Campaign for Real Ale





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EAST BEDFORDSHIRE

www.eastbedscamra.org.uk casket@eastbedscamra.org.uk Champion of Bedfordshire - Pub of the Year 2014



BEDS Branch & County Awards - see pages 14-16

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For more information see www.eastbedscamra.org.uk.

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A quick word from the Editor

I would like to express my thanks to local CAMRA members who took part in pub surveys in December & January. The results helped the committee to select a list of 9 pubs to represent East Beds in the 2015 edition of the Good Beer Guide, due for release in September. The pub survey results also contributed to the selection of the branch pub of the year awards [see page 14].

We have some news on the campaign to promote local beers with The Thornton Arms in Everton joining the LocALe scheme. They usually have three or four beers available, often from national brewers, but one hand pump is now dedicated to ales from Wells & Youngs - great news. Also the Thornton Arms did introduce a Westons cider on hand pump in the latter half of 2013. This helps to make up for the John O'Gaunt, Sutton which dropped off the national cider list. The previous owners removed a Westons cider & handpump sometime during 2013. Also the Cock at Broom has had two ciders available since last August, including Potton Press cider. They may increase their range to four ciders in the summer months, so they too join our national scheme - well done. We can give you advance warning about the branch's next cider stall. The next Potton Apple Day event has been confirmed for Sunday 28th September at St. Mary's Hall, Potton from 12 - 4pm.

Whatpub continues to grow throughout the UK and in East Beds we have added a new outlet "The Potton & District Club". The club has an open access policy to guests, although they may be required to pay slightly higher costs for drinks compared to the members.

John Goodlet



LOCAL PUB & BREWERY NEWS

New Micropub, Lower Stondon

On the 25th January residents living near the roundabout in Lower Stondon [Henlow Camp] received a letter regarding the former Blockbusters Video Shop at 300 Hitchin Road, Henlow. A local couple have have applied for a "change of use" from Retail to a Drinking Establishment. They intend to convert the shop into a Micropub.

The application has now been 'approved' and the business will trade under the name The Old Transporter Ale House. It will be the first micropub in the Three Counties area, although there are now 38 micropubs in the UK. The focus of this single room bar will be to provide draught beers from local microbreweries at reasonable prices. There will be no draught lager or spirits, plus there will be **no** TV or electronic machines. There will be a range of bottled beers, lagers, wine, cider and 'old style' soft drinks. Tea and coffee will also be served along with freshly made fruit juices. They aim to open in the summertime.

Bricklayers Arms, Potton

It has been reported that owners Punch Taverns are now pushing ahead with plans to demolish the closed pub and build two new houses on the site. They are also challenging the 'covenant' which protects the garden section from being developed.

They want permission to build a block of flats on the garden area in a similar design to another nearby block, although the first planning application was refused.

Sadly this reduces the total number of pubs in Potton back to five again. Another example of property development being the only way out for pub companies to alleviate their debts.

Crown, Stotfold

In the last edition we reported that the Crown was in the process of being sold to a property developer and likely to close by the end of January. However, after we had gone to press the sale fell through and the buyer pulled out at the contract stage. The pub is still open and trading, but tenants John & Shirley King opted to leave on 17th February and a temporary manager Keith Morris from Camelot Inns arrived the following day to oversee the pub until its future has been resolved.



It may still be sold but it seems likely that Keith will be there for the foreseeable future. Keith is working hard to keep the business operating and the pub is now open from noon every day. There will be occasional events such as karaoke, live music and DJ/vinyl nights. Snacks and sandwiches are also being served, plus IPA and Abbot or a changing guest ale.

White Horse, Arlesey

It was a guick turn-around at the White Horse recently with tenants lasting only six months. Chris and Belinda arrived in September last year and set about making significant changes to the pub's operation. Sadly this proved most unpopular with the local customers, who did not support their vision of turning the pub into an upmarket food outlet. They voted with their feet, when the regular ales of Greene King IPA and Abbot were replaced by guest ales, likewise the sports fans left, when the back bar was refurbished removing the pool table and darts. The business suffered and the tenants left in March and after a brief closure, a relief manager was appointed to oversee the pub while Greene King consider it's future. If you want to visit the pub, please phone ahead to check the opening hours & food service.

John O'Gaunt, Sutton

We are pleased to report that there are new licensees at the John o' Gaunt. Sutton which will hopefully ensure some longlasting stability at the pub following the changes which have taken place over the past few years. Jane Hasler and Jago Hurt moved into the pub at the start of the year, and are carrying on where they left off after 13 successful years at the Hare and Hounds, Old Warden with a reputation for good ales and wine and many plaudits for the quality of their food. Jago tries to source his ingredients locally as much as possible and his fish is delivered daily from Billingsgate fish market. The pub is open Tue-Sat 12-3, 6.30-11, plus Sun 12-6.

