

ale

Cambridge & District Branch Newsletter Issue 388 July 2018



**The Plough, Shepreth,
Cambridge & District
Branch, Cider Pub of the
Year, 2018**

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Pub News

It is always good to begin an issue of ALE with some good news. Fresh from taking their long serving staff for a well deserved Christmas dinner in May, the City Pub Company (citypubcompany.com) announced that they would be opening a new pub in Cambridge



station. The **Old Ticket Office**, which opened on the 6th June, is a drinks led pub, which also specialises in tapas type meals. It promises to contrast nicely with the more corporate service of Young's, The Station Tavern, which is a few strides across the concourse away. The City Pub Company is certainly on a high at the moment. They have also let it be known that they have bought the fire stricken Tivoli, Chesterton Road, though none of our contacts in the company are sure of what they are going to do with what might be described as a condemned building.

Another City Pub Company acquisition, Cambridge CAMRA Pub of the Year 2017, The



Red Lion, Histon (theredlionhiston.co.uk) has begun to hold very entertaining but

irregular Sunday night quiz evenings. Unfortunately the dates of these aren't posted on the pub website – though football certainly is and discerning football fans can watch a selection of the World Cup games in their dog friendly bar.

Red Lion pub goers have just announced the dates of this years Histon beer festival. The event which is hosted by the pub, but is managed by volunteers, and which raises money for local charities, will begin on the 3rd September, finishing on the 7th September.

Barry Holmes of Soham Staploe Rotary Club has asked me to tell you about the Soham Beer

Branch Diary

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

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

Tue 14-August: 8.00pm, Open Branch Meeting, The Chequers, Orwell.

Tue 11-September: 8.00pm, The Three Hills, Bartlow.

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and Music Festival (6th-7th July), which will feature 16 real ales and 12 different real ciders (<https://www.rotary-ribi.org/clubs/page.php?PgID=676220&ClubID=499>).

No surprise that the money men behind Hawthorn Leisure's buy out of 275 Greene King pubs in 2014 should sell out their final holding of 298 pubs to acquisitive retail company NewRiver Retail for a sum above £100million.



Little Shelford. The company says that pubs should not see any alteration to their current agreements.



into the Daily Telegraph's list of 30 Perfect Pubs for Long Lazy Weekends.



work being done by volunteers, and which serves local brewery Lord Conrad beers.



store.

NewRiver now has an estate of 629 pubs, which includes some local to Cambridge, notably **The Navigator in**

Congratulations to **The Three Hills, Bartlow** for making it

The Black Horse, Dry Drayton, has re-opened following an extensive refurbishment, much of the

A large blow for pub goers in Harston sees **The Pemberton Arms** turn into a Co-op convenience

Meanwhile the newly named, The Tree Community Ltd (thetreestapleford.co.uk) is



seeking donations of £20 as they continue to raise funds to not only buy the Stapleford pub, but to also cover the costs of a Compulsory Purchase Order.



Rose



Three Horseshoes

Parish councillors have recently become concerned that the leases of the two other village pubs, **The Rose** and **The Three Horseshoes** and are also up for sale, and there is talk of them both being registered as Assets of Community Value.

Greene King owned, **The Bakers Arms**,



Fulbourn re-opened on 19th May following a "6 figure sum" refurbishment. The family

oriented pub also sports a brand new name, **The Hat and Rabbit**, which apparently was inspired by Lewis Carroll's Alice in Wonderland.



Another Greene King pub to have recently enjoyed a 6 figure makeover is the **Milton Arms, Milton Road**, which, when I popped my head in the other day, didn't appear to have changed a great deal ...

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And finally Everards, the owners of, The Tram Depot, Dover St, (tramdepotcambridge.co.uk)



“the back end of a tram, with a mini extension/ snug.”

Brewery News

We are sorry to see that brewery stalwart and regular contributor to ALE magazine Simon Reeves has left Moonshine Brewery after 4 years of loyal service. We wish him all the best for the future.

Calverly's Brewery has announced that it is doubling the capacity of beer it can brew on its Hooper Street site.

