



Vol 35 No 1 SPRING 2010

Wellington Arms is North Beds CAMRA's Pub of the Year



In This Issue

CHAIRMAN'S CORNER NEW FIRKIN EDITOR WELLIE IS POTY! PUB NEWS SOD IS CHAMPION SPRING BEER FESTIVALS THE CHEQUERS LIVES! LONDON EXPLOSION BEDFORD WALKABOUT JOIN CAMRA TODAY! BRANCH DIARY

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Chairman's Corner



would like to take this opportunity on behalf of the branch to thank Peter Argyle for all the hard work he has put into being editor of The Firkin and previously The Firkin Weakly over

the past nineteen years. Peter has brought our magazine through many changes for the better, up to the latest in full colour. At the same time I wish Fytton Rowland all the best as new editor. He introduces himself on page 5.

The bad weather aound Christmas and the start of January clashed with the delivery of the winter edition of The Firkin and I can only apologise to our readers for any delays in them reaching your pubs. At the same time I must thank all those who struggled round delivering the magazines in what must be the worst weather conditions for many years.

Our Christmas Party in December at the White Horse in Newnham Avenue, Bedford, was well attended by our members, and thanks are due to Nigel and his staff for another great evening

bringing together old friends and a few new faces. In January, we visited the rural pubs to the South of our area and in February we made a trip around the rural pubs to the West and North of our area. We are limited on these excursions not only by the size of the minibus and but also by the number that the pubs visited can handle. So book your place early! Also in January we had a walking tour around the pubs in Bedford, and this again was well attended and a good time was had by all.

In January I attended a day at the Greene King Brewery in Bury St Edmunds. This proved to be a very interesting day. We were given an in-depth tour of the brewery, visiting many areas not normally visited by visitors. This was followed by a talk on the future of brewing in Britain based on The Cask Report 2009-2010 (reviewed in our last issue). Most of the questions asked were answered in a very straightforward and honest way.

Please join CAMRA and help the fight against pub closures and for more real ale! Don Allan Branch Chairman

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Wellie wins POTY 2009



AMRA's North Bedfordshire Pub of the Year 2010 is the Wellington Arms in Wellington Street, Bedford. Better known to regulars as the "Wellie", the pub was North Beds' first Pub of Year in 2001 and continued to win the annual award for the following four years, with a sixth branch title in 2008. It went on to win the Bedfordshire county title in 2001 and 2008, and the East Anglia title in 2001, but has never made it to the final shortlist for CAMRA's national Pub of the Year award.

Once a rather run-down street-corner pub, the Wellie was sold by Charles Wells in the early 1990s to regional pub company Burlison Inns, which has leased it to brewers B&T of Shefford since 1998. Although strictly tied to B&T, the pub operates more like a free house with 14 handpumps offering guest real ales from regional and micro-breweries throughout the country, as well as regular beers from B&T and two brands of real cider or perry. In the 12 years since its re-launch, it has become the destination real ale pub for local CAMRA members and visitors to the town, and a regular entry in CAMRA's annual Good Beer Guide.

Managers Royston Beer and Lesley Griffin have worked hard to earn the Wellington Arms its seventh Pub of the Year award. The pub is open daily from 12 noon to 11pm (10.30pm on Sunday) and can be busy with real ale lovers, especially on Friday and Saturday. Food is limited to filled rolls at lunchtime on Monday to Saturday, so don't expect a banquet other than in the wide range of often rare beers in the row of handpumps that fill the bar. A range of speciality draught and bottled beers from Belgium, Germany, the Czech Republic and other countries is also available.

The pub runs its own beer festival twice a year, usually in the spring and autumn, at which there even more real ales are on offer. However, with the range of beers available every week you could be forgiven for thinking that there is a permanent festival on!

The branch will present a framed certificate to Royston and Lesley in a few weeks' time.

County and regional winners Meanwhile, CAMRA's South Beds Branch has chosen another of B&T's pubs, the **Globe at Dunstable**, as its branch Pub of the Year - for the fourth consecutive year. When East Beds Branch has chosen its own new Pub of the Year, the three branch winners will go head to head for CAMRA's Bedfordshire title 2010. The county winner will then compete with the best from around the region for the East Anglia Pub of the Year title.



