REAL ALE

Issue 132

Spring 2019

Durham Drinker



- DD gets about even more
- Pub and Club of the Year awards
- Community pub up for national award
- Picture and Spring Quiz
- Diary Dates
- How does the beer get to your glass?
- Local Beer in Parliament
- Score your pint, win a prize (p31)

Free!
Please take

The Half Moon Inn



- A Traditional British Pub in the Heart of Durham City
- A choice of Cask Marque approved real ales, including Bass, Durham Brewery's White Gold, and Timothy Taylor's Landlord
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Overall winner Durham's Best Bar None award 2015, winner of PUB category 2017



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The Half Moon Inn

New Elvet, Durham City, DH1 3AQ

Tel: 01913741918

Diary Dates:

- March 11th, 7:30—Branch Meeting, Station House, Durham
- March 13th-17th, Station House beer festival, Durham, including Friday CAMRA social
- March 21st—23rd—Darlington Beer Festival, Voodoo Café, Skinnergate
- March 27th—April 7th,
 Wetherspoon National Beer
 Festival, all Wetherspoon outlets
- April 8th (Monday) 7:30 AGM,
 Tap & Spile, Framwellgate Moor
- April 10th-13th—Newcastle Beer Festival, Northumbria University
- April 24th (Wed) April 28th (Sun) Surtees Arms Beer Festival, Ferryhill Station
- Wednesday May 8th, 7:30,
 Branch Meeting, Horse Shoe,
 Crook
- Saturday May 25th, 1pm.
 Regional Meeting, The Marine,
 Ocean Road, South Shields

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THE HOME OF FINE ALES, CIDERS AND SPIRITS

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A great choice of regional and national ales. Up to nine real ciders on draught and a large selection of gins available.

DURHAM COUNTRY CIDER PUB OF THE YEAR 2013 - 2018 Sunny beer garden, pool, darts, football & a real fire for a cosy atmosphere. DOGS WELCOME





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Established over 12 years
3 meats, 9 vegetables, and occasional pie
When possible we use our own home-grown
vegetables
Most eggs supplied by our feathered pets



Hello, and welcome to Durham Drinker 132

Since last we met, there have been the usual round of ins and outs, and the loss of two of the County's proper landlords. Tony Storey, for many years at the helm of the Travellers Rest in Crook with his wife Dorothy, passed away in February. Always a good pint in a good pub. In late December, a leading figure on the Durham City pub scene of the last half century, Keith Draper, former landlord of the city's Half Moon and instigator of the Best Bar None scheme and local Pubwatch, passed away. Landlord of the Moon for over thirty years, Keith was still to be seen until recently around Durham, and will be fondly remembered for his contribution to the industry in the city and beyond. Both will be sadly missed, and CAMRA Durham extends condolences to the families.

The Pub and Club of the Year results have been finalised, and you can see details of this on page 18. This year, we added another category of City, so that pubs in towns apart from Durham were afforded a better chance of recognition. Nominations reflected this, and we thank our members for their time and effort in putting forward their favourite watering holes. Regional voting will now take place, with the Durham branch of CAMRA putting forward the winners from the various categories.

Give them a try if you've not been before—as well as any other pub you happen to be passing.

Cheers!

Paul Dobson

The Victoria Inn

- Bed & Breakfast accommodation
- All rooms ensuite
- Friendly, atmospheric bar
- Private car park
- Five cask ales, including quests



- English Heritage Grade 2 Listed
- Durham's only CAMRA national inventory listed pub
- 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. North East Regional Pub of the Year runner-up 2018

Free House, 86 Hallgarth Street, DH1 3AS 0191 3865269

Do You Just Belong?

Are you an active member, someone that would be missed, or are you just contented that your name is on the list?

Do you attend the functions and mingle with the crowd, or do you stay at home, and simply grumble long and loud?

Do you take an active part, to help CAMRA along, or are you satisfied to be the kind that just belong?

Do you ever come to talk, or information seek, or leave the work to just a few, and talk about "the clique"?

There's quite a programme scheduled that means success if done, and it can be accomplished with the help of everyone.

So why not come along, and try to help with hand and heart—don't just be just a member, but take an active part.

Think this over, members—are we right or wrong? Are you an active member, or do you just belong?

