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Editor's Ramblings

As we enter the season of mists and mellow fruitfulness (sounds like a hoppy ale!), I was planning to start this issue's Ramblings by announcing the radical measure of introducing a Situations Vacant page,

with a plea for readers to come forward to fill certain vacancies on the Committee. However, I'm delighted to say that it won't be necessary. Our Chairman will fill you in with details in his Corner, but I would like to pay brief tribute to Bob Melville and Mike Blakesley, who have resigned as Membership Secretary and Press Officer respectively.

Bob, a former Editor of BAE, has never been anything other than meticulous in his dealings and I enjoyed a long chat with him at the Beer Festival (where he was manning the CAMRA stand), culminating in him introducing me to his successor! Thus we welcome Karen Quinn as our new Membership Secretary. And - at last! - we are to have a Young Members Officer.

Mike brought energy and enthusiasm to his role and I'm grateful that he and Rocket Ales will continue to sponsor our crossword by giving away three three-packs of ale to winning entrants.

We still have a couple of vacancies but clearly this is no sinking ship! Morale within the Branch is justifiably high, and why wouldn't it be, after the latest triumphant Beer Festival? What an occasion! What an achievement! And how blessed we are to have such an event on our doorsteps. Roll on the Summer Of 42...

Long-standing commitments meant I could only attend on the Saturday ; but my cup ran over within minutes of arrival as I won beer vouchers on Daryl's tombola...

What about the international shortage of CO₂? Were you affected? No, nor was I. In fact I didn't notice any shortage of real ale or real cider, as there wasn't one. But I can't begin to imagine how nightmarish it must have been for those thousands of people whose pints of Creamflow, Smoothstream or whatever it's called these days were at risk. It was difficult to sympathise - but with luck some of them saw the light and converted to real ale which, as we know, needs no input of CO₂ since it creates its own. Problem solved.

Good luck!

Al

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The next issue of Beer Around 'Ere will be available on the 29th November. We must have your stories, news and advertisements by 2nd November.

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





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Chairman's Corner

Well, I hope you enjoyed the sizzling hot summer and took the opportunity to visit a number of the fine pubs in and around the branch area or

one of the many beer festivals. The Peterborough Beer Festival saw the addition of the Gin Bar to the established layout which was very popular. Although the rain did come too early on the Friday and the Saturday we hope you enjoyed this year's experience. I certainly did, with highlights including watching my friends in the Expletives on the Thursday night, Stacey Lowth on the Tuesday and Meg McPartlin on the Saturday.

The festival also brought some surprises with a number of people volunteering for roles in the branch. We will soon have a new Young Members Officer, looking to encourage the under 30s to undertake a range of activities including brewery tours, pub crawls and games evenings. Watch out for updates on social media including Facebook. Karen Quinn has expanded her role from the Beer Festival Members' Area Manager to now being the Membership Officer and we have also had a couple of volunteers to take over the role of Brewery Liaison Officer for Nene Valley Brewery.

We have also had a couple of interested parties to take over the webmaster function from Harry Morten but discussions for this post are ongoing. I am still on the lookout for a Campaigns Officer, otherwise we are getting there slowly.

Sadly in September the Heron in Stanground closed its doors for the last time with a development earmarked for the site. My thanks must go to Meri Hyde and her team who turned this pub into a true locals' venue selling predominantly locally sourced real ales. Meri - the Heron and yourself will be sorely missed, a big loss to the local community and to the Peterborough CAMRA family. However, there may be a new micropub on the Fletton High Street with the "Wonky Donkey" putting in planning permission to the City Council.

There are also changes to this year's Good Beer Guide and Pub of the Year assessments with a greater use of the National Beer Scoring System (NBSS) and the involvement of a panel to judge pubs once you have voted for your favourites.

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

Matt Mace

Chair

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Pub News

As we move into autumn and reflect on another fantastic Peterborough Beer Festival, this edition of Pub News covers some of our finest village inns, ones that we've come across on our day walks and on drives out into the countryside. To finish, as usual, we wrap up with news of the various changes to the pubs in our area.

Summer Walking Pubs

This year's magnificent summer allowed us to get out and enjoy some fantastic country walks culminating with wonderful country pubs. Quenching our thirst after a pleasing walk around the shores of the wash found us in the remote Tydd St Mary, and **The Five Bells** for some much appreciated Tydd Steam Barn Ale. The pub typically carries two ales with one usually from the neighbouring Tydd Steam brewery. There's some good walking around Guy's Head on the sea banks, and during the week, if you time it right, the RAF will also put on a demonstration on their nearby bombing range.

At the other end of our branch the picturesque Nene Valley rewards walkers with some pleasant trails and fine village inns. There's no better place to start and finish a walk than **The King's Head**, Wadenhoe. Sited right on the river bank with good parking for either cars or narrow boats this pub offers great food and ales. The pub has been owned for 8 years now by business partners Dave and Alex with Shannon running the front of house and Alex taking care of the kitchen. The pub competes in a Northamptonshire skittles league in winter. Local beers are well supported with Gun Dog and Great Oakley breweries often starring. The line-up is often completed with offerings from Digfield and Tydd Steam. The pub featured in the Good Beer Guide throughout most of the 1980s and it would be nice to see it make a deserved return. The day we walked in the Nene Valley saw England's football team

making a rare appearance in the latter stages of a World Cup competition, so feeling that we shouldn't miss this event, we decided that **The Ship** in Oundle would be the best place to enjoy the match. For years this has been the preferred Real Ale destination in Oundle, and although it hasn't featured in the GBG for a few years the beer is still very good. There were four handpumps with three nationals (Doom Bar / London Pride etc.) and the refreshing Brewster's Hophead, which was in good form.

Closer to the centre of our region the walking around Stilton and rolling hills to the west of the A1 has some nice easy walking and a good number of pubs to provide rewards. We parked up in Stilton and our chosen path took us past **The Fox** at Folksworth. This closed a few years back and was resurrected by the group that ran the successful "Clarkes" restaurant in Peterborough. The fears were that the pub would lose all semblance to a pub, so it was refreshing to find three handpumps and plenty of non-food seating and drinking areas. As it was we sat in the spacious garden and enjoyed a pint of Oakham's JHB. Nice to see local beers being featured. The walk started and finished in Stilton where it's nice to see four pubs still in business (more on these in the next edition). In the last edition I mentioned that **The "S" Bar** had opened up in the old tunnels building behind the Angel Spice so it was obvious choice for our post-walk ale. There are typically up to six real ales available, all served direct from the cask in the air conditioned "cellar" just behind the bar. The focus here is pub games with pride of place going to a full-size snooker table. Rates are reasonable and the table is in very good condition.

