



the

FREE

# Casket

Campaign for Real Ale

May 2013



EAST BEDFORDSHIRE

[www.eastbedscamra.org.uk](http://www.eastbedscamra.org.uk)

[casket@eastbedscamra.org.uk](mailto:casket@eastbedscamra.org.uk)



## Branch & County POTY Awards, page 14

### WHATS IN THIS ISSUE

Page 4	Local Pub & Brewery News	Page 14	Pub of the Year Awards 2013
Page 6	Birds & Beer - A Classic Combo	Page 16	Craft Beer - It's a New World Order
Page 8	Diary Dates, Beer Festivals	Page 18	Prayers Are Sometimes Answered
Page 9	Parliamentary Lobby Update	Page 22	Craft Beer Trail in London
Page 10	Casket Cryptic Crossword	Page 24	Brugge Booze
Page 12	Pembroke Arms	Page 26	Newport Pagnell by Bus

Help Charity - There is no charge for the Casket. If you enjoy reading the Casket and/or take a copy home then please consider putting a donation in the Pub's charity box.

Issue number 2

Volume 9

2013

## **EAST BEDS COMMITTEE 2013/14**

### **Committee:**

<b>Chairman:</b> John Goodlet	chairman@eastbedscamra.org.uk
<b>Vice Chairman:</b> Tony Morris	vicechairman@eastbedscamra.org.uk
<b>Secretary:</b> Barry Price	secretary@eastbedscamra.org.uk.
<b>Treasurer:</b> Chris Foskett	treasurer@eastbedscamra.org.uk
<b>Social Secretary:</b> Vacant	socialsecretary@eastbedscamra.org.uk
<b>Cider Rep:</b> Jo Freeman	cider@eastbedscamra.org.uk
<b>Membership Sec'y:</b> Geoff Tilbury	membership@eastbedscamra.org.uk
<b>Webmaster:</b> Chris Freeman	webmaster@eastbedscamra.org.uk
<b>Casket Contact:</b>	casket@eastbedscamra.org.uk
<b>Branch Web Site:</b>	www.eastbedscamra.org.uk

### **The Casket**

Published and Produced by:  
CAMRA East Bedfordshire

**Editor:** John Goodlet

The views expressed in The Casket are those of individual contributors and do not necessarily represent the policy of CAMRA, the Editors or the East Bedfordshire Branch. Contributions to the Casket are always Welcome.

For more information see  
[www.eastbedscamra.org.uk](http://www.eastbedscamra.org.uk).

### **Advertising Rates**

1/4 page: £15

1/2 page: £30

1/1 page: £50

Three adverts paid for in advance will get a  
15% discount

Payment to East Beds CAMRA

### **Trading Standards**

If you have any complaints about short measure, lack of price lists or misleading promotion of products, contact:

Bedfordshire Trading Standards,  
23 Gadsby Street,  
Bedford, MK30 3HP  
Tel; 01234 228897



# A quick word from the Editor

In this edition, we feature two articles involving 'craft beers', a recent popular incomer from the USA. Craft beers are sparking quite a debate amongst CAMRA members, many of whom believe this is another 'keg beer' revival in a new disguise. The term 'craft micro-brewery' in the UK often refers to a small brewery with a focus on producing high quality bottled ales for the export market. Some concentrate on traditional brewing methods using rare or organic ingredients and they court the tourist trade with visitor centres. But across the pond, craft breweries mean something quite different.

Craft beer is made by a brewer that is small, independent and traditional, often using a wide range of seasonal fruits, spices and herbs. Craft beer is served cold probably at 6 degrees, rather than 13 degrees for real ale and dispensed as a keg or carbonated product. Some brewpubs offer weekly or monthly special ales, which are served direct from a barrel on the bar and they most likely conform to what we would consider 'real ale'. I don't know what direction this debate will take, my only advice to you, would be to get out there and visit some craft beer pubs and try their products for yourself. Are craft beers a credible threat to 'real ale'? Or just a minority niche market trend, you decide.

John Goodlet



**SUPPLIERS OF CASK AND BOTTLED BEER  
AS WELL AS 10 LITRE & 20 LITRE POLYPINS  
TO THE LICENSED TRADE & GENERAL PUBLIC**

**10 SHANNON PLACE • POTTON • SANDY • BEDS • SG19 2SP**

**TEL: 01767 261042 • WWW.POTTON-BREWERY.CO.UK**

# LOCAL PUB & BREWERY NEWS

## Pembroke Arms, Biggleswade

A new name appeared in Biggleswade with the opening of the Pembroke Arms on Hitchin Street. The former Brown Bear had been most closed for most of 2012, however we did not realise that the pub had actually been sold in September 2012 and that behind closed doors a refurbishment was in progress.



On Saturday 8th February 2013, the pub re-emerged as the Pembroke Arms and with new owners Mervyn Turner and Kerry Lincoln. The couple should be familiar to many, as they have been running the Coach & Horses in Shortmead Street for the last 8 years. They hope to provide an upmarket venue that will suit all tastes. Food will be served daily, plus a Sunday roast and thankfully real ale has been restored with 6 hand-pumps free of the tie. Initially ales will come from the Marstons group, with local ales & perhaps a Real Cider coming later in the year. The couple will continue to operate both pubs and we wish them well with this new venture. For a review of the pub - **see Page 12.**

## Stag Tavern, Stotfold

Tony Johnson left at the of January and the branch extends a warm welcome to new tenant Ridwan Hussain known as 'Chad' who arrived on 18th February. He was formerly the licensee of the Turnpike on the outskirts of Bedford, a Charles Wells pub now closed and destined to disappear under a housing development.



Chad has taken on the lease from Punch Taverns and says the pub is trading business as usual with opening hours and events unchanged. Sports fans will love the second large screen TV, handy for watching two games at the same time. On the bar are Sharps - Doom Bar, Fullers - London Pride and Adnams - Southwold Bitter, with possibly a fourth rotating guest ale coming on later in the year as trade builds up. He is looking forward to the better weather in spring and summer, so that he can run some charity events and barbecues. Two points to note are that food is no longer served on Mondays and the pub phone number has changed, it is now 01462 731098.

## More pub closures

Tenants are still continuing to struggle to make a living in some of our pubs and many are leaving the industry. In late February the tenants of the **Fox and Duck** in Stotfold gave up and moved out. The pub may not re-open as rumours circulate that a further housing development project nearby may have been given the green light. It seems that owners Greene King may now be cashing in on the substantial land that goes with the pub.

