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Cambridge & District Branch Newsletter Issue 375 December 2015



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Pub News

Welcome to pub news, December 2015.

Throughout 2015 we have reported a mixture of both good and bad news concerning the pubs in our area. This month is no exception – though perhaps this month the good news may outweigh the bad. So let's start with the bad.



The Zebra, Maids Causeway, is definitely lost to us. Cambridge City Council will not be challenging the

planning inspector's decision that allows the pub, which was first bought by developers in 2011, to be converted into student accommodation. In our view, this decision undermines the Council's much vaunted Interim Planning Policy Guidance on the Protection of Pubs (IPPG). City planners disagree with us. You can read about their reasoning, and ours, later in this issue.

Whatever the view of Cambridge Planners the decision has sent shock waves through the local pub industry and has focused the concerns both of local CAMRA and of regular Cambridge pub-goers. Almost immediately we began to receive e-mails from local people afraid that they too could lose their pub.



One e-mail pointed out that builders had been seen in **The Hopbine,** Fair Street, and that they were "measuring up

for conversion into flats..." We have not yet received any further information, but we would hope that should such permission be sought, city planners would fight to retain this excellent pub.

Branch Diary

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

Tue 12 Jan: 8pm, Open Branch Meeting, Hudson's Ale House, Trumpington.

Thu 21-Sat 23 January: Cambridge CAMRA Winter Ale Festival, University Social Club.

Sat 6 Feb: Noon, Good Beer Guide Voting Meeting, Maypole, Portugal Place.

Tue 9 Feb: 8pm, Open Branch Meeting, Castle Inn, Castle Street.

Tue 8 Mar: 8pm, Open Branch Meeting, The Punter, Pound Hill.

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Pub News continued



Concern is perhaps less warranted for the Adnams flagship pub, **The Castle Inn**, Castle Street, but this hasn't stopped worried pub regular

Hugh Hunt seeking our help to register it as an Asset of Community Value (ACV). "The Castle is," he told us, "the 'Local' for many permanent residents and is popular with students despite [their] being increasingly drawn to the bright lights of [city centre] big pub chains. Great food and interesting beers. Great people." If Hugh is successful The Castle will become the first pub in Cambridge City to receive ACV status.

Concerns were also raised by the residents of Fen Ditton who believed that the Punch-owned



The Ancient Shepherds was under threat. A chat with the current leaseholder has confirmed that he is keen to

keep the pub open but that "there is a lot of work to do".

Good news too from Grantchester. We are happy to report that the new owner of **The Blue**



Ball has kept to his word and the pub, which was closed for minor refurbishment, has re-opened, and has lost none of its quirky character, and is still very high on our list of Cambridge pubs to visit.

Another re-opening, this time after a very long building project, is in Mill Road, Cambridge, where **The Royal Standard** has risen to meet



all of our expectations. CAMRA branch Pubs Officer Ali Cook described the pub as "Very Impressive!" There are some very tasty beers: three from Nene

Valley Brewery including Bible Black (6.5%), Son of Sid's Muck Cart Mild (3.5%) and Brains SA (4.2%).

Ali, who takes his role as Pubs Officer very seriously, and who can often be seen cycling from pub to pub, also offered detailed reports on a number of our village pubs.

He enjoyed the recent beer festival at **The Three Horseshoes**, Comberton. Ten ales were



on offer, including examples from Tring, Castle Rock, and

Dancing Duck breweries. All beers were "in good nick", but he singled out Dark Drake from Derby-based brewer Dancing Duck as his favourite on the day.

Another cycling tour led him to Histon where he stopped off in **The King William IV** and sampled decent halves of Adnams Ghostship



(4.5%) and St Austell's Proper Job (4.5%), before moving to The Red Lion, which is a regular outlet for Yarmouth brewer Lacons.

On this occasion a pint of Falcon (4.2%) was extremely welcome.

A belated welcome to Graham and Vicky, who have been landlord and lady of **The Jolly Millers**, Cottenham since last May. Vicky is very



much a local, having previously worked in The Chequers, Cottenham and The Black Horse, Rampton. Their aim is to offer a family friendly atmosphere.

They support two darts teams and hope to introduce petanque if there is enough interest.

Staying in Cottenham, **The Hop Bind** appears



to be the destination pub for younger villagers. It is equipped with a pool table and darts board. Beers on offer during my visit were Greene King IPA, Greene King Scrum Down, and another

Greene King "house beer" called, on this occasion, Smooth Hopperator.

A customer of **The Duke of Wellington**, Willingham has contacted us asking if we could remove the "Sports Pub" label we have



allocated the pub on the CAMRA What Pub database. The "Duke" does show sport, but only on an occasional basis

for significant events such as the Rugby World

Cup. We stand corrected and the reference has been removed. If you are ever in Willingham, please give this pub a try – it thoroughly deserves its newly won place in the 2016 CAMRA *Good Beer Guide*.

Other pubs in our area showing occasional, but not regular, sporting events include **The Champion of the Thames** and **The St Radegund**, both in King Street Cambridge. The St Radegund, which features beers from Saffron and Colchester breweries, has a new manager: Rob Curtis, formerly of The Haymakers, Chesterton is now in charge.

