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Cambridge & District Branch Newsletter Issue 393 June 2019



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Pub News

Welcome to ALE 393. It would be remiss of me to not begin by congratulating all of the winners of the Annual Cambridge CAMRA pub awards. Special congratulations to branch Pub of the Year, **The Chestnut Tree, West Wrattling**, and Cider Pub of the Year, **The Plough, Shepreth**. Further good news for The Plough, which it has been announced is the County Cider Pub of the Year. The pub will now go forward to the next round of judging and, in my opinion, has a good chance of becoming East Anglia's Cider Pub of the year.

There is potentially some good news included in the local plans of both Cambridge City and South Cambridgeshire District Councils. Policy 76 of the Cambridge Plan promises to protect public houses:

"The loss of a safeguarded public house including its site will only be permitted if it can be demonstrated that: a. the public house site is no longer needed within the community as a public house or other form of community facility.... b. that all reasonable efforts have been made to preserve the facility ...that it has been proven ... that it would not be economically viable to retain the building or site... and c. that it has been otherwise demonstrated that the local community no longer needs the public house and alternative provision is available in the area."



I do wonder how the defence of pubs like **The Hopbine, Fair Street, Cambridge**, denied

recognition as an Asset of Community Value by the same council, which this year closed because the landlord would not offer more than a short-term lease, and must be considered to be under threat, will stand in light of this.

South Cambridgeshire District Council is equally as strong in its protection of pubs:
"1) Planning permission will be refused for

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-June: 08:00pm. Open Branch Meeting, Wylde Sky Brewery Taproom, Linton

Tue 9-June: 08:00pm. Open Branch Meeting, Ancient Shepherds, Fen Ditton

Tue 13-August: 08:00pm. Open Branch Meeting, Chequers, Pampisford

Tue 10-September: 08:00pm. Open Branch Meeting, Hare and Hounds, Harlton

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proposals which would result in the loss of a village service, including village pubs, shops, post offices, banks and building societies, community buildings and meeting places, sports venues, cultural buildings, places of worship or health facilities, where such loss would cause an unacceptable reduction in the level of community or service provision in the locality."

As with the Cambridge City policy, there is a proviso or two:

2. The following matters will be considered in determining the significance of the loss: a) The established use of the premises and its existing and potential contribution to the social amenity of the local population; b) The presence of other village services and facilities which provide an alternative, with convenient access by good local public transport services, or by cycling or walking; and how these remaining uses will cope with displaced users; and any unacceptable impact of those alternative services or facilities; c) The future economic viability of the use including the results of marketing of the premises for a minimum of 12 months at a realistic price and in appropriate cases financial information.



Fowlmere to be converted into a Child's Day Nursery, though probably the Parish Council's support for the change of use sealed the pub's fate.



Clause 2 may have influenced the decision in December 2018 to allow **The Queen's Head** in

Staying in Fowlmere, **The Chequers** is under refurbishment and will be closed until early June.

New owners Chris and Rebecca will oversee the work whilst continuing to run the award



winning community pub, **The Green Man** at Thriplow. Our

understanding is that they will manage both pubs, which can only be good news for the South Cambridge villages.

If the following Facebook message, posted in April, is anything to go by, things are looking up in Sawston.



*"Hi Folks. We are the New Owners at **The Greyhound** and we hope we will be able to keep you all entertained*

over the next 10 years or so? We will update you on what's happening, but basically the kitchen and garden and restaurant are undergoing improvements, starting on Monday coming, so it will be a few weeks before we are in a position to offer food. Your New Landlord and Landlady are PJ and Cheryl." We have had reports that the kitchen refurbishment is now completed and food is now being served.



The Three Horseshoes, Stapleford also has a new landlord called Chris. Leaseholder Chris Diogenous who took over the pub in April promises to maintain the quality of the beer, whilst improving food sales.

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Pub News continued

News now from two of our South Cambridge Correspondents.



Harry Bowyer wrote to tell me how much he enjoys the new comedy evenings being held in **The Crown**, Linton.

The pub now offers a 10% CAMRA discount on its house beer (usually Hardy and Hansons bitter).



Terry Smith has been extolling the pleasures of drinking in **The Chequers**, Pampisford. There is, he

tells me a steady supply of quality guest ales, including Timothy Taylor's Boltmaker.

Heading north of Cambridge, we come across a number of village pubs still on the market. Our Pubs Officer, Ali Cook, reports:



*"The freehold of the **Three Tuns**, Fen Drayton is on the market for £385k. It is the sort of pub you see on*

chocolate boxes. Greene King recently spent a lot of money on it but it's the sort of building that will always need money spending on it. If only GK had given Lois & Frances more freedom they'd still be there."



Lois and Frances have moved to Everard's owned, **Rose and Crown**, Histon, and by all accounts are doing very well.



