

BEER FREE Around íEre

No. 125 October/November 2005 - 7,500 copies distributed to 400 pubs
Peterborough & District Branch of CAMRA, the Campaign for Real Ale
www.real-ale.org.uk www.beer-fest.org.uk



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82 Oundle Rd, Peterborough PE2 9PA Tel: 01733 565865

Ramblings from the Editor

After a hard, but thoroughly enjoyable, slog at the Beer Festival, trying to put together this edition of the newsletter has not been easy. The last thing I needed was to be criticised for a lack of campaigning effort in the newsletter. Having invited the critics to redress the perceived imbalance with campaigning contributions, the copy deadline came and went, and I am still waiting. I was, however, fortunate in having received so many contributions, many of which were unsolicited, and for those contributions I am pleased to receive them. Keep them coming in! After all it is Peterborough CAMRA's newsletter and everyone has an equal voice.

On a more positive note, it was great to see so many visitors to the Beer Festival, despite the damp conditions underfoot. I enjoyed meeting so many people that I only ever see at the Beer Festival.

With the nights drawing in, and the new season beers being launched, don't forget to look out for the new beers to celebrate 200 years since the Battle of Trafalgar (October 21st) and also the 400th Anniversary of the Gunpowder Plot on November 5th. I'm sure our local breweries will be producing one or two surprises. Brewers, let me know and we can feature them in the next edition (see copy date below).



Cheers

Bob Melville, Editor

The next issue of BAE will be published on
Monday 31st October

We must have your stories, news and
advertisements by **Friday 14th October**

Late copy cannot be guaranteed entry.

Please contact **Neil Richards on 0870 334
0640** for all of your advertising needs.

Steve Williams pubs-officer@real-ale.org.uk or 07802 896641 is always looking for pub news.

Stories and other copy will be welcomed by
**Bob Melville bae-editor@real-ale.org.uk or
0870 334 0328.**

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Editor or of CAMRA.

**Market Place
Oundle
July 18 2005**

Re Article on Beer Prices, Page 26 Issue 124

The remarks in this article by CAMRA Chief Executive Mike Benner were from a planet I do not recognise; beer 'round me is £2.70 per pint, not £2.15 per pint. In vivid terms, beer is £21.60 per gallon: FIVE times the price of petrol.

No wonder you never see a pensioner having a pint. For Mike Benner to claim that beer is "exceptional value for money" is, frankly, an insult to everything CAMRA should stand for. It is nothing short of a disgrace.

Alistair Morgan

DIARY DATES

SEPTEMBER

Friday 16th to Sunday 18th Beer Festival at The Coal Heavers Arms, Park Street

Friday 16th to Sunday 18th Beer Festival at The Green Man, Stamford

Tuesday 20th Committee Meeting at Charters, Town Bridge 8:30pm

Thursday 22nd Cambridgeshire Pub of the Year Presentation, Palmerston Arms, Peterborough 8:30pm

Wednesday 28th Extraordinary General Meeting, Goodbarns Yard 8:30pm
Your chance to decide how we choose GBG entries and our Pub of the Year.

OCTOBER

Monday 3rd Beer Festival Debrief meeting, Drapers Arms 8:30pm

Come along and tell us what was good and what was bad from the point of view of customer or volunteer.

Sunday 16th Sunday Social, Brewery Tap at 1:00pm

A chance to meet up in the Brewery Tap for Sunday lunch if you fancy.

Friday 21st

Minibus trip to 'Trafalgar BeerFest', Admiral Wells, Holme

Beer Festival/Hog Roast/Live Band/Firework display to celebrate 200 years since Battle of Trafalgar.

Tuesday 25th Committee Meeting, Drapers Arms at 8:30pm

NOVEMBER

Tuesday 1st Gold Award, The White Swan at Woodnewton. Transport TBA

ADVANCE NOTICE

DECEMBER

Saturday 3rd Members' Christmas Party. Tickets will be available at all Branch social events. £5 will get you entrance into the Brewery Tap, a free pint of real ale, a Thai buffet and entertainment by Citizen Smith. This is a must for all CAMRA members.

Tuesday 6th Branch AGM, New England Club, Occupation Road, New England

**CONTACT KEVIN on 0870 334 0622 or email social-sec@real-ale.org.uk
PLEASE BOOK EARLY FOR TRIPS TO AVOID DISAPPOINTMENT**

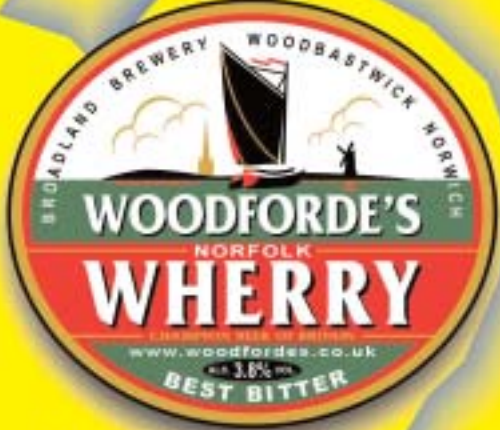
PALMERSTON ARMS COMPETITION

Sudoku really has taken off. I received answers to the last puzzle from all over the area by letter, e-mail and even one as a text message. The answer is:

**N, C, T, P, F, B, H, A, G
H, P, G, N, A, T, F, C, B
F, A, B, C, H, G, N, T, P
B, G, H, A, C, P, T, F, N
C, N, A, T, G, F, B, P, H
T, F, P, H, B, N, A, G, C
A, H, N, F, P, C, G, B, T
G, T, C, B, N, A, P, H, F
P, B, F, G, T, H, C, N, A**

The lucky winner of the two gallons of ale is Dave Stimpson. If you've been in the Palmy recently you may have heard of the cyclist incident. Sorry, I'm not repeating it here. You'll need to call in and ask Dave or Tracy. My reason for mentioning it is that I want you to see how many words you can make from "CYCLE SHORTS". Four or more letters, no plurals and no proper names.

As usual send your answers to Harry Morten (contact details on page 31) or drop them into the Palmerston Arms by **14th October** for your chance to win sixteen pints of beer.



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Real Ale for the 21st Century

Whittlesey
29th August 2005

Re: Beer Festival 2005

Dear Mr Murray,

I am writing to congratulate you and your CAMRA team on the well-organised Beer Festival this year. I went on Saturday night and was impressed with everything.

The evening started with a friendly greeting at the gate followed by a smiley face when purchasing my glass. The bar staff were cheerful and very helpful giving advice when choosing Ales and Ciders. I noticed muddy areas were covered and roped off and most people managed to keep dry footwear. There seemed to be more toilets this year and they were much cleaner.

What can I say about The UK Beach Boys! They had the crowd dancing and surfing, singing song after song without a break. The atmosphere in the crowd was fantastic, everyone applauding and cheering. It certainly was a good night.

