

ale

Cambridge & District Branch Newsletter Issue 385 December 2017



**Fred Laband
researches IPA (with
the help of Roger Protz)**

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AGM Reports

I would like to begin Ale 385 with the wish that all of our readers have a very Happy Christmas and a prosperous New Year.

Because this edition is primarily a report on the Branch Annual General Meeting, which was held in November, the Pub News section has a different format and will contain a record of branch activities and of our achievements over the last year.

I have included reports from our Pubs Officer, Ali Cook, from Paul Treadaway, our Membership Secretary, and from Dan Maycock, who is our newly appointed Young Members Officer.

The rest of the magazine, which includes an article from Fred Laband, a pub crawl or two, lost pubs and branch mascot and pub dog Gladys Emmanuelle's knee high report about pubs in Grantchester will be more familiar to the regular reader.

Will Smith
Branch Chair and Ale Editor

Cambridge and District CAMRA BRANCH AGM, Tuesday 21st November 2017

There is no doubt that nationally the future of our traditional pub is still far from certain. The latest CAMRA figures, issued in September 2017, suggest that pubs in the UK are still closing at the rate of 21 a week.



Pint Shop

But here in Cambridge (fingers crossed) we seem to be bucking the trend. The number of pubs within the city boundary has remained at just over 100 for several years.

The success of new ventures, the Pint Shop and Thirsty, and the fact that the City Pub Company has been willing to invest



Thirsty

Branch Diary

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

Tue 9-Jan: 8.00pm, Open Branch Meeting,
The Waterman, Chesterton

Tue 13-Feb: 8.00pm, Open Branch Meeting,
The Panton Arms, 43 Panton Street

Tue 13-Mar: 8.00pm, Open Branch Meeting,
The Blue Moon, 2 Norfolk Street

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AGM Reports *continued*

in a number of pubs both within the city, and in Histon show that there is confidence that pubs in Cambridge can be successful.



News that the Five Bells on Newmarket Road could reopen after more than a decade of being closed, suggests that there is

renewed demand for pubs in that particular area of the city, which in recent years has been struck by pub closures (The Rose and Crown, The Bird in Hand and the yet to reopen Seven Stars).



Hare and Hounds



Black Horse, Drayton

We have also enjoyed good news from our village pubs, notably the re-opening of the Hare and Hounds in Harlton, and the successes of the new tenancies in The Black Horse, Dry Drayton and The Black Horse in Rampton.

Nationally, CAMRA grows ever stronger. We boast of over 190,000 members.

This of course gives us a great deal of political clout when it comes to lobbying parliament. We have recorded some notable successes, including the introduction of the Pub Code and, most recently, the freeze on beer duty.

This is, of course, wonderful news, but I have a note of caution. As an organisation we are growing stronger, but we are also becoming more corporate.



CAMRA thrives because volunteers who are proud of their grass roots contribution to the cause support it. There is, I think, a very clear concern that in the charge for political and financial success CAMRA will lose touch with the very people who have made it a success.

Will Smith
Branch Chair

Pubs, Planning and Politics Report **National Politics**

The average pub pays £140,000 in direct taxes, equivalent to 34p of every £1 taken at the till. Pubs pay 2.8% of Business Rates in England yet generate only 0.5% of business turnover.

In the spring the Chancellor announced that beer duty would rise by 3.9% leading to a 2p a pint rise in beer prices. This was the first rise in 5 years. He also announced a one-year, £1,000 business rate reduction for pubs in England with a rateable value of less than £100,000.

Cambridge CAMRA lobbied all of our political candidates prior to the General Election using CAMRA's Manifesto to protect pubs, brewers and cider makers. We also encouraged branch members to lobby local MPs in the run-up to the autumn budget using CAMRA's Keep Pubs Afloat e-mails. (This was a successful campaign, which has resulted in a freeze on beer duty tax).

Local Politics **Local Plans**

The Local Plans, which are drawn up by local

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AGM Reports continued

planning authorities and which will shape the future development of the local area, of two of our local authorities, Cambridge City and South Cambridgeshire District, remain in limbo.

South Cambridgeshire District Council seem less willing to accept Asset of Community Value (ACV) nominations for pubs. Changes in planning regulations mean that all pubs now have the same planning protection that formerly only ACV pubs had. Now, the only need for listing a pub as an ACV will be if a community group is willing, and has the ability, to purchase it.

Branch Campaigning

Plans for the return of local Ale Trails proved more complicated than expected. The Ale Trails initiative, which encourages pub goers to visit different and interesting pubs both in the city and in our rural communities, is very much at the core of local campaigning and we hope very much to reintroduce it in 2018.

