

THE RED LION

HISTON, CAMBRIDGE

MONDAY 4TH - SATURDAY 9TH SEPTEMBER

LONGER OPENING: MON-FRI NOON-11PM / SAT NOON-5PM

LIVE MUSIC WEEKNIGHTS FROM 8PM

Mon: Manor Mill Morris (6:45PM), Waterbeach Brass - Tue: Split Whiskers

Wed: Nearly New Romantics - Thu: Carla Gray - Fri: Freddie Hall

Sat: Flukes ukulele band (1PM), Nothing But Nineties (3PM)



23rd HISTON BEER & CIDER FESTIVAL 2023



£3 ADMISSION AFTER 5PM, GLASSES £3 (REFUNDABLE)

60 gravity fed cask ales and 16 ciders

Amazing food available all week

ALL PROCEEDS IN AID OF LOCAL CHARITIES

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PLEASE BE AWARE - NUMBERS ATTENDING MAY NECESSITATE REGULATION OF ENTRY

23RD HISTON BEER & CIDER FESTIVAL

BIBO ERGO SUM

Welcome one and all to the 23rd Histon Beer Festival. The Committee were absolutely delighted with the success of last year's Festival and hope to make this year's event even bigger and better. This could be a challenge given that we doubled the money raised for our local good causes to well over £12,000, see page 14 for details of how we spent your money. We are sure that you will agree that these are all worthy organisations.

Who would have thought that, when the "Histon Summer Beer Festival" first took place in 1997, it would become so longstanding and successful! The original programme was a double side A4 sheet advertising just 24 real ales and 3 ciders!

This year we plan to have 60 ales and 16 ciders/perries. There is a good range of strengths, colours and types so there should be something for everyone – we even seek to provide ales that lager drinkers like!



The 2023 committee members: Keiran, Colin, Tim, Andy, Andy, Don (Chair)

The Festival format will be familiar to those that have been before. Our aim is to provide a quality choice of beers in a relaxed environment for the people of our village and our many visitors to enjoy. Alongside the beer, we have authentic Thai cuisine from Sam's Thai Kitchen, cold delicacies from Histon Chop Shop, pizza served from the pub's own pizza kitchen, a BBQ, and changing daily specials. As usual, we will have live music every evening, and also now on Saturday afternoon – see page 5 for full details,

But not everything is the same – we do listen to feedback!! By far the most common question was "why are you finishing on Friday night?". This year, we are indebted to the City Pub Company who are allowing us to remain open until 5pm on Saturday 9th, after which time the Red Lion will be using the marquee for a Ceilidh where we should be able to polish off the remaining beers and ciders. We will have live music during the afternoon – see page 5.

As well as Saturday opening, we have also dispensed with the afternoon break and so we are opening the Festival at 12 noon Monday to 11pm. As ever, the Festival is underpinned by a dedicated committee who work tirelessly throughout the year and continually throughout the week to ensure that everything is served to perfection. People who serve behind the bar VOLUNTEER their services to ensure that ALL proceeds from the Festival are donated to local good causes.

Special thanks are due once again to those who provide their expertise FREE OF CHARGE - Chris Gooch of Open Design Agency who created the distinctive logo and produced the designs for the glasses, banners, beer mats and the committee's t-shirts, and Edd Stonham of Avaniit who provided the credit card readers, website hosting (histonbeerfestival.co.uk) and our security system.

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



Friday night at the 2022 Beer Festival

After 22 Festivals, the cumulative total raised now stands at £90,000 so this could be the year when we top £100k! The committee is extremely proud and thankful for the generosity of all of our Sponsors and the hard work of all of our volunteers..... you know who you are!

For full details of our very valued Sponsors please flick through this programme. Please enjoy the festival, drink irresponsibly for charity and any issues find an organiser wearing an official T-shirt.

Don Kelly - Chair, Histon Beer Festival Committee

HOW ENTRY WORKS

Attending before 5pm weekdays is free. From 5pm if you wish to continue drinking you will need to pay entry to the festival. Entry is £3 plus £3 for a Festival glass – this is effectively your entry ticket. Bring your glass back with you for free entry later in the week. NO GLASS, NO FREE RE-ENTRY!

When you have visited for the last time, you have a choice: you can keep the glass and add it to your collection, return the glass to the front door and get your £3 back or return the glass but donate the £3 to Festival funds.

