

Opening Times



Huntingdonshire Branch of CAMRA Issue 155
The Campaign for Real Ale Summer 2013



Booze on the Ouse St Ives Beer & Cider Festival Thursday 5th - Saturday 7th September 2013

PORTHAMPTONSHIRE ANNS www.northamptonshireinus.co.uk









Ye Golden Lion 19 Sheep St. Wellingborough NN8 1BL (01933) 223206 The Old Friar Lower St. Twywell Northamptonshire NN14 3AH (01832) 732 625 The Saddle 26 High St. Kimbolton Cambridgeshire PE28 0HA (01480) 860408 The Wig & Pen 19 St. Giles St. Northampton NN1 1JA (01604) 622178

Northamptonshire Inns Ltd. brings you 4 pubs across the County serving Ales, Wines & Ciders with fresh locally sourced food.









Hunts CAMRA 2013 Pub Awards

The Huntingdonshire branch of CAMRA presented a series of nine awards to local licensees at the press and trade preview of the St Neots Beer and Cider Festival, to recognise their great service to pub-goers in the branch area.

Introducing the awards, CAMRA national director Andy Shaw said 'The Huntingdonshire branch has decided to make such a large number of awards both to acknowledge the diversity of what many local pubs offers, and celebrate that whilst some pubs are struggling, many pubs are thriving. We hope that the pubs being recognised will lead other pubs to success by their example.'

The awards were presented by the St Neots Mayor, Barry Chapman, and the Deputy Mayor, Andrew Hansard.



Branch Pub of the Year: Ye Olde Sun, St Neots was last year's Most Improved Pub of the Year. The pub has gone from strength to

strength under the careful management of Pete Butler and Sue Gilliland. Ye Olde Sun is now an entry in the CAMRA Cambridgeshire Pub of the Year competition.



Lifetime Achievement Award: Jim Taylor (left) and Tony Vaughan who have 21 Good Beer Guide window stickers for their pub, the Swan, Old Weston - a branch record.



Pub Champion of the Year: John Nunn, who transformed the failing Falcon in ST Neots into the Pig 'n' Falcon, now one of the areas most successful pubs, and he is repeating this suc-

cess with the Hog and Partridge, also in St Neots, showing that John is an inspired licensee.



Pub of the
Year: The King
of the Belgians,
Hartford, which
narrowly escaped conversion into housing in 2005, but
the strength of

feeling of the local community convinced planners to refuse consent for change of use. The support of the Hartford community continues and Jim and Bernie Taylor (pictured) and Jane Spicer provide a wide range of community events.



Most Improved
Town Pub of the
Year: The Hog
and Partridge, St
Neots, formerly the
Lord John Russell,
a failing pub run by
a succession of
short term tenants
and temporary

managers. John Nunn convinced owners Batemans to offer him the tenancy, and the improvements were instantaneous. Pictured is John's wife Gillian Nunn, who is often

Hunts CAMRA 2013 Pub Awards

behind the bar of the Hog. John refers to the Hog and Partridge as the 'lounge bar of the Pig', and the styles of the two pubs are very different. There are many future plans for the Hog, including a range of draught Belgian beers and craft keg beers, and a regular tapas menu.



Most Improved Rural
Pub of the
Year: The
Crown and
Cushion, Great
Gransden another local pub
that recently
had an uncer-

tain future until lan and Teri Selkirk bought it. Since the pub reopened there have been many improvements: the interior has been refurbished in a modern style that complements this old pub; a good range of well-kept beers from local brewers is now offered; Teri provides an excellent menu that includes Indonesian cuisine. The pub is well supported by the local community.



Cider Pub of the Year: Pig 'n' Falcon, St Neots. For the second year in succession this award goes to the Pig 'n' Falcon, which offers a wide range of real

ciders and perries from both local producers and from Wales and the West Country. The Pig 'n' Falcon also runs two special cider festivals each year, when over a dozen different ciders and perries are available. Pictured is Brett Nunn. The Pig 'n' Falcon has been nominated as an entry in CAMRA's national Cider Pub of the Year competition.



Mild/Dark Ale
Pub of the Year:
Pig 'n' Falcon, St
Neots. Pubs
which regularly
sell milds, stouts,
porters and other
ales from the
'dark side' are
sadly rare in

these parts but the Pig 'n' Falcon can always be relied on for delicious examples from these traditional styles. Pictured is Abbey Nunn.



LocAle Pub of the Year: Pig 'n' Falcon, which has beers from Oakham and Potbelly amongst their regular beers, and often stocks beers from other

local brewers. Pictured is Charlotte Nunn.