On a recent visit there were many diners, but more importantly for CAMRA, drinkers were enjoying the three real ales. Adnams Ghost Ship, Woodfordes Wherry and a guest ale, all served in good condition.

There is no Real Cider at present but Jane said that they may get some in for the summer to see how the clientele takes to it. The Branch wishes Jane and Jago many happy years in this fine village pub.

Stag, Stotfold

A warm welcome to Jan and Les Gale the new tenants who have signed a 5 year deal with Punch Taverns. They arrived on the 17th February and plan to expand their trade and add more entertainment. Meanwhile the pub is open Mon 4-11, Tue -Thu 12-11, Fri & Sat 12-midnight and Sun 12-11. They also offer traditional pub grub plus the popular Sunday roast and a curry on Thursday night. Food is served Tue-Fri 12-3, 6-9, Sat 12-9 and Sun 12-7.



At the bar, London Pride, Adnams Bitter and Doom Bar have been retained. A guest ale may be added in the summertime if trade builds up. Sports are still popular in the pub with two large screen TVs with Sky Sports, plus dominoes, darts and cribbage are available.

True Briton, Arlesey

Glenn & Carrie are the new managers at the True Briton, having taken over on 18th November last year. They are increasing interest in real ale, initially with just one handpump with an ever changing real ale. In recent months Master Brew Bitter, Spitifire, Adnams Bitter & Doom Bar have featured. They are now about to install a second handpump which will host a Wells & Young ale. They have a 'happy hour' price of £2.50 Mon-Thur from 6 - 7.30pm.

Other News

The **Pig & Whistle** in Stotfold appears to have been sold. Rob Scahill from the Orange Tree, Baldock was overseeing the tenancy while Greene King decided what to do with the pub. He informed us that he and his team will withdraw on 25th April. The new owners are a pub chain called Wishing Well, but we don't yet know what their intentions are for the pub.

The **White Horse** in Biggleswade, which has been closed for over six months, has been sold and will re-open as a Kitchen showroom retail outlet. The **Admiral** in Clifton is in the process of being sold to a local customer who is also a builder. The deal is at the contract stage, but still to be finalised as we went to press. Current tenant Lynda Shadbolt will retire from the pub in June. We believe the new owner will continue to operate the Admiral as a pub for the foreseeable future.

The **Crown Hotel** in Biggleswade, which is still boarded up is believed to have been sold to JD Wetherspoons. The pub chain are listed as licence holders for the former hotel, but their renovation teams are fully booked on other projects in the East Anglian area, so it may be some time before they re-open the Crown.

The **Tudor Oaks**, Astwick is now owned by Kevin Norman and we believe the focus of the business to be a wedding venue. After a brief closure, the business is open again with a refurbished function room.

Still for sale are the White Horse, Broom and Chequers, Wrestlingworth. We were unable to find any approved plans for the closed Fox & Duck in Stotfold.

Potton Brewery News

The changeover in ownership from Franklins to Bedfordshire Breweries was incorrectly reported in the Spring issue of the magazine of a neighbouring CAMRA branch. It gave the impression that Potton Brewery had finished as a business entity. This is far from being the case.

As reported in the January Casket, when it changed hands production was temporarily suspended for renovation and clean-up activities. Trial brewing started in December & commercial production and distribution has continued ever since. Concentration was initially on core products which are reported to be at least as good as they historically were. Old favourites like Village Bike, Shannon and Shambles are as popular as ever and are marketing well while new products are being developed. Bedfordshire Breweries are actively engaged in establishing Potton as a leading real ale brand in the area.

In the pipeline and soon to be at the pumps are American Mistress and Buck Off. American Mistress is a light-coloured premium bitter at 4.8% which includes American cascade and challenger hops. It is a very drinkable ale with a pleasant aftertaste. Buck Off at 4.3% is a more traditional chestnut coloured dry hopped bitter. I haven't tasted this one yet!

Production at the brewery is running at about 15 barrels per week (60 firkins) and can be increased as required by demand. New outlets are being found, particularly in the Peterborough area, Oundle and Wyboston Lakes. For up-to-date information from the brewery, phone 01767 261042.

David Young

Bedfordshire Cider News

Launch of new craft cider company - hobby success leads to artisan ambition

With a strong track record in small scale cider production at Dunton Cider, Simon Bailes is setting up a new craft cider company. The new company, Franklin's Cider, is to make 50,000 litres of East Anglian style cider which uses both eating & cooking apples. The result will be a still, smooth, clear and amber cider. The first apples were pressed in January 2014, and the Cider will be ready to distribute in May 2015.

