

# ale



Campaign  
for  
Real Ale

Cambridge & District Branch Newsletter Issue 399 August 2022

Let's campaign for real pub signs



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# Pub News

We start Ale 399 with a recap on some of the pubs mentioned in our previous issue.

The Queen Edith, Wulfstan Way featured as the Cambridge CAMRA Pub of the Year, has now won the CAMRA Cambridgeshire Pub of the Year, in doing so overcoming competition from the excellent pubs nominated by neighbouring branches. The Queen Edith now goes on to the judging for Regional Pub of the Year. We are sure that they will do well.

CAMRA members have reported seeing the doors open and customers being welcomed to The Rose and Crown, Impington. We believe that Everards have installed a temporary manager whilst they mull over the pub's future. We do believe that it is not at risk of permanent closure. More news next issue.

Just across the road and into Histon, The Histon Smokehouse (formerly The Phoenix, and before that The Brook) has enhanced its family friendly reputation by announcing that it will be taking part in the village 2022 "Kidstonfest" festival by hosting a family fun day in the pub garden on 28th August.

Last issue we raised our concerns for The Little Rose, Haslingfield, which we reported had been half demolished. Our Pubs Officer, Ali Cook contacted the local authorities who were told us that they were satisfied that the work was for "necessary repairs".

More pub closures in the Cambridge area include The Hoops, Barton. Rumour has it that pub owners Greene King, were asking a level of rent that Jo, the tenant, could not afford to cover.

The John Barleycorn, Duxford is currently closed for a refurbishment but will reopen under new licensees in early August.

We understand that the site of the former pub destroyed by fire, The Chequers, Pampisford has been sold. Further details as we get them.

## Branch Diary

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

Sat 20 Aug: 11:00-20:00. Minibus Tour of Rural Pubs. For more information or to book a place, please email our Socials team ([social@cambridge-camra.org.uk](mailto:social@cambridge-camra.org.uk)).

Sat 10 Sep: 12:00-19:00. Strolling Social in Waterbeach.

Tue 13 Sep: 20:00. Open Branch Meeting, White Swan, Conington.

Thu 29 Sep: 19:30-23:00. Thursday Throng Social at the Alex.

Tue 11 Oct: 20:00. Open Branch Meeting, Three Horseshoes, Comberton.

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If you have a complaint about goods or services, please contact Citizens Advice for information and advice: Visit the Citizens Advice Website [www.citizensadvice.org.uk/consumer/](http://www.citizensadvice.org.uk/consumer/)

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Photo credits: Paul Treadaway and Helge Nareid

## To Advertise

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

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# Pub News continued

Mary and Jamie, tenants of the community owned Plough and Fleece, Horningsea, have taken to Facebook to announce that with heavy hearts they have decided after “8 years full of fond memories” to leave the Pub. New tenants have been found and they will be moving in on the 1st September.



The Black Horse, Rampton, is also under new management. They will be

holding a beer festival 23-27 August.

New tenants too in The Kings Head, Sawston, and The White Lion, Sawston

Villagers in Conington will be disappointed to learn that popular licensees, Neil and Caroline will be leaving the trade after 12 years in the business. The couple who moved to The White Swan following 5 years of success in The Poacher, Elsworth have set a retirement date of the end of October.

An unnamed local councillor has informally disclosed to us that there may soon be new management in The Ship, Northfield Avenue, Cambridge. Another rumour suggests that BrewBoard Brewery might be interested in opening an outlet on Mitcham's Corner, Cambridge.

We have noted some requests for planning permission which we thought might be of interest. The Old Spring, Ferry Path, Cambridge is seeking to add an “Installation of external ventilated dining pods with aluminium louvred roofs and glass doors on the sides” to replace an open decked area behind the pub. The Pear Tree, Hildersham has a retrospective request for the construction of a wood patio decking and prefabricated shed, and the Romsey Labour Club, looks likely to be converted into serviced apartments with a gym/café and bar.

The licensee of The Panton Arms, Panton St, Cambridge has asked that we inform you that he has full access to the SIBA beer list

Sarah at The Shed in Lode is celebrating 3 years at the helm with a Motown party in August. It is sure to be a hot ticket, with no exact date yet - contact them for more details. On a recent visit, there were four real ales including two from Lacons of Great Yarmouth; the Encore (3.8%) was excellent. The Shed continues its extremely popular two for the price of one burger specials every Tuesday evening.