Beer Festivals and Events

45th Cambridge Beer Festival: We hope you all enjoyed the 45th Cambridge Beer Festival on Jesus Green in May. It was another great success. The weather was pretty kind to us apart from on Thursday evening when we had heavy rain. This meant that we had a reduced site capacity for that session and many customers couldn't get in as quickly as they or we would have liked. Our 400+ volunteers did a fantastic job and we owe them a huge debt of gratitude. Not only were they working during the week of the festival but also the week before setting up and the week after taking down.

Cambridge CAMRA Summer Festival 2018 Beer Awards

We're delighted to announce this year's winners:

- Beer of the festival: Crafty Beers Sauvignon Blonde
- Runner up beer of the festival: Batemans Salem Porter
- Foreign beer of the festival: De la Senne

Zinnebir

- Cider of the festival: Simon's COX!!!
- Perry of the festival: Simon's Gibson's Perry
- Mead of the festival: The Rookery Plum Mead
- Wine of the festival: Winbirri Solaris

Here's news of some of what's happening in and around our branch area over the next few weeks.

Monthly meetings

Our monthly meetings, on the second Tuesday of the month, are open to all branch members. Feel free to attend, hear what's going on and have a chat over a beer or two. July's meeting will be at the Chestnut Tree, West Wrattling.

St Ives pub tour

Following the success of early May's stroll around the pubs of Impington & Histon we shall be repeating the format on Saturday 23 June.

This time we'll be heading outside our branch area and visiting the pubs in St Ives town centre. The route will start at the White Hart from noon. Spending 40 minutes to an hour in each pub, our tour will then take us to the new Wetherspoon's, the Swan & Angel, followed by the Golden Lion Hotel, the Royal Oak, Floods Tavern and the Nelson's Head before finishing at the Oliver Cromwell.

You can join us when you want and leave as you please. We plan to run these casual crawls roughly once every couple of months so the one after St Ives is likely to be in August. We would welcome suggestions as to where we should visit. I would prefer for us to mostly visit pubs in our branch area although I do envisage occasional out of branch trips. For more information, email will.smith@cambridge-camra.org.uk.

Local beer events

These are just some of the beer and cider events taking place in and around our branch area. Our own website and local blog, Pints &

Pubs, have events sections that lists these and more.

The Willingham Craft Beer Festival, Ploughman Hall, West Fen Road, Willingham. 28 June–1 July. Over 40 beers & ciders. Food trucks. Live music.

The Three Horseshoes, Comberton Beer & Cider Festival. 6-8 July. 9 ales & 5 ciders/ perries. Barbecue & live music on Saturday.

The Chequers, Cottenham Beer Festival. 6th – 8th July. Beer, cider, pizza, live music.

The Shelford Feast, Woollards Lane, Gt Shelford. 8–15 July. This consists primarily of ticketed events but on Saturday 14 July there's a free entry beer festival.

The Swavesey Cider & Gin Festival, 19–22 July, Swavesey Community Pavilion, at the Village Green, Swavesey. Raising funds for the Community Pavilion. 20 ciders & 15 artisan gins. Locally produced pork pies, sausages & sausage rolls. Live music. Opening Times: Thursday: 3pm – 10:30pm, Friday: 3pm – 10:30pm, Saturday: 12:00 – 10:30pm, Sunday: 12:00 – 10pm.

The Elm Tree, Orchard Street. Belgian National Day celebrations. Saturday 21 July.

The Cambridge Blue, Gwydir Street Beer & Cider Festival. 23rd – 28th July. Over 100 real ales and ciders. Food served throughout all sessions.

Pub News & Beer Scoring



We're always keen to receive news about our pubs, breweries and cider makers. If you have some, please e-mail us. Members' beer scores also help to keep us informed. It's easy to do via WhatPub, either from your phone while you are in the pub or from home afterwards.

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The April Pub Tour

We were quite a shower!

To our surprise the weather was good when we set out on the Cambridge CAMRA Spring tour. It got progressively warmer throughout the day, which unusually meant that we were able to take advantage of some lovely pub gardens.

There were 16 of us in all; 14 stalwart CAMRA beer tasters, Konrad our driver and Gladys Emmanuelle, our Jack Russell cross terrier. Experience had told us to expect a crammed tour, so our sampling was reduced to half a pint in each pub. Konrad drank orange juice, and Gladys water.



