

ale

Cambridge & District Branch Newsletter Issue 382 May 2017



CAMPAIGN
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REAL ALE

**The Red Lion, Histon
Branch Pub of the Year**



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Pub News

I approached the writing of Ale 382 with every intention telling you all nothing but good news. This, the Spring edition, is traditionally the issue in which we celebrate all is good about Cambridge Pubs and Breweries. The Cambridge CAMRA awards have been issued (page 12-15) and our Pub of the Year, the excellent **Red Lion, Histon** has been announced (page 18). New pubs, including The Station Tavern, have opened, and some that were under threat look likely to be saved. What could possibly go wrong...?

And then in early April, Philip Hammond, our esteemed Chancellor announced that the 5 year freeze on beer duty will end and the tax on beer will rise at the rate of inflation once again. Unlike supermarkets, pubs will not be able to offset this rise by balancing it against consumables that aren't taxed. The price of a pint in your local will rise, and further pressure will be placed on the already fragile pub industry.

If CAMRA Chair Colin Valentine is to be believed, this will inevitably lead to the closure of

more pubs - pubs, such as **The Three Horse Shoes, Stapleford**, where likable manager Chris Morgan

– Shelbourne has lost his job, simply because the business isn't earning enough to pay him.



for so many years a failing Indian restaurant looks destined for conversion into residential use.

Branch Diary

Don't forget that all Branch members are very welcome to attend the monthly business meetings.

Tue 9-May : 8:00, Open Branch Meeting, St Radegund, King Street

Tue 13-June: 8:00, Open Branch Meeting, Royal Oak, Barrington.

Tue 11-July: 8:00, Open Branch Meeting, Shed, Lode.

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Pub News continued



What a difference a week makes! I popped into **The Station Tavern**, Cambridge Station (above), a week before its official opening on 5th April, to be welcomed by indifferent staff and, I thought, lack lustre beer. A week later, after the official opening, our correspondent reported the addition of a Moonshine Brewery beer and some very enthusiastic staff.



I may be persuaded to try again, but the seductive presence and reliability of **The Flying Pig**, Hills Road, and the

Devonshire Arms, Devonshire Road, both only short walks from the station, may be too tempting.



I was disappointed too, by the beer offering and subdued atmosphere in the newly opened **The Petersfield**, Sturton Street.



Perhaps my expectations are set too high, with sister pub **The Mill**, Mill Lane having ticked all of

the right boxes for me for so many years.

It is early days for both pubs, but situated as it is in the golden triangle of backstreets off Mill Road, and facing competition from fine locals pubs such as **The Cambridge Blue**,



Gwydir Street, **The Kingston Arms**, Kingston Street, **The Geldart**, Ainsworth Street, and the newly revitalised **Alexandra Arms**, also in Gwydir Street, not to mention the successful, **Calverley's**



Brewery Tap, Hooper Street, **The Petersfield** is the one that will have to find its niche rather quickly.

Speaking of The Mill, I understand manager Lauren Hodge, who is staying with The City Pub Company, has taken over management of a pub somewhere in London, and former manager Andy Pierce has returned to run the pub he loves (see ALE372)



New faces too at the Bateman's owned **Red Lion**, **Swaffham Prior**, where we welcome landlord and lady Stephen

and Michelle King, who had previously run The Five Bells, Burwell, for a number of years.



All change at **The Brook**, Mill Road. Currently being managed by a temporary

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& pub guide

Pub News continued

landlord, the pub is scheduled for a full refurbishment in June, from which it is expected to emerge as a Greene King Meet and Eat or 'something similar' chain pub. It is a shame because the current manager works very hard on maintaining the quality of his beer and locals have told us they would like him to stay.

Further afield now, and whilst on my way to sample dark ales at the very professionally run St Neots Booze on the Ouse beer festival, I had cause to pop into St Neots newest, and smallest



pub, **The Ale Taster**, Micropub, Russell Street, **St Neots**. Formerly, The Hog and Partridge, and before that, The Lord John Russell

this pub has been transformed into a real and craft ale mecca (if only in small dimensions!) Well worth a stop off next time you are on the X5!



On a much larger scale **St Ives** has welcomed the opening of a new Wetherspoons, **The Swan & Angel**, Market Hill.



Back in Cambridge, and hopes are high that a new residential development planned for

Newmarket Road will see the return of the long time closed **Five Bells**.

