

ale

Cambridge & District Branch Newsletter

Issue 364

Winter 2013



**CAMPAIGN
FOR
REAL ALE**

White Horse, Swavesey - Last Pub Standing



CRAFTED
FOR THE

MOMENT

SINCE 1799



GREENE KING
BURY ST EDMUNDS

IPA

HANDCRAFTED INDIA PALE ALE

greenekingipa.co.uk



Pub News

Welcome to Ale issue 364. I'd like to start by thanking on behalf of Cambridge branch all of the volunteers who worked to make the 7th Cambridge CAMRA Octoberfest beer festival such a great success.

Writing in the recently published Cask Report, Pete Brown, stated that sales of cask ale have receded by 1.1% over the past year. However, it has still outperformed the total beer market by 6.8%. Showing, I believe, that there is continuing need for the variety of flavours and choice that only cask beers can offer. This, perhaps, is the reason why beer festivals are so popular. The report also records that many landlords have realized the potential of beer festivals for attracting custom. 33% of real ale pubs held their own festival this year.



Our own **Kingston Arms**, Kingston Street, held a festival every month throughout the summer. These were so successful that plans are to re-introduce them next summer. The Kingston, like other pubs in the Mill Road

area is, I'm sure looking forward to 7th December and the Mill Road Winter Fair.



This event, which sees Mill Road closed to traffic and open to street vendors and performers, is well worth a visit. If you have children, be sure to take them to the **Cambridge Blue**, Gwydir Street, to visit the real live reindeer.

Branch Diary

Don't forget that all Branch members are very welcome to attend the monthly business meetings.

Those upcoming are (all 8pm)

Tue 8-Oct: 8:00, Open Branch Meeting, Bank, Willingham

Tue 12-Nov: 8:00, Open Branch Meeting, Six Bells, Covent Garden

Tue 26-Nov: 8:00, Annual General Meeting, University Social Club, Mill Lane

Trading Standards

If you have a complaint about any unfair trading practice, such as short measure or misleading product promotion, contact Cambridgeshire Trading Standards at: Trading Standards

Cambridgeshire County Council
PO Box 450, Cambridge City, CB3 6ZR
Tel: 08454 04 05 06
email:

trading.standards@cambridgeshire.gov.uk
Copyright CAMRA Cambridge & District Branch 2013. All rights reserved.

ALE is published by the Cambridge & District Branch of the Campaign for Real Ale.

The views expressed are not necessarily those of CAMRA Ltd or its Branches.

Edited by Will Smith, 32 Lovell Road, Cambridge, CB4 2QR.

email:
will.smith@cambridge-camra.org.uk

To Advertise

To place an advert or enquire about our rate card please contact:

Neil Richards—01536 358670
n.richards@btinternet.com

Pub News Continued...



Congratulations to the **Chestnut Tree, West Wrating**, whose recent beer festival raised over a £1,000

for various charities, and the **Red Lion, Histon**, for a week long September festival, which raised £3,500 for local causes.



Other good news stories include the **White Swan, Conington**, where

Sarah and Chris celebrate their first year of tenancy on November 1st. Big changes have happened since the pub was bought by Conington villagers early last year, the latest being the introduction of eight gravity fed casks to the extended, and very much lowered bar. The White Swan now offers CAMRA members a 10% discount on real ales on production of a valid membership card.



I'll be away when **The Pint Shop, Peas Hill**, officially opens on October 31st. The currently displayed window sign announcing "Meat, Bread, Beer" suggests to me a pub that will be returning to basics. I'm not sure it bodes well

for vegetarians – but time will tell. The pub opening is greatly anticipated by CAMRA as it is, we believe, the first brand new pub to open in the city since B Bar (now Baroosh) in the former Arts Cinema building, opened in 2002.



An opening party I did manage to get to was that of the refurbished and re-branded **Anchor**, Silver Street; though I must confess I did also take a peek earlier in the week. At first glance I couldn't believe this pub was still owned by Greene King. There were two, yes two, Locales available; one from Fellowes and the other from Black Bar brewery, but then I was told that drinking was "downstairs only" and I realized that the Greene King ethos of "diners first" prevailed. I couldn't fault the beer though, and if the pub is prepared to extend its beer list to include more local breweries it has to be supported. Just don't expect to get a panoramic view of the river unless you are prepared to eat as well as drink.



Another Greene King pub seldom mentioned in Ale is the

Granta, (Newnham Road). I popped in the

other day and was pleasantly surprised to find that Potton, Village Bike and various other non- Greene King beers were available. New manager Tom Heggerty explained that the Granta can now purchase beers from the SIBA list as Greene King have designated it a "Premier Pub".



On a recent trip to Ickleton, I noticed that the **Ickleton Lion** also had some premium beers on sale, including an offering from St Peter's brewery. The pub was so busy I didn't get a chance to chat with landlady Mirela, but if any pub is worth premier status, this one is.



Another pub which misses a mention in Ale and perhaps shouldn't is the **Golden Hind**, Milton Road. Ok, so it is primarily a John Barras family eating, watch TV, pub; but it also offers six very good SIBA listed real ales. Plans are to add four gravity fed beers during the autumn, and it's just round the corner from where I live – how exciting is that!



Returning briefly to beer festivals, **The Crown**, Linton recently

held a dark beer weekend. Beers available included Timothy Taylors, Dark Mild, and Green Jack, Lurcher Stout. The Crown also offers a 10% discount on real ale to CAMRA members.



The Jolly Millers, Cottenham, showed its growing commitment to real ale by holding a first ever beer festival back in

September. Look out for write up of this in our next issue.



Exciting things happening at **The Man on the Moon**, Norfolk Street, where a recent squat threatened to foil the plans of leaseholders, Redberry Inns. The company, however, made the wise move of asking Terri and Jethro of The Cambridge Blue to run the pub, and the difficulties seem to have faded away. The Man on the Moon re-opened as **The Blue Moon** on Nov 5th.

