

**FREE**

# The Firkin



Campaign  
for  
Real Ale

Magazine of CAMRA North Bedfordshire • Vol 44 No 3 Autumn 2019

42nd Bedford CAMRA Beer and Cider Festival

Corn Exchange  
2nd to 5th October 2019



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# Chairman's Corner

**H**ello and welcome to the Autumn edition of the Firkin. With summer drawing to an end, I

reflect on those enjoyable days spent in the great pub gardens around Bedford. I hope those that flocked to the pubs remember that they are still open, and remember to use your local, or lose it.

Autumn seems to be becoming an exciting time of year for beer in Bedford. For the 42nd Year in a row, we shall see the Bedford CAMRA Beer and Cider Festival from the 2nd to the 5th of October (and we are still looking for volunteers for it). Various pubs

around the area will be hosting festivals too. Then towards the end of October we shall see a celebration of modern beer and music hosted by Beerfly.

CAMRA is an organisation run by volunteers, we are always looking for people to get involved and lend a hand where possible. This could be from working behind the bar at the festival, right up to roles on the committee. If you are interested, contact us via [northbeds.camra.org.uk](http://northbeds.camra.org.uk).

We'll see you at the festival!

*Dan Veal*

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## Shere Joy in the Surrey Hills

On the first day of the Great British Beer Festival at Olympia, the announcement of CAMRA's Champion Beers of Britain was made.



The supreme champion for 2019 is **Shere Drop**, a 4.2% abv best bitter from the **Surrey Hills** brewery company. It is described as 'A hoppy ale with some balancing malt. A pleasant

citrus aroma and a noticeable fruitiness in the taste.' You will have a chance to taste it at the Bedford CAMRA Beer and Cider Festival on 2nd-5th October (see pp. 5-7), as we have secured a promise of two casks of it. **Shere Drop** was also the champion *Best Bitter*.

In second place was **Afghan Pale**, a 5.4% abv beer from the **Grey Trees Independent Craft Brewers** of Glamorgan, an American-

style pale ale, also champion *Strong Bitter*.

More familiar to us in our part of England was the third-placed beer, **Citra** from **Oakham Ales** of Peterborough, a 4.2% abv golden ale with a 'hoppy and fruity aroma' preceding a 'hoppy bitter beer with fruity sweetness'. Oakham is a larger brewery than the other two and Citra is widely available in bottles in supermarkets, as well as quite often as a guest ale in local pubs. **Citra** was also champion *Golden Ale*.

Other category champions were: *Mild*, **Gravediggers** from the **Church End** Brewery in Warwickshire; *Bitter*, **Ay Up** from **Dancing Duck** brewery of Derby; *Porters*, **Calverley's Porter** from **Calverley's** of Cambridgeshire; *Stouts*, **Incognito** from **Plain Ales** of Wiltshire; *Strong Porters and Old Ales*, **Caliburn** from the **Tintagel** Brewery in Cornwall; *Barley Wines and Strong Old Ales*, **Audit Ale** from **Lacons** of Great Yarmouth; and finally *Speciality Beers*, **Bingham's Vanilla Stout** from Berkshire - which had been supreme champion in 2016.

# Pub News

## Prince of Wales, Bromham

New landlord Eamonn McEvoy has now settled in at the Prince, offering Eagle IPA, Bombardier, a guest ale and real cider from Westons. Lunches and evening meals are served. 01234 822447.

## Cock, Pavenham

Welcome to Sue Blackman and business partner Jim Shepherd, who now run this friendly village pub. London Pride, Abbot, Wainwright Gold and a changing guest ale are available. Pizzas are served on Friday evening and Sunday. The pub is closed on Monday. 01234 822834.

## Victoria Arms, Wilden

Welcome back to the Victoria Arms, which reopened in May after two years closed. New owner Roger Fowkes and manager Paul Wiseman offer GK IPA and two changing beers, often from local microbreweries. The pub is closed on Monday. 01234 772190.

## Horse & Groom, Clapham

Familiar landlords Agatha and David Burgos recently moved here from the Five Bells at Cople. GK IPA and Abbot are served. Tapas is usually available on the bar. 01234 217502.

## Fox & Hounds, Riseley

Welcome to new landlord Mark Berman-Thomas. Eagle, Bombardier and a changing guest ale are on offer. The bar and restaurant can be busy with diners, with steaks sold by weight and cooked to order. [foxandhoundsriseley.co.uk](http://foxandhoundsriseley.co.uk)

## Duke, Kempston

Welcome to Phil Beetham, new landlord at this large community pub. Eagle is available on handpump. An L-shaped bar separates the lounge from a games area with pool table, and there is a big screen for sports and a rear beer garden. 01234 853620.



