



CAMPAIGN
FOR
REAL ALE

Opening Times



Huntingdonshire Branch of CAMRA
The Campaign for Real Ale

Issue 170
Spring 2017



Booze on the Ouse
St Neots Beer & Cider Festival
Thursday 16th - Saturday 18th March 2017

PIG n FALCON - St Neots



**New Street
PE19 1AE**

**Mon closed
Tue-Wed 11.30am-late
Thu 11am-late
Fri/Sat 11am-2.30am
Sun 11am-late**

**Live Music
Wed, Fri & Sat**

**Wed 8pm live music
Thu 8pm quiz
Fri 9pm bands
Sat 9pm bands**

**Minimum eight real ales, six real ciders,
bottled foreign beers. Potbelly Best £3.00/pint.
CAMRA members 40p/pint discount on Real Ales
CAMRA Award Winning Pub. John Nunn Hunts CAMRA Pub Champion 2013.**



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The Pubs of St Ives, 'The Old Riverport'

No. 2 - The Royal Oak



Located at 9 Crown Street, St Ives, PE27 5EB the Royal Oak is one of the towns historic pubs. It can be traced back to 1784 but earlier records refer to a pub on the same site suggesting that the history of the Royal Oak predates known records. The origins of the 1502 date displayed above the entrance are uncertain. The current building mainly dates back to the 18th century with parts of the rear dating back to the 17th century.

The pub has had an interesting past and I can recommend anyone to purchase a copy of Bob Burn-Murdoch's excellent book '*The Pubs of St Ives*' which is available from the town's Norris Museum and which contains more details of the pubs history including the story of a rogue bull!!!!

For many years the Royal Oak was run by the King family who were also wine wholesalers, and the pub's licence did not allow it to open on Sundays. Only when it received a full licence in 1957 did it open on Sundays.

More recently the pub has gone through a number of owners. It was an Ansells tied house for many years though when or how that



companies involvement with the pub began is not known. I assume it was owned by a local brewery whom they acquired at some date. In 1961 Ansells merged with Tetley-Walker and Ind Coope to form Allied Breweries. In the late 1990's it was operated as one of Allied's Festival Ale House chain. Allied Domecq, as Allied were known following a further merger, was the owner from 1994 until 1999 when Allied Domecq's pubs were sold to Punch Taverns. Ownership changed again in 2011 when a number of Punch pubs were transferred to the Spirit Pub Company, which had been part of the Punch Taverns group for two periods of time but was then demerged.

In July 2016 there was a further ownership change when Spirit was acquired by regional brewer Greene King.



Lindsey behind the back bar

In December 2010 Lindsey and her father took over the tenancy (he was also the landlord of the now closed Manchester Arms). Lindsey became sole licensee in 2011 running the pub with her husband Dave

The Royal Oak has been a regular entry in CAMRA's *Good Beer Guide* and watering hole for its local members. A selection of real ales from local breweries is stocked with Oakham Inferno being a core beer. Other Oakham beers are often sold alongside beers from local SIBA members including Tydd Steam, Milestone, Wolf and B&T. Beers from other parts of the

The Pubs of St Ives, 'The Old Riverport'



country are also served.

Dave always tries to have a dark beer available with porter obviously his favourite style. On a recent visit the underrated Greene King XX Mild was on offer.

The Royal Oak also sells traditional cider although this is restricted to the products of Westons and Thatchers. It is a rare outlet for perry in the area with Westons Country Perry on sale.

Hopefully negotiations with owners Greene King will allow the pub to continue to sell the beers of local SIBA members.

Filled rolls are available on Sunday afternoons, and look out for the kitchen reopening which is part of Greene King's planned refurbishment of the pub. Until then, if you ask permission to bring in food, it is usually granted.



Most sporting events are shown on the three television screens in the pub. On Saturday evenings live music takes place often with local bands performing when the pub is at its busiest. The pubs Facebook page (facebook.com/royaloak.stives) gives details of forthcoming bands.



I look forward to continuing to drink the excellent local beers available in the Royal Oak.

Opening hours are: 11am-11pm Mon-Thu;
11am-2am Fri-Sat; 12pm-11pm Sun.
Tel: 01480 462586

In the next issue of Opening Times another St Ives pub will be featured.

