



Issue 135

Winter 2019

*Free! Please
take one*

CAMPAIGN
FOR
REAL ALE

Durham Drinker

Inside:

- *Regional Pub of the Year and Club of the Year presentations—p4 & 25*
- *Pub news from across the County—p 14-17*
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Leave the Half Moon alone!



Hello and welcome to issue 135 of Durham Drinker. Since our last issue, we've tied up (almost all of) the loose ends from the Durham Beer Festival—and a big thank-you from CAMRA Durham and Willow Burn Hospice for your generous contributions during the event. We've begun planning for the 2020 festival, so put a note in your diary for the usual weekend—exact dates will be confirmed shortly. We've had the usual round of pubs installing real ale, and some taking it out, while another new pub has opened, this time **Fram Ferment** at Framwellgate Moor.

We've lost the Stables Brewery, and gained the **South Causey** brewery, which is currently servicing just the pub of that name, although we did have one of their first brews at the beer festival. **Black Storm** brewery of Whitley Bay have not only taken over Black Hill brewery at Pelton, they've reopened the **Woodman** on Gilesgate in Durham as well—give it a try and help to keep it going.

CAMRA Durham, the parish council, and other individuals successfully objected to the proposed removal of the **Half Moon** sign at the pub of that name in Durham, and has raised objections to proposed interior changes. Have your say by visiting the online planning application.

Just before going to press, an licence to begin brewing at a new location in the county was approved, so watch our regular email news for more details as and when they become available.

As it's the season of Christmas Ales, with all the weird and wonderful names they bring, get out and enjoy them. Our message at all times of year regarding pubs: **use them or lose them.**

Cheers, Paul Dobson

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- *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. City Pub of the Year 2019. North East Regional Pub of the Year runner-up 2018

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The Half Moon Inn

New Elvet, Durham City, DH1 3AQ

**Amazon Prime installed
for December Premier
League fixtures!**



Diary Dates:

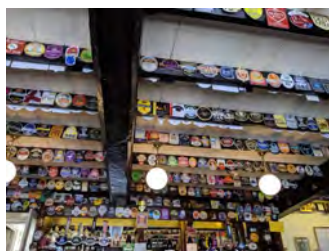
- Friday December 13th, 19:30 branch meeting, Chester le Street Masonic Lodge. Plus a wander round a few local hostels
- Tuesday January 9th, 19:30 Branch Meeting, the Station House, Durham
- Saturday January 18th, pub surveying trip—contact pub-sofficer@camradurham.org.uk for details.
- February 4-8th Great British Winter Beer Festival, New Bingley Hall, Birmingham
- Wednesday February 12th, 19:30 Branch Meeting, The Travellers Rest, Crook
- April 3rd-5th CAMRA National AGM and members weekend, York.



CAMPAIGN
FOR
REAL ALE



Durham Drinker



Nearly but not quite...

Regional Pub of the Year for the North East, the **Grey Horse** at Consett, didn't triumph in the national awards, but getting as far as they did was no mean achievement. Celebrations were augmented by the unveiling of a new sign, the work of local artist Bob Olley, during the October's presentation of the regional award.



Many thanks to Bill Wilkinson for the photos

Joining in the fun were the artist himself, Jeff and Lynn Hind of Consett Ale-works, CAMRA North East regional director David Brazier, , and numerous CAMRA Durham folks as well as Grey Horse regulars. Here's to next year.....



Dave Wilkinson, Jeff Hind ,
Bob Olley, Sandra Wil-
kinson, and Lynn Hind



Regional Director David Brazier presents the award to
landlady Sandra



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~ **TO THE WORKERS** ~

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Consett Ale Works: John Collinson

Hill Island: David Thornborrow

Yard of Ale: Arthur Corner

Weard'Ale: Paul Dobson

Working Hand: Peter Lawson

S43: Peter Jones

Castle Eden: Arthur Corner

McColl's: Vacant

Hopper House Farm: Peter Jones

South Causey pending

Black Storm pending



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tive advertising rates.***

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year's worth (4 issues)***

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February: big Lamp Brewery Tap Takeover

March: JDW Real Ale Festival

April: Naylor's brewery Tap Takeover (West Yorkshire)

