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Cambridge & District Branch Newsletter Issue 384 October 2017



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Pub News

In Ale 383 we penned an article that explained the potentially devastating effect the governments increase in business rates could have on our local pubs. This has led to CAMRA leading a national campaign demanding that pubs receive £5000 annual business tax relief. (http://www.camra.org.uk/news/-/asset_publisher/1dUgQCmQMVC/content/camra-calls-for-new-business-rate-relief-for-pubs).

This month I thought I would bring your attention to alcohol duty, a tax that represents another major threat to the viability of your local. It was announced in March that alcohol duty would rise by the rate of inflation (RPI.) Accordingly, the rate rose by 3.9%. There is no indication that the government is prepared to stop at this, and it is likely that next year will see a similar rise. This cost is of course passed on to us, the customers. Our pay rises, if we get them, are based on CPI calculations, which usually result in a payment lower than RPI. The result, I am sure you are aware, is that we have less spare-time money, and we cannot support our local pub as much as we would like. A CAMRA campaign seeking to re introduce a freeze on beer duty was summed up by CAMRA National Chair, Colin Valentine: "If people can't afford to visit their local, we will see more pubs close their doors forever – hurting jobs, the local economy and the community. We urgently need to ease the tax burden on our pubs in order to ensure that pub-going remains an affordable activity for the majority..."

It seems incongruous that a government that is willing to declare, "The Great British pub is a national treasure..." is prepared to tax pubs out of existence.

But now to local and (mostly) better news:

On the 6th
September **The
Hare and
Hounds
(Harlton)**
Community
Owned Pub



October 2017

Branch Diary

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

Tue 14-Nov: 8.00pm, Open Branch Meeting,
The Granta, Newnham Road

Tue 21-Nov: 8.00pm, Branch AGM, University
Social Club, Mill Lane

Tue 12-Dec: 8.00pm, Open Branch Meeting,
The Haymakers, Chesterton

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

The views expressed are not necessarily
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Copy date next edition 13th November
Publication date 1st December

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Pub News continued

Community Interest Group announced that contracts had been exchanged and the pub was now theirs. There are 160 local shareholders. The steering group is advertising for tenants (helpthehareandhounds.org). There will be a final pop up pub celebration in the village hall on 29th September.



There is less certain, but potentially good, news from The Save **The Black Horse, Dry Drayton**

Steering Group, whose recent blog has confirmed that a new lease had been sold and the pub is to have new tenants. The group, who have already raised £200,000 in pledges, are prepared to buy the pub rather than see it close. It is clear that the threat to the Black Horse has rekindled a strong community spirit and it is hoped that the new tenants will work with the community to ensure the pub is a success. There will be a fact sharing pop up pub event in the village hall on 30th September.



Meanwhile, the Action Group trying to buy **The Tree, Stapleford** is gathering pledges of money whilst it

wait to see the outcome of a planning application for a smaller pub plus residential use put forward by the current owner.

City councillors are questioning the size of the residential accommodation, which has been designed to accompany the proposed new



Jenny Wren, North Arbury, saying that

the flats would be too small for people to live in.

A similar problem can be seen on the plan submitted for **The Five Bells, Newmarket Road**, which doesn't appear to have any tenant accommodation.

Some confusing news from Balsham where the villagers have had their application to register **The Bell** as an Asset of Community Value, refused. We are uncertain at this time what is to happen to the pub, which has been taken off the market.



There has been a bit of a merry-go-round of landlords and pub owners over the last few months.

Savills announced in July that real estate investment company Aprirose had acquired a portfolio of 73 pubs from Mitchells and Butler.



This portfolio, which, rather confusingly, is called Milton Pubs and Taverns, includes **The Fox, Bar Hill**.



Welcome to Mark and Debs Wickens who have taken up ownership of **The Pheasant, Gt. Chishill**,

to Rik and Michaela Roberts, new tenants of **The Black Horse, Rampton**,



and Susan and John, who have bought **The Red Lion, Kirtling**.

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Pub News continued

It is the usual roundabout tour for Greene King pub managers, with new managers taking over



The White Swan

The Bath House, Bene't Street; The Brook, Brookfields, which, along with **The White Swan, Mill Road,** has just

undergone refurbishment, and **The Hop and Grain Store, Regent Street.** Of these perhaps the latter looks the most promising for beer aficionados. Manager Chris Nicholson has recently suggested that he would like to work with us to promote real ale in his pub.



It is likely to be a worthy alternative to the nearby City Pub Company, **The Old**

Bicycle Shop, Regent Street, which is primarily a food outlet that hasn't shown any real interest in promoting its beer.



Talking of refurbishments, **The Portland Arms, Mitcham's Corner** has had an overhaul, not only in décor,

with the rear bar being much improved but also in beer selection. Greene King has given permission for the pub to serve Crafty Beers on a regular basis, and have widened the beer selection list. I suspect this is due to the



perceived threat of City Pub's newly opened and completely refurbished, **The Waterman, Mitcham's Corner.**



The Pint Shop, Peas Hill, has also been refurbished. It re-opened with a big publicity splash and coverage from

the Cambridge News who stated that the bar is "casual with something for everyone." I am not sure this is correct – I certainly know that with such inflated prices I can't afford to drink there.

A number of Cambridge CAMRA award-winning pubs have had a change of management. Tom



Canning has left the 2017 Cider Pub of the Year award-winning, **Royal Oak, Barrington,** and is now managing **The**

Plough, Shepreth; Hannah has left **The Saint Radegund, King Street,** which is now being run by a new manager who I am pleased to say still keeps his dark beer worthy of the award.