MEET THE BREWERS

We are also giving you the chance to chat to some of our friendly local brewers; Papworth on Monday, Buntingford on Tuesday, Barsham on Wednesday and Cambridge Brew House on Thursday, each between 5 & 7PM. Ask them about their tours, the committee have “researched” a few and can highly recommend!

FIRST EMPTY BARREL SWEEPSTAKE

Each year we try to guess which barrels will prove so popular that they are the first to run out. This year we are running a sweepstake. For £3 entry you will be allocated a barrel number and the chance to win a £50 Red Lion tab as first prize, 4 Festival pints as second prize, and 2 Festival pints as third prize. Ask at the bar. Don't worry, the committee are not allowed to take part!



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LIVE MUSIC ALL WEEK

The committee's music maestro has again this year hand-picked a fine selection of great music every night to entertain you. This year new band on the block are the "Nearly New Romantics" sending you back to the 80's with their synth sounds. We also have a Saturday line-up due to longer opening, there is something for everyone. Music starts every evening at 8pm. Monday - Waterbeach Brass Band, Tuesday - Split Whiskers, Wednesday - Nearly New Romantics, Thursday - Carla Gray and Friday - Freddie Hall, Saturday - Flukes ukulele band and Nothing But Nineties.



WHO ARE THE DANCERS?

If you come down early evening on the Monday you will find some fabulous dancing going on in the car park, but who are they? They are the Manor Mill Morris, a women's side who dance in the Northwest Clog Morris style wearing traditional Lancashire clogs. The group was formed in Cambridge in 1983 and is still going strong.

They practice from September until May in St Augustine's Church Hall, Richmond Road, Cambridge. In the summer they usually 'dance out' on their practice night at a variety of local venues. They also dance at several events and festivals throughout the year, both in East Anglia and further afield. Whittlesea, Ely, Rochester, Sheringham and Leigh-on-Sea are among some of their regular festival appearances including, we are delighted to say, our very own beer festival.





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SPONSORED GRAVITY ALES

Burwell Burwell, Cambridgeshire	(21) JUDY'S HOLE 4.5% SPONSORED BY BUCKINGHAM & STANLEY LTD Judy's Hole is a dark, rich, warming beer. It is initially sweet in the mouth with a hint of chocolate, full bodied & silky, giving way to a gentle bitterness. Named after a beauty spot in Burwell.
Three Blind Mice Little Downham, Ely	(23) LONELY SNAKE 3.4% (Vegan) SPONSORED BY CHOP SHOP Full body session pale hopped with Mosaic & Simcoe delivering lots of citrus, tropical fruit and a hint of pine.
Oakham Peterborough	(25) GREEN DEVIL 6% SPONSORED BY GIN HOUSE FLOWERS This IPA explodes with amazing hop harvest aromas, packing in big tropical and citrus hop flavours before a crisp, refreshing finish.
Milton Cambridge	(27) NERO 5% (Vegan) SPONSORED BY HAYWARD MOON A satisfying, full-flavoured black brew with a good balance of malt, roast & fruit. Bittersweet flavours carry through to a dry finish.
Lord Conrad's Dry Drayton, Cambridgeshire	(29) SLAP N'TICKLE 4.3% (Vegan) SPONSORED BY M&M HEATING American dual hopped bitter pale
Burwell Burwell, Cambridgeshire	(31) STEFANS' MUHLE 5% SPONSORED BY HISTON POST OFFICE A wheat beer made in the traditional Bavarian style. Unlike Belgian style wheat beers it does not contain additional flavourings (orange, coriander).
Lord Conrad's Dry Drayton, Cambridgeshire	(33) BIG BAD WOLF 4% (Vegan) SPONSORED BY PRINT-OUT Euro hopped pale with subtle pine citrus notes.
Moonshine Cambridge	(34) HARVEST MOON MILD 3.9% SPONSORED BY RICHARD STEBBINGS FUNERAL SERVICE A distinctive dark mild; A well balanced beer, slightly sweet with plenty of character. Smooth fruit notes combining with coffee & chocolate flavours.
Moonshine Cambridge	(35) CAMBRIDGE BEST BITTER 4.2% SPONSORED BY M J SALMON & SON Copper coloured, English best bitter; malt and hop aromas carry through to the taste and the finish is rounded with a growing hop bitterness.
Grain Harleston, Norfolk	(36) 3.1.6 3.9% (Vegan) SPONSORED BY THOMSON WEBB & CORFIELD Extra Pale, dry, with a grapefruit hop aroma.
Grain Harleston, Norfolk	(37) RED NELSON 4.7% SPONSORED BY TOPIARY TREE Mouth-watering full flavour of Sauvignon Blanc grape & gooseberry with gentle caramel from Dark Munich & Crystal Malts.
Digfield Ales Barnwell, Northamptonshire	(39) CHIFF CHAFF 3.9% SPONSORED BY TYLERS A golden pale ale with a distinctive hoppy aroma. Hopped with Goldings, First Gold, Amorillo and Chinook.

