



CAMPAIGN
FOR
REAL ALE

Issue 143

Summer 2023

*Free! Please
take one*

Durham Drinker



CAMPAIGN
FOR
REAL ALE

41st

Durham Beer Festival

Wednesday August 30th 16:00-22:30

Thursday August 31st 11:00 -22:30

Friday September 1st 11:00-22:30

Saturday September 2nd 11:00-22:30

25 ales, 8 ciders and perries

Durham City Rugby Club
Hollow Drift,
Green Lane, DH1 3JJ

The Half Moon, Durham

Award winning traditional British pub in the heart of Durham city, with listed features including the back bar and fireplace, fitted in 1905.

A large riverside courtyard partially covered with a retractable roof down by the river Wear.

Cask Marque approved real ales, including Bass & Landlord, a member of the Timothy Taylors champion club, and included in the GBG for many years

Full sports package with 4 TVs inside and 6 outside.

Dog friendly inside & out



New Elvet, Durham, DH1 3AQ

0191 3741918



Pease like our Facebook page and follow us on Instagram for latest news and info.



Diary Dates:

- **June 10th, 1pm. North East Regional Meeting**, The Avenue, Zetland Street, North Sunderland, SR6 0EQ
- **Branch social meeting** June 22nd, Half Moon, Durham, 7:30pm
- **Wednesday Wander** June 28th meet at Gilesgate Moor Hotel at 1pm, further details to follow
- **Eastgate Beer Festival** Eastgate village hall July 14th-15th. We're going by public transport on 15th. Details to follow
- **Branch business meeting** July 22nd, Grey Horse, Consett, 7:30pm
- **Wednesday Wander** July 26th
- **Beamish Mary** Beer and Cider festival, August 25th-28th
- **Durham CAMRA beer festival**, Durham City Rugby Club, August 30th—September 2nd
- **Tanfield Lea club** is celebrating its centenary with a Beer festival on the 14th—16th September. 12 beers direct from the cask with a commemorative glass.
- **Sunderland & South Tyneside CAMRA beer** and cider festival, the Beggar's Bridge, East Boldon (next to Metro) September 14th-16th



Hello and welcome to issue 143 of Durham Drinker.

Warm weather has at last begun to make an appearance, bringing with it the lighter evenings and the opportunity to take advantage of the many and varied beer gardens across CAMRA Durham's area. See page 27 for some further news on how CAMRA Durham are promoting this summertime activity.

Of course, it wouldn't be a magazine about beer and pubs if there wasn't some bad news, and the closure of Crinnion's of Lanchester certainly falls into this category. After serving the village since 1959, firstly as a butcher's and in more recent times a delicatessen, eatery, and bar with three real ales, the doors closed in early May, with the business stating "*Due to huge increase in utilities, supplier costs, rise in wages and the current cost of living we have been forced to close our business.*" This is a big loss to the county's real ale scene, as it provided something a bit different.

Slightly further afield, the economy's perfect storm of raw material and transport price rises has taken a swipe at Black Sheep brewery of Masham and they were forced to appoint administrators after new investment wasn't forthcoming in April. However, since then the Breal Group, a London-based "multi-disciplinary equity, lending and advisory services family" (no, me neither) have emerged as a potential buyer. Whoever does take over, please let them be someone who wishes to maintain Black Sheep as a real ale producer.

Back in Durham, the good news: we're pleased to announce that the 41st Durham Beer Festival will take place—same venue, see the front page for details. If you fancy helping out, please get in touch.

Staying cheerful, the Smokehouse on Railway Street in Bishop Auckland has extended its premises by opening The Smokey on Chester Street - just out the back. This venue opened during Bishop Auckland Food Festival with eight real ales, and now boasts three handpumps for its monthly weekend socials.

Finally, CAMRA Durham would like to wish a happy retirement to Tiffy Siddle of the currently closed Cowshill Hotel, who finally finished work at the pub 56 years to the day since she started.

Cheers, *Paul Dobson*

CAMRA Durham committee

Chairman & Public Affairs Officer: Paul Dobson

Vice Chairman:

Treasurer: Sean Quilty

Secretary :

Membership secretary: Andy Stowell

Durham Drinker, publications, & campaigns: Paul Dobson

Apple Rep (cider) Chris Mansfield

Pubs officer: Dave Thornton

Website & Social Media: Neil Shaw

Social Secretary: Neil Cleall

Pubs Preservation: Peter Jones

Pub Promotions and Awards Coordinator: N. Cleall

Pub Protection Officer: Peter Lawson

GBG submissions: Peter Jones

Environment Officer: Vacant

Brewery Liaison Officers

Durham: Neil Shaw

Consett Ale Works: vacant

Hill Island: Chris Mansfield

Yard of Ale: Arthur Corner

Weard'Ale, George Samuel, North Pier, McColl's: Paul Dobson

Castle Eden: Arthur Corner

Hopper House Farm: Peter Jones

Caps Off: Paul Dobson



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Durham Drinker's competi-
tive advertising rates.***

