

Cambridge & District Branch Newsletter Issue 397 March 2022



Say Hello, Wave Goodbye

A fond farewell to the Haymakers landlady, Liz Jeffries

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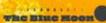












Pub News

Welcome to Ale 397. I must say it seems strange, having not put pen to paper for so many months, to be once again returning to the pub news diary. My thanks to the Cambridge CAMRA social media team who have done a cracking job of keeping up with the news throughout the lockdown.

As usual I'll start off with the gloomy news. The first pub to succumb to the economic pressures of the lockdown was **St Johns Chophouse**, Northampton Street. Plans to re-invent it as a Tapas bar and Gastro pub were shelved and the pub closed permanently in April 2020.

The **Ship**, Northfields Avenue closed in April 2020 and remains shut. Charles Wells, who own the pub, are seeking new tenants but may also consider other options for the large site. We assume that a pub would be included in any redevelopment. This area of Cambridge has many residents but few pubs.

The iconic beer and music pub, the **Flying** Pig. Hills Road closed in October 2021 when developers. Pace, who own the pub and surrounding buildings, didn't renew the licensees' lease on the pub which was also home to them and their young family. Pace are appealing the City Council's refusal of their planning application which would, amongst other things, have remodelled the pub. The appeal decision should be made "some time this year". Pace have suggested that they will demolish all but the front wall of the pub if they lose their appeal. Our thoughts are with former tenants Justine and Matt. It was through their efforts and hard work that "The Pig" became a much loved community pub.

Outside of the city, the **Little Rose**, Haslingfield was recently sold through the hospitality sales specialist Sidney Phillips. Unconfirmed rumour is that it will be refurbished as an Indian restaurant but will retain a drinking area.

Branch Diary

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

Wed 16 Mar: 20:00. Annual General Meeting, NCI Sports and Social Club, Holland Street

Thu 31 Mar: 19:30. Thursday Throng Social, Queen Edith, Wulfstan Way

Sat 9 Apr: 12:30. Srolling Social, starting at the Maypole, Portugal Place

Tue 12 Apr: 20:00. Open Branch Meeting, Earl of Beaconsfield, 133 Mill Road

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www.citizensadvice.org.uk/consumer/

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Pub News continued

The **Crown Inn**, Ashley, our Pub of the Year in 2016, closed in October 2020. There were suggestions that it might reopen as a cafe which would have deprived villagers of their pub. It currently remains closed.

The **Plough**, Shepreth closed on December 12th 2021. The Plough has been our Cider Pub of the Year each time it has been awarded since 2018.

The **Waggon & Horses**, Cottenham has not reopened since the first lockdown and is currently on the market as licensee for well over 30 years, Sam McReavie, is no longer able to run it.

The **Black Horse Inn**, Swaffham Bulbeck has been closed since July 2021.

The **Paradiso**, formerly the Travellers Rest, Chittering has permanently closed and is destined to become a residential property.

The grade II listed, **Carpenters Arms**, Great Wilbraham, remains closed and is undergoing substantial development. An article in the 2019 winter edition of the Wilbraham Warbler had suggested that the owners were looking to a summer 2020 opening - a date which, given the pressures of the lockdown, has understandably slipped.

In December 2021 the **Chequers**, Pampisford was extensively damaged by fire. The remnants have since had to be demolished. Thankfully no one was hurt in the fire. The village will remain without a pub until the Chequers can be rebuilt.

The Cambridge pub and brewing community has seen some tragic losses over the lockdown.

We will miss the knowledge and calm presence of Rob Wain, deceased landlord of the **Elm Tree**, Elm Street. Condolences and best wishes to his partner Jess, who has taken on the full tenancy of the pub.

Another sad loss is the truly eccentric Dave Utting, former landlord of the **Empress**. Thoday St finally lost his battle against cancer. Listed amongst Dave's innovations is, the introduction of miniature pigs (that grew to be very large) in a city pub garden. He with his partner Enas held Christmas celebrations that could only be described as legendary. He remains only one of two Cambridge landlords to give me an enthusiastic tour of his newly refurbished pub toilets. The Empress has new landlords Dan, Rich and Luke, who have promised to keep to the community pub business model "mostly by copying the entirety of Dave's pub landlord guide book".

Mike Roughhead, licensee of the **White Lion**, Sawston for more than 15 years, sadly passed away following a heart attack in April 2020. Although plans have been submitted to refurbish the pub it currently remains closed.

Probably the unluckiest landlord in the history of Cambridge CAMRA award



winners, Pete Wiffin of the Live and Let Live, Mawson Road saw his pub win the coveted Pub of the Year award

in 2020 – just before the lockdown closed all pubs. Pete has since given up the lease. The pub has been refurbished and re-opens on Tuesday 1st March 4pm, under the management of new tenant Gary Burlison, offering six cask, six craft, and seven ciders.



