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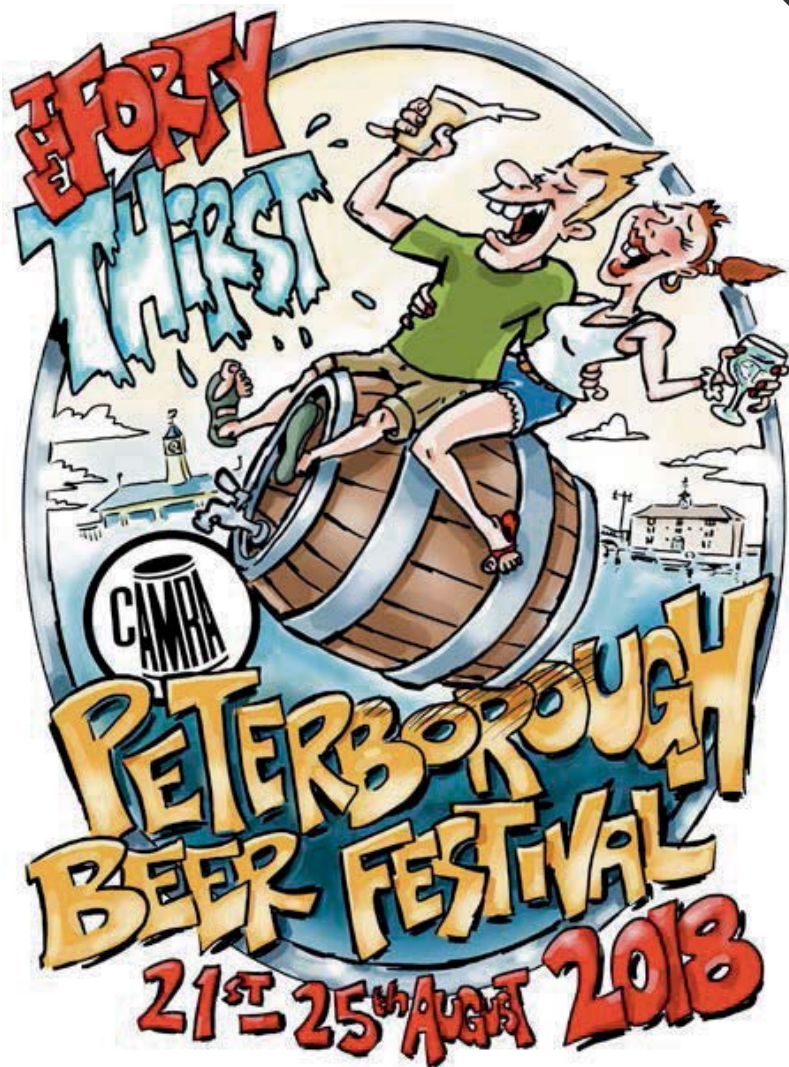
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# Editor's Ramblings

Recently a gentleman took me to task – to put it mildly – for having the temerity to feature a cider award-winning pub on the last issue's cover as well as

giving it space inside. His gripe was that BAE is an ale-related magazine and as such should not be publicising cider. Now – we all have our own views on this subject, but Peterborough CAMRA (as an organisation) and Beer Around 'Ere (as a publication) are governed to a large extent by National CAMRA policy – and their guidelines include the embracing of real cider.

It's not as if this is a recent development. CAMRA has officially been supporting real cider since 1977. Plus, when a pub wins an award, of any kind, then it's a big deal for those involved, and I believe coverage is warranted. As if to lend credence to my point, no less an authority than the Nottingham Drinker has a large green apple on its current front cover to advertise two forthcoming cider-related events. Anyway, that's one thing my short tenure as Editor has taught me – you can't please everybody!

On a happier note, something else I've learned is what a Herculean task faces the organisers of the Peterborough Beer Festival. Like most people, I suspect, I've turned up in the past, sampled and enjoyed the wares and toddled off home without a second thought for those co-ordinating everything. Mike Lane and his team do a phenomenal – and I don't use the term lightly – job and are deserving of the highest praise.

Once again, the Festival will be supporting the RNLI as its designated charity, so please dispose of your small

(or larger) change at one of the collection points. It's a hugely worthwhile cause – no-one who watched the BBC documentary *Saving Lives At Sea* a couple of years back could fail to have been moved, to say nothing of staggered, by the splendid voluntary missions the lifeboatmen and women undertake.

Finally, I'd like to thank all contributors for co-operating so cheerfully with my request for an earlier deadline than usual. It helped me out enormously.

Enjoy the Festival – and please remember to eat! Ale is important, but so is food.

Good luck!

**Al**

*P.S. There were two winners of the last issue's crossword competition, both of whom win a three-pack courtesy of Rocket Ales. Well done Janette Pryor, of Gedney Hill, and David Weaver, of Orton Goldhay – shows it could be done!*

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

The next issue of Beer Around 'Ere will be available on the 28<sup>th</sup> September. We must have your stories, news and advertisements by 31<sup>st</sup> August.

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



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# Chairman's Corner

Welcome to the Peterborough Beer Festival edition of the branch magazine Beer Around 'Ere. The Festival is our key event of the year which needs

hundreds of volunteers to run. However, this year is likely to be the last for one of our most dedicated and respected, Harry Morten, who undertakes much of the unseen work at the Festival including the website and IT hardware management. I would like to take this opportunity to thank Harry for his time, effort and enthusiasm for both the Beer Festival and Branch.

## Volunteers Wanted!

We are always looking out for volunteers with this, so a special call out for:

- **A New "Harry"** – we need one or more volunteers to help take on the roles of webmaster, IT guru and all-round good guy. It would be really useful if volunteers could be available at this year's Beer Festival so that they can shadow Harry and learn from the master!
- **Beer Festival Volunteers** – as usual we are looking for volunteers to undertake a number of roles at the festival. If you can spare some time to help us, please fill out the online application form on our website.
- **Campaigns Officer** – a new post for the committee to work closely with the Pubs Officer to identify and offer support to landlords who are facing challenges maintaining their pub.
- **Young Members Officer** – anyone under 31 who feels they can shape CAMRA and provide a voice for our younger members.
- **Brewery Liaison Officer (Blue Bell Brewery)** – we are looking for a volunteer as the main contact between the Blue Bell Brewery at Whaplode St Catherine, and CAMRA, a position that includes writing the entry for the Good Beer Guide.
- **Beer Around 'Ere Distributors** – please contact Dave Murray (see details at the rear of the magazine) if you can help distribute this magazine especially to the more rural areas of the branch.

If you are interested, and want further details on any of the above please feel free to email or call me on 07809 629241.

## Farewell and Welcome

John Hunt, a stalwart of the branch, is moving house out of the branch, so has given up his positions as Social Secretary and Brewery Liaison Officer (BLO) for Blue Bell, Elgoods and Tydd Steam Breweries. I would like to thank John for all the hard work he has put into CAMRA and wish him well with his long-suffering wife Bev (John's event taxi) and train set for the future. In his place as Social Secretary and BLO for Elgood's I am happy to welcome James "Shep" Sheppard. Having worked with the "speed drinker with no equal" for a number of years at the Beer Festival, I look forward to Shep's socials over the coming months and years. Thanks also to Dickie Bird for taking on the BLO position for Tydd Steam.

**Matt Mace**  
*Chair*

## Are you missing out?

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# Pub News

Summer is finally here, and what better time to appreciate Britain's country pubs. We've been out and about on our bikes and found some real gems that can easily be overlooked in the glum winter months. But I'll start just down the road on the A47.

## What, Wansford in England?

A midweek CAMRA cricket match afforded me the opportunity to check out the three pubs in the beautiful village of Wansford. First stop after the game was the historic Coaching Inn, **The Haycock**, which has had some uncertain times in the ten years since owner Philip Carter was killed in a nearby helicopter crash. The hotel was bought by the Macdonald Group, who own 45 hotels and resorts around the country, and has recently been subjected to a refurbishment, which despite losing the historic snug bar, has retained a nice drinking area and the unchanged lounges at the front. Two beers were available, Old Speckled Hen served through one of Greene King's "North / South" contraptions, and a Nene Valley beer on handpump. The NVB this week was the New Age Chestnut, which was perfectly drinkable.