Simon is keen for community involvement which has always been a strong tradition in cider making and is offering free cider in return for donations of apples:

Franklin's cider will be Bedfordshire's largest commercial craft cider maker and I'm keen to ensure that this is not only a boon for local drinkers but also for community orchards; providing them with a commercial outlet for their apples.

Franklin's Cider, 10 Chapel Street, Dunton, Biggleswade, Dunton, Biggleswade, SG188RWTel 01767 310 424, 07807 535 110www.franklinscider.co.ukE mail franklinscider@outlook.comTumblr Blog http://franklinscider.tumblr.com/Facebook https://www.facebook.com/profile.php?id=100008168228743&fref=ts



Beer & Cider Hitchin Rugby Club, King George V Playing Fields, Old Hale Way, Hitchin, SG5 1XL

JUNE (5pm - 11pm) Thu 12th (Noon - 11pm) Fri 13th (Noon - 11pm) Sat 14th Entry on the door: £2.50

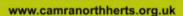
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DIARY DATES

- MAY. 13th, Branch AGM, Engineers Arms, Henlow, 8 pm 24th, Branch train trip to Norwich Ale Trail - contact B. Price for details
- **JUNE.** 22nd, Social Bike Ride, Meet Golden Pheasant, Biggleswade, 1 pm (tbc) 24th, Branch Meeting, Chequers, Wrestlingworth, 8 pm
- JULY. 11th, Branch Social, Sir William Peel Cider Fest, Sandy, 1 pm onwards
- AUG. 5th. Branch Meeting, Wheatsheaf, Biggleswade, 8 pm

BEER FESTIVALS

<u>May.</u>	19th-24th. 41st Cambridge Beer Festival, Jesus Green,		
	Cambridge	CAMRA	
June.	12th-14th. Hitchin Beer & Cider Festival, Hitchin Rugby Club,		
	Old Hale Way, Hitchin	CAMRA	
<u>July.</u>	9th-13th. The 3rd Sir William Peel Cider Festival, High Street, Sa	ndy	
Aua.	12th-16th, The Great British Beer Festival, Olympia, London	CAMRA	

Aug.12th-16th. The Great British Beer Festival, Olympia, LondonCAMRA19th-23rd. The 36th Peterborough Beer Festival, The Embankment,Bishops Road, PeterboroughCAMRA21st-25th. The 13th Potton Beer Festival, Rising Sun, PottonCAMRA



Roll up, roll up, to Britain's Biggest Pub

Great British Beer Festival, Olympia, London 12-16 Aug 2014

CAMRA's Great British Beer Festival brings a carnival atmosphere to London's Olympia exhibition centre this summer with an extravagant circus theme with live-action circus performers.

350 different breweries offering 900 different real ales, ciders, perries and international beers.

29 bars including 11 brewery bars, plus food and merchandise stalls. A full schedule of entertainment on the GBBF music stage. Get your tickets at <u>www.gbbf.org.uk/tickets</u>

Beer Duty Cut Again

CAMRA raises a glass to George Osborne as beer duty cut for a second year

CAMRA branches across the country celebrated in March as Chancellor George Osborne announced a cut in beer duty for the second year running. Thanks to the incredible efforts of over 6,500 CAMRA members who lobbied their MP ahead of the Budget, consumers have yet again raised a glass to the Chancellor to toast another Budget for British beer drinkers. Beer supports nearing 1 million jobs and contributes £22 billion to the UK economy, and another cut in beer duty in 2014 will help maintain a healthier pubs sector.

Members of Kernow CAMRA [on the right] raised a glass to the campaign's success in Beerwolf Books pub in Falmouth. Licensee Dom Smith [centre left] says he is delighted with the Budget outcome, stating that: "A penny doesn't seem like much but it will definitely make a difference". Kernow branch Chairman, Norman Garlick, added that: "This Budget success is a real testament to the weight that CAMRA members and supporters are



able to bring to the battle for a fairer deal for pubs and ale drinkers".

This is an incredible success thanks to another year of fantastic campaigning by CAMRA members on this issue. CAMRA would like to thank local branches for their fantastic campaigning efforts in shifting over 500,000 Budget 2013 success beer mats and posters, and the many thousands of CAMRA members who lobbied their MP and secured the support of 119 MPs.

