



The Elm Tree - Ambitions and hopes of local publicans

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Pub News

Welcome to the first issue of 2020. We wish all of our readers a happy and prosperous year!

We will end this round of pub news with some good news, but first let's take a look at the not so good stuff.

A walk past the **Punt Yard**, Quayside, Cambridge will reveal a notice saying the pub is "hibernating - back Spring 2020". Rumours abound! Is the pub to close? Or has City Pub Company decided to have a pause in trading, waiting for better weather to attract tourists to the area? The company remains tight lipped on the matter.

We have seen a number of pub closures in 2019.



We are very concerned for **The Hopbine**, Fair Street. The owner continues to offer the same ridiculously

poor terms of tenancy that forced out former tenants Hayley and Steve Pellegrini. Fortunately the couple's two other pubs, The Portland Arms, Mitcham's Corner and The Alexandra Arms, Gwydir Street, are doing exceptionally well.



The **St Radegund**, King Street, has been closed since it was repossessed in

August 2019 and the pub remains on our endangered list.

We are suspicious of Cambridge developer PACE and its intentions towards **The Flying Pig**, Hills Road. A much-vaunted press release suggested that the company had

Branch Diary

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

Sat 11 Jan: Minibus Tour, 11:00-19:00, contact social@cambridge-camra.org.uk

Tue 14 Jan: 20:00. Open Branch Meeting, Green Dragon, Water Street.

Tue 11 Feb: 20:00. Open Branch Meeting, Mill, Mill Lane

Sat 15 Feb: 12:00. Strolling Social, starting at the Live & Let Live, Mawson Road

Tue 18 Feb: 20:00. Annual General Meeting, University Social Club, Mill Lane

Tue 10 Mar: 20:00. Open Branch Meeting, Corner House, Newmarket Road

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listened to public opinion and that the pub would remain as an iconic symbol of local pub culture. We took a close

look at the plans and realised that this was far from the idea, with practically everything that makes the pub great being removed. We urge readers to continue to challenge the proposed development. Further details can be found on the Save the Flying Pig, Facebook page - [Save-The-Flying-Pig-402783773109731](https://www.facebook.com/Save-The-Flying-Pig-402783773109731).



Further afield, the **Wheatsheaf**, Quy has closed for business. There are

rumours that the pub is to be demolished and the site to be given over to housing. We haven't been able to find a planning application submission that supports this.



The **Wheatsheaf** in Duxford, called Greystones Deli since 2018, remains just that – a deli.



The **Jolly Millers**, Cottenham has been closed since June 2018 and is still on the market



The **Green Man**, Six Mile Bottom, appears to be B&B only.



A new planning application for works to The **Tree**, Stapleford, is little different to the

previous one, to which we objected in 2018. We have written to re-enforce that objection.



The **Pheasant**, Great Chishill, has also ceased trading. The owners claim that this once thriving, and

only village community pub, is not a viable business. The villagers disagree. They have applied for the pub to be registered as an Asset of Community Value.



We had high hopes for The **Anchor**, Burwell when it came under temporary management of the

dynamic White Pheasant Ltd. In just three months the company reported an increase in sales and community spirit. They had hoped very much to raise enough investment to buy the pub, which remained on the market throughout. Unfortunately, a tweet received in December suggests that Greene King have found another buyer and the pub is destined to become a Thai restaurant.

Pub News continued

Keeping with Greene King, the brewery has announced that it will be reducing stocks of Greene King XX Mild, and that this iconic beer will be brewed “intermittently”. This is disappointing to casual mild drinkers who rightly think that XX is the best beer GK brew, but will be especially upsetting to regulars in The **Free Press**, Prospect Row where sales of mild outstrips sales of GK IPA by a long way. The pub will offer an alternative brewery’s mild until GK sees the error of its way.

There is some good news though!



The **Jolly Brewers**, Milton was re-opened in November by new and enthusiastic owners.



Similarly, The **Carpenters Arms**, Great Wilbraham is scheduled to re-open in the New Year.



Reports are good from Pampisford where The **Chequers** is in new hands, whilst another **Chequers**, this time in Cottenham



has been taken on by experienced publicans, Rita and Rosario, and is also receiving plenty of local praise.



The third **Chequers** in this report, a smashing pub in Fowlmere, has received a great deal of attention for

the quality of both its service and its beer, and has been mooted for inclusion in the next edition of the CAMRA Good Beer Guide.



A local farmer has purchased the **Three Tuns**, Fen Drayton. The pub has been returned to its former glory,

and is now recognised as an essential community pub.



The **Cock**, Castle Camps, is now called The **Oak**.



The **Phoenix**, Histon has become a weekend venue for families to meet. I visited on a Saturday

and found there to be almost as many children as adults.



