



REAL ALE

Dening Times



Issue 167 Summer 2016

Huntingdonshire Branch of CAMRA
The Campaign for Real Ale

Falcon, Huntingdon 2016 Huntingdonshire Branch Pub of the Year

Booze on the Ouse
St Ives Beer & Cider Festival
Thursday 6th - Saturday 8th October 2016



Assets of Community Value

A year since new powers were introduced to protect pubs, the number registered as Assets of Community Value (ACV) is soaring, according to the latest figures from CAMRA. Almost 1,500 are now registered and 300 have been added so far this year. Last year the government announced new protections for pubs listed as ACVs – ensuring that owners have to apply for planning permission should they want to change the use of the building.

CAMRA accepts that not all pubs can be saved from closure, and perhaps not all pubs should be saved. Some pubs are simply not economically viable, e.g. where there is a high concentration of pubs in an area of limited population. In these situations, the pubs which survive will obviously be those which are the most creative and inovatitive and seek to fully meet the needs of their customers.

Far too many pubs, which are in every way economically viable as pubs, are closing due to the pressure to convert them to some other use, e.g. as residential dwellings, simply because as financial assets these properties have a far greater value as something other than a pub. It is in these cases that registration as an ACV is most critical, since the additional planning protection pubs gain from an ACV nomination ensures that communities get the opportunity to oppose planning applications for change of use.

This is against a background of over 27 pubs across the UK closing every week. One CAMRA branch, Aylesbury Vale and High Wycombe, has registered over 200 pubs as ACVs, and they report that there have subsequently been no pub closures in their branch area since they did this.

Within the Huntingdonshire branch area, the following 17 pubs have been registered as ACVs:

Eight Bells, Abbotsley Hardwicke Arms, Arrington Crown Inn, Broughton Vine, Buckden Queen Adelaide, Croydon River Mill, Eaton Socon
Cambridgeshire Hunter, Eynesbury
Wheatsheaf, Gamlingay
Crown & Cushion, Great Gransden
Bell, Great Paxton
Three Tuns, Guilden Morden
Royal Oak, Hail Weston
Three Horseshoes, Houghton
Anchor, Little Paxton
Bulls Head, St Neots
Olde Sun, St Neots
Waggon & Horses, Steeple Morden

Some of these pubs were registered by Parish Councils, some by unafiliated groups of individuals, and some by registered community interest groups.

The Huntingdonshire CAMRA branch has created a "risk register" based on our judgement on the likelihood that any given pub might become permanently closed. Thirteen pubs have been determined to be currently at a high level of risk, and ACV nominations are in the process of being prepared on six of these.

To get more information about ACVs and to follow the progress of nomination of additional pubs please visit www.hunts.camra.org.uk/acv. If you have concerns about the risk of closure of your local pub, and you would help to make an ACV nomination, please send and email to pubs@hunts.camra.org.uk. If you are a CAMRA member there is an easy to use online nomination form which can be accessed using the link www.surveymonkey.com/r/FJMTNFX. Alternatively you can download and print a form using www.hunts.camra.org.uk/acvform.



Pubs that have been registered as ACVs are being presented with certificates to heighten awareness of each pubs new status. In the photo Branch Secretary Ray

London is presenting a certificate to the licensee of the Cambridgeshire Hunter, Eynesbury.

A Look Back In Time

10 Years Ago

The end of brewing at Youngs historic Ram Brewery in Wandsworth was confirmed. A deal between Young's and Bedford brewer Charles Wells created Wells & Youngs, a joint venture brewing company with a 60:40 split of the holdings by Charles Wells and Youngs respectively. These companies would keep their separate tied pub estates and Wells & Youngs would produce the combined brand portfolio. Youngs' sale of the Ram Brewery site for redevelopment as part of Wandsworth's rejuvenation scheme was expected to raise £80-100 million.

Hertford brewery McMullens emerged from uncertainty and a future threatened by a family feud as it opened a new £1m brewery. The company had decided to remain in brewing rather than change into a non-brewing pub company. The decision meant that the old brewery was sold and a new much smaller plant built on part of the site. Production Director Fergus McMullen said 'History shows that once companies close their breweries they lose their souls and a culture which we believe adds value to the way pubs are run'.

