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FEBRUARY/MARCH 2020

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# Editor's Ramblings



I'd like to start by thanking Bram, of the Hand and Heart, for his input in the last issue's Pub News, regarding the effect on trade of Dryanuary and Stoptober. It's rare – and possibly unique – for a licensee to make monthly sales figures available in the public domain, and frankly those figures made shocking reading. It might be going too far to say that

such contrivances are an abomination on the face of the industry, or even a national disgrace that should be banned forthwith – but it's not as though there aren't dozens of other ways of raising money or losing weight!

We occasionally receive heartfelt pleas for advice from local publicans who are on the verge of closing due to lack of trade. There is, of course, no quick fix, and it's easy to say "Keep at it", but if old hands like Bram are feeling the pinch then the future can look bleak. CAMRA's National Chairman Nik Antona is currently encouraging us to continue visiting pubs and clubs at this time of year, traditionally the hardest period for the industry, and as we went to press CAMRA announced that it is sponsoring Tryanuary 2020 in order to encourage more people to

support pubs during January. And I make no apology for dredging up this quote from Guardian columnist Zoe Williams in BAE 204: "If you really want to show your commitment to pub culture, all you have to do is visit more pubs, more often, and stay longer".

We can only admire those who are making a go of it – and those who aren't.....

On a more positive note, the Committee welcomes Raeanne Elliott, who steps into the breach as Press and Publicity Officer, and Bill Taylor, who succeeds Mark Finney as Pubs Officer. Don't miss Bill's first offering in Pub News!

There's more news on the Write, Said Fred front (see BAEs 209 and 210). A still-unnamed contact informs Fred Martin that George Alfred Martin, son of Henry Martin (do try to keep up), became owner of the George Hotel in St. Leonard's Street, Peterborough. The hotel was trading as recently as the 1970s.

Finally, what better way to start the New Year than by resolving to score the ales you drink via the NBSS/WhatPub system. It's important – and it's not difficult! If I can do it, we all can.....

Good luck!

AI

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

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# Chairman's Corner

**Happy New Year for 2020!!**

## AGM



In December 2019 Peterborough & District CAMRA held its Annual General Meeting at the Brewery Tap, Peterborough. For the first time in recent years we have filled all our committee posts. Special thanks to Bill Taylor, who becomes the new Pubs Officer, and Raeanne Elliott, who becomes our Press & Publicity Officer. We do however still require volunteers for a number of various roles including beer tasting, helping at the Beer Festival and liaising with our local breweries, so don't be shy - give me a call.

## Pub of the Year 2020

With the New Year usually comes the announcement of a new Branch Pub of the Year.... Not this time, though, as the Frothblowers in Werrington became the first pub to retain the title. The "Frothies", as it is affectionally known, also won the county title last year, so with a bit of luck we hope it does again this year.

## Running Club

I am happy to announce that the first run of the Peterborough & District CAMRA Running Club will have taken place by the time you read this. A five-mile run, starting and ending at Charters, has been arranged by Raeanne, with varied runs now planned for every last Monday of the month. Please see our website for further details. Even with my weight, lack of fitness and injuries I intend to try the course which has been designed so you can run less if you want, and still meet up with the rest for a pint or two afterwards.

## Are you missing out?

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

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Daryl Ling, 19 Lidgate Close, Peterborough PE2 7ZA

## Good Beer Guide 2021

By the time you read this, our volunteers will have surveyed a long list of pubs which our members voted on last year. The voting for pubs in the city of Peterborough was strong, but otherwise some have received only two votes. I urge all members this year to try pubs outside the city and vote for the ones you feel deserve to be in the Guide. Inclusion in the Guide has been known to be the one thing stopping establishments from closing. We also use the National Beer Scoring System (NBSS) on the WhatPub website or Good Beer Guide App to judge the quality of beers served. Without you drinking and entering scores it makes it harder to judge the best pubs.

Enjoy 2020 and support the pub trade.... Drink responsibly of course!

**Matt Mace**

*Chair*

## SITUATIONS VACANT

We have filled two of the three vacancies that appeared in BAE 210, but have an extra one to sort out. Our Distribution Co-ordinator, Dave Murray, has done a sterling job over the years, but has given us a generous twelve months' notice of his intention to step down. Ideally, we need someone to "shadow" Dave for a few months before taking over, but this is how the job works :

Once BAE has been printed, our printers (CKN of Northampton) deliver 5,500 copies in around 30 boxes of 180 to an agreed point. This usually happens on the last Thursday of a month and the Co-ordinator needs to move these on, within a couple of days, to designated distributors for delivery to pubs and clubs. For example, Dave drops mine off and I sort them out and deliver them to four boozers in Stamford and six in East Northants.

So - as I understand it, the Co-ordinator needs i) a garage/shed/spare room where 30 boxes can be stored for a day or so, ii) use of a car, iii) a reasonable knowledge of the area, and iv) a couple of days free every couple of months.

I must stress at this point that a generous fuel allowance is paid - you're not expected to do it for love! It's a responsible post and I'm sure there's a lot of job satisfaction to be gleaned from it. And - as always with Branch positions - help and advice are never far away.

Please give the above some thought, and if you think you could do this necessary and very worthwhile job, please contact any committee member. Thanks.

**AI**

# Pub News

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I wasn't sure what to expect in this transitional Pub News, so I had prepared some notes myself – only to discover, to my delight and relief, that former Pubs Officer Mark Finney AND his successor Bill Taylor had made contributions. So – only in BAE do you get three for the price of one! Incidentally, I first encountered Bill in the late 1970s, when a friend and I regularly headed for the Queen's Head, Nassington, specifically to drink the Greene King Abbot (well, it was a long time ago...) and Bill was often in there. We can look forward to some lively Pub News!

AI

## PART ONE

So – Bill Taylor has stepped up to the plate as my successor as Pubs Officer, but I've found time to pop down a few snippets.

### Let us know about your Pub!

BAE is produced by volunteers, so anything covered in this article has no cost to the pubs mentioned. On that note, Richard Barrett of **The Goat, Frognall** (near Market Deeping) wrote to me to ask what he had to do to get some coverage, and – basically - that is all he had to do. Here's what he had to say:

"I would like to try and raise awareness if possible of the pub I run. We have stocked over ten real ciders, six real ales (one line which is always over 7% and one line which is always over 6%), fifteen gins, over twenty malt whiskies and two or three craft beers for a number of years now and I was hoping to try and create some more awareness.

I am aware that we are obviously not directly within the Peterborough area or a town centre to create the interest but do believe we offer something more than most pubs in the area in terms of selection and atmosphere. The Goat is a lovely traditional old country pub with an open fire and log burner which is always popular this time of year.

Given that we are also a food pub and have a separate bar and restaurant area we do feature a blend of something for the restaurant customer that is recognisable and then always something more unique for our bar customers, such as an ale which is brewed especially for us by Hopshackle Brewery in Market Deeping called 'The Nagging Goat' which is based on a traditional English amber ale at 4.1%.

Any advice to enable us to achieve a little more recognition would be greatly appreciated".

So, there you have it, just write in to us!