Speculation concerning the possible closure and refurbishment of The **Rose and Crown**,

Histon, has ended with a new landlord having been put in place to manage the pub as is.



The **Rose**, Stapleford has opened under new management.



The **Corner House**, Newmarket Road, Cambridge has re-opened after refurbishment.

And finally, congratulations to **Calverley's Brewery Tap**, Hooper Street, for receiving planning permission to extend its business.



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.

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The CAMRA National Beer Scoring System

A new year resolution it should be a pleasure to keep.

More and more CAMRA members have taken to scoring the quality of the beers they sample in pubs using the CAMRA WhatPub website and national beer scoring system. It is important that they do so for several reasons. The scores received are recorded and an average score is shared at branch meetings. This can influence how much support the local branch will give to that pub. In some cases it brings an improved pub, one we might have overlooked because of previous poor performance, to our attention. The scoring also gives an indication of those pubs to be included in the CAMRA Good Beer Guide.

But how is it done?

Here is a simple guide to tasting and how to use the website.

What are we looking for when we score a beer?

Clarity

Unless clearly stated on the pump clip, or somewhere equally as apparent, that it is unfiltered or naturally cloudy, beer should be clear. There should be no haze, no cloudiness and definitely no lumps!

Taste

Are there any off flavours? Can you taste vinegar, or sourness? If the latter, you may have come across an example of the Lambic style, but it is more likely that the beer is coming to the end of the cask or the beer has not been kept well.

The beer should taste fresh and crisp.

Condition

Can you feel a crispness on your tongue? Are there tiny bubbles when you swirl the glass? Does the beer look clear and fresh? If

yes to all the above, you have a well conditioned beer

Using the Website

Open your browser and go to whatpub.com

Log in by clicking the *membership log in* link. You will need your membership number and password to do this. Go to password.camra.org.uk if you do not have a password.



If using a mobile device, click into the *nearby pubs* logo located towards the top right of the screen

This will provide you with a list of nearby pubs. Click on the pub whose beer you would like to score.

At the centre of the screen, click *submit beer scores*

A beer-scoring bar will appear. This will slide both left, to the lowest score of 0.5 (undrinkable) and right to a the highest score of 5 (perfect). Neither of these scores is often given – most beers fall between 1.5 (poor/ average) and 4 (very good).

We then ask that you enter the date. You can also enter the name of the brewery and the name of the beer, but these are optional.

Click *Submit Beer Score* and then you are ready to score another beer!

Why not make it a resolution to score the beer in every pub you visit? You will be helping our research, but more importantly you could be helping to put that pub on the real ale map.

Heart of the Community



The unexpected closure of The Pheasant in Great Chishill has sent a shock wave through the local community. A concerned resident sent this plea for help.

Hi Ali

We could do with some help!

Our local pub, the only one in the Village, has just shut.

The Pheasant was a very lively and profitable free house that was sold less than 2 years ago.

The new publican has gradually reduced hours, turned the pub into a building site and has now said that he/she cannot make a go of it and has shut it down.

The publican and family are still living over the pub.

The Parish Council have applied for Valued Community Asset registration and informed the Planning Department that the business has ceased trading but we are at a bit of a loss as to what our next action should be.

Any advice would be most welcome.

Branch Pubs Officer, Ali Cook has sent this reply:

It is sad news for all, especially Great Chishill residents. A pub is important to the social cohesion of a community. It helps combat loneliness. It also adds value to people's homes. Let's hope the closure is only short term.

Although getting a pub listed as an Asset of Community Value (ACV) isn't as important as

previously I still think it is very worthwhile. At one time changing the use of a pub didn't require permission unless it was an ACV. It is now required for all pubs. Also you didn't need permission to demolish a pub (unless it was listed or otherwise protected) unless it was an ACV. It is now required for all pubs. Although those protections formerly limited to pubs listed as ACVs now apply to all pubs there are other benefits to listing a pub.

The main benefit is that if the pub goes on the market an ACV listing gives an automatic 6-week moratorium on the sale. If in that time the community decides that it could possibly put together a bid to buy it they can get that moratorium extended from 6 weeks to 6 months. There is no compulsion for the seller to accept the bid but it does give the community time. Another positive to ACV listing is that it shows the community cares. That may sound a bit nebulous but it could help to protect the pub if a change of use is applied for.

Getting a pub listed is fairly straight forward but it does need to be done carefully and thoroughly. Check out the short videos produced by South Cambridgeshire District Council (SCDC). mycommunity.org.uk/resources/inquisitive-penguin-explains-assets-of-community-value.

SCDC used to accept applications to list pubs very quickly. They are now a bit more thorough, hence the need to fill out the form carefully and thoroughly. I'm not sure which council official covers such things in your part of South Cambs. but it may be worth meeting them to discuss it before the form is actually submitted.

