

# ale



Campaign  
for  
Real Ale

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Cambridge & District Branch Newsletter Issue 401 December 2022

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## Queen Edith, CAMRA Cambridgeshire Pub of the Year

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# Pub News

Hello and best wishes for a very merry festive season to you all. I hope like me you will be celebrating responsibly in your local pub.

In this issue we celebrate all of our Cambridge CAMRA award-winning pubs, but let's start off with a bit of non CAMRA related good news.



Congratulations to the **Three Hills** in Bartlow, which has been designated the UK's best Country and Rural pub in the Great British

Pub Awards. The 17th Century pub holds two AA rosettes and a Michelin plate. It also happens to serve rather nice beer.

Welcome to Andy and Mo, who according to



the Wells & Co website have taken on the **Ship**, Northfield Avenue. It is a welcome

opening of a pub which had been closed for over two years. The promise of one beer pump might not seem enticing, but new refurbishment and Wells & Co menu is sure to attract both old and new custom.



The **Rose**, Stapleford has re-opened after refurbishment. New manager Rachel Mulhern

is quoted by CambridgeLive : "I'm really excited to be reopening the Rose. This quaint little pub is bursting with character and really a key piece of Stapleford heritage."

Excellent news from Grantchester where it



has just been announced that the much neglected **Green Man** is to receive a

## Branch Diary

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

Tue 10 Jan: 20:00. Open Branch Meeting, Devonshire Arms, Devonshire Road.

Sat 21 Jan: 12:00-20:00. Minibus Tour of Rural Pubs.

Tue 14 Feb: 20:00. Open Branch Meeting, Cambridge Blue, Gwydir Street.

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## 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

£500,000 refurbishment. The pub is scheduled to reopen in January.

Another refurbishment passed by



Cambridge planners sees the **Red Lion**, Cherry Hinton transforming into a “thriving business for the community”. In effect, it doesn't look as if the plans do much more than ‘enhance’ the interior of a pub, which in our view is already a business for the community.



Turning to the Mill Road area of Cambridge, the **Kingston Arms**, Kingston Street has been placed on the market. A limited time free of tie lease is offered at a current annual rent of £38,000 plus VAT.



Fond farewell to Laura, who is leaving the **Geldart** after working there for 11 years, having joined the staff when a student in 2011.



We will miss her very much.

We have also heard that the current licencees will be leaving the **Empress** and that they are looking to move to another

Cambridge and District pub. The hunt is on for their replacements.

Elsewhere in Cambridge, good reports from our correspondents who have visited the

**Pickerel**, Magdalene Street (7 ales on offer, all in good condition), and the **Grapes**, Histon Road which is a community pub.

On a less upbeat note, Rob and his partner are leaving the the **Bull** Borough Green to find “peace and tranquillity in our private lives”, and Matt has left Adnams flagship pub the **Castle**, Castle Street, Cambridge. We are aware of at least one local couple who are interested in taking the pub on – we sincerely hope they do.

Also on the market is Stonegate owned **Lion and Lamb**, Milton. The tenancy rent price guide is £788 a week, with a projected potential turnover of £518,000.

A plan to demolish and rebuild the rear and interior of the **Emperor**, Hills Road, (whilst retaining the frontage) was refused by city planners.

Residents in Pampisford are still hoping that the development of the site once occupied by the **Chequers** will include a pub.



They are aware that Admiral Taverns has sold the land, but they do not know who the buyer is.



Harston based brewers **BrewBoard** have finally achieved their ambition of having a city centre taproom. They have taken over what was formerly the Swoop on Green Street. They have six of their unfiltered, unpasteurised live beers on tap and others in can.

And finally, there are rumours that the **St Radegund**, King Street will be opening for Christmas ...

**Cheers, Will Smith**



# Judging a Book by its Cover? by Fred Laband

Last month my girlfriend, Nicola, arrived late back from work and declared, *"I've just seen a lovely looking pub."*

And that is always going to be enough to get me interested!



The **Black Horse** in Rampton is a little off the beaten track, half way between Cottenham and Willingham. Sat on the main

road, you can't miss it, with its mass of deep red ivy which shrouds the cosy little pub.