The Fox, Bar Hill



The Willow Tree, Bourn

Other pubs north of the city seeking new tenants or owners, which are still trading, include, **The Fox**, Bar Hill; **The Willow Tree**, Bourn; **The Travellers Rest**, Chittering; and **The Lazy Otter**, Stretham.



The Jolly Millers, Cottenham, remains closed and has a £475,000 price tag, including fixtures and fittings.



It has been reported in the *Cambridge News* that **The Med**, Perne Road is to re-open as a combined

Chinese restaurant and pub. We welcome the retention of pub status.



The Old Spring, Ferry Path, which has a tied lease with Greene King, has been listed as "under offer".



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The lease for **The Snug, Lensfield Road** is on the market for £90,000.



This, and its sister pub **The Snug, East Road**, also recently listed, are the only pubs (with a history of being pubs) in Cambridge that do not sell cask ale.

And to finish on some good news, especially for fans of Craft Ale. BrewDog have announced that they will be moving into 15 Bene't Street, placing it within hopping distance of the **Cambridge Pint Shop**, and across the road from the much improved **Bath House**. The latter now offers a 10% CAMRA discount.

Events List with thanks to Pints and Pubs
<https://pintsandpubs.wordpress.com/>

MAY :

20-25 Cambridge Beer Festival, Jesus Green
24-26 Beer Festival, Tickell Arms, Whittlesford
31st MAY – 2nd JUNE Northampton Beer Festival

JUNE:

6 Orbit Beers Tap Take Over, Blue Moon, Cambridge
27-30 Willingham Craft Beer Festival, Ploughman Hall, Willingham, Cambs

JULY:

4 North Brewing Tap Take Over, Blue Moon, Cambridge
5-7 Beer Festival, Ickleton Lion, Cambs
5-7 Beer Festival, Haddenham, Cambs
13 Shelford Feast Beer Festival, Cambs
26-28 Alexfest, the Alex, Cambridge



MILTON



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Pub Awards

On Tuesday 27th April the CAMRA Gala Awards Ceremony took place at the NCI Club in Cambridge.

Cambridge CAMRA Pub of the Year and Community Pub Of The Year (Rural) The Chestnut Tree, West Wrattling



Originally a thatched building which burned down in the 1870s, The Chestnut Tree was rebuilt in an

impressive Victorian style. More recently it has been extended to become the roomy pub that it is today.

The pub was acquired by Rachel and Peter from Greene King in 2012, they regularly serve Greene King IPA and three changing guest beers mainly from micro breweries, including beers from local suppliers, which are always served in immaculate condition. One cider is always available, going up to two or three in the summer.

The pub hosts darts, pool and pétanque teams. At the very heart of the community, its beer festival and other events raise funds for local good causes. It is one of the few pubs in the Cambridge and District area which still has an off sales door with a serving hatch in the entrance hall, and there is small lending library in the saloon bar.



Cider Pub of the Year The Plough Shepreth

Presented by Jerry Ladell, CAMRA Branch Cider Officer



For the second year running this award was won by The Plough at Shepreth and richly deserved it was too. Tom

Canning the man mainly responsible for the pub winning this prestigious award, gave, what can only be described as 'a very amusing acceptance speech' when presented with the commemorative certificate. In between his diversifications regarding other nearby villages and pubs in general he did have some very serious comments to make about cider and perry – he urged more pubs to look into the regular supply of these wonderful drinks, he also recognised and acknowledged the presence at the awards night of a couple of the region's best regarded Cider makers – those being Simon Gibson (Simon's Cider) and Rob Muggeridge (The Cambridge Cider Company). I can only echo what Tom said and implore more pubs to follow his lead and start supplying more real cider for their customers.

When I visited the Plough earlier in the year to



evaluate the ciders on offer, I was blown away with the number of ciders that were on sale and the fact that a large percentage were locally produced. The pub is now offering over 20 ciders and perries.

New or Improved Pub of the Year 2019 (Rural) - The Black Horse, Dry Drayton



After being closed for over 18 months the Black Horse was bought in 2017 by new owners Colin and Amanda O'Neill, who had never before owned or been in charge of a pub. Enlisting the support of the local community, especially of a local builder, they spent 9 months making improvements, before reopening on 19th May 2018. It is now an archetypal village community pub. Serving everything from tea and cake to fine beer and pub food. It has an open feel about it, but still manages to maintain a village pub

atmosphere. There are currently two beers on offer, one from Adnams, the other doesn't have to travel far as it is supplied by Dry Drayton's own Lord Conrad's Brewery



New or Improved Pub of the Year 2019 (City) - The Old Ticket Office



When it opened its doors on Friday 8th June 2018 The Old Ticket Office became the seventh City Pub Company owned outlet within Cambridge. There is a distinctly continental feel about the exterior of the pub. The outside seating looking across Station Square is reminiscent of supping in an Italian

piazza. But the interior is distinctly British. Small booths, surrounding a crowded platform-like open bar, and walls painted LNER green, give this pub the feel of a traditional station bar - even though it only recently became one.