Finally, we have news from of our two 'at risk' pubs: **The Hare and Hounds at Harlton** has withstood a building survey and whilst, according to the Save The Hare and Hounds Action Group, 'some issues have been found',



'none of them are show stoppers', and it looks very likely this pub will soon be removed from our endangered pubs list.

A slightly different story from the **Hildersham Community Pub Co**, who report that they have received sufficient pledges to be able to make an offer for **The Pear Tree** (though more pledges are welcomed), but also report that the current



owner has elected not to sell the pub, preferring instead to let it to tenants, for conversion into a gastro tavern. The group has said that it will offer every support to the new

pub, but it intends to continue to raise funds, including a pop up pub event in the village hall on 19th May, wanting to provide a viable alternative should for any reason the gastro tavern idea fail.

From our correspondents:

The Bell, Balsham is a Greene King pub rescued from the depths by publicans Simon and Christine. It has IPA on handpump for a small but fussy local following. A guest beer might



be tried if a big week-end is expected. Our last ALE delivery coincided with a gin night: £10 for 3 gins. The place was packed with a few punters from the public bar surreptitiously joining in. Thursday is curry night, sometimes the busiest night of the week.

The Black Bull, Balsham is not a pub prone to changes, although bar manager Martello is

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Pub News continued



relatively new. At least three beers on hand pump and often four. Examples include

Greene King IPA and Grubber, Crafty Beers Carpenters Cask, Adnams Ghost Ship – nothing exotic or dark. The main features of the bar are the fantastic open fire and the block pictures, nicely lit, which adorn the otherwise de-cluttered walls. The back room is often overlooked, a quiet retreat with comfortable chairs and curiously, large albums binding copies of the Manchester Evening News from 1979.

Bradman's was formerly the **White Horse, Withersfield**. Currently closed while the owners seek new management. Worth a visit when it re-opens – full of cricket memorabilia.

At **The Bull, Burrough Green**, James and Ellie Clutterbuck run this pub for Hawthorn Leisure.



Two handpumps dispense Greene King IPA and a guest, which quite regularly turns out to be Adnams Ghost Ship. There is a cottage feel

with the furniture style and the simple pine backdrop to the bar with no optics. A large fireplace divides the bar from the dining room, which now extends into an open-plan annexe. The prime seating is in the bay window from where the idyllic setting of the front lawn may be enjoyed. Bring on the Morris dancers!



It is now eighteen months since Gwyn and Morris moved in to **The Red Lion, Brinkley** as managers, before recently taking the

place on as landlords. Four hand pumps usually dispensing three beers, which include Woodforde's Wherry, and guest ales such as Cliff Quay, Time and Tide and Wolf, Golden Jackal. The aim is to create a family-friendly atmosphere making good use of the large garden. A recent addition to the CAMRA members discount list: 40p off a pint. Info and menus at redlionbrinkley.co.uk.

The **Three Blackbirds, Wooditton** re-opened a few weeks ago, with very few noticeable



changes to the bar. Three hand pumps, currently serving Woodforde's Bure Gold and Adnams Lighthouse at very reasonable prices.

The stillage behind the bar has been streamlined – plenty of sparkling glasses, no optics. There are new boards above the bar mainly advertising wine but also offering 'fresh, crisp ale' and an invite to nominate a beer that the customer would like to see dispensed. These boards are mounted on ?????? the only curiously modern refurbishment detail, and set a contrast to the old fireside rug in front of the new log-burner.

At **The White Hart, Fulbourn** Tommy and Dee are still the publicans, but they have taken on staff to run the pub – chef, bar manager etc while



they take more of a back seat. Two hand pumps dispense Greene King IPA and a guest. There is little expectancy of many drinkers, especially

with IPA at £3.70 a pint. The attractions continue to be the spacious settings of the tables and the fine examples of exposed brickwork which provides a stylish ambience; the food is promised to be up to Tommy's fine standards.



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This year we are also offering a selection of food, including some long attending favourites and we will have a whole host of entertainment such as rock, pop and alternative bands which appear alongside auctions, traditional pub games and Saturday's Big Pub Quiz for you to enjoy.

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Brewery News

Moonshine Brewery, Fulbourn

Beer festival season is upon us again and this year, we have teamed up with Cambridge Stem Cell Institute to brew them a beer with the aim of publicising and promoting the benefits of the scientific uses of Stem Cells. As this issue of Ale goes to press we're about to welcome the scientists to the brewery so that they can participate in the beer's production.