Many thanks to Sedgefield Cricket Club for the inspiration for this

Bits and bobs

Dun Cow, Bournmoor—is scheduled to reopen in March, so by the time you read this you should be able to get a pint of the real stuff





The **Newton Grange**, at Brasside, near Durham, has had ale available for ages, but now offers it at £2.50 a pint every Monday

CAMRA Durham committee

Chairman & Public Affairs Officer: John Collinson

Treasurer: Sean Quilty

Secretary: Chris Mansfield

Membership secretary: John McAninly

Durham Drinker, publications, & campaigns: Paul Dobson

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

Pubs officer: Dave Thornton
Website editor: Neil Shaw
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Pubs Preservation: Peter Jones
Social Media Officer: Neil Wakelam
Minutes Secretary: John McAninly
Club Campaigns: Dave Thornton
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
McColl's: Graeme Wade

ul Dobson

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4,000 copies distributed across
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Find us at:

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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
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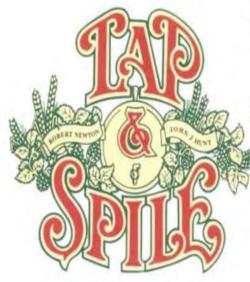






A new pub is scheduled for **Bishop Auckland**, with Amber Taverns working on the former Marks & Spencer shop on Newgate Street.

Handpumps are promised, so watch this space. Hopefully, the doors will open in May.



THE ONLY PLACE TO BE FOR A FOLK SINGING, MOUNTAIN CLIMBING, DOG LOVING, QUIZ WINNING, POND FISHING, BEER LOVING MEMBER OF THE WI

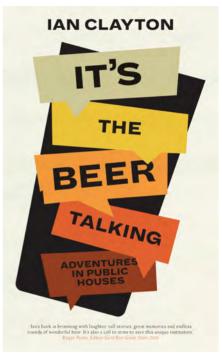
(AND ALL THEIR MATES)

FRAMWELLGATE MOOR, DURHAM
YOU CAN'T MISS US!

It's The Beer Talking: Adventures in Public Houses

Ian Clayton

I've always written close to home. When I first started writing, everybody I asked said that I should write about what I know about. I've stuck to that ever since, so all of what I write takes place where I'm from. Wherever I have lived, I have never been more than a stone's throw from a local pub. My new book *It's The Beer Talking: Adventures in Public Houses* comes out at the end of February. I suppose the title tells you most of what you need to know about what is inside its covers. Yes it's about beer and pubs and because it's a memoir, it's about what I've got up to in ale houses over the years. I hope it's funny. I wanted to write a



comedy, so it would be a bit of a bugger if it didn't make folk laugh. There are one or two sad bits in it as well, because even in pubs, life isn't always funny haha. Like my other writing, it is based on memories and emotions and characters I have known. Most of it is true, some bits are made up and the rest, well, if it isn't true, it ought to be!

I've written a lot of books, but I'm not always sure what to say when people ask me what my books are about. Perhaps my best known book is *Bringing it all Back Home*. It's about music. All sorts of music, from music hall to the blues and pop. Then again it's not really about music at all, it's about where music has taken me and how it shapes me. Another more recent book is *Song for My Father*. I generally say that one is a book about my dad. Yet I didn't know my dad for most of my life, so it's a book about looking for him, what happened in the few months

after we were reunited and mostly about what happened when we weren't in each others lives. *It's The Beer Talking* follows a similar template. There's plenty of beer in it, a lot of laughter, one or two tears and now and again a bit of bawdy banter. It's just a book of stories that take place against a backdrop of the public house. These stories are about the joy of joining in, celebrating who we are and the quest to find the perfect pint. There are journeys here, and discovery, but because our favourite pubs are usually in our own back yard, it's a book that takes place near home. In many ways it's a book that takes delight in localness, the simple pleasure of where we are from, wherever that might be.

The book starts with my first taste of beer, in a smoke-filled working men's club, then rattles like a boxful of dominoes through more than half a century of back-street boozing all over the world in that rare old haunt we call the public house. In a time when local pubs are closing down at an alarming rate, the book is a bit of a call to treasure them. I say this because I believe that pubs are like libraries. More than any other buildings near where we live, they are storehouses of our communal knowledge. At times snapshots of our neighbourhood, at other times a refuge from what's going on outside, but always somewhere familiar and welcoming. I love the pub most of all, because that is where over the years I have found a lot of friendship. Come to think of it, *It's The Beer Talking* is a book about friendship. As a matter of fact, all of my books are about friendship. If you like books about beer, pubs, fun and friendship, you might want to give it a try.

lan's book is brimming with laughter, tall stories, great memories and endless rounds of wonderful beer. It's also a call to arms to save this unique institution.

