

ale

Cambridge & District Branch Newsletter Issue 387 April 2018



CAMPAIGN
FOR
REAL ALE

**The Maypole, Cambridge
& District Branch, Pub of
the Year, 2018**

**BRITAIN'S ORIGINAL
BEER WEEK...**

**...SETTING THE
BAR SINCE 2011**



Celebrating **FINE ALE in the FINE CITY**

A ten-day celebration of real ale, local pubs and the region's rich brewing and pub heritage taking place throughout the Fine City

24 MAY – 3 JUNE 2018

"It's the original British beer week!"

Matt Curtis

"The event has put Norwich on the map as one of the premier beer cities in the UK"

Pete Brown

"One of the most vibrant and exciting beer-related events going on in the UK"

Adrian Tierney Jones

"A fabulous flurry of activity with the historic city of Norwich as your playground"

Susanna Forbes

"Brilliant event - be there!"

Roger Protz



BEER
FESTIVALS
•
TAP
TAKEOVERS

ALE
TRAILS
•
BREWERY
TOURS

MEET THE
BREWER
•
FEM.ALE

BEER & FOOD
MATCHING
•
TUTORED
TASTINGS

Pub News

The Merry month of May! A month of celebration and beer festivals!



Congratulations to Vincent, Mario, Anastasia and their staff in The Maypole, Portugal Place, which has been named the Cambridge CAMRA Pub of the Year 2018.



Congratulations too, to owners Nick and Jo Davis and the staff of The Plough, Shepreth, which has been designated the Cambridge CAMRA Cider Pub of the Year 2018.

It is great to see our top awards going to family owned community pubs. All Cambridge CAMRA award-winning pubs are listed in this issue of Ale (page 7).

It has been a good year for local breweries. Milton Brewery blazed the way, winning Gold for dark ales Medusa (Old Ale category) and Nero (Stouts) and Silver for Cyclops (Strong Bitter) and Sparta (Best Bitter) in CAMRA's 2018 Champion Beers of East Anglia tastings. Moonshine's Chocolate Orange Stout, a

Branch Diary

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

Tue 8-May: 8.00pm, Open Branch Meeting, Waggon & Horses, Milton.

Tue 12-June: 8.00pm, Open Branch Meeting, White Horse, Swavesey.

Tue 10-July: 8.00pm, Open Branch Meeting, Chestnut Tree, West Wrating.

Trading Standards

If you have a complaint about any unfair trading practice, such as short measure or misleading product promotion, contact Cambridgeshire Trading Standards at:

Trading Standards

Cambridgeshire County Council

PO Box 450, Cambridge City, CB3 6ZR

Tel: 08454 04 05 06

trading_standards@cambridgeshire.gov.uk

Copyright CAMRA Cambridge & District Branch 2018. All rights reserved.

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

The views expressed are not necessarily those of CAMRA Ltd or its Branches.

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

Photo credits: Paul Treadaway

To Advertise

To place an advert or enquire about our rate card please contact:

Neil Richards - 01536 358670

n.richards@btinternet.com

www.matelotmarketing.co.uk

Copy date next edition 4th June

Publication date 16th June

perpetual winner for the Fulbourn Brewery, was awarded Silver in the Speciality Beers Category, whilst the Cambridge Brewing Company based in the Cambridge Brew House on King Street won its second CAMRA award, Silver for Night Porter. Another first for Turpin's Brewery, who topped off a phenomenal year by being named one of the top Independent Brewers in East Anglia by The Society of Independent Brewers (SIBA), their Cambridge Black having won overall Gold in the cask ale tastings. Turpin's beers are regularly available in The Punter, Pound Hill, Cambridge.

A number of local pubs have taken advantage of long bank holiday weekends, and hopefully the good weather (we must get some soon, mustn't we) to hold beer festivals. A couple have caught



my eye. The Green Man, Grantchester is hosting a Beltane Brew Ballyhoo beer and music

festival (4th -7th May). Landlord Steve has told us that CAMRA members will receive a 20% discount on cask ales between 12pm and 2pm on Saturday 5th and Sunday 6th May. Make sure you take your card!



The Dykes End, Reach, is holding a festival from 2nd to 7th May. Landlady (or Custodian as she prefers to

be called) Frances Dylong-Fuller, is very keen to promote the pub as a dog friendly destination.



Other pubs holding festivals over the Mayday weekend include, The White Horse, Swavesey (4th -7th May) offering 28



Six Bells



Little Rose



Flying Pig



Waggon and Horses

by holding a beer festival 18th to 20th May, which should serve as a nice little taster to lead up to our own Cambridge CAMRA Summer Festival 21st-26th May.



Visitors to the CAMRA festival can also take the opportunity to take a short walk and visit our pub of the year, The Maypole, which is also holding a festival that week in May.



Another Milton pub, The Lion and Lamb is holding a festival from 24th to 28th May.

The Cambridge Blue

Opening Hours

12-11 Mon –Sat and
12-10.30 on Sunday

Food Service

12-2.30, 6-9 Mon-Fri

A Real Ale Paradise

14 real ales on hand pump
or straight from the cask,
plus 12 world beers on tap,
and 120 bottled beers,
and real cider as well!



Different Real Ales
sold from 17.07.07 **4212**

85-87 Gwydir Street Cambridge
CB1 2LG 01223 471680

www.the-cambridgeblue.co.uk



TheCambridgeBlue

@Cambridge_Blue



**FREE
Wi-Fi**



- Nine Cask Ales and always a Mild ale available
- Pickled Pig Cider, Westons Country Perry plus guest ciders available
- *The New Imbiber* on sale
- Free Wi-Fi
- Two annual beer festivals
 - The Aperitif at Easter
 - The Histon Beer Festival (Early September)

**Eat
Drink
Sleep**

- Large selection of Belgian and German Bottles
- Sanwald Hefeweizen, Meister Pils, Köstritzer, Leifmans Fruitesse, Bitburger Pils and Adnams Dry Hop on draught.
- 2pt, 4.5 and 9 gallon carry outs available
- Home cooked food Mon-Sun Lunchtimes Mon, Tue, Wed, Thu, Sat Evenings 6-9pm
- Bed & Breakfast in secluded & tranquil units available

RED LION FREEHOUSE

27 High Street, Histon, Cambridge
CB24 9JD (01223 564437)

www.theredlionhiston.co.uk

[theredlionhiston](https://www.facebook.com/theredlionhiston)

Home
of the "Histon
Mariners"



Villagers in Whittlesford can look forward to the Tickell Arms festival 25th to 27th May.



Welcome to Kate and Kevin George, who have taken on The Black Horse, Swaffham Bulbeck.