Earlier on in April, we were very pleased to attend the grand opening of the Station Tavern in Cambridge, where our Cambridge Pale Ale is now available. It was a great opportunity to meet staff and customers alike and chat about beer for a few hours with like-minded people. Following the great feedback they've received about the Pale Ale, look out for other beers from our range which will hopefully be available in the near future.

We are currently working on the second in our range of seasonal-special single-hopped beers, which will follow Amarillo. Hopefully by the time you are reading this the beer will have been made so look out for it in our usual cask outlets.

Finally, we are well under way with a complete rebrand of all our packaging so expect to see new-look Moonshine bottle labels and pump clips in our outlets very soon - a list of outlets is available on our website.

www.moonshinebrewery.co.uk

BrewBoard Brewery, Harston



I went to the latest BrewBoard Brewery Tap night at the end of March. It was the first I had managed to get along to.

This is the brewery who are now renting the unit in Harston where BlackBar used to brew. They had a display on the wall of what their plans are. I also had a chat with a couple of them including brewer Oliver. Until recently they have had a pilot scale brewery in Saffron Waldon. They have now left



Joe had for BlackBar. They are hoping to be brewing by the end of May. They won't be producing cask ales, just keg, bottle and can.

They have done a fair bit of work on the unit from



there. Their new brewing equipment is currently being made for them. It will be an 18 barrel plant which is a lot bigger than the 2.5 barrel plant that

ceiling to flooring. It all looks shiny and new. Nick from the Plough in Shepreth was DJing. They had someone roasting chicken that evening and

will have other gourmet food people at other Brewery Tap nights. These are generally on the last Friday of the month (4 until 10) though they also had one for St Patrick's Night and will have one on Good Friday. It was fairly busy on 31st March and several attending had also brought their children along several of whom were playing in the woods across from the unit. They had 3 BrewBoard beers on, Hopstar APA 5.2%, Doghouse IPA 5.8% & Mortar Board Stout 5.1%, as well as Cloudwater Mittlefrüh Hells 5.2% and Moor Beer Nor'Hop IPA 4.1%. All were £2:90 a half except for the Doghouse which was £3. They also had Cambridge Cider Company Much Merriment 6.4% at £2:50 a half. **Ali Cook**

Turpin's Brewery

The brewery, which started in the Med is now situated in Pampisford where they have premises of 360 square metres. They have two new beers – Dragons Den, and True Blue. They are looking to produce a punchy strong IPA towards Christmas. They can produce 8 barrels in the copper, and 6 in their fermenters. They are doing three brews a week. All the equipment has been taken out of the Med now, and has gone to Pampisford.

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2017 Pub Awards

CAMBRIDGE AND DISTRICT BRANCH PUB AWARDS 2017

Our Branch Chair, Will Smith, opened the event, which took place in The Hopbine, Fair Street, Cambridge. He welcomed everyone to 'an evening of celebration', and explained that the Cambridge area is blessed with a great many excellent pubs and breweries of which this year's award winners should consider themselves to be the pinnacle. The winning pubs were nominated by CAMRA members, and then were visited and judged on several occasions by members of the branch committee, before being put forward to a final vote at a Cambridge CAMRA branch meeting.

Will then went on to announce the winner of the first award.

Most Improved Pub of the Year (City): The Alexandra Arms, Gwydir Street



Situated in the golden triangle of backstreet roads just off Mill Road, The Alex, which was taken on by Steve and Hayley Pellegrini late 2015, holds its own against the areas other popular pubs, the Kingston Arms, the Geldart and the Cambridge Blue. It is a Greene King pub that is so much more than just a Greene King pub. Well known for the improved quality of its beers, the pub has won an academy award from Oakham Brewery and has been awarded the status of 'Local Hero Pub', from Greene King, which means a greater variety of real ales, six at all times are available, many from local breweries.

Branch Pubs Officer, Ali Cook, presented the second award

Most Improved Pub of the Year (Rural): The Royal Oak, Barrington



Ali described The Royal Oak, which is well supported by the village, as the type of pub you might see photographs of in a glossy magazine. It has an idyllic village setting, but it was deserving of this award for other reasons. New landlord, Tom Canning, has shown great commitment to quality and variety of

local real ale and real cider. It is a beer festival in a pub.

