

ale

Cambridge & District Branch Newsletter Issue 383 July 2017



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Pub News

Welcome to ALE 383. Great news has just reached us that Cambridge and District CAMRA branch membership has reached 5,000. A lot of our success is due, of course, to the popularity of the Cambridge CAMRA Beer Festivals, but more and more we find that we are gaining members in communities who are turning to us for advice and support as they try to save their local pubs from closure.

One such group, The Black Horse Steering Group (www.savetheblackhorse.co.uk) are planning to prevent The **Black Horse, Dry Drayton**, from being converted to residential use. Encouraged by a recent survey, which



showed that a large proportion of villagers want the pub to be saved, the group has begun to

raise funds and ask for pledges with a view to co-ordinating a community buy out. Fund raising events have been supported by local business, including Dry Drayton based brewery, Lord Conrad, who provided beer for a pop up pub.



Another threatened Asset of Community Value, The **Tree, Stapleford**, has been given a

small reprieve. In response to the news that councillors were considering a compulsory purchase order that would allow The Tree Action Group (www.facebook.com/thetreestapleford) to arrange a community buy out, the current owners have issued new plans proposing to demolish the pub and replace it with a small bar surrounded by a residential building. In our view this will not adequately serve the community,

Branch Diary

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

Tue 8-Aug : 8:00, Open Branch Meeting, Black Horse, Rampton

Tue 12-Sep : 8:00, Open Branch Meeting, tbc

Tue 10-Oct : 8:00, Open Branch Meeting, Three Horseshoes, Comberton

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Edited by Will Smith, 32 Lovell Road, Cambridge, CB4 2QR. email: will.smith@cambridge-camra.org.uk

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Pub News continued

and we have written to oppose the development.

The bulldozers are also lined up and ready to knock down The Volunteer, Trumpington Road. This Enterprise Inns (EI) pub has been sold to a developer.

It was for some time an Indian Restaurant, but was, we understand, leased to the restaurant tenants under the understanding that they would always maintain a bar area. In our view this should mean that the pub has not had a change of use, from pub to restaurant, and we have raised objections against the plan to replace the pub with residential buildings.



We have raised an objection too against the plan to develop The **Jenny Wren**, St Kilda's Avenue, not for the plans, which are sympathetic to the original building and do include a pub of similar size, but because we feel that the accommodation allocated for a manager or tenant is too small. We feel that this will deter serious commitment to the pub.



We do not hold a great deal of hope that we can save The **Zebra**, Newmarket Road.

Planning permission has already been issued and the building will be demolished and replaced with six 2 bedroom apartments.



Talking of lost pubs, the latest incarnation of The **Locomotive**, Mill Road, is as an Italian restaurant.

A number of local pubs have seen a change of management in recent months.



The **Architect**, Castle Street, looks set to get a new tenant, current landlord, Ed, having

announced on Facebook that he is moving to the position of Head Chef in a local college. Also announced on social media, Hannah, the manager of The St Radegund, King Street, has said that she is leaving to take up a job where she works normal hours.



Long and unsociable hours have also contributed to Baz and Katie giving EI notice that they are to leave the **White Horse**, Swavesey,

so they can spend more time with their young family. The future of the pub looks secure. The White Horse Support Group remains ready to place a bid for it should EI find it difficult to find new tenants.



We are sad to hear that Kez and family have left the **Black Horse**, Rampton, and wish them all the best for the future.

The pub is now in

the hands of the Rik and Michaela Roberts, formerly of CAMRA Good Beer Guide listed King's Arms, Norwich.



Meanwhile, Mark Donachy has sold the Cambridge CAMRA Pub of the Year, The **Red Lion**, Histon, to The City Pub

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Pub News continued

Company. Unconfirmed rumour has it that he wants to retire and concentrate on giving guided tours of Cambridge. On the face of it this is a good move for the company. The Red Lion is a very successful pub and early indications are that few changes are planned. We very much hope that current staff will stay. The 2017 Histon beer festival will go ahead as planned and the company would like the pub to continue to play a role as a hub of the community.



Another, Histon pub, The **Boot**, has also changed hands and now is part of the Raymond Blanc pub portfolio.



Bath House

Greene King is once again playing merry-go-round with its pub managers.