Two months earlier, the **Two Brewers** in Stotfold had closed before Christmas and it was assumed that the gastro pub was on a break for the holidays. But they failed to re-open and by late February the pub was boarded up and surveyors had been seen assessing the property. About the same time, owners Admiral Taverns were taken over by private investment firm Cerebus Capital Management. The branch has lost one of its LocALe pubs, a regular outlet for Potton and B&T ales. Will it be demolished for more housing?

## Potton Brewery Update

Brewery Manager, Colin Morris, reports that his venture into brewing hand drawn lager has been successful with Panther Natural Dark Lager 5.5% being well received wherever it has been served. Colin expects to brew another batch when the weather improves! Stuart Robson is still assisting Colin on a part time basis on brew designs.



Potton's beers are selling well and they have increased their regular outlets particularly in Cambridgeshire – some examples being The Green Man at Grantchester, The Chequers at Orwell and the British Queen at Meldreth.

Potton favourites such as Village Bike, Penny Bitter, Shannon IPA and Lion Pale Ale are regularly brewed. The brew for London Porter has been amended slightly and now markets at 4.5%. The premium bitter, Moonraker, has been relabelled as Raker.

A new website has been launched at [www.potton-brewery.com](http://www.potton-brewery.com) and you can also make contact via Facebook or on Twitter.

Potton Press Cider is now distributed by the brewery. Several ciders are produced of varying strengths and awards have been won. See [www.pottonpress.co.uk](http://www.pottonpress.co.uk).

David Young

# Birds and Beer - A Classic Combo

No, No, No - this is not going to be a sexist article about how 'good looking' a woman appears to a man as seen through the bottom of a beer glass after six pints. Give me more credit than the title of this article implies, the birds we are talking about here are the *feathered kind*. On Saturday 20th April, there was a social held at the Golden Pheasant in Biggleswade, where five members of the Sandy based Royal Society for the Protection of Birds, were on hand to give CAMRA members a 45 minute presentation.

Branch vice-chairman Tony Morris, compered the event combining slide shows with movie footage to highlight a wide range of national and international projects under the banner "Stepping Up For Nature". The topics covered were:

- The Lodge at Sandy: a Natural History
- RSPB Reserves & management challenges, coastal change at Titchwell Marsh
- The wider countryside with wildlife friendly farmers
- On your doorstep - managing gardens for wildlife
- Re-introduction of species - the short-haired bumblebee
- Global challenges - saving the Sumatran Rainforest, saving the Albatross
- Improving knowledge via research, tracking of seabird feeding grounds
- The appliance of science - new technology for the future



[Team RSPB - Kathy, Dave, Simon, Tony, Andy]



[Tony accepts award from John]

At the end there was a short Question & Answer Session, followed by the presentation of the **Pub Champion of the Year 2013** to Tony Morris - see page 14 for further details. Our thanks go to all the RSPB team, plus landlord John Walsh for hosting the event and also for putting on some 'bird related' beers just for the occasion. Customers sampled the popular Charles Wells - Eagle IPA 3.6%, Mauldons - Cuckoo 4.3%, Holts -Two Hoots 4.2%, plus 3 other ales.



www.cambridgebeerfestival.com

# CAMBRIDGE BEER FESTIVAL 40<sup>TH</sup>



MONDAY: 5PM - 10.30PM  
TUESDAY TO FRIDAY: 12PM - 3PM  
AND 5PM - 10.30PM  
SATURDAY: 12PM TO 10.30PM  
£4 after 5pm | £3 all day Saturday

**200+ REAL ALES**  
**60+ CIDERS & PERRIES**  
**FOREIGN BAR, ENGLISH WINE**  
MEAD AND OUR FAMOUS CHEESE COUNTER  
ALL RUN BY VOLUNTEERS

FREE ENTRANCE TO CAMRA  
MEMBERS AT ALL SESSIONS

CambridgeBeerFestival  
cambeerfest



# DIARY DATES

- MAY.** 7th, Branch AGM, Engineers Arms, Henlow, 8 pm  
25th, Social trip on Norwich Ale Trail by train
- JUNE.** 11th, Branch Meeting, March Hare, Dunton, 8 pm  
23rd, Social Bike Ride, 11 m circular, meet Engineers Arms, Henlow 1pm
- JULY.** 6th, Social trip to Rebellion Brewery, Marlow with S. Beds - details TBA  
23rd, Branch Meeting, Cock Inn, Broom 8pm

# BEER FESTIVALS

- May.** 20th-25th. The 40th Cambridge Beer Festival, Jesus Green, **CAMRA**  
Cambridge
- June.** TBA - The Langford Beer Festival, Ivy Leaf Club, Station Road, Langford
- July.** 11th-15th. Sir William Peel 2nd Cider Festival, High Street, Sandy
- Aug.** 13th-17th. The Great British Beer Festival, Olympia, London **CAMRA**  
22nd-26th. The 11th Potton Beer Festival, Rising Sun, Potton  
20th-24th. The 36th Peterborough Beer Festival, The Embankment,  
Bishops Road, Peterborough **CAMRA**

The Conker Tree Inn?  
Where's that?. You won't  
find it in Bedfordshire.  
However, what you should  
Look for is the on-line guide  
to the pubs of Bedfordshire  
At [www.bedspubs.org.uk](http://www.bedspubs.org.uk)

## The Conker Tree Inn

61 High Street **Pinton**  
**SG99 3AA**  
Directions: In village centre off  
A246  
0311 123456  
Owner: Free House  
CAMRA Branch: Beds  
Bodgers Bitter [H]  
Guest Ales: Beer Range Varies  
[H]  
P

Opening Times:  
Mon-Sat 11.00-23.30  
Sun 12.00-15.00, 18.00-22.30  
Meals:  
Mon-Sat 12.00-15.00, 18.30-21.00  
Sun 12.00-15.00  
Traditional cosy village inn with oak beams and a large inglenook  
fireplace. A small beer garden at the rear. Regular quiz nights  
Surveyed: 21/10/2007



# Parliamentary Lobby update

In January we highlighted the 'Parliamentary Lobby' campaign with 1200 members trying to meet with 300 MPs in December. In the end, they gained access to 180 MPs, but one of local MPs Mr Alistair Burt was overseas on government business at the time, but he was happy to re-arrange the meeting in the constituency. On Saturday 2nd March, he duly appeared at the Golden Pheasant in Biggleswade to meet an good turnout of about 20 CAMRA members.



Branch secretary Barry Price, led the discussion and presented our main concerns about the impact of the 'beer duty escalator' on our pubs and local employment. Barry provided Mr Burt with some excellent statistics on pub closures, plus the fall in sales and lost revenue from 'real ale' in our pubs. Whilst the focus of the debate was the beer tax, we also reflected on the causes of teenage binge drinking and supermarket alcohol pricing.