***Quarter page £45, half page
£65, or full page £120.***

***Discount for taking out one
year's worth (4 issues)***

***3,000 copies distributed across
County Durham's pubs and
clubs, and anywhere else our
members are visiting.***

Contact us at:

publications@camradurham.org.uk

pubsofficer@camradurham.org.uk

Find us at:

www.camradurham.org.uk

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The Victoria Inn



**Five cask ales
En-suite B&B**



- Durham's only CAMRA National Inventory listed pub
- Whiskey and Whisky galore!
- Grade 2 listed by English Heritage
- A dozen local and regional CAMRA awards
- Atmospheric and friendly bar
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Hallgarth Street, Durham DH1 3AS

01913865269

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YE OLD ELM TREE

Winner CAMRA
City Pub of the
Year 2023

One of Durham's oldest
traditional pubs

Friendly and inviting, we
welcome locals and visitors
alike

Large, sheltered, and sun
filled beer garden

5 Real Ales always available
from local favorites



**10% CAMRA
Real Ale Discount**

THE STAPYLTON ARMS HAWTHORN VILLAGE – SR7 8SD



Comedy Nights, every
month – check our
Facebook page for
details.

Quiz Night - Thursday

Full menu served
Wed-Sat

Fantastic Sunday
Lunches



**Durham CAMRA Country Pub
of the Year Runner-up, 2022**
0191 527 0778

DURHAM CAMRA
COUNTRY PUB
OF THE YEAR
2022

This is to certify that
The Stapylton Arms

Hawthorn
has been ranked
Runner-up

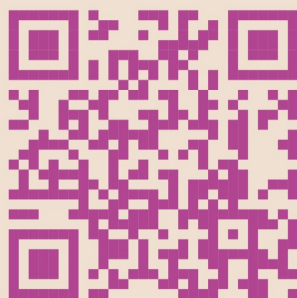


The Victoria Inn, Witton le Wear

- Three cask ales, two rotating to include local and national ales
- Dogs welcome
- South facing beer garden
- B&B available
- Over fifty gins and whiskies
- Open 6 nights (not Monday)
- DL14 0AS



THE LIVE BEER EXPERIENCE



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TICKETS**
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**1-5
AUG
2023**
OLYMPIA
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**GREAT
BRITISH
BEER
FESTIVAL**

It's the Station House again!

The winner of the North East Regional Cider POTY 2023 is the Station House, Durham. Congratulations to Chris and Susie Mansfield and the team, and the pub now joins the other fifteen regional winners in the super-regional rounds of the competition. . The Station House is definitely worth a visit even if you prefer beer to cider, as the pub caters for all tastes.



The runner up was the Free Trade, Byker with the other entries in order as follows; Blues Micro Pub in Whitburn, Wor Local in Prudhoe, and The Avenue in Roker.

Meanwhile...



UK cider duty is changing

A new system for taxing cider will come into force in August, and will be the biggest shakeup of cider duty in decades.

For the first time ever, a lower rate of tax will be charged on draught cider sold in pubs and social clubs. Thanks to CAMRA's campaigning, this will apply to containers of 20L and over, which will be vital for small cider producers who often use 20L 'Bag-in-Box' containers for their draught products.

The majority of cider available at the bar comes from just a few of the largest manufacturers, but there are hundreds of small producers throughout the

UK making high quality, high juice content ciders and CAMRA has campaigned hard for tax changes that will support them too.

The Detail

Cider producers used to receive a tax exemption, so that the smallest businesses paid no tax at all, A key problem with this system was that once a cider maker produced more than 7,000 litres of cider a year, they had to pay the full amount of tax on everything they produced. This sudden tax bill made it hard for the small producers to grow their businesses.

The great news is that the government has agreed to expand the exemption for small cider makers into a progressive duty scheme. The smallest producers will still pay no tax, but as businesses grow, the rate of tax owed will increase slowly and in line with the amount of cider produced. This will help the smallest producers compete with the largest brands, giving consumers a wider choice of ciders and perries on the bar.

The Definition

CAMRA defines real Cider or Perry as being fermented from the whole juice of fresh pressed apples or pears, without the use of concentrated or chaptalised juices.

The word 'chaptalised' as used in the definition refers to a process where the alcohol level in a cider or perry is increased by the addition of sugar to an unnatural level for storage, before it is diluted with water to the desired alcohol content for sale.

So is it real?

In order to be real, cider and perry should never be concentrated then diluted – either in terms of the juice used, or the alcohol content.

As they say....wassail!