**\*Editor's note:** Recently it has been suggested that certain pubs don't get BAE coverage because of where they are, or because they don't advertise with us. I'd like to stress that a pub's location and where or whether they advertise is immaterial. As Mark points out, BAE is produced by volunteers, many of whom work full time and have family commitments. They – unlike the Good Lord – are not omnipresent and can't be expected to visit the large number of pubs we are fortunate enough to have in the Branch area on a weekly basis! Thus we welcome articles direct from licensees (like the one above) and look forward to hearing from you.

### More Great Fundraising!

**The Letter B, Whittlesey** are at it again. In the last issue we covered their Tenth Annual Charity bike ride, and this month they have let us know about the third John Locke Memorial Sponsored Walk, which took place in the autumn. This was a twenty-mile trek in aid of the Pulmonary Hypertension Association. Forty hardy souls took part, as John was a much-loved local lad. The sum of £1,640 was raised and the cheque was presented by Bruce Roan, landlord of the Letter B, to John's widow Sue who accepted it on behalf of PHA.

I attach photos of Bruce and Sue and some of those who completed the walk.



(Photos by Fred Ayley)

## WhatPub updates

**The Blue Bell** in Glington updated their beers:

- Greene King IPA.
- Blue Bell bitter (house GK beer).
- Changing GK beer? (Old Speckled Hen today)
- Guest (Otter Amber today).

The White Horse at Baston has replaced Oakham JHB with Nene Valley Blonde Session Ale as its house beer.



**The Sibson Inn Hotel** on the A1 gave us the following update:

While it is a hotel, the Sibson Inn bar is open to all.

For our purposes that is more akin to being a pub rather than club. Welcoming for an early morning coffee stop on a chilly day. The bar area is fairly basic - bare floorboards but comfortable easy chairs around copper-covered round tables. The restaurant area to the right of the entrance is attractively carpeted. Dogs are welcome in the bar, guide and assistance dogs only in the restaurant.

Finally, we were advised that **The Fox** at Folksworth has closed its doors, as has the Carpenters Arms in Stanground.

**Mark Finney**

## PART TWO

In the last issue's Pub News, we quoted a visiting member who bemoaned the fact that there were only two ales on in Stamford's Green Man. I briefly mentioned that, on my visit around the same time, there had been six ales on – but in hindsight I handled it badly. George Sakkali was a bit put out, we had a natter and agreed that, ultimately, I should have laboured the point that George and his team invariably offer between six and eight ales in tip-top condition. In fact, every time I went into, or walked past, the Man over the Yuletide period, it was busy.

There's more good news in Stamford – the Cheese Cellar has passed into new hands, but Hopshackle ales are still available in the St. Mary's Street premises. Across the road, Copper Room proprietors Liam and Rob have relinquished the Exeter Arms, Easton-on-the-Hill, but have not ruled out adding a town pub to their portfolio in the future. The Exeter remained closed as we went to press, so will probably be open by the time you read this!

Seconds away from the Copper Room, St. Mary's Vaults held a party on 21st December to celebrate a year since landlady Rose Thorn (yes, really) took the reins. Still no cask ale but I had a bottle of Sam Smith's 7% Imperial Porter, a more than adequate substitute.

Great news from Samm's in Peterborough's Bridge Street, where cask ale was introduced "for this week only" between Christmas and New Year. Bateman's and Mile Tree supplied ales as money was raised

for the Peterborough Paediatric Assessment Centre. Whilst on the subject of Samm's - local sci-fi, fantasy and horror writer Helen Gould runs monthly workshops in the pub as well as her spoken word night Fiction Fix, a platform for local writers to share their work with the public (details in Diary Dates on page 30). Fiction Fix is usually held at the Draper's Arms, currently of course undergoing renovation.

Over in Bourne, plans for the new Wetherspoon outlet seem to have been put on hold. Work was due to start in November, with a view to opening in April, but the company have returned to the drawing board with "no dates for work starting or for opening".

**Alun Thomas**

### **PART THREE**

Since taking over as Pubs Officer I haven't had much time to collect information to add to what Mark and Al have already said, so here's a little about me and the way I would like to help promote pubs in the Peterborough and surrounding areas.

Who is Bill Taylor?

He is a retired schoolteacher who has attended every Peterborough Beer Festival since its beginnings at the Rugby Club and has worked the bar (for the last many years the Magnificent Bar 2) for 35 years. He also runs the bar at Nassington Cricket Club throughout the summer, where he stocks a variety of Nene Valley ales, serving them straight from the cask.

He has been a regular visitor to good real ale pubs in the region, and is a Facebook warrior for the protection of local pubs and a critic of large pubcos who make it difficult, nigh impossible, for landlords to make a decent profit. He is also a supporter of live entertainment in pubs and can be found spouting self-written verse at open mic nights around the area. He ran an open mic night very successfully at his local, the Black Horse in Nassington, for a few years, but that pub has unfortunately fallen foul of Enterprise Inns and is currently on the market, as a free house, for offers in the region of £320,000. Enough about him!

I would like, during the coming year, to offer the opportunity to ALL pubs in the area to promote themselves in this great free publication. While I intend to visit as many of the local hostellers as possible during the year, the best way for any landlord or landlady to promote their establishment, or forthcoming events, is to send details to me by email at [williamhtaylor51@yahoo.com](mailto:williamhtaylor51@yahoo.com) - and I will endeavour to get them published. Remember that BAE comes out every two months, so if you wish to promote a future event you should let me know well in advance.

On another note, during the handover period with Mr. Finney, we were bemoaning the difficulty of driving into Peterborough city centre for a quick pint or two because of the difficulty in parking anywhere near a decent drinking hole. Yes, you can park in Queensgate car parks and walk to the Brewery Tap, Bumble Inn, Ostrich, Draper's Arms or Stoneworks, but that adds more cost to your quick pint. Yes, you can park on the road not far from the Palmy and Yard of Ale - but only for half an hour. Charters used to be a good bet, but seems to have lost nearly all of its car park and the little it has left is nearly always full. We ended up parking in Waitrose car park for one hour free of charge, which gave us just enough time for a couple in the Bumble. If anyone knows of city centre pubs where there is adequate free parking nearby, please let me know!

And remember - Dryanuary is causing pub closures and is not doing you any real long term good.

Happy New Year!

