

# The Firkin



**CAMPAIGN  
FOR  
REAL ALE**

**FREE**

Newsletter of CAMRA North Bedfordshire Branch

Vol 35 No 2

SUMMER 2010

## **Globe at Dunstable is Bedfordshire's Pub of the Year**



**Bedford  
Beer and Cider  
Festival on  
6 - 9 October**

### ***In This Issue***

**CHAIRMAN'S CORNER  
CLUB OF THE YEAR  
PUBS OF THE YEAR  
PUB NEWS  
MARSTON VALE  
SPELT BEER**

**BEER FESTIVALS  
HOGGLEY'S BREWERY  
PUB CRAWL  
TRIP DOWN SOUTH  
JOIN CAMRA TODAY!  
BRANCH DIARY**

The Campaign for Real Ale is a consumer organisation founded in 1971

"IT'S YOUR JOCKEY, ARE YOU HERE OR NOT?"



## THE 4<sup>TH</sup> ASCOT RACECOURSE BEER FESTIVAL

Friday 24<sup>th</sup> and Saturday 25<sup>th</sup> September 2010

- Exclusive HALF PRICE admission for CAMRA members – prices from £5.50 on Friday and £10 on Saturday.
- Excellent programme of racing.
- Over 200 real ales, ciders and perries to sample supplied predominantly from local craft brewers, all at £1.40 per half pint and £2.80 per pint. Free tasting notes provided.
- Gates and Bars open at 11am. Last orders 5.20pm.
- Hot and cold food available all day.
- Live music on both days.
- Free parking or a 7 minute walk from Ascot Railway Station.



To book, call 0870 727 1234 or  
visit [ascot.co.uk](http://ascot.co.uk), quoting CAMRA10

**Ascot**   
THE WORLD'S MOST FAMOUS RACECOURSE

# Chairman's Corner



**S**ince our last edition the Branch has had an active programme of events. In March there was a mystery pub tour arranged by John Martin, and this proved to be a great success

with visits to pubs in Bedford. In April we visited Hoggleys Brewery in Northamptonshire – Roy Crutchley gave us a brief history of the brewery and let us see his entertaining DVD about brewing. In May we had a pub tour of pubs in the South Beds area listed in the Good Beer Guide. The trip ended by meeting up with CAMRA members from the other Bedfordshire branches at The Albion, B & T's new pub in Ampthill. This interesting old pub, revamped along B & T's usual lines, sells a wide variety of real ales. Articles about all these trips appear in this issue of the Firkin. In June we will be holding our annual day out, this year visiting breweries in the Black Country.

The Wellington Arms is North Beds Pub of the Year (POTY). Assisted by a small band of helpers, I also visited The Rising Sun in Potton, which is East Beds POTY, and The Globe at Dunstable, which is South Beds POTY. All three are very evenly

matched, but one had to be selected as Bedfordshire POTY, and it was **The Globe in Dunstable**, which should be a strong contender to become the East Anglia POTY and then go on to the national POTY competition.

This year our AGM is being held at The Ent Shed at The Gordon Arms in Castle Road, Bedford, on Thursday 8th July 2010 at 8pm. I am prepared to do one more year if re-elected, but will stand down after this so it would be beneficial to have a new chair or vice chair this year to allow a smooth transition. John Martin would like to stand down as social organiser and Sue Williams-Allan is standing down as membership secretary, so if you feel that you would like to fill one of these positions please let me know before the AGM.

We are always looking for articles from members or non-members. If you have found little gems on holiday or on your travels, we would like to hear from you so that we can share these with other readers. I look forward to seeing you at our meetings and hearing from you. Good luck till next time.

*Don Allan*

---

## CAMRA National Club of the Year 2010

### *Rushden club steams in to victory!*

**M**any real ale fans are also railway enthusiasts, so it is fitting that a historic hidden gem in a converted railway station has been crowned as CAMRA's best Club in Britain by CAMRA, the Campaign for Real Ale. And it close enough to North Beds that some of our North Beds CAMRA members belong to the club!

Rushden Historical Transport Society's Social Club has taken the title outright in 2010 after a panel of judges were impressed by the Club's outstanding commitment to quality real ale. The Club is a regular in CAMRA's Good Beer Guide, with a choice of up to 7 real ales on at all times.

Back in 1986, the Society transformed a disused Ladies Waiting Room into a Victorian-themed real ale bar. Having obtained Charitable Status only two years earlier, the Club was opened to raise funds for the renovation of the old Midland Railway Station of 1894, in which it is housed. The Club soon built up a reputation for the quality and choice of its beer range and in the present day remains a haven for real ale drinkers across the UK.

*Rushden Historical Transport Society, Station Approach, Rushden, Northamptonshire, NN10 0AW. (01933 318988; <http://www.rhts.co.uk>)*



# Pubs of the Year

*CAMRA's Bedfordshire Pub of the Year 2010 is the Globe in Dunstable*



**A**fter close competition between the three branch winners, the Globe in Dunstable has won its second Bedfordshire Pub of the Year title, this year against fellow B&T pub the Wellington Arms in Bedford and Charles Wells' Rising Sun in Potton.

**The Globe** – pictured on our front cover – a corner local in Winfield Street just off High Street North, was bought by the B&T brewery and re-opened as a real ale house in October 2005, on similar lines to the Wellington Arms in Bedford. Since then it has won several CAMRA awards and is widely regarded as one of the best pubs in the area. Congratulations to B&T for two of their pubs winning branch awards and for one taking the county award as well.