Well Done!

Yours Sincerely,
Ruth Swiffen

Only Muddy in Parts

More than 38,000 visitors enjoyed the Peterborough Beer Festival this year despite the fact that the weather wasn't all that kind to us. After a dry June and July, weather reports started to suggest heavy rain towards the end of August and for once the reports were correct.

Imagine the plugs being pulled on every cask of beer at the festival and the mess that would make. Well that's the same as just 10mm of rain from the marquee roofs streaming down the gutters to find no sewers at the bottom. So, when it rained hard, the water came into the marquees in low-lying parts of the site and the rest filled the many hollows on the embankment.

We had hired in roadway just in case of rain, but it was not as successful as we had hoped. The Embankment is far from flat and in heavy rain the hollows quickly fill with water.

Whenever a lorry went over roadway covering such a hollow, it flexed and became a giant mud plunger. This made the road very difficult to walk on and kept us busy trying to ensure that it was safe for you, our visitors.

Clearly we will need to make some changes so don't be surprised if the shape of the festival is different next year. However, we promise to keep a separate marquee for the live music so that you can escape it if you wish.

No doubt someone will have a go at us again for selecting Oakham Ales Bishops Farewell as Champion Beer but it was on superb form and was fairly chosen in blind tasting sessions. The highlight of the entertainment was less obvious than last year with the Dead Rabbits, Citizen Smith and the UK Beach Boys all pulling cheering crowds.

The "highlight" of the weather had to be on the Thursday when an enormous thunderstorm left the whole of the embankment covered with hailstones just after King Bros had delivered two tonnes of ice cubes.

I know that everyone wants to know the num-

bers so 110,448 pints of draught real ale, 12,075 bottles of European beer, 7,280 pints of cider, 1,480 pints perry and 5,429 glasses of wine were consumed during the festival by 38,318 visitors (a few pints were probably consumed by our volunteers). As usual the busiest session was Friday evening when 8,851 people visited us, though this was a long way from our busiest session ever, five years ago, when 11,056 people turned out to see the Fab Beatles on the Friday evening.

We served over 2,300 staff meals, 282 new members joined at the festival, and 51 rejoined. We haven't any idea how many times the toilets were used but I expect someone will have a spreadsheet for it by next year.

We are already planning the festival for next year and one of the things that always slows us down is the lack of a suitable logo. If you have an artistic bent, or even if you haven't, have a go at creating a logo for the festival. There's £200 for the winning logo. See our website www.beer-fest.org.uk for more details.

A T HOLYOAK

PLUMBING & HEATING

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01733 208437

OR

07860 569389

192 STONALD ROAD

WHITTLESEY



A glimpse of some of our staff, visitors and entertainers.



Champion Beers of Peterborough Beer Festival 2005

OVERALL CHAMPION

Gold Bishops Farewell from Oakham Ales

Silver After Dark from Brown Cow

Bronze Armadillo from Whim

Milds

Gold Ruby Mild from Rudgate

Silver Black Gold from Castle Rock

Bronze Malt Shovel Mild from Fernandes

Bitters

Gold Fine Soft Day from Icení

Silver Liberty Blond from Grand Union

Bronze Summer Dream from Green Jack

Best Bitter

Gold Bishops Farewell from Oakham Ales

Silver England Expects from Newby Wyke

Bronze White Tornado from Phoenix

Premium Bitters

Gold Armadillo from Whim

Silver Chateau Despair from Rockingham

Bronze= Admiral Reserve from Woodfordes

Bronze= Ice Blonde from Skinners

Strong Ales

Gold Bonce Blower from Parish

Silver Ripper from Green Jack

Bronze Tally Ho from Adnams

Stouts & Porters

Gold After Dark from Brown Cow

Silver Mousehole Porter from Elgood

Bronze Port Stout from O'Hanlons

Flavoured Beers

Gold Ginger from Tipples

Silver= Orange Wheat from Green Jack

Silver= Cherry Stout from Bartrams

Best Beer from a New Brewery

Gold Summer Daze from Pot Belly Brewery

Silver Spinning Jenny from Hopstar Brewery

Bronze Dashing Danni from Hopstar
Brewery

Bottled Beers

Gold= Oudbeitje from Hanssens

Gold= White Shield from Worthington

Bronze Gueuze from De Cam

Cider & Perry

Gold Redstreak Cider from Perry's

Silver Dabinett Cider from Whin Hill

Bronze Black Dragon Cider from Gwynt Y
Ddraig



Members of the Tasting Panel



For up-to-date information
about Branch activities

log on to

www.real-ale.org.uk

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CAMBRIDGESHIRE CAMRA
PUB OF THE YEAR 2004

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Gold Award for The Queen's Head, Bulwick

Nominated by Matt Mace for "**improved Beer Range and Guest Beers from Micro Breweries**" this superb pub is anything but in the back woods.

Well-kept beers with the never-failing Shepherd Neame Spitfire, along with brews from Moorhouse and Copper Dragon, being sampled by the large and enthusiastic gathering. The Kent brewery applauded the pub's triumph with complimentary Goldings to celebrate.

A small cosy Bar room is dwarfed by the long counter, the photographs on the wall bearing testament to the pub's longevity (the children playing outside in the early 20th Century snap are even named). And "homely" could describe the feel of the Restaurant but certainly not to describe the food, the choice is extensive with the blackboard specials reflecting what's good that day.



To nominate your local pub,
please see the form on page

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Elgoods Brewery Tour and Barbeque

The much-missed annual trip to the local Wisbech brewery made a very welcome return on the day it was announced **Black Dog Mild** was named *Cambridgeshire Beer of the Year*. With two full minibuses, members from Wisbech, and a lone cyclist making good use of the National Cycle Network, plain-speaking Alan Pateman had a large audience for his enjoyable guided tour of the magnificent family-owned business housed in the impressive Georgian complex on the North Brink. However historic the surroundings the view is forward thinking with refurbishment constantly ongoing.

The splendid gardens were enjoyed by many of the party before fading light heralded the start of the barbeque buffet. As usual the bar was generous and even included a taster of **Mad Dog**, at the time the new seasonal, along with **Golden Newt**, **Cambridge** and **Pageant** to suit all palettes. The end of the evening came all too soon but not before the invitation to brew a PBF2005 ale was accepted by the members of the Cellar team present.



Cycle Rally 2005

Jayne Paul and her team were the winners in a close run (or should that be pedalled) contest this year winning by half a point from Ross Parton and his team who would have claimed the top slot if they had copied their answers accurately, as well as neatly, onto a fresh answer sheet. Ah, well! It could have been worse, Ross could have won and had to set next year's questions!!

