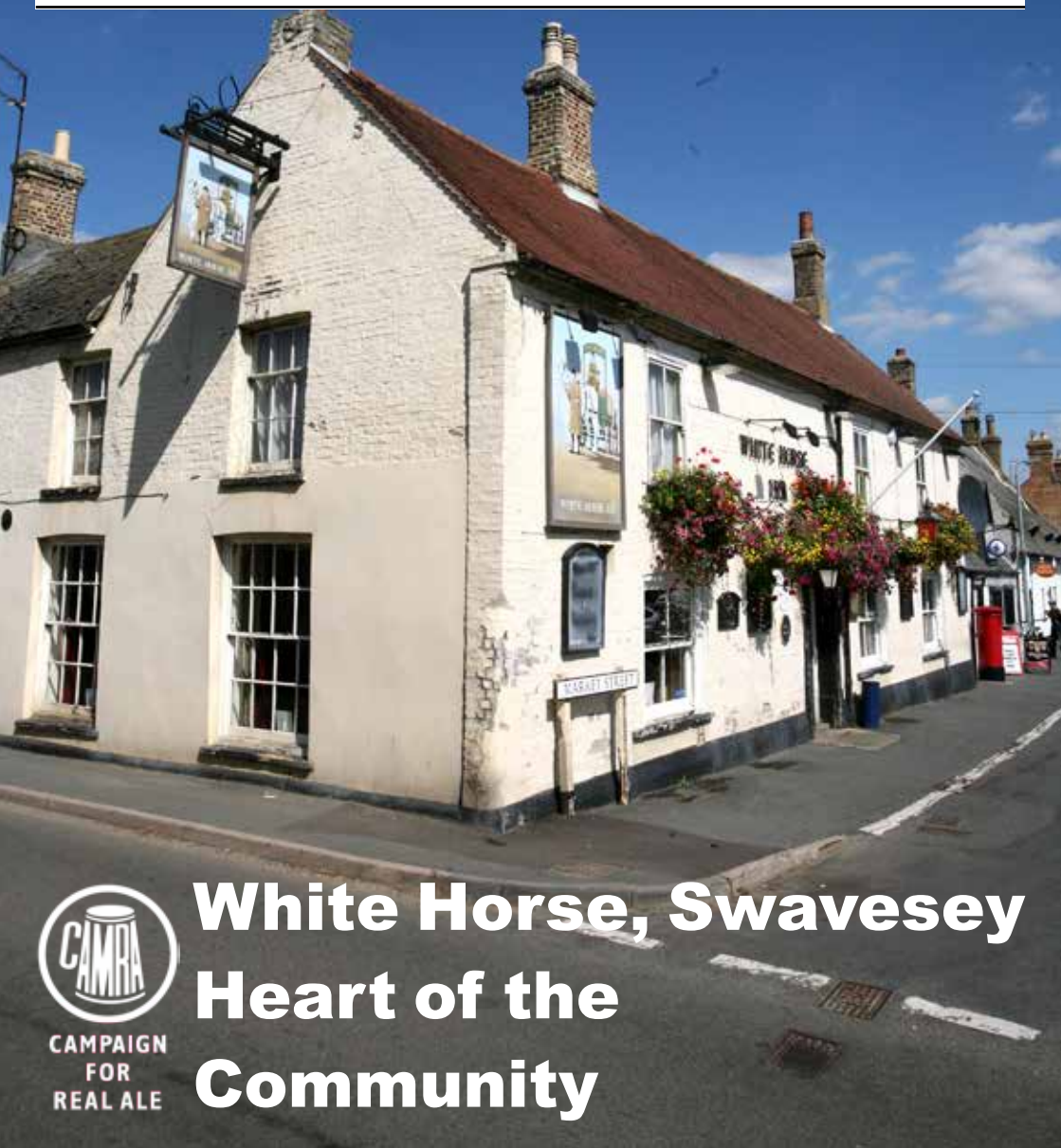


ale

Cambridge & District Branch Newsletter Issue 386 February 2018



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BEER & FOOD
MATCHING
•
TUTORED
TASTINGS

December 2017. Barely had the ink dried on ALE 385 when we received news that another Cambridge and District pub was to be closed



Wheatsheaf, Duxford

forever. The **Wheatsheaf, Duxford** has not enjoyed the best of times over the last few years. It has suffered in comparison with three very good nearby pubs. The **Plough in Duxford**, is an Everards house which is often lauded by ALE correspondents. The **John Barleycorn**, a Greene King pub, is also very popular in the village. The **Ickleton Lion** has grown in popularity, matched by the quality of its beer, since new tenants Tom and Michelle Merritt took over in February last year.



There is happier news from The **Wheatsheaf, Stow-cum-Quy**, which has returned

to full pub and restaurant status after a brief sojourn as a part time coffee house. The pub has been taken over by Rosario and Rita who also run the successful Greene King tied White Horse, Waterbeach. Also tied, the beers on offer in the Wheatsheaf are currently limited to Green King staples. We understand that a guest beer may be introduced in the future.



Chequers, Cottenham

of The **Chequers, Cottenham**. Local correspondents tell me that the free house pub

Branch Diary

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

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

Tue 10-Apr: 8.00pm, Open Branch Meeting, Plough and Fleece, Horningsea

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Copy date next edition 19th March
Publication date 16th April

continues to offer a regular quality guest beer.