Slightly luckier, Liz Jeffries landlady of the **Haymakers**, High St, Chesterton, was able to publicly celebrate

Pub News continued

winning Pub of the Year 2021. Liz recently announced her intention to leave the pub. Under her management the pub enjoyed a thriving community spirit, which we are sure will be maintained by new manager Bob Cook, with Em Morris, as assistant manager. Nevertheless, Liz will be sorely missed.

Greene King have taken advantage of the lockdown to fully refurbish several Cambridge pubs. The **Grain and Hop Store**, Regent Street, seems to be targeting the hipster set. Our visit in January showed a dearth of real ale.

A few doors down, the **Prince Regent**, Hills Road, has been given a "six figure" make over. The target customer base appears to be a younger generation, and the pub was very full when we visited, again in January.

The **Bath House** has also had an impressive makeover.



In September 2020 Calverley's Brewery, Hooper Street opened their swish new Tap Room in another of the buildings on the

site. The new Tap Room has better facilities and is larger than the combined area of the two rooms they formerly used.

The Hertford brewery, McMullens has improved and increased its presence in the Cambridge pub scene. Baroosh was transformed in 2020 into the theatre themed **Town and Gown**, Market Passage, complete with a first-floor performance area. In 2021 they converted the former Cambridge Building Society branch on St Andrews Street into the **Cambridge Tap**, a welcome drinking venue. Both pubs are dog friendly; a welcome innovation in a city centre which does not generally welcome

our canine friends.

May 2020 saw the opening of the **Orator**, Round Church Street. It was formerly the bar of the Cambridge Union Society and has been extended and improved during rebuilding work along Round Church Street.

Another new bar is the **Bird or Worm?** which opened in July 2021 on the ground floor of the newly-built Ninja Theory games company offices situated on Newmarket Road where the Five Bells, which closed at the end of 2002, used to be. The Bird or Worm? is only open on weekdays.

In September 2021 the **Snug**, Lensfield Road reopened as **Tall Trees**. They now have regular live music evenings and, unlike the Snug, they have cask ales.

City Pub Company has resumed the refurbishment of the **Tivoli**, Chesterton Road. Revised plans include a 2nd floor garden conservatory overlooking the river Cam. Families might be relieved to know that the indoor crazy golf course remains in the plan.

Good News in Histon. The organisers of the Histon Beer Festival in partnership with the **Red Lion** have announced that it is scheduled to be held in September this year.

Also, in Histon, the **King William IV** is celebrating its long-awaited entry in the CAMRA *Good Beer Guide*.

Meanwhile in Waterbeach, Milton Brewery opened a covered, outdoor tap room with fire pits to keep drinkers warm. It closed for a seasonal break just before Christmas and will reopen in the spring.

In December 2020 Roughacre brewery, which was founded in Castle Camps in 2018, relocated to Clare. This has allowed them to increase their production. It has also allowed them to open a Tap Room at

Pub News continued

weekends.

In October 2020 Simon's Cider, which was founded in Cambourne in 2014, relocated its production and distribution to Godmanchester. It has also enabled Simon to open a Cidery Tap Room, the only one for very many miles, over the first weekend of each month.

After being closed for over a year the **Pheasant**, Great Chishill reopened in April 2021 after being purchased by the owners of the Woodman Inn in nearby Nuthampstead. The two pubs will be run by the same couple.

There's been a change of brewer in the **Brewhouse**, King Street, Cambridge. Mark Burton has semi-retired from brewing and has handed over the mash tun, kettle and fermentors to Vanesa De Blas.

The lockdown saw the departure of most of the staff, including all of the management from the **Mill**, Mill Lane. The pub went through a difficult period, but our contacts tell us that it has recently picked up and it is once again a great pub to visit. The new manager is George Akister and he is keen to see the pub recapture its standing with CAMRA members.

The redevelopment of the Park Street car park has impinged on the covered patio area of the **Maypole**, Portugal Place. The Castiglione family, who celebrated 40 years at the pub in February, have had reassurances that no noisy or dusty work will be carried out while the pub is open at lunchtime or in the evening.

More planning applications:

A planning application to convert the **Jolly Millers**, Cottenham into residential use has been refused.

The **Kings Head**, Dullingham: an application for various upgrades. We do not

believe this will damage the business.

An application has been submitted for the **Emperor**, Hills Road. If granted, all but the front wall and cellar would be demolished. A pub, without any outdoor space or licensee accommodation, would return in part of the ground floor and basement with the rest being developed as offices.

