

ale



Campaign
for
Real Ale

Cambridge & District Branch Newsletter Issue 402 March 2023



The Return of the Kingston Arms

Contents:

Pub News

**Two Legends, and one
iconic pub - Kingston Arms**

**Same Again? - Ely Beer
Festival**

**Lost pubs of
Cambridge(shire)**

**Nick Winnington -
Obituary**

**Paws for thought. The
wonderings of a pub going
dog**

**Cambridge Beer Festival
returns**

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Pub News

As is becoming customary, we'll start Ale 402 with some good news.



Things are looking up at the **Castle Inn, Castle Street**. The pub is a recent addition to Steve and

Hayley Pellegrini's portfolio. It opened in February, redecorated and with a distinct improvement in the quality of beer. Tied to Adnams, a good range of the Southwold brewery beers are on show, but alas, guest beers are "off limits". Even so, it is nice to see the Castle back where it should be – at the top of the hill.

The Pellegrini's two other pubs, the Alexandra Arms, Gwydir Street and the Portland Arms, Mitcham's Corner both serve guest ales.



Another iconic pub which opened its doors in March, the **Kingston Arms, Kingston Street**

has been fully refurbished in a joint venture by experienced publicans Jethro Scotcher-Littlechild landlord of the Cambridge Blue, and Mark Donachy, the former owner of the Red Lion, Histon. (see page 7)



We were sad to hear that Sally and Lawrence Champion have left the **Lion and Lamb, Milton**

Branch Diary

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

Thu 30 Mar: 19:30-22:30. Thursday Throng Social at the Maypole, Portugal Place.

Tue 11 Apr: 20:00. Open Branch Meeting, Engineer's House, Riverside

Sat 22 Apr: 12:00-20:00. Minibus Tour of Rural Pubs.

Tue 9 May: 20:00. Open Branch Meeting, Dykes End, Reach

Sat 13 May: 11:30-20:00. Strolling Social of Cottenham and Histon & Impington.

Mon 22-Sat 27 May: Cambridge Beer Festival, Jesus Green

See branch website cambridge-camra.org.uk for more details.

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Pub News continued

after 17 years of service. The couple left January 20th. New licensee Shanice Davidson and manager Samantha Ingham took over the popular community pub mid-February.

Several of our pubs are scheduled to lose their tenants over the next few months.



Spencer and Laura of the **Black Horse, Rampton** have announced that they will be leaving the thriving

community pub in late June this year. They cite other commitments and a tough work/life balance in the current financial climate as the reasons for their leaving.



given.

leaving the award winning **Three Horseshoes, Comberton** in May. Rising costs are the reasons



Bill Tiley, tenant of 20 years, has left the **Square and Compasses in Great Shelford** after reaching “an

impasse” with landlord Greene King.



very short stay.

We have less information about the **Red Lion, Swaffham Prior**, which has lost landlord Chris Neagu after a



tenant.

Even less information about the **Admiral Vernon, Over**, but we understand that it too needs a new



As far as we know the **Duke of Wellington, Willingham** remains closed. Let us know if you know better!

Farewell too to Kyle Dowling who is leaving the



Devonshire Arms, Devonshire Road at the end of March to return to his native Liverpool.

Kyle, who has managed the Dev for over seven years, will be succeeded by Natalie.

Local Planning News



A planning application from the **Green Dragon, Chesterton** to introduce tourist

accommodation “pods” to the rear of the pub was withdrawn after objections in the conservation report.



A planning application has been submitted from the **Queens Head, Newton**, where the

Short family had applied to increase the floorspace by re introducing the original pub bar area and building larger living quarters to the rear of the pub, whilst opening part of their private garden for customer use. The application hasn't been decided upon but there are objections in the conservation report.



The owner of the **Rose and Crown, Impington** has received planning permission to build a house on the unused

ground to the rear of the pub.

Some trickles of good news



Jolly Good Beers' **St Radegund** has tweeted that it may reopen on April 1-- hopefully this isn't an April

Fool's joke.



Calverley's Brewery has taken over the **Engineer's House** (formerly Othersyde), Riverside.