Staying in Cottenham, I hear that Admiral Taverns' **Jolly Millers** has re-opened with a change of tenant.

Changes pending too for The **Baker's Arms**,



Baker's Arms, Fulbourn

Swavesey contact Jerry Ladell offered his best wishes to Francis and Lois, current tenants of



Three Tuns, Fen Drayton

as they can, "They are a lovely couple, who will be sorely missed." We understand that the couple will be taking on the Everard's owned **Rose and Crown, Histon** in May. Staying in Histon, **The Boot** has opened to some acclaim, earning favourable comments for both its beer and its food.



opened under new management after a short period of cleaning.

Local pub company CambsCuisine has tweeted a welcome to latest acquisition **The Three Horseshoes, Madingley**. Their tweet promises customers that the pub will benefit from "a more traditional approach with a broader appeal".

Fulbourn and The **Three Tuns, Fen Drayton**, both of which are listed by Greene King as tenancies to let. Our

The **Three Tuns**, who are leaving for a fresh challenge because they feel that they have taken the pub as far

News from King Street, Cambridge, where The **St Radegund** has re-

Another market share opportunist City Pub Company has announced that there is to be a change of Directorship. David Bruce is leaving the business to be replaced by Neil Griffiths, formerly of Punch Taverns. Cambridge CAMRA pubs officer Ali Cook greeted the news with a mixed response: "It makes you a bit twitchy when you see someone from Punch joining the board, but at least he knows what not to do..."

The company has recently introduced cask ales



Red Lion, Histon

to the hitherto disappointing **Punt Yard, Quayside**, and has introduced a

very welcome dog friendly policy to the recently acquired **Red Lion, Histon**

Ali has also been looking very closely at Wetherspoon's plan to convert the **Tivoli**, Mitcham's Corner into residential – yes, student let - property. He isn't alone. The application does include provision of a ground floor bar, but that hasn't stopped everyman and his dog from raising objections. One commentator even



described the edifice, which if it were built would perch on the edge of the river Cam as "monstrous".

It has been widely reported in our national press that giant Pubco EI (formerly Enterprise Inns) is about to launch a legal bid to overturn a ruling by the Pubs Code Adjudicator that enforces the right to full Market Rent Only (MRO) tenancies. This ruling allows tenants to buy their beer at a reasonable price out of tie, and is reported to have saved the licensees thousands of pounds. Not surprisingly, EI, would like to continue to restrict its tenants purchasing choice to its own, often very expensive, selection of beers.

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Applause then, for Greene King, who are reported to have agreed a Market Rent Only



(MRO) contract for The **Panton Arms, Panton Street** following a 10 minute

discussion. The Panton is now one of the city's few regular outlets for the local Moonshine Brewery, and is well worth a visit.

From our Correspondents:



Terry Smith of Sawston emailed to tell us about his local, The **Chequers, Pampisford**. He was particularly

enthusiastic about their guest beers, notably a recent cask of Timothy Taylors Boltmaker. He asked me to thank and congratulate hosts Phil and Sue who will be celebrating their first year in residence at the end of February.



Fred called: Lots to report at The **Anchor in Burwell**. Their cheese and wine night

on Thursday 1st March is followed by another special event when Jean-Mary and Ben celebrate their first anniversary on May 17th with a food and wine tasting. On a recent visit, the St. Austell Tribute guest ale (4.2%, £3.80) was in cracking form, just as crisp and fruity as it gets.

The **Bees in the Wall, Whittlesford** wanted to inform us about a revision of their opening



times. The Bees is now closed on Mondays, open 6 – 11 on other weekdays and Saturday,

12-3 and 7 – 10.30 on Sundays. Food served Thursday and Friday evening and Sunday Lunchtimes. For further details email: beesinthewall@gmail.com



Clive has e-mailed to tell us that The **White Horse, Barton** no longer offers a CAMRA discount.

Brewery News



Black Horse, Dry Drayton

Lord Conrad, Dry Drayton is supporting a Save the Black Horse Steering Group charity quiz evening to be held in Dry Drayton

Village Hall on Friday 23rd February. For details email colinoneill100@gmail.com. The brewery has introduced a new beer Horny Goat 4.8% English Bitter, made with green nettle.

New Brewery Alert! Jesus College has just opened a college brewery. I understand that the produce will be destined for college use only. Further details next issue...

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The Cambridge Christmas Pub Crawl 2017

'Everything I hate about pubs is in this pub right now' said Matt, gazing around at the sinister décor and the video screens. We were several pints in and, on a Cambridge backstreet, had made the mistake of adding an unscheduled pub to the crawl. Liam, who had taken a violent dislike to some of the chairs, declared: 'this pub is a bellweather for our future - nostalgia for outdated forms of anonymity.' Feebly, I murmured that perhaps it wasn't all that bad, prompting a chorus of further righteous outrage from my co-crawlers. One thing was clear: we needed to get back on course, fast.