# Autumn Beer Festivals

## St Albans CAMRA Beer & Cider Festival

25-28 September at Alban Arena, Civic Centre, AL1 3LD. **See page 19.**

## Bedford CAMRA Beer & Cider Festival

2-5 October at Corn Exchange, St Paul's Sq, Bedford MK40 1SL **See pages 5-7.**

## Nottingham CAMRA "Robin Hood" Beer & Cider Festival

9-12 October at Motorpoint Arena, Bolero Square NG11 1LA. Open Wed 5-11, Thu-Sat 11-11. Over 1,000 ales, 250 ciders and perries, and gin bar. Live music, hot and cold food. Buy advance tickets through website. Rail connection from Bedford. [beerfestival.nottinghamcamra.org](http://beerfestival.nottinghamcamra.org)

## Henlow Beer Festival

17-20 October at Engineers Arms, 68 High St, Henlow SG16 6AA. Open all day from 12 noon. "Gin & Beer It" with 75 beers, 15 ciders and 40 gins to sample. Kevin, Sharon and

the Engine Crew invite you to help celebrate Kevin's 30 years at the pub.

[engineersarms.co.uk](http://engineersarms.co.uk)

## St Ives CAMRA Booze on the Ouse Beer & Cider Festival

17-19 October at Burgess Hall, Westwood Rd PE27 6WU. Open Thu/Fri 12-10.30, Sat 12-10. Admission package includes glass and bar tokens. About 70 ales, 16 ciders, hot and cold food, free soft drinks for drivers.

[hunts.camra.org.uk/festivals](http://hunts.camra.org.uk/festivals)

## Oxford CAMRA Beer & Cider Festival

24-26 November at Oxford Town Hall, St Aldate's, Oxford. Open Thu 5-11, Fri 11-11, Sat 11-10.30. Admission includes glass and tokens. 130 real ales, 50 ciders and perries, and hot and cold food. X5 bus from Bedford. [oxfordbeerfestival.camra.org.uk](http://oxfordbeerfestival.camra.org.uk)

**Non-CAMRA events named in blue.**



# 42<sup>nd</sup> Bedford Beer & Cider Festival

Corn Exchange, St Paul's Square, Bedford MK40 1SL

**Wed 2<sup>nd</sup> - Sat 5<sup>th</sup> October 2019**

Open Wed 4-11, Thu-Fri 12-11, Sat 11.30-10.30



@nbcamra



@northbedfordshirecamra

**About 150 real ales and craft beers  
Draught and bottled international beers  
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## Admission

- \* Before 4pm: £1
- \* After 4pm: Wed £2, Thu £3, Fri £4, Sat £2
- \* CAMRA members free at all times
- \* No under 18s – ID may be required
- \* Card payments accepted

## Other Features

- \* Souvenir glasses £3 sale or return
- \* Token scheme to pay at bars
- \* Oversize glasses for a full 20 oz pint
- \* Pint, half and third pint measures
- \* Street pass-outs for smokers etc
- \* Wheelchair access to all floors
- \* Hot and cold food from Angelo's
- \* Mead and chocolate stalls
- \* Cloakroom run by Bedford Lions
- \* Free soft drinks
- \* Engraver

## Entertainment

- \* Tombola and Shut the Box game
- \* Wed eve – Fran Pegg & Pete Bonas
- \* Sat lunch – Red Cuthbert Morris
- \* Sat eve – Carlos Linnett & Nick Wood

## Sponsor a Cask!

- \* £50 puts your business on the bar
- \* £35 for private celebrations
- \* Phone 01234 822698 or email [sponsors@northbeds.camra.org.uk](mailto:sponsors@northbeds.camra.org.uk)

## Volunteers needed!

Festival organised and run entirely by volunteers.

To offer help, use staffing form on branch website or phone 01234 261812



[northbeds.camra.org.uk](http://northbeds.camra.org.uk)



Campaign  
for  
Real Ale

# Come on Down

**P**reparations are well in hand for this year's Bedford CAMRA Beer and Cider Festival, the 42nd, to be held from 2nd to 5th October in Bedford Corn Exchange, and we are introducing a few changes to enhance your enjoyment.