North Brink Brewery, Wisbech,
Cambridgeshire Tel: 01945 583160



**Available all
year round**



SEASONAL ALES

Thin Ice 4.7% Jan/Feb Old Wag 4.0% March/April
Double Swan 4.5% May/June Mad Dog 4.4% July/Aug
Barleymead 4.8% Sept/Oct Old Black Shuck 4.5% Nov
Reinbeer 5.9% Wenceslas Winter Warmer 7.5% Dec

Elgood's Brewing Day

An early start via the Service Bus X1 saw 14 hardy souls decanting themselves onto the North Brink at 9ish on a Friday morning ready to "frustrate" Alan Pateman's efforts to brew a festival special for PBF2005.

Put to work immediately carrying measured sacks of grains from one end of the historic brewery to the other the mini-brew plant was cranked into Life. An unfortunate incident with an escaping small rodent gave the wags in the company ample material with which to coin the name for the new beer, but we believe that the resident feline workers have been severely reprimanded and may even be on written warnings for their lack of effort which was, unfortunately, witnessed by senior management arriving for work.

As the brewing process took its natural course the team were able to enjoy the gardens, lose themselves in the Maze, and take advantage of

Elgood's excellent hospitality, which included lunch at the nearby **Red Lion**.

Returning in time to observe the fermenting vessel being charged with our dark concoction the resulting **Mousehole Porter (4.6%)** was available on every bar at PBF2005 for all to enjoy.



The results of our labours

Peterborough CAMRA Canterbury Cricket Trip 6/7 August 2005

The 14 assembled bleary-eyed members set off after a near dawn start, but were soon jolted into life by Kevin giving a severe test to the bus brakes.

Passing south down through the usual morning congestion of the A1-A14 an offer of an early 'comfort stop' was passed up for the delights of lovely mid-day Faversham and the traditional hostelries set around the busy market square, The Bear and The Sun providing sustenance.

Moving on to the 'gem' pub of the weekend, the Shipwrights Arms, set close to the River Sw'ale', discovered crucially just before lunchtime closing but with sufficient time to savour the locally sourced Kentish beers. With the sun out and the boats sailing by, a truly idyllic spot.

Back in the bus and onto our Canterbury overnight base for a quick power nap and shower and into the city centre. Both Wetherspoon pubs were packed to the rafters but there was plenty of local attraction around, with the group moving in and out of each other's company in the best CAMRA traditions.

Day 2

The early disappointment that the group National Lottery tickets had not hit the jackpot soon evaporated. The girls disappeared into the 'credit card damage' retail areas and the boys congregated at 'gem' number 2 - The Phoenix hard by the St Laurence Ground. TV coverage of England's 2nd 'Ashes Test result celebrated and the group moved into the CAMRA hospitality marquee. Hot sun, cool beer, cricket = Heaven.

Long trip back to Peterborough with a quick stop in Bishops Stortford to end a super weekend brilliantly organised by Kevin and Jackie who also shared the driving. Get on a trip soon.....

OK - Result of game - Surrey cruised to a 5 wicket victory - but that was just the side show.

Simon Smith

THE GREEN MAN

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Autumn Beer Festival

16th, 17th & 18th Sep 05

Opening Hours

7pm - 11pm Friday, 12noon - 11pm Saturday,

12noon - 10.30pm Sunday

Over 30 beers, mostly microbreweries 8 ciders & 20 belgian beers

Barbecue Saturday & Sunday

Lunchtime food available Saturday 12pm - 3pm

29, Scotgate, Stamford, Lincs.

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Lost Pubs of Peterborough

The Falcon, Alderman, Raffles or O'Connells.



The origins of the Falcon as it was known in its earliest form are as usual lost in time, but one of the earliest references to the house was in 1811 when it was owned by Buckle`s brewery in Queen Street opposite.

A description of the original thatched premises was given by Nathaniel Hawthorne an American writer and US Consul in 1857 during one of his many historical tours.

`I walked up into the town this morning and again visited the cathedral. On the way, I observed the Falcon Inn, a very old fashioned hostelry, with a thatched roof, and what looked like the barn door or stable door in a side front. Very

likely it may have been an inn ever since Queen Elizabeth`s time.`

The present building was rebuilt in 1897 by the then owner William Daniel Nichols. Nichols was one of the foremost citizens of his day, becoming mayor on three separate occasions. He was also chairman of the Peterborough Land Company and is credited with designing the area around the park, including Park Rd, Broadway and adjacent streets.

Steve Williams

Chris' Birthday Bash OR *How I learned to love Norwich without the Fat Cat*

Our previous trips to Norwich have centred on the Beer Festival and/or the Fat Cat, and very enjoyable they have been. But these are far from the only venues in the City for the quaffing of fine liquids, so it was with great expectations that five Jolly Boys and one Jolly Girl met on Peterborough station.

Two batches of "four for two" cheap day return tickets were acquired at the heady price of £6.65 each. Due to some jibbing (you know who you are) we had two tickets left over and a failure to find anybody else on the station travelling our way put the cost of travel up slightly.

The train ran impeccably to time with the usual delay on Ely station for the driver to walk from one end of the train to the other. And a chance for us to pay homage to the spot where Bob (Haggis) Melville made an attempt on personally producing the world's largest pizza topping. "Something I ate," he said. I believe he's since moved into publishing and doesn't have time to come out to play with us any more.

On arrival there was a short walk (500 yards according to the GBG) up the hill to the Chalk Hill Brewery tap, namely the **Coach and Horses**. A good choice for sports fans as there are well positioned TVs. There was plenty of ale to choose from too, but we'd been here before so after a pint it was time to tread new ground.

Out the back of the Coach and Horses (was that fire exit alarmed?), a left turn and a short walk uphill saw us at the **Rosary Tavern**. A fine range of seven ales were on offer with Ringwood's seasonal beer Boondoggle receiving high praise, but all of those sampled were in tip top condition. Attention was also paid to the small collection of horse brasses; which would have been even smaller had Baz got his hands on the German Shepherd one. There was a nice bit of polished copper in the toilet too, if you like that sort of thing.

We then continued up the hill to **Ketts**

Tavern for lunch. Oh, they happened to be having a beer festival too! The menu is full of terms like "organic" and "free range" and the food was top notch. The ale, however, was a little cold and flat for our taste, whether served direct from cask in the cellar or by hand pump, but the landlord hadn't been there long and has obviously put a lot of effort in so we'll put that down to teething problems.

At last we got to walk downhill. Just as well as it was a fair walk to our next point of call. We had a choice of two pubs on our list and when informed by a local that the Duke of Wellington was 15mins further away than the Kings Head it was at the latter's recently reopened doors we arrived. This 14th century pub has been restored in a Victorian style and has a pleasant new/old feel about it. It also has a pleasant 14 handpumps and a range of excellent Belgium beers featuring Achel and Kapittel beers not often seen. Any plans we had to travel elsewhere were soon forgotten as we tried to sample as much of the excellent beer and bottles on offer as possible under the encouragement of John the enthusiastic landlord.

