

# ale

Cambridge & District Branch Newsletter

Issue 365

January 2014



**CAMPAIGN  
FOR  
REAL ALE**

## The Pear Tree

**Help the village of  
Hildersham save their pub**



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# Pub News

"And a Cuckoo in a Pear tree..."

Happy New Year to all ALE readers, especially those readers in the South Cambridge village of Hildersham whose Save Our Pub group has been overwhelmed by the "surge of support" they have received from regulars and villagers as they try to save **The Pear Tree** pub from becoming a German furniture shop. The campaign, named in the Haverhill Echo as SToPiT (Save The Pear Tree) is supported



by local councillor Roger Hickford who is reported to have said "(The pub

is) in a conservation area and (is) the last pub in the village..." The Pear Tree has been registered as an asset of community value, but this holds little strength unless the current owners decide to sell because it does not protect against a change of use of the premises. Locals fear that structural changes needed to convert the pub into a showroom will prevent the building ever returning to its original use. An Article 4 Direction would require the owners to seek planning permission before instigating a change of use, and would allow South Cambridge District Authorities to reject the proposal using their "last pub in the village" criteria; but it seems unlikely that the council will resort to using the article 4 option, the ultimate protection for a pub. Meanwhile, the local campaign gathers strength. To learn more visit the SToPiT web page [www.savethepeartree.co.uk](http://www.savethepeartree.co.uk).

Villagers in Swavesey remain concerned about the future of **The White Horse**. Campaigners who held a public meeting on

## Branch Diary

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

Those upcoming are (all 8pm)

Tue 11-Feb: 8:00, Open Branch Meeting, Red Bull, Newham

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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.

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# Pub News Continued...

10th December 2013 were rewarded with a



good turn out and a positive response, including offers of help, from members

of the local community. The White Horse was registered as an asset of community value in November 2013. The campaign organisers are undertaking a short survey of villagers, asking what services they would expect their local pub to provide. One revelation, which was pointed out at the meeting by a local estates agent: A successful village pub can add value to the properties in the locality. Who'd have thought it?

The **Tree in Stapleford** remains closed at



the time of writing. Listed as sold on the Everard Cole website where it

is listed as having development potential. Watch this space for further developments... It looks likely also that the Red House in Longstowe may be sold for redevelopment – rumours at this stage, but once again, watch this space.

It looks very much like **The Seven Stars**, Newmarket Road will return as a restaurant. Cambridge CAMRA have written to city planners requesting that they consider importance of maintaining a bar area, allowing customers to drink if they wish to.

But let's turn to brighter news. **The Pint**



**Shop**, Peas Hill, opened in October 2013. Ok, the minimalist timber and metal décor isn't really my

scene and I'd have to confess that I really like pump clips (of which there are none apparent), but there is no escaping the quality of the beer on offer. The Pint Shop offers both craft and cask beers on tap – being a traditionalist CAMRA stalwart I tend to stick with cask, but even I start to drool at the thought of a Thornbridge Jaipur IPA craft ale. However the really disappointing thing about this pub is that it appears to have ignored local breweries.

Not so at **The Anchor** where Fellows

Brewery ales are evident on both bars. (If



you get a chance try the Fellows Voltaire (4.6%), a dry hopped American

style red beer – lovely!). Back in December I met Shaun Cattermole, the new assistant manager who told me that he had moved to The Anchor from The Green Man, Grantchester, because he was excited about the potential that the new pub has to offer. He acknowledged that The Anchor will always be a tourist pub, but insisted that both he and manager Martin Garner also want the pub to appeal to local trade. There is no doubt that the beer is of good quality, however the segregation of drinkers and diners, with drinkers being banished to the lower bar, complete with TV and low ceiling, will I feel, outside of major sporting events,

undermine their ambition to attract local drinkers.

Talking of craft ales I received a message from Simon Coard, manager of **The Blue**



**Moon**, Norfolk St, asking my opinion about Craft – or as he calls it

“English Keg Beer”. It’s a discussion too long to put in writing and I’m hoping to pop by very soon to have a chat. CAMRA members – including those in our branch - have very divided opinions about craft ales. I intend to dodge the issue by congratulating Simon on the quality of three recently introduced ciders, described by the CAMRA Cider Officer as “all in good nick.”



The Blue Moon is, of course, one of the pubs being looked after by Jethro

and Terri of The Cambridge Blue. The couple will also be in charge when **The Royal Standard**, Mill Road opens later this year. Planning permission to build on all but a small part of the pub garden was granted in November last year, but it was argued that this would not detract from the viability of the pub.