South of Cambridge now, and Ali, once more on his bike, attended a Fowlmere Parish Council meeting to discuss the ACV listing of their two pubs, The Queen's Head, and The Chequers. Never one to miss an opportunity, he visited both pubs.



The Queen's Head no longer serves food. Beers on offer included Greene King IPA and Sharp's Doom Bar.



The Chequers does serve food and was serving three beers, including Buntingford's Twitchell (3.8%).

One of my special treats reserved for Autumn and Winter is to sit sipping a strong beer by the log fire in **The Queen's Head**, Newton.



Traditionally an outlet for Adnams beers this vintage pub now serves regular guest ales, but I fail to see why in the colder months anyone would want to stray from Adnams Old (4.1%).

Pub News continued

I'm often asked why it is that Cambridge CAMRA always appear to knock Greene King pubs. Whilst I'm not entirely sure that we do, it is still great for me to be able to report some good things about local Greene King premises.

Exciting things have happened to **The Tally Ho**, Trumpington. It is now called **Hudson's Ale House**. eight beers are on tap, including



examples from local breweries. Landlord Steve Lowe is not a stranger to Cambridge, having managed The Milton Arms

15 years ago. The transformation has caused quite a buzz and we wish the new pub every success.

Good news too from **The Bath House**, Benet Street, Cambridge. The recent refurbishment including the introduction of 6 real ales and numerous craft ales may be in response to the



success of the nearby *Guardian* award-winning pub, The Pint Shop, Peas Hill, but it is very welcome and long overdue. The refurbished bar is light and accessible and the choice of beers has improved beyond recognition. We hope very much that Greene

King take this one step further and allow local brewers to sell to the pub.

Other News

The Red Cow, Corn Exchange Street, is now a Reys Chicken Restaurant. The business offers craft and bottle-conditioned beers each chosen to compliment their chicken dishes.



The Greyhound, Sawston has re-opened.

Mitcham's Corner has a new outlet for craft and



bottled ales. Called **Thirsty**, this rudimentary bar combines with an off licence and wine

shop to offer a completely different drinking experience. Food is available from street food vans which park in the layby at the front of the bar.

City Pubs, owners of The Mill, Mill Lane, and The Cambridge Brew House, King Street, have leased 104 Regent Street. Detailed plans for the new business are not yet available, but we understand that it is likely to be called "The Old Bicycle Shop" as a nod towards former lessee, Howes Cycles.

Stop Press

The Pemberton Arms in Harston has closed and has been put on the market by Hawthorn Leisure which also owns the Queen's Head on



the edge of the village. Both pubs are listed as Assets of Community Value, having been nominated

by the parish council. The sale of the Pemberton Arms is currently covered by the initial 6 week moratorium. If the parish council or a community group are actively contemplating a bid and can provide evidence of such to South Cambridgeshire District Council by 18th January then the moratorium will be extended to the full 6 months to allow the bid to be finalised. Earlier this year Tesco failed to get permission to turn a former garage in the centre of Harston into a shop. Speculation suggests that the supermarket chain may have now turned its attention to the Pemb.

Lost pubs of Cambridge(shire)

Last issue's mystery lost pub, the late Merton Arms on Northampton Street, was correctly identified by David Parsons, Pete Davis, Mike Finch, Norman Edwards, David Elbdon and Phil Utting-Brown.



I was a frequent visitor in the mid-1980s, attracted by its scruffy 'cheap and cheerful' approach, exemplified by the creaky wicker furniture in the front bar. I also seem to recall a Guinness clock on the wall that was permanently set to ten to eleven (i.e. last orders). The panelled rear bar was also noteworthy. I was very saddened when it closed, in 1988, to be converted to student accommodation for St John's College – unusual then, sadly all too common nowadays.

It was a *Good Beer Guide* regular before it closed. The entry read: 'Lively front bar, quiet cosy lounge. A nice place to stay.' It also offered accommodation.

Its first appearance as a pub is in 1851, but the building is much older: according to the description given when it was Grade II listed in 1972 it might be 18th century. It is now all that remains of a complex of outbuildings servicing what was then called Merton Hall, now the School of Pythagoras, housing stables and a granary.



It takes its name from the fact that it stands on part of a large landholding – around 70 acres all told – which once belonged to Walter de Merton (c. 1205 to 1277), Bishop of Rochester and sometime Lord Chancellor. His

are the Arms that are still displayed above the door.

He granted the land to his foundation, Merton College in some other university somewhere, in 1271. It remained in their hands until purchased by St John's as recently as 1959.

Here's this issue's memory test:



As usual, Where is/was it? What was it called? Do you remember it when it was a pub?

We'd like to find out more about all our lost pubs, so if you have any memories of it – and even better, photos of when it was still open – please contact pub-history@cambridge-camra.org.uk.

Answer, hopefully some stories about it, and another teaser, next issue.

Meet the Maker



I travelled the relatively short distance to Great Cambourne to

meet with one of our local cider and perry producers – Simon Gibson, who trades under the name of Simon's Cider, definitely falls into the category of a small independent cider maker.