The next stop was down the other end of the village, a good 200 yard walk to **The Cross Keys** where sad news awaited us where we were told of the recent death of the long-term landlord, Jim Ledger. This is the only traditional drinking pub in the village and has been in the more than capable hands of Jim and Colette since 1993. Jim was one of the longest serving landlords in our area, and would have celebrated 25 years at the pub this September. Colette has decided not to make any hasty decisions and is going to stay on to achieve the milestone before deciding on her future. The pub has been well supported by the locals, and still holds regular practice nights for the WUF (Wansford Ukulele Folk) on Mondays and Tuesdays. Colette keeps one ale on, which when we were there was London Pride, others include Doom Bar or Adnams Southwold. As the pub is a Free House owned by Colette, we obviously wish her all the best, and the best support she can have is people popping in for a pint.

Between the Haycock and the Cross Keys sits **The Paper Mills**, long renowned for the quality of its food. I wasn't sure what to expect when I went through the door for the first time in 25 years. Sitting proud and centre on the bar were four handpumps, serving London Pride and three local ales. It was a choice between Grainstore Rutland Panther, NVB Manhattan Project and Digfield's Fool's Nook, but since I always appreciate Digfield's beers, a refreshing pint of Fool's Nook it was.

Wansford is sometimes referred to as "Wansford-in-England" from the folk lore tale of the young traveller, Barnaby, who awoke after falling asleep upon a drifting hay bale on the River Nene to be told, to his surprise, that he was still in England. He would be very pleased to have such good ales on offer after his afternoon snooze.

We lost the cricket, by the way. Anyone who thinks they can help reverse the score line, or just fancies a few good beers, there is a return match later in the season, so contact Branch Chairman, Matt Mace.

## More along the A47

Sticking to the A47 theme, there was a CAMRA branch meeting at **The Prince of Wales Feathers** in Castor which was well attended and much appreciated. The pub regularly has six Real Ales on, along with at least four or five Real Ciders, a far cry from the days when this ex-Watney's pub was the poor relation in the village. It has performed very well now for a number of years, having made the Good Beer Guide every year since it debuted in 2004. Since 2009 it has also been the home of Castor Ales, so one or two of these excellent beers are normally to be found on the bar. Food is also available every night apart from Sunday, and if the spread kindly put on for our monthly meeting is anything to go by, the food is as good as the beer.

Time didn't allow for a full review of the three pubs in Castor, so a return visit was arranged to check out the remaining two. Starting with the **The Royal Oak**, the first pub reached when heading

out from Peterborough, a nice “olde world” pub that wasn’t spoiled after the refit in 2009, and although technically open plan it does have three distinct areas. Good ale has traditionally been available here, and the tradition continues with good quality JHB, Landlord and Adnams beers justifying its recent reappearance in the Good Beer Guide.

The last of the three “Pubs” in Castor is **The Fitzwilliam Arms**, this is really more of a restaurant, but it does have a bar area, and a dormant hand pump. Their thought is that Real Ale isn’t popular enough to warrant putting a barrel on, however the presence of nine regular beers in the village would suggest otherwise. Apparently, they did have five barrels delivered once, but that was simply because the delivery guy dropped them off at the wrong pub!

On the way over to Castor we stopped off at **Coopers** in South Bretton, after a tip off that their beer had improved of late. Pleased to say that the recommendation was right on as, despite being a Greene King Meet & Eat outlet, it does have a pub feel with Wadsworth 6X and a GK World Cup special on hand pulls. Enthusiastic licensees Stewart and Samantha moved up from Wiltshire towards the end of last year and are looking to focus more on the Real Ales, already sales have increased by 30%, and the hope is to add two more handpumps to supply some beers from local breweries.

Heading in the other direction on the A47, away from the city and past the A1, sits the oft overlooked village of Yarwell along with its solitary pub, **The Angel**. I visited a couple of years ago, and both the beer options and quality were really good, but now there is just the one handpump offering Bateman’s XB, the pub was packed on a sunny Saturday night so the beer should be turning over well.

Heading back into town we dropped in at **Ye Olde White Hart** in Ufford, a country pub that balances the food and drinking sides very well. This has always been a good outlet for Real Ale, harking back to the days when it was a Home Ales pub, selling what was an early version of a straw-coloured ale. Sadly, Home Ales is just a memory of the past, but now the bar sports three ales plus a Real Cider from Rutland.

The beers on offer were Black Sheep, Red Kite from Grainstore, and Oakham’s JHB. My policy is usually to drink the beer brewed closest to the pub (a hang up from the days when beer didn’t travel too well), and since I always appreciate Oakham’s beers, a great pint of JHB it was.

## A sobering stroll

The pub scene in the north of Peterborough has been hit very hard in recent years, with virtually the whole of the legendary “Crown to Town” pub crawl gone. To see what remains I took an evening walk in the area. My first port of call was **The Harrier** on Gunthorpe Road. This Greene King “Hungry Horse” Family pub was very busy early on the sunny Friday evening, but I seemed to be alone in ordering a Real Ale. I had opted for the GK IPA, but after much effort to pour a pint by the bar staff, it was determined that it must be off, and not fancying the Old Speckled Hen, I decided to move on the next pub - a shame as it was £2.49 a pint. A bit of a walk found me at **The Lime Tree** on Paston Lane. I had heard good things about this pub, but my luck was still not in as there was no Real Ale on. The barmaid did say it was available sometimes, so you may get lucky if you visit. These, along with **The Paul Pry**, which does offer a couple of National Brand Real Ales to go along with the meals, are the last pubs before Werrington, so I headed back towards the city and dropped in on **The Crown**. I was relieved to see four hand pumps, all serving good quality independent beers. The Springhead Outlawed I had was in great condition and very refreshing. Landlord Peter Turnbull told me the good news that he had just signed a new nine-year lease, so the future of the pub looks good. Real Ciders will start up again now it is summer, and the regular music nights should continue to bring in large crowds. The last pub in this part of town was **The Blue Bell** on Dogsthorpe Road, this is Peterborough’s oldest pub, and the only building still standing from the lost village of Doddsthorpe. The pub’s future was very uncertain a few years back, and it only survived because Darren, the landlord from the doomed Northfields, moved down the road to take over the Elgood’s lease. Darren moved on last year, and new landlord, Steve, just keeps the one Real Ale, Cambridge Bitter. On my walk I passed the aforementioned **Northfields**,

which has been reduced to shell for its conversion to flats. I also passed the **John Clare** in Paston which was boarded up, but could conceivably still be resurrected.

Another stroll took in the East side of the city, another area decimated in recent years. Walking down Eastfield Road, **The Cavendish** doesn't have any Real Ale at all, but heading out of town **The Wheatsheaf** offers Greene King IPA. This 1930s rebuild used to enjoy busy nights after the evening classes had finished at the nearby Tech College. Down Newark Avenue and onto Garton End Road, the **Elm Tree Tavern** has Doom Bar.

## Errata

In the last edition I rambled on a little about the gold post box in Doddington, but it was pleasing to see a couple of readers taking the time to correct me, as I had mistaken the Wikipedia entry for Doddington in Lincs rather than Cambs, my mistake was best explained by Stephen Buttriss and Alan Elms:

*Good morning!*

*Was reading the above with great interest, living in Doddington it was great to see the Three Tuns getting some acclaim for the fantastic beer served, not to mention another favourite of ours, the Rose & Crown in March!*

*Having said that would like to point out that the golden post box in Doddington is in honour of the 2012 Paralympic gold medallist Johnnie Peacock, and not the hockey player George Twigg as mentioned, and it was never painted bronze by the villagers.*

*To end on a positive note, reading this has definitely made us want to visit more of the other local pubs mentioned in our area.*

*Many thanks & Cheers*

*Stephen Buttriss*

*Dear Alun,*

*I may not be the first to point this out but in June/July edition of BAE in the Pub News article, Mark Finney gives totally erroneous information on the Gold post box in Doddington CAMBS! is in fact to commemorate the Gold*

*Medal winning performance of local Jonnie Peacock in the 2012 Paralympics. The details in the article actually refer to Doddington LINCOLNSHIRE. I hope you will correct this in the next edition.*

*Alan Elms*

Incredible that two local villages, both called Doddington, had Olympic Gold Medal connections.