Our Entertainments Secretary, Clive Tregaskes organised a number of coach tours, visiting rural pubs in and around the Cambridge and District

area. In October we also took a much publicized coach trip to the **Queen's Head in Newton**, where Roger Protz's presented an

award to mark the pub's achievement of appearing in all 45 editions of the Good Beer Guide.

The Chair, Will Smith, once again organised branch beer-tasting panels and our Secretary, Stephen Maycock continues to promote Beer Scoring in the branch area.



In April, as is now tradition, we held our sixth Gala Night awards evening in the **Hopbine, Fair Street, Cambridge**.

This years award winners were:

Pub of the Year: The Red Lion, Histon.

Club of the Year (new award): Bottisham Royal British Legion Club.

LocAle Pub (Rural): The Three Tuns, Great Abington.

LocAle Pub (City): The Mill, Mill Lane, Cambridge.

Community Pub (Rural): The Three Horseshoes, Comberton.

Community Pub (City): The Haymakers, Chesterton High Street, Cambridge.

Most Improved Pub (Rural): The Royal Oak, Barrington.

Most Improved Pub (City): The Alexandra Arms, Gwydir Street, Cambridge.

Dark Beer Pub: The St Radegund, King Street, Cambridge.

Cider Pub: The Plough, Duxford.

Real Ale Champion: Adam Walker, Pints & Pubs blog.

Young Members Pub of the Year (new award): The Blue Moon, Norfolk Street, Cambridge.

General Branch Pub News

We have had several changes of ownership and licensee at our pubs this year some of which caused problems with our Good Beer Guide entries selection.

The sell off of much of the Punch pubs estate may have an effect on several of our pubs, we are watching this very closely.

Village News



The **Pear Tree, Hildersham**. It was reported some time ago that new licensees had been found to run the Pear Tree (closed since August 2013) but

little has happened since. It appears to be being



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AGM Reports continued

run as a B&B.



The latest planning application, which offered a much smaller pub and a great deal of accommodation, was refused. We understand that the district council may use its compulsory purchase powers unless the pub reopens.



Company, raise finances, buy the pub, renovate and reopen it.



Company (East) but they plan to make few changes. We understand that the pub will continue to host the Histon Beer Festival



model.

The Tree, Stapleford. The latest planning application, which offered a much smaller pub and a great

The Hare & Hounds, Harlton. It took a little over a year for a community group to form a Community Investment

The Red Lion, Histon. The pub has been purchased by City Pub

The Boot Inn, Histon. The pub is in the process of becoming an up-market gastro pub and brasserie.

The Hole in the Wall, Little Wilbraham. Closed in July. We understand that it may return to a traditional pub business

The **Black Bull, Sawston.** Currently closed.



traditional pub.



The Waggon & Horses, Milton. After three years as Osteria it has recently returned to being a

The Blackbirds Inn, Woodditton. The Chestnut Group managed the pub has reopened following a lengthy refurbishment.



The Three Hills, Bartlow. After being closed for over a year for substantial refurbishments has recently reopened.



The Black Horse, Dry Drayton. A community group was looking to put together a bid to buy the pub that has been

closed for over a year but new licensees have now been found and it should reopen soon. The action group is working with the new tenants in their efforts to improve the pub.

Long term closures. Two of the three pubs in Harston (Pemberton Arms and Three Horseshoes), the Queen's Head in Fowlmere, Herbie's (formerly the Old Elm Tree) in Melbourn, the Crown in Burwell and the Missing Sock in Stow cum Quy remain closed with little evidence that they will reopen in the near future.

City News.



Re-named The **Petersfield**, the opening faced fierce local opposition to the refurbishment.

City Pub Co also took over at the **Waterman** on Chesterton Road.

Young's group opened a new pub, the **Station Tavern**, on Station Square.

Wine & beer shop Thirsty are now running **Riverside Biergarten** and **Riverside Wintergarten** events at weekends in the Cambridge Museum of Technology, Cheddars Lane.



The Great Northern, Station Road has been taken on by Cambs Cuisine and reopened as **Smokeworks**.

Although primarily food based the pub still retains a bar area.

The **Carpenters Arms** on Victoria Road closed recently but will reopen soon having been taken over by the Pizza Pots Pints Company, which is a subsidiary of Charles Wells.



Planning permission for the redevelopment of the **Jenny Wren** on St Kilda's

Avenue and (long termed closed) and the **Five Bells** on Newmarket Road were granted by the city council. We expressed our concerns that, in both cases, there was inadequate provision of accommodation for potential licensees. The **Seven Stars**, also on Newmarket Road, was similarly redeveloped with no licensee accommodation provision and it remains closed.