The Anchor at Burwell has more sober news, as by the time you read this it will have shut its doors. Hopefully, Saturday 9th July does not herald the end for this pub as new tenants are sought. After the rollercoaster of the last few years, the team were unable to commit to a new 5-year lease. Meanwhile, Calvin will concentrate his efforts at The White Pheasant in Fordham and The Maids Head, Wicken.



At the other end of Burwell, the Five Bells have lots going on. They hosted a very successful beer festival recently.

Today there were 3 real ales on, including the mouthwatering Milton Justinian at 3.9%. The regular Wednesday evening quiz is backed up with Nisha's Indian food every other week. Film Club Mondays often coincide with deals such as 2-for-1 pizzas. They are next looking at running a gin and rum festival and getting some darts teams up and running. Get your arrows out!

The Burwell Fox, in the heart of the village now opens later in the day. In addition to its renowned enormous pub garden they have a huge marquee at the front - you can't miss it. The Fox hosts an ever-changing

# Pub News continued

menu of street food including Steak & Honour; Pizza Passione; Buffalo Joes and The Purple Pepper – well worth checking out what is in store! They also have their popular quiz every other Wednesday and the legendary weekly beer draw each Tuesday.



At The Black Horse, Swaffham Bulbeck, a big recent(ish) change is that they

now serve Charles Wells ales and output from the new Brewpoint Brewery in Bedford. Manager Andy says that the beers are produced at the same new venue! While it is all very confusing, the beer remains good, today's Hometown (4%) is very crisp and citrussy indeed.



The Dykes End in Reach has been home to new managers Ruth and Dan for a

couple of months now and they are settling in beautifully. They have maintained the pub's strong focus on local beer; Dan tells us how their beers often hail especially from Milton, Moonshine and Adnams, with Woodforde's Wherry being an ever-present customer favourite. As of the end of June, the Dykes End has started to do food again. A look at their lively Facebook page will show you just how much the pub is a focal point of this small community!

At the Red Lion in Swaffham Prior, mystery surrounds this picturesque Bateman's pub as it appears to have been closed for several months .



Regular pub goer Harry 'John' Bowyer wants us to tell you about the recent refurbishment of The Waggon and Horses, Linton. He describes it as "a fancy" community pub, which is known for its music

events and for celebrating sporting occasions. It is "filled with lovely locals". Next time Harry, could you please tell us about the beers?

## Events

**19-21 Aug** Beer Festival, the Black Horse, 6 High St, Rampton. Real ales and ciders, BBQ and food vans, live music.

**12-13 Aug** Tickell Arms, Whittlesford. Beer Festival. Second beer festival of 2022.

**23-27 Aug** 43rd CAMRA Peterborough Beer Festival. Embankment Road, Peterborough.

**27-29 Aug** Dolfest at the Dolphin, Melbourn. 105 High Street, Melbourn Music & Beer Festival raising funds for MIND.

**2-4 Sep** Toft Beer & Cider Festival Peoples Hall, Toft School Lane, Toft 15 Real Ales and a selection of Ciders.

**2-4 Sep** Boot, Dullingham – Second Beer & Gin Festival. 18 Brinkley Road.

**5- 9 Sep** Red Lion, Histon. Beer Festival. Over 60 beers and ciders.

**9-12 Nov** Cambridge Beer Festival Winter in the Guildhall, Cambridge. Over 100 beers and ciders.

# Elephants, Mummies & lots of bricks

In ALE 398, I toured Cambridge in search of classical music; today I sample some of our city's great museums and galleries. So, for those interested in pottery or taxidermy, read on...



I start my day of culture at the **Anchor**, in Silver Street, using this as a base to plan my day of museums and pubs. I have a

choice of three ales, GK IPA, Lacons Cove and Timothy Taylor Landlord. I decide to start my day with an old favourite and the Landlord at 4.3% has its classic toffee maltiness, a bitter balance with a sublime raspberry aftertaste, albeit at a very pricey £5.20. This is just about as good as Landlord gets for me. The top level of the pub is cordoned off, and I locate myself indoors but facing the terrace. I note that I have always found this pub a bit lop-sided. It offers great views of the river, busy with punters, but the other direction is just a long wall. To be fair, the other way overlooks a bike repair business, so it wouldn't be a great alternative.

