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# Casket

Campaign for Real Ale

January 2018



EAST BEDFORDSHIRE

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

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## 43 Years Long Service Award in Potton - page 16

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### **The Casket**

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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.

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# A word from the Editor

A **happy new year** to all our readers in East Bedfordshire and beyond. Well 2017 turned out to be a reasonable year for Pub News. Have we now turned the corner on the rate of pub closures? Perhaps not, but things are improving. Last year we saw a new micropub open in Sandy and two previously closed pubs have reopened in Biggleswade and Langford. The Sugar Loaf in Meppershall fought back to defeat a planning application to convert it into a convenience store. Buntingford Brewery was sold and resurrected and we look forward to a new brewery opening in Potton by springtime. Sadly we did lose Franklins cider and the equipment was sold to Buntingford Brewery.

The autumn period was busy for branch volunteers with our best ever takings at the Potton Apple Day cider bar. Cider was also sold at Stotfold and Fairfield too on a smaller scale. At Bedford beer festival in October, local members were very enthusiastic in operating the games and tombola stand and the festival was almost a complete sellout on the beer front. The branch hopes to run a bus trip in the springtime as a "Thank You" to volunteers, details will be in your local e-newsletter.

In 2018, the branch will endeavour to run more trips using bus and train services. We shall continue to campaign and support all "real ale" outlets, and the focus for the next six months is to get to know our branch's sporting clubs, surveying them and get their details onto Whatpub. At the next AGM in May, we will have an open discussion with members to decide what the branch goals will be for the second half of 2018.

John Goodlet

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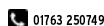
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# LOCAL PUB NEWS

## **Bell, Sandy**

Following the retirement of long term landlord John Welbourne, Harnser Pubs ran the Bell for a few weeks then Heather Drayton and her partner Garvan McCafferty arrived as new tenants. The three handpulls recently featured GK IPA, Old Speckled Hen and a guest Penpont Cornish Coast.



An extensive refurbishment has taken place, which has made the pub brighter and more open-plan. The opening hours rare Mon-Thu 11-11, Fri-Sat 11-midnight, Sun 12-11pm. Live music is now a feature of the pub every four to six weeks and a weekly Meat Raffle drawn on Sunday.

## **Kings Arms, Sandy**

Following constructive comments from their customers Adam and Kelly have reconfigured the Bar area and introduced new furniture in a slightly different layout. This has improved the seating arrangements, mainly to allow more drinkers to feel the benefits of the lovely open-fire.

Customers benefit from discounted real ale at £3 per pint during Live Premier League football shown on the big screens – Doombar, London Pride, GK IPA, Bombardier and a guest like Adnams Ghost Ship.

## **Wrestlers, Langford**

It is great news to hear a pub re-opening after a significant closure. The Wrestlers and land behind the pub were sold by Greene King in September 2015. A new housing estate has been built with access via a lane to the north of the pub's car park. The pub itself had been closed and under threat of conversion or demolition.

A strong response from local customers who formed a "community support group" and registered the Wrestlers as an Asset of Community Value helped to protect the pub. The owner re-opened the Wrestlers on 23rd Nov 2017 in the hope of securing some Christmas trade. However, it appears to have had a very quiet start and there was no "real ale" available recently.

Hopefully, real ale will be re-introduced and there are plans to introduce food including curry nights and live music is back on in the pub. So watch this space to see if this a genuine attempt to resurrect the pub or just a temporary measure.

## **Four Horsemen, Sandy**

More room for drinkers and the possibility of holding small meetings has now become a reality at the Four Horsemen as the room toward the back of the micropub has now been opened helping to reduce the amount of crowding at busy times. Between two and four changing real ales of various styles and strengths are served direct from the cask, plus a range of Lilley's ciders.

There are new cooling jackets and a chiller unit which is helping to keep the real ales at a more consistent temperature. The opening hours have altered to Tue-Thu 6-10pm, Fri 4.30-11pm, Sat 2-11pm and Sun 2-7pm. We anticipate further changes as the seasons and clientele varies.

### **Chequers, Stotfold**

It was all change at the Chequers with new tenants arriving on 19th September. Chef Marius Bucur and business partner Gabriel Nistor are now in charge. There is no change at the bar with GK IPA still the permanent ale, plus two rotating guests, which on a visit in late November were Ruddles Best and Morland Original Bitter.



The main focus in the first few months has been on meals, achieving a 5star rating on hygiene. There is a new lunch & evening a la carte menu, plus a daily specials board with the emphasis on fresh home cooked food. Meals are served Mon-Fri 12-3, 6-9pm, Sat 12-9pm and Sun 12-4pm. Marcus and Gabriel are from Romania originally, so perhaps they might consider adding some traditional Romanian dishes to future menus or host a themed evening.