An application relating to the site where the **Jenny Wren**, St Kilda's Avenue formerly sat would have allowed the ground floor area of the rebuild to be used for various uses and not necessarily as a pub. This application has since been withdrawn. It is not clear what this means for drinkers in this area of Cambridge.

And to end on good news: Chris, the owner of the **Three Horseshoes**, Stapleford has taken the pub off the market. We sincerely hope that this means he intends to stay for a very long time.

Cambridge and District CAMRA May Beer Festival Cancelled

We are disappointed to announce that we are unable to run the 2022 Cambridge Beer Festival.

We know the past few years have been incredibly difficult for brewers, cider producers, distributors, and the events industry. However, a combination of the ongoing Covid-19 pandemic, Brexit, and other factors have led to unresolvable supply chain issues for critical elements of the festival infrastructure.

Some pubs have announced that they will hold beer festivals at the end of May. Check our website https://www.cambridge-camra.org.uk/ for updates.

We hope you, your family and colleagues are healthy, and that the situation returns to normal soon. We look forward to a beer festival on Jesus Green in May 2023.

Thursday Throng Social

From: Alistair Cook

Friday 1/28/2022 17:28

Hi Will,

We had a very enjoyable Social yesterday at the Castle Inn. When I arrived at the allotted 7:30 start I spotted Anthea in the bar and assumed that we were the only ones there.

We soon discovered that others were already gathering around a big table upstairs.

Bert & Clare were already there along with Hilary (whose idea the Social was) and someone called Mark who lives in Cherry Hinton but hadn't previously been to a branch event other than our beer festivals.

We were then joined by the Maycocks, Steve & Angela with Dan and his sister Sarah. Cath, who has previously given me feedback on the pubs in Waterbeach, then joined us and later Ingvar and his wife. That took us to 13, 7 of whom were women.

It was a lovely relaxed atmosphere with chats sometimes involving just a couple of people but at other times involving us all.

Although beer and pubs cropped up quite frequently in the conversation it wasn't in the usual CAMRA business way.

There was jovial chat about the quality of ladies WC facilities with good and bad examples.

Apparently the ladies facilities in the Castle Inn were good although they didn't favour the blue paper hand towels.

The gents were also good and also had blue paper hand towels. Hillary asked if the other women were OK about going into pubs alone.

Most were though the fact the question was

asked highlights that it is more of an issue for women than it is for men.

Anthea and I had the turkey curry special. Ingvar and Helen also ate (Lasagna and natchos & cheese I think). Most were drinking beer although there were some soft drinks too. They had three beers on their handpumps.

The Southwold bitter was pretty decent. The Broadside was a bit lacking in condition but otherwise fine. The Ghost Ship was pretty good early in the evening and was the most drunk beer around our table. Later in the evening it got a bit cloudy and lost its distinctive edge. Dan also enjoyed the Adnams Kobold lager which he described as being brewed in a Kolsch style. He also enjoyed the Adnams Blackshore Stout.

Everyone stayed until around 10 and the last didn't leave until 11. All agreed that they had enjoyed the evening and would happily come along again.

Hillary reminded the women that it was their role to select the venues of these events. None immediately volunteered a suggestion so I may need to ask some of those who were there. Initially we are planning on holding them on the last Thursday of alternate months.

That means that the next one isn't due until Thursday 31 March. Ideally I'd like the next host and venue selected by the time we have our AGM so I can include it in the March email.

The April email will also come out before 31 March so there's a fall back. We will need other female members to host and select venues in future. If they want to email my ali.cook@cambridge-camra.org.uk I can coordinate who is hosting which one where. I will send you some photos of last night.

Αl

On Your Bike!

Pubs Officer Ali Cook resumes his bike ride visiting the Cambridge and District pubs

The weather at the end of January 2022 was notable for two storms that battered Britain. Storms Malik and Corrie arrived a few days apart and, although they mostly affected the north of Britain, they still made cycling in Cambridgeshire challenging.

There was, however, one day between the storms, Sunday 30th, that started out mild and still with clear blue skies. Perfect weather to cycle around some of the Cambridge and District rural pubs that have been shortlisted for the 2023 Good Beer Guide. To be nominated for the GBG is quite an honour; a pub doesn't qualify unless it has received sufficient nominations from local CAMRA members.

