

ale

Cambridge & District Branch Newsletter

Issue 367

May/June 2014



CAMPAIGN
FOR
REAL ALE

**Chestnut Tree
West Wrattling
Pub of the Year**



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Pub News

Hi, and welcome to ALE 367. Who said being the Chair of a branch of CAMRA was nothing but hard work? It has its pleasant moments too. For instance, it gave me great pleasure to present the Cambridge and District CAMRA PUB OF THE YEAR AWARD 2014 to one of my favourite village pubs: **The Chestnut Tree** at West Wrattling.



This pub, which is about as far away from Cambridge as any other in our branch, was first

brought to our attention in 2012 by happy villagers who told us how proud they were of their local, and of the efforts the new owners Rachel and Peter were taking to improve it.

This was just one of the awards presented during the branch 2014 Gala Night



celebrations, hosted and compered by **The Hopbine's**, (Fair Street) very own Hayley

Pellegrini. A full list of categories and winners are inside this issue (see page 8).

Exciting news from Hooper Street, Cambridge, where Sam Calverley and his brother Tom have got together to create **Calverley's (Micro) Brewery**. Together with a number of fellow enthusiasts I was invited to taste Calverley's Best Bitter early in April, and I've got to say we were mightily impressed. So much so that we readily spread the word and the beer has since been a guest in many a city free house, including **The Kingston Arms**, Kingston

Branch Diary

Don't forget that all Branch members are very welcome to attend the monthly business meetings. Those upcoming are (all 8pm)

Tue 13-May : 8:00, Open Branch Meeting, Fort St George, Midsummer Common

Thu 15-May : 5:00, Special event, Museum of Cambridge

Mon 19-May - Sat 24-May : 41st Cambridge Beer Festival, Jesus Green

Tue 10-Jun : 8:00, Open Branch Meeting, Green Man, Thriplow

Tue 8-Jul : 8:00, Open Branch Meeting, Reindeer, Saxon Street

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ALE is published by the Cambridge & District Branch of the Campaign for Real Ale. The views expressed are not necessarily those of CAMRA Ltd or its Branches.

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Pub News

Continued...

Street, and **The Cambridge Blue**, Gwydir Street.

I'm happy to report that I've noticed a big improvement in the consistency of quality of **Cambridge Brewing Company** beers.

The microbrewery, which is housed in **The Cambridge Brewhouse**, King Street, also



provides beers for The Mill, Mill Lane. Both pubs are among those who offer a discount to

CAMRA members, a full list of which is inside this issue (see page 24).

I've also been very taken by the beers from **The Crafty Brewery**. This micro, based in **The Carpenters Arms, Great Wilbraham**,



sells beers mainly through the pub, but can be found on occasion in a few local free houses,

including The Cambridge Blue.

The owners of Bateman's Brewery, Wainfleet, Lincolnshire have contacted me. They were eager to tell me that their Mocha Amaretto beer (6.5%) had recently been awarded "Beer of the Festival" at Manchester CAMRA's Beer and Cider Festival.



Bateman's pubs are somewhat scarce in the Cambridge area, the nearest perhaps

being **The Red Lion**, Swaffham Prior.

Coincidentally, I understand The Red Lion has new tenants. Locals tell me that the beer quality has subsequently improved a great deal, and I've been advised I should visit as soon as I can.

Still on the subject of breweries, it is good to see reports that a consortium headed by Dick Burge has bought **Growler Brewery**, Pentlow, Essex. Dick, who with Ian Hornsey founded the then named **Nethergate Brewery** in 1986, was reported in The Suffolk Free Press to have said he was delighted to be able to step in to save the company. I wonder if we will see a return to more traditional pump clips, and further promotion of the Nethergate tradition as opposed to the glossy image preferred by the previous owners?

Talking of tradition, it is very noticeable that Greene King seems to have suspended its



corporate policy in allowing **The Baron of Beef**, Bridge Street, to erect a traditionally

painted pub sign. The image is taken from Hogarth's "O the Roast Beef of Old England", ('The Gate of Calais') and is a welcome departure from GK's most recent minimalist efforts.

Excitement of a different kind occurred in Newmarket Road at the beginning of April,



when fire broke out in **The Seven Stars**. The pub, empty since closing in 2012, suffered

damage to upstairs rooms, but the facade, which we understand is listed for preservation, remains standing. In 2013, CAMRA objected to a planning application to change the pub into a restaurant. Since then a further application, which includes preserving the bar area as a pub, has been presented.

There are interesting times out at Grantchester, where **The Rupert Brooke**



has been purchased by Chestnut Inns. This will be the second pub in the company portfolio – they also own **The Packhorse Inn**, Moulton, Suffolk. Early indications are that this will be a food oriented enterprise. The Packhorse Inn website does list four available real ales, all but one from very familiar larger breweries.

Spring has sprung and beer festival season is upon us. The Cambridge CAMRA Summer Festival, Jesus Green, begins on 19th May (volunteers to help are always needed, see later in this issue for further details). I'm afraid it's too late to invite you



to **The Dobbles Inn**, Sturton Street beer festival, which ran from 18th to 23rd April. I've noted it

though, because it showcased some wonderful ciders and ales, including, unusually for a tied pub, local ales and ciders including the aforementioned, Calverley's Best Bitter, and Cassells cider. The landlady, Emma, told me that she hopes a successful beer festival will

convince owners Charles Wells that there is a need to introduce local products into their range of guest ales.



