

# ale

Cambridge & District Branch Newsletter Issue 391 February 2019



CAMPAIGN  
FOR  
REAL ALE

**Pub Games: Will Bar  
Billiards Make a Comeback?**

# AWARD WINNING BEERS BREWED IN HERTFORDSHIRE

For 2019 our Monthly Specials will be raising funds and awareness for Gaddesden Row Riding for the Disabled.



WEEKLY DELIVERIES IN YOUR AREA



**TRING**  
BREWERY Co.

Dunsley Farm, London Rd, Tring HP23 6HA



01442 890721



[www.tringbrewery.co.uk](http://www.tringbrewery.co.uk)

## THE WHITE HORSE

1 Market Street. SWAVESEY, CB24 4QG

01954 231665

Tuesday – Sunday Open All Day From Midday, Monday – Open From 5pm

sky sports

Available here



# Pub News

Welcome to Ale 391 and to 2019! Let's hope it is a happy and prosperous new year for all of us!

CAMRA senior officers have started on a good note by announcing the appointment of Tom Stainer as our Chief Executive Officer. Mr Stainer, who joined CAMRA as editor of the national newsletter What's Brewing in 2006, has held a number of senior roles within the organisation. We have every reason to believe his promise to work more closely with CAMRA officers and to offer greater support to CAMRA volunteers. We wish him well.

Still being in a festive mood, I thought I might begin this edition of Pub News with only good news items.



In spite of some local opposition, **Calverley's Brewery Tap**, Hooper St, has been given retrospective planning

permission to operate as a pub. The permission will be reviewed in two years, after which the Calverley brothers hope to have proven that they can "reduce anti-social behaviour and keep noise levels to a minimum for neighbours." The opening hours will be Thursday and Friday evenings 5pm to 10.30pm, and Saturdays 11am to 10.30pm



**The Green Man**, Thriplow is doing well enough to extend its opening hours. Now open all day on

Mondays, with food being served from noon until 9pm, and Sundays until 9.30pm, with food served until 8pm.

Returning to the city, Nick Baraclough, a regular at the **Flying Pig**, Hills Road, has written a

## Branch Diary

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

Sat 9-Feb: Noon-02:30pm. Good Beer Guide Shortlist Marking, Castle Inn, Castle Street.

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

Sat 16-Feb: From noon. Branch Strolling Social around Mitcham's Corner area.

Tue 12-Mar: 08:00pm, Open Branch Meeting, Greyhound, Sawston.

Tue 26-Mar. 08:00pm, Branch Gala Night. Invitation only.

Tue 9-Apr: 08:00pm. Open Branch Meeting, Hoops, Barton.

Sat 13-Apr: From noon. Branch Campaigning Coach Tour.

Tue 14-May: 08:00pm. Open Branch Meeting, NCI, Holland Street.

### For Consumer Advice:

If you have a complaint about goods or services, please contact Citizens Advice for information and advice: Visit the Citizens Advice Website [www.citizensadvice.org.uk/consumer/](http://www.citizensadvice.org.uk/consumer/) Or you can call the Citizens Advice consumer helpline on 03454 04 05 06

Please note: National Trading Standards cannot help members of the public with specific complaints or advice about goods, services or specific businesses.

Copyright CAMRA Cambridge & District Branch 2019. All rights reserved.

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

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

Edited by Will Smith, 32 Lovell Road, Cambridge, CB4 2QR. email:

[will.smith@cambridge-camra.org.uk](mailto:will.smith@cambridge-camra.org.uk)

Photo credits: Paul Treadaway

## To Advertise

To place an advert or enquire about our rate card please contact: Neil Richards - 01536 358670, [n.richards@btinternet.com](mailto:n.richards@btinternet.com) [www.matelotmarketing.co.uk](http://www.matelotmarketing.co.uk)

Copy date next edition 9th February 2019  
Publication date 14th March 2019





history of the pub, entitled "A Disorderly House". The profits from this informative and entertaining book, which is

on sale in the pub, will be donated to charity. Pub Historian and ALE "Lost Pubs" contributor, Steve Linley assisted with the research.



The City Pub Company has told The Cambridge News of its ambitious plans for The **Tivoli**, Mitcham's

Corner. Possibilities discussed with The Friends of Mitcham's Corner include a ground floor bar and "artisan street food" area, first floor crazy golf, and a second floor cinema/function room. It all looks like blue-sky thinking, but you can't fault the company for a lack of imagination.

Managers of the **NCI Club**, Holland Street, recently contacted us. They have registered the club as a charity, and it is no longer open exclusively to private members. CAMRA Pubs Officer Ali Cook took the opportunity to step in "off the street" and was impressed by the set up, and even more by the management ambition to promote real ale. Cambridge branch will be holding our May open meeting in the club.



The **Earl Of Beaconsfield**, Mill Road, has a new landlord. His name is Rob Cook. Welcome Rob!

We will pop by to see you soon.

Party time in The **St Radegund**, King Street, where the licensee has announced that all real ales are £2.00 a pint. The Rad, which is the only



for the quality of its dark ales

Saffron Brewery pub outlet in Cambridge, also offers occasional guest beers and has been noted

## And from our correspondents:

Hi Will,

Happy New Year to you! I had a visit to The **Plough** in Duxford today; the first time since the new landlord took over. His name is Mario. He



lived in the village a long time ago so is well known, beer in good condition, three guest ales on, good to see him

and his wife behind bar, no bar staff, but he no longer does CAMRA discount.

I have also been to **Chequers** in Pampisford



where I had a nice pint of Timmy Taylor's Landlord. Still keeping a good pint in there! Sue and Phil

would welcome a branch visit if you can fit it in.

Thought you might be interested to see the photo I took on a recent visit to the bar in The



Old Inn, Congressbury, Somerset. The pub is known for its scrumpy cider; the ceiling straps are fitted to help the locals to stay on

their feet.

Terry Smith, Duxford



## ANCIENT SHEPHERDS

FEN DITTON

The Ancient Shepherds is a Free Hold, Free House in Fen Ditton, a beautiful traditional pub just a short walk from the river Cam.

We reopened in October 2018 with new management and a new chef.

We pride ourselves on fresh food, good wine, great beer and an eclectic gin selection.

We have six taps offering a variety of craft beers and lagers. We have three hand pumps serving beers from Woodfordes, Adnams, Nene Valley, Greene King and Mighty Oak.

5 High St, Fen Ditton,  
Cambridge, CB5 8ST  
01223 293280



We have several different spaces within the Pub... The Fold Bar – If you just fancy a drink or Snack; The Public Bar – Order your drinks, chat and chill; The Lounge Bar – Informal Dining and Drinking; The Shepherds Kitchen – Informal Dining and Drinking; Outside – A wonderfully rejuvenated beer garden where you can relax in the shade or sun. Dog friendly.

