

# BEER Around Ere

No. 114 Christmas 2003 - P'boro & District Branch of CAMRA.

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# EDITORS MESSAGE

Welcome to the Christmas edition of Beer Around 'Ere! There will be plenty to do during the festive season, including the annual CAMRA Xmas party. This will be held at the Fletton Ex Servicemans club. Also don't forget to get those New Years Eve tickets down your local pub before they all sell out.

After Christmas things usually go a bit quiet as everybody has overindulged and over spent, however for those of you like me who refuse to stop partying, try The Straw Bear festival in Whittlesey town centre. there will be plenty of good ale and entertainment for all the family. P.S. I am currently taking my photography examinations so early submission of articles would be greatly appreciated.

Cheers, Merry Christmas and a Happy New Year.

Marcus Sims - Editor.

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

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# DIARY DATES

## NOVEMBER

**Sat 22** Trip to Sheffield by train visiting Historic Pubs or Upper Don Valley pubs.

**Mon 24** Envelope stuffing for GBG nominations and POTY voting at Goodbarns Yard from 7.30 onwards. All welcome.

**Wed 26** Branch Committee Meeting and presentation of Gold Award, 8.30pm, Fletton Ex-Servicemen's Club.

## DECEMBER

**Mon 8** Branch AGM, New England Club , 8:30pm. Bring membership cards.

**Sat 13** Branch Christmas Party, Fletton Ex-Servicemen's Club 7:30pm to 12:30. Twelve real ales, good food & entertainment, including live music. NB. Membership card or invitation essential to gain admission.

**Tue 16** Branch Committee Meeting, tbc. food.

## 2004

2004 will mean thirty years of CAMRA in Peterborough so watch out in these pages or on our web site, [www.real-ale.org.uk](http://www.real-ale.org.uk), for thirty special events to celebrate the fact.

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magazine is now regularly more than 60g

## Rose & Crown, March - a Real Traditional Pub

The Rose & Crown in March is a CAMRA Gold Award Winner for its range of real ales with nearly 1,800 different beers having been served over the past few years. I am pleased to report of recent changes to make it an even more traditional pub.

Out has gone the pool table and fruit machine to be replaced by tables and chairs; there is no TV, no juke box and no video games. With only the faintest of background music conversation is not interrupted. The only food now is crisps, nuts and pickled eggs as they recently stopped selling meals.

Also, in the past few months Doug and Pauline Evans have, due to lack of demand I am pleased to report, removed most of the keg beers so that only one remains. What may have made the difference is Doug's reaction to anyone ordering keg beers or lagers. A pint of Tetley's Smooth is likely to get a, "A Pint of Tetley's Ha Ha" comment and a pint of Carlsberg will be met with, "Cow & Gate - yes, baby food" remark! If they then ask for a packet of crisps you can expect "Too strong - I've got a packet of rusks for you"! Doug adds "Customers are now becoming embarrassed to order anything other than real ale"!

On the bar is a bank of six handpumps recently installed by Beerengines.com and a further hand-pump which always sells a mild. On a recent visit the range of real ales was the permanent beer Archers Village, and five ever changing guest beers - Castle Rock Black Gold Mild, Harviestoun Bitter & Twisted, Blindman's Esmerelder, Titanic Engine Room, Butts Le Butts Lager and Oakham St Bibiana. Also you will find two ciders - Westons Traditional Scrumpy, Saxon Autumn Breeze - and Saxon Harvest Perry which are fetched from what has been described as a "state of the art" cellar. Signs in both bars state "Don't be shy - Try before you buy" and Doug will not hesitate to grab a small glass and offer you a sample of any beer.

A menu on the wall lists the beers and numbers them from 1 to 7 so most of the locals order "a pint of number 2", or "number 5 please".

Another possibly unique feature is the large laminated map of the British Isles on the wall of the bar where Doug helpfully marks with an X and the pump number the beers currently on sale. I must admit I did not know where Blindmans Brewery was - it was easier to check on Doug's map for number 5 than look it up in the Good Beer Guide later!

