

ale

Cambridge & District Branch Newsletter Issue 390 November 2018



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Pub News

The Chancellor's Autumn Budget move to freeze duty on beer and cider was welcomed by CAMRA. National Chair, Jackie Parker agreed that the surprise decision "... will go some way to keep the British pub-going tradition affordable." She did, however, add a note of caution: "... the decision to implement business rate relief for some and not all pubs is not enough to protect pubs from extinction."

October 30th saw CAMRA hold a Mass Lobby, urging the Government to extend this relief, currently available to businesses with a rateable value of under £51,000, to all pubs.

Staying with the theme of keeping pubs open, our Pubs Officer Ali Cook has been busy contacting Parish Councils and Community Action Groups to remind them of the approaching end of term for Asset of Community Value registrations.

A number of Councils have been on the case and we know of several village pubs, including **The White Horse, Swavesey** and **The Pear Tree, Hildersham** for which ACV status has already been extended. Others, including **The Tree Stapleford**, and **The Rupert Brooke, Grantchester** have been registered pending County Council decisions.



The **Queens Head, Fowlmere** does not seem to be quite so valued. Plans for change of use to a children's nursery

have been submitted, and appear to be unchallenged. This leaves one pub – the food orientated **Chequers** – in the village.



A number of planning applications have recently been submitted. The **Blackbirds, Woodditton**,

Branch Diary

Don't forget that all Branch members are very welcome to attend the monthly business meetings, as well as our socials.

Tue 11-Dec: 8.00pm, Open Branch Meeting, Maypole, Portugal Place, Cambridge

Sat 15-Dec: 12noon-7pm, Strolling Social, Ely

Tue 8-Jan: 8.00pm, Open Branch Meeting, Carpenters Arms, Victoria Road

Sat 19-Jan: 11am-7pm, Coach Trip, leave from the Station Road / Tenison Road junction

Tue 12-Feb: 8.00pm, Open Branch Meeting, Royal Standard, Mill Road

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which was devastated by a fire in March, is to be rebuilt. The main alteration appears to be the addition of a first floor dining area.



If planning permission is approved, the kitchen in **The Marquis of Gransby, Stetchworth** is to be demolished and extended. Plans include an extension to the bar area too, so it looks very much as though drinkers will still be welcomed.



Charles Wells have big plans for **The Ship, North Arbury** – for its car park anyway, a large portion of which could be given over, we think, to residential use. A planning permission request hasn't yet been placed, so this is speculation. Temporary licensee, Michael, serves a nice pint of Black Sheep bitter. We understand that Wells are looking to appoint new licensees as soon as they can.



The St Radegund, King Street, where the new incumbent will be, I think, the 5th of recent years,



Pubs struggling to hold on to a permanent licensee include **The Greyhound, Sawston**, which recently lost landlady Nicola,



and **The Jolly Brewers, Milton**. The latter is on the market for a cool £695,000.



Another pub carrying a high price tag is **The Rose, Stapleford**. The pub remains open, but we feel that

price will need to be revised before any interest will be shown.



A surprising change looks to be imminent in Kingston Street, Cambridge. The freehold of the iconic **Kingston Arms** is up for grabs. We very much hope that the pub remains independent of tie.



Round the corner and over Mill Road bridge, Suzy, the landlady of **The Earl of Beaconsfield** has announced that she will be leaving the pub early next year.



The lease for East Road bar, **The Snug** is being advertised at £125,000.



Bar Hill's **The Fox**, has a long lease available for £550,000.



Admiral Taverns have secured the services of Kez, former landlord of the very successful Black Horse, Rampton who will be taking on the tenancy of The **Jolly Millers, Cottenham**.

The **Black Horse, Rampton** complete with gravity fed beer, is now run by landlady of a few months Abi Saunt.

Staying in Cottenham, Greene King's The **Hop Bind** has welcomed new landlord and landlady, Lance and Sharon.



Greene King has been busy refurbishing some of its managed pubs. The **Boathouse** has received a complete

makeover, which includes some very romantic mood lighting (just my opinion), whilst the **Robin Hood, Cherry Hinton** according to our correspondent has received "...a lick of paint and some new furniture". The latter pub is



offering a 10% CAMRA discount on real ale, following a trend set by sister pub, The **Bath House, Benet Street**.

CAMRA discounts no longer apply at The **Architect, Castle Street** and The **Fox, Bar Hill**.

As per normal our correspondents have been out and about testing the beers in Cambridge and District pubs for us. Many of these reports

can be found later in this issue, so I will mention just a couple.



Ali dropped into Everards The **Tram Depot**, Dover Street and was blown away by their Black Annis Cherry Porter

(4.4%). This is a season beer, so get there quickly if you'd like to try it.



Staying with Everards, we thoroughly enjoyed our visit to The **Rose and Crown, Histon**. Everards

Original at its best!

Acting on our behalf, Carl Woolf welcomed Head Brewer of Bateman's brewery, Scott



Lawrence to The **Red Lion, Swaffham Prior**. This Meet the Brewer occasion saw four excellent

examples of Batemans beers on tap.

Brewery News



Congratulations to Milton Brewery whose Minerva golden ale has won SIBA title of Eastern Region Premium Champion Beer. I wonder if this might get a passing mention in this month's Queen Edith's

Community Forum? The community group



which meets in **The Queen Edith**, Wulfstan Way on the first Friday of every month for "... a drink and a chat about local

issues ... or anything really ..." and welcomes newcomers.



Moonshine Brewery has launched a new beer, **Regenerator**. To

paraphrase the blurb: "It is a special one-off brew in association with Cambridge Stem Cell Institute to highlight the impact of recent advances in stem cell research on the prevention, diagnosis and treatment of disease." Moonshine beers can regularly be



found in **The Flying Pig**, Hills Road. We understand that a new book, celebrating the history of 'The Pig', is set to be

published in December.

Wylde Sky brewery have messaged saying that they will shortly be opening in Linton. Specialising in craft beers, this ambitious project will include the opening of a tap room and an initial production of two key keg craft ales, a Saison and an APA.

