



FREE THE CASKET FREE

NEWSLETTER OF THE EAST BEDFORDSHIRE BRANCH OF THE CAMPAIGN FOR REAL ALE

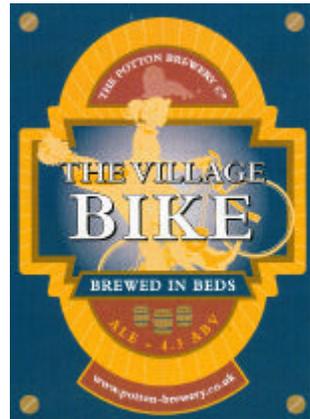


ISSUE NUMBER 10, VOLUME 2. 2005

Awards success for East Anglia, More awards success for East Bedfordshire!

Bedfordshire Pub of the Year 2005

Bedfordshire Beer Of the Year 2005



YOUR LOCAL CAMRA MAGAZINE, PACKED WITH LOCAL NEWS

ENGINEERS ARMS HENLOW

The Engineers arms has been a Pub since 1830. The name comes from the nearby RAF camp which housed the Royal Engineers.

Kevin Machin, the present Landlord, was originally a tenant at the Engineers when it was owned by Bedford brewer Charles Wells.

Wells decided in the 1990's that the Pub was no longer viable and put it on the market. Kevin had the foresight to see the potential of the place as a free house and purchased the property from the Brewery.

Now sixteen years on the Pub just goes from strength to strength.

Kevin and his partner Claire Sturgeon have won many awards over the last few years.

This is an unprecedented fourth year in a row that the pub has won the Campaign for Real Ale's Best Pub in Bedfordshire award.



Two years ago the Pub went even further, winning the Best Pub in East Anglia title.

There are now ten hand pumps, a speciality of the Engineers is the amount of beers from new brewers, seemingly on a weekly basis.

The customers are a mix of age ranges from 18 to 80, with many of the younger ones drinking the real thing!

Our pictures show Customers and friends Enjoying the joint presentation evening at the Engineers.



Kevin and Claire had spent a few days away in Devon and arranged for a baker in Dartmouth to bake two large pasties for the event. Not only were they delicious, but one bore the emblem, Bedfordshire Pub of the year, the other Bedfordshire Beer of the Year for Pottton Brewery



POTTON BREWERY

Run by Bob Hearson and Clive Towner, Potton Brewery started life in 1998. Potton Village Bike, a beer named after a village festival, won Bedfordshire Beer of the Year in 2003.

The same Beer has again won the title for 2005. An excellent achievement for a small, and comparatively new brewery!



A recent new beer, proving very successful is John Cunningham Nightfighter. John Cunningham was a world war two fighter ace nicknamed cats eyes Cunningham. He was credited with having incredible night vision, but in fact his plane was equipped with a new invention called radar that was so top secret nobody realised that he was using it!



East Anglia Success at Great British Beer Festival

Several East Anglia Breweries came away from this years Great British Beer Festival at Olympia with some prestigious awards. The most noted was Crouch Vale brewery from Essex who won the biggest accolade of them all! Crouch Vale Brewers Gold won the supreme award of the champion beer of Britain, a remarkable achievement, and good luck to Olly and his team, a well deserved victory.

Woodforde's from Norfolk won the Best bitter category with Wherry, another excellent beer, which also came third overall in the champion Beer of Britain, so this region had two out of the first three!

But it doesn't end there, Elgoods Black Dog Mild, Cambs, won bronze in the best mild category, Oakham JHB, Cambs, took bronze in the golden ales, Crouch Vale, Brewers Gold, taking the Gold award.

Best Bitter category, Joint silver award to Mighty Oak, Essex, for their Burntwood Bitter, and Ridleys rumpus, Essex, taking joint bronze in the speciality category. Sadly a beer that will disappear with the Greene King takeover.