Just north of Peterborough there is a nice walk around the villages of Bainton, Ufford and Barnack. Having visited the White Hart in Ufford back in June, we opted for **The Millstone**

in Barnack. Locally famous as Aubrey's first managed house, and now the only pub left in the village after the demise of The Fox, this Everards tied house has always been a safe bet for a good ale. A good range of the brewery's beers were on offer, including my favourite as a student, Old Original. As it was another hot day, and I'm not such a fan of the stronger ales any more, I opted for the Sunchaser, pleasingly it was in good nick and refreshed me adequately. The pub has four areas, mostly set up for food, but it still has a drinking area in and around the bar, so although we sat outside in the sunny courtyard, we wouldn't have felt out of place inside.

In an attempt to walk off some of the beer consumed at the Beer Festival I had a walk to Eye through the old brick pits that are now a nature reserve. The destination was the only pub left in a village that not so long ago had four to choose from. The first to go was the White Horse which became an Italian Restaurant, followed more recently by the Spade & Shovel and the Red Lion. The only survivor, **The Blue Boar**, is a former coaching inn that is a Grade 2 listed building with wood-panelled interior. It is a large and lively pub that is well divided into different areas by the bar and furniture. There is also a mezzanine function room area that can seat 40-50 and live bands play in the glass ceilinged section at the back of the pub. There are four beers on offer, typically an Oakham ale plus three nationals. I opted for the Bishop's Farewell which was in good form. A short walk further on, in the separate village of Eye Green, sits the former Greyhound. Once a great village boozer, this pub has fallen from grace of late, being firstly an Indian restaurant, and then a "GastroPub". For the last 15 months it has been the "**House of Feasts**" a European style café bistro with good quality furnishings and a large family garden at the rear. Alas, no Real Ale. The owner does, however, brew his own IPA which is available in bottles. It's called "Na Zdrowie" ("Cheers" in Polish), and is brewed in Scotland using Polish Hops.

Apres-Cricket

One of the great appeals of cricket is visiting a nice village pub afterwards to analyse the game and bemoan the fact that the umpire's eyesight and judgement wasn't as good as it should have been. Keen club members will also make the effort to meet beforehand en route to the match to discuss tactics over a beer. One match, just outside our branch area at Witham-on-the-Hill, saw us discussing the need to bat first on such a hot day at **The Six Bells**, a large food-based pub just set back a little from the road. There's a couple of handpumps and the Woodforde's Wherry I had was in good condition. The drive home brought us back into our area and the chance to check out **The Toft House Hotel**, right next to the Toft Golf Course. The hotel has two nice bar areas either side of a central bar and offered three real ales typically including one or two from local breweries. I opted for the Grainstore Lord Minimus, which again was perfectly drinkable. As with many country hotels, functions are offered, and there was a very pleasant afternoon party wrapping up in the gardens when we were there.

Out and About in the Country

Just outside the sprawl of the city, and on the Green Wheel cycle route, **The Golden Pheasant** in Etton has been a nice quiet retreat since it was converted to pub in the 1960's. Recently reopened under new management, with a spruce up and a repositioning of the bar, the pub offers dining rooms and a front bar for drinking and dancing. There are two real ales available, typically one national and a locale, Doom Bar, Ghost Ship and Oakham JHB when we visited. A nice feature for a country pub is the Vinyl Night on the last Friday of each month, with the focus on the sounds of Motown, soul and northern soul.

A bit further out lies one of my favourites, between Deeping and Stamford, just north of Tallington Lakes lies the small village of Barholm and **The**

Five Horseshoes. This beautiful thatched pub is still primarily a drinkers' domain, with the only concession to food being the excellent pizzas served from a van on Friday nights. Inside the pub has had some alterations and a bit of opening up, but still retains the unchanged pub feel, there being four distinct rooms (see below). To cap it all, there are usually six ales on offer. The impressive lineup on our last visit was Adnams Southwold Bitter, Bass, Directors, Oakham JHB and Bishop's Farewell and Kelham Island Pale Rider.



Onto Thorney where **The Rose & Crown** has long been the only pub in the village. The pub caters for most occasions having several rooms, with one dedicated restaurant and the others doubling as drinking areas with dining optional. There is an extensive food menu along with four Real Ales. Greene King IPA is a staple, but guests are sourced locally (Tydd Steam, Oakham, Grainstore etc.) or from a bit further afield (e.g. Woodforde's, Adnams, Lacon's).

Landlord and owner, Steve Shreeve, is coming up to 24 years in the post and must be one of our longest serving hosts. Classic Car enthusiasts, like myself, will appreciate a stroll across the road to the forecourt and showrooms of the Thorney Classic Car Garage.

Update on Sam Smith's Pubs

In the city centre **The Wortley Arms** remains closed as we went to press, there are murmurs that it may reopen soon, but in the meantime for those seeking a good pint of Sam Smith's **The Botolph Arms** is a safe bet. On a recent visit the OBB was in top form, and it is one of the few locations within the city that provide a country pub feel.

All Change

Reports that **The Railway** in Whittlesey has closed again. The last tenants seemed to be making a go of it, but the perpetual challenges of working for a PubCo seem to have made it impossible. When I last visited there wasn't any real ale, so we have to hope that when new tenants are in place they will put one or two ales on.

Following on from the news that The Heron will be closing soon, came the reassuring news that there are plans for two new MicroPubs in the area. There is planning permission in place for "**The Wonky Donkey**" on Fletton High Street, and there is already a Facebook page set up to give updates. Fletton has been starved of good pubs for a while since The Coach & Horses closed in 2002 and The White Hart closed in 2009. In addition, it is an open secret that hopes are high for a new MicroPub in Stanground to fill the void left by The Heron. Hopefully more details on that in the coming issues.

At the time of writing **The Halcyon** in Westwood was closed for a six week revamp. A 1960's estate pub originally named after the mythical bird that had a rebranding as Spikes in the 1990's and has since reverted to its avian identity as part of Greene King Hungry Horse chain. We await the grand reopening early September to see its new guise where the sports viewing area will be enhanced, as will the beer garden. The cost is said to be "Six Figures" and it is expected to create up to 10 new jobs.