CAMRA was urging shareholders in the familyowned Nottinghamshire brewer Hardys and Hansons to reject Greene King's £271 million takeover bid. But the Hardys and Hansons board was recommending acceptance. Managing Director Tim Bonham and Brewing Director lain Masson had recently left the company.

CAMRA called for a guest ale right for tenants and managers of pub companies, whether they brewed beer or not. The government's revocation of its 1990 beer orders had quickly led to the expansion of both Greene King and Wolverhampton & Dudley breweries into huge national concerns. Each of them then had pub estates well above 2000, the ceiling above which the beer orders had enforced brewers to free pubs from the beer tie. In addition, more than half of the UK's pubs then belonged to non-

brewing pub companies, with the biggest two, Enterprise and Punch, owning over 8000 each. At CAMRA's annual conference in Blackpool, CAMRA chairman Paula Waters said: 'We want a guest beer law that can't be got around by stopping brewing or turning tenanted houses into managed houses. And we want a guest beer law that will allow smaller brewers to sell their beers at a fair price.'

Randall's, a family-owned brewery on Guernsey since 1868 with an estate of 17 pubs and one club, was sold by the Randall family. Former Wychwood brewery and Hobgoblin pub chair boss Ian Rogers, Randall's new managing director, pledged to retain and expand the brewery and to increase sales of cask-conditioned beer on the island.

25 Years Ago

During the summer of 1991, CAMRA entered battles to save three major breweries: Camerons, Springfield and the Cornish Brewery at Redruth

Camerons in Hartlepool was threatened with closure in a possible takeover by Allied Breweries to rescue Camerons' loss-making owner Brent Walker, but CAMRA was backing a buy-out by Camerons' management team. Brent Walker had evicted its founder George Walker as Chief Executive in a boardroom coup.

The Cornish Brewing Company with its chain of pubs and brewery at Redruth was the victim of a failed takeover bid between its owners Devenish and the Boddingtons pub company of Manchester. Although the bid failed, Devenish immediately arranged for Whitbread to brew their beers and announced the sale of the Redruth brewery.

Meanwhile, Bass's announcement of the planned closure of its Springfield brewery in Wolverhampton for 'cost efficiencies' led to a vigorous campaign by CAMRA, including a protest march to coincide with its June Wolverhampton beer festival.

A Look Back In Time

Another national brewer, Allied Breweries, announced that it was to remain in brewing. Allied had considered its options, including a possible merger with Whitbread, in the wake of the government's beer orders; these had ordered the big brewers to free up pubs from the beer tie and introduce a guest real ale.

Ushers brewery of Trowbridge was saved from closure by a buy-out consortium led by Roger North, former managing director of the brewing division of Grand Metropolitan, owners of Ushers. The Ushers brewery had been put up for sale following the pubs-for-breweries swap between Courage and Grand Metropolitan, announced in response to the government beer orders.

CAMRA's annual prices survey revealed that guest beers from independent brewers in the pubs of the big national brewers were priced at 14% higher than in the tied pubs of the independent brewers themselves.

Family-owned brewer Robinsons announced the closure of its Hartleys brewery in Ulverston, Cumbria, which it had bought out in 1982 with a pledge to keep Hartleys brewing for five years.

Greenalls of Warrington decided to close its Shipstones brewery in Nottingham. CAMRA reported that the substitute Shipstones beers, brewed by Allied Breweries, were under fire from consumers for being 'blander than the originals'.

20 Years Ago

Local member Ian Baptist offers this memoir:

"I moved to St Ives 20 years ago and one of the first things I did was a pub crawl around town. For the time there was a good selection of beers available. Beers available were:

Oliver Cromwell - the town's only free house served Adnams Broadside, Elgoods Cambridge and Greene King IPA.

Royal Oak was owned by Allied and served

Ansells Bitter, Benskins Bitter and Shipstones Bitter (all brewed in Burton) plus Tetley Bitter.

Nelson's Head - a Greene King tied house serving IPA and Abbot plus seasonal beer Kings Champion.

White Hart - a Whitbread house with Whitbread Flowers Bitter and Boddington's Bitter alongside Fullers I ondon Pride and Chiswick IPA

Golden Lion Hotel - served only one beer, Greene King IPA.

Floods Tavern - Youngers IPA and Marston's Pedigree.

