

BEER Around Ere

No. 115 Feb/Mar 2004 - 7,000 copies distributed to 400 pubs
Peterborough & District Branch of CAMRA, the Campaign for Real Ale
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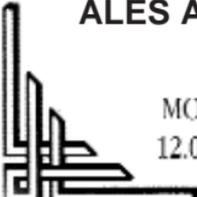
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EDITORS MESSAGE

Welcome to the New Year edition of Beer Around 'Ere! If 2004 is anything like last year then we all have plenty to look forward to. This will be a very important year for Peterborough CAMRA as we will be celebrating our 30th year since the branch was formed. Bram will be arranging a whole host of events to mark this milestone and he will be liaising with some breweries to arrange some commemorative ales. Those of you who attended the branch AGM last month will know that the trips seats are being booked up like hot cakes and I urge you all to book up soon to avoid dissapointment. Last August at the beer festival we broke all records for attendance making the Peterborough Giant Beer Festival the busiest in the world. Lets see if we can build on the success again this year .

Also we will be discussing ways of giving the magazine a face lift, Your suggestions are always welcome, but most importantly keep the articles coming in.

Marcus Sims - Editor.

Background - a Mash Plate commonly found in breweries.

ADVERTISING RATES

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Half page colour	£75-00
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**Please submit articles for next issue by
14th February 2004.**

Special discounts are given to regular advertisers, and to artwork supplied copy. These rates exclude cover ads which have special rates that are negotiable. Please note the deadline dates for each issue, as late copy cannot be guaranteed entry.

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DIARY DATES

JANUARY

Sat 24 Tour of Historical Pubs in Salisbury by train. Meet at station 8.00am.

Mon 26 Branch Committee Meeting. Blue Bell, Dogsthorpe, 8.30pm.

FEBRUARY

Thu 12 Branch Social. Cheese & Beer Night. Royal Oak, Walton, 8.30pm. (Bring some cheese!).

Wed 18 to Sun 22 Bartons Arms, Aston, Birmingham - 1st Anniversary Beer Festival.

Fri 20 Presentation of PBF2003 Cider Awards in West Country. Transport still being arranged, cost approx £20, depart Brewery Tap 8.30am.

SAT 21st - SAT 28th

THE 2nd NATIONAL PUBS WEEK

Sat 21 All Day Pub Crawl. Meet Palmerston Arms at Noon.

Mon 23 Branch Committee Meeting. CoalHeavers Arms 8.30pm.

Tue 24 Ghost Walk with Mick & Steve. Meet at Blue Bell, Dogsthorpe, 7.30pm.

Wed 25 Slide Show of old Peterborough etc. Cherry Tree 8.00pm.

Thu 26 8.30pm Presentation of Pub of the Year 2004 Award to the Coalheavers Arms.

Fri 27 Under 26 Event - local pubs, late finish. Meet Brewery Tap 8.00pm.

Sat 28 Rural Pub Crawl using only Public Transport. Meet at Queensgate Bus Station 10.00am. Cost approx £12 for this all day event.

MARCH

Sat 6 East Midlands Regional Branch Meeting. Globe, Nottingham, Noon.

Fri 12 Branch Social. Trip to Ely Beer Festival by train. Meet at station 5.45pm for 5.57 train to buy group-save tickets, cost approx £4 - £5.

Sat 13 Visit to Adnams Brewery, Southwold. Fish'n'Chips by the sea & other surprises! Bus departs Brewery Tap 8.45am, return to P'boro about 9.00pm. Cost approx £15.

Sat 20 Tour of Historical Pubs in Manchester by train. Alternative tour of "tickers" pubs. Meet at station 7.15am for 7.29 train.

**BOOK EARLY WITH BRAM (07903 651583) FOR TRIPS
TO AVOID DISAPPOINTMENT**

The picture on the front page was taken at the Peterborough & District Branch of CAMRA's Annual Activation Event. This event is designed to encourage members to come along and talk to other branch members and committee members in an environment that is fun, i.e. enjoy some ale etc. The event was a huge success and many members old and new joined in the fun and games. As a result of this event a number of inactive CAMRA members have now expressed an interest in volunteering to help with branch activities and organising future campaigning events.