Our Young Members pub, **The Blue Moon, Norfolk Street** is to lose managers Sophie and Duarte "fairly

soon".

Mark Donachy is set to lose all association with



our Pub of the Year **The Red Lion, Histon,** as he hands

the reins over to the City Pub Company. He leaves with some kudos, having hosted the successful 14th Histon Beer Festival in early September. The festival, which is staffed by local



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Pub News continued

volunteers, and which has raised thousands of pounds for local charities, has become a marker showing how good a community pub can be. It remains to be seen whether or not City, who are not known for their charitable efforts in the Cambridge area are prepared to match such an effort supporting a not-for-profit event.

Other pubs have been raising money too.



The 2017 PigFest run by **The Flying Pig, Hills Road**, has raised £600 pounds for Cancer Research,

whilst **The Alexandra Arms, Gwydir Street**, Alexfest, raised a significant sum for The Arthur Rank Hospice.



Outside of our area, the title of CAMRA Regional Pub of the Year, has been awarded to exceptionally good **Stanford Arms, Lowestoft**



Blue, Gwydir Street with a plethora of events (see page 13).

Congratulations to Jethro and Terri who are celebrating their 10 year ownership of **The Cambridge**



Finally, I would like to congratulate Robert Short and his team at **The Queens Head, Newton**

for continuing to be a traditional pub and for celebrating the pub's 45th inclusion in the CAMRA Good Beer Guide. It is one of only five pubs that have been included in every edition of the guide (more page 14).

And from our correspondents:



It would appear that Punch has not sold all of its pubs. A message from **The Sun, Waterbeach** tells us that they are still Punch owned and that they are hoping to be able to access a wider selection of beer.

The Wheatsheaf, Quy has announced a change of business. It is moving towards a coffee bar business model. We understand that it closes at 7pm.

The newly refurbished **The Architect, Castle Street**, has re-opened. On our visit it was selling only Everards beers.



The Elgood's owned, **Osteria, Milton**, is being refurbished and will be re-opened in early October as a pub – called **The Waggon**

and Horses.

The Hole in the Wall, Little Wilbraham has been sold. The new owners have promised that it will become more like a pub, selling beer and pub food.

The Maypole, Park Street, has raised a very interesting display showing the history of previous owners and associated breweries.

The Chestnut Tree, West Wrattling held its annual beer festival 21st—24th September. The Saturday Pie and Mash event raised money for local charities.

Cambridge CAMRA club of the Year, **Bottisham British Legion** held a very successful annual beer festival 15th—22nd September.



Mitchells and Butlers pub, **The Mitre, Bridge Street** has helped to launch a new Adnams beer. Two Bays Oaked Pale Ale

(4.4%) is a lightly hopped pale ale, which unsurprisingly tastes predominantly of oak, with a balanced hop undertone. It will feature in M&B's Nicholson's pub chain, and is exclusive to M&B pubs.

CAMBRIDGE CAMRA Octoberfest and Branch AGM

We regret that we will not be holding an Octoberfest this year. I am sure that everyone is aware that we rely on volunteers to run our festivals, and there just isn't enough holiday to go round for us to continue with three festivals a year. We will be holding a Winter festival at the end of January 2018. Meanwhile, if you'd like to learn more about how the branch works, or perhaps would like to help out, you could attend

the Branch AGM. This year it will be held in the University Social Club, Mill Lane, Cambridge, from 8.00pm on Tuesday, November 21st

46th Good Beer Guide

We are now accepting nominations for pubs to be included the 46th CAMRA Good Beer Guide. CAMRA members can nominate their favourite pubs online

gbg.cambridge-camra.org.uk/login.php.

You will need your membership number and your CAMRA password, or you can write to me at will.smith@cambridgecamra.org.uk. Please state your name and your CAMRA membership number, and provide a list of the pubs you would like to nominate. Note this only applies to pubs that fall within the Cambridge and District branch area and nominations can only be made by CAMRA members.

Nominations must be received before 21st November 2017. Voting will take place on the resulting shortlist in the winter.

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CAMRA FOR REAL ALE

Brewery News

Moonshine

We've enjoyed a busy summer, with plenty of beer festivals both locally and further afield, including our Chocolate Orange Stout's third appearance at the Great British Beer Festival in London, in the competition for Champion Speciality Beer of Great Britain. The third time in four years.

This autumn, we are looking forward to continuing the work with Cambridge University Stem Cell Institute, which we started at the 44th Cambridge Beer festival in May this year. Regenerator, a hoppy amber beer is being brewed to help in a public engagement campaign to promote the uses and many benefits of stem cells. The beer will be available at several of their events, including comedy and quiz nights in pubs around Cambridge. Keep an eye out for more news on our Twitter feed ([@MoonshineBrewry](https://twitter.com/MoonshineBrewry)).

Some of our beers are also making their way further afield later this year, where they will appear at CAMRA's national club of the year 2016 (runner up 2017) – The RAF Association Albatross Club in Bexhill-on-Sea. This is the second year that we have taken beers to this multi-award winning venue's beer festival, which welcomes all CAMRA members.

We have also been continuing with our range of single hop beers: Centennial, a 3.5% copper-coloured bitter, full of this big American hop is available now and packs a lot of flavour into a relatively low-alcohol beer. After a request from the 40th Norwich CAMRA beer festival, the second batch of Amarillo, an amber-coloured beer which proved very popular at the end of last year, is also currently fermenting. Finally, a fruit beer, using locally picked blackberries and brewed in collaboration with Patrick Ejlerskov of WestEnd BrygCentral in Denmark, will also be available at the Norwich festival which runs from 23rd to 28th October.

Mark Watch

Lord Conrad



It's been a busy month with events and campaigns to save my local pub the Black Horse. We even made a special beer to support it.