Stuart Bubb, the general manager of **The Mitre**, Bridge Street, has asked me to tell you about the 2nd Bridge Street Beer festival. The Mitre, The Baron of Beef and



The Pickerel will be offering up to 40 ales between the 12th and 15th June. A different pub

company owns each pub, so the range of beers on offer should be high. Last year's event raised over £500 for charity,

Shane Green, who describes himself as a "shift manager", has written to describe some monthly brewery events they have



planned for **The Regal**, St Andrew's Street. The first event, a week long celebration of Woodforde's

ales, during which at least 4 of their hand pumps will provide Woodforde's ale, commences on 26th May and culminates on 30th May with a meet the brewer evening and a raffle.

Should this prove successful, Shane hopes

Pub News Continued...

to be able to offer similar events to some of our local brewers.

The Mill, Mill Lane is introducing 10-day "battle of the brewers" event. This event, which will allow customers to taste, compare and judge at least 5 of our local breweries beers, runs from 19th to 29th May.



If your interest in beer goes a little further than just tasting it (not that there's anything wrong in that), you might be interested in attending the upcoming Pint of Science Festival (www.pintofscience.com/#!cambridge-talks/c1y9y).

Scientific discussion in the pub! The event is being held over 3 days, 19th -21st May.



Venues include, **The Portland Arms**, Chesterton Road, **The Panton Arms**,

Panton Street, and **The Maypole**, Portugal Place.

And from our correspondents:



Stephen Montgomery has written to me in praise of **The Chequers**, Cottenham.

"Greg Mould has been landlord since last summer and the pub is a lovely friendly local. Adnams Southwold seems to be permanent (a splendid thing) with a second, quite often Adnams, and another, often

local, ale usually also available. A proper wood fired pizza oven has just been erected outside and promises to kick into life soon with the tantalising prospect of takeaway pizza added to the village."

Another correspondent, also from Cottenham, has written to tell me how much



The Jolly Millers has improved in recent months. It would seem that owner, Admiral

Taverns, has also noticed the improvement and is, I understand, willing to make a sizable investment in the pub. Clearly Cottenham is a village we need to visit very soon.

Not such good news from Stapleford I'm



afraid, where the future of **The Tree** still looks to be very uncertain.

The pub has been registered as an Asset of Community Value, but there is still no sign that the current owner is willing to sell.

And finally I'd like to mention **The Red Lion** at Kirtling, where Hazel, Steve and the team

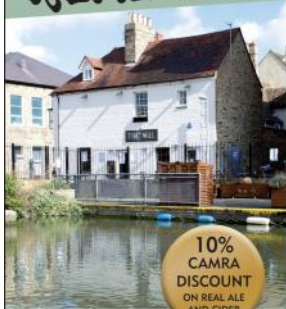


are working their socks off to make the pub a success. From fish nights, to

bouncy castles, Giant Jenga and family events, hardly a week goes by without them announcing something new, and on my last visit the beer was very good too! Good on you all!

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Leicester Comes Home?

In tribute to the return of Leicester City to football's Premiership I thought it would be fitting to write an article about some of this East Midlands city's finest pubs. Three spring to mind...

The Shakespeare's Head is tucked away round the back of Leicester's famous indoor market. This pub is a classic of 1960's architecture and is best described as



horseshoe shaped. It has curved glass windows around its exterior and does not initially look too welcoming. On entering, there is a reception area with huge glass doors to the bar on the left or the lounge to the right. We opt for the lounge which looks busier. Oakwell beers from Barnsley are the main tipple here and I choose "Senior" (4.3%) at £2 a pint! It is citrusy and dry and goes down quickly. This pub, memorable in so many ways, is busy with a number of regulars, yet we get the feeling that it is not treasured by as many Leicestrians as it should be.

Although not a real ale pub, **Café Bruxelles** in the High Street has the most amazing ceiling of any pub I've been in. Scenes from all around the world appear on the underside of the domed interior of this 1903 built bank. There are many Belgian beers to choose from, but we both opt for a landslide cocktail comprising Baileys and banana liqueur at £3.50. We enjoy watching the



barman shake his thing and then settle back and think of all the travels and banking transactions that have taken place in this historical marvel.

The Swan and Rushes is stuck in the middle of Leicester's inner ring road, so be careful on leaving if you've had a few pints! There is a choice of 9 beers on tap, but this



pub is also a haven for the cheese eater. A cheese board with different selections sets us back £5. Relatively locally produced Lincolnshire Poacher, some goats cheese from White Lakes (Nicola's choice not mine!) and a knob of Canadian cheddar are washed down by two superb beers. From Buckinghamshire, the Hopping Mad Liberty American Pale Ale (5%) is awesome (if you like hoppy beers). Nicola, always interested in anything dark, opts for the Bateman's Salem Porter at 4.7% which actually goes

much better with the cheese. This is a gem of a pub and is not a million miles away from the new King Power Stadium. I have yet to go there; my last visit to The Foxes was at Filbert Street in 1993 where Watford lost narrowly 5-2...

At this stage I realize that I don't have enough material to write an 800 word plus article about Leicester's pubs. However, why go to Leicester when they have their own pubs in and around Cambridge?

The Cambridge area is of course dominated by Greene King and to a lesser extent Charles Wells. According to my research, in third place, Everards of Leicester has 4 houses in our area. Everards is a family run brewery which started in 1849. Quite why they have 4 pubs in Cambridge is perhaps a mystery, but I decide to visit them all...

