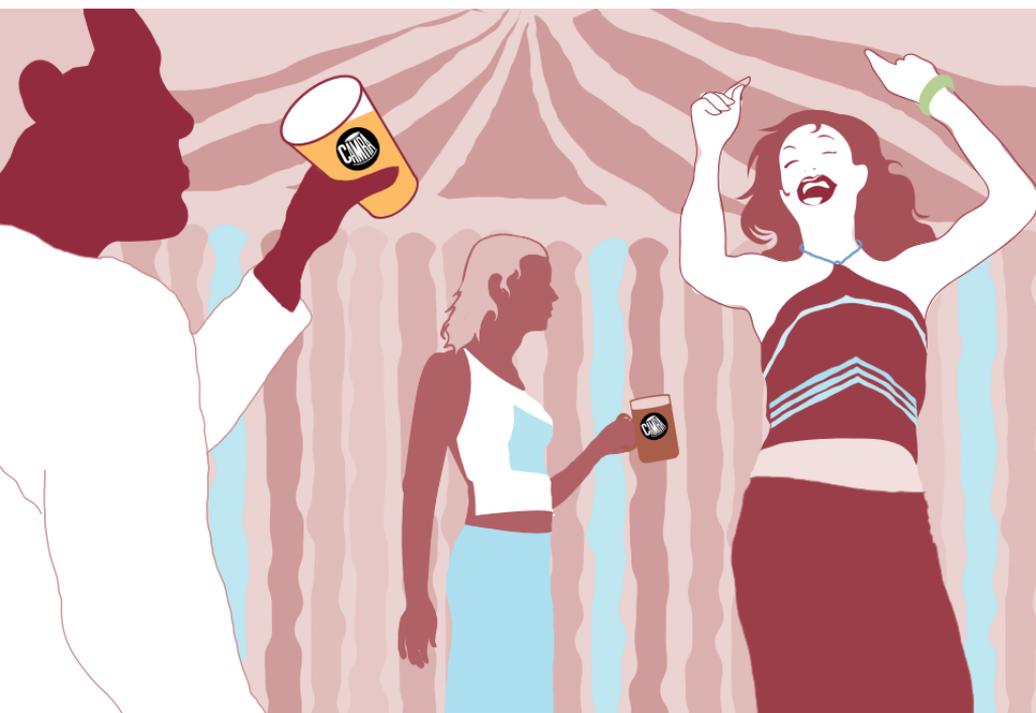


# BEER *FREE* Around Ere

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Peterborough & District Branch of CAMRA, the Campaign for Real Ale  
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## Head to the Festival



The 27th Peterborough Beer Festival  
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The Embankment



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## EDITORS MESSAGE!

Hello again ,

This is the issue we have been waiting all year for. Yes, it is the **Giant 27th Peterborough Beer Festival**. For those of you who don't already know the Peterborough Beer Festival is the largest locally organised beer festival in the country. Last year we had over 42,000 visitors. This year we hope to break all the records again. There will be hundreds of Real Ales, Bottled Beers, Ciders, Perries and Country Wines to choose from and an amazing line up of bands to entertain you into the late hours of the evening. Do come along. It really is the best day out in Peterborough I have ever had. If you want to come and say hello to me or suggest any good ideas for the magazine, then I can be found most of the time on the Information and Membership Stand, in the South Tent. See you there!

A big hello to Ken and Tracy Murphy at the Greyhound at Eye Green. I have just heard they have taken over the Decoy in addition to the Greyhound. I will go and have a look at the pub soon. I know that if the beer is as good as it is at the other pub then I won't be disappointed. Also a special thank you to Harry Morten who has worked hard compiling this issue - as I am sitting photography exams.



Cheers all, Marcus Sims (Editor)

**The next issue of BAE will be published on Monday 13th September. We must have your stories, news and advertisements by Friday 27th August at the latest. Late copy cannot be guaranteed entry.**

**Please contact Neil Richards on 01536 358670 or  
David Murray on 01733 560453  
for all of your advertising needs.**

**Please send pub news to Steve Williams at [steve@pubhistory.freeserve.co.uk](mailto:steve@pubhistory.freeserve.co.uk)  
or 07802 896641.**

**Send stories and other copy to Marcus Sims at [marcuscartoons@aol.com](mailto:marcuscartoons@aol.com)  
or 01733 558481.**

**Beer Around ðEre is published by Peterborough & District Branch of CAMRA, The Campaign for Real Ale (Copyright 2004). Views or comments expressed in this publication may not necessarily be those of the Editor or of CAMRA..**

## DIARY DATES

### JULY

**Fri 9th - Sun 11th** Beer Festival at The Griffin, Irnham, Lincs.

**Sat 10th** Tour of Historic & Interesting Pubs by train. Snargate, Rye & Hastings area. Contact Mick Slaughter on 01733 390598.

**Mon 12th** PBF2004. Final Open Meeting, New England Club, Occupation Road 8.30pm.

**Fri 16th - Sun 18th.** Beer Festival at the Goat, Frognall.

**Sun 18th** NB. Rearranged date! Sunday afternoon pub crawl by bus to the South Lincolnshire area, includes lunch stop at the White Hart Ufford. Bus departs from Fletton crossroads 11.15am & Brewery Tap 11.25am. Cost approx £7.

**Sat 24th** Norwich Pub Crawl. All day visit by train departing Peterborough at 8.45am, returning at 9.10pm. Cost approx £6 to £8.

**Mon 26th** Branch Committee Meeting, Royal Oak, Walton 8.30pm.

### AUGUST

**Tue 3rd - Sat 7th** The Great British Beer Festival at Olympia.

**Fri 6th** PBF2004 Promotion Evening. Meet Charters 7pm and help spread the word to all corners of our branch. Rewards for those who arrive early & stay late!

**Thu 12th** Branch Committee Meeting, Palmerston Arms, Oundle Road, 8pm followed by GOLD AWARD presentation 9pm.

**Sun 15th** Family Day Out by bus.

Provisionally Wickham Fen Nature Reserve & then Five Miles From Anywhere, No Hurry, Upware, for lunch etc. Trip still being finalised but could interested parties please get in touch?

**Thu 19th** The build for PBF2004 starts. Volunteers urgently required!

**Tue 24th - Sun 29th** The 27th Peterborough Beer Festival on the Embankment.

### SEPTEMBER

**Sun 5th** Sunday afternoon pub crawl by bus to the Rutland Water area. Includes the usual lunch stop. Bus departs Fletton crossroads, 11.10am & Brewery Tap, 11.20am. Cost approx £7.50.

**Thu 9th** Branch Committee Meeting, Cherry Tree 8pm, followed by Branch Meeting & Social.

**Fri 10th - Sun 12th** Beer Festival, The Green Man, Scotgate, Stamford.

**Thu 16th - Sun 19th**, Beer Festival at The Coalheaver's Arms, Park Street, Woodston.

**Fri 17th - Sun 19th**, Beer Festival at the Hand and Heart, Highbury Street.

**Sat 18th** Tour of Historic & Interesting Pubs by train. Bewdley, Bridgenorth & Severn Valley Railway Beer Festival.

**Wed 22nd** Branch Committee Meeting, Fletton ex-Service & WMC, 8.30pm.

**Sun 26th** Afternoon pub crawl by bus to GBG2004 locations. Bus departs Brewery Tap 11.15am, cost approx £10.

**Mon 27th**

PBF2004 Open Post-Fest Meeting, 8.30, venue tbc.

## CAMRA Cycle Rally 2004

Despite a somewhat colder evening than we have been used to for the last few weeks and the threat of stormy rain clouds, the cycle rally got off to a flying start from Cathedral Square with around 40 participants in a dozen or so teams. Certainly some of the cycles had probably not seen daylight since around this time last year, certainly one or two participants had to move their lawn mowers and patio sets to even get to their trusty steeds in the gloom of the far reaches of the garden shed!

Anyway after a while the "Rally Thought Process" kicked in and all of a sudden Mike and Mat were perhaps not the evil, plotting B\*\*\*\*\* that were being cursed at the start.

