

reVITALisation

It's vital that you have your say on CAMRA's future.

See inside for details



Also inside:

- Diary dates
- Pub adjudicator—may the farce be with you
- Beer Festival update—big news!
- Durham breweries updates. What's a BLO?



Hello and welcome to Issue 128 of Durham Drinker. As we draw towards the end of another "official" year, and the CAMRA Durham Annual General Meeting approaches, we're making our annual appeal. If you'd like to get involved with your local branch, please come along to any branch meeting, and particularly the AGM at the Tap and Spile on April 9th. We're always happy to welcome new folks to the committee, so have a look at the list of positions on page 5 and see if there's anything fancy having a go at. Brewery Liaison Officer is great way to start, as you learn about the beer, the brewing process, and the active CAMRA members.

The National AGM is also on the horizon, being held in Coventry on April 20th-22nd, where the main topic will be the revitalisation process. I cannot stress

how important this is, and how important your opinion and vote on the subject are. There are more details elsewhere in this issue, so please have a look, visit the relevant website, and consider your opinion. Above all, vote.

Locally, our brewers continue to provide us with interesting new brews to complement their existing range. Make sure you support your local brewers by visiting your local pub—they're there for you to enjoy

Cheers. Paul Dobson

Hare & Hounds, Westgate

Special offer for CAMRA members.
With every evening meal or Sunday carvery, get your first two pints of Weard'ALE beer *HALF PRICE!*

All you have to do is:

- Book a table in advance
- Produce your valid CAMRA membership card Tel 0138





The Half Moon Inn

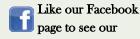


Traditional British Pub in the Heart of **Durham City**

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The Half Moon Inn

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X X

Diary Dates

- March 8th-11th, beer and cider festival, Station House, North Rd, Durham
- Tuesday March 13th, 7:30 branch meeting The Surtees Arms, Ferryhill Station
- Saturday March 17th—pub survey trip. Contact us for details
- March 30th-31st Beer, cider, and music festival, The Green, Billy Row, Crook
- Monday April 9th, 7:30, Annual General Meeting, Tap & Spile, Framwellgate Moor
- April 11th-14th, Newcastle Beer Festi-
- April 20th-22nd CAMRA National AGM and members' weekend, University of Warwick
- May 11th-12th Houghton le Spring 41 Club beer festival, Houghton Welfare Hall
- July 5th-7th, Woodfest 2018. The Society for the Preservation of Beer from the Wood's annual festival at the Exchange, North Shields.
- August 30th—September 1st. Durham Beer Festival, Durham City Rugby Club, Green Lane, Durham.

See our online diary for details at:

www.camradurham.org.uk



CAMRA Durham committee

Chairman & Public Affairs Officer: John Collinson

Treasurer: Sean Quilty
Secretary: Chris Mansfield

Minutes secretary: John Collinson Membership secretary: Jackie Budd

Durham Drinker, publications, & campaigns: Paul Dobson

Apple Rep (cider) & Wear Valley Pubs: Paul Dobson

Pubs officer: Dave Thornton
Website editor: Neil Shaw
Social Secretary: Jess Durham
Technical Officer: Nick Young
LocAle Co-ordinator: Joe Davison
Pubs Preservation: Peter Jones
Beer Festival Directors: TBA
Social Media Officer: Neil Wakelam

Brewery Liaison Officers

Durham: Neil Shaw

Consett Ale Works: John Collinson

Hill Island: David Thornborrow

Yard of Ale: Arthur Corner Stables: John Collinson Weard'Ale: Paul Dobson

Blackhill: John McAninly

Working Hand: Joe Davison

Sonnet 43: Peter Jones
Castle Eden: Arthur Corner
George Samuel: Paul Dobson

McColl's: Graeme Wade

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Quarter page £35, half page
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worth (4 issues)

4,000 copies distributed across County Durham's pubs and clubs, and anywhere else our members are visiting.

Design service available

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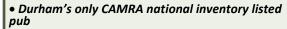
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The Victoria Inn

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• Whiskey and Whisky galore!

CAMRA Durham's Pub of the Year 2003, 2005, 2007, 2009, & 2012. Town Pub of the Year 2014, 2017, 2018

Runner-up 2015

Free House, 86 Hallgarth Street, DH1 3AS

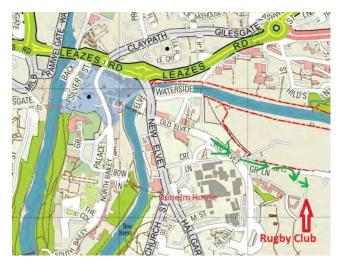
0191 3865269

STOP PRESS!

Following lengthy discussions, CAMRA Durham can announce that the 2018 Durham Beer Festival will have a new home. Dunelm House has served us well for many years, for which we're eternally grateful to the folks there, but the time has come for a change.