[www.fenditton.pub](http://www.fenditton.pub)

E. [ancientshepherds@fenditton.pub](mailto:ancientshepherds@fenditton.pub)

FB. [Theancientshepherds](#) T. [ancientshepherd](#)

# The Cambridge Blue

## Opening Hours

12-11 Mon – Sat and  
12-10.30 on Sunday

## Food Service

12-2.30, 6-9 Mon-Fri

## *A Real Ale Paradise*

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



Different Real Ales  
sold from 17.07.07 **4212**

85-87 Gwydir Street Cambridge  
CB1 2LG 01223 471680

[www.the-cambridgeblue.co.uk](http://www.the-cambridgeblue.co.uk)



TheCambridgeBlue



@Cambridge\_Blue

FREE  
Wi-Fi



Wylde Skye Brewery, Hadstock Road, Linton, has successfully opened its brewery tap. Open from 5pm-10pm on Thursday and Friday, and from 3pm to 10.30pm on Saturdays. Their website advertises 6 craft ales on tap, two of which are guests and one of which is of limited release.

Old Friends Brewery, Cottenham craft ales are now available in Bacchanalia, Mill Road.



The **Three Tuns**, Guilden Morden is now community owned.

## PUBS FOR SALE

Everard Cole has a long list of pubs for sale or lease in the Cambridge area. The **Carpenter's Arms**, Great Wilbraham, is on offer, complete with building plot for £550,000 Freehold. We understand that Licensee owners, Rick and Heather would like to return to France. The **Jolly Brewers**, Milton, also offered Freehold, has price tag of £695,000.



Buyers interested in the **Kingston Arms**, which is situated within the Golden Triangle of Mill Road, have

been given a wide range asking price of £500,000 - £1,000,000.

Pubs offered leasehold include the very much food led, **The Rose**, Stapleford, and **The Royal Oak**, Barrington, and pubs which have been identified by the vendors as an opportunity to increase food sales, **The White Horse**, Foxton, **The King's Head**, Sawston and **The Three Horseshoes**, Stapleford.

The yet to be re-built **The Jenny Wren**, St Kilda's Avenue, is offered either Freehold or Leasehold, prices on request.

And finally, I received this letter from a keen ALE follower:

Dear Will.

Although not a member of CAMRA I regularly enjoy reading your Branch Newsletters. I wonder if you can help me? I have a good friend who as a result of a progressive illness is confined to a wheelchair. I enjoy taking him out for an occasional pub lunch. He enjoys it too. My difficulty is finding pubs that are 'wheelchair friendly'. By this I mean that there is an entrance that is step free and that the facilities include a disabled loo. I have located a few via the CAMRA Good Beer Guide. Favourites include **The Plough**, Shepreth, **The Cricketers**,



*The John Barleycorn*

Weston, The Three Tuns, Ashwell and **The John Barleycorn**, Duxford. Do you please know of any others that could

accommodate us, say within 20 miles of Cambridge? He enjoys a ride out and supping a good pint. Perhaps the subject would make an article/feature for ALE? Your help would be much appreciated by us both.

Cheers, Ken McLean.

Is your pub an Accessible Local? I'd be delighted to find out if it is. Please contact me: [editor@CambridgeCAMRA.org.uk](mailto:editor@CambridgeCAMRA.org.uk)





# PIG & ABBOT

## Free House and Restaurant

Huntingdonshire CAMRA Pub of the Year 2012

A traditional old country pub and restaurant with a warm and friendly atmosphere. Serving imaginative, freshly prepared food daily with a children's menu available.  
Open all day Saturday and Sunday.

- Real Cask Ales (Adnams, London Pride + 2 Guest Ales)
- Bar meals and à la carte menu available every day
- Traditional Sunday lunch with choice of meat
- Vegetarians and special dietary need catered for

High Street, Abington Pigotts, Nr. Royston, Hertfordshire, SG8 0SD  
Telephone: 01763 853515 Web: [www.pigandabbot.co.uk](http://www.pigandabbot.co.uk)



### TENANCY OPPORTUNITY WITH ELGOOD & SONS THE BLUE BELL, DOGSTHORPE, PETERBOROUGH



VERY ATTRACTIVE PUB CLOSE TO THE HISTORIC CENTRE OF PETERBOROUGH. FAMILY FRIENDLY WITH TWO BARS AND LARGE BEER GARDEN. MAINLY BEER LED WITH SCOPE TO INCREASE THE FOOD OFFER. RECENTLY REFURBISHED.

ELGOOD'S OFFER AN ATTRACTIVE TENANCY PACKAGE WITH LOW IN-GOINGS, COMPETITIVE RENT AND NO TIE ON WINES, SPIRITS AND SOFT DRINKS. OUR TENANTS ARE ENCOURAGED TO DEVELOP THEIR OWN STYLE OF PRESENTATION TO THEIR CUSTOMERS ON FOOD, ENTERTAINMENT, ETC., GIVING A FANTASTIC OPPORTUNITY TO BUILD THEIR OWN UNIQUE PUB BUSINESS.

FOR MORE INFORMATION ABOUT WORKING AS AN ELGOOD'S TENANT, PLEASE CONTACT US ON 01945 583160 OR EMAIL [INFO@ELGOODS-BREWERY.CO.UK](mailto:INFO@ELGOODS-BREWERY.CO.UK)

# Pub Games

Hello Will

I'm David Lloyd from Soham. I'm campaigning for Bar Billiards (BB) tables to make a comeback. I have 4 tables and am trying to find pubs in Cambridgeshire and West Suffolk looking to install a table, perhaps to start a league.

The game was popular in the Home Counties from 1934 onwards. A slow decline in popularity began after the war when pool became the table game of choice. However a few manufacturers continued to survive and a base for the 3-pin table was established in the Home Counties and Thames Valley.

Meanwhile some strange people in East Anglia got it into their heads that 4-pin was a better game. It was usually played on a Sams or later Sams Atlas of Hoddesden table and they predominate throughout Anglia. Whilst the 3-pin version is in a Stuka-type dive, the 4-pin version is holding firm and indeed some southerners are now playing 4-pin during the off season and I guess secretly admit that it is a better game!



Cambridgeshire has been a split county with 3-pin being totally dominant except around the Newmarket and Wisbech areas. The Wisbech area continues with old rules and an old name; 'Snookerette', the name given by an early manufacturer because 'Bar Billiards' was being unsuccessfully copyrighted at the time. Alas the Newmarket area league disappeared with the millennium but I am hoping to strike back.

There's a newly refurbished 4-pin table at the Three Horseshoes in Stapleford and the Townhouse, Ely has just installed a new one. The 3-pin version of the game can be found in Cambridge at the Earl of Beaconsfield (across the courtyard and in the 'Library'), The Empress and the King Street Run, also just out of town at the White Horse, Milton, the White Horse, Swavesey and the Carpenter's Arms, Great Wilbraham.