I walk a few minutes north, turn towards Downing Street and eventually turn left under The Pembroke Arch, leading me to The Museum of Zoology. The obvious attractions are the fin whale, the dodo and enormous array of insects. Nevertheless, I



am drawn to the Little Spotted Kiwi (Latin name *Apteryx Owenii*) and note that it has the most tremendous beak for beer drinking! I am also impressed with the

taxidermy such that this little fellow has

retained much of his amusing charm, preserved for all to see.



I get talking to guides Rosie and Tomek, who are clearly proud of their museum and knowledgeable too. They point me in the direction of the bones of the Asian Elephant (*Elephas Maximus*), which starred in the

opening sequence of the 1967 film 2001: A Space Odyssey.

Tomek's favourite animal is the sloth, while Rosie loves Attenborough's Egg. They both advise that I should also definitely visit The Museum of Anthropology.



I am booked in at The Fitzwilliam Museum on Trumpington Street soon, so have to leave. I head straight to the top floor for the *Hockney's Eye* exhibition, which runs until 29th August. Many of David Hockney's

paintings and drawings are displayed alongside other historic artworks and the arrangement I find to be excellent. I particularly enjoy his *I-Pad Self Portrait* (2012) which can be viewed as it builds up from a blank canvas. Over a period of 2 to 3 minutes it is a real masterclass, and I note how the artist's attention appears to have darted from face, to hands, to clothing and back and forth. I am also drawn towards *9 Camera Winter*, a short video that takes the viewer through a country scene, with multi vantage points with distance and

foreground all in focus at the same time. This hyper art is truly stunning. It is time again to move on, but I cannot resist taking a diversion through the Egyptian rooms, bringing back childhood memories from a school trip, and also to see the magnificent knight on horseback.

Turning left and nipping down Little St Mary's Lane, I arrive at **The Mill** (City Pub Company). I have a choice of 8 ales, and at £4.90 I go for the Nene Valley Release The Chimps (4.4%) which is a very crisp bitter, with quite a tangerine tang. It is possibly a little on the cool side, but I let it warm up a bit. I am pleased that the record player is still here, and am amused when somebody plays an LP at the 45RPM setting.



Northern soul can be fast at the best of times... Back at 33RPM, Gladys Knight and the Pips *Ain't No Sun Since You've Been Gone* is a great backing tune for a lunchtime

beer. The Mill seems to have almost as many rooms as The Fitzwilliam and on this bright summery day it has a light airy feel to it which I like. As I am about to move on, my Mobile pings, with the City Club App informing me that I have “earned” 24 points. Earned? I ask you. I think not. I may have gained 24 points, but in no way have I “earned” them.

I now have a slightly longer walk past the



Grasshopper Clock, Kings College Chapel and St Johns College's beautiful façade. I reach Kettle's Yard for the current exhibition entitled *The Liberty of Doubt*, with various works by Ai Weiwei from Beijing. There are some beautiful pieces made in jade, marble or porcelain, including a toilet roll; a take away box and a safety helmet. They are really very thought provoking.

Weiwei is probably most famous for deliberately dropping a Han Dynasty urn while being photographed. This act of destruction also created a new artwork, with the subsequent images now transformed with the use of thousands of monochrome Lego bricks. This is controversial, but I would rather see a 10 foot-high brick mosaic than a 2000 year old urn. Discuss.

Just over the road is the **Castle Inn**, boasting six Adnams ales all on handpump. As it is daytime, I am served immediately. I have on previous visits in the evening noted how this seems to be the only pub where I have seen people actually queue. Barman



George assures me that this no longer happens! While pouring my excellent Thank Brew (3.5%, £4.65), George manages to sell me an umbrella for £5. It is light, crisp and ultimately very refreshing (the beer, not the umbrella). There are lovely hints of berries and grapefruit too.

My second ale is the rich, very fruity yet dry Broadside (4.7%), again £4.65 and hugely distinctive. After much discussion, George recommends seeing the totem pole at The Museum of Anthropology...

