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The Firkin



Campaign
for
Real Ale

Magazine of CAMRA North Bedfordshire • Vol 48 No 2 Summer 2024



The Bridge Lives Again

EDITORIAL

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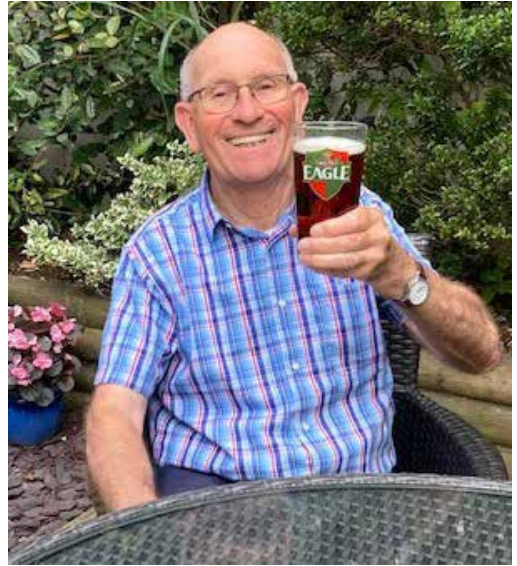
Editorial

This issue each year represents the turn of CAMRA's annual cycle of awards, from the end of the 2023 awards, with national CAMRA's decision on last year's Pub of the Year for the entire UK, to the beginning of the 2024 awards with the presentations of each local branch's awards for 2024. And the national organisation's Pub of the Year for the whole country, the culmination of the competition that went on all last year, is ... the same pub as the year before! The Tamworth Tap, at Tamworth in Staffordshire, has retained its title for a second year, something that very rarely happens. Many congratulations to the Tamworth Tap's licensee and staff on this remarkable achievement. If I ever find myself in Tamworth, you'll know where to find me!

Generally, each branch's Pub of the Year then goes forward to compete at the next level, County Pub of the Year, and if successful there, proceeds to regional, supra-regional and eventually national level. The same applies to a branch's Cider Pub of the Year, but in North Beds' case, we didn't nominate in that category this year because we lack specialist cider pubs. We are very happy to report that the Stone Jug at Clophill, our local North Beds Pub of the Year, also became the Bedfordshire County Pub of the Year.

As reported in our Spring 2024 issue, and as our photos in this issue show, we also nominated a Town Pub of the Year, as we always do if our overall Pub of the Year is a rural one, a Community Pub of the Year, and a Most Improved Pub of the Year. These categories are of local interest only, and don't go forward to other rounds, but we publicise them here in the Firkin so that people all over North Bedfordshire can find the pubs (and club) that, in the view of local real-ale enthusiasts, provide the best real ale and the most authentic real pub atmosphere within our part of the county.

The North Beds branch of CAMRA includes the town of Shefford, but we rarely report any news from its beer scene in the Firkin. So it gives me great pleasure to welcome a new



author to these pages, Shefford resident Matt Fediw, whose first article reports a rare piece of good pub news – the reopening of the Bridge, a real-ale pub in Shefford which closed a few years ago, under new licensees.

Finally – and sadly – I have to report something I won't be doing this summer. Ever since I retired more than a decade ago, I have spent the first week in August at Olympia in London, serving pints (and halves and thirds) at the Great British Beer Festival (GBBF). But Olympia is under reconstruction, and it hasn't proved possible to arrange a GBBF this year. A big gap in my annual round, and that of many other CAMRA activists all over the country who annually converge on Olympia to run the biggest volunteer event that ever takes place there, with over a thousand of us working without pay. So we cross our fingers that we'll be back in 2025. But meanwhile, come to Bedford Corn Exchange in the first week of October for Bedford Beer and Cider Festival!

Fytton Rowland

The Bridge Lives Again!

In recent years pub news has been dominated by sad closures, conversions to alternative uses and losses of locals that previously stood at the heart of our communities.

Bringing some more positive news to fellow pub and ale enthusiasts has inspired me to share more positive news with my first ever attempt at an article. The Bridge in Shefford had been closed for two years, and whilst rumours remained that it would reopen, you never can be sure in today's financially challenging environment. Having seen a previous winner of the local CAMRA Most Improved Pub award closed, some feared the worst with another pub loss, but in April this popular local opened under new tenants.



Shortly after opening, I couldn't resist testing out the beer. Forgive the pessimism, but I was concerned that in terms of real ale, as it can often be neglected in favour of more fashionable drinks or longer-lasting kegged products. But I was

pleasantly surprised and enjoyed an excellently served pint of Southwold Bitter, with the second and third ones equally enjoyable. Even better, after a chat with the new landlady, it was refreshing to hear that Brewpoint's Anchorman would soon be added to the range, with potential for a third cask ale subject to popularity.