I pedalled out from the centre of



Cambridge at 12:20, arriving at the **Boot** in Dullingham an hour later.
Although the buzzards I had

seen circling earlier anticipating my demise were to go hungry, I was certainly ready for a beer. I clearly wasn't the only one as, even before I opened the door, I could hear the chatter of happy drinkers. The pub was very busy. There were no free tables and very little space at the bar. Clearly people had received their January pay and were happy to socialise at their friendly local. In my experience, Sundays aren't always the best day to go looking for a variety of beers. The good stuff sells out on a Saturday night and licensees often don't put on new casks knowing that Monday and Tuesday will be quiet. I needn't have worried at the Boot. They had 4 ales on, all poured direct from the casks in backroom cellar, I started with a half of Tom Cat, a 4.1% hoppy bitter from Norwich's Fat Cat brewery. Delicious! I followed it with a half

of Mauldon's Dickens, a 4% pale bitter. This was a new beer for me, so it was great to drink it in a pub that cares so much for its cask ales.

Sunday is Meat Draw Day in the Boot and I enjoyed my half as the three prizes, Cheese, Breakfast and "the Big One", were drawn. I could have stopped longer as the Boot also had Greene King IPA and their regular beer, Adnams Southwold Bitter available but I decided to press on. As I left I thanked the bar staff and complimented them on the quality of their beers.

Cycling south took me through a few villages including Weston Colville whose attractive 14th century church has a notice outside claiming that St Mary's is "the heart of our village". That's probably true as Weston Colville has no pub except for when Popup Pub provider Tony Kelly brings The Portable Pint to the Village Reading Room.

25 minutes after leaving the Boot I arrived



at my next shortlisted pub, the **Chestnut Tree** in West Wratting which was our branch Pub of the Year in 2014 and

2019. The Chestnut Tree was also busy, with diners in one side and drinkers in the other. They had a selection of four beers to choose from. I started with a half of The Old Man and the Sea, a 4.1% stout from Mighty Oak brewery. It's always good to find a dark beer in a rural pub. The Old Man and the Sea is a lovely beer and the Chestnut Tree keeps its beers very well, a great combination. I enjoyed my half while chatting with landlady Rachel Causton. Her pub had had a busy few days. The Covid Omicron concerns that had depressed sales in December seemed to be in the past, Rachel's big concern now was rising fuel prices which may force them to raise their prices. Hopefully the pub's customers

will understand.

My second half was a new beer for me, Gorgeous George, a 4.2% copper best bitter also from Mighty Oak. It lived up to its name as it was gorgeous. I then tried a Sauvignon Blonde from Crafty Beers. It's good to see beers brewed in our branch area, Stetchworth in the case of Crafty Beers, being served in our pubs. Sauvignon Blonde, a 4.4% golden ale, is a very popular beer. It is often the first cask to empty at Cambridge CAMRA beer festivals. The fourth beer on offer at the Chestnut Tree was Greene King IPA. It's a beer that's available in most of our pubs and so is often passed over by ale drinkers looking for something different. I decided to have a half and it reminded me of how good a beer it can be when well kept. Having caught up on some pub news from a local couple. I thanked Rachel & Pete and cycled on my way.

It took only 10 minutes to get to the **Bell** Inn, Balsham. It was getting towards 4pm by now but the Bell was still busy. It turned out that they were getting ready to celebrate landlord Phil's 60th birthday. I settled down in the lounge with half of 3.7% Melford Mild from Nethergate brewery. Another rural pub offering its drinkers a tasty dark ale! My second half was also from Nethergate, 4.2% Stour Valley Gold, a refreshing golden ale, Greene King IPA was also available at the Bell but instead I chose their 5% Abbott Ale as my third half and enjoyed this whilst listening to Cambridge United transfer rumours from one of the locals. The Bell Inn also had locally produced Duxford Scrumpy Co's Medium Blonde on its list of real ciders.

By now it was getting dark and was time to start heading homewards. The road from



Balsham to
Fulbourn isn't an
enjoyable to cycle
ride but in less
than 25 minutes I
was in the **Six**

Bells. I was

getting a bit hungry too but unfortunately

had to make do with a bag of ready salted as they don't do meals on Sunday evening. My first half in the Six Bells was Ferryman, a decent 4.2% best bitter from Exeter brewery. I chatted with a couple who had recently moved to the village from London as house prices here are more affordable than in London and working from home had made their relocation possible.

My second and third halves were Adnams Ghost Ship (4.5%) and Black Sheep Best Bitter (3.8%). The Six Bells also had Greene King IPA available but I decided that proper food was needed and got back on my bike.



20 minutes later and I was in the **Royal Standard** on Mill Road, Cambridge. Their kitchen is run by Tzatziki who offer a Greek menu. I ordered Greek Sausage

Souvlaki. My first half was 4.1% Jolly Old Ale from Adnams. Although the Jolly Old Ale has a seasonal pump clip I suspect that it's just a rebranding of Old Ale. Either way it went down well with my souvlaki. Before heading home I enjoyed a half of 6.2% Discovery from Simon's Cider, one of three real ciders from Godmanchester based Simon's Cider available at the Royal Standard.