But I'm getting ahead of myself – first, a mission statement of sorts. A few weeks before we had challenged ourselves to complete a festive run through the golden triangle off Mill Road, a '7 Pubs of Cambridge Christmas' in which four friends would visit some of the city's most hallowed establishments and see what Christmassy delights lay within. Assessing winter beers, decorations and bar staff cheeriness, we would be providing an important and practical guide for any future Cambridge pub-goers who planned on doing exactly the same thing. That I am now writing in the cold winds of January should in no way diminish its usefulness – just keep this copy of ALE safe for next year!



First stop was the Elm Tree, and what a start! Having dutifully scanned the hand pumps for a winter ale (Wells Wandering Brewer's 'Nick's Christmas Ale' present and correct at 4.8%) Matt placed in my hand a full A4 brochure of festive Belgian beers, carefully curated by landlord Rob Wain, author of 'Belgian Trappist

Beers' and clearly a benevolent aficionado. On offer were ten small bottle and ten large bottle beers, all Belgian and all Christmassy – sour beers, dark beers and even the enticing 'Champagne Beers'. Liam and I opted for the amber 'Slaapmutske' (meaning 'Christmas night cap') which, though musky and delicious, at 7.4% did indeed make me feel a little bit too sleepy for pub no. 1 of 7! Fighting back snoozy feelings I noted a tupperware of homemade mince pies for sale on the bar, stars and mistletoe in the bar and a wreath on the door. As Raph pointed out, however, the rear bar area was still adorned with Hallowe'en decorations, and so the Elm Tree does get a tiny mark down for those witches and pumpkins. Yet, if anything, this will only provide an excuse for a further visit to see how long they last.



Next came the Free Press, which found us all in a mildly iconoclastic mood. The open fire was lit, and the smell of coal smoke hung pleasantly in the damp December air as you made your way out to the loo. Festive poinsettias adorned the tables. All the ingredients for a homely feeling were there and yet somehow we did not feel tempted to linger over our pints of Mordue's Howay In A Manger (4.3%), a classic bitter though it may be. Perhaps it was the Coldplay on the stereo, or the fact that we felt newly guilty about being four grown men sitting in a pub on a weekday afternoon. Still, as Liam remarked, 'the fire does a lot of the work', and we were grateful for it.

Our progress hit a bit of a snag at this point as the Blue Moon had yet to open, and so we did a little leapfrog in our itinerary to its sister pub the Cambridge Blue. The Blue lost no time in



showing off its festive credentials: a large chalk board greeted us, wishing all guests a Merry Christmas, while multi-coloured lights hung in every window of the frontage. Once through the door, an epic arrangement of 'O Holy Night' filled the air, and as

our eyes took in yet more lights on the ceiling (red for the bar, white for the back room) Liam spoke for us all: 'it's good to see a bit of extravagance'. Not put off by the amusing 'Real Ale Twats' cartoon in the gents, three of us chose Christmassy beers (Mighty Oak's Yellow Snow at 3.8% for Matt and Raph, Colchester's Cold Front at 3.9% for me). Liam, following the logic that 'all ciders are festive' purchased a pint of Scratte's Reward from the Cambridge Cider Company, and we left the Blue in terrific spirits.

Next stop was the Kingston Arms, or rather it would have been had it not also been shut (we had begun the crawl early so as to be home at a sensible time – we're real ale drinkers, not savages!). It fell, therefore, to Milton Brewery's Devonshire Arms to be our next port of call. No-one could accuse the Devonshire of not having made enough effort to be Christmassy, as it seemed to have made no effort whatsoever. Not one shred of tinsel, not one needle of Christmas tree. And funnily enough, we rather liked it. Following a clear 'keep it simple' philosophy and avoiding all pretentiousness, the Devonshire provided delicious beer and an atmosphere for

good conversation. I opted for light and floral Justinian (3.9%) while my fellows tucked into Minerva (4.6%), which Matt declared to be '10/10, a perfect beer!' As we gathered up coats to resume the crawl, we did spot a little touch of the Season after all: mulled cider on offer, a rack of Christmas cards for purchase on the bar and, on the back door, a Christmas greeting worthy of Mr Scrooge: 'Keep this door shut! It's getting cold.'

We had unfinished business at the Blue Moon. With an eye on the young and hip market, into which we sadly can no longer place ourselves, it offers an impressive array of craft keg beers as well as three cask ales. Sadly, there wasn't much in the way of festive brews, but I was able to have my first ever taste of barley wine, via a half of Adnams Tally Ho, (7.2%) which was described as a 'Winter Warmer' so I was more than happy. Rich and sweet, it fortified me for the games of pool that we embarked upon in the back bar area, and may even have contributed to mine and Liam's victory. Both bar areas were festooned with lights, and we feasted our eyes on the first Christmas tree that we had seen that day. An excellent venue for a festive knees up for the cool kids – if they still have knees-ups these days!