Stop Press



The Tree, Stapleford is rumoured to be re-opening shortly as a pub.

Welcome to Beth, new landlady of **The Pantons Arms**, Cambridge. Greene King has removed



the "Free of Tie option" enjoyed by the previous tenant, so the pub is longer an outlet for Moonshine Beer. Beth is diversifying as

best as she can using the Greene King list.

Planning permission has been asked to convert the Chinese restaurant which was The Ancient Druids, Napier street into letting accommodation. CAMRA is registering an objection



The Greyhound, Sawston has re-opened. Cheryl, the new landlady, told us that the pub is now dog

friendly. We will be visiting there in March 2019.



The Green Man, Grantchester missed out on a recent Dog Friendly Pub of

the year award. Better luck next year!



A Saturday Stroll

On 13th October we met for a 'Strolling Social', organised by Cambridge and District CAMRA pubs officer, Ali Cook. Loosely based on the Citi 7 bus route, we used a combination of walking and bus to get around.

Beginning at the **Ickleton Lion**, a nice village pub with a garden where it was lovely to sit during yesterday's unseasonal warmth. It's a Greene King pub so I was pleasantly surprised to see they had Oakham Bishops Farewell, one of my favourites, as a guest ale. Best of all it was in first class condition and an excellent start to the stroll.

I would have loved to stay for another but it was time to walk to Hinxton, a 25 minute amble away. We called in the **Red Lion** for a pint of Crafty Beers Carpenters Cask. The earlier Bishops Farewell was a hard act to follow, and I didn't think the Carpenters Cask was quite on top form. It was nice nonetheless, and I sat outside in the sunshine letting the pleasant breeze cool me off after the walk.

It was soon strolling time again and we headed for Duxford. By now the weather was getting hot but there was a pleasant breeze which helped a great deal. According to the weather app it was 26C, which is going some for October!



We arrived at the **Plough**. This was my first visit since the recent change of management. Nothing else seems to have changed, and the

Everard's Tiger was very nice as usual



Just a few minutes walk then to the **John Barleycorn**, also in Duxford. Another Greene King pub with Oakham Bishops Farewell on as a

guest. I just tried a half here, and it was great. Luckily the pub has a bus stop near it, so needing to get to Sawston next, we all clambered aboard the number 7 bus.



tricky to know where the border is.

Our next stop was **Turpins's Brewery**. Mostly I have heard people say it's in Sawston, but I think it's really in Pampisford - though it can be



of their award winning Cambridge Black Stout.

Our guide here was Edita who with her sister had been with us on the stroll from the start. We preview tasted a new lager and enjoyed a sample

Another short stroll took us to the Chequers, also in Pampisford. Here I had a drop of the Timothy Taylor's Boltmaker, which I thought was a good beer for me to end the tour with. After the Chequers we walked back to the bus stop to get back aboard the Citi 7. The tour continued to the White Lion in Sawston, but I stayed on the bus as it was time for me to head home.

The nature of these Saturday Strolls is that it is very easy to join and leave whenever you want, if you only have a limited amount of time you can still take part. Our next Strolling Social will take in the varied pubs in Ely on 15th December. All CAMRA members are welcome to come along. Further details are posted on the Cambridge CAMRA website www.cambridge-camra.org.uk/events/.

So come along next time for a pre-Christmas drink and a pleasant walk around the City of Ely.

Stephen Maycock
Cambridge CAMRA Branch Secretary

A Village View

From ALE's Weston Colville Village
Correspondent Jacqueline Douglas.

This month I feature Tony Kelly's local



In the Reading Room – bringing the pub back to Weston Colville

enterprise, The Portable Pint which he takes to small communities in the Cambridge and District area. I've enjoyed Tony's Pop Up Pub nights in the

Reading Room in my village of Weston Colville and over a pint of local ale, I asked him all about it.

What gave you the idea for The Portable Pint?

It was actually my wife Kate's idea. I wanted to set up a micropub - a small, one-room pub in an old high street shop specialising in cask ales. I have visited several of these in Kent where they started but when I looked into it, I found that rents in this area were prohibitive. So Kate came up with the idea of taking my micropub to villages that have no pub.

I know you like doing them in Weston Colville as you live locally, but what's the area you cover?

Within a 20-mile radius of my home in Linton. I currently operate in seven villages - Weston Colville and Hildersham in Cambridgeshire (though the latter's on hold at the moment since, as Ale readers will know, the Pear Tree's just re-opened for food), Hadstock, Swards End and Great Saling over the boundary in Essex, and Chedburgh and Great Bradley in Suffolk. I also provide a bar for community events including a flower festival, fireworks night and charity concerts.

So there's potential for you to get to more villages - how do you choose them?

It has to be a village without a pub, with a population of around 400 to make it viable and

then the most important thing is getting the village on board. I don't just hire the village hall and turn up, I meet with the parish council or village hall committee in advance to persuade them of the benefit to their community. If the community 'buys into' the idea, I find that it is much more successful, not only because they might give me a better rate for hiring the hall but also because they will help with publicity, perhaps by delivering flyers, writing an article in the village magazine and generally promoting the event on the ground.

It's wonderful to have that help locally, but how do you staff the events?

Usually just myself and Kate, or for the smaller events just me. Kate has a full-time teaching job so she does not want to be working every Friday night. On some occasions I employ young people in the villages to help out with washing up for a couple of hours and clearing away at the end of the evening.

How do you choose the ales that you offer?



I only use local or East Anglian breweries, and I have built up relationships with a few trusted suppliers including Crafty Beers, Milton Brewery, Saffron Brewery, Silks, and Mighty Oak. They have to be able to offer bright beer, which as many of your readers will know is real ale that has been conditioned in the brewery, then poured off into another container when it has reached perfect condition and is ready to serve.



Tony serving a pint of his well-chosen local ale

I offer this as I usually only have access to the venue a couple of hours in advance, so live beer would not have time to settle. Because the yeast is filtered out, it does not need to settle but it also means that it will not continue to ferment in the cask and needs to be drunk quickly. I generally offer a choice of two ales, one golden ale and one traditional amber bitter, which means



having to buy beer in 36-pint pins for most events, which also restricts the choice available. But mainly I choose ales that I like to drink myself, from good local breweries that

are able to provide what I need.

