

# ale

Cambridge & District Branch Newsletter

Issue 361

Summer 2013

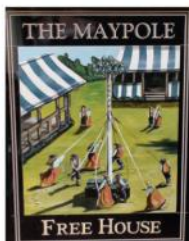


**CAMPAIGN  
FOR  
REAL ALE**

## **Flying Pig Cambridge CAMRA Pub of the Year 2013**

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Hog and Partridge: Most  
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John Nunn: Pub Cham-  
pion of the Year 2013.

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# Pub News

Three Cheers for Cambridge City Council! The planning guidance they put in place in order to protect the city's pubs from housing development has overcome its first challenge. The British Beer and Pubs Association (BBPA), which purports to support pubs, has had its request for a judicial review of the council's policy to protect pubs turned down.

Too late, I'm afraid for the Dog and Pheasant, in Chesterton. Permission has been given for the site of the demolished pub to be converted into 12 residences. The move by The BBPA had a direct impact on the planning decision. It was stated at appeal that the possibility of a judicial review had given the council's guidance less weight. The Dog and Pheasant was one of the 23 pubs we visited on our 2012 "Tour of Destruction".

I'm pleased to say that, The Haymakers, another pub on Chesterton High Street, and one also on that tour identified

as being 'under threat', has re-opened and is thriving. 5 beers from the Milton Brewery and 4 guests were available on my visit. Pickled Pig and Crones ciders were also on offer.



Another pub, not included in our tour but certainly under threat for a

## Branch Diary

Don't forget that all Branch members are very welcome to attend the monthly business meetings. Those upcoming are (all 8pm)

Tue 14-May : 8:00, Open Branch Meeting, Maypole, Portugal Place

Mon 20-May - Sat 25-May : 40th Cambridge Beer Festival

Tue 11-Jun : 8:00, Open Branch Meeting, Three Tuns, Gt. Abington

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# Pub News Continued...

while, The Bird (in Hand) Newmarket Road, has become The Brunswick. I understand that the emphasis is on food, but as Ali recently reported on the Cambridge CAMRA Facebook page, excellent beers are also on offer.



The Carpenters Arms, Victoria Road, looks to have been saved. Reports are

that the new owner has consulted local breweries and that we may soon have another Locale outlet in the city.



I've also been told that the promised new brewery in The Med, Perne Road, is to

be called Turpin's brewery. Latest report is that production could begin as early as June.

CAMRA colleagues are whispering good



things about The Fort St George, Midsummer Common. The current manager, it

is reported, is very keen to serve good quality real ale.

Congratulations to the residents of Shepreth who have succeeded in their ef-



orts to get their 18<sup>th</sup> century pub the Plough listed as a community asset. This means that

should the current owners want to sell it, the villages will have first option to buy it from them and will be able to restore it as a pub.

A number of our city pubs are staging events to coincide with the CAMRA Sum-



mer Beer Festival ( 20<sup>th</sup> – 25<sup>th</sup> May). The Maypole, Park Street is running its own

festival, whilst The Hopbine, Fair Street is



extending it's CAMRA members 10% discount to customers who produce an

official festival glass.

The festival will of course be showcasing all of our local breweries, many of which have produced beers especially for the occasion.



Fellows Brewery will be introducing 3 new beers, Clarty Fellow Mild (3.4%), Shy'ann American Pale Ale (4.5%) and a Black IPA, Doctor

Syntax (6.5%).



lightly smoked wheat beer called Brew Club Belgium Wheat (4.6%).



Joe from Black Bar brewery will be making his now traditional delivery of beers to the festival along the river by punt on

15<sup>th</sup> May.

The Mill, Mill lane has purchased a Cask of



Black Bar, Black Economy (4.6%), and will be offering a free pint to all customers

dressed completely in black, who turn up to watch the punt go by at "around 1.00pm" on that day.

Cambridge Brewing Company, based in The Cambridge Brew House, King Street, has brewed an American Pale Ale, Ivy League (4.9%) and an unnamed beer, created using "Chestnut and Secret Spices". Head brewer, James tells me that they hope to be running a competition asking festival drinkers to create a name for the beer. Milton Brewery has created a festival special: "Flava bona pretiosior est rubinibus"



Lord Conrad's Brewery will have 3 beers on show, including the popular Zulu Porter

(4.5%). A new session beer, Stoot Warbler (3.4%) will be available early June.