I duly diligently returned to check that my initial pints were not a one-off, and I was not disappointed. I thoroughly enjoying a couple of pints of Anchorman. I hope they get enough custom to allow them to continue to offer good quality cask ales.

The decent calibre of wine on offer, which my partner has vouched for, increases my chances of more frequent visits. This is complemented by a selection of hand-made cocktails. I have not yet tested these, personally but other patrons shared positive pictures and reviews of them online.



The interior had a makeover not long before closure a few years ago, so it required minimal work, but it has now been set off with some more relaxed lighting. The two-bar area layout means that, when live Sky Sports is showing, you can either watch and listen to it in the back bar, or if you are less inclined to shout and cheer at an inanimate object, you can still relax in the front room.

In a world with increasing numbers of people choose the gym over a pub for socialising, some publicans can be tempted to vie for the same customers by offering the same as others. On first impressions, this does not seem to be the case with The Bridge, with its offering complementing rather than competing with other local favourites. Let's hope it continues.

Being tied to a brewery will always mean that prices are not as competitive as those in free houses, but if they maintain their standards it certainly wouldn't put me off adding The Bridge to my list of frequently visited local pubs. Supporting these pubs in their early days can really make a difference, so I encourage you to test it out. Next for The Bridge, they are starting a food menu which is going to be traditional pub food with daily specials of some Mediterranean dishes and tapas.

Matt Fediw

Bedford Brewhouse and Kitchen closes down

The Brewhouse and Kitchen (B&K) pub in Bedford High Street closed down, suddenly and unexpectedly, on 23rd April. Is this a symptom the malaise of the High Street? It used to be a traditional mixture of shops, restaurants and pubs during the day, but became a centre of noisy nightlife in the evenings, especially at weekends. Most of the pubs in the High Street cater to this evening trade. Many Bedfordians think that the High Street was now unsafe. It isn't – but the impression persists.

The premises at 115 High Street were originally a branch of the Midland Bank, and when the bank closed the branch, Wetherspoon's acquired it and turned it into a pub appropriately called the Banker's Draught.

In 2016, however, they decided to concentrate on their other Bedford pub, the Pilgrim's Progress, making it into one of

their hotels at the same time. The High Street Spoon's became a B&K house, a brewpub producing both cask and keg beers on the premises, in full view of the customers. It also served passable food and seemed reasonably successful for a while. Like many licensed premises, though, it has struggled to recover from the Covid lockdowns.

I liked it because you could get cask beers there that you couldn't get anywhere else in these parts, increasing choice beyond the usual suspects. The word is that the premises have now been sold to Amber Taverns. We wish them good luck – let's hope they stock a decent choice of real ales.

Fytton Rowland

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Branch Diary

CAMRA North Bedfordshire branch business meetings are normally held on the second Thursday of alternate months.

Social events are usually 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/diary.

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

See the branch website for updates to the branch diary

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March Winds Take Us West

Our Social Secretary at North Beds CAMRA, Gary Mudd, had managed to book the Villager minibus and its volunteer driver, Nigel for Thursday 21st March, so a dozen of us gathered at the **Wellington Arms** in Bedford, our usual starting point. It's about time I expressed our thanks to Nigel for making all these trips possible for us. So a thousand thanks, Nigel, we wouldn't be the branch we are without you!



The **Welly** had five cask ales on that evening – two of them from Vale brewery of Aylesbury,

two from Nethergate of Sudbury, Suffolk (and not from Essex as I've wrongly stated before), and one from Adnams, also of Suffolk. Adnams' ales have become very regularly available in the Bedford area in recent years due to a reciprocal agreement with Wells and Co. The Vale beers were Brill Gold (3.4% abv, to fit the new tax band) and Red Kite (4.8% abv), a hoppy chestnut-coloured bitter. Nethergate was represented by Ventura (3.7% abv), an amber session bitter, and Ron's Milk Stout (5.0% abv), and the Adnams brew on offer was the ubiquitous Southwold Bitter (3.7% abv). I sampled Brill Gold, a pale hoppy ale which I liked, and, this being the Welly, it was of course well kept. Even without our group, the pub was well filled – maybe Thursday really is the new Friday?

Then into the minibus to our first stop, the **Horse and Groom at Clapham**. Very much a Greene King house, the Horse and Groom doesn't go in for guest ales much, so the choice was unsurprising: GK IPA and Abbot. Being a low-gravity man, I had IPA and found it in good condition. Another busy place: it was 7.20 p.m. when we arrived, so



dinner was still in full swing at this eating pub. An attractive old village pub building too,

though much extended, it's always a pleasure to visit it.