Roger Protz, Editor Good Beer Guide 2000-2018

It's The Beer Talking: Adventures in Public Houses in published by Route on 28th February 2019. For more details visit www.route-online.com

All aboard the Waiting Room

Many congratulations to the Waiting Room, at Durham Station for their recent award. The conversion of the former waiting room into a comfortable little pub has been recognised in the National Railway Heritage Awards. The Hendy & Pendle Trust Commercial Restoration Award was presented by Mark Carne, former chief executive of Network Rail, recently.



Recognised by parliament. While on the subject of awards, The



Stapylton Arms at Hawthorn has received the Parliamentary Pub of the Year award for the North East. The competition was launched by the Toby Perkins, chairman of the all-party group created to recognise the important role pubs play in the community. Nominated by their MP Grahame Morris, the Staps is a worthy winner, having been saved from closure by local couples Steve and Shar-

ron Marley and Dave and Joanne Irwing with help from the Asset of Community Value scheme, and re-opened a year ago. Since then the pub has become a mainstay of village life, which is how things should be.

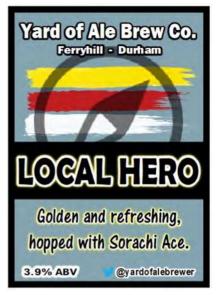
Supped by parliament Sedgefield MP Phil Wilson chose **Yard of Ale's Local Hero** to be supplied to the Strangers Bar at the Houses of Parliament in January. Phil said "It has been a pleasure to bring this fine beer from my Sedgefield constituency to Westminster and introduce my colleagues in Westminster to a taste of County Durham.

Yard of Ale is a real asset to our constituency, brewing wonderful craft beers, providing jobs for local people and supporting other businesses including the



pubs that are at the heart of our local communities."

Husband and wife team Alan and Susan Hogg were justifiably chuffed . "We were delighted that **Local Hero** was selected for the Strangers' Bar and grateful to Phil Wilson and the team for making it happen. We're very proud of our beers and this was a great opportunity to spread the word about them beyond our usual area of trading." said Alan, while Sue added: "We'd love to think that a pint of **Local Hero** may have inspired some of our politicians to dream up groundbreaking new policies, but we are nonetheless delighted that so many MPs enjoyed drinking it."



Launched—the first Bishop Auckland Real Ale Trail

Any excuse for a night out, CAMRA Durham brought copies of the Ale Trail to Bishop on the official launch on February 1st. It's not a complicated publication, just a list of real ale outlets in the town, with a handy little map to help you get around. Due to limited time, we could only get as far as the Merry Monk, the Bay

Horse, and the **Welcome** before the bus home, but that allowed the non-locals to sample at least some of the de-

Don't forget to score your beers, Dave

lights of the town.

Pick up your guide from any pub in Bishop that sells real ale, or visit



Merry at the Monk

Oh-oh-oh, the Hoss has a Fire

https:// www.camradurham.org.uk/ale-trail



REAL FOOD • REAL ALE • REAL FIRE TO BE FOUND IN THE MARKET PLACE

- March Monday Madness: All cask ales £1.99
- CAMRA discount of 25p a pint
- Meet the Brewer evenings as part of our Summer of Cask, sponsored by Sharp's Doom Bar
- Cask and Craft Club Loyalty Card: Buy eight pints and get one free!



Sunday dinners, booking advised
The Merry Monk, 30 Market Place,
Bishop Auckland, DL14 7NP
tel 0330 223 4740

Now open untíl 3am Frí & Sat

Durham Drinker gets around

It's not just County Durham and the neighbouring areas that get to see our branch magazine. Issue 131 got as far as (clockwise from above):



Iceland thanks to regular beer traveller, chairman John Collinson—where they've only had pubs for twenty years.

Next, Tom Sawyer might have forgotten his copy, but showed off the shirt in **Lanzarote**, while Anne Giles proudly showed of DD and the Durham Ale Trail in **Madeira**.

Someone appears to have placed a copy in the hotel newsagents in **Gran Canaria** (much to the disgust of the newsagent, apparently), while Ronnie McDonnell could be found reading it outside the **Good Companion** in **Portsmouth**.