## The Budget

On Wednesday 20th March, the chancellor George Osborne stood up in the House of Commons to present the budget, and members across the country held their breath, as we waited to see if the government had listened to our concerns. He said:

*"Mr Deputy Speaker, there's another duty escalator – the annual two percent above inflation increases in alcohol. We're looking at plans to stop the biggest discounts of cheap alcohol at retailers. But responsible drinkers – and our pubs - should not pay the price for the problems caused by others."*

*"I intend to maintain the planned rise for all alcohol duties – with the exception of beer. We will now scrap the beer duty escalator altogether. And instead of the 3p rise in beer duty tax planned for this year I am cancelling it altogether. That's the freeze people have been campaigning for. But I'm going to go one step further and I am going to cut beer duty by 1p. We're taking a penny off a pint. The cut will take effect this Sunday night and I expect it to be passed on in full to customers."*

A comprehensive victory and a great success for CAMRA's biggest campaign, made possible by the effort and support from our members. I would like to thank Mr. Burt for taking the time to meet with us and all local members who took part in the campaign.

# Casket Cryptic Crossword

As before, all answers have been used as names of beers and/or breweries at some time and place or have other connections with the wonderful world of beer & drink in general.

## Across

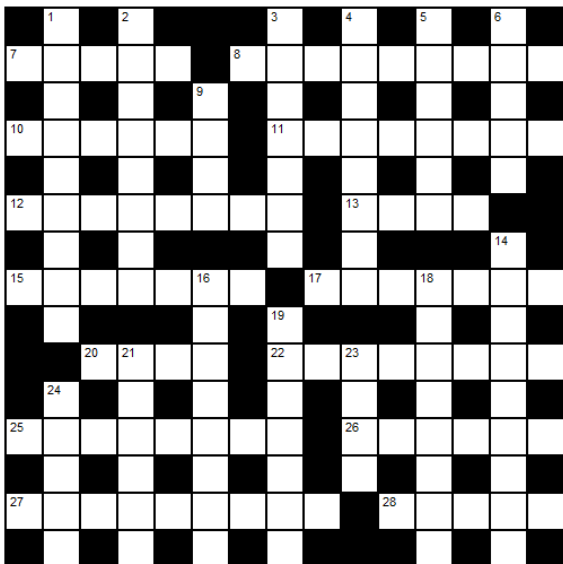
- 7 See 21 Down
- 8 Potentially very fermentable - most like Alan? (9)
- 10 Tin 4x4 said to perform poorly on the beach. (6)
- 11 Fail to be all at sea in this. (8)
- 12 Mugs singer Paul in doctor's vehicle without me (8)
- 13 See 9 Down
- 15 Hazel's bar snack has bread rolls over returned cask. (7)
- 17 Jack is a tall sod when he's about. (7)
- 20 Order a silly sounding beer in ma's boozier. (4)
- 22 Lyrically, you take this elevated path. (8)
- 25 Not a drop to be checked? (8)
- 26 Anger after radiation burst could be British or Roman. (6)
- 27 Lass goes round ancient sea to be first to get it.(4,5)
- 28 Hiding in Exmoor will be a strange creature. (5)

## Down

- 1 See 9
- 2 Quiet! Manage to know how head may be so reduced. (8)
- 3 Sword to hurt girl. (7)
- 4 Topless commercial on the up? What a bloomer! (8)
- 5 Large, in a roundabout way, wager will finally keep one in suspense. (6)
- 6 United before, united within, girl gets what's coming to her regularly. (5)
- 9/13/1/18 Battered, deterred, scar, apocalypse but successful outcome! (4,4,9,8)
- 14 Bird found by model in, locally, northern land (a region of it). (9)
- 16 Janus is a deft cow in a crisis. (3-5)
- 18 See 9
- 19 Foreign character gets thin, could explain source of his drinking. (7)
- 21/7/23 Stable animal, male, leaves keeping things on an even course. (6,2,3,4)
- 24 Second class accommodation for Cock? (5)

Compiled by Chris Freeman

The solution is on Page 19



# New Brooms at the Cock Inn

As you may have read in the last edition of "The Casket" and branch Newsletter, the Cock at Broom has a new licensee, Michelle, who with the help of Nick is running the pub on behalf of a holding company. They moved into the pub in early February and have already made their mark. When I visited it recently, it immediately seemed to me that life had been breathed back into the old building. I had an extremely good pint of Greene King IPA followed by another of Trelawney from St Austell, also in excellent condition. Michelle and Nick intend to continue to supply two guest beers in addition to IPA and Abbott. At present they are procuring the guest beers via GK, but from breweries unrelated to them.

Food is also available, at lunchtime and in the evening. The ingredients are all procured fresh and from local suppliers where possible. At present the pub is still up for sale by Greene King and the future is uncertain - and until the situation is resolved, it would be unwise to speculate on the future. One thing is certain however; The Cock at Broom is now well worth a look. For information on opening hours etc. go to Beer in Beds website, [www.bedspubs.org.uk](http://www.bedspubs.org.uk)

Geoff Tilbury



## ENGINEERS ARMS A GENUINE FREEHOUSE

### **FRANCONIAN FRIDAY MAY 24TH**

A TASTE OF BAVARIA IN HENLOW, TRY OUR LARGE SELECTION OF BOTTLED  
GERMAN BEERS AND TRADITIONAL BAVARIAN FOOD.

### **DERBY WEEK MAY 27TH - JUNE 1ST**

NOT JUST THE RACING - OVER 20 REAL ALES FROM THE EVER GROWING MICRO'S IN DERBYSHIRE.

### **WEST COUNTRY WEEKEND JUNE 21ST - 23RD**

BRINGING YOU SOME OF DEVON & CORNWALL'S FINEST BEERS, ALSO PLOUGHMAN'S LUNCHES WITH  
THE COUNTIES TOP CHEESES AND OF COURSE PASTIES.

**Why not visit our website - [www.engineersarms.co.uk](http://www.engineersarms.co.uk)**

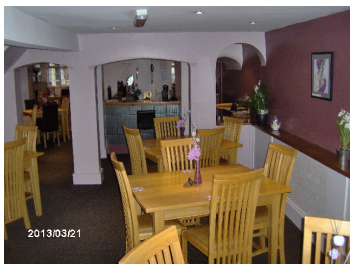
**HIGH STREET, HENLOW, BEDFORDSHIRE**

# **01462 812284**

# Pembroke Arms

The Brown Bear in Biggleswade has had both a name change and an internal metamorphosis, emerging as the Pembroke Arms. It is named after one of the good Burghers of Biggleswade in a conscious effort to move away from the image of the old Brown Bear. It is light, bright, contemporary interior with open fires and a selection of seating options, which certainly reflects a “new pub” feel without loss of ambience; indeed the atmosphere is more that of a relaxed Continental Bar than a local boozer, which is not at all to its detriment, filling what might be a niche in the Biggleswade “*Thinking Drinking*” circuit.