Black Country tour

Recently a coach full of travellers went to visit the Black Country museum, (or more likely, to visit the Pub situated within the museum.), and to sample some cheap beer! The museum itself consists of exhibits spanning the Industrial revolution, including the running of a couple of trams and trolley buses.

A cast iron house is on display in the extensive grounds, along with a mock coal pit which the visitor can go down, an iron forge and a canal. An old fashion fair ground proved

very popular, particularly the cake walk.

Beers on offer in the on-site pub were Batham mild, a very Drinkable 3.5% ale, and Batham Bitter at 4.3%.



After leaving the museum we made our way to Brierly Hill, and the “Delph run”, a cluster of four pubs situated on a hill in Delph Road. The two most interesting being the Vine, known locally as the “Bull and Bladder” because it was a butchers shop originally. The other, at the bottom of the hill, The Bell, next to the Dudley canal.

Off to West Bromwich for food, at the famous Vine, where the curries are really out of this world!



The Potton Brewery Co.

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**BREWERS OF BEDFORDSHIRE
BEER OF THE YEAR 2003
THE VILLAGE BIKE**

PLEASE MENTION THE “CASKET” WHEN REPLYING TO ADVERTISERS

Greene King take over, and close down Ridleys Brewery.

Ridleys, the Essex Brewery has been producing beers since 1842. The directors of Ridleys recently decided that they no longer wished to continue brewing and invited Greene King to take over the business from them. Greene King duly obliged, but not needing another brewery in the area, having closed Biggleswade a few years ago, and Rayment's in Pelham, announced that Ridleys Brewery at Hartford End will close this Autumn. The tied estate is the part of the business that is most useful to Greene King, and gives them even more of a monopoly in the area.

Tolly Cobbold amalgamated with Ridleys a couple of years ago, so many of these brands will also vanish. Only four beers will survive, Old Bob, Tolly Original, Prospect and Rumpus, and these only as seasonal beers. The beers will of course be brewed at Bury St. Edmunds.

Ridleys have been contract brewing Greene King xx dark mild for a while now, so what is going to happen to this? It does not form a substantial part of the Greene King portfolio, so is it safe, or will this too disappear?

Two other interested parties said they would wish to keep the Brewery open if their bids had been successful, but unfortunately the might of Greene King was too much for them.

CAMRA has organised a petition to save the Ridleys Brewery and you can sign this by going online to www.camra.org.uk

Several Greene King directors have been awarded large bonuses after the Brewery took over the Laurel Pub Company, Tim Bridge, Company chairman of Greene King received a £361,000, with other directors pocketing other smaller amounts.

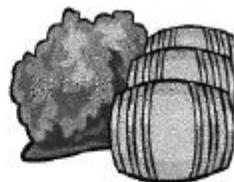
See page 6, Greene King take over Belhaven

THE SIR WILLIAM PEEL HIGH STREET, SANDY

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An ever changing range of Real Ales
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“**OLD STABLES BREWERY**”

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GREENE KING ANNOUNCE YET ANOTHER TAKEOVER!

Greene King have announced the take over of Scotland's biggest brewery, Belhaven. On this occasion the brewing should still continue at Belhaven as Greene King have no brewing capacity in Scotland.

Does this mean that IPA and Abbott Ale will now be brewed North of the border?

Bellhaven shareholders have still to approve the deal as we go to press, but it seems likely that they will.

This will make Greene King a truly national brewer, and the third largest in the country, behind Scottish Courage and Wolverhampton & Dudley.

Bellhaven have a brewing tradition going back almost 800 years, it is Scotland's oldest brewery and supplies it's 39 tied houses as well as the free trade.

Bellhaven 80/- was champion beer of Scotland in 1997.

Along with it's 80/- it also brews the 60/- and 70/-. The shilling depicting the gravity of the beer.

Bellhaven IPA, and a christmas beer, St. Andrews ale.

Let us hope that just for once Greene King keep there word and keep the brewery running!

ON A LIGHTER NOTE!