The third award was announced by branch Cider Officer, Jerry Ladell, and was presented by the Chair of the CAMRA National Cider and Perry Committee, Andrea Briers

Cider Pub of the Year 2017: The Plough, Duxford



According to Jerry, this year's decision was the most difficult ever, because there are so many good cider pubs in our district. The Plough was elected winner because of the consistent quality of the real ciders it provides.

Dark Ale Pub of the Year 2017: The St Radegund, King Street



Famous for being the smallest pub in Cambridge, this pub saw an uncharacteristic downward turn after its refurbishment in 2015. Current manager, Hannah Bicknell has turned this around and the pub is back on our list of 'must visit' city pubs, thanks mainly to the quality of the beer,

especially the dark ales of which there are normally two on tap.

Locale Pub of the Year (Rural) 2017: The Three Tuns, Great Abington



Descriptions of the Three Tuns read like an estate agents dream: Compact 2 bar free house, stunningly situated across from the cricket field, but the point of this pub, unless you happen to like Thai food, which is also very good, is that it champions local beers.

Landlord Chris is especially proud of his collaboration with Stetchworth's Crafty Beer Brewery with whom he created his house beer

Locale Pub of the Year (Rural) 2017: The Mill, Mill Lane

Another pub with an envious location, The Mill is situated in so much of a tourist area it is a wonder that it has not been exploited by a



national pubco. Fortunately the management team elected to focus their efforts on providing local real ales. Eight hand pumps feature an ever changing range of beer and the 'Battle of the Breweries' events, at which customers vote for their favourite local brewer, have become legendary.

Branch Secretary Stephen Maycock announced the next award, which was chosen by CAMRA young members.



Young Members Pub of the Year 2017: The Blue Moon, Norfolk Street

The Blue Moon is very much a young person's pub. It has a variety of craft and real ales, served by knowledgeable staff. Late opening means that it is accessible after study time.



CURAS Pub of the Year 2017: The Cambridge Blue, Gwydir Street

We asked Cambridge University Real Ale Society to vote for their favourite pub of the year. It is no surprise that the real and craft ale mecca, The Cambridge Blue, won their vote.

2017 Pub Awards continued

Club of The Year 2017: Bottisham Royal British Legion



This is a new award, given because it was recognised that our local hard working clubs rarely get the recognition they deserve. Bottisham Royal British Legion Club Chair, Vicky Crown, and Club Steward, Kate Rowe accepted the award.

Vicky thanked The Royal British Legion for its continuing support, thanked CAMRA for

recognising the efforts that Kate had put into running the club and finished by inviting us all to visit the club, and to taste their real ale.

Community Pub of the Year (Rural) 2017: The Three Horseshoes, Comberton



As well as serving some very good ale, the Three Horseshoes is famous for its charitable works. Their fire walk event raised £5000 for Addenbrookes children's ward, whilst a recent Waxathon raised £700 for local charities. Combine this with Easter egg

rides, skydiving, as well as being the home to six sports teams (that's not counting the darts and crib teams) and hosting organisations such as the Harley Davidson Club, and there can be no doubt that this is a community pub.

Community Pub of the Year (City) 2017: The Haymakers, Chesterton



The Haymakers is so well established that it is hard to believe that only four years ago it was closed and on our list of pubs that will probably never open again. How wrong we were.

New owners, a complete makeover and a community outlook have transformed the pub. Landlady, Liz is working hard to bring the feel of community back to Chesterton. Staff are recruited from the local community and produce is bought locally. Local Lib Dems, Labour and Conservatives discuss politics with each other – at the same time. Fund raising events include quiz nights, which have raised thousands for local charities. This is a pub that cares!

Real Ale Champion 2017: Adam Walker



In 2017, Adam Walker, host of the Pints and Pubs blog set himself the task of visiting and writing about every one of the 100+ pubs in Cambridge. His reports are always honest, but are mostly gentle. He prefers to promote where he can and usually he manages to find something

good to say about the pubs he visits. He is passionate about the history of pubs and in an age of social media he is a leading voice, keeping Cambridge pubs and breweries in society's eye.



**CAMBRIDGE
CAMRA PUB
OF THE YEAR
2017: The Red
Lion, Histon**

For a full article
about The Red
Lion, Please turn
to page 18.