**Bill Taylor**





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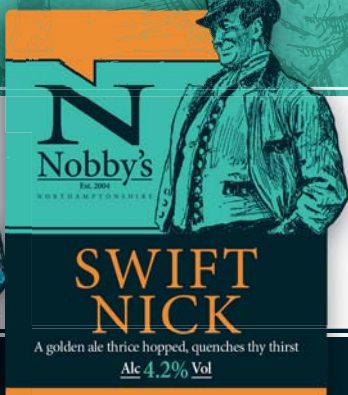
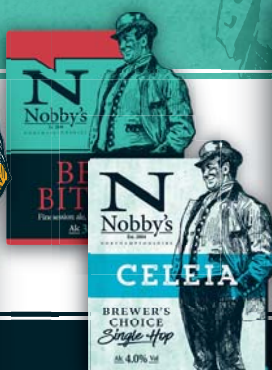
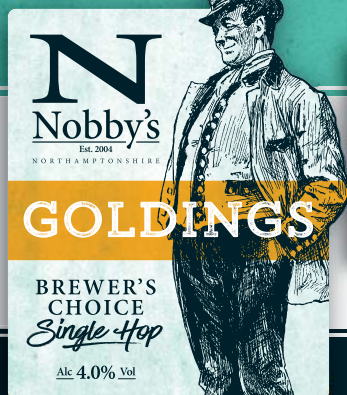
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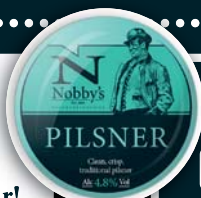
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# Brewery News



## 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)



So – the start of a third decade of brewing for Castor Ales, and despite the political upheavals and impending climate emergency, the boys from Castor continue to brew decent beer. 2019 saw the rise of Extinction Rebellion, and council inspectors were surprised to find the head brewer Smylie chained to the mash tun. He quickly explained that he wasn't in training to chain himself to London's buses and landmarks – it was just the owner's new regime to "Get Brewing Done" and stop him wandering off on a brew day. On the theme of "Get Brewing Done", the brewery has given itself until January 2021 to negotiate new trade agreements to secure the lowest prices for the best ingredients and get the highest prices for the product. Many in the sector have advised that the timescale is too ambitious, but owner Duncan insists it is time to unleash the beast that is Castor Ales: "We were great once and we can be great again, and these people need us more than we need them." Watch this space!

Last year saw a new initiative: an oak barrel ageing product. The first barrel has been primed with port and bourbon and an unfinned porter is good

to go. The plan is a celebratory pint when Posh get promotion (this beer obviously has a very long shelf life).

Meanwhile, remember pubs need your support at this time of year, so enjoy a pint or two with friends and keep healthy by joining your local Park Run; a wonderful pairing of sociable and healthy activities.

**Duncan Vessey**

## DIGFIELD ALES

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



Digfield Ales will once again be supplying beers to the New England Beer Festival in Boston, Massachusetts, USA.

They are sending Barnwell Bitter and their new brew Spice Trader.

Spice Trader is a 4.2% golden ale with a hint of ginger and was on sale in the Peterborough area just before Christmas.

If you went to the Straw Bear Festival did you try the Dancing Bear from Digfield Ales, only found in Whittlesey pubs that weekend?

**Dave Waller**

## ELGOOD'S

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



The brewery's theme this year is songs (last year it was films). January's Beer of the Month was La La La La La Amber, a 3.9% amber beer made with UK Sovereign and US Cascade hops. Beer of the Month in February is Twist and Stout, a 4.5% silky smooth stout made with Chocolate Rye Chrystal Malts, and in March it will be A Lighter Shade Of Ale, a 4.0% pale ale.

**Jonathan Boyall**



## HOPSHACKLE

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



It was a good end of year here at Hopshackle Brewery, with strong bottle and cask sales throughout December, particularly after the election, as I think people's confidence in the future of the UK picked up significantly. January, as usual, has turned out to be a fairly quiet month, with "Christmas spends", "waist lines" and Dryanuary in people's thoughts and deeds. Luckily spring is just around the corner, which is always an indication that the Beer Festival season is about to kick off in earnest! So – here's to another cracking year of craft beer brewing and enjoyment in the Peterborough CAMRA area.....Cheers to all!!!

**Nigel Wright**

## KING'S CLIFFE

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



The year started well for the brewery as sales increased through January and February, as did the number of local outlets supplied.

In the spring, Jez supplied beers to Festivals and other events in Lincoln, Milton Keynes, Spalding and Northampton. The appearance of beers at the Northampton County Beer Festival at the end of May proved a great success as the brewery won two awards. P51 came first in the Porter Category and then went on jointly to win the Overall Champion Category (in 2017 King's Cliffe won three awards at this Festival). In August, a group of members from Northampton CAMRA travelled to the brewery to present the awards, and Jez was also interviewed on BBC Radio Northampton to discuss his success and other beer matters.

In the summer, Jez introduced a new beer, B5 (4.6%), which proved to be a welcome addition to the brewery's range of regular beers. B5 is a light golden citrus and lemony ale. Another new arrival was Alistair Pollinson, who joined the brewery to help Jez with the increased amount of work, particularly on the sales side.

**Don Rudd**

## MELBOURN

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



Beer brewed at the All Saints' Brewery is shipped by tanker to Tadcaster, where different fruit juices are added. The four bottled beers produced are Organic Raspberry, Apricot, Cherry and Strawberry, all at the strength of 5.1% ABV.

As far as we know there are no plans to change the range of beers from the Melbourn Brewery.

**Don Rudd**

## MILE TREE

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



Ely Winter Beer Festival has been and gone, but we hope you were able to sample our Black IPA Back To Black (5.9%), our collaboration brew with Mark Wroe, as well as our Dark Old Ale (5.6%) and two old favourites, Wildwood (4.9%) and Larksong (4.5%).

We have beers going to Leicester Beer Festival on 26<sup>th</sup> – 29<sup>th</sup> February, so pop along and try them! After lots of hard work (and a huge thankyou to all our wonderful friends) we now have our new brewery floor. So – our first brew of the year will be Hop Fire Pale (4.0%), a modern hoppy pale ale using Amarillo and Mosaic hops. Please keep a lookout in February for this beer in pubs in the local area.

Happy New Year

**Karen and Richard Matthews**

## NENE VALLEY

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



The brewery has enjoyed a good festive season, with strong sales to pubs and a high footfall of sales in the brewery shop, with bottles, cans and mini-casks disappearing off the shelves at a good rate.

I am pleased to discover that Hop Stash will again be available in cans by next month. Nene Valley are currently planning for specials to appear throughout the coming year. Will keep you updated!

**Bill Taylor**

## OAKHAM ALES

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



Oakham Ales picked up some big gongs at the 2019 Great British Beer Festival, held in London. They ran off with a Gold Medal in the Golden Ales category with Citra and claimed Bronze (again with Citra) in the Supreme Champion Beer category.

The awards were presented at Charters during December (clue is the tree). Receiving the awards from Oakham Ales BLO Dave Allett is brewer Stewart Poulter,

while Welsh Terrier Ruby oversees proceedings.

Sincere congratulations to all at the brewery on awards richly deserved!

**Dave Allett (Photos: Dot and Cheryl)**



## ROCKET ALES

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



Following on from a successful 2108, the brewery increased their production of bottled beers early in 2019 and are now brewing at full capacity. In the spring, they introduced two new beers: Titan IPE (5.0%), a smooth and subtle porter which took the silver medal

in the Standard Milds and Brown Ales Category at Peterborough Beer Festival, and Space Shuttle Brown Ale (3.6%), a brown ale using five speciality malts. A cask of Space Shuttle appeared at the New England Beer Exhibition in Boston, USA, thanks to Richard Harrison of Papworth Brewery.

The brewery also produced three special beers in celebration of the 50th Anniversary of Apollo 11 landing on the moon. These were Apollo 11 (3.9%), First Man (4.2%) and Lunar Module (3.8%). All proved to be a great success in cask and bottled forms. Congreve IPA (5.0%), a tasty session IPA, was brewed for the summer and Black Knight Porter (4.0%), a dark ruby beer with chocolate notes, was brewed more recently.