In the specific case of the Pheasant, it is a concern that the owners of two years can afford to spend money on the private areas of a pub that they say they cannot run profitably. This does sound suspiciously like they want to turn a village pub into a large house whose value will be much higher than the price they paid for the pub.

It is good that the Parish Council is being proactive. Keep them on the case. Try to get the whole community involved. You should also

The Pheasant, Great Chishill

make sure that your local councillor is on board. Great Chishill comes under Foxton ward. Your councillor is Deborah Roberts. She is an Independent Group member who lives in Fowlmere. She is on the licensing committee and planning committee. I suggest that you get her to meet you and others in the village. If you can get local media involved, do so. They love an eye catching local story.

Some local communities have bought their pubs. It is worth contacting them for advice. The communities aren't that different from yours. If they can do it so can you. A good example would

be Harlton where they sold shares in a Community Interest Company (CIC) and bought the



Hare & Hounds. The CIC's email address is on

the contacts page of the pub's website. hareandhoundsharlton.co.uk

Similarly the Three Tuns in Guilden Morden was recently bought and reopened by the community. www.gmcpltd.com

You should also contact Pub is the Hub. They help village pubs nationwide with advice and financial support. www.pubisthehub.org.uk

Please keep me in the loop. If there is anything you think I can help with please ask. We can put something in our ALE magazine. The editor is our chairman, Will Smith.

will.smith@cambridge-camra.org.uk

As I said before, it concerns me that the owners are willing to spend money on the Pheasant when they don't think they can run it profitably.

Alistair Cook
Pubs Officer
Cambridge & District CAMRA

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The Bath House Ben'et Street, 10% off a pint.

The Brook, Brookfields, 10% off a pint

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

The Dobblers Inn, Sturton Street, 10% off a pint

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 Green Dragon, Chesterton, 25p 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, 10% off house beers.

The Black Horse, Swaffham Bulbeck, 10% off food and real ale.

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





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Ambitions and Hopes - Farewell 2019 – Hello 2020!

It has been a difficult year for most of our local pubs – and for some the struggle goes on. On a wet December Saturday we walked Gladys and her Welsh terrier pal, Cymra to visit three much loved Cambridge pubs. This time, pleasant as their company is, it wasn't all about the dogs. I wanted to ask about future plans – the hopes and ambitions of the landlords and managers of those pubs.

Our first stop on such a venture would normally have been The **Hopbine** in Fair Street. Unfortunately it was closed, Hayley and Steve Pellegrini having given up the lease in the middle of last year; not because of poor sales – the pub was very successful – but because the terms of their six month rolling lease did not allow for them to expand the business with the confidence of knowing that they would still be tenants in a few months time. How I would like to interview the owner and to ask about her future plans for the pub!

We began instead in one of the Hayley and Steve's remaining two Cambridge pubs: The Portland Arms. theportlandarms.co.uk. Situated on the part of Chesterton Road known as Mitcham's Corner, The Portland can argue to be 'The Premier Music Pub' of Cambridge. There is no doubt that the gig list caters for practically every musical taste. The stage is in an area separated from the two main bars, so it isn't unnecessarily intrusive to those of us who just like to have a quiet drink. The beer is good, and according to the website, the food, in particular, the burger, is 'legendary'. This is not a false claim. The burgers are good, and very large! But what plans are there for the future?

I spoke to Steve *"The pub is very successful,"* he said, *"so we were tempted to take a bit of a break from development ideas - but then it occurred to us that we have quite a lot of unused space on the first floor of the pub. So, we are looking into*

developing that into an intimate drinking/meeting/games area. Early days, but landlords Greene King are keen to support us - 'Watch that space!'"

I may spend more time on my blogging activity. In the whole of 2019 I think I wrote three blogs"

Following a brisk walk across Midsummer common we skirted around the Grafton Centre to Orchard Street where we found The **Elm Tree**. 2019 has been a difficult year for tenants Jess and Rob. Again, not due to loss of sales – though Banks and Taylor's bizarre decision to axe the sale of certain Belgium beers, and the removal of the Belgium beer menu, did curb the enthusiasm of Belgium beer hunters. Rob has been quite unwell, leaving Jess to manage the busy pub and 10 real ale lines practically on her own. Late in 2019 the couple were told that Banks and Taylors were pulling out of their share of the part owned lease, leaving the full lease to Wells & Co. A period of uncertainty ensued.

So is there any news?

"Nothing certain", Jess told me, *"At least no-one has signed on the dotted line. But I am hopeful we will still be here for the foreseeable future."*

If all goes to plan, Jess will remain as sole tenant, whilst Rob continues to take a supporting role in the Pub. The withdrawal



of Banks and Taylors means that the number of cask beers on offer will drop from 10 to 7. This, Jess

insists, is a good thing. *"It will be more manageable, and I can make sure that the*

Ambitions and Hopes - Farewell 2019 – Hello 2020!

beer is served in its best condition". Three craft ales will be on offer, as will a selection of Belgium beers. Hopefully the Belgium beer menu will return in the spring.