Some locals have recently been worried that landlord Bill Johnson could be leaving **The Plough Inn** in Duxford. However, as mentioned in ALE magazine issue 366, there appear to be no problems. On my visit



on a Monday evening, I find the pub very busy, buzzing with conversation; there is a tangible relaxed atmosphere. Four beers are on including guest Hook Norton Lion and Everards Tighthead, brewed for rugby fans... My friend Carl chooses the Adnam's Southwold Bitter, which he says is "very good". I opt for the classic Everard's Tiger, a 4.2% balance of malt, sweet toffee and bitterness, which has long been one of my favourites. This pub boasts lots of unusual comfy sofa seating and a wide range of reading materials. Free WIFI is offered but I

don't see anybody with their noses in laptops or phones; conversation is king! Unsurprisingly, the walls are decorated with much RAF memorabilia. I do feel very "at home" in this pub, which (at 80 miles) is Everard's most distant outpost.

Carl points out that all the customers seem very tall; must be something in the local water...

The County Arms along Castle Street, Cambridge is a most impressive pub with polished wood panelling all around the softly lit L-shaped bar. Three beers are on tap; the Everard's trio of Original, Beacon



and Tiger. For £3, I select a pint of Original (5.2%) which is promptly served foaming in a proper branded glass. This is a minor point but it DOES make a difference. It looks great and it is. It is rich and fruity and has a quite syrupy mouth feel.

I decide to stay on and order the steak and ale pie with another pint, this time the Beacon (3.8%). This is more floral and hoppy and although weaker, still has presence even alongside the hearty pie that is about to arrive! The large chunks of meat are in a hypnotic dark sauce and the pie is topped off with an airy, fluffy crust that is not unlike a small naan bread! The mashed potato is beautifully creamy and herby; the carrots and broccoli are just right, not too hard like is often the fashion these days! (One negative of this pub in my opinion is the piped music and 24hr TV news which are both turned on, competing for my attention when I don't really want either!)

Leicester Comes Home? continued

The meal is tasty and filling and I thank the hard working staff for such a good experience. Just writing this article makes me want to return!

Tucked away between the Grafton Centre, Anglia Ruskin and the police station is **The Tram Depot**, as good a place as any to unwind. Despite being pretty modern this pub has always been quietly quirky. Once known for its extensive coverage with



mirrors The Tram Depot was also until fairly recently the only pub that I knew that had temperature gauges on its handpumps. Sadly these are gone, but the pub still retains a great feeling of space and comfort. On the left hand end there are 3 sofas arranged just like you might at home. It is Wednesday evening and the sofas are reserved by the Anglia Ruskin Harry Potter Society that meets here once a month. The first few "Owls" arrive (or are they "Newts"?) and we become engaged in chat about broomsticks and Leavesden Aerodrome (the north Watford home of Harry Potter World...).

There are still a couple of large mirrors but most importantly this is still an excellent Everard's pub! Four real ales are on and I enjoy Lacon's Legacy at 4.4%, which is supposed to be citrussy, but I find quite peachy. This is followed by Everard's Tiger (4.2%) which today seems a little smoky and lastly Everard's Yakima (4.0%, creamy berries, dare I say it – cheesecake?). Nicola, who is so often the driver, enjoys a glass of Chardonnay (13%) which is apparently cool, refreshing and crisp. Nicola

points out that every internal door in this pub has a letterbox... only the trained eye would notice that and I recall just why I prefer Nicola not to drink! The pub advertises live jazz on Tuesdays and Sundays and we vow to return. (The burgers look good too!)

The Rose and Crown in Histon, much improved from a decade or so ago, is an L-shaped pub with a warm glow. Various lamps illuminate the walls which boast a



range of photographs of trees. The landlord explains that they depict the various trees around the village green, but a keen eye can spot the real

subject...the pub in the background! The paintwork is Tiger orange (see Everard's adverts) which almost makes you feel like you are sitting inside an enormous pint of best bitter. Seating is varied and comfortable and there is a good supply of ALE magazine too. On this visit on a Thursday evening there are 2 out of 3 beers on, but the Tiger (£3.20) is very good indeed. The Original is also in tip top condition. The gentlemen's toilets are also well worth a visit for the artwork which is most thought provoking. On Tuesdays, homemade chilli with rice and bread is £1.50 so a return trip is already noted in the diary...

Anybody from the East Midlands should feel at home in any of these 4 Everards pubs. They each serve excellent beer and have a warmth to them. I wonder how long it will be before Foxes fans will be visiting the Cambridge area again?

Fred Laband

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Pubco Reform. Why Are We Waiting?

Around a third of UK pubs are owned by Pub Companies, large property companies that specialise in pubs. These “Pubcos” lease pubs out to tenants who then run them as their own business. Many pubcos borrowed heavily to build up their property portfolios and have looked to maximise their financial returns by squeezing tenants and exploring ways of realising the value of buildings and land by selling them for alternative uses. Pubco tenants are contractually obliged to buy their beer from the pubco rather than on the open market. In this way pubco tenants are forced to pay over the odds for a restricted selection of beer. They can pay as much as 50% more for their beer than a free of tie publican.

It also makes it difficult for microbreweries to get their ales into many of their local pubs. As well as inflated beer prices, pubco licensees often have to pay above market value rents on the pubs and have no independent adjudicator to settle disputes.

A 2013 survey showed that the majority of publicans renting pubs from pubcos reported earning less than £10,000 per annum. The latest CGA-CAMRA Pub Tracker, covering April-December 2013, showed that the net number of pub closures in UK had risen to 28 per week and that leased and tenanted pubs accounted for 16 of the 28.

