

FREE

The Firkin



Campaign
for
Real Ale

Magazine of CAMRA North Bedfordshire • Vol 48 No 3 Autumn 2024

Where it all began



Beds CAMRA was founded here 50 years ago
Sow and Pigs, Toddington

EDITORIAL

FESTIVAL TIME AGAIN!

**ENTERTAINMENT GALORE AT
THE FESTIVAL**

OLD PUBS OF BEDFORD

**COUNTRY PUBS FOR A SUMMER
EVENING**

**BEDS CAMRA 50TH
ANNIVERSARY**

**BRANCH DIRECTORY & BRANCH
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The Campaign for Real Ale is a consumer organisation founded in 1971

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Editorial



CAMRA was founded over fifty years ago at a time when brewing was dominated in Britain by a small number of large breweries, who were moving inexorably

towards producing only lager and other keg beers. It seemed that traditional cask ales sold in pubs, “bitter” and “mild”, were doomed to disappear. CAMRA enabled the friends of “real ale”, as they termed it, to band together and demonstrate that a lot of people in this country still loved its unique beer style. And CAMRA became “the world’s most successful pressure group”, changing the course of an entire industry into the direction that its dissatisfied customers wanted it to go. Lagers and keg beers still outsold real ale, but many new, small breweries sprang up, producing cask ale. Even the big brewers realised that having at least one cask product in their range was a good idea. Many independent publicans have chosen to specialise in cask beer. Real ale is now a profitable product once again.

Or so we thought. But then the Covid pandemic and its consequent months-long closure of pubs came along. Nevertheless, most pubs that sold real ale continued to do so, even if they stocked fewer. Next, though, came the economic problems of 2022, precipitated by the Russia-Ukraine war, and that hit beer-drinkers’ pockets and reduced pub sales. This time, more pubs closed, and some of the survivors ceased to stock cask ale – which has to be drunk within a few days of broaching the cask.

Cask-ale drinkers in general are not young, a problem that worries CAMRA a lot. And In Bedford, it is notable that the clientele of the pubs in and around the High Street has a largely youthful age range. So it comes as no surprise that the High Street pubs that sold cask ale, the Bear and the Rose, have ceased selling cask ale. For real ale near the town centre, you have to walk to Wellington Street and the Welly, or eastwards to the Castle and the Three Cups in Newnham Street. But then, relatively few older people venture into the town centre nowadays. It isn’t unsafe, folks, honest! I’m 80 and I go there regularly.

The main articles in this issue of the Firkin concern the Bedford Beer and Cider Festival for 2024, which occurs as usual at the Corn Exchange in St Paul’s Square, Bedford, in the first week in October. Kath Lilley, the Festival Organiser, writes about her plans for the festival and the entertainments during it.

Stop Press news, though; the Brewhouse and Kitchen, which closed in April, has been taken over by a new company and given a new name, and will be selling cask ales. So real ale will be back in Bedford High Street shortly.

Fytton Rowland



Festival Time Again!



We are now just a few short weeks away from the opening of this year's Bedford Beer and Cider Festival, 2nd October, and the volunteers involved in the planning of it have now been working so hard for many months. We held our very first meeting all the way back in January; yes it really does take all that time to plan. As I write this we are all still working hard, finalising things. So what can you expect? Firstly we listened to your feedback and we are sticking to the layout of the hall we used last year, with the bar at the far end, giving us the room to have additional seating in the main hall. This was extremely popular and gave the hall a more open and airy feel.

As in the last few years, we will be operating a cashless bar, and to pay for your drinks you have two options, the first is to purchase a beer card. These come in £5 or £10 amounts. For those of you who may not have attended before or would like a refresher, when you go to the bar and select your drink we will cross the required value off your card, it's as simple as that, one quick word of caution though. Look after your card, it's basically cash! The second way, and new for this year, is to pay with your credit/debit card at the bar. The choice is yours.



Sponsors

This year's festival just wouldn't have happened if it had not been for our amazing sponsors, Gallagher Developments. As we all know, the cost of everything has increased, and that's difficult when you are trying to stage a beer festival. With this in mind, and listening to what you our visitors told us last year, we have been able to revert to having a festival glass that can be hired. So if you decide you don't want a souvenir of your visit you can return it for a full refund.