Further reasons for celebration this month include the re-opening of The Carpenters Arms,



Victoria Road. Almost lost in 2011, one time Punch Taverns pub, the Carpenter's Arms on

Victoria Road underwent a transformation earlier this year. Taken over by Charles Wells in the autumn, they used early 2018 to extend it and transform its interior. It now faces the future as the Salisbury Arms' little sister in their Pizza, Pots, Pints group. The exterior has clearly had some TLC but once you step inside you'll discover just what a transformation there has been. Opened out to an extent, it still has distinct sections with differing feels. The bar has been moved from the centre to one side. The evening sunshine streaming through the windows at either end of it is a great feature. Taking pride of place on the bar counter are four hand pumps. On opening night they offered Youngs' Special and London Gold, Courage Directors and Charles Wells' own Wandering Brewery's Rambler. If you enjoy the food offered by the Salisbury you'll be pleased to hear that it's just as good at the Carpenters. Another enjoyable feature of the new look Carpenters is some familiar, friendly faces. If you enjoy doing the rounds of our most renowned ale pubs you're sure to recognise Mikey and Alex. Pizza, Pots, Pints group manager Sam is another with local pedigree.

City Pubs have announced that they will be opening another outlet in Cambridge. Called The Old Ticket Office, the new pub will compete with The Station Tavern, Cambridge Station.



Jon, owner of Lord Conrad's Brewery has informed us that work to improve the much neglected The Black Horse,

Dry Drayton is on going. He and the other volunteers have missed their Easter opening deadline, but the pub should be opening within a few weeks



Sad news from The Blackbirds Inn, Woodditton, which was burned down, it

is thought, after a chimney fire spread to the newly laid thatch.



Villagers in Fulbourn have told us of their concerns for The Bakers Arms which they say is keeping erratic

opening hours.



Better news, we hope, from The Tree, Stapleford. We understand that South Cambs. council has agreed to issue

a compulsory purchase order, which will allow the local action group to buy and save the pub.

The Cherry Hinton venue Co. Fifteen, formerly Rhode Island and before that, The Unicorn has closed. Signs posted outside warn us that an Indian Restaurant is on its way.

The leasehold of The Med, Perne Road is for sale at an advertised asking price of £120,000

McMullen plans to open a hotel with a restaurant and pub in Cambourne, putting it in direct competition with Cambourne's only pub Marston's The Monkfield Arms. I wonder if, unlike the Monkfield, the new pub will be dog friendly?

The 15th Waterbeach Beer Festival and colts football 5-a-side tournament to raise money for local charities and good causes is on Waterbeach Recreation Ground, 25-27 May.



Pike & Eel



Ferry Boat



Three Tuns



White Horse



Admiral Vernon

On Sunday 13th May, there's a Five Pub Challenge to raise money for the Over Day Centre. <http://www.overdaycentre.co.uk/events> £10 pre-entry, £12 on the day, £6 under 18s.

Registration takes place at 10:30 at the Day Centre. The walk then takes in the Pike & Eel in Needingworth, the Ferry Boat Inn, Holywell (free soup & roll between 12 and 2), the Three Tuns, Fen Drayton (free chips before 2:30 if you buy a drink), the White Horse Inn, Swavesey (free choc ice) before ending at the Admiral Vernon, Over (free homemade cake and certificate). To coincide with the event, the Admiral Vernon will have a barbecue, beer festival (12 real ales)

and music from the Sidekicks.

And finally, Willingham Craft Beer Festival in the Ploughman Hall, West Fen Road, Willingham is from Thursday 28th June to Sunday 1st July.

Cambridge & District Branch Awards 2018

Pub of the Year: Maypole, Cambridge

Young Members Pub of the Year: Mill, Cambridge

Cider Pub of the Year: Plough, Shepreth

Club of the Year: Royal British Legion Club, Bottisham

LocAle Pub of the Year Rural: Carpenters Arms, Great Wilbraham

LocAle Pub of the Year City: Hopbine, Cambridge

Community Pub of the Year Rural: White Lion, Sawston

Community Pub of the Year City: Champion of the Thames

Most Improved Pub of the Year Rural: Hare and Hounds, Harlton

Most Improved Pub of the Year City: Waterman, Cambridge

Dark Ale Pub of the Year: Red Lion, Histon

Dog Friendly Pub of the Year: Alexandra Arms, Gwydir Street, Cambridge

Lifetime Achievement: Mark Donachy

Real Ale Champions: Bert & Clare Kenward (Cambridge Beer Festival) and Lauren Hodges (City Pub Company)

Travelling East? Fred Laband

With the currently heightened international tensions, there may be some among us who will be worried about travelling east this Summer. A combination of marauding mobs of football hooligans and likely no-nonsense policing should be enough to put off most sensible travellers.

However, I bravely decide that it would be wise to make a little early research...



In **Swaffham Bulbeck** - a good 5 miles east of Cambridge - early March 2018 has seen Kate and Kevin taking over **The Black Horse**.

Previous landlord James has moved on to pastures new, and my frothy pint of Courage Directors (£3.80, 4.8%) is confusingly poured by his son Jack, who clearly could not bear to leave! This premium ale is in great condition, with balanced burnt caramel and fruity notes. Kate tells me that there has been a mountain of paperwork to overcome, especially changing all of the utility bills. Now that all of the direct debits are set up, Kate has been more able to concentrate on running the pub. She loves the atmosphere in this Charles Wells house, and has already set up fresh fish suppers on Fridays. Their next development is to introduce a pensioners' lunch special.



Just down the road, **The Shed** in **Lode**, has been open for well over a year now. I deliver the ALE magazine and see 4 beers on offer including the ever present

Woodfordes Wherry and Fullers London Pride. I go for a pint of Woodfordes Reedlighter, which is

a new guest just in. At 4.2% it is a lovely, grassy golden session ale, but it rings in at only £2 for a pint! I have unwittingly stumbled upon their Happy Hour which sees all real ales at just £2 a pint between 3pm and 6pm Tuesdays to Saturdays. The Shed is closed on Mondays, but there is a pensioners' lunch every Wednesday and a very popular quiz night on the last Thursday of every month; £2 entry fee with half time chips thrown in.

The Red Lion in Swaffham Prior has now been in the very capable hands of Stephen and Michele (previously landlords of The Five Bells in Burwell) for just over a year now.



Batemans beers are the order of the day here, and I find the XXXB (£3.70, 4.8%) fruity and

biscuity - a classic balanced beer!



There is much going on here and Michele appears from the kitchen for a few minutes to tell me all

about it. Regular attractions include a seniors' lunch from Wednesday to Friday; every second Thursday of the month, live music from 'The Pillars of Creation'; comedy nights; curry nights; the list goes on ... I am not sure what The Red Lion Golf Day on May 11th involves but could hazard a pretty good guess.