CAMRA's Chief Executive Mike Benner commented:

"CAMRA is delighted to see the Chancellor implementing an unprecedented second consecutive cut of a penny in beer duty. This is not only about keeping the price of a pint affordable in British pubs but helping an industry which has been in overall decline continue on its long road to recovery".

"CAMRA cares greatly about the future of the Great British pub and it is clear from this Budget announcement that the Government do too".

"Keeping the price of a pint affordable is vital for the long-term health of the pub sector and CAMRA would hope this latest vote of confidence in British pubs will go some way to slowing the rate of closures, by encouraging more people to make use of their local this summer".

A Mini Beer Festival Every Day

Relatively local to our region is a mini beer festival every day, of course I am referring to Cambridge, in the vicinity of the railway station and easily arrived at via Hitchin. One can go the long way round via the X5 bus if an endurance course is preferred, but I would rather travel by train as the connection for those travelling from Biggleswade and Sandy is good. I visited three pubs with a group from the March Hare pub on March 15th.

When leaving the station go right through the car park to the footbridge and turn right at the end of the path [don't go over the footbridge] and The Devonshire Arms is on the left near the end of the road. This pub has been refurbished and is now owned by Milton brewery. It was my first visit to this pub as it was not one on my list of good real ale pubs in the area in the past, but things have changed. (They obviously did not know I was visiting, as they were not closed as on my previous attempts to visit it). It is nicely decorated with an open fire in one bar, having wooden tables, seats and floor. Unfortunately the piped music was too loud for my liking as I do not like battling music when talking. Milton Beers available were Minotaur, Dionysus, Pegasus, Sparta, and Cyclops. Also available were Colchester Mild Ale, Slater's Original Pale Ale, and Dancing Duck Dark Drake. I had Dancing Duck, Colchester and Pegasus all in lovely condition.



[Devonshire Arms]







[Cambridge Blue]

My next port of call was The Kingston Arms, which is left from the Devonshire Arms and across the main street into the street opposite. An L shaped bar typical town pub with a television on but sound turned down. Some beers are pricey and the food appeared to be poor value and one meal was returned as not properly cooked. The next pub is a better bet for food. Beers available were Cliff Quay Bitter, Earl Soham Gannet, Timothy Taylor Landlord, Thornbridge Jaipur, Crouch Vale Brewers Gold, Hopback Summer Lightning, Oakham JHB, Woodfords Wherry and Buntingfords Mortimer Army, Polar Star and Oatmeal Stout. I sampled Cliff Quay Bitter and Thornbridge Jaipur both excellent. The third pub is The Cambridge Blue, which from The Kingston Arms is left from the pub and left at the end of the road and right at the junction. This pub offers plenty of room with a marquee at the back and a good sized garden. At the back of the garden is a stile and customers coming to the pub from the city centre cross the church cemetery and over the stile to arrive at the pub. I have always found the landlord Jethro and his staff very friendly and helpful. Some of the beers come from the cask in the cellar and are denoted by the upper pump clips above the regular handpumps. Beers available were Oakham Inferno, Cottage Battle of The Blues, Dunscar Bridge DBB, Castle Rock Hare, Oakham Green Devil, Salopian Black Ops Imperial Stout, Son of Sid Black Cherry, Nethergate Dew Drop, The Celtic Experience Golden Age, Woodfords Wherry and Adnams Broadside. I had the Salopian and Potbelly and both were excellent. The Cambridge Blue has a good annual beer festival held in the marquee.

I returned to the station and headed back to Hitchin to catch the last bus back to Langford, but I forgot it leaves 10 minutes early on a Saturday whilst I waited with a pint in The Bricklayers Arms. Oops!

Clifford Luff



Pub of the Year Awards 2014

It was festival time again as CAMRA members arrived at the Engineers Arms for the 4th Henlow Cider & Country Wine Festival. The Saturday afternoon session on 1st March was the scene for the presentation of the **East Beds Pub of the Year 2014** award to Kevin Machin and Claire Sturgeon. Branch chairman John Goodlet complimented the licensees on the high quality and consistency of the ales and ciders served, plus the great service provided by all the bar staff. The festival was again well attended and supported by the local community, as customers worked their way through an excellent range of cider and perry.



[cider festival ready for service]





["Cheers" from the customers]

It proved to be a busy day as John Goodlet left the festivities and headed across to the Stone Jug at Clophill for the All Beds Liaison meeting. There members discussed which pubs were good candidates to represent Bedfordshire in the Cider & Perry Pub of the Year competition. In the end members unanimously selected the **Engineers Arms, Henlow** as the most suitable candidate. The pub is now offering up to 8 ciders and perries on a regular basis The award will be presented to Kevin & Claire at the branch AGM on 13th May 2014.