There are several benefits to BB as the Townhouse has recently found out, from an entrance area of 6 chairs and a pool table, the pub has gone to Bar Billiards and 19 chairs and tables – with plenty of room. The BB table doesn't dominate the room but is happy in a corner. Generally BB tables can't be moved; indeed shouldn't be moved, the shots being far more critical in BB than pool. But a game played on well-swept, re-clothed 4-pin table is something to behold, and soon I hope there will be a few more tables planted around the county

So, if you can help, I'd like to get the word out there that there are some well kept refurbished tables available for the pub trade to rent off me at low, low prices! This isn't for profit as costs absorb everything.

If any licensee would like information, please contact David 'Taffy' Lloyd on 07951010542.

Thanks, Taffy Lloyd



EVERARDS OF LEICESTERSHIRE



## The Ickleton Lion

Tom, Michelle and family welcome you to the historic Ickleton Lion

- traditional pub food done well
- great real ales on tap for you to try
- hub of the community
- regular and varied selection of events
- live music, pub darts, and open air cinema

## Beer Festival

**Fri 5th - Sun 7th July**

Fri 5th evening with Wayne Goodman

Sat 6th live music all day from local bands

Sun 7th family day

Selection of ales available all weekend



The Ickleton Lion, 9 Abbey Street, Ickleton, CB10 1SS

**Tel: 01799 530269**

✉ info@theickletonlionpub.co.uk 🌐 theickletonlionpub.co.uk

📘 Follow us on facebook for more details - theickletonlion



A warm welcome and friendly atmosphere await you at this archetypal country pub.

Greene King IPA, Woodforde Wherry, and two guest beers.

Speciality food nights are a regular feature.

## The Chequers

1 Town Lane  
Pampisford  
CB22 3ER

01223 833220

📘 thechequerspampisford

📘 thechequersinn

✉ thechequersltd@gmail.com

Open: 11am-11pm Mon-Sat;

11am-4pm Sun

Meals: 12-9pm Mon-Sat;

12-2.30pm Sun

# I'm Dreaming of a Belgian Christmas Beer

'Twas the Wednesday before Christmas, when all through Cambridge not a creature was stirring... Well actually Cambridge was pretty busy with late night shoppers, works Christmas outings and people enjoying themselves at the "North Pole" on Parker's Piece. I was finally beginning to feel Christmassy as I posted cards through friends' letterboxes. It got me yearning for one of those delicious Christmas beers that the breweries of Belgium do so well. I was near the Elm Tree (Orchard Street) and it has one of the best selections of Belgian bottled beers in Cambridge. I recalled Yule-times past when I'd spent an evening or two enjoying a few bottles of Belgium Christmas beers there. The time was surely right to enjoy another one. I locked my bike, entered this welcoming back street pub and placed my hat, gloves, jacket and bags on a small table, the only free one in the pub. My thoughts firmly set upon the likes of a St Bernadus Christmas Ale, a Gouden Carolus Noël, or a Delirium Noël, perhaps a N'ice Chouffe, I looked around for the Christmas beers list. Alas, the only lists I could see were their regular list of Belgian beers. I asked: "Have you got a Christmas Beers list?" Sadly: "No just our usual ones."

Don't get me wrong; The Elm Tree sells a great selection of Belgian beers. Licensee Rob is an expert on Belgian beers. He takes his research very seriously and can be relied on to supply bottled gems at all times of year. Beers you've never seen before often from new Belgian breweries you haven't previously come across. In previous years this had been especially true at Christmastime. Sadly that is no longer the case.

I subsequently found out that although for the first decade that he was licensee the breweries that own the Elm Tree, Charles Wells and B&T, had given him a lot of scope to source his Belgian beers from a variety of sources. He must now use the one supplier selected by themselves, and he must also sell a smaller range. I selected a Straffe Hendrik Quadrupel. 11%. It was delicious, but it wasn't the Christmas beer I craved.

I had one more Christmas card to deliver, to Romsey, so once I'd finished my drink I headed to the Royal Standard (Mill Road), another pub that loves Belgian beers.

"Do you have any Belgian Christmas beers?" "I'm afraid not." I settled down to a Chimay Blue, a 9% dubbel that was originally brewed as a winter beer but proved so popular that it's now available all year round.

I headed homewards and called in at the Kingston Arms (Kingston Street). They are free of tie and have a few Belgian bottles in their fridges. Maybe they would come up trumps?

"Have you any bottled Belgian Christmas beer?" "Sorry, no." The only Christmas beer they offered was the Thornbridge TONTTU, a 6% Hoppy Christmas Red Ale. I had a half. Good, but not a Christmas Belgian.

Just around the corner I called in at the



Cambridge Blue (Gwydir Street). Nowhere in Cambridge has a bigger range of bottled beers. Surely they'll have some? Again my luck was out and I settled for a Viven Smoked Porter (7%), which went very well with a packet of roast ox crisps.

Finally home, I had a brainwave. In my garage I had a bottle that would round the evening off perfectly. OK, it's not a Christmas beer nor even



a Belgian beer. It was a beer brewed locally in a Belgian style. It was a 2015 bottle of Elusive Digit brewed by Joe Kennedy at BlackBar Brewery in Harston. Sadly BlackBar Brewery has now gone and Joe is no longer brewing but the Elusive Digit remains (or did before I drank it) a testament to Joe's talent.

**Ali Cook**



**CAMRA PROUDLY PRESENTS**

**400+ CASK ALES, CIDERS & PERRIES, BOTTLED WORLD BEERS, MEADS**

**CRAFT KEG BEERS  
GIN BAR**

**LIVE MUSIC  
FOOD STALLS**



**15th  
DERBY WINTER  
ALE FESTIVAL  
2019**



**20th - 23rd FEBRUARY**

**AT THE HISTORIC**

**ROUNDHOUSE**

**PRIDE PARK, DERBY, DE24 8JE**

**WEDNESDAY  
5PM-11PM**

**THURSDAY-SATURDAY  
12NOON - 11PM**

**FREE ENTRY FOR CAMRA MEMBERS**

(WITH VALID MEMBERSHIP CARD)

**UNDER 26s HALF PRICE - OVER 60s FREE LUNCHTIMES**

(WITH PHOTO ID)

**FOR MORE DETAILS INCLUDING PRICING VISIT**

**[WWW.DERBYCAMRA.ORG.UK/WINTER-BEER-FESTIVAL](http://WWW.DERBYCAMRA.ORG.UK/WINTER-BEER-FESTIVAL)**



# Drinking to the Beautiful Game!

## Jerry Ladell's Premier League Away Day Pub Guide ( Part 2)

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.

### 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.

### Manchester City

Personally I think it is best to stick in central Manchester when visiting the Etihad – it's a 20 minute walk along the canals from Manchester Piccadilly station or 5 minutes in a cab. **The Waldorf** (M1 3AQ) is an excellent venue for real ale, with a plentiful choice to whet your appetite. Food is probably a no-no due in the main that the pub is usually rammed – especially on match-days. Be warned this a noisy venue – plenty of big plasma screens showing the latest sporting events from around the globe. Having said that the locals seemed friendly enough...