**Champion Beer of
East Anglia : Stout
Gold: Milton Brewery
Marcus Aurelius**

**Champion Beer of
East Anglia:
Overall Champion
Silver: Cambridge
Brewing Company
Night Porter**

Cambridge Brewhouse



**Champion Beers
of East Anglia
2017**

It has been a very
successful year for
Cambridge breweries,
and we were please
to be able to issue the
following awards:

**Champion Beer of
East Anglia:
Speciality Beer
Gold: Moonshine
Brewery Chocolate
Orange Stout**

Milton Brewery

*Our thanks to The Hopbine, our hosts Hayley
and Steve Pellegrini, and to their hard working
staff, David,
Josie, Nathan,
Steve, Damon
and Bruno*



**Champion Beer of
East Anglia:
Porter
Gold: Cambridge
Brewing Company
Night Porter**

**Champion Beer of
East Anglia:
Strong Bitter
Bronze: Milton
Brewery Cyclops**

**Champion Beer of
East Anglia : Best
Bitter
Silver: Milton
Brewery Sparta**

Moonshine Brewery

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Lost pubs of Cambridge(shire)

Last issue's guess the pub was, of course, the former Tolly house, the Oak, now the Oak Bistro on Lensfield Road. Easy, wasn't it?



The pub is said to have got its name from a large oak tree that stood on the site, whose timbers were incorporated into the fabric of the building. Well, there are certainly trees marked in the area on Loggan's map of 1688, but all that is shown on maps from the 1790s is a wall running along what is now Regent Street and Lensfield Road, enclosing an area once known as the Marsh, now Downing College (Varsity alumni can make their own jokes at this point).

The first buildings, which remain to this day, probably began to appear at the very end of the 18th century or during the first quarter of the 19th century, being clearly visible on Baker's map of 1830. Hard to imagine now, but at the time they were on the very fringes of a Cambridge that was only just beginning a tentative expansion beyond its mediaeval boundaries: everything to the south, aside from a very few bits of terrace and the odd villa in Newtown and along Hills Road, was still all

fields.

It is not until 1867, however, that the first certainly named licensee appears in the records, a certain Emmanuel Dunn. Possible earlier candidates given as beer retailers at unnamed/unnumbered addresses on Regent Street/Hyde Park Corner include BJ Pryke (1839), Philip Cornell (1839, 1847) and Elizabeth Grey (1855).

From 1869 to the end of the century it was in the hands of Mrs Mary Frances Marshall. The 1881 census returns reveal that she had been born in Chelsea in 1835, and was 18 years old when her first child, Frances M, a 'music governess', was born in Cambridge in 1853. Five years later a second daughter, Florence M, a government school mistress, was born in Dullingham. It's likely that she was widowed shortly before taking over the pub, at the age of around 34.



She was followed briefly by WH Bound, then Jane M Harvey, who had previously been at the Golden Rose on Emmanuel Street; she was there till around 1920, then CT Watling for almost ten years. The last licensee named in the directories is Henry Joseph Fairweather, from 1930 until at least 1948.

The Oak gets a brief mention in Mac Rutherford's rather racy 2001 novel, *Cambridge Circus*, set in the mid-1960s. It is described as "a small but friendly pub opposite the church, popular with the local Irish community". Guinness was, of course, the drink of choice.

By 2000 the pub had become Lawyers Wine and Oyster Bar, then in 2007 the Advocate.



Tetley Bitter was the sole, and intermittent, real ale. The tenancy was up for grabs in August 2008 and the Oak Bistro opened in March 2009. While there are no longer any handpumps,

bottled Moonshine beers are available, so there is still something of a real ale presence in the place. And its fine old frontage is no longer obscured by those hideous old traffic lights!

OK, here's another one.



Surely Pete Davis can't be the only one who remembers all the pubs of yesteryear?

Send in those recollections to

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Wed 5th-Sun 9th July
(including Garden Party on Saturday 8th)

**Garden Party, Saturday
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Stalls, Free Entrance, Fun
for Children, Music**

The Red Lion, Histon

**Cambridge and District CAMRA
Pub of the Year 2016**



The Red Lion has been a pub since the early 1830's. First owned by James P Twiss, former owner of The Rose, Rose Crescent Cambridge, and founder of Cambridge Star brewery.



Mark Donachie bought the pub, which in the intervening years had seen a number of different owners, including Lacon of Yarmouth and Whitbread, in 1994.

The décor pays homage to its heritage. Mark



has a passion for breweriana, which is evident wherever you look. It is a pub where people put down their mobile phones and take time to study the hundreds of pump clips displayed above their heads. The dried hops, which hang seductively above the bar, enhance a sense of brewing history

But the Red Lion is so much more than a museum.