Reversing direction once more, we walked to pub number six, the Kingston Arms. Here, as at the Cambridge Blue, they know 'how to keep Christmas well', as Dickens might have observed. Tinsel abundant, Santa hats on every lamp, holly wreaths on every door and a pub packed with people. At the bar, the 11 cask ales found themselves joined by a great novelty: a cold mulled cider, Friels Vintage Spiced (4%). Liam, our designated Cider Explorer, took the plunge and was rewarded with a superb beverage, which was soon passed eagerly around the table and elicited much admiration for its rich, fruity flavours and complex tones. Here, perhaps, we had found a drink that encapsulated the festive spirit. Not to be outdone, the Christmas ale (Oakham's Below Zero, 4.1%) put in a good showing, as did the

The Cambridge Christmas Pub Crawl 2017 *continued*

carol singers who arrived to belt out 'Ding Dong Merrily On High'. We heaped change into their collection buckets and then set off for our ultimate goal: The Empress.



What is there to say about the Empress at Christmas? Though my notes from this stage of the evening are (understandably) a little scruffy, they describe 'an extraordinary array of Xmas decorations inside and out'. The pub is a great jolly lighthouse shining beams of welcome down St Philip's Road.

Snowmen wave to you from halfway up the outer walls next to greetings of 'Merry Christmas' painted onto the very brickwork.



Once through the door, you enter a grotto not a bar, its rich ceiling of

yellow and green tinsel obliging many to dip their heads, as if bowing in respect to this wonderfully over the top display of good cheer and warm-hearted kitsch. We made our way to the bar past stockings that hung down like the under-canopy of a Christmas rainforest, and were greeted by hand pumps each wearing an individual Santa hat and dispensing...no Christmas ales. A slight disappointment there, it must be said, though we could hardly begrudge the bar staff who said, in a needless apology, 'It was even more festive until we blew up the

mulled wine kettle.' We ordered pints of Purity Gold (3.8%) and Crafty Beers' Carpenter's Cask (3.8%) and waited for our pizzas.

It had been a marvellous afternoon, and time had run away with us: always a good sign when it comes to a pub crawl. Anxious to catch the train home, and feeling full both of good will to all men and a wide variety of beers and ciders, our stay at the Empress was short and contemplative. Pizzas eaten, we wished our fellow customers 'a very Merry Christmas', and, not receiving any replies, swayed out into the night and walked toward the station. It was time to answer the questions that had brought us this far: do the pubs of Cambridge's golden triangle live up to their reputation, do they keep alive the spirits of good beer and festive cheer? Four happy voices carolled out a resounding: 'Yes!'

Apart from the pub I mentioned at the beginning which shall remain anonymous.



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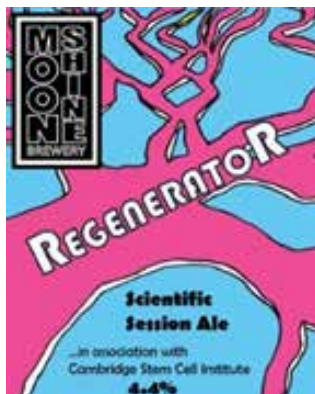
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Do you remember this premier event? Were you there, and have you got a tale to tell? We would love to hear from you. Please contact Will (will.smith@cambridge-camra.org.uk).

Have You Tried REGENERATOR?



The winter beer festival season has been busy for one Cambridge brewery. Our very own Moonshine Brewery (Fulbourn) supplied 6 different ales for both the Cambridge and

the Ely Winter festivals. Impressively, it also seemed that almost their entire staff attended and it was great to have the opportunity to sample their ales and talk to the people who actually make it...

I decide to catch up with the Moonshine team in Ely. Of the 6 beers on tap, they are really pushing their Regenerator, a scientific session bitter developed nearly one year ago (see ALE issue 381). Produced in association with the Cambridge Stem Cell Institute, this straw coloured gently hoppy ale (4.4%) has a lovely soft apricot finish and is extremely moreish, exactly as a session ale should be! Over the two day festival, members of the Cambridge Stem Cell Institute were in attendance, as part of their public engagement exercise, using the beer as an ice-breaker to talk to festival-goers about the many benefits of stem cell research.



(Dr. Becky Jones from Cambridge Stem Cell Institute and Simon Reeves from Moonshine Brewery)



My second sample, Cambridge Red, is made with a single hop, Waimea, from New Zealand. I do like the rye/peppery quality to this 4.7% ale, where the hop is certainly to the fore.

For my next sample I follow the advice of several festival volunteers in trying the Blackberry Saison Version 2. I

do not normally like this style of beer and brewer Simon Reeves is on hand to explain perhaps why. Made with an incredible 28 kg of blackberries and champagne yeast I find this beer both sweet and sour. I can see exactly why other drinkers are raving about it, but it is sadly not for me.



My fourth sample is *More Equal*, a real heavyweight amber 7.4% beer. It is sweet with toffee notes and has a big hoppy finish. However, my favourite tipple from the Moonshine stable is undoubtedly Cascadian Black. First brewed as part of their 13 Moons series in 2015, this black IPA is dark and roasty yet has a creamy smoothness followed by a lingering bitterness. This beer I find dangerously drinkable and at 6.7% I decide that although I want more, half a pint is enough... for now!

The sixth beer on offer is Trumpington Tipple – the only beer taken from Moonshine's regular range of beers. As one of the lowest alcohol beers at the festival at 3.6% it provides a good alternative to the many winter warmers available at the event.