We were grateful for the good weather when we arrived at our first pub, The **Bell, Bottisham**, to

find that Gladys was welcome “only in the garden”. The garden was a small suntrap patio next to the car park. The beer was good though. The Banks’ mild was one of the highest rated beers of this tour, and we were grateful that our hosts Ian and Donna Wilson had opened earlier than usual in order to fit in with our timetable. Those of us who did enter the pub were welcomed by Radio 2, a traditional pine faced bar, and walls adorned with more country themed paintings and horse brasses than you can shake a stick at. Other beers on offer included, Jennings, Cumbernauld, Greene King IPA and Doom Bar. The couple are veterans when it comes to the pubs business, having previously managed a number of Greene King (and ex Greene King) pubs in the Cambridge district.

A short trip through the village took us to our next destination, The **Royal British Legion, Bottisham**, where we were greeted by a plush new carpet and more importantly, by Katie, the enthusiastic landlady and her very friendly Saturday lunchtime clientele. At the time of our

visit, the club, which has recently won the title of Cambridge CAMRA Club of the Year for the second year running, was not dog friendly. Katie softened the blow by joining us on the patio to have a chat and to make a fuss of Gladys. (This rule has recently been changed, and dogs are now allowed in the family room).

There is an air of good management about this club. It is so clean! This extends to good bar and cellar management and I thoroughly enjoyed my glass of Lacons Charter. The ubiquitous Greene King IPA, Woodfordes Once Bittern and Crafty Beers, Carpenters Cask were also on offer at the time of our visit.



Our third stop was The **Bull, Burrough Green**. We weren't the only customers enjoying the spring sunshine

and we joined a number of the locals seated in the garden at the front of the pub. Family and dog friendly, landlord Rob, told me that The Bull is one of the Greene King pubs sold to Hawthorn Leisure in 2014. He is a local lad - his uncle runs The Boot in Dullingham – who has been in charge for only seven months, and he feels that the pub should play a leading role in building a community spirit. There are usually four beers on offer, GK IPA, Timmy Taylors Landlord, and the two popular Cornish beers, Tribute and Doom Bar on this occasion.

We were by now well into the afternoon so the



next visit, a food stop at The **Bell, Balsham** was most welcome. The pub was in the process of

running down stock ready for a take over by a new, local, owner, so landlord Russell and his partner Merleen did well to provide us with a

very nice buffet. Unfortunately, this meant that the only real ale available was Greene King IPA. Russell will, he told me, retain the tenancy under the new owner. He promised that in future the pub will supply a more varied list of guest beers.



I was incredibly impressed by the recent refurbishment of **The Three Hills Bartlow**.

This too has been bought by a local family, who, we were told, have invested a great deal of money to transform the pub. It is money well spent. I am not usually a fan of fashionable Farrow and Ball style blue-grey painted woodwork, but in this comfortable pub it just seemed to be right. It is dog friendly to a fault – a canine height doggy bowl has been incorporated into the bar fascia – and family friendly too. Every detail, from the immaculately laid flagstones in the dining room to the oak furniture in the garden show that the new owners care about their pub. As had become the norm on this trip, a potentially uninspiring beer list was saved by the inclusion of a LocAle from Crafty Beers brewery. On this occasion it was Carpenters Cask.

There was a bit of a trek across country to get to our next two pubs. Firstly we headed west to find the **Dog and Duck, Linton** rammed to the rafters



with local clientele. This traditionally rustic styled pub has low wooden beams, a tiny snug and is very dark inside. The garden, which sits beside the river Granta, was also filled with both human and canine patrons. It seems that we arrived at in inopportune time. The Bath Ales Gem had reached the end of its cask and was unfortunately undrinkable. It was replaced without quibble.

Heading back towards Newmarket, we made an unscheduled stop at one of my favourite pubs, **The Crown, Ashley**. It is always a pleasure to



beer of the tour, **Mighty Oak Captain Bob**.

It was now approaching early evening and we had only two pubs of the tour left to visit.



Stetchworth's The Marquis of Gransby is in style an example of what I fondly

(and possibly wrongly) like to call a typical farm workers pub. It is a single roomed pub, simply furnished with a TV for sports at one end of the room and a crowd of regulars and their dogs pressed against the single bar at the other end.