The **Tivoli** on Chesterton Road remains boarded up following a fire in 2015.

Brewery News

BrewBoard took over the unit in Harston formerly occupied by BlackBar and started brewing on an 18 barrel plant in the summer. Its beers are available in keg and can.

Lord Conrad's local ale and cider bottle shop December 11-17th 11am-6pm each day whilst stock lasts. Gifts, tastings, hot cider, and cheesy nibbles. Introducing their Xmax ale Stocking Filler in a new size 500ml or 3000ml bottles. And launching this season their new dry hopped pale ale using American hops Eldorado and Crystal. This 4% session ale is called Fools Gold and balances earthy bitterness with fruity hits. Look for it in the wild over the coming weeks.

Alistair Cook

Public Affairs Officer and Pubs Officer

Membership Secretary Report 2017

Cambridge and District Branch membership grew by 11.2% in 2017. We now have a total of 4792 members. This means that we have the 2nd highest membership of any branch. Nottingham having over 5000 members. Not unexpectedly a high level of our membership (2866 members) is within the city (postcodes CB1- CB5). One third of village membership is within post code CB24 (Histon, Impington, Willingham etc).

Paul Treadaway

Membership Secretary

Young Members Officer Report 2017

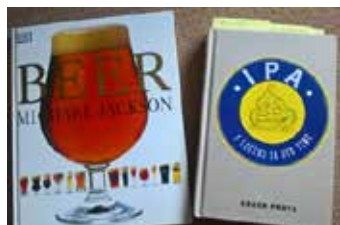
The activation of young members is still the biggest challenge facing CAMRA not just at branch level but nationally. Over the past year there has been regular contact with the Cambridge University Real Ale Society and they have attended branch beer festivals. The next 12 months will be interesting as in April 2018 the recommendations from the CAMRA revitalisation project will be presented at the members weekend in Coventry. Actions to take forward: Regular contact with CURAS; Further action when details of the revitalisation project are released; Regular regional events and social meetings.

Daniel Maycock

Young Members Officer

Some of my Best Friends Are IPAs Fred Laband

Roger Protz's boldly titled book *IPA - A Legend In Our Time*, (Pavilion Books, 320 pp, £20) was published in August to great fanfare. It has certainly been long awaited.



Roger Protz needs little introduction. An author of 20+ bestselling books, he is editor of

CAMRA's annual Good Beer Guide amongst his many other claims to fame; 'IPA' is already considered by many to be a definitive book about possibly the most dominant beer style around today.

The book itself is a delight to behold; robustly produced with lavish leaves bound between a solid hardboard outer with an IPA pump clip style cover. The book consists of 4 parts.

The first section covers the modern phenomenon that is India Pale Ale, where "hop forward" golden beer has become the fashion across the world, mainly led by the USA's interpretations of an old Victorian style.

The second chapter entitled *The Beer of The Raj*, charts the rise and subsequent fall of the beer style. Of major interest is the important role that London, Burton-on-Trent and Scotland played in competing for The Empire's export markets particularly in India. This part of the book also gives due recognition to the part that railways played in the transport of ingredients and, of course, the final product!

Chapter 3 concentrates on the various key roles of malted barley, hops, water and yeast in producing beer. This part of the book disappoints me somewhat, as I would have expected far greater emphasis on the different hops that have been used to create that bitterness that so many crave; similarly the research and development of new hop varieties has in recent years given so many IPAs

distinctive citrus flavours, yet once you take out the lovely photographs, there are barely 2 pages of text covering hops! On the plus side, the description of the actual brewing processes (mainly centred on the Burton breweries) is really clearly described and for a relative novice like myself is informative reading.

This is where the book then departs from its historical, geographical and technical excellence to drift disappointingly for the remaining 200 or so pages to describe in limited detail some 160 versions of India Pale Ale. I dip in and out of this part of the book, effectively more a reference section. I am pleased to see some old favourites and many unknowns so decide to try a few...



A visit to The Maypole in Portugal Place offers Harpoon IPA (page 122, 5.9%) from Boston which is credited in the book as being one of the beers that sparked the revival of IPA in the USA back in 1993. This kegged beer is

a steep £6.20 for a pint (albeit a rarity from 3,000+ miles away) and rings in with 42 IBUs (International Bitterness Units) which by today's standards is not particularly hoppy or tongue-crippling! I find Roger's tasting notes to be very accurate, even identifying a hint of basil... I am also delighted to try St Austell Proper Job (page 192, 4.5%) whose essence is captured brilliantly again in the book's notes; "...bittersweet fruit, chewy malt and bitter hops combine for a full palate." I couldn't describe it any better, and do find that the tasting notes in this book to be spot on. The Maypole offers a 20p discount for CAMRA card holders, making the Proper Job

£4.10 a pint. The Maypole tonight is a very busy, thriving pub and it strikes me as an excellent place to come for great beer, catering to all tastes with a good range of regular ales and also more unusual offerings.