Coffee and cake, and free olives with a bottle of wine are two innovative ideas and there is freshly cooked food on offer – yet to be tasted by your humble correspondent, but I’ve noticed clean plates, good portions and no complaints during my recent visits. Four beers on hand-pump, currently all from Marston’s with English Pale Ale 3.6% as the resident beer and guest ales from Ringwood. Watch out for promotional prices and if demand increases, a fifth hand-pump may come into use, and a sixth one, possibly offering a real cider. Apart from a pedantic note that the beers were too cold for my liking, full glasses, reasonable prices and good conditioned beer served with a smile are to be applauded.



The clientele mix is varied and the Ladies are nicely catered for, not only with drink selection, cake (say no more) and a quietly relaxed atmosphere that puts one at ease. All this is married to clean and adequate toilets, a must for many of the Mem-Sahibs and a spoiler for many other watering holes that often neglect this issue. Not really a boozer to get ratted in on a boy’s drinking night – it’s far too sophisticated – more a port of call after a strenuous day. A discreet meeting place for a chat over lunch, a gathering place for proper Social Networking, where conversation in moderate tones that can be heard over a decent pint. Not bad at all for the first few months!

Chris Bunyan

# The Half Moon For Great Real Ales

CAMRA HERTS PUB OF THE YEAR 09 & 10  
CAMRA NORTH HERTS POTY 09, 10 & 11

## THE BEERS

Adnams Bitter, Young's Special  
Plus 6 Ever Changing Guest Ales  
Often from Local Micros  
Selection of Real Ciders & Perries  
Great Wine List  
Twice Yearly Beer Fests (April & Oct)

## THE FOOD

Available Noon - 2.15pm & 6pm - 9pm

### Tapas & Light Bite Menu:

Served Till 11pm Everyday

### Special Food Nights:

3<sup>rd</sup> Thursday of every Month

Come in and try our great range of real ales, real ciders and home cooked food.

### OPENING TIMES

Mon - Thurs : Noon - 2.30pm & 5 - 12pm  
Friday, Saturday : Noon - 1am  
Sunday : Noon - 11pm

Log Fire, Beer Garden, Heated Patio, Car Park & Free Wi Fi

57 Queen Street, Hitchin, Hertfordshire, SG4 9TZ

Telephone : 01462 452448 ~ Email : [howen.halfmoon@btconnect.com](mailto:howen.halfmoon@btconnect.com)

Web : [thehalfmoonhitchin.co.uk](http://thehalfmoonhitchin.co.uk) ~ Twitter : @halfmoonhitchin



## The Orange Tree, Baldock

A 330 year old traditional pub with 8 real ales on sale at all times, always including Greene King IPA, Abbot Ale, XX Mild and a LocAle from Buntingford Brewery. We also sell locally made Apple Cottage real cider. Fantastic home-made, locally sourced food available every lunchtime and evening, along with wonderful Sunday lunches with Chapman's roasted meats.

## North Herts CAMRA Pub of the Year 2013

Quarterly Beer festivals, Function Room, Large Beer garden

Open 12-2.30pm and 4.30-11pm Monday-Thursday, all day from 12 noon Friday to Sunday  
Function room with full AV facilities available for meetings, parties etc. of up to 100 people.

Call Rob on 01462 892341 for more details or visit [www.theorangetreebaldock.com](http://www.theorangetreebaldock.com)



Norton Road, Baldock, SG7 5AW

5 minutes walk from Baldock Station.

Dogs, Kids and muddy boots are always welcome!



Follow us on [twitter](#)

@Orange\_Tree\_BDK

Follow us on [facebook](#)

[Facebook.com/The.Orange.Tree.Baldock](https://www.facebook.com/The.Orange.Tree.Baldock)

# Pub of the Year Awards 2013

There was an excellent turnout of nearly 50 people at the **March Hare** in Dunton on Easter Saturday, as customers and CAMRA members gathered to see licensees John & Janice Pritchett receive the East Beds branch **Pub of the Year 2013** award. It was presented by branch chairman John Goodlet, who paid tribute to the fine work done by the licensees in rescuing the last pub in the village. The pub had been closed and boarded up until bought by the Pritchetts in February 2010 and following a six month refurbishment, it re-opened in August that year and it has been on a remarkable journey since then.

John G mentioned how difficult it can be trying to set up a new business amidst a recession, which was continuing to force pub closures, through high taxation and pub company rents. He said that the March Hare was becoming a great 'community pub' with a growing customer base from Dunton and the surrounding area. There is something for everyone, from themed food nights to folk music and pub games evenings.

He hoped that this award, would encourage the couple to continue with their 'five year' plan to develop the pub with the opening of a 'community shop', followed in the next year or two by a complete refurbishment of all the upstairs rooms and hopefully the installation of a micro-brewery.



Landlord John Pritchett, a champion 'home brewer' thanked his family, bar staff and regular customers for all their support in getting the pub back up and running and looks forward to the new challenges ahead and hopes to 'bring to life' his dream of opening a new brewery. The photo on the front cover of this issue was kindly supplied by the Biggleswade Chronicle.

East Beds members have chosen to present a special award to a CAMRA member this year. A **Pub Champion of the Year 2013** award was presented to Branch Vice-chairman Tony Morris in recognition of his tireless support in campaigning to keep pub opens and to hold more events in pubs. He received the award during the RSPB social at the Golden Pheasant on Saturday 20th April.



In particular Tony was the creative and organisational force behind the 40th Anniversary Beer Festival celebration in September 2011, a rolling 10-day beer festival. His leadership proved that even though we are a small branch, we can join in and play a significant role in national CAMRA campaigns and activities.

East Beds CAMRA will present another branch award in May, on behalf of all three Beds branches who voted the **Engineers Arms** as the **Bedfordshire Cider Pub of the Year 2013**. The award recognises the effort of licensees Kevin Machin & Claire Sturgeon to promote 'real cider & perry'.



February marked their 3rd Henlow Cider & Country Wine Festival, clearly the biggest and most successful dedicated cider festival in the county. The event has helped the branch to achieve one of the campaign goals, to promote local cider producers and get more pubs to offer cider on a permanent basis. Now there are seven pubs in East Beds selling real cider regularly, plus a few other pubs have been inspired to run a dedicated cider festival.