A bank of handpumps greets the visitor, offering a range of B&T beers as well as guest ales from small and micro-breweries. The pub's winning formula is good beer and a friendly welcome, attracting a good mix of customers and lively conversation. There is no jukebox, pool table or fruit machine.

The Globe goes on once again to compete with county winners from Cambridgeshire, Essex, Hertfordshire, Norfolk and Suffolk for the East Anglia Pub of the Year title. We hope to tell you the result in our next issue. The regional winner will then compete with the best pubs from other regions for the national Pub of the Year title, to be declared in the New Year.

Meanwhile, managers Royston Beer and Lesley Griffin at the **Wellington Arms** in Bedford were presented with a framed certificate to mark their award for North Beds Pub of the Year 2010. Our photo shows the entire staff squeezed behind the bar with Royston, Lesley and CAMRA branch chairman, Don Allan.

# Branch Diary

BRANCH business meetings are normally held on the third Thursday of alternate months, e.g. January and March. Social and campaigning events are usually held on the second Thursday of each month. Guests are welcome at social events, but members have priority on brewery visits. For latest information check *What's Brewing*, or visit the branch website at [www.northbedscamra.org.uk](http://www.northbedscamra.org.uk)

## JULY

### Monday 5 - Bedford Beer & Cider Festival 2010 organising group

At the Three Cups, Newnham Street, Bedford, 8 for 8.15pm. CAMRA members only.

### Thursday 8 - Annual General Meeting

At the Ent Shed, The Gordon Arms, Castle Road, at 8 p.m.

### Thursday 22 - Branch meeting

Business meeting at the Three Cups, Newnham Street, Bedford, 8 for 8.15pm. CAMRA members only.

### Saturday 24 - London Trip

Jointly with South Beds and East Beds CAMRA branches. All day trip commencing at The Grapes, 76 Narrow Street, Limehouse – nearest station, Westferry on the Docklands Light Railway from Bank. Details from John Martin, 01234 768294 or [socials@tipsi.powernet.co.uk](mailto:socials@tipsi.powernet.co.uk)

## AUGUST

### Thursday 12 - Social with a summer flavour

Details from John Martin, 01234 768294 or [socials@tipsi.powernet.co.uk](mailto:socials@tipsi.powernet.co.uk), or from the North Beds CAMRA website:  
<http://www.northbedscamra.org.uk>

## SEPTEMBER

See the North Beds CAMRA website:  
<http://www.northbedscamra.org.uk>

## OCTOBER

### Wednesday 6 – Saturday 9 - Bedford Beer and Cider Festival

At the Corn Exchange, St Paul's Square

## The Firkin

Published every three months by the North Bedfordshire Branch of CAMRA, the Campaign for Real Ale.

The Firkin is produced and distributed by volunteers to most pubs and clubs in Bedfordshire north of a line joining the M1, Clophill, Shefford and Tempsford.

We welcome correspondence and any relevant features for publication. Views expressed here may not be those of the Editor, the Campaign for Real Ale, or its North Bedfordshire Branch.

Items for publication in the next issue should reach the Editor by the date at the foot of this page.

Edited by Fytton Rowland

73 Dudley Street, Bedford MK40 3TA Tel 01234 303221  
[fyttton@googlemail.com](mailto:fyttton@googlemail.com)

Printed by Lodge Printers Ltd, Unit 3, Houghton Hill Industries, Houghton Hill Farm, Houghton, Huntingdon, Cambridgeshire PE28 2DH

Design and Layout by Tamoko Design Tel: 0845 838 7581  
© Campaign for Real Ale Ltd 2010

### Trading Standards

If you complain to a licensee about short measure, lack of a visible price list or a misleading product promotion and do not get a satisfactory response, call Consumer Direct on 08454 040506, or contact an adviser through the website at [www.consumerdirect.gov.uk](http://www.consumerdirect.gov.uk)

### Contact us

e-mail officers via our website  
[www.northbedscamra.org.uk](http://www.northbedscamra.org.uk)

### Chairman and Festival

Don Allan – 01234 752379

### Socials

John Martin – 01234 768294  
[socials@tipsi.powernet.co.uk](mailto:socials@tipsi.powernet.co.uk)

### Finance

Mike Benyon

### Pubs

Peter Argyle – 01234 822698  
[nbcamra@peterargyle.plus.com](mailto:nbcamra@peterargyle.plus.com)

### Membership

Sue Williams – 01234 75239

### Newsletter

Fytton Rowland  
[fyttton@googlemail.com](mailto:fyttton@googlemail.com)

### Website

Peter Lamswood



# Pub News

## Guinea, Moggerhanger

Apologies to landlord Jeff Gunn for letting a bit of rogue text slip into our last issue. An attractive village pub on the A603, the Guinea offers Wells & Young's real ales and good food. Call 01767 640388.



## Gate, Harrowden

Landlord Richard Coop has added Greene King XX Mild to the IPA and Abbot already available. The Mild is proving popular with the regulars and looks like becoming a permanent part of the range. Enjoy the large garden when it's fine and the gallery of airship photos inside when it isn't. Call 01234 740308.