Dolphin Hotel -Tetley Bitter, Jennings Bitter, Theakston BB & XB.



Aviator (now the Merchant House) had the best beer range in town with Everards Tiger & Beacon, Courage Directors (still brewed

in Bristol) Elgoods Cambridge and Websters Green Label (brewed at John Smiths). Guests were Morells Bitter and Nene Valley Bitter (this brewery closed in 1996 and is not connected with the current brewery of the same name).

Oliver's Lodge Hotel - Greene King IPA and Kings Champion.

St Ives Motel (since demolished) - Charles Wells Bombardier, Eagle IPA and another Wells beer

I don't have a record of which beers were available at St Ives other pubs. However I recall that the **Robin Hood** served Courage Directors and the **Black Bull** which closed a short time later served a Whitbread beer which was probably Flowers Bitter. I suspect that the **Unicorn** (now closed) and **Slepe Hall Hotel** had no real ale."

Pub Pieces

Eaton Socon

The River Mill reopened recently after a very major refurbishment. Four real ales are on offer from Adnams, Woodforde's and quests including Grainstore, Oakham and Red. There is a very extensive menu and indeed the pub's focus is now very much on food.

Fenstanton



The George: The new owner has asked us to publish this statement. We are delighted to hear the news that the George will soon reopen. "I am delighted to have purchased The

George at Fenstanton. We are currently undergoing major work to restore the 17th century listed building. Having purchased the pub freehold from Enterprise Inns last spring, we are planning to open this Autumn. We will stock a wide range of Real Ales, Lagers, Wines and Spirits. Our newly built dining area will allow us to offer a seasonal restaurant menu, whilst also serving traditional bar food. I will keep CAMRA updated with our expected opening date, and new features. We look forward to seeing you all! Jessica Barnett"

Glatton

Janice and Lewie have taken over from Mick at the Addison Arms, and have maintained the range of beers, with Adnams Broadside and Digfield Shacklebush as regular beers, and quests ales from Grainstore.

Litlington

After a brief closure the Crown has reopened and is being run by a temporary manager while owners Hawthorn Leisure continue to seach for a permanent tenant.

Sawtry

The **Bell** is being refurbished, and a local lady called Mel will be the new manager. The pub is due to open early June. Updates will appear on

www.hunts.camra.org.uk/news.

Simon and Denise have taken over from Dave at the Greystones and are in the process of redecorating, and they had a couple of very good Grainstore beers on in their first week -Red Kite and Spring Time.

St Ives



The Oliver Cromwell will have music events to coincide with the St Ives music festival in July. Beers from Lacons have recently

been available. Guest beers from the following local breweries have appeared this Spring (Humpty Dumpty, Oakham, Nene Valley, Grainstore, Woodfordes & Nethergate). The pub plans to have the pub sign repainted and the bracket refurbished.

The Floods Tavern is now open all day so take advantage of the good summer weather to enjoy their Elgoods beers and the river views from their outside drinking area.

The Golden Lion now regulary serves four beers with beers from Saffron, Julian Church, Elgoods and Slaters appearing as guests recently alongside Greene King IPA and Adnams Southwold. The Golden Lion hotel has been purchased by The Coaching Inns Group for £2m. The company is based in Boston, Lincs and has a small chain of hotels in Eastern England and Yorkshire.

At the Royal Oak Adnams Southwold Bitter has



replaced Doom Bar as a regular beer and Hobgoblin is no longer available, this following the transfer of the pub's ownership from Spirit

to Greene King. The products of local SIBA breweries including Tydd Steam, Nobby's and

Pub Pieces

B&T continue to be served, with at least one beer from Oakham always available. Beers from further afield can often be found here. Dark beers often feature with Oakham Black Hole Porter, B&T Edwin Taylors Extra Stout and Elland 1872 Porter available recently. Westons Old Rosie 7.3% and Rosie's Pig 4.8% ciders are now served by handpump.

At the **Nelson's Head** beers from Moonshine, Nethergate, Oakham, White Park and Nene Valley breweries are regularly served. New Oakham beer MkVII was available in April.

The **Haywain** has had some more interesting beers recently with Goddards Ale of Wight and Brain's Reverend James Rye available on a recent visit.

At the **Slepe Hall** the two changing beers have recently been from Adnams with Fullers London Pride, Wadworth 6X and St Austell Proper Job & Tribute also appearing.