## Good & Bad

I'll start with the good news that the Good Beer Guide listed **Heron** in Stanground has been given a stay of execution until October, meaning that landlady, Meri Hyde, will continue to serve top quality ales throughout the summer. On a more disappointing note, it appears that the management team at **The Peacock**, Amanda and Colin Payne, have been squeezed a bit too hard by the (far from) admirable Admiral Taverns, and will be leaving the pub in the coming weeks. The pub is already up for lease, and we all hope that the new managers will be able to maintain the high standards set in the 3½ years since Amanda and Colin took over.

Whilst on the topic of closures, the group trying to save **The Cherry Tree** have written to Milton Estates pointing out the current (sad) state of their pub, in the hope it will jolt them into action. Meanwhile, **The Coach House** in Deeping, and the **Wortley Almshouses** also remain closed.

So, there's this month's round up. If you have any news or recommendations, please let us know, and we'll try and get out and about to check things out (and sample the beer!)

**Mark Finney**





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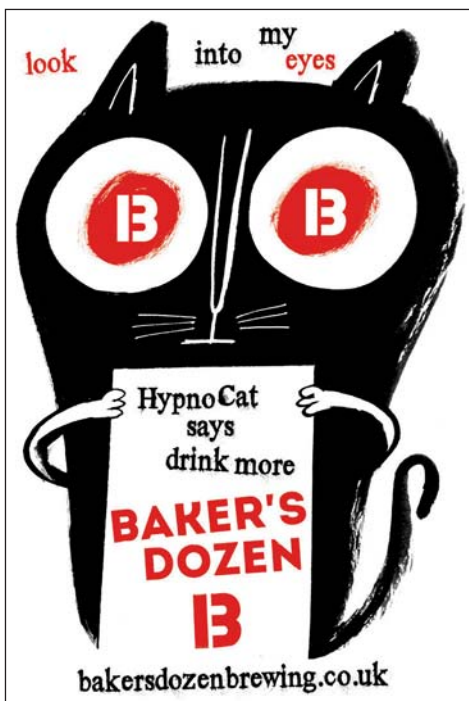
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# Cask Ale Week launches with new look for 10<sup>th</sup> anniversary

**and CAMRA members and branches are invited to join in**

To celebrate its 10<sup>th</sup> anniversary, Cask Ale Week 2018 has been launched with a new look. The new logo for the 'Week' incorporates the shape of the cask end and a pump handle and is being made available to CAMRA members generating activity for the Week.

"It's a stronger identity," says Frances Brace, promoter of Cask Ale Week, "with good standout, whether used in black and white or colour. It should look good on any materials being produced by branches for their activity from 20th to 30th September.

Cask Marque director Paul Nunny, who runs the Week, says the 10<sup>th</sup> birthday is a good time to celebrate cask ale and recognise its uniqueness - and its contribution to pubs. He says that cask ale production epitomises the craft of brewing art and science. It is something Britain does differently and well.

"With the choice of food and drink venues increasing all the time, it's crucial to promote what's special about pubs. In my book - and the book of many CAMRA members - that means cask-conditioned beer.

"There's a growing market for natural, unadulterated food and drink produced in an environmentally-friendly way. Real ale contains no added gas, so readily falls into the 'natural' category. The process of brewing cask ale is completed in the cellar, making

it unique to pubs - and different from other beers." Says Paul, "We should value this, and do more to educate people about it.

"CAMRA members and branches are warmly invited to take part in Cask Ale Week. Organise something special for 20th to 30th September - and brand it up with a Cask Ale Week logo. You can download them from the website [www.caskaleweek.co.uk/download-logos/](http://www.caskaleweek.co.uk/download-logos/)

He adds, "If you don't already have the Caskfinder App, download it free - and join the 30,000 beer and pub explorers who are taking part in The World's Biggest Ale Trail. There are special incentives during Cask Ale Week!"

Further press info:

[frances@redflamecommunications.co.uk](mailto:frances@redflamecommunications.co.uk)  
07432 692309



Another one that didn't  
make the grade



## A.I. is too important to be left in the hands of machines.

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

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# Brewery News



## Angles Ales

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

Our beers went on at Bedford, Leicester, Burton-on-Trent and Booze On The Ouse (St. Neots) beer festivals and were well received everywhere. They are due to go on at the East Anglia (Bury St. Edmunds) and Cambridge festivals.

A special beer, Principia, has been brewed for Cambridge. It's an Imperial Stout (8.4% ABV) with a hint of brandy and vanilla.

Sawtry Sasquatch stout is currently ageing – approximately 7.5% ABV.

10 Horsepower US hopped bitter, 4.1% ABV, is going down well with those who like that sort of thing!



## Bexar County

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

Bexar County is continuing to thrive with an ever-evolving range of cask-conditioned and key keg beers, several of which were recently featured at the Cambridge Beer Festival.

A recent branding update was also launched at the Cambridge Festival and this can be viewed at the Brewery website. Bexar County continues to work with numerous like-minded brewers in producing much sought-after, cutting edge collaboration beers, regularly featured at Beer Festivals up and down the country.

Looking forward to providing a selection of interesting beers for Peterborough Beer Festival in August!



## Blue Bell

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



## Castor Ales

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

Huge success with beers supplied to the recent Cambridge Beer Festival, including Roman Gold, Old Scarlett and the Festival Special Principia Porter, a 5.0% fruity little number! The Festival theme celebrated the 350<sup>th</sup> anniversary of Isaac Newton's construction of the first refracting telescope in 1668. Newton's brilliant work was the "Mathematical Principles of Natural Philosophy", referred to simply as "the Principia", a fitting name for a 5.0% dark porter.

Ever busy, Castor Ales again featured strongly at Peterborough Heritage Festival, this time with SIX of the finest : Roman Gold 3.7%, Hopping Toad 4.1%, Roman Mosaic 4.2%, Old Scarlett 4.3%, Principia Porter 5.0% and Old Scarlett Grave Reserva (Special Edition) 6.0%, plus a guest appearance from Mile Tree Brewery with Meadowgold 3.8%. Quite a beer festival in its own right!

Rumours of a hostile takeover bid from an overseas megabrewery are strongly denied. Castor Ales continues to provide quality ales for the discerning public and promises something rather special for the forthcoming Peterborough beer festival. See you there!

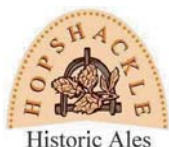


**Digfield Ales**  
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**Elgood's**  
[www.elgoods-brewery.co.uk](http://www.elgoods-brewery.co.uk)

The brewery expects to double its international sales in the next twelve months as they distribute in Argentina after tapping into the global demand for high-quality British ale, and will export an additional 20,000 pints over the coming year. Elgood's was founded more than 200 years ago but only started selling its products overseas three years ago. They already export ale to ten countries worldwide, including Italy and the USA.



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

The export of bottled beers to Germany started last November and has gone from strength to strength. Open bottle nights are held at breweries and outlets, mainly in the Hamburg region, to promote the brand. Craft kegs have also been sent over in the last few months. These are packaged in "one trip fully recyclable plastic kegs" which removes the concern and logistics of getting stainless steel kegs back to the brewery in the UK after use.

Otherwise, brewing capacity and demand continue to be maximised and evenly matched, with beers guaranteed to be available at the Vine in Market Deeping and the Willoughby Arms in Little Bytham. At this year's Peterborough Beer Festival, there will be a new beer called Tobacco Dock Porter (5.8%), a traditional English porter but made with the addition

of some barley which has been dried over a peat fire. This comes from the same Scottish maltings and is the same "heavily peated barley malt" as that used in the world-renowned Islay whiskies. The beer Tokens Tribute (4.0%) will also be available, again golden in colour but more hoppy this year. This beer is brewed in remembrance of Bruce Tokens, who passed away unexpectedly last year... Cheers Bruce!



**Kings Cliffe Brewery**  
[www.kcbales.co.uk](http://www.kcbales.co.uk)

Beers were supplied to the recent Northampton Beer Festival and the Bourne Festival. Jez is hoping to supply beers to the Deepings Beer Festival in July and the Peterborough Beer Festival in August.

The brewery has seen a steady increase in sales in recent months, particularly in the Northants area. Jez is looking to introduce a new beer, possibly a 4.5% golden bitter, to add to the existing four regular beers that he brews. The brewery has made a good start to the year, with beer sales increasing and interest being shown from possible new outlets.