There is also a very small dining area situated to the rear of the bar.

The pub offers good value for money both for food and beer. On this occasion the choice included Greene King Ruddles Best, Greene King IPA, Tribute and Fullers London Pride. It was the first time we had seen the latter on this tour. It was very good.



Our final pub on this trip, **The Red Lion, Cheveley**, is, by its own admission a food orientated pub. Of the 4

available hand pumps, only one, offering **Courage Bitter**, was in use. This is because, I was told by Landlady Rachel, they would rather provide one good conditioned beer than a number of beers that will sit in the cellar for a long period of time. The pub has a reputation for the variety and quality of its food. Judging from the menu that reputation is well deserved. I was quite taken by the thought of dining on the Roast

The April Pub Tour continued

Halibut special. This is a family and dog friendly pub, dogs being allowed in the bar.

And so we headed home. As is customary, we thanked Konrad, our driver for his patience and his driving skills, and congratulated Clive, the tour organiser, on another successful trip and voted for The Pub of the Tour. The Crown Ashley pipped The Three Hills Bartlow by one vote.

Members of Cambridge CAMRA are welcome to join us on forthcoming village pub tours. Contact will.smith@cambridge-camra.org.uk for further details

<https://www.cambridge-camra.org.uk/>



The Plough, Shepreth Cider Pub of the Year – 2018



Congratulations to the Plough at Shepreth for winning the coveted Cambridge Branch Cider Pub of the Year award for 2018. The Plough fought off fierce rivals to win the nomination to go forward as our representative for the county awards.

When I last visited, the Plough had eight ciders available, six of which had been sourced locally, which was really good to see.

Alongside the ciders there was a good range of ales available and a fine selection of gins for those of that persuasion.

A chat with the bar manager Tom Canning may be an interesting conversation – as well as being very enthusiastic about his beers and ciders he is also a keen amateur wrestler! He recently made an appearance in the Morning Advertiser – a national trade news magazine.

Upstairs the pub hosts an art gallery, which holds some very interesting pieces of local artefacts. The garden is large with a very nice covered outside dining area. What is there not to like about this pub.

The pub re-opened in July 2014 and has come on in leaps and bounds since that date. It is a traditional village pub – with a difference – they classify themselves as ‘Traditional (plus)’ – I tend to agree with their classification.

Did you know that during the war the pub was frequently used by many of 'The Few' who were based at nearby Duxford airfield – 'The Few' being the pilots that fought in the Battle of Britain in 1940.

Jerry Ladell

READING ALL ABOUT IT!

CAMRA's Good Beer Guide of Belgium : 8th Edition £14.99

Joe Stange and Tim Webb

Sponsored by BEER MERCHANTS

Ok, it's confession time. I didn't know a great deal about Belgian Beers. Like most, I had dabbled with a Dubbel or two, bought the odd (rather nice) Duvel from Tesco and grimaced at my first taste of Lambic ale, but if challenged to an in depth conversation about style, origin and brewing process, I am afraid I would have been sadly out of my depth.

Has this fact changed since reading this book? Perhaps slightly it has – perhaps I know more than I think.

Let's look and see.

Ignoring the paragraph that effectively says "Don't read this yet, taste the beers", I began by reading about the different styles of beers that Belgian brewers create. I now understand what is meant by Saison "it is not a style it's a story", and can differentiate between a Belgium Brown and a Dubbel, if only because the latter usually sports a cartoon monk on the label. I then moved on to discover the breweries, where they are, and the names of the beers they produce.

But this book is so much more than a beer list.

It is a travel guide. It describes in detail how to plan your journey to Belgium, which cities to visit, and also recommends which cafes, bars and breweries to visit in those cities.

There is a brief history of Belgium too. The authors covering centuries of Flemish history in just over 3 pages.