Page 188 sees the turn of Oakham's Green Devil, which is now available in hundreds of Wetherspoons pubs across Britain. The Regal along Regent Street was always my second favourite Wetherspoon outlet in Cambridge. Sadly, with the closing of The Tivoli, Chesterton Road it is now the only Wetherspoon managed pub in the city. It has a vast and, for me, too dark interior. What light there is, is provided by the flashings of a dozen or more slot machines. My bottle of Green Devil is a very acceptable price (£2.99 for a 500ml bottle) but I do have to ask the barman for a glass. Packing a real 6% punch the beer is a grapefruit and gooseberry bitter explosion. Green Devil can often be experienced served from the cask at The Live and Let Live in Mawson Road.

Thornbridge Jaipur (page 198, 5.9%) is an ever-present at The Kingston Arms. It has lovely honeyed malt to balance the floral hops (55-57 IBUs). I have always found Jaipur to be quite syrupy and although it is not necessarily one of my favourites, I can appreciate why it is so popular.



Caledonian Deuchars IPA (page 217, £4.10) is a favourite beer that (metaphorically speaking) I grew up with, and I am intrigued to learn that this revival of an older recipe only reappeared in 1987. It is always available at The Geldart. I decide to pop in, taking with me Roger's tasting notes for comparison. Deuchers would, I imagine, these days be described as a session IPA. It is juicy, malty and has a peppery spice

packed into relatively low 3.8% ABV. On entering The Geldart, there is a Deuchars sign that you can't miss. I turn left into the bar. 8 real ales are available. The bar features a real fire, and is adorned with music/film memorabilia. It is a tremendous pub with a lovely atmosphere!



In his book, Roger does not always make clear

the distinction between real, keg or bottled versions of beer. It is sad to reflect that a great many of the IPAs he writes about are not necessarily available (in the Cambridge area at least) as cask ales, and so I try a few bottled beers that I cannot find in pubs. The Marston's Old Empire IPA (page 182, 5.7%) is a beer that I would never have tried before reading this book. On drinking, it has a distinctive spiciness, and sulphur aroma - known as the "Burton Snatch." I feel transported back in time, wondering if this bottled beer is what IPA would have been like 100 years before my birth... My bottle of Shepherd Neame's India Pale Ale (page 196, 6.1%) is also absolutely stunning, both peppery and fruity - a classic! These 2 ales are now right at the top of my list to find on a hand pull...

The book ends with a glossary and index plus a short look to the future of this style with black IPAs and fruit/sour IPAs already appearing. As such, *IPA - A Legend In Our Time* is bang up to date, and I would recommend it as essential reading to all modern beer lovers.

One word of caution here though. This is a super book, but as the title suggests, it is very much *of our time*. I suspect that in less than a year it will already be outdated, so I would read it soon. It amazes me to consider that in Michael Jackson's *Beer* (Dorling Kindersley, 1988), only 4 pages out of 192 are devoted to India Pale Ale. The same book published today would probably have half of its pages celebrating hop powered IPAs! And IPA is certainly a beer worthy of an entire book...

A pub tour of Wells-next-the-Sea

As can be said for many North Norfolk coastal towns and villages, Wells-next-the-Sea has become very attractive to the well to do. The Buttlands, an elliptical patch of well-manicured common land found in the centre of the village is surrounded by some very grand houses and expensive looking flats, and also boasts two very prestigious pubs.

But for me, perhaps because it is still a working port, the town is very grounded and accessible to we less affluent visitors.

There are six pubs in Wells, (a seventh is currently closed) each one is different from the next and they each cater for a diversity of clientele.

It is home to the very active Wells Local History Group, and it is from their book, History of Inns and Public houses in Wells, published in 2012 with the support of Michael Welland, I have source of most of the historic references quoted in this article.

How to get there

Even though it is slap bang in the centre of the North Norfolk coast, Wells is relatively easy to get to. The nearest rail station is in nearby Sheringham, and the Stagecoach owned Norfolk Coast Hopper bus service, which runs regularly both in Winter and Summer, can be picked up directly from Sheringham station.