The first one you'll notice is that you can use contactless at BBCF42! Following many requests last year, and falling into line with many other CAMRA festivals, we are going cashless at the main bars this year. If you are a CAMRA member, entry at the door is free on production of your membership card. Otherwise you can pay on the door using cash or contactless. Then, again using cash or card, you get your glass (on sale or return) and a sheet of tokens at the glasses bar. If you happen to have brought your own glass with marked measures on it, you can get your tokens at the festival office.

You use these tokens to pay at the main beer bar, the cider bar, the international beer bar and the craft beer bar. Going cashless at the bars will speed up service there – and save you being weighed down with change.

During your time at the Festival you can buy more sheets of tokens at £5 or £10 in various places around the venue. (By cash or contactless, of course!) At the end of your visit you can redeem any unspent tokens, donate them to our charity (Bedford Lions), or keep them for when you return later in the week.

The tombola stand will, however, still accept cash, and so will the outside contractors offering extra attractions at the festival: Angelo's Catering with excellent full meals and snacks in the Howard Room upstairs; the chocolate stall, also in the Howard Room; Colin the engraver in the main hall; the mead bar also in the main hall; and Bedford Lions operating the cloakroom in the basement.

Then there is our second major change – yes, the craft beer bar! While the bulk of our beer offering will continue to be cask ale and real cider and perry, we recognize an increasing demand for craft ales. A small selection of these will be available in KeyKegs at the back of the main floor, on the opposite side to the cider bar. Don't let the name KeyKeg put you off. Although dispensed in a different way, the beer here will still be real ale – no pasteurisation or artificial carbonation.

And wine will be back after an interval of a couple of years. This time it will be sold on the cider bar.



*International beer bar*

# Come on Down



International beers will, as usual, be on sale in the Howard Room bar upstairs. There will be entertainment on the Wednesday evening from Fran Pegg and Pete Bonas, and on the Saturday evening from Carlos Linnett and Nick Wood. Red Cuthbert Morris will dance on Saturday afternoon.



*Volunteers enjoy working at CAMRA festivals!*

A lot of thought and effort goes in to helping you have an enjoyable time as well as the opportunity to appreciate the wonderful breadth of styles of beer from breweries near and far. Many pubs hold their own events with more beers available than normal, but we offer a bigger selection than anywhere else in Bedford – for those four days in October, the Corn Exchange is the biggest pub Bedford sees all year!

Would you like your business name to appear on one of the casks on the stillage behind the bar? There's still time to arrange sponsorship of a cask – contact us on [sponsors@northbeds.camra.org.uk](mailto:sponsors@northbeds.camra.org.uk)

I am very grateful for the support I receive from my excellent team on the Festival Committee. Most of them are far more experienced than I am, so I have every confidence in them but they can't do it all themselves.

However, they all need more volunteers to assist them, most particularly in serving at the various bars. No experience is necessary, so if you're a CAMRA member why not come and help us? It's actually very enjoyable. Please visit our website at [northbeds.camra.org.uk/bedfordfestival.htm](http://northbeds.camra.org.uk/bedfordfestival.htm) and use the online link provided to join up. (Non-member volunteers need a couple of established members to vouch for them as part of our insurance requirements.)

See you there,

*Roger Stokes, Festival Organiser*

## Pubs in the News



*Cock, Pavenham*



*Victoria, Wilden*



# Cider with Susie

What a brilliant day spent with Philip at Saxby's Cider! A welcome drink was on offer and then a very informative talk about his passion. Cider.



Philip took us on a journey from Grange Farm, which is a working farm producing Saxby pork pies (hence the pig logo), and to the present day producing cider.



Philip now has a six-acre orchard with 3,500 trees. All apples are English. A 50/50 blend of dessert and bitter-sweet apples is used to make the cider. The apples are harvested in Autumn – hand picked by volunteers. Some adults with learning disabilities come from Wellingborough and they have a fantastic day, picking and ending with a picnic.

Within a week of picking, the apples are fermenting in one of the eight 10,000 litre



tanks. All the tanks have pig related names, e.g Pinky & Perky! Yeast is

added for flavour. The cider takes two to three weeks to ferment and and four to five months to mature. It takes six apples to make one pint of cider.

The ethos Saxby's live by is summed up in the seven 'F's':

1. <b>Fruit</b>	Only English apples.
2. <b>Flavour</b>	Natural English rhubarb, strawberries, blackcurrants and plums.
3. <b>Freshness</b>	Straight from the orchard to press on the farm.
4. <b>Family</b>	It's a family business since 2013.
5. <b>Farm</b>	A working farm.
6. <b>Fun</b>	The whole process is fun to do.
7. <b>Flippin good cider</b>	No explanation required!



