacons*

On the left we have an advertising show-card promoting Shipstones Ship Sweet Stout. They say it’s their new stout, so can anybody remember when this beer was first brewed?

Shipstones beer is still brewed in Nottingham to the old recipes. In the centre we have another show-card but this time advertising Lacons Highlight Ale, described as a strong pale ale and, judging by the illustration, aimed at the glamorous young lady market! Lacons beer is still brewed in Great Yarmouth to the original recipes. On the right we have three beer mats from the Northampton Brewery Co Ltd, all issued in the 1950s. The company only issued these known designs - unless you have knowledge of any others? Northampton Brewery beers are now brewed again by Phipps Northampton Brewery Company using new kit but on the old company site.



*Northampton  
Brewery Company*

We hope the above has fired your interest in breweriana and look forward to meeting many of you at the Ploughman, 1 Staniland Way, Werrington PE4 6NA on Saturday the 18<sup>th</sup> April between 12 and 5pm. The citi 1 bus service runs every 10 minutes from Queensgate, Peterborough bus station and stops close to the pub. If you would like to book a table contact Maxine Chantry, mob: 0750 629 6801 or email: [maxinechantry@virginmedia.com](mailto:maxinechantry@virginmedia.com). Tables are available at £2 each which will go to Simmo’s nominated charity.

For the latest news and directions please check: [www.bbpcs.org.uk](http://www.bbpcs.org.uk)

You are all welcome, whether you want to buy, sell, swap or just have a beer and a chin-wag.

I almost forgot to say that Simmo and the Ploughman offer a warm welcome, up to ten real ales, filled rolls and pub snacks. The Ploughman is a real community pub and has won many CAMRA awards.

**Mike Johnson & Maxine Chantry**  
(British Brewery Playing Card Society)

# THE ADDISON ARMS GLATTON

The village of Glatton's Addison Arms is a traditional country pub serving great food, real ale, fine wine and scrumptious 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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# THE BUMBLE INN

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# ICENI MEADERY OPEN DAY



Hello, and welcome to my first rambling for BAE....

As some of you know, my wife and I are the owners of the Iceni Meadery based here in Peterborough. Last June, with the help of Mike and Gill Holmes of Xtreme Ales and Richard and Karen Matthews of Mile Tree Brewery, we threw open our doors to welcome people to our grand opening – and what a blazing success it was!

We were joined on the day by a very talented group of

artisans, including the Magnificent Marketeers and David Baynes of the Fire Monkey Forge as well as Hira and Jiva of Jiva's Cuisine and our fabulous friends from Odin's Aett. During the course of the day, our bar was drunk dry – three times! We sold two thirds of our mead stock and our good friends from Jiva's had to restock too.

On the back of our first Open Day, we held a second, with similar results. So – this year, on Sunday, June 7<sup>th</sup>, we are having our third Open Day. Our friends from



Xtreme and Mile Tree will be supplying some fabulous ales to quench your thirsts and our mead will be available for tastings and for sale. Hira and Jiva will be making a welcome return, as will our Magnificent Marketeers along with John Elsom, caricaturist, Ruth Baldry, artist, and some very special guests who will remain secret until the day!

There is easy access by bus – take the Number 1 from town, alight on Shrewsbury Avenue and a short walk will see you with us at 14, Alfric Square, Woodston PE2 7JP.

We open our doors at 11am and look forward to welcoming you!

**Bob and Jo**  
*The Iceni Meadery*



# Why walk to the pub, *when you can run?!*

January 2020 saw the launch of Peterborough Beer Runners – a ‘just for fun’ running group of like-minded, beer-loving people!

I am Raeanne - founder and launcher of said group - I am a CAMRA committee member and can normally be found with a pint of stout in my hand or running in a local race. When the Peterborough CAMRA committee wanted to start a running group, I was the obvious choice to get it ‘running’!

So with support from the Peterborough CAMRA chairman Matt, my club running coach and partner in crime Duncan, and my fellow beer birds Dawn and Debs, we are hosting a monthly running group (last Monday of each month) where what we do is simple - congregate at a pub, run a pre-designed route of about 5 miles, and meet back at the pub to have a beer and a chat with like-minded people.

Our inaugural trip took us to Charters – Warren has set a precedent in joining us on our run, and it’d be fab to see Pub Managers and Landlords join us for future events.

We are a ‘just for fun’ group, not a club, no membership fees, no coaches, no ‘uniform’ (yet – although you all know how much I love designing t-shirts), no affiliations - all we ask is that you are a CAMRA member (or that you know us).

All of our upcoming events and routes can be found on our Facebook page ‘Peterborough Beer Runners’. If you don’t have access to Facebook and would like to join in, please send me an e-mail (contact details can be found at the back of this issue).

**Raeanne Elliott**







# Jane Brown Memorial Run

Werrington Joggers greatly appreciated being included in the recent tribute to former Beer Around 'Ere Editor Jane Brown in issue 210, and, with the formation of the Peterborough CAMRA Running Club, we thought it would be a great idea to remember Jane's birthday on 16<sup>th</sup> February with a social run for all abilities, and then a beer (or two) afterwards.

Ferry Meadows was chosen as the venue for the run, with so many different distances available to those running, and the post-run activities were hosted at the Ploughman in Werrington Centre, where Simmo kindly had one of his famous curries waiting for us when we arrived!