**Fred Laband**



# Lost pubs of Cambridge(shire)

What? Did no one recognise the last mystery pub? Well, here's the reveal: it was the Old English Gentleman, Harston (latterly Vujon restaurant):



Now, information about pubs in villages can often be hard to come by as they tend not to attract much attention from the town-based media. Even this august journal seems to have overlooked the place until it closed in 2008, and even then it got just one sentence. Other local CAMRA publications don't add much. The 1986 *Guide* describes it as "A basic village local." Very informative. This got expanded somewhat for *Pints Worth Finding* (1994): "*Basically a one-bar pub, though there is a cosy meeting room cum snug as well.*"

Not a great deal there to build an article around, so I was delighted to find that the Harston History website had published a brief history of the pub (strictly beerhouse – it did not get a full licence until about 100 years later), which fleshed out a few details and gave me some leads to pursue in search of gossip. If you'd like to read the article, which includes some pictures of the pub in happier times, head over to [www.harstonhistory.org.uk/content/places/high-street/no-180-high-street](http://www.harstonhistory.org.uk/content/places/high-street/no-180-high-street).

The Old English Gentleman was built in around 1839 on the site of a windmill that had burned down a few years previously. With its advantageous position on what was then the main road between Cambridge and London, perhaps hopes

were high of cashing in on passing stage coach and other travellers. If so, these would soon be dashed when the railway reached Cambridge a few years later, pretty much killing off commercial coach travel. However, there were also coprolite pits opening up nearby, and coprolite digging was surely very thirsty work!

It was put up for auction a number of times during the 19th century, and the adverts provide a rather better description of the place than the CAMRA guides noted above: it was of brick and tile construction, having a taproom, bar, large parlour, cellar, kitchen, five bedrooms, yard, sheds, plumber's workshop, garden, brick and tile stable, and a detached cottage with gardens and arable land. Sounds nice!

By the 1930s it had come into the possession of the Star Brewery, who described it in one of their pamphlets as "*a Star house of great local repute, where, on fine afternoons, Tea has become an institution*". The landlord at the time was one Cyril E John Turner. The pamphlet also includes a rather nice photograph, predating the extensions to sides and rear, and when the door was still front and centre.



I noted above that the pub continued without a spirits licence for almost 100 years, but this was not for want of trying: it seems a series of applications were made – and refused – in the 1870s. In 1877, Robert Morley, newly arrived, thought he'd have a



go. Here's how it went:

*An application was made by Robert Morley, of the "Old English Gentleman" beerhouse at Harston, for an enlargement of his licence to authorise him to sell spirits. -Mr Ellison appeared for the applicant and handed in a memorial containing the names of many non-residents who complained that they were unable to procure spirits and aerated waters. This memorial contained the names of several University Bicyclists, but as it was explained that there were public houses within a reasonable distance from which spirits might be got, the application, which had been repeated for the past three years, was again refused.*  
(Cambridgeshire Chronicle ,  
1 September 1877)

Well, if even University Bicyclists can't sway the magistrates.... 'Aërated waters', though – fancy!

The Harston History article lists more than two dozen licensees down the years, but none of them seem to have troubled the newspapers much, if at all. Maybe the pub was just far enough away from the centre of the village to avoid trouble. That Coach & Horses, on the other hand ... but that's another story.

And the origin of the name? Well, the Harston History article says the following:

*It is reputed that the builders started the construction too close to the verge of the highway and Parson Metcalfe of Fowlmere was passing by and noticed this. He told the builders that they would have to demolish the walls they had already started and move them further back. This they had to do and, being annoyed, they threatened to call the pub 'The Meddlesome Parson'. However, when they received praise from the Vicar for the standard of their workmanship, they relented and decided on 'The Old English Gentleman'.*

True, or 'rural myth'? You decide.

Another trip out of town for the next mystery lost pub. Perhaps this is a bit trickier than the last one, but we'll see. Who knows where it is?



If you know anything about it, let me know at [pub-history@cambridge-camra.org.uk](mailto:pub-history@cambridge-camra.org.uk). This is an ongoing project, so it's also never 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!