Ian Baptist



Great family run village pub with 3 x cask ales, Greene King IPA, Speckled Hen and Dark Mild

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News from the Old Riverport

With Christmas and the New Year celebrations over most of the pubs of St Ives are much quieter. It's an excellent time of year to visit your local pub and hopefully find an excellent winter warmer or other dark beer to drink.

Most of the pubs of St Ives report that they were really busy in December.



The Floods Tavern was selling Elgoods Plum Porter, in December which was excellent. Three other

beers from Elgoods are available here and occasionally a guest beer (Holts Bah Humbug in early January). The pub kitchen is closed as the chef has moved to Australia, but it should reopen when a new chef has been found. The winter opening hours mean the pub doesn't open until 4:30 on weekdays at the moment and it is currently closed on Monday. Opening hours should return to normal in the spring.



The Oliver Cromwell sells more dark and higher strength beers during the colder

months. Greene King Abbot Reserve and Oakham Green Devil IPA seen on a recent visit.



The Merchant House is open for business with two real sales available, one of which is usually from a local brewery,

and traditional cider. Why not drop in and give the pub your support (open from 5pm daily).



The beer range at the Nelson's Head remains the same with three Greene King beers and three

changing beers from local breweries. There is now a range of stonebaked pizzas, in addition to the regular lunchtime menu and they are also served in the evening.



The Haywain became the first pub in St Ives to be awarded ACV (Asset of Community

Value) in June 2016. The ACV status gives pubs certain protections from development for other uses. With property prices continuing to rise, a quick profit from the sale of a pub for other uses can seem much more attractive than operating it as a pub for many pub owners. Hunts CAMRA branch has been involved with the granting of ACV status for several pubs in our branch area but were not involved with the process for the Haywain. We thank all that were involved with the nomination for this achievement. The landlord of the Haywain tries to have at least one interesting beer on from the Marston's guest list. On a recent visit Tickety Brew Session IPA and Knops Musselburgh Broke were available. With Adnams Longboat Red Ale and Brakspear Oxford Gold were seen on a previous visit.



At the Slepe Hall hotel one or two cask beers are available. Often from a brewery that is unusual for this area. Before Christmas, Box



News from the Old Riverport

Steam's Christmas ale, Bauble, was available - an excellent beer with lots of spices added to the brew. The young bar staff here make sure that the beers are served in excellent condition.



Tony and Lynn at the Seven Wives are due to leave in April after nine years running the pub. It is not known who will take over the

helm here. Hopback Summer Lightning is the regular beer here with rotating beers from Adnams, Wells & Youngs and others.

On Market Hill, work on the new Wetherspoons has commenced. The Swan & Angel as it will be called is scheduled to open on April 4th.

In nearby Fenstanton, The King William IV, serves Greene King IPA along with three rotating guests from the Greene King list. On my visit Slaters Peaky Blinder Black IPA, Batemans XB and Wadworth Bishops Tipple.



The George, also in Fenstanton, reopened under new management in mid December. Now the Duchess, it is free of tie with Sharps Doombar,

Adams Lighthouse and a christmas beer from Exmoor were initially available. Updates on the beer range here would be appreciated.



Finally some dates for your diary. The St Ives Craft Beer & Cider festival is scheduled for 28th-30th July and the St Ives Food and Beer festival should be held from 22nd-24th September (a few weeks before our Booze on the Ouse festival in the Burgess Hall). These are not CAMRA organised events but will feature a selection of local beers and cider. Both will take place on Sheep Market.

Ian Baptist



 **Oakham ales**

www.oakhamales.com Tel 01733 370500

Cambridgeshire Winning Wines

Chilford Hall is situated 8 miles south east of Cambridge. Vines were planted there in 1972 by Sam Alper, who had bought the land and farm buildings that year, although it is known that there was a winery on the site in Roman times.

Alper was a caravan designer and manufacturer who also founded the Little Chef chain of roadside eateries in the late 1950s. He was a sculptor and fine art collector and some of his acquisitions are incorporated into the Chilford Hall site, including marble from the old Long Bar at Waterloo station and a sculpted pediment rescued from St Pancras station.



The vineyard is on a south west facing slope with flinty soil overlying chalk, providing conditions similar to those in the Champagne region of France. Most vineyards are positioned to make the most of the sunshine and that is even more vital in England to make the most of the relatively short summer and protect from colder winds from the north and east.