That's a great way to select them...and how do you decide the range of other drinks?

I like to serve quality local and regional products where possible. So the cider comes from a farm in the Cambridgeshire fens and the lager and bottled beers come from Adnams. The crisps are from a farm near Ely. I wanted to offer a low-alcohol beer and the best one I could find comes from Big Drop in London, so this is my only beer from outside East Anglia. For soft drinks, I use Fentimans botanical drinks (lemonade, ginger beer, elderflower) but I also serve J2O and Coke, mainly as a cheaper option for the kids.

There is food available when you come to Weston Colville, how do you choose who supplies it? Does this happen in other villages, too?

The food offer varies from place to place. In some places I just take along some decent pork pies and Scotch eggs from local suppliers. In other places I work in conjunction with a food van like Bonfirebox pizza or Warm & Toastie sandwiches, who will set up a pitch at my event and hopefully we both bring business to each other. In some villages, the village hall committee organise a meal alongside my pop-up pub, as a means of extra fundraising. This works really well as it brings in extra people,

raises money for the village and I don't need to worry about the food.

Lots of rural pubs are becoming restaurants in all but name, how important to you is the beer vs the grub?

For me it is all about the beer. There is nothing wrong with people enjoying a meal with their drink, and something like a wood-fired pizza goes perfectly, but it is not what I do. When I thought about opening a micropub, it would have served simple pub snacks such as pork pies, Scotch eggs and cheese. I like eating out in decent restaurants and gastropubs, but the idea of The Portable Pint is to recreate the atmosphere of a community pub, with real ale, conversation and pub snacks. If someone else wants to sell food alongside my events, that works well but my focus is on the beer.

What's the best thing about running Pop Up Pubs?

The feeling of satisfaction from creating a sense of community, with maybe 50 people packed into a village hall with standing room only, or sitting in the garden on a summer evening enjoying drinks, games and chat. It's a simple recipe that I see works, no need for mobile phones, music, TV or fruit machines. People have told me that they have lived in a village for 20 years and never met the people next door, as they leave home each morning to drive to work or the shops and just pass people in the street without knowing their name. After one night at The Portable Pint, they get to know their neighbours socially and may become friends as a result. Many villages have no communal facilities apart from a village hall and a church, and as we know, church attendance is falling these days. One local vicar told me that The Portable Pint is creating a community in the village.

Any downsides?

It is a lot of hard work, especially as moving from place to place means a lot of time is spent loading and unloading my van, carrying casks and trays of glasses. Plus it is not easy to make money... one problem is that bright beer only lasts a couple of days, so if I buy too much beer I have to drink it or throw it away.

A Village View continued

How do you feel at the end of an evening?

Exhausted but buzzing with excitement after a busy evening - depressed if it has been one of those evenings where hardly anyone turns up and I have a lot of beer left over.

If it's not too personal a question, is this your main source of income, or something you do in conjunction with a full-time job or another income stream?

This is a long way from providing a full-time income. I work two nights a week in a pub and I do cover work at a local school. The Portable Pint is growing and gradually providing a better income but I do not see it being my main income any time soon.

What advice would you give to someone who's thinking of offering something similar in another area?

If you like beer, enjoy bringing people together and have a sense of community, and don't need much of an income, it can be extremely

rewarding. Start by searching for any villages near you without their own pub, then get in touch with the local council to see if they are interested. Contact local breweries to see how they can help. If you don't have a personal licence, go on a training course and get one as this allows you to apply for 50 Temporary Event Notices every year and you will need a TEN every time you use a village hall without its own premises licence. Also, get a part-time job in a pub to learn about how to look after and serve cask beer.

What should people do if they live in a village with no pub and would like you to visit them?

Have a look at my Facebook page (www.facebook.com/ThePortablePint) and if they like what they see, get in touch. They might like to come along to one of our Friday evenings in December, we're at the Reading Room in Weston Colville on 14th December and Hadstock Village Hall on the 21st.

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Cambridge CAMRA Beer Festival Winter



We needn't have worried. There was a steady flow of customers throughout the festival, many of them having made long journeys to get here."

One such customer, Bob Smith, from Reading, had taken a four-hour long bus journey starting at 6.00am on Saturday morning to get to the festival. For him it is an annual trip. "This is one of my favourite events. The CAMRA volunteers are very helpful and informed, and there is always a diverse selection of beer."

The Festival began on Wednesday 14th and finished on Saturday 17th November, when the attendance of our branch mascot, Gladys Emmanuelle, attracted a lot of attention as she helped out with the membership stand.

Another success!

All concerns about Brexit were forgotten as hundreds of thirsty people turned up to slurp their way through the 100+ real ales, ciders and authentic German beers at the Cambridge CAMRA Winter festival.

Festival Organiser, Will Smith declared that he was very pleased with the turn out for the event. "Having amalgamated our January and October festivals, this was the first time that we have held a festival in November. There was some concern that people wouldn't get to know that we had changed the date.



Like all CAMRA festivals, the festival was organised and run by unpaid volunteers. The next Cambridge CAMRA Festival is in May 2019. We are always looking for volunteers, old and new. As a volunteer you get cheap beer and free food. If you'd like to help out, whether just for a few hours one evening or throughout the festival, you will be made most welcome. Don't worry about needing experience, as training will be given and we have a wide range of jobs available. www.cambridgebeerfestival.com



Drinking to the Beautiful Game!

Jerry Ladell's Premier League Away Day Pub Guide (Part 1)

If you are lucky enough to follow a team in the English Football Premier League and even luckier to qualify for tickets to away matches this guide might be of some help to you.

For some teams the pub of choice is fairly standard but there are a few beauties that need searching out if you happen to be in the area.

All of the pubs highlighted have been personally 'tested' over the last few seasons by my good self.

Arsenal

There are a number of pubs on Holloway Road and the surrounding area but for me you'd do well to beat the **Parcel Yard** at Kings Cross station. It has about 10 different real ales – all usually in top condition and you are only a couple of stops on the Northern Line away from the Emirates Stadium. Beware though this is London, so expect to pay premium prices for your ale.