No such luck for Redberry Inns other pub, **The Royal Standard**, Mill Road. Opposition



to the development of the pub garden into residential space has delayed their plans, and the pub continues to be a charity shop.

Pub News Continued...

And now for the bad news:

No sooner had the dust settled on the



demolished **Rosemary Branch**, Coldhams Lane and

The Ranch, Histon Road but we heard the news that our efforts to save **The Penny**



Ferry, Chesterton, had failed. Permission has been given for the site to be developed as

residential property, and another piece of Cambridge history bites the dust. This



leaves Chesterton with just two pubs, **The Green Dragon** and the wonderful,

Haymakers.

With the news that the long vacant **Trinity**



Foot looks destined to be demolished and turned into a truck stop, the villagers of Swavesey have become

very concerned about the Pubco owned, White Horse. This is now the only pub in the village and as such has been recognized as an Asset of Community Value by both the Parish and South Cambridgeshire councils. Local pub-goers, however have little faith in

the owners, Enterprise Inns, and would like to follow the route taken by villagers in Horningsea, who organized a village buy



out and subsequently won a CAMRA award for the **Plough and Fleece**. (Read more about The

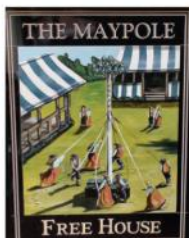
White Horse later in this issue).

Pubs for sale: **The Tree**, Stapleford is under offer at 295k freehold. **The Chequers** Orwell is also under offer. **The Black Bull**, Willingham is on the market, and the **Carpenters Arms**, Victoria Road with a lease of 45k per annum is also up for grabs.



The Maypole Free House

20A Portugal Place Cambridge CB5 8AF 01223 352999



Family run since 1982

Cambridge CAMRA District Locale Pub Of the Year 2012

(New) 16 Real Ales on Handpump
Many local Ales from Micro Breweries
Over fifty foreign speciality bottled beers

THE MILL
REAL ALE

**FRESH
FOOD**



**10%
CAMRA
DISCOUNT
ON REAL ALE
AND CIDER**

The Mill, 14 Mill Lane, Cambridge, CB2 1RX
Tel: 01223 311829
www.themillpubcambridge.co.uk
follow us on Twitter @TheMillCam
facebook.com/TheMillPubCambridge

Open:
11am-midnight Sun-Wed, 11am-1am Thurs-Sat
Food served: 12-9pm every day

**WINNERS OF THE CAMBRIDGE CAMRA
MOST IMPROVED (CITY) PUB OF THE
YEAR 2013**



Enjoy our locally sourced,
home-cooked menu of
delicious traditional
British pub food

We are extremely proud
to offer a tempting selection
of fine local real ales and
other craft beers

You can take food and
drinks outside to relax
alongside the river Cam



WATERBEACH SUN

'THE PLACE FOR GOOD QUALITY REAL ALE'

BIG SCREEN SATELLITE SPORTS

HOME COOKED FOOD

6 DAYS A WEEK

FUNCTION ROOM AVAILABLE

**Live Music
at the Sun**

**16th November -
Straw Bear**

**30th November -
Split Whiskers**

**21st December -
Jack**



f Sun Inn Waterbeach
Tel: 01223 861254

Last Pub Standing



The Swavesey Cambridgeshire Community Archives Network Group (CCAN), chaired by John Shepperson produced in 2009 a pictorial history of their village. In it they record that in around 1900, 23 pubs and one brewery lined the long straight road which runs through the village, beginning with The New Inn, later to be called The Trinity Foot, which stood by what is now the A14, and ending with the long lost Golden Lion. Market Street, which was situated in an area of the village known as “High Street”, was gifted with two pubs, The George and Dragon, an outlet for Cambridge brewer Apthorpe and sons, also long gone, and The White Horse Inn, bought by Whitbread from Dale’s Brewery in 1953. Whitbread sold the pub to Laurel in the late 1990’s who in turn handed it over to the pubco Enterprise Inns in around 2001.

It was then, according to landlord, Will Wright, that things started to go horribly wrong. Will is full of praise for the way that Whitbread used to run the tie: “They were brewers. They understood the difficulties that can occur in the pub trade. They also knew how to run their estate. Bar

maintenance and installation was undertaken by Whitbread employees”. But he could be hardly more scathing about his current tenant. “Enterprise Inns are nothing more than property owners,” he told me, “Everything from beer to maintenance is outsourced. It’s an expensive way of running things, and that cost is passed on to the Landlord.”

Usually the pubco recovers this expense by increasing rents and by charging more for beer. Pubco tenants are forced to buy beer directly from the company. As Ali Cook reports in this issue, in some cases this can be at a 50% higher cost than if bought on the open market. Couple this with rising utilities bills and a government business rate tax which was set using turnover from pre-recession 2005, and the cost soon becomes unmanageable.

The dilemma for landlords such as Will Wright is that to pass this cost on would make the pub unattractive to customers. This, of course, is untenable so he has had to make savings in other ways. A closed pub doesn’t use electricity, so The White

Horse is now closed lunchtime from Monday to Thursday. Other savings may have to be made and Will is looking at his options. But he is now finding the situation too exhausting and in all honesty would like to retire.

This presents an even bigger worry for Swavesey pub-goers. Should planning permission go through and The Trinity Foot be converted into a truck stop, The White Horse becomes the last

pub standing in the village. It is well known that pubcos throughout Britain have colossal debts. Enterprise, by far the largest pubco in the country, is economically speaking, "running on empty". The only means these companies have of paying debts is to sell the only assets they have – pubs. Unfortunately pubs are worth a great more as potential residences than they are as pubs and there is no doubt in local peoples minds that The White Horse is under threat.

