

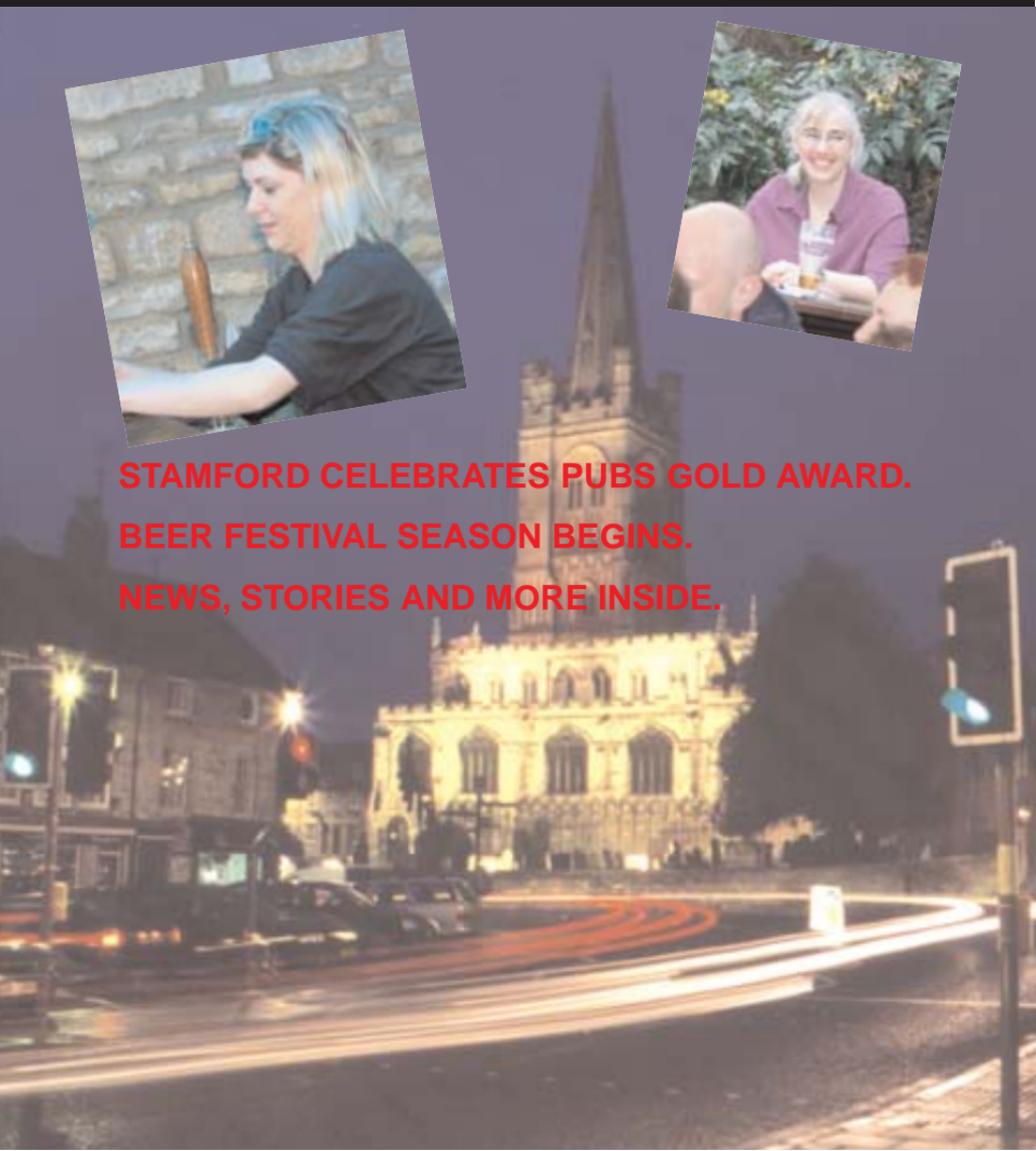
# BEER Around Ere

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# EDITORS MESSAGE

Hello again - Summer is here at last and the fun has already started! We have already had some good beer festivals. I have been to the Green Man at Stamford, The Coalheavers Arms in Peterborough and The Peacock s first ever beer festival which was a roaring success. Lets hope they have many more. These all make good practice sessions for the Giant Peterborough Beer Festival on the river embankment. Peterborough now holds the largest locally run beer festival in the country. Last year we had over 42,000 visitors through the gate and we hope to beat that figure this year . Also as the temperatures begin to soar (I hope) we will see some barbeques in pub gardens and also people s back yards. Why not get some refreshing real ale from your landlord, brewery or off licence to help along with the fun.

Cheers, Marcus Sims - Editor .