Bournemouth

You will need a car and a designated driver for this one. The **Foresters Arms** (SO42 7RR, Brockenhurst leaves you with a 45 minute drive to get near to the ground, so make sure you give yourself plenty of time. The pub is right next to the railway station and serves excellent Ringwood ales and very good grub. The locals are friendly and it is a very attractive alternative to the beer free zone that is the Vitality stadium.

Brighton

The selection for Brighton is a tricky one as you have to return to the railway station to board a train that takes you to the out of town football ground in Falmer. However, if you love a challenge head to the **Brighton Beer**

Dispensary (BN1 3EG). This small pub gets very busy but intimacy is its attraction – very friendly, great beer selection and decent food. You need to get there early though as you'll need to leave by 2pm if you want to make kick-off at 3pm.

Burnley

My pub of choice for Burnley leaves you with a 10 minute walk to the ground. The **Bridge Bier Huis** (BB11 1UH) is not the easiest to find as it is tucked down a little side road not too far from Burnley Central railway station. They have some lovely beers in here and a good collection of European beers and continental lagers. The food, whilst basic, is extremely good value for money. This is a much better refuelling spot than the pubs around the ground.

Cardiff

The last time I visited Cardiff was quite a few years ago now – they have been outside of the Premier League for as long as we've been in it (this time around), my team (Watford) last played them in our promotion season of 2014-15.

The pub I have visited on the last few occasions is actually a rugby club. **Canton Rugby Football Club** (CF11 8BR) is a 10 minute stroll from the new Cardiff stadium, free parking to boot. The only other point to bring to your attention which may not go down too well, is that on my last visit, they did not sell real ale. They had hand pumps but nothing was being dispensed from them. This may have been a one-off – on the other side of the coin though, the beer and lagers on offer were very cheap.

Chelsea

OK, so with Fulham in close proximity you can use this pub for either team. The **White Horse** (SW6 4UL) on Parsons Green is well worth a visit. It is in an ideal location in leafy South West London and very close to Parsons Green underground station. The beer and food is rather expensive but with all the Sloan Rangers that seem to gather there at weekends I guess they can charge that little bit extra.

It is a 10 to 15 minute walk to Stamford Bridge from here – you just follow the crowd through the back streets and before you know it, you're there.

Crystal Palace

This place doesn't open midweek so you should only use this if your team are playing on a Saturday. The **Southward Brewing Company** (SE1 2EZ) is a 10 minute walk from London Bridge station. The pub is actually the brewery tap, so you get to see the whole kit and caboodle of the brewery, whilst enjoying your beer on trestle tables and benches. All beers are made on the premises and the staff are very engaging.

This pub forms part of the famous Bermondsey Mile pub crawl. You will need to head back to London Bridge to get a train to Norwood Junction, so leave yourself plenty of time.

Everton

The **Ship and Mitre** (L2 2JH) is in the centre of Liverpool not too far away from Liverpool Lime Street station. They have a great selection of real ales to sample. You will need to use either public transport or a cab though to get you to the ground which is about a 15 minute drive away. If you are feeling peckish, this pub serves that well known Liverpool gastronomic delight, Scouse!

Fulham

Similar to Chelsea in as much as we return to Parsons Green for the selected pub. This time though, try the **Duke on the Green** (SW46 4XG). This Young's pub is a comfortable 15 minute walk from Craven Cottage. They also sell local brew, so it's not all Young's beers – nothing wrong with Young's but nice to have a choice. The food is on the expensive side but looked very good (we were on an eating is cheating day excursion). This is a very friendly pub set in lovely surroundings.

If you'd rather you can take the from here tube to Putney Bridge but the walk to the ground is an easy one.

Huddersfield Town

We are spoiled for choice when we visit this ground. The first pub is about 10 miles outside Huddersfield but it is well worth taking the trouble to find it. The **Booth Wood Inn** (HX6 4QU) at Rishworth is a wonderful pub. Outstanding views across Saddleworth Moor and the friendliness of the staff make this a pub

not to be missed, not to mention the quality of the food.

Heading back into town I recommend The **Sportsman** (HD1 5BU), there is a Pay and Display car park nearby, which is the post code I've given for the pub, which is free from noon on Saturday afternoons for football fans (and all other users I guess). This pub gets very busy but the service is quick and there is a large varied choice of ales. It is a good 10 minute walk to the ground – just follow the crowd.

Personally, I think Huddersfield have the best supporters in the Premier League – they create a tremendous racket both home and away.

Leicester

Brood (LE1 6RL) does it every time. Great landlord, great beer and food (the stilton and onion cobs (rolls to us from these parts) are to die for). This pub has an array of real ciders as well as ales. They even played Z-Cars as we left the pub!

It is a good 15 minute walk to the Walker stadium from the pub, so make sure you leave in plenty of time. Car parking nearby is at a premium, so we usually do this one by train – the pub is only a 10 minute walk from the station.

Liverpool

The red side of Liverpool would consider going to church as being a visit to Anfield. You could of course use the pub identified for Everton if you wish – however if you fancy something nearer to the ground and are not too fussed if they don't sell real ale – a visit to The **Church** (L4 0UH) is recommended.

You are within the shadows of the Kop so it is advised that it is probably best not to disclose your club colours, due to the proximity of the ground but the place was friendly enough and you could leave with 10 minutes to kick off and still be in the ground in time to see the teams come out.

Part 2 next issue.

Jerry Ladell

Paws for thought. The wonderings of

Hello Dog Lovers!

This is me with my new friend. He is a regular visitor to the Waggon and Horses, Cottenham. We visited it, along with lots of other pubs, on our most recent CAMRA pub tour. My male human told me he likes this pub because it has a real community, spirit and sawdust atmosphere. I liked the dog treats.



I always enjoy taking part in these mini bus tours. My male human has told me not to write too much about the most recent one because he has already written a review for this issue of



ALE, but I couldn't resist this picture of me and Uncle Helge, taken in

the dog friendly community pub The Plough and Fleece, Horningsea.