The pub still retains two separate rooms. The carpeted bar on the left is an amalgamation of the former off-sales area and the lounge. Look for the "Smoke Room" and "Off Sales" stained and leaded front windows.

On the right is the comfortable small no-smoking lounge with a "Tap Room" stained and leaded windows and a coal-effect fire. There is a black-board over the fireplace which is not a food menu, as in most pubs, but the beer and cider menu! The Rose & Crown also stocks over 100 whiskies, half of which are malts - ask for the whisky menu. There is also a cosy floral patio at the rear.

I can highly recommend a visit to a pub with traditional values and practically none of the modern facilities that many pub owners try to tell us are 'a must' for a successful pub. The essential ingredients are in fact good beer and good conversation, which are in plentiful supply here.

It is well worth the stiff walk from March Station so why not pay it a visit by train. They run hourly from Peterborough with the last one back leaving at 21.29 Monday to Friday, earlier on Saturday at 20.50, but, at a remarkable 22.11 on a Sunday. The cheap day return train fare can be as little as £2.25 using the Groupsave scheme (no booking required) where 3 or 4 travel for the price of 2.

The Rose & Crown is situated at 41 St. Peter's Road, the B1099 to Manea, PE15 9NA and is open from 12 to 2.30 (3.00 Sat) and 7 to 11; closed Wednesday lunchtimes. Phone number is 01354 652879

Mick Slaughter





Corpe Titum

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

# Classic Beer Styles - Part 7.

## LAMBIC & GEUZE

This is the story of the oldest style of beer in the world and yet one that is virtually unknown.

Prior to 1500 all beer was made without the deliberate addition of yeast. Brewers mashed their barley and then simply exposed it to the air until wild yeast settled on it, and fermentation began, as if by magic. This is known as spontaneous fermentation and it was so mysterious an occurrence that the earliest name for yeast was 'God is Goode'. During the 16th Century brewers began to harvest the yeast which came to the top of the fermenter and used this in subsequent brews as it produced a quicker more reliable fermentation. Hence top fermentation was borne.

By the beginning of 1700 all Europe had abandoned beer of spontaneous fermentation with the exception of a small number of brewers in Belgium, in the Pajottenland and in the river Zenne area, both near Brussels. In this area the brewers continued with the old ways producing a beer known as 'lambic', fermented by wild yeast. If you look carefully at some of Breughels paintings you will see Flemish peasants enjoying lambic poured from jugs and drunk in pottery mugs. The name either comes from the town of Lembeek or perhaps from the French word for a brewing still – 'alambic'.

When the original brews of lambic are sweetened with sugar they are called 'faro' and when lambics are blended and re-fermented in the bottle they become 'geuze'.

Lambic (and faro) are nearly always served on draught and are increasingly rare, as there are less than a dozen producers. Geuze is very rarely seen on draught and has been bottle fermented/conditioned in champagne style bottles since the Battle of Waterloo. The composition of lambic/geuze is at least 30% wheat and never more than 70% barley, in accordance with a Belgian Royal Decree. Hops are used sparingly and often old oxidized hops are used as this style of beer is not bitter. The wild yeasts now identified as 'Bruxellensis' and 'Lambicus' provide a sour flavour, and most people on first tasting this type of beer find it overpoweringly

sour, with a very dry finish. Lambic is lightly carbonated often flat, but geuze is well carbonated and can be as sparkling as champagne. After many years sampling geuze I still find some of the most serious examples can only be sipped.

All brewers of 'normal' beers would find the presence of wild yeast in their brewery (or beer) a disaster, but the lambic brewers will not even disturb a cobweb in their fermenting rooms for fear of disturbing the unique atmosphere. Some years ago I was chided by the brewer at Lindemans brewery (Renee) for walking out of the fermenting room with some of his cobwebs in my hair! Most lambic brewing still takes place in the winter, spring and autumn as the hot temperatures of summer produce uneven fermentations, and lead to off flavours.