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



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

During the winter of 2017, Mile Tree Brewery moved to 29 Alfric Square, Woodston. With the help of a hard-working workforce, made up of family and friends and specialist companies, we spent the winter constructing the brewery. ABUG installed the kit and by February 2018 we had officially arrived! Having now moved into bigger premises, we are excited to be able to continue to create hand-crafted ales with the added bonus of space for more limited edition and seasonal beers. At Mile Tree we strive to create our own interpretation of classic styles.

We enjoy experimenting with the finest ingredients we can find, ensuring that our beers retain their full flavour. We are inspired by beer styles both in the UK and across the globe and are passionate about the beers we produce – and we hope you are too!

Keep a lookout for our beers at Haddenham, Deeping, South Devon and Peterborough Beer Festivals, to name but a few. We are now in the process of reconnecting with all the lovely pubs in the Peterborough area, where we will be able to offer a wider range more regularly!



### Nene Valley Brewery

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

Nene Valley's latest beer, in collaboration with the Maypole in Cambridge and mentioned last month, is a 6.4% hoppy beer with Magnum, Eureka, Simcoe, Chinook, Ekuanot and Citra hops. It has been named Hopfella, is unfiltered and is suitable for vegans.

Another new beer, brewed with help from the staff at the Horse and Plough in Bingham (a Castle Rock pub and Nottingham Branch's Pub Of The year), was launched at a "Tap Takeover" at the pub on Thursday 7th June. As yet unnamed, the beer recipe called for lots of cut and crushed lemons.

Sales of Nene Valley's Kellerbier have increased, but this is mainly due to a single customer, Thirsty Biergarten at St. Giles, in Cambridge, who have taken lots in key-kegs.

Having already made the trip north to Scotland earlier this year for the Paisley Beer Festival, Nene Valley beers are making the trip again over the next few weeks to Glasgow and Banchory (Aberdeenshire).

All of the beers supplied in key-kegs.

The brewery are "saving up" for a centrifuge and are looking to install a "double tank" outside to accommodate double brews.

As part of the Oundle International Festival, the Party at the Wharf included the band Toploader.

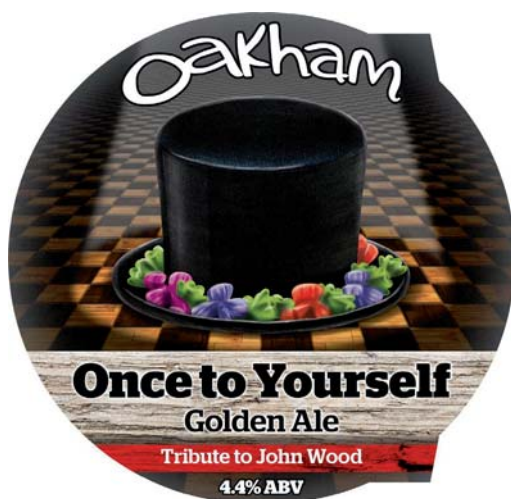


Oakham Ales

### Oakham Ales

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

"Once To Yourself", the special beer brewed in tribute to brewery founder John Wood, was launched on 28th June at Rutland CAMRA Beer Festival and went on general release a few days later. A 4.0% ABV pale beer is brewed featuring four hop varieties from Slovenia.



Endless Summer returns for July as the latest seasonal beer. At 3.4% it's weaker than all the other beers in the portfolio, yet has proved amazingly popular year on year with the public. Let's hope the summer's as long!

Then comes the return in August of White Dwarf, a beer very fondly remembered from some years back, a superb dry English wheat beer. Many a tear was shed when it was dropped by the brewery, so – will it be the same this time round? We'll have to give it a try and see!

American Red Rye at 4.2% was the June offering, and splendidly ruby-hued it was, with rich malt flavours being complemented by three New World hops. Hopefully this will appear again.

In the spring, Hawse Buckler appeared in cask form for the first time in a number of years and doesn't disappoint. At 5.6%, it packs a chocolate and coffee punch complemented by three American hops. For those who haven't been able to find any available, it will hopefully be available at the Peterborough Beer Festival.

The Brewery celebrates 25 years later this year and a celebration beer and some special events are promised! More details nearer the time.



**Rocket Ales**

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

The brewery is picking up more business following on from successful appearances at "Booze On The Ouse" Beer Festival, Cambridge Beer Festival and the Wimpole History Festival event at Wimpole Hall. Bottled sales have increased and at present Rocket are brewing at full capacity. The new seasonal ale, Sidewinder (4.0%), a refreshing session IPA, is now being produced, while beers from the brewery continue to sell in local Wetherspoon outlets.



**Tydd Steam**

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

This month sees the return of Learning To Fly (4.0%) and Armageddon (5.0%). Later in the summer, Dr. Fox's Chicken Choker (4.6%) and Sandman (5.0%) will put in a welcome appearance. Will is creating a new beer for Peterborough Beer Festival – maybe something from Dr. Fox's stable – we'll see.



**Xtreme Ales**

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

We are now well into the beer festival season, with beers departing to some part of the UK every weekend!

Aussie Sandpiper was well received and has been brewed several times with another brew in the pipeline. We were only going to brew it once! A new, single hop Citra beer has been brewed (4.3%) which will be available as you read this.

Peterborough CAMRA held a competition for local home brewers and the winners are to brew their beer with a local brewery. The beer will be available on the Singles Bar at Peterborough Beer Festival. We were involved in the judging and very good beers they were! The winner of the 5.0% plus category is going to be brewed on our test kit – let's hope we do a good job in this as in bottles it was excellent.

Whilst on the subject of PBF, we have submitted our ideas for beers, and decided that, as our name is XTREME, we would go for it this year and stretch the boundaries! The Festival Special on the LocAle Bar should be interesting, and the two proposed for the Singles Bar will certainly push the envelope!

We welcome the newest addition to the Peterborough beer scene, Bumbling Brewery. Their first two beers released for the Bumble Inn's second birthday sold out very quickly.

We will again be working at PBF on the LocAle Bar so feel free to stop by and have a chat!

## WELCOME TO THE 41ST PETERBOROUGH BEER FESTIVAL

Our five day event aims to showcase the best real ales from the UK, all kept in tip-top condition under giant marquees by our expert team of beer keepers. Add to that our location on the embankment of the River Nene in the heart of the city with entertainments on every day and you have the perfect festival atmosphere. We believe in getting the best selection of beers that people will enjoy and will continue to talk about long after they have finished drinking. 2018 will be a truly memorable and unique experience, welcome to Peterborough – the biggest, the brightest and the best!

### BEERS

We will be serving more than 400 draught real ales including favourites, beers from very small micros, many from new breweries, some produced specially for the festival and beers from our LocAle breweries.

The majority of the beers will be served by gravity – straight from the cask in the traditional real ale way. Back by popular demand however will be the Keycask bar introduced for the first time in 2016, 'Our aim is always to have every beer ready and available from the opening session – we do not hold any beers back. As always we will be serving beers of many styles including milds, bitters, porters, stouts, speciality flavoured beers and a few real lagers. Beer list will be available to view online ([www.beer-fest.org.uk](http://www.beer-fest.org.uk)) from around July onwards.

### GLASSES

Commemorative pint sleeve glasses and half pint tankards bearing the festival logo will be available and all will be oversized so that we can guarantee that you get a full measure when the glasses are filled to the line. Festival wine glasses and Gin glasses will also be available at the same price.

### CIDER & PERRY

The cider bar is with us, as always, serving one of the best selections of traditional cider and perry to be found anywhere. This year we will have around 80 varieties.

### WINE BAR

The wine bar will be selling traditional country wines, still and sparkling grape wines from English vineyards.

## GIN BAR **FEVER-TREE** MIX WITH THE BEST

The Gin Bar (sponsored by Fever Tree) will be at the festival next to the wine bar to satisfy the demand from gin lovers everywhere. We will offer you a range of around 50 different gins for you to sample. Since launching in 2005, Fever Tree has established itself as the mixer drink specialists, with over sixteen products with a similarly intense flavour. We offer the highest quality naturally sourced botanicals in our tasting mixers, after all if ¾ of your gin is the mixer, with the best.