Brewery visits have proved popular throughout the year with Cambridge, Peterborough and Huntingdon Branches all making trips to Great Staughton.

**Don Rudd**



## TYDD STEAM

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

## XTREME ALES

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



November and December were quiet months for the brewery as the long-awaited house move finally happened! Beer stocks were good, so deliveries were

not affected.

Vogon Poetry and Crème Brulee Stout were sent to the Queen's Arms Beer Festival in Brixham, Devon - sister pub of course to the Ploughman, Werrington - and were well received. It looks as though Vogon Poetry and Son of Vogon will be regular beers for 2020. The Beer Festival season starts again early in the New Year, so it will be a busy start with lots of brewing!

**Mark Wroe**



# ROVING ROW'S REVIEW



## **The Plough, Holbeach St John, The Cuckoo, Alwalton & The Crown, Stamford**

This time we are in Fen country, calling at **The Plough in Holbeach St John**. Even though we have lived in Lincolnshire most of our lives, we'd never been to Holbeach or Holbeach St John before. We enjoyed Fen country's huge skies, a lovely run, passing flooded fields with soggy crops (poor farmers). The weather bucked up the further east we got and by the time we pulled into the pub car park, it was blue skies. Set on a prominent corner in the village, the pub can't be missed and we received a friendly welcome from Jane and Bill and their Spaniel, who naturally had pride of place in his own chair, next to a roaring fire. It was early afternoon on a Thursday, and quiet in the bar, except for two regulars. Unfortunately, Jane and Bill have had a slow summer and business is still suffering, due partly to the Peterborough road being closed for some time. For any fellow ale and food lovers The Plough is worth a visit and we would recommend it, not only to sample the ales, but to try something from Jane's imaginative menu. The day we were there, Greek Stifado was on offer - good hearty comfort food, served in the recently refurbished dining room, with its two log burners.

Jane poured me a half of Tydd Steam's Cock, she was knowledgeable about Tydd's beers and there is a large selection available on rotation, with Batemans permanently on offer as an alternative.



**The Cuckoo at Alwalton** was on our route for a memory lane tour, doing a loop and then home via Barnack and Stamford. This was also a first. We have driven past this attractive former stable many, many times over the years. Attracted by the log fires there, we weren't disappointed. Staff had taken care to make sure we had a handy seat

near the door, for easy access, but when we saw that a table right next to the fire was free, we were able to move. No problem. Food: straightforward, but interesting menu, prompt, efficient service. Mum's beer battered fish fingers won her "Best Ever" award. The manager talked me through the beers they had available, dark beers and stouts are not so popular, so they stick to the paler ones, which consistently sell well. I tried a half each of Firebird Two Horses and Adnams Ghost Ship - both delicious. The pub was buzzing with customers, from small business lunches to large and small family gatherings in the various rooms, each with its individual charm. They are already fully booked for Christmas Day and it promises to be a treat, already decorated in an under-stated way, but effective all the same.

**The Crown, Stamford** - This superior pub/hotel ticked all our requirements. After an easy park in the hotel's own car park and a short walk, staff went out of their way to find us an entrance without a step to accommodate Mum's wheelchair. A table had been reserved for us in a quiet part of the dining room, within sight of others for people watching, framed by a backdrop of All Saints Church. The owner must get great pleasure from sourcing all the memorabilia - we particularly enjoyed reading the cricket team lists from 1935! Mum's request for a brown bread, sliced fish finger sandwich was no problem for the solicitous young waiter, Dan. An attentive older waitress also checked that we had everything we needed. The Christmas decorations were a tasteful bonus. I had a taster of Camden Pale, which complemented my Camembert and chicken sandwich perfectly. Also on tap are London Pride, JHB, Timothy Taylor Landlord, together with an impressive array of lagers. So, three lunchtime visits to three very different pubs in three different locations. Stamford is Stamford of course and The Crown is The Crown! You'd expect nothing less than the very best. The Cuckoo, more rural, but still near enough to Peterborough to attract a good crowd regularly and The Plough, more rural again, but we do urge you to give it a go, if you are looking for a warm, no-nonsense village pub with decent ales and delicious food.

**Kathleen and Row**

# PETER BURRO



months has been their donations to charities. In the past few months, two local pre-schools, St. John's and St. Michael's (both in Stanground) have benefitted to the tune of £400 each. Well done to all concerned! Collaboration with Mile Tree Brewery has proved increasingly popular, with customer brew days being held once a month. Fancy it? Get your name down behind the bar. The Williams brothers continue with their weekly events:

**Tuesdays:** All real ales £3 a pint!

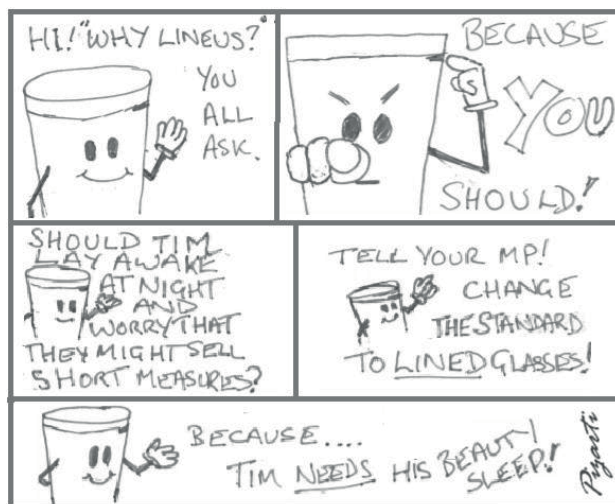
**Wednesdays:** Free charity cheese night – we provide everything and all donations go in the Charity Pot.

**Thursdays:** Charity quiz and free pizza night. Again, all quiz entry fees go straight into the Charity Pot.

**Friday:** Cheap gin night.....

As the saying goes: "What's not to like?"

**Dave and Andy Williams**



# Trip to Hastings

On a Saturday in July twelve of us went on an enjoyable day trip to Hastings. The cost of the tickets was £37 (Groupsave/Railcard price).

We left on the 9.04 train, then walked from Kings Cross to St Pancras and boarded the High Speed Train to Margate, alighting at Ashford International; then the Eastbourne train to Ore. You can walk from Ore Station to the Plough, Priory Road, in the West Hill area of Hastings, in about 15 minutes and we were rewarded with a choice of Harvey's Best Bitter, a Long Man beer and Taylor's Landlord in a community local.



A ten-minute walk down hill via Donkeys Walk takes you to the Old Town part of Hastings and the Good Beer Guide-listed First In Last Out in High Street. This single room pub began brewing in 1985 and on sale were five of their beers.



Hastings Old Town has a number of narrow streets containing plenty of pubs and a short walk away is the best of them – All Saints Street – part of the pavement is raised. To enter the Stag you climb a flight of stone steps so you are at first floor level! This is a late 16th century timber-framed pub with a Victorian frontage. In 1952 a refurbishment by Fremfils Brewery created the pub we see today, which has a regionally important historic interior. There are two rooms, impressive fireplaces, 1950s bar fittings and a mummified cat in a case on the wall. The real ales are from Shepherd Neame.