I was pleased to read in the Cambridge News (2/12/2013) that **The Portland Arms**,

Mitcham's Corner, has been listed as a building of special interest. The Portland is the latest pub to offer a discount on real ales and ciders to CAMRA members.

Landlady Hayley Pellegrini who with



husband Steve also leases **The Hopbine**, Fair Street was keen

to tell me about the Portland Arms loyalty card, which now offers discounts in both pubs. Details can be found on The Portland Arms website: <http://www.theportlandarms.co.uk/wp/item/portland-loyalty-card/>

Christmas sales have been good at **The Bath House**, Benet Street. Landlord John, has managed to convince Greene King to allow him a little more freedom with the choice of beers and ciders he can offer. This move has seen a higher turnover through the pumps and consequently a greater consistency in the quality of beer.



Congratulations to Mario Castiglione of **The Maypole**, Park St who celebrates 32 years of being behind a bar this coming February

And from our correspondents:



Reports from Fowlmere that **The Queen's Head**, closed since August 2012 (with a brief opening

period in early 2013) opened again on 1st

# Pub News Continued...

November 2013. The pub is reported to have been bought by Alan and Sue Tobin, proprietors of The British Queen, Meldreth and appears to be doing a very good trade. The Queen's Head offers three ales, Greene King IPA (3.6%) and two guest ales.



Mystery still surrounds Fowlmere's other two pubs. Local residents tell us that the grade II listed **Chequers**, which has been

on the market for some time is now sold, but no one seems to know who has bought it. **The White Swan Inn**, a 17th century building which at one time was an Indian restaurant, was refurbished as a pub and

began receiving good reviews for the quality of its food in early 2013, but later in the year the reviews became less complimentary and the pub closed on 7th December.

Good News in Kirtling, where The Red Lion re-opened on 14th December.



Owner Hazel Bowles sent us a message declaring that she, husband Steve and chef, Warren Beckham had "carried out a fresh refurbishment" and that they "have further visions for expansion".

We wish them every success in their venture.



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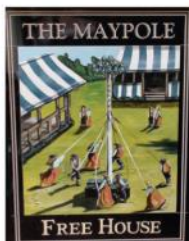
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# Are Our Local Authorities Doing

**Ali Cook takes a closer look at the measures taken by local councils to protect our pubs and finds out that it isn't enough.**

It's over a year now since Cambridge City Council adopted its Interim Planning Policy Guidance (IPPG) for the Protection of Pubs in the City of Cambridge. South and East Cambridgeshire District Councils have had their "Last Pub in the Village" protection policies for several years. Maybe it's time to ask a few questions. Are these policies working? Are they watertight? Is there more that our three local authorities could be doing?

The pubs on Cambridge & District CAMRA's patch can, broadly speaking, be divided into two groups, rural and city. Although those with long memories will recall many rural pubs that are long gone, in recent years the number has more or less stabilised.

The reasons for this are undoubtedly many, but high on the list must be the anger shown by local communities to the losses to which two district councils' have responded by developing policies that oppose the closure of the last pub in the village.

Of course there have been challenges to these policies. In Shepreth a developer



argued it could convert **The Plough** to residential use on the basis that another pub, situated outside the village on the

main road but still within the parish, also existed. It took a planning inspector and the new National Planning Policy Framework (NPPF) to finally see off the application, and plans are now taking shape to re-open the Plough. Hats off to the people of Shepreth and to South Cambs District Council. Hats

off too to East Cambs District Council who have similar pub protection policies.

Early in the new millennium many Cambridge city pubs were being lost. The list is too depressing to run through, but the main reason behind most losses was the profit that could be made from housing developments.

In spring 2012 CAMRA's "Tour of Destruction" visited 23 sites of city pubs that had closed in the previous 5 years. Unable to realistically use the last pub card, Cambridge City Council's introduced the IPPG. This was a brave and innovative move which went a long way to stem the flow of closures and which has even seen some of the pubs we visited on our tour reopen. Hats off then to Cambridge City Council.

So that's it then. We've won. We can stop worrying about pub closures. Or can we?

Sadly no.

In ALE 358 we welcomed the IPPG but warned that it was not watertight. That more was required.