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PUB NEWS

On September 29th Graham and Debbie Stokes from Wolverhampton took over the **Goat at Frognall**, Deeping St. James, from Peter and Val Williams who have gone into well deserved retirement.

Peter and Val took over the Goat in December 1986, having been in charge of the **Hare and Hounds at Greatford** for ten years previously. The Goat, like the Hare and Hounds (and indeed so many pubs around here) was then owned by Watney Mann, later to become Grand Metropolitan. Peter and Val bought the Goat - which before Watney Mann had been a Steward and Patterson (Norwich) house - from Grand Met at the end of 1986 and thus the pub became a Freehouse.

The Goat was in the national Good Beer Guide for several years in succession and is in the current 2004 edition. It became liked locally for the number of Cask Ales on offer, largely from micro breweries. Nigel Williams, Peter and Vals younger son, was the driving force behind this and, by last July, 1897 different cask ales from 434 breweries had been on offer, with five or six at any one time.

Graham Stokes grew up in the licensed trade, his parents owning a pub in Wolverhampton, and he entered the trade on leaving school. Graham is keen on real ales and wishes to carry on the previous policy of offering a good and varied range. The pub had developed a flourishing catering trade under the previous owners and this will also be carried on.

Building work at the **Oliver Twist in Guyhurn** has now finished and the pub has been retitled as a country inn. An extension on one side has seen six double rooms, all en suite, brought into existence and the car park in front has been remodeled. Because of the Oliver Twists proximity to the A47 it is anticipated that there will be a healthy bed and breakfast trade. There are always three to four cask ales on offer at this free house.

The **Swan Inn at Parsons Drove**, an Elgood's tied house, was taken over by Steven and Averil Smith in early September. They have been in the trade for 10 years and come to Parsons Drove from South Yorkshire. Cambridge Bitter will be on offer permanently with Pageant and



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PARTNERS:-

Sean P. Reynolds FIA, MSA, FIIA.
Nicola J. M. Reynolds BA (Hons), CFA.

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

Black Dog Mild on most of the time, plus a guest beer.

The **Lakeside Bar**, in the **Tallington Lakes** complex, has been managed by Sue Furness, previously from the **Blue Bell** at **Helpston**, since last April. The bar is used by caravaners and water sports enthusiasts but is open to members of the general public. Everards Tiger is always on sale, with an additional two cask conditioned guest beers in the summer months.

The bar has restricted opening hours from November to March (Friday to early Sunday evening only), with much wider opening hours at other times of the year (Wednesday to Monday, always closed Tuesdays).

There is a restaurant within the bar (Sunday lunch carvery) and the first beer festival was held in September and it is hoped this will become a regular feature.

The **Packhorse** on the main road through **Northborough** reopened on Saturday 13th December. The two bars have been redecorated and revamped, with some additional space created in the lounge bar for which there is a new external entrance that is shared with the new restaurant which has tastefully - no pun intended - been created from three rooms showing exposed roof beams which previously were under utilised storage space. Lucy Mumby manages the Packhorse, a free house, and is keen to promote cask conditioned beer. Currently there are five on offer, John Smiths Bitter, Marstons Pedigree, Morland (Greene King) Old Speckled Hen, Boddingtons Bitter and Draught Bass.

HOGSHEAD.



Les and Sandra, who have run the **Royal Oak** at **Castor** for 8 years have retired from the licensing trade. The Royal Oak has just won entry into the Good Beer Guide as has the neighbouring pub the **Prince of Wales Feathers**. The new landlord and landlady are Rob & Jacquie Sykes. This is their first pub, with Rob previously being in technology and advertising. Rob intends to keep the real ale policy going, with Burton and Tetleys cask continuously on tap, plus 2 rotating guest ales. The food side is to be extended at lunchtimes in the New Year.

Roy Greenwood.

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The Oakham Year That Was

October saw Oakham Ales celebrate their 10th Anniversary amongst pyrotechnics and burning effigies at Charters. Brewer John Bryan as well as creating a 4.4% beer Decennium created a Mary Shelley like figure in Mr. Pumpkinhead whose temperature rose rapidly in the evening autumn air and soon became a pile of ashes. A cross dressing of Halloween and the pending Guy Fawkes Night which John called 'a true pagan event which ought to be an annual one'. And why not? Plus Oakham beers at 1993 prices, a good evening was had.