Festival organisers are also pleased to welcome beers from Saffron Brewery, which



has just been bought by James Hoskins, Landlord of The Radegund, King Street.



Further afield, if you live in Swaffham Prior, and can't get into Cambridge, the Red Lion is holding a festi-

val on 24<sup>th</sup> and 25<sup>th</sup> May.

# ADVERT

# Is your Local a Community Asset?



You might think that your local isn't under threat but can you be sure?

Without warning you could discover that it has been sold and is being lined up for con-

version. The Localism Act 2011 gives you a new means of protecting your pub. You can list it as an Asset of Community Value (ACV) with your local council.

Listing it as an ACV will give you the power to stop the clock when faced with it being sold, earning you valuable time to explore options for saving it. The Ivy House in Nunhead, South London was the first pub to be listed as an ACV and the first that has led to a successful buy-out by the community.

CAMRA has launched a List Your Local campaign and hopes to get at least 300 pubs across England (the act only applies to England) listed as ACVs by the end of the year. I'm sure there are many in our area that could benefit from being listed. Why not make your local one?

## How do I list my local?

To list something as an asset you need a group of 21 local people all of whom are on the electoral register and live at different addresses. You then need to complete a nomination form that can be down-loaded from your local council's website. You need to state why you think it should be considered as a community asset. Then you sub-

mit the form to the council. CAMRA's website offers lots of helpful advice.

[www.camra.org.uk/listyourlocal](http://www.camra.org.uk/listyourlocal)

## What happens next?

Possibly nothing. If the owner of your local doesn't put it up for sale then nothing happens. But if the owner of your local does decide to sell and it's listed as an ACV, they must inform the council.

A six-week interim moratorium period then kicks in and the council will inform you that it is up for sale. During the six weeks your group can decide if it would like to consider bidding for the pub. If you decide that your group, or a separate group put together specifically to save your local, might be able to bid for it then you can trigger a full moratorium period of six months giving you time to raise the finance, develop a business plan etc, and make a bid. If at the end of the six months you haven't been able to put a bid together it's not a problem; at least you tried.

## How can I get my group together?

Why not chat about it with the regulars in your local. If your local is in a village you could ask the parish council to consider it. If your local is more urban you can still get your residents associations and local councillors as well as pub regulars involved.

They may offer assistance and advice at the very least. Cambridge CAMRA may be able to advise. If you do decide you would like to list your local as an ACV, please let us know. For further information contact CAMRA nationally ([campaigns@camra.org.uk](mailto:campaigns@camra.org.uk)) and if the pub you'd like to list is in our branch area tell us too ([pubs@cambridge-camra.org.uk](mailto:pubs@cambridge-camra.org.uk)). We'd like to help.

## The Red Lion Swaffham Prior



Barry & Jo are hosting the first of hopefully many beer festivals here at **The Red Lion on 24<sup>th</sup> & 25 May**

Starting with 9 Real Ales & 2 Weston Ciders plus 4 more Ales on the bar from around the country

Looking to have **Live music** and **Food** available in our large beer garden at the rear on the **Saturday night 25<sup>th</sup> May** ... weather permitted. If not it will go ahead inside the pub.

Some stalls will be set up from local charities and the scouts group on the **Friday 24<sup>th</sup> May**

**Starting Friday 24<sup>th</sup> May 12.00 midday till late.**

Every one welcome as our goal is to put **The Red Lion** back on the grid for the community of **Swaffham Prior** with real food and great beers.



## The White Swan

Sarah and Chris invite you to visit the White Swan in the Village of Conington just off the A14 and try the Real Ales including a Weekly Guest Ale.



