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206



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Editor's Ramblings

Another issue, another set of mixed feelings. We were all saddened to hear of the passing away of Angela at the Woolpack, Stanground, followed by the understandable departure from the pub of her partner Jeff. Our thoughts are with their families.

The Woolpack (our Pub of the Year in 2016) marches on, though. And there's brave news – Meri Hyde, successful landlady at the nearby Heron until September, is to take over at this lovely riverside boozer. Welcome back!

Also back is the Breweriana and Playing Card Festival, an opportunity to wallow in nostalgia as well as buy rare or interesting items – or indeed to have your own items valued. Breweriana plays an important role in CAMRA's heritage – and let's credit Andy at the Ploughman for having the foresight to host the show.

My predecessor, Jane Brown, has been a great help in the last year or so, continuing her association with BAE by collating the Diary Dates. Jane has now relinquished those duties – so may I appeal to all organisations to let me have details of your forthcoming events as soon as you can for inclusion in DD. The summer is almost upon us!

A number of Beer Festivals are already in the pipeline (as it were); to select just a couple at random, the eleven-day (count 'em) extravaganza at the Hand and Heart, the only pub I know where BAE rubs shoulders with Private Eye, and Stamford Rugby Club, only ten minutes' walk from my house – although the return journey may take a little longer.

Readers Mark Yallop and Matt Norris identified the pub illuminated for the festive period as the Danish Invader

in Stamford – or the Danish In Vegas as it was nicknamed due to the spectacular lighting on display. Matt lives near the pub and reckons it could be seen from space!

Finally – there were no winners – nor even any entries – for the crossword in BAE 205. Doesn't anyone want free Rocket Ales? Or am I making the puzzles too difficult? I'd welcome feedback – otherwise it may be the last one.

Good luck!

AI



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The next issue of Beer Around 'Ere will be available on the 30th May. We must have your stories, news and advertisements by 3rd May. Please send your stories and other copy to the editor, Alun Thomas.

For all your advertising needs please contact Neil Richards MBE on 01536 358670 or n.richards@btinternet.com



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Chairman's Corner

Welcome to edition 206 of the Peterborough & District branch of CAMRA's newsletter Beer Around 'Ere. For me 2019 has started with a real ale flourish with an organised pub

crawl to Nottingham, attending the Whittlesey Straw Bear Festival and pub surveying of the rural pubs of Cambridgeshire.

Firstly, I would like to thank my drivers, Mike Land and Lauren Love, for taking me around the rural pubs of Cambridgeshire, some to undertake surveys for the Good Beer Guide 2020 and some just to see how they are faring during what is traditionally the most challenging trading month... January. Eye's last remaining pub, the Blue Boar, provided an excellent pint of Oakham's Southern Cross and was busy for a Thursday night providing football on the TV and meals for its customers. The Nag's Head at Eastrea was busy with a collection of pool players and locals, whilst the George Inn at Ramsey Forty Foot was quiet, but the landlady and staff made up for this with lively chat! A Saturday trip to The Angel Hotel and Three Horseshoes in Ramsey was followed by the Ship, Chatteris, various pubs in Whittlesey, the Admiral Wells at Holme and finally the Stilton Cheese in Stilton. All these pubs had at least three real ales on and I was not disappointed with the quality or range... keep up the good work folks.

Congratulations to the following pubs for winning our annual awards. All these pubs have been nominated and voted on either by our members or the committee.

- Pub of the Year: Frothblowers
- Cider Pub of the Year: Letter B
- LocAle Pub of the Year: Yard of Ale

The pub scene is changing with shifts to micropubs, craft beer and even gin. To reflect this, these awards will be the last in this format. We have a sub group developing alternatives; if you have suggestions on any improvements you would like to see, please email me.

In January we lost a prominent member of the Peterborough CAMRA Cricket Club with the loss of Howard Shoebridge. Although only briefly a CAMRA member, because the players paid for it, Howard was

team Captain and Chairman for many years. Known affectionately as Elmer Fudd due to his preference for bowling at rabbits at the end of an innings, he was influential at bringing new players that eventually joined CAMRA.

It is with a heavy heart that I say that the Stilton Cheese in Stilton has been sold on and shut by Enterprise Inns. Mike and I only surveyed it for inclusion in the 2020 Good Beer Guide in January and were so impressed that we put it forward for a Gold Award, one it will now never get.

On a positive side, members scoring beers through the National Beer Scoring System (NBSS) is on the rise with over 150 entries for our pubs every month. This is important as it provides us with information on which to base our Good Beer Guide and Gold Award nominations. Keep up the good work folks!

Matt Mace

Chair

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Pub News

In this edition we're once again covering some of our finest country pubs along with the good beer pubs in Peterborough. We'll also cover the changing world of pub closures and openings since the new year.

Out and About

Our first outing of the year was on a foggy January night to visit one of our branch's classic village pubs. **The Blue Bell** at Maxey has been a consistent high performer for the last 20 years, only missing out on the Good Beer Guide a couple of years in that time, and it was the perfect place to escape the cold. There are two rooms, with most of the activities centred on the larger one where the bar sports nine handpumps. The choices include one or two from Oakham, Jaipur or Absolution from Abbeydale, a Grainstore, and one pump reserved for a strong beer, which on our visit was one of only 50 casks of Black Sheep Imperial Russian Stout. The selection is rounded off with a number of national brews. With beer in hand there are a number of seating options; the most appealing for us was by the wood-burning stove at the end of the long main bar. The other option is the small snug-like bar at the other end. This must be one of the few remaining pubs that only serves the "wet" trade, i.e. doesn't offer food, and it is well worth making the time to enjoy this local classic.



Just off Oundle Road in the village of Orton Waterville we find **The Windmill**. Often overlooked,

it is an old village pub that has been absorbed by the city but still retains a country feel. Transformed in 2009 by the TLC Pub group, there is a large open plan bar area with tables and booths around the edge and large TV screens. The main bar sports four handpumps, typically two serving national brands and a couple from smaller regional breweries - you'll be unlucky not to find one from Oakham. However, I opted for Castle Rock's Harvest Pale and wasn't disappointed. To complete the pub, there is a separate dining area, with an additional function room leading off that.

Close to the A47

In contrast to the cold of January, the balmy February weather tempted me out of the house for a bit of walking towards the western side of our region. All good walks involve a pub or two, so I plotted a route that gave me the opportunity to visit some pubs that aren't too far off the A47. I parked up in the village of Duddington and nipped straight away into the grand looking **Royal Oak**. A well-executed refurbishment has struck a nice balance between food and drink, with some decent seating for those just wishing to have a beer. Cask options are good, there are three handpumps; two Grainstore beers, and one changing, which when I was there was Adnams Ghostship. Apparently I had just missed the Oakham JHB, and prior to that the offering was Doom Bar. I opted for the Grainstore Cooking which drank well.



After a good walk I was ready for another beer, and not too far away, actually in the next village of

Collyweston, on the A43 Stamford / Corby road, is **The Collyweston Slater**. As with many country pubs the emphasis is on food, but again the drinker is not made to feel unwelcome. This is one of the few Everards pubs in our area and as always there was a good selection of their ales ; a refreshing Sunchaser hit the spot after my walking. The pub was originally called The Slater, but was extended into adjacent cottages in the 1970s and renamed The Cavalier. After a 2006 revamp, it returned to being named after the famous local product that is found on many roofs in the area.