Simon operates from his back garden and shed at present – although he is hoping that in the not too distant future he can secure some larger, covered hard standing premises which will enable him to increase his business.



Recent stall at Countryside Restoration Trust's Festival of Food, Farming and Wildlife

The day I visited Simon was perfect, as he was pressing fruit, so I got the opportunity to see the process of taking a freshly picked batch of apples and transforming them into the raw liquid that will eventually become cider. Between the various processes I managed to throw a number of questions at Simon to try and give you a bit more of an insight into his business.

The following is the first of a series of three articles on my discussions with Simon.

Give me a very brief potted history of Simon's Cider Company from conception to where we are today

I started in 2012 with a friend who had an allotment next to mine, we both liked cider and he had a friend with an orchard. We borrowed a press and a scatterer from Sustainability Shelford, a small concern who were helping local people make more use of their fruit crops ,

we made about 80 pints in that first year.

N.B. A scatterer is a machine that chews the apples up and gets the fruit ready for the press, which then extracts the raw produce that will eventually become cider.

Simon's friend, who had a young family and various other commitments, couldn't devote the time to continue, so Simon decided to buy some equipment for himself and do the job properly. Simon's now producing more than ten times what he made in that first year. He has registered with HMRC for duty exemption as a cider producer making up to 7000 litres and he's looking to further increase his operation over the next few years.

What has been the toughest challenge you have had to overcome so far?

Space, so far everything has been done in the back garden. The processing space is about 9m2 and the fermentation tanks sit on top of my partner's vegetable beds (Thank you Paula!) and I have had to convert the side path of the house into a narrow cider storage shed.

How much Cider and Perry do you produce a year?

Cider is the main product, due in the main to the lack of perry pears in East Anglia. When I first walked through one of the orchards I've been given access to I spotted a small group of four pear trees, which were probably thrown from root stock of the original tree that had since died. I decided to taste one of the pears it was awful, massively sweet, dried your mouth out, lots of tannin – I thought that would make a lovely perry... and it did – it won 2nd prize at last year's East Anglian Bottled Perry Competition !

Last years' yield was approximately 700 litres of cider against 190 litres of perry – I can't see the perry volumes increasing as I'd have to buy in the pears – and at the moment I'm trying to use fruit that would otherwise go to waste.

Simon Gibson – Simon's Cider

How much did it cost you to get the equipment you needed to begin making cider and where did you source your equipment from?

I have had to grow organically – I've not had the money to buy all the equipment in one go. The apple mill cost me about £750; The press was about £800; The pump £300; The IBC fermentation tanks were £40 each second hand and plastic maturation/storage tanks are £160 each, onto all of which you need to add VAT – over the last 12 months, cider sales have enabled Simon to purchase some items that the business has required. Simon's fencing business funded the bulk of the capital equipment.



Simon's Cider at Cambridge Beer Festival

Some of the costs have been outlined previously but all told from start to where we are today, I reckon I've spent about £5,000. The apples are pretty much free; I give the landowners back some of the finished article. I rely on volunteers to help – I've got Alan (Wilson) here today helping and the other week a few friends helped pick the apples from the orchard, and that helps massively to cut down the time to collect the fruit than if you were doing it all on your own.

The press and the mill came from Winegrowers.co.uk based in Minehead who are a magnificent organisation; they have been so helpful, great to deal with, a fantastic source of information. The rest of the equipment was sourced via e-bay and the like.

If there was one bit of advice you could give somebody who was contemplating getting into cider making, what would it be?

Do not under-estimate the amount of space you need. Where I operate at the moment (back garden and hard standing area to the rear), it takes about two hours at the start of the day to set everything up and then another two hours at the end of the day to break it back down and securely store it away. And of course the equipment needs to be stored when it's not being used (an IBC takes up a cubic metre of space whether it's full or empty). Hence the reason I am seeking a new location for my operation where I will be able to use my time more effectively.

So, here's the crunch question – no sitting on the fence – what do you prefer Cider or Perry?

Arm up the back? I would have to opt for perry. A good perry is very difficult to beat, the extras you get with a perry give it the edge – having said that, if I was sitting down for an evening of drinking – I'd go for cider, the side effects of a night of perry drinking with all the sorbitol it contains, would result in the bulk of the following day being spent sat on the toilet. So, be warned, while perry may be very enjoyable don't overdo it, unless you have little to do the next day!

To date, what is the biggest venue you have had your Cider/Perry available for connoisseurs to sample?

That's an easy one – the 2015 Great British Beer Festival last August. My cider and perry was the first to sell out, which I am immensely proud of – the fact that so many people wanted to come up and talk to me about my produce was fantastic – people were even requesting selfies. I was fantastically proud of getting my drinks there.

How Safe Are Our Pubs?

To say that the Cambridge pubgoing community is reeling from the after-effects of the government planning inspectorate's decision to uphold the appeal for the conversion of The Zebra, Maids Causeway, to student accommodation would perhaps be a slight exaggeration.