On the bottle caps it says. 'Made with love'. Philip is very passionate about the product he makes and his talk and tour very much reflect that. His parting comment was 'I do it 'cos

I like it'. Not many of us can say that about our chosen careers.

Susan Fossey





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# A Summer Evening in Shefford

In midsummer, North Beds CAMRA made a pub assessment trip to **Shefford**, a town of six pubs. We visited five. The real ale situation there has improved – new licensees with more interest in cask ale have taken over two of them.

Our minibus took us to the **Woolpack** in Hitchin Road. Only one cask ale was available, but it was an unusual one – Cheeky Monkey (4.0% abv), a golden ale

from the Parkway Brewery in Somerset. This proved very acceptable. It is an old-fashioned pub, with an emphasis on sport on TV, and free of tie despite the sign saying that it is a Flowers house!



The remaining four pubs are all in the town centre. We parked at the Bridge and walked to the other three. The **Bridge** is a recently refurbished Wells house. Till recently it sold no real ale, but new licensees Toni and Vicki now have Eagle, Ghost Ship and Rosie's Pig cider on hand pumps. It seems a good formula – the pub was quite busy, despite

the beer being rather highly priced. It was in good condition, though, which made the price more bearable.

At the main crossroads stands the **Cornerstone**, in the same ownership as the Greyhound at Haynes. In character, the Cornerstone feels like a London pub. Greene King IPA, Timothy Taylor's Landlord and Doom Bar were on the handpumps there, and we mostly opted for the Landlord.

Across the crossroads is the **White Hart** Hotel, a coaching inn dating back many centuries. The present building is, I think, Georgian. It's still a hotel, but its two bars attract pub customers, and it has a dining trade too. It has been renovated and now looks very smart. GK IPA, Doom Bar and London Pride were available; the Pride was very lively, and the one person on duty found it hard to fulfil our orders very quickly! Once poured, the Pride was fine.



We had left the best till last. **The Brewery Tap** does what it says on the tin for B&T Brewery, and always has B&T and guest beers in good condition. This time, Shefford Bitter, Two Brewers and Dragon Slayer from the proprietors were joined by Brains Rev James and Elgood's Blackberry Porter. The Two Brewers was in good nick, and as it was our last stop, I also sampled the porter, which I enjoyed.

*Fytton Rowland*

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# Summer Day Out 2019

This year's Summer Day Out was to that hotspot of microbreweries – Milton Keynes. Short hops made for a relaxing timetable.



A smooth run brought us to the Talbot Inn at Loughton, which has twelve taps with only two out of use, the Titanic Plum Porter line being cleaned and Old Rosie settling in the cellar. Most were familiar names but some of us were tempted by Laine's Mangolicious. The two I tried (Ember Inns Ale from Black Sheep and Purity's Bunny Hop) were both in good condition.

We were on time when we got to the Blackened Sun brewery. Gary and Sharon Morse opened it just under two years ago and the four-barrel plant produces only unpasteurised and unfiltered beer, all vegetarian and mostly vegan.



Gary describes himself as a yeast nerd, inspired by how the different strains of this simple fungus affect the taste of the finished product. Six of his current range were on tap for the tutored tasting – Hédoné Saison, Crossover Pale

(combination of a modern pale with a Belgian beer), Lumière (a collaboration with beer Garage which contains lactose), Awakening (4.7% abv IPA), Luna (a porter-saison combination) and another collaboration with Milton Keynes Beer Garden described as “definitely not a German wheat beer with oat and orange notes as well as the wheat”.

After what some described as the best brewery visit they had been on, it's not surprising we were late at Bucks Star for our next stop. Here is another brewery that is taking a different approach by selling its beer in reusable two-litre growlers. This ecologically inspired development came when they reopened following a fire in an adjacent unit. While easy to take home they do have a disadvantage for real ale. Pouring a number of tasters in succession meant that the sediment got stirred up. That said, it did not affect the taste adversely.



They also use organic barley in their brewing as well as a solar-powered, zero-waste approach. They use the same vessel for the three stages of making the hot liquor, mashing and fermenting, by lowering the malt in a container that is then removed for the fermentation. Three of our beers were from their main range starting, appropriately, with #1, a classic pale ale. This was followed by Waltone, wheat beer, and Stonebridge, a true lager as it is brewed over a longer period than many modern commercial lagers. The last two brews haven't been named yet.