There are a couple more changes to tell you about. I'm sure you are aware that the festival's policy has been not to have anyone under the age of 18 on site, as we have not had an area suitable. This year, with careful planning, we have an area upstairs in the Howard Room to accommodate families with children under age 18, between 12 noon and 5pm on Thursday to Saturday. Unaccompanied young people under age 18 will not be admitted at any time, and proof of age may be required. We will have a range of toys and games available for the children to play with, which we are hiring from the Milton Keynes Play Association so that you can rest easy that they will be safe for your little ones. In addition to this, on the Saturday we will have "Magic Paul" doing, as you might guess from the name, a couple of magic shows for their entertainment. Paul has been a children's entertainer for over forty years, and if you ever visited the Half Pints club at the Great British Beer Festival in Olympia you will know just how amazing he is. So that you don't need to walk through the main bar with your children, access to the family area will be via the accessible entrance around at the side of the Corn Exchange. We will place a sign with a dedicated phone number to call, and one of the volunteer CAMRA Stewards will assist you. Using this entrance, you can take the lift directly to the Howard Room. This year

is a trial, so please take advantage of being able to attend as a family. If it is a success this year, we will look at expanding it in future years so please let us know what you think.

The other big change this year is that we will be having entertainment each evening, with a wide range of styles so hopefully you will find something to suit your taste. So what is the entertainment you ask? OK here is a quick run down for you, but if you would like to know more have a look at the entertainment round up we have elsewhere in this issue of the Firkin.

This year will also see a change to the catering. We have a new company to tickle your taste buds with Better than Mamas providing exciting Nigerian/Caribbean cuisine, but don't stress, it's not all blow-your-head-off, as their menu is extensive.

Geoff, our beer orderer, has been hard at work selecting an interesting range of beers for you to enjoy. This year, we will have some beers from north of the border and some from Cumbria, and also some from Derbyshire. Although it's too late for this year, we'd love to know what beers you would like to see at the festival. You can also sponsor a beer or cider, perhaps to celebrate someone's birthday. So why not drop us a message for more information.

Our cider bar manager, Chris, is a virtual encyclopedia of knowledge when it comes to fruit-based beverages. If you want to know what apples are used or how much juice you need to produce a pint of cider, he will happily answer your questions.

Upstairs you will find the continental beer bar, with both draught and bottles. We are hoping to have beers from Bamberg, Bedford's twin town, which we know from past experience are always very popular. We are also hoping to have some low-alcohol beer up there for you to try.

We will again have our resident engraver and branch member Colin available to personalise your festival glass, Colin also designs our festival logos.



Rookery Craft Mead will be making a welcome appearance again this year. We highly

recommend you give their honey-based drinks a try

We are very honoured to be hosting a regional round of judging for the Champion Beer of Britain (CBoB) contest at the Bedford festival this year. The beers that are being judged for the competition will be on sale at the festival, but we obviously can't divulge which these are until after the judging. The winner will go forward to the national final. Once the judges have come to their decision we will be making an announcement so keep looking out so you don't miss out.

There is a possibility that one of our local breweries may be able to run some tasting sessions at the festival, but this is still to be confirmed. We are keeping our fingers crossed this can happen.

We will have copies of the brand new edition of the *Good Beer Guide*, released 26th September, so make sure you pick up your copy.

Our festival charity this year is the Bedford RAFA Club (Royal Air Force Association). Please consider donating any unused tokens to them as you leave the festival. RAFA will also be running our cloakroom on the lower ground floor.

If you want to know anything more about the festival please drop me a message at: beerfestival@northbeds.camra.org.uk or find me at the festival, as I'm more than happy to answer your questions or just have a general chat

Katherine Lilley
Festival Organiser

Entertainment Galore at the Festival

This year, for the first time at Bedford Beer and Cider Festival, we have entertainers performing on each of the evenings of the festival, as well as a Saturday afternoon act for the children upstairs.

Wednesday evening, 2nd October – Ukelele Bedford will be playing

Ukulele Bedford are a group of talented and enthusiastic ukulele players who use their talents to raise money for charities throughout Bedford. Please give them a rousing welcome as they kick off this week's entertainment. They are an open community-based ukulele group that meets every Wednesday evening from 7:30 to 10:00pm at the Kings Arms, St Mary's Street, Bedford. They welcome anyone, with any level of experience or expertise, and have players and singers of all abilities - in fact, most of them started as complete novices. Around twenty-five hardy souls (or enthusiasts!) meet every week to play and sing a variety of tunes from across the decades right up to the latest hits, with tunes from the Kinks, David Bowie, Madness, Buddy Holly, John Denver, the Stray Cats, George Ezra, Status Quo, Tom Jones, and many more. They just aim to have fun playing music of all styles. They have performed at the Bedford Beer and Cider Festival before, and at Esquires, Bedford Park Pavilion, and many more events.