Although it is a private members club the **Ivy Leaf Club** serves two real ales. Sharp's Doom
Bar and Marston's Irish Peated Ale were
available on a recent visit

Cromwell Cider is now again making regular appearances at St Ives farmers market on the 1st and 3rd Saturday each month. Why not pop along for a chat and purchase some of their cider's and perry. The cider is also on sale at the Oliver Cromwell and Nelson's Head pubs in town.

Steeple Morden



Mick, Tina and son Michael Gough took over the tenacy of the Waggon & Horses in early March. They have many plans for family funs days in the garden with hog roasts & BBQs, live music on Sundays, a darts team, poker league, petanque

team, quize nights, charity events and much more.

Tilbrook

Richard and Caroline Binks have now moved on from the White Horse, but the pub is still thriving with Emma as the new manager. The intention is to maintain the high standards, with no significant changes planned to the beer and food offerings.

Pub Beer Festivals

27th-30th May - Three Horseshoes, Houghton. 14 real ales and 4 ciders. Fri 4-11; Sat 12-11pm; Sun&Mon 12-10pm. Fri Bingo with Fish & Chips 7pm; Sat live music Tom Lumley 8.30pm. Sun carvery. Mon hog roast 3pm.

27th-30th May - King of the Belgians, Hartford. Over 30 real ales and 8+ ciders, live music, food, BBQ and Sunday Quiz.

28th-30th May - Crown, Broughton. 10 real ales and local ciders. Live music each day. 12.30-10 Sat; 12.30-8 Sun&Mon. Family friendly. All weather marquee.

17th-19th June - White Swan, Conington. Annual music and beer festival.

17th-19th June - Oliver Cromwell, St Ives. 14 real ales and live music.

7th-18th July - **Pig n Hog, St Neots**. John's 70th Birthday Festival. 20 different real ales, ciders and craft beers every day.

14th-24th July - Falcon, Huntingdon. 30+ real ales and 50+ ciders. Live music and food.

4th-7th August - White Hart, Godmanchester. 20+ real ales & 10 local ciders. Hog roast and BBQ. Live entertainment on Fri, Sta & Sun. Covered marquee.

19th-21st August - Cock, Hemingford Grey. 14th Annual Beer Festival with 25 real ales, live bands, pop-up SmokeWorks BBQ.

For updates on all of these beer festivals and others which we will add as we hear about them check www.hunts.camra.org.uk/pubbeerfest.

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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

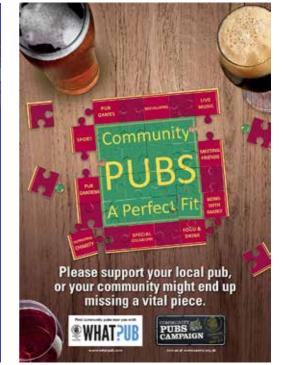
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PIG n HOG - St Neots

John's 70th Birthday Festival - 7th - 17th July 20 different real ales, ciders and craft beers every day

Pig n Falcon



New Street, PE19 1AE Mon-Thu 10-late Fri/Sat 10-2.30am Sun 11-late

Live Music Wed, Fri, Sat & Sun

Min 8 real ales plus 6 real ciders, bottled foreign beers. Potbelly Best £2.90/pt

Hog & Partridge



Russell Street, PE19 1BA Sun & Mon open by request Tue & Wed 6.30-11pm, Thu 6-midnight, Fri 4-midnight, Sat 1-midnight

Tapas Thu, Fri & Sat

Min 4 real ales plus 4 real ciders, draught foreign and craft beers. Quiz on Thursday night.

CAMRA Award Winning Pubs. John Nunn Hunts CAMRA Pub Champion 2013.





CAMRA members get 40p per pint discount on Real Ales





Tel 07951 785678 - www.PIGnFALCON.co.uk



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Wetherspoons Go Ahead



A planning application for JD Wetherspoon to convert the Warehouse Clearance shop in St Ives to a pub has been approved.

At a public meeting of Huntingdonshire District Council's Development Management Panel in April, planning officers were recommending removal of a condition requiring a noise meter to be permanently installed outside the back of the pub. An earlier hearing in February had approved the application subject to this condition, but the council's Environmental Health officers and a consultant appointed by Wetherspoon now considered such a use of a noise meter to be impractical for control of noise from the beer garden and its impact on nearby residences.