May: Customer choice tap Takeover + race to the bottom of the barrel to reveal best seller

June: Camerons' Brewery Tap Takeover

July: Firebrick Brewery,
Blaydon on Tyne (REVISIT)

August: Real ale festival

September: York brewery tap takeover (revisit)

October: Naylor's brewery Tap Takeover (West Yorkshire)

November: Customer Choice tap Takeover

December: Saltaire brewery tap takeover

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RA Official **AGM and Mem-**

bers' Weekend 2020 is hap-

pening just down the road in York

from April 3rd to 5th. Registration

and info can be found at [https://](https://www.camra.org.uk/beer-festivals-events/members-weekend/)

[www.camra.org.uk/beer-festivals-](https://www.camra.org.uk/beer-festivals-events/members-weekend/)

[events/members-weekend/](https://www.camra.org.uk/beer-festivals-events/members-weekend/) ... and if

you feel like standing for the Nation-

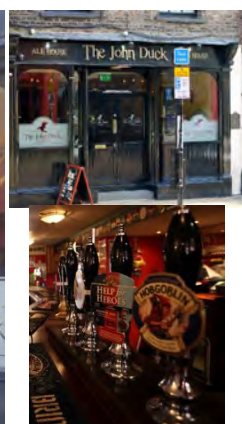
al Exec visit [https://](https://www.camra.org.uk/beer-festivals-events/agm-info/)

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[events/agm info/](https://www.camra.org.uk/beer-festivals-events/agm-info/) ...

York 2020

In other news, there are plans to renovate the **John Duck** on Claypath, and members can view them - have a look and see what you think. You are encouraged to either respond via the CAMRA Committee or directly. Plans can be seen here <https://publicaccess.durham.gov.uk/online-applications/simpleSearchResults.do?action=firstPage>.



From Cask to Glass

I expect that many of you have visited a brewery, and are well informed as to the brewing process... but what happens when the casks leave the conditioning racks and make their way to the pub of your choice? How many of you have asked to have a look at your pub's cellar? If you have, did you really understand what you saw? I'm going to try to explain what happens to the beer between it being put onto the dray (or into the Ford Transit) and being poured into your glass.



Leaving the Brewery Two types of real ale leave the brewery. Most often, the beer is straight from the fermenting vessel via a coarse filter so that the beer contains some yeast and fermentable matter to keep it alive. Finings, either natural from fish swim bladders, or artificial, are added at this point to help clear the beer by sticking to the sediment particles, making them heavier, and therefore dropping them to the bottom of the cask. Some publicans and festival organisers may want to serve the beer directly it arrives and order it as "Bright". This is passed through a much finer filter and sometimes a centrifuge, so that it is clear when first served. The downside is that bright beer is less "alive" and therefore does not last as long.

Dry Hopping After the fermentation, more hops can be added to the beer to enhance the hop flavour. This is usually done at the brewery but in the past hops were added by the publican in the cellar before an extended period of settling.

What's in the barrel? The contents of the cask, after a few undisturbed days, separate out into three layers. At the bottom is a layer of yeast and fermentable matter, sediment, and finings which, in time, forms an almost solid layer, but still retains enough fermentable material to keep the beer alive. Above that is the clear beer and above that is a layer of naturally produced Carbon Dioxide (CO₂) which, as it is heavier than air, keeps the surface of the beer from the air drawn into the cask when serving.

Ladder and parbuckle Once at the pub, the delivery methods are steeped in history. Most large pubs have a cellar – a cool place to keep beer at its optimum temperature before serving. Getting casks into the cellar is done in several ways - the casks can just be dropped onto a sandbag in the cellar through a hatch in the floor of the pub or street, to systems of ropes (a parbuckle) down a slope or "Brewer's Slide" – or just rolled down. The slide often included a ladder for the drayman with curved treads to accommodate the bulge of wooden barrels. Those of an age may well remember maths problems concerning the parbuckle and how many foot-pounds and how much rope would be needed toanyway, the original wooden or metal trapdoors in the pavement are becoming rarer as the smaller firkins are easier to carry into a pub through the front or

back door and trapdoors provide a field day for Health and Safety inspectors. Many high streets still have these as reminders of where pubs used to be.