The Chequers offered festive meals over the Christmas period and a ticket based Hogmanay party with buffet included. The Friday night disco is the only regular event at present, but the tenants hope to launch some new events in 2018. The opening hours are Sun-Thu 12-11pm and Fri/Sat 12-10.30pm, but the pub may close early on some quieter Sundays. For the latest news see [www.thechequersstotfold.co.uk](http://www.thechequersstotfold.co.uk)

### **Red Lion, Biggleswade**

This pub had been in the hands of Harnser Inns who managed the pub on behalf of Greene King. Tom moved on last year and a new lady has taken over. We don't yet know her full name as she likes to be known as "Juke".



The pub is currently open Mon-Thu from 12-11.30pm, Fri-Sat 12-1am and Sun 12-11pm. It is still popular with the younger crowd for the music scene. Friday evening is a disco and Saturday evening often has live music, a DJ or karaoke which handy for birthday parties etc.

At the bar there is just the one real ale, but Greene King IPA has been re-introduced and proving a hit with the regular beer drinkers.



## Brewery News

The new **Potton brewery** being set up by Richard Haigh is making good progress. The planning application has been approved by the local council and Rich has now taken on the lease of the brewery site. In the last month or two, he has been focusing on getting the building ready with work being done on the floors and mezzanine area. Initially, Richard was hoping to buy some brewery equipment from another small local brewery who were planning to upgrade, but that has been delayed, so he may opt to buy brand new equipment.

Meanwhile, Richard has been out and about in the region's pubs spreading the word about the new brewery and getting a number of pubs informally signed up as potential clients. He has also been brewing some test batches of bottled beers and showcasing them at local farmers markets to gauge customer response. Richard already has worked out the recipes for four core beers for the brewery, they will include a hoppy IPA, an American style red ale, a traditional Best and a porter.

The next stage is dependent on when he purchases the brewery equipment and gets it all installed. He would love to start with a festival ale in time for the St Neots Beer festival in March. However, that may be a bit ambitious, it is more likely he will be operating by Easter with an appearance at the Potton beer festival held at the Rising Sun on the May bank holiday weekend.

Elsewhere, we have heard that the Ampthill Brewery may be 'up for sale' and we don't know the future of the Biggleswade Brewhouse, which has undergone several management changes last year and has only brewed once since the spring of 2017.



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## Champion Ale Sudoku

						O		
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	A				K			O
O			B					M
		B						

This is a Sudoku with a twist - a beer related link. Instead of the traditional numbers 1-9, we have used 9 letters of the alphabet.

To solve the Sodoku use the nine letters to fill in the blank spaces so that each row, each column & each 3x3 square has all the nine letters appearing only once.

While you are solving the puzzle, try to work out the anagram, When the 9 letters are re-arranged they spell out the name of a 2014 Champion Beer of Britain  
The Solution is on page20

Puzzle supplied by Chris Bunyan



# DIARY DATES

- JAN.** 23rd. Special GBG & POTY Selection Meeting, Cock, Broom, 8 pm
- FEB.** 10th. Branch Social, March Hare Winter Beerfest, Dunton 12 noon  
20th. Branch Meeting, Roundabout, Sandy, 8 pm  
24th. Branch Social, Engineers Cider & Sausage Festival, Henlow 2 pm
- MAR.** 16th. Branch Social, St Neots Beer Festival 2 pm onwards
- APR.** 10th. Branch Meeting, March Hare, Dunton 8pm  
20th. Branch Social, Sir William Peel Beer Festival, Sandy 2 pm onwards
- MAY.** 15th. Branch AGM, 8 pm [venue TBA]

## BEER FESTIVALS

- Jan.** 18th-20th. Cambridge Winter Ale Festival, University Social Club **CAMRA**
- Feb.** 1st-3rd. Stevenage Beer & Cider Festival, Arts & Leisure Centre, **CAMRA**  
9th-11th. 6th Winter Beer Festival, March Hare, Dunton  
15th-17th. Luton Beer & Cider Festival, Hightown Sports & Arts Centre, Concorde Road, Luton **CAMRA**  
20th-24th. Great British Beer Festival Winter, St. Andrew's & Blackfriars Halls, Norwich **CAMRA**  
22nd-25th. Engineers Arms Cider & Sausage Festival, Henlow
- Mar.** 15th-17th. The 43rd Booze on the Ouse Beer & Cider Festival, Priory Centre, Priory Lane, St Neots **CAMRA**  
19th-22nd. 10th Sir William Peel Beer Festival, High Street, Sandy
- Apr.** TBA. The Half Moon Beer Festival, Queen Street, Hitchin



CAMPAIGN  
FOR  
REAL ALE

**Booze on the Ouse Beer & Cider Festival**  
**Priory Centre, Priory Lane, St Neots**  
**Thursday 15th to Saturday 17th March 2018**