## Swan, Elstow

Welcome to Neil and Sue Rogers, recent arrivals at this attractive old pub on High Street, close to the Moot Hall museum. Real Greene King IPA and Abbot are always available, plus a changing guest ale. The Swan is open daily from 12 noon and



features a beer garden and monthly live entertainment. Call 01234 352066.

## Greyhound, Haynes

Manager Shaun Wilson and partner Lisa have now taken over the tenancy of this attractive old pub at Northwood End. The bar arrangement will stay the same, but there is a new food menu and a Greene King seasonal ale will be available as well as Abbot and IPA. The spring seasonal, Hare Raiser, evidently went down well with the regulars! Call 012234 381239.

## Duke, Kempston

A late welcome to Andy and Mary Thompson who took over this popular community pub on Woburn Road some months ago. Real Wells Eagle IPA and Bombardier are served in what regulars say is a much improved local pub. An L-shaped bar separates the large lounge from a games area with pool table, with a beer garden at the rear. 01234 857201.

## Turnpike, Eastcotts Road, Bedford

Welcome to new landlords Ridwan and Ekbal, who recently took over this modern pub on the southern outskirts of the town, serving Wells Eagle IPA and guest beers. Call 01234 409304.

## Park, Kimbolton Road, Bedford

Welcome to Steve Wilkins of Little Gems, who recently took over this prominent pub-restaurant at the junction with Park Road, serving Wells Eagle IPA and Bombardier. Steve also runs the Swan Inn in Milton Keynes Village. Call 01234 409305.

## Prince of Wales, Bromham

Welcome to new landlord David Monaghan, who took over this modern pub on Northampton Road in May. Wells Eagle IPA and guest beers are available. New developments are planned for the pub. Call 01234 822447.

## Horseshoes, Blunham

Welcome to new licensees Stuart & Debbie Knowles at this Charles Wells pub in the centre



of the village. Wells Eagle IPA and guest beers are served. Call 01767 640526.

### Magpie, Harrold

Welcome to new landlady Debbie Dawson at this popular community pub on the High Street. Wells Eagle IPA is available on handpump, with guest beers and traditional pub food likely to come later as Debbie settles in. There are regular open mike and quiz nights, and children are welcome. Call 01234 721964.



## Bedford's Premier Homebrew Centre

- comprehensive range of bitters
- wide selection of lagers
- excellent prices
- free advice and a happy smiling face

## HELPLINE

**01234 353856**



**15 Union Street, Bedford MK40 2SF**

**Opening Hours:**  
 Tuesday to Saturday 9.30am to 5pm  
 Bank Holiday Saturdays 9.30am to 2pm



Shaun and Lisa welcome you to

## The Greyhound, Haynes

A village pub/restaurant in the picturesque village of Haynes offering good food with excellent service in comfortable surroundings.

Good wine selection, Greene King IPA and Abbot Ale served along with a Greene King seasonal ale. Large Beer garden at rear.  
 Restaurant Bookings advisable.

Please call **01234 381239** for reservations


[www.thegreyhoundhaynes.co.uk](http://www.thegreyhoundhaynes.co.uk)


# THE CHEQUERS

71 Main Road, Little Gransden  
 Tel: 01767 677348

*Bob and Wendy Mitchell invite you to try their unique unspoilt village local with its own special atmosphere*

**Home of Son of Sid Microbrewery**





**CAMRA East Anglian Pub of the Year 2008**



# Pubs in Marston Vale

*For many years I have delivered the Firkin mainly to pubs mainly in Marston Vale, and to a few in South Bedford. This is very enjoyable and over the years has seen some licensees come and some go, as well as some diehards fighting through bad and good times. I felt it was time to give a brief report on the pubs I visit.*

Starting in my home village of Cranfield - **The Carpenters Arms**, run by landlord James, has Wells Eagle IPA and a regularly changed guest ale. Food is cooked to order, and there is a regular specials board. James held a beer festival in May, with a selection of beers from Frog Island Brewery and the Concrete Cow Brewery and some ciders.



Swan

**The Cross Keys** landlady Pauline usually has at least three real ales on hand pumps, and during bank holidays adds a number of extra ales from the barrel at her popular beer festivals. Food is cooked to order at lunchtime and in the evenings.

**The Swan.** Phil serves Greene King IPA and Morlands Bitter on hand pumps, while his wife Yvonne cooks to order from her Thai and British menus – a range of excellent food.

**Cranfield University Social Club.** Despite its name this is a private enterprise operation! At the bar there are usually at least three real ales on sale, and food is served at lunchtime and in the evenings. Also at the University, **Cranfield Management Centre's** bar serves two real ales, usually one from

Cranfield's White Park Brewery and Black Sheep Bitter. There is a restaurant serving a varied menu which changes daily.

**The Red Lion Hotel at Salford.** Bob has been in the Good Beer Guide for many years and usually has Wells Eagle IPA and Bombardier on his hand pumps. There is a very good selection of home cooked food on the menu complemented by a specials board.

**The Swan at Salford.** This modern gastropub usually has two ales on hand pump and serves a wide selection of good food. The same company now runs The Embankment Hotel in Bedford.

**The Green Man Lidlington.** We welcome to the new licensee, Malcolm Denton, known as Geordie. He currently has Greene King IPA on hand pump, but hopes to expand the range served. The Green Man is open Monday-Sunday 12 noon-11pm. Geordie hopes to have a full menu, but at present serves bar meals every day and a Sunday Roast.