Five hand pumps supply a changing list of guest real ales, and there is a large range of craft ale and cider taps. Beers on offer include

those brewed by the Cambridge Brewing Company at sister pub the Cambridge Brewhouse as well as others from regional small breweries.

LocAle Pub of the Year (City) The Haymakers, Chesterton

This category celebrates those pubs in our district that serve beers from local breweries on a regular basis.



The Haymakers reopened in April 2013 after being closed for two years. Being Milton Brewery's

second pub in the city, and arguably the brewery's most prestigious brewery tap, it is an obvious "shoo in" for a LocAle award. But



landlady Liz, who told us that in 2013 she lived upstairs whilst the builders were still working, is also keen to promote

Pub Awards continued

other local breweries, so it is not unusual to find examples of Moonshine beer, or beers from Fellows Brewery (when Mark is brewing) beers, in addition to (what feels like) the whole range of Milton Brewery beers. All beers are, of course, served in excellent condition.

LocAle Pub Of The Year (Rural) The Green Man, Thriplow



The Green Man was purchased by villagers in 2013. There followed some interesting times,

resulting in a few changes of management as the pub struggled to meet its new owners' needs. That changed four and a half years ago when Chris and Rebecca made themselves at home. The pub is a perfect balance of village bar and restaurant. It has established a reputation for good food, and for serving locally brewed beers brewed by smaller breweries. Situated by the village green in a chocolate box village which is famous for the annual Daffodil Weekend.



Young Members Pub of the Year Calverley's Brewery Tap

Presented by Daniel Maycock, Branch Young Members Officer.



Located in a former stable and garage close to Mill Road, Sam Calverley's brewery was established in

September 2013. In late 2015 it began to open each Saturday for off sales and later also for on



sales. This proved to be very popular and opening hours were

extended to include Thursday and Friday evenings and all day Saturday. Craft beer dominates, but there is usually one cask beer available. The bar is in the same room as the brewing equipment with tables in a side room and others outside. They also have seating in one of the outbuildings. Other outbuildings remind you that the site once housed a working garage..



Calverley's Cask Porter was awarded Silver in the CAMRA Champion Beer of Britain (Winter) 2019.

Community Pub of The Year (CITY) The Dobblers Inn



back to then, it is now a Charles Wells back street boozer.

The Dobblers Inn was once part of the CAMRA Investments portfolio and most of the decor dates



Landlady Emily enjoys serving good beer and has introduced occasional ale and cider festivals and beer tasting, “meet the brewer” events. It is a true community local with regular customers drawn from all walks of life. This pub is very big on sport, both in

terms of showing events on TV and in being HQ for many teams - football, cricket, darts, cribbage, and pool. It is also known for its open microphone evenings and for its many fundraising events.

Real Ale Champion 2019 Ron Buchet

Presented by Will Smith

It is difficult not to be over indulgent with praise when describing the work that Ron Buchet has been involved in as a member of CAMRA. He has been an active member for over 30 years. In this time he has taken on many significant

roles. He was a member of the National Executive and Regional officer, and most importantly for us, he played a significant part in helping the Cambridge Beer Festival to evolve into the signature event it is today. Though still a young man, he announced in 2018 that he was retiring from beer festivals.

It seemed a fitting tribute to issue this award – the giving of which has been long overdue.

Dog Friendly Pub of the Year 2019 The Mill, Cambridge



From Gladys Emmanuelle: GRRR Grrr, Woof Woof Grrr, Woof Grrrr. Translation: I must say that I was surprised to

see a new person is in charge of The Mill when my human took me there for his regular Thursday drink. His name is Stevie, he is 4 months old and he is a red Labrador, and things have improved very much since he has become the boss. There is a big sign outside the pub saying that “Dogs are Encouraged”. There is always water available for my canine friends to drink, much needed after we have had vigorous play on the nearby meadow, and occasionally I have welcome some juicy titbits being sneaked out of the kitchen for us to try. All of the regular customers seem to have dog treats, and whenever I visit this pub, I know I am going to be loved. Stevie gets on well with the 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.

Pub Awards continued

Lifetime Achievement Award Horace, Lynn and Hugo White The Six Bells, Fulbourn



This award is given in recognition of an individual's exceptional services to the Community Pub and drinks

industry in the Cambridge and District area. This year the award goes to a rather modest publican, who was reluctant to accept the award on his own behalf, saying that the accolade really belonged to his wife Lynn and his son Hugo. In 1993 they took up the tenancy of their Tolly Cobbold village pub because they liked to drink there. At the time Horace knew nothing about the pub industry – rumour has it that he gave up a job in the Tax Office to become a landlord (Not a bad move if it is true). Son, Hugo who had 4 months experience working in a Cambridge college bar, was considered to be the expert so he too became a licence holder, and the duo, with stalwart support from Lynn began to create an iconic village community pub. Over the years, the pub has suffered a number of changes in pub ownership – it is currently included in the Heineken Star pub estate – but the family has always managed to serve a steady stream of interesting and well-kept beer, alongside a menu of wholesome pub food. It is very much the hub of the community, and its excellent reputation, along with the respect held for its landlords, travels much further afield than just the village boundary.