They are always delighted to see new members so come along and join them for a sociable evening of ukulele playing and singing. They are a friendly bunch and it's free! All you need is enthusiasm. Visit their website to find out more



Thursday evening, 3rd October - We will take you to beautiful Ireland with the stunning Inis Éire

Inis Éire is a Bedford-based Irish band of three classically trained multi-instrumentalists, blending Irish traditional, acoustic and pop to create their own unique sound. They are formed of Bedford-born sisters Sally and Eve McGrath, whose father is from Belfast, and Dubliner John Henry.

Sally and Eve have been playing and singing Irish music together (Eve on fiddle, Sally on whistle, both on vocals) since they were children, and were thrilled to join in with larger groups when they started joining Sally's colleague John (guitar, low whistle, percussion, and vocals) at trad Irish sessions at the Three Cups in Bedford, followed by pub, club, village fete, festival and wedding gigs in and around the area as a trio. They love to see people enjoying their music, singing along and even breaking out those Irish dancing moves! Sally and Eve are also prolific classical singer,s with extensive experience singing in choral groups, operas, recitals and wedding ceremonies across the country and beyond. Inis Éire would love to create a tailored musical package for any occasion.

Friday evening, 4th October - We will hit a high note with the big band sound of Bedford Town Band.



Don't fret that you couldn't make it to the Royal Albert Hall. The Bedford Town

will delight you with a traditional last night of the proms, so make sure your voices are well lubricated and let's raise the roof. They are delighted to be performing at the beer festival again this year, after being made so welcome last year. Bedford Town Band is a large group of enthusiastic musicians who perform all around the county and beyond. The band was established when the borough council, having built the bandstand by the river in Mill Meadows,

decided that it would be a good idea to have a local brass band to play on it. Over 125 years later, Bedford Town Band continues to give the opportunity for people of all ages and experience to join together to make music.

The group performing at the beer festival is the Town Band, which is the contesting band within the organization, currently ranked in the First Section. The wider organization also includes: Concert Brass, a non-contesting group who nonetheless enjoy playing together to a high standard; Progress Brass, a group for those starting out or returning to playing; the Brass Academy, for complete beginners; a mature learners group; and the recently launched Well-being Brass, which works in partnership with local mental health services to use music making in the promotion of mental health.

With groups within the organisation catering to every level of playing experience Bedford Town Band are able to welcome all players, regardless of age or experience. Similarly, Bedford Town Band are always keen to take new bookings to perform, from large events such as beer festivals, right through to smaller ensembles at weddings and other events. If anyone is interested in learning more please visit the band website at bedfordtownband.org, or speak to any of the players at the beer festival.

Saturday afternoon, 5th October – Magic Paul will entertain the children upstairs



Paul Brammer is a Professional Children's Entertainer based in Stoke on Trent. He has performed at many major events around the UK, including fifteen years as a resident entertainer at Earls Court and Olympia in London for the Great British Beer Festival, and fourteen years at

the Shackerstone Family Festival. With forty years of experience as a professional performer and a member of the Actors' Union, Equity, he provides laughter-packed magical entertainment not only for children but also for adults, with walkabout meet-and-greet characters who are larger than life and provide incidental fun as they mingle with the crowds

Saturday evening, 5th October- it's the Rayban Blues Brothers



It's party time so we really hope you have your appetite for a great night although we don't expect you to order four whole fried chickens or dry

white toast! Bring your sunglasses and treat everyone with a little respect and let's get the band back together. The Rayban Blues Brothers are a full-time professional Blues Brothers Tribute Show. Working throughout the UK and Europe, With two powerful soul vocalists and live harmonica, together with state-of-the-art sound and lighting, they deliver a dynamic portrayal of the Blues Brothers, to bring alive the original antics of Jake and Elwood Blues.



Nurse Gladys



Daphne Diamante

On Saturday evening you will also encounter Nurse Gladys Tickle, who will deal with all your problems and ailments, and Daphne Diamante, faded cabaret star of yesteryear desperate to cling on to her fame, who will lead sing-alongs and sing birthday requests. Both Gladys and Daphne are happy to have photos taken.

Katherine Lilley
Festival Organiser

Old Pubs of Bedford

In these times of change in Bedford's High Street pubs (see the Editorial, page 3, re the **Bear**, the **Rose**, and the **Brewhouse and Kitchen**), and indeed, in these times of change anywhere, I thought it might be worth drinking at the bar of some of Bedford's oldest pubs. And it's a nice contrast with the last Firkin's look at Bedford's newest and youngest publican, Finlay, at the **Three Cups**.