**The Royal Oak at Lidlington** has just received its Cask Marque for its two real ales, Wells Eagle IPA and a guest ale. They serve a good selection of home cooking at lunchtime and in the evenings.

**The Chequers at Millbrook.** Thomas runs a friendly restaurant/bar serving Italian food cooked to order, and always has one excellent real ale sourced locally. On my last visit this was Duckett's Delight from the Tring Brewery.

**The Chequers at Houghton Conquest.** This busy country pub has four hand pumps, usually with Fullers London Pride and three guest beers. These were, the last time I visited, Ringwood Bitter, Breakspear Bitter and Marstons Pedigree. It has an extensive menu and is popular with all age groups.



**The Knife and Cleaver Hotel at Houghton Conquest.** This is a busy restaurant specialising in Greek food with one hand pump.

**The Royal Oak at Houghton Conquest** is a busy village pub, open evenings and weekends, serving Wells Eagle IPA

**The Red Lion at Wilstead** is a village pub opening in the evenings and at weekends, serving Wells Eagle IPA

**The Woolpack at Wilstead.** Clint runs this busy village pub and serves home-cooked food at lunchtime and in the evenings to complement the four hand pumps serving a range of real ales, mainly from the Greene King stable with occasional guest ales.

**The Bell at Cotton End.** Lorraine the landlady serves Fullers London Pride and Shepherd Neame Master Brew in this quaint thatched village pub with its interesting collection of pictures of airships.

**The Gate at Harrowden.** This village pub, just off the A421 – leave at the A600 turnoff, head towards Shefford, then second right on to a very minor lane – offers a choice of Greene King IPA and Abbot Ale, and has just added Greene King XX Mild to the list.

**The Bell at Marston Moretaine.** This busy village pub has a choice of at least two well-kept real ales – on my last visit they were Ringwood Bitter and Marston Pedigree – to accompany their fine selection of cooked to order meals in the bar, restaurant or garden

*Don Allan*



## An Interesting Local(ish) Product

...is *Gladiator Spelt Beer*, described by its proprietors as:

'...the first and only spelt beer brewed in the UK probably since Roman times. Fantastic flavour. Full bodied beer. Brewed on Belgian traditions. Spelt is grown and malted on farm and brewed locally.' It is made from spelt grain grown at Glebe Farm at Kings Ripton, near Huntingdon, which specialises in gluten-free grains, and it is available in bottle from the farm's website in six-packs only. It does also contain barley malt, and it is brewed for the farm at the Cambridge microbrewery, Moonshine.

I was recently given a bottle (by a friend, not by the company!) to review it for the Firkin. So, coming to the key question, what does it look, smell and taste like? I'm not quite sure what 'Brewed on Belgian traditions' means, and it seems more like an English-style ale to me. It doesn't hold a head well. Its colour is like that of a bitter rather than a lager, and it is bottle-conditioned. It doesn't have much aroma. But the flavour is very acceptable, and at 5.9% abv it is full-bodied as claimed, with a nice hoppy bitterness at the back of the tongue. I would not have guessed that it was made from a grain other than barley. At £2.50 for a 330 ml bottle, I doubt if those who can tolerate a lot of gluten would find it good value, but it would be a consoling drink for any beer drinker who must limit their gluten intake. It doesn't claim to be entirely gluten-free, though, unlike Glebe Farm's flour products.

In contrast, another bottle given to me lately, Against the Grain from the Wold Top brewery in Driffield, Yorkshire, calls itself 'Naturally Wheat Free Maize Ale' and does claim to be gluten-free (less than 20 parts per million of gluten). It is 4.5% abv and lists its ingredients as Water, Lager Malt, Maize, Hops and Yeast. It isn't bottle-conditioned, and it looks and tastes like a lager. Well, most beers are wheat-free, but it isn't clear to me how 'Lager malt', presumably barley, can be gluten-free; and if it can, why isn't Gladiator gluten-free? A gluten-intolerant English-ale fan would prefer Gladiator, I would think, despite its talk of 'Belgian traditions'.

*Fytton Rowland*



# Beer Festivals

## Harpenden Beer Festival

Thu 10 to Sat 12 June at Harpenden Public Hall, Southdown Rd AL5 1PD (rail station 5 min). Open Thu 5-11, Fri/Sat 11-11, admission Thu £2, Fri/Sat £3, CAMRA members free. More than 70 real ales plus cider, perry, bottle-conditioned beers and foreign beers. Breweriana auction, prize quiz (Sat afternoon), World Cup football England v USA Sat evening. Easy train journey from Bedford and Flitwick stations. [www.harpendenbeerfestival.com](http://www.harpendenbeerfestival.com)

## 8th Welland Valley Beer Festival

Fri 11 to Sun 13 June, shared by ten pubs across the Welland Valley. Wide range of real ales and ciders, including many local breweries, traditional pub food including a barbecue, live entertainment and accommodation. Free heritage bus service connects all 10 pubs with Market Harborough station, Saturday only. East Midlands trains from Bedford and Luton. Official programme £1.50 available from all participating pubs. For details of pubs and bus connections, visit: [www.wellandvalleybeerfestival.co.uk](http://www.wellandvalleybeerfestival.co.uk)