Club of The Year 2019 Bottisham Community Sports and Social Club.



Up until last year this club was called The Bottisham Royal British

Legion Club. It was possibly the fifth oldest branch in the country. In 2018 the branch membership voted to end their allegiance to the Legion and changed the name of the club, though they will continue the support the Royal British Legion, including with the Poppy Appeal. The club is a smart and comfortable modern, single story building with adjoining bowling green and car park. It has a main hall, often used for events and functions, and a



smaller room for drinking and chatting. Always a source of well-kept real ale, the club steward and committee excel themselves hosting an annual beer festival every September. Cambridge & District CAMRA Club of the Year 2017 & 2018. So winner of this award for an

unprecedented third year running

Dark Ale Pub of the Year 2019 The Live and Let Live, Mawson Road

This pub is situated on a discreet backstreet corner just off Mill Road. Simply furnished with rickety tables and chairs, plus a few barstools at one end of the wooden bar. It is a pub for contemplation, and conversation - usually both of them centred around the consumption of ale and cider. It is a drinker's pub, and landlord Pete is proud of that. Regular beers on offer include Nethergate Umbel Ale and Oakham's Citra. There is often a second Oakham (frequently Green Devil) and, most importantly there is always a very interesting mild or stout, alongside three changing ciders or perries. Always of course, served, in immaculate condition. It is a favourite pub of the Cambridge CAMRA branch committee and is long overdue an award.

- Nine Cask Ales and always a Mild ale available
- Lilley's and Westons Ciders available plus various guest ciders
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The Brook, Brookfields, 10% off a pint
The Cambridge Brewhouse, King Street, 10% off Cambridge Brewing Company Beers.
The Fort St George, Midsummer Common, 10% off a pint.
The Emperor pub and Latin Tapas bar, Hills Road, 20p off a pint.
The Golden Hind, Milton Road, 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.
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The Red Lion, Histon, offers 40p off a pint.
The Plough & Fleece, Horningsea, 10% off a pint.
The Crown, Linton, 10% off house beers.
The Black Horse, Swaffham Bulbeck, 10% off food and real ale.
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**CAMPAIGN
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Digging Digfield Ales

A beery stay in the East Northamptonshire countryside

Rural East Northamptonshire was the perfect spot for a weekend break, with its pretty villages with stone cottages, medieval churches with tall slender spires, village greens with red kites circling above - and of course, its traditional country pubs. This region, and neighbouring Rutland, just over an hour's drive from Cambridge, feels like a secret Cotswolds but without the hordes of visitors.

After having sampled Digfield beers at Booze on the Ouse in St Neots the previous weekend, brewed in Barnwell, East Northamptonshire, and having always enjoyed beer from Nene Valley Brewery in Oundle and The Grainstore Brewery, Oakham, we were looking forward to trying them on draft in their local area.



Our first pub of the trip was **The Shuckburgh Arms**, in the attractive village of Southwick, about three miles north west of Oundle. 'The Shuck' is the home of the World Conker Championships, which we have previously

attended but in its former location on Ashton village green, Northants (and incidentally, that's the place where we first ever came across Digfield Ales, when we had a tasty Fools Nook, a refreshing fruity and mellow golden ale). This traditional pub on the main street with a large back garden is community run, and it was good to see several chatty locals gathered around the bar. The beers on offer were Digfield Barnwell Bitter, Brewsters Hophead, Tydd Steam Piston Bob, Grainstore Rutland Osprey, and London Pride; Hophead and Barnwell Bitter are regular beers. The Barnwell Bitter, a tasty malty amber

ale, was on fantastic form and had us going back for more. A couple of the locals were talking about ales brewed in their region, and mentioned that they prefer Digfield Ales to Nene Valley Brewery as they had suspicions that NVB sent their best beer to London while local pubs get watered down versions! I actually really like NVB beers, especially their Big Bang Theory IPA.

The second pub of the night was **The White Swan** in picturesque Woodnewton. We booked dinner here as the pub in the village we were staying in was fully booked. This stone pub was actually quite quiet for a Saturday night, but we were dining relatively early. It has been totally renovated inside, creating a one room modern gastropub vibe, with high-backed leather-esque chairs and light wood tables. It also has an extensive food menu, something for everyone. However, the beer menu was not quite so large - it was a choice of London Pride or Doom Bar on our visit. We opted for London Pride, which was on OK form, but it was a shame there weren't any local beers on offer. We enjoyed our tasty 'veggie fish and chips' - deep fried battered halloumi - and moved on.