With the onset of Autumn we roll out our favourite beer range, with the

return of Pheasant Rise, our local festival award winner, full of smokey chutney flavours and a must with strong meats and game! Our coffee and liquorice porter returns as Conkerwood and Horny Goat continues the rounds as our green nettle bitter.

We are also in the process of changing over to unfinned stock with our bottle range and dark cask all vegetarian and vegan suitable.

Keg ale is on the horizon with product testing fully underway.

Jon Neale

Turpin's



Stop Press: Turpin's Cambridge Black has been named SIBA's Overall Champion Independent Brewery Beer

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Another one that didn't
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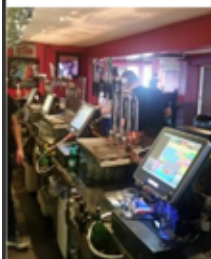
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Still Flying After All These Years



This Halloween, October 31st, Justine and Matt Hatfield will be celebrating their 20th year as leaseholders of The Flying Pig, Hills Road, Cambridge. They took over from previous landlord, Fabien, who ran the pub when it was part of the Punch estate, and who left “to find himself” in New Zealand. The pub, formerly The Crown, was renamed after a previous licensee and pilot fondly named “Mick the Pig”.

Justine and Matt have created a unique pub. There is an inclusive sense of community, welcoming customers ranging from students and office workers through to tourists and retirees. Music is a big thing, especially for Justine, who is keen to support local musicians; and the couple have a long term working relationship with Cambridge Moonshine Brewery, with whom they collaborated to produce Moonshine 4.4% Hog Hopper Golden Bitter, ensuring that there is almost always an

example of locally brewed beer on tap. Another regular beer is the multi award winning Crouch Vale Brewers Gold (4%), whilst the remaining four of the six available hand pumps dispense a changing range of seasonal beers.

Highlights of their 20 years in charge include winning the vaunted Cambridge CAMRA Pub of the Year award in 2013, followed by the Community Pub of the year award in 2015.

The couple are rightly proud of their “Pigfest”, an annual event, which grew from Justine’s love of music, and which features performances from great bands, offers great beer, and has over the years raised thousands of pounds for charity. This year they took a step further and hosted a Flying Pig music stage at the Cambridge Strawberry Fair. This saw local musicians jamming in front an appreciative audience of thousands.



Future projects include the publication in Spring 2018 of a “coffee table style” “History of the Flying Pig” written in collaboration with local celebrity Nick Barraclough. Apparently Nick’s family has an historical link to the pub; but we will have to buy the book to find out what it is.

Justine and Matt will be holding their 20th Anniversary/ Halloween event at the end of October with musical support from The Sure Can Playboys. See Facebook [FlyingPigCambridge](#) for details.



A Full Blue!

10th Anniversary Celebrations at The Cambridge Blue

So what, I wondered, is a Cambridge Blue? It was time to do a bit of googling..... and amazingly the biggest hit was The Cambridge Blue, Gwydir Street Cambridge. OK, I refined my search to "University Cambridge Blue" and the answer —well lots of answers actually— lay before me. I perused them all and decided that the fullest description (and discussion) could be found on the Hawks' Club web site

hawksclub.co.uk/about/history/the-cambridge-blue/

It all started with the Oxford and Cambridge Boat Race. Apparently Oxford wore dark blue and white striped shirts for the race in 1829. Cambridge didn't catch on until 1836, when a light blue ribbon was placed on the bow of the boat, presumably to draw attention away from the pink sash shirts they were wearing at the time. (Imagine a pub called The Cambridge Pink!). Over the years the awarding of Blues and Half Blues became established in other sports. The underlying criteria for the award of a "Full Blue" appear to be simple: An athlete must compete at a high, usually national, level and they should have competed against Oxford...

This October, Jethro and Terri Scotcher-Littlechild will be celebrating 10 years of successful ownership of The Cambridge Blue, the pub. The 10-day celebration, which begins on 6th October, will include a program of live music; a pub quiz; a food pairing event and an extended Oktoberfest beer festival showcasing beers from all 6 of the Munich Oktoberfest breweries. There will also be a charity prize raffle, prizes for which include a limited edition electric guitar and a free pint of beer everyday for a year.

I popped in to find out how preparations for the event were going, and taking advantage of the visit to down an excellent pint of Elmtree Beers, Nightlight Mild, asked Jethro what changes the couple had made over the previous 10 years. "The most obvious," he said, "is that we have had to extend the bar to accommodate more pumps – and we sell a lot more beer! Our auditor reckons we have sold over 17 million pints since we moved in in 2007." I counted the



hand pumps and the craft ale dispensers – 14 of the former and 12 of the latter – and duly took a photo. There are 7 ciders too.

These are poured straight from boxes stored and cooled in the ground level extended cellar.

10 years in charge is a long time and there must have been many highlights? "I enjoy the community events. The street parties we used to run were great and we both look forward to the Mill Road Christmas Fair. We set up a corral in the garden and children come to see the reindeer." Unfortunately a combination of increased red tape and a shortage of volunteers meant that the Gwydir Street street parties came to an end, but the reindeer will be back this year.

"And we really like winning awards..." The



Cambridge Blue is a multi award-winning pub. CAMRA award certificates issued throughout their 10-year reign

festoon the pub walls. Customers from all sides of life love the pub. Parents take their children there to a Saturday morning unofficial crèche, and the Cambridge University Students Real Ale Society voted it their Pub of the Year 2017. But the award that stands out is the 2011 Regional Pub of the Year, voted by CAMRA judges from all over East Anglia, and deservedly won. To my mind this must be equivalent to winning a Full Blue!