So, The Brewery Tap as good as ever, but have you tried to locate a CAMRA Beer Festival award in a far flung corner of the bar while the rest of the pub were totally enthralled in what must have been the most scintillating game of Euro 2004 with the Germans, yes the Germans snatching a well earned draw against Latvia, yes Latvia with a total population less than the attendance at the stadium. Anyway moving on.

The Glass Onion was next on the list with a good range of beers and most people managed to find it before it got dark and the rain showers started. Back in the saddle and onward to the 8 Bells via a devious route trying to avoid the main roads. Difficult clue here, but despite offers nobody bribed the organiser, but the landlord was not as forthright and at least an hour after most people had left a certain "Scoop" received a call on his mobile and guess what by the finish everybody had got it right!

Quick trip across then road to the Hand and Hart. What an absolute treasure, as always very welcoming good selection of beers and the usual entertainment. Does Bram ever stand still??

Onwards to the New Inn, disappointing that despite pre-warning there was no real ale available on the night so I guess this was one of the quickest pub visits on the route. Just a short hop up the road to the Crown where refreshingly we were treated to Adnams Regatta. Usually a light coloured beer, but remarkably dark in the Crown as it magically turned into Broadside at the hand pump. Still, no complaints. There was also Greene King available, but not many takers on that. The early birds missed a treat at the Crown when loads of food appeared in the bar, courtesy of a private function in the lounge. Many thanks to them for that.

So, loads of beer, loads of food and time to move on to the last pub, The Royal Oak, Lincoln Road at Walton. The pub was already heaving before we arrived so it was quite cosy towards the end of the evening. Certainly the bar staff must have wondered what had hit them.

With enough salt and pepper sets (hope they found their way back to their owners) enough horse chestnut branches to make enough newsprint for What's Brewing, an amazing collection of clockwork things and cycles falling apart with removed nuts and bolts to the final marking.

Nine teams managed to submit at least partially completed answer sheets so in reverse order:-

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*Barleymead* 4.8% Sept/Oct    *Old Black Shuck* 4.5% Nov  
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# BEER FESTIVAL BANDS

What better place to enjoy some of the best Real Ale in the country while listening to some of the best Live Music in the country in the stunning surroundings of the Peterborough River Embankment. As ever, I am pleased to say that we have a mix of local bands as well as a range of bands from around the country to keep you entertained during the evening sessions.

We welcome back two bands from last year's festival, Pooks Hill on Tuesday night and on Thursday evening the welcome return of those cuddly rodents, The Hamsters. If you enjoy good music then please do come early as all four support bands are promising to be spectacular. Thursday's headline band, The Hamsters are definitely the "Not to be Missed" band of the festival and with T-REXTASY headlining on Saturday you will be astonished at the resemblance of Danialz to Marc Bolan both in terms of music and appearance. The bands will be on stage from around 8 p.m. onwards.

As ever, we have received so many requests from local bands to perform at the beer festival and it is unfortunate that we have such a few opportunities. As ever, my sincere thanks to everybody who has contacted me over the last 12 months or so and to every band who has sent in tapes, CDs etc. and to everybody who has made recommendations.

## **Tuesday 24th August**

### **POOKS HILL**

Welcome return of this excellent LOCAL 6 piece band with a good tight and accomplished sound playing their own style of folk and featuring their own penned songs from the recent Roots C.D. A great band to start this year's Beer Festival entertainment programme.  
[www.pookshill.com](http://www.pookshill.com)

## **Wednesday 25th August**

### **Siskin**

Beer Festival newcomers Siskin have made giant strides since forming last July, and are fast becoming one of the best live acts in Cambridgeshire. Fronted by charismatic lead singer Katie Ward (pictured), they play original songs that everyone can relate to, featuring elements of indie, pop and rock, with thoughtful lyrics wrapped around delicious melodies. They have already broken on to the university circuit, recently appearing at Leicester University's Summer Ball as one of the best up and coming bands in the UK. So catch them now while you can!  
[www.siskinonline.com](http://www.siskinonline.com)



### **THE CHE BREWER BAND**

Straight from supporting Tony Hadley at the Hastings Beer Festival, The Che Brewer Band bring their infectiously melodic blend of blues/rock to Peterborough for the very first time. Currently blowing a storm on the south coast, this young outfit from Brighton play an exciting set of powerful original material, infused with influences ranging from the Allman Brothers,

Lynyrd Skynyrd and the Black Crowes to the Eagles, Bob Marley, Eric Clapton and blues legends such as Buddy Guy and B.B.King." [www.thechebrewerband.com](http://www.thechebrewerband.com)

## **Thursday 26th August**

### **Stone Junction**

"The music sounds classic, catchy and grows on you with ease... This band are serious song writers... Great" - Matchbox Recordings 2002

Stone Junction came together early in 2001 keen to work with each other on new and original material. Their song writing is a collaborative effort to develop a multi-influenced yet innovative and original sound. The songs keep coming with increasing ease and live sets are continually developing. The sound is soaring and emotional, melodic but edgy, bleak while uplifting, optimistic despite reflection. The songs are instantly memorable and will stay with you long after you've left the gig. [www.stone-junction.com](http://www.stone-junction.com)

### **THE HAMSTERS**

Now in their 17th year with 3500 concerts behind them and with a national mailing list exceeding 20,000, The Hamsters are established as the U.K.'s premier Blues-Rock attraction. This has been achieved purely by hard work, with the band handling all their own affairs, thereby disproving the popular misconception that it can't be done without major-label 'muscle'. "Widely regarded as leading interpreters of Jimi Hendrix's, and now ZZ Top's songs, they're equally comfortable playing Blues or tearing into a hard rocking original. Currently sharing the bill at a number of UK Summer concerts with Status Quo.

They're fabulous: one of Britain's very best live bands" - Bob Harris, Radio 2  
[www.thehamsters.co.uk](http://www.thehamsters.co.uk)



## **Friday 23rd August**

### **Kissmet**

Kissmet take the best music from the East and West and blend them into something completely unique. So unique that they've been asked to perform TWICE at the Glastonbury Festival this year. It isn't Bhangra, it's not Rock, it's something so fresh that it's out there on it's own.

A rare gig in their home town, this is a performance you can't miss. Prepare to be involved, prepare to dance and sing along, prepare to be part of the spectacle of Kissmet. [www.kissmet.co.uk](http://www.kissmet.co.uk)

## **BIF BAM POW**

Bif Bam Pow are: Rob Fricker (Vocals and Guitar), Gregg Brown (Bass guitar and Vocals), Andy 'Mac' McAvoy (Hammond Organ) and Lee Andrews (Drums). Their set is made up of classic A & B sides from England's finest like The Who, Small Faces, Kinks, Creation and The Jam. Add American garage anthems from The Standells and The Sonics and mix with Stax, Atlantic and Motown cuts and a little bit of homebred RnB like Doctor Feelgood.  
[www.afterglow.co.uk/bifbampow.htm](http://www.afterglow.co.uk/bifbampow.htm)

**Saturday 24th August**

## **Citizen Smiff**

A bunch of musicians who have been mates and played together for the past twenty odd years, all having individually made a name for themselves, and now gigging full time together as Peterborough's best and most diverse covers band....described by respected journo Aranda Garrard of the Evening Telegraph as "the current darlings of the live music circuit..."

## **T-REXTASY**

They are a real live band, and are not to be confused with any of the current cabaret style pretenders of the 'Stars In Their Eyes' brigade! This is why T-Rextasy have gained the respect from Marc Bolan's contemporaries, and have been accepted on tour with the likes of Gary Glitter,



Roy Wood, The Sweet, Slade, Ian Hunter, and Status Quo. Due to the band's stage performance and attitude, and not to mention the meticulous study and choice of material, T.Rextasy are attracting a wide age group. Perhaps this is why they have not only played the Glam Rock nostalgia gigs, but also with top indie bands such as Dodgy at the Phoenix Festival, and the prestigious Midtfyns Festival in Denmark, where they appeared with Blur and Iron Maiden.

[www.trextasy.com](http://www.trextasy.com)

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## PUBS ON THE HERITAGE TRAIL

English Heritage have an open weekend each year and this year it runs from 10th - 13th September. During these weekends many buildings open especially, in Peterborough the Power Station & Longthorpe Tower are two examples of open buildings.