A news report from The Red Lion would not be complete without mentioning that all drinks (yes, ALL) receive a 25% discount 4-7pm on Fridays!

The **Dykes End** in the village of **Reach** has always been well known for the quality of its real ale and French inspired home cooked food. Tuesday is a special night with 2 courses for £14, and they even offer a take away menu on Thursday, Friday and Saturday evenings! A big



step up for the pub though is that they will be hosting their very first Beer Festival from 2nd - 7th May. This will coincide with the Reach Village Fair, and with the pub's location at 8 Fair Green, it looks set to be central to the event. On my visit, 4 real ales are on offer, with an emphasis on beers from the East Anglian region.

Today, Lacons and Adnams are represented and I am delighted by the honeyed bite of my Adnams Southwold Bitter (3.7%), a pint of which is a very reasonable £3.50. This is undoubtedly a child friendly pub. Also while drinking, I encounter many pooches in this dog welcoming hostelry - see poster on front door. Bindi and Thistle

are lovely but it is Omar Sharif* who takes my eye, looking not unlike our beloved Gladys Emmanuelle, who no doubt will have her say on another page of this magazine!



The Fox in Burwell on a Wednesday teatime is really busy; it is clearly a popular pub in the centre of the village. Four real ales are currently on offer, two of which are the regular Doom Bar and Greene King IPA. I choose a pint of Business As Usual, a 4.4% guest ale from Derby Brewing Company. At £3.90, this

amber, almost ruby beer is malty and sweet, with hints of berries and rosehip. I note that there is a free beer draw

every Tuesday night, with 20 pints on offer. You don't need to buy a ticket, just be there and buy a beer! Also, every Thursday lunchtime there is a roast followed by a chef's special dessert for £10.

One particular feature of this large village pub that cannot pass unmentioned is that it doubles up as a Mexican steak house. Secondly, it has a massive garden**



Over the past year, new landlords Jean-Mary and Ben have put time and effort into **The Anchor in Burwell**. There are usually 4 real ales available, and today I have a pint of Purity Mad Goose (£3.80, 4.2%); a bright copper ale, it is in excellent condition with a zesty tang. This pub has rapidly developed a reputation for its food and, in the interests of

thorough research, it must be sampled. I have pan roast pork tenderloin, rosti potato with a black pudding fritter. Everything on my plate is beautiful. The pork is moist and full of flavour; the rostii is soft in the middle, crispy outside and oh so buttery. For me, black pudding is a winner every time, and the thin crumb that surrounds my fritter offers a real contrast in textures. All of this is served with a splash of greens, some crispy wafer thin streaky bacon; an intriguing orange and anise carrot and the gentlest sauce with hints of mustard. I still have room, so go for the milk chocolate bread and butter pudding. There is only a hint of chocolate to this triumph, more a celebration of orange. The Anchor's menu changes every week, but I hope that these delights return soon!

In between courses I encounter The Drunken Stitchers, an informal group that meets every Wednesday evening, relaxing in the opportunity to stitch/knit/sew amongst friends. I am followed by Bluebell, the pub's bashful Border Collie. She is beautifully behaved and mixes with the drinkers if they so desire, but is happy to leave

Travelling East? Fred Laband continued

you alone if you want. She has also clearly been well trained to stay out of the main dining area. If I were her, I would regularly disobey!

Many of the walls here celebrate the works of local artists, and the standout for me is Natalie



Scrivens' oil pastel of none other than pub cutie, Bluebell. The Anchor has an informative Facebook page that includes up to date menus, pub

news and it even features videos of food being prepared!

The Five Bells in **Burwell** has a host of special events. Monday night is 2-for-1 Pizza night; Wednesdays are Quiz night; Thursday is Fish & Chips; there is occasional live music and even a charity race night on 13th April. The real ales on this visit are all from the Greene King stable; I

pay £3.80 for a pint of Old Golden Hen (4.1%.) It is easy drinking, light toffee malt, and I settle down to read one of the pub's free newspapers.



After visiting all 7 pubs, I can't help but feel perfectly safe... so my advice is that if you travel east from Cambridge this Summer, you can be assured of a warm welcome. It would be sound advice to avoid talking politics at the bar though.

* Will he be cheering on his native Egypt who face Uruguay in their first group A match?

** If populated by football supporters this Summer, this garden will surely be a peaceful location for Mexico fans to cheer their team to the top of World Cup group F.

The White Horse Inn

Darren & Shelley, Welcome you to their Traditional English Pub

**Opening Hours: Tuesday – Sunday Open All Day From Midday,
Monday – Open From 5pm**

Food Served:

**Tuesday – Saturday 12 – 9,
Sunday 12 – 6**

**Home Cooked Food from
Locally Sourced Suppliers**



**for Updates on Forth
Coming Events**

Dog Friendly

Pool & Bar Billiards Tables, Darts

5 - 6 Real Ales Per Week

Function Room For Hire

Large Beer Garden

www.thewhitehorseswavesey.co.uk



Bookings & Enquiries:
 **01954 231665**

Apples & Pears article: Cider & Perry Month – May 2018

May has been designated as a cider and perry month by CAMRA as all the orchards begin to blossom and start to produce the fruit that will be harvested in the autumn months. It is also when the fruits of last year's labour reach maturity and can start to be enjoyed.

May is also the time when the local branch has its annual beer and cider festival (May 21st – 26th) – I am assured the range will be as good, if not even better than last year – I can hardly wait. By then we will know which pub has won the coveted Cider pub of the year – the awards ceremonies take place on Tuesday 24th April – local pubs will be waiting with eager anticipation to see if they have done enough to be recognised as best cider pub.

Cider and Perry is synonymous with the warmer summer months and this region is rather blessed to have such a good number of local cider makers. The choice for consumers is wide and varied so there is absolutely no excuse not to go out there and sample some of the makers' wonderful produce.



Real cider and perry (to a degree), like gin, are currently having a big revival – more and more pubs are stocking real cider. New flavours are being introduced – is the world their oyster? (metaphorically speaking of course)

Get In Touch:

- If you run a pub that stocks real ciders & perries, please do get in touch as I want to start cataloguing in the ALE magazine a directory of establishments where punters can enjoy a good pint (or three).
- If you are a cider maker, I am also interested to hear what products you will have available for purchase and where they can be obtained from.
- Are you running a festival? If you are, we want to hear about it!
- Email: cider@cambridge-camra.org.uk

Jerry Ladell

Branch Cider Officer



The
Six Bells

• Fulbourn •

6 real ales at all times, 2 constantly changing guests plus 1 real cider

Great home cooked food (*local 'Game' a speciality*) and bar snacks

**7th Annual Beer Festival
Thu 3rd - Mon 7th May
20 Real Ales & Cider**

**CAMRA
Pub of the
Year 2008**

Free WiFi

9 High Street, Fulbourn, CB21 5DH Tel. 01223 880244

www.sixbellsfulbourn.com

Another Grand Tour

Early February saw Cambridge CAMRA once again embark on a fact-finding campaign coach trip. On this occasion we visited some of the less frequented pubs in our area that had made it through to the shortlist for the 2019 Good Beer Guide. We were therefore expecting something special. We weren't disappointed.