Prince Regent

Andy, who in recent months has raised the quality and choice of beer in The **Bath House**, Bene't Street, is to return to The **Prince Regent**, Regent Street.



Welcome to Chris Nicholson, the new manager of Greene King owned, **Hop and Grain Store**, Regent Street, and to Kristina, who has taken over The **Pickarel**, Magdalene Street.

Welcome also to the team of newly opened



alongside the craft ales – thank you.

Smokeworks, (formerly The Great Northern,) Station Road. Nice to see two real ales served



Mikey, popular manager of the Kingston Arms on Kingston Street, is leaving after 7 years of keeping their extensive range of ales and

ciders in tip top condition. He will be missed by staff, customers and the pub cat.

And from our correspondents:



Red Lion, Kirtling

Hi Will, John and Suzanne Kilbane moved into the **Red Lion, Kirtling**, just after the Spring Bank Holiday, after a lightning sale of the property. They opened the next day on Wednesday 31st May! They plan no changes for the immediate future, retaining the weekly regular Wednesday Pie night and the Thursday Steak night, as well as the beer festival on August Bank Holiday Monday. The beers served continue to be Adnams Southwold and a guest, frequently from Adnams. John and Suzanne arrive from a pub in Hastings so we would expect the beer quality to be up to scratch. The pub hosts visits from the Belchamp Morris Men on 21st July.



Hi Will, The **Plough and Fleece**, Horningsea, would like to offer CAMRA members a

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Pub News continued

10% discount on presentation of a valid membership card. It is a community pub run by James and Mary Corless. It has a fantastic reputation for food and has recently changed its supplier to Vertigo beers, which distributes beer from both local and small London breweries.

Hi Will, Just wanted to report on my visit to two



pubs in the Castle Hill district of Cambridge. Did you know that The **Castle**, Castle Street, is the Adnam's tied

pub that is furthest from the brewery? I enjoyed the Ghost Ship and one of the guest beers, Green Jack Trawlerboys, both at £3.95 a pint. I really enjoyed sitting in this pub, which is spread over many floors and has a traditional country pub feel. Lots of wooden furniture – and some



very interesting art. I also enjoyed my visit to The **Punter**, Pound Hill, but not really for the

beer. I tried the house beer, Oakham's Pale Punter (which was actually Citra). It was a little tired and slightly cloudy and I resented paying £4.25 for it. I did like the décor though, especially of the barn area, which is festooned with quirky art.

Hi Will, Below is a little information about the refurbishment of The **Portland Arms**, Mitcham's Corner, and new lease agreement. We will be closing the Portland on Monday the 7th of August until Wednesday the 23rd for a



refurbishment. It will include a new back bar layout in both bars as well as new flooring and furniture.

We are being sympathetic to the traditional nature of the pub and so will be retaining the

wood panelling but also bring more warmth to the pub's décor.

The new look Portland will also have 2 hand pumps completely free of tie which allows us to stock beers from local micro breweries, the first of which will be Crafty Beers. We will also be free of tie on wines, spirits, minerals and packaged bottled beers and ciders. Sam Newson, the bar manager, is very excited about developing our range of craft beers.

Hi Will, We are hosting our annual Alexfest, at the The **Alexandra Arms**, Gwydir Street, from



Friday the 4th to Sunday the 6th of August, with free entertainment all weekend: kicking off with comedy on the

Friday evening, music all day Saturday, and a family fun day on the Sunday, finishing with a movie showing on the big screen with headphones for sound. The event is raising money for Pelle Pub Co.'s charity of the year, which this year is the Arthur Rank Hospice.

Swavesey Cider Festival 2017

The second Swavesey charity cider festival takes place from Thursday 20th until Sunday 23rd July on the Village Green, Swavesey. This year's festival will have 20 local ciders and perries available for our consumers to sample. The bar is open from 5pm-10.30pm on Thursday and Friday, Saturday opening is from 12 noon-10.30pm, and Sunday from 12 noon-10pm. A number of festival award winning ciders will be on offer – keep your diaries free if you are a lover of the apple and pear!

Elgoods Beer Festival 2017

Elgoods, Wisbech are offering 50% discount off the £4 entry fee to card carrying CAMRA members who attend their 2017 Beer Festival. The festival runs from 21st – 23rd September and features beers from East Anglian breweries, all sold at £3 a pint.