The pub will not be able to offer food, but customers will be encouraged to bring their own sandwiches – and WiFi will be installed.

All of this, Jess reminded me is subject to Wells & Co approval.

The pub website is a little out of date. If you would like to contact Jess, perhaps to wish her well, email elmtreecambridge@gmail.com.

Less than 100 yards from The Elm Tree, we reach Prospect Row and The **Free Press**. Newspaper clippings framed in the men's loo reminded me that "The Press" is known as being the first pub to ban smoking –



decades before it was banned by law. Now it is known for its roaring fire in winter (a favourite with the dogs), a genial atmosphere, and for being one of the few places in Cambridge to

sell Greene King XX mild – except now it can't do the latter. Landlady of a year Meghan Stepley was not in when we visited, so I found out why from her partner Sam.

"According to Greene King, sales of mild are low and it isn't cost effective to brew it. They have offered us an intermittent supply" he said. This is big issue for a pub where sales of mild outstrips that of Greene King IPA by a large margin, and the couple have sought reassurance from the brewery that



deliveries of the black stuff will be more regular. If not, they feel that to please regular

customers, they will be forced to source it from other breweries.

Whilst locking horns with Greene King is currently their prime focus, Sam said that they hoped to continue to keep the Free Press at the heart of the local community. *"We thoroughly enjoyed the street party and beer festival, featuring local beers, we organised last June – we are planning to do the same in June 2020"*.

An advertisement for Moon Gazer beer. It features a large glass of beer with a thick head of foam. The glass has the Moon Gazer logo on it, which is a stylized rabbit or hare. Above the glass, the text reads "STOP STARING... ..START GAZING". Below the glass, it says "CRAFT ALES & LAGER FROM NORTH NORFOLK". At the bottom, there is a logo for "THE NORFOLK BREWHOUSE" and the website "norfolkbrewhouse.co.uk". There are also social media icons for Twitter and Facebook.

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: **Stourbridge**.

I was first put onto Stourbridge by someone I spent the evening chatting to at the wonderful Dudley Winter Ales Fayre a few years ago. It took me another couple of years to get round to heading out there to see for myself, but I liked what I found and I've been going back there at least once a year ever since. This is a record of my most recent visit, last November (2019), plus another couple of favourites that time constraints meant that I had to give a miss, unfortunately.

Having made it back up to the town centre, more boozy delights are to be found out west along Enville Street/Bridgenorth Road.

Last November, I decided to head a little further out of town than usual in this direction, into Wollaston only a hilly mile or so, but there are (infrequent) buses.

Note for train buffs: the Stourbridge Lion, the first steam locomotive to run on a commercial railway in the USA, was built in Wollaston in 1829. But don't make a special pilgrimage here, you have to go to Baltimore to see it.)

My destination was the **Unicorn**, a former brewhouse built in 1859 and owned by Bathams since the 1990s. This is a proper, cosy, traditional "drinking and conversing" pub, friendly and clearly very popular: it was already quite busy when I got there and only got fuller as it seemed like half of Wollaston dropped in at some point or another. A pub that serves as everyone's living room, especially if your living room has loads of old pewterware on every available shelf, mantelpiece, hanging from



every hook...

All that and excellent beer as well: I started with the excellent Batham's Mild (plus packet of scratchings for a whole £3.65 in total), which went down very nicely

indeed, followed by a half of Batham's celebrated XXX, a rich, fruity 6.3% Christmas ale (a mere £1.85 a half) to set me up for a return to the outdoor cold.

It may be a bit of a trek to get there, but definitely worth the effort, a lovely pub.

Heading back towards Stourbridge, intrigued by the name and the banner outside declaring that it had been Stourbridge & Halesowen CAMRA Pub of the Year in 2014 I popped into **Websters Brewhouse**. This was quite a contrast: an almost dazzlingly bright interior and a lot of bare-wood furniture which I suspect came from the garden centre (also named Websters) in the yard behind, it all seemed a bit contrived. Beer range was not exactly varied, with only three hoppy pale beers on offer. According to WhatPub there's a microbrewery on site, but no evidence of any beers from it on sale. So I went for the Backyard Blonde, which was perfectly decent and well kept, but not enough to keep me there for another. How it got to be PotY given the competition is hard to comprehend. Presumably it dates from its previous incarnation as Graham's Place, and the change of name and a refurbishment have taken the soul out of the place. I don't think I'll bother again.