Sadly, Storm Dennis decided to put in an unwelcome appearance, which rather reduced our numbers, but a good time was had by those who braved the elements. Our thanks go to Raeanne Elliott for coming along, despite a foot injury which stopped her from running, but not from supporting the idea on behalf of CAMRA; Simmo for his hospitality; Sarah Wynne, Jane's daughter, for running; and to all the Joggers and CAMRA members who ran, drank or did both, in memory of a lovely lady and a much-missed friend to us all.

**Tim Cook**

*Club Chairman, Werrington Joggers*



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# *Flying* **HIGH** in Fletton!

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There was a gala atmosphere in the Fletton Ex-Service and Working Men's Club on Thursday, 20<sup>th</sup> February as the Club was presented with a CAMRA Gold Award. The award is "For a Better-Kept and Much-Improved Range of Real Ales", and there certainly weren't any dissenting voices on the night in an encouragingly busy atmosphere, featuring a ladies' darts game as well as big screen football as the feelgood factor went into overdrive.

Six ales were on offer, five of which were LocAles – another bonus! Nene Valley, Castor, Mile Tree, Rocket and Tydd Steam were represented, with Pitchfork Ales of Weston-super-Mare the welcome outsider. And – I must mention the grub! Sausage casserole, chicken curry and vegetarian chilli were served and all three were mouth-watering (yes, I was particularly hungry on the night).

Branch Vice-Chairman Dave Murray got proceedings under way before handing over to Campaigns Officer Andy Simmonds, who proposed the Club for the award and fittingly presented it to Steward Katie Barrett.

Congratulations go to Katie, Noel, and the team in Fletton High Street – keep up the good work!

**AI**

## **A note from Noel:**

"I am delighted that the Fletton Club has received a Peterborough CAMRA Gold Award. Katie keeps a great selection of cask ales across all beer styles, changing every few days. Our fifth handpump was installed in January –

we use this for stouts, porters and more bizarre beers! And – we plan to hold more Beer Festivals this year!

On Friday and Saturday afternoons all of our cask ales are only £2.50 per pint between noon and 6pm.

A passion for quality cask ales is always our priority, combined with a welcoming, friendly, safe and comfortable environment.

The Fletton Club is a great place for sports and entertainment. Snooker, pool, darts and all the usual pub games are played here, with Sky Sports and BT Sports television, regular Bingo, Open the Box and a meat raffle. We have live entertainment every weekend, with impressive artists and bands of musicians performing in the bar or on stage in our Concert Room.

We hold Salsa dance classes, Morris Dancing and karate, and both the Concert Room and our lounge are available for private parties, conferences and meetings.

Come and have a look – everyone is welcome. The number 5 bus stops right outside our front door!

Thankyou to everyone who supported our CAMRA Gold Award. I am very proud of the Fletton Club and all of our fantastic staff."

**Noel Ryland**

## **And the final word from Katie:**

"It's been an absolute pleasure to be recognised for all the hard work that has taken place over the past twelve months. The late John Rice is the man to thank, mainly as it was some ten years ago that he introduced me to Real Ale and how it should be kept. Thanks also to Andy and Stuart Simmonds, who taught me all they know, and are still teaching me.....and for nominating us for the Gold Award.

I'd like to thank all of the staff and committee who work tirelessly to bring Fletton Club into the modern day. It's been a community hub for some 100 years and it's lovely to see it come back to life!

Any CAMRA member is welcome to come in at any time, along with guests.

Many thanks to all the members and new members who support us 365 days of the year. You make my job as Steward an absolute pleasure. I would also like to thank my family, who have been a great support in the last year." Cheers!

**Katie Barrett**

(Our cover photo shows Noel (Club Secretary), and Katie (Steward) with their award. Photos: Don Rudd).



# BEARDS AROUND 'ERE!!



The Bumble Inn, in Peterborough's Westgate, is justifiably proud to have been voted National Beard Friendly Pub of the Year.

The Beard Friendly pub awards is a light-hearted scheme organised by the Beard Liberation Front – and of course

the Bumble Inn is happy to welcome bearded and non-bearded customers alike!

The pub was nominated for this prestigious annual award by regular Toby Wood, from the Peterborough Civic Society, and Toby arranged for some commemorative badges to be made. These were then sold in the pub, raising £127 for the Trussell Trust, which aims to end hunger and poverty in the UK.



This is the first time that the award has been won by a pub outside London, and Peterborough wasn't finished yet – fellow city centre pub the Stoneworks claimed the runners-up spot! We were hoping that the Stoneworks would contribute to this article, but sadly they were “unable to commit” to it.

Since the Bumble was crowned, many customers are enjoying more beard-related banter, asking for discounts for not shaving or checking whether or not they are allowed in without a beard....

Bumble landlord Tom Beran has history in this field – he once had the pleasure of being a nominee for a previous Beard Liberation Front award for “Beard of the Season” while



running a pub in London. He was beaten into second place by football pundit Alan “Shocking Defending” Hansen! Tom also received a special certificate for services to Beard Friendly Drinking from the BLF while in a previous pub. Tom told us : “We look forward to defending our title next year – so cheers to the bearded and non-bearded customers who voted for us!”

Tom is pictured receiving the award from BLF founder, the legendary Keith Flett, who may be the only person to have had more letters published in the Guardian newspaper than Toby Wood!