There is no doubt in the minds of Cambridge CAMRA that, given the right management and sufficient investment, The Zebra, which is close to the busy Grafton Centre and adjacent to Midsummer Common could have been made a viable pub.

Sadly there was little interest in providing either of these essential needs, and the pub which dates back to the early 20th century had suffered several years of neglect before it was finally purchased by the Alliance Pensions Trust, who consequently launched the appeal against the city council's decision that the proposed conversion constituted a loss of a community asset.

But, whilst the loss of yet another potentially viable pub may be disappointing, the main reason for our concern is the little weight afforded by the government inspectorate to Cambridge City Council's much vaunted Interim Planning Policy Guidance on the Protection of Public Houses (IPPG).

The IPPG, which lists all of the supposedly protected pubs, including the Zebra, in Cambridge, was dismissed by the inspectorate as being "outside of the formal development plan process", and was "therefore given little weight" by the inspector when making their decision.

The government body was equally dismissive towards the "emerging Cambridge Local Plan 2014", stating that this too was given little weight because objections had been raised against it. Significantly, the inspector noted: "No article 4 direction has been brought to my attention."

So how does this decision affect the future of the remaining Cambridge pubs?

The evidence would seem to show that both the local plan and the IPPG are not worth the paper they are written on. This combined with an evident reluctance on the part of our planners to issue article 4 protection against change of use might mean that the future for many of our pubs is far from certain.

Cambridge CAMRA Pubs Officer, Ali Cook, wrote to the city planners asking whether or not this was the case. The answer he received was quite surprising. The IPPG, they claimed, "continues to serve its purpose". However, it would appear that that purpose has changed quite significantly. The IPPG is not, as we had assumed, in place specifically to protect pubs; it is intended "as useful guidance in determination of planning applications involving the loss of a public house."

When summing up the reasons for making its decision to uphold the appeal the inspector noted that the Zebra had for some time been trading as a toy shop. It is clear that this played a decisive part in the decision making process. Had city planners issued an article 4 direction, the conversion to retail use may have been disallowed.

So can we rely on city planners to protect our pubs? Whilst we believe the intention to preserve Cambridge pubs is genuine, recent evidence would suggest not. In 2012 there were 107 pubs protected by the IPPG, in 2014 there were 102. Now, if you discount the proposal to change the Howes Bicycle shop into a bar, there are 101.

There is no doubt that compared to less affluent areas of the country these could be seen as quite stable numbers. But it is precisely because of this affluence that we should be concerned. Pubs are real estate, and real estate in Cambridge is worth a great deal of money.

The IPPG has failed once; it is very likely to fail again. The strongest means we have of protecting pubs under current legislation is for local residents, parish councils and community groups to get together and register them as Assets of Community Value.

Cambridge CAMRA Quick Guide to registering your local pub as an Asset of Community Value

Take a look at the following website
<http://www.camra.org.uk/list-your-local>.
Then follow this simple guide:

1. Decide who you are nominating on behalf of. You can either nominate as an unincorporated group of 21 local people, as a Parish Council or in connection with another local group including CAMRA Branch.

2. Go to your Council website * and look up the section on Assets of Community Value or Right to Bid. Here you can download a nomination form (or if there isn't one available CAMRA provides a template: <http://www.camra.org.uk/>

information-for-community-groups).

3. Fill in the form with as much detail as you can on why the pub should be classified as a community asset.

4. If nominating as an unincorporated group, demonstrate that at least 21 people from the local community support the listing of the pub.

5. Check your local council website to see where the nomination needs to be submitted. Many councils have produced guidance explaining how they are accepting nominations.

6. Request a receipt from the local authority to acknowledge they have received the form as planning protection will be granted at the point of nomination.

For more advice, contact
pubs@cambridge-camra.org.uk.

*<https://www.cambridge.gov.uk/community-right-to-bid-scheme>

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White Horse Milton – traditional pub



It is obvious as soon as you walk in the front door that The White Horse, Milton is a traditional community pub. Whether you turn left and step into the low ceilinged public bar, equipped with pool table, bar billiards and darts, or turn right into the larger bar/ dining area, you will find a traditional welcome.

I have visited the pub on a number of occasions over the last few months and have always found it to be busy. Locals are encouraged to sit at the bar and good-natured banter is frequently heard, often with each other but mostly with the bar staff, who in my opinion give as good as they get.

The White Horse is an Enterprise Inns pub. Landlady and landlord Ava and Alan have been in charge for over 9 years and Ava has nothing but praise for the support that the pub company has given them over these years. She is landlady in the traditional style, matriarchal without being too bossy, motherly, chatty, and full of enthusiasm as she talks about the village, her pub, and the beers.

On my last visit there were 6 beers on offer, including two from Timothy Taylor (Landlord and Golden Best); Greene King Abbot Ale and Sharp's Doom Bar. If I was being picky I guess I'd say that this isn't the most exciting line up of beers I have ever seen, but Ava knows what her

customers like. The Doom Bar is a regular beer whilst guest beers are chosen from the Enterprise beer list. She insisted that I try all of the beers on offer. The Landlord was in especially good condition, and I couldn't resist buying a full pint – or actually, now I remember, two. Westons Old Rosie cider was also on offer.