Cold winters tend to be more favourable up to a point, though, as they hold back vine growth until later in the year, with the result that frost damage to new shoots is less likely.

Removal of leaves to increase exposure of grapes to sunshine is a carefully judged practice

at Chilford Hall, as in all vineyards. It must always be limited, because the exposure of leaves to sunshine boosts sugar levels in the grapes, fueling the fermentation process.

Chilford Hall monitor the rising sugar levels and falling acidity during the ripening process to determine when the grapes are ready for harvest - typically in the second and third weeks of October or occasionally the first week if dry warm weather has been enjoyed through September.



Nine varieties of vines are grown, two thirds of the grapes grown being of the German white grape Müller-Thurgau. Colder wine growing countries need to use varieties such as this, which are late-budding, thus reducing the potential for frost-damage, and quick ripening, making best use of shorter periods of sunny weather characteristic of such climes.

Another major grape at Chilford Hall is pinot noir, used for sparkling wines. Black grapes are also used for red and rosé wines, but the colour of such wines is mainly imparted by retaining the dark grape skins in the wine making process. Without this use of the grape skins, black pinot noir grapes are very good for making white sparkling wine.

Cambridgeshire Winning Wines

The wine making process is essentially simple – yeast is used to ferment grape juice. The fermentation converts sugars to alcohol (ethanol) and carbon dioxide, although many other reactions occur alongside to produce traces of a myriad of other substances giving a profile of flavours that is unique to each wine.



In the Chilford Hall winery, grapes are pressed in a cylindrical press in which pressure and time of pressing are carefully controlled. An inflated bag squeezes grapes against a serrated outer section of the structure.

Bisulphite is added to the grape juice to remove bacteria and wild yeast and mop up any dissolved oxygen, preventing brown colours arising from oxidation. Grape juice for red or rosé wine is stored in tanks with grape skins - for around 24 hours for rosé wines or three weeks for red wines.

Juice is transferred to fermenting tanks and cultured wine yeast is added in powdered form to generate the fermentation.

After fermentation, red wines are matured in oak casks for a year.

Sparkling wines undergo a secondary fermentation in the bottle to give the wine its sparkle. This is achieved by adding more yeast

and sugar.

The secondary fermentation will increase the final alcohol level to the desired final level, so the wine that is bottled to produce sparkling wine needs to be relatively low in alcohol, typically 10% alcohol by volume. Because of this, grapes with lower sugar levels grown in cooler countries tend to be more suited to producing sparkling wines.

At Chilford Hall, some unripened grapes are also included for sparkling wines, to prevent over-sweetness when fermentation stops at 10% ABV.

Müller-Thurgau produces wine with low acidity but pronounced fruitiness and is usually blended with richer varieties to make Chilford Hall's range of still wines, although it is used alone to make some sparkling wines.

The UK Vineyard Association runs annual competitions and in the past five years Chilford Hall has regularly won medals.

The 2013 11% ABV Müller-Thurgau / Reichensteiner is very fruity with citrus, passion fruit and pear notes and a sweetish balance.

Blended with Schönburger in the same year, Müller-Thurgau produced an 11% ABV wine with a muskier aroma, gentle citrus and pear fruit and good dryness. These two wines both won bronze medals in 2014. Dornfelder was blended with these two varieties to produce the gold medal winning 10.5% ABV Blush, a fine rosé with cherry and raspberry aromas, a strawberry and vanilla palate and a lingering dry, fruity finish.

It is good to know that a Cambridgeshire concern is so capable of producing winning wines that can compete with some of the finest wines grown in wine-growing regions with more accommodating climates.

Paul Moorhouse

St Neots Beer & Cider Festival



OPENING TIMES

Thu 16th - Sat 18th March

Thursday 16th: 12 noon–10.30pm

Friday 17th: 12 noon–10.30pm

Saturday 18th: 12 noon–10pm.

All three 6 Nations matches will be shown on the TV in the Café area on Saturday 18th.

ADMISSION

£2.00 at all sessions, (except after 6pm on Friday when it's £3.00).

Families welcome until 8pm.

No entry or re-admission after 10.00pm.