Next stop **Bromham** where we called at both pubs. First, the **Prince of Wales**, a Wells house

that, like many, doesn't often sell Wells cask ale any more, though Foghorn (keg) IPA is usually on. On cask were Adnams Southwold (again) and St Austell Tribute. I had Southwold, having not had it at the Welly, and it was an enjoyable drink and properly kept. The Prince was quiet – a couple of us had been in the night before, Wednesday, when it had been busier. Not a historic building, but pleasant and comfortable.



Then back into the minibus for the one-minute hop to the **Swan**, a Greene King

house this time, and very much a dining place. In addition to the usual GK IPA and Abbot they had GK's seasonal, Spring Break (4.4% abv), a golden ale. Their guest

was, unusually for a pub in England, Caledonian brewery's Deuchars (3.8% abv), an alleged IPA from GK's Edinburgh subsidiary. Having often had Deuchars in its native Scotland, I tried Spring Break and enjoyed it – again, the cellar work was good.

Then another bus ride across to **Kempston**,



where we stopped at the **King William IV**, another Wells house, with this

time some Brewpoint cask ale. There is only one now, Anchorman (4.1% abv), but fortunately most of us like it, so it was the obvious choice, especially as the option was, yet again, Adnams Southwold! A lovely old pub, the King Billy, in almost Tudor architecture, it's understandably popular. Fortunately, there was room for us to sit in one of its many rooms. I enjoyed the Anchorman, and again the condition was good.



Then to **Wilstead**, where the two pubs stand across the street from each other. Some of us visited both, but the **Woolpack** (the Greene King one) has the better name for cask ale so I stayed there. In addition to the inevitable GK IPA and Abbot, they had another seasonal – almost an out-of-date

one by the 21st March – Scrumdown (4.1% abv). The latter was described as an auburn IPA on GK's website but as a golden ale on the pumpclip, celebrating the Six Nations rugby tournament. The website had the more accurate description. Perhaps a wee bit past its prime, but perfectly drinkable.



Then down the road to **Cotton End** for a rare visit to the **Bell**, a free house. But disappointingly the only cask ale on was from Greene King! This time it was Old Golden Hen (4.1% abv), nominally Morlands, pleasant but with no very strong flavour – Old Hoppy Hen or Old Crafty Hen would have been more to my taste. The condition was fine, though, and the Bell is another delightful old village pub to end our evening.

There was general agreement that the standard of cellar work had been exceptionally high on this trip. Gary's choice of pubs for the first of our trips since we chose our *Good Beer Guide* entries for the 2025 edition showed the depth of quality pubs in North Beds is remarkable. The editor gives North Beds eighteen entries in the *Guide*, but we could fill them twice over without difficulty. Keep supporting your local, and other pubs in the area, so that our standard remains high in this part of the country!

Fytton Rowland

Breaking News – Hold the Front Page

The 46th Bedford Beer and Cider Festival is Go-Go-Go, so grab your diary. The Dates are the 2nd - 5th October 2024, at The Bedford Corn Exchange, St Pauls Square Bedford.



Some of our regular visitors at the Bedford Beer and Cider Festival were good enough to give us feedback after the 2023 festival. We had no sponsorship last year and this prevented us from doing all the things we like to do. We are fortunate to have sponsorship from Gallagher Development this year (see below), which has enabled us to return to many of the festival's traditional features. The entry charge and the charge for hire of glasses will be separated, so you can bring and use your own glass if you wish. There will be festival glasses with our logo on them, available on sale or return.



The food service upstairs in the Howard Room will include a range of hot meals, as has been usual in the past at Bedford festivals, with a new caterer, Better than Mamma's. This hasn't always been the case at some other CAMRA festivals, and our visitors indicated that they really missed it last year.



A positive change this year is we will have entertainment every evening, although at present we can't confirm all the performers. On the Wednesday evening will kick off with the Bedford Ukulele Orchestra, and Friday evening should see the return of the Bedford Town Band. We are still in discussions regarding the other two evenings, but we are hoping to showcase other local talent.

One of the most positive things we heard from our visitors last year was the change in



festival layout, allowing for considerably more seating in the main hall. We will once again be using this format, as we know that not everybody wants to stand for the entirety of their visit.



Over the last few years we have been fortunate enough to have the support of two amazing local companies. These are Bedford Radio, who are now available on DAB, and Future Legend Media, a specialist audiovisual company. These two companies have raised the festival profile for us and helped us reach a new audience, and they have confirmed their continued involvement in the festival this year. Our main sponsor for this year is Gallagher Development. Sir Tony Gallagher said: "Gallagher Development are delighted to be sponsoring the 46th Bedford Beer and Cider festival. We hope Bedfordshire residents will not only enjoy sampling the wide selection of beers and ciders, but also some great entertainment and a wonderful atmosphere. We look forward to seeing you there in October". On behalf of the North Beds CAMRA branch committee, I would like to extend our grateful thanks to Gallagher Development for their support.