The **Little Rose, Trumpington Street** has lost the Loch Fyne tag and is being promoted as a gastro pub

by Greene King's Metropolitan Pub Co. The absence of real ale puts us off making a visit.



We can only hope that the Little Rose management follow the example of the management of McMullen's

Cambridge Tap, St Andrews Street who have recently introduced the real stuff to their beer list.

Pub News continued



Metropolitan Pub co has also adopted the **Granta, Newnham Road**.

And finally

Tragic news from around the branch as we say goodbye and send condolences to the relations of some of our valued landlords and branch supporters who have passed away in the last few months.

We were shocked to hear of the sudden death of Andy Lane, landlord of the **Sun Inn, Waterbeach** who recently passed away aged 57. He was a true

real ale champion, who loved his sport, his dogs, and his community, and who was proud of the quality of his beer. He and his wife Helen hosted many a wonderful beer festival, and through their efforts ensured that the Sun Inn is an automatic entry for CAMRA's annual *Good Beer Guide*. The good news is that Helen has vowed to take the pub forward keeping the high standards of beer quality that Andy has set.



Tony Gunsman, landlord of the **Six Bells, Covent Garden** passed away in February after a long

illness. His partner Eileen continues to run the pub, which was designated branch community pub of the year in 2014.

And a final goodbye to John Fisher, who died after a long and interesting life late in 2022. John was a stalwart supporter of CAMRA. As a branch committee member he organised delivery of Ale magazine. He also championed Wylde Sky Brewery, for which he acted as a brewery liaison officer. He was also a perfect gentleman and a complete enigma. Organised to the point of being obsessive he took a rag tag Ale magazine delivery rota and made it make perfect sense. Prior to his retirement he had worked for Her Majesty's Government, but, having signed the official secrets act, was unable to tell us anything about his job. We will miss him.

Cheers, Will Smith

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Two legends, and one iconic pub!

It was September 2020 when Facebook and Twitter reverberated with the news that the Kingston Arms was set to close. Messages of sadness were recorded by both the local community and by those who had visited Cambridge to find, either by chance or design, the delights of drinking in the iconic back street pub.

The years since then have been a bit of a struggle. The pub was fully refurbished, given a Mediterranean feel, and turned into what turned out to be an unsuccessful wine bar. Noting that the Cambridge News had reported the pub as “up for sale” in October 2022, we began to worry that the pub could be lost.



Enter two Cambridge legends Mark Donachy, formerly of the Red Lion Histon, and Jethro Scotcher-Littlechild, of Cambridge Blue, Royal Standard and Blue Moon, fame.

We were in the Blue when Mark and Jethro announced that they had formed a new company (OB Ltd) to take on the lease of what they envisaged as a return to a traditional drinkers pub. A quick tour of the empty pub showed us that there was a lot of work to do.

March 2nd, 3 weeks later, miracles had been



achieved and the pub opened. Cambridge CAMRA offered support and a crowd of us headed for the bar an hour

before the official opening time. Branch mascot, Gladys Emmanuelle took up security position beside the entrance, which happened to be right next to the blazing fire.



We enjoyed a fine selection of beers.



Jethro and Mark socialised in their own individual style.

Needless to say, we are no longer concerned about the future of the Kingston Arms!

Same Again? by Fred Laband

It's been 3 years since we last attended a beer festival and here we are at Ely Maltings. The Elysian Winter Beer Festival is back for its 13th renewal.

Ely CAMRA has a new committee; there is a rail strike on the Friday; everything outside seems about 20% more expensive and COVID has interrupted things. So, can it possibly be the same again?



We join a queue of about 80 on Saturday lunchtime, the line moves pretty quickly and here we are, ushered in smartly by volunteer Chris. An initial shock (for me anyway) is the price. I've never paid £20 to gain access to a beer festival before. £4 is for a very attractive and gleaming refundable pint glass. £3 goes towards entry, no doubt much of this will benefit this year's charity: LAM Action. The remaining £13 is in the form of a card that can eventually be used to get beer. I like this very much, with no messing about for loose change.