The cellar The advent of micropubs with cool rooms and cooling jackets has shown that cellars are not always necessary. With all of the various cellar equivalents, the bottom line is that the beer should be in a cool place and should not be disturbed as it settles. In big pubs, the casks are often laid on wooden racks on the floor with fixed and adjustable wedges to tilt the cask to an optimum position to allow for a maximum amount of beer to be drawn without disturbing the sediment. This also minimizes the number of trips to the cellar to get that last pint out. The various racks for holding the casks are called “stillage”



Clever engineers have invented automatic or self-tilting stillages which allow the cask to be gradually tilted forward as the beer is drawn off. I've seen one of these made from two wooden frames, hinged at the front, and an old car suspension leaf spring holding up the rear of the top frame. The barrel is placed on the top frame bending the spring with its weight. As beer is drawn off, the weight lessens, the spring straightens, and the cask is tilted. Of course, engineers are never happy with the first example and have been making ever more complicated versions ever since.

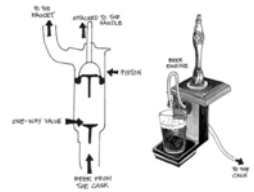


The cask For the purposes of this article, I'll concentrate on the aluminium or polypropylene firkin which you will all have seen and possibly tripped over from time to time. This is the standard now and holds nine gallons or 72 pints of beer. Each cask has two holes, the tap hole or keystone at the front end, and the spile hole or shive on the top. The holes in the cask are sealed by plastic (originally wooden) bungs which can be cleanly broken when the spile or tap are hammered in.

Preparation Once the cask is on the stillage, the pressure in the cask can be released. It is impossible to know how much pressure has built up in the cask, so broaching the cask for the first time can be an entertaining event, especially when the cask is visible to a full bar—and great fun at the Durham Beer Festival in the days of the high stillages, with Felinfoel Double Dragon in 1982 beer-soaked memory. A soft spile is hammered into the shive and, as it is made from a coarse-grained wood, the CO₂ produced by the still-fermenting beer can escape through it. In place of the soft spile, some publicans use a hollow tube with a pipe attached to direct anything that emerges into a bucket instead of it redecorating the ceiling. Once the pressure has been released, the soft spile is replaced with a hard spile and the cask is left for a few days. The hard spile is made of a finer-grained wood and does not allow air to pass into the cask. Shortly before

the cask is needed, the spile is loosened and a tap is hammered into the keystone after which the spile is replaced and the cask left to settle for a while. In recent years, more engineering magic has allowed casks to be stored “on end” thanks to a clever way of using the keystone to accommodate both a spile equivalent and the pipe to draw the beer out, thus saving space. Ask for a peep behind the bar at the Durham Beer Festival if you don’t believe me.

When the cask is ready for use, the hard spile is replaced with a soft spile, which allows air to gradually enter the cask as beer is drawn off. Remember that the beer is still alive and generating CO₂ so the air will float on top of the CO₂ layer.



Dispensing the Beer The simplest form of dispense is directly from the barrel using one of the only free sources of energy – gravity. You will usually see this at Beer Festivals and in micropubs. Hold glass under tap, turn tap on until the glass is full—job done.

The Handles on the Bar The traditional Beer Engine (hand-pump) uses another free source of energy – Atmospheric Pressure. Pulling the handle creates a partial vacuum in the cylinder and atmospheric pressure seeks to fill the vacuum with beer which then enters your glass. So, when you go out for a beer on a hot summer day when the air pressure is high, your beer will be served very slightly quicker and with minimally less effort from the bar staff -discuss, using both sides of the beer mat.

Various forms of electric pump were in use during the 70s and 80s – remember the “diaphragm”, popular in Vaux pubs and seen at the Fir Tree at Cornsay Colliery? Basically, it’s a horizontal glass cylinder with the piston moving from side to side, dispensing a measured half pint when you move the lever across.