I book a table for a Wednesday evening and arrive early, but am happy to discover that The Black Horse is open from 5pm. There is a choice of 3 real ales, 2 from the Tring Brewery plus the classic Timothy Taylor Landlord. I settle into the corner seat at the end of the bar and immediately feel like I might be in someone's place. I order some Tring Brock Bitter, served frothy and bright, and am reassured that I am not in anybody's place. My darkish brown ale for £3.80 is a beautiful balance of bitter and toffee sweetness and at 3.7% is a lovely thirst quencher while setting me up for what I hope to be a lovely meal.

I comment how splendid my pint is and Spencer, with justifiable pride, notes that with the pub closed all day every Monday and Tuesday there is no excuse for his beer NOT to be in top condition. He also comments on how his regulars would "lynch him" if the 2 ever-present beers (Tring Side Pocket and the aforementioned Landlord) were ever changed. He has a guest beer on which is served from a "pin." Instead of coming from a traditional 72 pint cask, the 36 pint pin has the advantage of being able to sell through more quickly, maintaining freshness. As a pub, it does

cost Spencer and Laura a fraction more per pint – all the more impressive that it is still only £3.80!

Nicola arrives, orders a diet coke, and we take a short trip around the corner past the fire and into the softly lit lounge. The menu is limited, the pub serving good food at a fair price. Nicola goes for fish and chips, while I choose chicken. Everything is good. The locals are friendly, the drinks and food excellent and it is no surprise why Spencer and Laura are so proud of their pub. The toilets are spotless. It turns out that they have been here since April this year. Already they have hosted a beer festival featuring ales from Lord Conrads. They have introduced a programme of visiting food trucks, with 'street food' available every Thursday. Their provision of beer from pins I think is quite unusual and very proactive. What is most impressive though is that The Black Horse is their first pub! Something that they both have dreamed about all of their lives. We like this pub even more now – somehow this is touching, romantic almost.

Nicola's fish has a little side salad which contains couscous – not what we would have expected – and she loves it. My butterfly chicken is moist with crispy chips, but the coleslaw with a good dose of coriander is marvellous! More drinks follow. Nicola tries my straw-coloured Side Pocket (3.6%) and, being the real beer expert among us, points out the subtle hints of nettle. What a smashing ale!

On another visit in between on a Saturday, Laura is serving. Today's guest ale again at £3.80 is Tring's Drop Bar, tropical/fruity and with a dandelion bite, in tip top condition just as I had expected.

Spencer and Laura go to great effort in their pub, showing care and attention. And hard work. It should come as no surprise that while there, I book another table for the following week.

# Cambridge CAMRA Awards Night

The great and the good from Cambridge CAMRA gathered together on the 24th November 2022 with winning publicans and local brewers in the NCI Club, Holland Street to recognise and celebrate some of our best Cambridge pubs. Excellent Beers on offer included examples from Milton Brewery and Roughacre Brewery and Woodfordes of Norfolk. Hosted by talented local comedian and founder of Cambridge Comedy Fringe Ali Warwood.

## Dark Beer Pub of The Year - BELL INN, Balsham

This Former Greene King pub was purchased in Spring 2018 by a local entrepreneur. New licensees, Phil and Mary,



took over in August 2019. They have built it into a popular, community pub. It has a reputation

for serving tasty home-made pub food at an affordable price and for the excellent quality of its beer. The changing ales always include a mild or other dark beer. Always good quality, always served with a welcome.

## Locale Pub of the Year (City) - HAYMAKERS, Chesterton



The Locale award is CAMRA's way of recognising pubs that consistently sell beers

produced by local small breweries. Some, like this pub, are tied to the brewery, others have built up lasting relationships with one or more local brewers. This years winner has long been a CAMRA favourite. Refurbished in 2013 after being closed for

two years it became Milton Brewery's second pub in the city. It is popular both with locals and employees from the nearby science park. It has won several CAMRA awards including Community Pub of the year, and was last year awarded the title of Branch Pub of the year. Serving a plethora of Milton beers, it also provides guest ales, all of course of excellent quality.