GRAVITY ALES

8 Sail Brewery Heckington, Sleaford	(1) OLD COLONY 5.3% Pale, cara & crystal malts make a pale amber, clean crisp base for English & American Hops to add fruity flavours. Hopped with Pilgrim, Columbus & Cascade.
Barsham Fakenham, Norfolk	(2) BITTER OLD BUSTARD 4.3% (Vegan, Gluten free) Russet coloured best bitter that's brewed with three of Britain's finest hop varieties for a perfectly balanced taste. It's named after one of England's finest birds; the Great Bustard
Barsham Fakenham, Norfolk	(3) EASTERN GOLD 4.5% (Vegan, Gluten free) Golden ale. Full of tropical & floral notes
Barsham Fakenham, Norfolk	(4) NORFOLK TOPPER 3.8% (Vegan, Gluten free) Straw coloured, easy drinking session bitter with floral, citrus flavours courtesy of New Zealand Green Bullet hops. It's named after 'Topper', one of the much loved Suffolk Punch horses that worked on the West Barsham Estate up until the 1980's.
Barsham Fakenham, Norfolk	(5) STOUT ROBIN 4.6% (Vegan, Gluten free) Full bodied dark stout, brewed with a variety of roasted malts. British hops give a balanced blend of bitterness and spicy berry aroma. It's named after our proud little friend that likes to sit by the brewery doors.
Brass Castle Malton, N Yorkshire	(6) FRUIT LUPE 4.8% Pale ale, twinning Cascade hops with Elderflower.
Brew York York	(7) CALMER CHAMELEON 3.4% Session strength APA full of CTZ, Idaho 7, Mosaic & Simcoe hops.
Buntingford Royston, Hertfordshire	(8) 6 DEGREES RYE IPA 4.6% A copper red Rye IPA. Brewed only using Kentish Hops
Buntingford Royston, Hertfordshire	(9) POLAR STAR 4.4% A single American hop, giving a splash of pink grapefruit and a gentle smokey finish.
Buntingford Royston, Hertfordshire	(10) TWITCHELL 3.8% A session ale with light orange notes, a solid all-round crowd pleaser.
Burning Sky Lewes, East Sussex	(11) FALLOW IPA 5.8% (Vegan) A blend of pale malts give a juicy backbone for this cask IPA. We hopped the beer with Ahtanum, Simcoe and Mosaic varieties for robust bitterness and a fruit forward aroma.
Burwell Burwell, Cambridgeshire	(12) OLD CASTLE BROWN 4% Traditional brown ale with good caramel & chocolate/toffee notes with a gentle bitter finish. Medium bodied.
Buxton Hatchet Buxton, Derbyshire	(13) AMARILLO 3.4% A session take on one of craft beers most iconic IPA's, Axe Edge, relentlessly hoppy up front with a pleasing bitterness, baby Axe Edge, who knew?