The sparkler Depending on where you hail from, or which pub you’re drinking in, the Sparkler (cowie, sprinkler, thingy, etc.) is either “The best thing since sliced Hovis”, or the “Work of the Devil”. It is basically a very small watering can rose fitted to the nozzle of the beer engine to produce a “creamy” head on the beer, and can be tightened or slackened to suit, and come in different colours to denote the size of the holes. It also makes it appreciably harder to pull the handle and is the bane of some bar staff’s life. As we in the North East tend to go for a pint with a head, unlike our South Eastern friends who prefer little or no head, it can depend on where you are, or what beer is being served, as to what, if any, sprinkler is used. Some folks were known to carry one in their pocket, just in case they visited a pub that didn't use them. Honest, and I’ve still got it.

Many thanks to Peter Chamberlain of Ashford, Folkstone, & Romney Marsh CAMRA, who basically wrote this article for their magazine Marsh Mash.



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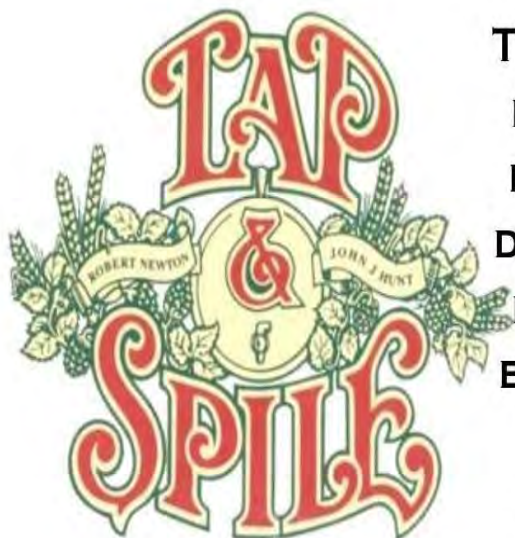
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FRAMWELLGATE MOOR, DURHAM

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Pub News

We're giving "the good, the bad, and the ugly" a rest this month, as there's a lot to write about. So here we go, for one issue only (perhaps – it depends on how much happens in the next three months...) pub news in story form. In the early days of Durham Drinker, we called this bit "Ins and Outs among the Inns"

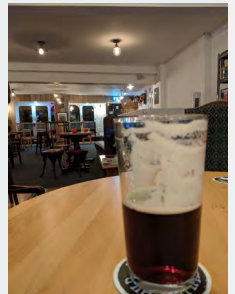
Good news in Durham city is the reopening of the **Woodman** on Gilesgate, with **Black Storm Brewery** taking at least tempo-



rary charge. They are offering three cask beers from their own brewery, which is a welcome new addition to the Durham city beer list. We hope members will support them in a pub that would be awful to lose. The City of Durham Parish Council is doing its bit and has applied for it to be registered as an Asset of Community Value, which the branch has supported, so please get along and help to make the pub a success and remain part of the city pub scene.



Also in Durham, the **Holy Grail** on Crossgate is now offering two cask beers alongside its wide range of keg, canned, and bottled products. It started with Titanic Plum Porter and Fyne Ales Jarl, so that can't be bad, and it featured a Tap Takeover by Durham Brewery during the recent Lumiere Festival.



A number of outlets have opened in the new Riverwalk complex with alcohol licenses but sadly there is no sign of any cask beer in any of them. Durham Distillery, who were to open their gin visitor centre, have decided to instead open in the High Street in the centre of Durham in the new Year, citing delays at the Riverwalk as the reason for the change of location .

Plans have been submitted by Mitchells and Butlers for changes to both the interior and exterior of the **Half Moon** in the city. The branch expressed some reservations to the Planning Authorities to these proposals, and our reservations were warmly supported in this by the Durham City Parish Council. Our concerns were that the proposals detracted from the special character of the pub, and threatened to erode its individuality to the extent that it would become just another generic chain or theme pub. Included in the exterior changes was the removal of the hanging Half Moon sign, and some fairly inaccurate claims about history and facilities on the replacement flat board signs. This was picked up by the Northern Echo, and several other folk made comments on the proposals. Shortly before going to press, we discovered that new proposals were submitted regarding the frontage re-decoration which have allayed our fears - at least concerning the exterior. It is comforting to see developers taking notice of public comment and the planning system working. The Man in the Moon stays.