Free entry to CAMRA members at all sessions
- a good reason to join CAMRA!

BEERS and CIDERS

Real Ales

We hope to serve over the course of the festival over 70 real ales from all over the UK, both from the well-established independent breweries and the newer, smaller breweries, with a focus on local East Anglian and East Midland breweries. We will also feature a range of beers from a couple of UK regions. The wide range of beer styles available will cover traditional ales such as milds and bitters, newer styles like hoppy, refreshing golden ales, as well as speciality beers, brewed using ingredients such as wheat, fruit and coffee. We believe that

The Best 'Craft Beer' is Served on Cask!

Cider and Perry

A selection of tasty traditional draught cider and perry will be offered sourced from both local and national producers.

FEATURES

Venue

The festival is being held at the Priory Centre, Priory Lane, PE19 2BH, close to the Market Square, in the centre of St Neots.

Food and Drink

A variety of snacks and food will be available at all sessions. Free soft drinks will be available for the designated driver of your party, and a selection of wine will also be available.

Children at the Festival

Whilst lunchtime is the ideal time to bring the family to the festival, we do allow children into the hall up to 8pm in the evening. Under 18s must be accompanied at all times.

CAMRA Stand

Come along and chat to our staff and learn about CAMRA, beer, brewing and pubs. Here you will be able to join CAMRA, and we will have special offers for anyone joining at the festival.

OTHER DETAILS

The Workers

The festival is organised and run by members of CAMRA who are all unpaid volunteers. We are always seeking new volunteers and no experience is necessary; full training will be provided. If you can offer help at any session (including set-up and take-down) please contact Juliet Ferris: volunteers@hunts.camra.org.uk.

Contact Information

Festival organiser, Richard Harrison,
festival@hunts.camra.org.uk, 07740 675712.
Also visit our web site for updates
www.hunts.camra.org.uk/festivals.

Sponsor a Cask

If anyone is interested in sponsoring a cask, for example to promote your business, please contact festivals@hunts.camra.org.uk.

Half Pints

CAMRA's national executive has received a report and proposals by the Revitalisation Project that it set up last year to review CAMRA's purpose and activities in the light of changes in the pub and brewing industry. Under the proposals, campaigning for real ale, cider and perry and protecting community pubs and clubs would remain core to CAMRA activities. CAMRA would promote well produced and kept cask beer as 'the pinnacle of the brewer's craft' and broaden its focus to play a 'leading role in informing and representing all those with an interest in good beer of any type'. CAMRA would also speak on behalf of all UK beer, cider and perry drinkers and pub and club-goers in response to attacks on responsible drinkers by health campaigners. The national executive will now decide whether, how and when, to implement the Revitalisation Project's proposals, which will be discussed at CAMRA's Members' Weekend and AGM in Bournemouth in April 2017. Any final decision on adopting the proposals will be taken at the Members' Weekend and AGM in Coventry in 2018.

24 Greene King licensees requested a quote last November for the Market Rent Only 'free-of-tie' option made available by the government's new Pubs Code. The Code aims to provide a fair deal and better livelihood for the tenants of the six largest UK pub companies.

CAMRA is calling on the government to put pubs in their own planning use class, so that owners must always seek planning permission before converting or demolishing a local. In May 2015, new legislation removed permitted development rights from pubs nominated as Assets of Community Value (ACVs), meaning that owners of ACVs always need planning permission for changes of use or demolition. CAMRA now wants this protection for all pubs, which would cut the huge burden that the ACV process is placing on local communities and councils who deal with this lengthy and clunky procedure. Out of just under 4,000 buildings now registered as ACVs since the scheme was introduced in the Localism Act 2011, half of them are pubs – others are facilities such as libraries, community centres

and post offices.

Beer price increases of up to 30p a pint were predicted for 2017 by organisations representing major breweries and pub operators and blamed on forthcoming pressures arising from Brexit, the national living wage and business rates revaluation due in April 2017.

A new report has linked moderate alcohol consumption with friends in pubs to improved wellbeing. Researchers at the University of Oxford found that people who have a local that they visit regularly tend to feel more socially engaged and contented and are more likely to trust other members of their community.