My last stop in the area was in the old village of Wittering where I had a really interesting chat with David, the landlord of **The Phoenix**. David had previously owned The Angel in Yarwell and The Fox in Folksworth. Circumstances in 1990 led him to buy the club in Wittering and open it up as the Free House we see now. For many years there was enough business to serve Real Ale, but by 2016 he had to discontinue it as by then he was throwing most of it down the drain. The pub was extended in 2013, but a change of plan meant that the intended bar area became the village shop instead. David lamented that now he sells more “beer” from the shop than he does over the bar. At the moment the pub is a basic lounge cum bar and is family focused with a strict “No Swearing” policy, but ideally the shift will be towards food, and that may open the door back up for Real Ale. We can only hope.

Driving back, I had to pick my wife up from **The Woodman** at Thorpe Wood, which serves as the clubhouse for the adjacent Thorpe Wood Golf Course (hence its original name of “The Greenkeeper”). Whilst waiting for the interminable good-byes, I treated myself to a half of Greene King

IPA which was served through one of GK’s “North / South” contraptions. After a while, myself and a couple of bar staff were able to figure out how to deliver the beer without frothing it up too much and I had a look around the pub. Four beers are on draught, all from the GK range, and as is normal, good value food was on offer.

For anyone concerned about drinking and driving, I should point out that my beer consumption whilst driving was : half a pint of Grainstore Cooking @ 3.6%, half a pint of Everards Sunchaser @ 4.0%, and half a pint of GK IPA @ 3.6%, consumed over a 7 hour period.

Pub Closures – temporary we hope!

As I pointed out in the last edition, we didn’t do too badly last year for pub closures, but to make up for that, 2019 seems to be setting a disturbing trend. However, as February came to a close there was some positive news, so all may not as bad as it seems. Already this year I have had reports of five pub closures; **The Chequered Skipper** in Ashton, where a handwritten sign in the window explains that “Due to events outside of control the business is closed until future notice”. Let’s hope that the ultra-rich Rothschilds who own the estate offer the tenancy at a realistic rate for new tenants to make a success of this iconic pub. **The Exeter Arms** at Easton on the Hill has been closed since early February, at the time of going to press there was no sign of any activity, but we are told that it closed for essential maintenance to the kitchen, and should be open by the spring. **The Woolpack**, Stanground, closed briefly (see below). **The Stilton Cheese** (curse of Enterprise Inns), and finally (hopefully!), **The Pack Horse**, Northborough, which also closed suddenly at the end of January, however, it has been rescued by the former manager, Liam Oliver, and will be accompanied by the pub’s chef. On top of this there has been no positive news on **The Cherry Tree**, and **The Coach House** in Market Deeping has had a planning request to convert it to flats. On a more positive note, just before we went to press it was good to hear that **The Wortley Arms** at the top end of Lincoln Road had reopened, but sadly will not be selling any cask OBB.

Well, also just before going to press, it was announced that **The Woolpack** in Stanground has a lifeline. Meri Hyde, who previously did a fantastic job running the nearby Heron, has agreed to take on the lease, and if all went to plan reopened the pub at the start of March. If anyone knows how to run a good pub, it's Meri, so it is nice to see this classic old pub in good hands - we just have to hope that Enterprise Inns do their bit and don't make it too difficult.

Pub Party Raises £230 for Charity

To celebrate its inclusion in the 2019 Good Beer Guide, **The Shoulder of Mutton** in Weldon held a party and raised money for the local Corby Lakelands Hospice. On 19th January this year "Doctor Busker" and "Village Idiots" entertained a full house with music, song and dance for what was reported as "a good old knees-up"! A charity raffle offered 25 prizes and raised £230 for a worthy cause. This thriving village local has more events planned, including a beer festival in May.

Our Finest Back Street Local

As has been noted before, **The Hand and Heart** in Highbury Street is the only Cambridgeshire pub to be included in CAMRA's National Inventory of Historically Important Pub Interiors, and thankfully Bram and Sue are doing a fine job of keeping this gem out of the hands of the developers. Apart from the unspoiled 1930s interior, the other good reason to visit is the ever-changing beer list. Bram has made it his goal to source unusual brews from around the country and it is very unlikely that there won't be one on tap to satisfy all tastes. If that isn't enough, the pub's annual beer festival promises to be bigger and better than ever. It is planned for St. George's Day, and the beer list will be available soon.

Does a Good Landlord Drive Customers from their Pub?

Strangely, the simple answer is "Yes!" Well, it is in the case of the recently-opened **Wonky Donkey** on Fletton High Street. The Williams brothers, who run the micropub, have started their "Support Your Local" nights. On selected Thursdays, when the pub closes at 10:00pm, on request, they will drive customers to one of their surrounding local pubs, the first one being the nearby Palmerston Arms.

A Walk around Oundle & Elton

The balmy February weather tempted us out for a walk along the loop of The River Nene around Oundle, which gave me a chance to check into a couple of pubs I've not yet covered. The first stop off was **The Rose & Crown**, which on a visit a couple of years back didn't have any Real Ale on at all. The good news is that both Marston's Pedigree and Lancaster Bomber are now available. A little further down the road is the old **Talbot Hotel**, famous for providing a home to the staircase from the nearby dismantled Fotheringhay Castle (or so it is said) - here there was one beer on tap, St Austell Tribute, which is from a little further away than the one I had last time I was there, Oakham JHB. The pub has several drinking and dining areas, and at the rear a separate coffee shop. I also swung by **The Angel** to see if there were any promising signs of life. Alas, not much to see, and checking the net, it seems that there were no takers at the offer price of £350k plus VAT so it seems to be offered as a Free of Tie lease.



Further downstream is the village of Elton, home to two classic pubs. Taking advantage of the outdoor seating to eke out the last warmth from the late afternoon sun found us at **The Crown**.

A pub that has featured in the Good Beer Guide more often than not lately has for many years been a safe bet for a good pint. Once again, the selection and quality didn't fail to impress, four ales were on tap from both national and local breweries, and a refreshing pint of Oakham JHB went down a treat after our long walk. Inside the pub has a separate bar and dining area, and a large drop-down screen shows sporting events in the bar.

Elton's other pub is the 300-year-old **Black Horse**, famous for its connection to the notorious hangman, Harry Kirk (who is said to haunt the pub). The pub itself has had some brushes with the metaphorical hangman of late, being condemned to be an Indian Restaurant as recently as 2012. Prior to that it was a thriving Sam Smith's pub but trade was hit when the Elton bypass opened in the late 1990s. Thankfully it returned as a pub in 2013, and after a brief closure has been performing well since 2016. It has been much extended since its Sam Smith's days, and now has a large restaurant section to the rear, and a couple of separate areas for drinking. Drinkers who recall the quaint nooks and crannies from yesteryear will be surprised (as I was) to see a large, bright and airy bar area through the front door. Pleasingly there was a good selection of beers - along with GK IPA and Belhaven Grand Slam, drinkers could choose from Suffolk's Black Horse Black Bess or, as I did, opt for Se7en's Late Hopped Pale Ale, a collaboration with GK.