South Beds branch have chosen as their local winner the **Albion, Ampthill** for the second year running. This pub was saved from closure three years ago and is now run as a joint venture between Everards and B&T. This successful town pub with up to twelve handpumps, offers a mix of beers from both breweries, plus up to 6 guest ales & several real cider & perry.



North Beds branch have selected the **Devonshire Arms**, 32 Dudley Street, Bedford as their winner. This popular community local has featured in the Good Beer Guide on 11 occasions. It offers a choice of Wells & Young ales, 2 guests & 2 real ciders. The branch also recognised the Bedford Arms, High Street in Souldrop with a 'Country Pub of the Year' title, plus the Burnaby Arms, 66 Stanley Street in Bedford gets the 'most improved pub' award.

At the all Beds Liaison meeting on Saturday 13th April, members from all three branches conferred and selected the **Albion, Ampthill** as the overall **Bedfordshire Pub of the Year for 2013**. Congratulations to Russell Fletcher & his staff, their pub now goes forward to the East Anglian regional heat of the National POTY competition.



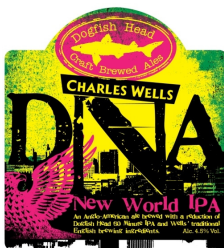
Just across our southern border, Rob Scahill and his team are also celebrating, as the **Orange Tree, Baldock**, is awarded the **North Herts Pub of the Year 2013**. Please do try and get to some of the pubs mentioned in this article, they are all winners and well worth organising a trip to visit them.

# Craft Beer - It's New World Order

Bedford based Charles Wells has teamed up with Dogfish Head Brewery from Delaware, USA to produce a ground breaking craft beer collaboration.

The partnership has announced the launch of Dogfish Head DNA New World a 4.5% IPA beer, available in cask at a number of limited stockists from 1<sup>st</sup> April 2013. DNA has been in development across the Ocean for some months and celebrates the creativity of two internationally renowned breweries that have invested in new product development. The beer will be rolled out more widely in keg and bottle variants later this year. Meanwhile the UK launch of the Cask version took place at the Devonshire Arms, Bedford with local press and CAMRA members invited to learn about the collaboration and sample the DNA ale and some of the Dogfish Head bottled beers.

“Whilst there’s been a stream of craft beers coming to market, we’ve taken a new approach to creating a beer that is a true amalgamation of two internationally recognised brands” explained Tim Sprake, Int’l Sales and Agency Director of Charles Wells. “Rather than simply mashing new ingredients together, we’ve taken a special reduction from 60 Minute IPA, a popular Dogfish Head beer in the USA, and integrated it into our own brewing process. In other words we’ve taken the very DNA of one beer and added it to the brewing process of another. As a result we’ve produced a beer that is unique and diverse and a little bit special.”



Sam Calagione, founder and president of Dogfish Head Brewery, is pictured [above left], preparing the brew at the Charles Wells Brewery, he commented; "Adding the 60 Minute reduction to the 220-barrel boil kettle at England's Wells & Young brewery for the DNA cask beer we are doing together. We shipped kegs full of this reduction from Delaware and are using a culinary approach to intensify flavours by using a reduction of one beer as an ingredient in a different beer. The UK version is available starting today. The U.S. version will be available in the states in June. ... A very sessionable 4.5% ABV India Pale Ale with a boatload of Simcoe hops added post-fermentation."

The pioneering collaboration will be replicated on the other side of the Atlantic this summer when Dogfish Head brews a cask IPA using a yeast strain from Charles Wells. DNA UK will debut at Philadelphia Beer Week in June, and a team from both breweries will be on hand to celebrate the release.

Dogfish Head opened as America's smallest commercial brewery in 1995 at Dogfish Head Brewings & Eats, a brewpub in Rehoboth Beach, Delaware. In 2002 they opened a production brewery in nearby Milton. Their family of co-workers includes more than 200 people and the brewery now produces more than 7,000 cases of beer a day and is the largest craft brewery in the mid-Atlantic.

Dogfish Head produces "*Off-centered ales for off-centered people*" and believes that beer can have as much flavor, complexity, diversity, food-compatibility and age-ability as the world's finest wines, and by embracing nonstandard ingredients such as raisins, chicory, maple syrup, grapes and wine must, Dogfish has changed the way America thinks about beer.

For more details of their products, check out the Dogfish Head Brewery website at [www.dogfish.com](http://www.dogfish.com)

John Goodlet

Lindsey and the team Welcome you to the

*Sir William Peel P.H.*



Batemans XB Cask Bitter

3 Ever changing Guest Beers

'Oakademy Of Excellence'

Real Ciders

Bottled Belgium Beers

Gales Fruit Wines

Find us in the Good Beer Guide  
Cask Marque Awarded  
Five Minutes Walk from Sandy Station



39 High Street, Sandy, Bedfordshire, SG19 1AG 01767 680607

# Prayers Are Sometimes Answered

Now I'm not a religious man in the “purist” sense but sometimes a little something happens and it makes me wonder if there might be something in the mumbo-jumbo which passes as organised religion.

On 27<sup>th</sup> February Carol and I went on one of our irregular visits to Belgium for the day to top up our supplies and after collecting our normal range of beers in Adinkerke we decided to visit St Sixtus Abbey in the hope of picking up a few bottles of Westvleteren.

We love the relaxed atmosphere of “In der Vrede”, the café across the road from the monastery, so we usually visit on a day trip for some nourishing soup and a monastery cheese salad with one or two Westvleteren 12s with which to wash the food down.

I'd spent another few fruitless minutes trying to get through to them a week or so earlier but gave up as, on my last visit, I'd had a word or two with some disgruntled Belgians who had as much difficulty getting through on the 'phone as I had so they'd driven down from Antwerp in the hope of buying a few bottles.

As we walked across to the café from the car-park an English bloke said to me “Have you come for some 12s then?” I presume he'd spotted my number-plate.

I said “No, I've just come for what I can get. Why, have you ordered some crates?” I should explain that the monks have specific days when you can pick up the beers which you might have managed to order so assumed that my fellow enthusiast had managed to get through on the phone.

“No,” was the reply, “they've got some 12s for sale. I rang earlier when I was on my way to Ieper (Fr. Ypres) for lunch and they said they'd got some 12s available in the café”. The café is in the hamlet of Westvleteren for which the description “the back of beyond” is most apt, was fairly full with all ages and nationalities as it usually is even on a cold February afternoon.



There's a small counter just to the left of the entrance which sells beers, cheeses, pickles, mustard and other monastic produce. I went straight to it to see what beers were available and they were selling little packs of half a dozen Westvleteren 12s – one pack per person. Carol had gone to get a table but I called her back so that she could get her pack – I didn't want them to run out with an chance like this going begging! Having paid for 12 bottles I carried them back to a table with what could only be described as “a stupid grin” on my face.