### Opening Times

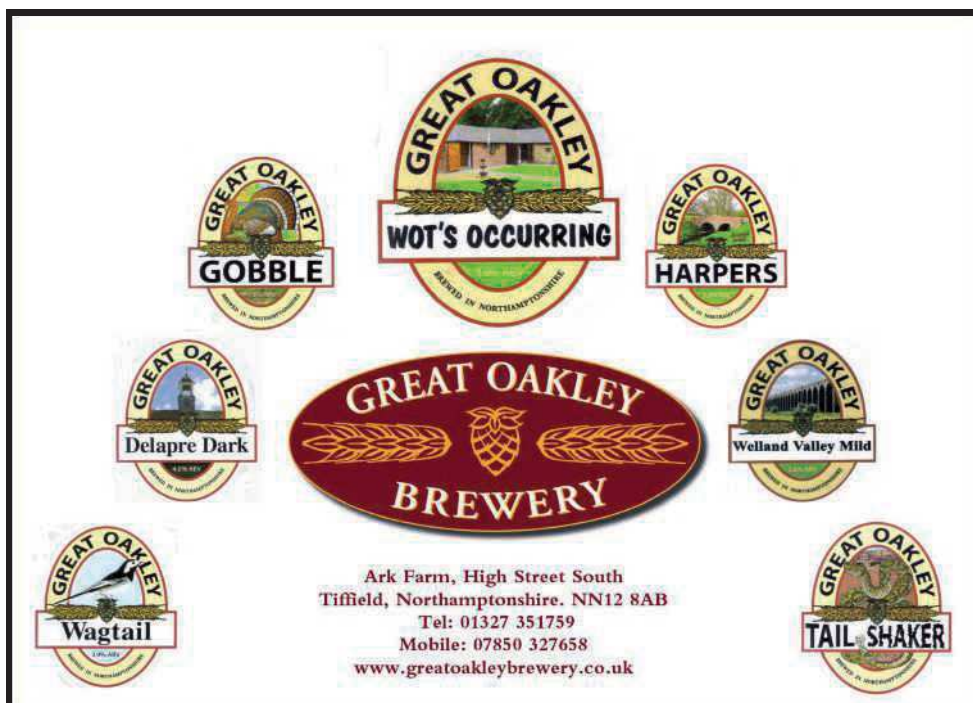
Thu 15th March from Noon to 10.30pm

Fri 16th March from Noon to 10.30pm

Sat 17th March from Noon to 10pm

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# A Beginner's Guide to Beer Festivals

If you're reading this, it's odds-on that you're either in the boozier or have taken this erudite publication home to peruse at your leisure, possibly whilst comfortably ensconced on the Throne, ruminating that Real Ale has its own laxative properties; you may be a seasoned drinker (i.e. one that drinks even when not thirsty), or an occasional *arf-a-bitter* man, but the chances are that you have either been to or considered going to a beer festival. There are several types and, having suffered for my art by making in depth investigations, they fall into 3 categories:-

## The CAMRA Beer Festival

Organised and run by CAMRA, usually at Branch level, they range from vast (Peterborough or Great British Beer Festivals) to cosy (St Neots Beer or St. Ives Beer Festivals) and a fair number of in-betweens. You can guarantee the beer quality, there is normally a good selection of regional beers from around the UK, often overseas beers (those foreign Johnnies get everywhere since the decline of the Empire), plus soft drinks for nominated drivers (often free) and a selection of Cider and Perry. Food is often available and importantly the prices are not inflated to a degree; more of which later. Pints, halves and often thirds are available, all in marked glasses and thus give the opportunity to sample a few without getting tired and emotional. There is usually a charge (reduced or free if you're a CAMRA member) and a glass deposit, which is refundable. A great boon is that, because they're held in a hall or similar, no chilblains are usually allowed, the drawback is that often occurs, is that far too many people are in a limited space.

## The Charity Beer Festival

A popular format in recent years, is a beer festival held in aid of a (usually) local charity. You pay a set entrance fee - £15 seems to be the local norm – and then drink as much or as little as you like. Not a vast choice of beer – around 8 or 10 – but I have yet to be served a bum pint. Usually no-frills, these are beer festivals at their grass roots level, totally unpretentious and exceptional fun. I once asked the organizer of a "local" how they chose the beer; "We stick a pin in *The Good Beer Guide* and buy that. If we can't get that one, we keep on until we find one". Normally only a one-nighter and for the Tickers, Scratchers and Anoraks, there is often a beer brewed especially for the festival - get you notebooks out.