Last year the **Globe at Dunstable** won the Bedfordshire county title, but the East Anglia title was won by the **Wheatsheaf at Writtle**, near Chelmsford, Essex. Sadly, no East Anglian pub made it to the national shortlist – the final group of four were the **Royal Oak Inn at Wantage**, Oxfordshire, the **Crown Hotel at Worthington**, Greater Manchester, the **Royal Oak at Friday Street**, West Sussex, and the **Kelham Island Tavern in Sheffield**. The winner for 2009 was announced in mid-February, and it was the **Kelham Island Tavern** – retaining the title for a second consecutive year, the first time this has happened in CAMRA's history.



agle-eyed regular readers of The Firkin may have noticed a new editor's name in the Winter 2009-10 issue. Now I'd like to introduce myself properly. I'm Fytton Rowland, and I have lived in Bedford for ten years. In an earlier life I worked in publishing as an editor, which may gualify me for this post! For about twenty years until I retired two years ago I was an academic at Loughborough University. My part-time job now is a tour guide at Wells & Young's brewery, where our chairman, Don Allan, is one of my colleagues. Don quickly convinced me that it was time I joined CAMRA. At my first Branch AGM, Peter Argyle said he wanted to stand down as editor and I was silly enough to say I'd be prepared to give a little help on *The Firkin*. And here I am... Peter and I both read the same subject at the same university many years ago, but he was a couple of years before me, so he has handed over to a younger man - just!

My interest in real ale extends to real food, and I am Secretary of the Bedford group of Taste Real Food. I am also a member of the Zero Carbon Castle Group. Logically, I am also a public transport enthusiast. So a new enterprise in Yorkshire, called Beer n Buses, intrigues me. It offers eight-day package holidays combining visits to the scenic parts of Yorkshire and the Northeast with plenty of real-ale opportunities, with the travelling being on buses and trains. The advantages in terms of breathalysers are obvious! For details, see http://www.BeerandBuses.co.uk

Finally – please send me some *Letters to the Editor* for publication! My e-mail address is fytton@googlemail.com and the postal address is Fytton Rowland, 73 Dudley Street, Bedford MK40 3TA.

Great British Beer Festival advance tickets now available!

Advance tickets for the GBBF at Earls Court, London, on 3-7 August 2010 are now available at prices that offer a discount on the door prices. They are priced at £6 for CAMRA members or £8 for non-members for one-day tickets, and £20 for CAMRA members or £23 for nonmembers for the full five-day ticket. Phone 0844 412 4640 for more details and to book.

Fickin

Published every three months by the North Bedfordshire Branch of CAMRA, the Campaign for Real Ale. The Firkin is produced and distributed by volunteers to most pubs and clubs in Bedfordshire north of a line joining the M1, Clophill, Shefford and Tempsford. We welcome correspondence and any relevant features for publication. Views expressed here may not be those of the Editor, the Campaign for Real Ale, or its North Bedfordshire Branch. Items for publication in the next issue should reach the Editor by the date at the foot of this page. Edited by Fytton Rowland 73 Dudley Street. Bedford MK40 3TA Tel 01234 303221

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Pub News

The Guinea, Moggerhanger

The new licensee Jeff Gunn is on a tenancy. The opening hours are: Sun 1000-2300, Mon-Thu 1200-2300, Fri 1200-2400, Sat 1000-2400. The public bar is no longer in use.

Carpenters Arms, Cranfield

Welcome to James Shanks who took over The Carps in December 2009 with help from his wife Paula and sons Ashley and Ryan. two handpumps one serving Eagle IPA and the other with a weekly guest ale. Serving classic Pub food freshly cooked to order at lunch times and in the evening seven days a week with on Sunday's a roast dinner. James is hoping when the weather gets a bit better to transform the garden and Vine Patio ready for summer and is hoping to stage a beer festival at the May Bank Holiday.