**Steve Linley**

# DYKE'S END



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# Let's Start a Campaign for Real Pub Signs

I don't know about you, but I am not that fond of minimalist pubs. Given a choice between an anodyne grey and magnolia painted space filled with uncomfortable chairs made from aluminium scaffolding, and a comforting room festooned with tarnished breweriana, complete with (just as uncomfortable) rickety wooden chairs and the odd battered sofa, I'll invariably opt for the latter. Some would say my taste is old fashioned.

I feel the same about pub signs. To my mind nothing is less welcoming than a pale, single shade sign, displaying nothing but the initials of what is probably a very grandly titled pub.

That's why I was so pleased to hear from pub sign artist Peter J Marsh, asking me if I might feature some of his signs in ALE.

I am not going to get into the argument about the history of pub signs – yes, maybe they did evolve from the Romans whose drinking houses proudly displayed various types of greenery above their doors inviting one and all, and maybe it was Richard the Third who decreed in 1393 that ale houses must display a sign so that the royal ale taster could find them and ensure the quality of the beers within – maybe it wasn't. I am not that bothered. But I do feel that the pub sign should convey an enticing message to passers-by. It should be noticeable – even vivid – and should accurately, sometimes amusingly, display the message carried in the pub name, whether that be its history or its heritage. The thought of the Hare and Hounds sign, kindly created by Peter for the cover of this magazine, being transformed into a light cream plaque inscribed H&H sends me cold.

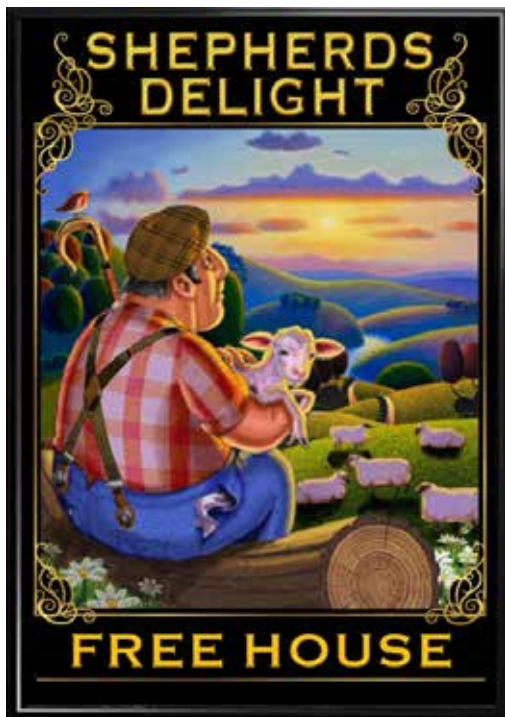
But let's learn a little about Peter and where he is coming from:

*From the mid 1980's and early 90's I used to work for a company called "Norman Hartley Signs" based in Northenden,*

*Manchester. They used to do all the signage, lighting, pub signs etc up and down the country including Cambridge, Oxford etc. I did so many back in the day.*

*My first pub sign I had to paint was a 4ft x 3ft of HMS Victory in acrylics. Until then I had just been doing water colour A4 and A3 sized sporting illustrations. Luckily, we had to work in pairs as they are double sided and as I was the new artist, I had to follow an experienced pub sign artist. It was a great learning curve.*

*At Norman Hartley signs they had up to 7 artists. The main process was to do a concept design for approval. Then the design would be projected and traced onto 2 x 3ft by 4ft sheets of primed sheet metal. The studio director (David Hartley) prior to this would have selected two artists to work on the pub sign. Usually, the artists selected would have strengths more suited to that particular design or*





One of the most enjoyable parts for me was and is creating the concept designs, for which I have to research the history for the pub sign name. This is very important when designing a coat of arms for example, as there would always be a member of public to put you right if you got it wrong.

I have nothing against digital artwork - I use it all the time to help produce concept visuals for clients approval or other illustration work. However, when it comes to pub signs hand

theme which also meant the two sides would look very similar.

There were many different styles depending on the needs of each brewery. They ranged from realism, Beryl Cook naive style, wood cut style to the traditional coat of arms. In general signs were simplified, easily seen from a distance and not over cluttered with detail, but there were exceptions, including those of old galleon-type ships like HMS Victory. For these the detail had to be correct from the number of sails down to the rigging for which I used a fine rigging pin stripping brush.