The Nunn family were clearly delighted with their haul of five awards at our Pub Oscars, as our photo below shows. Pictured left the left are Andrew Hansard, Abbey, Brett, Gillian, John, Charlotte, and Barry Chapman.







a pint of Real Ale for all card carrying CAMRA members Town to continue option David & Sharon welcome you to The Greystones

A warm and friendly traditional country pub in the village setting of Sawtry.

Real ales and a wide selection of wines and spirits complimented with traditional pub food served 7 days a week

Ample Car Parking . Free Wi-Fi

4 Large screen TV's showing the full range of Sky Sports and ESPN

Pool table & Darts team -2010 Ramsey & District league winners

Quiz night every Wednesday

Function Room available

Bar and catering for your special occasions at Greystones or your own venue.

Buntingford • Potton Digfield • Oakham Ales Grainstore • Woodfordes Adnams • Cottage Blue Monkey • Church End

We are a member of the CAMRA LocAle scheme supporting local

breweries. We order a range of ales

from a wide selection of local and

national breweries including:

When the sun shines, bring the kids and watch them play on our brand new extensive childrens play area while enjoying a drink in our large and attractive beer garden.

Opening Hours: Mon - Thurs Ilam to Ilpm Fri & Sat - Ilam to midnight Sun 12 to 10.30pm

Seven Wives

Lynn & Tony Welcome you to The Seven Wives



Pub and Dining with Home cooked food

Good quality beers, lagers and Ciders

2 Cask Ales on all the time as session ales

3 Rotating quality guest ales

Front Patio, large car park and beer garden

Community pub - families welcome

Ramsey Road, St Ives, PE27 5RF 01480 462180 tonylyn1@hotmail.co.uk

Ye Olde Sun



Huntingdon Street St. Neots PE19 1BL 01480 216863

CAMRA MOST IMPROVED PUB 2012

Freehouse with 6 Real Ales featuring: Marstons, Woodfordes, Elgoods, Theakstons and many more!

Open: Mon-Sun, 1200-2300

Food: Mon-Sun - 1200-1430;

Tues-Sat - 1830-2030

Sunny Courtyard, Open Log Fires, Bar Billiards

www.yeoldesun.moonfruit.com

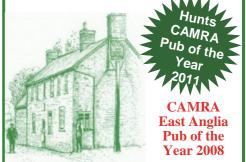
THE CHEQUERS

71 Main Road, Little Gransden Tel: 01767 677348

Bob and Wendy Mitchell invite you to try their unique unspoilt village local with its own special atmosphere

Celebrating 60 years as a family run pub

Home of Son of Sid Brewery



A Look Back In Time

10 YEARS AGO

Hertford family company McMullens survived as a brewer after a family feud had prompted a year-long review of its operations and revaluation of its assets. It had been reported that some family shareholders were unhappy with the return on their investment and wished to close the brew-



ery. As a result of the review, McMullens decided to carry on brewing but to sell its redundant old tower brew-

ery and cease contract brewing to keep within the threshold for progressive beer duty.

St Neots CAMRA spent a summer day in the idyllic surroundings of St Peters' brew-



ery in Suffolk and, later that summer, a Sunday lunchtime 'Shaw's Stroll' started and ended at the White Hart.

Great Staughton. The branch held meetings at the Royal Oak, Hail Weston, the Chequers in Eynesbury and the Chequers at Little Gransden.

1450 pubs went on the market in summer 2003 as Scottish and Newcastle, the last of the UKs 'big six' vertically integrated brewing and pub companies, decided to sell its pubs. S&N had earlier paid £278m for the troubled cider maker Bulmers, which included real ale wholesaler The Beer Seller.

Meanwhile, the wisdom of vertical integration of brewing and retailing was demonstrated as family brewers Adnams and Shepherd Neame reported impressive rises in sales and Brains of Cardiff doubled its profits. Sales of Shepherd Neame Spitfire had risen by 84% in three years, despite falling sales across the cask ale sector overall. Adnams Bitter sales had risen by 43% over the same three year period.

Alan Edwards stood down as volunteer organiser of CAMRA's Norwich beer festival



after an impressive 18 years at the helm. The branch had run its 25th festival at the city's St Andrew's Hall the previous October. Alan said 'After such a long time as

organiser it is time to move aside and give others with new and different ideas a chance'. New organiser Martin Ward said 'The event not only attracts visitors from all over the country, but provides a showcase for the county's brewers.' But he warned that more volunteers were needed to help the event to continue its growth. 'If not, there is a very real danger that the event may not survive in its current form'.



Refresh UK, owners of Wychwood brewery and licensed producers of the Brakspear beer brands, bought the brewing equipment from the closed Brakspear brewery at Henley on Thames. Refresh had vowed in 2002 to build a new home for the long-revered Brakspear ales when it bought the brands from the Brakspear family brewing and pub company that had closed its Henley brewery and sold the site.