A good pint in Peterborough

I've found myself in the city for an ale or two lately, and haven't been disappointed wherever I've been. Firstly, **The Bumble Inn** invariably has good ales on tap as you would expect from a recent Local Branch Pub of the Year. Tom, the landlord, always has a good range of beers from well-respected breweries, and I've yet to find one in less than great condition. Wetherspoon's outlets can be hit or miss, it all depends on the individual manager, but at **The Draper's Arms** we must have one of the best! Chris has been in the post for a few years now and has certainly stamped his mark on the Real Ale front. Always a good selection, and for me the

draw is the ever-present Brewster's Hophead, one of my favourite beers. Still in town, another great option is **The Ostrich**. The beer quality has been right up there for a while now, and the North Riding Milk Chocolate Stout I enjoyed saw a rare case of me scoring a beer a perfect Five on WhatPub's Beer Scoring system.

All Aboard the Love Boat

As the February Heat wave continued, I headed for the City's best beer garden, down by the river where the beer in **Charter's** has been a safe bet for the last couple of years since Warren Allett has been responsible for its wellbeing. Music fans will be pleased to note that, on top of the regular gigs, there is now a monthly music quiz, hosted on Sunday nights by renowned music and Beer enthusiast, Derek Gibson. Don't forget that CAMRA members get 20p off a pint with a valid membership card.

New Landlady in Crowland

We welcome a new licensee at **The George & Angel** in Crowland. I stopped by to introduce myself, and asked Lucy to give me a brief introduction, here's her email:

"I, Lucy Bent, am your new landlady at The George and Angel in Crowland.

I was born in Peterborough and have 6 children. I have been within the pub trade for 4 years. I love to socialise and meeting people therefore everyone is welcome at The George and Angel. We serve 2 ales and hot food, Monday - Friday 12-14.30 and then 18.00-20.00, Saturday 12-16.00 and Sunday 12-15.00.

Our front room has seating with a TV. Our back room has a pool table, darts board, fruit machine, tv and seating.

Please do follow our Facebook page 'George and Angel Crowland' where we shall be updating often with events and any information."

We wish Lucy all the best running the pub!

Mark Finney

DAVE MURRAY ADDS:

First it closed suddenly, then it opened almost as quickly – three weeks in fact after the doors were sealed up. I refer to the Woolpack in Stanground, Peterborough. A local businessman has bought the lease from Enterprise pubco and installed former licensee of the now defunct Heron in Stanground, Meri Hyde, to run the pub. Doors reopened on March 1st, much to the delight of many local regulars. Meri hopes to welcome back all of the old regulars and some of the ex-Heron drinkers to this quaint village riverside local.

Another welcome addition to our local area saw the opening of the Wonky Donkey in Fletton High Street. This is the third or fourth micro pub to open in Peterborough. It's run by two brothers, Andy and Dave Williams, making a family "empire" of micros – older brother Steve runs the Frothblowers in Werrington in partnership with John Lawrence, who also has the Bluebell around the corner on The Green. The new micro is closed on Mondays but opens from 4pm Tuesday to Friday and from 12 noon at weekends. A range of local and micro-brewed beers are featured.

Not such good news from our Northants region as two pubs have put the shutters up. The Chequered Skipper in the preserved village of Ashton, near Oundle, had a notice on the door: "Closed Due To Poor Trading", a sign, unfortunately, of the times.. Further out, in the village of Wadenhoe, the King's Head has also closed its doors. This was a recipient of our Pub Of The Year many years ago. There does not seem to be any sign of the Angel in Oundle reopening any time soon. This Enterprise-owned pub has been shut for some time now...

DM



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As specialists in the food, drink and hospitality trade, we've witnessed food outlets improve, and decline. The chef is a vital component in delivering the quality of food you want to be known for, whether it's a plate full of acceptable food, or genuine gourmet dining.

The first task is to determine what level of customers you are catering for. Are you looking for low priced, high volume; high class food outlet, or somewhere in between? Once you've decided on your market, it's essential to employ the right chef to meet that market.



Your chef should be working with you to determine the menu choices, and the prices you should sell at. Meat has increased in price quite significantly in recent years, and passing that on has been difficult in many places. It's essential therefore that you establish the demographic of your customers, and deliver the quality and value of food that meets it.

Your chef should also be heavily involved in reducing waste. What is left on the plate? If your chef shows no interest in reviewing what people leave, how do you cut out this waste, with its implications around customer satisfaction, or in reality dissatisfaction? The chef has to care about what isn't consumed at every level. If customers leave the same items and a pattern develops, action needs to be taken to rectify the waste. Stack it high and sell it cheap still needs to observe this basic process, but in the higher priced, quality outlets it's an indicator if you have the right person for the job!

We have witnessed outlets where the chef has totally ignored the profitability of the plates he produces. Chefs are trained to ensure the cost and sales prices are connected. You must ensure they apply these principles in delivering your establishment's profitability, not just satisfying customers. After all, the profit motive is why you have the business in the first place!

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

Barry Dovey

Brewery News



Angles Ales
www.angles-ales.uk



Blue Bell
www.thebluebell.net



Bexar County
www.bexarcountrybrewery.com



Castor Ales
www.castorales.co.uk

Castor Ales continue to keep busy at Castor Towers, ensuring their range of quality ales are available to hostellers near and far during the early part of 2019. Flagship Hopping Toad (4.3% ABV) is typically available at The Prince of Wales Feathers, Castor, and of course The Ploughman at Werrington.

Mike Lane



Digfield Ales
www.digfield-ales.co.uk



Elgood's
www.elgoods-brewery.co.uk



Hopshackle
www.hopshacklebrewery.co.uk

It does feel like Spring is with us now that March, the most changeable month for weather from one day to the next, is behind us. Beer Festival season is also now well under way across the UK. These give beer, cider and perry producers a fantastic opportunity to showcase their unique products and for the thirsty public to try them! Hopshackle exports of bottles and “one trip” kegs to Germany continue to go well, with a recent very successful tap takeover in Hannover and another booked in Berlin.

The production schedule for the next few months is biased towards the warmer weather, with the golden ales Silmarillo (3.8%), Vespa (3.8%) and Mantra (4.3%) in the pipeline. But I will also be making the classic brown English bitter Zen (3.8%). Don't overlook this historic style of beer; these are some of the world's greatest, well-crafted, complex and tasty beers available. Many is the American or European drinker that has come over to the UK and marvelled at their first pint of the stuff! So if you see Zen – or one of the other great classic English bitters in your local, why not give it another go – it may surprise you!

Nigel Wright



Kings Cliffe Brewery

www.kcbales.co.uk

A good start to the year – January and February sales are up on the same time last year. Outlets for the beers have been increasing in the local area. Beers from the brewery will be appearing at Wellingborough Beer Festival and other local beer festivals in the spring.

Don Rudd



Melbourn

www.allsaintsbrewery.co.uk



Mile Tree

www.miletreebrewery.co.uk



Nene Valley Brewery

www.nenevalleybrewery.co.uk

NVB beers were available at both Derby and Norwich for their Winter Beer Festivals in February, and Norwich was obviously taken with their beers as the new Imperial Stout, all 11% of it, is currently available in keg at The Rose and on cask at The Artichoke in the city.