With this in mind the parish council has successfully registered the pub as an Asset of Community Value (ACV). This means that should the pub be placed on the market, the village will be able to make the first offer. Unfortunately it does not go as far as Cambridge city's policy, which states that the pub should be reasonably priced. So, should the company decide to sell but become unscrupulous, Swavesey villagers may be facing a larger than expected buying fee.

I recently met with Will and two locals Jerry Ladell, and John McCann to discuss the ACV and the way forward for the pub. John

**Jerry and
John have a
arranged an
open meeting
8.00pm on
Tuesday 10th
December**

had just written an article in the parish magazine asking for support in saving the pub and was pleased to have received 25 expressions of interest within a few days of publication. But as they told me, this is just the beginning. Whilst there are plenty of examples of successful village buyouts in our area, The Plough and Fleece, Horningsea, and more recently the White Swan, Conington spring immediately to mind, each was organized differently with a different means of funding. There is no indication as yet that Enterprise Inns want to sell, but given the current economic climate, I think they are right to plan ahead.

Jerry and John have arranged an open meeting for interested and curious villagers at 8.00pm on Tuesday 10th December 2013 in the Function Room of the White Horse Inn, Swavesey. If you are intending to attend please contact John McCann (thewhitehorseinnswavesey@hotmail.co.uk).

The Plough and Fleece



CAMRA Community
Pub of the Year 2013 (Rural)
3 Rotating Real Ales
Good Food – All Local Produce
Live Music – Thursday Evenings
Community events see website
Warm Welcome to everyone

High Street, Horningsea, CB25 9JG
01223 860795
www.ploughandfleece.com

Around the Corner

In issue 363 of ALE magazine, Fred Laband visited The Portland Arms in Mitcham's Corner. But there are 4 other pubs there too...

Mitcham's Corner is a busy part of Cambridge; almost every bus goes through here, which is great for the drinker, who by definition will not be driving. In addition to 5 pubs, there is an excellent farm shop/greengrocers, a bookies, hifi shop and even a monument to a Formula 1 racing legend! There are also 3 banks with instant cash-points which again is essential for the pub-goer.



I start my mini tour by securing my bike and getting some cash out. I purchase a

paper from the newsagent and head towards **The Old Spring** along Chesterton Road. This pub is large L-shaped and airy and for me its main feature is the incredibly relaxing conservatory. The bar staff are very welcoming, which I think is always important. There are 5 beers on tap. Greene King IPA and Abbot are constants, and there is the new Beatles inspired "Revolver", but I opt for a half of Timothy Taylor Landlord (4.3%), which sets me back £2. It has its usual caramel charm. I needn't have bought a paper as there is plenty to read here already. It is still quite early and the pub is clearly doing a roaring trade in coffee. I am delighted to see Corkers crisps on sale, and am also impressed with the 8 or so different malt whiskies available.

Two minutes away is **The Waterman**, which has plenty of attractive signage and hanging flowers at the front. There are 4



alternative beers on tap including Fullers London Pride,

Crouch Vale Brewers Gold and Sharps Doom Bar. I choose a pint of Thwaites Wainwright (4.1%), which on this occasion is remarkably smoky and eggy – I could easily believe that it is a pint of Marston's Pedigree! The pub benefits from large windows and modern but comfortable furniture. The beer garden to the rear has had much love and attention put into it with lavish greenery and paintwork – a real rival for The Portland Arms recent courtyard renovation. The Waterman has plenty going on, and prides itself on its Chinese food (Tuesday evening specials, particularly £8.95 for 20 dumplings!) The landlady asks me to mention that the pub also does B and B! Quite tempting.



Next, moving towards Jesus Green is **The Tivoli** which has 10 hand pumps.

This Wetherspoons pub has a new Wednesday Chicken Club. I cannot resist southern fried chicken strips with chips. (474 calories according to the informative menu.) This choice is far from spectacular, but the real gem is the Jack Daniel's Tennessee Honey dipping sauce which is worth the trip alone! Add to this meal a half pint of Gravitas (4.8%, lemongrass aroma) from the Vale Brewery AND half a pint of Milestone's Loxley Ale (4.2%, strong aniseed

flavour) – all for £5.99! It is no wonder that other pubs find it difficult to compete. This pub is quite dark downstairs, but the upper floor offers more light where one can picture the grandeur of the original 1920s cinema. In many Wetherspoons I go to I am often put off by the number of unsupervised children running around, but this is not the case here at all.



Before my final pub, I decide to check on the bike (still there) and pay my respects to “Tony The Dog” who has a splendid monument just outside Lloyds TSB. This little pooch was the treasured companion of none other than HRH Prince Chula of Siam, who studied in Cambridge and in the 1920s ran his own racing team called White Mouse Racing. Not many pub tours can boast a water trough dedicated to the memory of a doggie of a sporting legend...



I cross the road to **The Boathouse** (looking left and right for speeding dogs). This

Greene King pub has 5 real ales including GK IPA and Abbot. Guests include St. Austell Tribute and Timothy Taylor Landlord. My visit coincides with the “Best Beer Festival”, which is a celebration of award winning ales. I select GK Festival Ale (3.8%) which is grassy and refreshing. I like this pub. The staff are friendly and lively. Post-

ers indicate that The Boathouse has live Motown/Soul every 4/5 weeks on a Thursday. It is also about to have weekly Sunday night jazz. I decide that I will return for the jazz...