A Look Back In Time

25 YEARS AGO

Peterborough CAMRA was fighting against



the closure of the highly popular unspoilt city centre pub, the Still. Its owner,

John Crisp, had retired and the pub was closed immediately after being sold to the Norwich Union insurance group, owners of the adjacent Queensgate shopping centre. Peterborough branch's Derek Gibson said 'The Still stood as an oasis in the city centre where people from all walks of life could enjoy a quiet drink. Hopefully it can be resurrected as such'.

Suffolk brewer Adnams launched its new cask beer, Broadside. Brewed with an original gravity of 1049, although the long standing bottled version was a much stronger ale at 1068, the new Broadside was seen to be aimed at Greene King's premium cask bitter, Abbot Ale.

CAMRA members dressed in mourning for a mass wreath-laying ceremony at Whitbread's London headquarters after the



national brewing group closed its Marlow

brewery, long revered for its Wethereds cask beers.

The shake-out of the Watney pub estate continued after 700 of its pubs had been sold in February 1988. Heron International, who had snapped up 210 of the Watney houses, off-loaded 19 of them to Bedford brewer Charles Wells and 61 to Wolverhampton and Dudley Breweries.

Brent Walker, who had acquired 386 ex-Watney pubs, was expected to make selloffs of its own.

UK brewing and pubs group Scottish and Newcastle announced the closure of its Workington brewery, producer of some of the Theakstons output, and formerly a part of the Blackburn-based Matthew Brown brewing business taken over by S&N in November 1987. John Peel bitter, an historic brand that was developed by the Workington brewery during its years of independence, was to be a victim of the closure.

In May 1988, the St Neots branch of CAMRA held 'double pub socials' at the Crown and Cushion at Great Gransden followed by the Hardwicke Arms in Gamlingay, and the Unicorn, Kings Ripton then the Elephant and Castle at Woodwalton. June socials were held at the Wheatsheaf, St Neots and the Three Shuttles, Tilbrook, which was threatened with closure.

Rob Walker became CAMRA's new chairman to follow Jim Scanlon, who had stood down at CAMRA's Birmingham AGM in April 1988.

The Queen signed the new Licensing Bill in May 1988 to extend permitted hours for pubs in England and Wales. This would allow all day opening on Mondays to Saturdays between 11am and 11pm, and an extra hour on Sunday lunchtimes, allowing pubs to open from noon to 3 pm.

Guernsey Brewery was taken over by its Jersey neighbour Ann Street brewery, which made an agreed bid for 100% of the shares of Bucktrout, the hotel and drinks group and owner of Guernsey brewery.

Half Pints

By George, he's done it! Beer Duty Escalator Scrapped!

Chancellor George Osborne not only scrapped the beer duty escalator in his March budget but took a penny of the price of a pint in the first beer duty cut since 1959! Mike Benner, CAMRA Chief Executive commented 'the Chancellor's decision is a huge triumph for CAMRA's pub campaigners who have been building overwhelming public support for a fair deal for beer and pubs. Over 108,000 consumers signed an e-petition and more than 8.000 consumers have written to their MP calling for a fair deal for beer and pubs. A mass lobby day organised by CAMRA saw over 200 MPs meet with their constituents who highlighted the severe damage caused by the escalator'.

Speaking during a visit to Marston's brewery in Burton on Trent a few days after the budget, George Osborne said that the beer duty cut is 'just the beginning' of Government help for the brewing and pubs sector. However, he would not be drawn on the possibility of a VAT cut for the industry.

The government has published a consultation into a statutory code for pub companies. In the introduction to the consultation document. Business Secretary Vince Cable said 'In too many cases tenants are being exploited and squeezed. Pubs are a significant part of our national heritage, and the government is keen to support pubs and the pubs sector. One key issue over the last decade has been concerns about the fairness of the relationship between large pub companies and their tenants.' Greene King will 'embrace' the consultation process, according to its managing director Simon Longbottom, despite believing that the government has not given enough time for selfregulation to work.

Campaigners fearful for the future of their local pub have a new weapon in their armoury - getting it registered as a community asset. Community pubs minister Brandon Lewis is backing efforts by CAMRA members to 'get together and list your local'. Working alongside the Department for Communities and Local Government and the government-funded Locality service, CAMRA has set itself a challenge to get 300 pubs listed as assets of community value by the end of the year.