CAMRA has been campaigning for pubco reform for over ten years, lobbying ministers and MPs. In May 2009 the House of Commons Business Select Committee issued a damning verdict on the failure of pubcos to reform and called on the Government to intervene.

In January 2012 MPs debated the pubcos issue in the Commons and unanimously passed a motion criticising the Government’s lack of action

and requiring the Government to commission an independent review of self regulation in the pub sector.

In January 2013, to prevent another Parliamentary debate, the Government announced that it was to launch a consultation into regulating pubcos.

The consultation ran from April until June. The proposals included introducing a statutory Code and an independent Adjudicator, provisions for tied pubs to sell a guest ale and establishing an overarching fair deal provision with the core principle, enshrined in law, that a tied licensee should be no worse off than if they were free of tie. The proposals would apply to all pub companies with more than 500 pubs. Now, almost a year after the consultation period ended, we are still waiting for the Government to act. Why?

Please urge your MP to push for Government action and please also sign CAMRA’s on-line petition www.pubscandal.org.uk which calls on the Government to stick to its promise by introducing a Parliamentary Bill in this year’s Queen’s Speech.

Ali Cook



CAMRA Approve Frozen Cider



CAMRA has welcomed the Government's decision in the Budget to freeze cider duty.

Making the announcement, the Chancellor highlighted that

some cider producers in the West Country had been hit hard by recent weather conditions so needed additional support.

This duty freeze will apply to cider with a juice content of 35% or higher, and will not apply to sparkling cider between 5.5% and 8.5% abv.

This is a welcome move which will support Britain's real cider and perry producers – a

vital traditional British industry. Andrea Briers, Chair of CAMRA's Apple Committee commented:

"Cider is a traditional British product and I welcome the Chancellor's decision to freeze cider duty to help those who keep this tradition alive. I would encourage you to help real cider or perry makers thrive by visiting a pub and trying some."

CAMRA has cautioned that small cider producers (making below 70 hectolitres each year) already pay no duty, so the benefit of this duty freeze will primarily be felt by slightly larger producers.

CAMRA is continuing to campaign for a new cider duty system to support real cider with a considerably higher juice content.

For more information on real cider and perry, visit www.camra.org.uk/cider

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CAMBRIDGE AND DISTRICT CAMRA AWARD WINNERS 2014

MOST IMPROVED PUB OF THE YEAR (RURAL)

Winner

THE THREE HORSESHOES, Stapleford



Extensively altered, refurbished and reverted to its former name (from The Longbow),

this pub has three drinking areas, with the main bar facing the entrance, a small room to the left and a large room to the right with access to the garden. There are eight hand

pumps, which offer an excellent selection of real ales, many of them from local breweries.

There is also good selection of Belgian bottled beers. Pictured are from left Hayley Pellegrini, Jethro and Terri Scotcher-Littlechild.

Nominated

THE WHITE SWAN, Conington

MOST IMPROVED PUB OF THE YEAR (CITY)

Winner

THE HAYMAKERS, Chesterton



Re-opened in 2013 after an 18 month long closure; this is Milton Brewery's second pub in the city. The

former dark dingy bar has been transformed into a number of separate drinking areas: one either side of the door, a snug (with bar



access), and another room off to one side. Most Milton beers are on offer, and a number of guest

beers too! The car park has been converted into the largest cycle park in Cambridge.

Nominated

THE CARPENTERS ARMS, Victoria Road

DARK ALE PUB OF THE YEAR

Winner

THE RED LION, Histon



If you talk to landlord, Marc, he will immediately apologise for the quality of his dark beers.

He'll also tell you he doesn't always have them available as often as he'd like. This modesty is unwarranted. The dark beers served in The Red Lion are better and more often available than many other pubs in our



district.

Nominated

THE CAMBRIDGE BLUE, Gwydir Street

LOCALE PUB OF THE YEAR (RURAL)

Winner

THE CARPENTERS ARMS, Great
Wibraham



Parts of this pub date back to the 17th century and there are records of it being an alehouse

from 1729.



It has its own microbrewery which produces the excellent "Crafty Beers" in a one barrel plant

situated in the stables at the rear of the pub, but Rick and Heather are also committed to supporting other local breweries and it is not unusual to find a local guest ale on the bar.

Nominated

THE BANK, Willingham

LOCALE PUB OF THE YEAR (CITY)

Winner

THE MILL, Mill Lane



Refurbished by the City Pub Company in summer 2012, The Mill is regarded highly for both

the quality and the variety of the beers it offers.



The pub is free of tie and shows a strong commitment to locally brewed beer. It also

showcases beers brewed in its sister pub, The Cambridge Brewhouse.

Nominated

THE MAYPOLE, Portugal Place

COMMUNITY PUB OF THE YEAR (RURAL)

Winner

THE BLUE BALL, Grantchester



This is a small pub, built in 1893, which retains its two bar layout and many old fittings

(including the landlord).



No lager, no TV, no children: good beer, good conversation and old pub games are the order of the day. The piano is still played and there is a live music every Thursday. The Blue Ball perfectly suits the community that uses it.