Other examples of complex artwork include steam trains, and coats of arms. All coat of arms artwork had to be correct. The painstaking finishing detail on these was a smooth clean pin line (usually in black) around everything. This was a great learning curve for me as I had never used a sign writers fine lettering brush before or pin stripping brush (the brushes usually used for this) with a mahl stick, however after a short space of time I would look forward to doing this, as I found it relaxing and therapeutic.

Portraits of Kings or Queens can be quite time-consuming mainly because of the detail in the jewels, crowns, and intricate decorative clothing.

painted artwork always has more depth and lustre of colour especially when varnished. It's like comparing laminate machine-made furniture to solid wood, hand carved and jointed furniture. Both serve a functional purpose however the solid wood furniture will stand the test of time, has a certain quality, and feel to it and the little idiosyncrasies of the craftsman remain visible.

I couldn't agree more!



The good news is that after a long break from the business Peter has started up his own workshop and is designing and painting for clients who have recognised a resurgence in demand for the traditional pub sign. For further information contact him directly: [peterjmarsh3@gmail.com](mailto:peterjmarsh3@gmail.com)

**Will Smith**

# Strolling along with Ali and friends

This piece might be compared to those written in this publication by Gladys Emmanuel in the sense that it's penned by one who wasn't drinking ale.... but for a different reason. Where Gladys is very much canine, I'm human, it's just I didn't *feel* human that Saturday afternoon in May - anything but. With a dodgy tummy, I didn't think I'd be able to stand let alone drink beer, so like Gladys I stuck to water. There the comparison ends - where Will's canine companion accompanies him, I didn't make it to the pub. Although I was the one who'd organised this pub crawl, my male human, Alastair, strolled to the pub alone, leaving me under the duvet.

When he returned 6 hours and 6.5 pints later, I had as full a rundown as he was able to give before his eyes started slowly closing.

After taking his first sip of Robinsons Unicorn Best, thinking he was the first to



arrive in the pub at the top of the schedule, The **Portland Arms** (chosen because we were house sitting 500 yards away), the bar

staff helped him realise that one keen punter was already there and soon a dozen others filed in. He confirmed the same camaraderie and warmth we'd seen when attending a branch meeting in the Chestnut Tree a mile down the road from us in West Wrattling in summer four years ago (*A/e*, 389 edition).

Telling me about a quick pint at the **Watermans**, Oaks from Norfolk's Barsham Brewery, another insight was equally unsurprising: 'we talked a lot about beer'. He reported that most of 'crawlers' were ordering halves, adding with a big smile: "I had pints".



In the next stop on the route, the **Maypole**, one of those happily supping with Alastair said provocatively "I

like tea", of course referring to Hogs Back's 'Traditional English Ale'. For his part, Alastair had a '92' and then inspired by other fellow drinkers, a half of porter.

At the **Pickerel**, when asked what he was drinking, Alastair excused himself for having chosen Wherry, to be reassured that it was nothing to apologise for at all.

The final pub, the **Champion of the Thames**, was declared her favourite (together with the Maypole for atmosphere) by our friend Jane. Alastair looked at the pump clips and at Ali's behest ordered himself an Abbot, not normally his tippie given its strength, but having enjoyed one just a couple of days earlier, he thought "yeah, why not?". From behind the bar, Adrian admired his Evolution of Man t-shirt.

Thanks to the presence of a former Cambridge Beer Festival organiser, the other major topic of conversation was the not-Festival and why it wasn't happening this year. The reason is only indirectly related to COVID, a perfect storm involving large tents having been permanently hired by venues, and a lack of loos, chillers, and HGV drivers to bring it all to Jesus Green. Thankfully, Cambridge landlords came to the rescue and around the city were hosting their own festivals.

Midweek, now recovered from my Saturday lurgy, I went to the festival at the **Fort St George** on Midsummer Common and saw the flyer on the bar advertising it was on. Asking the barmaid what they had beyond their usual offering, I was told the usual five was what they had: Landlord, Top Dog, Golden Jackal, Abbot, and Greene King IPA (marked unav-ale-able). I had the Landlord



and sat outside watching the rowing eights right below me bathed in evening light. Jane had an Abbot, having enjoyed that on Saturday then suggested we repair to the Maypole.