### WORLD BEER BAR

The world beer bar will be selling a range of traditionally made bottled beers from around the world.

### SOFT DRINKS

The Escape Bar will be selling a range of soft drinks, ice cream, sweets and cigarettes. Children's drinks available for a mere 50p.

### FOOD

There will be a wide selection of food including burgers, fish and chips, pizza, Cornish pasties, German sausages, hog roast, kebabs, and traditional pub snacks like Pipers crisps, olives, and eggs. For those with a sweet tooth there will be a sweet stall or (if brave) try the scorplings.

### THE WORKERS

The Festival is organised and run by a team of people who are all unpaid volunteers. We ask that you not give us a few hours of your time.

### CHILDREN AT THE FESTIVAL

Lunchtime or early evening is the ideal time for families, as there is always an easy go home time. You can bring the dog (on a lead), but no alcohol or soft drinks but you must not bring your own food. There will be a fairground at the back of the festival.

### VENUE

The Beer Festival will be held in the city centre on the River Embankment, Embankment Road, Peterborough PE1 1EF. The site is only a few minutes walk from the bus rail and coach stations. A taxi rank will be available to enable you to get home without driving. As the festival is in the city centre, festivals and cars don't mix.

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## DISABLED ACCESS

The site is on one level on grass and disabled toilets are provided at the side and back of the site. Wheelchairs can be sourced but we do need advance warning. Taxis and cars carrying disabled passengers are permitted to cross the Embankment and drop off at the festival entrance.

## OTHER STALLS

On site you will find tombola, pub games, the CAMRA shop, a T-shirt stand, traditional sweets, pickled egg stall and the RNLI will be at the front gate asking for your small change.

## CAMRA MEMBERS

CAMRA members get reduced entry to the festival for all sessions. There are many other benefits too including free or reduced entry to over 160 beer festivals throughout the UK. To find out more or to join online visit [www.camra.org.uk/benefits](http://www.camra.org.uk/benefits). If you're not a member you can also join or find out more at our membership and information area or simply have a chat about what we do, ask about beer, pubs, brewing and more.

## OPENING TIMES AND PRICES

### TUESDAY 21ST AUGUST

Trade Session 3pm, 5.30pm to 11pm -	£5
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### WEDNESDAY 22ND AUGUST

Noon to 3pm -	£2
3pm to 11pm -	£5

### THURSDAY 23RD AUGUST

Noon to 3pm -	£2
3pm to 11pm -	£6

### FRIDAY 24TH AUGUST

Noon to 3pm -	£2
3pm to 11.30pm -	£6

### SATURDAY 25TH AUGUST

Noon to 3pm -	£2
3pm to 11.30pm -	£6

(CAMRA, SPBW & EBCU members Weds-Sat before 3pm-£1, Tues-Sat after 3pm-£3). Pass outs available after 5pm. No admission or re-admission after 10.30pm.

# TRIP TO SHREWSBURY BY TRAIN

Feeling blue, after cold and flu? This was the thing to do. Join the trip to Shrewsbury on Saturday 3<sup>rd</sup> Feb.

“Have you got your camera Roz?” asked Mick, “I think this is the most tickets we have had for a while, 30 people, 2 tickets each out, three return plus 3 seat reservation tickets, that was a total of 240! *To print the Wolverhampton to Shrewsbury return and Wolverhampton to Birmingham single tickets at Peterborough Station took nearly 5 minutes!*



Usual call to the platform and then split us in two for boarding as some in Coach A and some in Coach C, not sure “How” but I get the position of shouting out the booked seat numbers on the train! *All boarded and settle down for the journey via Birmingham and Wolverhampton to Shrewsbury.* Thanks to Dave Taverner for finding our seats in the other carriage.

Decisions had to be made on the 3 hours train journey as to who would venture to Shrewsbury’s outlying pubs, The Dolphin, The Abbey and The Nags Head, so Robert, Ross and Dave took that for the team. *(Robert will interject with his visits).* Next quandary when visiting the first two pubs, Woodman and Royal Oak, with 26 customers is to split half and half so as to get served. Plans made, off we set. Then Philip and I went off piste straight away as the gang walked past The Bird in Hand, 50, Coton Hill, Shrewsbury, SY1 2DT, (not on the list), we decided

to go in and try and pleased to say not disappointed. Alan Reynolds has been the tenant here for 43 years - he in his 70’s and pulls a great pint. He told us that his locals drink a lot of light beers, he had three on, and they are not too keen on dark or black beers so doesn’t serve them, and he had on, Wye Valley-Butty Bach 4.5%, Hobsons-Twisted Spire 3.6% and Salopian-Lemon Dream 4.5%. I had a half of each and quiet seriously could have stayed there the rest of the day, drinking and talking to Alan and his sister-in-law Joy his barmaid, many thank yous for your time and conversation.

As a footnote to this, we bumped into Mandy Chasney and Chas (who was celebrating his 50<sup>th</sup> birthday) later in the day, gave her the details and they visited Sunday and sent a message to say “Thank you for the heads up on the pub, we went and it was great and we had roasties on the bar for all at lunch”

Across the road, as the gang en route back to town, I persuaded Dickie and Jane to visit Alan as Phil and I went into the Woodman, 32, Coton Hill, SY1 2DZ. A brick and half-timbered pub, rebuilt in 1925, it retains two bars and has oak panelling on the walls and retains other original fittings. The locals told us that Rob, the landlord, pays special attention to his beers. They had Butty Bach on, Salopian-Hop Twister 4.5%, Ossett-Silver King 4.3%, Salopian-Shropshire Gold 3.8%, Rat Brewery-White Rat 4.0%, I had the Salopian Shropshire Gold, which was, again true to the locals’ word, well kept.

A few steps along the road is the Royal Oak, Coton Hill, SY1 2DZ, no number given, but the outside is the black and white of the Tudor style, and inside there’s a lot of wood panelling, and has a modern electronic display on the wall of the list of beers and cider. This is a Black Country Ales pubs, get the pub to stamp your leaflet and visit all in the area, sadly we didn’t have time to do them all. My first black beer of the day was partaken here. Black Country Ale-Pig on the Wall 4.3%, Black Country

Ale-Fireside 5.0%, Black Country Ale-BFG 4.2%, Salopian-Oracle 4.0% and Fixed Wheel-Chain Reaction 4.2%. I/we liked the pub, the customers and the wonderful big dog, (Wolfie) that took to us as we fed it pork scratchings, with the owner's consent, nice place.

We then set off to walk back into the town centre and partake of its drinking establishments. We headed for the Salopian Bar, by now the rugby had started, so we walked into and out of here, as it was rammed, with customers, all watching the rugby, and we couldn't get to the bar to see what was available let alone buy. Those that did visit this pub were rewarded with a splendid choice of beers – Castle Rock Harvest Pale, Fallen Grapefruit, Fyne Ales Jarl, Marble Manchester Bitter, Stout, Oakham Bishops Farewell, Salopian Oracle and Wye Valley Bitter.



Close by is the Armoury, a Brunning & Price pub restaurant, which has a good range of real ales. Of interest here is the remnants of the transparent Lamson Tube that up to a few years ago was used to convey food orders from the bar to the kitchen! Older readers may know some department stores that used them to send money to the cash office and return a receipt for the customer.

The away team ventured off to the “if time allows” drinking establishments. Ross took charge and we found the Dolphin at 48 St Michaels Street (SY1 2EZ). On the way we met the main group who had made a directional mistake! The Dolphin is a Joules pub. As well as Joules Pale Ale and Pure Blonde they also had Penny Pincher Golden Ale at 4%. This proved easy drinking with a subtle hint of Ginger. For the devotees to the dark side there was Pheasantry Black Dragonfly at 4.5%. This was a black IPA which was fresh with gentle roasted

flavours. This pub is worth a visit as it is very much a nice local with a friendly knowledgeable landlord. The Landlords' Roll of Honour goes back to 1828. In 190 years there are only 15 names!