All five pubs that I visited on Sunday are among the 58 shortlisted for our branch's 26 entries in the 2023 Good Beer Guide. CAMRA members from our branch or adjoining branches can give their opinions on the shortlisted pubs that they have visited in the last 6 months. It's easiest to do online (https://gbg.cambridge-camra. org.uk) using your CAMRA login details. You can revise your opinions as many times as you like until the deadline of 10 April. You can also request the shortlist and submit your opinions by email (gbg@ cambridge-camra.org.uk). Please include vour name and CAMRA membership number.

Alistair Cook

Pubs Officer, Cambridge & District CAMRA

Pubs now and then

As CAMRA's Good Beer Guide (GBG) enters its 49th year of publication, I thought it might be an interesting exercise to make comparisons of the differing descriptions of pubs included in early editions to those pubs included in recent copies of the book.

I soon found this was problematic. We have well over 200 pubs in our branch area and only 26 entries in the GBG. The numbers were just too limiting.

Over the years I have collected quite a few pub guides, two of them, 1994's *Pints Worth Finding* and 2002's *Best Real Ale pubs in and around Cambridge* researched and produced by our branch of CAMRA. I decided to extend the comparison to pubs in these guides and other books against those listed on CAMRA's *WhatPub* website.

The Red Lion, Histon

In 1989 the Histon and Impington Village Society produced a history of village pubs in an engaging book entitled *CHEERS!* The 11th edition, which was printed in 2015, contained a short article written by the then Red Lion owner and landlord Mark Donaghy and describes the pubs in Histon and Impington as having fared "... surprisingly well over the years.". Writing in the Cambridge CAMRA magazine *Ale*, Paul Ainsworth was a bit more effusive; "The village of Histon can justifiably claim to be the brightest jewel in the Cambridge area's real ale crown."

That enthusiasm was reflected in *Pints Worth Finding*, which lists every one of the nine village pubs. Praise was lavished on the Red Lion which was described as "a rare outlet for Taylors Landlord and Sam Smith's beers". The pub also served the equally as difficult to find Hopback Summer Lightning and the then recently created Adnams Extra.

CAMRA's enthusiasm for Histon pubs had waned by 2002. The branch produced *Best Real Ale Pubs in and around Cambridge* and listed only two, of which the Red Lion was to receive the most lavish praise. It was "an excellent two bar fine house" which housed a "fine collection of bottled beers" and a "wide variety of breweriana". The pub had recently been bought by Mark Donachy who quickly established his own quirky style, not only to the décor, but also on the variety of beers he chose to sell. He also introduced the Histon beer festival, no longer a part of the Histon Feast but now a separate celebration run by volunteers with the proceeds returned to village charities. The writers of CHEERS! also recognised the influence Mark had on both pub and village.

The pub is now owned by the City Pub Company. Thankfully they have changed very little. The breweriana is still there and the beer festival remains as a significant village event. The pub is now dog friendly – which is most definitely a change for the better. It is still a premier pub.

The Bath House, Benet Street, Cambridge

The earliest mention I could find of this pub was in the 1965 edition of Vincent Jones's *East Anglian Pubs*. The book, printed by Batsford, lists and gives a brief description of 160 pubs.

The Bath Hotel, as it was then called, is one of only four Cambridge pubs to be listed. Clearly he loved the pub which he describes as "Justly one of the city's noted landmarks", the building is "partly 16th Century" and the pub once had "a connexion with St Bene't's Church."

The latter is easily believed – the pub is directly across the road from the church. It was owned by Whitbread and was decidedly a keg beer outlet. Today's real ale drinkers might show some surprise of the praise for the beers, which included "specials of Greene King and Worthington E." It was a pub for dining. "Trout, duckling, mixed grills and steaks" are dishes on which

"the pub prides itself."

I am old enough to remember when the interior of the Bath Hotel resembled the description offered in this book. I vaguely remember plush carpet and sparkling glasses on the shelves above a traditional bar.

By 1994's Pints Worth Finding all thoughts of traditionalism had gone. It was still owned by Whitbread but it was now part of the more modern Hogs Head chain. Now, called the Bath Ale House, the interior had been completely stripped leaving a "spartan and contrived atmosphere". It specialised in cask Whitbread beers, Flowers, Boddingtons, Marston's Pedigree, but also served three ales from independent breweries. For this reason, CAMRA of 1994 gave the pub a thumbs up.