We arrived just on opening time at the **Carpenters Arms, Great Wilbraham**. The



Carpenters was the original home of Crafty Beers Brewery, which in 2016 moved to larger premises in nearby

Stetchworth. The pub, which is also renowned for the quality of its food, still features Crafty Beers and offered a choice between Incognito (4.0%) or Carpenter's Cask (3.8%). The former was, I felt, a bit tired but the latter was in fine condition.

We then took the two-mile road journey to the **Six Bells in Fulbourn**, where we were greeted by the licensee, Hugo. Greene King IPA, Woodfordes Wherry, Adnams Southwold Bitter and Broadside are regularly featured, but Hugo also serves two guest beers. On our visit both were from Yorkshire, Sheffield based Bradfield Brewery's Farmers Pale Ale (5.0%) and Masham based Black Sheep Brewery's Best Bitter (3.8%). I had halves of both. They had travelled well!

Onward then, to the **Three Tuns, Great**



Abington. This pub has long had a very good reputation for its Thai food and real ales. In 2017 it was voted

Cambridge CAMRA LocAle Rural Pub of the Year. They offer four cask ales including one

from Crafty Beers, Sauvignon Blonde (4.4%), on our visit, and two guests that are often from East Anglian breweries. I had halves of the Adnams Old Ale, a 4.1% dark ale that's a favourite of mine, and Tring Brewery's quirkily named Side Pocket for a Toad (3.6%). Both were very enjoyable.



Heading south we briefly stopped in the **Ickleton Lion, Ickleton**. This is a pub whose reputation has been rising of

late. Available ales included Timothy Taylor's Landlord (4.3%) and Greene King brewed Morland's Old Speckled Hen (4.5%).

We next stopped at the **Tickell Arms, Whittlesford**. This is one of three CambsCuisine owned rural pubs to be found in our branch area. A large, blue painted, old building, much of it is given over to dining but it retains a good-sized pub area with its own garden. There were four ales on offer, amongst them, Elgood's Cambridge Bitter (3.8%), Brewster's Hophead (3.6%) and Bishop Nick's 1555 (4.3%). The Hophead is a favourite of mine and it didn't disappoint.

By now we were all pretty hungry so were delighted to call in at the **Green Man in Thriplow** for some food as well as beer. I discovered an ale I had not tasted before, Mighty Oak's Owls of the Unexpected, a very enjoyable 4.0% bitter that went down well.

Tring Brewery's Colley's Dog, a 5.2% ruby ale and the pale Lacons' Encore (3.8%), were also well received.

Next we visited the highest pub in Cambridgeshire, the **Pheasant in Great Chishill** where there was a choice between Ringwood Boondoggle (4.2%) and Fuller's London Pride (4.1%).

Onward again to the **Black Horse in Melbourn** where the refreshing Oakham JHB (3.8%) and the richer Adnam's Broadside (4.7%) were two of the four available beers.



The **White Swan** in **Conington**, our next stop, serves beer directly from jacketed casks from a stillage

behind the bar. It is a very low bar. It features Adnams beers, with Ghost Ship (4.5%) and Southwold Bitter (3.7%), together with a guest, on this occasion Grainstore Brewery GB Best (4.3%), awaited our visit.

Our final stop was in **Three Tuns, Fen Drayton**. The beers in this pub had been sourced from a wide geographical spread. From the northeast was Camerons Strongarm, a 4.0% malty ruby ale, whilst the southwest was represented by St Austell Tribute (4.2%). From closer to home they also had Colchester Brazilian (4.6%), a coffee & vanilla porter. I'm told that all were in good nick. My Strongarm certainly was. Sadly for Fen Drayton, licensees Lois & Francis will shortly be leaving the Three Tuns. But what is bad news for Fen Drayton is good news for Histon as they will be taking over at the Rose & Crown.

As on all coach tours we chose our Pub of the Tour. The Three Tuns, Fen Drayton just edged it over the Six Bells in Fulbourn. As for our Beer of the Tour, there were five nominations with Brewster's Hophead victorious.



So, will any of the pubs we visited be one of our 26 entries in the 2019 Good Beer Guide? You'll just have to wait until the

Guide is published in September. What I can tell you is that it wasn't decided purely by what we discovered on our tour as all our members who

expressed their opinions (online or in person) get equal say on which pubs make it.

Cambridge CAMRA Mystery Pub Tours are available three Saturdays a year. Starting from Cambridge Station at 11am and returning around 7pm. If you are a CAMRA member and would like to take part please contact ali.cook@cambridge-camra.org.uk



If you are interested in something that requires a little less commitment, we will also be organising drop in, drop out pubs tours

every couple of months. The first will be on Saturday 5th May and we'll be visiting pubs in Histon & Impington. Spending 40 minutes to an hour in each pub, we will start at the Railway Vue at noon, before walking on to the Rose & Crown, the Boot, the Barley Mow and the King William IV, and ending up at the Red Lion. For more information e-mail ali.cook@cambridge-camra.org.uk



EVERARDS OF LEICESTERSHIRE

TIGER

PERFECTLY-BALANCED

COPPER ALE



★ **CAMRA CAMBRIDGE PUB OF THE YEAR 2018** ★

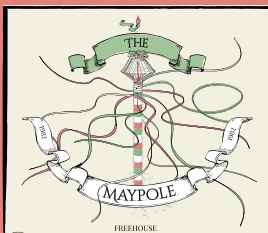
NEXT DOOR TO THE MULTI-STOREY CAR PARK

**HOMEMADE ITALIAN
& BRITISH FOOD**

MON-THURS: 11:30AM - MIDNIGHT

FRI - SAT: 11:30AM - 1:00AM

SUNDAY: MIDDAY - 11:30PM



**LARGE, COVERED
OUTSIDE COURTYARD**



16TH

Maypole

BEER

festival

21st-27th MAY

18⁺

**CRAFT BEERS
ON DRAFT**

30⁺

**REAL ALES
& CIDER**



**FESTIVAL
GIN
50⁺
SPECIALITY
GINS**



THE WAGGON AND HORSES

• £3 Ale Tuesday 4 - 8pm •

• Quiz Wednesday •

2nd & 4th weeks of the month

• Food Truck Thursday 6 - 9pm •

Regular events over the weekend

The Waggon & Horses
39 High Street, Milton CB24 6DF
(01223) 570471



Specials Board • Breakfast • Brunch Menu



To pre-order, please email:

pre-orderwaggonandhorses@outlook.com

before 11:30am the same day.