Around the country many structures such as Castles, Churches, Museums, etc are visited. Many of these building have fine architecture.

So where do pubs fit into all this, well up to this year probably nowhere but last year CAMRA produced a guide featuring Historical and Architecturally unspoilt pubs, be they Victorian gin palaces of great grandeur or a cosy local with many rooms. The frightening statistic from the guide is that only 200 pubs from the UK's 60000 are featured.

From reading this guide English Heritage in East Anglia thought that the pubs in this guide deserved further recognition as they are so few and far between. It does show the damage reaped on our pubs by big brewers and in turn Pub Companies.

So to illustrate these remaining gems further the 12 pubs in East Anglia from the guide are to be featured in the open weekend with a pub trail. These pubs are strung out around 8 counties so it will take some doing but well worthwhile.

Peterborough can proudly boast an entry, indeed the only entry in Cambridgeshire. This is the Hand & Heart in Highbury Street in Millfield. The pub is a classic 1930's community local and fireplaces apart is as intact as the day it was built in 1938. Two rooms, public bar & smoke room of which the latter does not have a bar, only a serving hatch, leatherette benching abounds in both rooms.

The entrance reveals a superb black & white tiled drinking corridor with equally splendid glass servery. Pubs like this are now so rare and it is fantastic that English Heritage have recognised them and in turn hopefully will lead to greater protection for those that do survive. If you can't manage the tour do find time to visit the Hand & Heart over the weekend, a welcome will be forthcoming from mine hosts Pauline & Eamon plus guest beers can be found.

Owners Enterprise are sponsoring the purchase of a quality address book for visitors to sign and a photo/cuttings album which our Pub Archivist Steve Williams is compiling, if you have any stories or artefacts relating to the pub please let him know contact 07802 896641. Rumours circulating that mine host Pauline might be wearing tour guide hat & blazer are unfounded.

Derek Gibson

## GOLD AWARDS

Congratulations to the Fayre Spot and Goodly which was presented a Gold Award by the Peterborough & District Branch of CAMRA in June. The award was given for the improved range of guest beers that are being provided. "They could easily sit on their laurels and just provide kegs of national beer and depend on passing trade from the Cresset. Instead they make a really big effort to create a traditional pub", said Derek Gibson, the branch publicity officer. The Fayre Spot and Goodly is now in the running for Pub of the Year 2005 together with the Otter's Pocket in Stamford. If your local has made a change recently that improves the lot of real ale drinkers or furthers the aims of the Campaign for Real Ale, then complete the Gold Award form towards the back of this newsletter.

The next Gold Award will be presented to the Palmerston Arms on Thursday 12th August at about 9pm for removing all keg and nitro-keg beers.

## What's Brewing Around iEre

### GRAINSTORE BREWERY

The sales of "Ten Fifty" as a bottled conditioned beer are going well but the brewery are still restricted for room to produce more and the brewery is still looking for a larger building to increase production.

The regular beers are unchanged with "Ten Fifty", "Cooking", Triple B" and the mild "Rutland Panther". The current regular Seasonal is "Gold" which is available from May to September and the next one planned is "Tupping" in September.

B.L.O. Lew Clayton

### BLUE BELL BREWERY

The brewery is slowly expanding and Alan Bell (the owner) has recently invested in new casks and a new cask washer. The two new beers, Old Comfort and Moulton Mill Ale are doing well and are remaining in the range, however Old Honesty is still the best seller. Currently the brewery is selling to approximately 40 outlets. Private sales to weddings and parties are one area that the brewery is concentrating on and this is going well. Finally, Alan is going on a bottling course soon and is hoping to start bottle-conditioned beer production in the near future

B.L.O. John Hunt

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# Pub News: A quick round up of local 'appenings around 'Ere.

## New People

The **Black Swan, Farcet** now has a new couple at the helm in the form of Steve & Jan Thurston. The usual beers on offer are John Smiths, Adnams and Spitfire but things will change if Steve has his way. One avenue of improvement will no doubt be the beer garden which is absolutely huge! An ideal venue for barbeques, games, events and of course a beer festival, an idea that Steve has foremost in his mind. If you're in the area, the Black Swan is a must on a warm and sunny afternoon, especially as the Green Wheel cycle route goes right past the back door.

## 2000 Brews

Enterprising landlord, Doug Evans of the **Rose & Crown, March** is about to reach his 2000th guest beer and is celebrating the fact by having Icen Brewery brew a special called Toothow!

## New Brewery?

News that Mick Thurlby, owner of **Ye Olde White Hart, Ufford** has applied for planning permission to use some of the outbuildings as a brewery is positively and enthusiastically welcomed by ale connoisseurs in this locale. If all goes well the beer from 'Ufford Ales' will be available on bar counters in the rest of the Thurlby empire - the Periwig and the Crown in Stamford and Smith's in Bourne.

## No Keg here if you please!

Purist Ale supping Peterborians who are familiar with the **Palmerston Arms** and it's eclectic and varied choice of beers (it ain't just Bateman's you know!) will be gratified to know that there are now no keg products with-

in it's walls whatsoever. Dave and Tracey have now dispensed with fizz dispense entirely, even the token lager has disappeared. If it's a Guinness you're after, you won't get it here, but if 12 ever changing real ales all served straight from the cask doesn't make you a satisfied customer I don't know what will!

## Bogart's Closed

By now most of you will know that **Bogart's** has now closed it's doors. The fortunes of this street corner boozer have been varied and undulating over the last 20 years. At one time it provided a real ale alternative to the Still during it's dark days of closure. The owners of the premises are believed to be the

Freemasons, who until recently had their Lodge just behind the pub (now Melillo's restaurant). The building dates back to at least the 1840's when it was called the Ostrich, it even had a small brewery at the back. Now leased by Melillo's, being refurbished and due to open again soon as a pub. A good final touch would be to rename it to "The Ostrich".

## Charity Challenges

Tony Martin, landlord of the **Crown, Elton**, headed off in June to climb Europe's highest mountain, Mont Blanc, for charity. And landlord of the **Cherry Tree**, Jess Caprio raised almost £300 when he took part in a fun walk after having a quadruple heart bypass two years ago.

## Guest Beers

The **Blue Boar, Eye** has added guest beer to the regular beers, Pedigree and Spitfire. Recent ones were St Austell Tribute, Brains Reverend James and Jennings Crag Rat.



## Old pub, new name

The **Harlequin** in **Wisbech** has reopened as the **Chameleon** after Joe White bought it from his parents who had run the pub for 15 years. Stylish new interior and a restaurant on the first floor. We wait to see what the real ale policy is like.

## A Pub that goes Bump in the Night!

Regulars at the **Red Lion, Gedney Hill** were invited to stay behind after hours to sample some spirits, paranormal spirits that is! The pub has been noted as a haunted pub for many years, supposedly being home to a past landlord called Paska. One detail that caught my eye was the mention of a chair that moves on it's own. The only other time I have heard of this was in the Eight Bells, Lincoln Rd, Peterborough. The chair doesn't exist there anymore as it was sold with lots of the other fixtures several years ago. Was it bought unknowingly by the landlord of the Red Lion I ask myself?

## .. and howls?

No it's not howling hounds that are a problem at the **Baskervilles** in **Baston**. Residents are complaining about noise from music and dancing.

## Games

Darren & Lynn at the **Collyweston Slater** have reintroduced bar skittles, chess and shove ha'penny and have removed the pool table and held the World Bar Skittles Tournament at the end of May. Mind you, traditional games can be hazardous. One chap recently got a one year ban from the Deeping Stage when a game of dominoes resulted in punches being thrown.

## Outcast Corner

It cannot go unnoticed that the world is becoming smoke free in one guise or another. Pubs and restaurants in Ireland are now clear

of smoke by law. Whether dear old Blighty follows suit, only time will tell. Locally the **Rose & Crown, March** has made the main bar a smoke free zone, comments appear favourable and business is on the up. Our good friend Colin Haywood at the **Bricklayers Arms, Whittlesey** has also introduced a no smoking policy in the lounge. Please keep us informed of other pubs with a smoking policy, especially if you find one that says smoking is positively encouraged, recommended or is compulsory.