## 33rd Derby Beer Festival

Wed 7 to Sun 11 July at the Assembly Rooms, Market Place DE1 3AH (rail stn 10 min). Open Wed 6.30-11, Thu-Sat 11.30-11, Sun 12-2.30. Admission varies from free to £7 according to day and arrival time. CAMRA members free all sessions, senior citizens free Wed eve and lunchtimes. Live music all evenings and Sun lunch, fancy dress night Sat. East Midlands trains from Bedford and Luton, probably involving a change at Leicester. Beer list and admission details at [www.derbycamra.org.uk](http://www.derbycamra.org.uk)

**Great British Beer Festival 2010** – See the full article on this page

## 33rd Peterborough Beer Festival

Tue 24 to Sat 28 August in three giant marquees on The Embankment, Bishops Road PE1 1EF (city centre 10 min). Public transport access from Bedford via X5 bus to St Neots station, then train to Peterborough. For further details and beer list, visit [www.peterborough-camra.org.uk](http://www.peterborough-camra.org.uk)

And last but very much not least – **33rd Bedford Beer and Cider Festival, Corn Exchange, Bedford, Wednesday 6th to Saturday 9th October.**

## Great British Beer Festival 2010

*Earls Court, London, August 3rd-7th 2010*



Preparations for CAMRA's flagship event, the Great British Beer Festival are very much underway, and already the event looks to be shaping up to be a huge success!

Such is the demand for quality real ale, cider and perry from the UK's 15 million beer drinkers that advanced ticket sales are up by almost a third on last year. Meanwhile, CAMRA's Festival organising committees are pleased to report that a number of Britain's leading brewers will again be exhibiting at the event.

Last year, the Festival attracted a fantastic 64,000 people through the doors over the 5-day event, with drinkers keen to sample the 500 real ales, ciders and perries from across the UK. The foreign beer bar was also resoundingly popular, with brews featured from nations such as Germany, Belgium, Italy, USA, Czech Republic, and the Netherlands.

Tickets for this year's Festival can be purchased through the See Tickets hotline on 0844 412 4640 or from the Festival website at [www.gbbf.org.uk](http://www.gbbf.org.uk)  
 Advance day tickets- £6 (CAMRA members), £8 (non-members)  
 Advance season tickets- £20 (CAMRA members), £23 (non-members)  
 Day tickets- £8 (CAMRA members), £10 (non-members)  
 Group bookings (10+)- £7 per person

(CAMRA/non-CAMRA members), only available by phoning See Tickets on 0871 230 5594

### WIN 1 of 25 pairs of tickets to the festival

For a chance to win 1 of 25 pairs of tickets to the Great British Beer Festival 2010 please answer the following question -

Which brewery's beer was crowned overall Champion Beer of Britain last year at the Festival?

- a) Greene King
- b) Rudgate
- c) Marston's

To enter, please answer via email to [jon.howard@camra.org.uk](mailto:jon.howard@camra.org.uk) with the title 'GBBF 2010 competition'. Please include your full name, contact telephone number, email address and address for delivery of tickets. Postal entries can also be sent to -

*Jon Howard, Press Officer, CAMRA, 230 Hatfield Road, St Albans, Herts AL1 4LW*

The closing date for entries will be Monday July 19th 2010. Winners will be notified by Wednesday July 28th 2010.

## 33rd Bedford Beer & Cider Festival

**Wed 6th to Sat 9th October 2010**

*Corn Exchange, St Paul's Square, Bedford*

Over 100 real ales, 30-odd real ciders and perries, foreign draught and bottled beers

Full beer and cider lists on website in September

More details in next Firkin and online at

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

**Help needed** – use form on website to volunteer

## Advertise in the Firkin

Promote your pub, product or services in our pages

To enquire or place an advert, contact:

Neil Richards on 01536 358670 or 07710

281381 or email: [n.richards@btinternet.com](mailto:n.richards@btinternet.com)

Debbie and Tony look forward to welcoming you to the

## THREE CUPS

*5 well kept and conditioned real ales always available, including a varying range of guest beers.*

A Family run pub with a genuinely warm welcome

Food available every Lunchtime.

Fun and Friendly Quiz Every Tuesday.

Jazz Jam on the 1st Wednesday of the month.

**The original "Village Pub in Town"**

**45 Newnham Street, Bedford**

**01234 352153**



## THE THREE TUNS

~Biddenham~

Range of five Real Ales

We always BBQ when its fine!

Open all day

Beer Garden  
with childrens play area

# North Beds CAMRA Hoggs the Action

**O**n April Fools Day 2010, North Beds CAMRA held a brewery tour to Hoggley's Brewery in Litchborough, Northants, between Towcester and Weedon.

But first, we gathered at the Wellington Arms in Bedford to present its licensees, Royston Beer and Lesley Griffith, and their staff with the framed certificate naming the Wellie as North Beds CAMRA's Pub of the Year for 2010. The staff had some trouble all squeezing behind the bar with our traditionally-built Chairman, Don Allan, doing the presentation, but eventually they managed it so that photos of the occasion could be taken (see p4).