Cambridge Brew House Cambridge	(14) LIME OF THE SAISON 5% Juicy punch of lime zest backed up by the classic saison yeast character.
Cambridge Brew House Cambridge	(15) MISTY RIVER 4.2% (Vegan) Super Pale Ale. Light & refreshing with hints of citrus.
Cambridge Brew House Cambridge	(16) NIGHT PORTER 4.4% Multi award winning Porter. Intense roasted flavours ranging from dark chocolate to black coffee
Cambridge Brew House Cambridge	(17A) ENIGMA 4.3% (Replacement) (Vegan) Our 'Hopped up' pale ale, full of citrus and tropical notes with a slightly bitter finish.
Cloudwater Manchester	(18) HAPPY! 3.5% A beautiful marriage of modern softness and traditional drinkability.
Cloudwater Manchester	(19) PICCADILLY BEST 4.5% (Vegan) Cloudwater's take on a classic Best Bitter. Malt forward & deep golden in colour, this fresh and crisp Bitter is easy going and citrusy.
Digfield Ales Barnwell, Northamptonshire	(20) MAD MONK 4.8% Deliciously full bodied, this dark brown ale has hints of malt and chocolate in the finish.
Duration West Acre, Norfolk	(22) DESIRE 4.4% (Vegan) Pours a rich golden colour. It has a light haze & wonderfully bright tropical fruit flavours and aromas of pineapple, pear and watermelon.
Grain Harleston, Norfolk	(24) WEIZEN 5% (Vegan) Unfiltered hazy Wheat Beer. Sweet & refreshing with orange, clove & citrus flavours.
Howling Hops Hackney, London	(26) BIRD TALK 4.4% (Vegan) Bird Talk is a zesty, dry & snappy Pale Ale with Amarillo, Centennial and Columbus.
Lacons Great Yarmouth, Norfolk	(28) FALCON 4.2% A classic English Bitter based on an ancient Lacon's recipe dating back to 1926. Peterborough Beer Festival Best Bitter Gold Winner in 2014
Lacons Great Yarmouth, Norfolk	(30) NORFOLK GEM 3.6% Based on a Lacons recipe from 1937 and brewed with a modern twist. Tasty malt base with fruity aromas & a classic bitter finish.
Lacons Great Yarmouth, Norfolk	(32) OLD NOGG 6% Old Nogg reflects the dark days of the 1926 general strike. Slightly nutty with an abundance of woody tones.
Lord Conrad's Dry Drayton, Cambridgeshire	(38) SUMMER IPA 5% (Vegan) Simple summer ale with a splash of sunshine hopping

Milton Cambridge	(40) MINERVA 4.6% Golden ale. Brewed with US, NZ & British hops for a powerful hop punch and satisfying bitterness.
Milton Cambridge	(41) PEGASUS 4.1% Complex copper-coloured beer. The initial hoppiness is balanced with a long fruity, malty finish. Very moreish.
Moonshine Cambridge	(42) SHELFORD CRIER 3.9% A light bodied amber ale, citrus fruit bouquet and taste that continues to a fresh dry finish.
Nene Valley Oundle, Northamptonshire	(43) BLONDE SESSION 3.8% (Gluten free) Light golden session ale with a refreshing citrus hop finish.
Nene Valley Oundle, Northamptonshire	(44) HOPS5TASH 5% (Vegan, Gluten free) Brewed to celebrate their freshest and favourite hops. Citra, Sorachi Ace, Millennium & Idaho 7 edition.
Nene Valley Oundle, Northamptonshire	(45) NENE VALLEY BITTER 4.1% (Gluten free) Smooth, full-bodied, pale chestnut traditional bitter for everyday drinking
Oakham Peterborough	(46) HAWSE BUCKLER 5.6% This spicy, rich and unique beer has a backbone of chocolate and coffee malt brilliantly balanced by fruity hop flavours.
Oakham with Elucive Peterborough	(47) NIMROD IPA 5% Gold in colour with a light malty body and zesty citrus and tropical fruit hop aromas and flavours from an all American hop line-up.
Papworth Earith, Huntingdon	(48) CULTURE SHOCK 5% Craft lager in cask! Brewed in the style of a Helles, with an underlying sweetness from Vienna malt & light spice finish from the Nobel hops. Brewed with a very soft water profile, this is an exceptionally clean, crisp & refreshing lager.
Papworth Earith, Huntingdon	(49) MAD JACK 3.8% Chestnut brown in colour, caramel overtones & a gentle citrus aroma lead to a long hop finish.
Papworth Earith, Huntingdon	(50) OFF THE LIP 5% A collaboration between Papworth Brewery and local singer songwriter Victor Velloccette. Brewed with Amarillo, Cascade and Centennial hops, this well hopped IPA is crafted to evoke memories of Californian beach days spent riding the waves.
Papworth Earith, Huntingdon	(51) ROBIN GOODFELLOW 5.4% Heavy & complex malts softened with dark fruit flavours, leading to a distinct velvety hop finish.
Redemption Tottenham, London	(52) TRINITY 3% Seville orange aromas & the initial malt sweetness is dominated by citrus flavours. Brewed with plenty of malt to provide decent body so that it has some backbone for a low ABV.