There are plenty of smiling faces, including Ali from Cambridge CAMRA, to set us on our way. The festival programme is printed in colour and is very useful literally showing whether an ale is likely to be pale, ruby, dark, etc. This helps us to choose two beers from Fulbourn's finest: Cambridge

Moonshine. Nicola's Raspberry Porter (3.6%) is fresh and fruity while my oak cask matured Three Fates (4.2%) is a smoky ruby ale, quite tangy too. Our friend David goes for a 5% Heirloom Pale from Bone Machine of Yorkshire, describing it as Bassett's Sherbet Fizz mixed with shoe polish, very fresh, zingy and biting. When pressed, he adds that it is probably Kiwi shoe polish. I laugh a lot.

My next is another LocAle from Rocket Ales, Great Staughton. The Bloodhound is a lovely balanced bitter at 4.2% with a natural honey aftertaste. I even put a little star next to it in my programme. (I'm sure that other people make notes, not just me!) My third ale is from Kent – a very orangey pale (3.7%) called Perry Street from Iron Pier, Gravesend. Meanwhile, another friend Viv, has the Iron Pier Bitter (4%) which she says tastes like a visit to the dentist!



Nicola's second choice is bold, going for Three Blind Mice's brandy barrel aged The Confessor. At 10%, this stout is super smooth, yet vicious! Nicola describes it as like drinking a liquid doughnut. She is amused to discover a 2/3rd marking on her glass – possibly a new thing this year?



There are lots of volunteer bar staff, and we all say how we are served really quickly.

David is very pleased with his Kelchner Extra Special Bitter (5.4%) made with chocolate malt, which reminds him of a dark chocolate Milky Way; smooth, rich and treacly. We mostly agree that a dark chocolate Milky Way if it doesn't already exist, certainly should... Nicola is the odd one out, arguing that you can't have a dark Milky Way.

Viv's next is from Roughacre Brewing in Clare, Suffolk. Her 3.9% Mandarina Bavaria lights up her face, and she declares, "If I had a couple of German sausages, some mustard and a pretzel with this, I'd be one happy Jung Frau." With this it is time for some food.

The options are simple pub fare with freshly prepared sandwiches, burgers, scotch eggs, pork pies, etc. all available at reasonable prices. David and Viv have the last pork pie, leaving Nicola and me to settle for a scotch egg and cheesy chips. A new brewer for me is Ivo from Somersham. Their oddly named Car Park Cuddle is a very easy 3.7% pale and goes great with the scotch egg.

David is bowled over by his next beer. From just north of Peterborough, Bowler's Lonesome Pine (5.7%) is an American Pale Ale and tastes of cherry tunes. "Oooh!" he exclaims, sounding not unlike 1970's classic Dick Emery. I go for Burwell Brewery's 6% porter entitled Judy's Hole. Served by the

ever present volunteer Phil, this has a real liquorice bite, even a zing of beetroot. A memorable beer indeed!

It is nearly time to go. We have all had some smashing beers. If anything, this festival is better than ever. Many other festivals have annoying live music – at Ely you can actually hear one another speak! The venue is great; the quality of beer is just as good and the choice too. There seem to be more volunteers than in previous years. One difference is that it doesn't seem quite as busy as usual and we all hope that Ely CAMRA did not end up losing money.

Nicola breaks one of her own rules and goes for a repeat – The Confessor. On chatting with brewer Dan from the Three Blind Mice, she discovers that The Drayman's Son, a few minutes away from the festival, has an alternative Confessor, aged in rum casks! David goes for Lord Conrad's Dunkel Weisse, dark, 4.5% and not to his taste. I try some Goff's Black Knight (5.3%, Cheltenham) and find it a pleasant ruby ale. However, I am already thinking of the rum cask...

And so we leave. We return our glasses and cash in our unused tokens, receiving £14 cash back. So it wasn't quite as expensive as we feared either...



On our way home we stop by at The Drayman's Son for confession. This is quite sublime stuff, and Nicola thinks it is the Three Blind Mice's best beer ever. I can only agree. Same again?

Lost pubs of Cambridge(shire)

Well, I'm surprised no one recognised the former Dog & Pheasant, High Street, Chesterton, even in its later guise as Saigon City. But I hope you'll still enjoy reading about it.



