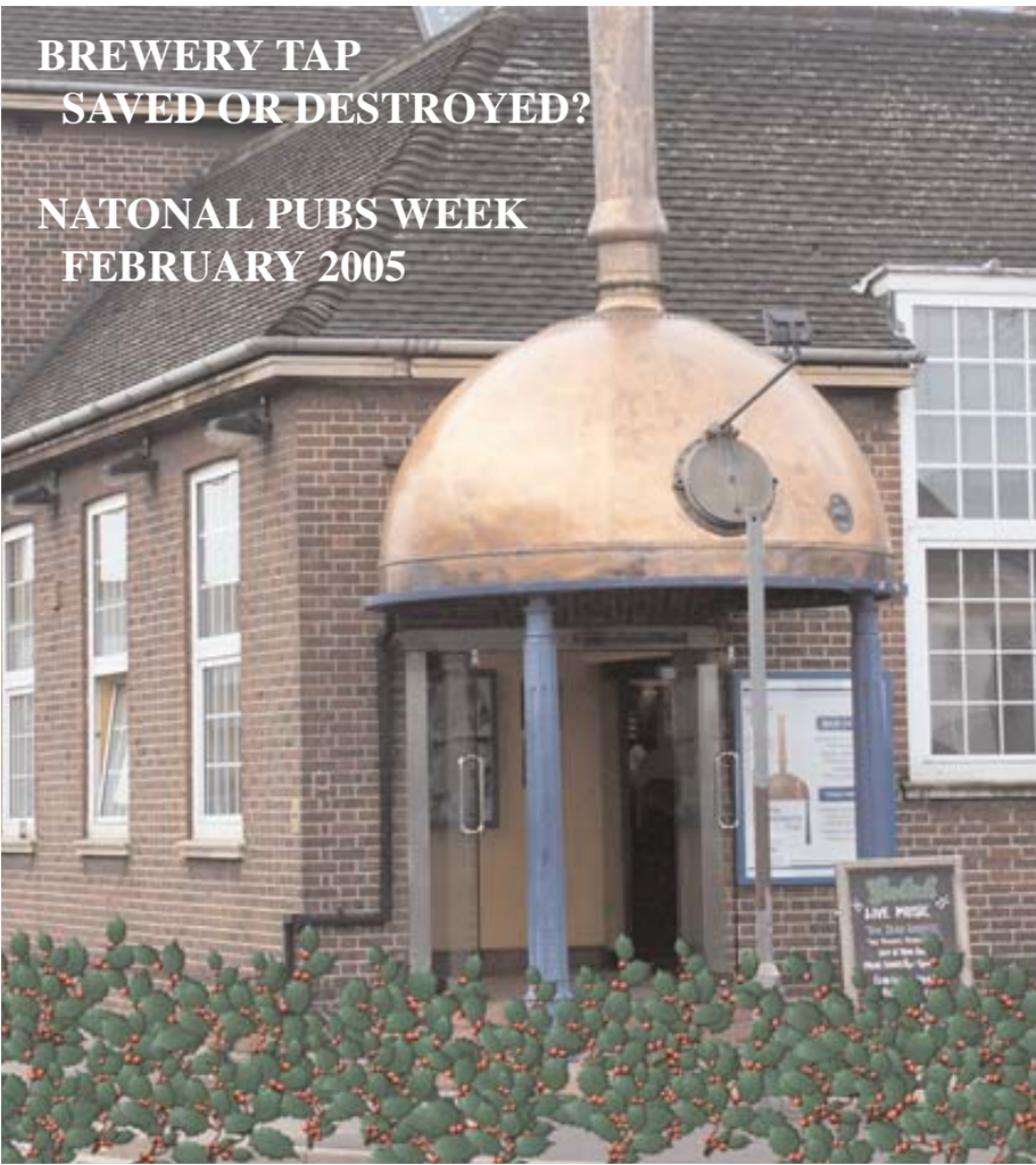


BEER *FREE* Around Ere

No. 120 Dec 2004 - 7,000 copies distributed to 400 pubs
Peterborough & District Branch of CAMRA, the Campaign for Real Ale
www.real-ale.org.uk www.beer-fest.org.uk

**BREWERY TAP
SAVED OR DESTROYED?**

**NATIONAL PUBS WEEK
FEBRUARY 2005**





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EDITORS MESSAGE



Hello again,

May I take the opportunity to wish you all a very Merry Christmas and a Happy New Year.

I remember a campaign we held a few years ago entitled 'A pub is for life not just for Christmas'.

The best place to drink decent beer is in a decent pub. CAMRA campaigns as actively for pubs as we do for real ale.

Lets all call into the local a little more often. Good local pubs are closing down permanently every week.

Christmas time is good in Pubs, with a fun atmosphere, please encourage the friends you meet to come back to the pub after Christmas.

Please send me your amusing 'Christmas in the Pub' stories, I will send you a prize for all the best letters received.

Please don't drink and drive



Marcus Sims, Editor.

The next issue of BAE will be published on Monday 10th January. We must have your stories, news and advertisements by Friday 24th December at the latest.