The pubs

The Crown Hotel



Previously a boarding school, the building was extended and converted into the prestigious

Crown Hotel in 1830. It soon usurped The Golden Fleece in becoming the centre of civic activities. Today The Crown retains an allure of grandeur. High ceilings, timbered and richly decorated rooms, it boasts a large dining area and is well known for the quality of its food. But the main reason for my visiting the pub is the small and comfortable dog friendly public bar, which on my last visit offered a choice of JoC's award winning Norfolk Kiwi bitter, Adnams Mosaic, and Adnams Lighthouse, all served by hand pump.

The Globe Inn



The Globe, like The Crown is situated adjacent to The Buttlands. The history of this pub is perhaps reflected in its name, for when the concert rooms, which are to be found at the rear of the pub were opened in 1862, the pub became the town centre for entertainment, theatre and musical events. Current owners describe the pub as a "boutique hotel" and it is listed in Sawday's "Special Places to Stay".

Dogs are welcome in the spacious bar, which is furnished with two very welcome open fires. Beers on offer included Adnams Ghost Ship, and two from Woodforde's; Wherry and Reedlighter.

The Golden Fleece

This pub has been described by the local history group as "One of the oldest pubs in Wells". It is situated directly beside Wells' quay and parts of the building date back to the Tudors.



Unfortunately very little of this history is evident in the lower bar which was submerged beneath a metre of seawater during the 2013 tidal floods and has since been completely refurbished. Wood featured heavily in the refurbishment. Oak floors complement the limed wooden bar and the area is light and welcoming to visitors, of which there are many, to local townsfolk and their dogs.

History buffs should ask to visit the first floor dining room. Prior to the opening of The Crown this was the community's main meeting room. It boasts two impressive fireplaces; above each can be found a large 18th century plaster relief.

The Fleece is a free house offering, Woodforde's Wherry, Adnams Ghost Ship and Sharp's Doom Bar.

The Lifeboat Inn



Situated close to the old railway station there is no surprise that this pub, which re-opened two years ago, was once called The Station Hotel. It

was re-named The Tinkers Hotel when the station closed in the 1960s, and re christened the Lifeboat in 1994. It closed as a pub in 1999, but the owners continued to offer bed and breakfast.

Today The Lifeboat is essentially a bed and breakfast outlet with an annexed pub. The bar is sparsely furnished and is an ideal setting for live music.

Beers on offer included three from the Adnams list, and one, rather delicious Norfolk Brewhouse, Moongazer Porter.

This too is a dog friendly pub.

The Edinburgh



'The Eddy', is very much a local's pub. It was the first pub on this tour to greet me with members of the Wells community seated around the bar. An on-going healthy banter filled the long, plush carpeted room. That is not to say that the pub is unfriendly to strangers - far from it – but here, more than any other pub so far visited, I felt there was a strong link to local people. There has been a pub on this site since the 17th century. First named The Fighting Cocks, its name was changed to the Leicester Arms in the 1840s (when cock fighting was banned by an act of Parliament), and then to The Edinburgh in 1887.

Beers on offer included, Woodforde's Wherry and Nelson's Revenge and Marston's Pedigree.

A pub tour of Wells-next-the-Sea continued

The Bowling Green



The Bowling Green is the nearest pub to the entrance of Wells Church. It is another very old pub, licensed, as recorded by the Wells Local History Group, by Thomas Curson in 1673.



There is a plaque on the pub interior wall noting that the pub was closed and lost to the community in 1994 when planning permission was issued allowing the building to be converted for residential use. Thankfully the application was not followed through and the pub re-opened as a freehouse in 2001.

This is the only Greene King outlet in Wells, offering on my visit, IPA, Old Hoppy Hen and Woodeforde's Wherry.

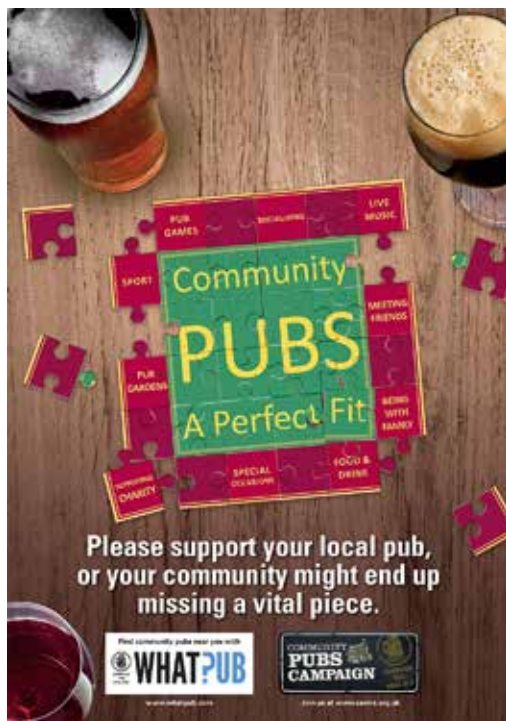
And that's the end of the tour.