But what I like most is the honesty of the writing: "if you want (unbridled) enthusiasm you will have to go online..." The authors are happy to entertain. They give candid views on subjects ranging from globalisation to the origins of Craft Ale (Don't blame the Americans, the Belgians

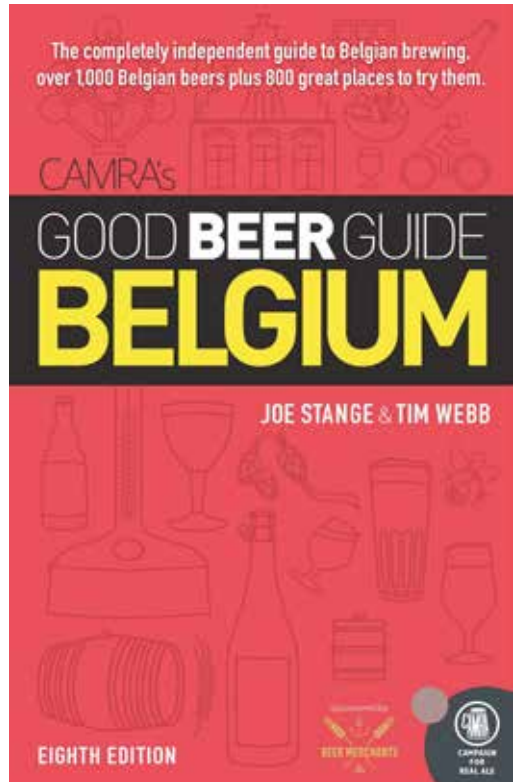
did it first), and their opinions of certain brands of beer are not always flattering.

A nice touch is the inclusion of an article by Flemish born author Regula Ysewijn who clearly and understandably does show unbridled enthusiasm for everything Belgium.

But to answer my earlier question. No, this book hasn't turned me into an overnight expert on Belgian beer. What it has done is spark an interest, which will inevitably grow. I find myself dipping into it, ticking the beers I would like to try, and then actively I go try to find them. I don't think this is a bad thing to pursue.

I would certainly buy this for a friend.

Will Smith



Cambridge and District CAMRA Pubs

The 2018 Pub of the Year Gala Awards Evening was once again held in The Hopbine, Fair Street Cambridge. We would like to thank Liam and his hard working staff for making the evening a great one. We would also like to thank our compere, Martin Vinnell and Alan Stanley from ADS Leisure who provided the microphones, lighting and technical back up.

The Cambridge and District catchment area is blessed with a great many excellent pubs and there was keen competition for every one of the awards listed below.

City Community Pub of the Year Winner: The Champion of the Thames



This pub has been recognised for the quality of its beer. It is unashamedly a drinker's pub that serves a good pint of Greene King

but also serves a changing range of guest beers

The best way to describe its community? Eclectic? Knowledgeable? Quirky? Perhaps a little of all of these – but mostly we would describe them as “being happy with their pub”.

We know of no other pub that advertises forthcoming episodes of University Challenge to be shown on the TV in the traditional public bar

Rural Community Pub of the Year Winner: The White Lion, Sawston



Mike Rufford, the Landlord of this community pub is a busy man. Chair of both youth and adult football clubs, he also helps to run the village fete and

has through the pub managed to raise a £5000 donation for the Teenage Cancer Trust.

The pub is a centre for pub sports, darts and petanque included and it hosts many village meetings including those of The Sawston Royal British Legion.

It is proudly a drinks only pub, though Mike does, he tells me, offer a fine selection of crisps.

Dark Ale Pub of the Year Winner: The Red Lion, Histon



This award is given to the pub that we consider to have frequently served real dark ale, stout, mild and porter in consistently good condition

over the past 12 months.

The winning pub often has more than one dark beer on offer.

Formerly owned by retired legend Mark Donachy, The Red Lion it is now capably managed by his disciples Tom and Sheryl, and is owned by The City Pub Company. It was the 2017 Cambridge CAMRA pub of the year

Dog Friendly Pub of The Year Winner The Alexandra Arms



Quote from Gladys Emmanuelle: “I would like to thank all of my companions and friends in Cambridge CAMRA for inviting me to this barking good evening. I believe

of the Year 2018

Cambridge is the first CAMRA branch to give an award that recognises how important it is for pubs to welcome man's best friend. There are so many dog friendly pubs in Cambridge it has been difficult for me to choose but one, so in the end I chose the pub whose bar staff give me a tail waggingly good fuss whenever I am there (by the way is anyone is passing the buffet I quite like chicken)."