**Background - a Mash Plate commonly found in breweries.**

The next issue of BAE will be published on Monday 5th July. We must have your stories, news and advertisements by Friday 18th June at the latest. Late copy cannot be guaranteed entry.

**Please contact David Murray on 01733 560453  
for all of your advertising needs.**

**Please send pub news to Steve Williams at  
steve@pubhistory.freemove.co.uk or 07802 896641.**

**Send stories and other copy to Marcus Sims at  
marcuscartoons@aol.com or 01733 558481.**

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## DIARY DATES

### MAY

**Thu 6th** Branch Social. A central pub crawl of outlets serving a regular Mild. Meet Palmerston Arms, 7pm; Coalheavers Arms, 8pm; Charters, 9pm & Brewery Tap, 10pm.

**Fri 14th - Sun 16th** Beer Festival at the Vine, Market Deeping.

**Wed 19th** Branch Committee Meeting, Palmerston Arms, 8.30pm.

**Sat 22nd** Tour of Historical Pubs in the Black Country by train - all featuring a mild! Contact Mick Slaughter on 01733 390598.

**Sun 23rd** Sunday afternoon pub crawl by bus to the Northants area. Includes usual lunch stop. Bus departs Brewery Tap at 11.15am. Cost approx £7.

**Sun 30th** Back by popular request. Bus Trip visiting three rural pub beer festivals in one day! Willoughby Arms, Little Bytham; Chequered Skipper, Ashton plus one other tbc. Bus departs Brewery Tap at 11.15am. Cost approx £10.

### JUNE

**Thu 3rd** Branch Social & Presentation of Gold Award to Fayre Spot & Goodley, 8.30pm.

**Fri 4th - Sun 6th** Beer Festival. Bourne & District Round Table on the Wellhead, Bourne.

**Thu 10th - Sun 13th** Beer Festival at the Royal Oak, Walton.

**Sat 12th** Mid-Summer Ball to celebrate 30 years of CAMRA in Peterborough. Dig out those flares, polish up your Cuban heels and apply that face-paint! It's time to remember 1974. Yes a fancy dress evening is being held in a marquee at the rear of the Royal Oak, Lincoln Road, Walton (who just happen to have a beer festival on!).

Both disco & live music from the year; a quiz of the year and many other surprises. Tickets available from Bram cost £7.50 to include all food and your first pint on the house, plus free entry into a prize draw.

**Mon 14th** Peterborough Beer Festival Open Meeting, Tara Suite, Solstice, 8.30pm.

**Sat 19th** Annual Cycle Rally. Meet Cathedral Square at 5.45pm for 6pm start.

**Tue 29th** Branch Committee Meeting, Goodbarns Yard, 8.30pm.

### JULY

**Sun 4th** Sunday afternoon pub crawl by bus to the South Lincs area. Includes usual lunch stop. Bus departs Brewery Tap, 11.15am. Cost approx £7.

**Thu 8th** Branch Social. TBA

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

### AUGUST

**Tue 24th - Sun 29th** Peterborough Beer Festival on the Embankment. See next issue for full details

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*Reinbeer* 5.9%    *Wenceslas Winter Warmer* 7.5% Dec

## THE GRAINSTORE BREWERY

GrainStore Brewery's popular beer Ten Fifty is now available in 500ml bottles. It is "Bottled Conditioned" and as such meets CAMRA's criteria for "real ale in a bottle". Ten Fifty has been a mainstream of the brewery since Tony Davis set up the brewery eight years ago. Before that he was the head brewer for 17 years at the now defunct Ruddles Brewery in Langham. Ten Fifty reminds many people of how Ruddles use to taste and the new bottled beer is no exception. It can only be bottled in small batches as they are desperately short of room at the present site. It is available at The Grainstore, Oakham and a few local Off Licenses.

The first of 30 specially commissioned beers to celebrate the 30th anniversary of the Peterborough branch of CAMRA has been brewed by Grainstore. It is called "Bully Of P" and is light amber ale, fairly bitter, at 4.5%. It was available at the Leicester Beer Festival at the end of March and it is well worth looking out for. Their mild "Rutland Panther", which is available all year round at The Grainstore, should be more widely available during May.

One Sunday a month there is Jazz in the afternoon, starting at 2.00pm. The next dates are 16th May and the 27th June. The last date has Kenny Ball and there is an admission charge for this event. If you want to be kept up to date with what is happening and you have a text mobile phone, then text "Grainy" to 07781 488086 and they will keep you up to date by regular text messages.

Lew Clayton, The Grainstore Brewery BLO.



Crest Design

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Sean Reynolds, Senior Partner, is a life member of CAMRA.