The latest collaboration between a brewery and a group of musicians is Road Crew, brewed by Camerons in Hartlepool working with the band Motörhead and named after a track '(We Are) The Road Crew' from their 1980 album 'The Ace of Spades'. Road Crew, a 4.5% American Pale Ale, is available from Camerons in cask, bottle and keg forms.

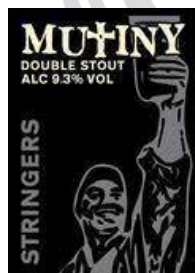
CAMRA has stepped in to help chancellor Philip Hammond enjoy some great lower alcohol British real ale - and also offered to organise a low ABV tasting for politicians at its National Winter Ale Festival, from the 22nd-25th February in Norwich. Following the Autumn statement, former deputy Commons speaker and president of the All Party Parliamentary Beer Group, Nigel Evans MP (Ribble Valley) suggested to the chancellor that a reduction in duty on beers between 2.9 per cent and 3.5 per cent ABV would encourage responsible drinking. Hammond responded in the Commons that if Evans named a bar, he'd be happy to continue the discussion. CAMRA chairman Colin Valentine said British breweries produced a great range of real ale below 3.5 per cent ABV and that many great pubs across the country served them. He added: 'I'd like to also extend an invitation to Philip Hammond to join me, or CAMRA members in his own constituency, to find out just how enjoyable a low ABV real ale can be and how much the pubs that serve them give back to their communities and improve the wellbeing of their customers.'



Half Pints

The New Year honours list includes an MBE for Keith Bott, director of Titanic brewery and former chair and president of the Small Independent Brewers' Association. Keith masterminded Titanic's growth from a tiny microbrewer to a flourishing concern employing 150 people. He has also advised the Parliamentary Beer Group and helped lead successful campaigns for government actions that have contributed to a revival in the fortunes of British brewing. This has included the introduction of excise duty relief for small breweries in 2002, since when the number of British brewers has risen from 300 to 1700, and the scrapping of the beer tax escalator in 2013.

CAMRA's 2016 Champion Bottled Beer of Britain award went to Stringers brewery in Cumbria for its Mutiny, a 9.3% ABV double stout



with coffee, chocolate and liquorice flavours. Nottingham brewery Flipside took the silver award with its Russian Rouble (7.3% ABV), a strong dark Russian imperial stout.

Chelmsford-based Crouch Vale took bronze for its Yakima Gold 4.2% ABV pale ale. The judging and



Birmingham.

Greene King has introduced a new support package for draught beer in its leased and tenanted pubs. New brewery 'ambassadors' will provide advice on draught beer cask beer ranges and details of training on beer quality.

CAMRA's Club of the Year finalists include four clubs that share a great commitment for quality real ale. The Albatross Club in Bexhill, Dartford



Albatross

and boast a wide range of excellent well-kept real ales. The CAMRA Club of the Year competition is run in conjunction with

Working Men's Club, Cheltenham Motor Club and Leyton Orient FC Supporters Club all hold their own beer festivals throughout the year



Dartford WMC

Club Mirror magazine with the simple aim of finding the best clubs serving real ale most committed to quality real ale. Clubs are



Cheltenham Motor Club

nominated by CAMRA branches across the country and judged by a panel of volunteer CAMRA members throughout the year.



Cardiff brewing and pubs company Brains is looking for a new production site in the city after approval of plans for redevelopment of the current Brains site at Central Quay. This is the latest in a series of such moves by regional brewers.

The chancellor's autumn statement included a freeze on beer duty, which now averages 52.2p per pint. CAMRA responded 'While a freeze in beer duty is welcome, CAMRA would like to see the Government do more to reverse the damage done by the beer duty escalator by cutting duty in the 2017 Budget.'

Half Pints

Good beer and adventurous walks have brought together walking charity the Ramblers and CAMRA, in providing a selection of short walks across England which stop off or finish at a real ale pub. The Ramblers and CAMRA have compiled a set of guided pub walks which will be published on their websites. CAMRA branches across the country have helped find local information and links to the valued real ale pubs in the guides, which complement CAMRA's range of authored pub walking guide books. For the more adventurous walker, keep an eye out for CAMRA's 'Wild Pub Walks', a set of mountaineering walks by Alan Hicks to be published May 2017.

Over the festive period, Molson Coors supplied Sharp's Doom Bar Reserve, a 'warm' 6.0% beer with a 'festive flavour', as a seasonal beer in the on-trade.