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Cambridge Beer Festival



The 44th annual Cambridge Beer Festival took place in May. This was the second year in a row to see a new record attendance, with over 44,000 customers. They got through a record total of 115,000 pints of beer, cider and perry, over 2,000 bottles of wine and mead and approximately 800kg of cheese.

A further record was set by the festival charity, Blue Smile. They raised nearly £17,000 at the festival. All the money raised for Blue Smile during the festival will go towards the charity's vital work providing help to emotionally troubled youngsters in Cambridgeshire between the ages of 3 to 13. There are thousands of children in the county struggling to cope with the impact of family breakdown, bullying, bereavement, domestic violence, and far more.



Like all CAMRA festivals the Cambridge Beer Festival is organised and run entirely by volunteers. Over 450 people came from near and far this year - another new record. We still need more people though - if you're interested in helping out visit the website at cambridgebeerfestival.com.

As always, customers had the chance to choose the beer, cider, perry, mead and wine of the festival. The winners were:

Beer: Bexar County and Three Blind Mice – Bitter Invention of Satan

Cider: Simon's – COX!!!

Perry: Simon's – Gibson's Perry

Mead: The Rookery – Midsummer Mead

Wine: Winbirri – Bacchus Reserve 2015



Next year's festival will be 21–26 May 2018.

We'll also be back in January for the 22nd Cambridge Winter Ale Festival.



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Interview with Simon Doyle



Simon lives in Impington, or is it Histon, as I'm not too sure where the boundary lines are

positioned between these two villages, anyway – he lives somewhere just outside Cambridge... The first thing I wanted to clear up with Simon is what do we call his brand, is it S.O. Cider or So Cider – Simon said it is definitely the latter, even if it is spelt with a capital O! The S is Simon's contribution, the O belongs to his good friend Ollie, who helped him get the operation up and running.

We met at the Red Lion, our CAMRA branch pub of the year, which is definitely in Histon! I set about finding out a little more about this local – award winning – cider maker.

Simon, what's the day job?

I'm a bicycle mechanic for a bike hire company working six days a week on the outskirts of Cambridge in the Newnham area – it gets extremely busy during the summer months but the work drops off during the winter – which allows me to devote more of my time to my cider, so it is a perfect fit really.

How much time does the cider making take of your spare time?

All of it! Most Sunday's I spend bottling, I take annual leave to coincide with the apple picking and pressing. Pick to press has to be done very quickly to get the best quality product. The orchards where I get my fruit from are in Cottenham and are over 200 years old, previously the fruit was dropping and simply rotting away, now it is being put to much better use. I use my delivery bike a lot for ferrying the finished article to the local pubs that sell my cider – this helps me beat the traffic and allows me the



pleasure of having a jar or three at the same time. Bikes have always been my other hobby,

so any other spare time I have - I'm out on that.

How long have you been making cider for commercial sale?

I started selling around 2011, from a couple of demijohns and it has grown from there. The Cambridge Blue named it Barrel No. 3 – by accident when buying my final barrel. I use a small insulated shed that is completely full and I'm hoping to expand the operation further somehow – currently I'm only making about 1600 litres.

Tell me about your recent successes

It's been quite shocking to be honest, a hobby that has got out of control. Last year I got a bronze from the judges and silver from the festival voters at the Cambridge Beer Festival that takes place on Jesus Green – the bronze got me to Norwich for the East Anglia competition, I won a silver medal there, which then got me to Reading in February this year for the national finals. I've heard no further so I assume that was that but it was a very encouraging start.

This year is the first year I have made the cider on my own. I did all the pressing so to win a silver medal for my Barrel No. 3 from the judges at Cambridge and a bronze from those voting at the festival for Barrel No. 5 was very rewarding. This means I'll be off to Norwich again later in the year for the regional finals; hopefully I can do well again there.

What do you have in the pipeline for this summer?

I have a new cider out there for this year called Lunatic Soup! I was going to call it Exploration but it's what the locals used to call Magners back in the day, it's a brilliant name with a bit of history. Rediscovery is out there and Barrel No. 3 but I only have six boxes of that left, so there is a real bottleneck in the production line – Norwich will need some of that and hopefully Reading afterwards, so I have a real problem with that - it is going to be have to be put away and stored for those festivals.