Thornbridge Bakewell, Derbyshire	(53) JAIPUR 5.9% Recognised as the first UK craft IPA, and was brewed with a huge amount of US hops at a time where this was very unusual, these provide a fantastic experience of grapefruit, lemon and tropical fruit with an enticing bitterness.
Thornbridge Bakewell, Derbyshire	(54) LUCARIA 6% (<i>Gluten free</i>) It's a truly decadent ice cream porter pouring pitch black with a beautifully rich mouthfeel carrying flavours of chocolate and vanilla.
Three Blind Mice Little Downham, Ely	(55) MILD 3% (Vegan) Dark Ruby Mild; delivering caramel, chocolate & biscuit.
Three Blind Mice Little Downham, Ely	(56) ONLY VILLAINS WEAR CRAVATS 4.6% (<i>Vegan</i>) Amber ale hopped with Mosaic & Enigma delivering grapes, red berries & honey dew melon. Brewed with West Coast ale yeast for a crisp bright finish.
Three Blind Mice Little Downham, Ely	(57) RABBITS ON THE PERIMETER 4.6% (<i>Vegan</i>) New England pale ale; hopped with Eldorado, Bru-1 & Citra delivering pineapple & mango.
Wheatsheaf Huntingdon, Cambridgeshire	(58) UNLOCKED 4.5% A take on a classic IPA, showcasing both Admiral and El Dorado hops, with their fruity notes perfectly complementing a rich base of malty and caramel flavours.
Xtreme Peterborough	(59) CHINOOX 4.3% Single Hop pale ale with ChinooX hop, opens with a floral pallet and a subtle bittering. A summer beer.
Xtreme Peterborough	(60) CHRISTOPHER COLUMBUX 4.5% Summer pale single Cikumbus hop, slightly zesty.

CIDERS & PERRIES

SPONSORED BY BECHECOMBERS

Blue Barrel Oakington, Cambridge	(C1) COLWICK PERRY 6.5% Award winning, fruity tannic perry with a lasting gentle astringency.
Blue Barrel Oakington, Cambridge	(C2) SHERWOOD BLEND 6.5% A tangy, full bodied traditional cider, with a delicious bittersweet after taste.
Blue Barrel Oakington, Cambridge	(C3) SMOKING BARRELS II 6.5% Full bodied medium cider made with apples from the Nottingham and Cambridge area - wild fermented and finished off in whiskey bourbon barrels - complex with definite notes of whiskey

Cambridge Cider Company Bassingbourn	(C4) ANGRY WASP 6.5% Eastern Style dry cider, the first cider we make each season. Made predominantly with Discovery apples and fermented with Champagne Yeast. A clean sharp cider with an acidic bite.
Cambridge Cider Company Bassingbourn	(C5) MUCH MERRIMENT 6.5% Eastern Style Sweet, made with a blend of Cox, Discovery and Laxton Fortune, fruity easy drinking.
Cambridge Cider Company Bassingbourn	(C6) SCRATTER'S REWARD 6.8% Medium Eastern Style cider, made with a blend of Cox and Bramleys. The cider retains the freshness of the Cox apples
Cromwell Huntingdon, Cambridgeshire	(C7) OLIVER'S CHOICE 6.7% Choice is light in colour and with a slight residual sparkle and distinct apple flavour is possibly the best in Cromwell's range.
Cromwell Huntingdon, Cambridgeshire	(C8) OLIVER'S LAST GASP 7% A 'mean' cider with an abv between 6.5% and 7% that will take your breath away and is not for the faint hearted.
Cromwell Huntingdon, Cambridgeshire	(C9) OLIVER'S SESSION 4.5% A medium dry cider based on Choice but with reduced alcohol level to 4.5% for those more discerning drinkers. An excellent thirst quencher for those hot summer days sold as both a traditional or keg cider
Perry's Ilminster, Somerset	(C10) BARN OWL 5.5% Crisp refreshing cider combining natural ferments, wild yeasts and traditional apple varieties.
Perry's Ilminster, Somerset	(C11) REDSTREAK 6.1% Soft and well balanced medium cider with subtle hints of vanilla and deep apple flavours.
Perry's Ilminster, Somerset	(C12) VINTAGE 7.2% Soft and well balanced medium cider with subtle hints of vanilla and deep apple flavours.
Simons Cider Godmanchester, Huntingdon	(C13) COX!! 8.4% The new season version of one of our absolute favourites. This cider is fermented from 100% Cox Orange Pippin apples and blended with Cox apple juice. This is a soft, sweet and fruity cider.
Simons Cider Godmanchester, Huntingdon	(C14) DISCOVERY 6.2% A single variety cider made with "Discovery" apples. This is a medium, fresh and appley cider with fresh apple peel notes on the nose and the finish.
Simons Cider Godmanchester, Huntingdon	(C15) EAST MEETS WEST 6.4% % Eastern Counties style cider blended with Dabinett cider apples. Tannic, Fresh and Scrumpyish.
Simons Cider Godmanchester, Huntingdon	(C16) SHELFORD 6.2% Blend of local Dabinett & Stoke Red cider apples. Medium Dry, tannic & sherbety.