We specifically stated that the IPPG did not prevent applications for "change of use" and that there was nothing to prevent pubs from being turned into shops because such a change doesn't require planning permission. We also pointed out that if a pub isn't in a listed building or a conservation area it can be demolished without planning permission. As we said then and repeat now, these

**... there is nothing to prevent pubs from being turned into shops**

**if a pub isn't in a listed building or a conservation area it can be demolished**



# Enough to Protect Pubs?

pub losses can only be prevented if local authorities use Article 4 Directions (under the Town & Country Planning Act) to remove these permitted rights. Were we just scaremongering? Recent evidence would suggest not.

In Cambridge we have recently seen pubs demolished without the need for planning permission.

Notably, when developers applied for planning permission for redevelopment of **The Rosemary Branch**, Cherry Hinton



residential use it was refused. The developers appealed the decision and in the mean time they

demolished the pub. When the planning inspector finally gave his decision he refused permission on the grounds of the redevelopment design but stated that now that the pub building had gone it no longer had protection under the IPPG and it looks likely that the residents of northern Cherry Hinton have lost their pub for good. This could have been prevented if Cambridge City Council had issued an Article 4 Direction.



We are still seeing pubs being converted to other uses without planning permission

both in the city and rurally. The owners of **The Zebra** on Newmarket Road, Cambridge realised that they'd have difficulty getting planning permission to convert it to residential use so they withdrew their application and converted it

to a shop. If an Article 4 Direction had been in place, planning permission would have been needed before this could have happened.



The owners of **The Pear Tree** in Hildersham are planning to convert it into a German Furniture

shop. If South Cambridgeshire District Council had put an Article 4 Direction in place the pub owners would have needed planning permission to do this. The Pear Tree is a viable pub and is the last pub in the village so it is more than likely that permission would have been refused. As it stands, the Council looks to have it's hands tied, and the pub may well be lost

CAMRA are campaigning both locally and nationally to close the loophole that is closing perfectly viable pubs. There are two things that we believe local councils can and should do without delay.

They can use the Sustainable Communities Act (which only applies to England) to demand action from the Government to help the community. Nationally CAMRA, together with the Local Works coalition, have drafted the following motion for City and District Councils:

"That the Government help protect community pubs in England by ensuring that planning permission and community consultation are required before community pubs are allowed to be converted to betting shops, supermarkets and pay-day loan stores or other uses, or are allowed to be demolished."

We are aware of several Councils that have resolved to petition the Government. So far, in the Cambridge and District area, only

# Are Our Local Authorities Doing Enough to Protect Pubs?

East Cambridgeshire District Council has done so.

The other route, sorry if I'm beginning to sound like a stuck record (youngsters – ask your parents to explain that), is to use Article 4

Directions to prevent demolitions and to prevent changes of use without first obtaining planning permission.

Cambridge City Council have assured us that Article 4 Directions are being considered. The Environment Scrutiny Committee will debating the subject at its meeting on 14th January.

**Article 4  
Directions  
prevent  
demolitions  
and prevent  
changes of  
use without  
first  
obtaining  
planning  
permission**

However, once again they seem to be falling short of the mark. The discussion agenda concentrates on preventing demolition and does not mention restricting change of use.

If local councils use the Sustainable Communities Act and if the government responds appropriately then it will help to close the loophole across England.

We believe our local councils should use this act but we all know how long it takes before an Act becomes a part of legislation. We believe our three local authorities must also use Article 4 Directions correctly and to its full extent without delay.

CAMRA Cambridge and District branch is lobbying councillors to do just this. Maybe they'll get the message a bit clearer if voters (perhaps you?) tell them too.