We next headed cross country to the Abbey, 83 Monkmoor Road (SY2 5AZ) Most of Shrewsbury is contained within a horseshoe bend of the River Severn. Crossing points are few. We retraced our steps passing the station and used a footbridge across the river. Aided by Rob's ability to read Mick's map we found our way to our objective. Built in 1860 as Ashley House this is a large building with a pleasant atmosphere mainly due to the efforts of the staff who are very helpful. We got CAMRA discount on half pints! There was a large range of beers on, including standards like Rev James and Bombardier, but Rob had a Bishops Castle Three Tuns Stout at 4.4%. This was a smooth and creamy pint. Leatherbritches had a Lemongrass and Ginger beer that was nicely understated. The food menu here looked very attractive if a little on the pricy side so we decided to eat on the hoof on our long trek to the English bridge and the next crossing of the Severn. We found a nice chippy on the Monkmoor Road and made our way to the real abbey. Ross was reluctant to cross the English Bridge but I persuaded him to think of it a bridge from England to Scotland. His pace immediately picked up and we soon found ourselves at the Nag's Head (22 Wyle Cop SY1 1XB). This is a good old fashioned boozer. We found ourselves

somewhere to sit and had a half of something but I cannot say it tempted me to have another. I decided to return to the programme and arranged to meet Roz at the Shrewsbury Hotel. Ross and Dave then continued their Odyssey.

The Shrewsbury Hotel, Mardol, SY1 1PP, a Wetherspoon's establishment, and they did have Batemans-Yella Belly Gold 3.9% on sale. It's a very large, many roomed building that used



to be at one time a coaching inn, and the choice of beer is always as any Wetherspoons varied from day to day. It is also the first of Wetherspoons budget hotels. Again a lot of people eating, drinking and watching the rugby, so not really a true feeling of the place, we could not find a seat to sit and have food just managed to get a drink and go.

From here it was a pleasant walk to the Three Fishes, 4 Fish Street, SY1 1UR. I looked this pub up before we went and like what I'd seen and also that they did food, so thought lunch here today instead of Wetherspoons. The pub is situated on old cobbled street tucked well out of the way behind the town square, and the street was used for the filming in 1984, of *A Christmas Carol*. The Three Fishes also displays on the outside wall of the pub a large notice "The original smoke-free public house" As hungry, thought of food, only to be told they did not do food after 2:30. It is on their board in the pub, but not on their menu or website, I was not a happy fish. The real ales on sale were Stonehouse Station Bitter, Exmoor Fox, Hobsons Mild, Timothy Taylors Landlord, Salopian Matrix, and Enville Ale.



Close by is the Kings Head, which is worth a visit to see the pre-Reformation painting of the Last Supper on an old chimney breast. It sells a couple of real ales.

Onwards we went, and found (off piste again) The Old Post Office, 1 Milk Street, SY1 1SZ. In the centre of Shrewsbury, this

straightforward pub with rooms is set in a black-and-white-timbered building with a shop front, accessed by an alley and was a great find. As they were still doing food, we stopped, ate and quenched our thirst in a wonderful pub, again large rooms, and nice staff.

Our next visit was to the Loggerheads, 1 Church Street, SY1 1UG. This is a wonderfully unspoilt pub in an 18th-century building still with four separate rooms.



Off the left-hand passageway are a serving hatch (right) and the venerable (former) 'Gents Only' room formed by a timber and glass partition which doubles as a high-backed settle. Here there are some old (non-working) bell-pushes and a traditional slate shove ha'penny board. There is a tiny front bar in the centre and at the rear left is a tiny snug ('Poet's Room') with old padded bench seating. The corridor runs around the back of the servery to the lounge bar which from inter-war times has fixed seating on two sides, a brick fireplace, a hatch to servery and a parquet floor. The limited choice of beers is down to it being owned by Marstons – the 3 on were Banks's Amber 3.5%, Jennings-Sneek Lifter 5.1% and Young's-London Gold 4.8%. London Gold it was, Philip asked for a hot drink, and was told "No" as only one member of staff on, even though they advertise Hot Drinks.

During the visit to Shrewsbury one of our team, Derek Gibson, reached a milestone – he was visiting his 4,000th pub! As we approached the Lion Hotel someone suggested we line up as a guard of honour so Derek was cheered into the bar by 10 of us lined up on the pavement. The hotel is worth a visit to see the Oak Bar, situated just inside the hotel on the

left hand side. It is a small room with a bare wood floor and walls of oak panelling. The counter is of oak panelling and above are a series of five working shutters with multi glazed panels matching the doors. The shutters are closed at the end of every day – something very rare in pubs nowadays. A couple of real ales are on sale. Also, we were able to visit the Adam-style Music Room upstairs in this Grade I Listed building that was a stop on the London to Holyhead mail coach run.

Other pubs visited included the Cross Foxes, 27 Longden Coleham, Shrewsbury SY3 7DE, which, from the Nags Head, is across another footbridge. Originally two small rooms and now opened up it was a locals pub included in the 2018 Good Beer Guide selling Draught Bass and Salopian Shropshire Gold.

Back into town we passed the Golden Cross, 14 Princess Street, Shrewsbury SY1 1LP, which still retains its small two roomed layout but these days operates as a restaurant. It sells Hobsons Old Prickly and if quiet, drinkers are welcome to pop in.

Close by is the Coach & Horses, 23 Swan Hill, Shrewsbury SY1 1NF, which dates back to the early 19th century and was expanded into the neighbouring building in the 1980s. It is well worth a visit to see the small snug and has a range of real ales.

Next door is the Admiral Benbow with a wide range of real ales and is also featured in the 2018 Good Beer Guide. From here it was a 15 minute walk back to the station.


The trains back home were calling as it's a 3 hour journey, and at the end of our rainbow that night was The Bumble, waiting arms open, 5 beers in tip top condition and friendly staff to serve, deep breath and ahhhhhhhhhh.

## Roz Fountain


*(with input by Robert Fountain & Mick Slaughter).*

*Photos are by Derek Gibson, Ross Parton, Roz Fountain, Paul Fuller & Mick Slaughter.*

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# OMNIPOTENT OSTRICH

Far from burying its head in the sand, the Ostrich in Peterborough's North Street can hold it high, having been chosen to receive the prestigious LocAle Pub Of The Year award. Our picture shows Dave Reeve-Shillito of the Ostrich being presented with the award by Mark Wroe, the branch's designated LocAle Officer.

(Photo : Don Rudd)



The CAMRA LocAle scheme is an initiative that promotes pubs stocking locally-brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of "green" issues.

## It's a dirty job, but someone's got to do it...

2018 has seen the arrival of the Peterborough Beer Festival Brewing Competition, which saw no fewer than 27 home-brewed beers in three categories judged by members of the Peterborough CAMRA Branch.

Competitors were asked to produce a litre of beer to be judged in one of three ABV categories : 3.0% - 3.9%, 4.0% - 4.9% and 5.0%+.



The prize for each winning brewer is to spend the day with a local brewery to produce a firkin of their beer to be put on the Singles Bar at this year's Peterborough Beer Festival.

The standard of beer entered was extremely high, with many members of the panel commenting that the beers would not be out of place behind a bar.

### WINNERS:

#### 3.0% - 3.9%

Ashley Carr, American Pale Ale, DUKE OF JARL – to be brewed with Rocket Ales.

#### 4.0% - 4.9%

Piotr Mikucki, Belgian Peat Milk Stout, MY NAME IS MUD – to be brewed with Mile Tree Brewery.