## Classic Beer Styles - Part 10.

### FLANDERS RED ALES

Often called the Burgundies of Belgium these beers are unique to East and West Flanders. All are characterised by relatively high levels of acidity that give the beers a refreshing sharp/sour edge. The sourness is counter balanced by varying degrees of sweetness with the sweeter version coming from Oudenaarde and East Flanders.

The classic beers of this style are produced by Rodenbach of Roeslare. Its flagship beer is called simply 'Rodenbach' (4.6 % abv) although on recent visits to Belgium I have noticed that the brewery are re-branding it to 'Rodenbach Klassiek.' This superb dark red beer is a subtle blend of sweet and sour with sharp berry flavours to the fore, and has hints of port. On a hot summers day a chilled glass of Rodenbach is a great thirst quencher. It is an ideal drink to refresh the jaded palate, and a good accompaniment to any meal as an alternative to wine. It is made from winter barley, Vienna Malt (which gives it a reddish hue) corn and although up to four hop varieties are employed it is lightly hopped. The brewing of this beer is a long complex affair. A multi strain yeast (which has been estimated to contain up to 30 strains) some of which are lactobilli and these account for the sour part of the flavour. Similar lactobilli yeast are to be found in Lambic beer which is also sour to the taste. Rodenbach is a blend of 75% young beer fermented and warm conditioned for around 5 weeks, and 25% old beer which has been matured in wooden vessels for over 18 months. A trip to the brewery reveals one of the greatest sights in brewing - the Rodenbach maturing rooms. There are eleven maturing halls with the largest con-

taining a hundred oak vessels of thirteen thousand gallons. A truly awesome sight which cannot fail to impress, and if Beer had a Cathedral this would be it. The blended Rodenbach is sweetened with caramel, and either bottled or kegged.

Another unsweetened beer is made by Rodenbach from 100% unblended old matured beer called 'Grand Cru' (4.8%) which is far sharper and more acidic.

This is not a beer to be taken lightly and on your first acquaintance with it I would advise you to share a bottle, as its sourness (which is reminiscent of sucking a copper coin) takes some time to get used to. Up until the early 1990's the Grand Cru label was dated on the year bottled and such is it's complexity that it benefited from being laid down for several years. If you ever visit Antwerp call in at the 'Kulminator' a bar that sells aged beers. Rodenbach features on its list and on one visit I shared a bottle of 1986 beer which had mellowed to give a taste of Madeira - but at £6 for 25 cl bottle we didn't knock it back, savouring a fifteen year old vintage beer. It is rumoured that Rodenbach have Rodenbach also made a beer sweetened with cherry essence called 'Alexander' (named after the brewery founder) which was a very palatable fruit beer but sadly when Palm acquired Rodenbach this beer was dropped in favour of a kriel produced by Boon, another Palm acquired brewery. Both of the Rodenbach beers are used extensively in cooking in Belgium especially in Cuisine be la Biere, and I would recommend its use in beef stew, sold as Stoverijje (approximate spelling). Bavik brewery of Bavikhove make a beer called 'Petrus'

(6.5%) named after Saint Peter which is kept for over two years maturing in oak and has all the hallmarks of a classic sour red ale. Bavik recently introduced a new ale called 'Petrus Aged Pale' using only pale malts to give a gold beer with the character of an old red. Rather confusingly they also make a beer called Petrus Old Bruin a blend of two year old pale and dark beers and this product is noticeably sweeter with blackberry and passion fruit notes. Bockor brewery of Bellegem have a red beer called Bellegemse Bruin which is a blend of gueze (presumably Jacobins gueze- another of its brews) and a dark ale. Again in the proper manner this is aged in wood before bottling to give a tart full bodied red ale.

Facon brewery, also in Bellegem, make a red beer labelled either 'Ouden Bruin' or 'Veillelle Bruin' (4.8%) sometimes both. This is a blend of young and aged beer but not wood matured, and is noticeably sweeter and makes a good after-dinner aperitif.

In Ieper (or Ypres in French) the Leroy brewery make a beer called Paulus (6.0% abv) which use a unique yeast and is aged for a long period in metal vessels. The resulting product is full flavoured, quite sweet for the style and reminds me of fresh damsons and port. Strubbe of Ichtegem make an uncompromising red called 'Oud Bruin' (5.5% abv). It is left to condition in open metal vessels for up to 18 months when it takes up some wild yeast - as if it were a lambic. To add to the flavours liquorice root is added and the result is a complex sharp well balanced beer.

Van Honsebrouck of Inglemunster have beer called Bacchus (4.6%) another blend, part old beer aged in wood. It is well blended and not too sharp and reminiscent of sour damsons and sweet bilberries.