But, and it's a very big but, they have yet to make any changes to the interior proposals. The discussions regarding this more concerning interior work, which includes the removal of photographs of the Big Meeting and other local events and personalities, two of the televisions which attract so much custom for sporting events, and the handpumps in the back bar, and building a till into the back bar-top, are on-going, and CAMRA Durham will do its utmost to protect the style and character of this Durham city institution. If you feel strongly enough about this, you can find all the relevant documents at <https://publicaccess.durham.gov.uk> (DM/19/02966/FPA and DM/19/02967/LB) from where you can download the documents to trawl through at your leisure – but don't take too long, as the sooner comments and objections are made, the better. Basically, if it ain't broke, don't fix it.

Also in the city, the Big Jug has reopened but with no real ale at the moment.

On the edge of the city our friends at the Station House's second venture, **Fram Ferment**, will have opened by the time you read this. It is situated on Framwellgate Moor High Street, just along from the **Tap & Spile**, and features cask as well as keg beers.



The **Happy Wanderer**, also at Framwellgate Moor, has been closed and metal shutters fitted to the doors and windows – it didn't serve real ale, but it's a sad state of affairs nonetheless.



Up the dale at Stanhope, the **Bonny Moor Hen** has changed hands, but without any effect on the availability of real ale.

The **Travellers Rest** in Crook has, after a long and sometimes frustrating battle, had a second handpump installed, allowing them to stock a second real ale.



The Times in Dalton-le-Dale has closed its doors, and planning permission has been submitted to convert the closed Old Fleece in Bishop Middleham into residential accommodation.

In Spennymoor the imposing and long-time closed North Eastern has received planning permission to convert it to a number of "supported living" units.

Real ale has been introduced to the **Old England** in Great Lumley, but down the road in Snooks snooker club sadly it has been removed, and the nearby Floaters

Mill in Woodstone Village has also taken the real ale out.



The **Manor House** in Ferryhill has reintroduced cask beer - great news in a town that is otherwise a real ale desert.

The **Falcon** in Chester-le-Street (no real ale) has closed, but there is a small community group trying to raise support for its reopening and the owners are offering preferential terms. It has been registered as an Asset of Community Value.



Old Shildon Club - in Shildon, of course—has removed its real ale, leaving **Elm Road Club** as the only source of real ale in town, although the success of the recent **Chuffed to Bits** beer festival at the Railway Institute proved that there is most definitely a demand for a drop of the proper stuff in the home of the railways.

S43 brewery has sold the New Plough in Mountsett near Burnopfield and that has reopened as a refurbished 'gastropub' called the **Owl & Otter**. It is believed that it is selling cask beer but we haven't had a chance to survey it yet. If you're passing, please pop in and see.

The **Black Horse** in Tudhoe is advertising Old Speckled Hen but again we haven't had the opportunity to get across to check if its cask and not keg. Again, if you're passing, please pop in and see.



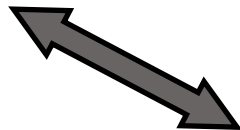
If any of you have information on our pubs, please let us know - the easiest way is to use 'Submit Updates' in Whatpub. It's difficult keeping on top of developments without your help, so use that as a great excuse to pop out for a pint.



Grand winter Quiz

- 1 - By area, which is the largest continent on the planet?
 - 2 - Cyprus is an island in which sea?
 - 3 -The K2 mountain of Pakistan is situated in which mountain range?
 - 4 -'Heroes of the sea, noble people' is the first line of which European country's national anthem?
 - 5 -In which year did the Titanic sink during its maiden voyage?
 - 6 -In the US it's known as an 'alligator pear', what's it known as in the UK?
 - 7 -Which Roald Dahl book begins 'These two very old people are the father and mother of Mr Bucket'?
 - 8 -Rosencrantz and Guildenstern Are Dead, Jumpers and The Invention of Love are all plays by which Czech-born British playwright?
 - 9 -The Peverell brothers and Peter Pettigrew feature in which series of books?
 - 10 -Which 'M' is Britain's leading hospital specialising in eye injuries?
-

- 11 - The Bonny Moor Hen, Stanhope
- 12 - The Tap & Spile, Framwellgate Moor
- 13 -The Copper Mine, High Job's Hill
- 14 -The Green Tree, Bishop Auckland
- 15 -The Corner House, Sedgfield
- 16 -The Pickled Parson, Sedgfield
- 17 -The Impeccable Pig, Sedgfield



What were these pubs formerly known as?