## Locale Pub of the Year (Rural) - KING WILLIAM IV, Histon

Our next pub is a quintessential village pub. It is wet led, relying on sales of beer and, in line with CAMRA tradition, is described in the CAMRA Good Beer Guide as having an "L-shaped bar. Situated in Histon, a village blessed with more than its fair share of excellent pubs, licensees Susie and Mark ensure that the pub punches above its weight. They have a longstanding relationship with Buntingford Brewery, and have recently introduced beers from Lacons Brewery, served alongside the, not so local, but always popular London Pride. The beers are always in excellent condition.

## Most Improved Pub of the Year (City) - TALL TREES, Lensfield Road

This award recognises what CAMRA would consider to be significant changes that have been made to develop and change a pub for the better. In some cases, it could be the introduction of real ales into a previously ale bereft pub, or it could be an improvement in the quality of beer that is offered. Other times, the improvement is a change in décor. A refurbishment that makes the pub more attractive to CAMRA members. Our first award goes to a pub which has shown the latter kind of improvement. Previously the Snug, predominantly selling cocktails and lager beers, it has been transformed into live music venue. The decor is dark with branches enhancing the tree theme. Live music Tuesday to Sunday, Tuesday is Open Mic night.

## Most Improved Pub of the Year (Rural) - CARPENTERS ARMS, Great Wilbraham



The owners of the next village pub are not shy of publicity. It has

been reviewed by many major newspapers, who have all praised the extension and design of a major refurbishment. It re-opened in April 2022 in a blaze of glory. The front bar retains the previous layout but now has a very modern look with a marble-look bar and red leather-look seating, together with chairs and tables. The pub has been opened out so that from the bar you can see into the extensive dining area. The dining area has been enlarged and modernised with an open kitchen and large picture windows affording views of the garden. Whilst we admit, this may not be some CAMRA members vision of a traditional village pub, there is no questioning the quality of the beers. Three hand pumps serving proper real ale.

## Community Pub of the Year (City) - ELM TREE, Orchard Street



What makes a city community pub? Visit this next award winner

and find out. It's relaxed backstreet pub atmosphere is just what you need after a hard day at work. Traditionally decorated with brewery memorabilia, quirky bric-a-brac, including a fantasy broadsword, sits beside historical and new photos of regular customers. Famous for serving Belgian beers, usually 40 or so on offer, flags and

crests on the ceiling are of Belgian towns and regions. There are seven handpumps, 4 of which are guest ales. Landlady Jess has recently won an award for her expert cellar skills

## Community Pub of the Year (Rural) and Lockdown Community Award in 2020 - CHESTNUT TREE, West Wratting

Our next pub is another multi award winning pub. Winning both the Cambridge CAMRA branch Pub of the Year and the Rural Community Pub of the Year titles in 2019. Owners Rachel and Pete have long championed real ale – there is always a dark beer on offer – but they also serve as a hub for the community. Food is purchased from local suppliers, and guest ales are generally from local breweries. Annual beer festivals raise funds for local causes, and the Parish council has been known to meet in the lounge.

## Young Members Pub of the Year - BLUE MOON, Norfolk Street



Presented by John Lockwood, Cambridge CAMRA Young Members Officer. A point of interest: CAMRA defines a young member as anyone under 39. Fortunately, Cambridge has more than its fair share of young people, so the CAMRA members voting for this pub are considerably below that age. A sister pub to the Cambridge Blue, hence the name. It prides itself in its inclusivity. As well as four changing real ales from smaller breweries, there are up to twenty craft keg beers. The pub has a tap takeover on the first Thursday each month.

# Cambridge CAMRA Awards Night continued

There are also 90+ gins available, and a good selection of rum. Lots of young people's activities include quiz nights, comedy nights, live music. Being a young person's pub, all events are regularly posted on social media.

