



DURHAM DRINKER

Issue 101



CAMRA FOR REAL ALE

Spring 2009



- The Direct Debit Guarantee**
This Guarantee should be detached and retained by the payer.
- This Guarantee is offered by all Banks and Building Societies that take part in the Direct Debit Scheme. The efficiency and security of the Scheme is monitored and protected by your own Bank or Building Society.
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230 Hatfield Road, St Albans, Herts AL1 4LW

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Please state which CAMRA newsletter you found this form in?
Direct Debit Non DD £20 £22
Joint Membership (Partner at the same address) £25 £27 or call 01727 867201

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association.

I enclose a cheque for
Mem Form 0108

Signed Date

Complete the Direct Debit form below and you will receive three months membership free and a fantastic discount on your membership subscription. Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk or call 01727 867201. All forms should be addressed to Membership Secretary, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Applications will be processed within 21 days

Join CAMRA today...

It takes all sorts to campaign for real ale

Save money by paying by Direct Debit!

WB Nails it's Colours

The CAMRA national news-sheet "What's Brewing" says in it's January editorial: "We appear to have a Government which hates beer, the breweries that make it, the people who drink it and the places that serve it". It goes on:..."The pair (Brown & Darling) seem to think we're so stupid that they've abandoned the weak pretence that their tax hikes are anything to do with responsible drinking. How else can you interpret the fact that ale, generally lower in alcohol and certainly not the cause anti-social behaviour on our streets is going to be taxed at a higher rate than spirits or Alco pops. It ends: "If you love beer, the breweries that make it, the people who drink it, and the places that serve it – you know what to do at the ballot box". Strong words. We in the Durham Branch can understand CAMRA HQ's frustration and anger at this government's maverick approach to the brewing & pubs industry but we would never tell people how to vote, the ale drinkers of this country are capable of making up their own minds. It's a far cry from 1997 however, when the letters page of "What's Brewing" was full of correspondence welcoming the upcoming General Election to vote out a Conservative Government that members considered un-sympathetic to the industry and beer drinkers. There's a moral here as old as the hills: *Be careful what you wish for.* Confucius he say?

Eddie Turner

Branch Contacts:

Chair: Peter Lawson
0191 3890284
chair@camradurham.org.uk

Secretary: Evelyn Simpson
secretary@camradurham.org.uk

Membership: Dan Kolb
membership@camradurham.org.uk

Web: www.camradurham.org.uk

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Are those of the authors and not
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Editor: Eddie Turner
edwardturner589@msn.com

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Mini Beer Festival at Hill Island Brewery, Durham City Centre.

Weekend After Easter: Saturday 18th April from 12.30-4.30pm & 7-10pm
Sunday 19th April from 12.30-4.30pm



5 different real ales available, all brewed on the premises.

Hand crafted local ales for only £2 a Pint!

"Taster Trays" for £3.50, with 200ml sample of all 5 beers.

Enjoy our beers in the comfortable sampling room, overlooking the brewing area.

New! Birthstone Brews Now available to
Enterprise Inns Tenants via SIBA DDS



A different beer each month,
all at 3.9% abv.

April's brew is Crazy Diamond,
a pale hoppy beer with hints
of lemongrass.

Local Brewery reaches 500th Brew Landmark

Celebrate 500 brews of craft beer
in Durham City by trying this
Strong Pale Ale.

Available in Local Pubs and Beer
Festivals (including our own) for
a limited period only.



Michael Griffin t/a Hill Island Brewery, Unit 7, Fowler's Yard, Durham City. DH1 3RA
(Behind Durham Indoor Market, next to the river. Just down steps from Burtons/Dorothy Perkins)

Telephone Michael on 07740 932584, or e-mail mike@hillisland.freeserve.co.uk

The Victoria Inn

Free House

86 Hallgarth Street, Durham, DH1 3AS

Tel: 0191 386 5269 Fax: 0191 386 0465

- Bed & Breakfast Accommodation
- All rooms En-Suite
- Friendly, atmospheric bar
- Private car parking
- Five cask ales including guests
- English Heritage Grade 2 listed
- Durham's only CAMRA National Inventory listed pub



CAMRA Durham Pub of the Year 2003, 2005, 2007

Did You Know?

The first reference to beer being brewed was 6000 years ago on Sumerian clay tablets. The original definition of beer before it became a generic word was hopped ale. Before that the generic term for ale and beer was Malt Liquor. Beer had two main types; Keeping Ale, which was strong, kept for long periods-9 to 12 months- and Small Beer, low in alcohol and brewed for immediate consumption.