Mark is passionate about the quality of his beers. Examples from Lacon and Bateman's breweries are regularly on offer, along side local favourite Tring, Side Pocket for a Toad. Six other pumps ensure that whatever you fancy; dark or gold, porter or bitter, there is always something to suit your taste.



The craft beer drinker is also well catered for, and if you have an urge to try foreign beer you could do worse than ask Mark's advice, whilst trying the fine selection also on offer.

Cider drinkers too are catered for, there being at least a choice of two real ciders.



This pub is very much the centre of village life. The beer festival, housed in a giant marquee in the pub garden every

September, is run by local volunteers, and raises thousands of pounds for local causes.

Needless to say, the food, which is traditional British fare, is also of the highest calibre.

Never one to stand on his laurels, Mark has recently introduced an accommodation block to the rear of the pub – highly appointed of course.

All this and a CAMRA discount too! What's not to like!



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On the Bus again!

February Pub Trip Part 2

Readers to catch the first part of the tour (Ale 381) will be aware that we have already paid fruitful visits to five village pubs, and that we have another four to visit!



The next pub on our tour is the very popular **The Sun, Waterbeach**. The pub is very dog friendly, and Gladys makes herself comfortable beside the huge fireplace that dominates a comfortable lounge. Landlord Andy is busy serving in the crowded public bar. He and landlady Helen have a guiding philosophy of 'good beer, good food, good music'. We can certainly vouch for the former! The Woodforde's Wherry (3.8%) is as good as any I have tasted.

Time is marching on, and with three pubs still to try, our visit to The Sun is somewhat fleeting, but the Wherry certainly left a lasting impression, and I vowed to quickly return.



Taking a cross country route we soon find ourselves in **The Duke of Wellington**,

Willingham. An attractive, low ceilinged village pub, complete with exposed beams and open fires, The Duke offers a warm welcome to both humans and dogs. Greene King tenants Barry and Fran are proud of their pub, and especially proud of their beer, which is available from the cask on request. I know this pub well and confess that I am disappointed that on this occasion the Greene King XX mild is not available. This is sheer bad luck, because in my experience, normally it is always on. The Duke is also famous for its pie and mash suppers, for which Willingham residents have been known to queue in the street.



On again to the grade II listed **White Horse, Swavesey**. According to the WhatPub website the White Horse bar has a polished tiled floor. We can't actually see it today because of the crowd gathered around the TV watching England play rugby. The bar area is relatively free and we order our beers. I opt for the Sharps Doom Bar (4.3%). It is malty and refreshing, at just the right temperature. The White Horse is very much a sports pub. It offers Pool, Bar Billiards and darts, and for those who prefer to watch, there are 3 TV's showing sky sport. It is family friendly too, offering a new children's play are, and the large dining area is made for a family get together.

A roar goes up as England score a try and Gladys, who by now is very tired, raises her head in curiosity. We would like to watch the game but 'time is of the essence' and we have another pub to visit!



Kez, the landlord of the last pub on our tour, **The Black Horse, Rampton**, is a self confessed reformed lager drinker.

This isn't reflected in the quality of his beer, which is always excellent, or in the variety of beers he offers. The Black Horse is a free house, and we enter the double bar, single roomed pub to find 5 ales not before seen on this tour. Kez is a great fan of Gladys and he is happy to pose for her Twitter post, whilst we sup the Oh Nail IPA (4.4%) brewed especially for the pub by Brandon brewery.

The Black Horse is famous for its Sunday dinners, which, like all of their food is home produced by landlady Debs. It is always advisable to book!

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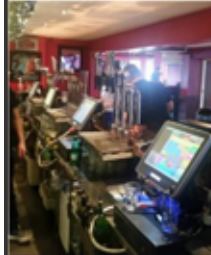
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Apples & Pears

With May being one of CAMRA's recognised cider appreciation months it seemed to make absolute sense to dedicate this issue of Apples and Pears over to what some of our local producers have to offer us over the coming summer months.

They have obviously been very busy as the list of ciders and perries seems to be ever growing. I am sure we will see a number of these available at the upcoming Cambridge CAMRA beer festival in May.

If you require further information regarding anything about these products I have attached contact details.

I am very pleased to announce that The Plough at Duxford has won this year's Cambridge and District Area Cider Pub of the Year, it faced very tough opposition with more and more pubs 'getting into' cider and perry. I hope to provide a more detailed article on the Plough in a future edition of this magazine.