Late copy cannot be guaranteed entry.

Please contact Neil Richards on 0870 334 0640 for all of your advertising needs.

Unfortunately, due to increasing costs, some advertising rates will have to increase from the next issue.

Please send pub news to Steve Williams at steve@pubhistory.freemove.co.uk or 07802 896641.

Send stories and other copy to Marcus Sims at marcuscartoons@aol.com or 0870 334 0328.

Beer Around ðEre is published by Peterborough & District Branch of CAMRA, The Campaign for Real Ale (Copyright 2004). Views or comments expressed in this publication may not necessarily be those of the Editor or of CAMRA..

DIARY DATES

NOVEMBER

Thu 11th Branch Social and Gold Award Presentation, Punch Bowl, Stamford, 8.30pm.

Sat 13th Trip to Nottingham to use the new Tram (& Bus) to pubs north of the city (& poss Workshop by train). Contact Mick Slaughter

Sat 20th Visit to Bath by train via London. Contact Mick Slaughter.

Sun 21st Social Activities Think Tank. An informal open meeting to consider suggestions for future branch activities. Coalheavers Arms, 1.30pm.

Tue 23rd Branch Committee Meeting, Brewery Tap, 8.30pm.

DECEMBER

Mon 6th Branch AGM, New England Club, Occupation Road, 8.30pm.

Thu 9th - Sun 12th Winter Ales Showcase at the Coalheavers Arms.

Sat 11th Branch Members Reactivation Event and Christmas Party, Peacock, London Road, 7.30pm to late. Live music by Citizen Smiff, buffet and other surprises. Tickets £2.50 to members only (includes a free pint) from Bram, Harry Morten and the Coalheavers Arms.

Sun 19th Branch Committee Meeting (Urgent business only) and welcome to new Committee Members. Charters, Town Bridge, 1.30pm.

**BOOK EARLY WITH BRAM (0870 334 0324 or 07903 651583) FOR TRIPS
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NB VOICE PLEASE - NO TEXT MESSAGES
CONTACT MICK SLAUGHTER ON 01733 390598**

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Mick Slaughter

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Barleymeal 4.8% Sept/Oct *Old Black Shuck* 4.5% Nov
Reinbeer 5.9% *Wenceslas Winter Warmer* 7.5% Dec

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THE CATHEDRAL IS SAVED

When it was announced that the cathedral precincts were to be developed as a shopping area with bars and cafes, there were grave concerns that the cathedral might have to be demolished to make way for the new car park.

However, the council and developers have been able to put our minds at ease. "The cathedral has been saved, though it will almost certainly have to be moved".

What a ridiculous story, you are thinking, and what does it have to do with beer. And yet just such a story has appeared twice in the Evening Telegraph but relating to the Brewery Tap rather than the cathedral.

Despite the protests when the plans were first announced and despite the council and developers being "surprised by the strength of feeling" and despite the fact that the council recommended that the pub should be saved and despite the fact that a new set of developers started with a blank sheet of paper, it is clear that there has been no attempt to incorporate the Brewery Tap in the designs.



Opening night in the Brewery Tap, October 1998

However, according to the council and developers the Tap has been saved, "though it will almost certainly have to move".

Ah. The developers are hiring those giant lorries that were used to move the Saturn V rockets and with the help of a few sky hooks will simply load the Brewery Tap and move it to its new position. No?

Oh! So they are going to number all of the bricks, dismantle it carefully and rebuild it just as it was. No?

So they are going to build a new Tap just like the old one in a new position. No?

Then just what is it about the Brewery Tap that has been saved? THE NAME, that's all.

Let's face it, only planners and developers could possibly think that destroying something and saving it were one and the same.

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A photograph of the exterior of The Newby Wyke Brewery. The building is made of stone and has several oval-shaped beer labels hanging from the facade. A large window in the center shows a black boat on water. A sign above the entrance reads 'NEWBY WYKE BREWERY' and 'AWARD WINNING BEERS'. In the foreground, there are stacks of beer kegs.

**The Newby
Wyke**

Brewery

AWARD WINNING BEERS

FROM THE SOUTH LINCOLNSHIRE COUNTRYSIDE

Willoughby Arms Cottages, Station Road
Little Bytham, Grantham, Lincolnshire. NG33 4RA
Tel:- 01780 411119 / Fax:- 01780 411240
E-mail:- newbywyke.brewery@btopenworld.com
Web Site:- www.newbywyke.co.uk

Labels visible: SLIPWAY, WHITE SEA, BEAR ISLAND, WHITE SOUL.

What's Brewing Around Here

BLENCOWE BREWING COMPANY

B.L.O. Bram Brammer 0870 334 0645, bram@nicolawithers.net

www.exeterarms.co.uk

Blencowe beers are generally only available at the Exeter Arms, Barrowden but they are still having to brew every eight days to keep up with demand.

OAKHAM ALES

B.L.O Dave Allett 0870 334 0642

www.oakham-ales.co.uk

A new beer, Gravity 5.1% abv, appeared in mid-October. This was designed by assistant brewer Will using American hops. Reactions have been very positive.