Other conditions applied include closure of the beer garden after 9pm. The applicant has also revised the building design. Sliding doors for access to the beer garden will now be at the side of the pub, not the rear, and the front of the building has been changed to a more traditional shop front design following concerns expressed at an earlier hearing and a local stakeholder meeting last November.

Last year the planning application attracted 67 representations, 56 of which were objections. St Ives Town Council, St Ives Civic Society and others pointed to the large scale of the proposed pub, its likely impact on other food and drink businesses in the town and the threat to the fabric of the many historic listed buildings that

house them.

At the stakeholder meeting the applicant undertook to provide an impact assessment, but in a subsequent statement said this was not a planning requirement for schemes below 2500 square metres – the Wetherspoons proposal is for pub business with a floor space of 813 square metres.

However, as one objector pointed out, the council's draft 'Local Plan to 2036' only supports proposals for new facilities for main town centre uses up to 600 square metres of floor space.

At the February planning meeting, St Ives Town Council had recommended refusal of the application as it contravened the Council's current Local Plan, which seeks to retain retail units in the town centre and resist changes of existing shops to other uses in this part of the town. The Town Council also expressed its concerns that the applicant had refused to provide an impact assessment, despite an undertaking to do so at the stakeholder meeting.



Work has begun on Wetherspoon's development of a pub and 20-bedroom hotel in the former post office and George Hall in George Street, Huntingdon.











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2016 Huntingdonshire Branch



The following
Huntingdonshire
branch pub awards
were presented during
the Press and Trade
Preview at the St
Neots 'Booze on the
Ouse' Beer and Cider
Festival on 17th March

2016. Congratulations to all winners and nominees. The awards were presented by Andy Shaw.

Branch Pub of the Year Winner: Falcon, Huntingdon.

Urban Pub of the Year Winner: Falcon, Huntingdon

Nominations: Falcon, Huntingdon; Pig 'n' Falcon, St Neots; Oliver Cromwell, St Ives



Since winning Most Improved Urban Pub of the Year in 2015, Paul Hepworth (second from the right), has introduced many enhancements to the Falcon, including a complete refurbishment of the first floor rooms, part of which now functions as a tea room, and the addition of an upstairs bar. The historic room above the archway, thought to be Oliver Cromwell's "office" is especially a joy. The large refurbished garden was host to a major beer and cider festival last Summer. The main bar continues to offer an interesting range of real ales from fifteen hand pumps including beers from many local breweries, and this is complemented with a good range of ciders. The Falcon now goes forward into the Cambridgeshire Pub of the Year competition, the results of which will be announced in late May.

Rural Pub of the Year

Winner: White Horse, Tilbrook

Nominations: Pig & Abbot, Abington Pigotts; Chequers, Little Gransden; White Horse, Tilbrook



The White
Horse has won
many awards
over the last
several years
since Richard
and Caroline
Binks took over
this delightful
village pub.
This pub
excels in all

areas: as a destination food pub offering top quality food; as a locals pub offering pub games and live music nights; and as a venue for a major beer and music festival. Everything Richard and Caroline do, they deliver with exceptional quality of service. Since giving this award, we have heard that Richard and Caroline are moving on to pastures new and we wish them every success in their new venture.

Community Pub of the Year Winner: Racehorse, Catworth

Nominations: Racehorse, Catworth; Three Horseshoes, Graveley; King of the Belgians; Hartford; Anchor, Little Paxton



Gordon Marks has owned the Racehorse for many years, but until a few years ago the pub was leased to a succession of operators. Gordon decided that he wanted to run his pub himself, and changes

Pub Awards

immediately became apparent, with a large part of the restaurant being converted into a coffee shop and function area which could more flexibly be used by villagers and village groups throughout the day. Last year this theme was extended when Gordon's response to the village shop next door closing was to offer the village to run a shop in the pub, but only if the village agreed that this was something they wanted. Over 200 attended the meeting to voice their support, and the shop is now thriving. The Racehorse and Gordon's efforts demonstrates that running a community pub which is fully in tune with what the local community needs, not only serves the community but also makes good commercial sense.