Happle will be available later in the year; this was really popular last year, which I got nothing but rave reviews for. It should be ready for the last quarter of the year as it is made with freshly pressed apple juice.

Do you plan to extend your operation or are you happy with how things are?

I'm happy with how things are, it is a simple set up that works well – there is more demand though than supply at the moment – which is a good thing right? It takes as much work to fill a pint bottle as it does to make a box, so it makes more sense to make bigger batches. I always prefer quality to a good PR campaign, in the hope that the product will speak for itself. I'm definitely looking to make things bigger – 1600 litres sounds a lot but 3000 pints goes in no time.... It already looks like I'm going to sell out before Norwich. I may also look at developing my love of Mead, which I have been making for a number of years; I've got some good recipes to try.

What is your view on other fruit infused ciders?

I like them - not the ones you see in the main pub chains, but there are a couple of Raspberry, Cherry and Apricot ones that are really good, they stay very dry and the taste of the additional fruit is very subtle – the issue is as soon as you add another fruit to cider it then becomes known as a fortified wine. It does, though, give the in-between drinkers a gateway into ciders – there are times where ale drinkers fancy a change, so infusing a cider with hops is something I like the sound of – it is rarely available in this country – so maybe I'll give that a go in the future, along with a cherry, and possibly a plum, cider. I'm not a fan of using sweeteners, but I can't deny how well it sells, customers are looking for stuff they can knock back a gallon of and think it was amazing – the dries should be enjoyed more like a wine, a couple of sips at a time.

Can you tell me where customers can source your product in the region?

I sell mainly to the Devonshire Arms, Devonshire Road, Cambridge – they normally have one of mine on the bar, the Cambridge Blue, Gwydir Street, Cambridge and the Haymakers, High Street, Chesterton often stock

it, The Alexandra Arms, Gwydir Street, Cambridge on occasion, and the Three Horseshoes, Church Street, Stapleford - other than that I mainly supply beer festivals. I don't sell directly to the public at the moment but it is something I want to develop, I have a personal licence but I don't have the premises to sell from. I am looking at getting a silly ice cream tricycle next year and kitting it out as a bar and riding round to game fairs, village fetes and the like – it's a silly idea but it is novel and it may be successful.

So is cider here to stay or is it another one of those fads that will come and go?

Cider is back! East Anglian cider is really, really old, it's almost as old as Normandy cider – it is older than the west country ciders we all hear about, some of the oldest trees I have are cider apple trees. I think cider is making a comeback, people are going back to the old ways and because it is more readily available.

It seems like madness that all this fruit was dropping off the trees and simply rotting on the ground – now we're putting the fruit to much better use than leaving it as scrumpy for pigs to enjoy! The basic principles of making cider have hardly changed since 200 years ago.

Finally, what else do you want to share with us?

This has been the first full season of working on my own, it has been a lot harder work but it has given me a freedom – any mistake I make, is totally my responsibility, there are always many routes to go down and with great responsibility comes great care. I can rely on my years of experience to see me through. It's not perfect, but I'll get as close to perfection as I can.



Thanks for your time Simon, good luck at Norwich and with the tricycle, I look forward to see you bombing through town next year!

Calverley's Brewery - Success on tap

It is a balmy July evening and I am seated opposite Sam Calverley at one of half a dozen trestle tables in the courtyard of what must be one of the oldest, and smallest industrial estates in the centre of Cambridge. Sam, with his brother Tom, stormed onto the Cambridge brewery scene three and half years ago, with their breathtakingly drinkable Calverley's Best Bitter.

The Industrial estate, consisting of a small number of units and a house, situated at the railway end of Hooper Street, is in the centre of the real ale Mecca known as the Mill Road Triangle. It is the home of Calverley's Brewery, which seems to dominate the site, especially on Thursday and Friday (evenings), and Saturday (all day), when it is open to the public.



I should mention that this is one of a growing number of Cambridge's dog welcoming drinking places, and Gladys Emmanuelle, my 18-month old Jack Russell is curled up at our feet having enjoyed a good amount of

fussing from Sam and Tom. The brewery has been open for "on sales" for just under a year now. How, I wondered, was Sam coping with having to deal face to face with customers?