# Summer Day Out 2019



The final stop was Hornes in Bow Brickhill, where we were able to relax rather than having a tutored tasting. The beers on the pumps were both 4.5% abv. Arapaura is a single-hopped ale, while the seasonal Summer Swallow is a golden ale. Both went down very well and were an excellent accompaniment to our fish and chip supper.

*Roger Stokes*

## Change at CAMRA's Flagship Festival

The Great British Beer Festival (GBBF) takes place in early August at Olympia in West London. GBBF is a major landmark in the year of its regular volunteers, too, and there are over a thousand of us – for yes, your editor is one of them.

On arrival this year we found a number of changes from the traditional ways of GBBF. The foreign beer bars had expanded into four large bars, and there was a KeyKey area for the first time. Far more breweries, even quite small ones, had dedicated bars to themselves on which they could show off the brews they were most proud of rather than the ones CAMRA chose. The 'standard' CAMRA bars were fewer in number.

And finally, moving into the 21st Century, GBBF accepted contactless cards for payment on the bars! The majority of customers still chose to pay by cash though.

*Fytton Rowland*

## The Firkin

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

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# A Circular Tour South of the River

Our July minibus trip travelled down **Bedford's** London Road to our first stop, the **Bull**. This pub has been sold by Greene King but still sells their



beers: GK IPA, Yardbird (4.1% abv) and Ale Fresco (4.3% abv) were on. Most of us tried the Yardbird, and indeed I like it, but I

went for the less familiar Ale Fresco (GK's summer seasonal) on this occasion. It was in a very decent condition. The new management charges reasonable prices for the beers. The Bull has sports TV, a fruit machine and canned music.

Next, to the **Kings Arms** at **Cardington**, a popular steak house attracting diners from Bedford. Its usual choice of Tribute and Doom Bar was accompanied by Swift, a 3.9% abv golden ale from the reborn Trumans brewery in London, but sadly the Swift had run out. The pub was crowded with diners, but we sat outside. I had Tribute, which was o.k., but pricing was at the opposite end of the scale from the Bull!

The next two stops were proper village pubs, though both do food. The **Crown** at **Willington** has been in Vince's hands for a while now. It is a free house but mostly sells Eagle Brewery beers, on this occasion Eagle and Directors. The guest was Leighton Gold from the Leighton Buzzard



brewery, but again it had run out. I had Directors and found it well up to standard. The bar has bare boards and fireplaces, and no television or fruit machine.

Then we doubled back to **Cople** and the **Five Bells**, which is Grade II listed, with separate rooms and low beams. It was not



yet known who would take over from Agatha and David Burgos (see Pub News, p.4). The cask ale choice was GK IPA and Hobgoblin Gold – the latter was very drinkable.

Our next destination was the **White Horse** at **Southill**, and a pleasant surprise when we arrived – the best-kept beer of the evening. The new licensees clearly care about cask ale. The choice was London Pride, Deuchars IPA and Proper Job. Proper Job is my favourite beer, so no contest there! The staff weren't expecting an influx at 10 p.m. but coped very quickly with our orders.



Our final stop was the **Bell** at **Cotton End**, again with new licensees. Tribute and Spitfire were on handpumps along with Rosie's Pig cider, and the condition of the Spitfire was acceptable. The Bell is small and old-fashioned, a proper thatched village pub with a cheese skittles table in the back room.

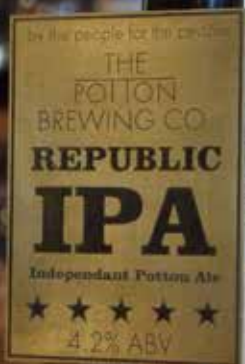
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# Discount Time in Bedford

**O**n 1st August we started our town pub walkabout from the **Burnaby Arms** in the **Prime Ministers district**.

This local had recently had an outside repaint in Wells' current style, but inside was much as before. The large CAMRA contingent crowded the bar and had the choice of Eagle and Adnams Ghost Ship on the handpumps. The Ghost Ship was in particularly good nick.

Then we walked the short distance to the **North End Club**, where we were also holding an Extraordinary General Meeting



to approve the 2018-19 accounts of the branch. Fortunately they were approved. Eagle was again available, along with Pitchfork Brewery's Single Header, both at very reasonable

prices, and in decent condition too. I tried the Somerset beer and found it in good shape.