A duck walked into a bar and asked for a bunch of grapes. The barman said, "we don't sell grapes," the duck again asked for a bunch of grapes. The barman said "This is a pub. We don't sell grapes." The duck again asked for a bunch of grapes and the barman lost his temper and threw him out.

The next night the duck came in and asked for a bunch of grapes. The barman said "We don't sell grapes". The duck again asked for a bunch of grapes. The barman said "I told you last night, this is a pub, We don't sell grapes. We don't have grapes." The duck asked for a bunch of grapes and the barman lost his temper and threw him out.

The next night the duck came in and asked for a bunch of grapes. The barman said "I keep telling you we don't sell grapes." The duck again asked for a bunch of grapes. The barman immediately lost his temper, dragged the duck quaking to the door, threw him into the street and yelled "I've had enough, come in again tomorrow and ask for grapes and I'll glue your webbed feet together."

The next night the duck came in and asked for a tube of superglue. "We don't sell superglue", said the barman. The duck again asked for a tube of superglue, "I told you we don't sell superglue", said the barman.

"Good", said the duck, "In that case I'll have a bunch of grapes!"

PUB QUIZ

1. Which car name translates as the peoples car?
2. From which country does the Lambada dance originate?
3. Whose birthday is celebrated throughout the world on 25th January?
4. Which animal performed the wedding in the Owl and the Pussycat?
5. On what road did Nellie the elephant meet the head of the herd?
6. Which instrument does the leader of an orchestra play?
7. Bewick and Whooper are types of what?
8. The bat is the registered trade mark of which drinks company?
9. What is the relationship between Prince Edward and Lord Linley?
10. To which flower family does garlic belong?
11. Although used a nickname for US soldiers, what does GI actually stand for?
12. For which fabric is macclesfield famous?
13. Who was last seen alive on Lady Ghilaine?
14. In italian art the Virgin Mary is usually depicted wearing what colour?
15. The American Ansel Adams worked in what field?

Answers on page 12



THE WORLD'S SHORTEST FAIRY TALE

Once upon a time a man asked a girl
“will you marry me?”
The girl said “No.”
And the boy lived happily ever after,
And went golfing and fishing and to
the pub a lot.

Vincent Van Gogh was sitting in the corner of a pub. In walked Rembrandt, “Fancy a drink,” he called. “No thanks” Replied Van Gogh, “Iv’e got one ear”



HOPS

An ingredient which flavours beer and gives it an unforgettable aroma!

Hops are used to flavour and bitter beer, and give it aroma. Hops also inhibit the growth of bacteria in the finished beer, and in high quantities aids the precipitation of proteins.

Before hops were used, beer in this country had a short shelf life, and was mainly produced on the premises from where it was sold, usually by the lady of the house, hence the term “ale-wife”.

There is only one hop species, *Humulus Lupulus*, that is used for brewing, although there are a number of varieties within that species, each with its own characteristics.

The hop varieties are chosen for the properties of bitterness, flavour, or bouquet that they will lend to the beer. Hop varieties can be roughly divided into two classes, bittering hops and aroma hops.

As their name implies, bittering hop varieties are those that impart a bitter flavour to beer and have high alpha acid levels.

Aroma hops, with low to medium alpha levels, mainly impart

Characteristic hop aromas to beer. Generally, bittering hops are added at the beginning of boil, a process referred to as “kettle hopping” or “bitter hopping”, while aroma hops are added in the final boil stages for their aromatic and flavouring properties, a process referred to as “late hopping”

In many occasional beers we now see other ingredients added at the final boil stage to produce other flavours and aromas.

Ingredients such as honey, Elderberry, and various fruits.

Fruits, in particular, are very popular in many Belgian beers.

Other strange ingredients are sometimes added to beers to give “different” tastes.

Many micro brewers experiment with tastes and aromas, something that is more difficult for the larger brewers to attempt.

Beers such as Fraoch heather ale, and Nethergate’s Umbel beers flavoured with coriander.

Pine needles and even stinging nettles are sometimes used!