## Extended Hours

The **Periwig, Stamford** has had it's late night licence extended for another year. And they've also been granted extended early morning opening hours for the rugby.

## And Finally

While on the subject of smoking I came across this little snippet in the archive from 1888.

*There are such places called drinking houses that may be termed smoke houses for that is what they are. In a room not twenty feet long, twelve or fourteen feet wide and eight high, you may find in an evening thirty or forty men, every one with a pipe in his mouth and a glass of ale before him. Reports say that if any of the customers are wanted, the waiter, who is not permitted to call them out by name, takes a pair of bellows to disperse the smoke from the face of the drinkers till he finds the one he wants*

Let me know of any Pub News: Club meetings, change of licensee, change of beer range, pub closure, pub being sold, pub being knocked down, beer festivals in pubs, charity events, theme evenings and anything else I've forgotten.

Steve Williams - 07802 896641  
steve@peterborough2000.freeserve.co.uk

## Lost pubs of Peterborough The Bull & Dolphin, Bridge Street



Many local people will remember the Bull & Dolphin which has now become Judge's Restaurant. Dating partly from the 16th century this inn has now passed like so many others into history. When it closed as the 'B & D' in the 1980's it became Rinaldo's 1st nightclub (several more were to appear over the next 20 years in other parts of the city). In an early pub guide the Bull & Dolphin was described as 'frequented by motor-cycle enthusiasts' which was a nice way of saying it was a biker's pub. Many live bands appeared in the Stables at the back of the pub and at times it could be described as 'lively!'

Just over a hundred years ago the building and business was owned by William Daniel Nichols who had been Mayor three times. He sold the pub to Alfred John Paten who had just returned from 'an adventurous life' in America, South Africa and China. It remained within the family business until 1973.

If anyone has any old photos of local pubs, people in pubs or any personal memories we'd love to hear from you.

Steve Williams  
Peterborough Pub Archivist  
steve@pubhistory.freereserve.co.uk or 07802 896641

# Enterprising SIBA Agreement

Enterprise pubs groups have agreed a new trading deal with the Small Independent Brewers Association.(SIBA) This deal will also include local Unique pubs whom Enterprise have taken over.

The deal on paper looks good, they will allow local pubs to deal with local brewers by ordering direct from them but still getting invoiced via Enterprise. This follows CAMRA's campaign to keep beer local and stop beer being trunked all around the country leading to beer becoming old or badly stored on route. By using local brewers this ensures fresh beers for local palates. It also opens up a range of beers that some pubs will never have dreamed of having so it all looks quite good. Breweries featured include Oakham, Nethergate, Wolf, Buffy's, Bank's & Taylors, Oldershaws and shortly to be joined by Newby Wyke plus others.

These are wonderful small breweries producing some smashing beers so look out for them and try them. My only reservation

with the scheme is that it's a bit restrictive in the actual choice from each brewery. Having gone this far I cannot see why a wider range of choice for each breweries portfolio cannot be sorted. Take Nethergate for example , being my favourite brewery, the choice is IPA, Suffolk Bitter and Augustinian, three good beers but where is the fantastic Umbel Ale, Umbel Magna and Old Growler. To add to this what about the range of seasonal beers they produce, if you are trying to get customers in by giving them choice it seems silly to let them wander back to the nearest free house the minute a seasonal beer is on tap. I also worry that some seasonal beers could disappear if the brew space is required for the limited Enterprise range.

So thanks Enterprise for this bold initiative but why not go further and allow your licensees the full choice and then they can really give their drinkers the very best of local produce. How about It???

Derek Gibson

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Continued from page 4

17 points Steve, Ken and the Lightweights  
19 points Palmy Army  
24 points The O.A.P. and the Youngsters  
36 points Velophobes  
37 points Three Short Planks  
38 points Bram and Nikki  
40 points Half Cut Quartet  
43 points Pacamacs Anon  
and the WINNERS on 45 points Handlebar and Heart Team comprising Rob, Roz, Scoop and we think Bruce, but it was a little hazy towards the end.

Thanks to everyone who participated in the event and for making it such a success on a not very pleasant evening. Also a big thanks to the landlords and licensees for putting up with us and of course to the customers who had no idea what on earth was going when their locals were invaded by a bunch of strangers who seemed hell bent on sizing the place up for a late night raid or assessing the fixtures and furnishings as part of a reposition team.

Mike Lane

## The Mild Month of May

As you were probably already aware, particularly if you had read the article in issue number 117 of BAE, CAMRA always dedicate the month of May to the promotion of Mild. This classic beer style was once the most popular drink in the land, but now sadly in decline due to the popularity of bitters & lagers. Usually brewed to a low gravity of between say 3 and 3.6% ABV, it proved especially popular with manual labourers who could slake their thirst by consuming several pints of this refreshing ale after a hard day's graft. However, not all milds are weak. There are several mild ales brewed with an ABV of 5.0% and over, although these tend to be exceptions to the rule!

Nowadays, mild ales are not that easy to find unless you live in certain parts of the country where they are still popular. The West Midlands & Staffordshire are strong outlets for the likes of Banks's Original or Highgate Dark Mild, and in Merseyside & Greater Manchester there are the delicious offerings from Cain's, Holts, Hyde's, Lees & Robinsons, usually at very competitive prices. Nottingham drinkers are also keen supporters of mild, and despite the loss of Shippo's & Home Ales, local brewers Alcazar, Castle Rock, Caythorpe, Hardy's & Hanson's, Mallard & Nottingham Brewing Company all produce a regular mild, and the local branch of CAMRA have run a successful mild trail for many years now.

Here in the Peterborough area, mild has seen something of a resurgence of late. Several pubs in the area now stock a permanent mild and many others have added an occasional mild to their guest ale range, with surprising results. The month got underway with the launch of "Bar Room Blitz", a 4.7% version of Minotuar Mild by Milton Brewery of Cambridge. This was the 7th beer in the 30 Beers for 30 Years series and featured our current Pub of the Year, the Coal Heaver's Arms on the pump-clip. The name cryptically links a 1974 hit for the Sweet and the fact that the Coalie was the only pub in our area to suffer serious damage during the war, when a

bomb passed through the bar and exploded in the cellar! This beer was showcased and enjoyed at the Coalie's May Bank Holiday beer festival, but how eerie that a cask delivered to Charters later in the month exploded in the cellar!

On Thursday 6th May, the monthly branch social consisted of a central crawl of the city to visit those establishments that feature a permanent mild. First port of call was the Palmerston Arms on Oundle Road. Now owned by Bateman's so their delicious award winning DM 3.0% was available at only £1.70 per pint. In addition Sarah Hughes's Dark Ruby Mild 6.0% was also on offer at a respectable £2.30, and indulging in two pints of it was probably not the wisest move of the evening!

Next stop was the Coal Heavers Arms on Park Street, where Milton Minotaur 3.3% and Lidstone's Rowley Mild 3.2% were both on offer at £1.60, with the more powerful Milton Bar Room Blitz 4.7% due on next at £2.00. After sampling both brews we walked down the road to Charter's on Town Bridge. I was hoping to sample Oakham Ales new version of Barton's Mild but unfortunately it was not quite ready. Still, we had two other milds to choose from. Elgood's Black Dog 3.6% at £1.75 which is their regular offering, and all the way from Worcestershire, Cannon Royall Fruiterer's Mild 3.7% at £1.80.

Final stop was the Brewery Tap on Westgate which also had Elgood's Black Dog but once again, none of their own brew which was a pity. I was pleased to see some sensible pricing of milds and heading off for home after a most enjoyable evening, I promised to keep a special eye out for further milds in our area during the month.