Atilla has won two awards recently - Champion Beer at the Keightley Beer Festival and SIBA (Small Independent Brewery's Association) Champion Beer of East Anglia.

Multi-award winning JHB was voted Champion Beer of Cambridgeshire by CAMRA in a blind tasting at the St Ives Beer Festival where it beat off competition from all other breweries in the county.

Beers to appear soon will be Old Tossport for November, Cold Turkey for the festive season and Black Hole Porter for January.



UFFORD ALES

B.L.O. Matthew Mace 0870 334 0644 mattmace@hotmail.com

The area's newest brewery should be up and running in the New Year. The brewery will be operating from behind the Ye Olde White Hart in Ufford using a 5 Barrel plant previously at the Parish Brewery in Somerby. The four directors have been attending courses at Brewlab in Sunderland to sharpen their skills and are using Barry Parish's experience to help them over the next few months.

The first brew will be around about 4% and brown in colour similar to the old Barnsley IPA. Initially the beer will only available in the four outlets associated with Mick Thurlby: The Crown Hotel, All Saints Place, Stamford; Periwig, All Saints Place, Stamford; Smiths, North Street, Bourne; Ye Olde White Hart, Main Street, Ufford.

TWO HALVES BREWERY

BLO Dawn Mason

New Brewery in Market Deeping.

Currently brewing in a neighbours garage, for family and friends!

Mark Smith is looking for premises for a commercial brewery in Market Deeping.

Test brews have been enjoyed at several local beer festivals.

THE
GOAL KEAVERS

ARMS

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CAMBRIDGESHIRE CAMRA
PUB OF THE YEAR 2004

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Pub News: A quick round up of local 'appenings around 'Ere.

The **Dun Cow** in **Cowbit** near to Spalding has now been transformed from its tired and lacklustre self into something more appealing, with the installation of new licensees and owners.

The pub appears to have been given a real boost with the inclusion of decent beer and a new and improved menu. Early signs are encouraging with more customers than the place has seen for some-time.

Well done to Richard and Anne Cleaver of the **Bull and Swan** in St Martin's, **Stamford**

as they have now been awarded their Cask Marque Accreditation.

The Bull and Swan has not necessarily been on everyone's itinerary when in town as it was always seen as a diner's pub and not somewhere you would go for just a pint. Mine host assures me that all are welcome and they look forward to welcoming one and all. And even in the depth of winter it will be a warm welcome as the roaring real fires are lit almost permanently. On Sunday evenings there is a resident saxophonist for an even warmer feeling.

They we will be shortly launching their quiz for Children in Need. This will consist of an A3 sheet of questions sold at

£2.50 each from the bar with all proceeds going to Children in Need. The first correct set of answers opened on Children in Need night (19th November) will win a magnum of Champagne.

The **Comet** in **Garton End Road** has now opened its doors to customers new and old under the expert supervision of two sisters, Gaynor and Jackie. Both are new to running a pub but not new to working behind a bar.



The beers are inevitably going to be from the Punch Tavern list but it's good to see the pub open again. To begin with only one, possibly two beers will be on during the week with more coming online at the weekends, depending on demand. Live music will be a feature on Friday and Saturday nights and the band list is already full until after Christmas.

Food will be available when the pub is fully operational. We wish them well for the future.

Another two refurbishments which will be finished by the time you read this (hopefully!) are the **Botolph Arms** in **Oundle Road** and just a 100 yards further out of town, the **Gordon Arms**. We have no details at the moment but check them out and report back to us here.....

It's a charity thing

Its good to hear that Ann & Jess of the **Cherry Tree** have won the Punch Tavern Shine Award after beating more than 100 other pubs. The award is in recognition of the £20,000 they have raised for good causes.

They're conkers bonkers in **Stanground**, or at least at the **Woolpack** anyway.

We all know about the 'World Conker Championship' that occurs in Ashton near Oundle every year but the Woolpack in Stanground held their own version in October in aid of the Children with Leukaemia charity.

Tony Martin the landlord of the **Crown Inn at Elton** has gone up in the world. Very few people can claim to have reached the dizzying heights of Mont Blanc in the French Alps but Tony is one of them, and all in the aid of charity. Mr Martin had been in training for some time to improve his stamina and during his hike he lost a couple of toenails to frostbite but he said 'it's a small price to pay'. The £7,000 raised will go to the Hospital at Home Friends Group amongst others.

Well done to all the pubs concerned. Please let us know if you're doing something different to raise some reddie's for a good cause.

And Finally

In our quest for the quirky, strange and the downright unusual we came across a competition in a pub in Cumbria which appears to fit the bill.

The annual 'World's Biggest Liar' competition takes place at the Bridge Inn at

Holmrook, Cumbria on the 17th November this year. The origins behind the event go back to the 19th Century when a famous Cumbrian called Will Ritson (1808-1890) was the popular publican of the nearby Wasdale Head Inn.

Will always kept his customers enthralled with stories of the folk heritage of the Lakes and his tales just got taller and taller!