## Dog Friendly Pub of the Year - DOLPHIN, Melbourn



Presented by Gladys Emmanuelle. Our next pub is in our opinion by far the most dog friendly pub in the Cambridge area. It is a community pub with a large garden area which is perfect for entertaining our canine friends. Dogs are allowed inside too. They are sure of a great welcome and a treat or two from landlady Jaquie and her dog loving staff. Every Tuesday morning there is a doggy get together, where the humans chat and drink coffee whilst their canine companions say hello to each other. Jaquie holds charity events in support of Wood Green Animal Shelter, including an annual GRUFFS dog show, which Gladys Emmanuelle promises to enter next year.

## Real Ale Champions

This award is given in recognition of licensees and pub supporters whose work in the industry has helped to promote the cause of real ale and community pubs. Sometimes it is given to CAMRA campaigners who have, through their efforts, helped to ensure of the great institution that is the Pub. Other times it is given to long serving landlords and

landladies, who have served the community, creating a welcoming venue for their customers, also ensuring that Pubs are with us forever.

## NEIL & CAROLINE HUMPHREYS



Our first real ale champions award goes to a couple who have been treasured landlords for over 12 years. Neil and Caroline gave up their jobs, he an aircraft engineer, she a property lettings manager to take on the Poacher in Elsworth. They were so successful, and so loved by people in the surrounding villages that in 2015 the community owners of The White Swan, Conington, poached them ( see what I did there). The Swan, which had become a little moribund, immediately took on a new lease of life and it is now one of Cambridge CAMRA's favourite destination pubs. Neil and Caroline retired earlier this year. We want to thank them for their services to pubs and to the community.

## CARAGH & JIM URQUHART

Our second real ale champions award goes to the licensees from the Three Horseshoes, Comberton.

## Lifetime Achievement Award - PETE WIFFIN (former landlord Live and Let Live)

Our lifetime achievement award goes to an ex- landlord who has never been slow to offer his opinion on matters of beer. His old





pub, the Live and Let Live became a magnet for the CAMRA branch committee members with whom he would have long discussions about beer, CAMRA and pubs. An ardent supporter of real ales - Oakhams being a particular favourite - it is not surprising that the Live was awarded the Title of Branch Pub of the Year in 2020, unfortunately, just before the COVID lockdown. He holds the distinction of running a successful wet led pub in an area which is greatly food orientated. He too has retired but remains in the Cambridge Mill Road area. Rumour has it that you can find him in the Geldart on occasion.

**Cider Pub of the Year -  
HARE AND HOUNDS, Harlton**



Presented by Cider Officer Jerry Ladell. Landlord, Tom Canning, is no stranger to awards, having won them in every different pub he has managed. This year it is in recognition of his contribution and support for local cideries.

**Rural Branch Pub of the Year -  
THREE HORSESHOES, Stapleford**



Presented by Ali Cook, Branch Pubs Officer. The transformation of this pub has been phenomenal. Landlord Chris and his team took on a struggling village pub and have turned it into a community venue where everybody likes to be seen. Beer quality improved literally overnight. The pub was fully refurbished in 2019. A very impressive menu attracted new customers but did not frighten away local drinkers who are still welcome to sit and drink at the bar. An equally impressive beer list includes several examples of beers from local breweries – always served in tip top condition. It is as close as you can get to the perfect village pub.

**CAMRA Cambridgeshire Pub of the  
Year - QUEEN EDITH, Wulfstan Way**

Presented by Helge Neired CAMRA County Organiser. The final award of the evening. A sister pub to the Haymakers which won branch pub of the year in 2021, this pub has gone one step further in also being award the Cambridgeshire County Pub of the year by facing off stiff competition from champion pubs in Ely, Peterborough and St Neots. A community pub, serving the complete range of Milton beers - always, of course in excellent condition. It thoroughly deserves to be awarded the title of County Pub of the Year.

# Lost pubs of Cambridge(shire)

Two correct answers to last time, with both Patrick Hennessey and Matthew Lee correctly identifying the **Old Abbey** (or 'Ye Olde Abbey', if that's your thing) on Priory Road.



Matthew had a distinct advantage as he lived in the ground-floor flat on the left in first half of the early 1990s. Having the old Cellarer's Chequer outside your window while writing up a PhD dissertation is a better view than any I've ever had, that's for sure!