For further details of the 10th anniversary celebrations:

cambridge.pub/birthday-beer-festival

Happy Anniversary, Your Majesty

The Queen's Head, Newton

October 2017 is a month of celebration for The Queen's Head, Newton.



October 8th marks the 55th year of residence as landlords by 3 generations of the Short family. In September CAMRA announced that the pub is one of only 5 to have been listed in all 45 editions of The CAMRA Good Beer Guide (GBG), making it without a doubt one of the premier UK pubs, and this year also marks the 50(ish) year of the pub serving Adnam's beer.

How do I know these facts? Well, the second one I could hardly miss. CAMRA Good Beer Guides are rightly launched with a splurge of publicity, and I, along with a gathering of appreciative branch members, will be in The Queen's Head attending a celebratory presentation by GBG editor Roger Protz on the evening of October 9th.

The first fact is displayed in the pub. A list of licensees dating back to 1729 shows that Harry Short, who had retired from Civil Service, took over the pub in 1962.

The licence passed on to David Short in 1971, and is now in the very capable hands of David's son Robert.

The 3rd fact is gleaned from an archive of ALE magazine. Wanting to write an article that says more than "The pub is great because it hasn't changed." I thought it would be a good idea to see what my fellow contributors to ALE had written over the years.

Rather surprisingly, the first article I could find

was dated as late as 1997. A brief two-paragraph entry in Ale 289 noted that the 25th edition of The Good Beer Guide is "resplendent in its silver jacket". The Queen's Head is noted as one of the "Silver Collection" – 23 pubs distinguished by their presence in every edition of the guide. David Short was presented with a silver plaque to commemorate that achievement.

The 2nd paragraph in this article offered an interesting historical fact: "The pub became a coaching inn after starting life as a farm in the 17th century"

It also gave a clue to the beginning of the Short family's relationship with Adnam's: "...having happened upon Adnam's beer about 30 years ago, there was never a reason to change...."

There was then a break of ten years before an unnamed contributor asked, in ALE 326, "Which is the finest pub room in the Cambridge CAMRA Branch area?"



The article goes on to list those Cambridge pub interiors that have been ruined by brewery designers,

the Baron of Beef, highest on the list, and then to list those interiors the author quite likes (The Free Press and The Fort St George), but inevitably The Queen's Head's no-smoking lounge held sway, followed closely by the Queen's Head games room, which also gets a good mention. Also inevitably, the writer of this article extols the virtues of simplicity to be found in the pub; simple food, soup and sandwiches (incidentally, interviewed in a later article David claims to have been one of the first pubs in our area to have served food in 1967), high backed chairs and "walls simply decorated".

By 2007 The Queen's Head had appeared in all 34 editions of the GBG. One of 23 pubs to do so. The author at this time notes that the pub is a free house that sells Adnam's beers and goes

on to praise the virtues of 14 month aged Adnam's Tally Ho, (7% + a years maturation!)

By 2007 Robert is joint licensee, and Belinda, the pub goose, who used to guard the car park is mentioned as the stuffed goose in a case on a high shelf.



Raconteur, local character and sorely missed regular contributor to ALE, the late Jerry

Brown, provided the next article. "The wonderful Queens Head at Newton is timeless." He claimed. (ALE 344, 2010)

He was full of praise for the Short family and their tolerance for customers pets.

"They put up with me taking in a menagerie of my animals, dogs indeed being welcome. I used to take the Springer, Dottie, in and she loved the scraps from the fantastic sandwiches. Baggie the cat, and Mollie the house rabbit, have always been made to feel welcome."

In 2012, former ALE editor Paul Ainsworth wrote a detailed two-part review of The Queen's Head, which spanned two issues, ALE 355 and ALE 356. In a series entitled "Not Taken for Granted", he attempted to bring to our attention those pubs which over the years we have taken for granted, but which through their very existence should command attention.

This informative article delved into the history of the pub, "The building dates back mostly to the 18th century and had been an example of a once common way to combine livelihoods by being part of a working farm..." but also recorded the personal experience of the family as they took on a dilapidated pub. "When the Shorts moved in (in 1962) the facilities were basic to say the least – a total, for instance, of one hot and two cold taps and two power points.

Paul also recorded the early changes made to the pub.... "The saloon was a beer store. The public (bar) on the right hasn't changed much, except that a proper bar counter has replaced a small hatch, and the games room has been

built..."

Paul recorded that the Short family were very much viewed as saviours of the pub and that they arrived "...on a tidal wave of good will that has never abated."

As for beers, in 1962 the pub belonged to Flowers of Cheltenham, who had bought out previous owners Greens of Luton, who had bought it from original owners, Phillips of Royston. Harry Short didn't take to Whitbread when they bought out Flowers, so moved to Truman's Burton Bitter, who in turn fell to Ind Coope, The Burton brewery was closed, so Adnam's Brewery became the supplier of choice, and has remained so ever since, (though I noticed that guest ales are now available, on my last visit).

The second instalment of Paul's article praises the many attributes of the pub: the open fire, the cosy lounge, traditional games, and excellent gravity served beers.

It thanks David Short for his contribution to Cambridge CAMRA. David was an early licence holder for the Cambridge Beer Festival, which was quite a risky thing to be in the early days of beer festivals. Should anything have gone wrong he could have lost his licence and his livelihood.

And then, inevitably, it mentions the fact that the pub has a natural resistance to change:

"I was pleased to hear from Meryl Willers. She told me that much of the furniture in the saloon bar was made by her husband and is still the same as when he constructed it back in the 1960's...." Paul wrote in 2012

I would bet my shirt that furniture is still there.