Cider Pub of the Year

Winner: Pig 'n' Falcon, St Neots Nominations: Falcon, Huntingdon; Pig 'n' Falcon, St Neots; Royal Oak, St Ives



In the photo is John Nunn. This is the fourth successive year that John has won this award. The Pig always offers a excellent range of cider and perry, with the range extendina

during each of the four quarterly beer and cider festivals held at the Pig and Hog. The Pig 'n' Falcon went forward into the Cambridgeshire Cider Pub of the Year competition, which was won by the Letter B in Whittlesey.

Club of the Year



Winner: St. Neots Rugby Club, St Neots Nominations: St. Neots Rugby Club, St Neots; Yelling Social Club, Yelling

The club regularly offers two real ales in their function room, and in the main club room, and holds a beer festival in May.

We will be making an number of additional pub related awards at the Press and Trade Preview at the St Ives 'Booze on the Ouse' Beer and Cider Festival on Thursday 8th October 2016:

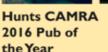
- Most Improved Rural Pub of the Year
- Most Improved Urban Pub of the Year
- Mild/Dark Ale Pub of the Year
- LocAle Pub of the Year
- · Pub Champion of the Year
- Lifetime Achievement Award

The Falcon

Market Hill, Huntingdon, PE29 3NR

15 Real Ales and 10 Ciders, Live music every Saturday and Sunday 3pm – 6pm, Courtyard garden and rear garden with seating for over 200









Half Pints











AMPAIGN THE REVITALISATION PROJECT
FOR Help shape the future

CAMRA is consulting its 180,000 members on whether the organisation should change its focus. CAMRA was originally set up in the 1970s to promote cask-conditioned beer served without added carbon dioxide, as many brewers moved more towards processed keg beer dispensed directly under gas pressure. Over the years, CAMRA has adopted real cider and has served to promote pubs and campaign for their retention. Now its membership is to be asked whether it should represent wider interests including 'craft brewed' keg beer, beer drinkers generally or pub-goers generally, or narrow its focus to represent only real ale consumers. Many within CAMRA see a need to expand the organisation in response to the current voque for craft beer and craft brewers, marketed separately from real ale. Others feel that this is impossible because of the difficulty in distinguishing or defining craft beers by production or dispense methods, unlike real ale, which is closely defined in this way. In the USA, craft brewer is defined by size and ownership as a brewer producing less than 6 million barrels a year and with less than 25% ownership by a national or multinational brewing company.

In April, CAMRA was due to meet Pierre Moscovici, the European Commissioner responsible for taxation across Europe, to discuss proposed changes to the EU Directive on Excise Duty for Alcohol with the hope of securing lower duty rates for draught real ale and cider compared with bottled or canned, an increased threshold for the allowed lower rate of beer duty from 2.8% ABV to 3.5% ABV and the retention of duty exemption for small cider producers.

The Chancellor's decision not to cut beer tax in the recent budget was a missed opportunity, according to CAMRA. By failing to cut beer tax for the first time in four years, the Chancellor has missed an opportunity to support the ongoing revival of brewing in the UK. CAMRA had been pushing for a cut in beer tax which would have prompted additional investment in the industry, protected jobs and importantly, supported stable prices for customers. CAMRA, however, welcomed reductions in stamp duty and business rates will help to keep small community pubs open.

CAMRA is urging licensees to charge fairly for half pints of beer after a survey discovered almost 50 per cent of licensees who charge more for serving beer in half pints are adding between 6p and 20p to the price of a half. CAMRA branches across the country responded to a request asking them to report pubs in their area which were charging more for a half pint than half the cost of a pint. Of the 59 pubs reported, almost one in 10 were charging between 41p and 50p more than the proportional price of a half pint compared to the cost of a full pint. In some cases pubs were charging £2 for a half pint, where a pint of the same beer would cost £3. In the most extreme case one pub added 82.5p to the proportional cost of a half pint, with a half costing £2.95 and a pint costing £4.25.

Norwich has been named as the new venue for CAMRA's high profile National Winter Ale Festival (NWAF). After three successful years, organisers in Derby will be handing on the honour of hosting the national event, where the winner of the Champion Winter Beer of Britain is judged each year. The event brings many thousands of visitors to the host city - keen to try hundreds of the best winter beers from across



the UK. NWAF will be moving to the iconic Blackfriars Hall in Norwich for the next three years. The festival will share the

venue with the Norwich Beer and Cider festival that takes place later in the year. The dates in 2017 are 22nd-25th February.