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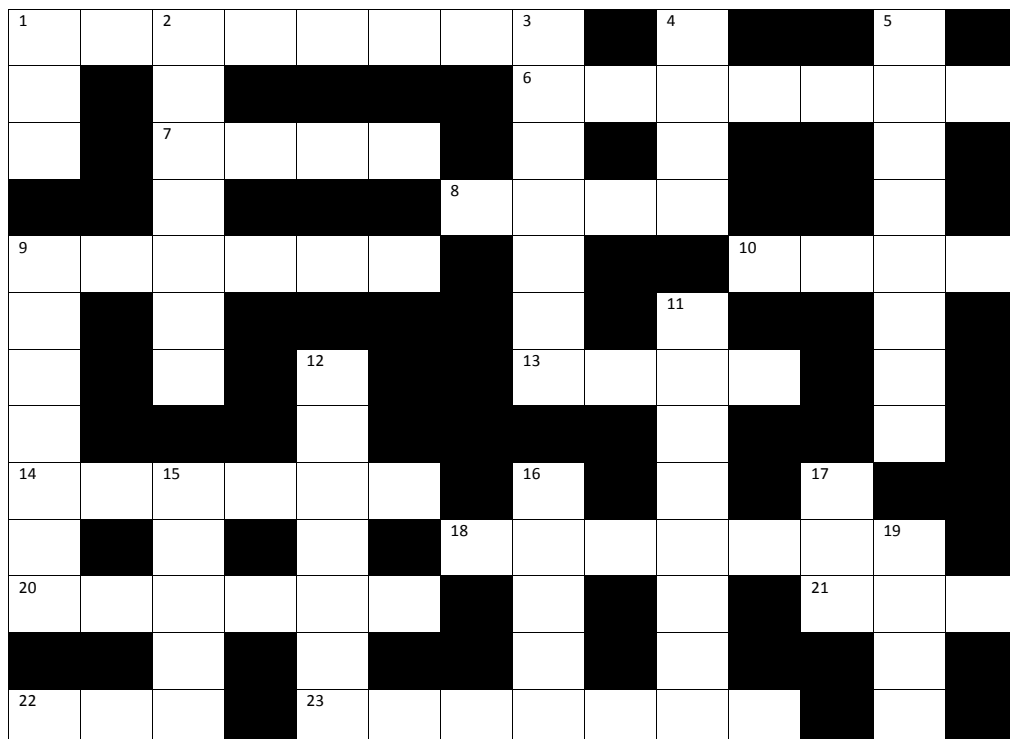
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# Cambridge Beer Crossword - Number 1 by FRED



Across:

1. Kentish beer that breathes flames! (8)
6. Previous name of Three Horseshoes in Stapleford. (7)
7. Press on to find this pub in Prospect Row. (4)
8. Some footwear in Histon or Dullingham. (4)
9. The White Horse Inn is in this village west of Cambridge. (6)
10. Bees In The \_\_\_\_; a pub in Whittlesford. (4)
13. White pub in Stow-cum-Quy? (4)
14. Somerset brewer of "Gold". (6)
18. Embarrassed cat in Histon? (3,4)
20. The Navigator is in \_\_\_\_\_ Shelford. (6)
21. The Sun in Kimbolton? (3)
22. This magazine!! (3)
23. Ex -Brewer of Old Bob, no longer from Hartford End, Essex. (7)

Down:

1. Does the whole universe revolve around this Waterbeach pub?! (3)
2. Second half of Fred Astaire disaster movie? It towers above an Oakham's beer. (7)
3. The Wisbech home of Black Dog.(7)
4. A half pint of 3.5% bitter contains about this quantity of alcohol. (4)
5. Mitcham's Corner pub: The \_\_\_\_\_ Arms (8)
9. Village that is home to The Fox, The Anchor and Five Bells. (7)
11. Female owner of pub. (8)
12. New name for Nethergate's Brewery.
15. A Nicholson's pub in Bridge St. (5)
16. Biggest pub in Cambridge. Under cinema. (5)
17. Muck Cart Mild is a dark beer from which relative of Sid? (3)
19. Milton Brewery 5% beer named after a Roman emperor. (4)

For a chance to win a set of 6 authentic La Trappe beer glasses and a selection of La Trappe beers send completed crossword, together with your name, address and CAMRA membership number to: CAMRA Crossword Competition, 32 Lovell Road, Cambridge CB4 2QR (Glasses donated by The Mill, Mill Lane, Cambridge). Correct entries will be entered into a prize draw, and the winner will be announced in the next issue of ALE.



# Not Taken For Granted part 11:



This year, the Six Bells marks its 20th successive entry in CAMRA's Good Beer Guide, one of only three in the branch area to have achieved that landmark. For all that time it has continued a marvellous village pub, and very much a family-run business, in the very capable hands of Horace and Linda White and their son Hugo. It was named Cambridge & District Branch Pub of the Year in 2008, but since then, as is the case with many of our consistently good pubs, little has happened to draw ALE's attention to it. What better opportunity, then, than its 20th GBG anniversary to include it in our occasional 'Not Taken For Granted' series?

Sitting at the top of the High Street not far from the church, with its large thatched roof and uneven frontage, this former coaching inn certainly looks the part of the quintessential village pub. And appearances are not deceptive. As Hugo explains, the pub is very much "at the heart of the community",

with its support for the local school, local charities, including the Royal British Legion, and hosting events such as harvest suppers for the village church. Local independent businesses are also supported, as wherever possible all food is sourced from the village greengrocer and butcher, and local gamekeepers.