Two weeks later, I arrive at The Boathouse with girlfriend Nicola. As we enter, Freddie Hall is smooching through the band’s rendition of Fever. I choose Dark Star American Pale Ale (4.7%) which is a pine and hop explosion. Nicola is driving so goes for a Shirley Temple – orange juice, ginger ale and dark red grenadine. This non-alcoholic cocktail, featuring 6 ice cubes, looks and tastes great and is priced at £1.95 which we agree is very reasonable. It is refreshing to see a pub cater for all drinkers. Vocalist Freddie takes a rest as the band strike up the first chords of Stella By Starlight. We are impressed by the interplay between Scott’s drums and the keyboards of leader Dave Burgone. The trio is completed by George on upright bass, who propels the tune along at pace. The mood changes as Freddie returns with a downtempo rendition of the Johnny Mercer standard Autumn Leaves. The band takes a break and we refill our glasses. I plump for Green Jack Brewery’s Trawlerboys Best Bitter (4.6%) which won gold for best bitter at the Great British Beer Festival in 2012. This pint is quite superb. I have never tasted anything quite like it – full of malted barley. I decide that this is the best beer I have tasted all year! The band returns and they break into Thelonus Monk’s riotous Straight No Chaser. There are only the trio playing but the rhythms swirl around the pub and you’d be forgiven for thinking that there was a big band in here!

Mitcham’s Corner has some great pubs; they are each quite different and well worth a visit. When you go, please make time to say hello to Tony the Dog...

Ale Trail Discoveries

We are fortunate to have many excellent pubs on our group's patch; excellent in terms of the buildings, the beers available and the welcome received. In the past few years I have visited many of our pubs but there are other gems I am still discovering. Deciding to complete all three of the 2013 Ale Trails in April and May gave me the chance to discover some others.



My first discovery was made on Sunday 5th May when I discovered the **Sun Inn**,

overlooking the green in Waterbeach. It certainly didn't hurt that the weather was great and that they were holding a beer festival and had live music on. The place was buzzing. I made my way upstairs and discovered one of my favourites on the stillage, Umbel Magna, a 5% coriander porter from the Growler (Nethergate) brewery. It was in top form as was the Nero, a 5% stout from Milton, that followed it. Two such tasty ales needed soaking up and the boerewors with hot & spicy sauce straight from the braai (bbq) fitted the bill perfectly. A bargain at £4. By now I was well in the mood for big flavours so finished off with an absolutely storming Cambridge Moonshine Night Watch Porter (4.5%) before cycling home along the riverbank.

Persistence paid off for my second



discovery, made on Tuesday 7th May. I had been out to Willingham on both the

Sunday and Monday before finally returning

on a day when **The Bank** was actually open. At that time our group's newest pub, the Bank labels itself Cambridgeshire's first micropub although I suspect the St Radegund may be smaller. Housed in a former Lloyds Bank, plain furnishings, exposed brickwork and pale paintwork gives the Bank a light and airy feel. Although this was my first visit, there was something very familiar in front of me as the curved bar had formerly graced the Bird in Hand, Cambridge before its new owners tried to convert it into an estate agents. Behind the bar six jacketed casks sat on the stillage. Of those that were on, I tried the



fantastic 3.1.6, a hoppy 3.9% golden ale from Grain brewery and a very good Pure Ubu, a

4.5% amber bitter from Purity. It wasn't just the Bank's beers that will ensure my return as licensee Chris was very welcoming and clearly proud of his micropub.

My third Ale Trail discovery wasn't even on any of the trails. I had heard of the **Pear**



Tree but until Wednesday 8th May I hadn't been in Hildersham's pub. I was cycling out to

Linton and decided to take a minor detour. The exposed beams, white walls and bench seating gave the pub a traditional village local feel and cheery banter between the bar maid and her customers reinforced it. The four hand-pumps offered a fine selection of ales. I could have had Buntingford Summit, Adnams Broadside or Brandon Rusty Bucket but instead chose

the hoppy BlackBar Black Economy (4.6%). It was in good form and reasonably priced at £3:10.

My final Ale Trail discovery was made on my ride home later that day when I called in



at the **Carpenters Arms**, Great Wilbraham. This was another pub that took me three trips before I caught it open. I had heard that Robert, the licensee, brewed on site so I was delighted to see some Crafty Beers, Carpenters Cask on offer. A 4.2% unfinned bitter, both balanced and refreshing. Perfect after a day's cycling. It's not just the beer that will bring me back as a conversion with Robert didn't only cover brewing. We even spoke of 800,000 year old flint tools which had been discovered in East Anglia.

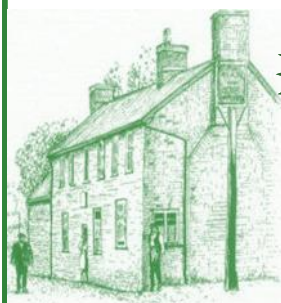
THE CHEQUERS

71 Main Road, Little Gransden
Tel: 01767 677348

Bob and Wendy Mitchell invite you to try their unique unspoilt village local with its own special atmosphere

Celebrating 60 years as a family run pub

Home of Son of Sid Brewery



CAMRA
East Anglia
Pub of the
Year 2008

PIG n HOG - St Neots

Pig n Falcon



New Street
PE19 1AE

Open: 10-late Mon-
Thu; 10-2.30am
Fri&Sat; 11-late Sun



Hog and Partridge

Russell Street
PE19 1BA

Open: 6-11 Tue-Wed;
6-12 Thu; 4-12 Fri; 12-
12 Sat ; 12-11 Sun



Live Music Wed, Fri & Sat

Min 8 real ales plus 6 real ciders,
bottled foreign beers and
wide range of rums.

Potbelly Best £2.50/pt
Greene King IPA £2.70/pt

Tapas Thu, Fri & Sat

Min 4 real ales plus 4 real ciders,
wide range of draught foreign and
craft beers.

Tapas - two for the price
of one on Thursday

PIG n HOG Winter Festival - 23rd Jan - 3rd Feb

Tel 07951 785678 - www.PIGnFALCON.co.uk

A Bottle in the Road

Anyone travelling through Cambridge over the summer couldn't have failed to notice the road-works at the Catholic Church at the start of Hills Road. As well as causing delays the works also dug up some of Cambridge's history. The Cambridge News reported in July that the work had uncovered tracks from the city's former tram system that stopped running in 1914. But tram tracks weren't all that they found. In early August we received an e-mail from Chris Kennett, the work's project manager and a Peterborough and district CAMRA group member.