We're very happy to reveal that this year, the fun will be at Durham City Rugby Club on Green Lane. This is not that far from our old home, being a five minute walk from the Dun Cow on Elvet.

Simply head up Old Elvet then head down Green Lane with the Racecourse on your left, and you'll find it.



More detail will follow over the coming weeks, so please keep an eye on our CAMRA Durham website, and if you'd like to help out in any way, please get in touch via any of the email addresses on the previous page.

See you there!

Ten things to do in Coventry before April 23rd

Well, perhaps not ten, but several things to consider at the AGM/ Members' Weekend.

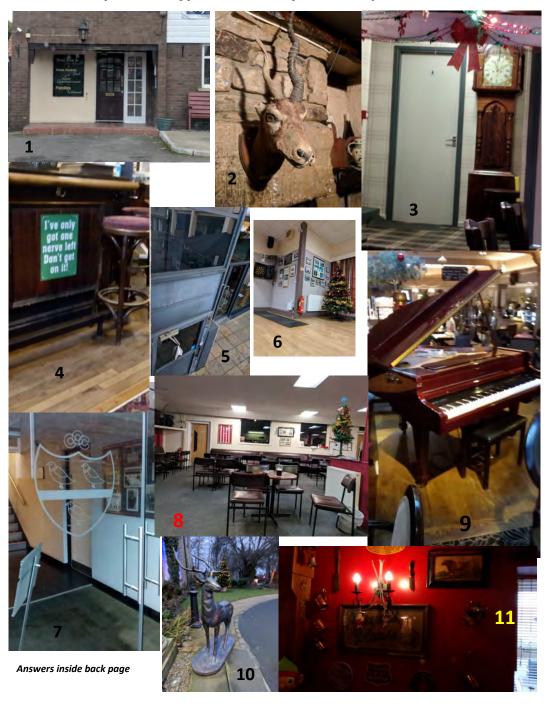
Mainly, and to cover just about everything, it's about revitalisation. This has been the single biggest thing on the campaign's agenda for the last couple of years, and it all comes to a conclusion with the vote at the AGM. The basic tenet of the process is to consider what CAMRA's focus should be going into the future. While we've historically focused, and rightly so, on the preservation and promotion of cask and bottle conditioned beer (Real Ale—the clue's in the name Campaign for Real Ale), the drinking landscape has changed so dramatically since CAMRA was formed that the future direction has to be decided. There has also been a decline in the number of active members, increased competition for beer festivals, and a perception that the organisation was becoming less relevant attractive to potential members. When CAMRA was founded, there were 175 breweries, and now there are more than ten times that number—but the smaller pubs are under constant threat of closure through either lack of use or the activities of Pubcos.

Basically, we've won the war and turned the tide—Real Ale is more widely available than ever in modern times (since other versions were invented, really) so do we sit back and smile at our success, change direction and start putting our efforts into something else, or simply keep working to ensure that good quality real ale remains available across the land? It's the biggest question that's been asked of the organisation and its members since it was formed. Find out more at https://revitalisationdecision.camra.org.uk/about/proposed-changes/. There are details of regional meetings where the subject will be discussed.

Most importantly, get your vote in, either at the National AGM in Coventry in April, or by registering it online. It's your organisation (if you're a CAMRA member, of course) so don't miss your chance to make your voice heard and your opinion count.

Picture Quiz

Can you identify these County Durham pubs or clubs?



The Joiners Arms, Hunwick

- Cash Conditioned Timothy Taylor Landlord and Theakston Best Bitter always on offer
- · Listed in the Good Beer Guide
- Meals available Wednesday to Saturday evenings
- * Traditional Sunday Lunch
- · Recently refurbished restaurant

South View, Hunwick, DL15 oJW 01388 605131



Grand Spring Quiz

- 1. Which is the only host country not to win a single gold medal at its own Summer Olympics?
- 2. Which musical instrument is also the name for a Champagne glass?
- 3. Winston Smith is a central character in which book and film?
- 4. The largest known spider in the world is named after which biblical character?
- 5. After leaving John Mayall's Bluesbreakers, Peter Green became a founding member of which famous band?
- 6. What were the names of the Titanic's two sister ships?
- 7. What once stood in the centre of the two-arched bridge in Barnard Castle?
- 8. Which two Germans have been voted Footballer of the year in England?
- 9. Name the three hosts of Blankety Blank?
- 10. Which tracking device did Sir Robert Watson Watt develop? *Answers inside back page*

CAMRA Durham were represented at the presentation of the Regional Pub of the Year award at **The Office, Morpeth**. CAMRA Regional Organiser David Brazier is pictured handing over the certificate during the visit in January.