Van Steenberge (also known as Bios) make Vlaamse Bourgogne which is blended and is quite a good entry level beer, as the overall impression is of a sweeter variant but with some tart overtones. Van Steenberge a brewery that often sells the same beer under two names and I am convinced that this is the same beer simply labelled 'Bios'.

Verhaeghe of Vichte make a West Flanders red called Duchesse De Bourgogne (6.0% abv). It is a blend of both young and 18 months old beer and has evidence of passion fruit and hints of coffee but the finish is sharp. They also make Vichtenaar which is quite fruity but also citric, and is a difficult beer to track down. Next we have Bourgogne Des Flandres (5.0%) which I think is made at Verhaeghe from a dark ale and Timmermans lambic. It is another good introduction to this style as it has plenty of sweetness to balance the lambic sourness.

Finally we have Zulte named after a brewery that closed in the early 1990's. It is now made by the considerable Alken Maes brewery group. Whilst it is not as complex as some of the other sour reds it still has the same sweet and sour blend.

Without doubt this is a unique beer style that would challenge most palates. It is a style that requires much skill and time to produce. My advice is that if you get the chance try one of these examples then go for it. Whilst not easily obtainable I am sure that at least one of these beers will be on sale at the next Peterborough Beer Festival. And if it doesn't immediately appeal try another at a later date and don't despair - I must have tried three or four before I became a convert. Hallelujah.

Brian Bosworth.

Brewer - Rockingham Ales

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## 30 Beers for 30 Years - The Story So Far

You are probably already aware by now that in 2004 we are celebrating the 30th anniversary of Peterborough & District Branch of CAMRA. One of the main methods of commemorating this occasion is that I am commissioning 30 breweries to each produce a special beer for us. Several of these beers have already appeared in pubs both local and further a field.

The 1st in the series was "**Bully Off**", a 4.5% traditional coloured ale from Grainstore of Oakham, and which featured the **Bull at Market Deeping** on the pump-clip, the birthplace of our branch. This sold so well it may be brewed again.

The 2nd beer was produced by Church End of Atherstone, Warwickshire. This hoppy 4.3% golden ale paid tribute to **Gilbert Cole**, an active member from day one who was celebrating his 75th birthday at the time. Entitled "**Bus Pass Special**" to reflect the special gift awarded to Gilbert from the branch in reward for his tireless campaigning efforts.

The 3rd beer in the series honours **Paul Wright**, the original organiser of Peterborough Beer Festival and a long-standing member involved in many other CAMRA activities. The beer was brewed by Brendan Moore at Icen, a light, fruity 4.0% offering which had blue colouring added in respect of Paul's beloved POSH. Called "**The Wright Stuff**", it certainly made a few people smile when they ordered a pint of it!

No. 4 was a strong, dark porter brewed by Leadmill of Denby. This deceptively drinkable 5.5% ale was named "**A Street Bar to Desire**", and featured the **Hand & Heart, Highbury Street**, Millfield. This 1930's backstreet boozie is the only one in our branch area to be included in CAMRA's National Inventory.

Beer No. 5 was designed by Sara Barton at Brewsters Brewery of Stathern. This 4.2%

golden offering was called "**Editoriale**" and celebrates **Beer Around 'Ere** our bi-monthly magazine, first produced in 1976.

The 6th beer of the range was brewed by Cottage of Lovington, Somerset. Despite their location, Cottage delivers to this area a couple of times a month. "**High Hopes**" is a triple-hopped 4.5% premium ale featuring **Mike Lane** on the pump-clip. Mike took over from his brother-in-law Paul Wright as festival organiser and is still at the helm today. High Hopes reflects upon his wishes that it continues to be the success it has been to date, plus he's a Pink Floyd fan.

The 7th beer had to be a mild as we were moving into May. Milton of Cambridge happily agreed to experiment with a 4.7% version to feature at the **Coalheavers Arms** May Bank Holiday Beer Festival, that we have entitled "**Bar Room Blitz**". The title cryptically links a 1974 hit record with the fact that the Coalie was the only pub in our area to be bombed during the war.

The 8th beer will honour **Steve Williams**, our pubs officer, archivist, and all round good guy, and provisionally Fenland will produce this. Many other brewers, both local and national have arranged to do ones later in the year. Titanic of Burslem, Stoke-on-Trent will be doing "**Rock the Boat**" for **Charters** in June and both Newby Wyke and Oakham are producing ales around festival time.

In addition to the Coalheavers Arms and Charters, two local outlets that are taking all thirty beers, the Wenlock Arms in Hoxton, London, and Out Of The Vaults, Leicester have also ordered the full range. Many other local outlets have joined in the fun so keep an eye out for them on your next visit to the pub - remember - these beers will never be seen again!