The Palmerston featured Castle Rock Black Gold 3.5%; Church End Gravediggers 3.8% and St. Austell Black Prince 4.1%, which though not technically a mild deserves a mention anyway, while the Coalie came up trumps with Hock-

# BEER FESTIVAL



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# DATES, TIMES & PRICES 2004

|          |              |       |              |       |
|----------|--------------|-------|--------------|-------|
| Tue 24th |              |       | 7.00 - 11.00 | £3.00 |
| Wed 25th | 12.00 - 5.30 | £3.00 | 5.30 - 11.00 | £3.00 |
| Thu 26th | 12.00 - 2.30 | Free  | 5.30 - 11.00 | £4.00 |
| Fri 27th | 12.00 - 2.30 | Free  | 5.30 - 11.30 | £5.00 |
| Sat 28th | 12.00 - 3.00 | Free  | 6.00 - 11.00 | £4.00 |
| Sun 29th | 12.00 - 3.00 | Free  |              |       |

FREE to CAMRA and EBCU members at all times. On Tuesday, there will be a CAMRA members meet the trade session from 5.30pm to 7.00pm. Two good reasons to join CAMRA. On **Wednesday 25th we are open all day** but we are charging admission at lunch time. If you leave the festival before 5.30pm, the admission charge will be refunded.  
No entry or re-admission after 10.30pm.

## Venue

The 27th Peterborough Beer Festival, will be held in three massive marquees on the River Embankment, Bishops Road.

The site is unique being only a few minutes walk from the city centre with the Cathedral to the front and the River Nene to one side. A special Taxi rank is set up for trips home in the evening, outside the main gate.

## Disabled Access

The site is on one level on grass and disabled toilets are provided. The beer list will be available in Braille at the glasses area. We are open to suggestions, as to how we can make the Festival friendlier to the disabled.

## Stalls

The giant Information and Membership area will be present. Come along and learn a bit about CAMRA, beer, brewing and pubs. Pub Games, Pub Quiz and the famous iEveryone's a Winner' tombola. The New CAMRA shop sells Peterborough Beer Festival shirts and CAMRA products. A beer & brewery book stall, a Glass Engraving stall and other stalls.

# BEERS

We will be serving more than 350 draught real ales including favourites, many from very small micros, many from new breweries and some Festival Specials. Almost all of them will be dispensed by gravity straight from the casks. Our aim is always to have every beer ready and available from the opening session. As usual, we will be serving beers of different styles including Milds, Porters, Stouts, Bitters, Wheat beers etc. We are once again having a selection of draught European cask conditioned real ales. This year we have at least seven of the popular brewery bars .

## The Bottled Beers

The popular bottled beer bar will be selling only unpasteurised European bottled beers. Beers of many styles will be available, including lager, fruit beers, Lambic and all six Trappist monastery beers.

## Cider & Perry

The traditional cider bar is with us again serving probably the best range of traditional Ciders and Perries available anywhere. This year around 100 varieties will be on sale. Traditional fruit wines and a larger range of natural apple juice will also be available.

## Glasses

Commemorative half-pint and pint bearing the Festival logo will be available. Naturally, the glasses will be oversized to ensure that you get a full pint. Festival wine-glasses will also be available

## Food & Soft Drinks

There will be a wide selection of food available, including German sausages, Indian curries, baked potato, Mexican, pasta, burger stands, French pancakes, pasties, real sausages, olives, pie and mash. Soft drinks, crisps and hot nuts will also be available at the Festival.

## R.N.L.I.

Will be collecting spare change, which has so far paid for two new D class inshore lifeboats. One at Redcar station and one at Mumbles. We are well on the way to our third life boat ,so dig deep and we may reach our target this year.

# Entertainment

## PBF04 Music

|          |                                  |
|----------|----------------------------------|
| TUE 24th | POOKS HILL                       |
| WED 25th | THE CHE BREWER BAND<br>+ SISKIN  |
| THU 26th | THE HAMSTERS<br>+ STONE JUNCTION |
| FRI 27th | BIF BAM POW<br>+ KISSMET         |
| SAT 28th | T- REXTASY<br>+ CITIZEN SMIFF    |

All entertainment subject to availability

For more information:

Tel: 01733 896555, 07900 056940. Fax: 08707 620848

E-mail: [info@beer-fest.org.uk](mailto:info@beer-fest.org.uk)

[www.beer-fest.org.uk](http://www.beer-fest.org.uk)

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## Continued from page 18

Tide Mild 3.3%, the first ever made at Tring Brewery. Other offerings included Hart Mild 4.0%; Vale Black Swan Dark Mild 3.3% and Theakston's Dark Mild 3.6%.

Charter's continue to have their monthly mini-fests and in May they featured a selection of Welsh beers. What was more of a surprise was their selection of milds during the festival - four on at once! In addition to the regular Elgood's Black Dog they also had on Burton Bridge Moorish Mild 3.9% and, at last, Oakham Barton's Mild 4.1%. From their beer festival selection there was also Deep Slade Dark 4.0% from Swansea Brewing Company.

The Hand & Heart on Highbury Street and the Royal Oak at Walton both featured guest milds. Slater's Monkey Magic Mild 3.4% and the ubiquitous Elgood's Black Dog were among those to be seen on the pumps. Brain's Dark 3.5%; Buffy's Mild 4.2% and Cain's Dark Mild 3.2% also made appearances in the city but the biggest surprises came from our own local brewers.

Elgoods and Oakham Ales I have already mentioned, but two other local brewers jumped on the band wagon to produce their first ever mild - especially for the cause! Tucked away behind the Exeter Arms at Barrowden in Rutland is the 5-barrel plant of Peter Blencowe, and he produced a delicious offering called Mild Mannered Boy 3.5%. Available at the pub throughout the month, I managed to purchase a solitary firkin for the Royal Oak's first ever beer festival held 10th - 14th June, and it was very well received.

And then you have Newby Wyke, and if a thing's worth brewing - it's worth brewing well. Rob March is easily one of the best exponents of his craft in the country right now and surely it's only a matter of time before he receives some national recognition. His offering, Black Funnel Mild, weighs in at a very deceptive 5.0%, and has been featured at nearly every beer festival I know of during May & June. At some pubs the barrel has been drained in just a couple of hours (even when I've not been there!) such is the popularity of this brew, and I would hope that we

don't have to wait until next year to sample some more of it!

Unfortunately due to personal hassles, I didn't get out to many of our rural branch outlets during the Month, although I know through friends that the Rose & Crown, March and the Bricklayer's Arms, Whittlesey both flew the campaigns flag proudly. At the end of May, Cambridge & Newark beer festivals were well attended by local branch members and both offered a fine selection of milds.

Cambridge Branch went overboard and almost one in eight ales on offer was a mild! The list included the following: B & T Shefford Mild 3.8%; Bank Top Dark Mild 4.0%; Bateman's DM 3.0%; City of Cambridge Jet Black 3.7%; Crouch Vale Blackwater Mild 3.7%; Eastwood & Sanders Born to be Mild 3.7%; Elgood's Black Dog 3.6%; Hydes' Light 3.5%; King Mild 3.6%; Old Chimneys Military Mild 3.3%; Sarah Hughes Dark Ruby 6.0%; Thwaites Mild 3.3%; Waveney East Coast Mild 3.8%; Wolf in Sheep's Clothing 3.7% & Woodforde's Mardler's Mild 3.5%.

At Newark the situation was very similar. Well supported by several Nottingham stalwarts, mild ales were very prominent and well highlighted in the programme and on the barrel ends. Abbey Mild 4.0%; Holland Chocolate Clog 3.8%; Springhead Black Tom 3.8%; Downton Moonraker Mild 3.6% & Teignworthy Martha's Mild 4.5%, were just some of the many on offer at this increasingly popular event. Oh, and surprise surprise! For the first year since being held on the picturesque Riverside site with the castle ruins backdrop, it didn't bucket it down on the opening day!

So as you can see, a good range of this particular beer style is easy to track down locally in May, but why wait until next year? I've already mentioned permanent local outlets and of course, Peterborough Beer Fest will have a very large selection as always, so why not try a pint next time you're out?

Cheers, Bram.

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Address.....

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Remittance payable to CAMRA.

Please send to Memberships, CAMRA Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

## Two Winning Pubs in Design Awards

CAMRA in association with the English Heritage and Victorian Society, has today announced the winners of their 21st annual National Pub Design Awards. And two of the three winning pubs are in our branch area. The Wortley Almshouses, Peterborough won the award in the Refurbished Pub category and Smith's of Bourne won the award in the Conversion to Pub Use category.

speak for itself. This plain, direct and mellow atmosphere is achieved without strain or 'design'. The architect, Christopher Hearn, and his team, have produced an extremely assured and confident refurbishment scheme."