# ROVING ROW'S REVIEW



We arrived at the Goat, Frognall, with great anticipation on a post-Christmas Saturday lunchtime, amid exclamations of “lovely country pub!”, “looks good” and “picturesque”. There was easy access to the entrance and we steered Mum into the cosy bar, warmed by a crackling log fire. Our hostess gave us a very friendly welcome and showed us to our reserved table, but the draw of the fire was too strong and we moved back into the main bar, where we were able to enjoy the fire and people-watching from a cosy nook, surrounded by copies of past and present Good Beer Guides and sitting under a beer-mat-studded ceiling, fascinating and mouth-watering! We were soon joined by fellow customers, all enjoying the relaxed ambience.



Our hostess proved very knowledgeable about the real ales on offer and provided a comprehensive description of all six of them, varying in strength from 3.0% to 7.6%, plus eleven ciders, making it difficult to choose from Timothy Taylor's Boltmaker, Young's London Special, Marston's Owd Rodger, Black Hole Brewery's Milky Way and Starry Night. The Goat is run by an enthusiastic landlord and it seems the pub is much loved by real ale fans and regulars alike, and is renowned for being a good local pub with quality beer. The sixth handpump was for Nagging Goat, brewed in Market Deeping by Hopshackle. (Nagging Goat is a combination of the Nag's Head in Bourne and the Goat). We were disappointed that this was waiting to come on when we were there, so we weren't able to try it.

A helpful idea when trying to decide was the “Trio” for £4.40, which comprised three “thirds” of any real ale or cider. This was particularly useful for Kieran, our newly-inaugurated member of CAMRA, who is enjoying experimenting and discovering his top ten favourite ales.



Decisions, decisions, and that was before the extensive menu was studied! Well-balanced, with lighter choices for those of us with smaller appetites. Hearty portions were served, enjoyed by all – and the chips were judged to be five-star by Mum, our chip guru.

The ales we sampled, together with our reviews, were:

## **Taylor's Boltmaker (4.0%)**

Bold and malty.

## **Young's London Special (6.4%)**

Bright and crystal clear.

## **Black Hole Starry Night (4.4%)**

Light and smooth.

## **Black Hole Milky Way (6.0%)**

Easy sipping, but beware, this one could be dangerous, stronger than it looks!

## **Erdinger (5.3%)**

Pleasant surprise, looked very dark and heavy, but actually had quite a sparkle! Would order it again.

Watch out for the Goat's Annual Beer Festival, usually held in June. There's a marquee and a huge selection of ales and ciders.

So, a memorable family occasion. As we left, we were treated to another trio – three pristine Ford Mustangs parked up. It was a face-off challenge across the car park against a (rather grubby) Audi 6 and another classic car – my own spotless red 2006 Peugeot 107! Jeremy Clarkson eat your heart out.....

**Rowenna and Kathleen**

# ELY ELYSIAN WINTER BEER FESTIVAL EXCURSION

January 2020 saw the first Beer Festival outing of the year with a trip to Ely and their 11th Elysian Winter Beer Festival, held at the beautiful and historical venue, The Maltings.



This was our second year of visiting the Elysian Winter Beer Festival, and like last year, we'd planned a few pub visits beforehand as part of their Fringe Festival.

First up was 3At3 - tucked down an alley, out of sight - a Real Ale and Craft Beer Café and Bottle Shop, with six rotating taps and a selection of craft beer in bottles and cans on the cold shelf. The 3At3 is small but perfect in every way and is championing the art of brewing traditional unfined beer. The food menu hosts the perfect complements to your beer drinking session, from a brewer's lunch to a fish finger butty - yum!

Second up was The Drayman's Son - owned by Three Blind Mice Brewery - The Drayman's is a small welcoming

micro-pub. Eight real ales are usually available and up to ten at times, mostly sourced from local micro-breweries and others further afield. Ordering at the bar with drinks delivered to your table certainly makes the experience more pleasurable!

And so, onto The Maltings we went!! Like many beer festivals nowadays, Ely works on a cash-less token system - certainly easier for us as the evening developed!

A superb choice of real ales plus key kegs, ciders and meads were available, as well as, for the first time, wine. The range of real ales was vast, including some from brand new micro-breweries as well as beers from the north of England, the Midlands and of course East Anglia.

So, armed with our programme, we feel we sampled the beers thoroughly, noting beers from Mad Squirrel (Big Sea and Short Days), Moonshine (Winter Solstice), Flagship (Vandal), Colchester (Cold Front), Papworth (Koura), Turpin's (Mango Meditation Milkshake Pale and an Obsidian Black IPA), Mile Tree (Lark Song), Lord Conrad's (Slap 'n' Tickle and Yeti), Bexar County (Son Of Papa Steve's Son) and Chapter Brewing (Taller Than A House and Bread & Circuses).

A small range of food was available to soak the beer up - the chips and a cheese and onion slice went down a treat! Staff were all exceptional, helpful, friendly and welcoming, as were all our fellow beer drinkers, including our new best friends from Norwich Beer Festival!

We had a thoroughly enjoyable afternoon - thank you to Ely CAMRA and the team at The Maltings - see you next year.

**Raeanne**



*David, Duncan, Debbie, Dawn, Raeanne*



*3At3*



# STOCKINGS & SALLY ARMY



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

We, as a nation, repelled the Nazi threat but instead Stamford experienced a "Friendly Invasion" – the town was overrun by hundreds of American airmen from the nearby

bases at Wittering and Collyweston, and the town and its pubs were alive with New York slang, which we had only ever heard in the cinema!