Serving Food 7 days a week
Monday-Saturday 10.30-17.00

Baguettes • Jacket Potatoes and much more..



Coffee & Cake Mornings
Mon-Wed 09.30-11.30
Thurs-Sat 09.00-11.30



Sunday Carvery
12.00-16.00

FRIDAY

**BEER GARDEN
OPENING DAY**

BBO

SO EIGHTIES
from 9pm

SATURDAY

**ROYAL WEDDING LIVE
FA CUP FINAL LIVE**

HOG ROAST

PATRICK & PAUL
Get on Up - "Open Mic"

Dress to Impress Night
from 9pm

SUNDAY

**MILTON
CRICKET CLUB
FUNDRAISER**

**SUNDAY CARVERY
& MAIN MENU
AVAILABLE**

MAY 18th - 20th
BEER & CIDER FESTIVAL



@waggonandhorsesmilton

45th CAMBRIDGE BEER festival



CAMPAIGN
FOR
REAL ALE

MON
SAT
21 TO 26 MAY 2018

200+ REAL ALES

80+ CIDERS & PERRIES

FOREIGN BAR, MEAD,
WINE & CHEESE

JESUS GREEN,
CAMBRIDGE

Opening times and prices

MONDAY 21

NO EARLY SESSION

17.00-22.30 £4

TUESDAY 22

12.00-15.00 FREE

17.00-22.30 £4

WEDNESDAY 23

12.00-15.00 FREE

17.00-22.30 £4

THURSDAY 24

12.00-15.00 FREE

17.00-22.30 £5

FRIDAY 25

12.00-15.00 FREE

17.00-22.30 £5

SATURDAY 26

12.00-22.30 £3

*Free admission for CAMRA
members at all times*

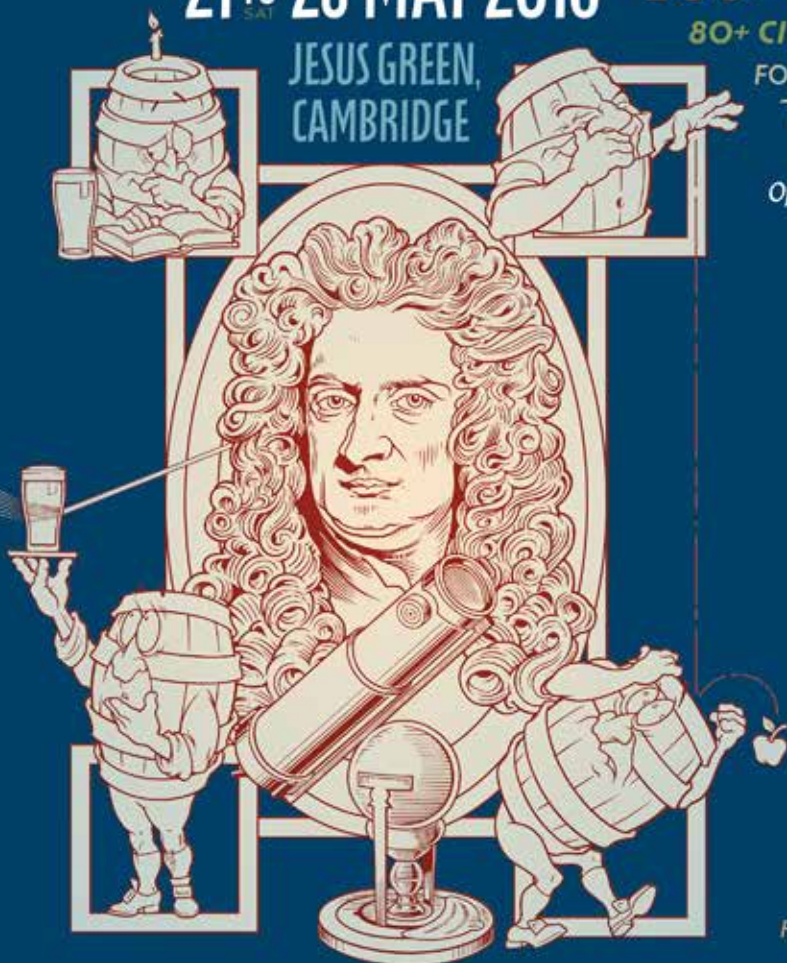
*Last admission 30 minutes
before closing*

www.cambridgebeerfestival.com

 CambridgeBeerFestival

 cambeerfest

 cambeerfest



Paws for thought. The wonderings of

Hello everybody.

Like most writers I love to meet my public, so it was really lovely when this nice man came over to say hello when we were seated in **The Three**



Horseshoes, Stapleford. I was more than happy to have my photo taken with him. He did introduce himself but I am afraid my male

human forgot to write down his name.

If only I had hands instead of paws, I'd have written it down myself.

My human companions love to take long walks in between visiting pubs. This spring they drove us up to Ruswarp, North Yorkshire for a week so that we could visit some pubs in that area.

Apparently it was too snowy for us to walk too far, but we did frequently manage to walk the mile and a half to **The Railway Inn, Whitby.** My male human told me that this pub had won the title of West Yorkshire CAMRA pub of the year in



2011, and it is every bit as good as it was then. I could see what he meant. Two of its three rooms are warmed by roaring open fires. I soon made myself at home. So did my male human who tried the particularly

nice locally brewed beer. My female companion went shopping.



We returned to Cambridge to find a message waiting for us. It had come from **The Chequers,**

Cottenham. The new Licensee, Salvatore, wanted us to update the pubs details on the CAMRA WhatPub website. He told us that he had taken over in October 2017 and that before this he had been a chef at **La Pergola, Harlton.** Imagine how happy I was to find that The Chequers too has a lovely fire.



We then popped into town to visit the new landlady of **The St Radegund, King Street.** She gave me a lovely cuddle and told us that she had once been the

landlady of The County Arms, Castle Street, long before it had changed its name to The Architect. I like the St Radegund because it is the smallest pub in Cambridge so when I have my photo taken I look like a big dog. It is also very close to Midsummer Common, where I love to chase my ball and stare at the red poll cows.