The early history of the Dog & Pheasant is a little confusing. For example, the earliest reference to a Dog & Pheasant in Chesterton that I have found was a public house that was put up for sale in 1855 by Mr J Beales, brewer; yet for the rest of the century the Dog & Pheasant was merely a beer house. Are they the same place, or different? But I realise that not everyone is as nerdy about these things as I am so let's just say that the Dog & Pheasant started life at some point in the mid to late 1850s, originally with three separate bar areas which were combined into a single room in the mid 1980s, and was soon in the possession of Frederick Swann, brewer, of Hobson Street.

The first recorded landlord and landlady were Charles and Martha Gathercole. Charles' brother, James, ran first of all the Indian Chief, and later the Sir Robert Peel, both on High Street, Chesterton, which may have contributed to Charles' arrival at the Dog & Pheasant. But it was his wife who got her name in the papers for being in receipt of stolen goods!

You see, a certain James Nolan had stolen a door mat from the entrance of the Philosophical rooms in All Saints' Passage

– the fiend! Is *nothing* sacred? He then sold it to someone in the Dog & Pheasant who, finding that it was too large for her own house, sold it on to the landlady, Mrs Gathercole, for the same price, namely 1s. 3d. and a pint of beer. Apparently Mr Nolan had form for stealing door mats from the Philosophical rooms, and he got one month's hard labour. Quite right too!

Perhaps it was this brush with criminality that meant Charles was twice unsuccessful in his application for a spirit licence, and he died, ambition unfulfilled, in 1862.

Martha continued there for a short time but then remarried and moved to Newmarket Road, where one hopes she was rather more careful about who she bought her door mats from. By 1868 the pub was in the hands of William and Elizabeth Melbourn, both originally from Hertfordshire.

William must have died in 1875 because the licence was transferred to his widow in August of that year. Elizabeth continued there till her retirement in about 1890, when she went to live with her daughter and son-in-law on River Lane. In her time at the pub she seems to have avoided notoriety, but one point of interest, to me anyway, is that in 1881 one of her lodgers was James Fabb of Great Wilbraham. Who he? Well, his daughter, Harriet, was the wife of Thomas Richardson, a name which came up a couple of issues ago: he ran the Crown, latterly better known as the Flying Pig, on Hills Road.

After a couple of years of rapid turnover of tenants the pub was taken on in March 1893 by Ephraim Brown, brewer, who also kept the Prince Albert just down the road. His beer must have been quite something because he and his wife produced no fewer than eight children before her untimely – and presumably exhausted –

demise. His stewardship of the Dog & Pheasant came to an end in September 1895, though it seems he had not paid his bills for the last five months of that, and two years later he was pursued by his former landlord, Edwin William Swann (son of Frederick, the brewery by now relocated to the Windmill Brewery, Russell Street), for £40 15s for goods supplied and rent due. Ephraim claimed that he had paid on account and had not agreed to pay rent, but on examining the books His Honour Judge Bagshawe, Q.C., found for Mr Swann and he had to cough up.

The next incident of note came in 1912, when four bagatelle balls were stolen from the taproom.

“Inquiries showed that a Fen Ditton man who’d been drinking there had offered some balls for sale next morning. He claimed to have bought them three weeks earlier from a man named ‘Capp’ against the Corn Exchange, saying he’d paid tenpence and a pint for them. A dealer in Regent Street said he’d bought them for eight shillings and sixpence – though the accused said he’d only got one-and-six. The landlady identified them as the ones stolen.” (*Cambridge Chronicle*, 31 May 1912)

The landlord at the time was one William Albert Thomas Howard Griffith. They knew how to name people in those days! His mother was a schoolmistress, though, so that might have had something to do with it. His wife had to make do with ‘Agnes’.

His successor at the Dog & Pheasant was John Plumb, former brewer’s drayman from London, whose application for exemption to the call-up was refused in 1916. He seems to have survived, though, as he remained at the helm until the 1930s.

In the 1950s Samuel Lawes spent two of three years there between stints at the Earl Grey, King Street and then at the

Norfolk, Norfolk Street (the Blue Moon now occupies the site of the latter).

In the 1980s the *Cambridge Chronicle* reported that the Dog & Pheasant was “a true community pub with darts, crib, football and fishing teams”, and that employees from local business would phone their lunch orders in. It seems to have been a thriving community pub, but the new millennium saw it converted into a restaurant; if anyone knows what happened during the 1990s that might have led to this change, do get in touch.