Of course, Will was a very sincere and genuine man, who insisted that all his tales were true. One such tale claimed that the turnips in the Wasdale area were so big that after the locals had 'quarried' into them for their Sunday lunch, they could be used as sheds for the Herdwick Sheep that lived on the hills.

The tradition is carried out by the present landlord, Howard Christie with much enthusiasm (he even won the competition a couple of years ago!).

The legal profession and politicians are said to be barred from the proceedings as they, it is alleged, have an unfair advantage!

If anyone would like to be a 'Pub Spy' or one of our roving reporters (or is it rolling reporters?) and spend their time weeding little snippets of news from our friendly publicans then please get in touch with our recruiting sergeant. Contact details below.

That's all for now folks, keep the news coming in.

Steve Williams (Pub News Collator, Rolling Reporter and Recruiting Sergeant)
steve@pubhistory.freeserve.co.uk
07802 896641

Lost pubs of Peterborough Elephant & Castle, Bridge Street



The original E & C was situated on Westgate next to what is now the Royal, opposite North Street. It was closed down in 1976 and the above pub was opened 3 or 4 weeks after the closing of the Westgate one. The landlord and landlady were again Albert & Elsie Webb who ran the Westgate one until its closure.

Eventually Ruddles, the owners, decided to sell all their pubs and concentrate on the free trade - the 'Elephant' was sold to Whitbread, who converted it to a 'Beefeater' after a year or two.

CAMRA did their bit by opposing the rebranding with such slogans as 'Elephants aren't Beefeaters' and 'Stuff the whale, save the Elephant'

The pub was closed for the Rivergate development with reassurances from the Council that there would definitely be a pub in the new development - we're still waiting!!!

Steve Williams

Peterborough Pub Archivist

steve@pubhistory.freeserve.co.uk or 07802 896641

Oops! In the last issue I stated that Mrs Fletcher had sent in the photos of the Railway Inn and the wording suggested that this was recent. The photos have been in the Archive for a number of years. I apologise for any misunderstanding that this may have caused to any relatives and friends of the Fetters.



Oakham ales
Award Winning Ales

Tel. (01733) 358300
Fax. (01733) 892658

80 Westgate, Peterborough
Cambridgeshire PE1 2AA

email: ooakhamales@aol.com

Jeffrey Hudson Bitter
3.2% A.B.V.



A golden beer whose aroma is dominated by hops that give characteristic citrus notes. Hops and fruit on the palate are balanced by malt and a bitter base. Dry hoppy finish with soft fruit flavours.



White Dwarf
4.3% A.B.V.



Piercing bitterness in this 'bric' English style wheat beer, mellows to reveal fruit overtones amidst a dry as bone finish. A real thirst quencher.



Bishops Farewell
4.6% A.B.V.



A strong premium beer of structured quality dominated by elaborate fruity hop notes, with a grainy background and dry finish.

SEASONAL ALES

SUBJECT TO AVAILABILITY



FREE HOUSE

**TOP CLASS
DINING**

THE QUEEN'S HEAD



WELLS EAGLE IPA

CHAMPION BEER OF BEDFORDSHIRE

Ahead of CAMRA's 27th Bedford Beer and Cider Festival in October, Wells Eagle IPA was adjudged Champion Beer of Bedfordshire by the local tasting panel and, whether an established fan or a stranger to the brand, we hope that you'll raise a glass of Eagle in celebration of its success over the next few months.

From the Charles Wells portfolio, Wells Eagle IPA is brewed in Bedford at the appropriately named Eagle Brewery. It has always been available in the Home counties, where Charles Wells has a long standing association, but is now beginning to gain more widespread distribution. It is often a popular choice at the network of CAMRA festivals around the Country and many CAMRA members who've already discovered the strong taste profile appreciate a quality cask ale with a lower ABV.

The pale copper coloured dry beer is brewed to an age old recipe, whose characteristic flavour is derived from the finest barley malt and famous Challenger and Golding hops. At 3.6% ABV, Wells Eagle IPA is easy to keep and handle which results in very little wastage in comparison to other premium cask ales and delivers a consistent and sessionable drink.

Roger Protz, Editor of The Good Beer Guide says "The palate is dominated by tangy hops and orange fruit while the finish is a complex balance of bitter hops, nuts and tart citrus fruits." Wells Eagle IPA maintains its profile in the Bedfordshire heartland through support of the Bedford Pool and Darts League, Bedford Rugby Club, Bedford Football Club, the United Counties Football League and in 2004, funded improved passenger facilities at Bedford Railway Station. How appropriate that, after championing local community initiatives, Wells Eagle IPA has now been declared a champion itself - CAMRA Champion Beer of Bedfordshire.

www.eaglebitter.co.uk

Loch Ness Marathon

Graham Wells and myself would like to thank all the people and organisations that sponsored us for the marathon. Money is still being collected but we have raised over £2500 for Cancer Research UK and Muscular Dystrophy with special thanks to:

- Azad Kashmir Balti for the sponsored curry evening / raffle
- The Hand & Heart with Mick Woods for the quiz night / raffle
- Evening Telegraph and Oakham Ales for their donations

The weather was kind to us on the day but the hilly course did take its toll. We both completed the race without stopping with me limping in at a time of 4hr 56mins while Graham managed to come 103rd with a time of 3hr 26mins, beating the third elite lady home. At the finish we celebrated with a well earned haggis and baked potato washed down with Cairngorm Brewery's Nesses Monster Mash and Sheepshaggers Gold.