When I first took an interest in Bedford's history, I was told there were four claimants to the title of Bedford's oldest pub still standing.

But let's just take a moment to remember that medieval Bedford was small, roughly bounded by the river (with a small extension south to St John's church), St Cuthbert's Street, St Peter's Street/Dame Alice Street, and lastly from the prison down to River Street. Tiny. About forty minutes to walk all round the edge. And it barely grew at all until the mid-1800s. So the oldest pubs would have been on or near the High Street. In the 1780s, diarist John Byng described Bedford's inns as 'cheap, civil[?] and wretched,' so let's hope things have improved.



The **Ship** in St Cuthbert's Street (eastern edge of town) is first mentioned in 1765 when James Chamberlain devised it in his will to his wife Mary. When I was last in, when it was packed because of the Euros football, it was offering four Greene King real ales, Abbot (which I enjoyed as usual), False Nine, Holy Ship, and IPA. Holy Ship is

its own private beer (though it could be the same brew as the private ale in every other GK pub). There's a big outdoor area, adjacent to a large car park (pay to park, but you can claim it back if you're a patron). An all-day menu is offered. There are many attractive old prints on the walls of its several rooms – suitable for an old establishment like this. WhatPub mentions a recent refurbishment, a new bar layout, more customer space, a patio garden to the rear and a decked outside seating area at the front.



The **King's Arms**, St John's Street. An alehouse licence for these premises was first granted to William Sammons in 1751. In the old southern burh, well within the 915 AD King's Ditch, it was serving two GK real



ales on my recent visit; they've usually got Old Speckled Hen to go with IPA, but I had the very acceptable football-topical False Nine promotion as they were out of Hen. (The third clip in my picture is there at my request, a sort of eighteenth-century Photoshop). I'm there quite often, maybe with CAMRA or Rothsay Ramblers groups, so I know it is all well run, with a good kitchen, a most attractive redesigned garden, and its own free car park. Many rooms on several levels make it a favourite for groups, and the pub has special events each evening.



The **Flower Pot** is a free house on the busy Tavistock Street (north edge of town). It is steeped in history. 'We are one of the top three oldest pubs in Bedford', and it seems the brewery says the earliest date is 1623. Thoroughly refurbished during Covid restrictions, making it much lighter inside, despite the low ceilings. Plenty of space, with many old Bedford photos and scenes, and an attractive 'secret' garden (opened during Covid) behind. The addition of food service on Wednesday evenings and Sunday lunchtimes, plus bar snacks during the week until 9 p.m., is another recent development. Doom Bar and London Pride were available on my visit, the latter pretty ordinary. Dogs were evidently welcome. In April, they hosted folk music from Skimmington Ride (a great phrase from history known to fans of Hardy's Mayor of Casterbridge).



And so we come to the **Rose** at 45 High Street [early on the Rose Inn, later the Rose Hotel and Commercial Inn, later the Hogs Head, later Comptons before reverting to

the Rose]. This is probably the oldest public house in Bedford, having been an inn since at least the early sixteenth century; being so close to the river and Beda's Ford gave it a head start. The building is listed as Grade II, of special interest. Deeds from the archive of the Dukes of Bedford indicate that it was an inn by 1546, when the owner John West conveyed the Rose to trustees for his wife Joan. which is fine, until we note that its recent May/June 2024 refurb included dropping real ale. It had been a decent CAMRA drop-in; I was there quite often for pie and pint, but sadly now must look elsewhere - unless I just go for the history, understated on a plaque in the archway.



Two more quick notes. The **Swan Hotel** should be mentioned; it was built by the Duke of Bedford in 1794-96, and replaced an earlier Swan Inn, which stood closer to the High Street. So not the same footprint, and no real ale now.

An honourable mention: maybe the oldest visible non-church/castle stonework in Bedford was part of the Old George inn, off High Street. The pub closed in 1927 and the yard was later built over by E.P. Rose, later Debenhams. You can see two areas of the stonework on the east side of the alley going from next to Costa down to next to the Corn Exchange. That's enough now. I need a drink.

Paul Barnes
Pubs Officer

Country Pubs for a Summer Evening

Nowadays it is getting harder to find volunteer drivers to work in the evening, so the first North Beds CAMRA pub minibus trip to occur since the *Good Beer Guide's* assessment 'season' took place in July. Many thanks to our driver Nigel for making it possible! We headed northwestwards from Bedford to visit the area with the best choice of real-ale pubs in North Beds.