Christopher Hearn, Samuel Smith's Architect for the Wortley Almshouses, said, "We are delighted that the Wortley Almshouses has won this national award. We are pleased that



Wortley Almshouses

Photograph by Mick Slaughter

The judges' report said, "The Wortley Almshouses, Peterborough has won this year's 'Refurbishment' category and is a clever adaptation by Samuel Smiths, Tadcaster of a series of almshouses linked by a passageway. It provides intimate cosy drinking spaces". The judges were impressed by the easy separation of drinking and eating areas and commented on the no-nonsense furniture, heavy and strong and the unified blend of the overall colour palette throughout. "It allows the structure to

the care taken to restore the essential form and character of the building, as far as was possible, ably supported by the contractor, has paid off."

Of the other pub the judges said, "The Smiths of Bourne, Lincolnshire was a pub before the mid 19th Century but until recently was a grocers. It was taken over by Michael Thurlby, who owns three pubs in the area and is a huge enthusiast for good pubs and real ale. It was

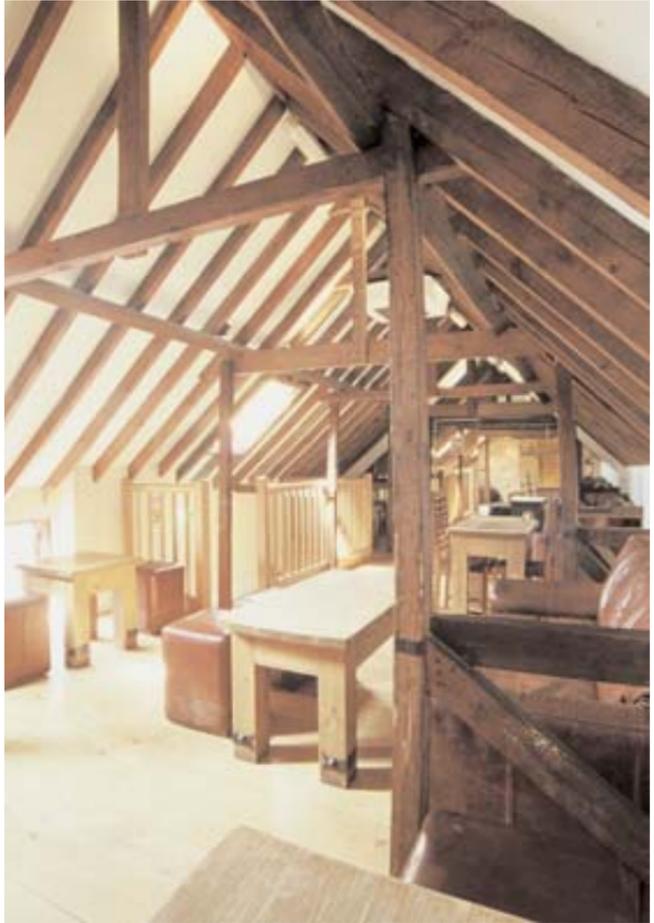
Mr Thurlby and a manager of another of his pubs, Will Fry, who dreamed up the overall scheme which was realised by architect Philip Heath and project manager Rod Townsend. Their objective was to create a pub for anyone aged from 18 to 78. The furnishing can be described as modern, colourful and squashy. Judges remarked on the easy alliance of the old building fabric, which the architects have been at pains to preserve, even emphasise, and the new furniture. Youthful without being callow, joyous without being raucous, this building has received original and imaginative treatment. Truly a delight."

Michael Thurlby, owner of the Smiths of Bourne, said, "Smiths of Bourne winning the CAMRA 'Conversion to Pub Use' award is a good example of how licensing and planning authorities can effectively come together to give lovely listed buildings a new lease of life."

Geoff Brandwood from the Pub Design Award Judges Panel said, "We were disappointed not to be able to present a 'New Build' award in this year's competition. The building of new pubs that reflect pubs of the past, or have a modern design that use material and influences from the 21st Century, are on the decrease."

Mr Brandwood continued, "We are currently losing 20 pubs a month, with the majority of

these disappearing in rural areas. Unfortunately a number of the picturesque village pubs that are lost are being replaced with



Smiths of Bourne  
Photograph by Mick Slaughter

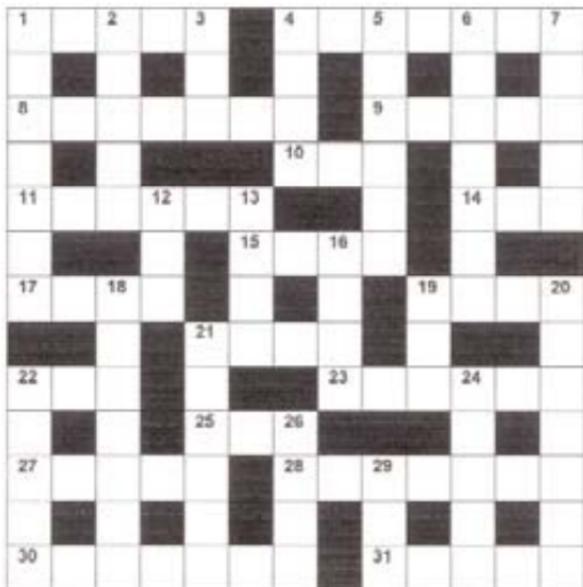
town centre, 'one-roomed' drinking dens that all look the same. This is worrying for the future of the British pub industry. It is about time that a number of pub companies sat up and examined the success stories of today's winning pubs and realised that money should be invested into individual pub design that will last for generations and not on themed bars that have a short shelf-life."

## BRAM'S PUZZLE PAGE No. 5

Yes, it's back once again by unpopular lack of request, this time in the form of a crossword. A pot pourri of clues but remember, all the answers are beer related, with the GBG2004 a useful source of information.

This issue's competition has been very kindly sponsored by Darren Peet, licensee of the Peacock on London Road, Peterborough. The first correct solution drawn can claim a gallon of his best selling real ale, the award winning Caledonian Deuchars IPA, plus a souvenir glass to drink it from.

Send your completed grids to our editor Marcus Sims, along with your name, address and contact details, to arrive no later than 27th August. Good luck!



### Across:

1. Brewer with the world on his shoulders (5)
4. Captain Smith's fated charge (7)
8. Record breaking duck (7)
9. One ruined by the church? (5)
10. Old we hear, south-west valley brewer (3)
11. The regal part of brewery based at the Fruiterer's Arms? (6)
14. New home for Fenland (3)
15. Bridge, Duke or Horse (4)
17. Way to Hoggley's Mill (4)
19. Evesham local (4)
21. Otter's boss (4)
22. Smacked by Holland (3)
23. The Arms at Barrowden (6)
25. Top one for stout in Burton (3)
27. How one was stuck by the pot in Swindon? (5)
28. Destiny for Inveralmond (3,4)
30. Cold place to piddle in? (3,4)
31. Christmas warmth for Tom Woods (5)

### Down:

1. Wells rank (7)
2. Miss Fogg from Halifax (5)
3. Refresher from Bath (3)
4. High for Blondie and Crouch Vale (4)
5. Old name for a pub (6)
6. A slang term for those who can put it away (7)
7. Leadmill's Blonde (5)
12. The real stuff we all like (3)
13. Blue Moon had an easy one (4)
16. The age of all Blue Bell beers (4)
18. Mystical brew from Milton (7)
19. Spades link between Ossett's Porter and Motorhead (3)
20. One drinking Woodfordes mild? (7)
21. Hard to find brewery (6)
22. see 29
24. Cairngorm offering, ---- Winds IPA (5)
26. Holdens golden illumination.... (4)
29. & 22 ....and similar from Leadmill (3-5)

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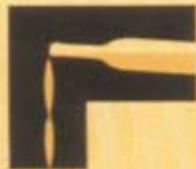
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## GOLD AWARD NOMINATIONS

You may have seen write ups on recent issues of evenings spent in pleasant fashion, drinking glorious real ale and presenting the deserving landlords with a certificate claiming what a fine establishment they run.