## The Pub Beer Festival

These fall into two categories: the genuine beer festival, usually held annually with no charitable beneficiary, often themed and lasting a few days. The quantity of beers may be up to 40 or so, the choice national or to a theme; Winter beers, ales from a chosen region or beers with a theme (however tenuous!) with cider and perry bringing up the rear. The common factors are, no charge for the glass, the prices aren't hiked, entertainment and food are a very acceptable side-line and good times are had by all; a common denominator at these festivals is the lack of the ratted! Beware, however, the "This-is-a-chance-to-print-money" pub beer festival, where the greed of the Landlord shines forth like a new penny; one I attended outside our area, was selling common (Fullers London Pride, GK I.P.A.) at inflated prices and in pints only, the wretch. I didn't stop.



# Just the Ticket

Held on and in support of the playing field, the **6<sup>th</sup> Upper Caldecote Beer Festival** kicked off at 7.30pm on September 1st offering 10 beers and 7 ciders and, as usual, you pay an entrance fee then drink to your heart's content - I did. (There's a novelty). There were 5 types of beer, including a wheat, all in excellent condition and served at the right temperature. Wine was available for aficionados of the grape rather than the apple or barley and a barbeque selling sausages & burgers for a mere 2 sov's,

Back to beer—the list (see right) for those who like to tick/scratch/scrape/graze. Downton Elderquad was the first to run out and Hopback's Summer Lightning got a damn good thrashing. Entertainment was provided by the Ukulele band who performed last year, putting their own arrangements of popular classics, interesting to note how the applause reduced as the quantity of beer consumed increased, I assume because it was becoming difficult for some to co-ordinate the exercise. The only drawback is there is no public transport at the time of the festival, so a cab or a lift is required.

Beer	
Gun Dog Ales - Jack's Spaniels	3.8% Blonde
Vale - Black Swan	3.9% Mild
Downton - Elderquad	4.0% Pale
Hart - No.1	4.1% Tawny
Great Oakley - Harpers	4.3% Bitter
Nobby's - Plum Porter	4.4% Dark
Potbelly - Pig's Ear Wheat Beer	4.7% Wheat
Elgood's - Beer Goggles	5.0% Blonde
Hopback - Summer Lightning	5.0% Golden
Potbelly - Saint or Sinner	6.66% Ruby Red
Cider	
Crafty Pig Cider - Saxby's Plum Cider	3.8% Medium
Lilley's Cider - Mango	4.0% Sweet
Lilley's Cider - Rhubarb	4.0% Sweet
Abraham's - Slack Alice	4.6% Medium
Farmer Jim's - Farmer Jim's Dry	5.0% Dry
Celtic Marches - Abraham's AM	6.5% Medium
Lilley's Cider - Lilley's Gladiator	8.4% Medium

Held in Broom village hall on 13th October, the **7<sup>th</sup> BRAS (Broom Real Ale Society)** beer festival was held in aid of CHUMS (Child Bereavement, Trauma and Emotional Wellbeing Service) and The Community Heartbeat Trust. As per the Upper Caldecote beer festival, you pay your £15 entry fee and then drink to your heart's content, as little or as much as you like of the 10 beers on offer. This year there were 4 pale bitters, 5 brown bitters and one stout from as close as Amptill and Kettering to as far as Harrogate and Newcastle.

All beers were in tip-top condition and at perfect temperature, illustrating the brewers' art to a nicety – I particularly liked the Titanic Brewery Plum Porter, 4.9% for those of you who think this important - and accompanied by cheese, cheese and onion, cheese and pickle and ham rolls, thoughtfully served by the Ladies in attendance on the night. As an aside, should there ever be a Campaign for Real Pickled Onions, those served on the night would carry the pennant!

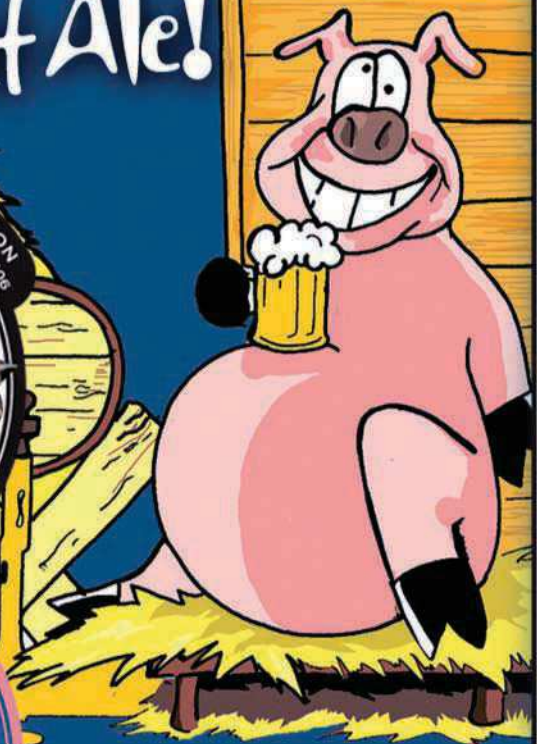
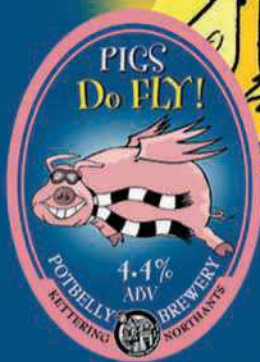
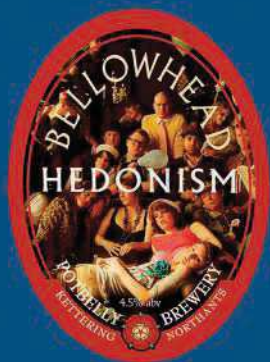
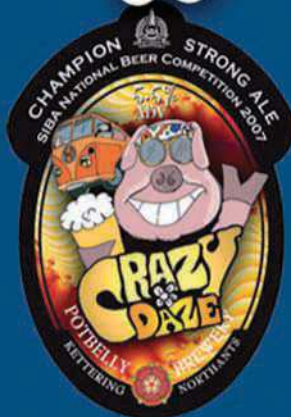