Then it was off in a coach through the pouring rain of Maundy Thursday evening, and we arrived at Hoggley's just within the time range predicted. Roy Crutchley – who owns the brewery with his partner Julie Hogg, hence the name – welcomed us with the news that he had Kislingbury Bitter (4%) and Indian Summer IPA (5%) available on draught. Bottle-conditioned Mill Lane Mild (4%), Northamptonshire Bitter (4%), Solstice Stout (5%), Reservoir Hoggs (4.3%) and Pump Fiction (4.5%) were available, as well as more Kislingbury in bottled form. The latter was just as well, since we soon drank the draught version dry! Roy explained the varied names by saying that he had started with traditional-style names – the brewery's first premises were in a shed in Roy and Julie's garden in Mill Lane, Kislingbury, Northamptonshire. But a marketing guru had suggested something more imaginative, and came up with Reservoir Hoggs, from which of course Pump Fiction followed naturally. Solstice had originally been a Christmas-time seasonal, and Indian Summer is a pale bitter that had originated in the warm weather of late summer 2009. Roy also found a supply of his 2009 Christmas ale – albeit in plastic bottles! – which we drank in small quantities, as that it had an abv of 7.2%.

Some years ago, Roy swapped places for a week with one of the brewers from Carlsberg's monster brewery in Northampton, and he showed us a video of a report of their experience that appeared on regional TV. Both brewers emerged from the experience with increased respect for the other – Roy said he had been pleasantly surprised how much the multinational's staff cared about the quality of their beer, which he had previously thought of as just Eurofizz.

Founded in 2003, Hoggleys moved in 2006 to their present larger premises in an industrial estate about five miles from Kislingbury and now have a business large enough to support the family – Roy's son now works part-time there too. Marketing is done through various local channels, as well as via wholesalers to pubs further afield.

By 9.30 p.m. we had disposed of most of the beer, and we were also pretty cold, so we reboarded the coach for the ride to the Sun Inn at Kislingbury, Hoggleys 'brewery tap', which had a wide range of cask ales on hand pump, Kislingbury Bitter of course among them. A warm, cosy, traditional pub, the Sun had prepared a buffet supper for us which rounded off the evening very satisfactorily, and fortified us for the cold, wet journey home on a typical English spring evening.





# 2010 Beer Festival at Wyboston Lakes

Friday 13th - Sunday 15th August



## Have a 'firkin' great time!

🍷 With a selection of local real ales 🍷

🍽️ Delicious hot and cold food 🍽️

🎸 Live entertainment from local bands 🎸

👨‍👩‍👧‍👦 Family day with games and roast lunch on Sunday 👨‍👩‍👧‍👦



For further details, contact us quoting FR on

**Tel: 01480 223033**

or email [brasserie@wybostonlakes.co.uk](mailto:brasserie@wybostonlakes.co.uk)



Wyboston Lakes, Great North Road, Wyboston, Beds MK44 3AL  
[www.wybostonlakes.co.uk](http://www.wybostonlakes.co.uk)



# 2010



# BEER FESTIVAL

**Thursday 1st July - Evening**

**Friday 2nd July - All day**

**Saturday 3rd July - All day**

**Sunday 4th July - Lunchtime**



## BEERS & CIDERS

## LIVE ENTERTAINMENT

TRADITIONAL FESTIVAL FOOD AVAILABLE

**Tel: 01536 512475**

or see [www.wicksteedpark.co.uk](http://www.wicksteedpark.co.uk)

For Wicksteed Park, Kettering follow the brown signs from Junction 10 of the A14.

**The Beer Festival is part of a great weekend at Wicksteed Park..... alongside The Way We Were Festival....& The Steam Weekend!**

To allow settling out all beers will be available at any one time.  
Also some beers will become 'SOLD OUT' as the festival progresses.  
Entertainment is on evening sessions only.

**Entry ticket £2.00 per session (CAMRA card carrying members £1.00)**

# The Road Less Travelled by...

**F**or the North Beds CAMRA Pub Crawl on 11 March, we took in some of the pubs in Bedford that CAMRA rarely visits. We started this tour on the west side, at the pub in Midland Road that no doubt was originally the station hotel but is now incongruously called The Paddington – fine to call it after a London terminus, but why choose the wrong one? Let's rename the pub The St Pancras!



Queen

The **Paddington** is a fairly basic Greene King pub. There were IPA handpumps to be

seen, but actually Abbot was the only cask ale available – decently kept, though. Then we walked across to Queens Park, where only one pub survives – appropriately named **The Queen**, a Wells house, another fairly basic local. The licensees were surprised to see us but made us very welcome, and a well-kept pint of Young's Bitter was available.

Third stop was the **RAFA Club** in Ashburnham Road, which usually supplies Wells & Young's products but actually had a beer festival on! Cask ales were all priced at £2/pint, and we were invited to fill our own glasses and pay on an honesty system. Bombardier, Eagle IPA, and the new Young's London Gold were available from the home team, together with Adnams Bitter and Broadside, Everard's Tiger, Marston's Pedigree and Jennings World's Biggest Liar. I had a very acceptable pint of Broadside, but others felt that some of the casks were getting low, with a consequent slight loss of quality.



We then visited **The Ship** on Bromham Road, a Wells house. It had been rumoured to be

without real ale, but this turned out to be untrue; Wells Eagle IPA was available on handpump, though we didn't find it the best-kept sample ever. However, the atmosphere was warm and welcoming and the pub was quite busy. We next moved on to **The Foresters Arms** in Union Street, another Wells pub, formerly frequented by students from the nearby Lansdowne campus. That campus has closed, but this friendly, cosy pub seems to be holding its own, with a fair few people in on a Thursday evening. Again the cask ale on sale was Wells Eagle IPA, in good nick here.