The Engineers Arms continues to innovate and the popular 'Franconian Friday' returned on April 11th. On offer was a fine selection of Bavarian Bottled and Draught Beer. This all helped to wash down the Bavarian Pork, Sauerkraut, Bratwurst and Fricadelles available throughout the day. But not all ideas at the pub are 'new', some are rather old. Kevin loves the nostalgic approach in serving ales straight from a wooden barrel. He contacted Alistair Simms at 'Barrelsrus', a master brewery cooper with 35 years experience at Theakstons & Wadworth.

Kevin commissioned two new wooden barrels and sent them to the Salamander Brewery in Bradford. By mid April customers in the pub were enjoying Bright Black Porter 4.8% and Guru on Mars 4.2% served direct from the barrels in the cellar. In the coming months, the barrels will be sent to other breweries to sample their ales, so don't expect to see 'ales from the barrel' available every day just yet. However, if customers continue to enjoy ales served this way, Kevin will consider getting two more barrels to rotate with the first two, so that two ales can be available most of the time, whilst the other two are away getting filled. East Beds also chose to present a second award this year for the pub that had 'Most Improved' in the last year. The award went to the **Cock**, **Broom**, another historic pub saved from closure. Late in 2012, Greene King put the pub on the market, after the retirement of long serving landlord Gerry Lant. In February 2013 Michelle Rowell & Nick Smith came in as temporary managers and set about transforming the pub's fortunes. By summertime, Mike Kane of Camelot Inns had bought the pub to operate as a freehouse with Michelle & Nick retained as tenants. The pub has continued to thrive with a range of four real ales, two real ciders often featuring local 'Potton Press' and a excellent food menu.

At the presentation on Saturday 22nd February, East Beds branch chairman John Goodlet [on the right] reflected on the proud history of the Cock, which was built by William Browning in the early 1830s as a small one room beerhouse with three attached cottages. It had grown over the years into the splendid pub with a 'listed interior'. The layout and style of architecture of the multi-roomed pub which has no bar, just ales served from cellar, is sadly disappearing in the UK. Only 9 pubs remain.



The pub was first licensed in 1836 and there have only been 12 different licensees since, proving that when people arrive to run the Cock, they generally fall in love with the building and stay for many years. After thanking Mike Kane for buying the pub, John commented on the changes made by Michelle & Nick at the pub. He pointed out the fine range and quality of the products now available free of the tie, plus the good quality of service offered by the hosts and their staff. Lastly the range of events held by the pub were putting the Cock right back at the heart of the local community and village life. Nick also spoke and thanked Mike Kane for his support of the pub and also to all the customers for backing the pub and showing their appreciation for the efforts made by the tenants and their staff.



[Michelle, Nick & John]



[owner Mike Kane]



[Bar staff Kirsty & Megan]

The evening continued with just such an event with barbecued pork baps and a bowl of chilli provided to accompany the entertainment from the 'Senior Moments' group as they took all the customers on a journey down the years of pop, rock and blues classics. It proved to be a most enjoyable evening.

County News



South Beds branch have again chosen the **Albion**, **Ampthill** as their local winner for the third year running. The announcement was made at the 31st Luton Beer & Cider Festival. Another prime example of a pub rescued from closure four years ago and transformed into a hugely popular and successful town pub. It is jointly operated by Everards and B&T, offering a mix of beers from both breweries, plus up to 6 guest ales and a selection of real cider & perry.

North Beds branch have selected the **Stone Jug, Clophill** as their overall winner. This popular local pub in Back Street has featured in 33 editions of the Good Beer Guide. The pub is an attractive and historic building created from three 16th century terraced stone cottages. It offers a range of real ales, often from local microbreweries, plus a Westons cider served direct from the cask. The private room at the rear of the pub plays host to the quarterly All Beds Liaison meeting.





North Beds also presented a Town Pub of the Year Award to the **Burnaby Arms**, Bedford. Following on from their 'Most Improved' award last year, the Burnaby Arms continues to thrive, proving that Charles Wells investment in a refurbishment was money well spent. It offers a mix of ales from Wells & Young's plus guests.

Also the **Sun**, **Felmersham** was awarded the 'Most Improved' pub for 2014. This attractive thatched pub in Grange Road was sadly closed by Charles Wells in 2012, although the brewery were keen for it to stay as a pub. Following a campaign by local villagers to save the pub, a local resident bought the pub, turning into a freehouse. It re-opened in July 2013 and has been refurbished since, now offering a range of ales, including guests from local micros.