Carpenters Arms, Cranfield

Bell, Cotton End

Lorraine Arnold has taken over as licensee of the Bell and currently has two hand pumps serving cask ales on the recent visit these were London Pride and Shepherd Neame Master Brew. This is a traditional small thatched, one bar pub with an interesting collection of airship pictures.

Knife & Cleaver, Houghton Conquest

The new landlord Steve Georgiou intends to keep the Knife and Cleaver as a quality restaurant and hotel introducing a Greek and continental influence to its menus. At present it has one hand pump serving real ale.



Three Tuns, Biddenham

Three Tuns, Biddenham

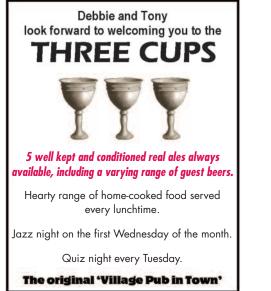
Welcome to Ian and Manju Jones, new landlords at this popular village pub just off the A4280 west of Bedford. Ian is a CAMRA member and plans to expand the range of real ales. Greene King IPA and Abbot are always available, with XX Mild and Morland Original under the guest handpumps when we called recently. Ian hopes to make XX a regular as soon as he can get another handpump fitted. The food menu offers a range of home-cooked meals, with fresh fish and South Asian dishes a speciality. The pub has an extensive and attractive garden with a secure children's play area. A shelter in the garden will also host regular real ale festivals, with the first tasking place over Easter weekend, opening on Good Friday, 2nd April. Call 01234 354847 or visit www.threetunsbiddenham.com

Bankers Draft, High Street, Bedford

Some unusual guest beers have appeared at this Wetherspoon's Lloyds No 1 pub in the town centre, not always from Wetherspoons' published bi-monthly list. On recent visits we have found Summerskills Guzzale, Bath Dark Hare and White Park Bedford Best from our own local micro-brewery in Cranfield.

Correction

Apologies both to the campaigners and to our readers for locating the **White Horse** in the wrong village in the *Local pub campaigns* feature in our last issue. While the Five Bells campaign is in Riseley, the White Horse is of course in **Keysoe**.



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Spring Beer Festivals

St Neots Booze on the Ouse Beer Festival Thu 18 to Sat 20 March at the Priory Centre, Priory Lane, PE19 2BH. Open Thu 5-10.45, Fri/Sat 12-10.45, admission Thu/Fri before 7pm £1, Thu eve £2, Fri eve £3, Sat £1 all day, CAMRA members free all sessions. More than 50 cask beers, foreign beers, real cider, souvenir glass, tombola, CAMRA shop. Hot and cold food, free soft drinks for drivers. Regular X5 express buses from Bedford. *www.huntscamra.org.uk/festivals*

East Anglian Beer Festival

Wed 21 to Sat 24 April at the Corn Exchange, Bury St Edmunds

Banbury Beer Festival 2010 Thursday 6th - Saturday 8th May. Details not yet available. www.camra.org.uk/festivals

Banbury Beer Festival

Thu 6 to Sat 8 May at the TA Centre, Oxford Road



OX16 9AN. Admission Thu 5-11 (£1), Fri 12-12 (£2, after 5pm £4), Sat 11-11 (£3, after 5pm £1), CAMRA members free. www.banburybeerfest.org.uk

37th Cambridge Beer Festival

Mon 17 to Sat 22 May, under canvas on Jesus Green (bus stn 5 min). Opening hours and admission charges to be confirmed. More than 200 real ales plus coder, English wines and foreign beers. Traditional hot and cold food. Safe footwear essential. Easy journey from Bedford by X5 bus. www.cambridge-camra.org.uk

Northamptonshire Beer Festival

Thu 27 to Sat 29 May at Delapré Abbey, Northampton. Organised jointly by CAMRA Northants and the Friends of Delapré Abbey. *www.northantscamra.org.uk* Bus P1 from Bedford.