Due to the lack of alternative liquid refreshment, the attendance by the Ladies of the Parish was poor, only 3, but the attendance was nonetheless enthusiastic. Last year over £1,000 was raised, far too early to get the figures for this year but let's hope they do as well or better this year.

Chris Bunyan



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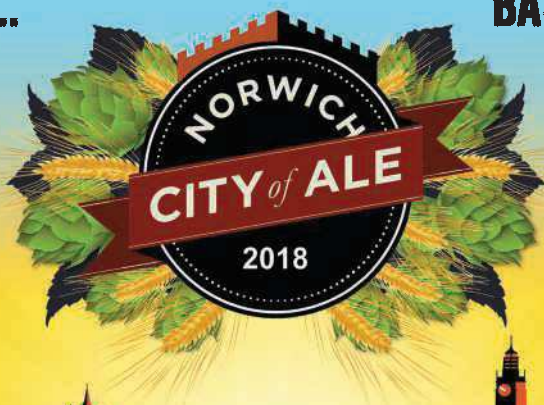
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POTBELLY  BREWERY



**BRITAIN'S ORIGINAL  
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**...SETTING THE  
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# Beer and Buses

The beer and buses weekend was held on the Isle of Wight on the 15th and 16<sup>th</sup> October, this was too good to miss. Old buses and beer go together, well but not as well as steam trains and beer, but I caught the train to Portsmouth harbour and a ferry to the island then an old underground tube train to arrive at Shanklin. Sadly Shanklin was not the best place to stay as most buses ran from Newport or Ryde and it was a 1 hour ride by the local bus to get to Newport. The festival was organised by the Isle of Wight CAMRA branch in conjunction with Isle of Wight bus museum. 70 vehicles went across to the island, they dated from 1937 to 2002 and all came at the owner's own expense to complement the island's museum buses.

I bought a programme, whose proceeds helped cover some of these expenses, it gave details of the routes, pickup times & opening hours of the pubs on route. All buses stopped outside the designated real ale pubs except in the main towns. The system went according to plan but on two occasions I had to resort to the island's buses as the event buses were full on arrival. So to the pubs and beer:-



On arrival to the island I broke my journey to Shanklin at the **Railway Inn** outside the St Johns station, Ryde to collect my programme and I tried Penny Come Quick from Skinners. Very enjoyable and straight from the cask as part of their mini beer festival. Next morning I went to the Isle of Wight steam railway, which runs from Wootton to Havenstreet their main HQ where they had a marquee.

Dartmouth Legend and Yates Islander were had straight from the cask. As it was good weather I sat outside and watched a display of birds, the highlight of which were Black Kites. They collect their food in flight so the handlers were throwing food to them as they flew over. The bus from Ryde to Newport was full on arrival at Wootton so I caught a local bus to Newport to try **The Prince of Wales** a friendly corner pub with a mini beer festival.

I enjoyed Dartmouth Jail Ale and Goddards Starboard again served straight from the cask. I met Mike who came from Mile End area of London, he was a real character with a good sense of humour. He drives a road sweeper and sweeps Shaftsbury Avenue most afternoons and early evenings. We spent the rest of the weekend visiting the pubs together.





The next pub visited was the **Waverley** at Carisbrooke, a recently refurbished Victorian pub, where I had Goddards Wight Squirrel and Goddards Fuggle Dee-Dum, again well served.

Next stop was **The Blacksmiths** also near Carisbrooke, which is over 400 years old and I drank Island Ales Earls RDA. The last pub of the day was **The New Inn** at Shalfleet. This pub dates from 1743 and has inglenook fireplaces and flagstone floors. I tried Island's Vector Venom and Island's Busman's Holiday –most enjoyable.