(Photos courtesy of Mick Slaughter)



Lost pubs of Cambridge(shire)

Well done to Pete Davis (again) and Toby Darling for recognising the former Cross Keys, Saxon Street/Brookside. Toby even admits to having drunk there, often watching with amusement bad driving and worse parking through the window while enjoying an after-work pint or two.



When the newly enclosed East Fields were partitioned off and allocated to applicants in 1811, this little corner of Ford Field, bounded by what is now Panton Street, Lensfield Road, Brookside, and the entrance to Fitzwilliam Court, was allocated to Peete Musgrave, a tailor and woollen draper, and prominent burgher of the town. One of Cambridge's more colourful denizens, he is probably best remembered for a long-running feud with a Dr Farmer, conducted in part via the medium of pamphlets of scurrilous verse. But I digress. He died in 1817 so development of the site fell to his son, Thomas. He, then, is probably responsible for the fine buildings with spacious gardens and yards that line the western half of Lensfield Road, most notably Downing Terrace, begun in around 1819. And behind, in the 1830s, hidden from view, he threw up the block of rather less fine buildings (now demolished) that ran off Saxon Street along Doric Street, Gothic Street and Terrace Lane, where he pursued a policy of 'build 'em cheap, pack 'em in like sardines'. (Oh

how we have progressed in 200 years...)

The central core of the Cross Keys was built in around 1820 and named Gothic Cottage, which probably explains the distinctive windows and all that decoration beneath the eaves. When it first became a pub is rather harder to ascertain, as at that period street numbers were as vague and unsteady as the beerhouse customer wending his way home at night, but a possible candidate for first licensee is George Fenner, who is named as a beer retailer (and sometimes shopkeeper) from 1839 to around 1852. (By 1861 he had obviously given up the pub trade and had moved to Gothic Street, working as a labourer for the Great Eastern railway, rising by 1871 (the year he died) to railway clerk.

The next appearance in the records, and the first certain naming of Cross Keys, is in the census of 1871, when Swavesey-born former horse-keeper Cole Stoker is named as licensee. He was there until the mid-1880s, when he was succeeded by the splendidly named Septimus Fairchild, a former (and still occasional) plasterer from Hoddenden, Herts. On his death in 1895 his widow, Mary, took over, and was there until 1913. She was followed briefly by a George Dawson, after which Alfred John Green was the licensee for around 30 years, from the end of one world war to the end of another, and beyond. (He had previously been a groundsman at Darwin College, and before that a licensed victualler, no less, at the Crown on Cross Street.)



And so the pub continued into the present century, successive tenants employing various schemes to draw attention to the place. This

included brightly painted exteriors: there was the salmon pink phase first, and then who can forget this retina-challenging yellow livery?



This was the work of tenants Ron and Ann Beach when they took over in 2007. Sadly, as reported in ALE 332, despite considerably revitalising the business, other concerns meant that they were forced to put it on the market at the beginning of 2008. After a year or so of temporary management and steady decline, Admiral Taverns sold the pub on and it became the Japanese restaurant that we see today.

And the name? Well, the crossed keys are the symbol of St Peter, and so the proximity of St Peter's College (or Peterhouse) is likely to have something to do with it – though perhaps aimed at college servants rather than fellows (who wouldn't be seen dead in it) or undergraduates (who shouldn't have been seen there at all). But there is another possible reason: that same Thomas Musgrave who was responsible for developing the area had meanwhile shot up the ranks of the Anglican hierarchy (including eight

years as vicar of Great St Mary's and ten years as Bishop of Hereford) and was elected Archbishop of York in 1847. York Minster is, of course, dedicated to St Peter.

Right, let's see if I can catch Pete out with this one. Clue: it's not in Cambridge, the first time I've looked beyond the city limits.



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No Change Here!

Fred Laband

Is Fred Laband the only one who feels this way...?

I have recently become quite disenchanted and actually confused by my experiences of pubs and beer.

So many pubs have closed, newly-opened, been renamed or even rebranded as some kind of gastropub. Many are refurbished, with much needed makeovers often selling more cans or bottles as well as real ales... When you factor in social media, "tap takeovers" and pop-up street food events alongside the craft beer or real ale confusion, is it all now too much?

I am of that age (44) where I don't feel like a dyed-in-the-wool CAMRA drinker, but I am certainly no youthful beer hipster either! This probably doesn't help my mixed outlook... That pubs are changing and evolving is something that I applaud - for a pub to survive these days it has to move with the times but I still find it all so bewildering; I'm sure that I can't be the only one!

Undoubtedly a great way of trying new beers, a tap takeover can also provide opportunities to meet the brewer and talk about beer. These are a really important way of attracting new and younger enthusiasts. These events promote interest - but I was already interested. Doesn't a "tap takeover" by definition alienate some drinkers? (We are taking over your pub... for one night.) Great for beatniks, hipsters, etc. but I wonder how many older drinkers are being turned off by such events.

I am given to feeling like I want to apply the brakes. Much of the copy in ALE magazine is given to the changing faces of pubs in Cambridge. This is rightly so, and where better to look for current pub news? But what of those pubs that may not be in the limelight, not necessarily the flavour of the month?

What of the pubs that have NOT changed so much? I decide to seek out the unchanging pubs of Cambridge; it is time that some of the old stalwarts fought back...



My first port of call is an easy decision. The Live and Let Live in Mawson Road for me has not changed at all in fifteen years. With a simple one room bar and snug area to the rear, the wood panelling and ever-dimmed lighting all still create that perfect local boozer feel. The choice of real ales is as good as it has ever been. My Umbel Ale (3.9%) from Nethergates is still brilliant, crisp, refreshing and moreish. My only complaint is that The Live and Let Live no longer does food - the memory of classic liver and bacon with bubble and squeak will remain.