There are two main bars surrounding the serving area. To the right as you go in from the street is the L-shaped lounge, a wonderfully cosy space with carpet, warm, earthy colour scheme, substantial exposed beams and a real fire. To the left is the pub-





# The Six Bells, Fulbourn

lic bar, much brighter, with bare flags and white walls, for those whose tastes are more spartan. There is also a separate dining area.

At the back is a good-size function room, which, aside from being the venue for many Cambridge Beer Festival meetings, also plays host to anything from private parties to live music events.



The function room leads out onto a shaded patio area, which forms part of the large (half-acre) garden. The rest is all grassy, with some picnic tables dotted around, trees, and a larger, open space further back.

As for the real ale, two changing guests complement the four permanent beers: GK IPA, Adnams Bitter and Broadside, and Woodforde's Wherry. Weston's Old Rosie, also on handpump, represents real cider.

**"We are very proud to be associated with real ale and CAMRA"**

"We are very proud to be associated with real ale and CAMRA", says Hugo, and they have recently caught the 'beer festival' bug, having now held two successful annual festivals each May.

Being a traditionalist at heart, when it comes to the food your correspondent rarely looks further than the excellent ham, egg and chips – big chunks of thick-cut ham (none of this wafer-thin nonsense), and proper thick hand-cut chips, it always sets me up for a nice nap afterwards. But the

menu is extensive, ranging from sandwiches and baked potatoes up to pies, casseroles, gourmet burgers and sausages, as well as a number of specials and a roast on Sunday, representing traditional English food at its best. Portions are substantial, perfect for a nice long lunch, and excellent value. Very rarely do I manage to leave room for one of the many delicious-sounding items from their 'Wicked Sweet Menu', but the chocolate pudding with chocolate sauce is definitely worth forcing down. As noted above, all ingredients are locally sourced wherever possible, and all cooking is done on the premises.

**"Always offering a cheerful, and often cheeky, reception, this is a pub for the people who understand"**

Were I of a 'box-ticking' mentality (which I most certainly am not) I would have no hesitation in declaring that the Six Bells ticks the lot: fine location, delightful building, excellent beer and food, friendly atmosphere, warm welcome for locals and visitors alike, community-minded. To sum up, as it says in the Good Beer Guide, "Always offering a cheerful, and often cheeky, reception, this is a pub for the people who understand."

With both Citi1 and Citi 3 buses stopping right outside, the pub is easily accessible to city-dwellers, and well worth the trip.

**Steve Linley**

To find out more, see [thesixbellsfulbourn.co.uk](http://thesixbellsfulbourn.co.uk), *WhatPub* or, of course, your copy of the *Good Beer Guide*.

# Fast Plane to Amsterdam

A Friday afternoon in early October saw me cycling up Newmarket Road to the newly re-branded Cambridge International Airport to catch a Darwin Airlines flight to Schiphol. Our group of four friends had decided to take advantage of the recently opened route to spend a weekend in Amsterdam. Although Dave & Mo and I had been several times before it was a first time for our American friend Dennis. We had bought him the excellent, recently updated, *Around Amsterdam in 80 Beers* by Tim Skelton to whet his appetite. It had clearly worked as it now had many yellow page markers poking from it.

There were 19 passengers aboard the propeller driven Saab 2000 as it took off into the darkening sky for the 35 minute flight that allowed very little time for the stewardess to bring round the drinks and canapés. Catching the train from Schiphol to Centraal Station was equally uncomplicated and two hours after take off, following a short stroll, we were supping our



In De Wildeman

first beers in the gas-lamp lit brown bar, **In De Wildeman**, which stocks over 200 bottled beers and has a further 18 on tap. My first beer

was an Eem Smoky Lady, a 4.8% rauchbier that lived up to its billing with a smoky taste and hazy grey-straw colour. Next I tried a



Ali & Dave taking notes

dark and chocolaty 6.6% Jopen Zwart Witte followed by a Gulpener Korenwolf 5% which is a wheat beer with a distinct banana edge. Our visit ended with a 6.5% Klein Dumpie Slobberbok which offered a dark and Christmassy, finish.

It was getting late by then so we caught a

tram to our hotel in the Plantage area of the city. Having checked in we went for a nightcap at Café Koosje downstairs. The 8% La Chouffe is a classic Belgium blonde lightly spiced with coriander.