Wells-next-the-Sea has many things for the visitor to enjoy. If you are given to long breezy walks, there are plenty to choose from, along the coastal marsh, through a pine forest, or out towards the magnificent beach.

Local shops, including a butcher, a green grocer and a bargain shop, sit comfortably beside the modern, but unobtrusive, amusement arcade, gift shops and delicatessens.

Underpinning all this there is a real sense of community, supported by a thriving pub trade, which whilst it lacks a little in diversity of beer choice - there being Adnams and Woodforde's beers in every pub - offers a great deal in the warmth of its welcome both to humans and their canine companions.

Wells-next-the-Sea is well worth a visit.



Another one that didn't
make the grade



A.I. is too important to be left in the hands of machines

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

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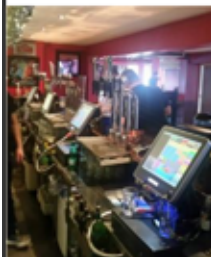
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Paws for Thought:

“Grantchester, woof, Grantchester”

Regular readers of ALE will be aware that my male human, who also edits ALE, fancies himself as a bit of a poet. He likes to read poetry too, so when a CAMRA member from Grantchester told him that all Grantchester pubs are dog friendly he couldn't resist the urge to lap up some of Grantchester poet, Rupert Brooke's verse. He has been spouting lines from Mr Brookes famous The Old Rectory, Grantchester for weeks.

“Is there honey still for tea?”

I don't really like honey because it sticks to my fur, but I do like walking and the walk from Cambridge to Grantchester is one of my favourites. We started from one of my favourite pubs, The Mill, Mill Lane and, walked along the river to Newnham, and then across Grantchester Meadows to our first pub, The Red Lion.



The Red Lion, is very spacious and very posh looking, so much so that my human companions thought it best to check that it was dog friendly before they took me in. All was well. Dogs on leads are allowed in the bar area and I was greeted by a very cheerful and helpful bar person called Heidi, who ruffled my fur and gave me a big hug. The Red Lion is a Greene King pub, my companions said, but it has a good choice of beers because it is a part of their prestigious “Metropolitan Pub Company”.

The male humans tried the Nene Valley Brewery Egyptian Cream, which they said was “Stout”. I was a bit put out, because I am quite a short little dog and I like to stand up for all things small, but apparently it is a style of beer. Anyway, they said it was very good, but at £4.50 a pint a bit expensive and they will have to recount their pennies.

The Red Lion has announced that it is offering a CAMRA discount of 10% a pint, which will move the guest beers to just over £4.00 a pint. Heidi told us that the Greene King IPA is under £4.00 a pint.

Not far from the Red Lion, and there was no need to ask if The Green Man is dog friendly. It looks so much like a traditional village pub, you know it is as soon as you walk in the door.

It was early evening and The Green Man was very full. Fortunately most of the regular customers were seated at the bar and my female human, who suffers with back pains, was able to find a comfortable settee not far from the coal fire.



It wasn't long before I realised that I wasn't the only dog in the pub and I was soon introduced to regular pub visitor, Bob the terrier. My female companion took a shine to Bob. She kept feeding him treats, which didn't make me very happy, so I curled up in front of the fire and sulked.

Tales from a pub going dog

My male companions said that the beer in The Green Man is always good and that the pints of Cameron's they had bought was delicious.

When we left the Green Man, we turned right and walked along the High Street to The Rupert Brooke. Like the Red Lion, the Rupert Brooke is a very modern and posh looking pub. It is, said my male companion, well known for the quality of its food, so he had better check that it was dog friendly. He came back a few minutes later and said that it didn't look like the pub was open. "We'll have to come back later," he said.

So we wandered further along the The High Street and then down Grantchester Road to The Blue Ball. I liked The Blue Ball. I can understand why CAMRA had once given it a community pub of the year award. It is a small, two-roomed pub with a small bar placed in one corner of the first room.



It serves two beers, Woodforde's Wherry and Adnams IPA, both of which, the humans said were very good. I was introduced to Bertie, the reluctant pub dog, but I think it must have been his tea-time because he didn't really want to be friends, so once again I curled up in front of the real fire and fell asleep.

Gladys Emmanuelle

A photograph of the exterior of a traditional English pub. The building is made of brick and has a thatched roof. There are trees and bushes in front of the building. The text "PIG & ABBOT" is written in large, stylized letters across the top of the image, and "Free House and Restaurant" is written below it. At the bottom of the image, it says "Huntingdonshire CAMRA Pub of the Year 2012".