The Saddles in **Blackpool** received copies, as did the nearby **Bloomfield Tavern.**

Send us your holiday snaps, or just any old photo of DD in places exotic or otherwise. Contact details P6









COMING APRIL 2019

2 SANDYFORD ROAD NEWCASTLE UPON TYNE

WEDS 10TH

Battle of the Beers

THURS 11TH

ST OSWALDS HOSPICE

MARTY CRAGGS'

LIVE BANDS FRIDAY G BEERGCIDER SCHOOL

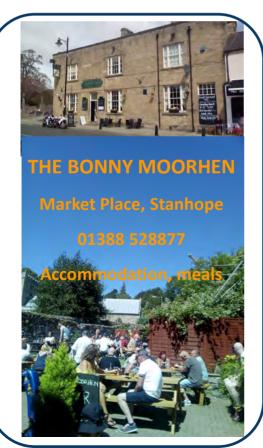
#SOMETHING WWW.NCLBEERFEST.UK

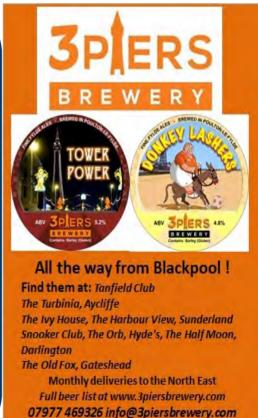


Grand Spring Quiz

- 1. Who wrote the book that the play "The War Horse" was based?
- 2. The Cor Anglais can be found in which section of an orchestra?
- 3. What is the name of the artist who created the Tommy statue in Seaham?
- 4. Who, in 1964 became the first black actor to win the Best Actor Oscar?
- 5. What is beef fillet cooked in puff pastry called?
- 6. Who in 1642 became the first European to land on New Zealand?
- 7. Which is the longest bone in the human body?
- 8. How many players make up an Aussie Rules football team?
- 9. Who won the Best Supporting Actress Oscar in 1998 despite only being on the screen for a total of EIGHT minutes?
- 10. What was the first video played on MTV in August 1981?

Answers inside the back page





The keg of confusion—beer containers explained.

Often, I am given copies of CAMRA magazines from other branches, which give an insight in to their activities and ideas for activities in Durham. Issue 67 of **InnQuirer**, from the Furness (West Cumbria) branch was a good read, and included an excellent piece by editor **Jack Summers**-**Glass**, which delves in to the sometimes murky word of beer containers. Hopefully that world will be a lot less murky when you've read it.

On the way from the brewery to your glass, beer is delivered from a variety of containers, including bottles, cans, kegs, casks and KeyKegs. You all know about bottles and cans, you probably know about casks (wooden or otherwise) but what about keg and KeyKeg?

Before I go on, I had better mention the difference between container conditioning, or not.

If beer is container conditioned it means that when put into the container, it still has some yeast and can continue to ferment in the container. This gives a natural carbon dioxide 'condition' to the beer. In other words, the gas is dissolved in the beer naturally and produces the head and 'bubbles' when released into your glass. If the beer is pasteurised and/or filtered then the yeast is killed and removed and the beer doesn't 'condition' To counteract this, keg beers (and bottles and cans if they are not conditioned) have carbon dioxide (CO2), or nitrogen or both, injected under pressure to give the head and bubbles and also to drive the beer from the keg to the tap.

Some beers are conditioned in tanks before putting into casks so the beer in the container is 'bright', in other words contains no yeast but is not pasteurised. Sometimes, a slug of yeast is added to encourage some fermentation to get the 'condition'.

Generally speaking, draught beers, casks and KeyKegs either have yeast or are 'bright' and kegs contain pasteurised/filtered beer and rely on added gas to give them a head and bubbles.

If the run from the cellar is too long then a device can be used to help. This is a gas or air-driven pump device that helps the beer on its way from the cask to the delivery point but it is not the same as using CO2 directly as the gas never comes into contact with the beer.

The Cask

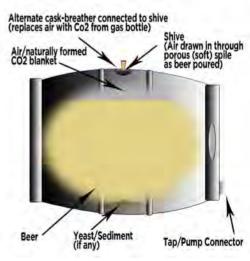
The cask (wood, plastic, or aluminium) is the container from which 'real ale' is served. Usually containing some yeast when filled, it continues to 'condition' in the cellar prior to being served from hand-pumps poured directly from the barrel, very occasionally electric pumps, or in Scotland Air Fonts. The beer can be



'fined' (where a material, usually isinglass, is added to help the yeast drop to the bottom), or 'unfined' when the yeast drops naturally, sometimes leaving a 'haze' to the beer which is quite

natural and not a fault.