Locale City Pub of the Year

Winner: The Hopbine, Cambridge



Our Gala night host pub, The Hopbine is a sprawling old-fashioned pub. It offers examples of beer from a number of local breweries. It also has a large room to the rear of the building, which is

especially good for holding gala events.

Liam and his staff are exceptionally welcoming and the food – especially tonight's buffet - is plentiful and good.

Locale Rural Pub of the Year

Winner: Carpenter's Arms, Great Wilbraham



The Carpenter's Arms has twice previously won the Locale award. This isn't surprising as for several years it was home to the wonderful Crafty Beers brewery. The brewery's "16 Strides" pale ale is named after

the number of steps it used to take to get from the brewery to the bar.

Crafty Beers has since moved to larger premises in nearby Stetchworth. The pub has retained the beer, which continues to be served in tiptop condition

Most Improved City Pub of the Year

Winner: The Waterman

Before it was refurbished in 2017 this pub used to be famous for two things. It had plenty of free seats if you wanted to watch football on a Saturday, and it offered a great view if you wanted to watch traffic go round and round Mitcham's Corner.

Taken over by City Pub Company, it has transformed into a thriving pub. With décor described by some discerning critics as a cross between a Gin Palace and Cocktail Bar, it also happens to sell rather good real ale.

Most Improved Rural Pub of the Year

Winner: Hare and Hounds, Harlton



Not so long ago this pub was closed and under threat of being lost. The then owner and landlady implied that the village didn't deserve to have a pub because "they aren't interested..."

How wrong she was.

A village action committee soon gathered pledges of over 300,000 pounds and in September last year the pub was theirs.

It is now a thriving, fully owned community asset offering good beer, good food and a warm welcome

Young Members Pub of the Year Winner: The Mill



This award is decided by a vote of committee members who are aged under 36.

This multi award-winning pub is situated by the river, but its main attraction is the high quality of the ever-

changing selection of guest and local ales

Lifetime Achievement Award Given to: Former Landlord and owner of The Red Lion Histon, Mark Donachy



The winner of this award is recently retired. He is a legend among landlords. He is a prolific networker who has the personal telephone numbers of a number of celebrities including those of beer writers Roger Protz

and Pete Brown.

A philanthropist, his charitable works include the instigation and continuation of the Histon Beer Festival which over the years has raised tens of thousands of pounds for local charities.

His knowledge of beer is second to none and he is on first name terms with several famous

brewers including those of Batemans and of Lacons.

Perhaps his only flaw is that he supports Grimsby Town football club

Cambridge University Real Ale Society Pub of the Year Winner: The Hopbine



Voted for by Cambridge University students, this award was presented to the pub by a CURAS spokesperson, who thanked Liam and his team for their great service and their great beer.

Cambridge CAMRA Real Ale Champions

This award is given by CAMRA to recognise the exceptional contribution that the award winner has made to the local pub and brewing industry. This year we are offering two awards.

Winners: Clare and Bert Kenward



The first is for a husband and wife who will not be strangers to many publicans in the Cambridge and District area. She because of her flourishing flower business and her sterling work as volunteer co-ordinator of the Cambridge

Beer Festival, and he because as Beer Festival organiser for eight years, he has been largely responsible for handing out Monday afternoon Beer Festival trade session tickets.

Together they have devoted more time, energy and management expertise to Cambridge CAMRA than we honestly deserve.

This award is a small way of saying thanks.

Winner: Lauren Hodges



The 2nd award goes to a lady who has recently retired after a relatively short time in the business.

Together with her colleague Andy Pierce she kicked off the whole City Pub Company

phenomenon in Cambridge. Innovations such as the introduction of locally brewed real ales, the organisation of the “battle of the breweries”, together with her extensive knowledge of and interest in real ale helped the company to get a firm foothold in the city and ensured that The Mill became an award-winning pub. To which of course, she also introduced the CAMRA discount!

We hope the company is aware of how much it has lost.

Cider Pub of the Year

Winner: The Plough, Shepreth



Cambridge CAMRA Cider Officer Jerry Ladell has written about the deserving winner of this award in his Apples and Pears column of this issue, see page 10.