The next pub we visited was **The Queen's Head, Bulwick**, the village where we were staying. When we entered this stone pub on the High Street, overlooking the church, we noticed a difference

from the last pub; it was rammed with drinkers and diners. The classy candlelit dining rooms were full, but we spotted a table in 'The Village Bar' that someone had just vacated, so we



jumped in there and got ourselves a drink - a light and fruity Digfield March Hare; one we had tried at Booze on the Ouse. I don't think you can ever beat the taste of beer served straight from the cask, such as it is at a

beer festival, but this was on fine form. This bar appeared to be a waiting area for diners, as many were called through and headed to their tables as we drank, but it was a very pleasant people-watching spot. We then had a Nene Valley Brewery Release The Chimps - a dry hopped tasty pale ale, described as an everyday IPA. Spitfire was also available. We asked the barmaid if Nene is pronounced 'Nenn' in this region (as it is in Northampton, where I am from, and everywhere west of Thrapston) or 'Neen' (as it is pronounced east of Thrapston). She said Neen, and mentioned that she'd had an hour long argument with a customer the other night who told her it should definitely be Nenn. "The Nenn people are the most argumentative!" she said. I wanted to argue that I think the customer was right, and that Neen is just plain wrong, but then that would have confirmed her point! It seems that the Nenns and the Nenes are very protective about their local pronunciation...

The next day we found ourselves at the site of Fotheringhay Castle, close to Oundle. This is where Mary Queen of Scots was beheaded in



1587. Despite that horrific thought, it is a peaceful place, and from the top of the

mound where the castle keep once stood you can see the meandering River Nene twinkling in the sunlight. Fotheringhay village was the location of our final pub this trip, and I was hoping to try more Digfield ales.



We headed along the main street of this beautiful village lined with stone cottages to the **Falcon Inn**, another lovely stone pub, which we have visited before, but on this occasion it looked lighter and brighter, with quality furnishings including cushioned window seats, and a roaring open fire, which was great to see despite the fact it was sunny day. This spacious pub is popular for food, with a dining room in the conservatory - The Orangery - which spills out onto the terrace. Although the pub often has Digfield beers on draft, the barman told me that they rotate their guest ales often, and Grainstore's Rutland Osprey was the local beer on offer that Sunday. We bought a couple of those and sat in the lovely grassy beer garden in the sun and enjoyed the light citrusy golden ale which tasted stronger than its 4% ABV.

We bought a few bottles of local ales from one of the village stores, and as soon as we returned home from our weekend break we cracked them open - a smoky and rich P51 porter from Kings Cliffe brewery, brewed in Kings Cliffe, few miles from Bulwick, and more bottles of Rutland Osprey, to remind us of that sunny beer garden in peaceful Fotheringhay. East Northamptonshire and Rutland are a world away from Cambridge, and worth a trip for their pubs and local ales alone.

Louise Hanzlik

Apples & Pears - by Jerry Ladell



Unfortunately we can't be all things to all people - somebody on social media decided to take the local branch to task for not doing enough to promote Cider either locally or at

the national level, as well as criticising the limited selection of Cider and Perry we have available at the annual summer festival on Jesus Green. The Cambridge Beer Festival supplies over 80 Ciders and Perries for the masses that pass through our gates, with a large selection of those on offer coming from the East of England. I personally think this is a commendable effort and doesn't deserve the criticism this particular individual shared via the

pages of Facebook.

Anyway, enough of negativity – we are now getting into the throes of summer festivals and village fetes, many of which focus on the fermented juice of apples and pears – so let's not be sad, be happy!

The village of Swavesey has its fourth Cider festival between the 18th and 21st July on the village green – no ale, just Ciders and Perries to enjoy. Last year we had 26 different Ciders available over the four days, all coming from within the confines of Cambridgeshire, with the exception of one.

It is hoped that this year we will even have our own Swavesey Cider available to sample! With all the apples coming from the local village communities of Swavesey and Over. We hope to see you there! Cheers....

Jerry Ladell

Book Review

Wild Walks by Daniel Neilson

Published by Campaign for Real Ale, £11.99

"A walking guide that showcases the best of Britain's beautiful wild places...." highlighting, *".... some fantastic pubs serving well kept ales..."*

Daniel Nielson is an experienced walker who clearly knows his stuff. This handy, coat pocket sized, book begins with a comprehensive section giving safety advice, peppered with gems of common sense, some of which is illustrated with stark warnings: "Hypothermia is common on moorland because of the lack of shelter" follows the suggestion that the reader ensure that they are adequately clothed when attempting to tackle the wild land trails.

But this is more than just a walking manual. The 22 walks are beautifully described and simple to follow. Sumptuous photographs, worthy of a coffee table tome, show examples of the scenic highlights of each walk. The pubs are described in great detail, often accompanied by a potted



history, alongside full contact details (essential in these days of uncertain pub opening times, and unknown viability),

snippets of local history and legends. In short, this is book that will spark the interest of even the most jaded pub seeker.

Having been a long distance walker in my younger days many of the walks are familiar to me. These days, lacking the required level of fitness to attempt to march across such wild terrain, I am more than likely to drive to the pubs to enjoy the nostalgia of healthier days. To my mind this would be a worthwhile exercise too!