THE WHITE SWAN  
CONINGTON

**Bar Snack menu 12 till 2:30pm.**

**Pub food Menu and Special Board in the evenings served Wednesday to Saturday 6 till 9pm all freshly cooked.**

**Traditional Sunday Roast every Sunday served 12 till 2:30pm.**

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## the mill

CAMBRIDGE

### FREE HOUSE



We have 8 handpulls from which we serve a range of local Real Ales. We are part of CAMRA's LocAle campaign so we promise to always have beer available from within a 20 mile radius. We're always rotating our ales and we have had beers from local and East Anglian breweries and many others, including Black Bar, Fellows, Lord Conrads, Milton and Moonshine.

#### PERFECT LOCATION

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14, Mill Lane, Cambridge, Cambridgeshire, CB2 1RX**



# Delivering The ALE

Ever wondered how this marvellous magazine makes it to so many pubs?

Fred Laband has 100 or so copies of ALE magazine to deliver to 6 pubs in one lunchtime. How does he do it?

Well, first of all I need transport – that means a designated driver! My girlfriend Nicola fits the bill nicely. Second, I need some money to keep us going. It will be thirsty work!

The route is planned and we head off roughly following the B1102 in an easterly direction towards Burwell. The first drop off is The Black Horse Inn in Swaffham Bul-



beck which has 6 handpumps. Charles Well's Bombardier and Eagle IPA and

Courage Directors are regulars here, but I go for Everard's Yakima (4%). This beer leaves a real bitterness on the tongue, and there is a hint of blackberry.

The pub advertises "new milkshakes" with curly straws starting from £1. It is April, but as it is snowing outside, Nicola chooses well – a latte with chocolate sprinkles. The conservatory is warm and gives us a good view of the accommodation at the rear of this pub. The dart board is well lit, but our hands are too cold to play properly.

We are tempted by the food, but have to be on our way as there are still 5 pubs to visit. We cannot stay very long...this is the downside for all ALE delivery men/women. Nobody gives a thought to us poor souls that trudge through drought and snowstorm – we are always on the move.

Nevertheless, we gallop swiftly a mile or so to Swaffham Prior. Sadly, as it is Thursday



lunchtime, the pub is closed. We intended to catch up with Barry and Jo to find out

how their plans are going for their first beer festival at the end of May. We again note that a good time to return would be on a Wednesday evening to enjoy Jo's special chilli with a pint for only £7...

Next up is The Dyke's End in Reach, a mi-



nor diversion off the main road. This is a beautiful old pub. There are 4 handpumps

featuring Thwaite's Wainwright, Adnam's Southwold and Timothy Taylor Landlord. The fourth beer is No.7 Pale (4.1%) from the on-site Devil's Dyke Brewery. This beer was slightly hazy, as it is supposed to be; a refreshing combination of marmalade and stilton! (Others may draw different conclusions here!) Nicola goes again for coffee which was £2.50, this time with sugar cubes.

The next pub on our itinerary is The Five



Bells in Burwell. There are 3 handpumps with GK IPA and Thwaite's Wainwright.



As Stephen the landlord pours my GK Yard-bird (4%) from the third pump, he tells us that the recent beer/ cider/ sausage festival is to be repeated in summer, but with more cider! My beer has a strong burnt toffee finish and Nicola, the driver, has Diet Coke (0%). We cannot resist staying for food. My pie has lovely soft chunks of chicken, and Nicola's chips are golden and crisp. The cinema around the back is nearly ready!

Moving on to the centre of Burwell, we arrive at The Fox. The pub has a low ceiling



with lots of wooden panelling so on a cold spring day it really is very snug and

welcoming. The barmaid offers me a taster which, in my opinion, does not happen in as many pubs as it should. There are 6 hand-pumps with the ever present Woodforde's Wherry, GK IPA and Thwaite's Original. (Where is all this Thwaites beer coming from? Blackburn.) A local brew, Captain Bartram's Best Bitter (4.8%) is my choice. This beer is very malty and has a refreshing straw flavour. According to the chalk board to the right of the main bar, in just over 7 years of trading, the pub has provided 1012 different beers. Nicola however, has a very cold Appletiser which constitutes one of her 5-a-day. The Fox is renowned for its Mexican food, but again, there are only so many beers/foods that the ALE delivery person can enjoy before moving on!