Nominated

THE CHESTNUT TREE, West Wrating

CAMBRIDGE AND DISTRICT CAMRA AWARD WINNERS 2014

COMMUNITY PUB OF THE YEAR (CITY)

Winner

THE SIX BELLS, Covent Garden



This traditional two bar pub is well known for it's eclectic and close knit community atmosphere. Exemplified by The Six Bells Knitting Club.



the last 12 months offered up to 7 ciders at any one time. Ciders on offer have included, locally produced, Pickled Pig, Cassells and Cromwell ciders.

REAL ALE CHAMPION OF THE YEAR

Winner

JULIAN HUPPERT MP

A long-term champion of pubs and real ale, Julian Huppert actively supports cross party campaigns in support of pubs.

In January 2013 his Bill to protect independent shops and pubs was given its second reading. The Bill, which allows communities to protect their local pub, was introduced with the aim of reversing the trend of pubs being closed and then handed over to developers to build houses.

He also introduced an Early Day Motion condemning the British Beer and Pub Association for challenging the Cambridge City Council policy that prevented viable pubs in Cambridge being sold or used for different use without planning permission.

2014 LIFETIME ACHEIVMENT AWARD

Winner

MARIO CASTIGLIONE, The Maypole

Mario recently celebrated his 32nd as landlord of the Maypole. In the 70's, when he was a bar manager in The Garden House Hotel, and through the 80's he was famous for his ability to make the perfect



Nominated

THE DOBBLER'S INN, Sturton Street

CIDER PUB OF THE YEAR

Winner

THE CARLTON ARMS, Carlton Way

Committed to cider like no other pub in our region, this large two-roomed pub has over



CAMBRIDGE AND DISTRICT CAMRA AWARD WINNERS 2014

cocktail, for which he won many awards. Since taking over The Maypole, he has seen off the likes of Tolly Cobbold and Punch Taverns, from whom he bought the pub in 2009.

Mario is also one of only a few proud owners of a City and Guilds qualification in bar management, which he earned when he first came to Cambridge decades ago. The course was pulled shortly after he completed it. The Maypole now serves 16 real ales and is rightly noted as one of our premier city pubs.



CAMBRIDGE CAMRA PUB OF THE YEAR

WINNER

THE CHESTNUT TREE, West Wrattling



This is a welcoming two bar local's pub, which also has an attractive garden. The public bar is traditionally furnished and has an extension, which houses an often-used pool table.

The pub hosts darts and pool teams and also has a small lending library.

Rachel and Peter Causton bought the pub from Greene King in 2012, and have since made extensive improvements both to the building and to the quality of both beer and of service.

Guest beers are mainly from microbreweries, including local suppliers – though, bowing to local customer pressure Greene King IPA remains a permanent fixture.

The couple have worked very hard to raise the profile of the pub, which retains its village pub atmosphere, and is in every way a traditional pub.



CAMRA raises a glass to George Osborne as beer duty cut for second year running

CAMRA branches across the country celebrated in March as Chancellor George Osborne announced a cut in beer duty for the second year running.

Thanks to the incredible efforts of over 6,500 CAMRA members who lobbied their MP ahead of the Budget, consumers have yet again raised a glass to the Chancellor to toast another Budget for British beer drinkers.

Beer supports nearing 1 million jobs and contributes £22 billion to the UK economy, and another cut in beer duty in 2014 will help maintain a healthier pubs sector.

Members of Kernow CAMRA raised a glass to the campaign's success in Beerwolf Books pub in Falmouth.



Licensee Dom Smith [pictured centre left] says he is delighted with the Budget outcome, stating that: "A penny doesn't seem like much but it will definitely make a difference".

Kernow CAMRA branch Chairman, Norman Garlick, added that: "This Budget success is a real testament to the weight that CAMRA members and supporters are able to bring to the battle for a fairer deal for pubs and

ale drinkers".

This is an incredible success thanks to another year of fantastic campaigning by CAMRA members on this issue. CAMRA would like to thank local branches for their fantastic campaigning efforts in shifting over 500,000 Budget 2013 success beer mats and posters, and the many thousands of CAMRA members who lobbied their MP and secured the support of 119 MPs.

CAMRA's Chief Executive Mike Benner commented:

"CAMRA is delighted to see the Chancellor implementing an unprecedented second consecutive cut of a penny in beer duty. This is not only about keeping the price of a pint affordable in British pubs but helping an industry which has been in overall decline continue on its long road to recovery.

"CAMRA cares greatly about the future of the Great British pub and it is clear from this Budget announcement that the Government do too.

"Keeping the price of a pint affordable is vital for the long-term health of the pub sector and CAMRA would hope this latest vote of confidence in British pubs will go some way to slowing the rate of closures, by encouraging more people to make use of their local this summer".

If you would like any more information on CAMRA's campaigns please email campaigns@camra.org.uk

Beer Festival in Burwell

Friday 18th July -
Sunday 20th July

Over 20 real ales and ciders

Live music & BBQ available

Childrens play area & Bouncy castle

Other stalls also on site



The Anchor Pub & Pizza, 63 North Street, Burwell, Cambs, CB25 0BA
Tel: 01638741101 email: info@theanchorburwell.com www.theanchorburwell.com

WATERBEACH SUN

'THE PLACE FOR GOOD QUALITY REAL ALE'

BIG SCREEN SATELLITE SPORTS

HOME COOKED FOOD
6 DAYS A WEEK

FUNCTION ROOM AVAILABLE

Live Music at the Sun

10th May - Beach
session with Blue
Rose Code

14th June -
Comedy Night
followed by
England v Italy



Sun Inn Waterbeach
Tel: 01223 861254

The Plough and Fleece Freehouse



CAMRA Community
Pub of the Year 2013 (Rural)
3 Rotating Real Ales
Good Food – All Local Produce
Live Music – Thursday Evenings
Community events see website
Warm Welcome to everyone

High Street, Horningsea, CB25 9JG
01223 860795
www.ploughandfleece.com

Cambridge Beer Festival Saddles Up



The 41st Cambridge CAMRA Beer Festival starts on Monday 19th May 2014 and runs to Saturday 24th May. First held in 1974, since 2001, the festival has been on Jesus Green in the heart of Cambridge.