Finally it was time to waddle back to the station, missing the delights of the King's Arms, the Trafford Arms, the Duke of Wellington and many of the other fine alehouses that make Norwich such a good day out. Oh of course, and the Fat Cat.

All the pubs mentioned, and more besides, can be found in the Good Beer Guide, with the exception of the Kings Head, 42 Magdalen Street. Tel: 01603 620468.

Lost!

Yet again Permanent Pursey - sorry Baz, the Jolly Boy's Treasurer - has lost the official handbag. It was last seen on the train home from Norwich. Anyone with knowledge of its whereabouts should find something better to do with his or her time.

Richard Wright, Air Conditioning, The Jolly Boys (still active)



Joining 19 Belgian beer lovers, we sped towards the town of Ghent, courtesy of Eurostar, travelling at 186 MPH top speed, being fed a three-course meal with free champagne, red and white wine, surely the only way to travel.

We were quickly escorted to our hotel by "Fordham Travel", Werrington's answer to "Lastminute.Com".

Chairman Noel took us on a short tram ride to the Het Waterhuis, overlooking the canal, with 200 beers on offer, then a short 10 metre hike to the Jenever Bar, specialising in fruit gin. Up early on Friday morning to meet Alain Huyghe, the owner of the Huyghe Brewery, at Melle.

Alain gave us a short brewery and museum tour and was presented with both Gold and Silver bottled beer awards, won at the 2004 Peterborough Beer Festival.

We were able to sample a large variety of Huyghe beers, including the delightful Delirium Tremens, Silver award winner.

Saturday saw a short trip on Belgian

Railways, clean, cheap and on time, to the picturesque town of Brugge.

There was an anxious wait for 't Brugs Beertje to open at 4 o'clock which turned out to be another superb bar selling at least 200 beers, all in their own special glass, as is the case in all Belgian Bars and Cafes.

Saturday evening was spent at the Hopduvel Cafe, sampling from the 100 plus beers. Unfortunately, it seems to rain every evening in May in Belgium so we were unable to enjoy the large garden properly.

On Sunday morning we started our journey home.

Eurostar driver, John Hunt, guided us to the Delirium Bar in Brussels, with a staggering 2004 beers on offer. The large plates of continental cheeses and breads were also enjoyed by many in the party.

Oh, and "Belgian Culture", we are sure there is some to be found, but the beer is not to be missed.

Charlie and Hilary Wright

Pub News Around 'Ere

It's a Charity thing

Steve Green of **Goodbarns Yard** fame held another charity night in July with proceeds going to SAID, a charity that offers support to parents with children with speech and interaction difficulties. Steve has also taken on the tenancy of the pub after seven years as manager and intends to do a bit of a refurbishment. The range of beers, we are told, will continue to be excellent and wide ranging. Just in case you didn't know, Steve is one of the few enterprising local landlords who believe that beer should be served direct from the cellar, just as God intended.

The **Harvester in Alwalton** has been collecting for the "Make a Wish Foundation" with helium balloons and a sponsored walk.

Regulars at the **Old Dun Cow in Cowbit** have started a "Mountain Rescue Club" to help at community events and tidy up the area. The idea of Mountain Rescue teams in the flatness of the Fens originated in the Boat at Whittlesey some years ago.

The **Fitzwilliam Arms** is holding a harvest festival to collect items for the Salvation Army.

Regulars at the **Cherry Tree, Oundle Road** have raised over £1,200 this year for Cancer Research, Peterborough District Hospital and the Musicians Union Benevolent Fund. Jess and Ann are celebrating ten years at the pub in September.

Cask Marque

Landlord Ray Gladwell, from the **Harrier in Gunthorpe**, is celebrating after receiving the much coveted Cask Marque award in July. Ray has run the pub with his wife Kath for two years and looks forward to many more. There are currently four ales on offer.

New licensees

The **King's Head at Apethorpe** has had new owners installed recently in the form of Steve & Julia Wells who hail from King's Cliffe, which is very nearby. The pub made the head-

lines several years ago when it was bought by a consortium of locals. Food has been the mainstay of many a village pub and the King's Head will be keeping up the tradition and making itself known by using local produce, including game supplied by the local gamekeeper. The beer range is unknown at present but as usual we would appreciate feedback.

The **Rose at Frognall** looks like it's had a bit of a refurbishment under the guidance of new managers Brian and Kate Shinkins. We await further news about the beer range.

The **Beehive on Bourges Boulevard** has new owners and a new look according to the local press. Real ale is believed to be available but reports have yet to be received. We would appreciate any and all input.

The **Dog and Partridge in Titchmarsh** has undergone a revamp and should be open and fully operational by the time you read this.

The Dog has been a regular Good Beer Guide entrant over the years and will no doubt continue to be so. Time for a revisit.

Welcome to Ray and Julie who have taken over the nose ring (it can't really be the reins or the rudder) at the **Bull in Newborough**. It seems that Julie has lived in the village all her life and used to visit the pub as a child.

Welcome, also, to Andy and Niki who have taken over at the **Exeter Arms, Helpston**.

Meanwhile in central Peterborough the Cowgate pub known over the last three decades variously as the **Falcon, Alderman, Raffles and O'Connells** has finally bitten the dust as a pub (some would say it ceased to be a pub ever since it got the crappy fake Irish blarney treatment some years ago). The owners have obviously given up the job of trying to run pubs properly and have offloaded the premises to an Italian restaurant chain called Prezzo.

Closed Pubs

Fourteen houses and two maisonettes are to be built on the **Coach & Horses, Fletton** site.

The pub, closed and then destroyed by fire, used to be a thriving local and was listed in the Good Beer Guide.

The **Hammer and Anvil in March** is reported as being closed.

The **Rose & Crown, also in March**, closed again after the new licensees walked out in a dispute over the rent. The company that own the pub are looking for replacement tenants but with a rent set at £890 a week (more than £46,000 a year) it could be a difficult task.

World Class

This area is becoming even more world class as the World Nail Driving Championship joins the World Conker Championship, held at Ashton and the World Bar Skittles Championship held at Easton-on-the-Hill. It will be held at the **Blue Bell, Belmesthorpe**. Maybe not the World Championship but over 120 petanque teams from all over the country turned up at the **Vine in Coates** in August for nine and a half hours of play on the gravel drives in North and South Green.

Other Bits & Bobs

The **Market Inn, Wisbech** has been renamed the Muppet Inn as a sort of two-fingered salute to locals who had already been calling it that. What is not clear is why locals gave it that name. We'd like to know.

The custom engraved **Daniel Lambert** A-board sign went missing at the end of July. The figure of Daniel was hand-made and will be costly to replace. If the new one was made life-sized and correct Mr Lambert weight it would certainly make it difficult for anyone to carry it away.