"It has been a good and informative experience. We are receiving and reacting to feedback, both positive and negative, which is given directly to us by the people who are drinking our beers. This is especially useful as we are constantly experimenting to create new beers."

And create beers they do – Sam reckons they have brewed over 50 different ales since the brewery first opened. This is clearly reflected in this evening's beer list. Two Blonde beers are on offer, one an oaked beer and the other, UK Blonde, is brewed using ingredients solely farmed in the UK. There is a Mosaic Pale ale, and a Raspberry sour beer, and for those who

have a taste for something a little stronger, the 7.2% IPA, which I am sipping as we chat, is worth a visit. It is a typically strong IPA: Grapefruit with a honey, bitter sweet after taste; well hopped but not threatening to strip the taste buds from your tongue...

But where is Calverley's Best Bitter?

"Tastes are changing. We occasionally make the bitter, but today's drinkers are looking beyond the traditional and we are trying to meet that demand."

Inevitably this necessitates wanting to cater for craft beer enthusiasts and on this particular evening, only two of the beers on offer are from the cask. The team, Sam, his brother Tom and newly appointed fellow brewer Spence Moore, are very creative; "Spence is technical, Tom and I are more conceptual", trying to find new tastes by combining unusual ingredients. A list of future beers to be offered includes a 6% Mango Lassi, a Cherry and Hibiscus Sour and a Cranberry Sour.

These are likely to prove very popular, but it seems that not all customers want to forsake traditional styles of beer.

"Our best seller at the moment is a Mosaic Porter. Customers call the brewery to ask if it is on."

Calverley's has developed a strong take home sales customer base. This is likely to grow when they introduce a "Growler" filling station; a project which should be completed before the end of August, and which will enable customers to keep unopened beer for longer without it spoiling.

And are there plans for the brewery to expand?

"We would like to up the capacity, but we would not like to leave this site. This is the centre of our customer base and there aren't many business centres in the centre of Cambridge. If we were to move to a larger site, we would still keep a presence here."

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Lost pubs of Cambridge(shire)

Well, I'm not surprised few people recognised the former Bentinck Arms on Castle Street (take a bow, Pete Davis and Dave Elborn), as it closed around 1964.



However, many (including your humble hack) will probably remember it from its time as second home of the very popular waffle restaurant and Cambridge institution, Waffles, when it was ousted from the Kite to make way for the Grafton development in 1981. (In the evenings the upstairs rooms were taken over by a Persian-themed restaurant named, er, Upstairs.) When the proprietor, Pat La Charite, hung up his waffle-iron the early 1990s the place began its life as a series of Indian restaurants under various names, including the Star of India, Castle Tandoori and its present incarnation as Cocum.

As a pub, though, it goes back to the early/mid 1860s as a beer house, gaining the name Bentinck Arms shortly afterwards.

Dave Elborn recalls it as a Benskins pub in the 1950s, when he was a butcher's boy at Butler

Bros on the other side of the passage. He used to be taken into the pub for a glass of Vimto, and remembers that it sold cigarettes singly and had a brick on the bar with matches in the frog to light them with.

After it closed in the mid-1960s it seems to have remained empty for at least a decade before Waffles moved in.

And Bentinck? Well, that's the family name of the Dukes/Earls of Portland, whose Arms can be seen on the sign of, yes, you guessed it, the Portland Arms. There is also a Bentinck Street in Newtown, though there doesn't seem to be any particular connection with Cambridge itself or any contemporary political events to cause a street, let alone a pub, be given that name.

An easier one this time, a pub that closed not so long ago so I expect lots of people will remember it.



Send in those recollections to pub-history@cambridge-camra.org.uk.

PUBS that Offer Discounts to CAMRA Members



The following local pubs offer a discount to CAMRA members on production of a signed and up to date CAMRA membership card: Please ask at the bar for further details.

The Alexandra Arms, 10% off a pint.

The Architect, 20p off a pint.

The Blue Moon, Norfolk Street, 30p off a pint.

The Cambridge Brewhouse, King Street, 10% off Cambridge Brewing Company Beers.