Paul has changed the method of brewing Hop Stash

and Australian Pale to improve the nature of the ales even further, and having tried the new brews I can assert that they both taste very good indeed. Also, Hop Stash will soon be available in 440ml cans and I think it will suit canning well.

The brewery has recently purchased a new lager tank from the Czech Republic, which will enable them to free up more tank space to continue producing their wide range of ales.

The brewery is now selling ales further afield after teaming up with Pig's Ears Distribution to move into London and the South East. Hopefully this means I will be able to drink NVB ales on my visits to London in future!

Bill Taylor



Oakham Ales

www.oakhamales.com

The full list of Champion Beers of East Anglia was released recently after final judging at CAMRA Winter Fest at Colchester in February. Oakham Ales picked up a couple of awards in the Golden Ales category, winning silver with Citra and bronze with Bishop's Farewell. Overall Champion Beer was Two Tone, a mild by Shortts Farm of Suffolk.

After The Hare and Hedgehog have run their race in April, the next monthly offering will feature four new, experimental, yet-to-be named American hops, so why not call this pale amber experiment at 4.4% - The Experimentals.

Eastern Europe is the next hop stop, in June, with the Styrian Wolf hop featuring in the 3.9% offering, Slovenian Wolf. Endless Summer returns in July and packs in plenty of flavour for a beer of just 3.4% abv. A couple of beers to note in the Cask Aged and Vintage range are Maelstrom, a tropical golden ale

at 5.2%, featuring three New Zealand hops, and, for the first time in many a year, Khyber Pass, a beer that was originally brewed as a Festival Special for Peterborough Beer Festival many moons past. At 5.5%, it was brewed using just English hops to try to recreate a traditional IPA favoured by British troops in the days of the Raj. This time, three English hops are used – Harlequin, Jester and Brambling Cross, so should be good! Keep an eye out as not sure of availability.

Dave Allett



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Rocket Ales

www.rocket-ales.com

2019 is the 50th anniversary of Apollo 11 and the first landing on the moon. As all the ales from the brewery are named after Rockets or Rocket power, they are looking to celebrate this event with three special brews : Saturn V, First Man and Lunar Module Eagle. These will go on sale in April.

The theme of the Cambridge Beer Festival, held in May, will be the same anniversary, so don't be surprised if these beers make an appearance there. A cask of Space Shuttle Brown Ale (3.6%) will be at the New England Beer Exhibition in Boston, USA, thanks to help from Richard Harrison of Papworth Brewery.

The new brew for the summer will be Congreve IPA (5.0%), which is a tasty session IPA.

Don Rudd



Tydd Steam

www.tyddsteam.co.uk

Tydd Steam continue to produce some fine ales for many of the pubs in our Branch. A cask of Tydd Steam was thought lost after delivery to the then closed Woolpack, in Stanground, but it was rescued and delivered to the Wonky Donkey, Fletton, instead, by Meri, new boss at the Wooly.

This March sees Scoundrel and Piston Bob being brewed. A new beer is planned for April.

Dickie Bird



Xtreme Ales

www.xtremeales.com

Beer production and sales fell in the first quarter of 2019 due to the brewer taking an extended holiday and then moving house! Beers were sent to Colchester, Ely and Leicester beer festivals. The little kit has been kept busy producing Bumbling Ales which are sold exclusively in the Bumble Inn.

Future plans are a bit up in the air at the moment, but production will step up now that holidays are over – well, long ones! We are looking to live up to our name and start producing beers which are a bit more Xtreme!

Mike Holmes



Breweriana & Playing Card Collectors Fair at the Ploughman

Maxine and Mike were delighted when “Simmo” from the Ploughman in Werrington offered to host this year’s Peterborough Breweriana Fair. They have organised this event in the city over the past few years at the Coalheavers Arms and the late lamented Heron.

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



WATNEYS

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BREWERY COMPANY

**WELLS
AND WINCH'S**

On the left we have a Watney’s Red Barrel bar font. Who of us drinking in the mid 60s can put hand on heart and say they never drank a pint! It’s remarkable how Red Barrel memorabilia has

become highly sought after today. Next we have a Lacons of Great Yarmouth waiter tray. Taken over by Whitbread, the brewery closed in 1968 but is now revived, having been relaunched in 2013. Next we have a Northampton Brewery Company ashtray. The brewery closed in 1973, but like Lacons, it has been revived and started brewing again, in Northampton, in 2014. Brewery ashtrays are becoming more collectible following the smoking ban. Finally, a Wells and Winch’s (of Biggleswade) water jug. The brewery was taken over by Greene King in 1961; they closed it to concentrate brewing in Bury St Edmunds.

We hope the above has fired your interest in breweriana and look forward to meeting many of you at **the Ploughman, 1 Staniland Way, Werrington, on Saturday the 6th April between 12 and 5 pm**. The citi 1 bus service runs every 10 minutes from Queensgate, Peterborough bus station and stops close to the pub. If you would like to book a table contact Maxine Chantry, mob: 0750 629 6801 or email: maxinechantry@virginmedia.com. Tables are available at £2 each which will go to Simmo’s nominated charity. For the latest news and directions please check: www.bbpcs.org.uk.

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

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

Mike Johnson & Maxine Chantry

(British Brewery Playing Card Society)

Mystery Trip 2018

22 of us turned up at Peterborough railway station on a Saturday in November for the last “Slaughter Trip” of 2018. Just to add to the excitement, Mick decided to make it a mystery trip, and asked if we wanted to pay £1 for a guess where we were going to *and winner takes the pot*. We all looked at the upcoming departures whilst Mick brought the tickets, and would not let any of us see or hear the final destination and he then told us “Platform 7” i.e. the train towards Nottingham! We paid our £1 and gave him our answers - my guess was Newark, so I’m thinking off at Grantham and away for a free day of drinking, oh how wrong I was. The train had only one destination and that was Nottingham - *due to works at Grantham, we went the scenic route via Stamford*.

Off the train at **Nottingham**, we set off towards the Canal House pub, again I thought whoopee and as Tony had not visited there I gave him the low down. Disappointment again as we went to the bus stop for the SKYBUS to East Midlands Airport, “Oh no” did I miss the part that passports were a requirement? The bus arrived and now, swelled by two trippers from Grantham and three from Nottingham, 27 thirsty unsure travellers got on, still no destination given by Mick. Mick bought Trent Barton ZigZag Group Plus tickets which include travel on Kinch Bus Skylink buses. A glimmer of hope came on the destinations board, with a stop at Brewhouse Museum, *well we are on our way and a beer is in sight as we assumed East Midlands Airport was not going to be our final stop, yeah*.

Keeping a lookout for the stop we wanted, Mick called us all to get off in **Sawley** (no, I’d never heard of it either). There opposite the bus stop was the **White Lion, Sawley NG10 3AT**, a two-roomed panelled pub that opened early for us drinkers. It is the tap for the Old Sawley Brewery, which is situated behind the pub. Rob, Tony and I all plumped for Old Sawley Plummeth The Hour, a 4.5%, SIBA Award winning Plum Porter, £3-30 pint, it was like nectar, and on a par with Titanic Plum Porter. Also available was Old Sawley Brewing Co. Tollbridge Porter at 4.5% - notes say “smooth dark ale with hints of chocolate, coffee and vanilla”. Old Sawley, Little Jack, 4.3%. Old Sawley, Jobber 4.2%. Old Sawley, Two Rivers IPA, 4.8%. Heritage, Charrington, 4.5%. Ashover Brewery, Font 3.8%. What a great pub, roaring fire, pub games and a very warm welcome by the barman working on his own to serve us all, thank you.