There we found a great festival atmosphere and at the bar my preference for malty ale was greeted enthusiastically with an offer of Tring's Ridgeway, which went down well. Alastair enjoyed every mouthful of Vincent's lasagne, genuinely 'homemade' and soon Benito was coming round with trays of tasters. First, Chouffe's summer beer followed by their delicious cherry ale, both 8% and then a Duvel, all complete with notes on flavour strength and the brewery story, plus merchandise: branded playing cards from the former and a bottle opener key ring from the latter.

I'm an eternal optimist, so here's hoping for a full-blown festival on Jesus Green next year, like what now seem the good old days.

**Jacqueline Douglas**

## **WATERBEACH SUN**

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# **THE BLACK HORSE RAMPTON**



## **BEER FESTIVAL**

**August Friday 19-Sunday 21**

**Beer from Conrad's & Tring  
Breweries**

**Music: Friday Uncle Arthur &  
The Alley Cat; Saturday Iron Fist**

**Food BBQ**

# Paws for thought

My male human was almost inconsolable for a whole month! It was the middle of May when our friend and former landlord of The White Swan in Quay Matthew Barnett told us that Rob Beardsmore the brewer and owner of Crafty Beers was giving up his business. My human looked so sad; his face was just like mine when I haven't been given a dog treat for more than 15 minutes.

"No more, crafty beers, and especially no more of the iconic Sauvignon Blonde," he whined. I could see he was upset.



Mark did soften the blow a little. "I bought the last cask of "Sixteen Strides" and donated it to The Dykes End in Reach as a welcome to new licensees Ruth and Dan – it's on now!" We were there the next day. My human took this picture of landlord Dan as they enjoyed the traditional bitter together. I am not in this picture because I had noticed that someone had left the open jar of dog treats on the windowsill. Yum!



Since my last report we have spent a lot of time attending local beer festivals.

We had a great time walking around The

Cambridge Beer Quarter Festival held by the pubs surrounding Gwydir Street and



Mill Road Bridge. Joined by fellow writer Fred Laband, we started off by chatting to Jethro in The Cambridge Blue. It was Jethro who, when I was just a pup, persuaded me that I should write these

articles for ALE – "You could call it 'Paws for Thought'" he'd said.

Fred and my human purchased their charity glasses and enjoyed the beer which was served in a big marquee set up in the pub garden. The Blue is a very dog friendly pub. It also has lots and lots of different real ales and craft beers even when there isn't a festival– and a big bowl of water if like me that is your preference

There were seven pubs and a brewery tap taking part in the Beer Quarter Festival, and I didn't want my human companions to get lost, so I rounded them both up and we



headed off to The Alexander Arms where I met old friend and leaseholder Steve Pellegrini. To my human's great delight, Steve had managed to secure the last pin of Crafty Beer's Imperial Stout which he was about to spile.

# The wonderings of a pub going dog

We promised to return when it was ready to drink (and we did).

We did manage to visit all the pubs taking part in the festival, but I am afraid there is only enough space to mention another one.

Our friend and cider maker Simon Gibson had set up a cider bar in the garden of the Geldart in Ainsworth Street. Simon is what you humans call “a larger than life character”. I don’t know what that means; is he a great dane?



Anyway, he’s always up for a good fussing so I like to hang around him, and my human loves his cider, which also featured in July’s Swavesey Cider festival. His cidery, and cider tap, Simon’s Cider is based in Godmanchester, where he also holds cider tastings. Look at his website to see when it is open.



I just had to include this next picture. It is of my friend Choco. He and his human are regular visitors to the White Swan, Conington. I’ll tell you why I was there in the next issue.

Woof for now  
**Gladys  
Emmanuelle**

## Cambridge Beer Festival Winter returns



Our winter beer festival is returning! This year we’re in a new location: the

Guildhall, in the very centre of Cambridge.

Come and join us for real ales, international beers, cider, perry, and food. We’ll be open from Wednesday 9 – Saturday 12 November.

More information will be on the festival website ([cambridgebeerfestival.com](http://cambridgebeerfestival.com)) as it’s confirmed.

As always, we’re seeking volunteers for the festival. If you’re interested, please visit [cambridgebeerfestival.com/volunteering](http://cambridgebeerfestival.com/volunteering).