Sunday morning was again a trip on the local bus service to Newport where after meeting Mike at Wetherspoons we headed off to **The Sun Inn** at Hulverstone, a big mistake, the worst pub on my trip and it was quite a distance on the bus. It did not help we were on the wrong side of the river at Newport to catch the bus so had to go back into town to cross it and then the bus was full so we had to wait for the next after 30 minutes. 30 minutes loss of good drinking time! The Sun is thought to date back some 600 years. Yates Holy Joe was drunk there, but when a chap tried to sing that was my cue to depart and catch the next bus back to Newport and then continue to Cowes.

**Cowes Ale House** is a small family Micropub, which served beers straight from the cask. Adwell's King John Green Hop and Island's Busman's Holiday were sampled and well received after a very frustrating morning. **The Anchor** was the next port of call, a traditional pub which has stood on the site since 1704 and was the primary coaching Inn of Cowes. There I had Goddard's Fuggle Dee-Dum before returning by bus to Newport.



I landed back at the **The Prince of Wales** where I had Goddard's Prince of Wales Festival Ale. The last stop was Wetherspoons for a final pint and a meal before heading back to Shanklin and home the next morning. I tried to visit pubs that just had beers which were sourced locally. Many of the large brewery beers could be found in other pubs if you wish.

This was a most enjoyable trip and was very popular. I'll be back again next year.

Clifford Luff

## Long Service Award in Potton

It was all change at the George & Dragon for the first time in thirty years. Licensees **Mick and Mavis Allen** retired on Monday 4th December 2017. Mick started out at the age of 26 as a tenant for Greene King in 1974 at the former Cross Keys on Horslow Street [see right]. He ran the pub for thirteen years until it was marked for closure by the brewery. Luckily for Potton the George & Dragon was available & Mick moved in 1987.



The Allens ran the George & Dragon for thirty years and it was always known as a no-nonsense proper drinkers pub. When the branch heard about the retirement they felt it would only be proper to mark the occasion. So on Saturday afternoon of 2nd December prior to a farewell party planned for later that evening, John Goodlet and Barry Price visited the pub to spring a surprise presentation.

The couple were invited out from behind the bar and John spoke in front of the bemused local customers, reflecting on the couple's career and pointing out how rare it is for licensees in the modern world to have worked for one brewery and in service of one community for most of their working life. John then presented the couple with a special CAMRA certificate to mark their '**distinguished achievement and long service**' to the community of Potton and on behalf of Greene King & Co.

As the festive season was getting in swing, the branch also presented Mick & Mavis with a few gifts to celebrate the occasion, which we hope they enjoyed during their first Christmas as a retired couple. Local residents will be pleased to hear that the couple aren't leaving Potton. In fact, they are retiring to a house on Horslow Street, almost opposite the old Cross Keys—ah the Circle of Life. East Beds CAMRA wish Mick & Mavis a long and happy retirement within the Potton Community.





# Campaign Corner Report

Village or Town, Pub	LocALe	Real Cider	ACV	Festival	Discount
Arlesey, True Briton				Apr	
Arlesey, Vicars Inn	Wells				
Arlesey, White Horse			Yes		
Biggleswade, Crown Hotel					Yes 50p
Biggleswade, Golden Pheasant	Wells +	Yes			
Biggleswade, New Inn	Wells, Brewhouse	Yes		Several	Yes 20p
Biggleswade, Stratton House		Yes		July	
Broom, Cock		Yes		July	
Clifton, Admiral		Yes (spr/sum)		Summer	
Dunton, March Hare	Wells, B&T	Yes		Sep & Feb	
Everton, Thornton Arms	Wells	Yes			
Henlow, Engineers Arms	L. Buzzard, Tring	Yes		Oct & Feb	
Henlow, Old Transporter	Several	Yes		several	Yes 20p
Langford, Plough			Yes		
Langford, Wrestlers			Yes		
Meppershall, Sugar Loaf			Yes		
Potton, Coach House	Wells, Buntingford				
Potton, George & Dragon			Yes		
Potton, Rising Sun	Wells	Yes		May & Aug	
Potton, Royal Oak			Yes		
Sandy, Bell			Yes		
Sandy, Four Horsemen		Yes			
Sandy, Kings Arms			Yes		
Sandy, Queens Head			Yes		
Sandy, Sir William Peel		Yes		Apr & July	
Stotfold, Coach & Horses	Wells	Yes		July & Aug	
Stotfold, Crown		Yes			
Stotfold, Stag		Yes		Sep	
Sutton, John O'Gaunt		Yes			
Wrestlingworth, Chequers	Wells	Yes	Yes	May	

A full list of LocALe Breweries and Cider Producers can be seen at [www.eastbedscamra.org.uk/locale](http://www.eastbedscamra.org.uk/locale) [www.eastbedscamra.org.uk/cider](http://www.eastbedscamra.org.uk/cider)

## Why Kreejis? I don't Nothe way!

Forgive the puns but those of you familiar with the sunny South Dorset resort of **Weymouth** will know that Wyke Regis is at the extreme south of the town facing Portland Harbour and the Isle of Portland - which isn't an island at all but reached by a causeway and in historic times could have been approached on foot from the most southerly part of one of the geographical wonders of the UK, Chesil Beach. This southerly side of the harbour was the original "Weymouth" whilst t'other on North was Melcombe with the "Regis" added following the patronage of King George III for many years.