We had to leave, but didn’t want to as we had been given the first pub guide sheet from Mick and it was a 15-20 minute walk along the canal towpath to our next drink, the **Lockkeepers Rest, Sawley, NG10 3AD**. This little micropub is in the old Lockkeepers Cottage, very small and a good job we staggered our visit, as 27 would never have got in there at the same time! They had four beers on, Dancing Duck, Nice Weather 4.1%.



Charnwood, By George English Ruby, 4.6%. Heritage Brewery, Victoria Pale Ale, 3.8%. Heritage, Oatmeal Stout, 4.0%. Due on Littleover Brewery, The Panther oatmeal stout, 4.2%. Dancing Duck, Pale Hoppy Ale, 4.3%. Charnwood, Carousel, 4.2%. Such a great variety for a small place, along the canal, and in the cold weather, a find. Must be very busy in the summer season with the boaters and walkers alike. The toilets are the Canal & River Trust ones a short walk away so ask the landlord for the key! A little light entertainment on our walk back to the bus stop, a man walking his very large bulldog, had to jump in the canal, as the dog had fallen in and there are not steps for the dog to get out, so he had to haul the poor thing out himself and then himself, his company were in stitches as he got out soaking wet through... And no spare trousers.

A 12 mins walk takes you back to the SKYLINK bus stop and our instruction sheets told us to get off at The Lamb stop, **Castle Donnington**. Well known for going off piste, I encouraged, Rob, Tony and Ross to join me in **The Lamb**, as looking in the window it had hand pumps, and we were a little ahead of the game. Alright it maybe a Marston pub, but the welcome given was warm, and the locals friendly, telling us about a beer

festival at The Cross Keys? Would have been wonderful but the start date was the following week, so we had a beer, Marston's, Saddle Tank, 3.8%, very nice, also on Marston's, Pedigree, 4.5%. Onward again on our walk to **Apiary, 38, Borough Street, Castle Donnington, DE74 2LA**. *Now please bear with me as I thought it looked like a "tarts boudoir" but a very nice high class one at that. My reason on the wall a beautiful mirror, depicting can can girls and the quote on it says "Pleasure's a sin and sometimes sin's a pleasure."* It has a Victorian (style?) bar counter from elsewhere and an eating area - the food looked good. Looking on review sites, the reviews are all good about the food, but I found it a beautiful place so much so that I forgot to write down the beer I had.

A few doors away is **The Chequered Flag, 32, Borough Street, Castle Donnington, DE74 2LA**. Another small micro pub run by Bert who also opened early for us. Well liked and they partake in the community fundraising for charity runs at Castle Donnington and various charities. Well supported by the locals. The beers on were, Oakham, CITRA, 4.2%. Froth Blower, Jolly Brewer, 4.3%. St. Austell's, Tribute, 3.5%. Froth Blowers, Barking Mad, 3.5%. Another great place to visit.

Whilst in the Apiary, Mick opened his sealed envelope with the sheets detailing the next part of the trip. This was catching SKYLINK the bus again, calling in at East Midlands Airport, on route to our final destination of the day ...LOUGHBOROUGH... our daughter had spent 3 years at University there and never once did we visit a pub there.

By now we had the hunger pangs, so off to the **Amber Rooms, 15, The Rushes, Loughborough, LE11 5BE**, a Wetherspoons pub, so food available, and beer. We had the usual, free pint with our lunch, not sure what it was but left half of it, and we made our way to other drinking establishments for we hope a nicer pint.

Across the road is **the Swan in the Rushes, 21 The Rushes LE11 5BE**.



A three-roomed traditional pub owned by Castle Rock Brewery so three of their real ales and another 6 guests. We found **The Needle & Pin, The Rushes LE11 5BE**. What a little treasure. Had to send a picture to our



friend Cris, of bottled Titanic Plum Porter, just to tease, would have taken one back but didn't trust myself to get it home intact or unopened, sorry Cris. Beers on Titanic, Plum Porter, 4.9%. Cloudwater, A W Pale, 4.0%. Cloudwater DDH Pale, 5.5%. Cloudwater Indian Porter, 5.3%. Offlers, Best Bitter 4.0%. Heaven, and the half pint glasses they serve the beer in very tactile and they don't go missing. This used to be an electronics shop, beer served downstairs, they have a large selection of games, records and put what you want on the record player and be your own DJ, Mr. Gibson was needed but was not with us for this trip. Also available a great selection of Gins and they do give 20p off a pint for card-carrying CAMRA members.

Some of the party visited the **Generous Briton, 85 Ashby Road LE11 3AB**, a two-roomed local where the public bar on the right is little-altered since the pub opened in 1937. It was selling Oakham JHB, Citra, Draught Bass and three guest beers.

The next hostelry we visited was **The Cask Bah, 39B Market Street LE11 3ER**. What a smasher of a place. A quote on their website is "*This music micropub concept is the brainchild of two friends, who met by chance in a Nottingham bar many years ago, unknowingly, with the same dream.*" A couple of likely lads, who bonded instantly, sharing the same passion for success, music and socialising, without the need to be the richest, just hungry for being the best and offering the best to those who want it."

It says everything... the beers were as amazing as the micro pub its self. They have the Magnificent Seven – re-badged Nottingham Brewery beers... How can

another measure up to the two micropubs, but we had to try?

The Wheeltapper, 60, Wood Gate LE11 2TZ. This modern industrial style bar with taps serving real ale through “electric type” dispense from the tap wall, this is done with no extraneous gasses and without the need for handpulls – the digi board makes it clear which are “cask” beers. *To us we felt out of place, cold and unwelcoming perhaps, as we had been to the last two wonderful pubs, though Mick told me on the train back that he was impressed with the knowledgeable staff.*

Nearby, **the Organ Grinder, 4 Woodgate LE11 2TY** was calling to us, so we responded and as it was bought by Blue Monkey in 2012, thought that’s the place for us. It’s a pub of rooms, as in its past life it was a coaching inn. We found space in the Ostler’s House outside in the yard. They have eight cask beers on mainly Blue Monkey but do have two guest beers. They had on Blue Monkey BG Sips, 4.0%. Chocolate Amaretto Guerrilla Dark Stout, 4.9%. Guerrilla Stout, 4.9%. 99 Red Baboons, 4.2%. Infinity IPA, 4.6%. Funky Gibbon, 4.1%. Again this was another great visit.