Prior to the first world war over 200 lambic brewers existed but now only a dozen survive. The most prominent of these are De Troch, Boon, Jacobin, Lindemans, Mort Subite, Oud Beersel and Timmermans. In addition there are three respected blenders - Fonteinen, Hanssens and De Cam who buy young lambic and blend it with older lambics to produce geuze with varying tart/dry results. Blending and ageing always takes place in large wooden barrels, normally oak, and when bottled they are allowed to mature for around twelve months. Many geuzes are thus two years old before being allowed out - a situation that the accountants at modern brewing factories would consider totally unacceptable.

Geuze is available from specialist beer shops and whilst the majority of drinkers would struggle with the most challenging geuzes (such as De Cam or Hanssens) I would suggest trying either Timmermans Geuze Caveau (5.5%) or Beersel Oude Geuze (6.0%). Both are excellent entry level drinks.

If you want the full Monty then go for Boon's Marriage Parfait (8%) or Lindemans Cuvee Renee (5%). As to lambic it is so rare you would need to seek out one of the handful of excellent cafes in Pajottenland still serving it such as De  
Continued page 10



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

## COACH & HORSES

The Coach & Horses on the High Street, Fletton has been in the news recently and probably will be for a while yet. For some time now it has been one of the main live music venues in Peterborough - remember we lost the Norfolk when it was converted into an estate agents and the Six Bells when Greene King closed it and boarded it up.

But the owners, the Unique Pub Company, have now told Fran that she must leave on 26th November as the pub has already been sold. Early stories suggested that the pub would be demolished as it had been sold to developers who would build houses or flats on the site. However, a recent statement from Unique in the Peterborough Evening Telegraph said that the pub was being sold as part of a package of 16 pubs around the country. In that case, the buyer is much more likely to be a pub group than a developer and it may still be possible to save the Coach.

It would certainly be disappointing to see it go. Apart from being a music venue, it is now one of few pubs in the area with a useful function room, is an excellent community pub surrounded by plenty of old chimney pots, has collected large sums of money for charity and used to be in the Good Beer Guide.

So to the new owners - whoever they may be - I say, don't scrap it. Take the best of what it is now and the best of what it has been in the past and make it once more a great public house. Rumour is that Fran is moving to the Heron which has a large function room so the live music scene may still survive.

Harry Morten

Rare Vos in Schepdaal, and De Heren van Lederkerke in Denderleeuw. Alternatively if you are in Brussels you should try seeking out the Cafe Becasse and the Mort Subite both of whom served draught lambic on my last visit. The ideal halfway house tasted on draught and in bottle is Timmermans Lambicus (5%) a lambic brewed with a large proportion of wheat that has a mellow sharpness with hints of pineapple. I mentioned Lambicus in my article on wheat beer and have no hesitation in giving it the thumbs up again.

When geuze is sweetened by the addition of fruit we have the much more familiar fruit beers which are regularly seen at beer festivals nowadays. The best fruits to add to geuze seem to be peach (Timmermans Peche), cherry (Lindemans Kriek) and raspberry (Jacobins Framboise). Unfortunately few of the fruit beer producers now use whole fruit and prefer concentrates. I would suggest avoiding all the 'De Troch' fruit beers as they are weak fruit drinks

best suited to youngsters. To correct a common misconception the excellent Liefmans beers are not lambic/geuze based as they are not made by spontaneous fermentation.

The use of fruit in English style ales is notoriously difficult to get right as you need to balance the sweetness with some sourness. There are no known copies of geuze made in the UK and even the adventurous micros in America are too afraid of customer reaction to try this style of beer. In any event the use of the expressions 'lambic' and 'geuze' are restricted to the geographical areas mentioned above.

And so this will remain a rare and misunderstood style of beer appreciated only by the Belgians, the beer connoisseurs, and hopefully a few more people who have now read this article.