Matt Mace

STIE'S

STIE'S



Let Me I. A new Deal indeed.

Note the beautiful copper colored patina. Appreciate the detail in the eagle logo and the orange fruit flavors.

If we look closely we can see the little "Eagle IPA" and the original bullseye "Wells" signature.

Hailing from the same brewery as Freshwater, Eagle IPA is typical of



Charles Wells' finest work. Strongly brewed with an ABV of 5.0% this original juice drinks up considerably.

A superb example such as this is hard to attract unimpeachable attention. To open the bottle call 81.234 761812, or email sales@wellsfargo.com.

Using great things, go to www.wellsfargo.com.

Antipodean Ales

Continuing on our travels at the opposite end of the globe, and finding some beers worth drinking we discover that New Zealand is not entirely awash with Lion Brewery lager. In fact like many parts of the world, a new generation of beer enthusiasts have revived a small niche of the market with micro-brewed ales.

My first experience of the local pub scene was arriving in Christchurch, where only a few minutes exploring from the hotel I came across The Loaded Hog. This is a country-wide small chain of brew pubs much on our own Brewery Tap style in Peterborough. The pubs are situated in most of the larger towns and cities, except they don't all brew on the premises.

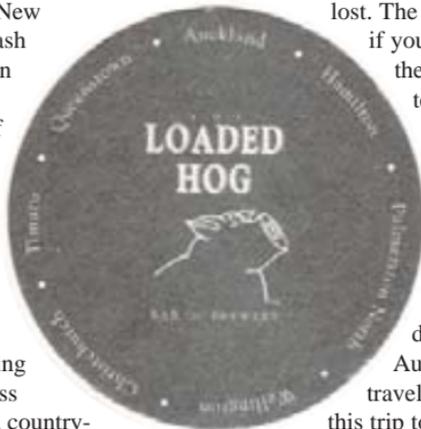
The beers brewed in Christchurch were, Hog Draft an amber coloured ale, Hog Dark Ale a full bodied rich beer, Hog Wheat Beer as its name implies a nice tangy wheat beer. Finally no range of N.Z. beers would be complete without a lager, and the Hogs are not the exception, Hogs Gold Lager is described as

crisp and clean. They forget to mention that they dispense it ice cold so any real taste is lost. The other beers had some taste if you sat out in the sun and let them 'cook' a bit. I managed to find the Loaded Hog also in Queenstown, Timaru as it's part of the Tourist Information set up, and down in the old port area - this used to be one of N.Z.s largest ports. The other Hog I found next door to my hotel in

Auckland. (I recommend the travel agent who helped me put this trip together). As well as a variety of beers from some of the better known N.Z. brewers, the Hog pubs serve some delicious food at reasonable prices. A point that I noted with some amusement was on the Friday night a queue of people waiting to get into the pub strictly supervised by two burly doormen. Seems a familiar sight. Wonder if they ran out of beer as well!

More next issue on the micro brew scene in New Zealand.

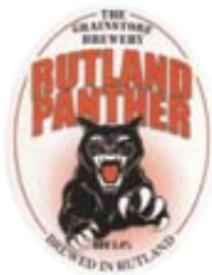
David Murray



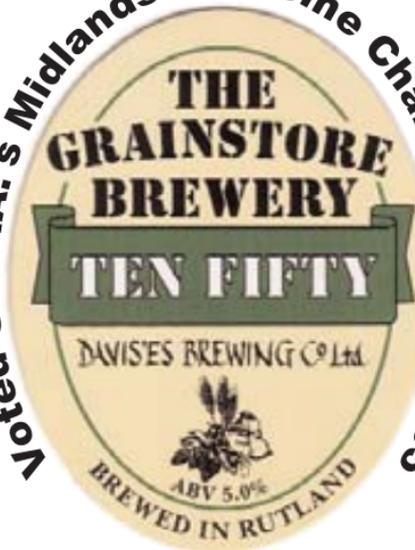
A Beer Ballad

And now
The end is near,
And so I face
The final curtain,
My friend, I'll say it clear,
In case you're drunk (for me that's certain!)
I've drunk the local brew,
Along many foreign highways
But more, much more than this,
I staggered my way.

Beers - I've had a few,
But then good ones, too few to mention,
I tried, those I had to,
And sampled brews from every nation,
I planned
Each round by cost, each careful choice,
from every brewery,
But more, much more than this,
I imbibed it....
My way!



Voted S.I.B.A.'s Midlands Supreme Champion Beer 2005



The Good Pub Guide's "Own Brew Pub of the Year"



Classic Beer Styles Part -12

BiÈre De Garde

The majority of beer drinkers not surprisingly view France as a bit of bore. After all, it's primarily a wine producer. We have all tried the various 5.0% lagers which are imported by the caseload by cross channel shoppers - not bad on a warm day over a barbecue, but nothing memorable. However, if you were to branch out from the booze warehouses of Calais you would discover the micro-breweries of Northern France which produce distinctive beers known as 'BiÈre De Garde'.