WEIRD, WONDROUS & HISTORIC PUBS OF THE UNITED KINGDOM

MIKEY G. SWANN



We all love a good book, and if it happens to be about beer and/or pubs, that's even better—which brings me nicely to ***Weird, Wondrous & Historic Pubs of the United Kingdom***.

Written by Mikey Swann of Filey, and over ten years in the making, it's basically a love story, with the author having visited all of the pubs described within its pages. In his wanderings across England, Scotland, Wales, and Northern Ireland, Mikey discovered just what makes the pubs of the UK so unique and special.

As with all books about pubs, it's a great excuse to look and say "I've been there" and an even better

excuse to say "That one sounds good, I'm going there." From standing in a pub that is four feet lower on one side than the other, through taking in the spectacular views from the highest inn in the country, to having a drink in the very same room where the discovery of DNA was first announced, this guide will take you on a journey around the United Kingdom that will stay with you long after you have finished reading it.

Published on Amazon in both paperback and Kindle versions, it contains a foreword from Wold Top brewery, and there's an associated Facebook page which the author will keep updated with more facts and photos from the pubs that he's visited.

<https://www.amazon.co.uk/Weird-Wondrous-Historic-United-Kingdom-ebook/dp/B07XQJD9V6/>

Gan on, you know you want to—and it's nearly Christmas!

A Big “Thank you”

Over the four days of this year’s **Durham Beer Festival**, customers were persuaded, cajoled, and any other applicable verb, to donate spare beer tokens and cash to

CAMRA Durham’s chosen charity, the Willow Burn Hospice, located near Lanchester. The final amount raised at the festival, held at Durham City Rugby Club’s Hollow Drift club house, was an impressive £767.



We had a festival feedback meeting cum social at the Victoria in the city, our 2019 City Pub of the Year, to which we invited to Paul Jackson, who chairs the Willow Burn Hospice Board on behalf of the overseeing body, the Derwentside Hospice Care Foundation. That gave us the chance to hand over one of those big charity cheques to Paul, and also for CAMRA Durham treasurer (and chief persuader at the festival) Sean Quilty to show the rest of us up by getting all smart for the presentation.



Left to right—Paul Dobson, CAMRA Durham chair, Paul Jackson of Willow Burn, CAMRA Durham Technical Officer Nick Young, and CAMRA Durham Treasurer Sean Quilty

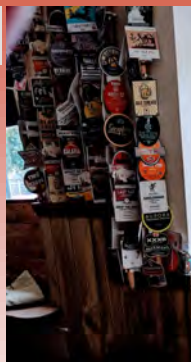
Picture Quiz

can you name these local hostelries?

1



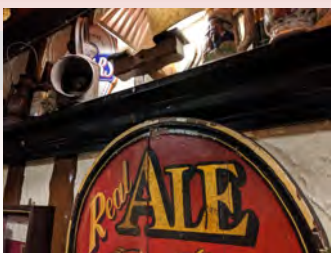
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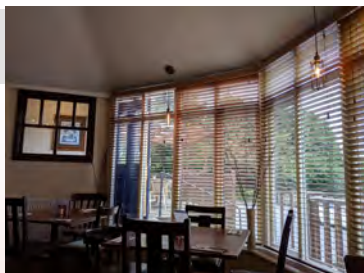
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6



7



8



10



11



9



12



Answers inside back page

CAMRA members get discount here....

- Italian Farmhouse, Coxhoe: 20p off a pint of S43 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: CAMRA Vouchers
- Chilton Country Pub & Hotel, Fencehouses: 15% off real ale and food 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
- 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, CAMRA vouchers
- The Waiting Room, Durham 5% discount on cask ales (not keg) on production of valid CAMRA membership card
- Packhorse, Burnopfield, 10% off real ale on production of valid CAMRA card
- Grey Horse, Consett, 10p a pint on production of valid CAMRA card
- Whitehills, Chester le Street, CAMRA vouchers
- Sticky Wicket, Riverside cricket ground, 10% off cask ales, but not on County matchdays

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



A graphic featuring a bright white spotlight beam shining from the top left corner onto a dark blue background. The beam tapers as it moves towards the center, where the title text is located.