Chris said that they had uncovered a heavy glass, "Codd" type, beer bottle embossed "STAR BREWERY CAMBRIDGE LTD". It was in very good condition with the marble and washer inside. He estimated that it had been there since previous works in the 30s but asked for help as he couldn't find out anything about the brewery.

By chance, a friend had just been given me a copy of Cambridge Breweries by RJ Flood which was published in 1987 by the Cambridge Society for Industrial Archaeology and Cambridge CAMRA. The booklet is still available from the Cambridge Museum of Technology on Riverside and is well worth getting hold of. The information below is drawn from it. The museum is well worth a visit too
www.museumoftechnology.com

It turns out that the Star Brewery was the last big brewery to close in Cambridge. It was situated off Newmarket Road, between Parsonage Street and Auckland Road, behind the Burleigh Arms which was the Star's brewery tap. The brewery was opened in 1822/3 by James P Twiss who had previously owned a brewery in the yard of the Rose Tavern, Market Street. Mr

Twiss built what was to become the Star Brewery as the Rose Tavern site was to be cleared and turned into Rose Crescent. Mr Twiss retired in 1859 and the brewery was sold to Frederick Bailey who in 1880 became the first Honorary Secretary of the Cambridge and Cambridgeshire Brewers Association. There is a photograph of a stern looking Frederick Bailey in the booklet. In 1889 the brewery was sold to Charles Armstrong who enlarged, remodelled and modernised the brewery and its maltings.

Amongst the pubs they then supplied were the Free Press, the Hazard Arms (now known as the Mill), the Jolly Millers (now the India House restaurant by the Mill Pond), the Dew Drop (Cambridge Blue), the Midland Tavern (Devonshire Arms) and the Champion of the Thames. The Star Brewery Company Ltd expanded and took over several other local breweries and their pubs.

The Star Brewery Co remained independent until 1934 when a controlling interest was obtained by Tollemache Breweries Ltd of Ipswich. In 1947 the Star Brewery Co became a wholly owned subsidiary of Tollemache which 10 years later merged with Cobbold & Co Ltd, also of Ipswich to form Tolly Cobbold. Brewing at the Star site ceased in June 1972 although it remained a bottling store and depot. In 1981 this was closed and the following year the site was cleared and flats were built. All that now remains of the brewery is the 18th century Burleigh House next door to the Burleigh Arms on Newmarket Road.

THE ICKLETON LION

Traditional Sunday Roast

12 noon - 4pm

£11.95 2 Courses

£14.95 3 Courses

*Bookings required to avoid
disappointment*

WEEKEND SPECIALS

*on Facebook 
every Thursday
evening*

OUTDOOR CATERING AVAILABLE

hog roast, bar, bbq - no
size too small or big -
enquiries please call
01799 530269

Christmas & New Year
Bookings now being
taken


Contact us for
information & Menu

*Large Beer Garden and we are a dog friendly pub.
Come and join us. Beer Garden for hire for those
summer days that are upon us!*

The Ickleton Lion, 9 Abbey Street, Ickleton,
Saffron Walden, Essex CB10 1SS

Tel: 01799 530269

Email: info@theickletonlion.co.uk www.theickletonlion.co.uk

 Follow us on facebook for more details - the ickleton lion



The Six Bells Fulbourn

6 real ales at all times, 2 constantly
changing guests plus 1 real cider

Great home cooked food
(local 'Game' a speciality) and
bar snacks



Free WiFi

9 High Street, Fulbourn, Cambs, CB21 5DH Tel. 01223 880244
www.sixbellsfulbourn.com

DRINK MORE LOCALLY BREWED BEER



B&T BREWERY Ltd



B&T
SHEFFORD
ALES



The Elm Tree



Orchard Street, Cambridge

TEN HANDPUMPS

with ever changing guest beers available

01223 502632

Why not try our other award winning pubs:

The Albion

36 Dunstable Street, Ampthill

The Wellington Arms

40 Wellington Street,

Bedford

01234 308033



The Globe

43 Winfield Road,

Dunstable

LU6 1LS

01582 512300



The Seven Stars

40 Albert Square, Rugby

CV21 2SH

01788 561402

The Brewery Tap

14 Northbridge Street, Shefford

01462 628448



Simply *the* Best

The perfect balance of
sweetness and bitterness

www.everards.co.uk

 @EverardsTiger  facebook.com/everards



**Commercial property consultants
specialising in the pub sector**

**We provide comprehensive services in all
areas of commercial property, with an
expertise in:**

• Sales • Lettings • Development

Call us to find out how we can help



Tel: 01223 370055

Email: info@everardcole.co.uk

www.everardcole.co.uk

CAMRA Discounts

The following pubs in the Cambridge and district area offer a discount to card carrying CAMRA members. Please ask at the bar for further details.



The Hopbine	The White Swan, Conington
The Cambridge Brew House	The Queens Head, Fowlmere
The Kingston Arms	The Pemberton Arms, Harston
The Mill	The Crown, Linton
The Pickerel	The Black Bull, Sawston
The Maypole	The White Swan, Stow cum
The White Horse, Barton	Quy
The Fox, Bar Hill	

A Campaign of Two Halves

Join CAMRA Today

Complete the Direct Debit form opposite and you will receive 15 months membership for the price of 12 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/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____ Single Membership £23 ☐ £26 ☐

Forename(s) _____ (UK & EU)

Date of Birth (dd/mm/yyyy) _____ Joint Membership £28 ☐ £30 ☐

Address _____ (Partner at the same address)

Postcode _____

Email address _____

Tel No(s) _____

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Campaigning for Pub Goers & Beer Drinkers

Join CAMRA today - www.camra.org.uk/joinus

Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts, AL1 4LW.