Will Smith

Beer Festivals – not just for men

It was during the Cambridge CAMRA winter festival that I caught up with festival followers, Debs Cook and Dawn Friend. I had previously met them at the 2018 summer festival, and I was pleased to see that they had been impressed enough to return. I was researching for an article describing the different types of people who attend beer festivals, so asked what had drawn them to return.

The answer, in fact was quite simple. They love beer!

According to Debs, Dawn is the inspiration leading to their beer festival jaunts.

“we live in Peterborough, and that was our first beer festival. We then tried the London Drinker festival, which we loved – it is such a

shame that it is not held anymore – Ely beer festival, where there is such a lovely atmosphere, and now both Cambridge Festivals, and we will return.”

Dawn thanked her father, who was a big fan of real ale, for introducing her to the flavoursome world of beer. *“Though I quite like craft ale too,”* she told me. *“We like variety, and we go to festivals because we like to try different beers.”*

I asked the couple, who have been friends since school days, what message they would like me to give to readers of *ALE*

Debs didn't hesitate. *“Tell them,”* she said, *“that beer festivals are not just for men!”*

Roger Tattersall



Paws for thought. The wonderings of

A big "Woof" to all of my dog loving friends out there in Publand. I have had some exciting times, and one very sad time in the last two months.

Once again I was asked to judge the annual Cambridge CAMRA Dog Friendly Pub of the Year competition. It was a very difficult thing to do because there are so many good pubs that welcome dogs in our area. I especially like The Portland Arms. It is near to both Jesus Green and Midsummer common, so it is a great place to relax after an hour or two of chasing my ball.



The lady in this photo is a customer. She is called Rachel, I think. My male human took the notes, but as usual they got all muddled up – he tells me he doesn't know why this happens. I think it's possibly something to do with beer, which he says is very good - so apologies if I have got your name wrong. Anyway, it was lovely to see you, and thanks for the lovely cuddles.

The Portland Arms was my runner-up pub in the Dog Friendly pub of the year competition. The winner was my favourite, The Mill, Mill Lane. Being so close to the River and the Mill Pond, this pub has always been a favourite for dogs lovers to visit. It has improved even more since pub dog Stevie joined the team. I was sorry to hear that Stevie hasn't been very well. He is suffering from "osteo-something" and recently had to have an operation to relieve the pain he was in.



I paid a special visit to cheer him up. He is well on the mend, and we had a good bark to make him feel better

It is always exciting to find a new Dog Friendly pub. So when my human companions

said that it was high time that we visited The Panton Arms, Panton Street, I shook my fur from nose to tail. I and the other dogs living in my street often spread news by barking to each other whilst in our back gardens, and I'd heard some good things about the Panton, which is now run by a friend of mine called Beth. Beth is the daughter of the 2013 CAMRA Lifetime Achievement winner, and landlord of the Champion of the Thames, Lawrence Dixon, King Street. Beth used to look after another of my favourite pubs, The Clarendon Arms, Clarendon Street, so I was eager to meet up with her again.



As you can see it was a very happy reunion. All of the staff immediately became my friend. My male human said that the beer was good. He had a "Proper Job" guest ale. I made a proper job of wolfing down the treats they found for me.

a pub going dog

Mentioning the Champion of the Thames, I was very sad to find that my friend Natalie had left her job as a bar person because she wanted to concentrate on her career. I shall miss our cuddles, but as you can see, I made some new friends when I last made a visit.



Chloe, the Deputy manager of The Anchor, Silver Street asked if we would like to visit her pub. My male companion never says no to invitations like that so we popped in to the cellar bar and I was given a very warm welcome. Chloe told us that The Anchor is part of the Greene King Metropolitan Pub Chain.

It is, she said “at the Premier End” of the business. My human told me that this means, amongst other things, that they can offer a wider range of beer, including some from local breweries. He tried it and said it was very nice.



was worth the cost.

He also said that the pub is in the middle of the Cambridge tourist area, so he thought the beers were quite “pricey”. Chloe and her friends made a big fuss of me, though, so it

My final visit this issue wasn't to a pub. My female human's best friend and work colleague a lady called Janice King was admitted to the Arthur Rank Hospice early in April. One morning her daughter, Debbie gave us a call and asked if we would make a visit. “Mum keeps trying to get out of bed because she wants to take Gladys for a walk” she said. The Arthur Rank is very dog friendly, so we made a visit and the staff made a great fuss of me, but I was still very sad. Janice was a lovely lady and we will miss her very much. I would like to thank the hospice staff for looking after her so well.

The Arthur Rank Hospice is the featured charity in The Cambridge Beer Festival, which is on Jesus Green. It starts on 20th and ends on 25th May. Do try to visit us. As usual, I will be keeping an eye on the CAMRA Membership Stall, and if you can afford it, please donate your beer festival glass to the wonderful charity. Woof for now!