A summit on saving London pubs hosted by CAMRA together with London Assembly member Tom Copley bought together councillors, MPs, assembly members and pub campaigners. CAMRA Chief Executive Mike Benner urged CAMRA branches to remind councils that they had weapons in their armoury to save threatened pubs. 'Councils do have powers to be the last line of defence in protecting pubs,' said Mike. He called for more councils to ensure Local Plans contain pro-pub policies and to list pubs as Assets of Community Value to help prevent valued pubs being converted into supermarkets, betting shops and other uses without the knowledge of the local community.

A new Lacons brewery in Great Yarmouth was due to open in May, 45 years after the closure of the original Lacons brewery in Yarmouth by Whitbread. Three permanent ales were expected from the new brewery. A new Lacons falcon symbol is based on the famous original Lacons falcon still to be seen on pubs around East Anglia.

New research finds that more people would drink real ale if pubs used beer tasting notes such as those provided by Cyclops Beer. Amongst young drinkers (aged 18-24) who have never tried real ale, 40 per cent would be encouraged by tasting notes to try it, finds the Cyclops Beer research. And

Half Pints

nearly one quarter (24 per cent) of all drinkers who have never tried real ale would be encouraged by tasting notes to sample it. The Cyclops scheme, which has been in use since 2006, uses symbols and clear, non-technical wording to show what a beer looks, smells and tastes like and how bitter or sweet it is.

Cask Marque has upgraded its app used by people looking for real ale pubs. Improvements mean users can organise ale trail visits on a map that differentiates pubs already visited from those still on their wish list. The app will also read Cyclops tasting notes from bottled beer labels.

Gilbert Cole, a founder member of CAMRA's Peterborough branch and its membership secretary for over 20 years, has died, aged 84. He will be remembered by the branch as a 'delight and a gentleman'. Branch chair David Murray writes: 'I first met Gilbert in the old Still pub in Peterborough city centre some years ago. As membership secretary, he would knock on doors of local houses to remind the occupants that they were "lapsed members" and ask if they wished to re-join. On one occasion, when making his report to a branch meeting, he told of one never-tobe-forgotten experience. A lady answered the door of one house and when Gilbert enquired if the "lapsed member" was at home, the reply was "I'm not surprised he's a lapsed member as he's been dead for two years." He then went on to say that he had not comprehended fully what the lady had said, and had replied "Well, if he changes his mind ask him to contact us." This was just one of many reports that he made to the delight of branch members.'

Greene King is promoting paler ales to its publicans for the summer, with a campaign called 'Love Golden Beer'. Greene King

claims that stocking a golden ale can add up to £5,000 a year to a pub's turnover.

A year ago, CAMRA expressed fears that it could be the 'end of the bine' for Fuggles, one of the country's oldest hop varieties. A hop merchant has recently confirmed that the number of hectares devoted to growing the variety, first recognised in 1875, is continuing to fall. Ideal for ale brewing, Fuggles provides the essential characteristics of flavour, aroma and balanced bitterness for British ales. Traditionally, Fuggles were blended with Goldings, to improve the drinkability of beer, and adding roundness and fullness of palate. But despite its ability to add robust flavour and antibacterial qualities to beer, Fuggles is prone to disease.

But Britain's long cold winter could bring a warm glow to England's hop growers. Many hop varieties require a period of cold weather to kick-start their growth. Recent low temperatures could therefore help set the hop bines soaring when they start to grow. Hop supplier Charles Faram's sales manager Will Rogers said: 'The long cold spring may have helped Bramling Cross and Goldings to vernalise and should be beneficial for those varieties.'

The cold weather might not be welcomed by barley producers, though. With winter seemingly extending long into spring time, experts are predicting lower than expected yields from this year's winter and spring planted barley crops, resulting in higher malt prices with a possible knock-on effect on the price of a pint.

Marstons is launching a new version of its Pedigree cask ale. New World Pale Ale will be marketed during the Ashes cricket series. It is brewed with two New Zealand hop varieties, Galaxy and Topaz. Galaxy is also to be used to dry hop the casks.

Half Pints

A campaign group fighting to save an historic West Berkshire local is looking for help from investors who will become part owners of the pub. There has been a pub on the site of the Tally Ho, Hungerford Newtown, for more than 250 years. Locals were horrified 15 months ago when it was sold to a property developer who put forward proposals to knock it down and build three houses on the site. A successful campaign blocked the housing development, but according to one of the campaign organisers, Paula Woof, the developer has exercised permitted development rights and established 'professional offices' in the pub - an estate agency managed by his daughter.

A strong, hoppy, India Pale Ale has been named the best bottled beer in Norfolk. Grain Brewery's IPA was crowned the best in the county by CAMRA's Norwich and Norfolk branch, in its annual bottled beer competition. The 6.5 per cent beer is described as 'amber coloured with a rich fruity aroma; a complex mix of flavours finds malt mixing with a dark marmalade background enhanced by hoppy overtones'. Tasting panel chair Alan Edwards said 'We tasted a ride range of ales, proving that Norfolk brewers can live with the best. The variety of styles had something for everyone and all were well presented.'