Service User Number 9 2 6 1 2 9

Name and full postal address of your Bank or Building Society

To the Manager _____ Bank or Building Society

Address _____

Postcode _____

Name(s) of Account Holder _____

Branch Sort Code _____

Bank or Building Society Account Number _____

Reference _____

FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY

Membership Number _____

Name _____ Postcode _____

Instructions to your Bank or Building Society

Please pay Campaign for Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards required by the Direct Debit Guarantee. I understand that this instruction may be cancelled by me at any time by giving notice to my bank or building society.

Signature _____ **Date** _____

Bank and Building Society may not accept Direct Debits instructed by some types of account. This Guarantee should be detached and retained by the payer.

The Direct Debit Guarantee

1 This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.

2 If there is any change to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as soon as possible if your request for payment for Real Ale Ltd is subject to a payment protection scheme. If you are notified of a change to the amount and date you will be given the option to cancel the Direct Debit at the time of the request.

3 If you are notified of a change to the amount, date or frequency of your Direct Debit you will be given the option to cancel the Direct Debit at the time of the request.

4 If you are notified of a change to the amount, date or frequency of your Direct Debit you will be given the option to cancel the Direct Debit at the time of the request.

5 If you are notified of a change to the amount, date or frequency of your Direct Debit you will be given the option to cancel the Direct Debit at the time of the request.

6 If you are notified of a change to the amount, date or frequency of your Direct Debit you will be given the option to cancel the Direct Debit at the time of the request.

7 If you are notified of a change to the amount, date or frequency of your Direct Debit you will be given the option to cancel the Direct Debit at the time of the request.

8 If you are notified of a change to the amount, date or frequency of your Direct Debit you will be given the option to cancel the Direct Debit at the time of the request.

9 If you are notified of a change to the amount, date or frequency of your Direct Debit you will be given the option to cancel the Direct Debit at the time of the request.

10 If you are notified of a change to the amount, date or frequency of your Direct Debit you will be given the option to cancel the Direct Debit at the time of the request.

Winter 2013

ALE364

Tidings from East Riding

Yorkshire is a Mecca for real ale enthusiasts. Having previously undertaken trips to Sheffield (the tram tour incorporating Kelham Island tavern, the Fat Cat and the Wellington), Leeds and, having completed the Transpennine Real Ale trail, I arranged to meet my dad Mike in Leeds for our latest expedition. I travelled from Cambridge by train and my father flew to Leeds Bradford from Belfast City. Our excursion was to explore Beverley and Hull and was based on information gleaned from the CAMRA Beer Guide, the CAMRA National Inventory of Heritage Pubs and the Rough Pub Guide.

Basing ourselves in a functional and economical Travelodge in the heart of Leeds, we took an early train to Hull. One hour later, passing the massive Suspension Bridge, we arrived at the city of Larkin, Wilberforce and Prezza. Beverley was a further ten minutes train ride away. It is a beautiful cobbledstoned market town topped and tailed by two peerless ecclesiastical buildings, Beverley Minster and St. Mary's, home to the Beverley Imp gargoyle and the White Rabbit carving that is said to have inspired Lewis Carroll.



Our first stop was the White Horse (Nellie's), a Samuel Smith's tavern, in Hengate. A

bowed brick exterior and modest signage hardly prepares one for the antique magnificence of this gas lit gem. Having visited many pubs of architectural interest from the mirror and tiled grandeur of Liverpool's Philharmonic to the bare, cosy, scruffy perfection of Smithfield's, an exemplary Mancunian boozer, we were not

easily awed, but Nellie's took our breath away. I had a half of Samuel Smith's Light Mild and my father sampled the Old Brewery Best. £1.58 for two half pints of exquisitely conditioned nectar. We explored the multitude of rooms with floors, in the larger rooms, of bare boards and, elsewhere, in the smaller areas, terracotta tiles. Wooden furniture was crammed into



bijou spaces as was a cornucopia of bric-a-brac ranging from

ancient weighing machines to wagon wheels and gilded cash registers. It was like being in a living museum. Walls were anachronistically nicotine coloured and were, in some rooms, adorned with hunting prints or Victorian cartoons. A majority of rooms had coal fireplaces. The Tadcaster brew, made from well water, was gloriously citrusy in the late April sunshine. Upstairs, a large, high ceilinged room with leather seating, flock wallpaper and ornate mirrors reminded one of a gentleman's club.

A short distance away, we decamped to the Dog and Duck at Ladygate which was hosting an informal wedding lunch. The proprietor was a model of White Rose affability. The inn is a two-room local with velvety red décor. The ale choice was pleasing with Well's Bombardier, John Smith's Cask, Theakston's Black Sheep and Timothy Taylor's Gold Best available. We sampled halves of Wye Valley H.P.A. and Copper Dragon Golden Pippin. Honeyed and refreshing, the libation was downed speedily. At a combined cost of £3.23 Nellie's inexpensive excellence seemed even more appealing.

Our final call in Beverley was the Green Dragon on Saturday Market which had, by far, the most copious and best range of ale in town. The pub was one huge room with sumptuous leather seating, wood-panelled walls adorned with rustic prints, timber beams, mullioned windows and a flagstone floor. I had a half of the Wirral's hoppy Peerless Brewery's All-American whilst my dad imbibed Stroud Brewery's Organic Ale brewed from Cotswold barley which had chocolate notes in flavour. Other ales on tap included St. Austell's Proper Job and Tetley's Cask. A blackboard flagged forthcoming ales and the number of real ale pints consumed in the previous week. 1,322 was the highly respectable figure. Ballot papers for votes on favourite ales were available too. These innovative practices showed that this was a place that took real ale drinking and drinkers seriously. Tempting and well priced food menus were available in all three Beverley venues.

Departing Beverley, we reflected on the quaint beauty of the town and the spellbinding aesthetic of the White Horse. Hull Station, a short distance away, greeted us with a statue of one of its most famous former residents, the poet Philip Larkin. We had ambitions to visit six taverns, four around the Museum Quarter of the Old Town and two just to the north of the city centre.