LATE NEWS just before we went to press, members from all three branches met and selected the '**Engineers Arms**' as their overall **Bedfordshire Pub of the Year 2014.** The presentation date is still to be arranged - Congratulations to Kevin Machin and Claire Sturgeon.



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A Sassanach Abroad

A Whistle Stop Mini-Tour of Glasgow Pubs

The real reason for my visit to Glasgow was for a Union Conference. Not wishing to pay inflated prices for "fizz" at the Marriott Hotel (where the conference was based) I went off in search of real ales armed with my CAMRA beer app on my smart phone and good advice from a fellow CAMRA member Archie Campbell, who as an ex-Glaswegian was well acquainted with the city's pub scene. So I hope this short epistle will help others discover some interesting drinking wells, especially with the upcoming Commonwealth Games from 23 July-3 Aug 2014.

Whether you are walking or using the famed "Clockwork Orange", the Glasgow Underground service which is an experience in itself, we will start roughly in a clockwise direction from the Marriott Hotel in our tour of the Pubs I found.

We start at the **Bon Accord** at 153 North Street. This is my favourite pub and it boasts of supplying up to 800 different ales in a year and carries a range of 350 whiskies on the gantry. During my visit I tried Caledonian - Mild Mayhem 3.5%, Cromarty -Red Rocker 5.0% and the Broughton's mighty Old Jock 6.7%. Plus the food menu is excellent and they have nightly Music sessions. On this visit it was the Edinburgh based band "The Sunshine Delay".





A bus ride to 191 Byres Road brings us to **Tennent's Bar**, which is Archie's regular watering hole. It had an impressive horseshoe shaped bar (saved by CAMRA members) with 8 handpumps. I sampled Caledonian 80/- 4.1% & Deuchars IPA 3.8%. The area is worth investigating for more pubs tucked down alleyways.

Moving on by the Clockwork Orange to the City centre we arrive at the **Pot Still** at 154 Hope Street. Mainly a whisky pub (with over 300 malts!) the kilted landlord insists you have a 'dram' before you try the ales. I had Ayr Brewery - Rabbie's Porter 4.3% & Loch Lomond - Kessog Dark Ale 5.2%.



Then I walked on to the **Merchant** at 134-136 West George Street. Although not in the Good Beer Guide it is a large modern pub with well kept ales. I tried Strathaven Ales - Clydesdale IPA 3.8%.



Next up was the **Drum and Monkey** at 91-93 St Vincent Street. A very busy pub filled with early 'pre clubbers' starting their nights entertainment. I had Broughton - Greenmantle Ale 3.9% & Harviestoun -Natural Blonde 4.0%. At this point an excellent 'curry' beckoned in the City Centre, as good as any Brick Lane establishment in London the portions were much larger than there!

Onward and upward I visited the **Horseshoe Bar** at 17-19 Drury Street. Claiming to be the longest bar in Europe at 104 feet 3 inches it is, as the name describes a Horseshoe shaped bar with many handpumps and well staffed which was good as the place was heaving! I only had time for one beer, Stewart's 80/- 4.4% as last orders was looming.





So, I finished up at the **Sir John Moore** in Argyle Street. A Wetherspoons establishment, handy for Central Station with a good selection of beers at the usual prices They had an interesting offer, 'the half and half deal', a typical Glaswegian tradition of half an ale and a whisky dram, which was \pounds_3 , so of course I took advantage of this deal.

So ended my brief pub crawl round Glasgow and back to the Hotel for the onerous round of Conference Motions and standing orders! I have only scraped the surface of the pub culture of Glasgow, what a great City. Check out your GBG and apps when you are visiting the city. Have Fun!

Steve Nakoneczny

P.S. If you would like to visit Glasgow and fancy finding some of these pubs, the following list of websites may help you plan your trip: http://clyde-valley.com/glasgow/under.htm www.bonaccordweb.co.uk www.thetennentsbarglasgow.co.uk www.thepotstill.co.uk www.themerchantglasgow.co.uk www.nicholsonspubs.co.ukthedrumandmonkeystvincentstreetglasgow/ www.thehorseshoebarglasgow.co.uk www.jdwetherspoon.co.uk/home/pubs/the-sir-john-moore

The Wonders of Wiltshire - Part Two

May I remind our readers that in the January issue, I revealed the first part of a trip my good lady and myself made to the wonderful village of Lacock, just south of Chippenham in Wiltshire. The village is entirely owned by the National Trust and has featured as a key location in many famous films and TV series. We explored some of the historic buildings, plus the Red Lion and George pubs. To continue, we ambled back from the George into Church Street to the "At the Sign of the Angel" which I suspect may once have simply been "The Angel".