Cheers

Brian Bosworth

Brewer - Rockingham Ales.

## STRAW BEAR FESTIVAL

2004 will see the 25th anniversary of the revival of the Straw Bear Festival in Whittlesey. The festival will run from January 7th to the 11th with Saturday 10th being the date for the traditional visit to all of the real ale pubs while trying to avoid the bear and watch all of the dancers. If you want to help in any way, then please contact the organiser Brian Kell on 01733 208245.



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## OBITUARY

On Friday 10<sup>th</sup> October we learnt of the tragic death of Bruce Heron, popular licensee of The Coalheavers Arms.

Bruce was more than just a pub landlord; to many of us he was a friend of great value, especially to me. Although I had only known him for the fifteen months that he and his partner, Stephanie Beard, had been at the pub, he made you feel as if you were the most important person in his presence at that time. Together, Bruce and Steph, as we were encouraged to call her, were a formidable team who ran an increasingly thriving pub, with very high standards and an extremely welcoming atmosphere.

Bruce was a fairly shy man in general, but had an infectious sense of humour that only those who got to know him maybe appreciated. His knowledge of a wide range of subjects was unsurpassed, probably due to the great variety of books he had read over the years.

A native of North Yorkshire who was born in Darlington, Bruce went on to study medicine in Scotland ultimately qualifying as a doctor. But the attraction of the beer tap and spile over the needle and scalpel made him decide that his future lay in the pub trade. After spending some time in a variety of pubs around the countryside of Hertford, Cambridge and a short spell in Dorset, Bruce and Steph arrived in Peterborough to manage the Coalheavers Arms for the new owners, The Individual Pub Co. In that first year they worked extremely hard to build the pub trade up to it's present level from a business that had been shut down for several months. A meticulous cellarman, Bruce kept his beers to perfection, which was reflected by the number of guest beers he was allowed to stock increasing over the last few months.

From a personal point of view I found Bruce a very amusing individual, and we would happily trade banter with each other, especially regarding our origins (I'm a Scot for those who don't know me). Indeed I recently told Bruce that he was the only man who could insult me without offending me, and we got a good laugh out of it. The week before his death was my birthday and Bruce, Steph, my wife and I, along with some other regulars travelled down to Hertford where they were holding the second annual beer festival. I was in awe at the number people who came up to speak to Bruce and shake his hand, both at the beer fest and in the two pubs we later visited. Needless to say, Bruce carried that admiration up to us in Peterborough where he turned on its head the myth that our city is not a friendly place for newcomers.

Finally I will end this tribute to my friend by a true tale. We had been to Stamford for the riverside music festival in July and had had a few ales, returning home on an earlier train and dispersing randomly on arriving back in Peterborough. Eventually, like all good homing pigeons we ended back at the 'Coaly'. Bruce, who had been sitting on a stool at the bar, and completely out of character, suddenly bellowed: "Come on you lot, have you got no homes to go to, its quarter to twelve". Out of the respect that I have for most licensees, I dutifully emptied my glass and left for home, only to find on entering that the kitchen clock read ten to eleven! Later on the next day this very sheepish man behind the bar said "I think I owe you an apology for last night". I don't know who had the silliest widest grin that day, but loads of clock jokes followed over the next few weeks. Bruce on that occasion was too early by an hour and his passing now is certainly far too early by many years. Our deepest thoughts and sympathy go to Steph and to all Bruce's family and friends.