The Emperor pub and Latin Tapas bar, Hills Road (20p off a pint).

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 St Radegund, King Street, 10% off a pint.
The White Horse Inn, Barton.

The Red Lion, Brinkley, offers 40p off a pint.
The Three Tuns, Fen Drayton offers 20p off a pint.

The Red Lion, Histon, offers 40p off a pint.
The Plough & Fleece, Horningsea, 10% off a pint.

The Crown, Linton, Happy Hour at all times for CAMRA members.

The Black Bull, Sawston, offers 10p off a pint.
The Black Horse, Swaffham Bulbeck, 10% off food and real ale.

The White Horse, Swavesey, offers 20p a pint.
The Bridge, Waterbeach. 10% off a pint.

Beer Festivals and other Beer events

July

27-29 Sutton Beer Festival at St Andrew's Church.

28-30 Plough, Duxford Cider Festival.

August

3 Nene Valley Tap Takeover, Blue Moon, Cambridge

3-5 Angel Inn Beer Festival, Larling, Norfolk

4-6 Alexfest, Alexandra Arms, Cambridge

4-6 Carpenters Festivale, Carpenters Arms, Great Wilbraham, Cambs

8-12 Great British Beer Festival, Olympia, London.

16 Sutton Masque Morris, 8pm at the Duke of Wellington, Willingham, Cambs

18-20 Beer Festival, the Cock, Hemingford Grey

22-26 CAMRA Peterborough Beer Festival

23 Re-opening of the Portland

28 Red Lion, Kirtling Beer Festival.

31 Aug – 3 Sep Cambridge Oktoberfest, on Jesus Green.

September

4-8 Red Lion Beer Festival, Histon, Cambs

TBC Beer Festival, Bottisham Royal British Legion Club, Cambs

21 Sep – 1 Oct Cask Ale Week

21-23 Elgood's Brewery, Wisbech Beer Festival.

with thanks to pints and pubs

Fred sent this article to us in May this year. Unfortunately it was a rather full issue so we couldn't include it. He was so enthusiastic, both for the pub and for the trains we felt we just had to put it in this issue.

March 2017 and The Station Tavern in the all new CB1 project is open for business. This Youngs "Premium" Pub can be found on the right as you turn out of the railway station.



Being honest, I don't really know what to expect from this new venture. I am initially encouraged before I enter to find a chalk board advertising 4 real ales on tap today.

The Tavern is open and bright with furnishings, which are lavish, with lots of railway lamps of various colours situated in brick archways.



The main bar is central and I approach delighted to have the advertised choice of 4 real ales.



Youngs Bitter and Special are available, as is Hummingbird. I am pleased to go for a LocAle pint of Moonshine Cambridge Pale Ale (3.8%) which is £4.40 for a pint. This is a railway pub in prime location, so I anticipated no less than London prices!

My beer is citrusy and slightly floral - very easy drinking. I could say that about all 4 beers on offer, and if being critical would ask that there would be a broader range, including something a bit darker. I am tempted away from the real ales at this stage by a bottle of Five Points Railway Porter (4.8%, £5.40), which for 330ml works out at over £9 a pint! It is very good though, rich complex caramel flavours with a fitting atmospheric smokiness. It is a shame that a real ale version could not be available, but it is early days at The Tavern.

Above the gentle background jazz (eg. Miles Davis So What), the staff are all very talkative and bar supervisor Alistair tells me about their first 3 weeks. Most of the other drinkers here seem to be dressed for business, and again it is exactly what I would expect at a railway station pub. There is a feel of impermanence, with people just passing through.

Nevertheless, the management are keen to try to establish The Tavern equally as a destination for locals. For example, manager Bertrand already has a weekly quiz night on Sunday evenings, with other events such as Easter Egg Hunts.

He also tells me how he intends to continue stocking Moonshine beers as they are selling so well. I am impressed by the visibility and attitude of the management and staff, and am really chuffed when I receive an invitation to their grand opening night on Wednesday 5th April. I will, of course, return.



It is now opening night. The dray horses are there to greet us making a fantastic photo opportunity! On arrival we are given a couple of vouchers for free drinks. I go for a pint of Youngs Bitter (3.7%) which is golden and light; Nicola chooses a chardonnay. Before we have even moved, a representative from Estrella places another lager beer (from Barcelona) in Nicola's spare hand. This is already looking to be quite a merry affair.