Our final stop was **The Burnaby Arms** in the Prime Ministers district. This was yet another friendly Wells local, and once again Eagle IPA was on the handpump – and generally agreed to be the best drop of it we'd tasted that evening. Not for

nothing do Wells & Young's market Eagle IPA as 'The Beer of Bedford'! Some of the party then made a final call at North Beds CAMRA's pub of the year, **The Wellington** in Wellington Street.

*Fytton Rowland*

# Pig n Falcon - St Neots

LIVE MUSIC  
WED, FRI + SAT

JOHN's B/DAY  
BEERFEST

July

6th - 11th

Party on Sunday



Brews To Date

**330**

FROM 9/4/09

Huntingdonshire CAMRA

**MOST IMPROVED  
PUB OF THE YEAR**

**2010**

**30 + Real Ales And Ciders**

from £2.00 per pint as at March 2010

Open 10am (11am Sunday) til' late Monday - Sunday!

[www.PignFalcon.co.uk](http://www.PignFalcon.co.uk)

Tel 07951 785678 – New St, St Neots – PE19 1AE

## SUPPORT YOUR LOCAL HERO

Visit our website to find out more  
and to nominate your local hero.



[WWW.EVERARDS.CO.UK/TIGERLOCALHERO](http://WWW.EVERARDS.CO.UK/TIGERLOCALHERO)





# A Trip Down South

**S**ome times our branch social programme involves bus trips far away – the June social will be an all-day tour of the Black Country. However, on election night in May we escaped the TV coverage to visit a group of fine pubs nearer home, just across our branch boundary to the south.



## Jolly Coopers, Flitton

First stop on the tour was this delightful village pub in the hamlet of Wardhedges, with a traditional stone-flagged floor and a separate restaurant to the rear. Landlords Bobbi & Ian McInnes offer Wells Eagle IPA and a guest beer, which was Batemans XXXB while we were there. The bar was full of chatting locals, just like village pubs should be. The meals coming out of the kitchen looked delicious. The pub closes on Monday lunchtimes, but is open all day at weekends. Call 01525 860626.

## Carpenters Arms, Harlington

Harlington is fortunate to have two fine pubs. With frequent trains, they are easy to reach from Bedford, and a good place to start or finish a walk to the chalk hills nearby. The Carpenters Arms is a low-beamed, friendly local opposite the village hall, offering a range of real ales. Landlady Lynda Sutch usually has B&T Shefford Bitter, Young's Bitter, Taylor Landlord and a guest beer, which was Shepherd Neame Spitfire on our visit. The bar is divided into three separate areas, with a distinct atmosphere in each. Good traditional bar food is available. The pub closes on Monday lunchtimes, but is open all day for the rest of the week. Call 01525 872384.

## Old Sun, Harlington

Just down the hill from the Carpenters, the Old Sun is an attractive, half-timbered building dating from the 1640s and has been a pub since 1785. There are two separate bar areas, as well as outdoor seating and a children's play area. Landlord Steve Butler offers Adnams Bitter, St Austell Tribute, Taylor Landlord and a guest ale. Food (not Mondays) includes tapas or hearty soup with bread. Call 01525 872417.



## Green Man, Eversholt

The Green Man at Eversholt Church End is a welcoming free house owned and run by James and Louise Freeman. The early Victorian building looks very smart with a modern flagstone floor, exposed fireplaces and a large patio and garden. Excellent food is available in the separate restaurant. Real ales include Fuller's London Pride and two guest beers, one of which was Woodforde's Wherry on our visit. A few other beers were also available left from the annual May Day Holiday beer festival held the previous weekend. The pub closes on Sunday evenings and Monday lunchtimes. Call 01525 280293 or visit: [www.greenmaneversholt.com](http://www.greenmaneversholt.com)





It takes all sorts to campaign for real ale

## Join CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free 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](http://www.camra.org.uk) or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Applications will be processed within 21 days

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) .....  
Please state which CAMRA newsletter you found this form in! .....  
Single Membership (UK & EU) £20 ☐ £22 ☐  
Joint Membership (Partner at the same address) £25 ☐ £27 ☐

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 ..... Mem Form 0108

Signed ..... Date .....

### Instruction to your Bank or Building Society to pay by Direct Debit



Please fill in the form 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

To the Manager Bank or Building Society

Address .....

Postcode .....

Name(s) of Account Holder .....

Bank or Building Society Account Number .....

Branch Sort Code .....

Reference Number .....

Originator's Identification Number 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 .....

Instructions to your Bank or Building Society

Please pay CAMRA Direct Debits from the account detailed on this instruction subject to the safeguards ensured by the Direct Debit Guarantee. I understand that this instruction may remain with CAMRA and it will be passed electronically to my Bank/Building Society

Signature(s) ..... Date .....

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

**The Direct Debit Guarantee**

This Guarantee should be displayed and retained by the payer.

• This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme.

• The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.

• If the amount to be paid or the payment dates change CAMRA will notify you 10 working days in advance of your account being debited or as otherwise agreed.

• If an error is made by CAMRA or your Bank or Building Society you are guaranteed a full and immediate refund from your branch of the amount paid.

• You can cancel a Direct Debit at any time by writing to your Bank or Building Society. Please also send a copy of your letter to us.