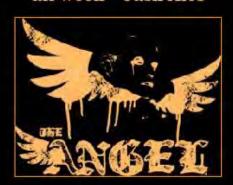




91a Claypath, Durham City- Cask & Craft Ales - Live music Friday nights



12 Crossgate, Durham City - Homecooked food all week - Cask Ales



53 Crossgate, Durham City- Live music Saturday nights - Pub quiz Wednesday night

Pubs adjudicator – light at the end of the tunnel?

If you're a regular reader of Durham Drinker, you'll be aware of the on-going nonsense of Paul Newby, the man appointed to the position of Pub Code Adjudicator by the government to ensure publicans can strike a fair deal with their Pubco landlords – despite his being a former advisor to Pubcos. This conflict of interest is so obvious that the Chartered Institute of Arbitrators has upheld challenges to his decisions.

Basically, his job is to look at applications from publicans who wish to take advantage of the Market Rate Option, which would allow them to buy beer from brewers and suppliers at the market rate, rather than being forced to buy it at inflated prices from the company that owns the pub. In reality, he's taken so long to deal with cases that tenants have either given up and or accepted a compromise – or, in some cases, simply walked away from their pub. The upshot is that only around 2% of publicans who've tried to leave the beer tie have been successful – and that includes those who accepted a compromise deal.

The British Pub Confederation has become so disenchanted with the situation that they have written to the Commons business select committee calling for his removal from office, and last October he had so many cases to investigate that barrister Fiona Dickie was appointed to assist, as his deputy.

As she has no industry background, and therefore no potential conflict of interest, a more even-handed approach could be expected and indeed, among her first actions were to reject two attempts, by Punch Taverns and Star Pubs and Bars, to impose overpriced Market Rate Option agreements on two pubs trying to get away from the beer tie. They were deemed to have unreasonable terms and conditions, such as including a deposit and overpriced repair bills, which had to be paid up front. Perhaps this is the beginning of the end for Mr Newby, and the beginning of some reasonable treatment of publicans by Pubcos.

We can but dream.







We're a helpful bunch here at CAMRA Durham, always willing to lend a hand or two as well as equipment to local beer festivals. Some examples of our work this year, clockwise from above: Chester le Street Rugby Club, Beamish Hall, our Peter Lawson at Beamish, our Tom Sawyer at Beamish, and the bit you don't usually see— the clever bit that gets the beer from the casks to the pumps. If you 'd like to borrow any gear, please get in touch. Our rates are very competitive.







A Landlord Writes...

Hello from pub land!

I'm sure I echo the thoughts of most of the pub-running folk of the UK when I say that I'm pleased January is out of the way. Don't get me wrong, I have nothing against January, per se, but it tends to be a month of dark mornings and dreaded bills. Then there's Dryanuary (say no more). We joined the Twitter feed of *Tryanuary* - a worthwhile shout out to the good people of Britain to try different beers in January.

I'm all for responsible drinking - it's important to look after one's health - but I've never enjoyed anyone requesting I "review" my beer intake (ask the wife).

This all leads me nicely onto a recent news article that said a certain health charity was proposing that alcoholic drinks should be labelled in the same way as cigarettes. It's mostly regarding guidelines on drinking. But could that lead to plain, bland labels/pump clips?

Okay, there are certain things that shouldn't appear on a beer label/pump clip - but most people drink with their eyes and I personally like the artwork that now appears from a number of breweries - check out Flying Dog from the States or Tiny Rebel from Wales for some great examples. Let's hope we see more like it!

I was just reading that (according to a study in time for Valentine's Day) one in four new couples meet in the pub. Well it's great to know that the great British pub has a direct link to maintaining a healthy population! So if you're single, get down to the pub. You never know, you just mind find the person of your dreams (if they like beer, of course!).

Cheers! Alan

Alan Hogg is landlord of the Surtees Arms and head brewer at:

The Surtees Arms & Yard of Ale Brew Co. Ltd.

DURHAM CAMRA Country Pub of the Year Runner-Up 2018, 2017, 2016, 2014

01740 655724 07540 733 513

www.thesurteesarms.co.uk Facebook/@yardofalebrewer



Murton news

In another of those "we didn't know you were there" situations, reminiscent of Shildon BR Club, we received a message from **Murton Officials Club**, telling us that they'd been serving real ale for a while and were keen to let CAMRA members know that it's been going well. Being in the east of the county, where the real stuff isn't that easy to find, this came as a pleasant surprise. See their advert on page 15 for more details.

It is a members club, but if you take a copy of Durham Drinker with you they'll let you in to try whatever they have on offer, which have included Strongarm, Double Maxim, and Titanic Plum Porter to name but a few. Welcome aboard.

All Aboard!

The northbound platform at **Durham Railway Station** is the location of the city's latest pub venture, with the **Waiting Room** opening in mid February, giving those heading north or arriving from the south another option for refreshment on their commuter or social trip.