London CAMRA's 2016 John Young Memorial Award went to a London Assembly Member who has been active in trying to save London's pubs.



Carlton Tavern in Kilburn

Tom Copley, who lives in Camden, is very supportive of London pubs both publicly and privately. He hosted a CAMRA reception on pubs at City Hall in 2013, has written

about the vandalism of pubs and actively supported campaigns about pubs under threat or closed such as the Black Cap in Camden, the Carlton Tavern in Kilburn and the Alchemist in Battersea.



Carlton Tavern in Kilburn

London brewer Fullers has taken pity on embattled commuters holding tickets with Southern Rail and offered them free drinks for the season of goodwill. The offer was launched in December, during a series of strikes by Southern Rail drivers.



Stanford Arms

CAMRA's four finalists in its Pub of the Year competition 2017 include East Anglia regional winner the Stanford Arms in Lowestoft.



George & Dragon

Also among the finalists is the George & Dragon in Hudswell, a previously closed Yorkshire pub which has been reopened by the local community.



Salvation Inn

The other two finalists are previous CAMRA National Pub of the Year winners the Salvation Inn in Ham, Gloucestershire and the Swan with Two Necks in Pendleton, Lancashire.



Swan with Two Necks



city's Westgate shopping centre.

Oxfordshire brewing and pubs company Hook Norton has bought its first pub in Oxford, the Castle Tavern, close to the

A Look Back In Time

10 Years Ago

News from local pubs was that the freehold of the Mad Cat at Pidley had been reported to be for sale. The Victoria at Huntingdon had been taken over by Tony Ogle and Marie Ward, following the departure of Phil Beer and his partner Teresa, former tenants at the Green Man at Colne as well as the Victoria. Phil and Teresa also held the lease of the Cherry Tree at Haddenham, but were planning a move to the West Country to run a golf club. And a fire had damaged the interior of the Bridge House, St Neots, which was closed for refurbishment when the incident occurred.

The UK's biggest pub companies were ignoring growing consumer demand for local cask brands, according to a survey by the Small Independent Brewers' Association. 6 out of 10 pub customers wanted a locally-brewed beer, but the demand was not being met, despite evidence that pubs taking microbrewers' beers were seeing a growth in overall cask beer

volumes.

Hunts CAMRA presented its 'Most Improved Pub of the Year' award to community pub the Lord John Russell in St Neots. Chas and Jane Smith had taken on the tenancy the previous summer. Before that the Bateman's pub had been run by a temporary manager but the arrival of Chas and Jane had resulted in a marked improvement in the quality of the cask Batemans beers and a good-value menu of interesting food.

Courage beer brands including cask Directors and Best Bitter were acquired from Scottish & Newcastle by Bedford brewer Wells and Young's, formed jointly by Charles Wells in Bedford and Young's of Wandsworth following the closure of the Wandsworth site. The Courage brands were expected to take Wells and Young's annual production up to half a million barrels a year, 100,000 of which would be contributed by the Courage brands. But S&N



Steeped in history, The White Horse is a magnificent Grade II listed, 13th Century Coaching Inn, which is mentioned in the novel 'Nicholas Nickleby', written by Charles Dickens.

As it was built on the Great Northern Road, the Royal Mail coach and horses would commence their journey from London, and often stop at this Inn for refreshments and to change their horses for the next leg of their journey up to York and Scotland.

The White Horse is an 13th Century Coaching Inn, that offers visitors and neighbours everything from simple bar snacks to fresh homemade cuisine as well as a good selection of wines and ales, and not to mention our delicious Sunday Carvery. Our refreshed outside patio and garden area offers an outside bar and grill - The White Horse great place to enjoy the evenings and weekends with friends and family

THE WHITE HORSE

103 Great North Road, Eaton Socon,
St Neots, PE19 8EL, 01480 470 853

Real Ales: Theakston Old Peculier, Fuller's London Pride,
Adnams Lighthouse, Sharp's Doom Bar

Opening hours: Mon - Thu: 11:30 - 23:00;
Fri - Sat: 11:30 - 00:00; Sun: 11:30 - 22:30.