When we are in Cambridge we sometimes go to Parkers Piece. It is a little over awing when you think I am chasing my ball, and sometimes scenting, the grass where W.C.Grace once played cricket.

a pub going dog



A couple of Sundays ago I was given a nice surprise when, instead of going home, we went to see the dog friendly showing of Wes Cravens, Isle of Dogs in the **Arts Picture**

House. I had a wonderful time, snoozing on my female human's knee whilst she watched the show. My male human discovered a Milton Brewery beer hand pump on the bar. I think he may have dozed through the film too.



It was a great honour to be asked to nominate the Cambridge CAMRA Dog Friendly Pub of the Year. It was a very difficult decision because there are so many good dog friendly pubs in the

Cambridge Area. In the end I went for the pub that gives me the most fuss! Well done to the **Alexandra Arms, Gwydir Street**. See you soon!

Gladys Emmanuelle



ADMIRAL VERNON

**REAL ALES
REAL BURGERS
REAL FOOD**



**31 High Street, Over, Cambs,
CB24 5NB**

**Mon-Thurs 5-11pm, Fri 4-11pm,
Sat 12-11pm, Sun 12-1030pm.**

Food served Thurs- Sun

**Visit our website for upcoming
events and offers**

www.admiralvernonover.co.uk



@theadmiralvernon

01954 232357

Woodfest

It always strikes me as odd that we accept that most traditional beverages, ye real ale of ye Olde England should be served from casks made from either metal or (may they be forever cursed) plastic. Most casks are made from stainless steel, a material invented in 1913; Shepherd Neame pride themselves on being the oldest brewery, founded in 1698.

In fact metal only really started replacing wood towards the end of the 1950s, probably driven by the switch from cask to keg beer which started to take off around this time. And as a response to this an organisation was set up decrying this loss of cask ale. No not CAMRA, we weren't created until 1971, I'm talking about the Society for the Preservation of Beers from the Wood (SPBW), formed in 1963. SPBW still exists, still promotes cask beer and it holds beer festivals, or rather a beer festival. Last year I went to Woodfest, the first national SPBW festival, and while SPBW normally don't insist that all beer has to be from wooden casks, this was a festival dedicated entirely to just that.

There are brewers who are experimenting with conditioning beer in wooden casks before bottling or transferring them to metal for shipping. In most cases these are one off or 'speciality' beers and frequently the casks themselves have previously been used to age spirits or wines so they are not in any sense 'neutral'. Woodfest was a chance to taste beers from a wide variety of styles served from plain oak casks the way they would have been.

So what effect does wood casks have on the beers they contain? From the SPBW website we get "and the SPBW is more concerned with the contents than the container, which we accept makes little or no difference to the taste of the beer." and here I disagree with them. Every one of the beers I tried had the same array of flavours that I would describe as 'woody' - the unmistakable tang of Brettanomyces yeast, a certain background 'cardboard', some subtle tastes that, in greater quantities, I would describe as the beer being 'off'. The second thing you learn is that wood is a

natural product and will vary and so this 'woody' taste varies from beer to beer. For some brewers this is a problem, you work hard on getting everything right, every gyle exactly the same and the last thing you want is to put it into a cask that supplies its own individual flavour. For these, the simple fix is obviously to use metal, or even kegs, so everything is as you intend. Other brewers are more adventurous....

The SPBW branch in Northern Ireland is going strong and they brought a number of beers over with them, so I started on Mourne Mountains brewery, Export Stout. This was getting a bit tired on the Saturday I attended, certainly no condition left and this spoilt slightly what could have been a really good beer. Hawkshead brewery Tiramisu was next, described as a coffee Imperial stout and usually only available in bottles, this most definitely was a speciality beer. Here the combination of beer, coffee and wood really worked together. The wood helped balance the coffee flavour to the improvement of both. My one major disappointment of the festival was the Hook Norton brewery Old Hooky. Normally a very-good well-balanced bitter, this one was very wooded, and this ruined all the balance, too much cardboard, too few hops. As a beer that most definitely was around in the days of wooden casks I wonder what drinkers thought of it then? Hook Norton Haymaker won the beer of the festival so maybe I was just unlucky with the Old Hooky. One other traditional beer style I thought would struggle was dark mild, so with a little trepidation I tried the Half Moon brewery Moonbeam. How wrong I was, the wood enhanced the beer beautifully. I'd never had this beer before, but the roasted malts in the mild were in no way overpowered by the wood, which added something extra you don't normally get in a mild. (Does anyone do a 'bretted' mild, if not why not?). Onto another beer style and Box Social brewery Campfire Porter. I've had this before and found it too sweet for my taste but here it was just about perfect, the wood coming to the rescue and letting a great beer stand out. Tasting notes started to deteriorate from here in. Ossett Black

Corsair was good, as was Hillstown Horny Bull. I wasn't as impressed with the York Britannia milk stout, but no idea why. In conclusion, I found some beers greatly improved by serving them from wooden casks and I think this may suit some styles more than others. Interestingly the most traditional of all the beers I tried was the one most affected by this most traditional of serving methods.

So why am I writing about this now, over 6 months after the festival? Well half my holidays revolve around beer and I'm just planning how to fit in the second Woodfest. This one will be held in North Shields, Newcastle between the 5th-7th July (woodfest2018.wordpress.com), and I see it as my duty to continue my investigation of wooden casks and beer.

Yes SPBW festivals are like buses, you wait 54 years for one to come along, only for it to be followed closely by a second.

Clive Coole

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.

All for that taste of Taylor's



WATERBEACH SUN

'THE PLACE FOR GOOD QUALITY REAL ALE'

Four Real Ales every week

Home Cooked Food Five Days a Week (Wed-Sun)

Big Screen Sports BT & Sky

Quiz every Thursday

Function Room Available

10th Annual Beer Festival

May 4th - 7th Opening Times

Fri 6pm - 11pm

Sat 6pm - 11pm, Music 9pm The Machines

Sun 3pm - 10pm, Music 3pm Split Whiskers & Friends

Mon 12pm onwards



Sun Inn Waterbeach
Tel: 01223 861254

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 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.

**STOP STARING...
...START GAZING**

MOON GAZER

**CRAFT ALES & LAGER
FROM NORTH NORFOLK**

THE NORFOLK BREWHOUSE

norfolkbrewhouse.co.uk

moongazerale NorfolkBrewhouse

CAMRA
CAMPAIGN FOR REAL ALE

WHAT?UB

whatpub.com
Featuring over 35,000 real ale pubs

Over 96% of Britain's real ale pubs featured

Information updated by thousands of CAMRA volunteers

Created by CAMRA who produce the UK's best beer & pub guide

Thousands of pubs at your fingertips!

Join up, join in, join the campaign



From
as little as
£25*
a year. That's less
than a pint a
month!

Discover
why we joined.
[camra.org.uk/
members](http://camra.org.uk/members)



Join us, and together we can protect the traditions of great
British pubs and everything that goes with them.