Champion Beer Of East Anglia: One of ours from North Beds!

ach year all the CAMRA branches in the East Anglia region submit their favourite beers in eleven different categories. B&T Brewery, generally known by its previous name of Banks & Taylor, has been brewing now in its architecturally unremarkable site in Shefford since 1982. A wide range of distinctive beers is produced, and it is pleasing to report that one of their longest established brews, SOD (Shefford Old Dark) won the title of CAMRA Champion beer of East Anglia at the recent Harwich Beer Festival. Shefford Old Dark (SOD) – A.B.V 5% – is a rich, fruity flavoured dark beer with caramel flavours, brewed using Pearl pale malt, Crystal malt, Caramel and Cascade hops.

The top three, with their categories, were:1st. B&T Shefford Old Dark (Old Ale); 2nd. Milton Nero (Stout); 3rd. Elgood's Cambridge Bitter (Bitter). The other category winners were: Greene King XX Mild (Mild); Milton Pegasus (Best Bitter); Woodforde's Admiral's Revenge (Strong Bitter); Farmer's Puck's Folly (Golden Ales); Fox Grizzly Beer

(Speciality Beer); Red Squirrel London Porter (Porter); Adnams Tally Ho! (Barley Wine); Pitfield 1850 London Porter (Bottled Ale).



Whilst B&T beers have won many awards at both CAMRA and industry competitions over the years, this one is particularly important as it will open the entry door to the competition for Champion Beer of Britain at the Great British

Beer Festival in August 2010. Someone has to win, so why not B&T? That would indeed be a boost for brewing in Bedfordshire.

There is also news on the pub front where the number of B&T tied houses is gradually increasing. Initially there was The Brewery Tap in Shefford, then the Wellington Arms in Bedford, CAMRA's 2010 North Beds Pub of the Year. Then came the Globe in Dunstable, CAMRA's 2010 South Beds Pub of the Year, followed by the Elm Tree in Cambridge. The latter remains owned by Charles Wells but is let free of tie to B&T, subject to there always being a Wells & Young's beer on the bar. Now there is news of a fifth pub: The Albion in Ampthill, which was once owned by Morris's Ampthill brewery back in the 1920s. A succession of ownership changes had seen the pub slump into a pub-chain nonentity, followed by closure late last year. Now it has been purchased by Everards, and let to B&T under Everards' excellent 'Project William' scheme. It is also free of tie, subject to an Everards' beer being on the bar. Some refurbishment of the pub is required, and it is expected to re-open under the B&T banner around Easter.

Beer without Barley

The Winter 2009 issue of the Milton Keynes & North Bucks CAMRA newsletter, Beer Moos, carried an article by Dave Harris with this title, and this is a summary of it. Dave was diagnosed as coeliac four years ago, which means he is intolerant of gluten, a protein found in wheat and barley, and should not ingest anything made from those grains – disastrous for a beer lover. After a long search, he has found the seemingly impossible – some gluten-free beers. In case anyone in our area has the same problem, I'm passing on some of the names he found.

The Jerusalem Tavern in Britton Street, Clerkenwell, London EC1M 5NA, sells gluten-free beer – 'St Peter's G-Free' (4.2% a.b.v.) from St Peters' Brewery, Bungay, Suffolk, which is made from sorghum. This is a wheatbeer style beer made with Amarillo hops from the USA.

At the GBBF last August, the Unusual Beers Bar featured two products from the Hambleton Brewery – 'GFA Gluten-Free Ale' (4.8% a.b.v.), fruity, hoppy and slightly sweet, and 'GFB Gluten-Free Lager', less sweet, less hoppy, and lighter in colour than GFA. Wold Top brewery near Scarborough in Yorkshire produces 'Against the Grain' (4.5% a.b.v.), a full-flavoured bitter with refreshing bitterness: mostly brewed from maize, it does have some malt in it, but the gluten level is low enough for coeliacs. Greens brew six gluten-free beers, though one of t hem is rather elusive and all of them are expensive; the main supermarket chains do sometimes stock them, though. 'Discovery' (6% a.b.v.) is a porter, dark, strong and dry, and is Dave's favourite from the range; other Greens' ales are 'Endeavour' (6% a.b.v.) and Herald (4% a.b.v.), while their lagers are 'Pioneer' (5% a.b.v.) and 'Trailblazer' (4% a.b.v.