Gladys Emanuelle



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Lost pubs of Cambridge(shire)

I'm back!! First, apologies, dear readers, for the absence of a Lost Pub column last issue. I hope you weren't too disappointed, I was just a bit swamped with other things at the time.

Now, cast your minds back to ALE 391, and the mystery lost pub was . . . The Fleur-de-Lys, Elizabeth Way/Humberston Road. (I *almost* foxed Pete Davis with this one.)



In January 1900 advert began to appear in the local press for a new hotel on the De Freville Estate, the Fleur-de-Lys, proprietor Mr A Savage. Not just any old hotel, though, oh no: this was a "first class" establishment "replete with every comfort". Golly! It boasted a billiard room (albeit still under construction), wine, spirits and beer of the finest quality, and cigars of the best brands. "Gentlemen visiting the Fleur-de-Lys will find the Smoke Room fitted with every comfort", it says. How times have changed! Of particular interest to me is the invitation to "try our refine double stout, in cask and bottles". Don't mind if I do, set 'em up and keep 'em coming!

Mr Savage apparently had great experience in the wine trade, but unfortunately I haven't been able to find out any more about him to verify this boast. He also didn't last very long, poor chap, as in 1904 we find Harry Allen Redhouse in charge. He had previously been at the Waggon & Horses, East Road, a pub which readers will know better, depending on th eir age, as the Falcon, the Boat Race (sob!), the Vine and/or the Snug.

Harry, alongside his father Joseph, had a good deal of experience in running pubs in various locations in London as well as his native Balsham, where presumably he met his wife, Sarah, from Exning. But he too didn't stay very long at the Fleur, as in 1911 he had moved on to be proprietor of a private hotel in Southend.

During the First World War, until April 1918, the incumbent was one Arthur Frank Denton. During this period the Fleur had a thriving, though it seems not terribly successful, bowls team. Meanwhile Arthur's son, Lewis, was away at the war as a sapper with the Royal Engineers. In 1916, after serving for almost exactly a year, he was discharged once it was discovered that he had mis-stated his age when he had enlisted. But he seems to have signed up again because in 1919 he receives an honourable discharge as "no longer physically fit for war service".

And that's about it for the early days. Turning to more recent times, Andrew Houston got in touch to say that he has "fond memories of a very comfortable pub with a good club-room and going to hear the Savoy Jazzmen there, I think on Thursday evenings". He also suggests that the pub never recovered from the building of Elizabeth Way and loss of lunchtime trade after the Pye factory in St Andrew's Road closed.

In the 1980s the Fleur was a regular in the *Good Beer Guide*, and in *Real Ale in and around Cambridge* (1986) it was described as "A good place to sample Tolly's Mild. A 'real' pub." Several years later *Pints Worth Finding* (1994) describes a "comfortable airy lounge and



games-orientated (skittles, bar billiards, darts and pool) public bar. Unusual bronze pub sign, one of only three surviving items of artwork from the Newton School of Metalwork." Does anyone know what happened to the sign?

After a stint as a gay pub during the 1990s, in 2008 it became The Fleur Bar and Bistro. ALE 332 reported "a stylish, somewhat minimalist, decor with stripped pine floors, elegant dark furniture, large pot plants (i.e. plants in pots!) and large mirrors on pale walls. The decked area outside has beautiful exotic planting and will be a fine place to sit when the weather improves. Just one real ale but a good one - Black Sheep Bitter - and well kept."

Sadly that venture didn't last long and in 2010 property developers Chard Robinson moved to redevelop the site into the inevitable student flats. By the end of 2012 all but the façade had been demolished.

The new residential development, known as the Newton, was completed in June 2014. Now to give the developers their due, the new building remains faithful to the design of what it replaced, and even incorporates much of the original stonework, cleaned and restored, in its recreated façade. There is a large carved fleur-de-lys on the wall, and a heritage plaque noting the site's past history as a pub. So, although the pub is sadly lost, its memory has not been erased. If only all developers



were so sensitive to the city's 'townie' heritage and vernacular architecture.

OK, here's a really easy one, lots of people should be able to provide lots of stories – pretty please!



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.

Same goes if you've got any information to add about the Fleur or any other pubs I've written about. It's never too late!