Lunch, although simple, was nourishing but not quite as satisfying for the soul as the knowledge that I'd been lucky enough to "hit the jackpot". In all the visits I've had to "In der Vrede" I've never once known them to sell more than one bottle of "12" usually banded with an "8" and a "6" or in a presentation pack of six bottles and two glasses.



As I reflected on my good fortune I realised it was the last day of Pope Benedict XVI's "reign" before his retirement. Perhaps the master brewers and monks of Abdij St. Sixtus had extended the hospitality shown to those staying in the soon-to-be-reopened "Guest House" to the cynics and unbelievers of the outside world.

Whatever was the cause of their unexpected munificence I can only speculate but, to paraphrase the late Irish comedic genius Dave Allen, "May their God go with them."

Barry Price

HITCHIN

2013

Beer & Cider Festival

Hitchin Rugby Club, King George V Playing Fields,

Old Hale Way, Hitchin, SG5 1XL

JUNE

Thu 6th (5pm - 11pm)

Fri 7th (Noon - 11pm)

Sat 8th (Noon - 11pm)

Entry on the door: £2.50

Round Table, CAMRA, EBCU & OAPs FREE

70+ BEERS

CIDER, PERRY

and FOOD!

Organised by:

Supported by:

www.hitchinrugby.com

www.camranorthherts.org.uk

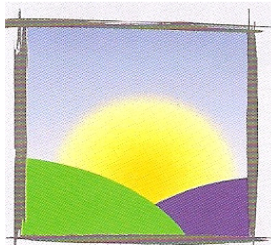
www.hitchinroundtable.org.uk

Design by www.rollins-design.co.uk

### Cryptic Crossword Solution

	E	S		C	D	G	U								
A	S	S	H	E		S	U	G	A	R	I	E	S	T	
	C	R		B		T		F		B		U			
C	A	N	U	T	E			L	I	F	E	B	O	A	T
	L		N	E		A		O		E		L			
T	A	N	K	A	R	D	S			D	U	T	Y		
	T		E				S		I			A			
C	O	B	N	U	T	S		O	L	D	S	A	L	T	
	R				W		C				C		B		
			A	S	B	O		H	I	G	H	R	O	A	D
	B		T		F		I		O			A		T	
F	R	E	E	F	A	L			E	M	P	I	R	E	
	O		A		C		E		S		P		O		
G	O	L	D	M	E	D	A	L			B	E	A	S	T
	M		Y		D		N				D		S		

19



the  
**Rising  
Sun**  
Potton



**11 Everton Road, Potton SG19 2PA**

**Tel: 01767 260231**

***"Something for Everyone"***

## **EAST BEDS CAMRA PUB OF THE YEAR 2010**

**11th POTTON BEER FESTIVAL**

**50+ REAL ALES, PLUS CIDERS FROM ACROSS THE UK**

**Thu 22nd — Mon 26th August 2013**

**WE ARE IN THE CAMRA 2013 GOOD BEER GUIDE  
AND PARTICIPATING IN THE "LOCALE" SCHEME**

**SUPPORTING LOCAL BREWERIES  
CASK MARQUE ACCREDITED**



**REGULAR BEERS**

**9 handpumps featuring Wells Eagle, Bombardier, an Oakham ale,  
a Youngs beer, plus 4 Guest Ales**

**Food served Seven Days a week with weekly specials and  
Sunday Roasts**

**Monday – Friday 12.00-14.15 and 18.00- 21.30**

**All Day Saturday and Sunday**

**Upstairs restaurant and soft seating area available for private  
functions large parties catered for**



East Beds Branch has adopted the area for the breweries to be 30 miles from Biggleswade and pubs selling good quality ales. The benefits of the LocAle scheme are to improve consumer choice, enable local breweries to sell more ales so they can expand and benefit the local economy and an increase in local identity and pride.

### **Breweries in the scheme**

Potton, Potton, Beds.	B&T , Shefford, Beds.
White Park, Cranfield, Beds.	Addled, Weston, Herts.
Buntingford, Royston, Herts.	Red Squirrel, Hertford. Herts.
Wells & Youngs, Bedford.	Alehouse, St Albans, Herts.
McMullen, Hertford, Herts.	Concrete Cow, Milton Keynes.
Milton, Cambridge, Cambs.	Cambridge Moonshine, Cambs.
Potbelly, Kettering, Northants.	Tring, Tring, Herts.
Hopping Mad, Olney, Bucks.	Red, Gt. Staughton, Hunt'don
Green Tye, Much Hadham, Herts.	

### **Pubs in the scheme**

Golden Pheasant, Biggleswade.  
 Engineers Arms, Henlow  
 Sir William Peel, Sandy  
 Stratton House Hotel, Biggleswade  
 Coach House, Potton  
 Vicars Inn, Arlesey  
 Rising Sun, Potton  
 Coach & Horses, Stotfold  
 March Hare, Dunton

**Please visit these pubs and enjoy locally produced ales.**

## **Real Cider & Perry in Bedfordshire**

Pubs in East Beds branch permanently selling at least one 'Real Cider or Perry'.

Golden Pheasant, Biggleswade  
 March Hare, Dunton  
 Engineers Arms, Henlow  
 Rising Sun, Potton  
 Sir William Peel, Sandy  
 Coach & Horses, Stotfold  
 John O'Gaunt, Sutton

Cider may also be available seasonally in

Tudor Oaks, Astwick  
 Ivy Leaf Club, Langford

Locally produced cider can be ordered from the following outlets

Apple Cottage, Baldock, Herts  
 Millwhites, Boxmoor, Herts  
 Cassels Cider, Cambridge  
 Dunton Cider, Dunton, Beds  
 Hereward Cider, Ely, Cambs  
 Harrold Calvados Society, Harrold, Beds  
 Eversheds Cider, near Odell, Beds  
 Pickled Pig, Stretham, near Ely, Cambs  
 Virtual Orchard, Wolverton Mill, Bucks

**ASK YOUR LOCAL PUB TO STOCK  
 A REAL CIDER OR PERRY**

# Beer, Beer, or the Crafty Craft of ‘Craft’

There has been so much written about ‘Craft’ beers, what makes a beer a ‘craft’ beer, is it the size of the brewery or microbrewery? Or is it the batch size? The way the beer is kept and served? Is it a passing fad, is it a threat to real ale? Is it really just beer for the Lager generation?