Restaurant it may have been, but the newly named Golden Pheasant/Saigon City continued to have a bar area for drinkers. And then, in 2009, the freehold was put on the market. In 2011 it was bought by a developer who had an eye to build lots of houses on the site. The initial planning application was refused, thanks in part to sterling efforts by local campaigners, led by Councillor Ian Manning, but alas this could only delay matters, and the site was cleared at the end of 2012. At the time, that left only the Green Dragon to serve the whole of Chesterton, where there had been almost a dozen pubs a hundred year before, and many more before that.

This one ought to be a bit easier. Who can tell me stuff about it?



Spill the beans to
pub-history@cambridge-camra.org.uk.

Steve Linley

Nick Winnington

24 February 1947 to 28 October 2022



With his eye-catching shirts, huge collection of hats and trademark moustache, unashamed eccentric Nick Winnington was a vibrant part of the real



ale scene in Cambridge for three decades, starting at the Alma, then the Cambridge Blue, and finally the Waggon & Horses, Milton. He also served as Cambridge CAMRA Branch Chairman

(twice) and was both

licensee and beer-orderer for the Cambridge Winter Ale Festival for several years, firmly securing his place in Cambridge pub and real ale history. He also had time to stand as candidate for the Monster Raving Loony Party in the 1992 General Election.

Even before he arrived in Cambridge, he had a string of *Good Beer Guide*-listed pubs to his name, and so, when he had clocked up '40 years behind bars', as he called it, he was recognised by the Branch as Real Ale Champion in 2011.

In connection with this, a career retrospective appeared in *ALE* 353 (November/December 2011). Here follows a slightly abridged and updated version.

After a stint in the Merchant Navy, Nick found himself in the jewellery trade, co-managing a shop in Lymington, Hants. The shop sat conveniently next door to the Londesborough Hotel, a pub/steakhouse, and as you might expect, he was no stranger to that establishment. While Nick was sat in the bar one day, back in 1971, the

manager was talking about reopening the Country Bar within the hotel, and was looking for part-time staff. Nick thought he'd have a go and volunteered his services. 'Do you have experience?' 'Yes,' he lied. And was taken on.

Discovering that he could at last 'be himself' behind the bar, he had great fun, and soon concluded that he had found his vocation – one year later he packed in the day job and, along with his first wife, started working full time at the pub, running a 'progressive rock disco' in the cellar bar at the hotel, known as The Hold. (The sign would later hang on the wall of the Waggon & Horses, Milton.) Six months later he declined an offer of a pub of his own from Hall & Woodhouse because he was enjoying being just a barman, but 12 months after that he was offered managership of the Barn Club, a night club housed in a 14th-century thatched barn attached to the Crown Inn, Pishill, near Henley on Thames. Here he stayed for 18 months, living on the premises in accommodation that would struggle to be called even basic. And it was in a nearby Brakespeares pub (the Three Horseshoes, Maidenstone) that he bought a copy of the very first edition of the *Good Beer Guide*. With that, the seeds of interest in real ale and CAMRA were planted, although it would be a further couple of years before they took proper hold. He left the Barn Club when his former boss at the Londesborough Hotel, John Fisher, asked him to return as assistant manager, a role which Nick describes as being 'chief cook and bottle washer'. It was a valuable introduction to all those other aspects of the licensed trade, beyond serving beer and keeping customers happy, and Nick learnt a lot as a result. John Fisher then left to take on a tenancy in Dorset, and Nick didn't get on with the new manager, so he found his way to the Royal Oak in Dorchester. It was here that he had his first proper introduction to real ale, when

Dorset brewer Eldridge Pope launched Royal Oak in the pub. Up till then all beers had been keg or served under pressure, but as a result of this epiphany Nick managed to persuade the powers that be to invest in a handpump.