Geographically they come from Northern France, more specifically French Flanders. All the quality producers seem to be within 30 miles of the Belgian border which probably explains why they are so good. These beers are literally 'keeping beers' which used to be brewed in February and March. They were laid down for drinking later in the year when warm weather precluded brewing due to unpredictable fermentations.

Farmhouse breweries started this type of beer but they seemed to have died out until around 1970 when they re-emerged. The best examples come in corked 75 centilitre champagne style bottles. Most of these beers are malt accented. They can be spicy and are quite strong, normally between 5.5% and 8.0%. Some producers use a top fermenting ale yeast and others a lager yeast but fermented at ale temperatures. Nowadays these beers are made throughout the year but seasonal specials appear in March ('BiÈre de Mars') and Christmas ('BiÈre de Noel'). The best examples I have tasted are brewed by Castelain, Duyck and St Sylvestre.

Castelain is situated near Lens (in a village called Benifontaine) and its principal beers are called 'Ch'ti' which I think is slang for a Northerner. Both a Blonde (6.5%), brown (brune) and an Amber (6.0%) are made - all

are filtered and modestly sweet. A stronger fruitier tasting beer called 'St Arnoldus' is produced which is 7.2% and is bottled conditioned. The premium beer produced by Castelain is the excellent 'Triple', a bottle conditioned bruiser of 7.5% which mimics a Belgian Abbey triple but has the fruity sweetness of a biÈre de garde. Castelain also make some seasonal beers but the only one I have managed to track down is a full bodied Easter beer.

Brasserie Duyck operates in the village of Jenlain near Valenciennes and its principal beer is named 'Jenlain' (6.5%). Production has increased in recent years and Jenlain has appeared in both Sainsburys and Safeway in the last few years, and is often seen in supermarkets in Northern France. It's a light amber colour and the taste is malty but with some fruit and spice undertones. In the last few years this beer has been available on draught and I look forward to trying this version. In 1999 a new beer called 'Blonde Speciale' was launched which has the character of a fruity lager. Duyck also make a number of other brews amongst which are 'Sebourg' (6.0%), 'Goldenburg' (5.9%), 'Bionelle' (5.5), 'DB' (5.5%) and 'La 200'4 (which I first saw in 2002) at 5.9%. Two seasonal beers are made - a spring beer called 'Printemps' (5.4%) which is disappointing, and a more impressive complex Christmas brew called Noel (6.5%).

St Sylvestre is based in St Sylvestre Capel near Steenvoorde, virtually in Belgium.

This brewery has been family owned since 1920 and it makes several delicious beers.

The flagship product is called 'Trois Monts', or more simply '3 Monts', which is a reference to the three mountains - Monts Cats, Cassels and

Recollets. These are really no more than hills but in the flat lands of Flanders they are jokingly called mountains! At 8.5% it is filtered and is drier than most bières de gardes and a little hoppier. A similar strength abbey style beer called 'Templier' is brewed which is bottled conditioned and this is a deep red coloured brew which has more fruit than malt but with a balancing bitterness - well recommended. A nice hoppy 'Bière de Mars' is brewed in February which is 8% but this has been re-named Nouvelle to allow for sales beyond March and is now bottled with yeast.

The Christmas offering is a dark malt accented beverage called 'Noel' which at 8% gives a warming alcoholic flavour. Other beers made include Coudebeer (8.5%) made for the village of coudekerque, 'Ophelia' (5%), 'Gavroche' (8.5%) and 'Luxe de Moulin'.

There are a number of other notable producers. These include Annoeullin near Lille who make Pastor Ale (6.5%) and a wheat beer called 'Bière de Froment'. Brasserie La Choulette in Hordain (very close to Brasserie Dycke) brew an excellent beer called 'Bière de sans Culottes' (no trousers) and this 6.5% offering is lightly fruity and slightly citrusy. A darker beer is made called 'La Choulette' -not tasted and also a stronger brew called 'Robespierre' (7.5%). Grande brasserie modern De Terken is in Roubaix near Lille and they make a bière de garde called 'Septante' (7.5%) which is matured for three months. Brasserie Monceau St Waas is near Cambrai and is also called Brasserie Descamps, but I have no idea why. It makes a number of beers, the principal one being L'Avenoise (5.5%), which also appears as 'Vieille Garde'. Brasserie Semeuse of Lille is part of the St Omer group of breweries and this small off-shoot brews a beer called 'Réserve du Brasseur' (6.5%) which is a spicy beer with some sweet malt influence.

Finally we come to Brasserie Theiller in

Louvignies operated in a cellar below the brewer's house which brews just 40 gallons several times a month. Only one beer is made called 'La Bavaisienne' and despite many efforts I have not yet managed to track down a bottle - so more Sherlock Holmes work needed on this rare beer.

As you can see French beer is more than just cheap lager but you have to make an effort to see beyond the usual offering. Believe me it's worth the effort. Just look out for champagne style bottles nestling amongst the shelves of French lager and you have probably discovered Biere De Garde.