David Murray

# Christmas Beer Quiz

1. What are the common names for the following religious breweries?
  - (a) Notre Dame de Saint Sixte
  - (b) Notre Dame de Saint Remy
  - (c) Notre Dame du Sacre Coeur
2. Which brewery that produces a Christmas Beer called Wreckage commemorates a famous ship whose Captain hailed from Stoke-on-Trent?
3. Which brewer's wife was told to keep her daughter away from the Stage?
4. What type of beer was supposedly brewed for Catherine of Russia?
5. Which East Anglian beers prominently feature coriander?
6. Lambic is made from young geuze. True or false?
7. Which beer was judged CAMRA's 'Champion Beer of Britain 2003'?
8. What do the initials (a) O.G. and (b) I.P.A. stand for?
9. Which brewery celebrates with a 'Christmas Cracker'?
10. Which brewery is named after a tailless amphibian on a piece of land surrounded by water?
11. What is the English translation of 'Barcud Coch' brewed by Bragdy Ceredigion and refers to a bird now seen over Rockingham Forest?
12. Which fruit is used in Kriek?
13. Which of the following plants are hops related to - cannabis, nettles, holly, ivy?
14. Which Belgian Brewery makes 'Stille Nacht' (Silent Night)?
15. Sierra Nevada is brewed in which state of the U.S.A.
16. Which range of beers is named after the star of the Wizard of Oz, with a fine figure?
17. Where in Cornwall would you celebrate Christmas with a Spingo?
18. Which breweries celebrate (a) 1859 and (b) 1845?
19. Chocolate malt is made by the addition of cocoa. True or false?
20. Which bird would brew a Quismas Quacker?

Compiled by Brian Bosworth - Rockingham Ales

Answers page 15 - No cheating!

## GOLD AWARD

On the 9th October, members of the branch travelled to Bourne to present a Gold Award to the licensees of Smiths, a new pub converted from a grocery and delicatessen of the same name. Mick Thurlby gave us a tour of the two story multi-roomed pub adding interesting notes such as “This was where the hams were prepared” and “Jam was made in here”. With several beers on hand pump and more in the cellar, the pub deserves to do well in what has been rather a beer desert - and if the mixed age groups that were present on our visit continue to use the pub, then it stands a very good chance.





## Christmas Beer Quiz Answers.

1. (a) Westvleteren (b) Rochefort (c) Westmalle
2. Titanic. The Captain of the Titanic was born in Hanley Stoke-on-Trent.
3. Mrs. Worthington as in 'Don't put your daughter on the stage'.
4. Imperial Russian Stout.
5. Umbel Ale and Umbel Magna.
6. False - Geuze is made from lambic.
7. Harviestoun 'Bitter and Twisted'.
8. (a) Original Gravity (b) India Pale Ale
9. Woods of Shropshire.
10. Frog Island.
11. Barcod Coch translates to 'Red Kite'.
12. Cherries are used in Kriek.
13. Hops are related to both cannabis and nettles.
14. Stille Nacht is brewed by Dolle Brouwers (or Mad Brewers).
15. Sierra Nevada comes from California.
16. Dorothy Goodbody.
17. The Blue Anchor in Helpston brews 'Spingo Ales'
18. (a) Harvey's make 1859 Porter (b) Fullers make 1845.
19. False. There is no cocoa in chocolate malt.
20. A Mallard (Mallard Brewery) would brew Quismas Quackers.

Dear Editor

Firstly congratulations on another good read for the Autumn edition.

An idea for you to consider, If you print photos like the one on the cover of the last magazine is to introduce a caption competition for each edition. Maybe then the most popular one to appear in the year could be turned into a Christmas card and the proceeds used for the branch funds or charity. For example a couple of suggestions for the Autumn edition are

Right . I know they call me Wacko Jacko , but Chas Wright told me not to whack my thumb.

or

I hope I get my thumb out of here before the festival opens.

Cheers David. I will give that a go somewhere in this issue, The Ed.



## HERITAGE PUB GUIDE

Britain's True Heritage pubs feature in new 'National Inventory' Consumers call for more recognition and protection for pubs with outstanding historical interiors.

Of over 60,000 pubs in the UK, a mere 250 have interiors of outstanding heritage interest. The huge majority of pubs have undergone drastic alterations in recent years and less than 4% have retained features of historic significance.