White Horse, Broom



This 17th century grade 2 listed friendly, atmospheric village pub opposite the green has been run by the Hankins family since October 1992 and son Dean and partner Sarah since 1995. Mum Annie is still often seen behind the bar today.

It has held the Cask Marque since March 2001. Greene King IPA plus 2 or 3 Guest Ales available served in tip top condition. The pub having original beams has a tiled bar as well as carpeted bars and an open fireplace where crumpets are cooked Monday evenings from 5.30pm during the winter months also there is a separate smoke free dining room . Outside is a large garden with a patio and Pergola which can be converted to a Marquee when required.

Good food is served every lunchtime, also on Saturday a Brunch and Sunday a traditional lunch. An evening meal is only available to 8pm on Tuesday when fresh Fish and Chips are available.

Live music is held every month as well as a Karaoke evening.

A village fete is held in September to raise money for the St Johns Hospice, Moggerhanger .They collected £2240 last year.

I recommend a visit to this friendly pub and I'm sure a return visit will be made by you as I have done.

Clifford Luff

Pub Feature

The Bell, Sandy

I was assured by the landlord, Dave Earl, who has run the Bell with his wife Pauline for the four and a half years, that the building was a pub in 1882 and has been ever since. The pub is a L shaped, one bar pub with a roaring fire in the Winter. There is a very pleasant fenced garden which houses a Pentanque Piste and a barn with a hovel which is used for summer barbecues and the occasional wedding reception. The barbecues often happen on the spur of the moment if the weather is good enough. There is also karaoke, live music and quiz nights which are held bi weekly on a Tuesday.

The pub was in the Green King Top 100 for the quality of their ale last year. The beers are Green King IPA with occasional Abbott and guest beer. For the last three years they have been in the top three of the Sandy in Bloom competition.

Charities also benefit from the regulars of the Bell raising money for the local elderly and youngsters, this is donated through raffles and a bottle on the bar The Bell is a nice friendly pub, next to the station, which gets busy, catching the commuter trade in the evening.

Opening hours are 12-12.30, 5-11: Friday and Saturday 12-11pm; Sunday 12-10.30pm

For info - a hovel is a covered area. ,

Bob and Janet Trenholme

Good Beer Guide 2006

“The Good Beer Guide...the perfect book when you're Out!” – Andrew Flintoff.

‘Beer Revolution’ in Britain as number of new breweries soars.

Choice for British beer drinkers is booming as a record number of new breweries has been recorded by the 2006 edition of the Good Beer Guide, published recently by the Campaign for Real Ale. Editor Roger Protz says the guide lists more than 80 new breweries, almost twice as many as in the previous year.

“The spate of new micro breweries and the booming regional sector prove there is no ‘real ale crisis’, Protz adds. “In spite of the best efforts of the global brewers who dominate British brewing, there is greater choice today than at any time since the Good Beer Guide was first published in the early 1970s.”

The guide, which lists 4,500 of Britain’s best real ale pubs as well as all the country’s breweries, says the dramatic number of new producers as well as the stability in the regional sector has been fuelled in part by the government’s introduction of Progressive Beer Duty. PBD enables micros and small regional breweries that produce up to 30,000 barrels to pay less duty.

But the main driving force behind the upsurge in new breweries is consumer demand. “Beer lovers are tired of over-hyped national brands and avoid like the plague the bland apologies for lager and the cold, tasteless keg beers produced by the global brewers. Beers with aroma and flavour are back in vogue and smaller brewers are rushing to meet the clamour from consumers. With around 500 micros, 35 family-owned breweries and several bigger regional producers, there is now greater choice .

Since the Campaign for Real ale was founded in 1971. Britain has more micros per head than any country in the world, The Society of Independent Brewers, which represents most of Britain’s micros and smaller regionals – says sales among its members have grown by an average of 12 per cent a year compared to 2004, with six out of 10 SIBA members reporting growth in excess of 10 per cent. Roger Protz comments: “Even the Doubting Thomas of the beer world, the statistical company A C Nielsen, which in recent years has prophesied the virtual obliteration of real ale, reported in July 2005 that the decline in the cask beer sector had bottomed out and there were signs of recovery. Most significantly, Nielsen now supports that micros’ share of the cask beer market has grown to more than 20 per cent, up from 14 per cent in 2003.