It was built as an Inn in the Fifteenth Century but several centuries later it had been converted to a wool merchant's house. I'm pleased that it has reverted to its original use and for those of an historic bent, one of the rooms has one of Sir Isambard Kingdom Brunel's beds in it. I'm not sure if any of his genius would rub off on its occupants but you may be lucky enough to spot one of the resident ghosts.





An ancient archway from the pavement leads to a doorway and the entrance to the establishment is on the right of the passageway which eventually leads to a quite splendid garden. Not 'splendid' as a formal garden might be but with trees and bushes, bird feeders, some rustic wooden garden furniture and a lovely little brook separating the hotel from the properties behind it although there is a little bridge across the stream. We had a quick stroll around the interior and the place seemed to be deserted. Worse still I didn't see any sign of beer in the rooms into which we glanced.

As we wandered to the bottom of the garden we heard voices and it seemed that the kitchen was making early preparations for the evening onslaught. I located the source of the chatter and I asked a lady, more in hope than expectation, if they sold real ale and was delighted to discover that they did and she duly served us a couple of pints at the stream-side table we'd appropriated. Then the chef (possibly owner as well) had a chat and said the beer was from Moles brewery "...just down the road at Melksham..." and was straight from the barrel. I didn't enquire which of Moles' ales it was but it was quite superb so we forced ourselves to have another as it would have seemed thoughtless to just have one in such a pleasant location. He also advised us that there was once another bridge which crossed the stream virtually where we were seated and that kingfishers had nested on the opposite bank earlier in the year and spotting them was not unusual. After leaving the Angel we visited the Bell, which is a few hundred yards to the east of the village, on the other side of the River Avon. The pub's address is "The Wharf" on Bowden Hill and it was once alongside one of the bridges which crossed the now defunct Wilts & Berks Canal – a waterway which the Wilts & Berks Canal Trust hope to reopen one day.



The Bell has won North Wiltshire's Pub of the Year nine out of thirteen years so it was with much anticipation that we entered. The pub, which was fairly full inside, has a large garden which seemed to be occupied mainly by families, the children of which had a penchant for those peculiarly British childhood traits – running around unsupervised and screaming, usually at the same time. Presumably the parents of the "little darlings" fail to notice that such behaviour may be a little trying for those of us who have just ventured out for a quiet pint or two. Even so the Plain Ales Sheep Dip was in very good condition as was the Porter, the name of which I cannot recall, and Carol enjoyed both of her halves.

We returned to the Red Lion for another couple of beers and an excellent meal eaten later in the evening in the wooded back garden. A scrumptious breakfast the following morning set us up for the journey home.

A couple of months later we returned to Wiltshire to attend a wedding and thought it would be a good idea to see what another North Wiltshire Pub of the Year was like – the Three Crowns in Chippenham. Located at 18 The Causeway it was the total opposite of the Bell, which had aimed at families and food, the Three Crowns was dominated by Beer, Cider and friendly banter.



There were about a dozen or so ciders available as they'd just had a cider festival with talks from a couple of producers. There was also a good range of very well-kept ales – Heritage Ales/Spitting Feathers Northgate Ale, Two Cocks Brewery Puritan Stout, Bristol Beer Factory Milk Stout, Colchester Brewery Metropolis and one from Plain Ale which I never noted. Additionally one of the real ale lines was being cleaned and the pub also gave a 30p discount per pint to CAMRA members

In conclusion the best "drinking pub" was the Three Crowns; the award for idyllic garden goes to At the Sign of the Angel; the most interesting interior was at the George and the accommodation and meals were very enjoyable at the Red Lion.

If you're ever in the area then try them out and see if you concur.

Barry Price



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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. White Park, Cranfield, Beds, Buntingford, Royston, Herts. Wells & Youngs, Bedford. McMullen, Hertford, Herts, Milton, Cambridge, Cambs. Hopping Mad, Olney, Bucks. Tring, Tring, Herts

B&T. Shefford. Beds. Addled, Weston, Herts, Red Squirrel, Potten End, Herts. Sir William Peel, Sandy Alehouse, St Albans, Herts. Concrete Cow, Milton Keynes. Cambridge Moonshine, Cambs. Vicars Inn, Arlesev Potbelly, Kettering, Northants. Copper Kettle, Rushden, Nhants Rising Sun, Potton Red, Gt. Staughton, Hunt'don Green Tve, M. Hadham, Herts.

Pubs in the scheme

Golden Pheasant, Biggleswade. Engineers Arms, Henlow Stratton House Hotel, Biggleswade Coach House. Potton Coach & Horses, Stotfold March Hare, Dunton Thornton Arms, Everton

Please visit these pubs and enjoy locally produced ales.