Spotlight on Spennymoor

Perhaps not traditionally thought of as a mecca for lovers of real ale, Spennymoor actually offers a very good choice of ales for those who fancy a short wander. Unlike issue 134's featured town, Wolsingham, Spennymoor doesn't have the really old residential buildings of its

Weardale counterpart, but there are more than enough pubs to keep you occupied.

If travelling by bus, which is always the best idea if you're having a bevvie or two, the town's well served with options – from Durham or Bishop Auckland there's the number 6 (Arriva) and (X)21 (Go Ahead Northern) to get you there and back. Alight in the town centre, and first on your list for this little tour is the **Penny Gill**. (11am—11pm) Featuring beers from Cross Bay, a rare offering in our county, and including Woz's ale in memory of late former landlord Warren "Woz"



Myers, this two-roomed town pub is big on rock music, which is reflected in the décor and the regular live bands. Prices are very competitive, which may well be a result of its location – straight over the road from the **Grand Electric Hall** (8am—midnight) This Wetherspoon conversion of a former bingo hall and cinema (hence the name) reflects its history with Hollywood themed décor, and offers the usual Spoons facilities and up to eight ales, often including some from Daleside. Its cider range saw it as a runner-up in CAM-



RA Durham's 2019 Cider Pub of the Year competition, and it might be a sensible place to have a bite to eat.

A short stroll towards Durham Road along King Street brings you to the **Moors Tavern** (4pm—11pm) After a brief period of closure when named the Salvin Arms, it reopened in 2015 heavily focused on Spennymoor Town football club, who live just round the corner, and it's basically their clubhouse. Up to three real ales are on sale here amongst the football décor, and needless to say it can get a tad busy before and after games.





Over the street is **Spennymoor Catholic Club** (7:30pm—11pm) which offers one regularly changing ale, before a walk away from the town centre takes you to the **Frog and Ferret** (noon—11pm) close to the large roundabout on the bypass. This long-standing real ale outlet has had a bit of a remodelling recently, with the island bar being moved to the side of the single room, and you'll find up to six

ales, with regular favourites from Hadrian Border and Consett.

While you're in this part of town, you might as well have a short toddle along Merrington Lane to the **Winning Post** (11am—11pm), where you'll find a very reliable pint of Camerons Strongarm to round off your ramble, and the opportunity for more food. From here you can take the path under the bypass and thus back to the town centre



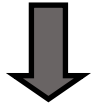
to complete your Spenny circuit, get on your bus, or start again. The choice is yours, but please check opening times, best via Whatpub, before you plan your visit.



1 = Penny Gill 2 = Grand Electric Hall

3 = Moors Tavern 4 = Catholic Club

5 = Frog & Ferret 6 = Winning Post

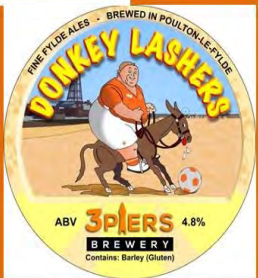
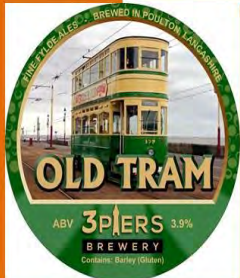



Better late than never....

Tanfield Lea WMC was the runner up in the regional Club of the Year awards for the second year running, but for some reason last year's certificate wasn't presented—until this year.

Ever ready to take the opportunity to visit, we called in on our way to the regional Pub of the Year presentation at the Grey Horse at Consett to present Kay Drummond with certificates for 2018 and 2019. The club has been regularly recognised for its commitment to real ale, offering a constantly changing stream of usually unusual brews from around the country.





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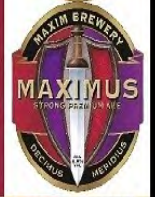
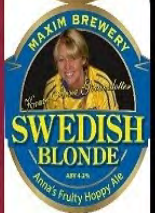
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~ TO THE WORKERS ~

Please
score
your beers!



WhatPub

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

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Our CAMRA cycling correspondent *has*

been out and about again, this time on a trip south to visit more CAMRA heritage pubs, so that you can decide which ones to try when you're on the South coast. Let Dr Jones tell you another story....