he Chequers is situated in Hall End, a cluster of houses separated by fields from the rest of Wootton. Originally a farmhouse, it became a pub early in the twentieth century, and it was later bought by the brewer Charles Wells. It was a thriving business when I arrived in the area in the late 1960s but by the end of the century things were rather different. Trade gradually declined over the last fifteen years or so. One of the results of the poor trading was a lack of investment, and the place began to look seriously neglected. In the spring of 2008 the last tenants gave in their notice and departed. No-one wanted to take it on. I suspect the available trading figures put people off. In May 2009 Wells decided to close the pub and put it with its adjoining field up for sale.

The Chequers, Wootton – Sometimes a pub closure is for the better

As usual in these circumstances, lots of people who had not used the pub for ages were very unhappy about the closure. Some even formed a group to see whether they could buy the property. However, from the start it appeared that there was some serious interest, and there were lots of rumours. By September the sale was in the hands of the solicitors with an expected completion in October and that the purchasers were intending to retain the licence. Once the sale went through the pub, now a free house, was leased it to a couple with previous experience of the trade. A considerable amount of remedial building work has been done and new furnishings have been installed throughout. One room now functions as the restaurant whilst the other sells a good range of drinks including three ales on draught. The pub re-opened on 15th January with much approval from the local populace. Iohn Martin

CAMRA Champion Winter Beer of Britain 2010 – National Winter Ales Festival, Manchester

Elland 1872 Porter is a timeless classic! 1872 Porter from the Elland Brewery, West Yorkshire, has today been crowned the Supreme Champion Winter Beer of Britain 2010 at the National Winter Ales Festival in Manchester. The 6.5% a.b.v. porter is described in the Good Beer Guide as a 'creamy, full-flavoured porter, with rich liquorice flavours with a hint of chocolate from roast malt, and a soft but satisfying aftertaste of bittersweet roast and malt.'

Graham Donning, National Winter Ales Festival organiser, said 'A timeless classic well worthy of this accolade. It has won many awards at CAMRA beer festivals in the past, and it's great to see this small brewer achieving such success.'

Winning today is especially sweet for Dave

Sanders, Head Brewer at Elland, who said: 'It absolutely brilliant; we came second last year and I am thrilled to finish on top in 2010. We originally started brewing this beer at the West Yorkshire brewery, so there's quite a history behind this Victorian recipe.'

In the Overall awards, Silver went to Breconshire's Ramblers Ruin, whilst the Bronze medal went to Acorn's Gorlovka Imperial Stout. The Champion Winter Beer of Britain competition is sponsored by JD Wetherspoon. Drinkers at the National Winter Ales Festival were able to sample the winning brews, as well as a formidable selection of over 200 different beers, including a range of ciders and perries. Elland's 1872 Porter will now enter into the final of the Champion Beer of Britain competition at the Great British Beer Festival, Earls Court, London, in August 2010.



n the eighteenth century the favourite tipple was 'three threads', a mixture of unhopped sweet ale, a lighter hopped beer and 'tuppenny', a strong beer costing two old pence a quart. Three threads (a.k.a. 'entire butt') was a pain for bar staff, as they had to go to three barrels to serve each pint. In 1722 Ralph Harwood of the Bell Brewery in Shoreditch replicated the strength and taste of the mix in one cask. This became accepted and was copied by the other big brewers in the capital. Its success spread, especially among thy market porters, and it was soon named after them, 'porter'.

Porter was a robust, substantial, dark brown beer with a creamy head. It was very heavily hopped, which meant it could be kept all year and the imbibers didn't have to put up with substandard rubbish between the optimal brewing times of October and March. Due to its increased stability, the landlords loved it. It was very strong, with an ABV of about 7%, much stronger than today's premium beers.

There were various kinds of porter and the blackest and strongest were known as 'extra stout porters'. This name soon contracted to simply 'stout'. An Irish brewer heard about the drink's popularity and he came to London to get the recipe. He took the recipe home to his Dublin brewery and started to make it. His name was Arthur Guinness.