Moving on. In the past I've never really liked the look of the **Queen's Head** for some reason and have given it a miss, but this time I thought I'd give it a go. And I am very glad I did!



Background music was Classic Soul at least on a low level so no one had to shout.

I started off with Swan Porter (£3.40), lovely and smooth and in excellent condition. It would be rude to leave after just one – and anyway, the fire was nice and thawing on an increasingly November evening. So for my second pint an old favourite, Burton Bridge Damson Porter (£3.30) which was, to quote Samuel Pepys, “as good as ever I tasted”!



Next on the way back is the **Royal Exchange**, another Batham's house, and one that was particularly recommended to me by that chap at the Dudley Winter Ales Fayre. He wasn't wrong, either, it's become a regular on my hit list. Like its stablemate the Unicorn, this is a cosy little old-

fashioned two-bar place, especially cosy in the winter when it's too cold to attract people (apart from smokers) out of the intimate bar areas and into the large garden at the back.

No Mild available on this visit; oh dear, it'll have to be a half of XXX, then. And those pickled eggs look nice!

And so finally the **Duke William**.



The other two pubs I mentioned are towards the south of the town down the Bath Road.



About halfway down the hill (Worcester Street) is the **Waggon & Horses**, a fine freehouse.

And right at the bottom, opposite Mary Steven's Park, is the lovely, cosy **Plough & Harrow**.

The pork pies aren't bad here, either.

Steve Linley

Apples & Pears - by Jerry Ladell

Whin Hill Cider Company - Wells-next-the-Sea



As we pulled into the Pay & Display Car Park near Wells harbour the last thing you would expect to find was an on-site cidery - but find it we did and what a find it was.

Set in what were old stables the Whin Hill Cider Company can now be found. The company was set up in 1993 more as a hobby than anything else - now over a quarter of a century later it is a thriving business and stakes the claim of Norfolk's number one cider maker. The company moved to these premises in 1998. They have a beautiful little courtyard that is fully licensed, so you can sit and taste the variety of products as well as having the opportunity to purchase some to enjoy back at home with friends and family.

One of the large barns (the one on the left) has been converted into a fully operational manufacturing plant - Mark, the owner (along with his wife Lisa) took on the business after the founders - Jim and Peter decided to retire in 2017. Mark was more than keen to provide me with a guided tour. He had quite a few cider vats fermenting away in the large vessels that filled a fair chunk of the barn.

Their orchard is in a small village called Stanhoe which is about 10 miles from their ciderworks. There are about 13 acres of

apple trees on this site - 10 acres of cider trees and 3 acres of apples suitable for juicing. There are also over 100 pear trees, which not surprisingly produce the crop for their perry. The orchard is also the home to a number of meadow flowers and they also have their own bee hives - their local homemade honey is also on sale in their shop.

Good friends of mine, Glenn and Jackie Stanton, were responsible for introducing me to this establishment - Glenn had been banging on about how good it was regularly over the last year or so, so it was great to actually come up and pay them a visit. After the quick tour of the production plant it was into the tap room to try some of their wares.

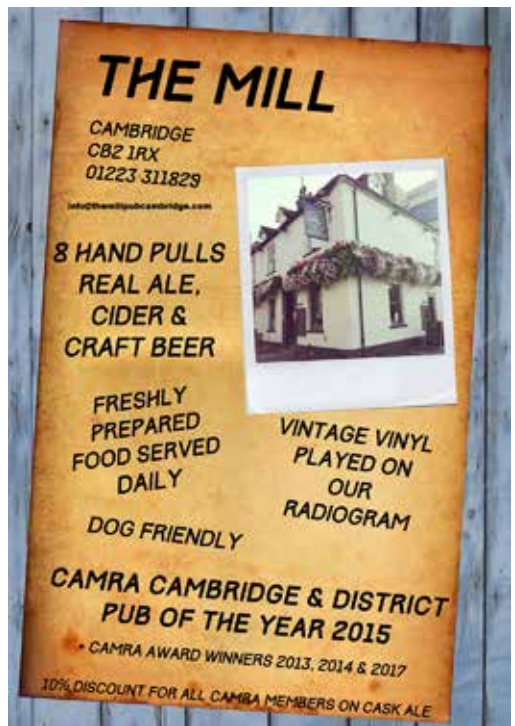
I have to say we tried quite a few and before you knew it, I'd run up quite a hefty bill - Glenn's car boot was now full to the brim with samples (75cl samples) to enjoy at home.

The ciders I'd opted for were:
Extra Dry - Sparkling Dry and crisp 6.8%
Browns - Light & Fruity 5.4%
Dabinett - Medium 7.4%
Summer Lite - A blend of 60% cider and 40% apple juice 3.7%
Dry Still - A blended cider, nice and dry 6.8%

I also purchased a couple of bottles of Bramley & Cox apple juice 0% (yes, 0%)

I can strongly recommend a visit in the summer to this beautiful little franchise. While you're here explore the local town and harbour - there are some fantastic walks to be had and French's fish and chips are to die for.