Become part of the CAMRA community today – enjoy discounted
entry to beer festivals and exclusive member offers. Learn about
brewing and beer and join like-minded people supporting our
campaigns to save pubs, clubs, your pint and more.

Join the campaign today at
www.camra.org.uk/joinup

*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit camra.org.uk/membership-rates



**CAMPAIGN
FOR
REAL ALE**

Lost pubs of Cambridge(shire)

First, some recollections about the previous lost pub, the Locomotive, which came in too late to be included: Vargo Morris recalls drinking there in the early 1980s, when it was a biker pub; and Merv Hughes recalls the room at the back being accessed via a passage leading from a 'side' door on the front.

People were much quicker off the mark with this one, with Peter Davis (of course), Paul Philips and Vargo Morris all correctly identifying the former Earl Grey, King Street – though as it closed at the end of the 1960s none are old enough to have drunk there.



The pub was already established in February 1840 when the landlord, Richard Dealtry, announced his recent marriage, in Little St Mary's, to 'Miss Elizabeth Robinson, of London'. Those who would have known his previous wife, Mary, whom he had married in the same church 20 years before almost to the day, might regard this as unseemly haste, as Mary had only been dead six months!

Given the date, the pub is certainly named in honour of Charles, 2nd Earl Grey, nowadays perhaps most famous for having an aromatic tea named in his honour. But he is a rather important chap for other, greater reasons: a lifelong enthusiast for political reform, it was he as Prime Minister who pushed through the Reform Act 1832, and in the following year achieved the abolition of slavery throughout the British Empire.

From around 1847 to 1874 the pub was in the hands of William Mann and, after 1860, his widow, Ann, and aside from the occasional 'drunk and disorderly' customer, troubled the authorities very little. William was hauled up in 1860 for drawing ale outside permitted hours on a Sunday, but was let off with no more than a finger-wagging, 'the house being acknowledged to be a well-regulated one' (*Cambridge Independent Press*, 30 June 1860). This is all highly commendable, of course, but it does mean that there is a dearth of juicy tales to relate. Sadly no details are given about the brief tenure of a chap named Strawbridge, who seems to have been running the place on behalf of Mrs Mann in 1870: the license was returned to her 'in consequence of the numerous complaints that have been made against the house since it has been held by him' (*Cambridge Independent Press*, 1 October 1870).

In 1891 the pub was one of many put up for auction, and realised £300, a somewhat disappointing amount when compared with the Hopbine, which went for £1,190.

There was a treat for customers in 1903:

"A jovial party of customers of the Earl grey, King-street, on Monday went to Upware... There they were entertained for the day by Mr Peachy, the landlord of the Lord Nelson [now the Five Miles from Anywhere]. Notwithstanding the unpropitious state of the weather, the party fully enjoyed themselves, arriving back to the Earl Grey, King-street, at 9.15 p.m. The outing was most successfully carried through under the supervision of Mr Chittock, the landlord of the Earl Grey." (*Cambridge Daily News*, 28 July 1903)

Pub outings for regulars – now there's an idea, eh, landlords and landladies?

Chittock moved to the Man Loaded with Mischief, Madingley Road, a year or two later, and his successors had a less happy time. In

1906 Frederick Cousens was tried, though in the end discharged, for having received stolen coal at the pub knowing it to be stolen. But he clearly didn't last long because in 1907 we have a new landlord, William Edward Jenner, charged with permitting drunkenness and gaming on the premises. He pleaded guilty to the first, and was discharged on the second. Mr Vintner, appearing on his behalf, asked the bench to deal leniently as he had not been in the house very long; and on behalf of the owners, Messrs Lacon & Co, he declared that a new tenant would be found. Poor chap.

Stability seems finally to have been restored with the arrival of Albert Rank at the beginning of the 1920s, succeeded in the following decade by his widow, Isabella.

As noted, it was closed at the end of the 1960s and is probably best remembered these days as a betting shop. There were plans to return it to pub use under its old name in 2011, specifically as a cider house, but sadly the licence was refused.

Something more recent this time:



Do you remember it? Did you drink there?

Tell me all about it at pub-history@cambridge-camra.org.uk – don't be shy!

AWARD WINNING BEERS BREWED IN HERTFORDSHIRE



Our 12 Monthly Specials for 2018 are themed around the heroic wartime achievements of the **Bletchley Park** codebreakers and are brewed as part of a fundraising campaign in support of **Bletchley Park** and **The National Museum of Computing**.