Food service hours: Mon - Thu: 11:30 - 15:00, 17:30 - 21:30; Fri: 11:30 - 15:00, 17:30 - 22:00; Sat: 11:30 - 22:00;
Sun: 12:30 - 18:00

www.whitehorse-eatonsocon.co.uk

[f whitehorse.eatonsocon](https://www.facebook.com/whitehorse.eatonsocon)



A Look Back In Time

dropped another famous old cask beer brand, McEwens 80/-.

Meanwhile the Charles Wells pub company was busy acquiring ten large food-led pubs over an area including the M40 corridor, the East Midlands and Warwickshire. Existing tenants were kept on by Charles Wells. This purchase took the Charles Wells estate to 260 sites, but the company were 'keen to secure further pub groups or single sites as soon as possible'.

25 Years Ago

Full pints appeared to be on the cards as the government announced plans to implement section 43 of the Weights and Measures Act, under which the space occupied by the head on beer would not count as part of a pint. But the brewers claimed that this was electioneering and would mean increased prices and the end of handpumps for dispense of real ale.

Rutland brewery Ruddles went Dutch as it was sold by its owners Courage to Grolsch of the Netherlands. Fosters, the Australian owners of the UK's Courage brewing group, was saddled with a huge debt burden and the sale of Ruddles was needed to raise cash to pay off some of its debts. Courage had taken over the breweries of the Watney group a year earlier in a swap agreement under which Watney owners Grand Metropolitan took over the Courage pubs estate.

Wolverhampton and Dudley Breweries bought Hartlepool brewery Camerons and 51 of its pubs from the Brent Walker group for £18.7 million. Pubmaster, part of the Brent Walker group, would continue to take Camerons beers for its pub estate in the north east of England. The sale of Camerons resulted in the loss of 225 jobs from the Camerons workforce.

Morlands brewery of Abingdon was in takeover talks with a number of potential buyers, with Fullers, Marstons and Greene King rumoured to be amongst the potential buyers. It was also rumoured that the sale had been partly triggered by the need of the Whitbread brewing group to

sell a major part of its 43.6% stake in Morlands. This was because the Morlands estate would otherwise contribute to the number of pubs that Whitbread would be forced to sell under the government Beer Orders, introduced in response to the Monopolies and Mergers Commission's 1989 report on beer and aimed at improving competition and consumer choice.

The Beer Orders had led to big increases in the size of the pub estates of a number of independent brewers, as the biggest brewers embarked on the enforced removal from the tie of over 11000 pubs - half the number of pubs over 2000 in each of their estates. In the latest sales, Mansfield Brewery acquired 86 pubs from Courage, and Robinsons of Stockport took on 19 pubs from Bass.

King of the Belgians

A Truly Unique Village Pub In the Heart of the Community



Four constantly changing real ales and range of real ciders

Food served Mon-Fri 12-3, 5.30-9.30, Sat 12-4, 5.30-9.30, Sun 12-5, 6-8

**Beer Garden & BBQ area
Regular special food events**

**Cambridgeshire
CAMRA Pub of the
Year 2014 & 2015**

**Huntingdonshire CAMRA
Pub of the Year 2014 & 2015,
Community Pub of the Year 2013**

**Find us in the CAMRA
Good Beer Guide 2016**



kingofthebelgians

www.kingofthebelgians.com

**16th Century
Free House and
Restaurant
Est 1541**

**'Hartford's
Little Secret'**

**The Home of
Real Ale
and Good Food**

**27 Main Street
Hartford
PE29 1XU
01480 52030**

Events & Socials

March

Sat 4th Short Open Branch Meeting, Beer Festival Flyer Posting and Drinks afterwards for 'Posties' - **Bridge House, St Neots**, 2pm.

Sun 12th St Neots Beer Festival Set-Up - **Priory Centre, St. Neots**

Thu 16th-Sat 18th St Neots Beer Festival - **Priory Centre, St. Neots**

Sun 19th St Neots Beer Festival Take Down - **Priory Centre, St. Neots**

April

Tue 4th Open Branch Meeting, venue to be confirmed, 8.15pm

Sat 22nd Annual General Meeting, venue to be confirmed, 2pm

An up to date listing of events can be found at: www.hunts.camra.org.uk/diary, or contact the social secretary, Juliet Ferris, on socials@hunts.camra.org.uk, 07590 579283.

Opening Times

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