### Manchester United

**The Lime Bar** (M50 3AH) is perfectly situated for Old Trafford, a 10 minute walk through the Quays gets you to the stadium. The Lime Bar is a great spot – car parking is pretty pricey though, so be warned – and if you use the Lowry Outlet Mall to park, make sure you take a note of which car park you use and the floor! The bar

has a restaurant area reserved specifically for people who wish to eat but there is plenty of bar area. Numerous big screens show all the latest sports action. When we were there last, they had an al-fresco barbecue on the go – the burgers were awesome. They also had a very decent range of real ales.

### Newcastle United

**The Pitcher and Piano** (NE1 3DX) which is situated on the Quayside overlooking the River Tyne and right next to the iconic pedestrian 'eye' bridge which is a very interesting piece of modern engineering. This place can get very busy during the late summer and spring months due to its location. The beer is decent, with a few real ales to sample plus the usual premium lagers. It is a good 20 minute hike to St James Park and it is all pretty well uphill, so allow plenty of time and make sure you have the energy to climb the 14 flights of stairs to reach the away fan enclosures.

### Southampton

This is a real cracker of a pub and one of my premier league favourites. **The Caskaway Tasting Rooms** (SO14 3DP) is something to behold. Yes it is a micropub but that doesn't hamper your enjoyment. When last there I think they had about 15 ales and 10 real ciders on – you really are spoilt for choice. Add to that the fact that you are only a 15 minute walk from the ground it is the perfect location. The pork pies and scotch eggs are something else. You also get a 20% discount from the nearby pizzeria if that sort of thing floats your boat.

### Tottenham Hotspur

This is a tricky one as they have so many home venues. If you are heading their way before their new ground is ready, central London is your best bet as Wembley is totally devoid of any decent ale houses that I have come across. If you are playing them in the league cup away from home (before their home ground is ready) and the game is being played at Milton Keynes Dons, then I recommend **The Red Lion** (MK1 1BY) at Fenny Stratford. The landlord is a real ale enthusiast and the location – alongside the

Grand Union canal is a lovely setting. It is a 20 minute walk to the stadium though, so again, leave plenty of time. UPDATE: I have to admit the last time I visited this pub was many moons ago – and a lot has changed! The setting is still quite idyllic but I have to say the interior left a lot to be desired – the place was in a poor state and needed a lot of TLC to bring itself back to where it once was. The ciders were still there and they had a couple of real ales but was not a great experience if I am to be honest. Hopefully a one off – if you are venturing up that way though to take in a game at the MK Dons stadium there are better pubs to be had in Fenny Stratford on the main stretch.

If they have eventually moved in to their new ground by the time you get to visit then head to **The Beehive** (N17 9BQ). It's only a 10 minute walk and the natives were pretty friendly when we last visited. The beer was decent, selling the local Redemption Brewery range of beers plus some of the big boy's main stream ales. They have a lovely enclosed garden area to the rear, which is great if playing them in April or May – if their stadium is ready by then! I'm starting to sound like a stuck record aren't I?

## **Watford**

My home turf. You need look no further than **The West Herts Sports Club** (WD18 7HP) when visiting that wonderful town of Watford which is on the outskirts of London in Hertfordshire – we are only classified as a London club when we're doing well (so not very often). The beers are superbly kept and the company is obviously amazingly good – especially if my crew are in. The food is limited but Watford does unofficially own the best kebab house this side of Istanbul – and – it is only a long clearance down the road. The ground is a comfortable 10 minute walk – just follow the merry throng of people wending their way down the back streets of West Watford.

## **West Ham United**

With their recent successful (not) move the sunny climes of Stratford and the Olympic London Stadium the pubs are a bit hard to locate, but if you are persistent, and I am, you will find **Crates Brewery** (E9 5EN) which is a brewery and a pizzeria all in one – both are

home-made – the ales and the pizza's - and by golly they are good. You overlook a somewhat run down part of the Lea river/canal with some rather questionable graffiti adorning the walls of the buildings opposite. It is best not to wear your club colours here, not in fear of being attacked from West Ham fans but on police advice – I've never seen any issues here and the West Ham fans all seem pretty decent people. You are only 10 minutes from the stadium but car parking is at a premium so I would suggest letting the train take the strain if possible.

## **Wolverhampton Wanderers**

Back in the top flight after a few seasons in the wilderness that is known as the EFL. The best pub that is not too far from the ground is The Great Western Hotel (WV10 0DG). The pub is a bit like a Tardis, it looks quite small from the outside but it seems to go on for ever once inside. This is a very busy pub which has built well on its reputation as a provider of premium real ales. The filled rolls are also well sought after. The only word of warning I would give about this pub is that you have to navigate a rather nasty underpass that has in the past been known to attract a few undesirables who seem to think it is quite acceptable to attack innocent passers-by on their way to enjoy a good day out at the football. Don't let these yobs detract you though. If you are a bit more adventurous and don't mind a slight detour, you could do a lot worse than calling into The Sportsman Club (B70 6PP). The pub does some outstanding curries and the beer is well cheap – even if it is all of the gassed variety (no real ale here I'm afraid). Large TV screens showing the main sporting events of the day are numerous. This pub won our away pub of the year, two years running when the Albion were still in the top flight. You can get a tram from Trinity Street right into the middle of Wolverhampton (St. George's) in less than 25 minutes. It's a 10 minute walk from there!!!!

And there it is – my guide to all of the current Premier League football grounds. If I have the time and energy I will update the entries each season. I hope you enjoyed the read!

**Jerry Ladell**

# Midlands Meanderings

An occasional column in which I report on my excursions in the land of my birth (Staffordshire). Warning: may contain curmudgeonliness.

This issue: **Lichfield**.

I tend to investigate a few of the pubs of Lichfield every two or three years, usually on the return home that by some strange coincidence always happens to be the weekend of the wonderful Dudley Winter Ales Fayre. As I'd heard that there was a new micropub to check out, 2018 had to be one of those years. So, bidding farewell to my very understanding mother (whom I was supposed to be visiting – cheers Mom!), I headed off by bus and train to do just that.

This new establishment, the **Bitter-Suite**, is very close to Lichfield railway station, just the other side of the bridge, so that was my first stop.



As you might guess from the look of the place, it is not so much a new micropub as a revived dead pub. The former Bridge Tavern (for that was its name) had lain derelict for some 30 years until 2017, when Martin, Leon and their wives Denise and Claire gave it a new lease of life (alas I was a week too early for their first birthday party). Former pub it may be, but it operates as a bar-less micropub, with a small counter for ordering and table service for the beers drawn from the taproom at the back (*à la* Drayman's Son). There are two rooms: on the left, a room which is child-friendly during the day, more of a dining room in the evening; on the right, the 'proper' bar, where the welcome was very warm and friendly – like the proverbial

living room. Conversation amongst and with the regulars was easy and jovial, and I dipped in and out as the mood took me.