Beer Garden News

News that the beer garden of the **Black Swan in Farcet** is receiving much use during the current clement weather comes as no surprise considering its adjacentness(?) to the Green Wheel cycle route and a few choice improve-

ments carried out by mine hosts. The newly added attraction of patio and barbeque area seems in much demand and appeared full to bursting on our recent visit. Steve and Jan Thurston have been at the pub for 16 months now and have 3 hand pumps in constant use, two of which are ever-changing guests ales. An evening spent in this lively, edge of the fens boozer brought forth such delights as Nelsons Revenge and Great Eastern from our friends at Woodfordes. Steve informs us that amongst the regular offerings of London Pride he manages to supply his locals with ales from all corners of the real ale map, Newby Wyke being one of the favourites.

It is also encouraging to hear that a number of locals have been convinced of the pleasures of real ale in preference to their previous tipples of a certain well known mock Antipodean lager. Keep up the good work Steve & Jan.



The twinkling lights that used to adorn the willow tree in the middle of **Charters** beer garden will be seen no more for the 200-year-old tree is riddled with disease and had to be cut down.

And talking of beer gardens, we forgot to mention that the **Comet, Elmfield Road**, has one and also now has more interesting guest beers on offer.

Would you like a review of your pub included in BAE? Give me a call and we can have a chat.

Until next time - keep the news coming in.

Steve Williams (07802 896641)
steve@pubhistory.freereserve.co.uk

Family Day to Hunstanton and Heacham Beer Festival

Having picked up the gauntlet thrown down by the BAE editor, in doing a report on this trip here goes:

With the successful pick-up of everybody on time, at the Brewery Tap, anticipation of massive wins on the penny slot machines, and a pint (at least being as we had a proper coach and driver) of Adnams Broadside in the Ancient Mariner were already in my thoughts. Having downed the Broadside which was suitable to the required needs of a well-kept beer I felt it was only right to go on to the Woodforde's Admiral's Reserve just as a quality control measure you understand, and wasn't disappointed, another well-kept pint and much appreciated.

With lots and lots of suntan lotion applied it was off to the beach not just myself but also the other 50+ who made up the trip. A good balanced mixture of individuals, couples, families and groups enjoyed a pleasant afternoon in Sunny Hunny doing, well, whatever took their fancy, from a long walk over beach and boulders, to the Amusements, to traditional fish & chips, to just sitting watching the World go by.

Then it was off to the Fox and Hounds, Heacham for their annual beerfest. With a range of 50 beers to choose from, for myself I started with my favourites - the dark beers, in this instance Orkney Dark Island, and just sat back and listened to all the comments of the tastes of the beers from all over the beer garden. With everybody suitably subdued the raffle made its welcome appearance but with it quickly selling out to all there, the atmosphere was tense, so what could a Social Secretary do? Of course! Having considered the Hambledon Schooner, Fox Heacham Gold, Copper Dragon Scott's 1816, I went for Sharps Doom Bar, good choice. And as Dave Murray won first prize, the thought "money goes to

money" did cross my mind, but I'd never commit that to print

With the agreement of all there another half an hour at the Beer Festival speaks volumes for the quality of the beers and the company. The conversations overheard on the bus home were all of what a successful family day it had been.

Thanks to all who came, to the Brewery Tap and McDonalds for supplying the raffle prizes, but a special thanks goes to **Eve Crowhurst**, age 9, without whom this report would not have been possible - she supplied the stationery!

Cheers,
Kev Fordham
Social Secretary

Out and About this Autumn

For those of you who like to venture further afield for a spot of ale sampling, here's a taster of just some of the Beer Festivals coming up over the next couple of months.

SEPTEMBER

21 - 24 23rd Ipswich Beer Festival

22 - 24 20th Letchworth Garden City Beer & Cider Festival

28 - 1 Oct St Albans Beer Festival

29 - 1 Oct 31st Sheffield (Steel City) Beer Festival

OCTOBER

5 - 8 28th Bedford Beer & Cider Festival

6 - 8 Hull Real Ale & Cider Festival

13 - 15 Quorn OctoberFest

20 - 23 29th Nottingham Beer & Cider Festival

24 - 29 28th Norwich Beer Festival

NOVEMBER

3 - 5 Aberdeen & North East Beer Festival

More info @ www.camra.org.uk. Click on Beer Festivals

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14/10/2005 Egypt	04/11/2005 The Convulsions	25/11/2005 Soul Kitchen
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CLASSIC BEER STYLES - Part 13.

The Best of the Rest (1) .

Having covered all the major styles in the Classic Beer Style series last year I thought I might return with a few more. They are essentially a summary of styles that were not quite important enough to make the top dozen. Some have just a few producers, and others are not styles in their own right. There are eight to describe so I'll start with -

Altbier

This beer emanates from Germany. It is brewed using top fermenting (or ale yeast), but following fermentation is given a long period of cold conditioning, or 'lagering'. This helps to give a cleaner lager like influence on flavour. This is in stark contrast to the majority of top fermented ales, which go straight from the fermenter to the cask. My personal brewing practice is to cold condition for 4 to 5 days after fermentation has ceased which I think leads to a cleaner tasting beer. Production seems to have started around 1900 but in reality the beers were probably re-creations of the top fermenting beers brewed before lager. This seems a reasonable assumption as 'Alt' means 'old' so I reckon 'Altbier' refers to Beers of Old. Alt comes primarily from Düsseldorf and is darker than its Cologne counterpart - Kolsch. This deep copper coloured ale is best represented by Dussel Alt, Frankhein Alt and Schlosser Alt, all brewed to 4.7%. The best by far is 'Zum Uerige Alt' (4.6%) very bitter but still refreshing, and well worth searching out. Over in Modesto (California), Stanislaus Brewery makes a palatable Alt called St Stan's Amber, and a sweeter version called 'Dark'.

Black Beer

A style of beer that is also called 'Schwarzbier' which originates from the town of Thuringia in Germany. The brewery best known for this beer is the Bad Kostritz brewery and its famous 'Schwarzbier' (4.6%) has been brewed since 1878. It is best described as a black lager, with bitter chocolate flavours. Strangely the only other country that specialises in black beer is Japan. Asahi, Kirin and Sapporo make the most famous black beers. The best of these is the oldest, brewed since 1892 by Sapporo, and at 5.0% it is full of roast malty flavours with hints of liquorice. Mathers make a so-called 'Black beer' in the UK, but it's actually an 8% alcoholic tonic made from malt extract and brown sugar, with no hops.

Rye Beer

The only time I have tasted beer made with rye I found this oily cereal to be overpowering and very unpalatable. In my opinion it should only be used in bread and even then it tastes pretty awful. Nevertheless the Finns and Estonians brew a beer called 'Sahti' made with rye but tempered with hops and spices, including juniper berries. Much of this beer is home brewed for weddings, birthdays, and to celebrate the harvest.