Old ale was strong and stored in oak vats "infected" with brettanomyces (non-forming fungus/yeast), for long periods, which produced the "English taste." In a brewery water is always referred to as liquor. Contrary to popular belief, using caramel to colour beer is not a recent practice. It has been used as a cheap substitute for proper cereal mix for at least a couple of centuries. When ale was referred to as fine, it was not a reference to its quality but to the fact that finings had been used to make it clear.

Until recently there were numerous examples of Scottish cask beer with the shilling (/-) description. This was a reference to the duty being levied according to the strength of the brew hence the names 60/-, 70/-, 80/- and the strongest 90/-.

There are no known pathogens (harmful bacteria) that can exist in beer.

Brown Dog (A. Appleby)

Down Memory Lane

Long ago, my daily trek to St. Margaret's school in Margery Lane, involved a walk along Waterside past the dog track, the gas works, Hanratty's scrap yard and Blagdon's leather works - all of which were demolished in the sixties and seventies - then on into Millburngate.

At the junction of Millburngate and North Road were two pubs, the Five Ways on the left and the King William the Fourth, known locally as the King Willy, on the opposite corner. Both pubs were demolished as part of the through road scheme in the late sixties. On the other side of North Road abutting on to Framwellgate Bridge was the enormous Criterion Hotel with its cowboy style swing doors at the entrance to the bar. The Criterion was demolished in the seventies and replaced by the Coach and Eight and Bridge House. At the bottom of Crossgate was the Fighting Cocks, which survived the demolition mania of the seventies. Progressing up Crossgate I passed Crossgate Club, still surviving today, the Angel - now under new ownership and serving ale again. Practically next door on the junction with Neville Street was the Burton House which eventually became the Women's Institute County Headquarters but is now student accommodation. On the other side of Crossgate was and still is the Old Elm Tree, the last pub before turning into Margery Lane and School.

Should the River be in flood, the return journey involved a diversion via Milburngate and Framwellgate passing the Blue Bell, a mock Tudor Building, with something of a reputation for rowdiness. Further up Framwellgate on the left was the Tanners' Arms with its gas lamps lighting the bar. Both of these pubs were early victims of the through road.

John Corbett

Calling all Caterers

This year for the first time at Dunelm House, Durham CAMRA will be allowed to invite a catering organisation of their choice, to provide food at the 29th Durham Beer Festival. As yet that choice has not been made.

The following are pre-requisites:

Fresh (local if possible) produce

Vegetarian variety

Hot & cold food

Soft drinks

Tea & coffee (if possible)

We realise the food at the festival in the past has been pants to be polite so this year we are looking for a vast improvement. If you can do the business, then e-mail Bob Chapman at: chapmanbob@btinternet.com



Thurs. 3rd Sept. – Sat. 5th September 2009, Dunelm House, New Elvet, Durham City.

Thurs. 5pm – 11pm; Fri. 11am – 11pm; Sat. 11am - till beer runs out.

At least 80 cask beers, Bottled Beers; Cider & Perry, Hot & Cold

Food; Entertainment on Saturday

We always need help in setting up, during the festival and dismantle on the Sunday. If you are interested, contact: emmanicholls@dunelm.org.uk or one of the names on the inside back page.

Binge Drinkers don't drink Real Ale

It's TV news time. The usual doom & gloom together with some really important information about how due to the current economic situation some female "celebrity" can only attend her hairdresser twice a week, poor thing. Then in the second part of the bulletin comes the latest alcohol health warning from the food & drink Stasi, and what do they show - a pint of ale being poured from a hand-pull. Now TV news editors would like to think they're in touch with the real world but the truth is they are no nearer reality than the political ruling class. Imagine the binge drinker-young or otherwise- entering an off-licence: "Now see here proprietor, I want booze and none of your cheap fizzy canned crap or pretend-y strong cider, I want real ale in a bottle" Yeah right. Even if the ruling class see the irony, they do not intend to stop penalising sensible drinkers and watching pub closures. They are using the sledgehammer approach of the health lobby as an excuse to collect (and waste) more tax.