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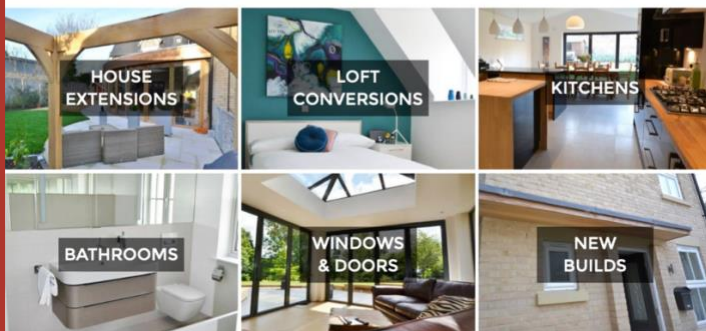


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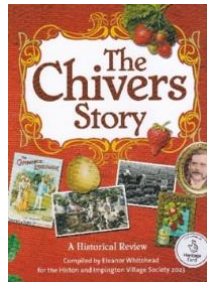
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WHO BENEFITTED FROM LAST YEAR'S FESTIVAL?

The 2022 Festival gave us record attendances and raised over £12,000 for local good causes.

We have allocated £10,660 of this so far (so we still have a bit left!). If you know a local good cause that needs some funds, we welcome applications which should be sent to The Histon Beer Festival Committee, c/o the Red Lion or by email to dhkelly55@gmail.com. These are the organisations that have benefitted:

- Histon Scouts for, of all things, tomahawks and associated training
- Histon Hornets Football Club to replace all their mini soccer goal nets
- Histon & Impington Village Society towards publishing costs for their book about Chivers
- Opportunity Playgroup to replace ageing play equipment.
- The Community Orchard for a new gate
- HI Friends towards funding the Wellbeing Week in April & May
- HI Homes for Ukraine to support their New Year celebration
- Camtrust to replace the leaking roof on their workshop
- Histon Feast for a new defibrillator at the St Andrew's Centre
- The Early Years Centre for repairs to their beach area
- The Hope Again Bereavement group for their Autumn Programme
- The Cambridge Acorn Project to support children and their families who have experienced trauma and abuse



TURNED OUT WELL

Each year we invest in handpumps, those keen-eyed festival nerds out there will know they are just for show. This year we enrolled local wood turning expert David Ife to produce us some lovely new pump handles of our own on which to display our amazing sponsors. If you wish to give it a go David runs tuition session on the lathe, drop him an email at daveife@tiscali.co.uk



RETURN OF THE HONESTY SHOP

Ever wanted some “useless tat” relating to the beer festival, well you are in luck! We cleared out most of the glasses last time so we are just left with some other items we are flogging off to raise money for charities. Have a look at our charity table and pick up a bargain(?).

HISTON

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Dictionary Local

Adjective

1. pertaining to or characterized by place or position in space; spatial.
2. pertaining to, characteristic of, or restricted to a particular place or particular places: a local custom.
3. pertaining to a city, town, or small district rather than an entire state or country: local transportation.
4. stopping at most or all stations: a local train.

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