CAMRA and the Good Beer Guide have argued for years: that if the cask beer production figures of the four global brewers – Scottish & Newcastle, Interbrew, Coors and Carlsberg – are stripped out, the regionals and micros can be seen to be in growth.”

The guide points to the “rude good health” of the regional brewing sector:

*Timothy Taylor in Keighley, West Yorkshire, have invested around £11 million over a decade to enable production to grow from 28,000 barrels a year in 1997 to close to 50,000 today.

*Fuller’s in Chiswick, west London, is now a major national force, with London Pride alone accounting for 130,000 barrels a year, making it the biggest-selling cask beer in Britain.

*Adnams in Southwold, Suffolk, has had to add new fermenting capacity three times in recent years to cope with the demand for its beers.

See page 14

National Apple Day

and local Farmer's Market



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SUNDAY 14 OCTOBER
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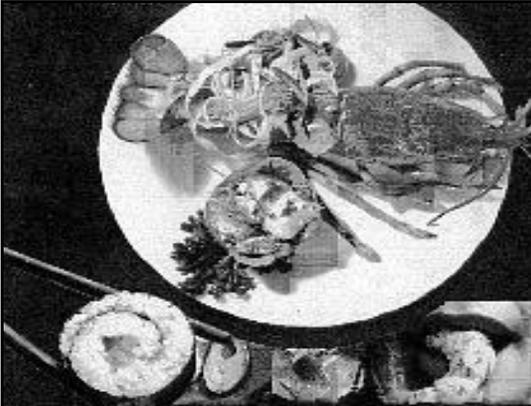
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The Lighter side of life!

A man is sitting in a pub when he hears a bowl of peanuts on the bar say “Oooh, you really are amazing. Oooh, you are lovely”. Then the fruit machine shouted “Rubbish, look at the state of that haircut, and those socks don’t go with those shoes”. The barman apologised. “I’m sorry”, he said “The nut’s are complimentary but the fruit machine is out of order!”.

A man with a dog walked into a pub. The Landlord said “Sorry Sir, no dogs.” The man said “I’m blind... It’s my guide dog”. The Landlord looks doubtful and said, “But it’s a Yorkshire Terrier.” The dog owner put on a look of astonishment and said “What? But they told me it was a very small Labrador!”

QUIZ ANSWERS

1. Volkswagen
2. Brazil
3. Robert burns
4. Turkey
5. Mandalay
6. Violin
7. Swan
8. Bacardi
9. Cousins
10. Lily
11. Government Issue
12. Silk
13. Robert Maxwell
14. Blue
15. Photography

A cheeseburger walked into a Pub and asked for 3 pints of bitter, two halves of stout and a double brandy. “Out!” yelled the barman, “I’ve told you before, we don’t serve food “

Please mention the “Casket” when replying to advertisements

Everards of Leicester has invested £20 million in its pub estate and has reaped a rich reward. Cask beer accounts for proportion – and between 2004 and 2005 sales of Tiger Best Bitter increased by 40 per cent and Original by 55 per cent.

Britain, has turned its Bombardier premium bitter into a national brand that is now in the Top Ten biggest sellers.

*Hydes in Manchester has doubled its capacity from 100,000 barrels a year to 200,000, aided by the contract to brew cask Boddingtons for Interbrew.

*Daniel Thwaites, a regional giant in the North-west, went down the nitro-keg route in the 1990s but has now returned to the cask fold with enthusiasm. Cricket hero Andrew Flintoff appears in special promotions for the brewery's Lancaster Bomber.

*Ringwood Brewery in Hampshire started in 1978 as a tiny micro brewing just 10 barrels a week. It is now close to 30,000 barrels a year and built a new brewhouse in 1994 and added new fermenters in 2004.