Our first call was to the most distant, the Whalebone, a back street boozier on Wincolmlee close to North Bridge. Situated in the docks area amidst buildings reflecting Hull's faded maritime past, it had its own brewery. Unable to resist a new ale, I had the Whalebone Diana Mild and my dad tried a half of the Whalebone Neck Oil Bitter. Together, these zesty potions came to the staggeringly inexpensive £1.60. The walls were decorated with monochrome

photographs, mainly Rugby League snaps of local sporting icons of a bygone era with a few prints of sailing ships on an upper level. While a few locals supped, a series of catchy Blues tunes entertained us. Other ales available were the ubiquitous Landlord, Copper Dragon, Everard's Yakima (£2.50 a pint) and a local cider, Kingston Black.

Travelling towards the Old Town, past riverside warehouses, we glimpsed, at last, what Hull would have looked like before the ravages of the Second World War and before the wheel of economic fortune had turned against it. The Museum Quarter, full of cobbled streets and pleasing architecture, looked glorious in the afternoon sun. We visited the William Wilberforce Museum, the birthplace of the great nineteenth century abolitionist, for a short cultural interlude. Passing the Olde Black Boy on High Street, apparently a pub of exceptional architectural interest but regrettably closed until 5.30pm on a Tuesday, we then visited three pubs over which you could have thrown the proverbial handkerchief.

Two were sister pubs – the Lion and Key on High Street and Walter's on Scale Lane – both with exceptional ale choices. The Lion and Key was one large room with traditional furnishings. Walls were adorned with enamel advertising signs featuring Bird's Custard, Fry's Breakfast Cocoa, Brasso Polish, Jeyes' Fluid and Sunlight Soap. One slanted ceiling was ablaze with beer mats. Spoilt for choice, I opted for the strong full-flavoured Black Country Pig on the Wall whilst my dad went for the Great Newsome Brewery's Marvellously Poetic Porter, a delightfully quaffable creamy stout. Other beers included Kelham Island Best, Kelham Island Easy Rider, Black Country Fireside Bitter, Yard Above from the Yard of Ale Brewery and Derby's Dancing Duck

Tidings from East Riding ... continued

Brewery's Seduction.

A few steps in the sunshine took us to Walter's, a cooler venue with a café bar atmosphere. If the Lion and Key wore the livery of the nation's manufacturing heritage, Walter's walls were festooned with album covers of the 60s and 70s featuring John Lennon, The Beatles' Revolver, the Stones, Cat Stevens and Pink Floyd. Relaxing on immaculate leather banquette seating, we struggled to choose from the 12 ales on tap. After lengthy deliberations, I plumped for Great Newsome Chocolate Hopper while my dad enjoyed the lighter Slater's Top Tottie. Other possibilities included a beer from Royal Lytham Brewery, Kelham's Riders in the Storm, Wentworth's Bath Water and Brentwood's Hope and Glory. Sipping slowly, perplexed by the Indie's apparently Concise Crossword, we mused on the Hull experience, warming to the beauty at the core of this once great seaport.



Fifty yards along the street was the famous Olde White Harte, an ancient inn squeezed up an alleyway and frequent winner of the Hull in Bloom awards. With its ebony wood, inglenook fireplace and flag stoned floors it was every inch the

stereotypical English coaching inn. The ale selection was modest by comparison with the two previous establishments. We tried



the extremely fruity Brewer's Passion and Theakston's Lightfoot, two acceptable session ales. Also

available were Caledonian Flying Scotsman and Theakston's Old Peculiar and Best Bitter.

With our train departing for Leeds at 5 o'clock, we had just enough time to visit two more hostelries. First was the Hop and Vine on Albion Street, a one room basement bar decorated in beer mats. Here we slipped down a Mauldon's Blueberry Porter and a half of Hash and Hares. En route to the station we made our last call in Hull at the Wellington, a one room local in Russell Street with its own award winning brewery. Its Wellington ales included First Duke, Thomas, Harold, Richard and George. We enjoyed two agreeable halves while admiring the brewery memorabilia and beer mats adorning the walls and the distinctive red and black ceiling. The train beckoned.

Back in Leeds we rested briefly in our hotel before heading to the Osset Brewery's The Hop for their pint and pie special (a choice of pie, a dollop of mash and mushy peas with a pint for a fiver). Situated under the Dark Arches, close to the Railway Station, the Hop is a large modern space hosting regular musical and comedy gigs. It would appear to cater mainly for the huge student population in Leeds.

We rounded off our day by watching some



of Bayern battering Barcelona in Mr. Foley's Cask Alehouse on Headrow before

enjoying a nightcap at Whitelock's, Leeds' equivalent of the Crown in Belfast.

Peter Andrews (CAMRA Cambridge)

Fair Deal for your Local

CAMRA's spring victory that saw the scrapping of the Beer Tax Escalator brought rejoicing in pubs across the land. So is everything in the beer garden now rosy? Can CAMRA members rest easy? Will MPs cease getting letters from their real ale loving constituents? I hope not. There is still a serious threat to pubs the length and breadth of the land. Pubco greed.

Around 50% of pubs in the UK are owned by Pub Companies (pubcos) – large property owning companies who borrowed heavily to build up large estates of pubs. Pubcos lease these pubs out to tenants to run as their own business. These tenants are contractually obliged to buy their beer from the pubco rather than on the open market. As a result, licensees of tied houses can pay up to 50% more for their beer than those of free houses. The system also restricts the beers that the licensee can sell, locking out many of Britain's more than 1000 small brewers from supplying to their local pubs and taking away choice from pub customers.

In addition, licensees of pubco pubs often find themselves paying above market value rents and currently have no independent adjudicator to settle disputes. CAMRA recently commissioned a poll of over 850 licensees, which found that 57% of licensees tied to big pub companies earn less than 10,000 a year. For too long large pub companies have been taking more than is fair or sustainable from pub profits, leaving licensees struggling to make a living and contributing to the closure of 26 pubs every single week.