Cheers! Bram, Social Secretary

## Lost pubs of Peterborough Duke of Wellington, Wellington St, Eastgate.



The 2 pictures above are of the darts team of the long gone Duke of Wellington. The pub was situated where the Wellington St Medical Centre is today.

The gentleman standing on the front steps of the pub is A Wootton who was the son of the landlord. The landlord (and his son) are also in the main picture - Mr Wootton Snr is wearing the bowler hat.

The picture was probably taken in the 1890's opposite the old pub. The Duke was rebuilt sometime in the early 20th century as the original building was in such a bad state of repair. It was said that the pub used to back up onto rising land, so much so that one day a stray cow was seen feeding on the roof!

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

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

## New People

Graham & Sonja Moulden have now taken the reins of the **Oak Inn, Easton on the Hill**. Graham has been in residence for sometime as the chef but has now taken the plunge and has taken over the running of the pub and restaurant in it's entirety. Graham tells us that amongst his many improvements will be the choice of real ale. Along side the usual Greene King IPA he has now installed Everard's beers with regular guests from such diverse sources as Tring and Grainstore. He was also an enthusiastic supporter of our very own 'Bully Off' which is part of the Branch's '30 beers for 30 years' celebration. Give 'em a visit when in the area.

Amid many rumours that the **Vine** at **Coates** near Whittlesey was to be raised to the ground and desirable residences planted in it's stead comes the news that new hosts should be installed by late April. Experienced pub couple, Bruce & Denise Roan will be taking on this Charles Wells boozer with full and renewed enthusiasm. Demolition will therefore not take place (unless Charles Wells decide otherwise). Their current or previous pub (depending on when you read this) was the Railway Inn, Whittlesey. The future of which is unknown at present.

Daphne Dickerson and Michael Forrest will take over at the **George** in **March** while the existing licensees spend time travelling abroad.

Ian Fulcher has bought the **Exchange, March** from Greene King and intends introducing a range of real ales.

## It's a Charity Thing

Frank & Karen at the **8 Bells, Lincoln Rd** will be staging a Charity Day on Sunday 2nd May. Live music is promised with bands such as 9 Lives, The Limit, Sumo, R'n'B Band, 101 Proof, Hound Dogs and Crossfire already signed up. There is also a BBQ plus a Grand Draw for local charities. Kick off at about 1pm. Call the 'Bells' for more info 01733 897489.

The **Carpenters Arms, Coates** also held a charity day in aid of the children's ward at Peterborough District Hospital. Reports of a 'good time was had by all' have filtered through to us and the sum of £250 was raised.

Your local CAMRA Branch were also seen raising money for the RNIB at the recent 'Haunted & Historic Pub Slide Show'. Our thanks to Jess & Ann of the **Cherry Tree, Oundle Rd** for allowing us to use their function room. This was among numerous activities to mark 'National Pubs Week' in February. Our thanks to all who joined us.

## It's a gambling thing

The **Wheatsheaf in Wisbech**, a JD Wetherspoons, has just been given permission to add an additional fruit machine but has been told it will not be allowed any more because of police concerns that it could become an amusement arcade. Exaggerated, you may think - but the pub will now have five gambling machines.

## Pub Reopens

The **Comet** on **Elmfield Road** has been reopened by Paul Hughes, who has run pubs all around the country. Open all day serving Greene King IPA, Fullers London Pride and occasionally Charles wells Bombardier. Paul plans to reopen the old bar as a sports bar and then introduce food into the lounge. Families with children are welcome in the pub and garden. Karaoke on Friday nights and disco on Sundays.

In **Whittlesey**, we note from the locals that the **Ram** has recently undergone an £80,000 transformation and is now firmly part of the pub scene following its closure for what seemed like an eternity. The new landlord is Tim Hone.

**Scarlet's** on **Sycamore Avenue, Dogsthorpe** is a pub again after several years as a members club. Run by Karen Garton and her four children, it is open all day and serves John Smiths cask. Families with children are welcome until 7pm.

**The Hammer & Anvil, March** has been awarded the Cask Marque and has Adnams Bitter & Broadside permanently on sale with 2 guests. Landlords Mick & Alison Bayley who leased the pub 11 months ago host live music fortnightly on Friday Eves. A new patio seating area will be opening in May. More info call 01354 658968

### **No Smoking**

We can reliably inform our readers that the **Exeter Arms, Barrowden** (home of the much-admired Blencowe brewery) has now gone totally no smoking. Comments from the diners and drinkers appear to be favourable.