In keeping with the Grade II listed status of the building, the design is traditional/period with Chesterfield-style seating, original floorboards

and fireplaces, wood panelling, and a dark wood bar.





Part of the restoration costs have been provided by the Railway Heritage Trust, and **The Waiting Room** will be showcasing local and regional beers and spirits. Real Ale will be dispensed from three handpulls, and the alcohol licence is from 10am to 11pm, with the option to open earlier for non-alcoholic and hot beverages.

The Final Straw?















CAMRA Durham don't do environmental awards (yet), but the growing concern about the use of plastic straws, largely due to David Attenborough's broadcasting on that, and related, sources of pollution, might lead to something. On a recent visit to a County Durham pub, my wife was offered a plastic straw for her drink. When she declined on the grounds of saving the environment, the barman replied "good for you"...and dropped the unused straw in the bin.

Hmm, that's hardly the way it's supposed to work, is it? I've tried commenting to those who

grab a straw, or even two, "you've just killed a turtle" but few seem to understand what I'm on about.

Not everywhere is getting the message mixed up, though. The Cross Keys at Hamsterley and the Station House in Durham have ditched the plastic in favour of the good old-fashioned paper version. It's a start, so well done to them both.

Let's hope that more pubs follow their lead.





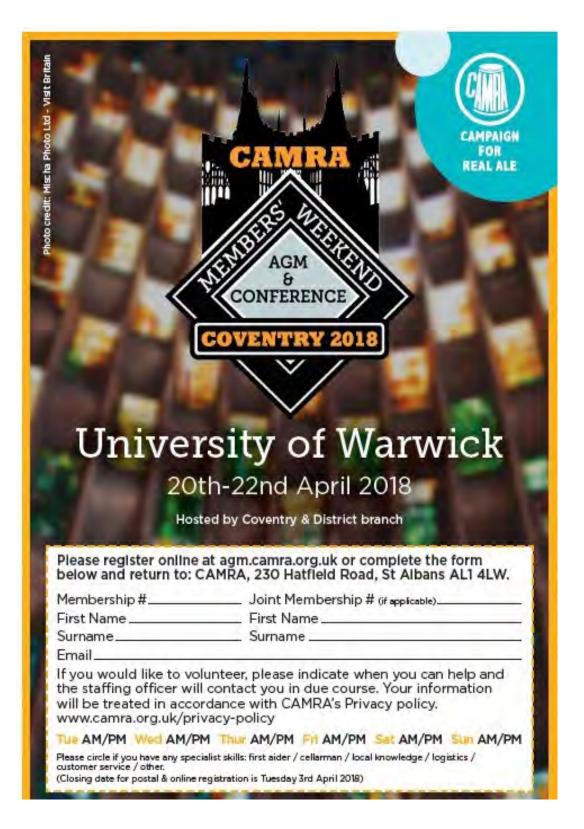
Market Place, Bishop Auckland Real Ale for Real People

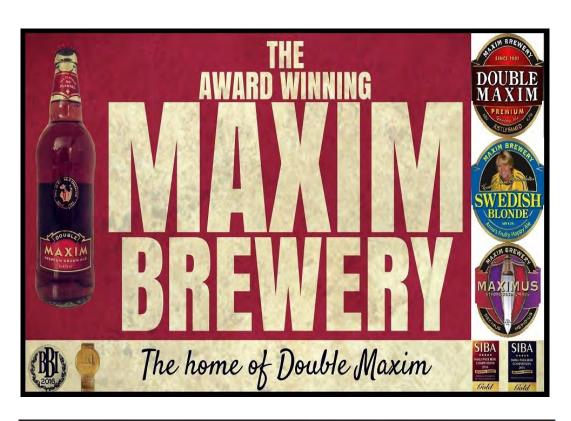
Live music Championship Pool Table Sunday lunches

Merry Monk, 30 Market Place, Bishop Auckland 01388 2535182

April Beer Festival

Find us on Facebook www.facebook.com/themonkba











Cask ales and traditional food

The Market Place's only pub, and the birthplace of the Durham Miners'

Association

10% discount for CAMRA members

0191 3862069

Gizza hand...

For some time now, CAMRA
Durham has had an open invitation to muck in at Leamside's
Working Hand brewery, and
have a go at actually making
some beer.

So we did, and the fruits of our labour was a dark, fruity ale with an ABV somewhat higher than you normally find on the bar.



John Collinson, Peter Lawson, John Godfrey, and Nick Young of CAMRA Durham looking the part

A Landlady Writes.... New Signs at the Station House, Durham

Many of you will have noticed the new signage we had done at the end of summer.

Eddie Rodger, one of the few traditional sign-writers left, hand-painted The Station House logo onto the gable end of the pub, facing the roundabout, and the name of the pub onto the rear station approach wall. Both of these additions make the pub much more visible from all directions, and, in



our opinion at least, add interest and character to the building and its surroundings. It's also a



statement of our intention to be a permanent fixture in Durham!