The 'National Inventory' (of outstanding historic pub interiors) is released by CAMRA, the Campaign for Real Ale. It features 205 pubs with exceptional historic interiors and a further 43 pubs with particular internal features of national historic importance.

Dave Gamston, Chairman of CAMRA's Pub Heritage Group and Editor of the National Inventory said, "CAMRA fully appreciates that pubs have to survive in the real world of commercial pressures, adapting their business to modern needs, but all too often these pressures have led to 'change for change's sake', with wide-scale loss of historic internal features. Less than a small percentage of the national pub stock remains unspoilt enough to be worthy of CAMRA's National Inventory, and holding on to these treasures is now a major conservation challenge. The National Inventory is about raising awareness of the problem with politicians, local authorities, pub companies and fellow consumers. It's also about celebrating the best of the pub heritage we have left".

The third edition of the National Inventory has been painstakingly compiled by CAMRA's Pub Heritage Group. It includes pubs from across the UK including Northern Ireland. Pubs are selected purely for their internal physical fabric and things such as beer quality or 'atmosphere' are not considered.

continued page 17

continued

CAMRA calls for more local authorities to protect pub interiors from unsympathetic alteration.

A large number of National Inventory pubs are in statutorily 'listed' buildings - most of them at Grade II, which means their safeguarding is essentially entrusted to local planning authorities. In the past, local planning authorities have not always exercised their control powers with the same force to the insides as to the outsides of listed pub buildings, and this has contributed to the loss of many valuable pub interiors.

Not all historic pubs qualify for statutory listing, but they could benefit from inclusion in 'local lists' of the kind some local authorities already operate. CAMRA is calling for all local authorities to establish such lists, which can play a major part in influencing local planning policies and raising awareness about locally-important historic buildings, including pubs. CAMRA believes that, at the present time, only about a third of local authorities choose to maintain such lists.

Dr. Geoff Brandwood, CAMRA and English Heritage Pubs Caseworker said, "Many pubs have interiors which are simple and unsophisticated and do not qualify for statutory listing, yet they are still of value to the people who use them and help to define the sense of local community. The local list initiative holds promise as a vehicle for protecting valuable local pubs and their historic interiors so that future generations can enjoy them".

The Government is undertaking a review of building and area designation this year.

This review is widely expected to place greater emphasis on character assessment of localities, understanding what makes them special and the value local people attach to them, and through this process achieve greater engagement with local communities and their heritage.

Dr. Brandwood said, "Pubs need to be a central part of this process and CAMRA's National Inventory can be an important reference for planners and decision-makers in understanding which are the key historic pub buildings in a given locality".

Local authorities need greater resources for building conservation.

A recent report from English Heritage has highlighted a shortage of resources within local planning authorities for dealing with the historic environment.

The report shows that 15% of authorities have no Conservation Officer posts at all and three-quarters of conservation areas have no adopted character assessments. The report also found the influence of Conservation Officers within planning departments to be generally low.

Referring to the Government's policy document of December 2001 ('The Historic Environment: A Force for our Future') Dave Gamston said, "The Government is placing great importance upon conservation issues and character assessments in local planning. Yet there seems to be no plan at all to provide the necessary resources for planning authorities to action what is preached. Things clearly need to change if building conservation at the local level is to stand a chance of being successful."

\* The CAMRA National Inventory of pub interiors of outstanding historic interest is available from CAMRA, priced £2.50.

\* Looking for a heritage pub in your area? Full listings of National Inventory pubs can be found at <http://www.camra.org.uk/> [www.camra.org.uk](http://www.camra.org.uk) under the category heading 'Historic Pub Interiors'.

CAMRA, 230 Hatfield Road, St. Albans, AL1 4LW  
Tel: 01727 867201; Fax: 01727 867670;  
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# CAPTION CONTEST

Well thanks to David, one of our keen reader's suggestions I have decided to include a caption contest in this months edition.