The next stop was the **Foresters Arms in Union Street**. While it was closed for a time, Wells took the opportunity for a refurbishment amounting almost to an internal rebuild. A trendy food pub now, including weekend brunches from 10 a.m., it was busy, including a fair few customers in the landscaped paved garden. The beer choice was Eagle, the current Wandering Brewer beer Time Out, the recently introduced Charlie Wells Late Hop Pale Ale (3.6% abv), and Adnams Ghost Ship again. I had the Late Hop, a cask ale to carrying new Charlie Wells trademark, which was a

pleasant session beer. CAMRA members are entitled to a 10% discount on cask ale.



We moved on to the **Brewhouse and Kitchen** in the **High Street**, which was selling its usual four cask ales, all brewed on the premises: Bankers Draught, Braxator, Intrepid and Invarsity. I tried Braxator and found it very drinkable and in good nick. And again there is a CAMRA discount! The internal décor at the B&K hasn't changed, but outside a new mural heads the façade.

Then down the **High Street** to the **Rose**, our Young Members' Pub of the Year 2019. No recent changes at the Rose either; four handpumps carried Greene King Abbot, Sharp's Doom Bar, Tim Taylor's Landlord and Tring Moongazing. The Landlord was in good condition. And for the third time in a row, a CAMRA discount was available!

The party then moved on to two Greene King houses: the **George and Dragon** in **Mill Street**, with GK IPA and Yardbird, and the **Ship** in **St Cuthbert's Street**, with GK IPA, Abbot and Holy Ship (the Ship's house beer), plus as guests St Austell Liquid Sunshine and Farr's Wildside. Both pubs were unchanged since our previous visits and kept their beers properly. Not often have we had discounts at five pubs plus one very cheap club in a single evening!

*Fytton Rowland*



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# Wells Reveal their Plans – and Change their Name

**C**harles Wells Ltd is dead – long live **Wells & Co!** After 142 years, the local brewery and pub company has decided to remove 'Charles' from its company name, though its business is unchanged. 'Charlie Wells', on the other hand, seems destined to be the trade mark of the reborn company, as the only beers still being made from its former range are Charlie Wells Dry Hop Lager and Charlie Wells Triple Hop IPA – both of them keg and bottled beers – which are being made for them by Marstons at Wells' former home, the Eagle Brewery in Havelock Street. Brewing of new cask ales will start next year at their new brewery, and they will be chosen from among the Wandering Brewer beers that have appeared over the last couple of years.

They have also revealed the name of their new headquarters now under construction off Clapham Road and due to be completed in summer 2020. It is to be **Brewpoint**. It will incorporate a pub-restaurant, a retail shop, a visitor centre and a coffee roastery (yes, you heard that right), as well as the company's offices and of course the brewery. Beers brewed there will predominantly be sold through Wells pubs. It will have solar panels on the roof, solar shading, airsource heating and nine charging points in the car park, as well as highly energy-efficient new brewery plant. Around 85 people will be employed at Brewpoint.



# Branch Diary

CAMRA North Beds Branch business meetings are normally held on the second Thursday of alternate months. Social events are held on the third Thursday of each month.

Guests are welcome at social events, but members have priority on brewery visits. For latest information visit the branch website at [northbeds.camra.org.uk](http://northbeds.camra.org.uk)

Unless otherwise stated, for all events further details can be obtained from, and bookings made with, Gary Mudd on 01234 741871 or e-mail [socials@northbeds.camra.org.uk](mailto:socials@northbeds.camra.org.uk)

## SEPTEMBER

### Thursday 12th – Branch Meeting

Business meeting at Bedford Rowing Club, Duckmill Lane, Bedford, at 8 p.m. CAMRA members only.

### Thursday 19th – Pubs Assessment Trip

Meet at the Wellington Arms, Wellington Street, Bedford, at 7 p.m.

## OCTOBER

### Wednesday 2nd – Saturday 5th

Bedford CAMRA Beer and Cider Festival, Corn Exchange, St Pauls Square, Bedford (see pages 5-7).

### Thursday 24th – Brewery Tour

Details to be announced – reward trip for Bedford CAMRA Beer and Cider Festival volunteers

## NOVEMBER

### Thursday 14th – Branch Meeting

Business meeting at Bedford Rowing Club, Duckmill Lane, Bedford, at 8 p.m. CAMRA members only.

### Thursday 21st – Pubs Assessment Trip

Meet at the Wellington Arms, Wellington Street, Bedford, at 7 p.m.

## DECEMBER

### Thursday 5th – Branch Christmas Social

Details to be announced

## JANUARY

### Thursday 9th – Branch Meeting

Business meeting at Bedford Rowing Club, Duckmill Lane, Bedford, at 8 p.m. CAMRA members only.

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