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# Apples & Pears – ALE July 2022

## Swavesey Cider & Gin Festival 2022

For the second year running the four-day Cider and Gin Festival had exceptional weather with temperatures in the early to mid 20cs throughout the whole event. The event was opened by CAMRA personality Gladys Emmanuelle on 21st July (actually, she was late – she said something about her male human having to work – but it was good to see her and her humans later that evening).

This annual event, first started in 2016 grows larger every year. In October 2016 we had 8 ciders on offer for a two-day event. This year we had 31 ciders available, we even chucked in a tub of real ale (Milton Dionysus) for those yet to be converted to the wonders of apple and pear fermented juice. The ciders were supplemented by the adjacent gin bar - all gins were served with the recommended accompaniments and were very well received.

All the ciders came from Cambridgeshire with the exception of Downham Bob – which heralded from Norfolk.

Swavesey locals did not let us down. We took record takings on Thursday, Friday and Saturday. It was fantastic to see so many people relaxing in the early evening sunshine as they spread out across the village green.

On Saturday Night we were entertained by a terrific set put together by young duet Ben and Llewelyn – which was extremely well received. Well done chaps!

The cider festival has quickly become a highlight of the annual village social calendar. It would not be possible without the hard work of a small but very enthusiastic group of community-spirited individuals.

Work for the event starts well before we open our doors. A number of planning meetings held months before the event ensured that everything was good to go at

3pm on opening day.

Feedback received from visitors has been very good, so it would seem all the hard work was worth the effort.

As with most things these days

sponsorship for these events is crucial. For this, Swavesey's local tradesmen stepped up to the mark. We had a main event sponsor (Beam Group), a Gin sponsor (D.S. Martin Electrical Services) and a food sponsor (IT For Starters). In addition, all the individual ciders and perries were sponsored by local companies – so a big shout out to all of our sponsors. Thank You!

All proceeds for the event are used for the upkeep and maintenance of the Swavesey Community Pavilion.

We will strive to make next year's event even better.

It would be remiss of me though to not acknowledge the local cider makers who supplied this event with their wares, so many thanks to:

Blue Barrel Cider  
Cambridge Cider Company  
Camrose Cider  
Cranes Cider  
Cromwell's Cider  
Duxford Scrumpy Company  
Simon's Cider



**Jerry Ladell**

# 22ND HISTON BEER FESTIVAL



Following on from the piece is Ale 398 in June, we are delighted that, after a break of two years, the Histon Beer Festival is back! The event will take place between the 5th & 9th September in a marquee in the garden of the Red Lion. We will open on Monday at 5pm and then lunchtimes (12-3) and evenings (5-11) until Friday night. This year will be our 22nd festival and we believe it will be one of the biggest in the area.

Who would have thought that when the "Histon Summer Beer Festival" first took place in 1997, it would become so longstanding and successful! The original programme was a double side A4 sheet advertising just 24 real ales and 3 ciders! This year we plan to have 60+ along with (in response to popular demand) an increased range of ciders & perries.

As well as the usual range of light & hoppy pale ales to dark and rich stouts and porters, we will continue to have gluten-free and vegan beers available. This time we are also planning to provide wheat beers and at least one sour. A full range of other drinks will, of course, be available in the pub.

One big change this time around is that we will actually be able to take card payments!

Alongside the beer, we have a range of food options and music every evening from 8pm.

As ever, the Festival is underpinned by a dedicated committee who work tirelessly throughout the year and continually throughout the week to ensure that everything is served to perfection. People who serve behind the bar VOLUNTEER their services to ensure that ALL proceeds from the Festival are donated to local good causes. After 21 Festivals, the cumulative total raised now stands at £78,000 for which the committee is extremely proud and thankful for the

generosity of all of our Sponsors and the hard work of all of our volunteers..... you know who you are!

Of course, we couldn't do any of this without the help of Duncan Dennis, Sheryl Bailey and all at the Red Lion. Between them they organise the food, the volunteer staff, sit in at every Committee meeting and, oh yes, order the beer and the cider!! The parent company, The City Pub Group, are hugely supportive, including sponsoring the glasses and, of course, allowing us to use the premises.

Please enjoy the festival and drink irresponsibly for charity!

SUMUS RETRO (we are back)

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