Our final stop is the Anchor just behind Burwell House. The pub has a really busy

feel. This is reflected in its amazing calendar of events which includes Indian and Greek nights, live summer jazz and even Meet the Brewer evenings. I recently popped in on a Wednesday and was amazed by how many people were drawn in by Joe's weekly quiz night. A really big event for the pub will be their 3rd anniversary, which we are sadly one day early for! We nevertheless enjoy a quick half of GK Old Golden Hen (4.1%) before heading home empty handed. This is very fruity indeed and is a fitting finish to the day.

The fuel gauge is nearing zero and my pockets are penniless. Yes, it does cost a fair penny to get round to all of these pubs. It would be much cheaper to send the magazines... but in the final analysis, much less tasty.




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# CAMRA Cambridge and District

In a ceremony likened by one enthusiastic journalist to the Oscars, we at Cambridge and District Branch, held our Gala Awards Evening in The Hopbine, Fair Street, Cambridge, on April 16<sup>th</sup> 2013.

This annual event is held in order to celebrate everything that is good about the UK's traditional community pub, and to reward and recognise those local pub landlords, tenants and managers who are managing to excel during these difficult economic times.



Highlight's of the evening included a speech from Lawrence Dixon, who after, accepting his Life-time Achievement Award, went on to extol the virtues of

Community Pubs and asked that we all continue the fight to protect them from closure.



Also the speech from Matt Hadfield (above), of the Flying Pig, who in accepting the accolade of Pub of the Year, thanked all of the people who were continuing to campaign to keep his pub open.

Many thanks to Steve, Hayley, and their staff at The Hopbine for helping to make this a very special evening

## THE AWARDS

Descriptions of award winners are taken from the CAMRA Pubzilla Pub Database.

### Locale Pub of the Year (Rural) 2013

**Winner: The Crown Inn, Linton - James Palmer**

Family owned and run, the Crown is a former coaching inn with an interior divided by exposed beams and wooden posts into a number of comfortable seating areas. An old lantern in the main bar, advertising Watneys Red Barrel, may bring a wry smile to some real ale fans. A large restaurant at the back provides plenty of seating for diners, though no food is served on Sunday evenings. The real ales generally include Local Ales with Buntingford, Elgoods and Oakham breweries regularly represented.

### Locale Pub of the Year 2013 (City)

**Winner: The Cambridge Blue, Gwydir Street - Terri & Jethro Scotcher-Littlechild**



Have just celebrated 3000<sup>th</sup> different real ale since taking over the pub, a specially brewed golden ale by Oakham: "Cambridge Blue 3k". The Blue has quite possibly most impressive list of Locale's available at any one time in Cambridge. Busy,

recently extended community pub with a surprisingly large garden. Decorated with breweriana and pump clips from the hundreds of different beers served each year - either from the pumps or from the tap room.

# Branch AWARDS 2013

## Community Pub of the year 2013 (Rural)

**Nominations:** Plough and Fleece Horn-ingsea, Jolly Brewers, Milton

**Winner: Plough and Fleece Horningsea**



A truly local pub, run by villagers for villagers. A community pub in every sense of the word (further description of this pub can be found in

The Tour of Hope article).

## Community Pub of the Year 2013 (City)

**Nominations:** The Geldart, The Elm Tree

**Winner: The Elm Tree - Rob Wain**



This quiet, relaxed back-street pub is decorated with brewery memora-

bilia and quirky bric-a-brac. Ten hand pumps dispense three changing ales from B & T, three from Wells & Young's with the remaining pumps being used for guest ales from a myriad of micros. A cider or perry is also served. To complement these there is menu of over 100 bottled Belgian beers, with occasional beer tastings.