Here, too, began his active involvement in CAMRA, being a founder member of the West Dorset Branch. And the Royal Oak found its way into the next edition of the *Good Beer Guide*. Following the breakup of his first marriage, Nick drifted through a succession of establishments on the south coast, ending up at Winston's Bar, Weatherbury Hotel (GBG), Weymouth. Here he formed RALF – the Real Ale Liberation Front. A year later he was on the move again when the owner of the hotel sold up. Luckily for Nick, Devonish Brewery had his name down and he was offered his first licence of his very own: the Royal Adelaide, Weymouth. This was a cider house worthy of the name, turning over more than 200 gallons a week of Taunton rough cider. 'Boy was it a rough house,' Nick said later. 'What an experience!'

After around 18 months of this 'experience', Nick responded to an advert by CAMRA Investments for a manager for The Old Fox, Bristol. He didn't get the job, but a few months later he got a straight offer for the Village Blacksmith, Woolwich (GBG), which he 'leapt at'. Here he had a completely free hand: a genuine freehouse with 15 handpumps! Even today that is an impressive number, but back in 1979/80 it was almost unheard of. Regular beers included Simon's Tower Bridge Bitter, Godson's Black Horse Bitter and Sam Smith's Old Brewery Bitter. Such was Nick's success at the Village Blacksmith that two years later, in 1982, he was offered the Alma Brewery in Cambridge, then a CAMRA Investments pub. He worked his magic and soon got yet another pub into the *Good Beer Guide* – despite the dismal reputation of Tolly beers at the time.

(Here it was, dear reader, that I first encountered Nick. He went on to be a hugely significant figure in my Cambridge

pub-going – and indeed life – for the next 30 years.)

A second marriage breakup in the late 1980s sent Nick, now with Mandy, on his travels again, this time for an unhappy six months in Clacton on Sea. But his feelers were out and when Banks & Taylor offered him the Cambridge Blue, he and Mandy returned to Cambridge. Here he enjoyed a very happy ten years, under both Banks & Taylor and later Nethergate, establishing it as a regular in the *Good Beer Guide*, as well as Branch Pub of the Year in 1995. And let's not forget the weekly phenomenon that was Balti Night.

During his time at the Blue he managed to chalk up 500 different beers in 4 years, and 1,000 in 9 – that may not sound impressive by today's standards, but back then he was allowed only a single handpump for guest beer (itself a rarity), there weren't anywhere near as many brewers producing anything like the number of beers that they do now, so it was a remarkable achievement for its day.

When his lease came up for renewal at the turn of the Millennium, Nick found the proposed new terms unacceptable and he faced another period of uncertainty. But by happy coincidence, Wisbech-based brewer Elgood's, looking to expand into the south of Cambridgeshire, had bought the Waggon & Horses, Milton, and needed a tenant. Who better? And in his hands the pub soon secured its place in the *Good Beer Guide*, and was voted both Branch and County Pub of the Year in 2007.

Forty years behind bars was enough, and he retired in 2012. He and Mandy relocated to Wisbech, living only a short staggering distance from Elgood's Brewery, where he kept his hand in behind the bar in the visitor centre and conducting tours of the brewery.

What with lockdown and all, I hadn't seen Nick for quite a few years, and sadly never had chance for one last 'ABF' in person. So I'll have to do it *in absentia*.

Cheers, Nickerless! **Steve Linley**

Paws for thought



I don't know about you but in freezing weather there is nothing I like better than to warm my fur beside a real log fire. I found this one when I took my male human to

the Green Dragon, Water Street. We had just had a cold walk on a snow-covered Stourbridge Common. I was delighted to find the fire – he was happy because it is a Greene King pub that serves guest beers, and the Reverend James Bitter was, he says, good.



If there is one thing I don't like it is being upstaged. There was nothing I could do about this though. Taken in The Mill, Mill Lane, this is a picture of my friends Salo and Sienna. The

Mill is a former winner of the Cambridge CAMRA dog friendly pub of the year. It is very handy for long walks around Coe Fen and Lammas land. I like to take a dip in the mill pond on warm days – can't wait for summer!



It is always nice when I am recognised by Cambridge pub goers. This is Cicely who works in The Pickerel, Magdalene Street. I took my male human there after a walk around Jesus Green. We were waiting for my female human to finish a pottery

evening class, so we had plenty of time for fussing. My human said that Cicely served him a perfect pint of dark ale – and you know how fussy those CAMRA nerds can be!