Scottish Ale.

Just what is a true Scottish beer supposed to be like? My guess is a dark full-bodied beer, lightly hopped and malt accented. More often than not it would be called something **(Cont p.21)**



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Jeffrey Hudson Bitter

3.8% A.B.V.



A golden beer whose aroma is dominated by hops that give characteristic citrus notes. Hops and fruit on the palate are balanced by malt and a bitter base. Dry hoppy finish with soft fruit flavours.



White Dwarf

4.3% A.B.V.



Piercing bitterness in this 'brite' English style wheat beer, mellows to reveal fruit overtones amidst a dry as bone finish. A real thirst quencher.



Bishops Farewell

4.6% A.B.V.



A strong premium beer of structured quality dominated by elaborate fruity hop notes, with a grainy background and dry finish.

SEASONAL ALES

SUBJECT TO AVAILABILITY



CLASSIC BEER STYLES (cont)

suitably exotic like -'80 Shilling' or 'wee heavy'. The reason Scottish beers tended to be sweeter than English beers probably harks back to climate. As Scotland is a more northerly part of the kingdom the ambient temperatures tend to be lower than the rest of the U.K. This meant that as the temperature was lower so the beer did not ferment out as much as the other UK produced beers. If more of the malt sugars are left in the beer (and not converted to alcohol) the beer will be maltier and sweeter. This probably suited the Scots, as maltier more full bodied beers better befit long cold winters. Nowadays it's arguable whether there is still a typical Scottish beer style, as most of the new breed of Scottish brewers brew beers that are hard to distinguish from other beers made in the U.K. Take for example one of the most popular - Deuchars IPA, an excellent beer, brewed by Caledonian, that has all the characteristics of an English golden ale. The Scottish style is being re-interpreted by a few breweries such as Orkney Brewery who produce two very full-bodied beers - 'Red McGregor' (4.0%) and 'Dark Island' (4.6%). These two beers have all the sweet malt flavour of old but are more heavily hopped than would have been the case.

Next time I'll be considering the weird and the rare - Spiced Beer, Stone Beer, Steam Beer and 'Zoigl'.

Cheers.

Brian Bosworth - Rockingham Ales.

MILD SEEKERS TRIP TO SHROPSHIRE

Saturday 21st of May saw seven CAMRA members and friends gather at Peterborough Railway Station at 7.45 am with the intention of spending the day in the Telford area trying to get ten stickers in the Shropshire Area CAMRA Mild Trail Passport.

Transport was by bus to Leicester, then train to Telford via Birmingham where two more people joined us. Everything ran pretty much to time and we arrived in Telford at 11.42am where three more people, who had travelled separately, met us giving us a reasonable group size.

Passports, and bus timetables had been handed out on the train by the organiser Mick Slaughter

First port of call was to be the Coalbrookdale Inn 12 Wellington Rd Coalbrookdale. Here we achieved our first sticker, the mild being Bank Top Dark Mild at a fairly strong 4.0, and very tasty it was too. Six other beers were also on offer the most notable being Windsor Castle Worcester Sorcerer at 4.3, Hobson's Town Crier at 4.3 and national champion Kelham Island Pale Rider at 5.2. This is a pub that has many CAMRA awards decorating its walls, it is a Punch Taverns pub but the landlord pays a higher rent which allows him to have any beer he likes within reason.

Next it was on to the White Horse, Lincoln Hill, Ironbridge, which was to be our lunch stop but first we had to walk up a steep hill which was about $\frac{3}{4}$ of a mile long to get to it so obviously we all had a massive thirst on when we finally arrived. Here we got our second sticker for a pint of Banks's Original at 3.5, three other beers were also on offer the most notable being Archers Crystal Clear at 5.0; also available was Thatcher's Heritage Cider.

This is also a Punch Taverns outlet a pub geared mainly for food nevertheless it was quite welcoming and the food was of massive proportions as the two who had the mixed

grills will verify.

What goes up must come down as the saying goes and sure enough our next port of call was a very steep walk downhill to a pub called the Robin Hood in Waterloo Street, Ironbridge. This was recently acquired by Holden's Brewery and had the full range of their beer including Will o' The Wisp their seasonal special, also on tap was Cheddar Valley cider. We acquired our third sticker here for the Black Country Mild at 3.7. On our way downhill we went past the house where Billy Wright the former England football captain was born. This pub overlooks the River Severn near to the Jackfield Free Bridge with superb views from the outside patio. It was first licensed in 1828, it has been quite extensively altered but there is a cosy atmosphere in the place with some small alcoves to enjoy a quiet drink. Food is served lunch times and



Photo by Michael Slaughter

evenings.

We were due to catch the bus to our next stop but we were already starting to get behind schedule so taxis were summoned to take us to the superb grade II listed All Nations in Madeley. This is an unspoilt brewpub dating back to 1789; the simple interior has been restored, as has the brew house.

Here we received our fourth sticker for Highgate Dark Mild at 3.4, other beers on sale were Worfield Dabley Ale at 3.8 and Worfield Whitsun Ale at 4.9 both brewed on the premises and in superb condition.

As our next call was quite a distance we decided the best way to get back on schedule was to call for taxis instead of risking public transport, our destination was the Crown Inn in Market street Oakengates a friendly local dating from 1835, a regular Good Beer Guide entry. The beer range here was second to none with no less than 13 hand pumps in operation, our fifth sticker was attained for Hanby Vanilla Mild at 3.8 and by jove there was a lot of vanilla in it, you could not taste much else, other beers were mainly from microbreweries, notably Cropton Binge at 3.6, Wood Jubilee Ale at 4.3, Red Squirrel Liquorice Stout at 4.9 Hanby Two Swallows at 4.0 etc.

This was the cheapest beer we found all day averaging about £1.80 a pint. There are three distinct drinking areas, main bar, rear lounge and side drinking corridor, all in all this was an excellent pub.



Photo by Michael Slaughter

Whilst we were at the Crown we noticed outside that the heavens had opened and it was pouring down, nevertheless the bus stop was right next to the pub so we decided to press on.

We caught the bus to the next pub on our list The Cock Hotel Holyhead Rd Wellington, a 18th century coaching inn, here we found an excellent range of beers, eight in all, the mild we were to obtain our sixth sticker for was Three Tuns Golden Nut Mild at 3.4. The pick of the rest were Wye Valley HPA at 4.0, Enville White at 4.2 and Salopian Puzzle at 4.8. There are several different drinking areas

in this superb establishment including a non smoking room with its own little bar in the corner, the walls of the main bar were adorned with many CAMRA awards and the ceiling was decorated with hop bines. It was area pub of the year four years consecutively between 1998 and 2001.

Out side it was still pouring down with rain so the decision had to be made, do we stay at the Cock and keep dry or do we make a ten minute dash for the station and make our final effort to gain the four stickers we still need in Shrewsbury. Six of us decided on the latter, so off we set with one umbrella in the pouring rain for the station.