Our starting point as ever was the **Wellington Arms** (the Welly) in Wellington Street, Bedford, the pub with the biggest choice of cask ales near the middle of Bedford. Here on handpumps were Goff's Tournament (4.0% abv), Woodforde's Nog (a dark ale, 4.6% abv), Bateman's 5G (an IPA, 'Five Generations', celebrating the Bateman family, 4.2% abv), Adnams Mosaic (4.1% abv) and Ghost Ship (4.5% abv), and from the Aylesbury Brewing Company (ABC), Modern Prometheus (a black IPA, 5.1% abv). Spoiled for choice, I chose the 5G and, as expected at the Welly, found it in excellent condition



Then to the **Sun at Felmersham**, a free house and a bit of a favourite of ours, had two ales on from the Phipps/NBC company, Kingswell Gold (4.2% abv) and Midsummer Meadow (3.9% abv), plus the more commonly found Timothy Taylor's Landlord. I tried Midsummer Meadow and found it a very pleasant light golden ale, and well kept.



Then on to our bus! First stop, the **Queen's Head at Milton Ernest**. This Greene King pub had three GK cask ales on: the usual Abbot and GK IPA, plus the less common one that I sampled, London Glory (a quite dark amber ale served cold - too cold perhaps, and it was flat; 4.1% abv). A very pleasant historic village/main road pub on the A6, with a friendly and welcoming staff.



Moving on to the **Swan with Two Nicks at Sharnbrook**, we found it had Adnams Southwold and Fullers London Pride on handpumps. The Southwold was in good condition. The Swan is an attractive, largish country pub with a garden, where we sat on this warm summer evening.



Back to Greene King beers at the **Bell** at **Odell**, a delightful country pub, another of our favourites. In addition to the expected GK IPA and Abbot, the Bell had a guest ale, Theakston's Quencher (3.4% abv) from the Yorkshire independent. The first real session ale we'd met that evening, brewed to the new tax boundary, I'd have drunk several glasses of the Quencher at the Bell if we'd not had to move on!



The **Oakley Arms** at **Harrold** was new to me – we'd stopped at the village's other pub, the Muntjac, on previous visits – and at once I liked the Oakley Arms a lot, a very lovely old village pub, albeit extended to provide an eating area. The beer choices were both from Tring Brewery – Ridgeway (4.0% abv) and Moongazing (4.2% abv) – and they seemed a bit too similar in taste to me, both of them nice amber bitters, but to me neither of them as good as the same brewery's better-known Side Pocket for a Toad.



Final pub, a very familiar stop and a very welcome one, the **Fox** at **Carlton**. In addition to the regular Timothy Taylor's Landlord, Alison had on handpump the localish Potbelly Best (3.8% abv) and the very unfamiliar Settle Brewery Ernie's Milk Stout (4.5% abv) from Yorkshire. Not being a stout lover I stuck with the Potbelly, which was in excellent condition. Others said that the stout was very good too. Alison denied rumours that she might be leaving soon. That she is staying for a while to come is good news, as she one of the best licensees in North Beds!

Fytton Rowland

CAMRA turns 50 in Bedfordshire

CAMRA was formed in 1971 by four brave founders to campaign against the increasingly concentrated ownership of pubs and brewing by “The Big Six”. It was something of a surprise both to the founders and to the pub and brewing industry when this upstart organisation campaigning for good quality cask beer in good pubs took off and expanded rapidly in its first few years. The need to campaign effectively soon outgrew what CAMRA could achieve centrally and branches were formed to take key campaigning to the local level.

The first CAMRA Bedfordshire branch was launched in August 1974, after a meeting of active members from across the county at the Sow & Pigs in Toddington (pictured on the front cover, and as it is now below).



After a couple of years, as CAMRA continued to grow, the original branch split into North and South Beds, based on the major population centres of Bedford in the north and Luton and Dunstable in the south. Members in the east of the county who felt their local campaigning priorities were being overlooked, eventually formed the East Beds branch in the early 1990s.

As campaigning experience developed, CAMRA branches across the country launched members' newsletters and branch magazines that friendly pubs helped distribute, to take CAMRA's message to the wider, beer-drinking public. South Beds

launched Beer in Bed(s) back in the late 1970s, to be joined by Firkin Weakly in North Beds, later renamed The Firkin in 2000 when the format changed from A4 size to A5. East Beds later joined the party with The Casket, but sadly only The Firkin is currently still published and distributed through local pubs across North Beds.