From Woodbines and Park Drive, we were all smoking Camels and Pall Mall, and the local girls were having a ball. "Grab a Yank" and you never went without nylon stockings, chewing gum or chocolate. The Yanks parked their big trucks outside our pub, the Burghley Arms, while they patrolled the town, some of them looking for trouble. However, very little came their way, and for a good reason – their Military Policemen were a fearsome lot, strapping six-footers with their white hats and batons. I saw many a tipsy G.I. thrown into the back of a truck.

A fond memory is of Dad and me running out of razor blades. One particular airman had become a regular in the Burghley Arms, enjoying the company of the old chaps in the bar, and we asked if he could help. The very next day he brought in a shoebox full of razor blades, which lasted us until the end of the war!



Every Saturday night, when the Burghley Arms bar was packed, the door would open and in came the Salvation Army lady, followed by an old fellow carrying the War Cries and rattling the collection tin. She was a big lady all round! The bar would fall deathly quiet while she announced a few words of good will before the drinkers asked her to sing a hymn. What a voice she had! Round went the tin and no-one ever dodged it.....Rapturous applause followed the hymn, the couple left and the bar erupted again. It was said that the Salvation Army lady never missed a pub!



**Gordon Bunting**



*Cider Pub Of  
The Year  
2018*



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# Keeping It In The Family

We often hear that Real Ale is an old man's drink, and that young adults would sooner not drink the stuff, preferring to drink lagers and so on.

However, things are a bit different where the Williams brothers' sons are concerned. As you know, Dave and Andrew run the Wonky Donkey Micropub on Fletton High Street in Peterborough. Their sons, Jack and Tom, are keen to follow in their Dads' footsteps when the time comes.

Jack, Dave's son, was the first pupil from Stanground Academy to do his presentation on how beer is brewed and the community factor of the local pub and the demise of one (he got a distinction for it). How was he able to achieve this? Jack spent his two weeks of work experience working at his uncle Steve's pub, The Frothblowers in Werrington. Then he spent a few days at Mile Tree Brewery in Woodston, brewing beer, visited other breweries around the area, attended a Beer Festival, visited different wholesalers, worked out profit margins and lastly spent a lot of time serving and getting to know the regulars (legally he can serve as every transaction was authorised).

Tom, Andrew's son, spent his two weeks' work experience at the Wonky Donkey, spending more time on the behind-the-scenes skills. He spent a few days at Digfield Ales, brewing beer and helping to make deliveries to the pubs. In addition, Tom learned how to tap and vent the pub's beers, and gained experience ordering beers.

Truly a family affair!

**Dave Williams**

## And talking of keeping it in the family.....

The Frothblowers, in Werrington's Storrington Way, has become the first pub to retain the title of Peterborough Branch Pub of the Year. Many congratulations are due to the Frothies team on this unique achievement. Thursday, 27<sup>th</sup> February saw Branch Chairman Matt Mace do the honours in front of a packed house.

Our photo (see Quarts and Thoughts), courtesy of Don Rudd, shows Matt presenting the award to Frothmeister Steve Williams as John Lawrence tries to avoid the limelight!



*Jack behind the bar at the Frothies, and Tom venting and tapping some beers.*

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## The Hidden Gems

Elgood's Brewery this year celebrates its 225th year of continuous brewing at its North Brink Brewery in Wisbech. The brewery has seen many changes during that time and the product range has evolved through the years to now include sour beers, fruit wheat beer and many bottled beers, but the core of the business continues to be cask ale. Elgood's has, like everybody, experienced some tough times over the last few years and some of the less viable pubs have been closed. The estate now numbers 28 pubs in locations from Peterborough to Norwich and three of the recent success stories, which have all been in the estate for over 100 years, are featured below.



The Chequers in Tholmas Drove, a tiny hamlet between Wisbech St Mary and Guyhirn, was taken over by Louise Davies just over two years ago and after a difficult few months Louise has turned the Chequers into

a real success. She offers good food and now also offers two cask beers on a permanent basis. There is a large beer garden and car park, and all are welcome.

Local bus service Stagecoach 46 - Wisbech – March service runs Monday to Saturday

The other Chequers in the estate, known in the brewery as the big Chequers, is in the centre of the village of Fridaybridge and has a lovely restaurant, BT Sports and always offers two cask beers. Glenn Rowlett and Karina Butler took over the pub three years ago and under their stewardship it has gone from strength to strength.



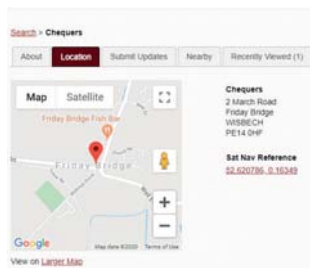
Local bus service Stagecoach 56 - Wisbech – March service runs Monday to Saturday

The Swan at Parson Drove is another pub that is hidden away but well worth seeking out. The landlords are Bradley and Yvette Lewis and they offer a warm welcome, good quality food and two real ales. Situated on the edge of the village green, the pub also has a beer garden and large car park.



Local bus service Fowlers 43 - Wisbech – Sutton St James service runs Monday to Saturday & Stagecoach 46 - Wisbech – March service runs Monday to Saturday.