Eddie Turner

A Brewers Tale (2)

Are you sitting in a pub, drinking cask beer? Congratulations and thank you. Congratulations because you have just invested in one of the few areas of the economy to hold its value during the credit crunch. Thank you because the sector is holding up because of your patronage. Landlords tell me that cask ale is the only part of their business that is performing and the official figures bear out anecdotal evidence. Pubs are closing at the rate of six a day but micro produced cask ales show volume growth. Cask beer is still enormously important for the economy. This non-filtered, non-pasteurised live beverage is Britain's unique contribution to world beers. Sought after by tourists and enjoyed by locals, it is best served in the British pub. The logic of this would suggest that the best cask pubs will be the ones to survive while those which provide only keg products, which can be purchased in almost identical form, at a fraction of the price in stack-em-high, shift-emquick supermarkets, will be the ones to lose the plot. Why are Darling and Gordon, or is that darling Gordon trying to kill the trade? After the smoking ban, hops and malt shortages and price increases, increasing regulation, increasing holidays, the government is determined to hammer us further with the beer escalator. Beer prices have risen locally but The Durham Brewery has not increased prices for some time. Overall inflation is on the retreat but our sector is coping with past material increases (still in the system) and present duty hikes. I ask that you - the real ale drinker - contact your MP to try to prevent more duty increases and - eventually - price increases at the pump.

Steve Gibbs - Durham Brewery

The new state of the art

MAXIM BREWERY

at Rainton Bridge is the home of...



Our beers are available in 9 gallon casks and in bottles

Telephone 0191 584 8844 or visit www.dmbc.org.uk

Best Beerhaviour

Lesley Fyfe is licensee at the Tap & Spile, Framwellgate Moor – well worth a visit, so it may be advisable to read this before imbibing. The British pub (God bless it!) can be an unforgiving place for the novice, so here are a few pointers to make your visit more enjoyable.

1. Getting a drink – Don't sit at the table expecting a buxom barmaid to glide up and take your order. Join the throng at the bar. Waving cash in the air is vulgar and will automatically send you to the back of the queue. So will clicking your fingers, whistling and shouting "shop"!
2. Ordering a round – Find out what everyone wants before approaching the bar; don't order one drink at a time. Ninety per cent of bar staff are women and are expert multi-taskers. We can hold more than one drink at a time in our pretty little heads!
3. Payment – Pubs generally operate a pay as you go system. Slates are for roofs. If you choose to throw your money in the general direction of the bar staff instead of placing it in the outstretched hand, expect to be picking up your change from the puddle of beer kept on the bar for just this purpose.
4. Last Orders – The bell is not because there's a fire or to check you're still awake. Try and make it to the bar before the staff go home and the lights go out. Remember, if everyone is sitting in a circle facing you, you're in the way of the telly, so sit down!

Lesley Fyfe



Tap & Spile
DURHAM CAMRA'S
PUB OF
THE YEAR
2008

WE'VE GOT GREAT BEER, WE'VE GOT GREAT BARMAIDS
WHAT MORE DO YOU WANT?

FRONT STREET, FRAMWELLGATE MOOR
0191 3865451 lesley@tapandspile.co.uk

Ship Inn

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Award Winning Pub

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Idyllic village location. Follow B1281 from Castle Eden
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The North East's Premier Ale House

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**Beamish Mary Beer & Music Festival
Friday 10th to Monday 13th April 2009**



We have recently taken over the Beamish Mary and are in the process of refurbishing the pub.

We are aware of the history of the pub and are very keen to re-establish the Beamish Mary as the premier Real Ale and Music venue in the area.

To that end we have 3 resident real ales (Theakston OP, Lamplight & our very own No Place beer) and a further 3 guest ales on offer for you to enjoy.

To accompany our beer we also offer home cooked pub food every evening from 5:30pm, including Steak & Theakston OP ale pie, Beer battered Fish & chips and homemade Rabbit pie plus an early evening two meals for £10 menu.

We also have live bands every Thursday & Saturday. Please phone the pub for more details.

Opening Hours: 12 till 12 throughout the festival
For further information telephone us on 0191 3700237

**Beamish Mary Beer & Music Festival
Friday 10th to Monday 13th April 2009**

Opening times

Monday – Thursday 3pm till late

Friday – Sunday 12noon till late

During the Easter Bank Holiday Weekend we are pleased to announce that we are holding a Beer & Music festival at the Beamish Mary Inn, No Place, Stanley.

We will be serving 22 Real Ales from around the North East of England and 4 Ciders for you to sample throughout the weekend.

We will also be hosting live music from around the region to keep you entertained. Feel free to bring your instruments for impromptu sessions throughout the weekend!

A selection of home-cooked foods will be available to keep your strength up and to accompany the Real Ales on offer.

We also have 5 letting rooms if you fancy staying for the whole weekend.

Below is a selection of the Breweries we will be showcasing;

Hambleton Brewery

Theakston Brewery

Black Sheep Brewery

Copper Dragon Brewery

Hadrian & Borders Brewery

Daleside Brewery

Cropton Brewery

Big Lamp Brewery

Wylam Brewery

Jarrow Brewery

Opening Hours: 12 till 12 throughout the festival
For further information telephone us on 0191 3700237