As the 21st century arrived, branches turned to the new internet and launched local websites for local campaigning, soon to be joined by Facebook and other social media platforms. Although much has changed in the pub and brewing industry, CAMRA's original campaigning message still stands: to promote good cask beer (and now also real cider) in good, well-managed pubs. Campaigning is always needed campaigning to be done in a country with so many other concerns. CAMRA nationally does its best to influence government and the major pub owners and brewers, while local branches are often more effective at making the case at local level.

All three Bedfordshire branches take time and effort to select an annual Pub of the Year and other awards for the most deserving pubs – North Beds branch has made five awards in 2024. The three branches work together to select the very best pubs for CAMRA's national Good Beer Guide and work together, often out of the limelight, to make sure our campaigning message is heard.

All three Bedfordshire branches have invested time and effort in local beer festivals, as a powerful way of showing the public the best real ales and ciders. South Beds ran the excellent Luton Beer & Cider Festival for many years until the venue in Hightown became unavailable, while the Bedford Beer & Cider Festival continues, reaching its 46th year in 2024. East Beds recently launched a smaller festival in Biggleswade, in partnership with the local Conservative Club.



The 10th anniversary party in 1984: from left to right Robin Lee, John Savage, John Cryne, Christine Cryne, Howard Horne, Steve Robertson, Nick Oakley, Dave Oakley, Andy Shaw, Mike Benyon. In the foreground Olivia Hare who made the cake.

Members from the three Bedfordshire branches met again in August 1984 and August 2004 to celebrate the 10th and 30th anniversaries of launching the Campaign in Bedfordshire, on both occasions at the Sow & Pigs where it all started.

There was also a popular 25th anniversary party, but this time hosted by the former B& T Brewery in Shefford in August 1999.

CAMRA members from across the county met again to celebrate the 50th anniversary on 17 August this year, returning to



Toddington where it all started. Sadly the Sow & Pigs is no longer a pub, but the recently reopened Griffin across the road offered an excellent venue and was even running a small beer festival at the time.



Where could be more appropriate? Guest ales from Belhaven, Mad Squirrel, Oakham, Tring and XT were quaffed and old colleagues reunited in fine August sunshine. About 30 members of all vintages were there to raise a glass of ale to the foresight of those who decided to launch CAMRA in Bedfordshire all those years ago. Although the founders may not have realised it at the time, CAMRA is still badly needed 50 years on if a choice of decent cask ales and ciders is to continue.

Peter Argyle

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. Edited by Fytton Rowland, 73 Dudley Street, Bedford MK40 3TA
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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

Thu 5 Sep Branch Meeting Three Cups

See the branch website for diary information



10 great reasons to join CAMRA

1 CAMPAIGN for great beer, cider and perry	2 Become a BEER EXPERT
3 Enjoy CAMRA BEER FESTIVALS in front of or behind the bar	4 GET INVOLVED and make new friends
5 Save YOUR LOCAL	6 Find the BEST PUBS IN BRITAIN
7 Get great VALUE FOR MONEY	8 DISCOVER pub heritage and the great outdoors
9 Enjoy great HEALTH BENEFITS (really!)	10 HAVE YOUR SAY

What's yours?

Discover your reason and join the campaign today;
www.camra.org.uk/10reasons





17th century
thatched and
boarded traditional
village pub with
character and
charm

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relaxing welcoming
environment

Enjoy fine beers and
wines, quality food
and friendly service

Cask Beers:
Greene King IPA,
St Austell
Tribute, Timothy
Taylor Landlord

Welcome to The Three Compasses

Wellingborough Row
Upper Dean
PE28 0NE



(01234) 708346

Open: 4-11 Mon-Fri
12-11 Sat & Sun

thethreecompasses.co.uk

info@thethreecompasses.co.uk

[TheThreeCompassesUpperDean](https://www.facebook.com/TheThreeCompassesUpperDean)



Why our yeast needs to be locked up

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*.

All for that taste of Taylor's

The Polhill Arms, Renhold

We're just a short drive or a leisurely stroll
through the village or along the path.

Perfectly placed for drinks & eats with
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10% discount for CAMRA members on
real ales & ciders.

Children's play area & enclosed garden,
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Light bites menu available eves & weekends.

*For details of our regular events, follow us
on Facebook & Instagram.*

Open: Tues -Thurs from 4pm. / Fri - Sun from 12pm

25 Wilden Road, Bedford, MK41 0JP



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*Offer ends Thursday 3rd October 2024.



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