Although traditionally the cask is placed horizontally and the beer



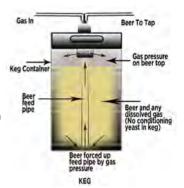
poured or drawn from the tap, some landlords use a widget that floats on top of the beer with the cask stored upright. This means the beer is always drawn from the top and so avoids drawing any yeast sediment into the feed -assuming, of course, that the cask has been allowed to settle in the cellar. As the beer is drawn out, air is drawn in either through a porous spile placed in the shive or, if the cask is vertical, through a breather tube at the top.

There is a device called a 'cask breather' that feeds carbon dioxide (CO2) at low pressure to replace the beer drawn out. This is instead of letting the cask breathe through the spile/breather but does not pressurise the cask at all. Some drinkers don't approve but they are now recognised by CAMRA.

The Keg

This is the container that most of the major commercial beers come in if you are drinking cold, 'gassy' beers and lagers. There is no yeast in the keg and the beer is pressured from a gas bottle (usually CO2) in order to get it up from the cellar to the tap, and usually feeds through a cooler to give what the adverts call 'cold beer'

However, a lot of 'Craft' beers are also served from a keg although the beer is not 'conditioned' in the keg. A sensible landlord will use minimum gas to drive the beer to the tap so you get beer that is still a little 'fizzy' but not too gassy.



The KeyKeg

Although still difficult to recycle due to its construction, plans are afoot

by the manufacturers to build a plant to specifically recycle KeyKegs which will make them far more envi-

Outer
Container

Beer To Tap

Gas surrounding inner bag has pushed all the beer out from the top leaving any yeast/ sediment in the bottom of the bag inner non-porous bag

Yeast/Sediment (if any)

EMPTY KEYKEG

ronmentally friendly in future.

The KevKeg consists of an outer, plastic container with an inner nonporous bag that contains the beer. Pressurised gas or air is fed into the gap between the outer and inner containers and the beer is forced out of the feed at the top to the tap. The gas never touches the beer! The beer in the container can contain active yeast but might not. Because the beer exits



via the top of the container and any yeast/sediment falls to the

bottom, there is no chance of it being drawn into the feed. That does not mean to say that the beer will not have a 'haze' as a lot of 'Craft' beers are naturally hazy, particularly wheat beers and this is not a fault. Beer from KeyKegs can run through a line-cooler so the beer can be served at whatever temperature the landlord chooses, although it is usually a bit cooler than cask ale 'cellar' temperature (normally around 10 to 12 degrees C)

Hopefully, this helps you understand how your beer gets from the Brewer to your glass. As for what the Brewer puts into the container....well, that is an entirely different matter!

Pub and club of the year

Always a close-run competition, the Durham CAMRA Pub and Club of the year awards can now be announced. We added a new category of City Pub, to allow some differentiation between Durham, our only city and home to many pubs, and towns like Chester le Street, Bishop Auckland, and Consett. Here we go, then:

- City Pub of the Year: The Victoria, Durham, runnerup The Station House, Durham
- Town Pub of the Year: The Grey Horse, Consett, runner-up The Butchers Arms, Chester le Street
- Country Pub of the Year; The Three Horseshoes,
 Leamside, runner-up The Surtees Arms, Ferryhill Station
- Club of the Year: Tanfield Lea WMC, runner-up
 Durham City Rugby Club
- Country Cider Pub of the Year: The **Black Bull**, Froster-ley, runner-up **The Black Lion**, Wolsingham
- City Cider Pub of the Year: The Station House,
 Durham, runner-up, The Head of Steam, Durham







A nice Scotch, please

As part of the celebrations to mark their tenth anniversary at the Scotch Arms,



Neil Rhymes of Admiral Taverns presents a bottle of bubbly and certificate of appreciation to Louise and Graham to mark their decade at the Scotch Arms

Blackhill, licensees Louise
Jewers and Graham Ford
undertook a refurbishment
of the pub. CAMRA
Durham visited recently,
and found a bright and
busy local with a proper
community feel—and two
dartboards to complement
the four real ales, which
were Black Sheep Ram
Tackle (Six Nations being
underway), Wainwrights,

Sharp's Atlantic, and Big Lamp Lamplight, which Graham had a hand in developing the recipe for. As well as the darts and dominos, they have a pool team, and their football team recently won the CM Flooring Consett & District League. Division One. A proper pub.

A fond farewell....

To Ian Richardson, who left the **Joiners Arms** at **Hunwick** 48 years to the day after his dad took the place on—February 15th, 1971.

While this does mean the end of Elvis behind the bar, this proper village pub won't be changing, as incoming licensees Alister and Katanya Ruddick intend to keep things just as they are.