It was important to us to use the traditional techniques – wherever possible we like to use craftsman, and in the case of the signs, modernstyle signs simply wouldn't have fit the aesthetic of the



building or the business. Eddie has also previously hand painted our fascia and hanging signs and has done a lot of work for Beamish, and—so we knew he was going to be good!

Blending Workshop with Cullercoats

On the 28th of January Bill Scantlebury of Cullercoats Brewery came and led a session at the Sta-

tion House on the traditional practice of blending and fortifying beers.



He talked us through a potted history of the brewery, then some of the reasons for blending beers – largely about getting the best characteristics of both brews. Historically it was also a way of improving the keeping qualities and flavours of beer during the summer months when warmer temperatures meant brewing was less reliable.

Following the brief talk, we tried fortifying some of Bill's own beers using Fortification (7.3%) along with Shuggy Boat Blonde, Instone (a single, dry hopped pale ale), Jack the Devil, and Thames (a London porter from the Shipping Forecast series). It was interesting to see how the flavours changed between the fortified and unfortified versions – Forti-

Blending with Bill

fied Jack, for example, becomes very fruity but very much easier to drink than Fortification, while the Instone gained a little more body while retain-

ing the lovely bitter hoppiness.

The experimentation was a lot of fun and has inspired us to continue trying blending beers – a habit the Landlord has been in for a long time anyway. However always remember the golden rule – only mix from the same brewery.

Susie Mansfield

Daddy, what's a Brewery Liaison Officer?

Good question. You'll have seen the list of BLOs on page 5, and you might be wondering exactly what the role entails. Basically, it's just to talk to the brewers in CAMRA Durham's area to keep up to date with what they've been doing and what they're planning. Each quarter, the BLOS write a report, which can be as brief as "nothing's changed since last time" which is collated with all the other reports from the North East into a regional report. As you're reading this, it's safe to assume that you have at least a passing interest in real ale, so here's a brief summary of what's been going on with our brewers.

Blackhill (Stanley)

A Christmas dark ale (ABV 4.2%) was produced provisionally named OCC, containing orange, cranberry and cinnamon. A new best bitter called Cowper Eye (ABV 4.2%) is in the pipeline.

It is hoped to produce on an alternate weekly basis a blonde ale and a pale ale e.g. 70 Fathom or Ballarat Seam, one week, then Tilley or Brass Thrill the following week.

T'Ale of the Brewery....local drinker Phil Glass writes...

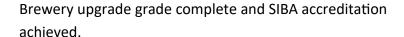
To misquote Rod Stewart "Every brewery tells a story don't it?" and Blackhill brewery is no exception. It is found, with some difficulty, a few miles north of Stanley, although owner/brewer Chris Graham informs me that soon he will be moving to new premises. Chris is a Yorkshireman who has made his home in County Durham (a cultural exchange?) after a varied career. Originally a coal miner, upon the demise of the mines he became a civil servant. However, compared to mining office life was dull, even boring, and Chris decided to hew out a new career as a brewer. This decision was prompted by a long-standing interest in home brewing, a path trod by many microbrewers. After gaining experience in a Cumbrian brewery, he established Blackhill brewery in 2012. By naming his beers after coal seams Chris has hit on a motif that is probably unique in brewing; now there's a challenge to the beer buffs! So what better way to learn a little about your local heritage than by supping a pint of 70 Fathom or Brass Thill?



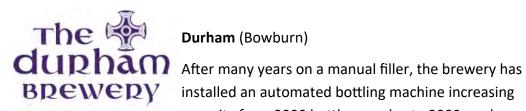
Castle Eden (Seaham)

Continues to contract brew for a number of different companies as well as brewing its own Castle Eden Ale.

Consett







installed an automated bottling machine increasing capacity from 3000 bottles per day to 2000 per hour.

There are two new draught beers:

'Smokin' Gun' (4.8%) features beech Smoked Malt from Bamberg, Vienna Malt and Crystal Malt with Northdown and Challenger hops providing an earthy backdrop which is perfect for the dark winter evenings.

Hopbound (4.7%) is a golden IPA. American Cascade and Lemondrop hops added late in the boil create a grapefruit aroma

George Samuel (Spennymoor)

New Horizon, winner of the "Battle of the Beers" competition at last year's Durham CAM-

George Samuel Brewing Company Ltd

RA Beer Festival is now a permanent brew.



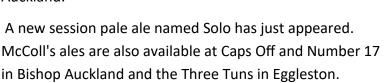
Hill Island (Durham)

The "pop-up bar" in Fowler's Yard performed weakly but this is attributed to weather conditions and the peripheral location relative to footfall along the shopping routes and the venue of the weekend winter events.