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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, Elv, Cambs Harrold Calvados Society, Harrold, Beds Eversheds Cider, near Odell, Beds Pickled Pig, Stretham, near Elv, Cambs Potton Press, Potton, Beds Virtual Orchard, Wolverton Mill, Bucks

ASK YOUR LOCAL PUB TO STOCK A REAL CIDER OR PERRY

Hollywood Nights in Sandy

Since 2009 the Sir William Peel in Sandy has held a beer festival with a quirky theme. In recent years we have enjoyed *All Creatures Great and Small, Down on the Farm* and last year the *Battle of Britain*.



This spring's 6th festival was all glitz and glamour with the theme of *Hollywood* - a Weekend with the Stars. Inside the pub, the walls were adorned with re-created classic movies posters, I noted Goldfinger and Singin' in the Rain to name but two, plus there were some famous quotes and one-liners from the movies. At the bar, ten ales rotated over the weekend.

Outside behind the pub, the right hand end of the former stables block had been turned into a VIP Lounge and housed the festival bar with a further twenty ales and some ciders. A special wall full of stars played tribute to Peel customers past and present.





Next door, the central part of the stables block had been converted into a stage, where on Saturday Rhys Kirkman 'The Tallest Man in the Pub' entertained the crowd. On Sunday afternoon, it was the turn of Peel customers to band together for another impromptu 'Peel Jam Session'. Nearby, a barbecue was going strong, producing a steady stream of tasty hotdogs and burgers.

I managed to visit the festival for a few hours on Friday and Saturday and was delighted to see some regular customers get into the spirit of the festival by dressing up for the occasion. I spotted Dorothy from the Wizard of Oz, Marilyn Monroe and Bonnie dressed as a flapper with a gun [without partner Clyde]. Later on the Blues Brothers dropped in followed closely by a Star Wars stormtrooper and then twin 'oompa loompas', from Charlie & Chocolate Factory.

Now the key part of the festival theme was to find beers with a Hollywood connection - that wasn't going to be easy. However using a few good word-plays, landlady Lindsay came with a great choice of ales and encouraged customers to vote for their favourite 'ale of the festival' which would then be presented with an Oscar. One of my favourite beers Hambleton's Nightmare Porter got a makeover and appeared as *Nightmare on Elm Street*. Fans of James Bond tried *Moonraker Mild* from Empire Brewery and a popular Oakham ale became *Towering* Inferno.

Hollywood actresses proved very popular from the aging *Elizabeth* Taylor Landlord, another Oakham offering Scarlet *O'Hara* Macaw and from Lymestone brewery, *Sharon* Stone the Crows. Many ales shared their name with a movie title, there was *Hercules, Eldorado, Straw Dogs, Brighton Rocks* and many more - all under the guidance of Courage *Directors*.

The ales were available by the pint, half pint or a tray with 6 thirds for those sampling many ales. I wasn't present at the end of the festival to see who won the Oscar, but the RSPB crowd [pictured on the right] on Saturday were enthusiast about Kelham Island's Pale Rider and the Moonraker Mild.



On Friday evening, the pub's owner Gary Burlison dropped for a social gathering and I managed to have a few words with him about his business. He runs a small pub company 'Burlison Inns' and he told me it now has 9 pubs, following the recent purchase of the Black Lion in Leighton Buzzard.



This pub was formerly a loud music and sports TV pub, but it has now been refurbished into a traditional alehouse with 8 handpumps for beer and also 8 ciders. South Beds CAMRA members had mentioned the Black Lion to me recently and I can tell from their enthusiasm that the pub will be popular and a likely candidate to feature in CAMRA award shortlists in the next year or two.

I had been told that Gary had purchased a share in the Nethergate Brewery, based in Clare, Suffolk - so I asked him "How was he involved with the brewery?" He replied that he and 3 other business friends had jointly bought the brewery. In recent years, the previous owners of the brewery had lost their way, trying to cash in on the popularity of the famous Old Growler, by re-branding the business as Growler Brewery. Several ales were produced under the Growler name, but perhaps not to the high standard of the past and customers were also confused when ordering an ale they expected to get Old Growler, only to served a Growler bitter.

In recent years Gary has been involved in organisations to preserve Pub and Brewery History, so his first act was to restore the traditional Nethergate Brewery trading name. Its early days for the new owners, but perhaps we might see Nethergate beers more regularly in all 9 Burlison Inns. The facilities at the brewery may also help Gary extend the distribution of guest ales to his pubs. We wish him well with his new ventures at the Black Lion & Nethergate Brewery.

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