For the previous two years we've seen new breweries in the area appearing at the festival for the first time. In 2012 it was BlackBar; last year saw the Cambridge Brewhouse and the Carpenter's Arms, Great Wilbraham. This year we'll be welcoming **Calverley's Brewery**, which



started brewing on Hooper Street in the last few months.

Alongside those new brewers we'll have beer from our other locals and around 80 others from around Britain, all adding up to around 200 beers. As well as the beer we'll have around 60 ciders & perries. This year our wine bar will be stocked from a few vineyards around East Anglia.

Each year the festival chooses a local charity to support and this year we're pleased to be helping the You Can Bike Too project. Based at Milton Country Park, this project helps people who are unable to use conventional bikes to cycle, along with their friends and family.

The festival is of course organised and staffed entirely by volunteers. We always need more volunteers – so why not try a session behind the bar (or on glasses, the front entrance...)? Whether you can be on Jesus Green for three weeks or just a few hours, all help is very welcome.

For more information, or to volunteer, visit www.cambridgebeerfestival.com, email enquiries@cambridgebeerfestival.com or call 01223 967808. You can also see us on twitter ([cambeerfest](#)) or facebook ([CambridgeBeerFestival](#)).

The festival is open:

- Monday 19th May : 5pm-10:30pm (£4 entry)
- Tuesday 20th-Friday 23rd May : midday-3pm (free entry) and 5pm-10:30pm (£4 entry on Tuesday & Wednesday, £5 entry on Thursday & Friday)
- Saturday 24th May : midday-10:30pm (£3 entry)
- CAMRA and CURAS members get free admission at all times.

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wholesale & distribution**

+++

Beer & food pairing

+++

Craft beer bar for events

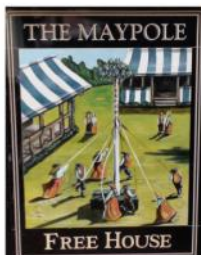
BREWRIES SUCH AS...

**Five Points
Hardknott
Mallinsons
Redemption
Summer Wine
Weird Beard**
(open to requests)

Brewery list constantly changing

The Maypole Free House

20A Portugal Place Cambridge CB5 8AF 01223 352999



Family run since 1982

**Cambridge CAMRA
District Locale Pub Of the Year 2012**

(New) 16 Real Ales on Handpump
Many local Ales from Micro Breweries
Over fifty foreign speciality bottled beers