On the positive side there is a loyal, local following and whilst not in large numbers, the pop up bar is sought by ale devotees from the region and beyond.

McColl's (Evenwood)

Meet the Brewer Events were held on 12/01/2018 at Coppers in Gosforth and 19/01/2018 at Caps Off in Bishop Auckland.





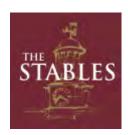


Sonnet 43 (Coxhoe)

Continues with the core range of Raven, Impressment, Athenaeum, Seraphim, and Aurora, while producing regular one-off brews.

Stables (Beamish)

Good capacity and increased sales at Beamish Museum. Beamish Reddy or Not Ale (4%) is now available.





Weard'Ale (St John's Chapel)

Core range remains unchanged, but tweaking of the recipes based on customer feedback and availability of new hop varieties continues.



Working Hand (Leamside)

Working Hand is planning to upgrade to a 7 barrel plant early in the New Year. They are now doing several swaps with other breweries

but have left SIBA because of the excessive paperwork involved.

They recently brewed a 5% red IPA called Mary Cotton Gan't Kip, which they had bottled for them by another local brewery. The intention is to brew this on a regular basis and cask condition in wooden barrels.

A new malt supplier has been sourced and several new varieties of hops have been tried. This has resulted in tweaking of the existing recipes. Additional casks have been purchased and a lot of research has gone into bottling techniques with the expectation that small bottling runs will take place for festivals etc.

Yard of Ale (Ferryhill Station)

Production was up slightly in 2017 from 2016. The brewery is working on a new keykeg project with one customer and will assess if it is viable to develop. Taming of the Brew bitter has been brewed in conjunction with Caps Off in Bishop Auckland, where it's been available recently.



They will be continuing two specials a month during 2018. January's were "Under a Wolf Moon" (3.8%), a triple hopped golden ale and "Once in a Blue Moon" (3.8%), copper red in colour and hopped with English Goldings hops.

There you have it, then. That's what BLO's do, and it's great "starter" for CAM-RA members wanting to become more involved with the campaign. If you fancy having a go, please get in touch via any of the email addresses on page 5, or better still come along to a meeting and have a chat.

Join up, join in, join the campaign



Join us, and together we can protect the traditions of great British pubs and everything that goes with them.

Become part of the CAMRA community today - enjoy discounted entry to beer festivals and exclusive member offers. Learn about brewing and beer and join like-minded people supporting our campaigns to save pubs, clubs, your pint and more.

Join the campaign today at www.camra.org.uk/joinup

"Price for paying by Direct Debit and correct at April 2017, Concessionary rates available. Please visit camra.org.uk/membership-rates



GOOD BAD UGLY



Good news—new outlets, re-openings, more beers....

- Real Ale is back at the Fighting Cocks, Durham
- The King's, Cockfield has four pumps dispensing two Camerons beers
- Theakston Bitter at the Croxdale Inn
- The Green at Billy Row, near Crook, is back in business and offering real ale
- The Fox and Hounds, Kirk Merrington has real ale
- The Waiting Room, on Durham Railway Station's northbound platform should be open by the time you read this
- The Ram's Head at Langley Park is offering real ale CAMRA discount
- Murton Officials Club has real ale
- No 17, Bishop Auckland—CAMRA discount
- The Cowshill Hotel has reopened after a short closure due to illness



Bad News—no more real ale

None that we can think of!



Ugly news—closures

- Binchester, Middlestone Moor
- Village Inn, Easington now a Costcutter shop



- Bonny Moor Hen, Stanhope
- Wheatsheaf, Barley Mow





Nothing does Wood more Good...than putting beer in it.

The Society for the Preservation of Beers from the Wood (SPBW) are holding their second annual beer festival from Thursday 5th to Saturday 7th July 2018. All of the beers will be served from wooden casks

and they may have secured some cider in wooden casks as well. This year's event will take place at the Exchange in North Shields and tickets are available from the website at early bird rates, www.woodfest2018@wordpress.com.

Last year's Festival in Castleford, the SPBW's first, was a huge success and drinkers came from far and wide to see for themselves the difference wooden casks can make to beer. The festival's chief judge Roger Protz and his team of judges chose Hook Norton Haymaker as the champion beer in the wood. This year there is also a competition for Champion Brown ale in the wood, a battle of the beers between our local brewers. For more information see the website www.woodfest2018@wordpress.com or email festival@spbw.com

Bits and bobs

- A refurbishment of the restaurant at the Joiners Arms, Hunwick is imminent
- The Hop Knocker bottle shop is to open on Gilesgate
- The Smiths Arms, Brecon Hill, has reopened after a brief closure for refurbishment. Still loads of real ale!
- A major refurbishment at the Seaton Lane Inn will means the pub will be closed until Easter
- Planning discussions are on-going for the proposed changes to the currently closed Bishop Langley in Durham



VENUE - HOUGHTON WELFARE HALL (part of the Houghton Sports Complex) Station Road – DH4 5AH Friday 11th May 6.00pm till 11.30pm Saturday 12th May 12.00pm till 5.00pm

and 6.00pm till 11.30pm

Firstly, a massive thank you to CAMRA members for your support in last year's Beer Festival that raised over £6000 for our nominated

charities. We are a Not For profit Organisation with all proceeds going to charity.