At the Live and Let Live there is almost no social media presence. In many pubs now you can subscribe to various Facebooks, Tweets, etc. so that you already know which beers are on before you get there. What is the element of surprise here? Do we really need to know everything? And telephone applications now exist whereby the customer can now order food and drinks without leaving their numbered table. Not at the Live and Let Live.



For the next unchanging pub, I delve into my copy of the CAMRA Best Real Ale Pubs in an around Cambridge (printed in 2002) to find that The Mitre in Bridge Street then had 4 regular ales plus guests. It has had one or two renovations since 2002, but for me retains that indescribable London feel, with lots of polished surfaces and brassy fittings. Pleasingly, one of the regular beers is still there: Fullers London Pride.



At 4.1% this has a lovely balance of bitterness and a sweet, slightly burnt caramel finish. My beer is poured by the knowledgeable Miklos who has been with The Mitre for three years. The pint sets me back £4.25 - there are some changes that you just can't stop!

The Mitre has a special place in my drinking heart. I remember well my first visit to this Nicholson's pub on the evening of Saturday 1st September 2001. I wonder if this date strikes a chord with anyone else...

Fifteen years after Michael Owen's greatest hour (something to do with football, I think—Ed). The Mitre still does great food, especially remaining well known for its splendid pies. Many other currently fashionable pubs are on the Cambridge pop-up street food circuit. This mystifies me completely. When I have food at a pub, I want a good old pub classic: sausage and mash; pies; ham and egg; a ploughman's. If I go to the pub for the food, I want pub food. These self-styled street rebels seem to offer fare from such places as Sri Lanka, Vietnam or Mexico yet are often actually run by Oxbridge graduates in brand new pseudo-retro vans. I may be wrong. I just don't know any more...

The Cambridge Blue for me has changed structurally over the years, and is certainly bigger, but its essence is very much the same. I am not entirely sure when the enormous refrigerators appeared at the front of the pub, and I have to say that I don't consider them to be the most attractive initial aspect to this wonderful beer lovers' paradise. I do however always have a quick scan of the contents just in case a bottle appears from one of my favourite US brewers. With such a selection of real ale and bottles/cans, The Cambridge Blue is an interesting place to consider the craft versus real ale dilemma - for me there is no conflict at all here. I am happy with a good pint of cask ale or keg beer. But I do resent often being asked to

pay over double the price, as is the case in some other pubs. It seems that modern punters are happy with this state of affairs...

Today, there are about ten real ales on tap. I shun the several microbrews on offer (one pump clip is even written in felt tipped pen!) and go for a pint of Woodfordes Wherry. This moment sums up my current unease with beer/pubs... I feel awkward in ordering the Wherry, feeling pressured to try one of the other brews on offer. Where this pressure comes from I cannot pinpoint. I feel like I am being unadventurous when I do not select one of the other beers that I have not tried before. It is likely that many of these micro-brewed beers may not pass this way again and I may be missing my chance... Why should I feel this way? I settle down to my table with a foaming glass of 3.8% classic copper bitter. It has all of its original raspberry beauty and quite a distinctive rosehip quality. £3.40 is a cracking price for a Cambridge town centre pub these days, and for a while at least, I feel reassured.

Next, The Kingston Arms has always had a reputation for great beer. There are still sausages, games, cookies, pub cat, etc. and the range and quality of beers remains unchanged. It is always hard to choose from their ten or



more beers on offer. It is almost intimidating. I usually know my beers, so how does this feel to somebody who may be relatively new to real ale, I wonder? An old favourite, Timothy Taylor Landlord (4.3%, £4.10) is a champion beer with balanced hops, some citrus and my choice has a little caramel sweetness too. There is a CAMRA card holder

discount of 20p a pint here. I would be hugely surprised if there were any tap takeovers at the Kingston Arms!?

There are still some pubs in Cambridge that haven't changed too much over the years. It still worries me though...

Paws For Thought

Wanderings of Gladys Emmanuelle our pub-going pup

I am always attentive when my human companions are having breakfast. Sometimes – he says completely by accident – morsels of food fall from the male human's plate onto the floor and I snaffle them up. The other morning they were discussing something called alcohol points. She said that the government had issued new warnings saying how bad drinking beer is for you. He said that the evidence they are basing this on is flawed and not scientific, and anyway the government is always changing its mind. It's like the time they said we should go to work on an egg, he said. Then they said we shouldn't eat eggs because they are bad for us, and now they are ok again. I didn't hear much after this because I was crunching a nice crust of toast that had miraculously fallen onto the floor.

Thank you to all the nice people who wrote saying how much they enjoyed my piece in ALE 383. My friend Adam @PintsandPubs suggested a few more pubs we could try, so here they are:

The Clarendon Arms, Clarendon Street



Clarendon Street is just across the road from Parker's Piece, which is a nice grassy common, famous for something

called cricket. Apparently people called Grace and Hobbs played there a long time ago. It is good for chasing my ball, but I do have to be careful because there are lots of bikes and they all seem to be in a hurry.

I like the Clarendon Arms. They keep doggy treats there, and I am always given a good fussing by Rebecca, when I visit. This time I met the big boss, Lawrence Dixon, who also runs The Champion of the Thames in King Street. My

male human said that his pubs were known for being traditional pubs that serve good beer. He also said that Lawrence is a legend and that CAMRA gave him a Lifetime Achievement award for his services to Cambridge pubs in 2011.

Lawrence told me that his little Jack Russell, Dora, who lives in "The Champ", is not very well and needs an operation. I hope she gets better soon.