### **Clubs & Societies meeting in pubs**

Calling all Welsh people living in the Deeping area. The Welsh Society meets on the first Monday of every month at the **Goat** at **Frognall**. Just a friendly get together and general chit-chat in a friendly country pub. Next meeting 10th May at 7.30 ish. If you're of Welsh extraction contact June Bird at [june.phil@virgin.net](mailto:june.phil@virgin.net)

### **Pub works and alterations**

The **Harlequin** in **Wisbech** has planning permission to move the bar and front door and add up to date disabled access. Also in **Wisbech**, the **Clarkson Arms** will be adding a small restaurant area.

Planning permission is being sought for extension of the listed **Crown Hotel** in **Stamford** and for addition of guest accommodation to the **Punchbowl**, also in **Stamford**.

### **And finally: Monkey trouble in Western Uganda**

It has been reported that the local farmers in Western Uganda have been having trouble with drunken chimpanzees. The river valleys in one part of the country are home to numerous illegal breweries producing beer for the locals. The chimps in the area have also developed a fondness for the brew and have been known to drink to excess.

Monkeys, being similar in nature to ourselves also like a bite to eat after a few bevies and are known to raid local farms and plantations for their favourite post pint snack. Unfortunately, when the farmers try and chase the crop raiding chimps away a full-blown pitched battle can ensue resulting in injuries on both sides.

The similarity between Western Uganda and Broadway in Peterborough on a Friday night is purely coincidental!

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](mailto:steve@peterborough2000.freeserve.co.uk)

## PARADISE ISLAND MICRO BREWERY

Having had the good fortune to be able to travel overseas on many an occasion, and to be able to sample different beers within those countries - most of which I would not rate very highly - it was a great surprise to come across a tiny brewery in the most unlikely of far-flung places. This was on my recent trip to New Zealand, earlier this year.

Not one for flying to the Southern Hemisphere direct, I travelled via South America and across the Pacific with a short stopover in Tahiti. Having come across nothing of great interest beer wise in Rio de Janeiro, Brazil. A slight improvement in Buenos Aires, Argentina, where I came across one or two wheat beers.

Unfortunately shortage of time prevented me from meeting with the local CAMRA contact - yes there is one believe me.

So arrival in the French Polynesian Island of Tahiti did not hold much hope of finding good ale to quench a thirst the next day. Wrong!

Strolling along the seafront, after exploring the capital town of Papeete, and deciding the sun was getting a shade too hot it was decided lunch and a beer were next priority. Passing several bar / restaurants, none of which appealed I was just about to plunge into the next one, when the sun glinted on some very bright object a few doors away. Imagine my utter amazement on closer inspection to find a bright shiny copper with a complete brewery kit at the entrance to the restaurant.

Les 3 Brasseurs is a microbrewery set within the Brasserie Artisanale Bar, Restaurant on Bld. Pomare - Front de Mer - B.P. 4489

Papeete - Tahiti.

The brewery has been running for about three years now, by brewer Marcel. He imports all his ingredients from France - no surprise. A small newspaper type menu doubles as beer list and food menu, and a description of all the beers. Naturally being in Tahiti it's all in French, but I've managed to extract the important bits with my limited knowledge of the language.

Four beers are on offer, which are not filtered, pasteurised and served direct from the brewery holding vessels. La Blonde des 3 Brasseurs, houblonde a` souhait is a thirst quenching light ale much in the style of many of our hoppy beers. L'Ambree des 3 Brasseurs, au malt grille, a red brown ale. La Scotch des 3 Brasseurs, biere brune, is as the name implies a brown ale of the scotch style much favoured by the French. La Blanche de Tahiti, au malt froment, a very pale lager style beer but with loads of flavour.

All the beers are around the 5% mark, and are served in measures of 25cl. Le demi, 33cl. Le Taverne, or 50cl. Le Brasseur. You can buy a pitcher 1.8 litres or Au Metre - 10 beers.

Anyone who would like to look at La Gazette, their newspaper type menu, for further information can contact me from the contact list.

I don't think I will ever find another brewery in such a more remote place, and so far from the mainland. Next issue I hope to mention some of the New Zealand Breweries I came across.

David Murray

## No-Smoking in Pubs - recent developments

Recently, the total ban on smoking in pubs in Ireland has been widely trailed.

However, there has been a number of other recent developments including ones at award-winning local pubs The Rose & Crown, March and Bricklayers Arms, Whittlesey which have changed their no-smoking policies for the better.

At the Rose & Crown, March licensees Doug & Pauline Evans have recently decided to switch their no-smoking room from the smaller lounge on the right hand side to the main bar on the left. Initially carried out as an experiment, it has proved so successful it is now permanent. The number of comments from a few smokers who had to change rooms if they wanted to continue their habit in the pub has been few. The vast majority of customers have been very complimentary about the move.