The timbered bar area extends towards the rear of the pub, where it becomes a high-ceilinged dining area. This is laid out in a simple canteen style, which complements the timbered extension.





Keeping things in the family, the head chef Adam is Ava's son. The menu is quite simple; steak, burgers and pies, but for those looking for something a little more unusual, the specials included on my visit Thai curry and a very

substantial crab salad. Portions were very good and meals were in my opinion reasonably priced.

The White Horse has a long garden which is furnished with trestle tables and has a large childrens' play area.

Disabled access is via the rear car park and the pub is dog friendly.

Since writing this article I have returned several times to the pub and I'm pleased to say that on each occasion the choice of beers has grown considerably. On my last visit the Nobby's Plum Porter was in very good nick, and another guest cider, Black Dragon, had been introduced.

As always, the bar was full of customers. Ava is obviously doing something right!

Will Smith

The Cambridge Blue

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How does a pub get into the Good Beer Guide?

In September, the 2016 CAMRA *Good Beer Guide*, the 43rd edition of the beer followers bible, was released. CAMRA Cambridge branch is allocated 26 places in the Guide, and there are over 200 pubs in our area. So how do we choose which of the pubs deserve to get in?

Although the 44th edition won't be out until September 2016 the process of entry selection is already underway. The first thing to note is that the "we" I mentioned above refers to Cambridge CAMRA branch members. If you are a CAMRA member and you live in the Cambridge and District area you have the means to influence which of our pubs are included in the guide.

There is a selection process which we have to follow.

Stage 1: The nomination stage. Branch members can bring pubs to our attention by e-mail, via our Facebook page, or by turning up to branch meetings at any time throughout the year; however nomination in earnest starts in October. Branch members are sent an e-mail suggesting that they log on to our website to nominate their favourite pubs, and to tell us why they think it should be in the Guide. This year a total of 89 pubs were nominated.

A short list is constructed. We list the nominated pubs and then count how many times they have been nominated. Village pubs generally get fewer visitors than those in the city, so we are likely to accept fewer nominations for them to be shortlisted. The final shortlist includes usually a quarter to a third of all our pubs.

Stage 2: Judging the shortlisted pubs. This stage runs from December until early February. Branch members are asked to visit and then give their opinions on the shortlisted pubs. This is not a voting so much as a judging process. Branch members can log into <https://secure.cambridge-camra.org.uk/gbg> and submit their marks online. (Please note that you must have visited the pub at least once in the 6 months

prior to voting). Marks are from 1 to 5 and once the judging period is ended the average mark for each pub is calculated and they are ranked accordingly.

Branch members can also e-mail their marks to gbg@cambridge-camra.org.uk giving their name and membership number. The short list will then be provided and the CAMRA member can e-mail their judgment by return e-mail.

The process ends early in February when a special meeting is called to give members without access to e-mail an opportunity to register their marks. This year the meeting is in the Maypole, Portugal Place, Cambridge from noon until 3pm on Saturday 6th February. At the end of this meeting all scores are added up, and the GBG pubs are chosen.

CAMRA members wishing to take part in the judging should ensure that they bring their CAMRA membership card to the meeting.

As mentioned above, our allocation for the guide is restricted to 26 pubs. This means that there is a great deal of competition for inclusion and inevitably some of our very good pubs miss out.

To ensure a balance between rural and city pubs, we have a rule that ensures that at least 40% of our allocated pubs (at least 11 pubs) will be rural ones but so far we haven't had to enforce that. In the 2016 Guide there are 13 city pubs and 13 village pubs.

There are a few reasons why some pubs can't be included in the Guide. If there has been a recent change of licensee, and if the new licensee hasn't been heavily involved in maintaining the pub's cellar previously or that of another pub in our area with similar cellar standards, the pub will be excluded. Recent major refurbishments can also rule out a pub. We like to be sure that everything has settled down after such changes and that the pub isn't been marked based on its previous incarnation.



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Raising the Standard



October saw the long a waited re-opening of Mill Road's Royal Standard – was it worth the wait?

“Yes”, says CAMRA Pubs Officer Ali Cook: “It is very impressive. The front door leads into a lobby area with a second pair of doors leading to the bar. There is a large J-shaped bar that has a very smart tiled front. The tiles are mainly brown to mirror the ones on the front of the building that have been stripped of the paint that previously hid them. There are tables in the two bay window areas either side of the entrance and also in the back section on the left. The Belgian theme includes a Le Chouffe gnome and beer enamel adverts. There are also frames of military cap badges and an array of six old bicycle saddles. There were some very tasty beers on including three from Nene Valley Brewery including Bible Black. Son of Sid Muck Cart Mild was their other dark beer.”



Praise indeed – and very welcome. The “Standard” has moved on a fair bit from the pub, which was designated as a lost cause in the famous Cambridge CAMRA *Tour of Destruction* of 2012. But then it has an interesting history.