Cornish Brewer Sharps, part of multinational Molson Coors, has launched Spring Ice Ale, a 4.2% ABV red-hued beer brewed using freeze distillation to produce a refreshing ale for those widely anticipated warm days ahead.

Another Cornish brewer, Skinner's, is supporting a project to record the history of surfing in Britain. The First Wave is capturing people's memories about the early days of surfing and how it has

changed over the decades. The scheme is collecting up to 100 audio and video interviews with the people who have been involved.

Stockport family brewer Robinsons has teamed up with heavy metal band Iron Maiden to launch a new cask ale, Trooper, named after one of the band's songs. Bobec, Goldings and Cascade hops are used in the 4.8% beer

Quantock Brewery's Wills Neck was named the country's best cask ale at BeerX, run by the Small Independent Brewers' Association (SIBA) in Sheffield. The golden ale was judged the winner by a panel of 100 brewers and other beer experts. Quantock owner Bob Rainey, who opened the brewery in 2008, said he named the beer after the highest point on the Quantock hills, overlooking the Bristol Channel. He said the ale has a rich malty flavour and is late hopped to produce a prominent aroma with hints of grapefruit and cherries and a lasting bitterness on the palate.

Woodforde's won the top prize in the SIBA Business Awards 2013 for its trail of 400 pubs selling its cask ales in Norfolk, Suffolk, Essex and Cambridgeshire.

Beer writer and sommelier Jane Pevton has been working in collaboration with Yorkshire -based likley brewery to produce a new ale with a Scandinavian feel. Norseman - a five per cent ABV ruby coloured ale - is made using locally foraged pine needles from spruce trees, along with Douglas fir needles and buds from Ilkley Moor. The resulting ale has a soft bitterness, with pine and herbs on the nose, and is made using only English hops.

The Cock Hemingford Grey



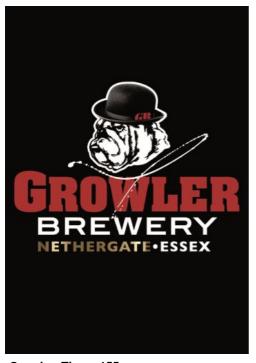
We love real ale. We only serve beer from breweries within one hours drive of our restaurants.

Beer Festival - August Bank Holiday Friday-Sunday Live Music Every Evening & Sunday Afternoon 25 Beers & BBQ



National Pub of the Year 2013 (Good Pub Guide) Cambridgeshire Dining Pub of the Year 2013 (Good Pub Guide)

The Cock: 01480 463609 www.cambscuisine.com
@cambscuisine





Neil & Caroline welcome you to the Poacher, for a drink or meal in our beautiful 16th Century thatched pub.

Light lunches served Monday to Saturday 12 until 2 p.m.

Traditional Sunday Lunch served 12 Until 2 p.m. Evening meals served Monday to Saturday 6:30 until 9 p.m.

3 Real Ales (Cask Marque Approved) Children & Dogs Welcome • Beer Garden 4 Stars for Hygiene (SCDC)

> Telephone 01954 268167 www.theelsworthpoacher.co.uk

What's On in Your Local? Reports in Pub Pieces are provided by our branch pub contacts, licensees, local CAMRA members and Opening Times readers. Further news of changes at local pubs is welcome. Please send news to news@huntscamra.org.uk

The registration of the Royal Oak in Hail Weston as an 'asset of community value' (ACV), the first in Cambridgeshire, was by upheld by Huntingdonshire District Council (HDC) at a hearing held in March, after it was contested by the owners of the



pub and the gardens. One of the main objections made by the owners was that there was no evidence that the local community wanted the Royal Oak to remain as a pub. In defence of this, the Hail Weston Community Pub Society launched a community share offer, and within a matter of weeks, over 130 people had signed up, mostly residents of Hail Weston, but also several people living in St Neots. The review found that the objections raised by the owners were 'not material to the question of whether the Royal Oak could contribute to the community's social wellbeing or social interests', and HDC ruled that the ACV registration would remain in place.



In Guilden Morden supporters of the closed Three Tuns have also been successful in their own

The Three Horseshoes

Wistow

Gerry, Julia and Nick invite you to their traditional village pub.



Adnams Bitter and **Broadside**

- Traditional pub food served 12-2pm Tue-Sun (no roast); 6-8pm Mon-Sat.
- Gluten free menu. Children's menu.
- · Beer garden.
- Pool table and wii sports. Free WiFi.
- Opening times 6-10pm Mon; 12-3pm, 6-11pm Tue-Fri;12-10pm Sat; 12-4pm Sun.