The Moonshine team take great pride in their ales, and ales, which they will be showcasing at the CAMRA Great British Beer Festival in Norwich on 21st February 2018 the CAMRA Great British Beer Festival Winter at Norwich with their own bar. Moving from strength to strength, they are certainly not content to rest on their laurels... An interesting forthcoming event will take place at the University Social Club at 7pm on Mill Lane, Cambridge on Thursday 15th March. Entitled "Brewing a taste for Stem Cells", the evening which is part of the Cambridge Science Festival 2018, promises to explore the parallels between the brewery floor and the laboratory. The talk will be interactive with opportunities to ask questions and taste some Moonshine beer. To book your place, go to www.stemcells.cam.ac.uk or www.sciencefestival.cam.ac.uk for further details.

This will be a great opportunity to try REGENERATOR, as it soon sold out in Ely!



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Moonshine Brewery News



We're enjoying a busy start to 2018, with plenty to report. Hopefully this edition of Ale will be out in time to publicise our brewery bar at the Great British Beer Festival Winter

2018, February 21st – 24th in Norwich. We will be taking a range of seven beers to the festival, including Cascadian Black,

Regenerator, Cascadian Light and a Blackberry Saison which has enjoyed four months' in the conditioning tank with generous additions of hops and fruit. The train service between Cambridge and Norwich runs reasonably late so we hope to see plenty of familiar faces over the four days.

We were very pleased to be contacted by the National Trust at the end of last year, with a request to produce a beer to be sold at the Stable Block Shop on the Wimpole Estate. The bottle label which was designed in-house at the brewery celebrates the architect Sir John Soane who is a key figure in Wimpole Hall's rich history. Expect to find it for sale from the middle of February.

It's another 'Blue Moon' year - the last one was 2015. Just as we did then, we'll be brewing a batch of 'Once In A Blue Moon', a tradition that is a lot older than the brewery itself. This will be another of the beers that we're taking along to the GBBFW in Norwich and it will be available elsewhere in cask until stocks run out. This year is very unusual because there are actually two Blue Moons: January and March. In March we will be brewing a new beer to celebrate this rare occasion 'Twice in a Blue Moon', it should be available in cask from April.

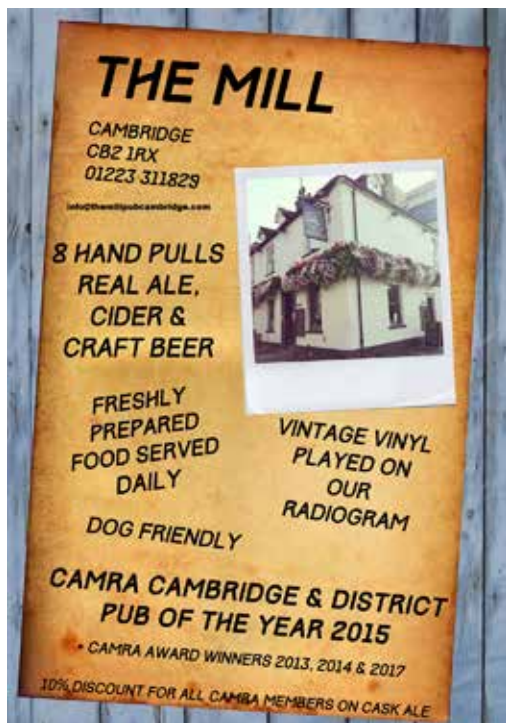
We are continuing our work with the Cambridge Stem Cell Institute and the beer 'Regenerator' and we'll have it available for a Cambridge Science Festival event on the 15th March where



we'll be joining them at the University Social Club to talk about how we made the beer and offer some tasters. Stem Cell Institute events with Regenerator are set to continue throughout the year, including some beer festivals.

Finally, with our single hop variety beers such as Centennial and Cambridge Red proving very popular in 2017, we're continuing the theme this year – the first 2018 beer in this range should be ready in March. Keep an eye on our Twitter feed for more information about this beer and other brewery news: @MoonshineBrewery.

Simon Reeves



Tucking Inn (Will's Foodie Page)

Liver in Beer Gravy

I know that liver is an acquired taste. It is easily overcooked and soon becomes tough if overcooked. But with a little care and gentle cooking it is hard to beat, especially if like me, you are fond of rich gravy.

This recipe taken from an early 1970's newspaper cutting includes a gravy originally made with a 1970's style (one suspects pretty much tasteless) pale ale. I have used a chocolate stout, modern pale ales being far to hop filled to make a pleasant gravy. As with all beer based recipes add a little beer at a time and taste frequently.

450g sliced lambs liver
Good knob of butter
6 rashers unsmoked back bacon
1/4 pint warm lamb or chicken stock
Two teaspoons cornflour
Up to 6 tablespoons chocolate stout

Gently saute the liver and bacon in a large frying pan for a few minutes – don't overcook!

Remove from pan and keep in a warm oven which has been turned off whilst you make the gravy.

Pour the stock into the pan and bring to the boil.

Add tablespoons of the beer one at a time tasting frequently until you have reached the desired, slightly beery taste.

Remove from the heat.

Mix the cornflour with a little cold water making a smooth paste, add to the gravy stirring continuously on a low heat until the gravy has thickened. Return the liver to the pan and gently warm through.

Serve with mash and peas. Yum!

Cambridge Winter Ale Festival Declared a Great Success!