This pub is right on the doorstep of Quy Fen, which is one of my very favourite walking destinations. It is a large open green area. Perfect for chasing my ball and sniffing out moles and other wildlife! We often see deer roaming the nearby fields. They have a strong musky scent, which grabs my attention when the wind is in the right direction and my male

human has to remind me not to run after them.

Back to The Plough and Fleece, and if you turn right when you leave the pub and head towards Cambridge you soon come across a little footpath which leads you down to the River Cam and to Baits Bite Lock. I always pull on my lead when we cross over the footbridge to Milton because I don't like the sound of rushing water as it tumbles over the weir. If you follow Fen Road you will come across an entrance to Milton Country Park, where I like to swim in the lake, or you can carry on along Fen Road to Elgood's, The Waggon and Horses.



This picture is of me with the landlord of The Waggon, which is a regular stop for us, and I always get a good fussing when we go. The Waggon has a large dog friendly garden.

I was made to feel very special when I visited the Histon Beer Festival held in the garden of The Red Lion, in September. The



pub has been dog friendly for over a year, but that welcome doesn't usually extend to the beer festival marquee. Landlady Sheryl made an exception for me, so I was able to wag my tail for some young admirers

during the early evening session.

a pub going dog

Congratulations to Uncle Roger and all of the volunteers who ran the festival, making lots of money for local charities.



My male human recently celebrated his 60th birthday by having a spur of the moment pub crawl from The Mill, in Mill Lane, through the centre of town, taking a short

detour to say hello to landlady Anastasia in The Maypole, Portugal Place.



Then going on to The Champion of The Thames, King Street, where we met my friend, Nathalie, before popping into The Saint Radegund, and finally, to Midsummer Common for a twilight run

(for me, not the humans, who seemed happy just to throw the ball for me to chase). The Maypole isn't fully dog friendly, but the outside seating area is very well heated, and it is very close to Jesus Green, which is another great place for Walkies.

Woof for now

Gladys Emmanuelle

November 2018

Another one that didn't make the grade



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

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

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ALE390 15

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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.

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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 Old Ticket Office, Station Square, 10 % off real ales

The Pickerel, Magdalene Street, 10% off a pint.

The Portland Arms, Chesterton Road, 10% off a pint.

The Station Tavern, Station Square, 10% off real ales

The Red Lion, Brinkley, offers 40p 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.

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**CAMPAIGN
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Lost pubs of Cambridge(shire)

Last issue's mystery lost pub was the Rosemary Branch, Cherry Hinton.



In the 1986 pub guide it was described as a 'pleasant out of town pub', but a few more words were expended in Pints Worth Finding:

Small, tidy unpretentious pub on the outskirts of Cambridge .Food available all day, home cooked and reasonably priced. Barbecues in summer. At the time of survey, new licensees were still establishing themselves. Look out for some fascinating reminders that this was once a Lacons pub.

Mike Holt got in touch a while ago in connection with another mystery lost pub. He reported that he had been a regular from about 1988 until it closed. He notes:

During that time there were an amazing assortment of characters (many still good friends). In the nineties they even had Sunday lunchtime strippers. I was lucky because they always had an excellent pint of Wadsworth 6X on draught after a long day at work. I liked the place so much that my wife and I had our wedding reception in a large marquee in the garden.



His wife, Paula, even painted a picture of the place.

It finally closed its doors in January 2012 and lay derelict and crumbling for over a year before finally being properly demolished. The site then sat empty and overgrown as various planning applications were rejected and appealed, until at last the intended houses and flats were built about a year ago.

As Cherry Hinton wasn't fully incorporated into Cambridge until recently (some would say it still isn't), the documentary record is more patchy and so the early history of the pub is somewhat confused, but I'll have a go...

Its first certain appearance under that name is as late as the Ordnance Survey map of 1888, followed by the 1891 Census, although at the time it was located not on Coldham's Lane but round the corner on Church End, proprietor one Joseph Barron. We will come to the Coldham's Lane site, shortly.

In 1891 Joseph Barron had reached the ripe old age of 80, and had been a beerhouse keeper for at least 30 years, and a farmer before that, so we can probably date the pub back to around 1860. Barron was a man of some standing, it seems, having some 13 acres of farmland (orchard, garden, arable and pasture, no less) in his charge according to the 1851 Census, and he had been a constable in the local watch. Some indication of his local importance can be seen in the 1861 Census, the first time he appears as a beerhouse keeper, his address being Barron Lane! Prior to that he had been living in Grove Cottage on Coldham's Lane, which would eventually be the location of the Rosemary Branch itself.

Not surprisingly, by 1893 he felt like retiring and in April of that year the licence was transferred to Robert George Webb, who two years earlier was a blacksmith living at . . . Grove Cottage! But he had left by 1896, turning up in Newmarket in 1901.

His successor was a local chap, James Smith, 'brick labourer and publican', who was there until 1907. In 1903 he was fined for 'opening his

house at 5.45 a.m. for the sale of intoxicating liquors'. He had been caught taking 14 pints of beer in bottles to the Saxon Cement Works, where he himself worked, and which he claimed had been ordered and paid for the night before. It had been his custom for about a year, he said in court, to deliver beer that had been previously ordered and paid for, usually just after their 8 a.m. breakfast – now that's what I call service! The dispute was largely about the precise time: permitted hours in those days began at 6 a.m. but it was not at all certain that either the clock on Great St Mary's, whose chimes he had been going by, or even the police constable's watch, were accurate to Greenwich time. In the end the Chairman of the Bench decided that, even though he had not knowingly or deliberately broken the law, he should still be fined £1, plus 9s. 6d. costs.

In 1907 the licence was suspended pending the appointment of a new tenant, but who that was and when has so far eluded me. Smith himself was a 'sack porter' at the cement works in 1911, having obviously given up the licensed trade.

Unfortunately there's a bit of a gap now until 1934, when Herbert J Mason is in charge, but sadly that was his last year as his widow had taken over the following year. 1936 saw the arrival of Gerald Benjamin Collins, who was there for the next dozen years at least.