The **Nothe** is the area directly across the harbour from the ferry terminus and contains Nothe Gardens and the very much visited Nothe Fort – started in 1860 by contractors who obviously couldn't make enough money from the venture and handed over in 1862 to the Royal Engineers to complete.

"What has all this to do with beer?" you may ask. Well, as those of you who can recall Edwin Starr's 1970 hit "War", the response to "War! What is it Good for?" was "Absolutely Nothing" and I'm afraid to say my response is exactly the same!



Even so your inquisitiveness may be piqued so that, one sunny morning when you're in Weymouth (or Melcombe Regis, Rodwell, Southam, Southill or Radipole [great bird-watching on Radipole Lake] which are all areas of Weymouth), instead of going straight into Wetherspoons for an early morning tincture you might take the opportunity to give your thirst a bit of a workout by having a look around.

On a Sunday in late April 2017 an unusually depleted group of us left our colleagues to get on with the business of our Union's Conference while we set off for a bit of a "jolly" at the seaside. In fact only two of us could manage to tear ourselves away from the stimulating repertee at the Bournemouth International Centre – denizen of Eaton Ford and fellow Union and CAMRA Branch member, Ian and myself.

Bus to Branksome, train to Poole, bus to Wareham, train to Weymouth. I'm not entirely sure whether Network Rail are continually digging up sections of track between Bournemouth and Dorchester but this was the third year in a row that we had encountered bus replacements services at various stages. I suppose the only plus point regarding these non-continuous treks is the anticipation of the first pint.

Weymouth station is little more than a pleasant stroll - particularly on such a warm, sunny day with which we were blessed - along the seafront to the commercial centre of town where many pubs can be found but this year, rather than head straight for the Boot (turn right on the far side of the harbour bridge and take the left turn past the Council Offices), I felt that we ought to visit one or two different pubs.

An earlier perusal of WhatPub seemed to suggest that the **Globe Inn**, a freehouse, would be a reasonable alternative to the Boot and so it proved with six real ales and those we tried being in very good condition. I expect that the majority of people reading this will have smartphones with maps and all sorts of useful paraphernalia on them but, for those who prefer analogue, turn left just before town bridge, walk down Custom House Quay and turn into East Street and the pub is on the corner of the second street on your left.





The exterior of the building is quite stunning and justifies its Grade II listed status. We received a very friendly welcome from the landlord and his wife and the pub slowly filled with regulars who were also very approachable. The stand-out beer for me was Dartmoor Jail Ale which really was in excellent condition. The entrance to the pub is on a street corner and in the opposite corner of the pub from the entrance is a games room with darts and pool at the bargain price of 50p per game. The Globe is the only Weymouth entry in the 2018 Good Beer Guide.

We had three or four pints and then retraced our steps back to one of the many pubs which overlook the harbour and town bridge and were lucky enough to get a table in the sunshine outside the **Royal Oak**. Again the beers were on great form...but after this amount of time (writing in mid December) I really can't remember what was on offer or what we drank - and I seriously can't recall whether we asked for the 20% CAMRA discount although my suspicion is that we didn't...so much for not having a smartphone!



The pub is virtually next to the town bridge, a bascule bridge with a similar lifting mechanism to Tower Bridge in London though on a much more modest scale – and it seemed that the whole of the town walked, drove or sailed past while we sat there. We were there for at least a couple of hours and, although it may sound unbelievable now, the sun was so warm that my thighs began to feel uncomfortably hot even though I was wearing jeans.

Our final destination before heading back towards the station was the **Market House** just around the corner in Maiden Street, a recommendation from a gentleman dispensing *bonhomie* at the bar of the Royal Oak. It turned out to be another freehouse with Timothy Taylor Landlord, Dartmoor Jail Ale and an ever changing guest. I have to admit that, by now, both Ian and I had got a bit of a taste for the Dartmoor offering and again the quality in the Market House did not disappoint, neither did the friendliness of either the bar staff or customers.



Both the Globe and the Market House are tucked a little out of the way which makes them an ideal stop for those who like a little bit of local "character" whereas the Royal Oak has its own charms – particularly its location and the CAMRA discount - although neither of the others' prices were anything other than reasonable.

If you're ever anywhere around the Weymouth area then give these pubs a try...I'm sure that you won't be disappointed.