We will have an extensive range of cask ales, but it is a little early to say what we will actually have. As in past years our extremely experienced beer orderer, Geoff, will select a diverse range to excite your taste buds. The cider and perry selection will again be sourced by the CAMRA East Anglian cider rep, Chris, and will include



ciders and perries from the local area. As in the previous few festivals Rookery Craft Mead will be presenting an array of their excellent products. For the last twelve years the festival logo has been produced by our engraver, who runs a stall at the festival, engraving glasses and tankards, and making belts and buckles. The Pewterscribe has been trading for over 40 years, so he might just know what he's doing by now.



This year's charity will be the Bedford RAFA Club, who graciously allow us to hold our festival

committee meetings in their clubhouse. They will be running the downstairs cloakroom, that for a small donation they will safely look after your coats, bags and any other items you require to check while you sample the beers. Please support them.

Please remember the Festival is organised and run by volunteers, and to enable us to make it happen we really do need your help. So come along and enjoy everything that is on offer, but if you could spare us a little of your time we can make it happen together. Please feel free to contact me beerfestival@northbedscamra.org.uk

Katherine Lilley

Bedford's youngest pub landlord



The Three Cups in Newnham Street, Bedford, has been a favourite local watering place for many of us. A comfortable old Greene King house with many original features, the Cups was one of Bedford's key ale pubs for many years. An easy walk from the town centre and close to Bedford Blues rugby ground, which has long attracted supporters before and after the match.

In recent years the Three Cups has changed its face several times, this time to a regular tenancy under landlord Finlay Eaton. At only 24, Finlay is currently the youngest pub licensee in Bedford. He has worked in pubs and restaurants since he was 18, beginning his career at Wells & Co's



Foresters Arms in Bedford before working in Hertfordshire and most recently, managing Mitchells & Butler pubs and restaurants in London.

Finlay took over the Three Cups in November 2023 and has certainly made his mark, painting the interior, sanding the floors and generally cleaning up after conditions had been allowed to deteriorate. New furniture and a new interior layout, lighting and music system were introduced. As Finlay himself said: "I wanted to put the Three Cups back on the map and make it a cracking local community pub for all. I believe it is incredibly important to provide a safe and friendly pub not just for men but



for women and families too. I've learnt a lot during my career and I want to create a pub at the heart of the community, and that is exactly what we have achieved."

Although the rear garden underwent substantial refurbishment several years ago, Finlay has put in a lot of effort here too, providing new outdoor furniture and creating a clean and tidy area for use in summer. A street food van in the garden operated by Cibo, a nearby Italian deli and kitchen, offers authentic Italian pizzas and burgers.

We certainly welcome the improvements and have already held a few branch meetings there. Finlay is keen on cask beer and has installed several features to ensure the bar delivers high quality ale. New state

of the art cellar equipment helps reduce electricity usage and lowers environmental impact. Wines, spirits and soft drinks have also been updated to provide a premium range at an affordable price.

Supply agreements with Adnams and Oakham breweries provide a great range of cask ales. Up to seven changing cask beers, mostly from independent breweries, ensure there is always a good choice.

Do call in and see for yourself. The pub is open from 4pm on Tuesday to Friday, and from 12 noon at weekends. For further details, visit WhatPub.com.

Peter Argyle

Presentations to the 2023 Award Winners

In the Spring 2024 issue of the Firkin, we reported the decisions of the North Bedfordshire branch of CAMRA on its pub awards for 2024.

Now we report the presentation of those awards to the pubs (and one club) in question.

As I'm the Chair of the branch as well as editor of the Firkin, it fell to me to present the awards, but unfortunately I was ill on the day that we were due to present the awards to our Pub of the Year (the Stone Jug at Clophill) and Club of the Year (the Stewartby Club).

So these certificates were presented by CAMRA's Bedfordshire County Organiser, Roger Stokes, instead.

Many thanks to Roger for standing in for me.

Fortunately we have photographs of all five presentations!



Presenting the award for Pub of the Year to the Stone Jug, Clophill.



Presenting the award for Town Pub of the Year to the Devonshire Arms, Bedford.



Presenting the award for Community Pub of the Year to the Fox, Carlton..



Presenting the award for Most Improved Pub of the Year to the Polhill Arms, Renhold.



Presenting the award for Club of the Year to the Stewartby Club.



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You might well wonder why we lock away our yeast. Until you learn how important it is to the flavour of our beer. We use our own unique strain called, appropriately, *Taylor's Taste*. The properties of this particular yeast are vital to giving Landlord its deep and complex yet crisp and clean flavour. It's so valuable to us that every year two samples of Taylor's Taste are carefully transported to separate secret locations and stored securely under lock and key, just in case the precious yeast here at the brewery is ever compromised or damaged. It might seem overcautious, but it's *all for that taste of Taylor's*.

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