Another pub that has enjoyed some internal modifications is Werrington's **The Cock Inn**. A pub that has severely underperformed of late, but was buzzing when we visited to check out the new look. The layout has remained the same, but all new carpeting and furniture give a totally different feel. The old bar area is now a "Tapas" restaurant where diners can order several small dishes to share, but more traditional pub food is also available for those feeling less adventurous. The beer offers were Adnams, Doom Bar and London Pride.

Still on the Refurbishment theme, **The Beehive** in Albert Place, a pub that has been open and closed over the years, it now has a nice new interior with a Sports theme featuring several big screen TVs showing SKY sports. There is a strong emphasis on Peterborough United. The main bar area is spacious with low backed booths and bench seating around the walls. A separate dining area features food from the adjacent POSH Fish & Chips outlet. There were two ales on when I visited, Doom Bar and Stoney Ford PE9 Paradise.

Another revamp, and a newcomer to the Real Ale scene is **The Queensgate Hotel** on Fletton Avenue, in Peterborough. Originally four cottages knocked through, the interior has now been changed to put the bar area front and centre by the entrance. The biggest change though is the introduction of Real Ale, in this case Marston's Pedigree. Let's hope it is popular and becomes a permanent fixture.

The nearby **Cherry Tree** on Oundle Road refuses to die with the "Save the Cherry Tree Pub" group keeping the pressure up on Milton Estates and local councillors to, at the very least, keep the pub maintained whilst it is empty.

Hopes are high that plans for a new roof top terrace for **The Draper's Arms** will be approved. The intentions are to create a single-storey extension that will be accessed via a staircase and new glazed doors. The extension and an internal

refurb are budgeted at £1.5m and it is hoped to create a number of new jobs. Manager Chris has been with the pub for a number of years now, and his commitment to Real Ale means that this in more than a standard Wetherspoons. The fact that the excellent Brewster's Hop Head is on regularly helps.

Here's to a pleasant Autumn and some more pub research! As always, please contact us for any feedback you may have or news that we can follow up.



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Peterborough Real Ale Pub Guide

2nd edition

The original Guide held 42 pubs in Peterborough that were serving Real Ale. There were some I missed, but overall it was well received and the entire run of 2000 copies were all taken.

For the second edition, we now have 56 pubs and micropubs listed, so the Guide has expanded. Working on the feedback I received from the original, we also adjusted the layout of the maps. The pubs have been split into four distinct areas : City Centre, Werrington, Stanground and Oundle Road/The Ortons. A map of each segment of the city is shown at the start of each section. Each of the pubs is numbered, and the numbers correspond to the numbers on the maps to help you navigate around the city!

We have also included a small selection of pubs in areas slightly further afield under the heading “Out Of Town”. At the back of the Guide there is a section on CAMRA's LocAle scheme and a full listing of our current LocAle breweries and microbreweries.

My intention with the original Guide was to inform the reader which pubs in Peterborough were serving Real Ale – but not to comment on the range or quality, as that is better suited to the Good Beer Guide. That continues with the new edition.

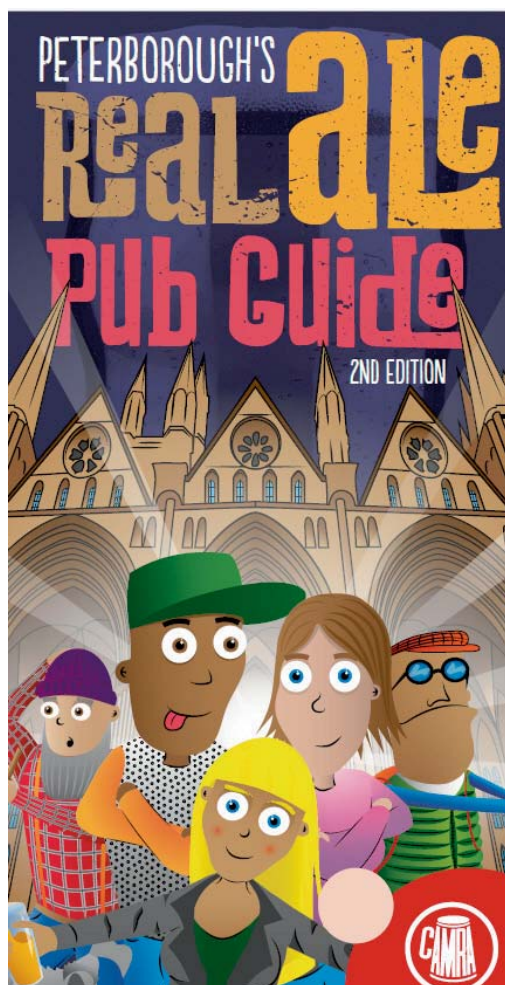
The entire publication has been financed by Peterborough CAMRA and is part of our programme to support your local pub and local brewer alike!

The Guide was launched prior to the 41st Peterborough Beer Festival and is available FREE from Peterborough Visitor Information Centre,

Peterborough Museum, Peterborough Library, Peterborough Rail Station and, of course, all the pubs listed in the Guide.

Cheers and Happy Hunting!

Mike Blakesley



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Brewery News



Angles Ales

www.angles-ales.co.uk

Rude Rudolph will reappear as a stronger beer for Christmas. Goat Tossers is likely to go to the original Blue Bass recipe and strength of 5.0%. Principia Cassis will be available from 1st December and B17 will become our Best Bitter at 4.4%.

Doctor's Orders will cease production, but Grand Commander will replace it in cask, keg and bottle. Please make a note in your diaries – the brewery is holding an Open Day on Saturday, 23rd November from noon till 1600.



Bexar County

www.bexarcountybrewery.com



Blue Bell

www.thebluebell.net



Castor Ales

www.castorales.co.uk

Castor Ales are speechless after winning a silver for Roman Mosaic in the best bitter category at Peterborough Beer Festival. It only took 10 years, but in true Robert Bruce fashion, we tried, tried and tried again! As a result we're taking a well deserved rest from writing witty missives for BAE. Supportive and ever hardworking BLO, Mike Lane was so overwhelmed he has had to take a holiday! Many thanks to all the volunteers and cellar and bar staff at the PBF for nurturing the beer and turning it into a winner. Roman Mosaic will be a regular now and available in the usual outlets in the next few weeks, featuring the wonderful pump clip designed and created by John Elson.