I can't wait to get back here, it really is well worth a visit.



The Green Dragon is still one of the hidden gems on the river Cam in the village of Chesterton. Great everchanging ale selection. One of the most supported local pubs I've had the pleasure of running. CAMRA discount offered at 25p off a pint.



The Green Dragon, Chesterton,
Cambridge, CB4 1NZ

☎ (01223) 363506

🌐 greendragoncambridge.co.uk

✉ info@greendragoncambridge.co.uk

📘 GreenDragon1109

📱 cb4green

Opening times: Monday-Saturday
11.30am-11pm;
Sunday 11am-10.30pm

Food served: Monday-Friday 12-
2.30pm, 5-9pm, Saturday 12-9pm,
Sunday 12-2.30pm

Paws for thought. The wonderings of

Hello Everybody. Welcome to a wonderful new year!

2019 finished with a good-natured yip from me! In November I was very proud to be the mascot for the Cambridge CAMRA WINTER beer festival. It was very successful. My male human told me that



sales were 30% up on last year, and we completely sold out of festival glasses, which had a cartoon picture of me as the logo. Lots of people came to see me. Some like this lady wanted me to put my paw print to my latest article.

I am really sorry but I am usually so busy being petted and doing tricks that I don't have time to catch people's names. My male human does write them down, but as we all know, he tends to lose



the paper he has written them on, so I'll just print a few pictures and say thank you for coming to see me. By the end of the festival,

which was held in the University Social Club, Mill Lane, they had named me Festival Organiser. I know this was just kindness and I want to give a big thank you to the real organisers and all of the volunteer staff.



Here I am enjoying the company of volunteers from the glasses stand. We had a great time!

Can't wait

for the Summer Festival in May!

Shortly after this event the Cambridge CAMRA Social Secretary contacted me and asked me if I could contact my friend Leanne in Grain Brewery to organise a brewery trip. Regular readers might recall that Leanne and I are firm friends – we met last year whilst she was promoting her brewery in local dog friendly pubs, The Plough, Shepreth and The White Horse, Sawston. I was more than happy to. Grain brewery tap is very dog friendly. Leanne couldn't meet with us because our visit was so close to Christmas. (I have never understood the human need for intensive shopping trips; most shops aren't dog friendly and they don't sell beer - though I have noted that the John Lewis in Cambridge is dog friendly, and sells dog treats!)

a pub going dog



A lovely lady called Hilary greeted us this time and I met up once again with brewery dog Skye.

My CAMRA pack thoroughly enjoyed themselves. They were given a

brewery tour and the beer was so good they would have stayed all day, but, being a sensible dog, I realised that we would all need to eat, and I had arranged for us to go to The Artichoke at Broome for lunch.



As you can see The Artichoke offers a great choice of beers! My human took a liking to the 6 month

aged Adnams Tally Ho and I do believe would have forgotten to eat if I hadn't kept poking him with my nose to tell him he was hungry.



It is dog friendly too. We met Meghan and Honey and their human Julie and we soon became great

friends.



The brewer from Bull of the Woods brewery, which is just down the road, joined us in the pub. We promised to visit him next year.



After two more short stops to dog friendly brewery pubs, The Queens Head, Earsham, home to Waverley Brewery, and The Green Dragon brewery tap in Bungay we headed home to Cambridge, where,



typically human, a few of us stopped for just one more pint, this time of Lacons Encore in The Golden Hind, Milton Road. The landlord Richard was pleased to see me! The pub has been dog friendly since May.

Lost pubs of Cambridge(shire)



Older – sorry, long-time – readers may recall that I wrote about last issue's mystery lost pub, the Red Cow, back in *ALE* 327 (April 2015), shortly after it suddenly closed and a planning application had gone in to convert from pub to restaurant use. Two things prompted me to write. The first was personal: even though I had not been in the place more than three or four times in my life, it was the first pub I ever went to in Cambridge (on a school trip to the Greek Play) – I remember sitting in the downstairs bar drinking Dry Blackthorn cider (forgive me, I didn't know any better in those days) and listening to 'Bat Out of Hell' on the juke box.

The second reason was the pub's own history. As I wrote back then:

"The Red Cow is the last survivor of around a dozen pubs in that small area around Butcher Row (now Guildhall Street/Wheeler Street) and Slaughterhouse Lane (now Corn Exchange Street). Like the street names, the names of some of the pubs also bore witness to the trade that was plied in this area: as well as the Red Cow, there was the Boar's Head, the Haunch of Mutton and the Lamb."