Down the road is Cinque Ports Inn, which was partly rebuilt in mock Tudor style after a fire in 1925. This small pub had a small separate snug but is now just one room with panelling throughout. It retains its original bar counter, but a brick fireplace is lost to make way for a staircase to a room on the first floor. Sells Harvey's Best Bitter and Fullers ESB.

Nearer the sea front is the Crown, another small pub, which has two rooms and some old fittings. It sells four changing real ales from microbreweries, is the Good Beer Guide, and is popular for its gastro meals.

Just around the corner is another Good Beer Guide pub – the Dolphin, situated just opposite the Fishermans Huts and Museum. Nearby is one



# Trip to Hastings

of Hastings' two cliff lifts - East Lift. The Dolphin sells six real ales. Close by is a micropub called the Jolly Fisherman, selling three real ales. When one of our party asked "Do you do thirds?", so he could sample all three, the landlord replied "I only do it on keg"!!!



It was now time for lunch and being on the coast we decided it had to be fish & chips. The most highly-rated restaurant in the Old Town area is Maggie's (01424 430205), which opens at lunchtime until 2.30pm as well as the evenings. Both the meals and the

service were of the highest order and the cost was about £10. Some of the group took up the offer, by the landlady of the Jenny Lind, that they could bring their takeaway fish & chips to the pub and eat them in the garden!

The Jenny Lind on High Street was doubled in size in 1932, but it was badly bombed in 1943 and reopened in 1951. It has two separate bars, with fittings mainly from the inter-war years, and sells ten real ales and no craft keg beers! It is both a CAMRA Heritage Pub and a Good Beer Guide one.



We then headed for George Street, and among the pubs worth a visit are the Old Pumphouse (Shepherd Neame), Anchor Inn (three real ales) and the Albion, but

we only had time for the latter. Rebuilt in 1831 as a hotel, it was converted to a pub in 1947 by Wm Younger & Co and has two very good bars. The larger bar has walls covered in panelling with rare Tartan covered panels all the



way along the top with the names painted in gilt underneath them. You can find four real ales from Sussex breweries here.

The plan from the Albion was to take advantage of the West Cliff Lift to get to the top of the hill and walk to two more pubs on Queens Road, but the lift was closed for maintenance! The cost of a single journey is £2.50.



# Trip to Hastings



We popped into the St Mary in the Castle Café & Bar, situated in a Victorian arcade with restored lantern

roof. It sells a real ale from Gun Brewery. We then had to walk uphill to Queen Street and firstly visit the micropub 'Twelve Hundred Postcards' which opens at 2pm on a Saturday. It sells three changing real ales from microbreweries. A few doors away

is the Imperial, home of Brewing Brothers which had two of their real ales on sale.



It was now time to head for the pubs near the station, the most impressive of which is the General Havelock. The pub is nationally rated for its

exceptional tiled paintings. Lining a former corridor are scenes depicting Hastings Castle, Battle of Hastings, and English fishermen boarding a French pirate ship. Otherwise the pub has been totally modernised. It sells a few real ales.

Nearby is the Wetherspoon pub John Logie Baird, named in honour of the inventor of television, which he did in Hastings in 1923.

It was whilst visiting these pubs we discovered that the 18.26 train to Ashford International had been cancelled, so we had a wait of an hour for the next one. This did give us time to walk to the White Rock Hotel, which has a modern bar on the right of the ground floor. It is in the Good Beer Guide and sells four real ales from Sussex breweries.

The 19.26 train did operate but at Ashford International we discovered that the High Speed train to St Pancras International was late. This was bad news for some of the party as two would miss their connection to Grantham and another miss the bus to Wisbech. We explained this to the conductor and he gave them passes to use on the LNER train to Peterborough so they could meet their connections. Remaining members of the group opted for the Scottish Stores, 2-4 Caledonian Road, a few minutes' walk from Kings Cross Station. Rebuilt in 1901, it has a rare partitioned interior of three small rooms around a central bar. Recently acknowledged by CAMRA as having a Nationally Important Historic Interior, it sells at least six real ales.

We were able to catch the Thameslink train that got back into Peterborough just in time for the last bus.

Hastings is thoroughly recommended for the number and quality of its pubs (with a good range of real ales) as well as the town itself, particularly the Old Town area.

**Mick Slaughter**

*Photos: Michael Slaughter, Derek Gibson,  
Steve Bailey and David Muggleton*



## 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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# Raffles & Red Wine



CAMRA's Oldest Columnist, Gordon Bunting, continues his look back over life in a Stamford pub during the post-war years.... Looking back, it was the simple things in life that gave us the most pleasure in those times. An example was the Friday and Saturday night raffles. Two well-

known characters would call in to the Burghley Arms, usually when the back room was packed. One would carry the chicken (yet to be plucked) while the other took the sixpences and dished out the tickets. They would then move onto the next pub, and in those days there were another 40-odd to go at! For some reason the chicken was never won in our pub.....

However, one busy evening over Christmas, a stranger came into the bar and announced that he had a pig to raffle and that tickets were a shilling each! That caused a groan – chicken tickets were a mere sixpence – and customers wanted to know how big the pig was. It transpired that the pig had not actually been born yet, and most people dismissed the idea as a con. However, I and a few others, who were making merry, fell for it. In mid-January, I was playing darts in the back room when the same chap came into the pub, carrying a box, and asked if Gordon Bunting was in. In front of a packed house he announced that I had won the pig and, amid a lot of wisecracks, handed me the box! I asked if anyone wanted the pig – no takers – so the chap gave me £5 instead, a hundred-fold return on my original stake. We never saw the man (apparently he was a farmer) again.

Boxing Day was probably the only time our regulars were waiting outside for Dad to open the doors. The men wore their Burtons suits, the fire was blazing away, and with their free Christmas drink in one hand and a free Mannekin cigar in the other, they were equal to any lord or earl in the country. Work was forgotten, and some of the local tradesmen would treat themselves and their men to a Scotch – two shillings a tot!

We always had a coal fire in the Burghley Arms and the coal was stored in the cellar. Over the years, coal dust had formed a false bottom on the cellar floor and my Dad, the landlord, asked Ernie Tebbutt, a local coalman, to shovel it out. During the clearance, Ernie uncovered several crumbling crates containing large flagons of a red liquid. Keen to do the right thing, Dad called in the Excise (or Weights and Measures) people, who scratched their heads before admitting they hadn't seen anything like it before. Dad was told to do what he wanted with the buried treasure!

He decided to treat customers by giving them a tot of the contents as they left every night, and the flagons lasted quite a while. For all we knew, it could have been the finest French claret, but awareness of wine in those days was nothing like it is today. Burghley Arms regulars, however, were not complaining!

**Gordon Bunting**

*\*Editor's note: I worked briefly for Ernie Tebbutt after leaving full-time education. A larger-than-life character, I think you could say!*





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# Bimbling to The Bumble



Peterborough is lucky to boast several great outlets for Real Ale, including three excellent MicroPubs. Here we're going to dig a bit deeper into the background of the first of these, **The Bumble Inn**, and try and get to know a bit more about the guy behind it, the ever-courteous Tom Beran.