It's been the brewery's busiest year to date brewing 8000 barrels in the year reaching absolute capacity in November and December. J.H.B is still taking 50% of output. Bishops Farewell 15% and White Dwarf 10% have both increased their market share. Both have a higher profile following much publicised awards. Particularly with Bishops there isn't room to brew all, that you, the thirsty public want, so how do they get round the problem? Lips are sealed on the fate of the Brewery Tap which as we know is threatened with demolition under a new development scheme, but even if it is saved expansion of the Westgate site would be difficult. So the present conundrum of where do we brew more beer remains as yet unsolved. But things may become clearer in the coming months.

Bottled J.H.B Extra is selling well mainly in Safeway in this area but can be brought from the brewery cheaper by the case. Cold Turkey, Black Hole Porter and Old Tossport are available for the winter months. Could this be the last brew for Old Tossport?

The Bartons Arms, their grand Victorian acquisition in Birmingham, continues to trade well. Visit if you can. It is a gem. All in all, it's been a good year 2003, with more awards filling the walls of the Brewery Tap. A further insight into the first ten years and the years hence in the next issue BAE.

Dave Allett, Oakham Ales BLO.

ENCOURAGE YOUR LOCAL PUB TO PARTICIPATE IN NATIONAL PUBS WEEK!

Help CAMRA celebrate the Great British Pub 21st-28th February 2004.

National Pubs Week 2004 kicks-off on Saturday 21st February and CAMRA is asking all pub goers to encourage their local pubs to get involved by ordering FREE promotional material and organising events throughout the week.

The objective of the week is to celebrate pubs and help boost the British pub trade at a quiet time of the year for the industry.

Organising events and displaying promotional material will encourage more people to visit pubs more regularly throughout the week. We believe that many licensees will see the benefit of organising events and marketing their pubs and it will encourage them to continue doing this throughout the year.

FREE NPW PROMOTIONAL PACKS FOR PUBS

CAMRA is offering FREE promotional packs to licensees for NPW 2004. These will include Posters, beer mats, advice & briefing sheets and sample press releases.

Encourage your local pub to order their National Pubs Week 2004 material NOW! Ordering direct from CAMRA couldn't be any easier! Licensees can order by phone (01727 867201) or on-line (www.camra.org.uk/pubsweek)

Tony Jerome, CAMRA's Press Manager said, "Over 15,000 pubs came on board last year and we hope to increase this amount in 2004. It is very important that pub goers encourage their local pubs to order the FREE promotional material from CAMRA as soon as possible and get them thinking about what events they can organise in the week of February 21st to encourage more customers to visit their pub more regularly."

Jerome continued, "It should be stressed to licensees that the pub doesn't have to organise anything too imaginative - themed party nights, food and beer promos, local comedians, magicians, pub quizzes and pub crawls organised with other local pubs can all be very successful and increase pub going figures!"

If you are reading this in a pub why not ask the landlord if they're joining in National Pubs Week!

FOR MORE NPW INFORMATION

Find out more information on ideas for pub events, pubs issuing their own press releases and the latest updates on National Pubs Week 2004 by visiting www.camra.org.uk/pubsweek

NEWBY WYKE COLLECT AWARDS !



Peterborough CAMRA were pleased to present the NEWBY WYKE brewery with awards won at the Peterborough 2003 Beer Festival, this month. The awards were:

CLASS	BEER	AWARD
Speciality Beers	White Squall	Gold.
Premium Beers	Slipway -	Bronze.
Strong Ales	Chesapeake	Gold.
Champion Beer	Chesapeake	Bronze.

CLASSIC BEER STYLES - Part 8.

PALE ALE - and - BITTER.