## Dark Ale/Mild Pub of the Year 2013

**Nominations:** The Cambridge Blue, The Maypole

**Winner: The Maypole - Mario & Vincent Castiglione**

The Castiglione family, who have run this city centre pub for over 30 years, bought the freehold from Punch Taverns in 2009. It has since become a showcase for quality beers which won Vincent the Branch's first Real Ale Champion award in 2010. Up to sixteen beers on offer including local brew-eries. The interior comprises two rooms either side of the bar plus a large upstairs function room. A pleasant sun-trap patio also provides covered space for smokers. Food focuses on home-cooked Italian dishes. The beer range always includes examples of dark ales— all of excellent qual-ity

## Most improved Pub of the Year 2013 (City)

**Winner: The Mill - Andy Pierce**

In a honey pot location next to the Mill Pond, this smallish pub was very well refur-bished by the City Pub Company in summer 2012. The improvements include an espe-cially attractive, newly created, wood pan-elled side room. The bar now sports a wood -block top with eight hand pumps one of which is for cider. The pub is free of tie and has a strong commitment to locally brewed beers - so the likes of Milton, Fellows, Black Bar, Cambridge Moonshine and Lord Con-rad's make frequent appearances. An Ad-nams beer is generally available. A polypin of local cider often sits behind the bar.

The transformation from what once was a dark and dingy riverside pub and is now an

# Branch AWARDS 2013 *continued ...*

airy authentic bar is nothing short of a miracle. Cheerful and helpful staff are also a welcome addition.

## Most improved Pub of the Year 2013 (Rural)

**Winner: The Chestnut Tree, West Wrating** - Rachel & Peter Causton



The improvement here is mainly in service, effort and character, rather than in building refurbishment. Rachel and Peter have turned a failing pub into a thriving commu-

nity facility. Fresh eggs are also on sale in the public bar. Two bar locals pub on the edge of the village. The public bar is basically furnished and has had an extension to enable a pool table to be housed. The saloon bar is more comfortably furnished. The pub hosts dart and pool teams and also has a small lending library. Acquired by present owners from Greene King in 2012. Now free of tie the guest beers are mainly from micro's including local suppliers.

## Cider Pub of the Year 2013

**Nominations:** Red Lion, Histon, The St Radegund

**Winner: The St Radegund** - James Hoskins

A real Ale pub that happens to sell cider, is how James like to describe his pub. But the introduction of four new cider pumps in early 2013 ensured that The St Radegund won this award.

The smallest pub in Cambridge (220 sq feet). A unique free house, with up to eight

real ales including locales. The interior is packed with local sporting memorabilia and has a rain check tree which enables you to buy a drink for someone not currently present. The ceiling has many inscriptions in Eagle-tribute style.

## Real Ale Champion 2013

**Winner: Richard Naisby, Milton Brewery.**



Owner of an award winning brewery and 2 Cambridge Pubs, The Devonshire arms, Devonshire Road, Cambridge, and the recently opened Haymakers in Chesterton. Richard was a shoe in for this years award.

## CAMRA Lifetime Achievement Award

**Winner: Lawrence Dixon, of The Champion of the Thames and Clarendon Arms.**



Lawrence told us that he decided to go into the pub business because his pub, The Champion of the Thames, King Street,

Cambridge, was between his then betting shop business and his home. He has managed to put a lifetime of work into 12 years of running Cambridge pubs. He is also looking after The Clarendon Arms, Clarendon Street, Cambridge, and it is rumoured will be shortly taking over at The Great Northern.



# Branch AWARDS 2013 *continued ...*

## CAMBRIDGE CAMRA PUB OF THE YEAR 2013

Winner: Flying Pig - Justine & Matt Hatfield



This pub ticks all the boxes. A community pub with a welcoming atmosphere, well kept real ale, often from local breweries.

It is a pub with plenty of character and is a valued community asset. Cosy and friendly L-shaped pub, with a 'local' feel despite being on a main road. Walls and ceiling are adorned with various posters (some quite old) and pig paraphernalia.

Basic 'pub grub' is served weekday lunchtimes only. In the evenings, the intimate lighting is enhanced by candles on the tables. Background music is usually jazz or blues, and is unobtrusive. As well as real ale, the pub also offers two draught craft beers from Freedom Brewery. Live acoustic music most Tuesday evenings.

## WATERBEACH SUN

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# Cambridge & District CAMRA

**Friday 5th April 2013**

In April 2012 the Cambridge and District branch of CAMRA undertook a campaigning Tour of Destruction. The tour was designed to highlight how many pubs the city of Cambridge had lost over the previous 5 years, and to indicate how many more were threatened with closure. It is a sobering thought that, despite the introduction of Cambridge City Council's determined efforts to save these pubs, many have now completely disappeared, and more remain under threat.