There are five real ales available, plus four real ciders – and of course the obligatory selection of 'artisan' mother's ruin. I suppose for Gladys' benefit I should also point out that it's very dog-friendly, including free doggie treats.

I went for their house bitter, Bridge Strike Bitter, brewed by Burton Bridge, and so named because every so often some giant lorry will misjudge the clearance beneath the railway bridge, with hilarious consequences. Apparently whenever this happens, everyone in the pub gets a free half of said bitter. There was some excitement while I was sat there, as a ripe candidate pulled up at the lights outside – followed by some disappointment as it subsequently made its way unscathed. Nevertheless I decided to stay for a second pint anyway because it was delicious. And to soak it up I ordered one of their pork pies, sourced from the local butcher. In a nod to hipsterdom (not something one readily associates with Lichfield) this came served on a slate, but there was also a small side plate for actually eating it off. This, too, was excellent, up there with the pork pies you can get in the Red Lion, Histon, or the Live & Let Live, say.

I (just) managed to tear myself away before I got too cosy, and headed off to Lichfield's first micropub, the **Whippet Inn**.



Since I took this picture, back in 2014 when it



was all nice and new, it's got a bit scruffier. Now, I'm all for pubs looking a bit 'lived-in', even 'distressed', but it should still look cared-for, especially on the outside. Is it really too much effort to get a step ladder and a bucket of soap and water to wash the moss and grime off the signage? With a bright, shiny new 'trendy' café beer bar sort of thing opening up next door (the 'Beerbohm', whatever one of those is), it really isn't doing itself any favours.

Anyway, I heading inside because I have always found the beer and the atmosphere worthy of the local CAMRA Pub of the Year 2015. From the outside it looks a reasonable size, but this is deceptive as the street corner on which it sits is at a sharp angle and the resulting wedge shape of the interior narrows rapidly towards the back. Seating is arranged along the windows and walls, except for that space occupied by the bar, so it is certainly very 'cosy', and remains popular with a regular clientele. It could do with better ventilation to reduce the condensation on the windows, though, and maybe stop the place smelling of wet towels (unless that was the heady aroma of the latest trendy hop, I find it so hard to tell the difference).

The real ale and cider has recently been joined by keg (about which I will make no further comment). I opted for Hafod Moonlight Porter (cask, obviously), a Welsh brew described as 'roasty porter with subtle notes of coffee, burnt toast and a clean finish'. The condition of the beer was perfectly acceptable, but for me there was too much of the coffee (i.e. some) and the clean finish eluded me – I found it rather treacly and heavy.

Before I forget: also dog-friendly.

With the micros all visited, it was time to check out a couple of the city centre pubs. This is always a bit of a risk on a Saturday evening, I know – and especially so on the first Saturday of December, as I was soon to find out.

Previously a Banks's pub known as Samuel's (after Lichfield native Samuel Johnson), the 18th-century **Angel Inn** was refurbished and restored to its old name a while ago by its new owners, Shropshire brewery Joule's. I paid a visit a couple of years afterwards and was very



impressed. Although the interior is large and long, it's nicely broken up with wood and glass partitions, more traditional in style towards the front, lighter and more airy at the back. Just the place to find a quiet perch and enjoy a very drinkable couple of pints.

It was a bit different on this visit, being packed with pre-Christmas 'revellers'. I grabbed a swift half and eventually found a corner to sit in, but really couldn't bear staying there for very long. This was a shame, as the Joule's Slumbering Monk I was drinking was very good indeed and I would otherwise probably have stayed for another.

Dog-friendly, but probably not on a night like tonight.

And so to the **King's Head**, once my absolute go-to pub in Lichfield.



This 15th-century inn is the birthplace of the Staffordshire Regiment, being where Colonel Luke Lillington raised a regiment of volunteers to fight in the Spanish War of Succession in 1705, and the association remains: not only are the walls decorated with regimental memorabilia, when the lease became available

# Midlands Meanderings continued

a couple of years ago and the pub faced being converted into a B&B, over a thousand veterans chipped in to buy it and save the pub.

A Marston's house, the beer range has never been all that exciting, but I've always found it to be in decent enough nick, and the front bar area with its beams and corners and fireplaces is a comfortable place to sit and drink and have a nose at the old maps and engravings on the wall. This time, though, as with the Angel, it was anything but. It seems to have been redecorated a bit since my last visit, making it brighter and less cosy. It was also full and very noisy, with a large crowd of 'revellers' in the function room at the back caterwauling along to piped Christmas songs. I found some sort of refuge in the side passage and stood in the cold to 'enjoy' possibly the worst pint of Hobgoblin I've ever tasted. I can't remember now, but I think I might even have left half of it.

To be honest I couldn't leave quickly enough,

and I can't say I'm keen on returning in a hurry – not at that time of year, anyway.

Dog-friendly, at least.

Emerged into the cold, checked time: Oh dear, it looks like I'm about to miss the next train! Hmm, what to do? I could either kick my heels on a cold platform for half an hour, or . . .

Back to the Bitter-Suite it was, then, for a final swift half (oh, OK, pint, if you insist, landlord) and a lovely chat with an old boy who still lives not far from where I grew up. I can honestly say that this is one of the nicest places it's ever been my good fortune to sit and sup a few ales in. I feel like an established regular already!

'Bitter-sweet' – yes, that rather sums up this particular trip. The good was very good indeed, the less good would probably have been better on a different weekend. I'll just have to go back again in a year or two to find out.

**Steve Linley**

## PUBS that Offer Discounts to CAMRA Members



The following local pubs offer a discount to CAMRA members on production of a signed and up to date CAMRA membership card: Please ask at the bar for further details.

The Alexandra Arms, 10% off a pint.

The 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.

The White Horse, Swavesey, offers 20p off a pint.

# Join up, join in, join the campaign



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

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



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

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

Join the campaign today at  
**[www.camra.org.uk/joinup](http://www.camra.org.uk/joinup)**

\*Price for paying by Direct Debit and correct at April 2017. Concessionary rates available. Please visit [camra.org.uk/membership-rates](http://camra.org.uk/membership-rates)



**CAMPAIGN  
FOR  
REAL ALE**



# Lost pubs of Cambridge(shire)

Last issue's mystery lost pub was the Volunteer, Trumpington. Having struggled for a few years, being in the 'no man's land' between Cambridge and Trumpington, it finally closed in 2007 and became yet another Indian restaurant. After a number of similar incarnations it closed again, permanently it seems, a couple of years ago and sits forlorn and empty, subject to application for large-scale redevelopment of the site.