My first encounter with Tom was back in 2013 when I moved back to the area and popped into the Coalheavers' Arms. It's always a good sign when a landlord greets a stranger with a smile, and I was further impressed when he then ran me through the extensive range of Milton beers lined up on the bar. Needless to say, the beer was in very good condition, as it was on every subsequent visit to "The Coalies", and in the last couple of years, The Bumble. As I had finished my role as Pubs Officer, Tom kindly agreed to sit down with me to answer some prying questions.

BAE - Tom, you're not a Peterborough lad, where did you grow up, and did pubs play any role in your childhood?

TB - I grew up in a village in South Oxfordshire in a long-closed converted pub called the Old Boot, but didn't have any connections with pubs as a child.

BAE - When did you "discover" Real Ale, and what was it that made it a cut above the rest for you?

TB - I was working in Cambridge, living in a shared house, when Richard from Milton, who had just set the brewery up a year before, moved into the shared house. Going drinking with someone who was passionate about it was infectious, drinking in the Live & Let Live in Cambridge, downing Tiger and Nethergate Umbel Ale from Suffolk. Before that, I'd been a cider boy growing up, converted to lager on a Sandwich Year in France (Lyon in the South), but immediately appreciated the real ale. It also usually meant a better quality of pub, of which Cambridge had, and still has, many to choose from.

BAE - You trained in Marketing, but your career has taken you in this different direction. When did you realise that your future lay in the pub trade?

TB - Well, I quit my job and was between jobs. I was helping Milton Brewery develop a website when they were approached to run a pub. Richard immediately turned to me and said "Do you want to run a pub?" Previously we had looked at running the Cambridge Union Bar with me as manager, but this was something bigger. This pub was The Oakdale Arms in North London, I ran it for three years, in the early 2000s.

BAE - Any special memories of that time?

TB - Yes, definitely! In our second year we won the coveted CAMRA North London Pub of the Year. This was especially pleasing because we had stiff competition in the excellent Wenlock Arms. I also have fond memories of the morning England won the Rugby World Cup, we opened up early, served up bacon sandwiches, and played "We are the Champions" on the jukebox at the final whistle. Lastly, the key player in the Beard Liberation Front drank in the pub, and we were known as a beard-friendly pub (something that continues to this day here at The Bumble).

**BAE** - So, that's great have on your CV, what did you do next?

**TB** - The Oakdale had planning permission to knock it down and build flats, as we saw here with The Heron, so after a brief stint helping out as a chef at a sister pub, The Pembury, I transferred up to Peterborough to run The Coalheavers.

**BAE** - Was there a lot of work to do at The Coalies once you arrived?

**TB** - Not really, the smoking ban had been rolled out six months before I took over and the pub had benefited from a good lick of paint. I did add a cider, and like to think improved the consciousness of the Milton Beers here in Peterborough.

**BAE** - Once you had stamped your mark on The Coalies, what sparked the idea to open a MicroPub?

**TB** - Having a family, I wanted to be my own boss and not live above the pub. I also wanted the freedom to choose the beers that my customers would be buying from me.

**BAE** - How much research did you do? Did you visit the original Micro, down in Kent?

**TB** - I had previously visited the Curfew in Berwick, and appreciated what they had done there. I must confess, most of the research was done from behind a desk though. There was a great forum for MicroPub owners that provided virtually all the information I needed.

**BAE** - The Bumble is all your own work, can you let us know who else puts in a shift behind the scenes?

**TB** - Well Michelle, my wife, did the interior design which we wanted to be welcoming and modern. She also helps with the staffing. My barmen Dave Botton and Andrew Knight followed me over from The Coalies. Lindsay, everyone's favourite barmaid, was a longtime customer at the Coalheavers. I think we have the best barstaff in town and I often get told that by the customers too. The real behind the scene stars are my in-laws who look after our young family - couldn't do it without their help!

**BAE** - The Bumble now looks familiar, but when it opened it was different to anything else in Peterborough, how close was it to your original plans? (e.g. beer ranges etc...)

**TB** - When I opened the Bumble, most Peterborough pubs were selling ales from our admittedly excellent local breweries, whereas I wanted to go further afield and get the best breweries from around the UK on the bar. I think the beer choice and quality in Peterborough has massively improved in the last three years and I like to think we set a standard that other real ale pubs were happily able to rise to.



**BAE** – What events have you introduced at The Bumble?

**TB** – I think I did the first Tap Takeovers in the city with breweries like Electric Bear, North Riding and Thornbridge. These were a great success but not easy to do with a small cellar. I also introduced our pop-up kitchens inviting street food vendors into the pub (we've had Jamaican, Goan, Hog Roast, Pie & Mash, Japanese & Thai events with more planned). I love having the chance to work with other pubs, and I set up the Peterborough No.1 Ale Trail with our friends at the Ostrich, the Hand & Heart, The Frothblowers & The Ploughman. Over 200 happy customers have completed the trail and earned a special die-cast badge.



**BAE** – They say that imitation is the best form of flattery, and before too long Peterborough had another MicroPub; the relationship between yourself and the Frothblowers is very good, can you tell us a little bit about the “Twinning” and the events that the two pubs dream up?

**TB** – Well the Frothblowers was probably thought up about the same time as us, we were a bit luckier getting off the ground and finding the right venue. I got a lot of help and advice from other Micro pub owners and it was great being able to share any tit-bits I had learned with the other landlords. Micropub owners are first and foremost Pub & Beer lovers, and love seeing others open and succeed. I've known Steve from the Frothblowers as a customer for years and I

suggested the Pub Twinning as a bit of fun, where we could do a shift in each other's pub for an hour or so. The Frothblowers is a bit lo-fi with no till, or glasswasher and I could tell they were jealous of our hi-tech till....being elderly gentlemen Steve & John needed a bit of help with the technology! We've also set up a friendly arrangement with the Frothblowers & the Wonky Donkey, called Micropubs United of Peterborough, and have been running joint events like Beer Festivals and a fantastic Bus event with two vintage Routemaster buses running between the three pubs.

**BAE** – Tom, thank you for taking the time to let us all get to know you a bit more. Is there anything else that our readers would find of interest?

**TB** – About a year and a half ago I approached Mike Holmes of Xtreme Ales about whether I could brew a beer to sell in the pub, and that is how Bumbling Brewery came about. What started as a bit of a marketing idea to have a unique beer in the pub has become something of a passion. Some mediocre beers have led to some fantastic beers, and the output has risen from two firkins to seven or eight at a time. We have just started selling a few to other local pubs such as Charters, the Ploughman and the Wonky Donkey. A cask of Crème Brûlée Milk Stout has even made its way to Devon for a Beer Festival. There is a lovely sense of satisfaction looking around a pub you designed, built & painted and seeing a customer enjoying a pint of beer that you brewed and a pork pie that you made. I think you can call that job-satisfaction!

**Mark Finney**

## STOP PRESS

As we went to press we learned that the Bumble has been named National Beard Friendly Pub Of The Year! And - in an online poll conducted by the Beard Liberation Front, the Stoneworks, in Peterborough's Church Street, tied for second place. More in BAE 212.