Well, the pub is not quite as old as the thirteenth century building opposite, but here's its tale.

Our story begins in 1889, when George Clayton was awarded a beer licence. The following year, such was the demand for spirits from respectable persons living in this growing respectable area that he applied for a spirits licence as well. The proceedings were reported at some length, with mention of a 'testimonial signed by up to 50 respectable persons' in favour of the application. One of these respectable persons, a Mr Charles Hunt, attested that such was the difficulty he had in obtaining spirits that he had to send his children to the Hare & Hounds, which was the nearest public house from which spirits could be obtained. Not only was the Hare & Hounds some 200 yards away, it was also on the other side of Newmarket Road at its widest and busiest. This was a particularly

dangerous crossing for children, observed concerned parent Mr Hunt, who obviously couldn't be bothered to go for himself.

(The Hare & Hounds, in case you were wondering, used to be somewhere near what is now the middle of the Elizabeth Way/Newmarket Road roundabout.)

There being no objections from other respectable persons, the licence was granted, Mr Hunt no longer had to send his children on a dangerous expedition, and the investment George had made by adding a new stable and two cart sheds for the convenience of his customers did not go to waste. However, he wasn't there long enough to see much benefit as he soon made the perilous journey across Newmarket Road himself, taking over the Rose & Crown.

His replacement was Esther Warren, previously of the Heart of Oak, Newmarket Road, but she wasn't there for long either, being succeeded by one William Stevens, who at least stuck it out for about 15 years till 1910. Four more licensees followed in rapid succession until stability of sorts returned in 1913, when Thomas Henry Nutcombe began his 20-year stint, dying 'in harness' in July 1935.

Of all of these, and their successors, there is little if anything to be said as none of their activities attracted the attention of either newspapers or police. Which is great for them, but makes for a rather boring (and short) article this issue. Unless, of course, Arthur Pearson's application in 1939 for an extension to his hours for a darts and skittles social club annual dinner was cover for something more racy. But somehow I doubt it.

I do have this, though: in 1918 a number of itinerant labourers lodging at the Old Abbey attracted the attention of the local constabulary on account of being drunk and disorderly. One report in particular

caught my eye, from the Cambridge Daily News, Monday 18 March 1918, concerning a Michael Roache:

*P.C. Wm. Ward stated that at 10.55 p.m. on Sunday he saw the defendant lying stretched across the footpath outside Emmanuel College, helplessly drunk. ... Defendant, asked if he had anything to say, remarked that he had got some whisky and got drunk; that was all. The Chief Constable said that the defendant was an Irishman. Sunday, as they knew, was the 17th of old Ireland, which defendant was apparently celebrating. Instead of being in the Army, where he ought to be, he landed himself in jail. A fine of 5s. was imposed.*

A few months later another, James Welch, was caught standing near the Roman Catholic Church on Hyde Park Corner saying "That is my church, and that is my religion," and making insulting remarks to passers-by. He was fined 10s.

And that, dear readers, is about all the scandal I can offer you this time. The pub was finally closed by Greene King in 1971, at which point it was purchased by artist Julia Ball, instigator of the Cambridge Open Studio movement, who converted most of the ground floor into her studio.

Let's see if we can get something more juicy for the next one:



You know the drill by now: spill all gossip to [pub-history@cambridge-camra.org.uk](mailto:pub-history@cambridge-camra.org.uk).

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# Apples and Pears

## Cambridge Walking Cider Tour Saturday 22nd October 2022

It's been just over three years since we've done one of these, the last being in September 2019. Who would have known what mayhem lay ahead of us for the months and years to come on that lovely late summer day.

Luckily, we've managed to come out of the other side of a very worrying period of time and are once again frequenting our lovely pubs. There was, during the height of the Covid pandemic, some concern as to what the landscape might look like for the pub trade, with their businesses decimated by enforced closures and then the costly restrictions put upon them by the government. Fortunately for us though, most have somehow managed to survive.

This year's tour, which took place on the weekend closest to National Apple Day (21st October).