Cambridge CAMRA Club of the Year Winner: The Royal British Legion, Bottisham



The first thing you notice when you walk into this club is the plush blue carpet. The second thing is the warm welcome you get from the club members and from landlady Katie.

The beer is good too. Real ale, almost always an example from a local brewery and often from Crafty Beers Brewery. No wonder this club has won the award for the 2nd year running!

Cambridge CAMRA Pub of the Year Winner: The Maypole



This family pub is owned by Mario Castiglione and his wife, Christine. They bought this community pub from Punch Taverns. Later joined by their son Vincent, and now ably supported by

daughter in law Anastasia the family has worked hard to make this one of the “must go to pubs” of Cambridge.

16 real ales, all of them in good order are continuously on tap. There is a large selection of craft keg beers, and if you are that way inclined, a gin bar. Good food; a warm welcome, and if you are stuck for ideas of what to drink, Mario makes a mean cocktail.

It all adds up to a pub that you want to take your friends to.

Will Smith

Paws for thought. The wonderings of

Woof! To all of my friends out there, especially those who were working hard to take down the Cambridge Beer Festival, whilst I was pawing this article. Not many humans realise that the festival volunteers have to work hard for three weeks, putting everything up for the first week, selling the beer and food on the second week, and then taking everything down again on the third week. Many humans use all of their holidays up to do this. My male human companion says that we should all be very grateful because without this dedication the festival wouldn't happen.

I am a bit of a veteran myself having first helped out on the membership stand when I was only five months old.



Now I am nearly three and the festival has become an annual pilgrimage for me. The volunteers who man the membership stand work very hard to sell CAMRA membership to festival visitors. They tell me they sold over 600 this year, which they say is normal for this festival.

They also tell me that they like me to be around because I attract customers. I am not sure that is true, but I do make lots of friends.



This year was tinged with a little sadness as festival staff remembered the passing of two festival stalwarts, Roger and Ye Gerbish. Both



were former managers of the festival glasses stand, and both died before their time. Ye Gerbish had a constant companion called Dish Pan Hands Teddy. DPH made a surprise visit to our stall. He was very nice, but I found him to be a little quiet.

We learned during the festival that, (Chris Bruton) one of the founding members of the CAMRA Cambridge branch had also recently died. My male human said that we must write an obituary for him because without that early committee we wouldn't be where we are today.

The beer festival organisers like to promote a different local charity at every festival. This year it was the turn of STARS (www.talktostars.org.uk). This charity is dedicated to supporting young people who have had something terrible happen in their lives and who need help to overcome their grief. My male human says that it is a much needed organisation because



without this help, counselling and one to one support, some young people would struggle to cope. He then suggested that I might become a therapy dog, which sounds a good idea to me.

a pub going dog



I liked the team running the STARS stall. They were so full of energy and fun. I especially liked their mascot Gorilla. He had a very warm lap!

Gladys Emmanuelle



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

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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.

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The Three Tuns, Fen Drayton offers 20p off a pint.

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Lost pubs of Cambridge(shire)

The Wine and Beerhouse Act 1869 required paperwork for applications for a licence to be presented two weeks before the licensing hearing; this change seems to have caught out a number of licensees, both existing and prospective. Fortunately the magistrates were of a generous nature and agreed to adjourn the meeting for a fortnight. And so it was that Frederick Hinson, a printer and compositor by trade, became the first licensee of the newly built Blackamoor's Head on the newly being-built Victoria Road.



He had married Susannah Baldrey in St Andrew's, Chesterton, a couple of years before, and before long their first son, Ernest Henry, came along, followed over the next seven or eight years by Oswald George Alfred, Oliver Frederick, and finally a daughter, Emma Julia. All lived well into the twentieth century except for Oliver, who was killed in action aboard HMS Crassy in the North Sea on 22 September 1914. He had only recently married Elizabeth, with whom he had a son, Frederick.

During the Hinsons' reign the pub seems to have doubled up as a shop during the day, and Frederick carried on working in the print trade, too. Susannah continued in charge after Frederick's death in 1898 for a few more years before retiring to Garden Walk with her son Oliver before he married and went off to sea.