The Saturday sky was clear and blue; perfect for a day of strolling between bars. Having cleared the cobwebs by visiting a street-market our first watering hole was **Café Chaos** on Looiersgracht whose interior is quirkily adorned with cherubs & angels. We opted for a N'ice Chouffe, a 10% chilled dark winter beer spiced with thyme and curacao.

From there we moved on to **Beer Temple**, an American style bar close to De Nieuwe Kerk. My first choice was Tempel Bier, a 6% Dutch IPA. We snacked on smoked beef jerky, that needed a lot of chewing, and smoked chiorizo together with some Chimay trappist cheese washed down with a Flying Dog Dogtoberfest Marzen, 5.8% with flavours of caramel and toast.



A short stroll took us to our first brewery, **Brouwerij de Prael** between St Nicolaaskerk and Oude Kerk. This two level brewery tap

was opened in 2002. White tiles on the wall give the serving area a clean feel. We sat downstairs and admired the kitsch record sleeve and book decor. I started with their 7.7% dark & malty Nilis before having a Willeke, their 7.5% crisp wheat beer.

Our next bar was the tiny **Café Belgique** which is close to De Nieuwe Kerk. Here we supped the Chouffe Bok 6666 (named after the brewery's 6666 Achouffe postcode), a 6% dark & rich seasonal beer brewed especially for the Netherlands, before choosing the draught La Trappe Dubbel, a dark 6.5% with a Christmas pudding taste.

Winding our way through more busy, narrow streets brought us to the smart wood panelled **Het Elfde Gebod** which is on Zeedijk close to St Nicolaaskerk. The XX



Bitter, a 6% hoppy bottled beer from Brouwerij de Ranke, was recommended in the book so was the obvious choice.

But we couldn't resist the draught Karmeliet Triple at 9% with its hints of honey. Our eyes ranged over the bottles in the glass-fronted cupboards and we shared a Houblon Chouffe, a 9% Dobbelen IPA Tripel which is a Belgium version of a US IPA and had a beautiful balance.

We decided to end our day in two bars in the Nieuwmarkt area. **De Bekeerde Suster** is a multi-level brew-pub. I started with a 6.9%, rich & fruity, De Gewaeghde Bock before moving on to their De Manke Monnik (the name means lame (not manky) monk) which is a rich and cloudy 7.2%. A couple of doors along is Lokaal 't Loosje where the Texels Bock, a 7% ruby red beer with a caramel taste, completed our day.

Sunday was our last day and after wandering around the stalls at Nieuwmarkt we revisited our last two bars from the night before. After eating a large slice of a Dutch version bread pudding with cheese and meat from a bakery we headed to **Café de**



**Beiaard / De Brabantse AAP** on Spui which is the sister pub of De Bekeerde Suster. We sat outside and sipped a Waterloo

Double 8 Dark, 8.5% with flavours of dried fruits.

A tour of Amsterdam bars would not be complete without visiting the brew-pub **Brouwerij t' IJ** in the Eastern Docklands area. The brewery is in an old bathhouse



that just happens to be slap bang next door to a windmill. We sat around a table situated under some nearby trees and supped our

Zattes, an 8% Belgian Tripel style beer, followed by a 6.5% Ijbok, that had coffee and dark fruit notes, whilst snacking on Ossenworst, a raw beef sausage that's a



speciality of Amsterdam, and Abdijkaas, a soft malleable Abbey cheese. We rounded off our visit to the IJ with their IPA, a 7%

dark blonde, hoppy beer.

Taking the tram back to our hotel, we collected our bags and headed for the Centraal Station. We were in the area an hour before we needed to be so made a return visit to **Het Elfde Gebod** and shared a bottle of St Bernardus Grottenbier (cave beer) Kanne, a fruity 6.5% with a hint of cloves, and a La Trappe Tipel, an 8% rich amber beer with a mellow balanced flavour.

Our train ride back to Schiphol and our Darwin Airlines flight back to Cambridge International Airport were as smooth as some of the beers we'd savoured. As I cycled home it crossed my mind that there was still time for a visit to Elm Tree, one of our many excellent foreign beer pubs, but as the saying goes, enough is as good as a feast, and I decided to go home.