Coming up: I will be speaking to Simon Doyle of So Cider to understand the scale of his operation. I recently tried a sample of his Re-Discovery and I have to say it was very, very good! Simon has two ciders going off to the national awards; hopefully I will be able to report how he or more importantly his ciders got on.

So Cider

carryingwolf@googlemail.com

Product	Style
Happle	Medium
Re-Discovery	Medium Dry
Barrel No. 3	Dry
Barrel No. 5	Medium

Harding's Cider

Info@hardingsCider.co.uk

Product	Style
Awfully Offley	Extra Dry
3 Counties Bounty	Medium Dry
3 Peace Sweet	Crisp

Simons Cider

simon@simonscider.co.uk

Product	Style
Short Sirling	Crisp
East Meets West	Medium
West Meets East	Medium
Sweet P	Sweet
As It Comes	Dry
Nun's Gussett	Dry

Duxford Scrumpy Company

kdj0505@aol.com

Product	Style
Pressing Issue	Medium-Sweet
Nellie's Wallop	Sweet
Core Activity	Medium
Incider Trading	Medium Dry

Cromwell's

Getintouch@CromwellCider.co.uk

Product	Style
Oliver's Choice	Medium Dry
Oliver's Session	Medium Dry
Oliver's Sweetheart	Medium Sweet
Oliver's Last Gasp	Dry
Oliver's Downfall	Whisky Cask
Oliver's Pinky	Red Wine Cask
Cavalier Perry	Medium
Mulled Cider	Spiced

Local Producers - 2017 Guide

Cambridge Cider Company

info@thecambridgecidercompany.co.uk

Product	Style
Scratter's Reward	Medium
Much Merriment	Sweet
Angry Wasp	Dry
President's Perry	Medium

Spinney Abbey

www.spinneyabbey.co.uk

Product	Style
Monk and Disorderly	Medium Sweet
Virgin on the Ridiculous	Medium Dry

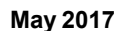
Cam Valley Orchards

t.elbourn@camvalleyorchards.com

Product	Style
Scrumptious	Sweet
Punters Pleasure	Sweet
Discovery	Medium
Kingston Black	Medium



The Bridge, Waterbeach. 10% off a pint.



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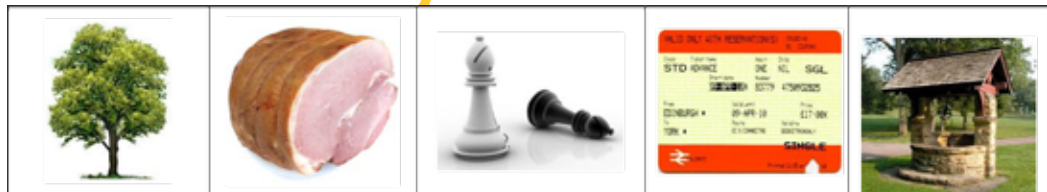
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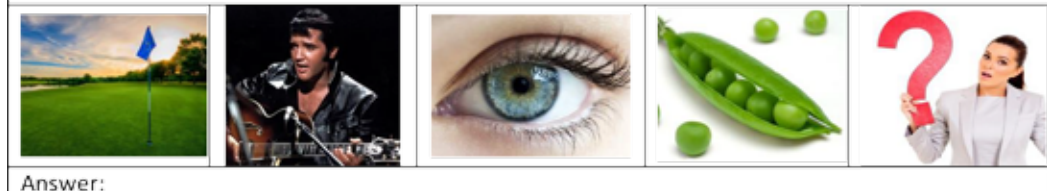
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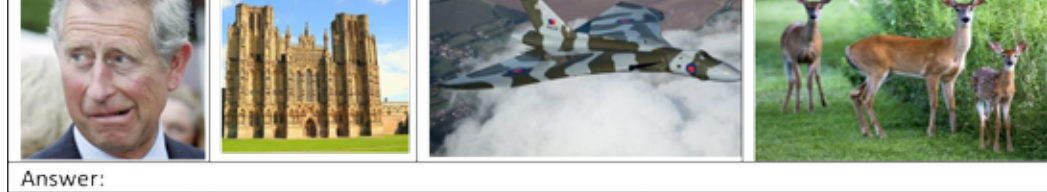
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Answer:



Answer:



Answer:



Answer:

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