But it had not always languished. In 1994, for example, *Pints Worth Finding* described it as a 'thriving pub with one large bar. Frequented by business clientele at lunchtimes and a wide cross-section of society in the evenings. Food, including vegetarian, available at all sessions.' The 1986 *Real Ale in and around Cambridge* guide notes an 'interesting hedge', and the Trumpington Local History Group's website says why: 'the names of the pub and possibly the brewer were cut into the privet hedge to the right of the car park, with considerable topiary skill'.

Like Pete Davis, I only went to the place once, as it was a bit out of my way, but luckily some other people were able to supply a few details about it from the end of the last century.

Going back to the 1990s, John Beresford recalls: '*It used to be the drinking hole of the late-lamented Education Nomads, made up of Cambridge Education Institute and Shire Hall personnel, after games at our home ground of Clare College.*'

And from our Pubs Officer, Ali Cook:

*'My recollections of the Volunteer date back to the late 80s early 90s. I was secretary of Cambridge Cosmos, a Sunday football club. We used to go back to the Volunteer after games where they laid out chips etc. for us to soak up our post match beers. The licensee was Garry Fletcher. He became our club president in summer 1989. Garry, who had one artificial leg, was very much into sport. He used to employ South African cricketers at the pub so they could play for one of the local clubs. I heard stories that Garry also used to play cricket. Apparently he'd only wear one pad, on his real leg, and would stride down the wicket and play the ball off his artificial leg.*

*'I remember that we once held an end of season event at the 'Volley'. It went on quite late and eventually Garry decided it was time for bed. Instead of chucking us out, he left us to lock up when we'd finished. I recall one of our players standing behind the bar throwing bags of crisps to others. One or two cigars followed suit. Garry eventually left the Volley in summer 1991.'*

According to the Victoria County History it was built in around 1859, and presumably the name was inspired by the creation of the 1st Cambridgeshire Rifle Volunteer Corps in 1960. The first recorded licensee that I have uncovered was one Joseph (Joe) Nightingale, formerly a journeyman carpenter and joiner.

At the time, the building was only accessible via the narrow lane that was later to contain Nightingale Cottages (coincidence? I don't think so!), and not from the main road at all. So, not a wayside or coaching inn, just an ordinary beerhouse.

Bit of a character, was Joe. Born in Trumpington in around 1832, in 1856 he married Louisa Moody of Chelsea in the offices of Mr Fetch, St Andrews Street – notably not a church wedding. One wonders if there's an interesting story behind that.

Two years later, still in Trumpington and living with his parents, he doesn't seem to have got on

very well with his sister. *The Cambridge Independent Press* reports:

*'Miss Emma Nightingale, of Trumpington, complained that her brother Joseph had assaulted her, and threatened to do her harm. She said that her brother thought that she had trod too heavily when conveying the water upstairs . . . Emma assured the Bench that her complaint was not made without cause; in fact he had had a "fighting propensity from a boy".'*

The Magistrates, commenting that *'it was a pity that brother and sister could not agree better'*, bound Joseph over to keep the peace and fined him 12 shillings costs.

It seems that Joe moved out in the end (pushed or shoved?) because in 1861 he's living on Mill Road and in 1865 we find him at the helm of the Rabbit, Gold Street.

His first wife died in 1867 and the following year he married Jane Harley. This seems to be around the same time that he moved back to Trumpington to take on the Volunteer because when he applied for a licence in 1869 the magistrates noted that he had been fined for selling alcohol after hours and cautioned him. (He stated, in extenuation, that *'it was not a wilful contravention of the law, but in consequence of a mistake in reading the Act.'* Yes, of course it was . . .)

Thereafter until his death in 1894 he is listed as 'brewer and beer retailer', with a bit of carpentry on the side. One wonders what he put in his beer, because he certainly doesn't seem to have suffered from the proverbial affliction of that occupation: by my reckoning, between his two wives he managed to sire a grand total of 17 (*seventeen*) children!

In the mid-1880s he applied a number of times to have the licence either extended or removed to a building running down to the road, which he seems to have had built expressly for the purpose. It can be seen on OS maps until at least the 1930s. His application in 1885 seems to have been well supported, but a Mr Stretton threw a spanner in the works by pointing out that 'it would be an invitation for the carts to stop at the house'. And, well, we can't have that, can we? Application rejected.

After his death, his evidently very sturdy widow probably carried on in the Volunteer for a short time, but by 1901 she (along with much of her brood) had moved on to the Russian Arms in Cherry Hinton.

Next in charge was the wonderfully named Walter Steggles, an agricultural labourer originally from Felsham, Suffolk. He seems to have had green fingers, as he regularly performed well at the Grantchester Flower and Vegetable Show. Running a pub, however, was not his thing, and a new name, William Wyatt, appears in charge in 1907. Walter returned to farm labouring until his death in 1923.

One week after moving in, William Wyatt was in trouble with the authorities for 'allowing a dog to be on the highway without a collar with the name and address of the owner inscribed thereon'. His excuse was that he was waiting for his licence to be granted before having the address inscribed. He was fined 1 shilling and costs.

And that is all I've got for you, I'm afraid, If any dear readers can help fill in some of the details for the intervening 60 years, I'd love to hear from you!

Right, here's the next one.



Do you remember it? Did you drink there? Do send any interesting memories – or even better, embarrassing anecdotes – to me at [pub-history@cambridge-camra.org.uk](mailto:pub-history@cambridge-camra.org.uk). Don't be shy!

# Apples & Pears - Hawkes Cidery

Hawkes Cidery is on Druid Street, London and is now part of the Bermondsey mile pub crawl (a well-trodden path for real ale and craft beer disciples). It stretches pretty much from London Bridge to South Bermondsey and runs pretty well under the railway in the viaducts below the tracks which lead you to South London and beyond.



Simon Wright, the owner has great plans for the cidery, which moved from the humble beginnings of his home to Druid Street in the early summer of 2017. His plans are for the company to develop along the same lines as those organisations that have hit on the craft ale bandwagon. His cidery, which is the first such company in London relies very much on urban apples – donated by local people and 'gradeout' apples (ones not deemed suitable for the big supermarkets). Simon started selling his product to a pub that a mate of his ran in London and it wasn't too long after that a big chain got to hear of the company and started stocking his cider – and it's gone from there to where they are now.

I popped in to see the cidery, which operates a tap room from Wednesday to Friday evening and the whole weekend. Tom and Megan welcomed me and gave me a brief run through of the process involved in their cider making operation. What interested me most was the small window used for maturation (only two weeks), I was intrigued as to how they managed to produce the cider in such a short time span,

most cider makers let their product mature over the winter. So, the drink they produce is much younger – the taste does not suffer, believe me!

The Bermondsey mile pub walking tour has changed quite dramatically over the last couple of years, there are a lot more small enterprises that have popped up, within a couple of hundred yards you can find five independent little pubs or micro's.