No doubt the debate will rage on for months and years to come, one thing however that cannot be disputed is the rise in popularity of the so called ‘Craft Beer’ and Craft Beer bars and pubs, especially in London. Any discerning drinker with a ‘Smart phone’ will probably be aware that there is an APP that shows you where all these places are and tell you a little about the venue and the range of beers available, so, with that in mind!

This a very personal impression and is not intended to be anything like a definitive guide or a detailed boring/anal tasting notes (pardon the pun), so to begin, on Friday the 12<sup>th</sup> April 2013 I set off for London in the company of erstwhile East Bed’s CAMRA members Chris Foskett and Kevin Blackett on a mini (or perhaps not so mini) tour of some the Craft beer establishments around Kings Cross, Euston & Camden.



Our first port of call was the Queen’s Head, 66 Acton Street near Kings Cross, I have to admit I was instantly distracted by and fell for the Dark Star - Hophead 3.8% while Chris and Kevin ventured straight away to the crafty dark side, I did of course succumb and taste Windsor and Eton - Conqueror 5% a black IPA, also on offer were Black Isle - Organic Porter 4.6%, Wild Beer - Epic Saison 5% and several others including ‘Real’ lagers and Ciders. The Queens Head is actually a very friendly ‘Olde World’ pub with a warm friendly atmosphere and a charming and knowledgeable landlord. The above is probably the most detailed I will relate, this is due to the fact that once the above ‘sampling’ kicked in, my ability to take any written notes was severely diminished!

Next we ventured into the Exmouth Arms, 23 Exmouth Market eastwards off Farringdon Road, another splendid Victorian pub, it seemed popular with a good range and spread of real ales and craft beers, if somewhat ‘priced’ my pint of Ska - Buster Nut Brown Ale 5% from Colorado cost £6 for heaven’s sake! They also had a beer that was about to ‘pop up’ all over the place, Camden - Ink 4.4%, a nitro stout was also pretty good.



Clerkenwell saw us actually in the Craft Beer Co., I can honestly say I have never ever seen so many hand pumps and taps, the mirrored ceiling just has to be seen and if a little peckish I can highly recommend the home made Scotch Eggs, absolutely delicious, the beer was OK too, if what somewhat expensive although this seemed to be becoming somewhat of a common theme!



OK, next up the Holborn Whippet, this is a Craft Beer pub. Pub? Bar? Another good range of overpriced beers most of which we'd already seen at other establishments, and as Chris so aptly put it, "It looks like the beer equivalent of a wine bar", spot on.

We set off to The Euston Tap, one of our favourite haunts, always a fine selection of real ales, craft beers, tap and bottled etc. and hugely popular, despite the rain which by now was pelting down, the Euston Tap was packed inside and out, we opted for a strong very dark porter, by now the name and the brewery escaped long into the dusk!

Nicely fuelled and somewhat soggy (inside and out) we set off to Camden and joy of joys, if you are going to do things in a new way - do it right; Brew Dog certainly have. I must admit I love the Brew Dog beers and to get a lovely fresh pint of Punk IPA 5.6% in the Brew Dog pub was an absolute delight. The pub itself is modern, slick, stylish and extremely popular, this is one I'd definitely go back to.



After calling into Camden market for some much needed (and by far cheaper) food we made our way to our last (specifically) drinking venue, The Dark Heart. This faceless impersonal looking place is tucked away down a side street, there is no sign, nameplate on the door or pub sign, just an impersonal black fronted doorway with bouncers. This should probably have told us something about the place before we entered; dark, dingy, Goth themed and a few craft beers plus the usual naff well known brand lagers and ciders on offer at inflated prices. Ho hum, you can't always leave the best till last I suppose.

Thank heavens we were actually off to the splendid Daavid Allen's Magic Brothers gig in the Inspiral Lounge that of course rounded the day off perfectly. So, in conclusion, it doesn't matter whether they call the beer 'Craft' or not, there are some mighty fine beers out there to try and some reasonable places to drink them in, but on the whole I would I say I prefer a good 'Real Ale' in a proper pub, but again, that's just my opinion.

Grant Meaby, Stevenage

# Brugge Booze

In the January edition I wrote about the pre-Xmas trip my wife Carol and I took to spend a couple of nights in Ostend - ostensibly to visit the Christmas market both there and in Brugge and plunder some bottled beer to bring home. This is the tale of the second leg where we made our way by railway from Ostend to Brugge.

Brugge was busy with a large general market, with a few nods to the forthcoming festive season, located outside of the tourist centre. The Markt itself had an outside skating rink being enjoyed by all ages (and with the apparently *de rigueur* speedy teenage girls and boys) and there was a very friendly atmosphere. The surrounding stalls were serving liqueurs, genevers and alcohol heavy “winter warmers” as well as hot snacks such as waffles and the *frites* for which Belgium is famous.

If you stand in the Markt face-on to the Belfry, to the left at the side of the Post Office is a street called Breidelstraat. One of the shops on the right hand side of that street has a cornucopia of hand made wooden toys from the Black Forest in Germany and even the window display had children excited at the prospect of what was in its interior. The place was so popular that entrance was being restricted. Luckily Carol and I were going to Staminee de Garre down a little easily overlooked passageway a few steps further down the street. This is another beer house with perhaps around one hundred different beers.

It was the same story at the Garre as the toy shop – people were coming out advising me that it was full. After a few people had left I walked straight in, went up the narrow staircase to the upper floor and found an empty table and made myself at home. All the potential customers coming out were English so I can only imagine that they didn't know that there was a small upstairs drinking area. Carol arrived a few minutes later and we both kicked the day off with the on-tap house *tripel* “Garre” (11.5%) **[on right]** which is brewed by van Steenberge who are probably one of Belgium's largest “multi brewers”.



By that I mean they brew about **260** beers all with different names, bottles and labels but, I suspect, not all with different ingredients or brewing procedures. Call me cynical if you wish! Even so Garre is a perfectly enjoyable little concoction served with the house cheese nibbles and the bar itself is a quaint building with a nice atmosphere where the quiet classical music is usually drowned out by friendly chatter and laughter. It's a great little bar in which to befriend strangers as it is a trifle cramped at times and perhaps seats a maximum of sixty or so and they won't serve you if you haven't got a seat.

It is rumoured that you may only have three Garres at one sitting but it probably depends on who's serving as I have had more than three in the past but restricted myself to a couple on this occasion before clearing my taste-buds with another Hanssens Oude Gueuze before indulging myself with a Bush Noel (12%) from the Dubuisson brewery.

To be honest we were just trying to kill a little time before heading to our last stop of the afternoon – Brugs Beertje which doesn't open until 4.00 pm.