Next came Arthur Ranson Martin, in around

1910. He was the son of Arthur Martin, who ran the Plume of Feathers, Park Street (now incorporated into the Maypole). Perhaps because he had been brought up in a pub, Arthur Jr then spent the first twenty years of his adult life in various places in Surrey working as a boat-builder/shipwright. What made him then up sticks with his wife, Annie, and daughter, Nancy, and return to Cambridge and to the licensed trade is anyone's guess. Like his predecessors, he also seems to have run the place as part newsagent/grocer and part pub. In 1917 he was one of many thanked for their donation of fruit and vegetables (in his case, potatoes) to the Borough Allotments Show, held in aid of Addenbrooke's Hospital.

Arthur died 'in harness' in 1927, and was followed by Reginald Cousins. Is this the same Reginald Cousins, formerly of Trumpington, who won the Military Medal in 1918 for "good deeds and patrolling work during the German advances of 15th-16th April"?

At the end of 1939 an application was made to transfer the licence from Reginald to James John Tooke, of Green End Road – temporarily at first, but it seems to have become permanent because he was there for over twenty years!

This brings us to the 1960s, and the era of Fred Guy, when David Elborn recalls there being a darts team. Indeed games – and the 60s theme – seem to have been a distinctive feature of the pub for the rest of its existence, as noted in 1994's *Pints Worth Finding*: "Unpretentious, friendly little local retaining a 60s style décor. Quiet at lunchtime, lively in the evening. Skittles, pool, darts and crib played. Discos & karaoke at weekends. Food currently restricted to basic snacks."

Vargo Morris adds his own recollection: he used to pop in on a Saturday afternoon for "a brief pint and change of scenery from the Carpenters", and describes it as "a little rough, but usually very welcoming".

The pub had been resolutely keg-only so there

was some excitement in the summer of 2005 when it was announced that Peter Fagg, then of the Bun Shop (now the Cambridge Brew House) had taken over. He had also recently taken over the White Hart on Hooper Street, transforming it into the Backstreet Bistro (it's now the Petersfield), and he did much the same to the Blackmoor's Head. He did add one real ale, Shepherd Neame Spitfire, but the place was very much a restaurant, renamed the Backstreet Brasserie. That venture didn't last long, if memory serves, and it's been the Meghna for a good ten years now.

(Pete Davis recognised it too, of course.)

Next one. As it's summer, let's go for something by the river.



Do you remember it? Did you drink there? How many different names has it had? Tell me all about it at pub-history@cambridge-camra.org.uk – don't be shy!

Chris Bruton, 1945-2018.



A caricature of Chris Bruton taken from one of the very first editions of Ale (1974)

capacity he was Chairman of the organising committee for the first Great British Beer Festival held in 1977, and was later appointed to the Board of CAMRA (Real Ale) Investments Ltd. And shortly after its foundation he joined the Board of the CAMRA Members Investment Club and served as the Club Chairman for 25 years.

Chris Bruton a founder member of the Cambridge Branch of CAMRA, has died aged 73. He joined the Branch committee in 1973 and was elected Treasurer a year later. This was followed by his election to the Campaign's National Executive and finally his appointment as the fifth national Chairman, a post he held for one year. In this

His professional career was as distinguished as his CAMRA work. He entered Trinity College Cambridge in October 1963 and graduated with first class honours three years later. A PhD followed and he was duly elected to a post in his College in 1969. This was followed, first, by a lectureship at Imperial College London, and secondly, a post in the research department of the pharmaceutical company, Parke Davis. All this scientific work was abandoned when he moved to work full time in his sports hospitality company, Cavendish. The highlight of this phase of Chris's career was Cavendish's appointment as agent for the sale of tickets to the Rugby World Cup held in Australia in 2003.

But it was his distinguished role in CAMRA for which he will be remembered. As Michael Hardman, one of the four founder members of the Campaign, has said, Chris was "among the most influential leaders in the history of the Campaign" On a personal note, I will remember Chris for his generosity. He delighted in taking groups of his friends to the opera in the Albert Hall and most memorably I will never forget the full Twickenham hospitality experience 50 of his friends were given to help him celebrate his 50 years attendance at the Varsity match.

Bill Noblett

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