The Elm Tree, Orchard Street



I also like the Elm Tree, which isn't far from The Clarendon – just a short walk past the Clarendon

Street Vets (which we always rush past – I don't like any vets). The pub doesn't give doggy treats, but the floor of the traditional single room bar is half carpeted and they don't mind me curling up on it whilst my companions enjoy their drinks.

The Elm tree has lots of real ale, but the male human said that the reason he likes to drink here is because they have a good selection of Belgium beers. He ordered two from Matt, who said he wanted to be called the "bar person". After they had finished, my male companion said the beer was great! My female companion said she was feeling squiffy.

The Free Press, Prospect Row



The Free Press is less than a ball throw away from The Elm Tree, so I didn't get much of a walk between

pubs. It is a good job I am well behaved and house trained. My humans said that that this was the first pub in Cambridge to ban smoking and that it still has a lovely traditional feel. They said that the courtyard garden is especially nice in the summer. The male went to the bar and came back looking very excited. "Greene King XXX mild", he said, pointing to a pint of black liquid. He took a big sip and then was quiet for a long time. He called this "Savouring it".

Unfortunately The Free Press doesn't have dog treats either. I met a lady called Sarah, who seemed a bit nervous at first, but I think we soon made friends.

The Portland Arms, Chesterton Road

There is nothing I like better than being invited to the re-opening of a Pub. Steve and Hayley, who also look after The Hopbine and The Alexandra Arms (which I told you about in the last issue), asked if I would like to go to The Portland to celebrate their refurbishment. I met my friends Robert and Sam from Crafty Beers brewery, who told me that their beer was going to be



regularly featured in The Portland. I also met some people from Greene King who were pushing bottled beers from

their trainee brewer initiative. My male companion tried quite a lot of that beer, but said that Crafty Sauvignon Blonde was still the best on offer. I love Steve and Hayley and their staff. Doggy treats galore! My humans said that the pizza was really good too. I am able to agree, because whilst they were eating it some of the crust miraculously fell to the floor!

Follow Gladys Emmanuelle on Twitter: [willsmith@camrasmith](https://twitter.com/willsmith@camrasmith)

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Enjoying the View

The Pheasant, Great Chishill



Standing at 480 feet above sea level, The Pheasant is officially the highest pub in Cambridgeshire. It has a beautiful garden and is surrounded by a vista of verdant fields, which we much appreciated as we turned off the busy A505.

We were meeting new landlord Mark Wickens and pub chef, Stephen Lemon. Mark, with his wife Debs had purchased the pub in May 2017, Stephen had returned to the pub after 7 years of gaining experience in other venues.

My first question was an obvious one and given the view through the pub window I was expecting an obvious answer: "What first attracted you to this particular pub?" Mark's answer was less detailed than I thought. "The fireplace," he said.

He did then elaborate a little. Yes of course the



setting is wonderful. The village, with a population of around 700 (at the last census in 2011) has been welcoming, and the business is good, but given that Mark is an ex-builder who was forced to leave the trade because, "my knees are shot," it is not surprising that the pub interior, with its many authentic features, including the red brick inglenook fireplace, would have sealed the deal. It is an old pub. Records show that in 1886, when Great Chishill was in Essex, it was called the Plough. Any changes that have been made have been sympathetic ones and the main bar has a comfortable country pub feel about it.

The bar displays 4 hand pumps. On our visit 3 were in use, dispensing Old Speckled Hen, Fullers London Pride, and Nethergate IPA. The latter has now become the regular beer, chosen by local customers after Mark had arranged a pub trip to Nethergate brewery. I commented that with the exception perhaps of the Nethergate, this looked like a pretty middle of the road choice of beers.

Would Mark be willing to consider introducing beer from other local breweries?

"Yes, tell them to get in touch."

"I think that's the main difference." Stephen advised. "Mark is interested in his beers and he looks after them."

"I have my father in law, Peter, to thank for that." Mark said "He owns a small estate of pubs spread across the UK and has been keeping an eye on my cellar skills."



Another significant change since Mark and Debs arrived has seen the relaxing of the restriction on children in the pub. The previous owners had a strict "No Under 14s" rule. This has been removed and the couple, who have two children of their own and a pub dog called Louis, are keen to move towards a more family oriented business plan.

"I am currently working on a new children's menu," Stephen added.

The Pheasant's kitchen has always had a great reputation for serving local produce. I recalled that on a previous visit I had seen pheasants from the local shoot hanging outside the kitchen window.

Stephen assured me that this was set to continue. "The food will remain high standard," he said. Now it is matched by the quality of the ale. "It has been good to see local drinkers returning to the pub because they like to drink our beer"

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Les Milgate

The branch was saddened to hear of the death of Les Milgate early in September. Les had been



a stalwart supporter of the Beer Festival from its very earliest days, overseeing the festival glasses counter for more than 30 years. After he at last retired from that most valuable position, he continued to be

involved with the Branch by helping to distribute ALE.

In the 1950s as an RAF pilot, Les flew Gloucester Meteors out of Duxford. After that he became a commercial pilot with BOAC/BA, and

later with Virgin Airlines and then Suckling – from which he still managed to make time for the beer festivals. Following his third retirement from flying, he returned to Duxford as a volunteer guide with the IWM.

His sterling contribution and cheery demeanour will be very much missed by all those who knew him.



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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.