Butchers from surrounding villages would set up stalls on the kerbside, paying a fee to the relevant householder, though after 1845 the Corporation seemed to have lost

interest in enforcing market tolls as well.

There were risks involved with having open stalls, of course, especially if the stallholder wasn't paying full attention and a passing ne'er-do-well should decide to make off with something for free. Such an incident was witnessed in 1838 by then licensee of the Red Cow, John Smith, who saw one John Wakeling swipe a shin of beef from the stall of John Gee, of Great Shelford. The miscreant was sentenced to seven weeks' hard labour.

This lively trade all came to an end in the 1870s when the construction of the Corn Exchange and original Guildhall changed that area for good. Slaughterhouse Lane and Butcher Row took on a more genteel identity as Corn Exchange Street and Wheeler Street/Guildhall Street, and so with the loss of the Cow (as it became in 2002), the last faint echo of this part of Cambridge's 'town' history finally fell silent.

But before I get onto to earlier, meatier times, let's just quickly go back a mere half a century, to the beginning of the 1970s. Mervyn Hughes recalls:

"I first went there in the Autumn of 1971, when the pub occupied only the extreme right of the building shown in the photo, along Corn Exchange Street. Entering from that street, you came into a narrow bar area stretching left to right. To the left, behind the right hand bay window in the picture, was a small seating area with jukebox, straight ahead the bar counter and to the right a staircase to an upstairs function room, at the time home to both the University Folk Club and the University Jazz Club – I saw John Martyn there, probably in 1972."

"It was a Tolly pub and I think the mild was 10p a pint, very cheap even then. By Autumn 1973 the function room was unavailable to the Uni Jazz Club, which moved to the cellars of the Union Society

in Round Church Street, so perhaps that's when the work took place to extend the Red Cow into more of the building, previously office space, and including a sizeable downstairs bar."

Refurbishment is certainly better than the demolition that threatened during the wholesale redevelopment (or 'destruction') of Petty Cury/Lion Yard. It was saved, apparently, in order to leave one building 'in scale' with Fisher House (itself a former pub, the Black Swan). "Thus" says Henry Bosanquet (*Walks Round Vanished Cambridge: Lion Yard*) "a fine building in its own right, the best pub of its date in Cambridge, was saved because the New Lion Yard, on the planners' tacit admission, is 'out of scale' (i.e. 'monstrous'), compared to older buildings."

And a fine building it is, now Grade II listed so it should be safe for a while yet. It was designed in 'Old-English-Jacobethan' style by none other than Richard Reynolds Rowe, architect of the Corn Exchange and many other buildings in and around Cambridge, and it was built in 1897/98, the year before his death. I particularly like the pargeting and carved beasts on the oriel turret. (If you've never noticed, go and have a look.) The reason for the rebuilding is that the owner, Charles Armstrong (Star Brewery), had sold a part of the plot to the Corporation to enable Guildhall Street to be widened.

One last note on the 1970s refurbishment: Michael Furber reports that "You can still have a drink at the bar of the old Red Cow: the top was installed into the Green Man Grantchester when it was refurbished in the early 70s."

The very first edition of *ALE*, in January 1976, reported its reopening: "Previously Tolly, now Ind Coope, reopened 17 Dec 1975 after £50,000 renovation. Top pressure."

It soon found itself serving a most grateful public. Mervyn again:

"Late 1977 onwards, punk bands began

appearing regularly on Friday nights at the Corn Exchange. The Corn Exchange (pre-renovation) had no bar and the gigs always finished really early, so I and many others often went in the Red Cow afterwards, mingling with the army personnel who seemed to favour the downstairs bar, having moved on from the Still and Sugarloaf (below the Victoria cinema on the market place, now Marks and Spencer's) which I'm guessing may have closed around that time."



In 2002, as noted, it reopened as the Cow, a somewhat characterless and resolutely keg-only pub with little (OK, nothing) to attract the discerning beer-drinker. Though I'm told the pizzas were OK.

What a sad contrast to a century before, when it had established itself as "one of the social centres of the community", as the Star Brewery's 1930s booklet *There And back Again* gushed. More of that anon. First, the nineteenth century, and back to the days of the eagle-eyed John Smith. In 1844 there was a sort of Christmas raffle on the premises, the prizes being "two most extraordinary geese", one weighing 20 lb and three-quarters, the other 17 lb and three quarters: "they were most beautifully plucked, and were allowed to be two of the finest young birds ever brought to the Cambridge market".

In 1848 it was one of a number of pubs, along with the newly built Shakespeare brewery on Newmarket Road, put up for auction, and here we find the first description of the place:

Lost pubs ... continued

"Lot 13-The RED COW Public-House, in the Butcher Market, Old License, (Freehold), one of the best accustomed houses in the town. A large sum has been judiciously laid out upon these premises, which are roomy and very conveniently arranged; it has, and must always command (from its situation) a first-rate Saturday's trade, and is otherwise well frequented and respectably patronised during the week. It is now let to Mr Smith, a most respectable tenant."