Despite a rainy bank holiday, the Waternewton Music Festival was a success and featured Roman Gold, Hopping Toad, 12th Man and Old Scarlett all in fine form.

That's all folks and thanks to all our customers and friends.



Digfield Ales

www.digfield-ales.co.uk



Elgood's

www.elgoods-brewery.co.uk



Hopshackle

www.hopshacklebrewery.co.uk

Autumn is here, and with it the cooler, damper

weather associated with the season. This brings the darker beers, that have been dormant over a summer of golden ales, ciders and lagers, out into the pubs again. I love golden hoppy beer as much as anyone, but I also have a passion for the darker Porters and Stouts. All the amazing flavours and aromatics that a myriad of caramelised and roasted speciality grains give to these beers! With all the innovative and experimental local breweries that we have in the area, these beers are really worth a try. They're not just bitter and dry and sometimes astringent, but have rich flavours of malt, dark fruits, sultanas, raisins and caramel.

My Tobacco Dock Porter (5.8%) went really well at the Peterborough Beer Festival and subsequently in the local pubs that I supply. This has now been followed by Historic Porter (4.8%) and Baltic Porter will be made in the run-up to Christmas.

In the brewery over the next month or so I will be getting the bottled beers ready for the festive period. There will be Silmarillo (4.0%), American Pale Ale (4.3%), Extra Special Bitter (4.8%), Jingle Bells (5.2%), Hopnosis (5.2%), Dead Legs (5.8%), Fire Belly Export (7.0%), Imperial Russian Stout (9.3%) and Restoration (9.5%) available.

I have now teamed up with the Frothblowers pub in Werrington, who will carry my full range of bottled beers on a permanent basis. So – if you don't fancy the long trek to Market Deeping, pop into "The Froths" and have a beer while you're there!



Kings Cliffe Brewery
www.kcbales.co.uk

Beers were supplied to the recent Peterborough Beer Festival in August and Deepings Beer Festival in July. Sales from the brewery are steady, and the beers can be found in several local outlets. Jez is working on a new golden bitter and once he has fine-tuned the recipe he hopes to go into full production.

Melbourn

www.allsaintsbrewery.co.uk



Mile Tree

www.miletreebrewery.co.uk



Nene Valley Brewery

www.nenevalleybrewery.co.uk

John Lemon, the beer brewed with help from the staff at the Horse and Plough in Bingham, was, at the time of writing, Nene Valley's highest-rated beer on ratebeer.com.

Nene Valley have changed to another company for the canning of their beers. Release The Chimps and Big Bang Theory are the first to be processed by the new company.

GBBF was graced by the presence of Nene Valley beers this year in the form of Bible Black, Bitter and Orange, Egyptian Cream and Manhattan Project. The same beers also featured at the Western Embankment, Peterborough, in late August!

Having been BLO for the brewery since the early days, when brewing took place in an outbuilding in Dick Simpson's back garden, I have reluctantly decided to stand down as BLO for personal reasons, but will continue to follow the brewery's progress, drink their beers, and wish all involved at the brewery continued success.

Bob Melville



Oakham Ales

Oakham Ales

www.oakhamales.com



Rocket Ales

www.rocket-ales.com

Following on from a successful appearance at Peterborough Beer Festival, Rocket Ales are re-brewing Sidewinder (4.0%) in September. Titan IPE (5.0%) was well received and so will now become the seasonal ale for winter.

Rocket Ales are working on a new recipe – a hoppy and golden beer around 4.2% in strength. This will be called Ariane. Beers from the brewery continue to sell in local Wetherspoon outlets.



Tydd Steam

www.tyddsteam.co.uk

Tydd Steam Brewery had a considerable presence at Peterborough Beer Festival 2018. Six beers were supplied, three of which were “Festival Specials”. The ever-popular Barn Ale at 3.9%, a refreshing pale session bitter with a zesty bitterness and lingering citrus finish ; Dr. Fox’s Bush Wax at 4.2%, a new golden brew, mid-strength made with a blend of new American hops, Idaho 7 and Ekuanot, giving tropical fruit flavours.

Black Bush at 4.2%, a dark version of Bush Wax, with the addition of an extract of black German malt ; Dr.Fox’s Chicken Choker at 4.6%, a premium amber bitter. Satisfaction guaranteed!

Sandman at 5%, boldly hopped, predominantly with Australian Galaxy hops, importing clean citrus flavours and aromas of passion fruit ; and finally, Black Sand, also at 5% – a dark version of Sandman, with the addition of an extract of black German malt.

Brewer and owner Will Neaverson was delighted

that Barn Ale won a Silver Award in the Standard Strength Ales category of the Peterborough Champion Beers competition.



Xtreme Ales

www.xtremeales.com

Well, that’s it for another year! Peterborough Beer festival is over but Big Tonka, our 9.0% barley wine went down a storm with numerous requests to brew it again! It was supposed to be a one off!!! It may get brewed again for Christmas, with a key keg and bottles in the plan. Sticky pigeon was also a popular beer and may make a return at some point. We have a couple in the cold store that we will leave to mature for a while. It was good to meet with lots of visitors and discuss our beers.

Looking forward – we have beer going to St. Albans Beer Festival at the end of September ; this is CAMRA HQ country, so we had better make sure it is good! Melton Mowbray and Nottingham Beer Festivals will also have our beers, so look out for them at these events.

Our guests Bumbling Brewery continue to produce some innovative beers, which also found their way to the Peterborough Beer Festival. Their plan is to brew twice a month on the test kit and never to brew the same beer twice (unless it’s really good!).

Our limited edition designer Polo and T shirts have been selling well. Some sizes are still available, so if you would like one of these most desirable items, give us a call or swing by the brewery. We are always glad of visitors and the kettle is always on – if we really like you, a beer may be offered!



Beer Festival Round-Up

The end of August can only mean one thing for thousands of Peterborough residents and that of course is the most looked forward to event of the year, the annual BEER FESTIVAL.

Held at the same time each year this event has grown into possibly the largest of its kind in the UK and 2018 was no exception. The venture is undertaken by an enthusiastic group of volunteer staff, many of whom give up their annual leave to work their socks off for a week or more on the Festival site to ensure that our faithful visitors enjoy not just beer, but a whole host of ancillary attractions to make this a real festival environment. Many of the staff are working from 8:00 in the morning through to 1:00 am the next morning with maybe a 30 minute break for food, when the bars are not too busy, and for 5 days at a time. Please take your hats off to these guys and gals, who all deserve a mighty pat on the back, so if you were one of those almost 400 volunteer staff, thank you very, very much.