Mill Rd, Wistow, PE28 200 (01487) 822270

Prince of Wales



Free house run by a landlady with "Northern charm"

Sky Sports / ESPN Live music every 6 weeks Abbot, H&H Olde Trip and two quest ales

Homemade food

Quiz night every third Tuesday

Opening times: Mon 5pm-10pm; Tue-Thu 12pm-3pm, 5pm-11pm; Fri 12pm-3pm, 4pm-11pm; Sat 12pm-11:30pm; Sun 12pm-10:30pm

Meals served: 12-2, 5-9 Tue-Fri, 12-9 Sat and 12-4 Sun

01487 843630

13 Rectory Road, Bluntisham, PE28 3LN **F** powbluntisham www.princeofwales.gb.net sam@princeofwales.gb.net

application to register the Three Tuns as an ACV. The Three Tuns is already for sale by Greene King, and therefore the 'community right to bid' moratorium period of six months has started, during which period a 'community interest group' will need to launch a bid to buy the pub.

A similar situation exists with the **Queen**Adelaide in



Croydon, where a manager is running the

pub on behalf of the bank which holds the mortgage on the pub, and the pub is currently for sale. A local group have also succeeded in an ACV registration, and are now considering their next steps.

The **Plough** in **Eynesbury** has been sold but the future of this pub is unknown.

The Bridge House in St Neots has



completed an extensive refurbishment. The Bridge house boasts the only garden and riverside bar in St

Neots.

The **Woolpack** in **St Neots** has also been sold and the future of this pub is also unknown. The new owner is decorating the interior of the pub, but there has been no notice of any planning application for change of use.

Welcome to Hugh and Mary Cocker, who have just taken over the tenancy of the Batemans pub, the **White Hart**, **Great Staughton**. Hugh and Mary come from

PIG n FALCON New St St Neots

CAMRA Cardholders Discount Available

Brews To Date

989



Live Music Wed, Fri & Sat

Huntingdonshire CAMRA Pig n Falcon: Cider Pub, Mild/Dark Ale Pub, LocAle Pub of the Year 2013. Hog and Partridge: Most Improved Town Pub of the Year 2013.

John Nunn: Pub Champion of the Year 2013.

PIG n HOG SUMMER FESTIVAL

4th July - 15th July

PIG n HOG WINTER FESTIVAL

24th Oct - 4th Nov

TEL 07951 785678 - WWW.PIGnFALCON.CO.UK - PE19 1AE

Plungar (Notts) where until recently they



had the Anchor pub. Hugh expects to continue serving Batemans XB and XXXB with a regularly changing quest beer and is

considering adding a fourth hand pump. Hugh is a trained chef and they hope to start serving food during March. The pub has been redecorated.

lan and Kirsty have left the Lion in Buckden, moving to another hotel in Shrewsbury. We wish them all the best and congratulate Ian for turning the Lion into a GBG establishment. Replacing them are Mike and Rachel, who have previously been running a bar in Ibiza. They have quickly settled in and are maintaining the good beer

quality established by lan.

The Saddle, Kimbolton is under new management, and is being operated by Northampton Inns, a chain of four pubs. Out have gone the handpumps and they have been replaced by a gravity stillage immediately



behind the bar. The pub has joined the CAMRA discount scheme and is offering 10% off all real ales, and there are plans to offer beers from local breweries (at present all the beers are supplied by

Greene King).

Mild is expected to be on offer at many local pubs in May, CAMRA's traditional time to celebrate this excellent beer style. The Pig 'n' Falcon, Hog and Partridge and Olde Sun, all in St Neots, offer mild most of the



THE OLIVER CROMWELL

Wellington Street, St. Ives. Tel: 01480 465601

Serving six real ales. from Adnams and Oakham, regularly changing



guest beers, and Cromwell Cider

Enjoy a good pint of traditional ale in traditional surroundings. Reasonably priced lunchtime bar snacks available Mon to Sat. Evening meals Mon-Wed 6-8.30pm.

Hunts DC Food & Drink Awards Pub of the Year 2008 **Huntingdonshire CAMRA** Pub of the Year 2006

time. In addition, we understand that the Prince of Wales, Bluntisham, and the Green Man, Colne, and the Royal Oak in St Ives are amongst other pubs planning to offer mild in May.

Local Beer Festivals

The King of the Belgians will be hosting the King of the Beer Fests beer festival over the late May bank holiday weekend from lunchtime on Friday 24th May to Sunday 26th May. Free entry for CAMRA members, hog roast. See www.kingofthebelgians.com for further details.