WEEKLY DELIVERIES IN YOUR AREA

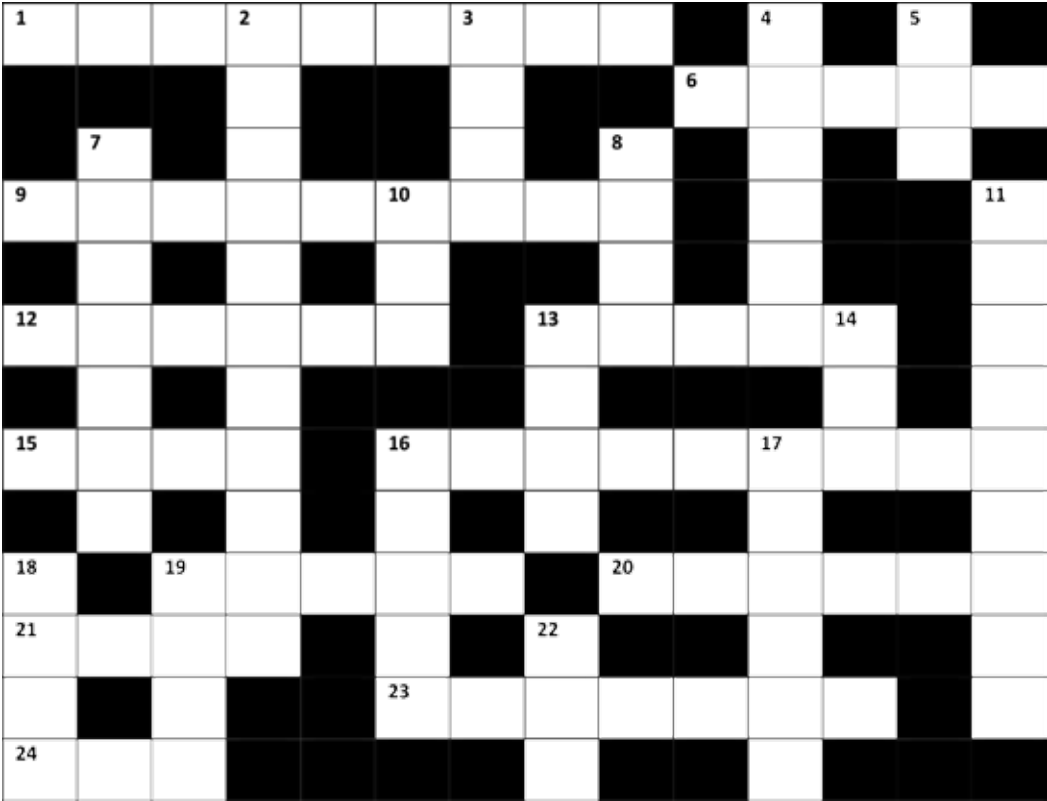


Dunsley Farm, London Rd, Tring HP23 6HA

☎ 01442 890721 🌐 www.tringbrewery.co.uk



Cambridge Beer Crossword Number 9 by FRED



- Across:
- 1. Village home to the British Legion recently voted as the best real ale club in the Cambridge CAMRA area. (9)
 - 6. The Pheasant in _____ Chishill is 480 feet above sea level - the highest pub in Cambridgeshire according to ALE 384. (5)
 - 9. The Cambridge city community pub of the year, found on The High Street in Chesterton. (9)
 - 12. "Old" Greene King pub found just off Chesterton Road boasting a lovely conservatory. (6)
 - 13. Exmoor _____; a dark and powerful beer... (5)
 - 15. Oxford pub "The Lamb and _____" frequented by Inspector Morse and (C.S.) Lewis; not at same time! (4)
 - 16. Hills Road pub with dim lighting and regular live music. (6, 3)
 - 19 across and 5 down. Cambridge CAMRA's most improved rural pub, found in Barrington. (5, 3)
 - 20. Milton beer: A dark IPA brewed for twins we suppose? (6)
 - 21. Red cat in Brinkley offers CAMRA card holders a 40p discount on all real ale! (4)
 - 23. SIBA award winning brewers of Cambridge Black. (7)
 - 24. Kind of Tree found at pub visited by Gladys back in ALE issue 384? Lots of Belgian beers here. (3)
- Down:
- 2. Tipple that is one of Moonshine Brewery's regular beers. (11)
 - 3. Harlton's _____ and Hounds pub saved from extinction by villagers in November 2017.
 - 4. Felixstowe brewery that uses honey in all of its beers, for example Beelighful and Best Bee-R. (2, 4)
 - 5 down. See 19 across.
 - 7. A 20p discount is offered here to all CAMRA card carriers; Cambridge pub, family run since 1982. (7)
 - 8. The Downham _____ Brewery produce the 5% English Pale Ale just a few miles west of Ely. (4)
 - 10. Beer delivered by key _____ is classed as real ale? (3)
 - 11. Crafty amber coloured bitter from Stetchworth, but not named after British Jazz Funk band. (9)
 - 13. Oak aged beer from Adnams: Two _____, (4)
 - 14. The Brewery _____ can be found towards the northern end of Waterbeach. (3)
 - 16. Week of activities usually in July in Shelford, where many real ales can be found at the final weekend. (5)
 - 17. Darts, pools, skittles - all fine examples in pubs? (6)
 - 18. Another beer produced by 23 across: True _____, (4)
 - 19. A micropub (eg. The Bank in Willingham) has often just the one _____. (4)
 - 22. Newhaven (E. Sussex) pub that still manages to keep afloat? (3)

Answers to Crossword 8 (Issue 384): Across: 1 Smokeworks, 4 Red, 7 and 11 Alexandra Arms, 12 Inn, 13 Golden Hind, 14 Nene, 15 Dover, 16 Stout, 20 Dozen, 23 Eleven, 24 Green Jack, 25 North Down: 1 Station Tavern, 2 EPA, 3 Old, 5 Emmanuel, 6 Bath House, 8 Exning, 9 Neon, 10 Radegund, 17 Tring, 18 Snake, 19 BEER, 21 Open, 22 Neat

THE GREEN MAN'S BELTANE BREW BALLYHOO!

BEER & MUSIC FESTIVAL 2018

4th - 7th May Holiday Weekend

Grantchester

Cambridge

SELECTION OF OVER 80 ALES, CIDERS AND LAGERS
LOCAL GIN FROM THE CAMBRIDGE DISTILLERY
THE BEST HOME COOKED FOOD SERVED ALL DAY
AND 4 DAYS OF LIVE MUSICAL ENTERTAINMENT

FRIDAY GHOSTS OF MEN

BEVERLEY KILLS
KILL THE CROW
FOR THE HORNETS
REBEL JAY

DJ JONNY CABBAGE
5PM - 11PM

SATURDAY SWAMPTRUCK

THE FLYING ACES
RICHY J ARCHER

JAMES ERSKINE
HOLLY JEAN

SIMON LEE MORGAN

TIGER BLUE

JAMES WHITE

OUTLAW DJS

12PM - 11PM

SUNDAY GOLDBLUME GURU

PONCHO PILOTS

THE DRESSING DOWN MOB

SHAKY NAYEL BONES

CROW AND THE ROSE

CITRUS GEORGE

SUPERTUNES DJS

PLUS

STRAWBERRY SUNDAE

GARDEN STAGE

MUSIC & SPOKEN WORD

AUCTION OF PROMISES

DRESSING UP SHOP

ARTY STALL

FUN FAMILY

GAMES

ARGO IRIS SAMBA BAND

12PM - 11PM

THAT MONDAY GIN TING

CHILLED VIBES

ACOUSTIC TONIC

EASY LIKE

SUNDAY

ARTISTS & DJS

SINGER SONGWRITERS

OPEN MIC AND DECKS

12AM - 8PM

TREE
ENTRY



FOR FULL EVENT LISTINGS

INFO WWW.THEGREENMANGRANTCHESTER.CO.UK

The Farmers Yaxley

SO MUCH MORE THAN A CARVERY...

Succulent Roast Meats

All Day Grill Menu

Homemade Desserts

Veggie Options

Daily Specials Boards

SATURDAY BIG BREAKFAST

from 8am - 11am

Start your Saturday with a full
English

Only £5.95

Four Changing Real Ales

Premium Lagers

Great Wines

Coffee

Tea



Two fantastic function areas for hire. The Green Room is a terrace area which can be covered or open to air. The Broadway Suite upstairs will hold a maximum of 75 seated and up to 120 party style depending on layout. Perfect for business meetings, conferences, funeral wakes, weddings, civil ceremonies, parties and all of life's occasions.

**NOW TAKING
BOOKINGS FOR
FATHERS DAY**

200 BROADWAY, YAXLEY

TEL: 01733 244885 WWW.THEFARMERSYAXLEY.COM

THEFARMERS@BTCONNECT.COM