What a great festival we had this year, despite the early evening rain on Friday and Saturday evening, which unfortunately put off a few visitors. But the 26,000 visitors who did attend had a great time and were able to take advantage of the snug, warm and DRY giant marquees served by the amazing staff very quickly and efficiently. The afternoon sessions saw some lovely warm sunny periods for social and family drinking in the outside areas of the festival.

We had upwards of 450 cask ales available from any one of four main bars, two in each of the main marquees from 175 different breweries, several of which are new breweries that were established in the time between last year's festival and this year. Support for our local breweries with our dedicated LocAle Bar proved as popular as ever and five local breweries featured in the Champion Beer of the Festival awards.

Top Three Overall Winners were:

**Gold Award - Leigh on Sea
Brewery, Essex**
Crowstone IPA

**Silver Award - Lacons of Great
Yarmouth**
Yarmouth Red Premium Bitter

**Bronze Award - Revolutions
Brew Co. of Castleford**
Swoon Stout

*Full list of winners available at
www.peterborough-camra.org.uk
Tab "Champion Beer"*

The trend for Key Keg beers (beer in a bag) dispensed from a chilled "cellar" is gaining more and more popularity; you only have to look in three or four town centre bars to find a great range of these beers and enthusiastic staff to tell you about them. Usually made with more unusual ingredients, these beers are designed to be served chilled and will always have your tastebuds a-tingling! There were 25 breweries represented on the Key Keg Bar with 44 different beers sold during the festival.

Just to make life interesting for you, we changed some of the bars around a little from 2017, but that didn't seem to confuse anyone for too long. Our Cider and Perry bar returned to the South Marquee and as ever had an endless supply running throughout the whole of the festival.

Having successfully experimented with our Gin Bar in 2017 we took the decision to "bring it in house"

and position the Gin Bar and Wine Bar side by side and WOW didn't you all enjoy it. With sponsorship from Fever-Tree this year the Gin Bar offered the chance to choose from any of FIFTY quality gins with suitable garnish and top class mixer all served by a member of our fantastic GINious team. During the course of the festival we had to restock our Gin reserves TWICE, restock our Fever-Tree mixers ONCE and our 1,000 souvenir Gin glasses almost sold out in the first three nights, so an emergency supply of 800 was organised for an overnight delivery from the amazing company Festival Glass of Halifax to ensure a supply throughout the festival. It wouldn't be the Beer Festival without the "chuck it in the bucket" team from the RNLI on the front gate. As you may be aware, donations from PBF have enabled the purchase of FOUR inshore lifeboats of which one is still in service. This year's donations will go towards relatively local projects at Cromer or

Wells, depending on the needs of the organisation. The Beer Festival also prides itself on offering some of the best available entertainment from performers around the region and this year was no exception. From the Open Mic session on Tuesday evening through to The Killerz closing the event on Saturday evening, every act was greeted with rapturous applause. You can only imagine the hard work and hours of practice put in by the acts to be on top form for their appearances throughout the week. We are very fortunate in Peterborough to have such extraordinary talent available "on tap" and keen to be present at the Beer Festival.

Finally, put a date in your diary for the 42nd Peterborough Beer Festival 2019 which will take place from Tuesday 20th to Saturday 24th August 2019.

Mike Lane





All photos by John Moore Photography

CHERRY TREE CHALLENGE

Cherry Tree pub campaign co-ordinators Annie Skelton and Marija Obradovic attended a specially convened meeting on Wednesday at the Town Hall to discuss the cleaning up of the Cherry Tree pub as people in the community have expressed concerns about litter, graffiti and its general unkept appearance.

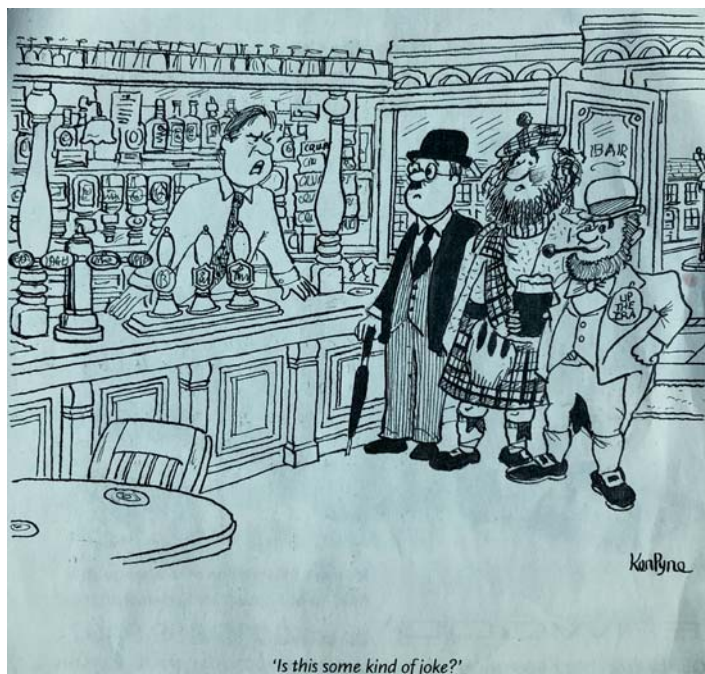
In attendance were Simon Machen and Lee Collins from PCC Planning, Councillors Andy Cole and Alan Dowson; Camra (Peterborough branch) Vice-chairman David Murray; community members Nick Thulbourn, Annie Skelton and Marija Obradovic.

Discussions focused on asking Milton Estate to clean up the front of the pub and to tighten up security due to a recent break in via the cellar

and other anti social behaviour - while the premises remained closed for the foreseeable future.

Both planning officers said as the property stood on private land, the council could only ask Milton Estate to carry out remedial works to the front of the pub. Section 215 of the Town and Country Act could be used, but it was felt a more informal approach would be more appropriate by contacting Milton Estate and asking for this work to be carried out.

Watch this space.



**This item
appears
courtesy
of
cartoonist
and
CAMRA
member
Ken Pyne**

CASH IN HAND PAYMENTS TO EMPLOYEES

The food, drink and hospitality trade is rife with part time employees, demanding cash in hand payments, rather than legitimate payments through a payroll. I always suggest clients ask themselves, what's in it for me? It's rare I receive an answer that justifies (how do you justify breaking the law?) paying cash in hand.