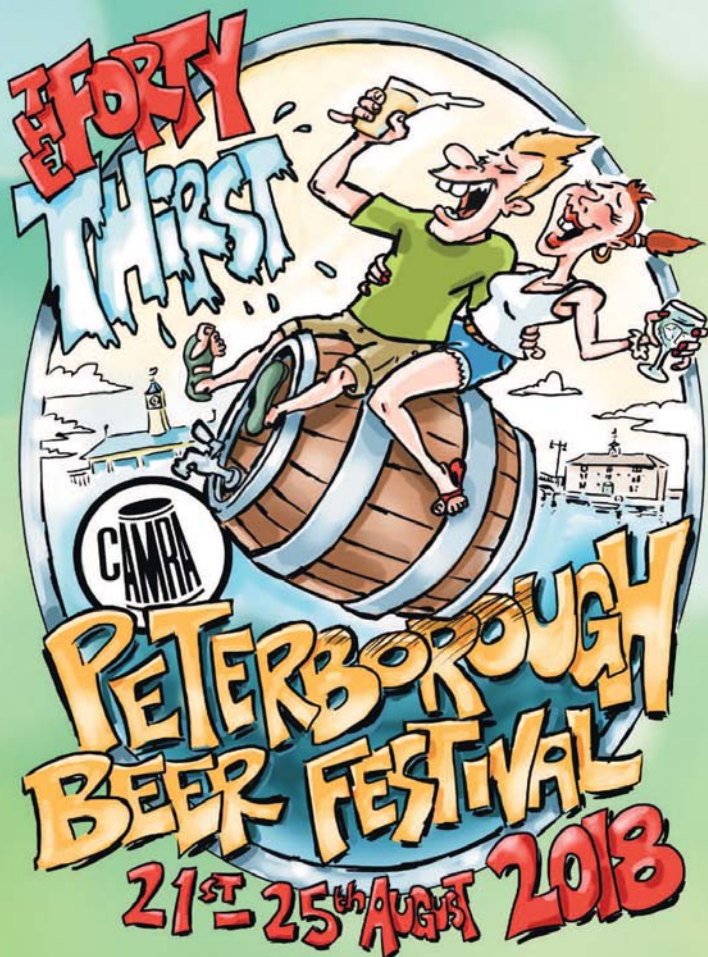
#### 5.0%+

Charlie Abbott/Jason Jones, American IPA, PIDLEY CHEEKS – to be brewed with Xtreme Ales.

Thanks to all who came and helped to judge the beers (why wasn't I invited? – Ed) and a special mention to our Branch Chairman, Matt Mace, who managed to judge every beer in every category!

Finally – a particular thankyou to Bram of the Hand and Heart for providing a venue for the judging and a never-ending supply of clean glasses!

**Mark Wroe**



**CAMPAIGN  
FOR  
REAL ALE**

## OPENING TIMES

### Tuesday 21st:

Trade Session 3pm  
5.30pm to 11pm £5

### Wednesday 22nd:

Noon to 3pm £2  
3pm to 11pm £5

### Thursday 23rd:

Noon to 3pm £2  
3pm to 11pm £6

### Friday 24th:

Noon to 3pm £2  
3pm to 11.30pm £6

### Saturday 25th:

Noon to 3pm £2  
3pm to 11.30pm £6

CAMRA, EBCU & SPBW

Members: Weds-Sat before 3pm

- £1, After 3pm Tues-Sat - £3.

Pass outs are available from 5pm.

Refundable Glasses - £3 each.

No admission/ re-admission after  
10.30pm

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# ENTERTAINMENT

## Peterborough CAMRA Beer Festival 2018

### Tuesday 21st August Open Mic with Stacey

With the popularity of Open Mic evenings ever increasing around pubs in the Peterborough area, this has now become a regular feature of PBF. We are looking forward to giving another opportunity to some of our less well known individuals to show off their unique talents on the Beer Festival Stage. This event will again be hosted by Stacy, so if you would like the opportunity to appear, do please contact her IN ADVANCE to register your interest. Stacy can be contacted at [vocalsoulmate@hotmail.co.uk](mailto:vocalsoulmate@hotmail.co.uk)

*On Stage from around 7:30pm*

### Wednesday 22nd August Last Minute Brigade

Last Minute Brigade are a 4 piece Peterborough based band delivering a show of musical skill and pure showmanship on a huge level. With the skills of Andy Hughes on guitar, huge pounding beats and craziness from Staceman, high energy vocals and showmanship from Connor Gordon and stonking bass grooves from Dan Stimpson. We promise a show that you won't forget and our mission every time is to get the crowd involved and have a great time. With songs covered from artists such as Muse, Led Zeppelin, Royal Blood, Oasis, The Who, Jimmy Eat World, The Beatles, AC/DC, Coldplay, Pulp, Prince, Manic Street Preachers, Cranberries, The Cult and a whole lot more. You won't be disappointed.

[www.facebook.com/lastminutebrigade](https://www.facebook.com/lastminutebrigade)

*On Stage from around 8:00pm*

### Thursday 23rd August The Expletives

The Expletives are a fantastic 4 piece Peterborough based band delivering a high energy show both musically and visually. The Expletives sets are jam-packed full of fun and feisty Punk 'N' New Wave Classics from back in the day. The Expletives recreate onstage the songs and sounds of The Jam, Sex Pistols, Buzzcocks, Undertones, Specials, Sham 69, Ramones, Ruts, Madness, Dr Feelgood, Blondie, The Damned, The Clash, Elvis Costello, Iggy Pop, The Vapours, The Members, Eddy and the Hot Rods, Jilted John, David Bowie and much, much more.

[www.facebook.com/TheExpletivesBand](https://www.facebook.com/TheExpletivesBand)

*On Stage from around 7:30pm*

### Walkway

Following the success of opening for Status Quo, The Darkness, Black Stone Cherry, Slade, Bernie Marsden (Whitesnake), Eric Martin (Mr Big), Graham Bonnet (Rainbow); Walkway's distinct vocals, jaw dropping solos and solid rhythm section have created a huge buzz and gained the band the reputation as one of the UK's best unsigned rock bands. In July 2017 the band released their highly anticipated third album, titled 'WWIII'. Recorded in 13 days at Sonic One Studio and mastered at the legendary Abbey Road Studio's by Sean Magee. The album contains 12 new Walkway songs, plus a tribute to the late Status Quo Guitarist/Vocalist Rick Parfitt with a cover of Quo's "Rain" featuring the original Status Quo Drummer John Coghlan guesting on drums.

"Really enjoyed it, loved the energy you guys had. You boys are annoyingly good"- Rick Parfitt &

Francis Rossi (Status Quo)  
“I actually felt like I was at your show...” - Dan  
Hawkins (Guitarist for The Darkness)

**www.officialwalkway.com**

*On Stage from around 9:00pm*

## Friday 24th August Palmy Uke Band

The Palmerston Ukulele Band (P.U.B. for short) is an eclectic mix of music and performers attracting a huge range of audiences at a wide variety of venues from the Peterborough Beer Festival to Fetes & Charity events. In fact anywhere that people like to gather to have a jolly good time! We make it our business to share Ukulele love, joy and happiness wherever we go by putting our spin on popular sing along, foot stomping tunes from the 60's, 70's & 80's; Johnny Cash and The Beatles to The Kinks, Neil Diamond, Tom Jones, The Undertones, and many, many more. Although we're a bit of an odd bunch from all different sorts of backgrounds & professions (we even have our own bona fide 1980's pop star in our midst.....see if you can spot him!) we all rub along very nicely and are, as the song goes, “Happy Together”. **www.palmyukeband.com**

*On Stage from around 4:00pm*

## Revolver

Revolver have become known for their highly energetic stage performances of all the biggest indie anthems. A very visual band to watch, they manage to engage the audience from the word go and make any event belong to the audience as much as the band. Don't be surprised to see frontman Nok bring his Geordie charm into the crowd and get the less shy joining in. With over 300 gigs behind them in the five and a half years since vocalist Nok and Mark Delaine Smith (Former member of the UKs top Oasis tribute) started the band in 2013, Revolver have been earning the main billing on many festivals from the North East down to local ones in their Lincolnshire homeland. Joining Nok and Mark are the dynamic Danny Hunt on guitar

and explosive Dan Spence on drums. It has often been commented that when watching the band you can't keep still, whichever one of the four you watch there's always something going on. If you are into the big indie numbers by Oasis, The Kaiser Chiefs, Stereophonics, Feeder, U2, up to date pop like Walk the Moon or classics by The Jam, The Police, Erasure and even quirky stuff like Wheatus and Scouting for Girls and you like your tunes served up bursting with energy and performance with ripping riffs and full on vocal harmonies then you will have a top night and join the many others who have become a part of the large Revolver family.