After nine years of self regulation failure by the big pub companies, the Government has now consulted on plans for reform. The Government's plans to deliver a fair deal for

licensees tied to large pub companies include the introduction of a statutory code of practice which enshrines vital principles of fair dealing and ensuring that tied licensees should be no worse off than free of tie licensees, alongside a powerful new adjudicator to give tied licensees much-needed protection.

In order to stop the large pubcos charging excessive rents and high beer prices, all pubco licensees should be offered a choice between a tied option and a Market Rent Only option. For those who choose to remain tied, a Guest Beer Option should be offered. The Government has conservatively estimated that this fair deal will result in the average tied pub being £4000 better off annually.

These reforms would deliver a fair and positive business relationship between large pub companies and their licensees, resulting in a thriving and prosperous pub sector. They will also provide a major boost for Britain's thriving independent brewery sector as small brewers would be free to make their beers more widely available, giving more choice to pub customers.

Not surprisingly pubcos are lobbying against the proposals. CAMRA, its groups (include the Cambridge & district branch) and many of its over 150,000 members are lobbying MPs to ensure the reforms go ahead. For more information see www.camra.org.uk/beertie

There is a serious threat to pubs the length and breadth of the land

The Cambridge Blue

Cambridge and District Cider & Perry Pub of the Year 2012
Cambridge & County Pub of the Year 2011

**FREE
Wi-Fi**



Different Real Ales
sold from 17.07.07

3297

Opening Hours 12 - 11 Mon - Sat and 12 - 10.30 on Sunday
Food Service 12 - 10 Mon - Sat and 12 - 9 on Sunday
14 Real ales on hand pump or straight from the cask

Mill Road Winter Fair Sat 7th Dec

**Real live reindeer and Santa
Claus 12-3pm**

You can find us at 85 - 87 Gwydir St Cambridge

CB1 2LG Tel 01223 471680

A Real Ale Paradise

On the web www.the-cambridgeblue.co.uk

Facebook, Twitter and cambridgeblue@blogspot.com

where the beers are updated regularly



Blue Moon

(formerly the Man on the Moon)

2 Norfolk Street, CB1 2LF

Now Open

Wed - Sat 5pm-late

Four real ales

**10 craft beers on draught plus a
massive range of artisan spirits**

Three Horseshoes real ale paradise in Stapleford

5-8 real ales and 2 real ciders
Including a stout or porter, Woodforde Wherry,
Oakham Inferno & an Adnams beer
Enjoy our newly opened beer garden

Tuesdays

Big Pub Quiz every other
week

Wednesdays &

Thursdays

2 meals for only £10 12-
2pm

Thursdays

Steak night 5pm-9pm.
Buy 2 of our Barker's
Butchers Sirloin Steaks
and get 2 free glasses of
wine!

BBQ on the last Sunday
of the month (weather
permitting)

We welcome well
behaved children and
dogs

All our food is home
cooked and organic
where possible

Meat locally sourced
from Barkers butchers in
Shelford

Open: 12-15, 17-23 Mon-Thu; 12-midnight Fri & Sat;
12-22.30 Sun

Food Served: 12-14 Mon-Tue; 12-14, 17-21 Wed-Sat,
12-15 Sun

Church Street, Stapleford, CB22 5DS
01223 503402

- 9 Cask Ales and always a Mild ale available
- Westons Perry and Porkers Snout available
- *The New Imbiber* on sale
- Free Wi-Fi
- Two annual beer festivals
 - The Aperitif at Easter
 - The Histon Beer Festival (Early September)



- Large selection of Belgian and German Bottles
- Erdinger, Meister pils, Kostritzer, Leifmans Fruitesse, Konig pils, Bitburger on draught
- 2pt, 4.5 and 9 gallon carry outs available
- Home cooked food Mon-Sun Lunchtimes
Tues, Weds, Thurs, Sat Evenings 6-9pm

RED LION FREEHOUSE

27 High Street, Histon
Cambridge CB24 9JD (01223 564437)
www.theredlionhiston.co.uk
www.facebook.com/theredlionhiston

Home
of the "Histon
Mariners"

The White Horse Inn

1 Market Street, Swavesey

Warren and Pat welcome you to their 17th century traditional village Inn in Swavesey

Open all day at weekends

**Cambridge & District CAMRA
Pub of the Year 2009**



- CAMRA Good Beer Guide listed
- Vast selection of malt whisky
- Log fires in each bar
- Beer garden & childrens play area
- Darts, bar billiards, separate pool room
- Family Sunday roast lunch
- Function/party room

Tel: 01954 232 470 for enquiries and bookings
Fax: 01954 206 188

**Big
Breakfast**
every Sat 8 to 11am
Help yourself from the carvery,
as much as you can eat for
only £5.95!

**At Least Three
Real Ales!**



More than just a Carvery!



Open Every Day

10am - 5.30pm All Day Menu & Coffee

Midday - 2:30pm Carvery & Specials Menu

5:30pm - LATE Carvery & Grill Menu

Sunday Open From 12 Noon - 9pm

All Day Carvery

A great welcome awaits you at The Farmers, Yaxley. We are famous for our fresh vegetables and great carvery meats, succulent and served with all the trimmings, then finished off with a tantalising hot or cold dessert!

Check out our lunch time grill menu's and our ever changing specials boards. Put it all together with three fine cask ales and you have the perfect place to enjoy dinner with friends or a family celebration. We have a self contained function suite which is ideal for parties, weddings and all of life's celebrations.

So if you've not been before give us a try and you'll be pleasantly surprised.



200 Broadway, Yaxley Tel: 01733 244885

Email: thefarmers@btconnect.com

www.thefarmersyaxley.co.uk

The Farmers

**CARVERY
& GRILL**