A votre sante.
Brian Bosworth
Rockingham Ales

Thanks Brian - This series has been a wonderfully researched and your hard work is most appreciated
Marcus Sims - Editor.

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Peterborough Beer Festival 2



On 9th October a group of branch members travelled to Mumbles in Wales to take part in the naming and dedication of “Peterborough Beer Festival 2”, the second life-saving craft that you, the customers of our beer festival have bought for the RNLB by chucking your change in the bucket. The picture above shows Claire Botton naming the boat with half a pint of Oakham Ales White Dwarf - much more appropriate than the traditional champagne in the circumstances.

The picture below, taken by Dick Porter of the Swansea branch of CAMRA, shows your boat in a practise rescue session in strong winds shortly after the ceremony.



Peterborough CAMRA's Pub of the Year 2000

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GOLD AWARD WINNER 2002

APPLICATION TO JOIN CAMRA - JOIN THE CROWD!

I/we wish to become members of the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.

Name(s).....

Address.....

.....

.....Post Code.....

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

I/We enclose the remittance for:

Single Membership £16 ()

Life £288 ()

Joint Membership £19 ()

Life £342 () at same address.

Under 26 Member £ 9 ()

Retired & over 60 £ 9 ()

Life £162 ()

Retired Joint £12 ()

Life £216 () at same address.

Remittance payable to CAMRA.

Please send to Memberships, CAMRA Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW

Cambridgeshire POTY 2004



Paul and Mandy, licensees of the Coalheavers Arms were presented with their award as Cambridgeshire Pub of the Year, 2004 by branch chairman, Noel Ryland (left) at their very successful and popular September Beer Festival (see below).

The pub was chosen after CAMRA branches throughout Cambridgeshire visited pubs in the area and scored the pubs in several categories.



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The Brewery Tap

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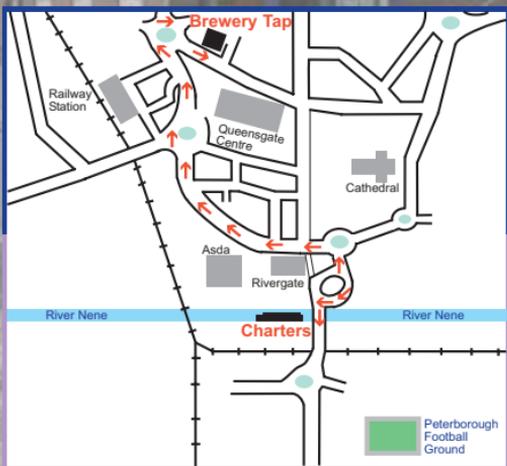
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Peterborough CAMRA Cricket

Another successful season has come to an end with over 30 games being played throughout the summer. We won more than we lost with the Captain, Nick Bradbury, once again being key to success with a batting average over 100. At the end of season presentation night the following received awards:

Best Batsman	Nick Bradbury
Best Bowler	Neil Wright
Best Fielder	Stuart Masheder
Most Improved Player	Jonny Anderson
Most "Ducks"	Richard Telford
Most Dropped Catches	David Allett
Paul Wright Award for Outstanding Contribution	David Allett

We would like to thank Oakham Ales, Hand & Heart and the Beer Festival for supporting us. Special thanks to Sue Peck, Lite FM and David Botton whose efforts at the festival lunch time quiz raised over £550 for the club.

We are off for our winter break but will be publishing the results to our annual quiz in the next Beer Around Ere. Net practice will start early next year, anyone wishing to play please call me on 0870 334 0644.

Matthew Mace

Do you live in or near

Barnack, Ufford, Tallington or Uffington

or around

Gretton, Weldon, Haringworth or Bulwick

If so could you help the campaign by delivering
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0870 334 0322 (h), 01733 422570 (w) or 07944 869656 (m)

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BOGARTS - BORN AGAIN

I have some very good news. In a recent issue of Beer Around 'Ere I reported that Bogarts in Peterborough had closed its doors for the last time.

This situation no longer stands true!

Restaurant owner Tom Millino, who owns the Italian restaurant next door to Bogarts, has bought it out!

Tom has gutted the building and is fully refurbishing the premises to its full glory. I am not just talking about a lick of paint here!

There will be six or seven beer engines featuring some of our old favourites such as Hop Back Summer Lightning and Oakham JHB along with an ever changing guest selection. The house beer will be Everards. The pub is expected to open in mid November.

I enclose a picture of the pub mid-refurbishment.

Marcus Sims





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GOLD AWARD NOMINATIONS

You may have seen write ups on recent issues of evenings spent in pleasant fashion, drinking glorious real ale and presenting the deserving landlords with a certificate claiming what a fine establishment they run.

Below is the form you need to fill in, in order to nominate the landlord of that fine pub that has somehow escaped our attention.

You need to be a CAMRA member to nominate a pub and the must have done something new to help the cause of CAMRA or Real Ale drinkers such as adding guest beers, improving the ale quality, adding real ale in a bottle or traditional cider, introducing traditional pub games, etc, etc.