**Jonathan Boyall**





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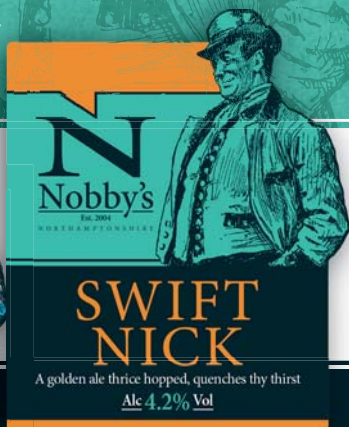
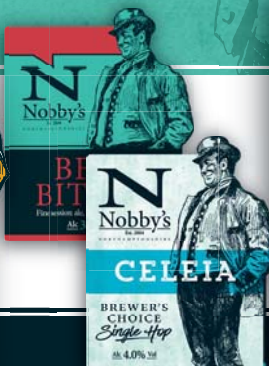
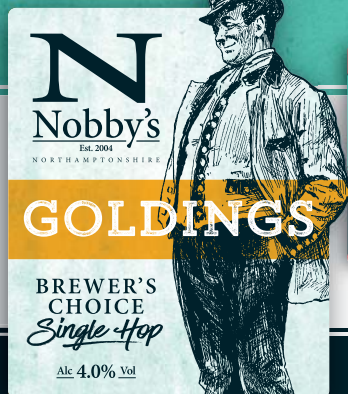
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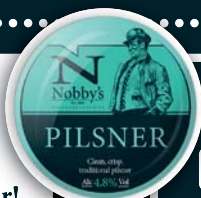
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# BROADLY SPEAKING

Some of you may have spotted the item in the national press about a “late night fee” being levied by the Ten Bells pub in Spitalfields, East London. But what the Sun and the Daily Telegraph didn’t mention is that the offended party is a former King’s School pupil, former Oundle Road resident and former Brewery Tap regular! And – even more impressively – Matt Broad’s Dad is Neil Broad, Rutland CAMRA Treasurer.

For those who missed the story, Matt, now resident in our capital city, regularly meets old university friends for a few pints and a Brick Lane curry on a monthly basis, and the group had got into the habit of calling at the Ten Bells.



On 18<sup>th</sup> January, though, Matt bought three pints of Stone and Wood Pacific Ale at £6.40 a pint – a tad pricey, you’d have thought, even for London – but he was staggered to see that his bill had been inflated by £1.95 (65 pence a pint) under the heading “Late Night Pricing”. At five past ten!!!

It occurred to Matt and his pals that they had been “ripped off in Ripper territory”; Spitalfields, of course, was the area where the notorious Jack the Ripper carried out his gruesome trade in the late 19th century. On querying the bill, Matt was told by the duty manager that a sign on the wall warned of the late night fee – but no such sign was to be seen.....

As Matt said at the time: “£6.40 for a pint is pretty extortionate anyway, given the beer was only 4.4% ABV, but then on top of this was this ridiculous late night pricing charge”. Matt was also told that the fee was introduced the previous month for all drinks purchased after 9pm. You wonder what the levy would be for a pint ordered, say, just after midnight!

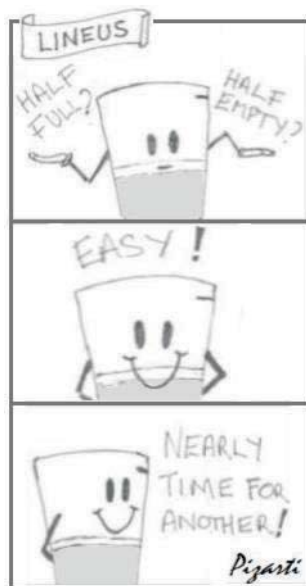
When Matt tweeted a picture of his receipt there was an outraged reaction from drinkers. One suggested that this was the dawn of the “Unhappy Hour” while another pointed out: “They rely on people just hitting contactless and not even noticing”.

It’s a fact, though, that pubs are allowed to set their own rates for drinks, so they can effectively charge what they like, including fees.

A personal opinion is that ruses like these show a complete lack of respect to the one group of people a pub cannot do without – customers. Ultimately, you have to hope that said customers will vote with their feet and that these greedy, get-rich-quick schemes will backfire. Indeed, Matt Broad has already said he and his mates will be looking for a new boozer. As he says, “there were about ten of us altogether”. So for the sake of a petty levy, the Ten Bells has lost the regular custom of Ten Blokes who were previously happy enough to shell out £6.40 a pint on a regular basis.

We live in troubled times.....

AI



# POSH PINTS

## AND AWAY WE GO.....

At this critical stage of the season I dare not comment on Posh's form for fear of jinxing results! I only hope that the pubs below will see optimistic pre-match and triumphant post-match drinking....

**Saturday 4th April (League)**

### COVENTRY CITY KO 1500

Remember that the Sky Blues are playing their home games at Birmingham City's ground this season! St. Andrew's is in the Bordesley Green/Small Heath area of the city and the following boozers are thereabouts:

#### **OLD MOSELEY ARMS, 53 Tindal Street B12 9QU**

Traditional 19th century back-street gem serving ales from Church End, Enville, Wye Valley. No lunchtime food though.

#### **SPOTTED DOG, 104 Warwick Street B12 0NH**

Again a bit off the beaten track but worth persevering if only for the competitively-priced Holden's Mild. Multi-roomed pub with a strong Irish feel serving excellent Scotch eggs (including veggie and gluten-free versions).