As an employer, it's your legal duty to comply with the law about paying staff, and accounting for taxes. If you have 1 employee that earns sufficient to mean you must operate a payroll system, and report via the RTI (Real time Information) system to HMRC, then ALL employees must be paid through the payroll system.

Even if no employees enter into this category, it's essential you know what you're obliged to do, to remain compliant. For all employees, you must have the following: -

- Full name and address
- Date of birth
- Either a P45, or a P46. If an employee does not have a P45, it is your duty to give them a P46 to fill in and hand back to you. You must retain these documents in the employees' records.
- Their National Insurance number
- Evidence of their right to work, if employing a foreign national

Failure to obtain all of this exposes you to fines by HMRC.

Employees have many reasons for wanting to be paid cash in hand, but none of them are actually good news for you! These include: -

- They are employed elsewhere, and wish to top up their income with a part time additional income and tax deductions may make their take home pay less than they really want/need;

- They are receiving some kind of state benefit, which they would lose if they were paid legitimately;
- They may not be legally allowed to work in the UK
- They are receiving child support from their children's other parent, which would be reduced if they had to declare it.

The first point against you is that if they are not legitimately employed, then you must not claim their wages as a tax deductible cost within your business. That shifts the burden of tax they may be attempting to avoid paying to you! Simple arithmetic shows it's actually worth paying more, to allow you to legitimately deduct tax from them, so that they take home enough to make it worth working for you, and then allow you to claim them as a tax deductible business expense!

Do you really want to aid and abet fraud against the state? That's the position you're in if you pay cash in hand whether they declare their reason to you or not.

Some of these reasons may seem harmless, but there's always a loser if you conspire with employees! Employing foreign workers who do not have the right to work in the UK can lead to fines of up to £10,000 per worker.

To discuss any issues this may raise, please call us on 07899 947578

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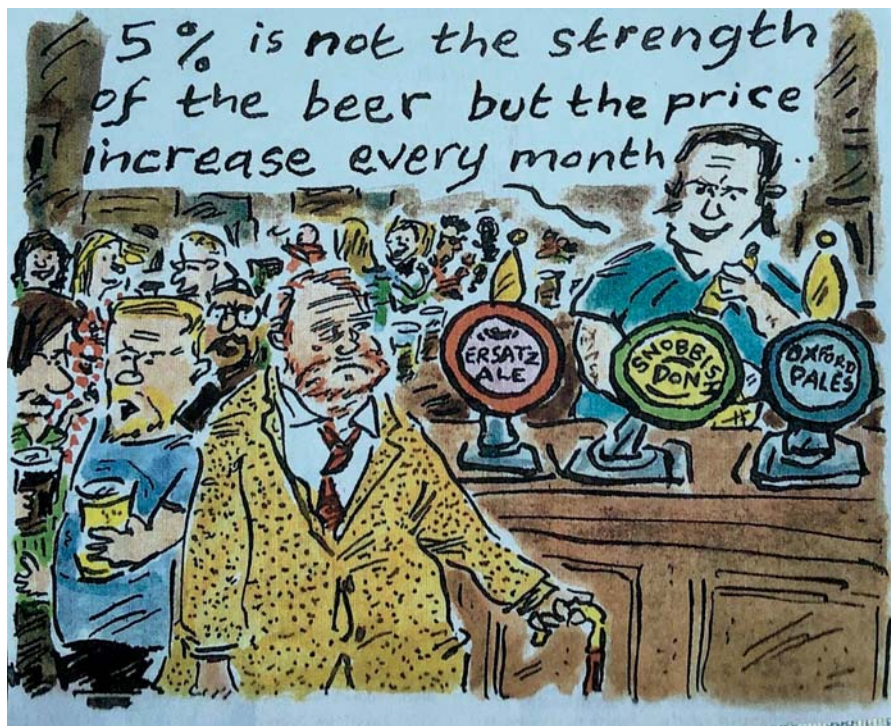
TIGER

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COPPER ALE



This item appears courtesy of cartoonist Steve Way



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Quarts & Thoughts

After concluding my business at the Loch Lomond Distillery in the town of Alexandria, on the shores of the famous loch, I strolled across to the nearby Loch Lomond Brewery, where I was treated to a traditional Scottish welcome by Fiona and Euan McEachern. I expressed an interest in their Silkie Stout and was immediately presented with a bottle of it (I hasten to add that I also made some purchases). The couple recommended the Tullie Inn in nearby Balloch (yes, I have spelt it correctly) as a likely watering hole, and when I got there I could see why! All three handpumps were given over to Loch Lomond products – the aforementioned Silkie Stout, Southern Summit and Bonnie ‘n’ Clyde. I sampled all three (interestingly all served in handled glasses) and they were superb. I crossed the road for a traditional fish supper before strolling back to base along a quite beautiful stretch of the River Clyde.



Talking of brewery visits, a while back I found myself in the Wiltshire village of Downton, home of course of the famous Hopback Brewery. But on the same industrial estate is the Downton Brewery; I happened to be walking past at about seven in the morning and got talking to one of the brewers, who invited me in. Whilst we were nattering, a second brewer, boasting the finest “spade” beard I’ve ever seen, appeared clutching a foaming pint of stout. He thought it was “about ready” and wanted a second opinion. I was offered some and took a deep draught before telling them that I wished I hadn’t done it. My reasoning was that the ale was so delicious that I wanted to finish it and have another! But a day’s driving lay ahead of me so I reluctantly took my leave...

Recently fetched up overnight in Penrith, Cumbria, and popped into the Dog and Beck, the town’s Wetherspoon outlet. Disappointingly there was only one ale on which wasn’t from the all-too-familiar Greene King range – and I enjoyed the Kirkby Lonsdale Brewery Singletrack – but they actually did me a favour as I moved on to the Dockray Hall, which has been a pub since 1719 but was actually built in the early 15th century. My first thought, on seeing the remarkable oak panelling and huge fireplaces, was “This is one for Mick Slaughter” before coming to my senses and realising that Mick would, of course, be familiar with the pub (he confirmed this when I saw him at the Beer Festival!).