This is the story of Pale Ale, Bitter and the birth of a new beer style - English Golden Ale. There has been some debate about the expressions 'Pale Ale' and 'Bitter' - which came first, and are they mutually exclusive. My research shows that the term 'Pale Ale' came first, being mentioned in the reign of Queen Anne (1702-1714) when it was called 'Pale Malt Ale' later shortened to 'Pale Ale'. The description 'Bitter' came in to common use around 1900, indeed Bass described itself as the largest producer of 'ale and bitter beer' in 1889. In my opinion all Bitter is Pale Ale, as it's produced using primarily Pale Malt, but the only time that we see much use of the expression 'Pale Ale' nowadays is in India Pale Ale or 'I.P.A' for short. Either way both these terms describe the style of beer always associated with the U.K. - and one we can truly be proud of. When sold as pasteurised filtered keg products (or 'Smooth') they lose much of their character and become one-dimensional crude beverages. For simplicity I would say there are two categories of Pale Ale - British Pale Ale and India Pale Ale, and three categories of Bitter - Ordinary, Best/Special, and Strong/Extra Special. All of these beers are brewed using top fermenting yeast and should show distinct hop character.

The first English Pale Ale brewed on a large scale was produced by George Hodgson of the Bow Brewery in East London, from around 1750 and Hodgson was the first to exploit the ex-pat market in India -hence India Pale Ale. The brewers of Burton were making brown ales but soon copied Hodgson when their malsters managed to reproduce Hodgson's pale malt. India Pale Ale had to withstand a long sea journey to the colonists in India and so it was strong, usually between 5.0% and 7.0% abv (A bit different nowadays - Ed). More importantly it was heavily hopped (as hops are a great preservative) and so the original I.P.A's were very bitter, a far cry from some of the so-called- I.P.A's of today which are feeble imitations of a great beer style. Put quite simply if it's below 4.5 % it can't possibly be a real I.P.A. Such was the trade in IPA that by 1850 the Burton brewers were exporting around 20,500 barrels a year. As the popularity of Pale Ale grew the reference to India was gradually abandoned as weaker less hoppy versions were developed culminating in Bass brewery describing it's flagship product simply as 'Bass Pale Ale'. Few beers are now called Pale Ale and the only one's worth a mention are Harvey Sussex Pale Ale (3.5%) light and well balanced, and Brewsters Vale Pale Ale (4.5%) full flavoured and recently launched as a bottled conditioned beer. Nowadays it's more usual to see Pale Ale mentioned in 'IPA' and you have to search hard to find an authentic I.P.A. On a visit to Nottingham I discovered a very good beer brewed by Alcazar - Windjammer IPA, a 6.0% potent hoppy brew. Freeminer brew a fine I.P.A. called Trafalgar (6.0%) and even Marstons have launched (or re-launched) an India Pale Ale called 'Old Empire' 5.7% - so maybe things are going in the right direction. It seems rather odd but if you want to taste beers approaching the genuine IPA's of old you need to travel to the U.S.A. where dozens of the micros brew strong beer with great hop presence. There are numerous good examples but my personal favourites are - Boston Beerworks I.P.A (6.2%), Grants I.P.A., Pike Place Brewery East India Pale Ale (6.6%), and Sierra Nevada Pale Ale (5.3%). We are so used to the imitation IPA's with low bitterness that it comes as a shock to taste a full blown I.P.A.

Turning to Bitter beer we have three categories differentiated by strength - Ordinary up to 4.0%, Best up to 4.5% and Strong between 4.6% to about 6.0%.