**LAMP TAVERN, 157 Barford Street B5 6AH**  
Yet another hidden treasure, this time with Hobson's Mild as a permanent ale along with a Stanway. Run by the same friendly landlord for the last 25 years. No grub served, sadly.

**WOODMAN, New Canal Street B5 5LG**  
Grade II listed pub on CAMRA's National Inventory of Historic Pub Interiors. Castle Rock Black Gold and Harvest Pale plus three changing ales and – at last! – lunchtime nosh available.

**Monday 13th April (League)**

### SUNDERLAND KO 1500

**AVENUE, Zetland Street SR6 0EQ**  
Fifteen minutes' walk from the Stadium of Light, this local

offers six changing ales and several real ciders. In fact it was the local CAMRA Cider Pub of the Year last year – but no food served.

#### **CHESTERS, Chester Road SR4 7DR**

Six changing ales on handpull, food served all day. There's a pay car park outside but you can claim the cost back at the bar. Large beer garden.

#### **FITZGERALDS, 12-14 Green Terrace SR1 3PZ**

A Good Beer Guide regular for more than a quarter of a century, the pub offers eight changing ales with Titanic Plum Porter as a constant. Lunchtime food available.

#### **IVY HOUSE, 7A Worcester Terrace SR2 7AW**

Five varying guest ales and a cider complement an extensive range of international bottled beers. Home-made pizzas and burgers on offer at lunchtime.

**Saturday 24th April (League)**

### ROCHDALE KO 1500

#### **BAUM, 35 Toad Lane OL12 0NU**

Former National CAMRA Pub of the Year serving seven changing ales and a traditional cider. Reasonably-priced lunchtime grub available.

#### **FLYING HORSE, 37 Packer Street OL16 1NJ**

Ten (count 'em!) changing ales while the pre-match menu features meat from a local butcher and pies made on the premises. Local CAMRA Pub of the Year 2018.

#### **MEDICINE TAP, Ground Floor, The Esplanade OL16 1AE**

Opposite Rochdale Town Hall, the pub is owned and run by Mighty Medicine Brewery and offers its own ales plus LocAles, ciders and international beers. Lunchtime food.

AI

# QUARTS AND THOUGHTS

At one time, Quarts and Thoughts regularly featured pubs in the Devon town of Okehampton, but I hadn't had cause to go there for more than a year. So it was a bit of a trip down Memory Lane as I spent an evening there in early January. In the King's Arms I sampled a half of WTLR (not great) from the faraway Theakston brewery before moving on to the London Inn for a pint of Otter Brewery's Reggae (better). The pub I really wanted to visit, though, was the Plume of Feathers (the last time I was in Okey I reported that it was about to reopen after being empty and derelict for ten years). In all honesty the interior still gives the impression of being a bit neglected, but the owners are obviously trying hard and the two pints I drank – Kennard's Bitter and Hunters Devon Dreamer – were very tasty indeed. I should have stayed in there, really – on my way back to base I had a half of each of Dartmoor's IPA and Jail Ale in the Fountain Hotel, which were as poor as the ale in the Feathers had been excellent.

I was in Middleton, Manchester, a week or so later and headed for the Ring O' Bells (see BAE 210). No dark ale on but I comforted myself with superb pints of J.W. Lees Bitter and Manchester Pale Ale. Prior to this, though, I'd called at the Olde Boar's Head, which claims to be "England's Oldest Public House", having traded continuously as a pub since 1632. Bearing these claims in mind, I hadn't expected to see a barman in shorts or gaudy posters advertising Jagerbombs and the like! My half of Lees Bitter was similarly underwhelming. Last call of the night was the Carter's Arms (Lees Bitter much better in there), where a group of blokes apologised to me (but not to the ladies at an adjacent table) for their bad language!

Still in January, I met Branch Secretary Dickie Bird on the 25<sup>th</sup> for a tour of Stamford's Good Beer Guide entries. First up was the Jolly Brewer, where we passed the time of day with Jon Whowell, Chairman of Rutland CAMRA. My pint in here was Tydd Steam's Neanderthal and very good it was too as we nattered to landlord Dean Baker.

The Stamford Post, the town's Wetherspoon outlet, was next up, having been placed on the reserve list. A bit disappointing, if I'm honest – eight of the ten handpumps were taken up by Doom Bar or Greene King's various products – so halves were the order here. My Harriestoun Haggis Hunter wasn't bad, though.

Into the King's Head, and halves for me of Manchester Stollen Stout and Round Corner Caraque in a busy atmosphere as landlord Steve Alcock took a couple of

minutes away from kitchen duties to chat before we strolled up to the Tobie Norris. Again, a bustling house and a few words with manager Matt Williamson as my exceptional pint of Nene Valley Egyptian Cream went down.

Good Beer Guide duties completed, we decided to walk over the river to a pub neither of us had visited for a while, the Bull and Swan in St. Martin's. Four ales on here – Worthington Cask, Lincolnshire Craft Bomber County, Oakham Citra and Grainstore Cooking. Halves of each were ordered, and, erm, I think it's fair to say that the Bull and Swan (and its sister pub, the nearby William Cecil, where I called next after Dickie had left to catch his bus) are successful food-orientated establishments! Grainstore Rutland Bitter was my swallow in the WC - if you see what I mean....