In 1939 he joined forces with the landlord of the Brookfield Tavern and others to oppose plans by Greene King to build a new establishment at the junction of Coldham's Lane and Brooks Road, to be known as the Running Man, in anticipation of some 160 houses soon to be built in the area. Both licensees observed that there simply wasn't the trade even then to support another pub. The Brookfield Tavern had seen no increase in trade from those houses that had already been built, and the Rosemary Branch had actually lost 30% of its trade as a result of the Norman Cement Works being granted a licence. Their efforts, and those of the other objectors, proved successful, the magistrates ruling that the application was 'still a little premature'. Eventually the proposed site became Sainsbury's.

Judging by relevant OS maps, the transfer of the licence to the former Grove Cottage site must have happened at some point in the 1960s; if anyone knows when and why, please get in touch.

OK, who can tell me interesting things about this one?



Do you remember it? Did you drink there? Any interesting memories or embarrassing anecdotes? Tell me all about it at pub-history@cambridge-camra.org.uk – don't be shy!

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Apples & Pears



By the time you read this, most if not all this year's fruit harvest of apples and pears will have been completed, the fruits pulped and the fermentation process well underway for the majority of our regional Cider and Perry makers.

As an imbibor I can hardly wait until next spring when this year's crop makes it into the bars and clubs of Cambridgeshire.

The summer we've just experienced was exceptional in more ways than one – yes, we had brilliant weather, but did that produce a bumper crop? – Whilst some of this country's wine regions quadrupled their usual harvest of produce, for the apple and pear producers it would appear the opposite in fact occurred – some garden trees were down circa 75%, and conference pears especially were very harshly hit in commercial orchards.

Other varieties seem to be doing ok – the juice yield seems higher but quite difficult to quantify – sugars are variable with potential gravity being seen from 4.99% to 8.93%. So hot and sunny doesn't do it for everything! At this point I need to acknowledge Simon Gibson of Simon's Cider, who has supplied the above statistics. For him, he says it's been an interesting year so far – here's hoping the trees are set well for next year's harvest!

Did you know? A large number of the more up-market restaurants employ the use of a

sommelier to advise its customers of the best wines to accompany their meal – now the UK has its first Pommelier – Jayne Peyton. Jayne was accredited by the Beer and Cider Academy in October. It is a long shot - but I hope to be able to carry out an interview with her for a future article for ALE.

Small Independent Cider makers Association (SICA) is now the largest association of Small Independent Cider makers in the UK – their main focus is to get duty parity with small brewers, this should be passed into law by the EU in December and hopefully announced in the UK 2020 budget.

The group is also working hard to create a quality mark for cider and perry that will assure the drink in your glass is from a minimum of 90% fresh pressed juice – never from concentrate!

Jerry Ladell



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The Adventure Continues

Cambridge CAMRA undertake another fact finding Pub Tour

The sun, as the saying goes, always shines on the righteous. If that is the case we in Cambridge CAMRA must be venerably saintly. Every pub tour in which I have taken part has been accompanied by glorious weather. This tour was no exception, and we, 12 thirsty branch members and Gladys the dog, marvelled at the blue sky and brilliant sunshine as the mini bus headed towards our first pub, The **Plough and Fleece**, **Horningsea**.



Bought by the local community in 2012, the Plough and Fleece was originally managed by a small team who relied on

village volunteers for their support. Current tenants Mary and Jamie Corless have added a veneer of professionalism to the business, but the pub has not lost its community feel. Their son, TJ, owns a small beer distribution business, which means there is always an interesting option for the discerning real ale drinker. I sipped two halves, the first a Session IPA (4.4%) from London Brewery Maregade. As

you would expect, it was hoppy. I am a traditionalist at heart, so it wasn't balanced enough for me. The One Mile End, Dockers Delight Bitter (4.2%) was more to my liking.



Brewery Tap, Waterbeach

There followed a short journey to our next pub, The **Brewery Tap**, **Waterbeach**. This pub was new to me – and what a treasure it is! A great example of a local village pub, it holds no pretensions of being anything more. Landlord 'Geordie' Marshall greeted us warmly – I should say that landlords are not forewarned when we undertake these tours. Only two people, the tour organiser and Konrad, our mini bus driver, know which pubs we will be visiting.

Gladys also received a warm welcome, alongside a dog treat. Three beers were on offer. I tried the Woodforde's Wherry (3.8%). For a beer that reputedly "does not travel" it tasted very nice to me.

Leaving Waterbeach via the A10 and heading



towards Ely we soon came across our next pub, The **Lazy Otter**, **Stretham**. This pub sits on the river Great Ouse. It

has a marina and holiday chalets to rent, so it is never wanting for clientele. We made the most of the glorious weather and took a stroll through the garden down to the river. The beers on offer were "safe" examples from well-known breweries, predominantly Adnams. Like many people, I count Adnams Ghost Ship 4.5% as one of my favourite beers, so I downed a half a pint of that.

We crossed the A10 and on to Cottenham where we tried two more pubs. The Chequers, and the Waggon and Horses. Both are pubs in the traditional style and both were filled with regular customers on this Saturday afternoon. The **Chequers** is more food orientated. Two of the three beers on offer were from Adnams. I opted for the third, a nostalgic Wadworth's 6X



Chequers, Cottenham

(4.1%) which reminded me of my late teens, when it was one of the few decent beers you could get in my local

pubs. I wasn't disappointed.



The Waggon and Horses is very much a 'wet sales' pub. It is a Free house tucked away in the backstreets of the village and remains popular because of it's unchanging traditional 'bon homie'. Landlord, Sam, has served pints here for more than 30 years – and hardly anything has changed since he first moved in.



Two beers were on offer, Sharp's Doom bar and Wells Glorious English Bombardier (4.7%). I tried the latter – twice!

Moving further into the Cambridgeshire countryside we came across the penultimate pub for this trip, **The Black Horse, Rampton**.

As most readers are aware, any pub that gives Gladys a good welcome is sure of a reciprocal



write up from me. She was made very welcome in the Black Horse. New landlady Abi Saunt was more than happy to sit

for a photo shoot, which Gladys will include in a future article. As it happens the beer, served directly from the cask, was of an exceptionally high quality too. Only two were on offer, Woodforde's Wherry and Wolf Brewery's Wolf Whiskers (4.5%), but the latter was so good it was voted unanimously to be our Beer of the Tour.