The two storey tap room has the brewing section at the back of the building, which is built into the arches of the railway viaduct. The company have big plans, they have just purchased the next two arches and plan to expand, the tap room will move to a new dedicated home in one of these arches and the brewing plant will occupy one of the others, I believe the other one will be shared between office space and storage but at present they haven't finalised their plans, so all is subject to change.






For now though, they have a large selection of ciders that they have brewed on offer, I counted six plus two guests, a pale ale and stout were also on offer to the unconverted - the ones I sampled were very quaffable indeed.

‘Saviours of Cider’ might be stretching the point a tad too far but you had to be impressed with what they were trying to achieve. We decided a lunchtime session wasn’t sufficient, so we returned later in the day to try some more – the place was very busy but Tom still took some time out to chat more about the cidery, he obviously loves his job.

If you’re into your cider and are prepared to try out the craft cider scene, this place is well worth a visit – it is an easy ten-minute stroll from London Bridge railway station and you’ll also pass quite a few other opportunities to whet your whistle. Anspach and Hobday are a stone throw away heading towards Bermondsey. Give Hawkes Cider a try it will not disappoint. Hawkes Cidery, 92 Druid Street, London SE1 2HQ

Jerry Ladell

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



**CRAFT ALES & LAGER  
FROM NORTH NORFOLK**

THE  
**NORFOLK  
BREWHOUSE**

**norfolkbrewhouse.co.uk**

moongazerale NorfolkBrewhouse

 **THE PLOUGH**  
at Duxford

Welcome to The Plough!  
From Mario and Tracey

- traditional village pub
- five real ales and four draught ciders
- new guest ales every week
- bottled craft beers
- good home made pub food
- traditional Sunday roasts
- pub games - darts, crib

Open for drinks  
11am-11pm Monday-Sunday

Food served 12-2.30pm  
Monday-Saturday,  
12-3.30pm Sunday



Plough, 57 St Peter’s Street, Duxford, CB22 4RP  
01223 833170 theploughatduxford  
theduxfordplough01@gmail.com theduxfordplough.co.uk

**THE MILL**

CAMBRIDGE  
CB2 1RX  
01223 311829  
info@themillpubcambridge.com

**8 HAND PULLS  
REAL ALE,  
CIDER &  
CRAFT BEER**

**FRESHLY  
PREPARED  
FOOD SERVED  
DAILY**

**DOG FRIENDLY**

**VINTAGE VINYL  
PLAYED ON  
OUR  
RADIOGRAM**



**CAMRA CAMBRIDGE & DISTRICT  
PUB OF THE YEAR 2015**

CAMRA AWARD WINNERS 2013, 2014 & 2017

10% DISCOUNT FOR ALL CAMRA MEMBERS ON CASK ALE

# Paws for thought. The wonderings of

I hate bugs! When I was a puppy I used to snuffle them out of the vegetables on my male human companion's allotment and crunch them up. I soon learned that no matter how brightly coloured they are, they taste very bitter, and I always had to spit them out. My male human said it was a good job I did because they might have made me ill. He was right too, because just after the Christmas holiday period both he and my female companion went out and caught bugs and couldn't get out of their beds for two days. My male human wrote to his work colleagues and to his CAMRA friends and told them not to worry because I would look after them. How silly he is! Everyone knows I can't cook.

I hope you all had a lovely Christmas and New Year. We did. My female human's birthday falls between Christmas and New Year. We try to make it a special day by going for a long walk. This year we caught the guided bus to Fen Drayton Lakes and then walked along the River Great Ouse to St Ives. It was a lovely sunny day and I took a dip in the river. I love to swim. St Ives is full of dog friendly pubs. I like them all, but this time we stopped in **The White Hart, Sheep Market**, because my male human fancied a pint of Fullers London Pride and "They do a really good roast dinner."

We popped into Waterbeach to say woof to Andy Lane, who is the landlord of **The Sun**. This is a great little pub. My male human says the beer is always good.



Waterbeach is close to the river, so there are a lot of good walks to be found, both along the riverbank, and across the river to Horningsea, Lode, and Quy Fen.

Word was given to us by our friend Craig that **The Fort St George, Midsummer Common** is



dog friendly, and that Sheree, the new landlady, would love to meet me. We dropped in after a long run on the common and I was a bit damp, but she still gave me a

big cuddle and a doggy treat. My humans said that the quality of the beer had improved too. We'll be going there again!

A trip to Midsummer Common is never complete without a visit to the doggy treat jar in **The**



**Hopbine, Fair Street.** On this occasion I was recognised by a pub customer called Debbie. I asked if she would like to have her picture taken with me. Of course she

said, yes.

# a pub going dog



Another of my favourite landladies is Sue, the Landlady of **The Chequers, Pampisford**. Unfortunately, she and hubby Phil were out when we last visited, but we were happy to meet up with Ale correspondent, Terry Smith.

Here Terry is giving me a treat taken from the bar.

Later, in **The Mill, Mill Lane**, I was surprised to



see a new person is in charge. His name is Stevie, he is 4 months old and he is a red Labrador. He gets on well with The Mill's other pub dog, a Jack Russell Terrier called Seymour. They are very nice dogs and they try not to

interfere as they oversee the work of their male companions, Pub Manager and Deputy Manager, Andy and Dylan.

My Uncle Roger is a regular drinker in **The Red Lion, Histon**. Sometimes we walk along the guided bus way cycle path and meet his daughter Amy there for lunch. Amy is my best human friend and I have an immediate compulsion to roll onto my back and make little



squeaking noises whenever I meet her. Here I am guarding her half of cider.

Only one side of The Red Lion is dog friendly – the other room is carpeted and is used by regular customers, but

Landlady Sheryl loves dogs and the pub offers a CAMRA discount on its very good beer.

Woof for now

**Gladys Emmanuelle**



The  
**Six Bells**  
• Fulbourn •

**Six real ales at all times,  
two constantly changing  
guests, plus one real cider**  
**Great home cooked food  
(local 'Game' a speciality)  
and bar snacks**

**CAMRA  
Pub of the  
Year 2008**

**Free WiFi**

9 High Street, Fulbourn, CB21 5DH Tel. 01223 880244  
[www.sixbellsfulbourn.com](http://www.sixbellsfulbourn.com)



# National Beer Scoring System

If you are a CAMRA member scoring beer in pubs you visit is a New Years resolution worth keeping! Every score submitted helps to decide whether or not a pub should be included in The Good Beer Guide

## And it's really easy!

The National Beer Scoring System (NBSS) is a 0-5 (0 = No cask ale available) point scale for judging beer quality in pubs.

It has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and also monitor beer quality by encouraging CAMRA members to report beer quality on any pub in the UK.

If you are a CAMRA member, we want you to tell us about the quality of beer in the pubs you visit.

If you are not a member, why not join Europe's most successful consumer organisation?

As an incentive, when you score a beer you get entered into a prize draw to win free CAMRA books!