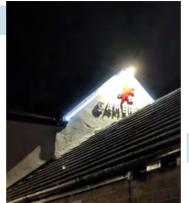
This means a continuation of Monday cheese nights, good food, and of course, good ale.



Picture Quiz

can you name these local hostelries?







4







7





9



10

Answers inside back page



A Grand Day Out

When nominations for **Pub** and **Club** of the **Year** are collated, there's still a bit of work to do, as it would be rude not to check out the pubs and clubs in the various categories. It's also a great excuse to have a look at pubs we don't get to as often as we'd like. With that in mind, we hired a bus and had a look towards the top left of the county. As there were pick-ups in Bishop Auckland and Durham, there was an excuse to wet our whistles at **Caps Off** or the **Water House** before we set off, depending on where you were getting on.



At the **Grey Horse**, Consett, there was the usual range of their own ales, including the recent addition Last Tap, plus



four guests including Tyne Bank Northern Porter, so that was a very pleasant hour. Many thanks to Sandra and Dave for the nibbles, and brewer Rufus for the Consett Stout.



On to the **Scotch Arms** at Blackhill, where the four ales included Big Lamp's Lamplight, the recipe for which the landlord

had a hand in developing. Let's just say he did a good job.

Next up was **Tanfield Lea Club**, where the Fuller's Off Piste was partnered with Dark Knight from High Octane of Pelton—a new brewery! A nice, full -bodied dark ale we'll be happy to see more of. Several games of pool later, we were off to the **Butchers Arms** in Chester le Street, where there

was a great range of beers, chiefly from the Marston's stable.



The **Country Club** at Chilton Moor was our next stop, where we sampled Taylor's Landlord and Saints Row's Even Drop, and had a bite to eat. Man can not live on beer alone, apparently.

Over the A1M we went, to the **Three Horse Shoes** at Leamside, where their range of Working Hand ales were joined by several guests. An impromptu tour of the adjacent brewery was too good to miss, so we listened as brewer Mark Booth explained how he makes the magic happen. Some of that magic had produced an experimental and formidable 9% special, as yet without a name—we suggested a few.



From there it was home time, or rather have a last one when the bus dropped us off—I ended the day with a nice pint of Abbot in the **Green Tree**, Bishop Auckland, about one hundred yards from where the



day had started. I suspect those who alighted in Durham did something similar.











CAMRA members get discount here....

- Italian Farmhouse, 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.
- 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.
- Chilton Country Pub & Hotel, Fencehouses: 15% off real ale and food for CAMRA card carrying members
- The Woodman, Durham: 10% off a pint of real ale for CAMRA card carrying members
- Green Tree, Bishop Auckland: 10p off pint, 5p off half cask ale on production of valid CAMRA membership card
- Durham Brewery, Bowburn: 10% discount for CAMRA members in their brewery shop on production of card
- Head of Steam, Durham: 20p off a pint of cask ale for card carrying CAMRA members
- Church Mouse, Chester Moor: 20p off pint of cask ale to card carrying CAMRA members
- Merry Monk, Bishop Auckland: 25p off pint of cask ale to CAMRA card carrying members—and there's a loyalty card
- Bay Horse, Bishop Auckland: 20p off per pint cask ale to card carrying CAMRA members
- Langley Park, Langley Park 20p off a pint of cask ale to card carrying CAMRA members
- Three Bridges, Durham 10% discount on cask ale for CAMRA members
- The Waiting Room, Durham 5% discount on cask ales (not keg) on production of valid CAMRA membership card
- Miners Arms, Medomsley, 20p a pint on production of valid CAMRA membership card PLUS Mon-Fri and Sunday, 10% off food
- Packhorse, Burnopfield, 10% off real ale on production of valid CAMRA card
- Grey Horse, Consett, 10p a pint on production of valid CAMRA card

Please let us know if you find anywhere else being nice to us, as we might have missed some



Awards around the North East

Surprisingly, it's not just Durham CAMRA which awards Pub and Club of the Year. Here are the pubs and clubs that have been chosen by the other branches in the region:

Tyneside and Northumberland

Tyneside - Dog & Rabbit, Whitley Bay

Northumberland - The Office, Morpeth

Tyneside Club - Tynemouth & District Working Men's Club & Institute

Northumberland Club - Haltwhistle Comrades.