Cambridge CAMRA Winter Festival organiser, Clive Tregaskes told a February's crowded CAMRA branch meeting that the January 2018 Cambridge Winter beer festival had been very successful. He was especially pleased that the new opening times, which saw the Festival open for the evening of Wednesday 17th January and Thursday 18th January lunchtime sessions in addition to Thursday, Friday and Saturday of the same week had been well attended.

In all, the festival, which was once again held in the University Social Club, Mill Lane, Cambridge, served over 6000 pints of Beer, Cider and Foreign Ales, to 3000 customers over the 4 days.

"The only downside was that the festival had to close at 8pm on the Saturday evening because we had run out of beer." Clive promises to review the size of the beer order for next year's festival

Branch Chair, Will Smith, thanked Clive for his

efforts. He also extended his appreciation and thanks to every volunteer member of staff, without who's help CAMRA festivals could not be a success.

22ND CAMBRIDGE WINTER ALE FESTIVAL

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Saturday 12–10.30pm



University Social Club, Mill Lane, Cambridge

www.cambridgebeerfestival.com

CambridgeBeerFestival

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CambridgeBeerFestival

White Horse Inn, Swavesey



New landlords Darren and Shelley (or should that be Shelley and Darren) moved into the White Horse in October 2017 and have since set about putting their own mark on this superb community asset.

Shelley needs no introduction to the pub trade – in the past she has managed pubs for Firkin's (Southend) and McMullen's in Barnet and Hertford to name but a few – the style of pubs she has previously managed have varied between sports themed bars to destination venues where food was the main attraction.

Darren, who originates from the Toft area, is relatively new to the business of running a pub – but early signs indicate he is a very quick learner. Previously Darren spent the majority of his time working in and around the Cambridge area as a self-employed plasterer (there's a joke there about going from plasterer to being plastered but I'll refrain from using it).

Darren helped out on a voluntary basis at the Peoples Hall in Toft – working behind the bar and performing cellar duties and this has stood him in good stead for his role at the White Horse – I can pay testament to the quality of the beers he serves – they are always in particularly good condition.

Shelley and Darren are happy to continue on with regular activities the villagers have become accustomed to, so it will be great for them to hear that the 'Mayfest' festival will again be taking place from Friday 4th – Monday 7th May

– live music throughout the weekend, entertainment for the children on family day (Sunday), which will also include the annual barrel rolling competition as well as copious amounts of good real ales and ciders available to be enjoyed. Darren is also considering to hold an autumn beer festival in September.

A number of local community groups use the pub as their hub for committee meetings – these include the local church; Friends through cancer group; the ever - growing youth football club and local rambler societies to name but a few.

Regular quiz nights are to be arranged from the spring onwards. Although these are likely to be on a different night to the previous pub quizzes ran by Katie and Baz.

The pub has extended its opening hours and it now opens every day at 12 noon and remains open all day with the exception of Monday when they open their doors at 5pm. The pub still honours the 20p off a pint of real ale for CAMRA members on production of their current membership card.

Some superficial work has already taken place – we have a new back bar in the Public bar which looks very nice and new heating has been introduced into the private meeting room to the rear of the pub. The garden is in the process of being made child and dog friendly as long as both are accompanied by responsible adults!

Darren informs me that dogs are always guaranteed a bar treat if they lead their human astray (take note Gladys Emmanuel). The pub is trying to ensure it supports local brewers wherever possible but they are under the constraints of their tie with EI (Enterprise Inns), so at times that has proved a rather awkward challenge. Normally there is a real cider option available for those punters who are keen to ensure they get part of their five - a - day fruit intake!

Food is very important to Shelley who is keen to ensure her customers get the best local produce

Heart of the Community

onto their plate – feedback so far has been extremely positive – especially the fish and chip take away supper which is available every Friday. Something else that the new landlords are considering is the introduction to a mobile food service - delivering meals from their menu to local companies.

Roasts are now available from 12 noon until 6pm every Sunday which has been well received by the paying public.

There is a regularly changing menu with daily specials along with the introduction of customer provided recipes – hopefully this will go down well. They will also introduce occasional themed nights throughout the year. In January a new bar menu is being launched – offering lighter bites for those who possess a set of weigh scales...

Darren is very big into his sports - even though he supports Ipswich Town. He has already joined the pub's pool and bar billiards teams and

is very keen to keep the darts team operating out of the pub.

He enjoys playing cricket – when time allows and he is a season ticket holder at the aforementioned Ipswich. If there is a word of warning I can give you about Darren, it is watch out for his wit! He does enjoy a practical joke or three (especially when he's the one playing them – anyway!).

Shelley likes to get her head into a good book along with an interest in knitting but her main forte is her cooking – which is just as well I suppose.

The main ambition of the new landlords is to keep the community spirit alive and kicking in the pub and ensure anybody who steps through the door, as an individual or as part of a group, receives a warm and friendly welcome.



Paws for thought

Thank you to those who wrote wishing me a happy new year. I had a lovely holiday thanks and some very nice Christmas presents including a lovely ball which deposits doggy treats when you chase it from Uncle Roger my human companion who lives over the road.