Some claim that in 1881 it was the first pub to be built beyond the railway line when all around was fields. This, they say, explains why the building doesn't line up with the road. Whether or not this is true we can't say but we believe it was the first pub in the Romsey district to appear in Cambridge street/trade directories. The pub sits on the corner of Mill Road and Malta Road. It once had a large sunny garden, which spread along Malta Road and behind the pub. Beyond that was a significant car-park.

Having been called the Royal Standard for most of its existence it had a brief name change, following a 12-month refurbishment by the Pubmaster chain, to Kitty Dunphys on St Patrick's Day 1998 before returning to being the Royal Standard in 2000. It closed for business in



2006 and subsequently underwent a conversion to a combined Indian & Thai restaurant, which was initially popular but a change of chef saw its popularity wane.

It was then sold by Punch (who had purchased Pubmaster) to local property developers. They leased it out to The Arthur Rank Hospice Charity for use as a shop while they applied for planning permission to demolish and build flats and houses on the site.

The application was opposed by the Empire Roads Action Group and by Cambridge CAMRA



who wanted to the pub reopened and the gardens restored, and was refused by Cambridge City Council. The developers appealed to the planning inspector and lost. New plans were then submitted. These retained the original pub building as a revived pub albeit losing the extensions at the back with the car-park and almost all of the garden being used for houses and student flats.

Although many still longed for the large gardens to be retained the city council accepted the plans, and The Standard was once again raised.

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The Anchor, Burwell Beer

While delivering ALE magazines, Fred Laband briefly visited the Anchor beer festival in 2014 and wrote a couple of paragraphs about his experience in issue 369. This year he does it properly!



I decide to visit The Anchor on the Thursday before their beer festival kicks off, just to see how their preparations are going.

Everything seems well organised and a sense of normality prevails. There are 4 beers on handpump: Old Speckled Hen, Golden Hen, Anchor Bitter (actually brewed by Greene King) and guest Cambridge Moonshine Barton Bitter. I opt for the 4% guest which is a balance of hops and tangy fruit salad sweetness.

I immediately get into conversation with manager Joe, who kindly offers to give me a tour of the cellar which is directly behind the main bar. Joe is insistent that I mention and thank Colchester Brewery for all of their help in setting up the beer festival. In addition to providing several beers, Roger Clark and his team from Colchester assisted greatly in setting up the stillage.... I ask why the festival doesn't start until 6pm on Friday, but runs into Sunday. Joe points out that The Anchor's busiest day of the week is Sunday, so it makes sense to have it then.



After our chat, I return to the restaurant area for scampi and French fries, priced £9.95. The portion of scampi is generous and

the green leaf salad that accompanies helps me to believe that I am eating healthily! Satisfied

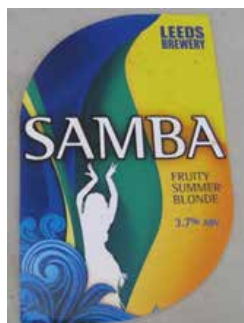
that the beer festival is on track and impressed with Joe's openness, I aim to return on Saturday.

There is barely a cloud in the sky as we enter via



the garden at the rear. A sizeable marquee is set up, the barbecue is puffing into life and there is what can only be described as a cider cabin. But where is the beer? I go inside to get a glass, where there are the usual 4 beers available. However, I

am told that I need to go back out. Aha, the side door of the cellar is the place to go! Joe appears from within and it is decision time! Of the 8 or 9 beers I start with the weakest, the Leeds Brewery Samba at 3.7%, which is a summery lemon blonde. Initially my beer is served in a plastic vessel, but Joe happily changes this for a proper glass.



As all of the beers are golden session ales, some CAMRA members may be dismayed by the lack of dark beers or the fact that the range in strengths is limited between 3.7% and 5.2%. Joe asserts that this is a summer festival and he has selected beers that suit the season and which he knows that his customers will like. Joe knows his clientele and I cannot argue with that, and as long as the beers are well kept, which they are, I am happy. (I personally would not go for a plum porter on a blazing day like this anyway!) It also allows for a simple pricing policy where all beers are £3.60/£1.80 for a pint/half. A beer passport is on sale at £20 (for 6 pints) which represents a small saving and removes the need to mess around with coinage all day...

and Cider Festival 2015

We next go to the cider shack where Nicola tries the Sheppy's Kingston Black from Somerset. Nicola says it looks like Irm Bru! This is dangerous stuff as at 7.2% it is extremely smooth and barely tastes alcoholic at all! Joe allows his true colours to show here, as he is at heart a cider drinker. For a pub festival, the range of ciders on offer is most impressive, with a choice of 8 varieties!

My second beer is Rudgate's Jorvik Blonde (3.8%) which has a slight pear drop quality. This is followed by Potbelly Best Bitter (3.8%) which is a lovely chestnut colour, and has burnt toffee overtones. Kettering has never tasted so good!

The smoke from the barbecue is starting to arouse our senses, and we are struck by the sheer size of it – "You could fit a whole body in there," Nicola quips! For the next beer, at Joe's recommendation, I opt for Colchester Brewery's Barbarian (3.9%) which is copper in colour and is really "tropical". The best



beer so far today! Apparently, Roger from Colchester Brewery is gunning for the champion beer of Britain prize this year.