In the last ten years much much lighter coloured Bitters (usually golden or blonde) have become popular and so another category of Bitters has arisen. I think of these in terms 'Golden Bitter' as opposed to the traditional red\brown bitter. The most reliable traditional Ordinary Bitters are probably Adnams Bitter (3.8%), Batemans XB,(3.8%), Butcombe (4.0%), Holts Bitter (4.0%) and Woodfordes Wherry (3.7%). The most reliable of the premium bitters is surely Fullers London Pride (4.1%), and the yardstick for consistency. If you get a bad pint of Pride it's almost certainly the fault of the landlord. My personal favourites several years ago were Taylors Landlord (4.3%) and Adnams Extra (4.3%) but Landlord has lost some of it's complexity, and Extra despite much critical acclaim was dropped from Adnams list much to my disappointment. Out of the current crop of premium bitters I would personally recommend Larkins Best (4.5%) and Titanic Premium (4.1%). The yardsticks for good Strong Bitter (or Extra Special) are probably Batemans XXB (4.8%), Fullers ESB (5.5%), Holdens Special (5.1%) and Hook Norton Old Hookey (4.6%). Also worth a try are Burtonbridge Festival (5.5%) and Hambleton Nightmare (5.0%). Youngs Special would also have been on my approved list but since a change of recipe in 2003 it's no longer Special, it's just plain ordinary, in my view, and Youngs should be ashamed. Finally we turn to the subject of the Golden Ales. Their popularity has grown to the extent that on a trip to the White Hart at Ufford in October all three beers on offer were of the golden\blonde variety. I think the first notable Golden Ale was Boddingtons. In the 70's Boddingtons Bitter was unusually pale and (prior to it's emasculation) was a beautiful hoppy drink. A couple of stronger golden beers were also popular in the 70's of which Tanglefoot springs to mind. In 1986 we saw the introduction of Yates Bitter (3.7%) a straw coloured beer with a subtle bitterness which was immediately popular. 1993 was a particularly significant year as it saw Sean Franklin set up Roosters Brewery and John Wood commenced brewing at Oakham Ales. Roosters started producing the now familiar style of pale hoppy beers represented by Special and Jacks. Oakham launched Jeffrey Hudson Bitter, and in the last 10 years JHB has justifiably won many awards. In 1997 I decided that my very first beer would be Rockingham Forest Gold (3.9%) an acknowledgement of this new British classic style of Golden Ales. Of the present crop I would single out four outstanding examples - Yates Bitter (3.7%), Crouch Vale Brewers Gold (4.0%), our local favourite JHB, and quite possibly the best of all - Whim Arbor Light (3.6%) a delicate refreshing blonde ale that I can't praise too highly. The popularity of the Golden Beers may be that they seem to sit halfway between the standard amber\brown coloured bitter and (yawn) lager, but if it converts some of the Lagerboys we should rejoice. After all there's more hops in a dead frog than many a pint of British lager. And so we come to the end of this quick tour of the classic British beer style, which despite our predictions for it's future still seems to be in rude health .and even evolving. Cheers!

Brian Bosworth - Brewer.
Rockingham Ales.

30 Beers for 30 Years

2004 is to be a very special year for Peterborough & District CAMRA, as the branch will be celebrating its 30th Anniversary. In addition to all the special events that will be taking place throughout the year, I am commissioning 30 different breweries to each produce a special beer for us. Some of the brewers who have already agreed include Church End; Fenland; Glentworth; Milton and of course, Oakham Ales.

It is hoped that all different beer styles will be represented, with their strengths ranging from the ridiculous to the sublime! At least one of the beers brewed in May will be a mild. The pump-clips are to be designed by the branch, with each one featuring an icon of Peterborough & District CAMRA. The first of these beers will be available at the beginning of March, with the others appearing more or less weekly through until the end of the year. One pub, the Coal Heavers Arms on Park Street, has already agreed to take a cask of each brew - before they know what they are! Highly commendable. We do hope a lot more licensees will join in the fun, but remember you don't have to take all the beers!

The availability of some of the beers will be restricted by brew length, to perhaps just half a dozen firkins in some cases, so get in early if you are at all interested! If any licensee requires further information, or is interested in purchasing any of these

beers, please call me on 07903 651583. Beers will be sold and delivered direct by all of the local brewers involved, and supplied by my own beer wholesaling company CASKAWAY, for all of the others. CASKAWAY can also deliver to pubs and clubs in other areas if required.

Likewise, if any member would like to nominate an icon for one of the pump-clip designs, or even suggest a beer name, then please give me a call. Icons could be of Public Houses or licensees that have done so much to promote the causes of CAMRA locally. How about members that have served on the branch committee, helped out at Peterborough Beer Festival or campaigned tirelessly until their hair has gone grey! Anything you like really, as long as it's related to the activities of the branch.

As an example, the first pump-clip will feature the Bull at Market Deeping, the birthplace of what has since evolved into the branch we have today. Easy isn't it? So come on! Please get involved. We need your ideas and we need them now!

Bram, Social Secretary.

Changes at the Palmerston Arms

With the expected departure of Paula and Irvine Patterson having actually been announced by themselves, it was just a question of when they were going to leave the Palmerston Arms on Oundle Road.

Now anybody who expected a big farewell party or final night of celebrating their seven years at the pub was really misguided, as that was not their style.