The Black Horse, alongside The Waggon and Horses, was very much in the running for the title of 'Pub of Tour', but in the end the title was given to the last

pub on this adventure; **The Bank Micropub Willingham**. One smallish room, lots of excellent beer, dog and stranger friendly – you'll find yourself in a conversation at the bar whether you like it or not – The Bank is certainly my idea of a perfect pub.

Members of Cambridge CAMRA Branch are welcome to join the Cambridge CAMRA pub tours. The next tour is 14th January 2019.

For further details visit the Cambridge CAMRA website www.cambridge-camra.org.uk/events/.

Twenty Eighty-Four Fred Laband

“Attention! Comrades, your attention, please! A newflash has this moment arrived from our Party Leaders. I am authorized to say that the nationwide rate of newpub openings has risen to 18 a week. Information from the Ministry of Plenty also indicates that 75% of Comrades find the price of realbeer to be good or even plusgood. (This compares with the half that found realbeer pricing ungood back in 2083.)”

The huge telescreen went quiet for a few seconds before progressing into glorious reports of our successes in our struggles in the South and churning through pages of output data for razors; paper clips; tobacco and honey. This was then followed by the usual marching music that seemed to instil both awe and fear in equal measure.

I sat and stared around the newpub, named The Paperweight. It was busy; it was always so. Comrades stood in line ready to order their Victory Ale, waiting for their number to be called out by the barista. They would then dutifully take to their standardised miniseat and switch back to their personal telescreens. Some resumed their work using their Ministry provided speakwrites. Others took their drink out into the street and beyond. There was no eye contact and certainly nobody talked. This is the way we wanted it.

The oldpubs had been banished long ago, over a lengthy period of revolution. Before this time, oldpubs were increasingly becoming places that nobody went to. Everybody seemed to cherish them, and just the idea that they existed was enough.

To know that you could just walk into an oldpub, ask for a realbeer, sit and chat, maybe play an oldgame or not; just relax and slowly have a drink in your owntime. It didn't matter as long as they existed. Everybody said that they loved them, but increasingly they only really liked the *idea* of them.

Nobody had much owntime, and furthermore nobody wanted to spend it or their limited money

in an oldpub. And so nobody went. The Ministry of Plenty soon took action to eliminate the oldpub, increasing business rates, value added taxes and even beerduty.

Rural oldpubs were among the first to disappear as they struggled to get enough trade and often failed to attract staff to actually work in such remote locations. Despite a small number of heretics, and their associated propaganda, the Party finally managed to sweep the oldpubs away along with of all vestiges of the past.

These were replaced by newpubs, one of the first being The Paperweight. The interior was designed to be almost transparent; light, and airy, enclosing a tiny world, a virtual escape from reality – what it turned out to be was in fact a chilling sterile box. And then the Party decided that this was indeed what everybody had wanted anyway.

The Victory Ale was sweet, malty and had a bitterness that was uniform and satisfying. It was never flat or cloudy, never too warm or cold – in the days before the revolution this would be known as a perfect balanced pint. Nobody wanted any other drink. Indeed, since the revolution, all talk of dark or light beer was unknown, and if you were even caught thinking about alternatives you could at any time be summoned by the Drink Police.

To commit this thoughtcrime was most dangerous, and if detected, usually ended in vaporisation. The Drink Police usually came in the night, and invariably whoever they visited would never be seen again – all mention of the individual would be removed from previous histories by vast swathes of workers from the Department of Records – it was as if they never existed. Gradually, nobody had thoughts about different beers, nobody remembered the days of oldpubs and nobody imagined anything any more.

To further ensure that this desired mental state continued, the Party would daily deliver the Two Minutes of Hate whereby everybody would

stand to attention and shout and scream while the telescreens showed images of oldpubs with dimmed lighting; oldpubs with unusual tables with little cardboard beer mats and chairs and stools of various heights could be seen often within odd nooks or near chimney places.

Comrades would shake in rage when they saw brass fixtures, or dimmed faded photographs in polished wooden frames. The sight of an oldpub garden with children running freely or adults sat together laughing in groups would create a miniature hysteria.

Other images of an abolished past would see polished pump clips with "best", "special", "porter" or "mild" displayed with hops hanging around their front doors and mirrors or clocks from breweries since extinct. Enamelled oldpub signs would bring Comrades to the point of spitting at the telescreens.

Finally, the masses were exhorted to chant their gratitude to The Party and for the progress made in the revolution. "We have our new, happy life. We have our new, happy life..." I joined in the public outcries (as I had to) but I wasn't totally sure whether I was raging against the oldpub imagery or because I no longer understood what the pictures represented.

All this was replaced again with the same marching music, only occasionally interrupted by reports of bombs or rockets from Airstrip Two, or news of further progress towards the revolution.

I drank my beer, and left the glass exactly where it was. The barista would collect this a few hours later; this was done to keep the newpub unclean or untidy, so as to be seen to be busy and thriving.

This trend was in the model of the West Atlantic coffee houses pre-revolution and was agreed by The Party to be doubleplusgood. My glass was only then consigned to the memory hole.

As I left, I thought I caught the eye of a colleague or neighbour; I immediately turned away. If this was seen by anybody else or the telescreen, either of us could be reported and expect a visit

during the night.

I returned home and found my hallway smelling of the familiar cabbage and old mats. I was just in time for the Physical Jerks. "Arms bending and stretching!" the lady rapped out. "Forty to fifty group! Take your places, please, take your time by me. One, two, three, four! One, two, three, four! Come on, Comrades, put a bit of effort in!..."