We arrived soaked to the skin to be informed that the train we wanted was twenty minutes behind schedule this meant that there was no way we were going to be able to visit the four pubs we needed, to acquire the four stickers we required. The train eventually arrived thirty minutes late so off into Shrewsbury we went.

We arrived and took stock of the situation and decided there was only time to visit the pubs near to the station, so we first visited Loggerheads in Church St; this is a W&D pub that is quite unspoiled by progress. Here we got our seventh sticker for the Banks's Original at 3.5 the rest of the beer was the uninspiring Wolverhampton & Dudley range e.g. Banks's Bitter at 3.7 Marstons Pedigree

at 4.5 etc. There are four separate rooms all simply furnished with quite old fittings, the room on the left as you go in was, until 1975 a room for gentlemen only.

A short walk past the church we then visited the Three Fishes in Fish Street, this pub that dates back to 1460 is a black and white timbered inn down a narrow side street. There is one large low ceilinged room with a flagstone floor; apparently it was altered in the 1970's, from a four-roomed pub. No smoking or mobile phones are allowed. The beer range is excellent too we got our eighth sticker here for the excellent Olde Swan Dark Mild at 4.2,

also on, supposedly a mild was Bank Top Port o' Call at 5.0 which I personally thought tasted more like a stout. Also available were Empire Crusader at 5.0, Taylor's Landlord at 4.3, Fullers London Pride at 4.1, Caledonian Deuchars at 3.8, and Badger Tanglefoot at 4.9. So now as the train time was nearing we had to drink up and get back to the station to catch the train back home, which duly arrived dead on time, (if only the one to Shrewsbury had, we would have had a good chance of getting our ten stickers).

It was train back to Leicester via Codsall station where we met the rest of the group who had quite sensibly decided not to get soaked in Wellington. Here one of the station buildings has been restored into a bar, it is owned by Holden's Brewery.

On arrival at Leicester station we found we had forty minutes to spare so it was off to the nearby Ale Wagon in Charles Street in search of yet more mild and sure enough we found it in Tower Mild at 3.8 seven other beers were also on hand pump notably Acorn Darkness at 4.2, Burton Bridge XB at 4.0 and Hoskins Brigadier at 3.8.

This pub, the former Queens Hotel was Leicester CAMRA pub of the year in 2004. It serves a wide range of Hoskins beers that were once brewed in Leicester but are for the moment contract brewed at Tower in Burton. Plans are in hand to install a small brewing plant at the Ale Wagon.

We got back to the railway station in time to catch the bus back to Peterborough. All in all this was an excellent day out thanks to the superb organisation of Mick Slaughter, ok so we didn't get our ten stickers (that was thanks to Arriva Trains) but we did get to taste nine different milds in nine different pubs, even the rain didn't spoil our enjoyment. Numbers were a little down on the norm but it could have had something to do with the Cup Final being on the same day.

CAMRA celebrates a record-breaking Great British Beer Festival

CAMRA is celebrating the success of their flagship event, the Great British Beer Festival held at London Olympia from August 2nd – August 6th. The Festival enjoyed a record attendance this year with over 47,000 visitors through the door. This is an increase of nearly 2000 people from last year making it CAMRA's most successful beer festival ever.

Louise Ashworth from CAMRA said, "We are delighted that this has been CAMRA's most successful beer festival ever. The most popular beer on sale at the festival was Crouch Vale Brewers Gold which was also the winner of this year's Champion Beer of Britain competition. Despite placing an early reorder for this beer, we still had to ration it and at one point it was selling at a rate of 144 pints every twenty minutes with queues of visitors waiting to try it out."

Festival Facts

Over 47,000 visitors

240,000 pints pulled

1,000 new CAMRA members

1,400 corporate guests

Community Pubs Foundation launched

Wedding reception held for the first time in the Corporate Lounge

Over 1000 visitors attended tutored tastings

The festival saw the launch of a new book by Roger Protz, 300 Beers to Try Before you Die! And, as a result, book sales across all CAMRA titles was up to over 3500 books. The Community Pubs Foundation was launched at the Festival to help communities whose local pub is under threat of closure and the Real Ale in a Bottle Scheme celebrated its first birthday with a party for all 100 participating breweries.

GBBF will be held at Earls Court in 2006 from August 1st to August 5th.

Grainstore Brewery News

GRAINSTORE WINS SILVER AT GBBF.

Grainstore Brewery has won silver by coming second in "The Champion Beer of Britain 2005" contest held at The Great British Beer Festival, Olympia on the 2nd August.

The three winners were;

GOLD- Crouch Vale Brewers Gold

SILVER- Grainstore Rutland Panther

BRONZE- Woodfordes Wherry

Each of these beers had won Gold in their own category, Rutland Panther in the Mild, Brewers Gold in the Golden Ales and Wherry in the Bitter. An extra order had to be placed to meet demand at the Festival. Also available were three bottled beers from Grainstore that are sold under the "Discworld Beers" label. Other Brewers selling under this label are Breconshire and Icen.

The awards for Champion Beer of Britain are presented at the Annual CAMRA Awards Lunch held at The Porter Tun Rooms, The Brewery, Chiswell Street, London on Saturday, 15th October, 2005 from 1.00pm. Congratulations to Steve and his team for producing such an excellent beer here in our branch.

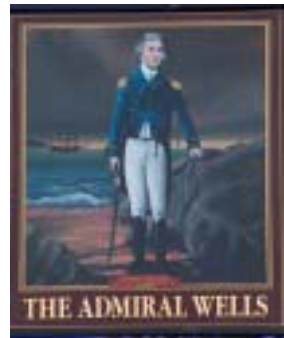
Lew Clayton, Grainstore BLO

THE ADMIRAL WELLS, HOLME, CAMBS TRAFALGAR VICTORY BEER FESTIVAL OCTOBER 21st - 23rd 2005

FRIDAY 5pm-11pm SATURDAY 12pm-11pm SUNDAY 12pm- 4 pm

20 BEERS AND CIDERS

***VICTORY FIREWORKS ON FRIDAY NIGHT
LIVE MUSIC FRIDAY & SATURDAY NIGHT***



A £2 ENTRY FEE WILL BE CHARGED FOR FRIDAY AND SATURDAY

***HOG-ROAST
FRIDAY & SATURDAY NIGHTS***

20 Years Ago

Bateman's brewery was under threat due to a family feud. John Bateman and his sister Helen wanted out and owned 60 percent of the brewery between them. George Bateman owned the remaining 40 percent and he wished to keep the firm independent. This left George with the problem of finding enough money to match the highest bid from outside.