The rules are simple, just think up the best caption for the picture below and I will print the funniest or cleverest in the next issue.

But please remember they must be fit for publication. Also try and avoid 'in - jokes' that the general public wont understand.

This months picture is of 'Swampy' one of our many beer festival helpers, who is relaxing with a quiet drink after a busy session working behind the bar.

Answers to        The Editor  
Beer Around 'Ere  
131 Fengate  
Peterborough PE1 5BH





## **REAL ALE STILL UNDER 2 POUNDS A PINT!**

CAMRA, the Campaign for Real Ale, have released the results of their new prices survey revealing that real ale remains good value for money at under £2 a pint!

The prices survey was carried out during March by CAMRA members throughout the UK. In total, almost 6,500 beer and cider prices were collected from over 1,000 pubs. The pubs surveyed were a mixture of tenanted, managed and free houses and included those owned by breweries, pub companies and individuals.

The average price of a pint of real ale was £1.98, an increase of only 2.65% from the same time in 2002 (£1.92). In comparison the average price of lager was £2.17, up 2.7% since 2002 (£2.11). This is lower than inflation which was 3.1% between April 2002 and April 2003.

Mike Benner, CAMRA's Head of Campaigns & Communications said, "British real ale still offers good value for money at under the £2 mark and is on average 19p cheaper per pint than lager. There are over 2,000 different real ales on today's market and it is pleasing to see that they are generally on sale at an affordable price. Real ale is the best of British beer, brewed using natural ingredients, with more taste and diversity than any other beer style. It's amazing that it is generally cheaper than inferior mass-produced lagers."

Benner continued, "The Chancellor put a penny on a pint of beer in this year's Budget, which will have increased prices in pubs by 2 or 3 pence a pint. We'll continue to campaign for a reduction in beer duty as this will help to stamp out smuggling and encourage people to visit and enjoy British pubs on a more regular basis, rather than drinking cheap imported lager at home!"

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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 .....**

continued from page 21

It was also interesting to see that real cider averages £2.05 a pint - up only 1.09% from 2002 (£2.03). Real ciders offer a better value for money than processed mass-produced keg ciders which average at £2.21, up 2.42% from 2002 (£2.15).

## Regional Variations

The least expensive region in the UK for real ale was the North West where the average price of a pint was £1.75. The most expensive was the South East where a pint costs on average £2.15.

The least expensive area for cider is, not surprisingly, the South West where it is £1.83. The most expensive was East Anglia where a pint will set you back £2.36.

## Price Variation within a region and value for money

Whilst some regions are, on average, more expensive than others, there is an even greater variation in the price of a pint from pub to pub within any region. Lowest prices found for real ale were 99p and the most expensive between £2.80 and £3.00!

The cheapest prices were usually from chains such as J D Wetherspoon and other pubs trying to match their prices. The most expensive were either very strong beers or beers sold in perceived up market establishments.

Benner concluded, "The important thing for beer drinkers is to look for good value. A real ale served in proper condition at a fair price. A beer that is badly served, has off flavours or is lacking in condition is a poor bargain at any price. It's essential that pubs strike the right balance between quality, price and variety."

Full results of the price survey are available from the editor or from CAMRA HQ 230 Hatfield Road, St. Albans AL1 4LW

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## 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

## CAMRA MEMBERSHIP CHRISTMAS GIFT

Ideal gifts for anyone who loves real ale

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Just complete the form below and send, with a cheque (payable to CAMRA) to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW.

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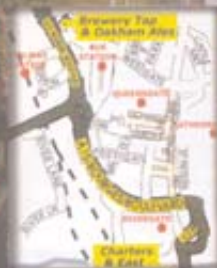
Applications will be processed within 21 days and should be with us to distribute by at the latest by December 12th.

\* All savings are based on an individual purchasing Membership + a gift pack. A 35% saving is based on purchasing a Single membership and Gift Pack 4 with all books featured at their RRP at the time of print. Offer only valid until December 2003

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