If you have found such a pub, then fill in the form and send it to the Branch Secretary (See contacts page).

Please enclose your name, address, telephone number and CAMRA membership number.

CAMRA - PETERBOROUGH & DISTRICT BRANCH NOMINATION FOR GOLD AWARD

PUB NAME

PUB ADDRESS

NOMINATED BY

MEMBERSHIP NO.

CONTACT PHONE NO.

REASON FOR NOMINATION

.....

.....

.....

.....

SIGNEDDATE

BRANCH CONTACTS

Branch Committee

<i>Secretary:</i>	Harry Morten 49 St Margarets Road, Peterborough PE2 9EA	0870 334 0320 01733 422279 (w) 07900 056940 (m) 08707 333577 (fax) info@real-ale.org.uk
<i>Chairman:</i>	Noel Ryland	0870 334 0322 01733 422570 (w) 07944 869656 (m) nryland@britishsugar.co.uk
<i>Treasurer:</i>	Paul Beecham	0870 334 0321
<i>Vice Chair:</i>	David Murray david-murray@supanet.com	0870 334 0323
<i>Social Sec:</i>	Paul Brammer	0870 334 0324 07903 651583 (m)
<i>Pubs Officer:</i>	Steve Williams steve@pubhistory.freeseerve.co.uk	07802 896641 (m)
<i>Press Officer:</i>	Derek Gibson	0870 334 0325 01733 866724 (w)
<i>Under 26's</i>	Penny Lane	0870 334 0326
<i>Membership:</i>	Daryl Ling	0870 334 0327
<i>Festival Org:</i>	Mike Lane	0870 334 0621

Beer Around 'Ere

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<i>Postal Distr:</i>	Daryl Ling	0870 334 0327

Brewery Liaison Officers

Blencowe	Paul Brammer	0870 334 0645
Blue Bell	John Hunt	0870 334 0646
Elgoods:	Nikki Withers	0870 334 0641
Grainstore	Lew Clayton	0870 334 0643
Melbourn	Matt Mace	0870 334 0644
Oakham Ales	Dave Allett	0870 334 0642
Rockingham	Mick Bolshaw	
Two Halves	Dawn Mason	
Ufford Ales	Matt Mace	0870 334 0644

Trading Standards

Peterborough	01733 453532
Cambridgeshire	0845 3030666
Lincolnshire	01522 552401
Northampton	01604 707900

Web sites: www.real-ale.org.uk & www.beer-fest.org.uk

BAR ROYAL OR BAR ROYALE

The Bar Royal on Westgate, Peterborough has recently changed hands, and I am pleased to say for the better! The new manager has introduced two new beer engines serving good quality real ales with both a regular and guest bitter.

There will also be a range of pub grub available and a mexican style restaurant and cocktail bar upstairs. The pub as been decorated in a bright and colourful paint scheme.

At the weekends there will be a selection of easy listening and chill-out music.

Go on - give it a go.



REGISTERED ADVISERS:-

Sean P. Reynolds FFA, MFA, FIA,
Nicola I. H. Reynolds BA (Hons), CFA

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Sean Reynolds, Senior Partner, is a life member of CAMRA.

National Pubs Week 2005

CAMRA, the Campaign for Real Ale, today announced that National Pubs Week 2005 will take place between Saturday 19th and Saturday 26th February as a celebration of British pubs.

National Pubs Week was originally launched in February 2003 to encourage more people to visit pubs more regularly after research had shown that approximately 20 pubs closed every month. 15,000 pubs have participated in the precious two years of the campaign.



Due to this success, CAMRA has now made National Pubs Week a calendar event. Mike Benner, CAMRA's Chief Executive said, "National Pubs Week was an event created to encourage people to visit pubs more regularly at a time of year when trade can be slow for the industry. We have been delighted with the success of this campaign over the last few years and urge all pubs to start thinking of what events they can run at the end of February to entice more people into British pubs."

Pub Participation

CAMRA will this year be offering free posters and beer mats for pubs to promote National

Pubs Week. These can be ordered on-line by visiting www.camra.org.uk/pubsweek or calling Samantha Jones on 01727 867201.

National Pubs Week Website

www.camra.org.uk/pubsweek CAMRA's National Pubs Week website will be set up to help the media and pubs to promote National Pubs Week. This will include:

- * A list of National Pubs Week events and a chance for pubs to advertise their events for free
- * Ideas for pub events
- * National Pubs Week Press Releases
- * A huge selection of pub crawls to try in National Pubs Week
- * Competitions
- * Press release templates for pubs to use to promote their National Pubs Week events to the media
- * Advice sheets for pubs

Mike Benner said, "We will be producing the promotional material in the very near future and I would urge all publicans, whether they serve real ale or not, to get their orders in as soon as possible so that CAMRA can get the packs out in time for them to build up local interest in National Pubs Week."

Benner concluded, "In today's competitive leisure industry, it is important that pubs become more marketing focused to attract and keep custom. They do not have to organise really imaginative events - pub quizzes, food promotions, themed nights, pub crawls with other pubs can all work if that is what their locals want."

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