My fifth beer is Old Bushy Tail (4.5%) from The Isle of Man. This is both treacly and orangy: a fine ale to finish with. As we enjoy the shade that the marquee offers, Joe mentions that the biggest

challenge for him in organising the festival is the weather... The marquee he expects will perform a different function on Sunday as the forecast is

wet! As a punter, I am happy with the quality of beer, there is plenty of food and we are kept safe from all the extremes that the elements may throw at us.

I have been delivering ALE for several years to The Anchor in Burwell. Tucked away behind Burwell House, it has consistently provided me with a good beer. There is always much going on at this thriving pub. Landlady Gaye is rightly proud of the range of food themed evenings/promotions (The Anchor is well known for its stonebaked pizza) and entertainment including the Wednesday night quiz and regular live music.

On a sad note, Gaye mentions that Joe is about to depart, and by the time this magazine goes to print, he will be in Western Australia. Next time we go for a drink at The Anchor we will be raising our glasses to him, and I am sure quite a few of Burwell's residents will be doing the same!

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The Golden Hind is Set to Sail



There has been much speculation in CAMRA circles about the takeover of the former Spirit owned pub, the Golden Hind. Would Greene King, so often cast as pirates plundering smaller breweries and pubs, sink this once iconic 'Tolly Folly'? On this occasion it looks as though our concerns were unfounded, as the former pirates have become Masters and Commanders. The pub, which was temporarily closed in November, has been completely refitted, and now looks shipshape and ready to sail.

The official reopening event was held on the 4th December 2015, and was attended by CAMRA representatives, local residents and pirates Steve Fishpool and Vernon Schlegel.

The Golden Hind was one of a series of pubs said to be based on the design of the Tollemache stately home, Helmingham Hall, which were built in the 1930s by Ipswich brewery Tolly Cobbold. Owing to their grandiose design, these pubs were known as 'Tolly's Follies'.



Unfortunately, the interior of the Golden Hind was trashed in the mid 1980s, leaving only vestiges of the former grand interior, notably the atrium over the bar and the arcading adjacent to the modern conservatory. The recent refurbishment has retained both of these features, albeit they, along with the original oak paneling, have been painted grey. Carpets have been replaced with stripped pine effect floors, which complement the stripped ash tables, and dark leatherette covered benching. The U-shaped bar retains its wooden surface, and the white ceiling plaster architrave also survives.





The most noticeable changes are the replacement of the central bar storage plinth with a white tiled Victorian style edifice, and the removal of the front bar, which has been replaced with a comfortable carpeted seating area. Whilst TVs are very apparent, there are places to hide, notably a snug area with fireplace (unused), and seating beside the bar.



Eight beers were on offer on the opening night, Greene King IPA being one of them, of course, with examples of Lacons Brewery, Tring and Grain Store, but most welcome was the introduction of a local beer from Turpin's Brewery.

Pub Manager, Richard Keeping, told us how excited he is with the refurbishment, and expressed his desire to work with CAMRA to

promote real ale. The pub retains a 10% discount for CAMRA members.



So what was the consensus? Our pirate friends bemoaned the lack of "Grog" but had to admit that they were happy with the improvement in the choice of beer. The significant improvement in the general style and décor raises it above the typical fixed menu chain owned pub.

Taking this into account, together with Richard's enthusiasm, there is every chance that the Golden Hind could become Greene King's Cambridge flagship pub.



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A letter from Stockport

Hi Cambridge,

Just got back to Stockport after a fantastic weekend in Cambridge. Lovely city, friendly atmosphere, great pubs!

Everyone agreed it was a great choice of destination. Only problem really was there was not enough time to see and do all we wanted!

On the Saturday, after a morning sightseeing, we started in the Maypole. Good start! On to the Cambridge Brew House which was busy but pretty good, Champion of the Thames, which was one of the surprises of the day and was well liked by all, the right pub at the right time I think, and then the St Radegund.

We then visited the Elm Tree, another good pub, before walking across Cambridge to The Mill: Great atmosphere, and beer of the weekend, for some: Adnams Mosaic.

After that we ate at the Italian near Castle St, very good, and finished at the Architect.

Pub of the weekend?

3 people voted the Mill (me included)

2 for Cambridge Blue (visited on Friday night) (close 2nd for me)

2 chose The Flying Pig (visited on Friday night)

1 person voted for the Champion of the Thames

Thank you very much for your help and for meeting us for a drink. If you are ever in Manchester or Stockport for that matter let me know and I'll see if I can meet for a pint!