Half Pints



Chocolate Marble from Manchester's Marble brewery (which was on sale at the St Neots Beer Festival in March) was crowned the best Winter Beer in Britain at this year's National Winter Ales

Festival in Derby, five years after coming second in the overall Champion Beer of Britain competition at CAMRA's Great British Beer Festival, at London Olympia. CAMRA national director Nik Antona said: 'Chocolate Marble is a more than worthy winner of one of CAMRA's highest accolades. It embodies everything a great winter beer should be, packed with flavour, complexity and depth, but still incredibly drinkable'.

New research from Oxford University has revealed that people who have a 'local' pub are not only significantly happier than those who do not, but also have higher life satisfaction and



more close friends.
The report of the studies, conducted by Professor Robin
Dunbar for CAMRA, outlines that having a strong social network significantly improves both your happiness

and your overall health. It concludes that people who have a 'local' and those patronising community-type pubs have more close friends on whom they can call for support, and are happier and more trusting of others than those who do not have a local. They also feel more engaged with their wider community. The report also says that limited alcohol intake improves health and wellbeing, some (though not all) social skills and cognitive abilities, but that these abilities decline as alcohol intake increases beyond a moderate level.



Papworth Brewery

On a rainy night in February a lucky few of us were invited to Papworth Brewery to sample some of their beers.

We met Chris the Brewer in Rocky's Bar for a cheeky pint of their Whispering Grass before being taken to the brewery (his garage)!!



After a look inside the brewery where his latest beer 'Galileo' was brewing (named because he started it on Monday the day of Galileo's birthday) and a few questions from some members we ventured into Chris' house where we were welcomed by his wife Sharon for a 'tasting session'.



We were treated to some delicious nibbles and 9 different beers ranging from light and hoppy through to darker and fruitier. The 'Mad Jack'



and 'Robin Goodfellow' came out as favourites and hopefully they will be available for sampling during the St. Neots Beer Festival.

A great time was had by all and we would like to say a big thank you to Chris & Sharon for their hospitality and look forward to sampling more of their beers in the future.

Bermondsey Beer Mile

On 23rd April a group of around 30 members went off to complete the Bermondsey Beer Mile.

The breweries we visited during the day were:

- Four Pure
- Partizan
- Eebria
- · Brew by Numbers
- U-Brew
- Southwark Brewing Company

We then explored several recommended pubs serving some great real ale in the Borough area.





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Events & Socials

June

Sat 4th Coach Trip to Digfield Brewery. A coach trip to Digfield Brewery (arriving there at 11.30 am) followed by pub visits. Further details to follow (will be posted on website and sent by email).

Tue 7th Open Branch Meeting - **Mermaid at Ellington**, 8.15pm.

July

Sat 16th Open Branch Meeting followed by a social in **St Ives**, 2pm. Details of pubs to follow.

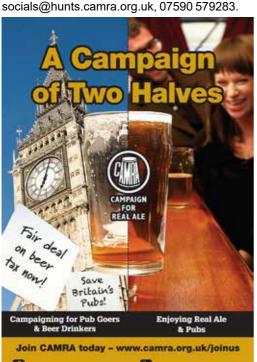
August

Tue 16th Open Branch Meeting - **Buckden Village Club**, 8.15pm.

September

Tue 13th Open Branch Meeting - **TBC**, 8.15pm.

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



Opening Times

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Deadline for Autumn 2016 issue (168) is Monday 11th July 2016

Who to Contact

Chairman: Richard Harrison, 07740 675712 (m)

chairman@hunts.camra.org.uk

Secretary: Ray London, 01480 390135 (h), secretary@hunts.camra.org.uk.

Treasurer: Graham Mulchinock, 01480 474472 (h), treasurer@hunts.camra.org.ul

Membership Secretary: Margaret Eames, 01480 385333 (h)

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BEER FESTIVAL 2016

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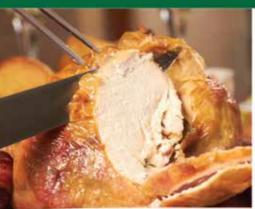




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