Nevertheless it was a very great disappointment to many regulars that they could not bring themselves to be totally honest with us and give a date of departure. Some people were even told the pub would be open as usual on the day that it closed, myself included. A small token of thanks - leaving a note pinned to the wall thanking everyone for their custom over the years would have been much appreciated, as many people would have been happy with. So we move on, and fortunately the new licensees at the pub are a couple that we could not have wished as better replacements. Although the pub was sold to Batemans brewery of Wainfleet, there have been very few changes.

The whole interior of the pub has had a spruce up, with partial rewiring, painting and decorating and a general clean up. Oh and a new till, in fact a

till instead of a box.

Running the pub for Batemans are David and Tracey McLennan, who are in the process of moving from The Golden Pheasant at Etton. David is an avid real ale fan, so we need have no worries there. The next important thing is the fact that although the pub is owned by Batemans, an extensive guest beer list is still maintained, alongside some of the Batemans range. Up to twelve beers are on offer on a regular basis, with three Batemans beers. The pub is open all day every day from twelve noon. Previous visitors to the pub may remember the strict door entry policy enforced at weekends. This has been relaxed to a certain extent, and it's hoped to dispense with it completely once the new licensees have established themselves.

A warm welcome awaits you at the Palmerston Arms from David and Tracey, also son Liam who helps on occasions and previous barperson Jen. We extend a welcome to them all.

David Murray

THAT LETTER

Did you spot the letter about Peterborough Beer Festival in the January copy of What's Brewing? Apparently, David White, just by reading a list of the PBF2003 winners in BAE was able to decide that we cheat and furthermore that Oakham Ales and Newby Wyke breweries found it all rather embarrassing.

David thinks that we should all be taken to task for bringing the awards system into disrepute. After all a brewery that has won awards for five years running at CBOB and whose JHB was Champion Beer of Britain can't possibly be good enough to win at Peterborough, can it, David?

Just in case a few of our own members also think we cheat, I'll explain what we do and why we do it that way.

We used to just have voting forms and ballot boxes and count all the votes around the middle of the week, but we found that certain beers were winning regularly even though they were now living on past glories. We also regularly spotted multiple forms with remarkably similar handwriting. In addition, since the results couldn't be announced until Friday lunch time, some of the winners had already sold out.

We still have voting forms but they are only available on the opening evening. That's the evening when we invite the trade to join us and when many CAMRA members, tickers and other beer lovers

turn up for the best selection.

The beers with the most votes don't win the awards; they are entered into a blind tasting session held on the Wednesday lunch time. CAMRA members, licensees and media people taste the beers without knowing what they are (nobody on the tasting panels has even seen the list of what is to be tasted) and select the best in each of the categories.

The winners of each category then go into a final blind tasting to select the Champion Beer of the Festival.

Now, I'm not suggesting that our method is perfect and we are always open to suggestions and ideas but I do believe it's better than the method used at many festivals.

And naturally, if David would like to contact me, we'll be happy to invite him to take part in the blind tasting at PBF2004.

Harry Morten

PS Newby Wyke are local, but not in our branch area and I predict that they will feature seriously in CBOB before long.

CAPTION CONTEST RESULTS

In the last edition I invited you all to participate in a caption contest with the photograph below (A picture of Swampy, one of our beer festival volunteer helpers).

I am pleased to announce that we had several entries to the competition and they were all very amusing.

I have chosen 'James' (member of Charters bar management) as our winner as his entry was not only amusing but also had a good solid campaigning message to it.

James entry was:

"That's not a full pint! Where is my other 15 pence of beer!"

I will have some more caption contests for you soon! A good prize is on its way to James. Well done. The Ed.



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WHITTLESEY

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

.....

.....

.....