This year, in order to show that with a little effort and a lot of good will, community pubs that were once considered to be unviable can not only survive but can also thrive even in an economic crisis, we branch members toured a number of village community pubs which have been saved by local people.

"Last year's tour was a big wake-up call. Many people didn't realize the scale of the losses. But it left some people feeling helpless. This year's tour illustrates what people have done to save their pubs."

**Alistair Cook**

12.00pm. **Plough and Fleece:** High Street, Horningsea, Cambridge. CB25 9JG

When Ro Asplin, the long serving landlady,



of the Plough and Fleece, announced her retirement in March 2012, the

villagers felt themselves left in a dilemma. For various reasons the pub had not been making a great deal of money, and there

were concerns that like most large corporate companies Greene King would take advantage of Ro's retirement to completely change the pub. Fears were that it would be "updated" in some way; that managers would be appointed and that a stock menu of vacuum packed microwavable food and chips might be introduced in an attempt to maximise profit.

The Village and Pub regulars were aware that the pub had not been perhaps as busy as it might, but they considered the Plough and Fleece to be at the heart of their community, and felt that any improvements that needed to be made would be better managed by themselves.

In short – they decided to buy the pub.

A CIC, or Community Interest Company, a not-for-profit company, was set up and began to take pledges of cash. Money soon began to come in and it looks likely that a reasonable offer to purchase the freehold of the pub will soon be made. Great credit should be given to villagers and regular pub goers whose effort and investment of both money and time was recognised in December 2012 by The Big Lottery Fund when it made a donation of £46,450 in support of the project.

The Plough and Fleece is a Community Pub in every sense of the word. You are as likely to be served by a volunteer villager as you are a member of staff. But that doesn't mean it lacks the essentials you would expect from a village pub. Chef Tom Canning provides an uncomplicated menu of highest quality food, and the cellarman, 18-year-old Jack Lambert, knows a thing or two about nurturing good beer.

1.30pm. **The Dyke's End.** 8 Fair Green, Reach, Cambridge. CB25 0JD

# Tour of Hope

An evening visit to The Dyke's End is like a visit to another world. Situated at the end of the legendary earth-work called



The Devil's

Dyke, the pub, furnished with "brushed" timber tables and chairs and warmed on candlelit evenings by a smoldering fire, could have leapt from the imagination of any romantic writer.

However, there is nothing imaginary about the quality of the beer, nor of the excellent food, sourced from local producers and prepared on site.

A community pub like no other, it is hard to believe that had The Dyke's End not been bought by a group of village shareholders back in 1999, the building would have more than likely have become just another farmhouse in a village without a pub

The Dykes End is now in the capable hands of Catherine and George Gibson, who have stated their intention: "to maintain the atmosphere and ambience of the pub and build on the success of the previous owners Frank and Simon".

2.45pm. **The White Swan.** Elsworth Rd, Conington, Cambridge. CB23 4LN



The White Swan became a Freehouse on 7th March 2013. A group of

Villagers formed the Conington Pub Com-

pany, "a company set up by Coningtonians, directed by Coningtonians for the benefit of the community".

There is no doubt that the pub is a community pub. It has long been the host to a variety of local clubs, ranging from Morris Men to bikers and car owners clubs.

But The White Swan is also a classic example of a "Destination Pub".

The pub is a 18th-century redbrick building. The front door leads into the main bar with its open fire and tiled floor. The bar and dining areas are destined for refurbishment "in a traditional style" with one promised innovation being beer, including LocAle beer, served straight from the cask.

There's a particularly large pub garden, complete with kids' play area.

The aims of tenants Sarah Jane and Chris Cole is to maintain a strong community link and to attract custom by serving good food and good beer in a traditional way.

Once a popular destination for families, tourists and cycling clubs, it can only be a matter of time before this classic pub is returned to its former glory.