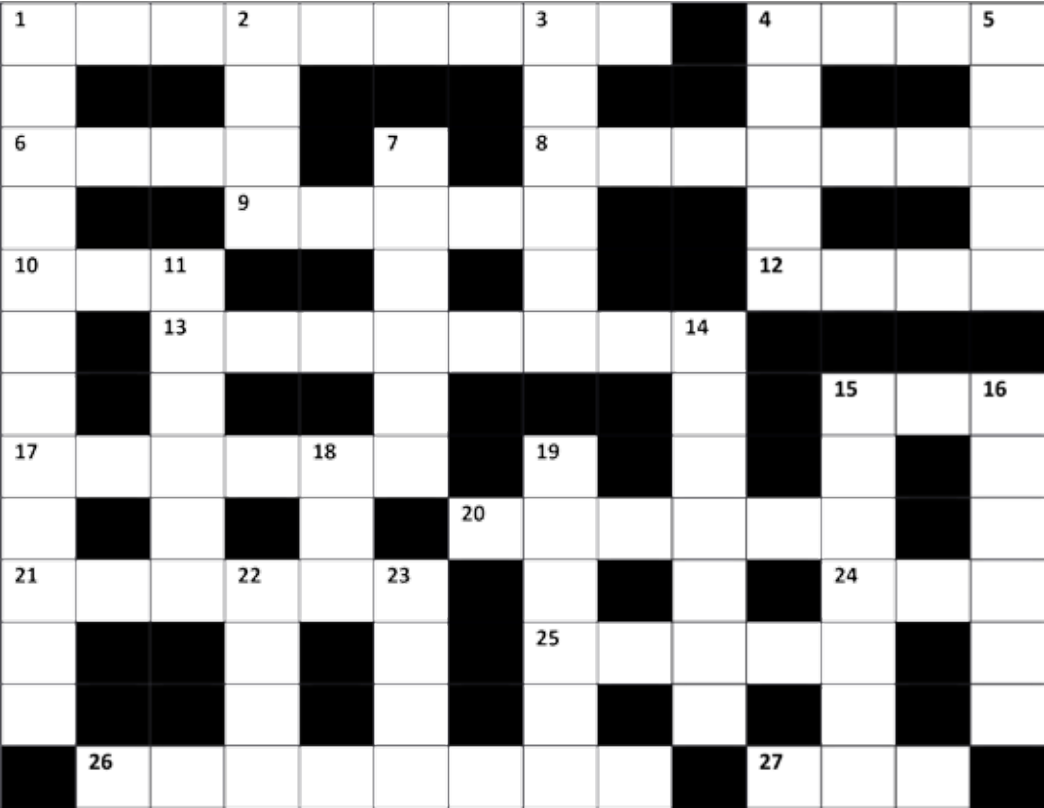
My fitcam indicated that I was behind the required rate and I was in danger of coming to the attention of the lady in the tunic on the telescreen.

I redoubled my efforts, but it was no good and in a hideous coughing fit, I collapsed on the floor (out of sight of the screens) and eventually hauled myself to bed in readiness for another day in our happy, new life.

Fred Laband



Cambridge Beer Crossword Number 10 by FRED



- Across:

 - 1. North Cambridgeshire brewer of Piston Bob and Armageddon. (4, 5)
 - 4. These spirits are produced in many flavours by an Ely Company. (4)
 - 6. Crafty Beers of Stetchworth make Carpenter's _____. (4)
 - 8. Brewery in Somerset, makers of the cheesily named Gorge Best! (7)
 - 9. An era-defining New England IPA from Brixton? (5)
 - 10. Does any real ale require ice from Germany? (3)
 - 12. White Conington pub serving Adnams beers straight from the cask. (4)
 - 13. Magdalene St inn, offers 10% CAMRA discount. (8)
 - 15. After a few beers, don't drive – catch a taxi _____. (3)
 - 17. Castle Rock Brian Clough (4.2%) is surely a must for all _____ supporters! (6)
 - 20. In celebration of St George's Day, a 4.5% bitter from Banks & Taylor of Shefford: _____ Slayer. (6)
 - 21. Kelham _____ of Sheffield; creators of Pale Rider. (6)
 - 24. Green Jack's _____ Herring is a smokey rich ale...(3)
 - 25. Coastal Brewey (Redruth) produce Poseidon _____ (5)
 - 26. Fulbourn pub, home to one of Cambridgeshire's biggest pub gardens. (3, 5)
 - 27. Extra Special Bitter from Fullers of London. (1, 1, 1)
- Down:

 - 1. New pub at Cambridge Station, but sounds old. (6, 6)
 - 2. Greene King pub in Church Street, Willingham: The _____ of Wellington. (4)
 - 3. Pub on Silver Street, Cambridge, guaranteed to serve Locale including beers from Milton. (6)
 - 4. Ramsgate (Kent) brewer of No. 3, No. 5 and No. 7! (5)
 - 5. CAMRA Supreme Champion Beer of Britain (2018) Broken Dream is produced by this alarming brewer. (5)
 - 7. Komet Bier is a flagship ale for the Great Staughton brewery that had lift off in November 2017. (6)
 - 11. The Eagle in Bene't Street really should have a _____ staircase in honour of Watson and Crick! (6)
 - 14. Suffolk village home to The Star, other side of Newmarket. (7)
 - 15. Lord _____; Dry Drayton brewer of Muddy Duck. (7)
 - 16. Chef & Brewer pub on banks of River Cam just south of Waterbeach. (10% CAMRA discount here!) (6)
 - 18. Central Waterbeach pub with annual beer festival. (3)
 - 19. Village home to The Chequers Gastro Pub. (6)
 - 22. Popular name for pub at corner of Gwydir Street and Milford Street in Cambridge. (4)
 - 23. The village of Reach has a lovely pub situated just near the end of Devil's _____. (4)

Answers to Crossword 9 (Issue 387): Across: 1 Bottisham, 6 Great (Chishill), 9 Haymakers, 12 Spring, 13 Beast, 15 Flag, 16 Flying Pig, 19 Royal (Oak), 20 Gemini, 21 Lion, 23 Turpins, 24 Elm Down: 2 Trumpington, 3 Hare, 4 Mr Bees, 5 Oak, 7 Maypole, 8 Isle, 10 Keg, 11 Incognito, 13 Bays, 14 Tap, 16 Feast, 17 Gaming, 18 Blue, 19 Room, 22 Ark

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