Below is the form you need to fill in, in order to nominate the landlord of that fine pub that has somehow escaped our attention.

You need to be a CAMRA member to nominate a pub and the must have done something new to help the cause of CAMRA or Real Ale drinkers such as adding guest beers, improving the ale quality, adding real ale in a bottle or traditional cider, introducing traditional pub games, etc, etc.

If you have found such a pub, then fill in the form and send it to the Branch Secretary (See contacts page).

Please enclose your name, address, telephone number and CAMRA membership number.

## CAMRA - PETERBOROUGH & DISTRICT BRANCH NOMINATION FOR GOLD AWARD

PUB NAME .....

PUB ADDRESS .....

NOMINATED BY .....

MEMBERSHIP NO. ....

CONTACT PHONE NO. ....

REASON FOR NOMINATION .....

.....

.....

.....

.....

SIGNED .....DATE .....

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01733 422279 (W)  
07900 056940 (M)  
08707 333577 (FAX)  
info@real-ale.org.uk

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*Web sites:* [www.real-ale.org.uk](http://www.real-ale.org.uk) & [www.beer-fest.org.uk](http://www.beer-fest.org.uk)

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# CHAMPION BEER OF CAMBRIDGESHIRE NOMINATE YOUR FAVOURITE LOCAL BEERS

The Huntingdonshire Branch of CAMRA is organising a Champion Beer of Cambridgeshire competition on behalf of all the Cambridgeshire branches of CAMRA. The judging will take place during the opening session of St Ives Booze on the Ouse Beer Festival in September.

Each of the four Cambridgeshire brewers that have agreed to take part in the competition will be invited to provide one specified beer. We would like you to help us choose which beer from each brewery should be included in the competition.

| <b>BREWERY</b> | <b>BEER</b> |
|----------------|-------------|
| ELGOODS        |             |
| FENLAND        |             |
| MILTON         |             |
| OAKHAM         |             |

|                |  |
|----------------|--|
| <b>NAME</b>    |  |
| <b>ADDRESS</b> |  |
|                |  |
|                |  |
|                |  |

Please complete the nomination voting form, and either post your votes to:  
Andy Shaw, 13a Peppercorns Lane, Eaton Socon, St Neots, PE19 8HL,  
or email your votes to: [festival@huntscamra.org.uk](mailto:festival@huntscamra.org.uk).  
The closing date for nominations is the end of July.

## PTTG VACANCY

We need someone to represent this area on the Public Transport Task Group. This is an important group that is trying to educate people into the fact that it is possible to visit pubs by public transport and at the same time trying to influence the transport industry into providing buses and trains that run at times useful to pub goers. If this could be you, then please get in touch with Harry on 07900 056940.

# CLASSIC BEER STYLES - PART 11

## LAGER

Shock horror - an article on lager in Beer Around 'Ere! What's it all about? Sooner or later in this series I knew I had to tackle lager and you may wonder why this is described as a Classic Beer Style. Unfortunately much of what is sold in the U.K. as 'lager' bears little resemblance to their foreign counterparts. So I will be concentrating on beer brewed outside the UK, which actually have some, albeit restrained flavour. If your idea of good lager is Carlsberg, Carling, Fosters or Skol then don't bother reading the rest of this article. Anyone who drinks bland British lager has my deepest sympathy and, as the now famous Wychwood advert says, 'What's the matter Lagerboy - afraid you might taste something?'

First let's ask just what do we mean by the term 'Lager'. Well, it's a German derived word meaning 'stored' so literally 'lager' is beer that has undergone a period of storage or 'lagering'. For the purpose of this article lager means beer which is fermented with a bottom fermenting yeast strain at low temperature and cold stored for several months. In the U.K. most people do not realise that lager comes in several hues and categories. I would suggest that the main categories of lager are: the dark lagers from Germany, the copper coloured version from Austria, the blonde Czech version - Pilsner, and its golden copies from all over Europe.

Lager is recorded as having being brewed in Franconia as long ago as 1500 but both ale and lager yeasts were commonly used on the continent at that time. Albrecht V of Brandenburg banned summer brewing in around 1650 and so ale yeast fell out of use, as it will not ferment at the low winter temperatures that lager yeast prefers. Kulmbach had the best reputation for dark Lager or

'Dunkel' beer but Munich soon came to compete on quality. Bavaria seems to have remained the stronghold for 'Dunkels' but nearly all German and many Austrian lager brewers still have a Dunkel in their portfolio. You might try seeking out Spaten Dunkel Export (5.0%) Paulaner Dunkel (5.4%) or Konig Ludwig Dunkel (5.3%) - all these display a mellow malty character and more body than in a golden lager. In order to reproduce this style I used a German lager yeast in my 2003 Christmas beer, called Frosty Night (4.3%). It was fermented at quite low temperature and cold conditioned. The beer was well received and the lager notes which are imparted by the yeast were just evident below the hops and dark malt flavours- which proves that lager doesn't have to be a dumb blonde.

The amber coloured lagers are usually called 'Octoberfest', 'Marzen' or in the 'Vienna style'. Vienna lagers were little known until Anton Dreher introduced a copper coloured lager to his family brewery in 1841 - the year before Pilsner was created.

Octoberfest beers were originally brewed to celebrate the wedding of the Crown Prince of Bavaria in 1810 but are now largely associated with the Octoberfest beer festival in Munich. The 'Marzen' beer referred to a beer brewed in March. Before the advent of refrigeration it was not possible to brew good beer in the summer, so most brewing happened between October and March. The beers brewed in winter were stored in deep cellars or caves for consumption in summer and the last brews of the year were in March-hence Marzen. The Marzen beers needed to keep the longest and so were stronger than the rest, often around 6%, indeed I have seen a reference to an old Doppermarzen at 6.6%. The

Vienna style of lager is very malt accented but in the last 20 years all three styles of amber coloured lagers have lost some sweetness and body, being fermented out further. Strength is fairly standard with most versions at 5.4 - 5.6%. Out of this category try checking out - Hacker Pshorr Octoberfest Marzen, Paulaner Octoberfest, Ayinberbrau Fest-Marzen, or in California you might try Gordon Biersch 'Marzen'. Finally we have what most people recognise as 'Lager'- the pale gold/blonde drink.

All beer was dark beer or cloudy until 1842 when a new clear golden beer was created by Josef (or Felix) Grolle, a brewer in Pilsen. Josef was given a quantity of Bavarian lager yeast by a travelling monk and used this with lager malts to produce Pilsner Urquell - which translates to 'Original Spring from Plzen'. The new clear beer was made with very soft water, best Saaz hops, pale lager malt and was lagered for 12 weeks. Soon other breweries in Bohemia/the Czech Republic were producing this beer notably Gambrinus and Budweiser (1895). This new pale style of beer called Pilsner quickly became popular all over Europe. In England production of Pilsner began in 1886, with Allsops of Burton and Jeffreys of Edinburgh both setting up lager breweries in 1899 and 1902 respectively. In Munich it was around 1895 that a German version of Pilsner called 'Helles' emerged. Elsewhere, in Denmark, Carlsberg and Tuborg were not long in jumping on the Pilsner band wagon. In Dortmund a style arose that was less hoppy but had more colour and body and this has become known as 'Dortmunder'. The Dortmunder Actien Brewery was one of the first in 1868, and brews a good version called Dab Export, whilst its main rival Dortmunder Union Brewery also brew a good Export.