## How do I score my beer?

**You can score your beer online at home or if you have a smart phone in the pub!**

To submit your scores visit <http://whatpub.com>. Log into the site using your CAMRA membership number and password. Once you have agreed to the terms and conditions and found a pub on the site, you can start scoring. You can find out more at <http://whatpub.com/beerscoring>

## What do I need to record?

- The location and name of the pub (WhatPub mobile can work this out!)
- The date you visited the pub
- A score out of 5
- The name of the beer (this is optional)

## What do the scores mean?

0. No cask ale available.

1. Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment.

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really

noticing.

3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4. Very Good. Excellent beer in excellent condition.

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

## What if I can't decide on a score?

The NBSS allows you to enter half scores.

## How do I score a beer I don't like?

Ideally a beer should be scored to reflect how it has been kept. This is known as its "condition". However the ability to distinguish between beer that is in poor condition, is unpalatable to our tastes but is meant to taste like that, or has been poorly made is going to be difficult for the untrained taster. In these cases it is better to score the beer as it honestly tastes to you. After all even if you don't like carrot and coriander ale, others may well do and therefore score it higher.

## How do I ensure I am scoring appropriately?

It is important to realise that the scale is not linear. Only 0.5 and 1 indicate poor beer. This allows a wider range of scores for beer that is anything from uninspiring to perfection in a glass. Most worthy Good Beer Guide pubs tend to score either a 3 or 4 for their beers. Bland, uninspiring beers score a 2 and a 5 is something given once or twice a year. It is always worth reminding yourself of the descriptions associated with each of the numbers.

## How do I edit my scores?

To edit your scores go to

<http://data.beerscoring.org.uk>.

## Beer Scoring Cards

We don't all of us carry around note books and pens, and not everyone has a smart phone so we have printed a page of wallet sized beer scoring cards (opposite page) for you to copy and complete, ready for you to submit when you return to your computer.

**0 No real ale.** No cask-conditioned ale available

**1 Poor.** Beer that is anything from barely drinkable to drinkable with considerable resentment.

**2 Average.** Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

**3 Good.** Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

**4 Very Good.** Excellent beer in excellent condition.

**5 Perfect.** Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

#### CAMRA National Beer Scoring Scheme

Surveyor \_\_\_\_\_

Mem.No. \_\_\_\_\_ Date of survey \_\_\_\_/\_\_\_\_/\_\_\_\_

Pub \_\_\_\_\_

Location \_\_\_\_\_

GBG County/Area \_\_\_\_\_ Score 0-5 \_\_\_\_\_

Beer \_\_\_\_\_ (optional)

# On My Bike

Pubs Officer Ali Cook continues his tour of Cambridge and District area pubs

The last Sunday of 2018 was clear and dry so I pointed my bicycle westwards to visit three more pubs that are on our 2019 Good Beer Guide shortlist.



My first stop was the **White Swan** in Conington. It was still very festive. A roaring fire complemented

the Christmas cards and festive decorations. It seemed pretty busy too though licensee Neil told me it was quiet compared to how it usually is on a Sunday lunchtime. I approached the low bar and was faced with a choice of four beers direct from the cask. Three were from Adnams: Southwold Bitter, Ghost Ship and Tally Ho. There was also St Austell Tribute. All beers were £3 a pint. I had a half of each of the Adnams ales. The Tally Ho was so enjoyable that I had a second half!



I then cycled on to the **White Horse** in Swavesey, which was looking very smart in its new livery. I received

a warm welcome from licensee Darren. I enjoyed halves of the Long Man Best Bitter, Upham's Punter and Shepherd Neame Master Brew, freshly on after the Adnams Ghost Ship finished.



Time to cycle on, via the St Ives - Cambridge busway cycle route, to the **Black Horse** in Rampton. I had

barely got in the door before I was recognised by pub regular Steve. He teased me that we had mis-located his local to Cottenham in the last edition of ALE. We had spotted the error but not before it had gone to press (It is corrected in the on line version – ed ). Steve also introduced me to Harry who I hadn't previously met. I was asked for my opinion on race spiles as opposed to soft and hard spiles. I am in favour of them as they keep more of the beer's own CO2 in the cask and hence the beer keeps its condition for longer. Harry told me that they had some but they were playing up. I suggested stripping them down in case beer had got into them making the mechanism stick. The Black Horse (in Rampton) gets its cask ales in pins, which are half the size of firkins (4.5 gallons rather than 9 gallons) as this allows them to get through a cask in good time. I had a half of Woodforde's Wherry, which was nearing the end of the barrel and an enjoyable Wolf Golden Jackal.

It was time to head back to Cambridge again using the cycleway as far as Histon before heading South on Histon Road. My final destination was a pub that isn't on the Good Beer Guide shortlist. In fact it's a pub that isn't



often mentioned in ALE, the **Grapes**. It deserves a bit more attention then it gets. There's always a welcome

here. The front room area is comfy but most important of all, despite the locals often favouring the cold fizzy stuff, in my experience the ales are well kept. It's a Greene King pub so IPA and Abbot are regulars. They also offer a third beer, which is usually taken from the Greene King guest Ale list. This time it was the seasonal Fireside. I enjoyed a half of that whilst sitting beside the open fire and followed it with a half of Abbot Ale.

Ali Cook



# LIVE MUSIC AT THE GREEN MAN GRANTCHESTER

[www.thegreenmangrantchester.co.uk](http://www.thegreenmangrantchester.co.uk)

Facebook: @GreenManGrantchester

Instagram: greenmangrantchester



Come fill your belly, have a pint & settle  
down for some stonking live music every

Friday 8pm til 10pm

Sunday 5pm til 8pm

For full line up check out our event page

[www.thegreenmangrantchester.co.uk](http://www.thegreenmangrantchester.co.uk)

We are vegan, gluten free, cardigan & dog  
friendly!!

Keep your eyes peeled for details on  
our beer & music festival  
Friday May 3<sup>rd</sup> til Monday May 6<sup>th</sup>  
More to be announced soon....

Present this token for 50p off a pint of Crafty  
Beers Carpenters Cask during live music hours  
only.... Only 1 voucher valid per person per  
pint....offer ends 1/4/19

# The Farmers • Yaxley

SO MUCH MORE THAN A CARVERY...

**Succulent Roast Meats**

**All Day Grill Menu**

**Homemade Desserts**

**Veggie Options**

**Daily Specials Boards**

## **SATURDAY BIG BREAKFAST**

from 8am - 11am

Start your Saturday with a full  
English

**Only £5.95**

**Four Changing  
Real Ales**

**Premium Lagers**

**Great Wines**

**Coffee**

**Tea**

**BOOKINGS FOR  
VALENTINES &  
MOTHERS DAY  
(31<sup>ST</sup> MARCH)  
NOW BEING  
TAKEN**



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

200 BROADWAY, YAXLEY PE7 3NT

TEL: 01733 244885 WWW.THEFARMERSYAXLEY.COM

THEFARMERS@BTCONNECT.COM