Porter was a great improvement on previous drinks. Its darker, dryer taste was achieved by deeply roasting the malt and mashing the mixture at a much higher temperature than used previously. To be commercially viable, much larger vessels were made and only the largest London brewers had the assets to afford them. In 1760, Samuel Whitbread's Chiswell Street Brewery built a Porter Tun room which was second in size only to Westminster Hall, and held a massive beer vat. Other big brewers then started to compete. Henry Thrale's porter vat upon completion could hold a hundred people sitting down to dine. The Meux brewery was not to be outdone and built one sixty feet wide by twenty-three feet high, and had two hundred people dining inside. They then topped the competition by building a second that was only slightly smaller.

Alas, in 1814 the Meux's Horse Shoe Brewery tragedy occurred. The wooden brewery vat, which stood at the junction of Oxford Street and Tottenham Court Road, holding over a million pints of porter, developed a crack in one of its massive iron hoops. A workman noticed it, but he thought it wouldn't be a problem as each hoop weighed about a quarter of a ton and there were twenty-nine of them. A few hours later there was an explosion so loud that it was heard five miles away. The vat had burst and the force exploded the second vat. The one-foot thick, twenty-five foot high brewery walls had no chance, and the surrounding streets were awash with beer.

Many people drowned in initial wave, and others were crushed in the stampede to drink from the gutters, which in turn hampered rescuers trying to save those trapped in the rubble. The dead bodies were taken to a house to be identified by their grieving relatives. Unfortunately they were accompanied by sightseers who were paying the house-owner to view the cadavers. There were so many people there that the floor collapsed under their weight, and this killed many more. The survivors in hospital reeked of beer, and this caused other patients to riot because they thought that they were not being given alcohol while the newcomers were.

Peter Hull

WHATEVER YOU DO, TAKE PRIDE.



The Bear, Bedford

Bromham Road What had been a rundown, town-centre drinking shop was

Bedford Arms.

transformed and re-opened in 2007 by Charles Wells as a smart new Speciality Beer House only 200m from the bus station. The pub is now run by Laura and Tom, with help from bar manager Bev. Four regular real ales from Wells and Young's are always available, plus about five guest beers usually from different breweries. Bar meals are available daily, with a roast on Sunday.

Bear, High Street

This is the now only surviving traditional pub in the High Street, with a busy back bar for drinkers and a games room with pool at the front. Greene King IPA and a guest beer are always available. There is regular live music in the evening, but you will find a good atmosphere and a mixed clientele at weekends. The outside drinking area to the rear is surprisingly large for such a central location.

Cricketers Arms, Goldington Road

This friendly, one-bar pub has earned guite a following with regular ale drinkers as well as with rugby fans from the nearby Bedford Blues ground. The pub is not normally open at lunchtime, except on Saturdays when there is a rugby match andon Saturday or Sunday for Six Nations games on TV. Licensees Paul and Stephanie offer Adnams Bitter and a choice of guest beers, often including one from Paul's native Wales.

Gordon Arms, Castle Road

This had been a scruffy, downmarket place when Charles Wells transformed it into a smart venue nearly two years ago. Experienced local landlords Ray and Ingrid have made an attractive community pub with a bright, friendly atmosphere. A varied menu is served at lunch, evening, and weekend brunch times. The Ent Shed performance venue next door hosts live music and comedy acts, and is available to hire for private functions.

Bedford walkabout

Not all branch socials mean hopping from one rural pub to another. Sometimes we just use our legs and work off the beer with a bit of exercise. At the end of January, a group of members strolled from Bedford town centre to Russell Park, calling at six pubs on the way.

> Four regular Wells & Young's beers are available, plus a guest ale changing each week.