There were some lovely treats to be had in The Hare and Hounds, Harlton. The Landlord gave me a lot of fuss and told me that the pub is very dog friendly.

I was a little concerned when I first arrived

because someone had dug a giant hole in the verge just outside the pub. It was ten times bigger than the ones I dig in my male human's allotment, and I was worried that they might have an enormous pub dog. The landlord told us not to worry because the hole had been excavated by the electricity people when they installed 3 phase electricity for the new kitchen. It would be filled in soon and the pub will then be able to offer a full menu. Harlton is not far from the wooded area that backs on to Barrington cement works and is a very popular dog walking area.



We popped into The Chequers in Pampisford because my male companion's friend Terry had emailed to say the pub hadn't any Ale magazines. Terry wasn't there and my human was suffering from "man flu". So we didn't stay very

long but there was still time for the landlady to give me a good fussing. She and her hubby will be celebrating there first year in charge of the pub at the end of February.

I think I have told you in a previous article that I really enjoy walking around Milton Country park. We usually pop into the White Horse, but on this occasion we visited The Waggon and Horses, which is a little further along the High Street.

The humans said that it is a joy to have the Elgood's pub back. Apparently it had spent some time being "an awful Italian style restaurant which didn't sell proper beer...." My male companion said the Elgoods black dog is very good. I enjoyed the cuddles and soon found a place to lay beside the open fire.



I received a tweet from someone in Stow-cum-Quy asking whether or not I had visited the White Swan. Yes, I have thanks. I really like it because it is a really friendly locals pub. It is not far from the

public walks around Quy Fen and I like to pop in to say hello after having a good run alongside the lode. My humans like it because it usually has Lacons and Crafty Beers on tap.

Further afield

My human companions really like The Lake District so they took me for a short break saying that I would really like it. I didn't enjoy the drive up, but once we arrived I had to agree. There are so many walks to be done, and so many rivers for me to swim, though they said they had to put me on a lead when we came close to a waterfall, which I didn't like very much. My humans said that the pubs are good too, especially in the winter when you are guaranteed a roaring fire and a nice pint of beer.

The wonderings of a pub going dog

We stayed in The Scafell Pike Hotel, which is part posh restaurant and part walkers bar. We spent most of our evenings in the bar where we met some interesting people, including two very big Huskies who had been taking part in nearby dog sleigh competitions.



They looked very tired, but I am afraid I had to put them in their place when they tried to take my place beside the fire.



Most of the pubs in The Lake district are dog friendly, but The Wainwright Arms in Keswick is especially

friendly as you can tell from my picture of the treats they keep on the bar. My male human says that the beer is very good too and that the pub has won a CAMRA Pub of The Year award on several occasions. It showcases beers from local microbreweries and is, he says, well worth a visit if you are in the area.

Gladys Emanuelle

If you would like Gladys to visit your dog friendly local tweet her willsmith@camrasmith



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Meet The Landlady

The Maypole has been a family run pub for 36 years. Grandfather and Cambridge CAMRA Lifetime Achievement award winner Mario Castiglione took on the Tolly Cobbold tenancy in February 1982. He bought the pub from Punch Taverns in 2009 and, together with his son Vincent, he set out to ensure that The Maypole became one of the “must go to” Cambridge pubs.

With 16 ever changing guest ales on offer, it will come as no surprise that I need very little excuse to make a visit. On this occasion it was to meet landlady, Anastasia Castiglione, (she and Vincent had met in the pub in the 1980's, married and now have 4 children), who wanted to tell me about the history of the pub which she has researched, and the timeline of which is now displayed above both bars. It was also an opportunity for me to learn more about her involvement in the pub



Anastasia is a relative newcomer to the business, having joined in 2015, “To help out with the paperwork, new legislation and stuff.” Previously to this she had been a dance instructor, giving up her school, The Castiglione School of Dance, to free up time to help in the pub.

“But I didn’t mind,” she told me, “The time was

right for me to change direction. The children were grown up and the pub was so busy, Mario and Vincent were struggling to keep it going.”

“We also thought it would give Mario, who was 75 last December, a chance to enjoy a bit more free time. He has worked hard to make the pub a great success. We feel that he deserves a rest.”

The family are fiercely proud of Mario’s achievements. Anastasia has created a “Maypole Gazette”. A giant poster displayed in the rear bar, it catalogues, using newspaper cuttings and posters, all of Mario’s achievements, including record breaking cocktail making sessions and other charitable events. There is even a reference to Cambridge CAMRA if you look closely enough!



Not completely satisfied with just paperwork and legislation it wasn’t long before Anastasia took on the customer-facing role of landlady – but her involvement is more than that. A recent refurbishment of the upstairs meeting room saw her dressed in a boiler suit and heavy boots helping the carpenters remove old fittings and generally “mucking in”.

“I like to get involved,” she said, “but I can become obsessed. I spent so much time in the records office when I was researching the

Anastasia Castiglione The Maypole

history of the pub that Vincent had to call to check I was ok."

And what of the future?

"We are concentrating on the 36 year celebration at the moment. We will be holding a celebration dinner in our newly refurbished room, but for me, there is a lot more research to be done..."

Anastasia breaks off talking to greet a good-looking young man who has just turned up to help in the bar. "Have you met my son?" She asked. Her sons Benito and Leonardo also work behind the bar.