Around Amsterdam in 80 days by Tim Skelton is available from CAMRA: [shop.camra.org.uk/product.php?id\\_product=111](http://shop.camra.org.uk/product.php?id_product=111)

**Ali Cook**



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# 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 Cambridge Brew House

The Hopbine

The Kingston Arms

The Mill

The Pickerel

The Portland Arms

The Maypole

The White Horse, Barton

The Fox, Bar Hill

The White Swan, Conington

The Queens Head, Fowlmere

The Pemberton Arms, Harston

The Crown, Linton

The Black Bull, Sawston

The White Swan, Stow cum Quy

## 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](http://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 ☐ £28 ☐

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) \_\_\_\_\_

**Direct Debit**

I want to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

**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:  
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230 Hatfield Road, St Albans, Herts AL1 4LW

Service User Number **9 2 6 1 2 9**

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To the Manager \_\_\_\_\_ Bank or Building Society

Address \_\_\_\_\_

Postcode \_\_\_\_\_

Name(s) of Account Holder \_\_\_\_\_

Branch Sort Code \_\_\_\_\_

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

1. Money you charge to the account stays in the hands of your Bank or Building Society. The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you receive The Campaign for Real Ale Ltd as your sole or primary method of payment, you will be notified in advance of the amount and date when you are to be debited.

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**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

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# Merriment and Mulled Cider...

**Cambridge CAMRA 18th  
Winter Ale Festival 23rd – 25th  
January 2014**

**An invitation from festival  
organiser Nicola Evans-Bailey**

For me the happiest sounds and smells of winter must include the murmur of happy drinkers and the rich aroma of a slowly simmering mulled cider; sounds and smells you won't be surprised to find can be found specifically at the Cambridge CAMRA Winter Ale festival.

The beers have been ordered and the ciders picked, the venue booked and the glasses at print...all we really need now are you lovely customers to book the dates and join us at the University Social Club for another brilliant year.

Due to the good reception of our range of 'winter warmer' beers last year we have again pushed for those lovely high ABV beers that everyone enjoys. Though, the selection does also cater for those less inclined to test their constitution, and for those a little adventurous we have some lovely foreign beers to tempt your palate.

This year will see the second logo in our Porter the Penguin series and true to his name the Porter style beer will take a significant role in the festival. So, if you love Porter or if you want to learn to, be sure to ask our volunteer bar staff for their recommendations.

You the lovely public are the ones that make this festival, and every year you do not disappoint... So come join me for a pint, and if the weather looks frightful definitely join me for a mulled cider. It will warm your heart and melt the winter snow away.

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**Live Music Wed, Fri, Sat & Sun**

**Min 8 real ales plus 6 real ciders, bottled  
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**Hunts CAMRA LocAle / Mild & Dark Ales /  
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**John Nunn - Hunts CAMRA Pub Champion 2013**



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**Sat 12-12.30, Sun 1-7**

**Tapas Thu, Fri & Sat**

**Min 4 real ales plus 4 real ciders,  
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**Tapas - 'two for one' on Thursday**

**Hunts CAMRA Most Improved  
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**PIG n HOG Winter Dark Ales Festival - 23rd Jan - 3rd Feb**

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# 18<sup>TH</sup> CAMBRIDGE WINTER ALE FESTIVAL

Thursday 23rd–Saturday 25th January 2014

Food available  
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Over 100 real ales,  
ciders and foreign beers

Thursday 5PM–10:30PM

Friday 12PM–3PM

5PM–10:30PM

Saturday 12PM–10:30PM

Entry £2.50 at all sessions,  
except free Friday lunchtime

Free for CAMRA & CURAS  
members

£1 for USC members

## University Social Club Mill Lane, Cambridge

[www.cambridgebeerfestival.com](http://www.cambridgebeerfestival.com)



CambridgeBeerFestival



@cambeerfest #cwaf



CAMPAIGN  
FOR  
REAL ALE

# In Search of Northern Stars

At last, Cambridge and District CAMRA have returned to organising regular coach tours to rural village pubs. These tours give branch members an opportunity to discover and enjoy new pubs in the villages surrounding Cambridge. The Branch organisers target these pubs for two reasons: some of them are difficult to get to by public transport; others are just lovely and deserve a visit. We found lots of these when I joined the tour back in September 2013

11.30 on a warm bright September Saturday we boarded our pea green (yes it really was) 26 seat bus and headed towards the north of Cambridge. Got to say that as we were less than a dozen we rattled around a bit. Clive, the tour organiser, had ordered a 12 seat mini bus and was somewhat surprised when the green goliath turned up – apparently it was the last bus the company had available on the day. We didn't mind. Ok we looked a bit silly but it somehow made us feel a little bit grand. (Or was that just me?).