200+
Real Ales

60+ Ciders & Perries

Foreign Bar

Mead, Cheese & English Wine

**Monday 19th to
Saturday 24th May 2014**

**Jesus Green
Cambridge**

Opening Times & Admission Prices

Monday – Wednesday 5 – 10:30pm, £4

Thursday – Friday 5 – 10:30pm, £5

Saturday 12 – 10:30pm, £3

Tuesday – Friday 12 – 3pm, free

**Free admission at all times
to CAMRA members**

**Last admissions
30 minutes before closing**



CAMPAIGN
FOR
REAL ALE

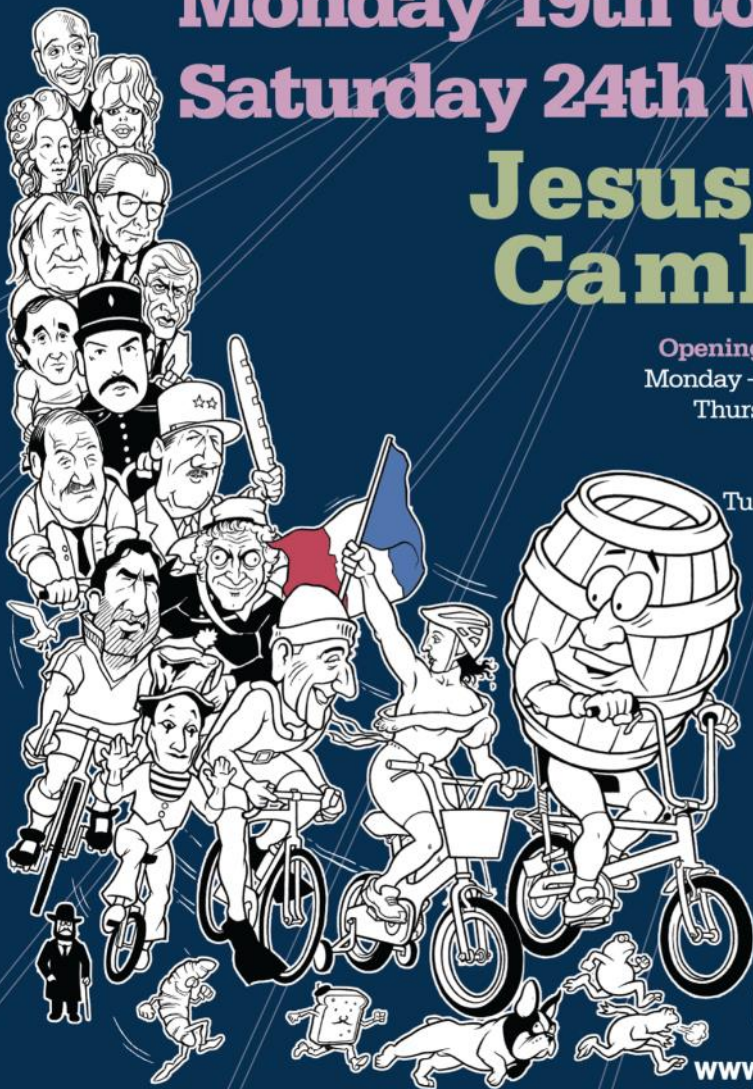


cambeerfest



CambridgeBeerFestival

www.cambridgebeerfestival.com





White Swan

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CB23 4LN

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www.whiteswanconington.com

Sarah & Chris Welcome you to the
White Swan Conington

We serve straight from the cask a
selection of local Ales & Adnams
Lunch menu served noon till 2:30pm

Tuesday to Saturday

Evening Menu served 6pm till 9pm

Thursday to Saturday

Traditional Sunday Roast served

Noon till 2:30pm

Dog friendly, Large Children play area
and Pub garden. Discount for CAMRA
members

Beer & Music Festival 1st & 2nd August.



Opening times 11.00-23.00 Monday
to Thursday, 11.00-23.30 Friday and
Saturday and 11.00-22.30 Sunday

Food served from 11.30am daily from
our Premium Local Food Menu with
Daily Specials

Poker evenings every Monday and
Thursday, 8.00pm start, £10 entry,
minimum £100 1st prize

Cambridge Folk Club every Friday
Evening from 7pm

Here at the Golden Hind we
have the pleasure of offering
six seasonal real ales from
our SIBA 2014 selection
along with some well known
local ales and a fine range of
award winning craft beers.

Function Room available for meetings
or parties.

Sky Sports and BT Sports available
with 3 different channels available
(not just football)

We have disabled facilities and
covered external heating

***We look forward to seeing you
soon.***

Tucking Inn - Will's Foodie Page



This recipe comes from Heather Hurley of The Carpenter's Arms Gt. Wilbraham. The bacon comes from a local butcher and the ale is produced by the pub's resident micro, The Crafty Brewery.

Bacon Glazed with Carpenters Cask Ale

Ingredients:

500g streaky bacon (smoked is best)

100g soft brown sugar

100ml Carpenters cask ale.

- Preheat the oven to 400 degrees Fahrenheit/200degrees centigrade
- Combine the beer and the sugar to make syrup.
- Cook the bacon in the oven for 10 minutes.
- Remove and glaze both sides of the bacon with the syrup.
- Return to the oven for 10 minutes.
- Remove and glaze both sides of bacon again.
- Repeat this process until all of the syrup is used up.

Eat with bread, cheese, salad, eggs – whatever you like. Any left overs can be stored in an airtight container, but preferably not in the fridge. As Heather says, this recipe does take time, but it is certainly worth it!

PUBS that Offer Discounts to CAMRA Members



The following local pubs offer a discount to CAMRA members on production of a signed and up to date CAMRA

10% off Cambridge Brewing Company Beers

The Hopbine, Fair Street, 10% off a pint.

The Kingston Arms, Kingston Street, 20p off a pint

The Pickerel, Magdelene Street, 10% off a pint

The Fox, Bar Hill, 10% off real ale.

The Portland Arms, Chesterton Road
10% off a pint

The Golden Hind, Milton Road, 10% off a pint

The White Swan, Conington, 10% off a pint

membership card:

The Blue Moon, Norfolk Street, 50p off all draught drinks

The Maypole, Portugal Place, 20p off a pint

The Mill, Mill Lane, 10% off a pint

The Cambridge Brewhouse, King Street,



Simply *the* Best

The perfect balance of
sweetness and bitterness

www.everards.co.uk

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Can you picture yourself here?



Does this look like
the pub for you?

This traditional mock Tudor style building occupies a prominent roadside position, within walking distance of Cambridge town centre, opposite the Council Offices and adjacent to residential houses and apartments. Working in partnership with the licensee, the vision is to continue developing the drink and food offer. We would like to focus on promoting the cask ale and introduce a traditional homemade pub food offer that is locally sourced. In addition to this, there is opportunity to introduce pub teams and live music. The County Arms has all the key elements to make this a fantastic cask ale pub with quality food; all it needs is you!

We are looking for a focused and hands on licensee with real passion for cask ale and quality food. They need to be able to integrate and deal with a cross section of people from locals, tourists and students. The successful candidate will deliver a consistent offer lead by both personality and activity. If you think you have what it takes to make this vision a reality then County Arms get in contact to find out more