Still able to walk and make sense of our direction, (due to darkness not to the drink) we found our way to **the Moonface, Brewery & Tap, 13, Moira Street LE11 1AU.** This only opened 5 weeks ago and has room for 3 tables, two toilets, the bar and cellar at the back behind a window as in the Palmy. They had Pandafrogproject, Pandarillo 4.2%. Colchester Brewery, Brazilian Coffee Vanilla Stout, 4.6%. Dow Bridge, Acris, 3.8%. West Coast Rock Brewery, Wonkey Donkey, 5.3%. All beers in tip top condition, and they had beers racked to go on later. Well worth the visit if in the area, *just to keep these very small micro pubs going. We wish them well.*

Final calling place before the train home was the **Tap & Mallett, 36 Nottingham Road LE11 1EU.** Of all the pubs visited this was the largest in pub area, two large bars that were once just the one room then divided into the two distinct drinking areas – a public bar with pool table, darts and boxed games, and a quieter lounge area that can be partitioned off for functions. Their beers were, Wye Valley, HPA, 4.0%. Marston’s, Pedigree, 4.5%. Charnwood Brewery, Deep Gold, 4.5%. Oakham, JHB, 3.8%. So my final beer of the day was the Charnwood Deep Gold.

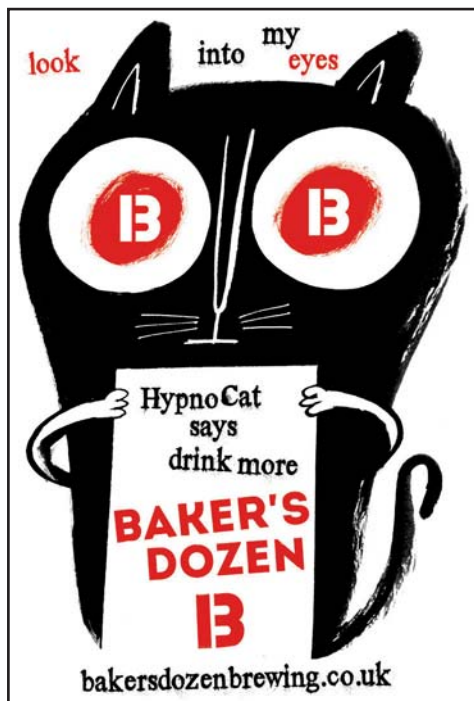
To the train, and home via Nottingham where some of the party had time for a quick beer in BeerHeadz’s Cabmans Shelter, right by the station entrance. As no-

one guessed that we would end up in Loughborough we asked Mick to ‘do a rollover’ – so there will be another Mystery Trip in November 2019!

Thanks again Mick, for a great day out with some exceptional pubs with some outstanding beers.

Roz Fountain

Photos : Roz Fountain/Ross Parton/Mick Slaughter





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End of an Era as Baker, Perkins decide to Call Time



have no doubt it will be.

More awards....surely not....

Not content with winning local awards Jill & Dean of the **Jolly Brewer** in Stamford have now become Lincolnshire Pub of the Year and will now be put forward for East Midlands Pub of the Year. Where will it all end?

Meanwhile in another county... The Boat in

Well – here and now, actually, is the answer! After thirteen years (a veritable Baker's Dozen, in fact), Dean Baker and Jill Perkins have left the Jolly Brewer to concentrate solely on their burgeoning brewery interest, Baker's Dozen (based at Ketton for those not in the know). And – in an unrelated development, the couple have announced their engagement! Best not to rush into these things – we wish them every happiness...



I distinctly recall the early days of Dean and Jill's tenure. Prior to that, a visit to the pub had become a thoroughly depressing experience – indeed, a friend of mine re-christened it “The Grim Brewer” – but things were about to change.

Dean had learned the trade from his parents, Roy and Vina, who kept pubs in Nottingham city centre before a hugely successful spell at the Northfields in Stamford's Drift Road, while Jill's degree in Modern Languages meant that running a pub was the obvious logical career move!



The pair were perhaps fortunate in that their early weeks coincided with the 2006 football World Cup in Germany. All games were on terrestrial TV so they were spared the expense of Sky fees. Word soon got about that the ale was worth drinking and that free hot dogs and chips were to be dished out at half time in all matches. Punters flocked to the Brewer, and many of them are still regulars today – although sadly now you have to pay for your grub...



A personal view is that Dean and Jill concentrated on doing the simple things – mouthwatering ales, tasty grub, an ambient atmosphere – but doing them well, and that has been the key.

A jolly regular is distraught at the news

The couple have decided to move on, though, and they'll be a hard act to follow. However, I'm sure new

incumbents Anton and Olivia will rise to the challenge. Anton was, until recently, head chef at the busy London Inn in Stamford, and we understand that he and Olivia intend to continue to run the Brewer as an alchouse that does food rather than a restaurant where you can also buy beer.



Pensive Pubs Officer Steve Williams ponders the odds on one day winning a similar award himself

The awards won by the Brewer over the years are too numerous to mention, so suffice it to say that the drinkers of Stamford, and further afield, owe much to Dean and Jill and will wish them the best of luck in the future!

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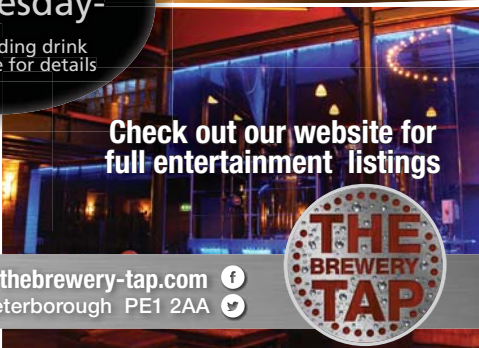
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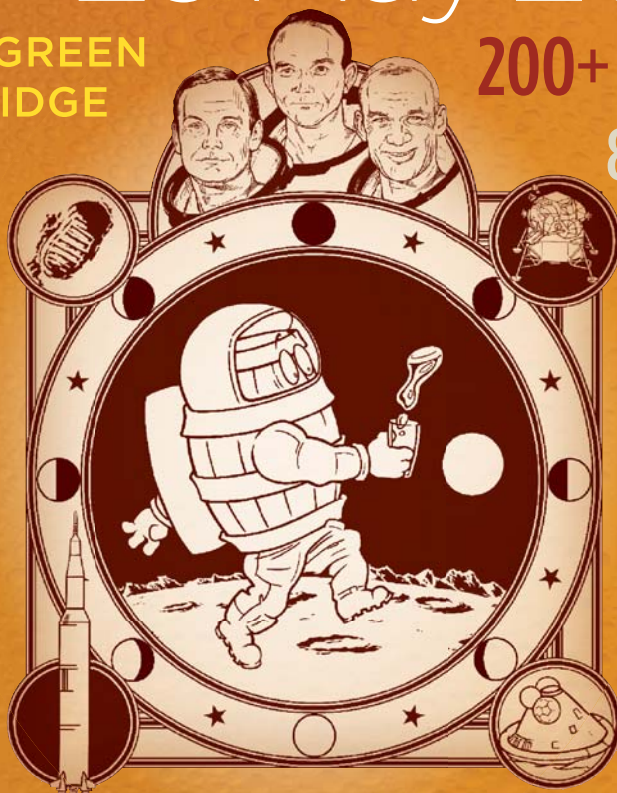
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Draper's Capers

The Draper's Arms in Peterborough's Cowgate was presented with a CAMRA Gold Award on Thursday 7th March. The award is for "consistently selling more Quality Real Ale than any other pub for miles around" – as accolades go, that's up there with the very best!