Cider Pubs - Free Trade Byker, The Boathouse Wylam, and The Curfew Berwick

Sunderland and South Tyneside

Pub - Ship Isis, Sunderland

Club - Mid Boldon Club

South Tyneside Cider Pub - Marine, South Shields

Sunderland Cider Pub - The Avenue, Roker

Cleveland

The Golden Smog, Stockton

Darlington

Pub—The Orb, Darlington

Club—Darlington Snooker Club

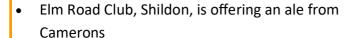








The Good—Real Ale now available, and other nice things





- The Smith's Arms at Brecon Hill now has real cider, making it seven ales and one cider
- The Grey Horse at Consett now has real cider
- The recently opened Village Tavern in Coxhoe (formerly the Red Lion) is serving a real ale.
- Real returns to the Olive Grove, Spennymoor
- Snooks Snooker club, Lumley



The Bad—real ale removed

Station Hotel, Bishop Auckland



The Ugly-closures & stuff

- The Falcon at Hilda Park Chester le Street, is threatened with demolition
- Fuller's I know, it's London, but it's a brewery—have sold their drinks business to Asahi of Japan, who own Peroni and Grolsch. The company said the £250m deal would preserve the Griffin Brewery in Chiswick, west London, where they've been brewing since 1654. Fuller's will now focus on its hotels and pubs business, which generates most of its profits. They the deal - which also includes cider and soft drinks

brand Cornish Orchards and craft cask brewer Dark Star - was due to "structural changes to the beer industry".

nid-sized brewer, the company said it was being

As a mid-sized brewer, the company said it was being squeezed between the global brewers and the 2,000 smaller brewers across the UK. Let's see how that pans out, eh?



Visitors to **Seaham** in the past have been confronted by an array of closed, derelict and burned-out pubs such as the Golden Lion and the Duke of Seaham, amongst others, which didn't create a great initial impression. Others such as

the Mill and the Engineers have been converted to restaurants. Visitors looking for real ale were mostly only given the choice of the chain **Hat & Feathers** and **Crow's Nest** pubs, with only **Dempsey's** on North Terrace bravely flying the flag for cask beer as an independent.

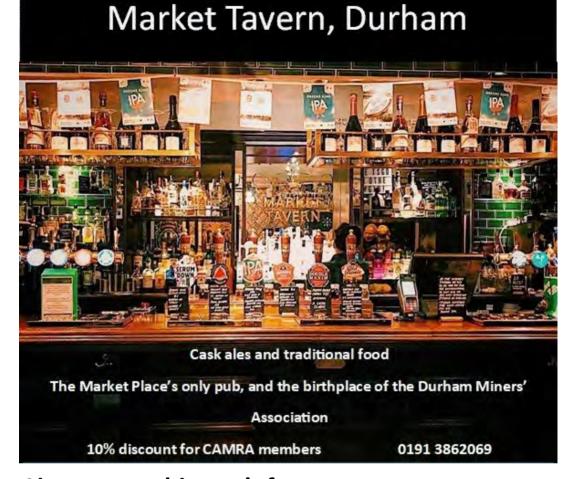
But with the improvements to the Marina and the fantastic Tommy World War 1 memorial statue things seem to be looking up. Bars, cafes, and bistros have joined **Dempsey's** on the terrace along with the ice cream parlour and fish and chips outlets - but unfortunately no more real ale.

Last year, however, the **Coalhouse** micropub opened in Church Street and quickly proved there is a demand for quality beer and traditional pubs in the town. We now learn that a second micropub is set to open in the Spring at the other end of Church Street this time called the **Coal Face**. Next door to that has also applied for a drinking licence but it's not clear what type of bar this will be at this stage.

News then appeared on Facebook that the long-time closed **Inn Between** is hoping to reopen after a refurbishment and information was being sought from locals as to what they would like to see.

The Oddfellows Arms closed at the end of last year but is due to reopen in March and the Mallard has now been closed for a refurbishment. Whether these will offer beer remains to be seen.

The three eyesore pubs still remain but the Lord Byron has been demolished and there even seem to be work in progress on the prominent site of the former Harbour View Hotel on the front which also was destroyed by fire. So things are definitely getting better.



Licensees—this one's for you whatpub has a section

where licensees can update information on their pub. Simply open Whatpub and click the *licensee login* button on the first screen - you'll get the screen enabling you to claim the pub and then you get a *what's on* tab on which you can

edit yourself for forthcoming events or regular 'quiz on Tuesday, karaoke on Friday' listings without going to CAMRA Durham.

We'd love you to take advantage of this facility, as it means information can be updated by those in the know.