County Arms

43 Castle St, Cambridge CB3 0AH



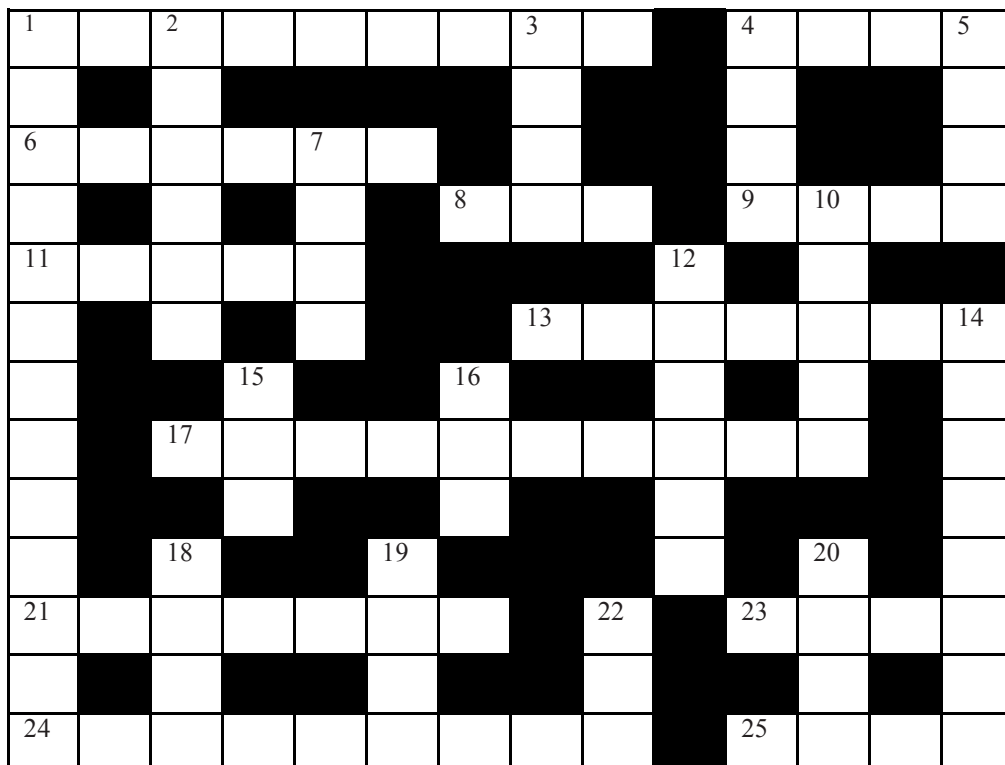
Call: 0800 056 4111 or visit: www.everards.co.uk

@EverardsTiger facebook.com/everards

INVESTORS
IN PEOPLE | Gold



Cambridge Beer Crossword - Number 2 by FRED



Across:

1. Gwydir Street pub: The _____ Blue. (9)
4. The Blue ____ in Grantchester is named after an old balloon? (4)
6. This Suffolk brewery supplies its Broadside to many pubs in our area. (6)
8. This Mawson Road pub is almost the name of a James Bond film: The Live and ____ Live. (3)
9. See 10 down.
11. Benet Street pub, famous for its WW2 graffiti! (5)
13. Fair Street pub: the sister of The Portland Arms. (7)
17. This pub is the flagship of the Milton Brewery, just off Mill Road. (The ____ Arms serves spicy pizza too!) (10)
21. The _____ Vue in Histon is a stone's throw away from the guided bus. (7)
23. Endangered pub in Hildersham, on cover of last ALE magazine: The _____ Tree. (4)
24. and 25. Large Charles Wells pub on Tenison Road. (9,4)

ISSUE 365 ANSWERS:

(Across) Spitfire, Longbow, Free (Press), Boot, Barton, (Bees in the) Wall, Swan, Exmoor, Red Lion, Little, New, ALE, Ridleys
(Down) Sun, Inferno, Elgoods, Unit, Portland, Burwell, Landlady, Mitre, Regal, Son (of Sid), Nero

Down:

1. City pub between Parkers Piece, The Grafton and the bus station. (9,4)
2. To look after a pub? (6)
3. The soup at the Queens Head, Newton often contains this meat, but its colour keeps changing. (4)
4. ____ In The Wall, strangely named Whittlesford pub. (4)
5. Red pub in Hinxton; well known for food. (4)
7. Arrange to ____ a friend for a pint, perhaps at the new Pint Shop? (4)
- 10 down and 9 across. The pub in Conington is owned by its villagers and now has beer served straight from the cask! (5,4)
12. The Old _____ off Chesterton Road has a fine whisky selection. (6)
14. Leicestershire brewer that supplies beer (eg. Tiger and Beacon) to The Rose and Crown in Histon. (8)
15. ____ Ditton, home of The Ancient Shepherds. (3)
16. Magdalene Street is home to the Pickarel _____. (3)
18. Cambridge's "Most Improved City Pub of the Year 2013" well known for supporting local brewers. (4)
19. Milton pub, The Lion and _____. (4)
20. We go to the pub for a pint of this, but don't drive. (4)
22. The White Swan, Stow-cum-??? (3)

- 9 Cask Ales and always a Mild ale available
- Westons Perry and Pickled Pig Cider
Plus guest cider
- *The New Imbiber* on sale
- Free Wi-Fi
- Two annual beer festivals
 - The Aperitif at Easter
 - The Histon Beer Festival (Early September)

- Large selection of Belgian and German Bottles
- Erdinger, Meister pils, Kostritzer, Bitburger,
Leifmans Fruitesse, Konig pils on draught
- 2pt, 4.5 and 9 gallon carry outs available

- Home cooked food Mon-Fri Lunchtimes 12pm - 2.30pm
Saturday 10.30am - 9.30pm
Sunday 12pm - 5pm
Tues, Weds, Thurs, Sat Evenings 6pm-9.30pm

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Open all day at weekends

**Cambridge & District CAMRA
Pub of the Year 2009**



- CAMRA Good Beer Guide listed
- Vast selection of malt whisky
- Log fires in each bar
- Beer garden & childrens play area
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**At Least Three
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