The Pig and Hog, St Neots Summer beer festival is on between 4th July and 15th July.

The 2nd Grafham Beer Festival will be held in the Grafham Village Hall on Friday 12th July and Saturday 13th July. Up to 15

mainly local real ales, and cider, will be on offer, plus live music and fresh food on both eveninas.

The Mad Cat, Pidley will be holding a beer festival from Thursday 25th July to Monday 29th July, with 10 different real ales (all at £3 per pint), live music from 3pm Saturday, BBQ & bouncy castle.

The Black Bull at Brampton will be holding its annual beer festival this year from Friday 2nd August to Sunday 4th August. 20 real ales are planned with live music most sessions.

The Cock, Hemingford Grey will be holding their annual August Bank Holiday beer festival from Friday 23rd August to Sunday 25th August.

The White Swan

Friendly village pub

Four real ales with two changing guest ales



MARQUE Cask Marque accredited

Car Park

Garden with kids play area

Regular quiz nights (next one is 24th April)

Live music with Johnny O on 4th May



Follow us on Facebook

30 High Street, Bluntisham, PE28 3LD Tel 01487 842055



St Neots Beer and Cider Festival

Here are some scenes from the most recent Booze on the Ouse.

Please put a note in your diary for the St Ives Beer & Cider Festival. Thursday 5th -Saturday 7th September 2013.







King of the Beer Fests

Lunchtime Friday 24th - Sunday 25th May 2013

King of the Belgians public house, Hartford, Huntingdon

Hunts CAMRA Community Pub of the Year 2013!

TO SEE Over 20 outstanding real ales including many from local breweries. Various ciders and perries. Specially imported bottled

Belgian beers. Live music featuring local talent. Food available including a delicious

hog roast on Saturday and Sunday. Vegetarian options available.

Souvenir beer glasses on sale.

Free souvenir programme.

Only £1 entry charge (free to CAMRA members).

All profits go to local charities.

On the guides bus route—ask for Main Street.

Free local parking.

King of the Belgians, 27 Main Street, Hartford, Huntingdon, PE29 1XU 01480 52030 www.kingofthebelgians.com email:bernieandjim40@yahoo.com FKingOfTheBelgians

TE ST

Booze on the Ouse Quiz

A few brave souls risked losing their seats in the main hall at the St Neots Beer and Cider Festival to test their grey matter in the Saturday afternoon quiz. The first question reminded everyone of the dark days of 1988 which thankfully saw the end of compulsory afternoon closing in pubs. General knowledge limits were stretched to breaking point as the quizmaster meandered from the capital city of Peru to the ingredients of Lancashire Hot Pot via the Dead Sea and the lyrics to Elton John's Your Song. The Decadent Brewsters from Grantham took an early lead and consolidated it in the current affairs round.

The two lads in red England rugby shirts (a.k.a. Cambs 64) showed that they were ready for a fight by correctly reeling off the names of the first five characters to appear in A A Milne's classic story The House at Pooh Corner. For the bookworms amongst you they were: Pooh Bear; Eeyore; Piglet;

Christopher Robin; and Owl. At half-time the Brewsters were out in front and Sid and his Son were in last place.

Fortified by more beer, the Brewsters made easy meat of the Trivia Trail which featured references to Anne of Cleves, St Mirren FC, the town of Kidderminster and Dwight Eisenhower. Cambs 64 correctly identified the river outside the Priory Centre as the Great Ouse but then struggled to keep up and headed into the last two rounds in last place, badly let down by their sketchy knowledge of the member states of the United Nations.

The final round featured pieces of music from each of the years in which Booze on the Ouse has been held in St Neots. Sid and his Son finished very strongly but the gap was too wide and despite handsomely outscoring the Brewsters they didn't quite make it and our visitors from Grantham went home as winners.

For those of you that didn't take part here's a flavour of what you missed:

- Which 'E' is an African country that has borders with Sudan, Ethiopia and Djibouti?
- 2. Which 'R' is a word that means the bending of light as it passes from one medium to a different medium?
- According to the Association of Leading Visitor Attractions what was the most popular tourist attraction in the UK in 2012?
- 4. In which six languages does the United Nations conduct official business?
- 5. What is the official currency of Liechtenstein?

- 6. Which household product featured in the first TV advert to be shown in the UK on 22 September 1955?
- 7. In terms of surface area which is the smallest of the Great Lakes of North America?
- 8. Who hosts the TV game show 'The Chase'?
- Who was the British Prime Minister from 5 April 1976 to 4 May 1979?
- 10. According to the traditional Royal Navy watch system, which two hour period of the day is covered by the Last Dog Watch?