I often wonder why The Portland Arms isn't featured more in Ale. It is a smashing pub, and my human tells me it serves good beer. It is another pub close to Jesus

Green, but nearer to Mitcham's Corner. It was another pottery evening when we popped in and bumped into Rensa, pictured here.

The wonderings of a pub going dog



My last pictures' this week are of Bosley. Bosley and his humans live close to the dog friendly Six Bells, Covent Garden. No story here, just nice pictures of a handsome dog!

Woof for now, Gladys Emmanuelle



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What's yours?

Discover your reason and join the campaign today;
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Cambridge Beer Festival returns

We're delighted to announce the return of the Cambridge Beer Festival, 22-27 May, in our marquees on Jesus Green.

It will feature over 200 British real ales from more than 100 breweries, 80 ciders and perries, an international bar, mead, and wine. In addition you can enjoy a variety of British cheeses, pork pies, scotch eggs, olives, bread, and more at Cambridge CAMRA's cheese counter.

The festival is organised and run entirely by volunteers, without whom it wouldn't be possible.

There is always a need for more volunteers, whether you're available for a few hours, several weeks, or something in between. If you're interested in volunteering, visit www.cambridgebeerfestival.com/volunteering for more information and to sign up.

As we finalise more information, including session times, prices, and ticket information, we'll publish it on www.cambridgebeerfestival.com, @cambeerfest on Twitter and Instagram, and on our event listing on Facebook.



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For the facts
drinkaware.co.uk

jd.wetherspoon.com

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Apples & Pears

I need to start this article with a correction to my column in the last edition of ALE.

The main piece of my copy space was taken up with a detailed commentary of the walking cider tour which took place last Autumn in late October. For reasons that I can only put down to the amount of cider we (I) had consumed during our stroll, I somehow managed to note that the Royal Standard (stop 9 on our tour) only had one cider (Simon's East Meets West) available for us to try – there were in fact four! They also had two more from Simon's stable – Discovery and Short Stirling, as well as Thatcher's Cheddar Valley.

Understandably Martin and his team were quite miffed when they read the article and contacted me to register their disappointment.

I really don't know how (actually, I think I do know how) I managed to get things so wrong. All I can do at this stage is publicly apologise to Martin and his team, I am aware that the Royal Standard are trying to build up their cider offering to their discerning customers, so I really hope my inaccurate report has not deterred anybody from visiting this superb pub on Mill Road.

Since my erroneous report, Martin has advised me that they now have available the following offerings:

- Crones - Rum Cask (7.5%) & User Friendly (6.1%)
- Simon's – Vice Versa (6.4%) & Short Stirling (4.5%)
- Broadoaks – Kingston Black (7.5%)
- Newton Court – First Press (4.8%)
- Thatcher's Cheddar Valley (6%)

(* Some ciders listed may not be recognised as a real cider by CAMRAs definitions)

I think it is fantastic to see one of our local pubs supporting real cider, I'm definitely

going back very soon to sample their offerings.

It's not only their interest in cider that they are building up, whilst not real ale - as such, they have extended their range of draught Belgian beers, they now have seven regularly on hand pump available with more to follow. (Duvel, Verdet and Liefmans to name but a few).

The food menu at the Royal Standard is Greek based and run by the Tzatziki team, the menu is extensive and looks absolutely fantastic, what could be better than washing down a Souvlaki or a Skepasti with a few pints of cider.

The Royal Standard certainly seems to have something for everyone, I really do recommend that you give them a try.

Swavesey Cider Festival

The organisers of the Swavesey Cider Festival have confirmed that their event for 2023 will be going ahead in July – exact dates are currently being discussed, more news in the next issue of Ale.

Cambridge Summer Beer Festival

By now you will be fully aware that this year sees the return of the ever-popular CAMRA festival to Cambridge. Along with an extremely large and diverse selection of real ales, there will also be a significant number of ciders and perries available for festival goers to enjoy.

I am sure everybody is extremely pleased to see the return of this unique festival, which has become a firm favourite on the Cambridge social calendar of must-go-to events.

Hopefully we'll see you all there.

Cheers m'dears!

Jerry Ladell



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