3.45pm. **The Jolly Brewers.** 5 Fen Rd, Milton, Cambridge. CB24 6AD . Phone: 01223 863895



**The Jolly Brewers** is a chocolate box picture of a pub, set just off Milton High Street, and

fronted by a wooden-seated garden. The pub closed in 2009 and remained closed until it was saved by a group of 8 local busi-

# Tour of Hope *continued ...*

nessmen who wanted to keep their village local, and it re-opened in May 2012.

It is beautiful Grade II listed, late 17th-century building, which was renovated in the 19th century. The latest renovation has produced a dining area that successfully merges period character with contemporary interior design, whilst the public bar retains a village pub atmosphere.

The menu has “no airs and graces” but is varied and food is of excellent quality

The Jolly Brewers is a free house and is the only source of LocAles – ales from local breweries – in Milton; Milton Pegasus being a pub favourite.

The management team is keen to make sure that the pub appeals to local villagers so they try to listen to what their customers want. The TV in the small bar is there because the regulars asked for it.

A brief “Google” of pub-orientated websites will show how many historians had thought that the Jolly Brewers was another lost pub. Thanks to a group of local businessmen another valuable community asset; another piece of our history has been saved

5.00pm. **The Green Man.** 2, Lower Street, Thriplow. SG8 7RJ



On the 1st October 2012, 71 local residents clubbed together and bought

the freehold of The Green Man. The minimum investment was £500.

Since then the pub has undergone major internal refurbishment, which needed fur-

ther investment, and is shortly to emerge as a village pub fitting for the South Cambridge village of Thriplow.

Alex Rushmer who, with his partner Ben, managed the successful growth of The Hole In The Wall, Little Wilbraham, is taking over the pub in early April, so we can quite rightly expect the food to be great and the beer quality to be excellent.

It is early days yet, but there is no doubt that the villagers have committed themselves to this pub, and that their investment will produce a community pub like no other.

## LEST WE FORGET

Ali Cook looks back on the Cambridge CAMRA 2012 Tour of Destruction and lists the varying fates of the pubs highlighted as at risk of closure.

1. The Zebra, 80 Maids Causeway, Cambridge: Still in limbo. Following objections, a planning application for conversion to housing was withdrawn. What will happen next?
2. Ancient Druids, Napier Street, Cambridge: No change. Remains an oriental restaurant.
3. Fleur de Lys, Elizabeth Way, Cambridge: Permanently lost. Currently a boarded up façade prior to conversion to housing.
4. Dog & Pheasant, High Street, Chesterton: Permanently lost. Demolished without the requirement for planning permission. Planning permission for redevelopment was granted on appeal despite a local campaign to save it as a pub for the community.



5. Haymakers, 54 High Street, Chesterton: Saved! Purchased by Individual Pubs Company (off-shoot of Milton Brewery). Will reopen in the next few weeks.



6. Pike & Eel / Penny Ferry, Chesterton: Still in limbo. Planning permission was granted on appeal to replace it with housing but the extension of the conservation area meant that planning permission was then needed to demolish the existing building. This was refused by the city council following an excellent local campaign to save it. The appeal was heard on 4th April. Verdict pending.

7. The Grove, Arbury Estate, Cambridge : Now a Sikh Community Centre.

8. Carpenters Arms, 184, Victoria Road, Cambridge: Saved! Planning permission for redevelopment was refused. After



many months with little news it will be opening shortly

9. Hat & Feathers, Barton Road, Cambridge: Permanently lost to housing.

10. Cross Keys, Cambridge: Remains a Japanese restaurant.

11. Oak/Lawyers, Lensfield Road, Cambridge: Remains a bistro / restaurant.

12. Locomotive, Mill Road, Cambridge: Remains a (closed) restaurant. Signs of work being carried out inside but no suggestion that it will return as a pub.

13. Duke of Argyle, Argyle Street, Cambridge: Permanently lost to housing.

14. Jubilee, Cambridge: Permanently lost to housing.

15. Royal Standard, Mill Road, Cambridge: Still in limbo. Following strong local support for the pub, planning permission was refused on appeal. The developers may now apply to reopen the pub but build on the

once attractive garden. Opposition is likely to continue. Remains a charity shop.