By 2002 Whitbread had sold its 3,000 pub estate to Morgan Grenfell, who immediately sold off 2,300 tenanted pubs to Enterprise Inns, retaining the 700 managed pubs under the banner of Laurel Inns. The inevitable interior refurbishment of The Bath Ale House didn't impress the writers of Best Real Ale pubs in and around Cambridge. The interior had been made more modern, but it didn't matter because "it was wrecked years ago." The most disappointing change was that independent breweries no longer featured in the beer offering. It remained a Whitbread outlet selling beers you could get almost everywhere in the city.

Today the renamed Bath House is owned by Greene King. The interior has improved. The WhatPub entry describes the recent make over as "...one of the (pubs) more attractive recent guises". The choice of beer has improved too with guest beers sometimes supplied by local breweries. I am not sure however if the menu can live up to that of 1965. The modern Bath House offers the "usual Greene King managed house menu, but it is "at a reasonable price". Perhaps that's all we need.



News of the Brews

Cambridge CAMRA's round up of news from local breweries and cideries.

Roughacre Brewery Tel: 07801930091 Shop and Tap Room in Clare, Suffolk Website https://roughacre.com/

Business has been growing steadily for us despite the ongoing pandemic and horrendous winter weather! Having moved to larger premises in Clare, we finally completed our tap room and bar area which is proving to be quite popular and we recently invested in a third 500L fermenter to enable us to increase production. So, fingers crossed, things should hopefully continue to move in a positive direction this year.

Shop and Tap Room open Friday and Saturday noon-8pm, Sunday noon-6pm.

As far as outlets in the Cambridge area, we have our coffee porter (Nighthawker 4.6% ABV) on a more-or-less permanent handpump at the Elm Tree on Orchard Street. Our bottled beers (all bottle conditioned real ale) are stocked at Bacchanalia on Mill Road who also regularly sell our cask ale for flagon / growler refills to take away (I believe they currently have our Saints Reserve 6.2% ABV tapped!) and our entire range of bottled beers can be found at Case Solved Wines in Linton on the High Street.

Our cask ales can also often be found at the Royal Standard on Mill Road and the Three Horseshoes in Stapleford but we're in the process of expanding our reach in Cambridge so hope to be on more regularly at numerous free houses in the city over the next few months.

Simon's Cider Roman Way, Godmanchester

Website https://www.simonscider.co.uk/

Email: enquiries@simonscider.co.uk

Located in Grantchester, the Cidery Tap Room is open the first weekend of every month when drink-in and takeaways are available. Details can be found on the Simon's cider website.

Outlets in Cambridge include the Haymakers, Chesterton; the Cambridge Blue, Gwydir Street; the Royal Standard, Mill Road; the Queen Edith, Wulfstan Way. Bottled ciders can be found in Bacchanalia, Mill Road.

BrewBoard Button End

Harston, Cambridge Tel: 01223 872131

Enquiries: <u>info@brewboard.co.uk</u>
Website: https://www.brewboard.co.uk/

Two hour brewery tours and tutored beer tasting sessions, 12th March, 9th April, and 14th May.

Moonshine Brewery Hill Farm, Fulbourn Tel. 07906066794

Email: mark@moonshinebrewery.co.uk
Website: http://MoonshineBrewery.co.uk/

Twitter: @MoonshineBrewry

Outlets in Cambridge: Cambridge Junction, Clifton Road; Alexandra Arms, Gwydir Street; Geldart, Ainsworth Street; Blue Moon, Norfolk Street; Royal Standard, Mill Road. Also the Bank Micropub, Willingham and Railway Arms, Saffron Walden.

Bottled beers can be found in Bacchanalia, Mill Road, Cambridge and Oak Bistro, Lensfield Road.

Now supplying real ales for parties and weddings in casks and boxes.

Say Hello, Wave Goodbye



A fond farewell to the Haymakers landlady, Liz Jeffries, who leaves the pub in March to take an extended holiday visiting her relations in Australia.

In early March 2013, the Individual Pubs company was nearing

completion of their ambitious plan to strip and fully refurbish the Haymakers pub in Chesterton. They had a manager in mind, and Rob Curtis was recruited, but the company had a feeling that the pub was going to be a big success and they wanted to recruit a capable and enthusiastic person to share the management load. Rob suggested that long term friend Liz Jeffries might fit the bill.

Having completed her Masters in Archaeology at Sunderland University, Liz had to give it some thought, but eventually she agreed to take the job.

At first she tried to juggle archaeology with her pub duties but when Rob elected to move on in 2015 she found that managing a busy pub was taking all her time and the archaeology was dropped. Business owners Richard and Steve then showed their trust in Liz by appointing her as HR manager for the whole company, a role she took on in addition to the full management of the pub.

Nine years since it opened and the Haymakers has been fully established as one of the most valued community pubs in the Cambridge area.