## Albion, Ampthill

Once an undistinguished Punch Taverns pub, the Albion in Dunstable Street was re-launched in April as a joint operation by Everards and local brewer B&T of Shefford. The narrow Victorian semi-detached frontage leads into a single large bar with 12 handpumps serving a range of B&T beers, Everards Tiger and up to seven guest ales, mainly from micro-brewers. Weston's cider and perry are also available. The Albion has the B&T style stamped all over it and is an excellent companion to B&T's other pubs in the county – the Wellington Arms in Bedford, the Globe in Dunstable and the Brewery Tap in Shefford. We were joined here by friends from CAMRA South Beds Branch, and we share their congratulations to B&T, Everards and manager Russell Fletcher for creating another fine pub dedicated to good real ale Call 01525 634857.

For more about these and all other pubs in Bedfordshire, visit CAMRA's online pub guide at: [www.bedspubs.org.uk](http://www.bedspubs.org.uk)

## THE POLHILL ARMS

*Paul & Emma offer you  
a Warm Welcome*

Darts & Skittles • Food • Gardens

**sky SPORTS** **ESPN**

*Cask Ale is our Speciality*

**T: 01234 771398 W: [www.polhillarms.co.uk](http://www.polhillarms.co.uk)**  
Wilden Road, Renhold, Bedford, Bedfordshire, MK41 0JP

## Who Says They Can't Brew Decent Beer in the USA?

Your editor has just been to Florida and Massachusetts, and found out that they can. I visited two brewpubs and also found a good selection of beers on tap in mainstream bars as well. My first resort in the USA is Sam Adams Boston Lager, widely available on tap throughout the country. Despite its name, it is deep amber in colour with a satisfying bitter finish. Sam Adams' current seasonal ale, on tap in quite a few places, was their Summer Ale, a wheat beer. A popular style, this, with most of the US microbreweries offering a Belgian-style wheat beer in their ranges.

The first brewpub I visited was the Tampa Bay Brewery Company in Ybor City, Tampa's historic Cuban cigar-making district. They offered nine different brews on tap but sadly I could sample only Old Elephant Foot IPA (Centennial and Cascade hops; 6.8% abv) and One Night Stand Pale Ale (Cascade and Liberty; 5%). Both excellent of their kinds and very much to my English taste. The second was the Cambridge Brewing Company of Cambridge, Mass – the home of Harvard and MIT. Only time for one pint there,

and I had another excellent, strong classic IPA, their seasonal offering Spring Training (6.3% abv).

The Harpoon Brewery's products are sold in most Boston-area pubs alongside the national brands. I tried three of their range. Their flagship is Harpoon IPA, another classic English-style beer, 5.9% abv this time. A lovely clear amber colour, with hoppy bitterness. Then there was UFO Hefeweizen, another of those wheat beers, and Munich Dark, a German-style dunkelbier, both very authentic of their type.

But leaving the best till last – one evening in Tampa we were eating in a restaurant without draught beer, and the waiter recommended Dogfish Head 90 Minute IPA. It was wonderful – very reminiscent of the bottled-conditioned Young's Special London Ale, Wells & Young's strongest product at 6.4% abv. But the Dogfish was 9%, so I made one 12-ounce bottle last, because I had to drive afterwards.

How did 'IPA' come to be a label for weakish session bitters in the UK?

**oakham ales**

[www.oakhamales.com](http://www.oakhamales.com) Tel 01733 370500

DRINK MORE LOCALLY BREWED BEER



B&T BREWERY Ltd

B&T  
SHEFFORD  
ALES



# The Albion

36 Dunstable Street, Ampthill  
Telephone 01525 634857

A traditional public house  
**NOW RE-OPENED**

12 hand pumps serving a selection of cask beer from all  
over the country plus a selection of Ciders & Perrys

## OUR OTHER PUBS ARE:

The Globe, Winfield St. Dunstable  
(Bedfordshire Pub of the year 2010) - Tel: 01582 512300

The Wellington Arms, Wellington Street, Bedford  
(North Beds Pub of the year 2010) - Tel: 01234 308033

The Elm Tree, Orchard St. Cambridge - Tel: 01223 502632

The Brewery Tap, North Bridge Street, Shefford - Tel: 01462 628448

[www.banksandtaylor.com](http://www.banksandtaylor.com)





# ENGINEERS ARMS

A GENUINE FREEHOUSE

**15<sup>th</sup> HENLOW BEER FESTIVAL**  
**Wed 20<sup>th</sup> Oct – Sun 24<sup>th</sup> Oct**

Over 100 Beers, Ciders & Perrys  
Snacks available throughout the day  
Baz's BBQ Thur, Fri & Sat Evening  
Free admission, open all day everyday from 12 noon  
Nearest train station, Arlesey (Kings X - Peterboro')  
For nearby Camping facilities, ring 01462 812645

*Why not visit our website - [www.engineersarms.co.uk](http://www.engineersarms.co.uk)*  
**HIGH STREET, HENLOW, BEDFORDSHIRE**  
**01462 812284**

**Why Everards?**

**93% of our licensees  
would sign up  
with us again\***

So why run your own pub with anyone else?

Call us on 0800 056 4111 or  
visit [www.everards.co.uk](http://www.everards.co.uk)

[WWW.EVERARDS.CO.UK](http://WWW.EVERARDS.CO.UK)

\* Independent research by CGA Strategy with 85% of our pubs during August 2009.