Cheers, Kevin Randall
CAMRA Stockport Branch

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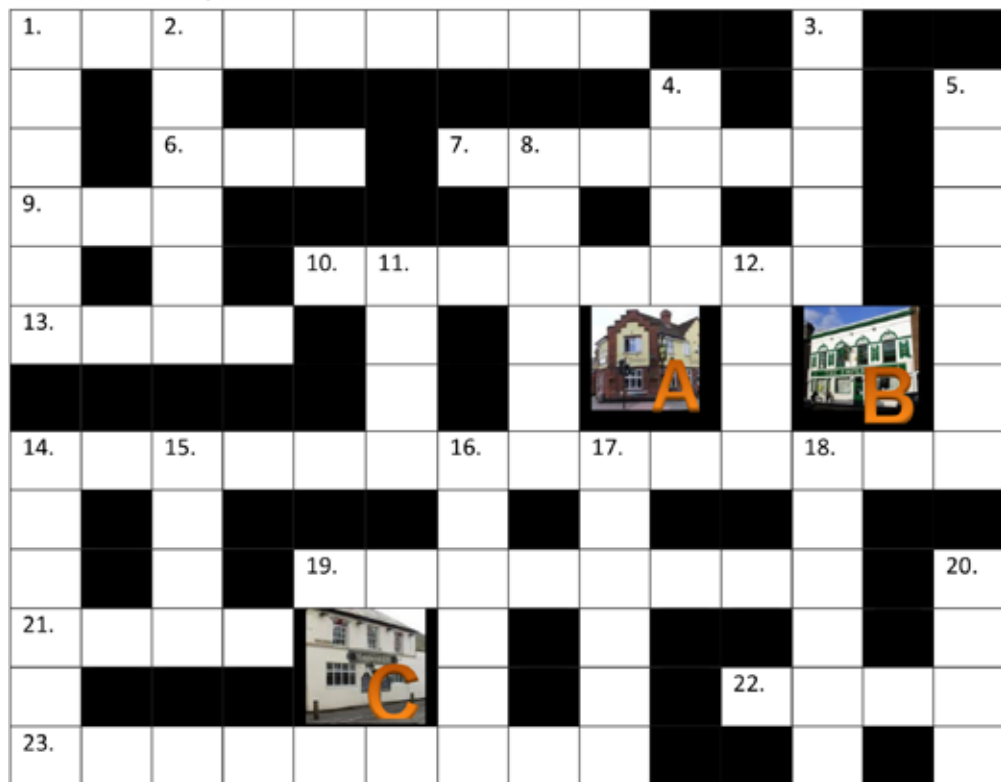
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Cambridge Beer Crossword Number 4 by FRED



Across:

1. Formerly The County Arms, recently taken over and with several guest beers especially Calverleys. (9)
6. Number of bells to be found at this Fulbourn pub. (3)
7. Use this with a set of compasses to make a right angle in this busy Great Shelford pub. (6)
9. ____ Numbers Café collaborate with the Cambridge Moonshine brewery to make the award winning Coffee Stout. (3)
10. Once Jolly pub along Chesterton Road? (See picture clue A) (8)
13. Cambridge Moonshine ale to be found at the Arts Picturehouse along Regent Street? (4)
14. Area of Cambridge that is home to The Portland Arms, The Tivoli, The Boathouse and also the answer to 10 across! (8,6)
19. Village home to 3 down. (8)
21. If you drink and drive then expect a breathalyzer. (4)
22. Norfolk Street pub: The Blue _____. (4)
23. Little Shelford pub well known for its Thai food. (9)

Down:

1. Central Cambridge pub along Silver Street. (6)
2. _____ Hill in Cambridge, home to 1 across and also The Sir Isaac Newton? (6)
3. The Incredible Hulk surely drinks here; I'm jealous, Man! (5)
4. A good beer will not be too cold or overly _____. (4)
5. See picture clue B for this lively pub in Hills Road. (7)
8. The _____ Head has appeared in 42 consecutive editions of the CAMRA Good Beer Guide. (6)
11. Greene King pub in Russell Court. (4)
12. The door is always open if you fancy one? (4)
14. Nero and Pegasus are beers from this brewery, which also owns the pub in Picture C. (6)
15. The Three _____; free house in Great Abingdon. (4)
16. Mr. Leo T. must be a confused wine drinker! (6)
17. In Dry Drayton, Lord Conrad's brewery's ale "Gubbins" is this colour. (6)
18. Village south of Cambridge, home to 8 down. (6)
20. The Golden _____ along Milton Road has real and craft beers... (4)

Answers to Crossword 3 (Issue 370): Across: 1 Swaffham, 5 Prior, 8 Baked, 9 Nelsons, 10 Best, 12 Stow, 13 Ship, 16 Ring, 17 Penguin, 20 Ale, 21 Trumpington, 24 Old, 25 Little Down: 1 Star, 2 Abingdon, 3 Fellows, 4 Moonshine, 6 Ickleton, 7 Red, 11 Tram Depot, 14 Plum, 15 Crafty, 18 Bull, 19 Mill, 22 Owl.

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The Golden Hind, Milton Road, 10% off a pint.

The Hopbine, Fair Street, 10% off a pint.

The Kingston Arms, Kingston Street, 20p off a pint.

The Maypole, Portugal Place, 20p off a pint.

The Mill, Mill Lane, 10% off a pint.

The Pickerel, Magdalene Street, 10% off a pint.

The Portland Arms, Chesterton Road 10% off a pint.

The White Horse Inn, Barton.

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