Our photographs show Chairman Matt Mace looking on as Pubs Heritage Officer Mick Slaughter presents the award to Chris Parkes, manager at the Draper's, and Chris with said award plus – a lovely touch, this - a framed copy of a 1995 Armstrongs quotation for a carpet (Armstrongs were the drapers who traded at the building for almost a century, only closing in 1996). This was presented by Vice Chair Dave Murray.

Photos : Don Rudd/Richard Eames



Pub of the Year Presentation



Great was the excitement in Werrington a week earlier as the Frothblowers received the Branch's Pub of the Year award for 2019. Quality ales and delicious food were enjoyed by a packed house as Chairman Matt Mace, who's good at this sort of thing, presented the award to the Frothies team, who are presumably getting used to it!

Photo : Don Rudd

ARMS AND THE MAN!

Another Stamford Pub Changing Hands



So - the Jolly Brewer has changed hands, but exactly eighty years ago another Stamford pub did the same thing. Gordon Bunting was there:



"We lived in Fletton and my Dad worked in the brickyards – hard physical work and long hours. To help make ends meet, he rented a field in nearby Stanground, where he kept pigs and chickens.

In 1939, Dad was given notice to vacate the field by its owner, Mr. Shelton (of department store fame). Whilst pondering his future,

Dad saw an advertisement in the local press for a new landlord at a public house in Stamford, the Burghley Arms in Sheepmarket.

Dad had no experience of the trade (although he enjoyed a pint, often visiting the now-defunct White Hart in Fletton High Street) and I remember Mum stating that she didn't want to live in a pub! However, a few weeks later, a van arrived at our house and all our worldly goods was loaded into it. Dad went off to Stamford with the driver while Mum, my two sisters, a grandmother and I followed on the train.

Dad had sold his pigs, chickens, sheds and so on and realised a total of £90 at a time when five pounds was

seen as a decent weekly wage. Handover at the Burghley Arms was at 11am, and the owners – Phipps of Northampton - went round the premises with Dad and the outgoing landlady to assess the stock. This involved going down into the cavernous cellar which extended out under the road!

Anyway, the stock came to - £90! Dad paid it out of his pocket and I recall him asking Mum if she had any money in her purse – 'because if not we haven't got a penny to our name!'


But – the pub was packed at lunchtime. And when we reopened at 6pm, it was soon full again. I remember an old man starting to play the piano as soon as the doors opened and he didn't stop till closing time! Dad locked up and came through to the back room to show us the day's takings - £100! 'We've got our £90 back so you can go shopping tomorrow' he told Mum."

Gordon Bunting

**Editor's Note : Assuming £500 to be a decent weekly wage today, that first day's takings (bearing in mind that the pub had, by law, to close between 2.30pm and 6pm) would - if my schoolboy maths can be trusted - be the equivalent of taking £10,000 today. What modern landlord wouldn't be happy with that?*

**The Burghley Arms is the tall building in the centre of our picture, taken from "Stamford Pubs And Breweries" by Martin Smith. It closed its doors for the final time in 1957 ; the last landlord is listed as C. T. Bunting. Later, the building suffered significant damage during its conversion to Bassendine's furniture showroom. Today it houses Harrison and Dunn, a traditional hardware store.*

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You Saw It Here First

Beer crisis Climate threat to barley could hit prices

Damian Carrington
Environment editor

Trouble is brewing for the world's beer drinkers, with climate change set to cause "dramatic" price spikes and shortages in supply, research suggests.

Extreme heatwaves and droughts will damage the global barley crop, resulting in a key ingredient of the world's favourite alcoholic beverage becoming scarcer. Nations with strong brewing traditions are forecast to be among the worst hit, including Belgium, the Czech Republic and Ireland.

The researchers said that compared with the life-threatening impacts of global warming events such as the floods and storms faced by millions, a beer shortage may seem relatively unimportant. But it would affect the quality of life of many people.

Dabo Guan, a professor at the University of East Anglia and one of the researchers, said: "There is something fundamental in the cross-cultural appreciation of beer. If you still want to have a couple of pints of beer while you watch the football, then climate change [action] is the only way out."

The research, published in *Nature Plants*, used climate models to study extreme weather's impact on barley yields for the next 80 years. Economic models were then used to estimate the impact on beer supply and prices.

If carbon emissions were not curbed, the analysis found that beer

consumption would fall by about a third in Ireland, Belgium and the Czech Republic. In the UK, a quarter fewer pints would be sunk, with 14% less beer drunk in the US.

In China, now the world's biggest consumer of beer, consumption is forecast to fall by 9%. In Australia, just 7% fewer cold ones would be downed, partly because it is one of the few places where climate change may make growing barley easier. Globally, the drop is expected to be 16%.

Even in the best-case scenario, with rapid and deep cuts in greenhouse gases, the volume of beer drunk in Ireland, Belgium and the Czech Republic would fall by 9% to 13%, with similar drops in Canada and Germany.

Poland's beer drinkers would be hardest hit price-wise in the worst-case scenario, with the cost rising fivefold. In Ireland, Belgium and the Czech Republic, prices would double. These nations would be most affected because they brew and drink a lot of beer and import most of their barley.

Only about a sixth of the world barley harvest is used for beer - most is fed to livestock. But market economics meant hungry animals would take priority if the grain was in short supply.

This resulted in disproportionately large decreases in barley for brewing, "ultimately resulting in dramatic regional decreases in beer consumption and increases in beer prices".

One scientist who reviewed the research told Guan: "I hope Donald Trump loves beer. If he does he may return the US to the Paris agreement."

However, this may be a forlorn hope - Trump claims to be teetotal.

1/3

Beer consumption could fall by this much in countries that drink the greatest amount, such as Belgium

Ale and farewell

Rooney Anand, long-serving chief executive of Greene King, will step down next year and the brewer and pubs chain is planning a big bash if chairman Philip Yea's words are a guide. "I should like to take this opportunity to thank him publicly on behalf of the board, colleagues and shareholders for all he has done for them," gushed Yea.

So, tell us, what's he done for shareholders? The company's PR firm needed no invitation to push this "key statistic" for Anand's tenure: "Ten-year total shareholder return is nearly 200%." Hold on a minute, though, Anand has been chief executive for 14 years, so why are you quoting a number for only the last decade?

The answer, of course, is that the scoreboard is more flattering if you start counting from November 2008, when most share prices were whacked after the collapse of Lehman Brothers. Greene King fell as low as 300p. But the share price when Anand became chief executive in May 2005 was roughly 500p. There have been excursions along the way to 900p, but the current price, within a penny or two, is once again 500p.

In other words, on a 14-year view, all the work on shareholder returns has been done by dividends. What's the true return for investors under Anand? After some prodding, the company coughed up a figure of 84%, which works out at a compound annual rate of about 4%. No investor ever got rich on that.

To be fair, Greene King has done better than most rivals in a soggy sector that has had to absorb rises in minimum wages and business rates and the 2007 smoking ban. But, come on, the 200% boast is grossly misleading. Put it in the slops tray.