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# POSH PINTS

## AND AWAY WE GO.....

It wouldn't be Christmas without Posh turning in some terrible performances, but the feeling persists that they could still achieve a play-off position. The away games in February and March could be critical – as could the pubs below.

### Saturday 1st February (League)

#### **IPSWICH TOWN** **KO 1500**

##### **BRIARBANK, 70 Fore Street IP4 1LB**

Smart drinking bar above the Briarbank Brewery, serving many of their own ales. TVs turned on for sport only, lunchtime grub available.

##### **DOVE STREET INN, 76 St. Helen's Street IP4 2LA**

Popular multi-roomed inn with a large selection of ales and ciders. Sports TV in the conservatory, home-cooked food available at all times.

##### **FAT CAT, 288 Spring Road IP4 5NL**

Small, multi-roomed drinking bar, free from background music and games machines. Up to eighteen (!) ales and five ciders. Bar snacks include Scotch eggs and pasties cooked on the premises. Often voted CAMRA's best pub in town. No under-16s though.

### Saturday 15th February (League)

#### **FLEETWOOD TOWN** **KO 1500**

##### **ROYAL OAK HOTEL, 171 Lord Street FY7 6SR**

Many original features remain in the "Dead 'Uns" which has gone from strength to strength after being rescued from closure in 2013. Up to eight mainly local ales available plus Old Rosie. Away fan friendly – but no grub!

##### **STEAMER, Queen's Terrace FY7 6BT**

Impressive street corner boozer, one of Fleetwood's best. Seven changing ales plus a cider. Food served in a side room where you may be waited on by "TV legend" Syd Little. I kid you not....

### Saturday 29th February (League)

#### **BURTON ALBION** **KO 1500**

##### **DERBY INN, 17 Derby Road DE14 1RU**

Friendly Victorian two-roomed local between the railway station and the Pirelli stadium. No lunchtime food but "offers a step back in time to a more relaxed pace of life".

##### **BURTON BRIDGE INN, 24 Bridge Street DE14 1SY**

Flagship of the Burton Bridge Brewery estate, fronts the brewery itself. Wooden pews and memorabilia abound. Lunchtime nosh available.

### Saturday 14th March (League)

#### **BOLTON WANDERERS** **KO 1500**

##### **VAULTS, Below Market Place BL1 2AL**

Atmospheric bar where four handpumps dispense Outstanding Brewery products plus guests. Paddles on offer alongside cold bar food.

##### **HEN AND CHICKENS, 143 Deansgate BL1 1EX**

Pleasant and popular town centre pub with a smart exterior and colourful floral displays. Features a central open plan horseshoe bar. Lunchtime food available.

##### **UKRAINIAN SOCIAL CLUB, 99 Castle Street BL2 1JP**

Welcoming club which is home to brass band, choir, chess and Scottish piper societies amongst others. Three handpumps service the comfortable two-room bar with ales from Bank Top and Blackedge plus guests, plus a selection of Ukrainian beers. To gain entry, press the intercom and have your CAMRA card or Guide ready! Local CAMRA Club of the Year 2011 – 2019.

# MALTING MEMORIES

Suffolk has a long history of brewing; growing barley for the production of malt and, from that, beer. My home town, Bungay, on the border of Norfolk and Suffolk, boasted four malting houses through to the 1960s. In the 1880s, beer consumption was obviously high in Bungay, which had 33 pubs - serving a population of 3,500.



*Bungay Staithe maltsters in the early days – the White Horse pub opposite was popular with the men, especially on hot summer days after working in the kilns, where temperatures would reach 120F and higher.*

The river Waveney in Suffolk had been improved for navigation under an Act of Parliament in 1670, to extend navigation as far as Bungay Staithe, which enabled barley to be delivered in bulk using wherries. In 1889 ownership of navigation to Bungay was acquired by W. D. Walker of Bungay, who were merchants and maltsters. From 1919 to 1934, Watney, Combe, Reid and Co. controlled the navigation.



*Bungay maltings staff on a day trip to Great Yarmouth – my grandfather, Albert, is in the second row down, wearing a trilby. His arm is tucked into his jacket due to a broken bone, not to achieve an Al Capone look!*

Bungay Staithe Maltings, at which my father, grandfather and great-grandfather worked, was situated beside the river Waveney. It was built in 1900, at which time it employed fifteen men, and operated continually until its closure in 1985, by when the workforce had dropped to just three.



*An early photo of Bungay Staithe maltings*

Barley was brought in from local farms and was cleaned, soaked, and spread on open floors to germinate for at least four days, before being dried on heated kiln floors for three or more days to produce the malt required for brewing. It was hard, relentless, manual work. I remember Christmas mornings as a child, when we waited for my father to return from his early morning shift turning the barley, and visiting the maltings with him in the evening, when he was working the evening shift, turning the barley. I remember my grandfather being unhappy in the 1960s with efforts to speed up production by adding chemicals at the start of the process to hasten germination, and further chemicals after a few days to stop further growth. The maltsters felt this was unnecessary and maintained that the same results could be achieved without either additive. I believe the large growth-promoting tablets were consigned to the nearby dyke, which I think may have explained the outsize rats which lived around that dyke. To me, as a child, they seemed as big as cats!

My brother and I enjoyed exploring the maltings – climbing up the wall-mounted ladders which ran to the top of the building, warming in front of the enormous coal furnace when it was being stoked,

and enjoying an occasional glass of beer from the barrel which stood in the maltsters' rest room – no tea or coffee in there!



*My grandfather and great-grandfather*

**Steve Honeywood**



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## INSIDE THE MALTINGS



*Steeps (tanks) for soaking the barley*



*The grain spread on the floors*



*Turning the grain by hand – my father and his colleague, Jack*



*The kilns where the grain was heated to produce malt*

# QUARTS AND THOUGHTS

I was sitting at home on a Saturday afternoon in November when I got a text message out of the blue from a group from Rugby CAMRA who had landed in Stamford to celebrate the 65th birthday of one of their number. They had got my details from our website and were looking for advice on where to drink in the town. I was happy to help out, of course, and even happier when Tina suggested that I join them for an hour or so (we were going out that evening so I couldn't overdo it).



Anyway, I met some of the group in the Lord Burghley (Oakham Darker Days for me) and, as you must know, it's always good to swap anecdotes and experiences with members from other Branches. The Rugby lads were very complimentary about BAE and were staggered to learn that our 32-page newsletter comes out six times a year – they reckon they find it hard work to produce a 24-page magazine four times a year!

Moved on to the King's Head (Round Corner Caraque for me) where it transpired that one of the lads is a personal friend of Humphrey Smith (see BAEs passim), head of the Samuel Smith empire and architect of strange and, to most, stifling pub rules and regulations. However, Rod – the chap in question – was keen to tell me that Humphrey is really One Of Us. It's just that he wants his pubs to be free of punters using bad language and spending all their time glued to mobile phones. All

right-thinking drinkers, surely, are in accord on that score, aren't they? Banishing staff and closing down deserving pubs is still a bit over the top, though.

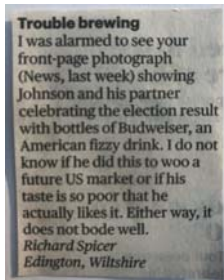
We finished off in the Tobie Norris and parted with me being urged to “bring the Branch” to Rugby Beer Festival in March (see Diary Dates).