Steve Linley

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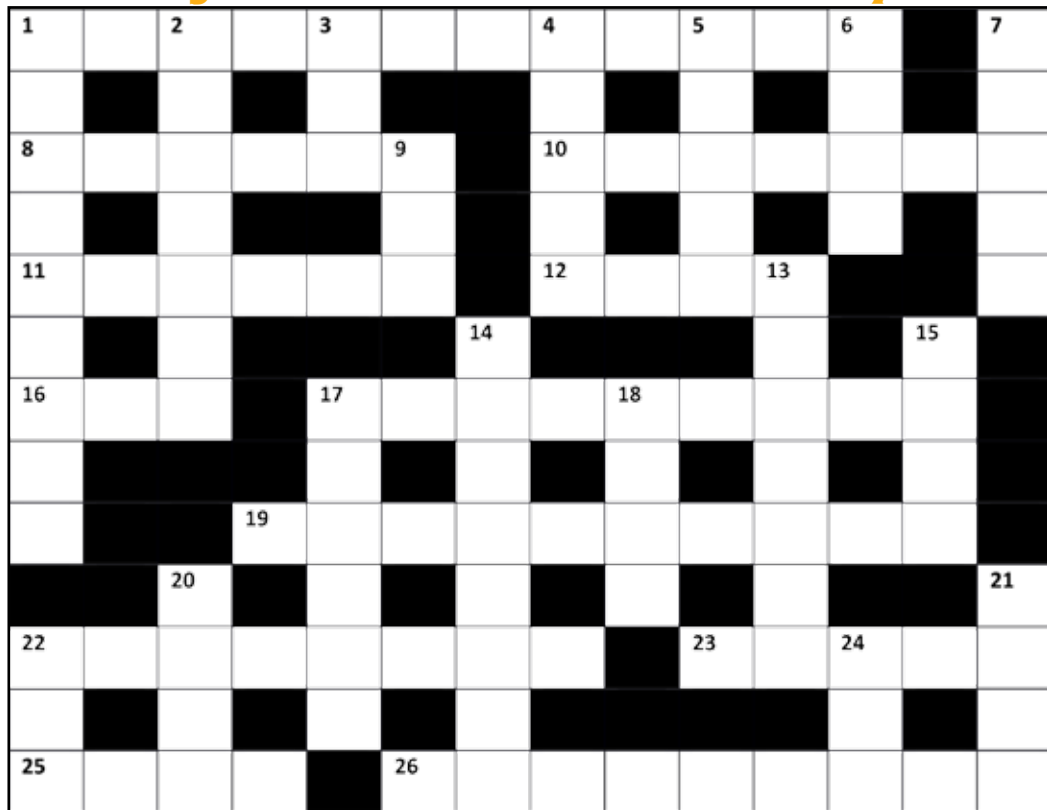
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Cambridge Beer Crossword Number 11 by FRED



Across:

1. Everards pub in Impington with Friday night live piano. (4,3,5)
8. The Five Bells Inn is in this village on the A1101 towards Wisbech. (6)
10. Citrussy Milton beer named after Greek hero. (7)
11. Coronation Street's Rovers Return was once famed for Betty Turpin's Lancashire _____. (6)
12. Pub grub otherwise known as ____; not posh. (4)
16. Real ale in pubs, occasionally in bottles, but not in one of these... or maybe it could be. (3)
17. A Disorderly House in Hills Road? (6, 3)
19. This pub on Milton Road serves a good local ale, with 10% discount on a pint to CAMRA card holders. (6, 4)
22. The Cambridge Blue justifiably claims to be one for real ale. (8)
23. Lagunitas brewery of California produces this hoppy ale, "The 12th of ____." (5)
25. Number of pins most commonly associated with pub skittles, as found in the Cock in Broom near Biggleswade. (4)
26. Brewer of the balanced 3.9% Barn Ale Bitter. (4, 5)

Down:

1. New brewery based in Castle Camps. (9)
2. Village home of free house, The White Lion. (7)
3. ____ Day Brewing based in Norfolk. (3)
4. The ____ Inn in Ashley, known for a good range of ciders. (5)
5. Let us all hope that the pub in Fair Street does this again, soon! (5)
6. The Mitre in Bridge Street serves a vegetarian roast that is full of these... (4)
7. Singular drinker in Whiting Street, Bury St Edmunds? (5)
9. Cambridge Dark Ale Pub of the Year for 2019; The Live and ____ Live. (3)
13. Shock pub closure near Grafton Centre. (7)
14. Linton's new brewery. (5, 3)
15. Beer that matures in oak barrels is _____. (4)
17. St. Ives tavern with poppies painted on the front. (6)
18. ____ Valley Brewery produce Australian Pale. (4)
20. The Jenny _____, St. Kilda's Avenue might re-open. (4)
21. Everards pub near Grafton Centre; The ____ Depot. (4)
22. One of these will hold about 4 ½ gallons of ale. (3)
24. Histon pub next to guided busway, The Railway _____. (3)

Answers to Crossword 10 (Issue 390): Across: 1 Tydd Steam, 2 Gins, 6 Cask, 8 Cheddar, 9 Epoch, 10 Eis, 12 Swan, 13 Pickerel, 15 Cab, 17 Forest, 20 Dragon, 21 Island, 24 Red, 25 Extra, 26 Six Bells, 27 ESB Down: 1 Ticket Office, 2 Duke, 3 Anchor, 4 Gadds, 5 Siren, 7 Rocket, 11 Spiral, 14 Lidgate, 15 Conrads, 16 Bridge, 18 Sun, 19 Orwell, 22 Alex, 23 Dyke

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