### Pub 1 – The Carlton Arms

The first walking cider tour in 2019 started here, the only difference this time being our meet time as the Carlton now opened at 09:00 for breakfast. To make the timings work we decided that an 11:00 start was probably sensible (probably!). Ali Cooke and I decided to take maximum advantage of the full English on offer, which was delicious, we washed the breakfast down with some fermented apple juice. The pub had eight ciders to choose from – four were of the Lilley's fruit (4%) options but the others looked very interesting. We both opted to try the Farmer Jacks a 5% dry cider from Cornwall, this certainly didn't start as a dry cider, but the aftertaste most definitely was certainly dry – a good start. We were soon joined by Pete Webb and Andi Swain. Pete opted for the Black Dragon from Gwynt Ddraig range, a 7.2% medium dry – Pete seemed to really enjoy his half. Ali abstained from having a second, Andi had decided to stick to beer for the time being. Pete tried the Farmer Jack's and I went for the Lilley's Bee Sting Perry (6.8%), which was very sweet – too sweet for me and a half was more than

enough.

### Pub 2 – The Haymakers

It was a 25-minute walk to our second pub The Haymakers, our longest trek of the day between pubs, they had three ciders on offer – I think we all opted for the Smoking Barrels (Blue Barrel), a 6% dry cider, it was universally agreed to being a lovely drop. We picked up another couple of strays at this point, so our party was now up to six. The others on the boards were Simon's East meets West and Short Stirling – we knew other pubs on the tour would have these on offer, so we gave them A swerve for the time being. Ali suggested we go 'off-piste' for the next pub and said that Calverley's were opening their new bar at the Museum of Technology on Riverside at some point during the day and was sure they would serve us, even if they weren't open.

### Pub 3 – Calverley's MoT

This new stop broke the walk from the Haymakers to the Geldart, it was on route so there was no detours to encounter, a quick walk over the new pedestrian bridge by the old Pye buildings brought us out on Riverside right next to the Museum – Calverley's was already open, so no arm-twisting was required to get us served. They had two ciders on, both from Simon's – we plumped for the East meets West (6.4%), which was absolutely lovely. You always know what you're getting with Simon's cider, so it was no surprise that it was in good nick.

This new venture for Calverley's is a welcome one, the backdrop looking out over the river is hard to beat. The pizza's looked lovely too, but still pretty full after our breakfast meant we'd have to sample those on another occasion.

### Pub 4 – The Geldart

The walk to this pub was probably the most uninteresting on our stroll, as it took us through the car parks of Tesco's, Newmarket Road's retail park and the Beehive Centre, but the end



result was well worth it. They only had the one cider on offer, if you exclude the Aspoll offering, which is widely available in a number of pubs in Cambridge, Simon's Sweet P (5.6%) – apparently named after Pete Webb, or so he would have you believe – I more inclined to think it was named after Simon's much better other-half – Paula! Simon describes this cider as basically alcoholic apple juice. It was very good indeed. We picked up two more waifs and strays here – so our group was now up to a very healthy 8 in number.

### Pub 5 – The Alexandra Arms

The walk to this pub was probably the shortest we'd encounter; it took barely two minutes to get from one to the other. Two ciders were available here, I decided to have another of Simon's East meets West, it was so good at Calverley's I had to give it another go. We are now at pub five, so from here on in my descriptions of what is on offer and what the ciders tasted like are likely to be less informative and probably less accurate than they were earlier in my piece! I had tried to make notes but... We picked up two more here, one of whom was the 'Horrible Helge' – as we were now running about 30-45 minutes behind schedule Helge had been trying to locate us in a number of the Petersfield area pubs, so he only stayed with us for our stay in the Alex – where some ordered their lunch – before he headed off for his bus back home.

### Pub 6 – The Cambridge Blue

There was a good choice of ciders in here. I chose the Dudda's Tun Bone Dry (5.5%) – it was exactly as it said on the clip, very dry and very enjoyable. Dudda's Tun is a Kentish cider maker, so it was nice to try something from the South of England. Others I think tried the Welsh Warrior (6%) from Gwynt Ddraig, which I had a sip of, it was a medium cider but with a strong edge to it – very quaffable. Jethro even made a brief cameo appearance – mainly to slate us for only staying for one drink...