The pub has won several industry awards. It

is the Cambridge CAMRA Pub of the Year 2021.

This, of course, means the beer is good. Liz and her team have cellar skills second to none, but it also reflects the community spirit that resonates from the pub which is shown in its continual support for local people and local causes. During lockdown the pub was used as a transition point for the Red Hen Project charity. Everything from food parcels to second hand computers, destined for children who needed to work from home, passed through the doors.

For Liz, her proudest moment was in 2017 when she and the pub were awarded the Cambridge CAMRA City Community Pub Award.

Now she feels is the right time to move on. "I haven't seen my relations in Australia for over three years, I am hoping to spend a lot of time with them – perhaps a 6 month rest. A period when I am not tied to work."

But will she be back in Cambridge - even just for a visit?

"Yes, I will come back, perhaps in the Summer. I'd like to visit the pub as a customer - and then there is always the Cambridge Beer Festival..."

And what will she miss most when she leaves?

"My staff - we have a good team. Richard and Steve, the owners of the company. They have given me a great deal of support. But mostly I will miss the Chesterton community. Over the years I have watched as customers came in for their first dates, which turned into marriages, and then into babies. The community is everything. I would like to thank all our regulars and all our friends for their support."

Apples & Pears - by Jerry Ladell

It's been a while since I've scribed one of these articles.

While we've been away our local cider makers have been keeping their foot on the pedal and have been continuing to make wonderful cider and perry.

While we weren't able to purchase their wares in pubs during the enforced lockdowns that we all encountered, they continued undeterred and found many new and alternative ways to satisfy their customers appetite.

Now we are back in our pubs it seems only right that we should be doing all we can to promote where you can now find their products.

The list below is hopefully accurate but I am sure you can understand there may be certain reasons, be they financial or otherwise, that certain pubs are no longer in a position to sell or promote the sale of locally produced ciders and perries.

I have spoken to our main local producers, and they have each supplied me with their customer lists as at January 2022 – some did include a caveat that the knock-on effect of Covid had resulted in some pubs cutting back on their ordering but remain hopeful that, as we come out of the pandemic, these customers will return.

City

Blue Moon CB12LF (Cromwell's); Calverley's Brewery Tap CB12NZ (Sir

Calverley's Brewery Tap CB1 2NZ (Simon's Cider);

Cambridge Blue CB1 2LG (Cromwell's, Simon's Cider);

Devonshire Arms CB1 2BH (Cromwell's, Simon's Cider);

Haymakers Arms CB1 1NG (Cromwell's, Simon's Cider);

Queen Edith CB1 8QN (Cromwell's, Simon's Cider);

Royal Standard CB1 3NL (Simon's Cider); **Geldart** CB1 2BF (Simon's Cider)

Rural

Bell Inn, Balsham CB21 4DZ (Duxford Scrumpy Cider)

White Swan, Conington CB23 4LN (Cromwell's)

Hare & Hounds, Harlton CB23 1ES (Cambridge Cider Company, Cromwell's, Simon's Cider)

Little Rose, Haslingfield CB23 1JT (Simon's Cider)

If you are a publican selling real cider and perry, or indeed a cider maker supplying local pubs please do not hesitate to contact me <u>cider@cambridge-camra.org.uk</u> and I will make sure we cover you in the next edition of ALF.

As we head into the spring and summer months, I will look to put in place a walking cider tour of the city pubs. Details to follow.

Jerry Ladell

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Pub sports update: Bar Billiards

Hello Will



For me nothing beats a good pint of real ale, good company and the buzz from a game of Bar Billiards. Two people stood at the end of the table playing bar billiards sends the chat into an adrenaline fuelled condensed

catch-up on recent events rather like those long-distance calls to Wales on a Sunday evening when as kids we queued to say hello to Grandad Lloyd, with one member of the family stood behind the other ready and the words; 'and don't you be long....!'.

Prospects

Every inch of a pub it seems, has been needed for serving food which has seen many pool tables come out. This should play into bar billiards hands as it takes up just 1/3rd of the space but alas the big brewery owned pubs have contracts with pool table and machine suppliers and none of these hold bar billiards tables anymore. The pressure to make a living let alone a profit means landlord's personal choices have narrowed but, have faith! Think of all the good quality things you like in your life and they DO stand the test of time.

Gizza Table

Well Grandad Lloyd would be pleased with the Bar Billiards progress of these last three years. In the Cambridge and Ely areas there are now Sams Bros tables at Newmarket Exning Road Club, Fordham British Legion and Soham Comrades with Burwell Ex-Servicemen's club due to put one in soon. Much nearer to Cambridge the Railway Vue Histon has a blue baized 1936 Alfred Sams and it's a tough one to score on with the holes being well up the table but what a beauty it is with cues in the front face, wooden beading and easy drop pockets

and a gorgeous scoreboard it is a sight to behold but you can't help thinking that the 'yoof' are likely to twist the cues and expect something to pop UP through the holes! Who's for space invaders anyone?