Devonshire Arms, Dudley Street

The "Devvie" is a friendly, two-bar local in a residential side street off Castle Road. Landlady Val worked for the Wells brewery for many years. Wells Eagle IPA, sometimes Bombardier and normally one or two guest beers are available, with wines also available by the jug. The pub opens evenings only from Monday to Thursday. The pleasant garden includes a grape vine, with

separate spaces for smokers and non-smokers. The annual beer festival in May is popular with locals and customers from further away

White Horse, Newnham Avenue

This large suburban pub near the traffic lights on Goldington Road was a downmarket pub transformed by Charles Wells into a fine venue with a warm welcome. Award-winning landlords Nigel and Sue have helped create a highly successful pub with good beer and food, and successful at charity fund-raising. Wells Eagle IPA, Bombardier and two guest beers are always available, with quiz nights on Sunday and Tuesday, and an "open-mike" night on Monday . The pub's two annual beer and food festivals in May and November attract support from beyond the local area. Find more details on these and all other pubs in Bedfordshire in CAMRA's online pub guide at www.bedspubs.co.uk



Bedford Arms, Bromham Rd

OFT re-opens inquiry into UK pubs market

AMRA has reached agreement with the Office of Fair Trading (OFT) to stay its appeal to the Competition Appeal Tribunal challenging the OFT's initial response to CAMRA's super-complaint in October 2009. CAMRA's appeal is now stayed until Sunday August 1st 2010 to enable the OFT to consider further evidence of anti-competitive behaviour by the large pub owning companies. The OFT will now conduct an open public consultation before reaching a final decision.

CAMRA's super-complaint argued that anti-competitive practices are inflating pub beer prices by around 50 pence a pint, restricting consumer choice and leading to chronic underinvestment in the nation's pubs.

Mike Benner, CAMRA Chief Executive, said: 'We are delighted that the OFT has responded to our appeal by agreeing to conduct an open

consultation and I encourage all parties to use this opportunity to submit further evidence of anti-competitive practice. The consultation will lead to a new and final decision from the OFT.

We are hopeful that on re-examination of the pubs market the OFT will decide to act against anti-competitive behaviour in order to deliver a fair deal for consumers. CAMRA looks forward to working with the OFT to deliver reform of the beer tie so that the pub market works in the interests of consumers.'



Use the Bedfordshire Pub Guide!

The three Bedfordshire CAMRA branches – East. North and South – have worked together to produce a new online guide to pubs in the county.

You can search the guide by pub name, town, village or postcode, and download details to plan individual visits or a local pub crawl. You can even compile and print out your own personal guide to a whole town or village – all free of charge to you and the pubs!

All pubs, hotel bars and sports ground bars open to the public in Bedfordshire and Luton are listed, although full details and a photo are included only where real ale is sold.

You can help us keep the guide up to date. Whether you are the licensee, a pub regular or an occasional visitor, please send amendments c/o the Firkin or email pubguide@northbedscamra.org.uk www.bedspubs.org.uk





This path, which is well supported by the local community, has a co lounge bar and a public bar with various traditional games. The put number of teams in the local leagues. There is a large garden with play area, which is well used in good weather. The River Great Gus with he sconture walks.

Join CAMRA today!

HE Campaign for Real Ale was founded in 1971 to keep real ale alive. Thirty-seven years later we have over 98,000 members and more than 600 British breweries brewing over 2,500 different varieties of real ale. So what does CAMRA do?

Fight pub closures

CAMRA research shows that over 80 pubs closed every month across the country during 2008. Most of these are local community pubs, often run down by their owners and turned into private houses for a quick profit. Many communities no longer have a pub at all. CAMRA works through initiatives such as the Community Pubs Foundation and Pub is the Hub to stop unnecessary pub closures. The next one under threat might be your local!

Fight short measure

Did you realise that 9 out of 10 "pints" of draught beer contain less than 100% liquid? Consumers lose over a million pounds a day through short measure. CAMRA is pressing the Government to change the law so you get what you pay for - a full 20 fluid ounce pint every time.

Promote guest beers

Six out of ten pubs are unable to offer a guest beer of their choice. Two thirds are tied to a single brewery or to a pub company that restricts what they can buy. CAMRA campaigns for a guest beer law to give licensees the right to serve a guest beer of their choice and to improve the accessibility of real ale in British pubs.