Barry Price



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K	E	T	M	A	O	L	B	R
B	O	E	K	M	T	R	L	A
R	L	M	O	E	A	K	T	B
T	K	A	L	B	R	M	O	E
M	A	L	E	T	K	B	R	O
O	T	K	B	R	L	E	A	M
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Alternatively you can send a cheque payable to CAMRA Ltd with your completed form: visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup) or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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Title .....	Surname .....	Single Membership	£25 <input type="checkbox"/>	Non DD	£27 <input type="checkbox"/>
Forename(s) .....		(UK & EU)			
Date of Birth (dd/mm/yyyy) .....		Joint Membership:	£30.50 <input type="checkbox"/>	£32.50 <input type="checkbox"/>	
Address .....		(Partner at the same address)			
Postcode .....		*For information on Young Member and other concessionary rates please visit <a href="http://www.camra.org.uk/membership-rates">www.camra.org.uk/membership-rates</a> or call 01727 798440.			
Email address .....		I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at <a href="http://camra.org.uk/memorandum">camra.org.uk/memorandum</a> <input type="checkbox"/>			
Tel No(s) .....		Signed .....			

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

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Joint member's Tel No .....		

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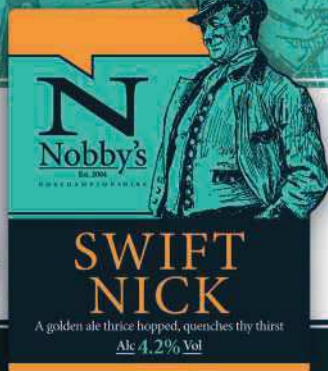
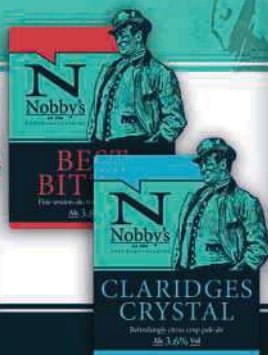
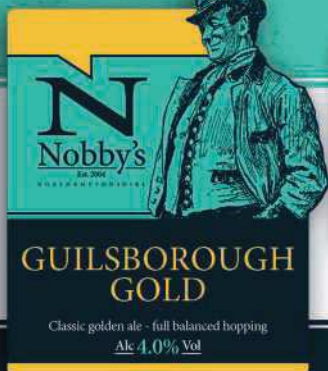
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The following notice should have been in the January 2018 edition of the Casket Magazine. Unfortunately it was accidentally overlaid with adverts and did not appear in the printed version.

John Goodlet, editor of the Casket

### **Notice for CAMRA members**

You may be aware of recent proposals to cut costs within CAMRA which might result in the flagship newspaper What's Brewing appearing less frequently. However, if you enjoy What's Brewing on a monthly basis and the quarterly BEER magazine, you can help by switching to digital copies. Rather than receive these printed publications through the post, you can now choose digital copies (pdf files). Go to website [www.camra.org.uk](http://www.camra.org.uk) and sign up for electronic copies. You will then receive regular emails informing when an issue is available and you can download the publications from the website at your leisure. If enough members use this service it will help us to keep them going at a reduced cost, so we can focus our resources on more campaigns and less on administration.

Also, if you renew your membership annually, perhaps by cheque—you run the risk of your membership lapsing now and again. You don't want to turn up at a CAMRA beer festival OR a visit a pub with CAMRA discount, only to find your card has expired. Avoid this and help reduce administration costs by moving your renewal onto an automatic Direct Debit payment scheme, visit [www.camra.org.uk](http://www.camra.org.uk) to change your payment method.

As we enter 2018 you might consider getting a friend to sign up and join CAMRA. There are great savings to be made, which more than pay for their annual subscription. From as little as £25 per year, they could get:-

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Check out [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup)

### **PUB COMPANY CHANGES – HOW DO THEY AFFECT YOUR LOCAL?**

CAMRA is investigating the impact of changes to our pubs as the big pub owning companies react to the Pubs Code, put into force in 2016 after years of campaigning by licensee groups & CAMRA.

In the last two years, the number of pubs run on traditional long-term tenancies has fallen, as some tenants are replaced by managers. Licensee campaigners are concerned that this may encourage management turnover, all to avoid pubs being covered by the Code. The impact on customers is less clear.

Our Pub Campaigns Committee is looking, confidentially, for information. It is particularly interested to see if changes in management to pub company pubs result in more or less choice for pub-goers. Has your local pub increased or reduced its range of real ale and cider after a change of tenant? Or do you work in a pubco pub and have seen changes? The Committee would also like to know about any changes in prices and in the quality of the beer being served.

Please send information to the Committee's Chair, Paul Ainsworth – [paul.ainsworth@camra.org.uk](mailto:paul.ainsworth@camra.org.uk)