### Pub 7 – Calverley's Brewery Tap Room

Somehow the drink order was lost in translation and Ali and I ended up each with a pint of Simon's Short Stirling instead of the anticipated half pint, but hey, it's tough work, but somebody has to do it – there were no real complaints to be honest. They did have some of Simon's Spartan in

the cellar but the bar operative was not prepared to break its seal, which was a shame.

### Pub 8 – The Live & Let Live

It's great to see this pub back open and thriving again, they had a number of ciders on offer, and I went for the Cotswold Cider Company's Freak Show (4.5%), a cider which defied its strength, it was superb – and my personal cider of the tour. It had everything you could wish for, I was very tempted to have a second one, but for a change I decided to be sensible and limit myself to just the one, we still had one more pub to go and this last leg (planned), was a good 15 minute walk.

### Pub 9 – The Royal Standard

Just the one cider on offer, so there was no decision to make – it was a case of another Simon's East meets West or keg cider – East meet West it was. The pub was serving some very appetising looking Greek style food, but I resisted the temptation – I will be back though to sample their food. We were joined here by Bert and his better half Claire. This was meant to be the end of the tour, but the group felt the need for still more, so we headed back towards town and made the Devonshire Arms the last stop on the official tour.

### Pub 10 - The Devonshire Arms

I cannot tell a lie, I have not a scooby as to what cider I had, all I do know is that Ali succumbed and switched back to Real Ale. One was enough for me, as I still had to try and locate the nearest Guided Bus stop to safely get me back to Swavesey – New Square was that stop. I made it home for about 10pm, so not too bad. I knew I had to be up early on Sunday morning as Watford were playing their arch-rivals Luton at midday and the club we frequent in Watford was opening at 10am. To round off what was pretty much a perfect weekend, Watford thrashed Luton 4-0 – happy days!

# Paws for thought

Got to say, you humans are a funny lot! At the end of October my humans and I went to welcome new tenants Andrea and Richard to The White Swan Conington. The



pub was very busy. Richard had developed COVID so wasn't about, but Andrea and I hit it off straight away. The couple have experience of pubs, having managed the Oliver

Cromwell for 5 years up to 2019.

We took some time to chat with Bryan Kynoch and his pals Chris and Patrick.



Bryan bet us that we couldn't pronounce his surname, he was right, the closest I could get was "ruff ", but he offered to buy us a drink anyway. This is typical of the customers in The Swan which is a very dog and people friendly village pub.

But why did I say you are a funny lot? Well, as we were leaving, I was fascinated to see that some of the locals had put string

through the nuts from a conker tree and were taking turns trying to hit each other's



knuckles with them. Fortunately, they were poor shots, and they just broke conkers – but it was fascinatingly strange to me. The human left with the whole conker was declared the

champion and we all went back inside for a celebratory drink.

My humans and I recently drove to Norfolk. My male said he wanted to visit two CAMRA award winning pubs. One, The Foundry Arms in Northrepps was an award winner in 2003, and he wanted to visit to fulfil what he called a nostalgic urge! He wasn't disappointed. We visited late one afternoon to find a row of locals seated at the bar. The usual banter ensued, and I made myself very popular as I wondered around socialising and looking for scraps on the floor – rather disappointingly, the pub is well kept, and I couldn't find any.



I did get a good hug from landlady, Sarah, though.

# The wonderings of a pub going dog

The second Norfolk pub we visited was a current Rural Pub of the Year, The Red Lion Hotel, in Cromer. My male human really liked this pub, I think mostly because of the variety of real ales and ciders that were on offer, but also because it is decorated in a traditional pub style.



I liked it because the staff, including this young lady, showed me a lot of affection.



Back in Cambridge, we dropped into Cambridge CAMRA's Cider Pub of the Year The Hare and Hounds, Harlton where I was delighted to meet with Hannah and Eleanour.

Do visit this pub. It is lovely!

**Woof for now, Gladys Emmanuelle**

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