As the change happened at the same time as pubs in Ireland went totally no-smoking, the local paper in March ran an article mentioning the changes at the Rose & Crown. Doug and Pauline have definitely seen a number of new customers in the past few weeks as a result.

At the Bricklayers Arms, Whittlesey Mary and Colin Hayward have recently made their lounge a no-smoking room and customers have noticed how much busier it is now.

This does seem to confirm the fact that more customers are attracted to a no-smoking environment - much more than those who want to smoke and therefore decide to leave. Recently Laurel Pub Company announced that they are converting a small number of their pubs to

totally no-smoking and even Wetherspoons has indicated their support for a ban on smoking, if agreed by all pubs.

Has your pub got a no-smoking room? If not it may be time to consider adding this facility as all the indications are that this can bring more business. If your pub does have a no-smoking room does it advertise this fact well as it clearly can pay to do so.

Following its own research, CAMRA recently signed-up to the 'Public Places Charter on Smoking' which encourages pubs to have a clear smoking policy and to advertise this fact. This means customers know whether there are any no-smoking rooms or not before they go into the pub. For more information about this initiative contact AIR, Freepost LON8895, London NW1 1JY Tel. 020 7482 0620 Fax. 020 7267 6177 or visit the website [www.airinitiative.com](http://www.airinitiative.com)

Finally, the action by pub-owning companies over the past years in converting many pubs to just one room is now making it difficult for those pubs to offer clean-air areas. This is yet another good reason for multi-roomed pubs to remain so, and for some owners to consider putting walls back in order to create a separate room. Even in rooms where smoking is allowed licensees may find it worthwhile to add smoke extractors and then advertise this with the "ventilated areas" charter sticker. These actions will all help pubs to continue to attract a wide selection of pub-goers.

Mick Slaughter

# Great Gift Idea for Father's Day

Stuck for a gift idea this Father's Day? Why not get a gift he will enjoy for the whole year? CAMRA membership - The ideal gift for anyone who loves real ale.

A whole year of CAMRA membership costs just £16 (Just £9 if he is over 65 or fully retired). So what would he receive?

## Membership & its benefits include:

- \* **Welcome Pack** -With membership card, first month's *What's Brewing* newspaper plus lots of campaign information.
- \* Our lively monthly members' newspaper, *What's Brewing*, providing hard-hitting news from the world of pubs and beer as well as listing information about CAMRA beer festivals and special events.
- \* **Free or substantially reduced** entry to all CAMRA beer festivals throughout the UK, we run over 140, including the Great British Beer Festival. This includes **FREE** entry to Peterborough Beer Festival
- \* **Discounts** on many CAMRA publications, including our best-selling Good Beer Guide.
- \* Access to the members' area of our National Website, with up-to-the-minute information and **exclusive special offers**.

So for the gift idea that he will still be thanking you for in months-to-come, buy him a CAMRA membership today!

Just fill in the form and post to CAMRA HQ, F.A.O Membership Secretary, 230 Hatfield Road, St Albans, Herts, AL1 4LW or call CAMRA on 01727 867201 alternatively find out more about membership on [www.camra.org.uk](http://www.camra.org.uk)

**Fathers Day is 20th June.**

## Appeal to experienced Chefs, Cooks, and Kitchen Staff

CAMRA needs experienced or trained kitchen staff to assist at this years Peterborough Beer Festival. The work entails preparing on-site food for our hard working Staff in our own kitchen. This would be mainly at lunch times, but may involve some evenings. We have up to 150 staff on site by the end of the festival and we have to feed 'em. We provide meals from the Saturday we are setting up (21st August), till Sunday closure and take down (29th August).

This would be an ideal opportunity for any trainee chef, or cook to experience preparing food for a large number of people, and with all ingredients and equipment provided.

Anyone interested can contact David Murray on 01733 560453 or Mark Skeet on 01733 553059

**These positions are on a voluntary basis, but with benefits.**

### APPLICATION TO JOIN CAMRA - JOIN THE CROWD!

I/we wish to become members of the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.

Name(s).....

Address.....

.....

.....Post Code.....

Signature(s).....Date.....

I/We enclose the remittance for:

Single Membership	£16 ( )	Life £192 ( )
Joint Membership	£19 ( )	Life £228 ( ) at same address.
Overseas Membership	£20 ( )	Life £240 ( )
Joint Overseas	£23 ( )	Life £276 ( ) at same address.
Under 26 Member	£ 9 ( )	Life not applicable.
Retired	£ 9 ( )	Life £90 ( )
Retired Joint	£12 ( )	Life £120 ( ) at same address.