The second week in June was not a good time to go on a marathon cycle ride along south coast, but I did it anyway. The plan was to visit five National Inventory pubs (www.heritagepubs.org.uk) in a week. As detailed in previous editions of Durham Drinker, these are pubs with an interior that has not substantially changed in last sixty years or so.

I arrived by train into London in torrential rain, and with water 2cm deep on the road, every vehicle covered me in spray. Yes, I was prepared, but by the time I got near my first planned pub, The **Lord Nelson** on old Kent road in Bermondsey, I was wet, wet, wet and with poor to zero visibility, I missed the pub, so pressed on in the rain to Rochester. Never mind, it doesn't do real ale anyway.

It was on the third day I visited my next planned heritage pub, The **Red Lion** at Snargate near Appledore, in the Romney marsh of Kent. It's described as "great rural classic" in the heritage pub guide, which got me quite excited. The Whatpub guide had it opening at 5pm so in order to time my arrival I spent the morning staying dry in Dover castle. I arrived at 5.15pm to find it closed, and with no reply to phone calls. At least I got some good photos, particularly of the overgrown bicycle. No Goacher's Mild for me.



Day four was more successful, and despite a howling cold westerly wind, I visited the **General Havelock** - famed for its magnificent pictorial tiling dating from the 1880s. One scene depicts show a highly energetic battle of Hastings, while another shows stout-hearted English fishermen seeing off a French pirate ship. The pub, sadly, could only provide a poor pint of Courage Directors, now brewed by the Eagle brewery in Bedford (formerly Charles Wells) and part of Marston's.

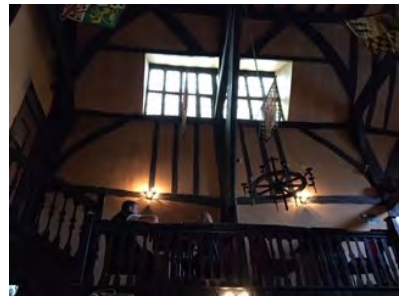
Day five allowed a visit to the **King and Queen** in Brighton. Only 100m from the famous Brighton Pavilion, it's a stunning pub built in a Tudor style in the



1930s. Its interior is a mighty Tudor hall with a minstrel's gallery, and the details are extensive stained glass, carved foliage and beasts, grand fireplaces etc. The pub sold four real ales, the regular being Harvey's Sussex bitter brewed in nearby Lewes.



The final day ended in Southampton and the **Red Lion** on the high Street. The pub, which is on a long narrow plot, dates back to 1930s but is built within a late medieval hall. It claims to be the site of a trial following the “Southampton plot”, a plan to assassinate Henry V prior to the invasion of France. However, as the hall wasn’t built until 75 years later, that’s a bit of a cheeky claim, but it is a high-ceilinged room with impressive timber framing. I had a pint of Hop Back Crop Circle brewed in Downton in the adjacent county of Wiltshire



I had managed to visit three of the five intended pubs, which is better than a 50% success rate, and there was some nice countryside, so it could be worse - but I did get wet. A lot. So if you’re thinking of reprising my ride, have a good look at the weather forecast, and take waterproofs just in case.



The Answers Bit...

Picture Quiz 1 = Royal Oak, Butterknowle. 2 = Crinnion’s. Lanchester. 3 = Colpitts, Durham. 4 = Grey Horse, Consett. 5 = Cross Keys, Esh. 6 = Hare & Hounds, Westgate. 7 = Travellers Rest, Witton Gilbert. 8 = Half Moon, Durham. 9 = Grey Bull, Stanhope. 10 Travellers Rest, Crook. 11 = Ship, Middlestone. 12 = The Burn, Willington

Grand Winter Quiz 1 = Asia, 2 = Mediterranean, 3 = Himalayas, 4 = Portugal, 5 = 1912, 6 = Avocado, 7 = Charlie and the Chocolate Factory. 8 = Tom Stoppard, 9 = Harry Potter, 10 = Moorfield

11 = The Phoenix, 12 = The Queen’s Head, 13 = The Colliery Tavern, 14 = The Tap & Spile, 15 = Black Lion, 16 = Crosshills Hotel, 17 = Hope Inn



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