**www.revolveruk.com**

*On Stage from Around 7:30pm*

## The Dizzy Miss Lizzys

The Dizzy Miss Lizzys began in 2012 after an invitation to perform with PETE BEST the original drummer of the Beatles. Their sound then evolved from a Beatle tribute band to a 3 part harmony heavy rock band of the highest order. Gizz Butt, the guitarist virtuoso known for playing for The Prodigy (headlining Glastonbury, Reading and playing to 250,000 in Moscow Red Square) and chart success with his own band Janus Stark, formed the band with drummer legend Fozzy and they have shot to Peterborough high popularity status in a wake of packed dance floors and face melting, hard rocking guitar and drum wizardry. Fusing The Beatles, Rolling Stones, Lenny Kravitz, Free, The Eagles, Cream, Bowie, Bolan, GNR and Queen in a heavy rocking unique way like nobody else. Joined by the fantastically talented Ex Midget singer-guitarist Richard Gombault and Paul Macca lookalike Si Martin they have gone on to become one of Peterborough's most popular and adored local rock bands. Red hot and raunchy, rock n roll and heavy rockin' fretwork, sing your lungs out with The Dizzy Miss Lizzys. High Energy, passion, sweat and humour from top class musicians with top class songs. Instant feel good factor!!!

**www.facebook.com/TheDizzyMissLizzys**

*On Stage from around 9:30pm*

## Saturday 25th August Afternoon Velocity

Velocity are a fresh and high energy punk, indie and classic rock influenced power trio from Peterborough. Delivering classic and modern covers as well as their own material they never fail to excite a crown and rock out.

*On Stage from around 2:00pm*

### Meg McPartlin

All the way from Lincolnshire, 21 year old singer songwriter Meg has been performing in pubs and clubs since the age of 12. Her influences include Pink, Frank Turner, Johnny Cash along with many other well-known singer songwriters. Besides her liking for old country music Meg loves to please a crowd with her range of punchy modern tunes full of sass and passion.

*On Stage from around 3:00pm*

### Third Stone from the Sun

TSFTS are another fine Peterborough Old-School Rock/Funk/Blues Covers band, putting their own spin to classic tracks that have stood the test of time with covers from artists such as Jimi Hendrix, Prince, ZZ Top and many more.

*On Stage from around 4:00pm*

### The Broadcasters

The Broadcasters are a UK based Rockabilly trio from Peterborough, consisting of Peter Ravenhill on guitar, Tom Wright on vocals and double bass and Andy Clifton on drums.

*On Stage from around 5:00 pm*

## Saturday 25th August Evening The Hot One Two

The Hot One Two are a five-piece band mixing the sound of classic rock with today's modern attitude, style, presence and energetic live show! Having scooped the prestigious 'Best Rock Act' and 'The

Showmanship Award' from Cambridge's prestigious annual band competition, THOT are now regulars on regional radio and have appeared at festivals and venues over the east and midlands.

'Putting the swagger back into UK rock, The Hot One Two are an act you need to be checking out in 2018. Their debut release 'Come Whatever May' is of the quality of a band that have been together for years and is a real statement of intent from the Cambridgeshire five piece'.

Tom Simkins, BBC Introducing Cambridgeshire

**[www.facebook.com/thehotonetwo](http://www.facebook.com/thehotonetwo)**

*On Stage from around 7:30pm*

### The Killerz

The Killerz are as close as you can get to The Killers. The band prides itself on its overall likeness to the chart topping band. The music, the look and the energy created by the band makes you feel like you are watching the real thing. In 2017 The Killerz were voted the official No1 Killers tribute at the National Tribute Music Awards by the UK Entertainment Agency Association and a finalist in the Best UK Tribute Band category. The band is currently enjoying a tremendous wave of success. Performing in the UK and Internationally at various festivals, venues and events the band continue to gather support from their audiences and more impressively from The Killers support group The Victims receiving great reviews wherever they perform. Described as being an exciting and a brilliant imitation of the real thing by many fans The Killerz continue to please followers with new and old chart hits like Mr Brightside, When You Were Young, Human and many, many more. With a true passion and love of what they play The Killerz are looking forward to bringing that Las Vegas Superstars feel to the closing entertainment for

Peterborough Beer Festival 2018.

**[www.thekillerz.co.uk](http://www.thekillerz.co.uk)**

*On Stage from around 9:30 pm*

# POSH PINTS

## And away we go...

### Saturday 11th August

Rochdale, KO 1500

BAUM, Toad Lane OL12 0NU

Former national CAMRA Pub of the Year. Seven changing ales.

CEMETERY HOTEL, 470 Bury Road OL11 5EU  
Close to Spotland, historic pub interior. Seven changing ales.

HEALEY, 172 Shawclough Road OL12 6LW

In the Good Beer Guide for 36 of the last 40 years. Four changing ales.

### Tuesday 14th August

QPR (League Cup) KO 1945

BELUSHI'S BAR, 13-15 Shepherd's Bush Green W12 8PH

Informal chain bar.

BREWD OG, 15 Goldhawk Road W12 8QQ

40 craft beers on offer.

### Tuesday 21st August

Charlton Athletic, KO 1945

ROSE OF DENMARK, 296 Woolwich Road SE7 7AL

Modern red-brick boozer, welcomes away fans.

SPANISH GALLEON, 48 Greenwich Street SE10 9BL

Shepherd Neame house right outside Cutty Sark station on the Docklands Light Railway.

### Saturday 25th August

Plymouth Argyle, KO 1500

FORTESCUE HOTEL, 37 Mutley Plain PL4 6QJ  
Nine handpumps, local CAMRA Pub of the Year 2017.

LOUNGE, 7 Stopford Place PL1 4QT

Cosy pub serving "the best gammon, egg and chips in Plymouth!"

STOKE INN, 43 Devonport Road PL3 4DL

"No bells and whistles but it serves good ale!"

### Saturday 8th September

Southend United, KO 1500

MAWSON'S, 781 Southchurch Road SS1 2PP

The town's first micro, local CAMRA Pub of the Year 2017.

RAILWAY HOTEL, 32 Clifftown Road SS1 1AJ

Three-storey community inn with historic pub interior. Up to six ales on.

### Saturday 22nd September

Gillingham, KO 1500

PAST AND PRESENT, 2 Skinner Street ME7 1HD  
Friendly community micro, local CAMRA Pub of the Year and Cider Pub of the Year 2017.

WILL ADAMS, 73 Saxton Street ME7 5EG

Back street former CAMRA branch Pub of the Year. Five ales on when Gills are at home.



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# Diary Dates

CAMRA meetings, socials and beer festivals

## August

### Tuesday 7th – Saturday 11th

Great British Beer Festival, Olympia London, Hammersmith Road, Kensington. London W14 8UX. Real ale, ciders/perries, craft beer, wine, gin, food, music and entertainment.

For further details [www.gbbf.org.uk](http://www.gbbf.org.uk)

### Tuesday 21st – Saturday 25th

41st Peterborough CAMRA Beer Festival, Embankment, Peterborough, PE1 1EF. 400+ real ales, including many festival specials. Ciders/perries, bottled beers, wines and soft drinks plus a Gin bar. LocAle and specialist key keg craft beer bars. Large selection of food stalls. Live music. Family friendly festival.

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

### Thursday 30th – Sunday September 2nd

Jolly Brewer Beer Festival, Foundry Road, Stamford PE9 2PP.

70+ Real Ales, Real Ciders and Keg Beers, live music and food vans every day.

## September

### Monday 3rd at 8.30pm

Branch Monthly Meeting at the Jolly Brewer, Foundry Road, Stamford, PE9 2PP. All members welcome, please bring membership card.

### Thursday 20th – Saturday 22nd

Elgood's Brewery Beer Festival in conjunction with SIBA East Region, featuring local East Anglian Breweries. 150+ beers. Venue: Elgood's Brewery, North Brink, Wisbech, PE13 1LW.

Further details [www.elgoods-brewery.co.uk/elgoods-beer-festival-2018/](http://www.elgoods-brewery.co.uk/elgoods-beer-festival-2018/)

## October

### Wednesday 3rd at 8.30pm

Branch Monthly Meeting at the Hand and Heart, 12 Highbury Street, Peterborough, PE1 3BE. All members welcome, please bring membership card.

### Thursday 18th – Saturday 20th

Booze on the Ouse Beer and Cider Festival, Burgess Hall, Westwood Road, St Ives, PE27 6WU. For further details <https://hunts.camra.org.uk>

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# Branch Contacts

## Branch Committee

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### Blue Bell: Situation Vacant

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### Elgood's: James Sheppard

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### Hopshackle: Jonathan House

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### Kings Cliffe Brewery:

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### Melbourn: Don Rudd

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### Nene Valley: Bob Melville

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07731 993896

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## Trading Standards

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## Pub Merit Awards & Gold Awards

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**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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