16. Queen Edith, Queen Edith's Way, Cambridge: Some hope. Planning application submitted to demolish and rebuild an improved pub but in a smaller garden (residential development on the majority of the site). Situation on-going.

17. Unicorn, Cherry Hinton: Future unclear. Planning permission for redevelopment as housing was refused on appeal. Possible conversion to a restaurant (planning permission not required) seems probable.

18. Five Bells, Cherry Hinton: Permanently lost to housing.

19. Rosemary Branch: Still in limbo. Planning application for redevelopment as housing was refused on appeal. Demolition (not requiring planning permission) remains a threat.

20. Greyhound, Coldham's Lane, Cambridge: Permanently lost. Demolished prior to construction of industrial units.

21. Seven Stars, Newmarket Road, Cambridge: Still in limbo. Planning application withdrawn. Still closed. What next?

22. Five Bells, Newmarket Road, Cambridge: No change. Still used as storage space in a plot with prime redevelopment potential.

23. Rose & Crown, Newmarket Road, Cambridge: Remains partly offices, partly student accommodation.

## AND There is More

What other Pubs have joined the list?

Bird (in Hand) Newmarket Road, Cambridge: Popular gay pub sold by Greene King. The buyers promise that it would remain as such proved to be false. Plans for conversion into an estate agents (not re-

## Tour of Hope continued ...

quiring planning permission) were strongly opposed by pub users and CAMRA. Now being revamped as the Brunswick restaurant and pub. Planned to open early May.

Osborne Arms, Hill's Road, Cambridge: Although in a conservation area it was demolished without consent. Retrospective permission for demolition granted.

The Ranch, Histon Road, Cambridge: No buyers found. Planning permission granted for conversion into college accommodation.

Which Pubs could be next?

Great Northern: Currently sports the sign "Closed Until Further Notice".

Flying Pig: Threatened by the same planned development that resulted in the demolition of the Osborne. This pub has tremendous support.



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# Cambridge Beer Festival

## celebrates 40 years

The 40th Cambridge CAMRA Beer Festival starts on Monday 20th May 2013 and runs to Saturday 25th May. The first festival in the Corn Exchange took place in 1974. Since then, the festival has been held in various venues around Cambridge – the Guildhall, Midsummer Common and the City Football Ground. From 2001, the festival has been on Jesus Green in the heart of Cambridge.

Last year this article mentioned the arrival of BlackBar brewery on the bar for the first time. In the months leading up to this festival, two pubs have started brewing: The Cambridge Brewhouse, King Street (without a doubt the nearest brewery to the festival) and the Carpenter's Arms, Great Wilbraham.

Alongside those new brewers we'll have beer from our other locals and around 80 others from around Britain, all adding up to around 200 beers. As well as the beer we'll have around 60 ciders & perries. This year our wine bar will be stocked from a few vineyards around East Anglia.

Each year the festival chooses a local charity to support and this year we're pleased to be helping Camtrust. Camtrust is a small charity based in Impington who celebrate their 20th anniversary this year. They teach adults with learning difficulties or physical disabilities to attain a nationally recognized qualification. Alongside the academic teaching, Camtrust helps students to develop their general life skills in order for them to gain confidence and future employment.

The festival is of course organised and staffed entirely by volunteers. We always need more volunteers – so why not try a session behind the bar (or on glasses, the front entrance...)? Whether you can be on

Jesus Green for three weeks or just a few hours all help is very welcome.

For more information, or to volunteer, visit [www.cambridgebeerfestival.com](http://www.cambridgebeerfestival.com), email [enquiries@cambridgebeerfestival.com](mailto:enquiries@cambridgebeerfestival.com) or call 01223 967808. You can also see us on twitter ([cambeerfest](#)) or facebook ([CambridgeBeerFestival](#)).

The festival is open:

Monday 20th May : 5pm-10:30pm (£4 entry)

Tuesday 21st-Friday 24th May : midday-3pm (free entry) and 5pm-10:30pm (£4 entry)

Saturday 25th May : midday-10:30pm (£3 entry)

CAMRA and CURAS members get free admission at all times.

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