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BrewBoard Launch Event

Although they have been based on Button End Industrial Estate in Harston since early 2017 it wasn't until the end of September that BrewBoard held their official launch night.



The time in between had been taken up reconstructing Unit B3 including the purchase and installation of a brand new 18 barrel brewing plant. Many CAMRA members will know Nick Davis from the Plough in Shepreth. He is Sales Director and one quarter of the BrewBoard team. The others are Production Director (brewer) Stuart Chambers, Finance Director Paul Archer and Creative Director Oliver Pugh.



Together they have created a brewery that is distinct from others in our branch area. The beers they are producing aren't cask ales. They are what has become known to many as "craft beer" and they are available canned and in keg.

Their four core beers are Ripcord, a 4.3% pale ale, Lakota, a 5.1% dry hopped American Pale Ale, Turmoil, a 6.5% IPA, and Fathergrime, a 5.3% stout. You may have already spotted their shiny aluminium cans with colourful chimeric characters in some pub fridges and also in such off-licenses as Bacchanalia. They were also available on tap at the Cambridge Blue's 10-year celebrations in October.

Earlier this year they were supplying their beers in keykegs but they have since become concerned about the amount of plastic waste this creates and have switched to standard kegs. As such it can't be called 'real ale', but their beers remain unfiltered and unpasteurised and they may supply it to us in keykegs for our beer festival in May.



Over much of the year BrewBoard had been holding Brewery Tap Nights on two Fridays every month. These featured DJs, coloured lights and projections as well as gourmet food vans and of course beers including some of their own. These nights have proved popular with

people from the surrounding villages and beyond. September's launch party was on a much larger scale all together. They had an outside bar as well as their inside one, three food vans and they had acts performing on an outside stage in between DJ sets.

The numbers attending were impressive and was probably beyond what BrewBoard had dared hope for. Such was the success of the night that they have decided to run their brewery tap nights every Friday until at least the end of the year. Check out their website for more details. www.brewboard.co.uk

Ali Cook



Michaela and Rik welcome you to The Black Horse Rampton

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Moonshine Brewery News

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).

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 flavor 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.



Lost pubs of Cambridge(shire)

Last issue's lost pub was correctly identified by Mike Stapleton, John Beresford and Pete Davis (naturally) – as well as presumably everyone else who regularly travels by road between Cambridge and Ely. It was, of course, the former Slap Up on the A10.



Although it's on the Waterbeach side of the road, it is technically within the parish of Landbeach, as the boundary runs along the course of Car

Dyke, the old Roman canal, a little to the east.

How so? Well what is now the A10 was once the Ely Turnpike, opened in 1763 along what had previously been a rough and insignificant farm track. Landbeach residents at the time had objected to this route, wanting it instead to run through the village itself; their present successors must be truly grateful that their campaign failed. The first mention of the pub, however, comes in 1864, though some parts of the building are probably earlier, and it surely can't have taken a century for some enterprising farmer to realise that providing food and drink to hungry and thirsty travellers would be nice little sideline. The name is not what you might call traditional, and you'd be forgiven for thinking that it was a jokey renaming perpetrated at some time in the twentieth century, but in fact it has always been called the Slap Up.

Nowadays the phrase is especially associated with a good meal, but in the late eighteenth and early nineteenth centuries, when it originates, it had a more general application, meaning what might in other circles be called 'top notch'. But there is another possibility...

The licensee in 1869, and perhaps from the beginning, was a certain Henry Cooper. He had earlier (1851) been a publican in Landbeach itself, then a plasterer (1861). Did he have a local reputation for how he used to slap the

plaster up on the walls, which he then used to advertise his new business? Well, if so, it didn't work, for in the 1871 census he is in Waterbeach working as a stationer. The next licensee of note is William Asplin, from at least 1879 to around the end of the century, with his wife and three daughters. A former labourer from Horningsea, he had been publican at the Railway Tavern in Chesterton at the time of the 1871 census.

From around 1904 the licensee was George Joseph Wagstaff, with his wife, Louisa, and their nine children. Louisa died in 1913 and is buried in the churchyard of All Saints, Landbeach. George himself carried on at the pub until his death in 1930, at the age of 73. The George Wagstaff given as publican in Kelly's directories in the 1930s must presumably refer to his eldest son, Walter George, continuing the family business. John Beresford recalls that one year Waterbeach Cricket Club held its annual dinner there, and one of the members found the beer so good that he didn't make it back to Landbeach afterwards, spending the evening in a ditch. Sounds like a great night!