However, the George, at the bottom of St. Martin's, restored my faith in the capacity to excel at both food and ale, with my pint of Adnams Broadside going down a treat (Bombardier and Grainstore Triple B were also available). The last pub I passed on the way home was the lively Green Man and I couldn't resist calling in for a nightcap, even though it was only about a quarter to four! Anyway – a pint of Castle Rock Harvest Pale.

I was back at the King's Head the following weekend with Tina as we met friends for a meal. The food was testament to the reputation the pub has built up in recent years, and the same could be said about the ale! As you may know, a "one-barrel" policy is in place at the Maiden Lane house, and the four

handpumps offered, on the night, Round Corner Caraque, Charnwood Night Sky, Baker's Dozen Simcoe and Ossett Yorkshire Brunette. I worked my way through all four and was just wondering which one to have a second pint of when, providentially, one of them "went" and on came King's Cliffe 5C, so I was able to complete a very satisfying nap hand!



It may be that my poor old eyes are failing me (I've not quite reached marmalade-making age yet), but it seems to me that the photo of a supposedly exuberant Mr Johnson (Boris Johnson, the ultimate purveyor of fake news, Media, 24 February) shows two bottles of a certain cheap, tasteless and foreign beer on the table. Surely this can't be right. The man who knows the price of a bottle of champagne being caught in the presence of Budweiser; as the brand's own adverts used to say: "Wassup?"  
**Jack Slater**  
Scarborough, North Yorkshire

*From The Guardian*

BAE columnist Roving Row tells us that one of her company's shareholders recently purchased the former Beehive pub in Stamford's Water Street, where back in the dim-and-distant there were four pubs and two breweries (imagine!). The breweries were Phillips' and Hunt's – our former Social Secretary John Hunt is a direct descendant of the latter family. Martin Smith's seminal tome, *Stamford Pubs And Breweries*, states that the Beehive closed on 31<sup>st</sup> December 1955, the last landlord being G.E. Andrews. The rateable value of the property at the time was £18!

Spent a chilly evening in Ilkeston in February, and prior to walking into the town I checked the GBG for likely boozers. Couldn't find any entries for Ilkeston, and it wasn't until I'd almost reached the town centre that I realised I'd been looking in the Nottinghamshire section! I'd never get a job as a navigator - the town, despite its close proximity to Nottingham, is, of course, in Derbyshire. No matter – here I was at the Prince of Wales, where a huge mural on an outside wall trumpeted "Proud To Support Local Microbreweries". In I strode, only to find that the two handpumps offered products from those well-known micros Marston's and Castle Rock! On the plus side - after my half of the former's 61 Deep, I exited clutching copies of both the Nottingham and Derby Drinkers, plus a publication I hadn't seen before, RuRAD (Rural Real Ale



*former Beehive pub in Stamford*

Drinkers) "In The Sticks". This is a good read – and you can receive it electronically!

Email [snugdave@virginmedia.com](mailto:snugdave@virginmedia.com)



*Frothblowers Award*



I also called at the Spanish Bar and enjoyed halves of Whim Hartington Bitter, Thorley's Ruby Ale and Welbeck Abbey's Cavendish and Red Feather. Friendly natives in here recommended the Burnt Pig (although it was closed on the night in question) and the Dewdrop (too far to walk on a bitter night). Houses for a future visit, I hope.

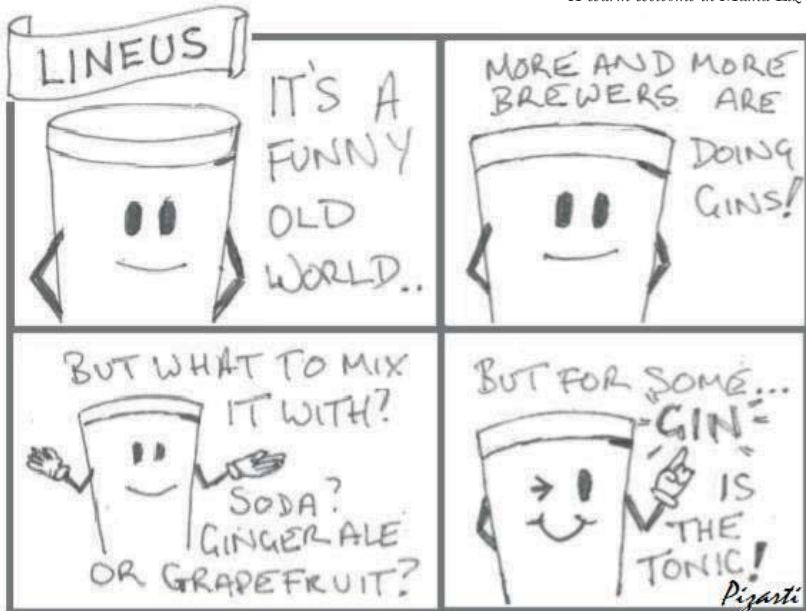
We were at a former Branch Pub of the Year, Mama Liz's in Stamford's North Street, for a 40th birthday bash at the end of February. My granddaughter Rosie works behind the bar in this buzzing pub, which was still teeming as we left at midnight. Sadly there were no concessions for Grandad! Despite the counter-attractions of Oakham Bishops Farewell and Grainstore Stoney Ford Sheepmarket Supernova, I spent the evening drinking Lacons Encore – a session ale if ever I tasted one.