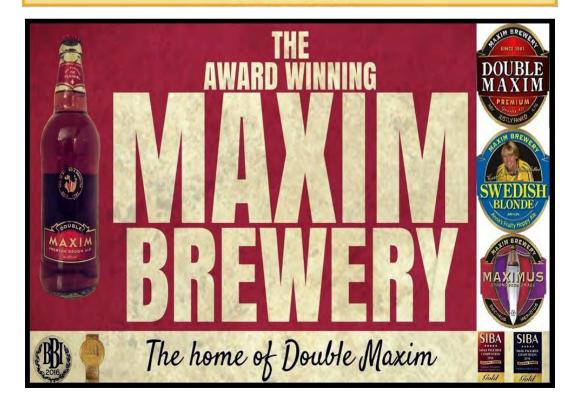
Happy Days!



The Stapylton Arms, Hawthorn



Village Green, Hawthorn, Seaham SR7 8SD 0191 5270778



Darlington CAMRA'S Beer Festival

21st - 23rd March 2019

AT VOODOO CAFE

Over 30 CASKS OF REAL ALE 5 CIDERS/PERRYS

THURS 21ST MARCH 7PM -11PM NON MEMBERS £3 CAMRA MEMBERS FREE

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Collinson's Travels—so you don't have to!

As well as spreading the word in Iceland recently, chairman John Collinson popped over to Belfast to check out the Belfast CAMRA Pub of the Year—**The Crown**. The freehold is owned by the National Trust, and leased to Nicholson's (Mitchell and Butler's). Bearing more that a passing



resemblance to Durham's Victoria, with an impressive back bar, they were specialising in IPAs when John called. There's always Mourne Mountains Mourne Gold and St Austell Nicholson's Pale Ale and four changing beers from all over the UK and Northern Ireland.

Some years ago the mosaic-tiled floor, yellow, red and gold painted ceiling, bro-

caded walls, granite-topped bar, snugs and woodwork were all restored to their former beauty. A masterpiece of pub architecture and a real ale heaven, and John reckons it's well worth the trip, so next time you're in Belfast, give it a try.



Prize at stake! Any Durham Branch member us-

Durham Branch member using Whatpub to score their beer in a Durham Branch pub before the next issue of



Durham Drinker will be entered into a free draw for a beery prize

Remember:

- **0.** No cask ale available.
- **1.** Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment.
- **2.** Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub.
- **3.** Good. Good beer in good form. You may cancel plans to move to the next pub.
- **4.** Very Good. Excellent beer in excellent condition.
- **5.** Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely. **data.beerscoring.org.uk.**

YE OLD ELM TREE



- Regular beer festivals
- Follow us on Facebook
- Dogs welcome



- Six Cask Ales
- Two Craft Kegs
- Real Cider
- Real Food
- Real Fire



Ye Old Elm Tree

12 Crossgate

Durham City

DH1 4PS





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 Jan 2018. Under 26 concessionary rates available. Please visit camra.org.uk/membership-rates







THERE ARE STILL SOME FIRES BURNING BRIGHT IN CONSETT

THE GREY HORSE HOME OF CONSETT ALE WORKS

115 Sherburn Terrace, Consett, Co. Durham, DH8 6NE. Telephone: 01207 591 540 www.consettaleworks.co.uk



The Answers Bit...

Picture Quiz. 1 = Daleside, Croxdale 2 = Duke of York, Fir Tree 3 = Eden Arms, West Auckland 4 = Frog and Ferret, Spennymoor 5= Horse Shoe, Crook 6= Scotch Arms, Blackhill 7= Stanley Jefferson, Bishop Auckland 8= Joiners Arms, Hunwick 9= Pollards, Bishop Auckland 10 = Shakespeare, Durham

Grand Autumn Quiz.

1. Michael Morpurgo, 2. Woodwind, 3. Ray Lonsdale, 4. Sidney Poitier, 5. Beef Wellington, 6. Abel Tasman, 7. The Femur, 8. 18, 9. Dame Judi Dench ("Shakespeare in Love"), 10. "Video Killed the Radio Star" by Buggles



OPEN 7 DAYS A WEEK



BEER FESTIVAL: 13TH-17TH MARCH CIDER FESTIVAL: 10TH-16TH JUNE

REAL ALE / FINE & CRAFT CIDER / GUEST GINS / CRAFT BOTTLES & CANS / WINE / SINGLE MALTS / ROCKING CHAIRS

MON-THUR: 4PM-10.3OPM / FRI-SAT: 12PM-11PM / SUN: 2PM-10.3OPM

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