We move on to the next "station" where Simon from Cambridge Moonshine is delicately pouring generous tasters of bottle conditioned Sundowner (3.6%) which has a marvellous malty character with hints of peardrop. Simon confirms that Moonshine beers are set to continue here for the foreseeable future. More Sundowner please!

There will be some that baulk at the price of a pint of real ale in this pub. There will also be some that prefer their more traditional local to this exciting modern newcomer. I however welcome this development.

The Station Tavern is nothing like any other pub in Cambridge, and to me it represents a superb,

friendly, high quality place to have a beer. It is marketed as a Premium Pub and I can only agree with that. The Station Tavern rightly aims to sell wine and food. It does also push "craft ale" in cans and bottles. I have even read elsewhere that some consider it to be something of a gastropub. I would disagree; it is a station pub and it has real ale at its core.

Once upon a time Cambridge was a great railway town. In 1922, the engine shed was home to nearly 200 steam locomotives; these were replaced by diesels in the 1960s, but Cambridge remained a significant base for passenger and freight locomotives that served East Anglia. Later, the station even had a pub, in the form of The Lord Byron Bar, now the site of Marks and Spencer Simply Food.

Following electrification in 1987, only electric trains could be found, with no locomotives to be seen at all. March 2017 saw the return of Cambridge's first resident locomotive in recent memory, as a diesel shunter is now needed to move stock between the Cambridge sidings and the Coldhams Lane depot where new upgrades are being undertaken. Excited by this prospect I endeavour to catch a glimpse of 08511...



Later in the year my third journey to Cambridge yields a sighting of my shunter! He is hauling a set of class 317 units ready for upgrading.

2017 has been a great year for Cambridge railways. The return of a proper pub and a real train almost seem a coincidence...

Top 10 Dog Friendly Pubs

Cambridge and District CAMRA Top 10 Dog Friendly Pubs, chosen by Gladys Emmanuelle

There are a growing number of Cambridge pubs that allow access to man's best friend.

Cambridge CAMRA unofficial mascot and pub tour companion, Gladys has given us a list of her top 10 dog friendly watering holes.

10) The Poacher, Elsworth.

This pub would have been higher in the list but dogs are only allowed in the rather small bar area. Both landlord and customers gave me a lovely welcome though, and the pub has a nice garden area. It is out in the country, so is just right for a country walk, before my human companions go for a drink.

9) The Black Horse, Melbourn

The Black Horse has an enclosed garden area, which I was allowed to have a sniff around. Closely watched by my companions of course. I got a lovely welcome from everyone. There were a lot of cuddles and fussings, and I met a big basset dog when I was there. My human companions also liked the pub, especially the beer, which they said was a good selection.

8) White Horse, Milton

This pub isn't far from Milton Country Park,



which is one of my favourite walking and swimming spots. I shake myself dry before I go into the pub, but no one complains if I am a little bit wet. My male human loves to visit the beer festivals here. He also loves the food. He says it is

very varied and you get good portions. I like the big garden, which unfortunately is close to the car park so the humans watch me very closely and I have to stay on a lead.

7) White Swan, Conington



Conington is close to Elsworth, so we sometimes visit this and The Poacher on the same day. Fields surround the pub, and I love to sit in the big garden and watch the cows when they are there. The White Swan has a low bar, which I can see over if I

stand on my hind legs. Adnams beer is served from the cask and the humans tell me that the food is very good.

6) The Haymakers, Chesterton



Pub dog, Benson, is a lot bigger than me, and I am afraid that sometimes I have to have a little bark at him to show him who is boss, but generally we get on ok. I don't see him very often because he is taken away from the bar when the pub is busy,

which is almost every time I have been there.

This pub sells Milton Brewery beers, which the



humans say is very good. I like it because it is not far from Stourbridge Common, where there is lots of

space for chasing my ball. The pub has a small garden, which is partly grass covered – just right for a cool snooze on a summer day.

5) The Green Man, Thriplow



The staff in this pub keep doggy treats behind the bar. I was very lucky and was given two! Thriplow is very pretty. It has a large village green which is just right for walkies, and the humans said that they enjoyed the local beers.