Remittance payable to CAMRA.

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

## Will May be Mild this year?

CAMRA, the Campaign for Real Ale, will be promoting Mild throughout May. The aim of this campaign is to encourage pub licensees to stock Mild and persuade pub-goers to give one of Britain's finest styles of beer a try throughout the month of May.

Mild is usually an ale of low gravity and hop rate, hence rounder, normally slightly sweeter, and distinctly less bitter on the palate and in aroma than more highly hopped bitters. Mild is usually (but not always) darker in colour than bitter, through the use of a higher roast malt or caramel.

This traditional style of beer, dating back over 400 hundred years, has unfortunately disappeared from many pubs and is in danger of becoming extinct in certain areas of Britain.

John Norman, CAMRA's Light and Dark Supporters spokesperson said, "Mild is one of Britain's finest styles of beer but it can be difficult for the beer drinker to locate pubs that regularly serve it. Unfortunately this means that many discerning beer drinkers never get the opportunity to try the delights of Mild. I would urge all licensees to put on some Mild in May, promote it to the local pub-goers and this will hopefully benefit the pub, the consumer and go some way to saving this wonderful drink from disappearing from British pubs forever!"

We do know of some pubs in our area that will have a mild ale available this May but are sure that there are others that we haven't been told about. If your pub is one of them, let us know and we will add it to our website.

The **Palmerston Arms**, **Charters**, the **Coalheavers Arms** and the **Brewery Tap** all have a permanent mild.

Just out of town, the **Plough** at **Farcet Fen** always stocks Elgoods Black Dog Mild and there must be some Elgoods houses stocking it.

A little further afield, **Blencowe Brewery** have produced their first ever mild. It is called Mild Mannered Boy and will be available in the **Exeter Arms**, **Barrowden** from early May. And in **March**, the **Rose & Crown** have a regularly changing Mild.

**Oakham Ales** have also produced a mild for May. It is 4.1% abv and uses Pearle and Santiam hops. It will probably be called Bartons Mild but is unlikely to taste like the last version as it is a completely new recipe.

If you fancy trying a drop of mild in good company, join us on Thursday 6th May for a crawl to the four city pubs that have a permanent mild. See diary dates for details.

And keep your eyes peeled for the new mild from Milton Brewery. It's one of our 30 Beers for 30 Years and will be called Bar Room Blitz.

Sup up and enjoy that pint of mild.

## New Local Beer Festival Done Good

Organising a first ever Beer Festival in a pub would seem not a daunting task. After all the entire pub sells beer all the year round, so what's the difference in setting up a few extra casks on a stillage with some extra bar space? Well for a start you have to get the customers through the door and drink the beer. You also have to attract more than your regular customers.

Darren Peet licensee of the Peacock on London Road, Fletton took the plunge over the Easter Weekend holiday, and held the pubs first ever Beer Festival with twenty beers to chose from. By closing time on Monday almost every drop had been drunk. This was in spite of Posh not playing at home on the Saturday, but they were on the Monday Bank Holiday. With live music on three nights, and Thai food available, I think



the event can be marked down as a success for a first time. Darren was very pleased with his first festival, to the point that another one is planned for later in the year. Watch BAE future issues for details.

In contrast to a first event in Peterborough, The Green Man in Stamford was holding its 9th Easter Beer Festival. This always proves popular and this year was no exception. On Friday the choice of beers was restricted if you wanted one from the cellar, but an abundant choice on the outside bar should have satisfied most punters. On Saturday the outside bar was wiped out but there were still 15 plus beers on Sunday - most likely the ones we couldn't have earlier. So another successful Easter for Tony Shilling.

## Brewery Closure

It was announced during April that Guinness is intending to close their Park Royal Brewery in London and transfer all production of the black stuff to Dublin. Although the stout brewed at Park Royal was a keg version only, it never the less reflects on the downward sales of Guinness in the UK. Makes a change for a major brewer of keg beer to admit to declining sales; they normally take great delight in ramming down our throats how much cask ale sales are dropping. Still at least we will be able to drink a drop of the Dublin brewed 'Oirish' Guinness.

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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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info@beer-fest.org.uk

*Short Pints:* **TRADING STANDARDS**  
Peterborough 01733 453532  
Cambridgeshire 0845 3030666  
Lincolnshire 01522 552401  
Northampton 01604 707900

*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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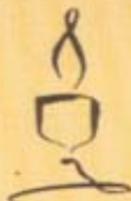
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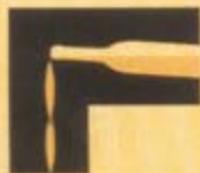
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