We will have a great range of beers, with 25 varieties to enjoy—some traditional favourites and gold medal winners, along with a fine mix of new world beers and lagers, porters, bitters, stouts. There will be 15 ciders which are proving more popular than Ever, along with wine and soft drinks to cater for all. And we may even bring in some surprise Gins and Rums.

Friday night will start the festival with a brilliant solo singer guitarist **Courtney Dixon** who plays a mix of her owns songs and covers from Queen, Fleetwood Mac, Blondie, Cold Play, and Amy Winehouse.

Saturday afternoon will be a more relaxed affair with background music and a chance to acquaint yourself with some great beers and ciders, and catch up with old and new friends. A firm favourite for the seasoned veterans.

Saturday night we are delighted to have a superb band **DENNIS** that is local to the Community, and who'll appeal to all. A delightful mix of modern "pit brass" with their own songs and a traditional cover songs. Dennis had a fab year in 2017 appearing at Glastonbury, being a support band at the O2 arena, and releasing their own album. With a massive local following this is sure to be a night to lift the roof.

Tickets: - £10.00 for Friday and Saturday night which include 2 drinks tokens, and a Commemorative glass. Saturday afternoon is £5 with 1 drink token and a commemorative glass . These can be purchased either on our website

www.houghton41club.co.uk or www.facebook.com/houghton41club.

For general sale they can be purchased at Hays Travel in Houghton le Spring.

Beer/cider tokens: £5.00 gets you 4 half beer/cider tokens, (£2.50 a pint) Single half pt tokens - £1.50

Looing forward to your continued support - Peter Merrie, Festival Support Coordinator



Hear Ye! Hear Ye!

2018 Pub and Club of the Year awards!

You voted, we counted, and the results are as follows:

Town Pub of the Year—**The Victoria**, Hallgarth Street, Durham, runner-up - **The Station House**, Durham

Country Pub of the Year—The Three Horse Shoes,

Leamside, runner-up The Surtees Arms, Ferryhill Station

Town Cider Pub of the Year—The Station House, Durham

Country Cider Pub of the Year—The Black Lion, Wolsingham

Club of the Year—Tanfield Lea Club, Tanfield Lea

Many congratulations to the winners, and we promise to get the certificates to you as soon as possible! Watch out for presentation reports in Durham Drinker 129.

The Green, Billy Row

Friendly, family-run pub with three constantly rotating real ales

- Home cooked food from 5pm
- Sports TV
- Pub games



The Green, Billy Row, Crook, DL15 9TA 01388 764511



Closed Monday
Tue-Fri 5-11:30
Saturday 1 - midnight
Sunday 12—11:30



Running in the family...

In these days of Pubcos, and managers rather than landlords, long-staying licensees are a rare breed. However, one of our real ale pubs is bucking that trend....

Henry Wright took over **The Joiners Arms in** Hunwick on the 7th of July 1924. He was convicted of drunkenness in 1935 and fined (silly person, who would do such a thing?), so his wife Mary Anne, known locally as Ma Wright, took over. After their tenure ended in 1948, their daughter took over, with her husband Edward "Tiddler" Temby taking on the licence, and that family stayed put for many years. In fact, it wasn't until decimalisation day, February 15th, 1971, that the pub changed hands. Perhaps Tiddler preferred pounds, shillings, and pence. Whatever the reason, after 46 years and 7 months, a new family took over when Ian Richardson senior arrived.



On the 25th anniversary of his arrival, in 1996, Mr Richardson offered food and drink at 1971 prices to celebrate. The 47th anniversary of the Richardson family's arrival, on February 15th this year, was celebrated in more sensible fashion by current licensee Ian Richardson junior with a few pints and a celebratory pie

after finishing in the kitchen.

He says perhaps if they get to 50 years he might consider something similar to his dad's celebration, as long as the same rule applies—pay in pre-decimal currency. All of this means that in just under 94 years, only two families have run the Joiners—safe to say that not many pubs

keep it in the family like this.

Bits and Bobs

- A third handpull has been installed at Caps Off in Bishop Auckland
- McColl's new brew, Solo, has been on offer at No. 17 in Bishop Auckland
- A second handpull has been installed at Baa, Edmundbyers



* You must bring this voucher as proof of readership. Cannot be used in conjunction with any other offer or discount.