Our records have the place closed in 1990, but other sources suggest a date of 2004, so if anyone can provide an accurate date, do get in touch at the address below. Thereafter it became the Slap Up Tandoori Pub, and, since December 2010, Bollywud Spice.

OK, here's a nice easy one for Christmas.



Please tell me all about it at 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 Brook, Brookfields - 10% 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, Grantchester 10% 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 off a pint.

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Interview with Simon Doyle – SO Cider



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 dry's 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!

Swavesey Cider Festival 2017

The second Swavesey charity cider festival took place from Thursday 20th until Sunday 23rd July on the Village Green Swavesey. The festival had 20 local ciders and perries available. Keep your ear to the ground for dates for the 2018 festival if you are a lover of the apple and pear!

On Your bike - An Ale deliverer's tour

One of our volunteer ALE deliverers, Keef, whose regular pub is the Little Rose in Haslingfield, contacted us in October to say that he was unfortunately unable to continue with his ALE deliveries. Needing no excuse to get on his bike and explore more pubs, our branch pubs officer, Ali Cook, agreed to give the tour a go.

He noted the highlights of his visits for us:

Chequers, Orwell I had a delicious half of Lacons Encore (3.8%ABV) here (a reasonable £1:80 a half). They also had Nobby's Mosaic (4.5% ABV) and Sharp's Doom Bar. As there were six more pubs to visit on this Sunday afternoon I decided to stick to one half, but I have regretted it ever since. I would have really liked to have tried the Nobby's Mosaic, an American Pale Ale that has received good reviews by beer drinking colleagues.

British Queen, Meldreth I had a reasonable half of Woodforde Red Admiral (4% ABV). Greene King IPA, Sharp's Doom Bar & Adnams Ghost Ship were also available. Being a Sunday lunchtime, this successful community pub was very busy.

Black Horse, Melbourn Another community pub I always enjoy dropping into, The Black Horse was also very busy. I tried a tasty Oakham Citra. Greene King IPA and Marston's Pedigree were also available.

Plough, Shepreth I really enjoyed my visit here, maybe a little too much. The blonde ale, Lacon's Rascal (4.4%ABV) was very good. To counterpoint this I followed it with a dark porter. The Bishop Nick Witch Hunt (4.2%ABV) was delicious! Adnams Southwold Bitter and St Austell's Tribute were also on offer. All cask ales were priced at 1:90 a half / £3:80 a pint. The Plough also offered 5 craft beers on tap (2 from their own BrewBoard Brewery, which is based in Harston, 2 from Peterborough's Bexar County and 1 from Yorkshire brewery Summer Wine). With the exception of the a 9.0% ABV Bexar County Brewery which was £3:20 a half all were between £4:50 and £4:80 a pint which is less

than you'd pay in many Cambridge pubs. I enjoyed a half each of the two BrewBoards, Handroid (6.4% IPA) and Fathergrime (5.3% Stout). I then tried some of the real ciders, of which they had 9; all priced at £5 a pint. I supped a half each of the very tasty Simon's Cider, Dabinett (6.8%ABV) and a pretty decent Cam Valley Orchard's, Kingston Black.

It was then time to cycle home and although I had one more delivery to make, for some reason I omitted to record what I drank there.

Apart from a short cycle ride around Grantchester (Adnam's Ghost Ship at the **Blue Ball** was the highlight here), my recent pub visits have been mostly confined to within Cambridge City boundary.

I have enjoyed some delicious beers at the **Maypole, Portugal Place**. The Red Willow Smokeless (5.4%ABV), a smokey dark stout, which boasts a peppery finish, standing out for me.

I have also recently supped some great ales at The **Mill, Mill Lane**, in particular Grain Brewery's Slate (6%ABV Stout), Tydd Steam's Cock (4.2% ABV Mild) and Cambridge's own award-winning Cambridge Brewing Company's Night Porter (4.4%ABV)

Following an uncharacteristically disappointing visit to The **Mitre, Bridge Street** (I sent back 1 beer and left 1 unfinished out of 3 halves – they must have had an off day) I was delighted to visit The **Champion of The Thames**. Robinson's Dizzy Blonde (3.8%ABV) was the stand out beer, but all were good including the best Greene King IPA (3.7% ABV) that I have had in a very long time!

Ali Cook

Could you deliver Ale? We are looking for volunteers to deliver Ale magazine to their local pubs. Deliveries take place 5 times a year. If you would like to take part please contact us at will.smith@cambridge-camra.org.uk.

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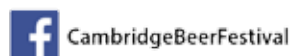
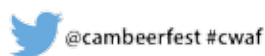
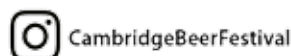
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