And... the ale didn't disappoint! I had a pint of Cumbrian Legendary Ales Oatmeal Stout and "liquid velvet" was the phrase that sprang to mind,



while the expression that sprang to my lips a few minutes later was "Same again please, Guv'nor".

Stuck overnight in Lifton Down, Devon, home of the Ambrosia empire, I dined at the Fox and Grapes, where a sign outside announced that they served "Traditional

Carlsberg". I didn't trouble the staff for that, but they apologised for the fact that, due to a problem in the system, both real ales were being served by gravity. Not a problem for me – and good news for the Dartmoor Legend, which appeared with a perfect head and went down a treat, but not for the St. Austell Tribute, whose head was such that I didn't know whether to drink it or climb it!

Stayed for a few days in Witney, Oxfordshire, for a party (old friends of ours both turn 70 this year) and spent much of the first evening in the Eagle, a Hook Norton house. I first got the taste for Hook (and the sadly defunct Morrells of Oxford) when I was on a course in the area in the late 1970s, and I'm delighted that the brewery remains fiercely independent, while the ale is as great as ever! Out of the blue, Tina offered to drive, so I was able to take



full advantage of the Hook range in a pub with more than its fair share of characters...

As wedding guests in August we spent the night at Barnsdale Lodge, overlooking Rutland Water. I was sure that Grainstore products would be on offer so was horrified on arrival to see only bottled ale in a fridge in the function room! Fears were soon allayed, though – Cooking and Ten Fifty were on handpump in an adjacent bar. Weddings, of course, can be long days and my plan was to start on Cooking at 3.6% and graduate to Ten Fifty (5.0%) as time passed. However – the bride was an Irish lady (in fact she probably still is) and with the celebrations showing no sign of abating I was glad I had stuck with the weaker ale as midnight came and went and I entered Matt Mace territory in terms of intake. But I did manage a couple of Ten Fifties late on as I ended up behind the bar...

Called at the Five Horseshoes, Barholm on a recent Friday night to find – hopefully by design rather than accident – a copy of BAE on almost every table. What a splendid tradition – let's hope it catches on! Whilst in there I had a Pale Rider plus a pint of an ale I've often enjoyed from the bottle but had never seen on handpump before – Young's Special London Bitter. Most enjoyable, even if it's not really Young's (or even Wells and Young's) any more...

Answers on a postcard please if anyone knows what's going on at Samuel Smith. We're all familiar with the vagaries of owner and chairman Humphrey Smith, who last year introduced a strict no-swearing policy in the brewery's houses as well as banning music in order to avoid paying music copyright levies. Managers and staff failing to adhere to his policies risked dismissal. As for Smiths' pubs in our area, the



Wortley remains closed while no real ale is offered in either of Stamford's Sam Smith pubs (although the Botolph on Oundle Road, Peterborough, continues to fly the flag).

But, in a recent development, the brewery was fined almost £28,000 after refusing to produce documents relating to its pension scheme. It seems that the Pensions Regulator wanted to be sure that Samuel Smith could support the final salary schemes of more than 2,000 employees. Humphrey Smith sent them a letter saying "We are in receipt of your tiresome letter and are not prepared to divulge the information".


Humph – first of all, that's not how to address a government department! And secondly, did you really think that would be the end of the matter? The Regulator responded by launching court proceedings, accusing the brewery of "refusing to provide information without reasonable excuse". Smiths then produced the necessary documents, but as Nicola Parish of the PR pointed out : "Becoming compliant after a court summons has been served will not halt criminal proceedings".

The judge in the case added : "The pensions in question were in respect of 2,000 employees whose future and security are under question". One fears for the employees at this once-great brewery (established in 1758) although I doubt whether they would dare to voice their own concerns...

AI




Another one that didn't make the grade

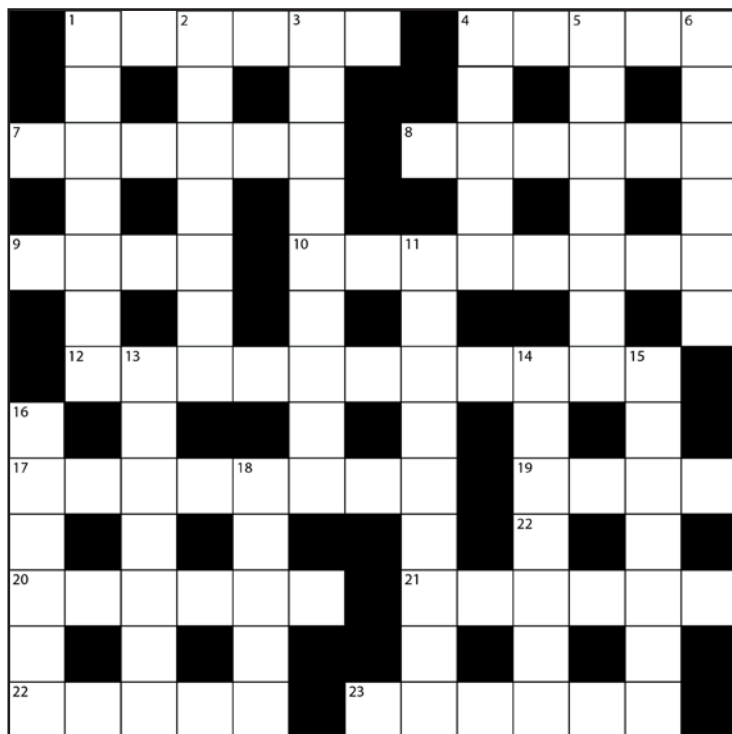


A.I. is too important to be left in the hands of machines.

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.

All for that taste of Taylor's





WIN A PACK OF ALE!

A Rocket Pack (a three-pack courtesy of Rocket Ales) will be awarded to the first three correct entries drawn at the Branch Meeting on Tuesday, 6th November at the Rising Sun, Leverington PE13 5DH. (Winners must be prepared to collect in person from an agreed point if necessary - we cover a vast area!)

Name _____

Address _____

Telephone _____

Email _____

Send entries to: Beer Around 'Ere, c/o 9 Waverley Gardens, Stamford, Lincs. PE9 1BH.