The Dutch have Heineken and Grolsch, and the Belgians are most famous nowadays for

Stella Artois, Maes Pils and Cristal Alken. In fact every brewing country produces at least one lager, from Saporro in Japan to Sol in Mexico. Even the Chinese, with their surprisingly pleasant 'Tsing Tao'. So, what are the best? Of the brands most readily available in the U.K. Stella Artios (brewed in Wales) is not without some flavour, but I think it loses out to the hoppier Bitburger and Grolsch. Czech beer Staropramen is pretty good on draught and with Interbrew now marketing it you should expect it to gain in popularity. Budweiser Budvar (not the ubiquitous American 'Bud') is a good bottle standby. Regrettably the king - Pilsner Urquell has lost its crown. Ten years ago it was the best Pilsner in the world, a perfectly balanced beer, soft but full of saaz hop aroma and character. It was the one of the few lagers I was happy to admit I liked, but since scrapping the famous 3,500 huge oak fermenters for modern stainless steel vessels the beer has become one dimensional, like most of the others. There are of course less well known versions that I could recommend. Like Velke Popovice of the Czech Republic which produces a creamy pilsner, or my favourite brewed by Maredsous in Belgium - Maredsous Pils which has (in my opinion) a near perfect blend of malt and hops, almost certainly too hoppy for our Lagerboys but an underrated classic.

So I come to the end of a beer style that threatens to dominate for many years to come. Its control of the market is the result of huge marketing spend aimed at the label\image conscious. By all means drink it as a thirst quencher in high summer but remember that lager is highly carbonated and is served very cold to disguise its lack of taste. But let's be truthful, it's a poor substitute for flavour.

Brian Bosworth - Brewer  
Rockingham Ales.



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Labels visible: SLIPWAY, WHITE SEA, BEAR ISLAND, WHITE SOUL.

***The Goat*** at Frognall

# ***Beer Festival***



**FRIDAY 16<sup>th</sup> July – SUNDAY 18<sup>th</sup> July  
2004**

**20 REAL ALES, CIDER & FRUIT WINES**

**SEPARATE BAR, BEER GARDENS,  
ENTERTAINMENT (FRI/SAT NIGHT)**

## Festival Opening Hours

|                           |                   |
|---------------------------|-------------------|
| Friday 16 <sup>th</sup>   | 12 noon – 11.00pm |
| Saturday 17 <sup>th</sup> | 12 noon – 11.00pm |
| Sunday 18 <sup>th</sup>   | 12 noon – 10.30pm |

# Pubcos Must Loosen Control Over Pub Tenants

## CAMRA responds to Trade and Industry Select Committee Inquiry into Pubcos.

In evidence to the Trade and Industry Select Committee inquiry launched last month, CAMRA, the Campaign for Real Ale, is calling on Britain's pub companies (pubcos) to give greater freedom to their tenants. CAMRA claims that consumers are faced with less choice and higher prices because of current pubco practices and is calling for:

- \* A guest beer right for all pubco tenants.
- \* An option of a free of tie tenancy for prospective tenants.
- \* An end to above inflation increases in beer prices.
- \* An end to upward only and RPI rent reviews.

Pubcos are protected from competition in supplying their tied estates as other parties are denied access to the estate as a result of the "beer tie". This system is manifestly failing tenants, as they are unable to source interesting local and regional beers in response to consumer demand. The market is increasingly foreclosed to small brewers, which raises serious competition concerns. These concerns should be addressed by allowing pubco tenants to source one cask-conditioned beer outside of the tie.



Pubcos have been successful in driving down the price paid to brewers for beer, yet these reductions have not been passed on to tenants or consumers. The "beer tie" means that tenants have no choice but to pay uncompetitive prices usually for the same, small selection of brands.

Mike Benner, CAMRA's Chief Executive said, "We are not calling for the abolition of the beer tie, but we are calling for pubcos to loosen the beer tie in the interests of their own tenants, consumer choice and competition. Enabling tenants to source one guest beer outside the tie will allow them to be more responsive to consumer demand, benefiting all concerned."

"This investigation is a wake up call for the national pubcos and an opportunity for them to put their house in order."

## OBITUARY TO GRAMPS

It was with great sadness that we learnt of the passing away of our friend and colleague Paul Wright on Wednesday 23rd of June. Paul finally lost his battle against the cancer that he was diagnosed with just over a year ago. He died at home in the company of his family.

Paul was the first organiser of the Peterborough Beer Festival and it was through that event that I met him some years later at the Wirrina. He was also a keen supporter of Posh, and his pride in the England football team took him to many countries in support. My lasting memory of Paul at a football match will be in 1996 when the Euro Championships were held in this country. Being a Scot I had the good fortune to get my hands on a ticket for the clash between England and Scotland in that tournament. To cut a long story short, Paul had indicated that he had no ticket, but would travel down to Wembley and get one. We separated outside the stadium and I headed up to my seat. Just before kick off, and the empty seat next to me still not occupied, along trots Paul and plonks himself down on it. Well knowing how much ribbing and winding up that he normally dished out to me I was horrified to think I was going to spend the next 90 minutes watching this match with him next to me. How wrong I was! He was so intensely concentrating on the game as I was, that we got on without a single wrong word being uttered - even at the end after England had won. In fact his prime concern was for my safety from the lunatics of the day who disguise themselves as football supporters. Possibly that was one side of Paul that many people didn't see. The other great occasion was watching Posh secure promotion against Darlington also at Wembley. We both stood there counting the final minutes down on yet another memorable night.

As well as being a keen sports fan Paul was also an enthusiastic sportsman playing football and cricket. I played in the CAMRA cricket team for many years with him and we had many fine days pitching our limited talents against local teams. He would spend hours organising matches and our annual cricket tour to different parts of the country- we even went up to Scotland one year.

Paul would put one hundred per cent effort into anything he did and expected everyone else to do the same, his enthusiasm had no bounds.

We will all miss Paul in whatever capacity we knew him and our deepest sympathy goes out to his wife Wendy and son Neil, daughter Kate and the rest of his family. He liked his nickname of Gramps.

David Murray

## Beer Festival 2004

Summers here, meaning long light evenings, warm days, and the best beer festival in the land taking place on the Embankment! Once again that intrepid band of enthusiastic CAMRA members of the Peterborough & District branch, are in the process of planning and organising the greatest social event in the city's calendar. Of course this takes a great deal of time and effort by our members, and we are never completely satisfied that everything has run smoothly. This is where you the 'sleeping member' comes in. You will have heard this appeal in previous years, but I nevertheless am still making the same one to all members to please come and help us keep the Peterborough Beer Festival as one of the top events in the country. Many of our members give up annual holidays to assist at the festival - we don't expect everyone who comes to help, to be able or willing to do so. Even a few hours or so to help with the setting up, or a couple of hours to work on the many variety of jobs on our busy nights, Friday and Saturday. Last year we put out an appeal over the tannoy system for any volunteer members to come and assist, and I was amazed that so many people came forward to help. I was even more amazed that so many of them were unaware that they could help! So members and your friends please give some serious thought about helping at this year's beer festival. All current members should shortly receive a festival jobs list and newsletter. Read it carefully and let us know if and when you can help. It's rewarding and can be good fun if more volunteers assist us. Looking forward to seeing you there. The festival dates are in this edition of BAE

David Murray & Mark Skeets Staffing

### One Volunteer's View

In Peterborough there is only one thing better than going to the Peterborough Beer Festival and that is to volunteer to help there. I remember my first time very well. My friend Alan asked if I would come along and help. I laughed and said, "You must think I'm stupid". After all who would want to work unpaid when they can wander around doing nothing except drinking beer instead? But he twisted my arm in the end and so I helped.

The first year I helped on the doors checking tickets and things like that. It was really good fun and I have made hundreds of new friends. There was free beer for the workers and we even got free food as well. The next year (yes it was so good I came back for more) I helped on the information stand helping to sign up new members. Helping doesn't mean you have to do bar work. You can do almost anything you want to and nobody will make you do anything you don't want to. That year after the festival we had a giant party with a disco, fireworks and lots of food and beer. The next year I was put in charge of the information stand. This year I am the official photographer so as you can see there is plenty of variety. We need bar persons, gate persons, people for the games area, membership and information stand, cooks, glass washers, fence erectors, trench diggers, drivers, scaffolders and the list goes on.

I will guarantee one thing, if you do come and help us you will come back again and again each and every day, year in year out, because you will grow to love it, the atmosphere and the people. I did not believe Alan at first about how much good fun it was but by god he was right. If you do not believe me, then why not try it, go on, just once, just for an hour. If you don't like it ok. But I bet the bug will get you.

Marcus Sims - Editor.



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