When we arrived the front two rooms were already full but Daisy, the long-time proprietress, directed us down a corridor to a room at the back which was akin to an overflow bar. We certainly never knew of its existence even though we'd been there several times before. Even this was getting fairly crowded but we got a table for two & ordered. Fancying something a little different I went back to the trusted Dolle Brouwers and had a bottle of their Special Extra Export Stout (9%) **[on right]** while Carol tried an Achel Blonde (8%).



The stout was superb although not a drink I would normally try. It had a wonderful taste of burnt caramel and toffee and was a pleasant surprise to me – not that I think it will convert me to that Irish stuff which lost its appeal to me many years ago when the stuff in both the bottle and from the tap was turned into little more than pasteurised chemicals with a taste to match.



Achel is Belgium's latest Trappist monastery to brew and only opened in 1999. To be honest I think it possibly started brewing as it was the only Trappist Abbey in Belgium not to do so, but the beers from them which I've sampled have all been pretty good. It sits so close to the Dutch-Belgium border that Sint Benedictuslaan (the Abbey is St Benedictus) is actually in Holland.

The last beer we tried was Chimay 'Spéciale Cent Cinquante' (10%) **[on left]** specially brewed this year to celebrate 150 years of brewing at the Abbey in Scourmont. It came in a 75cL bottle for sharing and was reminiscent of Chimay Bleu but, by this time of the evening, any note that I may have made regarding its taste would have been superfluous, if you know what I mean.

The back bar of Brugs Beertje **[on right]** was in full swing when we left and we managed to find the railway station for the return journey – noteworthy because on one previous visit we were unable to find it and returned to Ostend on the bus! I think in the House of Commons our condition would have been described, on that occasion, as "Tired & Emotional".

We finished the evening with a Chinese meal in Ostend which I washed down with a Duvel (8.5%) and had another good night's sleep.



Our crates were ready for us at Delhaize, Adinkerke when we arrived and we had a pleasant drive home after a very enjoyable weekend.

# Newport Pagnell by Bus

It was a very cold, sunny February morning when a small group of us set off to catch the bus from Bedford to Newport Pagnell. We had arrived at Bedford bus station on the No. 73 bus and as there was a 30 minute wait for our connection with the No. 40 bus, we had time for a quick half in the nearby Pilgrim's Progress (Wetherspoons).

We caught the 10.45 bus which arrived in Newport Pagnell at 11.30. First stop was The Cannon at 50 High Street [**on the right**]. What can I say? This is a lovely pub which you could stay in all day and night. We had the choice of Everard's Original 5.2%; Everard's Sunchaser Blonde 4.0%; Ushers Best Bitter 3.7%; Banks Bitter 3.8%. Everard's Original was simply wonderful and very reluctantly we left to see what else this bustling market town had to offer.



This turned out to be the Plough [**below left**] at 57 High Street, a typical Charles Wells pub serving an excellent Bombardier 4.1%. Then to the Rose & Crown in Silver Street [**below centre**] which was hidden away down a side street. Another Charles Wells establishment with a long lounge providing comfortable chairs and Eagle IPA 3.6% and Young's Special 4.5% on tap. The very young barman became somewhat confused when one of our number asked for his beer in a jug !!! However, the beer was excellent even served in a straight glass. Next stop was The Swan Revived Hotel [**below right**] in the High Street. We were directed to the bar which is at the back. Oak beams, a hot fire, good food and a choice of Sharp's Doom Bar 4.0% and Thwaites Wainwright 4.1%.



After some debate we decided to revisit the Cannon and just confirm that the Everard's Original was as good as we remembered which it was.

All in all Newport Pagnell proved to be an excellent place to visit and, for those of us with a bus pass, very easy and free to get to. As well as excellent beer there is good walking around the ancient Bury Field Common and the banks of the River Ouse. We will return.

Fair deal  
on beer  
tax now!

Save  
Britain's  
Pubs!

# A Campaign



# of Two Halves



## Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_  
Forename(s) \_\_\_\_\_  
Date of Birth (dd/mm/yyyy) \_\_\_\_\_  
Address \_\_\_\_\_  
\_\_\_\_\_ Postcode \_\_\_\_\_  
Email address \_\_\_\_\_  
Tel No(s) \_\_\_\_\_

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_  
Forename(s) \_\_\_\_\_  
Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Direct Debit Non DD

Single Membership £23 ☐ £25 ☐  
(UK & EU)

Joint Membership £28 ☐ £30 ☐  
(Partner at the same address)

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

**Campaigning for Pub Goers  
& Beer Drinkers**

**Enjoying Real Ale  
& Pubs**

01/08

## Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)



**Instruction to your Bank or Building Society to pay by Direct Debit**  
Please fill in the whole form using a ball point pen and send to:  
Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW



Name and full postal address of your Bank or Building Society Service User Number

To the Manager \_\_\_\_\_ Bank or Building Society \_\_\_\_\_  
Address \_\_\_\_\_  
Postcode \_\_\_\_\_

9 2 6 1 2 9

**FOR CAMRA OFFICIAL USE ONLY**  
This is not part of the instruction to your Bank or Building Society

Membership Number \_\_\_\_\_  
Name \_\_\_\_\_  
Postcode \_\_\_\_\_

Name(s) of Account Holder \_\_\_\_\_

Branch Sort Code  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Bank or Building Society Account Number  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Reference  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Instructions to your Bank or Building Society**  
Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and if so will be passed directly to my Bank/Building Society.

Signature(s) \_\_\_\_\_  
Date \_\_\_\_\_

This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.  
- If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please do so notify us.

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

**Welcome to**  
**The March Hare, 34 High Street, Dunton, Beds, SG18 8RN**  
**Real Ales, Real Cider, Real Music, Real Food, Real Pub**



An unspoilt traditional country free house, with a beer garden, selling a selection of well kept real ales and real ciders for the canny drinker, including Bitter, Mild, Stout, Porter and real ciders, including local Dunton Cider

The Hare Beer Bunch, our own beer club, chooses a Beer Of The Month, organises real ale excursions

Always up to four changing real ales, many from local breweries, notably Buntingford Brewery, plus ales from around the country

Enjoy Folk Nights, Themed Food Nights, Take Away Nights, Wednesday and Sunday Quiz Nights, Wednesday Jug Night

**Celebrating a special occasion? We host-**

Anniversaries  
Parties

Birthdays & Christenings  
Retirement parties

Funeral commemorations  
Wedding Receptions

We are on bus route 188 Free WIFI



**EAST BEDS CAMRA**  
**PUB OF THE YEAR**  
**2013**



For information contact the March Hare on 01767 448093 for a copy of Dates for your Diary, or email [janice.taso@outlook.com](mailto:janice.taso@outlook.com)