SIGNEDDATE

CONTACTS

Editor: **MARCUS SIMS**
131 Fengate
Peterborough PE1 5BH
01733 558481
07816486145
marcuscartoons@aol.com

Advertising: **DAVID MURRAY**
15 Charnwood Close
Peterborough
PE2 9BZ
01733 560453
david-murray@supanet.com

Publicity: **DEREK GIBSON**
01733 352278 (H)
01733 866724 (W)

Distribution: **NOEL RYLAND**
01733 311453 (H)
01733 422570 (W)
nryland@britishsugar.co.uk

Under 26: Penny Lane

Socials: **BRAM**
07903 651583 (M)

Memberships: **DARYL LING**
19 Lidgate Close
Orton Longueville
Peterborough PE2 7ZA

Branch Contact & Secretary: **HARRY MORTEN**
49 St Margarets Road
Fletton
Peterborough PE2 9EA
01733 764296 (H)
01733 422279 (W)
07900 056940 (M)
08717 333577 (FAX)
info@real-ale.org.uk

Website: www.real-ale.org.uk

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

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

ART OF PUB CRAWLING CELEBRATED WITH LAUNCH OF NEW BOOK.

Gift suitable for any traveller or beer lover - £7.99

CAMRA, the Campaign for Real Ale, today launch 'Fifty More Great Pub Crawls', edited by one of Britain's best-known beer writers Barrie Pepper.

According to Pepper "The fine art of modern day pub crawling is to work out a route which allows you to visit a number of pubs which all sell good beers and are of some character and interest. An even better crawl should start and finish close to the same point which is near to good public transport connections."

The guide has routes not just for walking either. Twelve of the crawls require that either trams, trains, buses, or in one case, a water taxi be used. There is also a virtual tour around pubs that feature in your favourite TV soaps.

In a handy pocket-sized format, this guide to 50 hugely enjoyable pub crawls features:

- * Easy to use maps.
- * Integrated walk descriptions.
- * Public Transport Information.
- * Lists of available Beer.
- * Accommodation contact details.
- * Running commentary on history and architecture.
- * Extra information on outstanding pubs.

The crawls are not just confined to the UK, with routes around the great beer cities of Amsterdam, Brussels and Prague.

All of the crawls have been chosen for their interest to walkers, fans of local history, architecture, and take the reader to places of interest other than pubs including castles, churches, stately homes, museums and even breweries - all for their quality real ale.

Fifty More Great Pub Crawls is £7.99 and is available from all good book shops or by mail order (postage £1 in the UK) on 01727 867201 or online at www.camra.org.uk/books.

Please call Georgina Howarth on 01727 867201 or email georgina.howarth@camra.org.uk if you are interested in receiving a review copy of the guide - limited numbers available.

For more information:

CAMRA Press Office -

Barrie Pepper - Editor of Fifty More Great Pub Crawls

01727 867201

0113 2658595

Support National Pubs Week 2004, 21st-28th February.

More information at www.camra.org.uk/pubsweek

THE TAP IS THE HUB!

Many readers will already be aware of CAMRA's 'The pub is the hub' campaign. This campaign is designed to show people & the government that the pub is more than just a business dispensing beverages for profit. A large number of rural areas are now combining pubs, post offices and general stores all under one roof to prevent communities from suffering when unfortunate closures happen. HRH the Prince of Wales has been supporting this campaign for some time now!

Many villages nowadays have lost their pubs, shops, post offices and bus services completely a sad state of affairs, i'm sure you will agree. I believe the Government should do more to protect these valuable services in our communities. I don't suppose for one moment that governments stop to consider that every time a pub shuts they lose



money, not just in the lost duty on alcohol sales but also it is important to remember that most pubs raise hundreds or thousands of pounds every year for charities and good causes. Some pubs may only have a bottle on the bar but others are often more adventurous holding race nights, and charity auctions to name but a few. If pubs close this charitable work will cease. When the hospital needs a new piece of vital equipment who will have to foot the bill then? Yep, you guessed it the Treasury with our tax money.

So come on you politicians, let's have some legislation to protect the good old local!

The Brewery Tap's football team raised over £500 this Christmas for a childrens hospital. They had a charity pub crawl (pushing a 36 gallon barrel) starting at Charters and finishing at the Tap with 16 pubs in between. The money was used to purchase a Playstation 2 video game console + games & DVD's for a sick childrens ward.

WELL DONE - The Ed.

BEER SELLER

21st Century Drinks Company



BEER SELLER
CASK ALE SPECIALIST

The Beer Seller:

One Call
One Delivery
One Invoice
One Choice

*The only
wholesaler
accredited
with:*



Other Divisions:

barbox

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PETERBOROUGH
COLCHESTER
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Tel: 01733 230167
Tel: 01206 577272
Tel: 01263 513545