Vain Rooney

The Bumble Inn

PETERBOROUGH CAMRA PUB OF THE YEAR 2018

..Bumble in and admire our 5 handpumps serving top notch ales.
You can try a taster paddle while enjoying on a home made Pork Pie.
We have craft keg and an amazing fridge full of wondrous beers
from around the world. Follow us on Facebook or Twitter to hear
about our monthly Tap Takeovers & Pop up food nights

46 WESTGATE, PETERBOROUGH, PE1 1RE

OPENING HOURS

12:00 - 20:00 MONDAY

12:00 - 22:00 -TUES - THURSDAY

12:00 - 23:00 FRIDAY & SATURDAY

12:00 - 18:00 SUNDAY



POSH PINTS

AND AWAY WE GO...

At the time of going to press, the Third Coming of Darren Ferguson has produced mixed results and feelings. Yet Posh remain contenders for the playoffs, so the last three away games of the season could prove crucial. The ales in the following pubs could help...

13th April, Blackpool,

KO 3pm

BAR 19

19 Queen Street FY1 1NL

Four changing ales (often Coachhouse, Holt's, Lees). An "oasis of real ales" on one of Blackpool's main party streets. A locals' bar during the day and a night club at night. Local CAMRA Pub Of The Year 2018. No food served though.

PUMP AND TRUNCHEON

13 Bonny Street FY1 5AR

Old-fashioned and welcoming free house just off the Golden Mile. Six guest ales can be enjoyed along with home-made pizzas and foot-long sausages.

THE WILLOUGHBY ARMS



Easter Bank Holiday
Oakham Ales Tap take over
Bouncy Castle all weekend



• 6 Real Ales • Bed and Breakfast • Four Star Accommodation

The Willoughby Arms
Station Road, Little Bytham
NG33 4RA

01780 410276 www.willoughbyarms.co.uk

SADDLE INN

286 Whitegate Drive FY3 9PH

"A Blackpool institution" dating from around 1776. Draught Bass and five changing ales complement walls featuring many sporting prints. Food served until 9pm.

19th April, Fleetwood

Town, KO 3pm

ROYAL OAK HOTEL

171 Lord Street FY7 6SR

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

STEAMER

Queen's Terrace FY7 6BT

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

27th April, Walsall, KO

3pm

FOUNTAIN INN

49 Lower Forster Street WS1 1XB

Family-run pub, also the brewery tap for Backyard Brewhouse. Up to eight real ales. Friendly atmosphere, cobs and pork pies available.

BLACK COUNTRY TAVERN

High Street WS1 1QW

Large multi award-winning pub on three levels. Sixteen handpumps – wahey! – including eleven guest ales and two ciders plus a changing craft beer. Daytime food served.

PRETTY BRICKS

5 St. John Street WS2 8AF

Small, friendly and cosy boozer dating from 1845. Great cobs and pork pies provide sustenance alongside Black Country ales plus guests.

AI

ALL IN A GOOD CAUSE!



The Shoulder of Mutton in Chapel Road, Weldon, held a pub party on 19th January to celebrate the pub's inclusion in the 2019 CAMRA Good Beer Guide. Doctor Busker and the Village Idiots entertained a full house with music, song and dance with customers joining in to have a right good old knees-up!

A charity raffle offered 25 prizes and raised £230 for the Corby Lakelands Hospice - a fantastic night

out all round, enjoyed by everyone. Thankyou to all who attended and donated prizes. It is hoped Doctor Busker will return soon.

The Shoulder of Mutton is planning a Beer Festival in May. For general enquiries ring 01536 601016.

David Fursdon



NO WONDER HE HAD TO STAND DOWN AS CHAIRMAN!



April

Monday 1st at 8.30pm

FLETTON CLUB,
243A High Street, Fletton PE2 9EH.
Branch Monthly Meeting. All welcome, please bring membership card.

Saturday 6th at 12 noon

BREWERIANA AND CARD COLLECTORS FAIR
at The Ploughman, Staniland Way, Werrington PE4 6NA.

Come along and buy, swap and sup! All welcome – further details from Maxine Chantry on 07506 296801 or maxinechantry@virginmedia.com or www.bbpcs.org.uk

Thursday 18th –

Monday 22nd

CHARTERS BEER FESTIVAL,
Town Bridge, PE1 1FP. 20+ Real Ales, locally and nationally sourced, great entertainment, free entry.

Friday 19th – Sunday 29th

HAND AND HEART 10th ST. GEORGE'S BEER AND MUSIC FESTIVAL,
Highbury Street, Millfield, PE1 3BE.
50 cask ales, live music, BBQ and more! www.thehandandheart.com

May

Friday 3rd – Sunday 5th

STAMFORD RUGBY CLUB BEER FESTIVAL,
Hambleton Road, Stamford PE9 2RZ.
Live bands, live rugby! Doors open 6.30pm Friday, 1.00pm Saturday/Sunday.

Friday 3rd – Sunday 5th

SHOULDER OF MUTTON BEER FESTIVAL,
12 Chapel Road, Weldon, Corby NN17 3HP.

Monday 6th at 8.30pm

SPORTSMAN, ELM,
Wisbech PE14 0AG.
Branch Monthly Meeting. All welcome, please bring membership card.

Friday 10th – Monday 13th

PRINCE OF WALES FEATHERS
BEER FESTIVAL,
38 Peterborough Road, Castor PE5 7AL.
Real ales, ciders and perries plus live music. Full details: www.princeofwalesfeathers.co.uk

Friday 17th – Sunday 19th

WHITTLESEY ROTARY CLUB BEER FESTIVAL,
The Falcon, 1 London Street, Whittlesey, PE7 1BH.
Free entry. Raising money for Whittlesey Young People's Counselling Service and No Pain No Gain.

Monday 20th –

Saturday 25th

46th CAMBRIDGE CAMRA BEER FESTIVAL, Jesus Green, Cambridge.
CAMRA members free all sessions. Full details: www.cambridgebeerfestival.com

Thursday 23rd –

Saturday 25th

LINCOLN BEER FESTIVAL,
Drill Hall, Free School Lane LN2 1EY.
CAMRA members free all sessions. Full details: www.lincolncamra.org.uk

June

Thursday 27th –

Sunday 30th

RUTLAND CAMRA BEER FESTIVAL,
County Museum, Catmos Street, Oakham LE15 6HW. Around 40 ales, 10 real ciders and perries, mead and English wines. Traditional rural fare and gentle entertainment. Hoping Oakham pubs will join the Ale Trail. Free entry to CAMRA members.
Thursday/Friday/Saturday 11am – 8pm, Sunday 12 midday – 4pm.

Branch Contacts

Branch Committee

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07852 772394

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07806 731765

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07756 066503

Nene Valley: Bill Taylor
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07966 344417

Rocket Ales: Don Rudd
07806 731765

Sneaky Peacock: Don Rudd
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07731 993896

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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:

The Farmers Yaxley

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from 8am - 11am

Start your Saturday with a full
English

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Four Changing
Real Ales

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Lagers

Great Wines

Coffee

Tea



Two fantastic function areas for hire. The Green Room is a terrace area which can be covered or open to air. The Broadway Suite upstairs will hold a maximum of 75 seated and up to 120 party style depending on layout. Perfect for business meetings, conferences, funeral wakes, weddings, civil ceremonies, parties and all of life's occasions.

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