Ernie Marsh had this to say about the Cherry Tree:

The interior has not changed since the beginning of the century. A very small bar with wooden seats, part panelled and a lounge that is like walking into a Victorian front room. This is really unique in Peterborough because we have no pubs I can think of that have not undergone some alteration during the past 50 years or so. Outside is a row of small outhouses and the end one still contains the remains of the old coppers from the days when this was a Home Brew house.

The Peterborough Beer Festival saw 11,800 pints drunk (That's about 10% of what was downed this year).

15 Years Ago

We described the Oundle Road run as the Bridge (now demolished) selling Pedigree, Flowers Original and Wethereds, the Cherry Tree with Ansells bitter, Tetley bitter and Burton Ale, the Swiss Cottage with John Smiths bitter, the New Inn (now the Office) selling Wethereds, the Palmerston Arms with Ruddles bitter, the Boys Head stocking John Smiths bitter, Directors and Courage Best and the Cross Keys with John Smiths Magnet and Directors.

10 Years Ago

BAE had a go at the Magic Pub Company for renaming the Six Bells as the Rat and Carrot.

Some years later, after the pub company was bought by Green King, the pub got its old name back but is now closed and due to be demolished.

5 Years Ago

The Bridge (previously the Port Out Starboard Home and originally the Royal Oak) finally closed to make way for developments on the South Bank.

A meeting was held for interested parties, the City Council Planners and Hawksworth Developers concerning the proposed North Westgate redevelopment that could spell the end for The Brewery Tap. We reported that it could face the bulldozers in as little as 12 months time - less than 3 years after it opened.

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Pub Merit Awards & Gold Awards

The committee feel that pubs outside of Peterborough are missing out on Gold Awards and so they have introduced a new Merit Award for pubs that are continuously outstanding. If you know of a pub in our area that deserves a Merit Award or Gold Award then please complete the following form and send it to our Secretary.

Pub name:.....

Pub address/town/village:.....

Reason for award:

Your name:.....

Your phone number or e-mail address:.....

Your membership number:.....

MEMBERSHIP MATTERS

Hello, and welcome to all the new members and the 42 members who have rejoined. Following a succesful although slightly soggy PBF I must say an enormous "Thank You" to all the staff of the Membership and Information stand who did a superb job this year and signed up 288 new members. Branch membership now stands at an all time high of 2548.

To all members who are over 60, please note that you will be charged the standard rate of £18 unless you tell head office that you wish to pay the £10 reduced rate, and further to that we do not have dates of birth for many of our older members so if you are over 60 please let head



office or myself know your date of birth! Head office phone numbers are available on the website or in "What's Brewing". Please don't forget gift memberships for those hard to buy for friends and relatives, only £18, (£10 if 60+), buys a year's membership and gets reduced or free entry to beer festivals all over the country plus the excellent monthly newspaper "What's Brewing". All members can also get discounts on a range of other products and services including - Express by Holiday Inn, CDs and DVDs, plus 10% off Woodforde's beers, for more information see the special offers area of the members section on the CAMRA website <http://www.camra.org.uk>. If you have any membership queries please contact me by 'phone on 0870 334 0327 or email membership@real-ale.org.uk

Cheers, Daryl Ling

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**depending on other local events will determine the number of ales on.*

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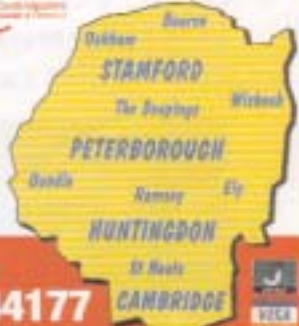
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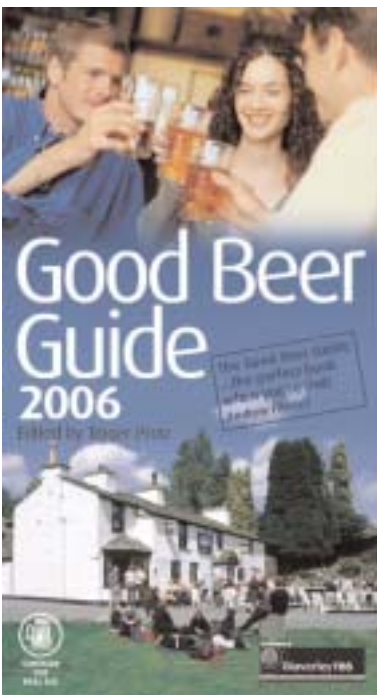
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"The Good Beer Guide...the perfect book when you're Out!" - Andrew Flintoff

'Beer Revolution' in Britain as number of new breweries soars

Choice for British beer drinkers is booming as a record number of new breweries has been recorded by the 2006 edition of the Good Beer Guide, published by the Campaign for Real Ale. Editor Roger Protz says the guide lists more than 80 new breweries, almost twice as many as in the previous year.

"The spate of new micro breweries and the booming regional sector prove there is no 'real ale crisis', Protz adds. "In spite of the best efforts of the global brewers who dominate British brewing, there is greater choice today than at any time since the Good Beer Guide was first published in the early 1970s."

The guide, which lists 4,500 of Britain's best real ale pubs as well as all the country's breweries, says the dramatic number of new producers as well as the stability in the regional

sector has been fuelled in part by the government's introduction of Progressive Beer Duty. PBD enables micros and small regional breweries that produce up to 30,000 barrels to pay less duty.

But the main driving force behind the upsurge in new breweries is consumer demand. "Beer lovers are tired of over-hyped national brands and avoid like the plague the bland apologies for lager and the cold, tasteless keg beers produced by the global brewers. Beers with aroma and flavour are back in vogue and smaller brewers are rushing to meet the clamour from consumers. With around 500 micros, 35 family-owned breweries and several bigger regional producers, there is now greater choice than at any time since the Campaign for Real ale was founded in 1971. Britain has more micros per head than any country in the world, including the United States."

Roger Protz comments: "Even the Doubting Thomas of the beer world, the statistical company A C Nielsen, which in recent years has prophesied the virtual obliteration of real ale, reported in July 2005 that the decline in the cask beer sector had bottomed out and there were signs of recovery. Most significantly, Nielsen now supports what CAMRA and the Good Beer Guide have argued for years: that if the cask beer production figures of the four global brewers - Scottish & Newcastle, Interbrew, Coors and Carlsberg - are stripped out, the regionals and micros can be seen to be in growth."

The **Good Beer Guide 2006** is available direct from the Campaign for Real Ale, RRP £13.99 but just £10 plus £1 p&p (in the UK) for CAMRA members. Call 01727 867201 to order or buy online at www.camra.org.uk/shop

Locally, copies will soon be available from Vice Chairman, David Murray, (see Branch Contacts on page 31)

BRANCH CONTACTS

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Ufford Ales	Matt Mace	0870 334 0648

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Lincolnshire	01522 552401
Northampton	01604 707900

Web sites: www.real-ale.org.uk & www.beer-fest.org.uk

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