CROSSWORD CLUES

ACROSS

- 1/4. Potentially unlucky local brewery? (6,5)
7. Square route for Miletree and Xtreme (6)
8. Nautical former Brookside character (6)
9. Traditional partner for a gold watch (4)
10. Small weapons typically thrown by hand (8)
12. Rarely found in pub toilets these days (6,5)
17. Boisterous reveller (8)
19. Cumbrian brewers of T'owd Tup (4)
20. Dissertation or essay (3)
21. Girlfriend of Declan McManus? (6)
22. His upper limbs adorn a Bourne pub (5)
23. Puskin's nobleman, in verse (6)

DOWN

1. Old Dalby-based brewery (7)
2. Stout from the Harrogate Brewing Co. (7)
3. And they're off! To Huntingdon or Newmarket? (9)
4. Condescend (5)
5. Roundabout means of ordering Rebellion ale? (7)
6. One in a birthday suit (6)
11. Perform or amuse (9)
13. Literally, without a paddle (7)
14. Highland or shotgun? (7)
15. Tank ale from Pheasantry (7)
16. Latin vinegar (6)
18. Fermentation system famously from Burton (5)

N Nobby's

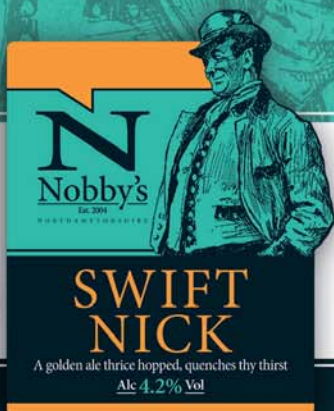
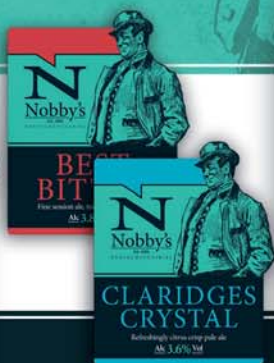
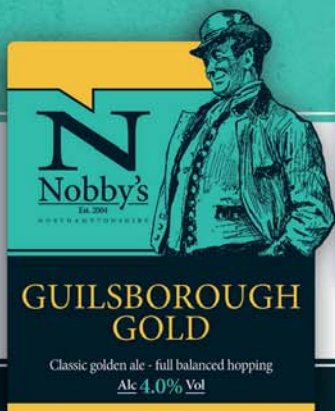
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POSH PINTS

And away we go...

At the time of going to press, Posh are looking impressive as the fledgling season starts to take shape. October and November bring four away games : at Coventry, not a happy hunting ground in recent seasons ; Burton, where memories of an FA Cup defeat to the then non-league Brewers is uncomfortably fresh in the memory ; old foes Scunthorpe and unpredictable Wycombe. Hopefully the watering holes suggested below will help ramp up the pre-match expectations/ease the post-match pain...

13th October, Scunthorpe United, KO 1500.

BLUE BELL,

1-7 Oswald Road DN15 7PU

Not far from the ground, popular Wetherspoon outlet with the familiar attractions including lunchtime food.

BERKELEY HOTEL,

Doncaster Road DN15 7DS

Large 1930s Samuel Smiths art deco pub with nationally important historic interior. Five minutes' walk from Glanford Park. Large car park, lunchtime grub served.

27th October, 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.

3rd November, Wycombe Wanderers, KO 1500.

BELLE VUE,

45 Gordon Road HP13 6EQ

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

BOOTLEGGERS,

Amersham Hill HP13 6NQ

Opposite the railway station, a roomy pub offering ten (count 'em) changing ales and 300 speciality beers and ciders from around the world. All this and football as well!

23rd November, Coventry City, KO 1945.

Please note that the club's own website states that pubs near the ground do not welcome away fans. You're advised to drink in the city centre and not to wear colours. I understand that the PISA coach stops at a pub in Lutterworth, and this house is surely worth a try:

GREYHOUND INN,

Sutton Stop, Hawkesbury Junction CV6 6DF

Canalside pub on the other side of the M6 from the Ricoh, has been local CAMRA Pub of the Year several times. The pub dates from the 1830s and serves "an extensive menu of home-cooked food".

Al





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Diary Dates

CAMRA meetings, socials and beer festivals

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.

Saturday 6th, 12-4pm

National Young Members Forum and AGM, Brunswick Inn, Derby.

Tuesday 16th at 8.30pm

Peterborough Beer Festival Wash-Up Meeting, Brewery Tap. Come along and tell us how we did, or didn't. We value your opinions. Please bring your 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 www.hunts.camra.org.uk

Monday 22nd – Saturday 27th

41st Norwich Beer Festival, St Andrew's & Blackfriars' Halls, Norwich NR3 1AU. Over 200 cask conditioned real ales from Britain's independent brewers along with draught and bottled beers from Continental Europe. Also a large range of traditional ciders and perries, mostly from East Anglia.

For further details:

www.norwichcamra.org.uk/festival/fest2018.htm

November

Tuesday 6th at 8.30pm

Branch Monthly Meeting at the Rising Sun, Leverington, PE13 5DH. A minibus will be arranged for any members near Peterborough, leaving from the Brewery Tap at 7.30pm. Please bring membership card.

Wednesday 14th – Saturday 17th

Cambridge Beer Festival - Winter, University Social Club, Mill Lane, Cambridge, CB2 1RX.

For further details:

www.cambridge-camra.org.uk/event/cambridge-beer-festival-winter-2018-1

Saturday 24th November

Free bus from the Shoulder of Mutton, Weldon, to Bedford. Christmas shopping on a busy market day plus the chance to sample the town's great mix of pubs and bars.

Saturday 24th, 12-4pm

Brewery Open Day, Angles Ales, 54 Culley Court, Orton Southgate, Peterborough PE2 6WA.



Branch Contacts

Branch Committee

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locale@real-ale.org.uk

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Castor Ales: Mike Lane

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Digfield: Dave Waller

07821 912605

Elgood's: James Sheppard

07852 772394

Hopshackle: Jonathan

House
07437 463685

Kings Cliffe Brewery:

Don Rudd
07806 731765

Melbourn: Don Rudd

07806 731765

Mile Tree Brewery:

Steve Williams
07756 066503

Nene Valley: Situation

Vacant

Oakham Ales: Dave Allett

07966 344417

Rocket Ales : Don Rudd

07806 731765

Tydd Steam: Dickie Bird

07731 993896

Xtreme Ales: Daryl Ling

07949 741548
xtreme-blo@real-ale.org.uk

Trading Standards

08545 040506
www.consumerdirect.gov.uk

Check out our website at:

www.real-ale.org.uk

Pub Merit Awards & Gold Awards

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

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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