EXCLUSIVE

CHILTON COUNTRY PUB & HOTEL



reception@chiltoncountrypub.co.uk www.chiltoncountrypubandhotel.co.uk

Black Boy Road, Fencehouses, Houghton-Le-Spring DH4 6PY

Tel. 01913852694

One Resident Ale, 2 Regular Guest Ales Mainly Local with the Occasional National Ale

Home Cooked Food in Our Bar & Restaurant

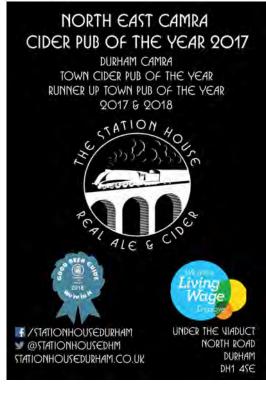
'One of the Best Steak and Ale Pies around' Using Locally Sourced Meat and One of Our Guest Ales

Regular Events and Functions, Sportsman's Dinners, and Weddings Catered For

25 Bedroomed Hotel

CAMRA members get 15%

discount on Real Ale and food





Hey there CAMRA members! Here's yer discounts!

- Clarence Villa, Coxhoe: 20p off a pint of Sonnet 43 beer for CAMRA members.
- Court Inn, Durham: 30p off a pint of real ale for CAMRA members.
- ♦ Duke of Wellington, Durham: 20p off a pint of cask ale for CAMRA members.
- Hare and Hounds, Westgate: First two pints of Weard'ALE beer half price with an evening meal or Sunday carvery. Table must be booked in advance.
- ♦ Lambton Worm, Chester le Street: 20p off a pint of Sonnet 43 beer for CAMRA members.
- Market Tavern, Durham: 10% off real ale for CAMRA members.
- ♦ Pelaw Grange Greyhound Stadium: Free entry to race meetings for CAMRA members.
- ♦ The Library, Durham: 10% off real ale for CAMRA members.
- Red Lion, North Bitchburn: 20p off a pint, 10p off a half on production of CAMRA card.
- ♦ Woodman, Gilesgate, Durham: 20p off per pint on production of CAMRA card.
- ♦ Bay Horse, Bishop Auckland
- Durham Brewery: 10% discount for CAMRA members in their shop.
- Green Tree, Bishop Auckland: 10p off a pint, 5p off a half on production of CAMRA card
- Chilton Country Club now offers 15%
 CAMRA discount on real ale and food
- Head of Steam, Durham. 20p a pint discount for CAMRA members
- ♦ Church Mouse, Chester Moor
- Langley Park, Langley Park—20p off a pint
- ♦ William Hedley, Durham—10%
- Ram's Head, Langley Park
- Merry Monk, Bishop Auckland
- ♦ No 17, Bishop Auckland





Bits and bobs

- Refurbishment is taking place at the Floaters Mill, Bournmoor
- Planning permission has been granted for the Steam Machine pub, between Durham's Half Moon and City Hotel

The answers bit!

Picture Quiz 1) The Ash Tree, Spennymoor 2) The Grey Horse, Consett 3) The Kings Head, Cockfield 4) The Butchers Arms, Chester le Street 5) The Bishops Mill, Durham 6) Shildon BR Social Club 7) Chester le Street Cricket Club 8) New Shildon Working Men's Club 9) The Ramside Hall Hotel, Carrville 10) Whitworth Hall Hotel, near Spennymoor 11) The Plough, Shadforth

Grand Spring Quiz

1. Canada (Montreal 1976), 2. Flute, 3. 1984, 4. Goliath, 5. Fleetwood Mac, 6. Britannic and Olympic, 7. A Chapel, 8. Bert Trautmann und Jürgen Klinsmann, 9. Terry Wogan, Les Dawson and Lily Savage, 10. Radar



Northumbria Students Union





The Black Lion

County Durham Cider Pub of the Year 2013-2018

North East Cider Pub of the Year 2013

Follow us on Twitter and Facebook

A choice of Regional and National Ales. A selection of up to nine Real Ciders on draught

Open from 6.30pm during the week, open all day at weekends

Sunday Night Quiz - starting at 8.30pm Curry Night the first Tuesday of the month - booking essential

Everything you would expect from a proper pub: a real fire, a warm welcome, a beer garden, football, pool, and darts. Dogs welcome

21 Meadhope Street, Wolsingham, Co Durham DL13 3EN Telephone: 01388-527772



The Hare and Hounds

24 Front Street ● Westgate Co. Durham DL13 1RX 01388 517212 A Real Ale pub with on-site brewery

Home-made Evening Meals
served from 6.30pm Tues-Sat

Private car park with riverside setting

Quality Sunday Carvery

Reserving a table is recommended Established over **7** years

3 meats, 9 vegetables and occasional pie When possible we use our own home-grown vegetables Most eggs supplied courtesy of our feathered pets