Anyway, after a few wrong turnings, misguided by an over optimistic sat nav, we reached the first pub on our list. **The Willow Tree, Bourn** describes itself as a “



Country Gastropub” and it thrives on a high reputation for food.

According to their website

this pub has a mention in The Michelin Pub Guide and was featured in The Sunday Telegraph in September 2013. The beer is pretty good too. Pacing myself, I had nicely conditioned half of Milton Pegasus (4.1%), whilst we sat on the decked terrace chatting in the sunshine and taking in the view. It is perhaps unusual that a pub that unashamedly concentrates on food sales is

so welcoming to customers who seek only to drink. As it was, the bar staff were more than friendly and at no point were we made to feel uncomfortable. Tempting though it was I didn't return to the bar to taste the other beer on offer; Woodforde's Wherry (3.8%), but colleagues who tried it said it was very good.

The next pub we visited was one I know very well. **The White Swan, Conington**, was



bought by the villagers in 2013 and is now in the capable hands of landlord and landlady

Chris and Sarah, who have overseen the expansion of the bar area and the introduction of beers served straight from the cask. I covered the story for ALE and have been following their progress over the last few months. The stillage has room for 8 casks 4 of which are available at any one time. Adnams beers are prevalent, though



local breweries do get a look in, on this occasion Milton Pegasus. I tried Adnams

Ghost Ship (4.5%), described by the brewery as a “ghostly pale ale”. It was refreshing and not too hoppy - I like hops but I also like to feel my tongue – and I could easily have had another, but all too soon it was time to move on and we boarded the pea green bus for the short trip across the A14 to The Three Tuns, Fen Drayton.

**The Three Tuns** is a Greene King pub that is worth a visit. It is a beautiful 15<sup>th</sup> century building, and was apparently once



the village guildhall. Until recently it also had it's own, very authentic, deathwatch beetle infestation, but I understand that that



has now been dealt with. It's a pub to take your in laws for Sunday

dinner if you want to impress them. It has both a traditional pub atmosphere and a large enclosed garden. Our group decided to enjoy the sunshine in the latter whilst we shared a platter or two of door stop sized mixed sandwiches, and some delicious hand cut chips. The beer was pretty good too. I'm not a big fan of Greene King IPA (3.6%) but I had a pint, and would have to admit I quite enjoyed it. Other beers on offer were (Greene King) Morland Old Speckled Hen, and St Austell's Tribute (4.2%), both of which are so common in the Cambridge area that it felt to me like there was a limited choice. How I long for the day GK allow local breweries to be represented in all of their pubs, not just in The Anchor...

Moving swiftly on, and back across the A14, we arrived in Dry Drayton and the warren of opened out small rooms, which is **The Black Horse**. The Black Horse is a free house that serves Adnams beer. On this visit Southwold Bitter (3.7%) and Broadside



were the beers on offer, and as we were drawing towards the end of our

tour I opted for the latter, which at 4.7% ABV would be the strongest, and in my opinion the maltiest (is that a word?) beer I had on the tour. Broadside has long been a

favourite of mine, a fruity cup of red nectar... Where was I... oh yes...

Staff and locals in the Black Horse were very welcoming. A conversation about styles of beer and stories about other pubs we had visited was soon begun and before you knew it another round was ordered. I took the opportunity to cast my eye over the many eclectic photos, which adorned the pub walls – images of everyone from Marilyn Monroe to some dodgy English pop band seemed to be present and I wondered whether or not there was some sort of eccentric connection between them; but not for long because we'd booked the coach for a specific length of time and it was soon time to go.

And so our tour ended here. And we boarded the green bus for the final time. I won't pretend that we managed to get to all of the great pubs situated north of our city.

**The Bank at Willingham** is an excellent pub we would have loved to have included



had we the time, the pubs in Waterbeach, Histon and Milton too. But, all in all, it was a very

enjoyable tour. Perhaps we can save those other pubs for another day?

The next branch tour is on February 1<sup>st</sup> 2014. We will be visiting some of the difficult to get to pubs in villages south of Cambridge. Tours start at 11.30am and are open to members of CAMRA Cambridge and District branch. If you would like to take part please e-mail [contact@cambridge-camra.org.uk](mailto:contact@cambridge-camra.org.uk) providing your name, contact details and your CAMRA membership number. Spaces are limited and will be awarded on a first come first serve basis.

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where the beers are updated regularly



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