*Sharp's in Wadebridge, Cornwall, started in 1994 in one unit on an industrial estate. It has now spread to most of the estate and vies with the long-established St Austell Brewery as the biggest producer of cask beer in the county.

*Copper Dragon in Skipton, West Yorkshire, opened in 2003 and has quadrupled production in just three years.

*Hogs Back in Tongham, Surrey, has commissioned new coppers and fermenters to cope with demand, a demand that is met not only by selling to pubs by also by e-commerce.

*The jointly-owned Brakspear and Wychwood breweries in Witney, Oxfordshire, reports sales of Hobgoblin up by almost 50 per cent in the year to the end of May 2005, contributing to a tripling in cask sales since the beer was re-launched in 2003.

And sales of Brakspear Bitter grew by 20 per cent in the free trade – a figure that excludes sales in the Brakspear pub estate.

Yorkshire drinkers are top of the hops!

West Yorkshire is the English county with the biggest number of independent breweries, the 2006 edition of CAMRA's Good Beer Guide reports. The county has 28 breweries producing cask beer, with four of them based in Keighley. North Yorkshire is hard on its neighbour's heels with 22 breweries. In total, the whole Yorkshire region enjoys 66 independent real ale breweries (South Yorkshire 11, East Yorkshire 5).

But the Red Rose is chasing the White Rose hard. Across the Pennines, Greater Manchester has 23 breweries, while Lancashire has 12, a combined total of 35. "One of the fascinating aspects of the Real Ale Revolution is that several counties that rely on tourism to boost their economies have large numbers of breweries," editor Roger Protz says. He cites:

*Cornwall 16

*Devon 18

*Cumbria 15

*Norfolk 20

*Suffolk 13

*Somerset 13

*Highlands & Islands 11

"Cumbria's population trebles in the summer months," Protz says, "while Cornwall's falls by half at the end of the summer holidays. It is not easy for small businesses to make a living in areas with such fluctuating populations, but the success of breweries there proves there is genuine and solidly-based demand for real ale, among locals as well as tourists."

Other counties with substantial numbers of independent breweries include:

*Derbyshire 16

*Staffordshire 13 (includes four in Burton-on-Trent, historic capital of English

brewing)

- *Gloucestershire & Bristol 12
- *Leicestershire & Rutland 12
- *Lincolnshire 12
- *Nottinghamshire 12
- *Wiltshire 12
- *Hampshire 11
- *Warwickshire 11
- *Cheshire 10
- *Kent 10
- *Shropshire 10
- *West Midlands 10

The 2006 good beer guide is on sale now with a cover price of £13.99, but as a CAMRA member you can buy the guide for £11.50, but if you attend one of your branch social events during September or October you may purchase the guide for just £8.50



**THE
ENGINEERS
ARMS
HENLOW
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Free House**

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2002, 2003 and 2004,2005**

**East Anglia Pub of the
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Tel: 01234 346101

The Casket

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Contributions to the *Casket* are always welcome.

Please www.eastbedscamra.org.uk

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1/6 Page:	£10
1/3 Page	£20
1/2 Page	£30
Full Page	£50

Payment to East Beds CAMRA

East Bedfordshire CAMRA – Social Events & Branch Meetings 2005

September:

Wed 28th, branch meeting at the Sir William Peel, Sandy.

October:

Wed 5th-Sat 8th, Bedford Beer and Cider festival

Sunday 14th, National Apple Day. East Beds Cider bar at Bromham Mill near Bedford.

Thurs 20th-27th “Until it runs out”, Henlow beer festival.

Wednesday 26th, Branch meeting, Engineers arms, Henlow.

November:

Wednesday 30th, Branch meeting at the Cock, Broom.

Watch notice boards or visit our web site for other events that may be arranged “on the spur of the moment”.

If you would like to be kept up to date with events please send your e-mail address to Alan Binnington, contact details on page 15