Achievements

CAMRA's many achievements include:

- Helping change the law to allow pubs to open longer where it suits the local community.
- Running a powerful campaign for small brewers' duty relief, helping small breweries to invest and become more viable.
- Working with local communities to save hundreds of community pubs from closure.
- Organising over 150 beer festivals a year, including the Great British Beer Festival at London's Earls Court Arena.

Encouraging more than 5,000 volunteers to survey pubs, organise and work at beer festivals. and actively campaign for real ale and pubs. Read more about CAMRA's successful campaigning at www.camra.org.uk

Join CAMRA today!

If you want to make a difference, join CAMRA today! For less than the price of a pint a month, you can join 100,000 other members throughout Britain and help campaign for quality real ale and good pubs.

Single membership costs only £22 a year, reduced to £14 over age 60, under age 26, unemployed or disabled. Save £2 a year and get three months free is you pay by direct debit. Use the form opposite, call 01727 867201 or visit www.camra.org.uk/joinus.

The Salutation 4th Easter **Beer Festival** 2nd - 5th April

Friday Dr Busker

Saturday Viking re-enactment in aid of Spinal Research in Beer Garden

15+ Real Ales available

20 High Street, Blunham 01767 640620

Reference Number

It takes all sorts to campaign for real ale

oin CAMRA today...

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, ALI 4LW.

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1	Title Surname					
F	Forename(s)	🦰				
[Date of Birth (dd/mm/yyyy)					
1	Address	Please state which CAMRA form in?				
.	Postcode	Single Membership				
E	Email address	Joint Membership (Partner at the same address)				
	Tel No (s)	www.camra.org.uk or ca				
	Partner's Details (if Joint Membership	I wish to join the Campaign				
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Branch Diary



BRANCH business meetings are normally held on the third Thursday of alternate months, e.g. January and March. Social and campaigning events are usually held on the second Thursday of each month. Guests are welcome at social events, but members have priority on brewery visits. To book places on trips, call John Martin on 01234 768294 or email socials@northbedscamra.org.uk. For the latest information, check *What's Brewing*, or visit the branch website at *www.northbedscamra.org.uk*

MARCH

Thursday 25th March – Branch meeting Business meeting at the Three Cups, Newnham Street, Bedford, 8 for 8.15pm. CAMRA members only.

APRIL

Thursday 1st April – Presentation at the Wellington Arms

Presentation to the Wellington Arms, Wellington Street, Bedfords North Beds CAMRA's Pub of the Year at 6 p.m. Followed by a visit to Hoggley's Brewery near Towcester leaving at 6.45 p.m. – which is fully booked with a waiting list.

Monday 26th April – Beer Festival Committee meeting

At the Three Cups, Newnham Street, Bedford 8.00 pm for 8.15 p.m.

MAY

Thursday 6th May – Pub Tour of South Beds Details from John Martin .

Thursday 27th May – Branch Meeting

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

JUNE

Thursday 10th June - A visit to six Brewery taps in the Black Country.

Departs the Wellington Arms at 10.00 a.m. Cost will be in the order of \pounds 46 each to include lunch and supper. Bookings are now being taken for this day out.

JULY

Thursday 8th July – Branch Annual general Meeting and Buffet

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

Thursday 22nd July – Branch Meeting

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

More details from the branch Social Organiser, John Martin socials@tipsi.powernet.co.uk

Advertise in the Firkin Promote your pub, product or services in our pages

Produced by local beer drinkers for local beer drinkers – a select target audience. Our readers use shops and taxis to get home, buy insurance and drive cars, as well as spending time in the pub. They also include pub and club licensees. Circulation 3,000 copies every quarter, delivered to almost every pub and real ale club in north Bedfordshire. Full layout is also posted online for at least a year at www.northbedscamra.org.uk Simple artwork created at no extra cost, or supply your own

Reserve space in the next issue by 1st May

To enquire or place an advert, contact: Neil Richards on 01536 358670 or 07710 281381 or email: n.richards@btinternet.com

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Home of *Son of Sid* Microbrewery

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St Georges Day Weekend Beer Festival 23rd-25th April Dr Busker - Fri night