4) The Hopbine, Fair Street, Cambridge

This pub also has doggy treats. My friend



Steevo, who I first met when he was working in The Alexandra Arms, usually slips me a few extra treats when he is there.

The Hopbine didn't use to be dog friendly, but they moved out the pool table and there is now a dog friendly

area right next to the bar. It is a stone throw from Midsummer Common, where I like to chase my ball, and stare at the cows. The humans said that they liked the CAMRA discount (whatever that is).

3) The Hoops, Barton



This is a very dog friendly pub. I visited it with my friends from CAMRA at the end of a long pub tour. It was a busy Saturday afternoon and the landlord said they could let me off the lead so that I could say hello to everyone in the pub.

Lots of fussing and cuddles!

2) The Alexandra Arms, Gwydir Street, Cambridge



The Alex has a nice enclosed garden. There is a painting of Animal from The Muppets on the wall. I like Animal because he looks a bit like one of my favourite toys. It is a shame that it is just a painting, 'cos if he were real I could "scrag" him. I was

given a dog treat by every one of the bar staff, and they all came to make a fuss of me. I like it when my human companions eat here. They soon get full and there is always plenty left for a doggy bag. The male human says that the variety of the beers is very good for a Greene King pub, and there is a CAMRA discount

1) The Mill, Mill Lane, Cambridge

The Mill is a regular haunt of mine. I usually



meet up with my friend Hazy and Sophie on Thursday lunchtimes. The Mill is next to the river and there is nothing I like more than to wallow in the

millpond after we have been to the pub. My human colleagues say they go there because there is a good selection of locally produced beers and they offer a CAMRA discount. I like the company. Assistant manager Dylan sometimes brings in his Jack Russell puppy. His name is Seymour and some people say (would you believe!) he is even cuter than I am.

To read more about my visits to pubs, or give me ideas on pubs to visit, go to my human colleague's Twitter page Will Smith - @camrasmith.

Gladys

Tucking Inn - Will's Foodie page

Sausage and Beer Casserole



My first attempt at making this dish, using a recipe gleaned from a 1970s cookbook, went

horribly wrong.

Beer in the 70s was quite bland compared to heavily hopped modern brews and I had forgotten to maintain the essential balance of sweet and sour ingredients. Following the recipe, I had used a craft stout when I should have used a more mellow sweet dark beer and I managed to create an inedible bitter mess.

This version, in which I have included a little sugar, some wholegrain mustard, and which uses Innis and Gunn's malty "wee heavy", Bourbon Aged Dark Ale, is much more palatable. Even so, be sure to test the sauce at every stage possible and add the beer gradually to suit your taste.

Ingredients

- 1 tablespoon oil (I use olive)
- 700g (12) Pork Sausages
- 2 Large Onions, thinly sliced
- 2 Sticks of Celery, thinly sliced
- 1.5 teaspoons Golden Demerara Sugar.
- 2 Eating Apples, cored, peeled and roughly chopped
- 2 Teaspoons Wholegrain Mustard
- 150ml Chicken Stock
- 150ml Innis and Gunn Bourbon Aged Dark Ale
- 2 teaspoons Cornflour

1. Using a large saucepan or heatproof casserole, brown the sausages in the oil.
2. Remove the Sausages and put to one side.

Place the onions and celery in the pan and fry gently until the onions are soft.

3. Add the sugar and stir over a low heat until it is absorbed and the onions have a nice sheen (a few seconds).
4. Add the Sausages, Apples and Mustard and stir together.
5. Add the stock and bring to the boil.
6. Over a low heat, gradually add the beer, tasting regularly, until the stock has reached a pleasant sweet and sour level.
7. Cover and simmer on top of the stove for around 40 minutes, or until the sausages are cooked. Taste regularly, adding stock or beer to adjust the taste.
8. Mix the Cornflour with a little water and stir into the casserole. Remove from heat when the sauce has thickened.
9. Serve with Creamy mash and green beans.

Yum!

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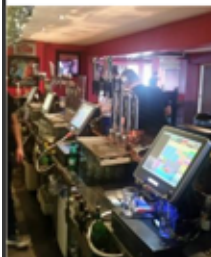
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