Landbeach Sports and Social Club have a high scoring Jelks and the beer is looked after by Alan who has managed the Golden Hind, Milton Arms and The Bridge in his time and the Adnams and Fullers London Pride have been spot on each time. If there was a spot to have an enjoyable game with a beer this is my foremost recommendation.

The Newnham Croft Social Club has a fully refurbished narrow Sams table that a member put into his own club. What's a narrow? It means that the table is just 3" narrower than normal and means the '150 break shot' can't be done, your skills are needed around the table and not just at a monotonous break shot; the killer of the 3-pin game.

The Jelks in the King Street Run still holds a table but a torn cloth has yet to be repaired. The Earl of Beaconsfield (Sams Bros) table now belongs to the Manager Rob Cook which surely secures it at the pub and plays better each time you make a visit. Rob has plans for the library and let's hope they include the table. So, things look bright for an Autumn 2022 start to leagues and competitions. More details can be found on a Facebook page; Newmarket & Cambridge 4-pin Bar Billiards.

Meanwhile, the 3-pin game, the City's traditional game has suffered. The Carpenter's Arms, Gt. Wilbraham is closed for a full refurb and the team play out of the Bottisham CSSC who also have a team. The White Horse, Milton continues and the White Horse, Swavesey only just got its table back in late February. These 4 teams then make up a league....

Cheers, Taffy

Paws for thought

It took me a long time to understand social distancing. Regular readers will know that I like nothing better than being fussed and cuddled. It came as a shock when my male human told me I couldn't do that anymore. It was strange when we met our friends on our daily walks to see the humans standing so far apart, they could hardly hear each other speak. My male human said it was because of something called COVID. On the upside, I could justifiably growl to stop any strange dog that tried to sniff my bottom, so it wasn't all bad.

I am happy that things are getting back to normal. I missed my visits to pubs.

And a lot of my friends want to see me! I will be in the Red Lion, Histon soon, and I am especially looking forward to getting out to Shepreth to see my friends in the British Queen, Meldreth. My male human looks after my diary. He is a bit fuddle headed, so it may be a while, but I will get out to you, I promise!

We celebrated the end of lockdown by visiting the Haymakers, which is the current Cambridge CAMRA Pub of the Year. Liz the landlady was in mourning because she had just lost pub dog, Benson who passed away after a short illness. Benson and I had a love/hate relationship, but I loved him more



than hated him. I spent most of the evening curled up in front of the log fire, but I did meet friends old and new. Here I am with Camilla, Christine, and Lesley.

There is a new pub dog in The King William IV in Histon. He is a Beagle puppy called Billy. He is a bit boisterous for a busy bar, so I didn't get to meet him. I did meet the pub

parrot, called Jasmine. She gave me the evil eye, so I stayed well away. The "King Bill" has a log burner at one end of the room and an open fire at the other end. I made friends with Anne as we sat next to the open fire.



Here I am with landlady Sue and landlord Mark as we celebrate the pubs inclusion in the CAMRA 2021 *Good Beer Guide* – note the rather yummy bag of dog treats. I did have a few!



There is a lovely walk in Histon. It is on your right as you go down Park Lane towards Oakington. It has a very clear drainage ditch running alongside it. I often take the time to have a paddle.

There is a nice walk too, behind the Hare and Hounds, Harlton. Go to the pub first because the walk is quite muddy and landlord Tom has some very plush carpets – just right for drying your belly fur after a rainy walk. (Tom was very nice and didn't complain). This pub is well known for the quality of Tom's beer and cider. My male

The wonderings of a pub going dog

human tried a pint of Bass, which he said tastes as if it was brewed to the original recipe. He said it reminds him of his teenage years in Leicester. I was surprised he could remember that far back.

Three customers were holding a meeting as we arrived. I realised that it was rambling a bit.



I am not a sheep dog, but I thought it might help if I took control, so I chaired the

meeting and we soon got the business done! I think they appreciated my efforts.



The Elm Tree in Cambridge is a bouncy ball throw from Parker's Piece (or it would be if there wasn't so many buildings). We

meet our colleagues from CAMRA there and we talk about the campaigning initiatives we will plan for our branch. I always look forward to meeting my new friend Theo. I know, when he is behind the bar I am sure to get a treat and a bowl of water. Theo is allergic to dogs, but he can't resist cuddling me. (Picture of Gladys behind bar held by bar person.

Woof for now! Gladys Emmanuelle



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