The Maypole is most definitely a family run pub.



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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 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.

The Bridge, Waterbeach. 10% off a pint.

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**CAMPAIGN
FOR
REAL ALE**

Lost pubs of Cambridge(shire)

What, did no-one recognise the former Locomotive, Mill Road? I'm disappointed, especially as I was looking forward to revealing the name of one very early licensee: a certain Peter Davies.



In the 1986 Cambridge real ale guide it is described as 'Completely refurbished with a friendly atmosphere. Fine collection of railway photographs.' Real ales were Tolly Bitter and Original. Ten years later (ALE 284), real ales were Boddingtons and a guest from the Whitbread cask collection. Those who remember it in its last years, however, will associate it more with drinkers of a certain Belgian pilsner, if not other less-salubrious things: it closed ignominiously in July 2008 'after a police raid on the premises had recovered cocaine with a street value in excess of £31,000' (ALE 335).

It then lay empty for a while, with an uncertain future, but seems to have found a new identity as a restaurant, first Mexican, now Italian.

Its history, however, is rather less grim. And it's a long history, too. It is certainly already in operation under the name Locomotive in 1847 (two years after the opening of the railway station). At the time it was part of the estate of the Plough Brewery in Magdalene Street, as was another pub not far away with a similarly railway-themed name: the Engineer on Hills Road – now known and loved as the Flying Pig. Before the arrival of the railway, however, it was known as the British Admiral, first mentioned in 1838. This makes it probably the oldest

surviving building on Mill Road, built in the shadow of the mill that gives the road its name. (Mill Road History Project: Building Report, Mill Road 1832–1851)

For much of the nineteenth century licensees seem to have passed through more frequently than actual locomotives though the station, far too many to list here, and in fact little if anything else is known about most of them. But here's a few choice snippets.

In 1848 Thomas Clabbon was fined £1 (to be given to Addenbrooke's Hospital) for 'having his house open and a number of persons drinking during the hours of divine service'. Two years later he had moved round the corner to the Six Bells.

One long-lasting tenant (he racked up an unprecedented ten years!) was James Charles Lamberton. He marked his arrival in 1875 by instituting a competition for the singing of comic and sentimental songs. First prize in each category would go to the best singer, second prize to the worst. A jolly time seems to have been had by all.

The following year the newly formed Mill Road and Sturton Town Amateur Gardeners Association held its inaugural meeting at the Locomotive, and continued to meet there for a number of years.

But perhaps the best story about Lamberton's tenure happened in 1878. It's worth quoting the newspaper report in full:

'Some few weeks since a chicken was hatched with only one wing, the property of Mr Lamberton, of the Locomotive Inn, Mill-road. It appeared for a time healthy, till last week it fell ill and died. It was at once placed in the hands of Mr F Doggett, naturalist, of Caius-street, Cambridge, for preservation, and, when examined by him, it was discovered to be not only void of one wing, but half of its breast bone. Lovers of curiosities can have the pleasure of inspecting the same at the above inn, on

Saturday, August 17th, when they will find the chicken mounted, under a glass shade, and its body suspended in spirits of wine, so enabling visitors to examine the anatomy of the same.'
(Cambridge Independent Press, 10 August 1878)

If anyone knows where it is now, do get in touch!

It wasn't all sentimental songs, natural curiosities and discussions about begonias, though. Selling beer at unlicensed hours crops up from time to time (far from rare in Barnwell, it must be said), and domestic violence also rears its ugly head in 1858 when the landlord, Edward Stone, is charged with a violent assault on his wife. He promptly gets his marching orders as the place is advertised to let shortly afterwards.

One particularly notable fracas came in 1887, beginning with a quarrel that broke out between two men in the Locomotive. Not wishing to get into a fight, one party left, pursued a short time later by the other, who found his quarry in the Live & Let Live round the corner. The quarrel

resumed, until the landlord kicked them out for causing a row, so they continued in the street outside, where things became physically violent: one man beat the other with a stick so fiercely that he was laid up in bed for eight days. You can read an account of the trial in the Cambridge Independent Press, 7 May 1887.

Here's the next teaser:



Send your memories, however hazy to pub-history@cambridge-camra.org.uk.

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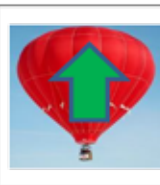
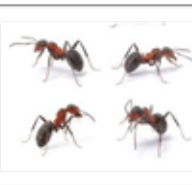
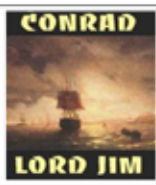
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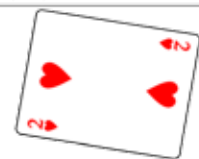
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Solutions: L + Goodes + black + dog = Elgoods Black Dog; Nene + valley + Egyptian + creme = Nene Valley Egyptian Cream; (space)crafft + tea + Carpenters + cask = Crafty Carpenters Cask; Lord (Nelson) + Conrad + fez + ants + rise = Lord Conrad Pheasants Rise; green + jack + orange + wheat + beer = Green Jack Orange Wheat Beer; two + rivers + miners + mild = Two Rivers Miners Mild

Another one that didn't
make the grade



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