(Of the other eleven pubs up for auction, only the Blue Ball, Grantchester, survives to this day.)

The respectable Mr Smith left later that year, retiring to his native Norfolk, where he died ten years later, aged 89. But the pub was kept 'in the family' so to speak because his successor, George Monk, married his sister, Mary, in 1849.

George and Mary seems to have enjoyed a fairly peaceful tenure until October 1871, when George retired from the business. Mary died in 1879, George in 1891.

Next at the helm was a certain Henry Steel, who was there until 1878 when he moved to the nearby Corn Exchange Inn and then almost immediately to the Castle Inn, which was on the corner of Guildhall Street and Wheeler Street, directly opposite the Red Cow. Five years after that, he ends up in the Golden Rose – how many times has that pub appeared in these articles? Unfortunately with each move he found himself increasingly out of pocket and his debts only got worse at the Golden Rose, so that he finally filed for bankruptcy in 1898. Poor chap claimed he couldn't read or write (one wonders how he got a licence, then), so he had no idea just how bad his debts were getting.

The Red Cow might have been 'respectably frequented' in the 1840s, but by the mid 1880s it had come to the attention of the

Magistrates on account of the "irregularities carried on there", including noise from music and singing – and even on one occasion harbouring prostitutes! The horror! By this time the house had come into the possession of Henry Moden, scion of that brewing family based at the Tiger on East Road. He had to grovel to keep his licence.

A year later he'd passed the place on to a George Bowler, but it seems things didn't improve and after a couple of years he was out on his ear having got into trouble for refusing entry to a police officer. The brewer (by this time the Falcon Brewery on Earl Street) undertook to get a new tenant within a fortnight.

They were as good as their word, and soon an advert appeared in the newspapers announcing the arrival of a Captain Bennett. Unfortunately I haven't been able to find anything about this Captain Bennett, but clearly a bit of military (or naval) discipline was needed to sort the place out (and placate the magistrates).

He wasn't there long, though, and the 1890s sees a succession of licensees who last for no more than two or three years. And a change of owner, as the Star Brewery picked it up in 1896.

And so we move into the new century, with spanking new building, a music and dancing licence, an American Bowling Saloon (!) and Alfred William Barker in charge of it. Oh, and an oyster bar, to boot. This is when things begin to liven up, and Barker is soon advertising the acts performing in the 'Red Cow Inn Concert Hall', beginning with Miss Maria Farror (accomplished pianist and vocalist) and Miss Edith St. Aubyn (serio, dancer and mandolinist). Fancy! And so things continued, with nightly concerts by these and similar acts, accompanied by the house pianist (and contralto vocalist) Miss Cissy Kingsley. Far too many to list here, but most intriguing have to be Miss Sadie St

John, serio and speciality dancer (!), and Miss Eva Hamilton, "Anglo-French comedienne and Dancer (La Belle Parisienne)" – the mind boggles!

A notice from 1900 gives an impression:

"The popularity of the Bohemian concerts held in the Red Cow Concert Hall continues unabated. Night after night interested audience assemble in the well-appointed room to enjoy good music from professional artists and local talent. This week the proprietor has secured some performers who bear most favourable comparison with their predecessors. Miss Mary Brooke is the clever pianist, and also gives pleasure with her well-trained soprano voice. Miss Jenny Trent is a character vocalist and dancer of ability. Miss Jessie Delmar, a vivacious serio comic, was accorded a very hearty reception on Monday night."

And I'm sure it was all done in the best possible taste.

Fast forward a bit to the First World War. Arthur John Quick took over in 1916 and in October 1917 he had an opportunity to live up to his name:

"A taxi-driver . . . was filling his petrol tank from a two-gallon can of petrol by the light of his rear lamp, just opposite the Red Cow . . . when the fumes from the petrol got to the lamp and ignited the whole can in his hands. . . . He immediately threw the can to the ground, and the burning petrol illuminated the whole street, making the fire seem serious. Fearing that it would spread to his premises, the landlord of the Red Cow threw water onto the flames and smothered them with his doormat."

He was less alert a couple of days later, though, as he was summonsed for not properly shading a window during the blackout – this was particularly careless as there had been an air raid in Cambridge only ten days before. Fined 10 s.

Right, I've gone on long enough, there we will leave it.

This one might be a bit trickier. Or maybe not – prove me wrong!



Tell me what, if anything, you remember about it at pub-history@cambridge-camra.org.uk. It's also not too late to send stories about the pubs I've previously covered , and if there's any other pub you'd like to know more about, do get in touch. Don't be shy, I like a challenge!



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