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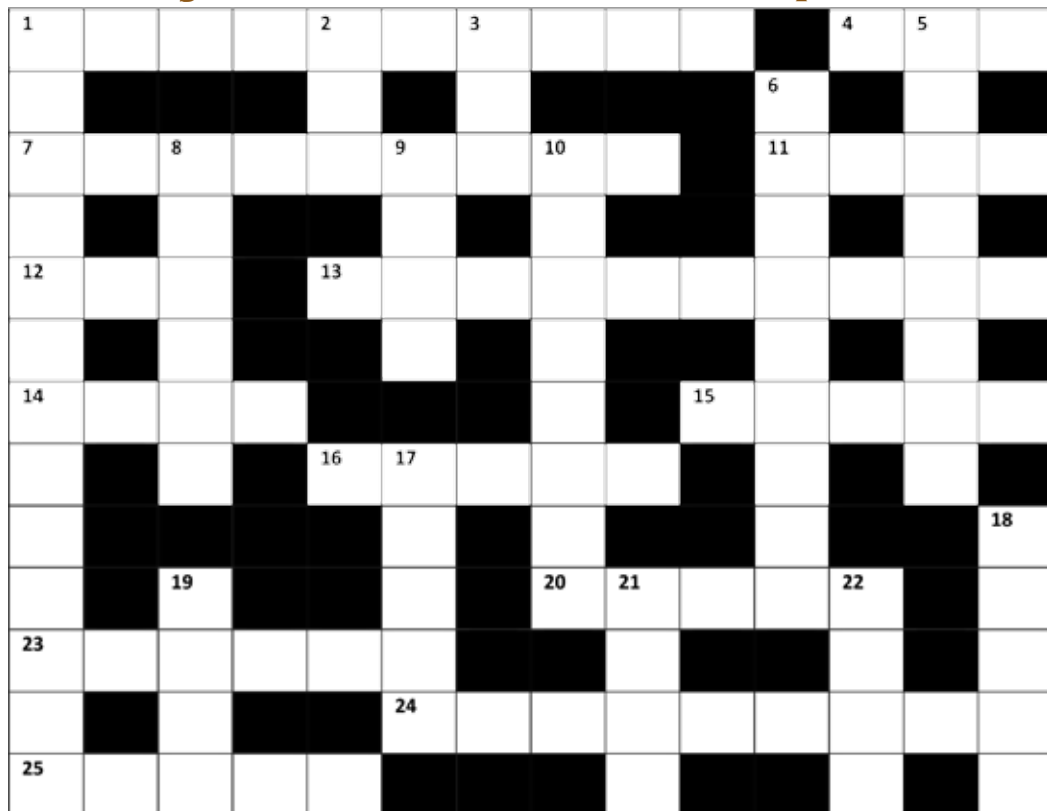
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Cambridge Beer Crossword Number 8 by FRED



Across:

1. Formerly the Great Northern in Station Road, this new face serves craft and real ales. (10)
4. Kirtling pub, The ___ Lion, with new tenants John and Suzanne. (3)
- 7 and 11. Gwydir Street local; corner pub with brilliant mural of Animal from the Muppets in its garden! (9 & 4)
12. The Black Horse ___ in Swaffham Bulbeck, host of two annual beer festivals. (3)
13. Large pub at traffic lights at junction of Milton Road and Kings Hedges Road - they even show NFL games every Sunday night! (6, 4)
14. Brewery at Oundle Wharf, producer of Big Bang Theory West Coast Pale Ale (5.3%). (4)
15. Breakwater Brewery opened in this Kent coastal town only last year. (5)
16. Cambridge Moonshine make the sumptuous Chocolate Orange ___ (6.7%). (5)
20. Bakers ___ brewery based near Stamford. "12 Second Panda" is just one of their beers... (5)
23. Total number of Bells in Burwell and Fulbourn? (6)
24. Great Yarmouth brewer of Trawlerboys Best and the moreish Orange Wheat. (5, 4)
25. Cambridge ___; our new railway station whose nearest pub (as the crow flies) is The Plough in Fen Ditton. (5)

Down:

1. New Young's pub in Cambridge - See cover of ALE magazine 383, or better still, visit it! (7, 6)
2. English Pale Ale? Drink it quickly! (1, 1, 1)
3. Dark winter beer, Adnams ___ Ale. (3)
5. Nurse Gladys ___, the paramour of Arkwright in Open All Hours, and the inspiration to Cambridge Ale magazine's canine fans? (8)
6. Greene King pub in Bene't Street Cambridge. (4, 5)
8. Village near Newmarket, home to The White Horse and The Wheatsheaf. (6)
9. Derby based brewery ___ Raptor, whose porter is apparently endangered? The beer isn't so gassy! (4)
10. Small King Street pub that especially prides itself on the quality of its dark beers: The St. ___ (8)
17. Hertfordshire brewer of Side Pocket (3.6%) which is always on tap at The Red Lion in Histon. (5)
18. Cambridgeshire's own Three Blind Mice produce Lonely ___; hoppy American style pale ale. (5)
19. CAMRA members receive the What's Brewing newspaper every month and the quarterly ___ magazine. (4)
21. The Waterman on Chesterton Road is ___ all day; after a major renewal this year, well worth a visit. (4)
22. Tidy craft/real ale bar in Clapham, south of the river? (4)

Answers to Crossword 7 (Issue 381): Across: 1 Old Bicycle Shop, 7 (White) Park, 10 Bexar, 12 Histon, 13 Rare, 14 Sawston, 17 Comberton, 19 Stow, 22 Maypole, 24 (Tiny) Rebel, 25 Salt 26 Wrestlers Down: 2 Lode, 3 BIPA, 4 Yakima, 5 Hilton, 6 Prince of Wales, 8 Art, 9 Chestnut, 10 Bar (Hill), 11 Xtreme, 15 Owls, 16 Red, 17 Chimps, 18 Tree, 20 Table, 21 Spot, 23 Law

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