Called at the Wonky Donkey in Fletton High Street for their first anniversary party on February 1st. As you'd expect, trade was brisk in a cheerful and upbeat atmosphere. Some quality ales on – I had pints of Mile Tree Porter and Brewster's Aromatic Porter as we munched on ham and tuna baps. Tina can't say I never take her out for a meal! However, she pronounced herself impressed with how comfortable she felt in a pub she hadn't visited before. I promise you – praise doesn't come any higher than that!

AI



*A warm welcome in Mama Liz's*



# Diary Dates

CAMRA meetings, socials and beer festivals

## LATE MARCH

### Saturday 28th at 7.30pm

GOLD AWARD PRESENTATION AT THE GOAT, FROGNALL PE6 8SA

### Saturday 28th 2pm – late

HELPSTON BEER FEST, Village Hall, 7 West Street PE6 7DU. Ten local ales and ciders, gin and wine, bratwurst bar, open mic, live music.

## APRIL

### Monday 6th at 8.30pm

Branch Monthly Meeting at Charters, Town Bridge PE1 1FP

All welcome but please bring your membership card!

### Thursday 9th – Monday 13th

CHARTERS BEER FESTIVAL, Town Bridge, PE1 1FP  
25+ Real Ales, LocAle and national breweries, ciders and gins, family friendly, food and entertainment.

[www.charters-bar.com](http://www.charters-bar.com)

### Thursday 9th – Sunday 12th

FLETTON CLUB EASTER CHARITY BEER FESTIVAL, Fletton High Street

14 Real Ales and three ciders plus Gins! Live bands and entertainment.

### Saturday 18th

BREWERIANA AND COLLECTORS FAIR, Ploughman, Werrington PE4 6NA. Come along and buy, swap and sup! All welcome – further details from Maxine Chantry on 07506 296801 or [maxinechantry@virginmedia.com](mailto:maxinechantry@virginmedia.com) or [www.bbpcs.org.uk](http://www.bbpcs.org.uk)

See feature on page 11

### Thursday 23rd – Sunday 26th

11th HAND AND HEART ST. GEORGE'S BEER FESTIVAL, Highbury Street, Millfield PE1 3BE  
50 cask ales, live music, home-cooked food and much, much more! [www.thehandandheart.com](http://www.thehandandheart.com)

### Wednesday 29th – Sunday 3rd May

5TH FESTIVAL OF POETRY AND SPOKEN WORD, Stamford Arts Centre, 27 St. Mary's Street PE9 2DL

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

## MAY

### Monday 4th at 8.30pm

Branch Monthly Meeting at the Ostrich, North Street PE1 2RA. All welcome but please bring your membership card!

### Thursday 7th – Saturday 9th

PRINCE OF WALES FEATHERS BEER FESTIVAL, incorporating Castor VE Day.

38 Peterborough Road, Castor PE5 7AL

Real ales, ciders and perries plus live music and food.

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

### Friday 15th – Sunday 17th

WHITTLESEY ROTARY CLUB BEER FESTIVAL, Falcon Hotel, 1 London Street, Whittlesey PE7 1BH

Supporting local charities, free entry, local and not-so-local ales, food, entertainment.

### Monday 18th – Saturday 23rd

47th CAMBRIDGE CAMRA BEER FESTIVAL, Jesus Green, Cambridge. Full details:

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

### Thursday 21st – Saturday 23rd

LINCOLN CAMRA BEER FESTIVAL, Drill Hall LN2 1EY (five mins bus and rail stations)

100+ Real Ales plus ciders, perries and world beers. Food, live music, £1 for card-carrying CAMRA members.

[www.lincolncamra.org.uk](http://www.lincolncamra.org.uk)

### Friday 22nd – Sunday 24th

RISING SUN BEER FESTIVAL, Downgate Road, Leverington PE13 5DH.

Ten Real Ales, Bar Food, Live Music

## JUNE

### Friday 5th – Sunday 7th

BOURNE ROUND TABLE BEER FESTIVAL, Wellhead Field PE10 9 PQ. 80 Real Ales, 25 Ciders, live music and fairground. Entry £3 per day, children under 11 free. [www.bournefestival.com](http://www.bournefestival.com)

### Sunday 7th

ICENI MEADERY OPEN DAY, also featuring ales from Mile Tree and Xtreme Ales. 14 Alfric Square, Woodston PE2 7JP (see article on page 13).

### Thursday 25th – Sunday 28th

RUTLAND CAMRA BEER FESTIVAL, County Museum, Catmos Street, Oakham LE15 6HW  
Around 40 ales, ten real ciders and perries, mead and English wines. Traditional rural fare and gentle entertainment. Free entry to CAMRA members.

## FORTHCOMING BAE DEADLINES

**BAE 213, covering June and July:** deadline 7<sup>th</sup> May, out on 30<sup>th</sup> May

**BAE 214, covering August and September:** deadline 3<sup>rd</sup> July, out on 30<sup>th</sup> July

**DUE TO UNCERTAINTY OVER CORONAVIRUS (COVID-19) AS WE WENT TO PRESS, PLEASE CHECK THAT EVENTS ARE GOING AHEAD BEFORE TRAVELLING.**

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### Rocket Ales: Don Rudd

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### Xtreme Ales: Mark Wroe

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

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[www.citizensadvice.org.uk](http://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](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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