The previous evening we were in the Bertie Arms, Uffington, where both ale and food were impressive. My superb steak was preceded by pints of Nene Valley's Bitter and Australian Pale plus a Taylor's Landlord.

Friends of ours have recently moved to Bungay, Suffolk, and whilst spending a November weekend there we whiled away an afternoon in the Green Dragon, a brewpub since 1991. This is a proper old-fashioned community boozer and I luxuriated in their excellent Chaucer Ale at 3.8% before



moving on to the Strong Mild (5.5%). This may or may not have affected our performance at a Charity Quiz in the town that evening, where our team (We Thought It Was Speed Dating) finished fifteenth out of sixteen teams.....



*From The Times*

Later in November we spent a long weekend in a rainy Stow-on-the-Wold. No entries in the GBG but we found a tidy free house in the Queen's Head, serving BB and SBA from Donnington Ales, which are brewed a couple of miles outside the town.



Also sampled Arkell's 3B and Moonlight, in the Stag, and Young's Original and Special in that rarity, a Young's house outside London, the Bell. Also had a Brakspear's Gravity, in the Sheep, but the less said about that the better.



On the Sunday we had a delicious lunch in the Plough at Ford, a few miles from Stow. This is horse-racing country and the pub is directly opposite stables operated by Jonjo O'Neill and JP McManus. Donnington Ales again, and speaking of them, we called

at the brewery on the way home on the Monday morning. They operate an honesty box system for off sales and I came away with bottles of their Double Donn ale (4.4%). Donnington Ales has been brewing in the same place for 150 years and we briefly enjoyed the company of the black swans which feature on the company's logo as we lingered by the lake alongside the brewery.



Still in November (clearly a busy month in the Thomas household), Tina and I visited Elgood's Brewery in Wisbech for their Open Day. Thoroughly enjoyed ourselves in a busy atmosphere and the Brewery Tour, expertly supervised by Nick, was a highlight. Also – with Christmas entertaining in mind – took advantage of

some generous discount on bottled ale.

Spent an evening in Cramlington, Northumberland, in early December and walked into the Old Village. Locals are spoiled here with four pubs and a working men's club within a couple of minutes' walk of each other. I plumped for the Plough, which was in last year's GBG but missed out this time. Despite that, the two pints of Tyne Bank Cherry Stout (5.2%) I had were very tasty indeed! Had my supper in a pub rejoicing in the name of John The Clerk Of Cramlington, where my swallows were Acorn Gorlovka Imperial Stout and Hadrian Border Farne Island Pale Ale.

Closer to home, I enjoyed pints of Inferno and Lincolnshire Brewery's Medicinal Purposes at the Branch AGM, and called at the Bumble a couple of weeks later to lubricate my throat prior to a carol service (in aid of Sue Ryder Thorpe Hall Hospice) at the cathedral. Penpont/Altarnun Cornish Arvor, Pennine Chic Stout and Neptune Lorelei did the trick!

And even closer to home – or my home, at least – had the absolute pleasure, between Christmas and New Year, of a visit to one of the Branch's former Pubs Of The Year, the Blue Bell in Maxey. Spoilt for choice,



*A warm welcome in Maxey*

as always, with eight ales on offer. Don't ask me to name them all, but I was in Abbeydale mode and my pints of Moonshine and Absolution were bordering on the memorable.....

AI



## FEBRUARY

### Saturday 1st

Wonky Donkey, 102 Fletton High Street PE2 8DR  
364-Day Anniversary Party (see page 14).

### Sunday 2nd from 8-10pm

Fiction Fix at Samm's, 29 Bridge Street, Peterborough PE1 1HJ. A platform for local writers to share their original fiction in any genre with each other and the public. Free to attend.

### Monday 3rd at 8.30pm

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

### Tuesday 4th from 11am – 1.30pm

Writers' Workshop at Samm's, 29 Bridge Street, Peterborough PE1 1HJ. Person, Point of View and Characterisation II. Methods of characterising. £10 to attend, includes a PowerPoint presentation, handouts and writing assignments.

Book via [www.Zarduth.com](http://www.Zarduth.com) or call 01733 232127 for more information.

### Tuesday 4th – Saturday 8th

Great British Winter Beer Festival at the New Bingley Hall, I Hockley Circus, Birmingham B18 5PP. All details: [www.winter.gbbf.org.uk](http://www.winter.gbbf.org.uk)

### Saturday 8th

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

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

### Thursday 20th at 8pm

GOLD AWARD PRESENTATION, FLETTON EX-SERVICE AND WORKING MEN'S CLUB, 23 HIGH STREET, FLETTON PE2 9EH

### Wednesday 19th – Saturday 22nd

Derby Winter Ale Fest at the Roundhouse, Pride Park, Derby DE24 8JE.  
400+ cask ales, craft keg, ciders and perries, mead, gin and rum bar.

### Thursday 27th at 8pm

PUB OF THE YEAR PRESENTATION, THE FROTHBLOWERS, 78 STORRINGTON WAY, WERRINGTON, PE4 6QP

### Wednesday 26th – Saturday 29th

Leicester CAMRA Beer Festival at the Haymarket Theatre, 1 Garrick Walk LE1 3AF. 202+ real ales, 40 ciders/perries, gin bar and food stalls. All details: [www.leicester.camra.org.uk/2020](http://www.leicester.camra.org.uk/2020)

## MARCH

### Sunday 1st from 8-10pm

Fiction Fix at Samm's, 29 Bridge Street, Peterborough PE1 1HJ. A platform for local writers to share their original fiction in any genre with each other and the public. Free to attend.

### Monday 2nd at 8.30pm

Branch Monthly Meeting at the Five Horseshoes, Barholm PE9 4RA. All welcome but please bring your membership card!

### Friday 6th – Saturday 7th

36th Rugby CAMRA Beer and Cider Fest, Arnold House, Elsee Road CV21 3BA. 35+ ales, ciders, perries plus foreign beer bar. All details:

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

### Thursday 5th – Saturday 7th

44th Loughborough Beer Festival, Polish Club, True Lovers Walk LE11 3DB. 60+ ales, ciders, perry, gin. CAMRA members free all sessions. All details: [www.loughboroughcamra.co.uk](http://www.loughboroughcamra.co.uk)

### Tuesday 10th from 11am – 1.30pm

Writers' Workshop at Samm's, 29 Bridge Street, Peterborough PE1 1HJ. Building a Believable World I. How to build the world your characters inhabit. £10 to attend, includes a PowerPoint presentation, handouts and writing assignments. Book via [www.Zarduth.com](http://www.Zarduth.com) or call 01733 232127 for more information.

## FORTHCOMING BAE DEADLINES

### BAE 212, covering April and May:

deadline 28th February, out on 26th March.

### BAE 213, covering June and July:

deadline 7th May, out on 30th May.

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### Kings Cliffe Brewery:

#### Don Rudd

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### Melbourn: Don Rudd

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### Mile Tree Brewery:

#### Steve Williams

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### Nene Valley: Bill Taylor

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### Oakham Ales: Dave Allett

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### Rocket Ales: Don Rudd

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