10. 6pm to 8pm

9. James Callaghan

8. Bradley Walsh

7. Lake Ontario

6. Gibbs SR Toothpaste

5. The Swiss Franc

Spanish

4. Arabic, Chinese, English, French, Russian,

The British Museum

Kefraction
 Zeration

Answers 1. Eritrea

Events and Socials

May 2013

Tue 7th Open committee meeting, at the Crown and Cushion, Great Gransden (20:30)

Fri 17th Mild Month social: start at Pig 'n' Falcon, St Neots at 19.30, and then the Hog and Partridge (20.30), and finishing at Ye Olde Sun (21.30).

June 2013

Tue 4th Open committee meeting, Lion, Buckden (20:30)

Fri 21th A tour of the pubs in Bluntisham and Colne, starting at the Prince of Wales, Bluntisham (20:30), and then the White Swan, Bluntisham (21:30) and finishing at the Green Man, Colne (22:30).

July 2013

Tue 2th Open committee meeting, White Horse, Tilbrook (20:30)

Local brewery coach trip to Sat 6th Nene Valley brewery and pubs in Oundle. Pick ups from St Ives (12:00), Huntingdon (12:15) and St Neots (12:40). Free to CAMRA members. Book your place with the social secretary.

August 2013

Pub History Walk, St Ives. Sun 4th Meet at the Royal Oak, at 12 noon. The walk will explore historic pubs, past and present, featured in The Pubs of St Ives by Bob Burn-Murdoch.

Tue 6th Open committee meeting, Abbots Elm, Abbots Ripton (20:30)

Mon 26th Rutland Beer Festival, Grainstore Brewery, Oakham. 10:13 train from St Neots, 10:21 from Huntingdon.

Pre-festival meeting, **Seven** Tue 27th Wives, St Ives (20:30)

An up to date listing of social events can be found on the web site:

www.huntscamra.org.uk/diary, or contact the social secretary, Varina Howell.

Opening Times

Opening Times is published by the Huntingdonshire Branch of CAMRA, the Campaign for Real Ale (© 2013) All rights reserved.

Views or comments expressed in this publication may not necessarily be those of the editor or of CAMRA.

Editor: Andy Shaw, 01480 355893 (h), 07802 485449 (m),

news@huntscamra.org.uk, 13a Peppercorns Lane, Eaton Socon, St Neots, PE19 8HL.

To Advertise

To place an advert or enquire about our rates please contact:

Neil Richards: 01536 358670 or N.Richards@btinternet.com Printed by Portland Print, Tel 01536 511 555

Deadline for Autumn 2013 issue (156) is Friday 12th July 2013.

Who to Contact

Chairman: Richard Harrison. 07740 675712 (m), chairman@huntscamra.org.uk

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

Treasurer: Andy Blagbrough, 01480 810756 (h), treasurer@huntscamra.org.uk

Social Secretary: Varina Howell, 01480 351661 (h), socials@huntscamra.org.uk.

Membership Secretary: Margaret Eames, 01480 385333 (h)

Pubs Info: Rov Endersby. 01480 473364, pubs@huntscamra.org.uk

Young Members Contact: Tom Parker, 01480 473364, vmc@huntscamra.org.uk

Cambridgeshire Trading Standards: 08454 040 506,

www.cambridgeshire.gov.uk/business/ trading/



A traditional old country pub and restaurant with a warm and friendly atmosphere. Serving imaginative, freshly prepared food daily with a children's menu available.

Open all day Saturday and Sunday.

- Real Cask Ales (Adnams, London Pride + 2 Guest Ales)
- · Bar meals and à la carte menu available every day
- · Traditional Sunday lunch with choice of meat
- · Vegetarians and special dietary need catered for

High Street, Abington Pigotts, Nr. Royston, Hertfordshire, SG8 0SD Telephone: 01763 853515 Web: www.pigandabbot.co.uk



The Royal Oak Warboys



Rickie and the team welcome you to the Royal Oak Interesting range of real ales Sunday carvery 12-3pm

Open all day every day 12 noon—11pm Pool Table & Juke Box available Live Music on Saturdays every other week

70 Mill Green, Warboys, PE28 2SB Telephone: 01487 824848

The Mad Cat Pidley



A warm welcome from Darren, Louise and the team Food available daily - Traditional home cooked pub food Mon-Sat 12-11pm, Sunday carvery 12-4pm Open 12-12 Mon-Sat, 12-11 Sunday

Beer Festival: Thursday 25th July - Monday 29th July 10 Different Real Ales - £3 per pint

Live Music from 3pm Saturday, including BBQ & Bouncy Castle

Hunts CAMRA Pub of the Year 2009

High Street, Pidley, PE28 3BX Telephone: 01487 842245, www.madcatinn.co.uk