WETHERSPOON



The Horse Shoe Inn

**4 Church Street,
Crook, DL15 9BG**

01388 744980

**Ale Tuesdays
Guest ale £1.82
a pint**

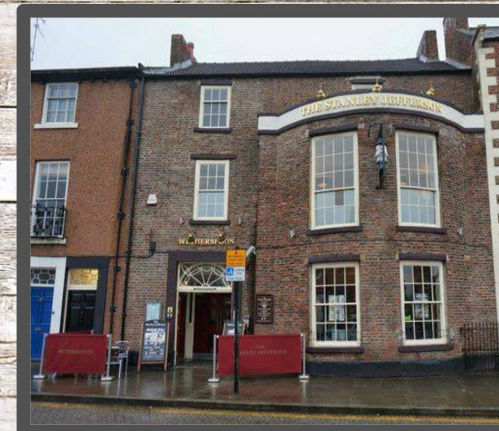


The Grand Electric Hall

**2 Cheapside,
Spennymoor. DL16 6DJ**

01388 825470

**Ale Wednesday
Guest ale £1.82
a pint**

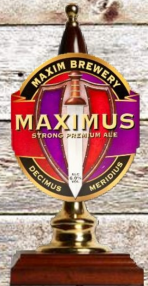


The Stanley Jefferson

**5 Market Place,
Bishop Auckland,
DL14 7NJ**

01388 452830

**Ale Tuesdays
Guest ale
£1.82 a pint**



CITY HOTEL, Durham

84 New Elvet,

DH1 3AQ

THE CITY BAR & HOTEL

0191 384 5325

real ale and rooms

sky **SPORTS**

BT Sport

sports TV & cocktails

10

Value for money in a very comfortable, clean & cosy room. The owners & staff really care about you

Wed, Mar 2, 2022 2:16 PM

Cleanliness	10	Comfort	10
Location	10	Facilities	10
Staff	10	Value for money	10



10 great reasons to join CAMRA

1 CAMPAIGN
for great beer, cider and perry

2 Become a
BEER EXPERT

3 Enjoy CAMRA
BEER FESTIVALS
in front of or behind the bar

4 GET INVOLVED
and make new friends

5 Save
YOUR LOCAL

6 Find the
**BEST PUBS
IN BRITAIN**

Get great
**7 VALUE FOR
MONEY**

8 DISCOVER
pub heritage and the
great outdoors

9 Enjoy great
HEALTH BENEFITS
(really!)

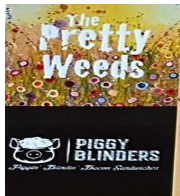
10 HAVE YOUR SAY

What's yours?

Discover your reason
and join the campaign today:
www.camra.org.uk/10reasons



Campaign
for
Real Ale



WEARDALE



The 3rd Annual

BEER & MUSIC FESTIVAL

Live Music from: The Pretty Weeds, The Lounge Lizards,
The Gents, Elvis Tribute, Joe Miller ...and much more

@Eastgate, Weardale

Friday 14th July 2023 - 4 pm to 11pm

Saturday 15th July 2023 - 12 noon to 11pm

Ticket Prices - 1 day £10 / 2 day £15

for the facts
drinkaware.co.uk
Image for illustration purposes only.
The above are design efforts to make our
information about this activity

www.facebook.com/eastgatevillagehall



Beamish Mary Inn

You're Always Welcome Here

Real Ale and Cider Festival
August Bank Holiday Weekend
Friday 25th - Monday 28th
All North East ales
Live music and DJ

**12 noon until
23:00 each day
Food available**



Beamish Mary Inn

You're Always Welcome Here

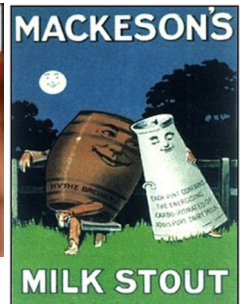
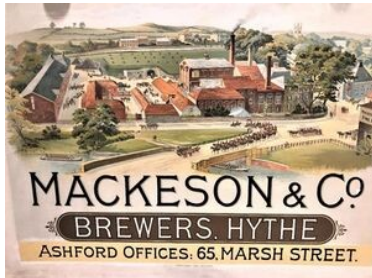
**No Place,
Stanley,
DH9 0QH
0191 3920543**

Lost beer styles? Milk Stout

Although there were one or two breweries which also produced Milk Stout, by far the most famous is Mackeson Milk Stout, which was first brewed at the Mackeson brewery in Hythe, Kent, in 1907.

I cycled past the old brewery, which was 250 years old when the beer style was invented, on a South coast cycle ride. It's the use of lactose a sugar derived from milk that is the ingredient that gives it the milk label. As lactose is not broken down by yeast, it gives the beer a sweet, quite soft, flavour - although there is the tale that a local dairy herd was allowed to pass through the brewery, giving rise to the name. The original gravity of 1038-40 gave the beer an ABV of 3%, and the unfermented lactose gives it a body well above what you would expect from a beer of that strength.

The Mackeson brewery was taken over by Simmonds of Reading in 1920, when, following World War 1, the style increased in popularity, and then in 1929 Whitbread took over Simmonds, and really started to promote milk stout on a national basis in 1936. The brewery continued to brew milk stout until 1968 when it was demolished for housing, but the offices remain.



Under Whitbread the brand boomed and by 1960 accounted for 50% of all Whitbread's brewing.

The beer was brewed in several of their breweries, but mainly at the Exchange Brewery in Sheffield until 1992, then on "our" patch at Castle Eden brewery, then Cameron's, and finally to Hyde's brewery in Manchester.

In 1950s it was marketed for its health-giving properties, especially to nursing mothers and was advertised on TV by a then well-known character actor Sir Bernard Miller. His famous line was "it looks good, it tastes good, and by jolly it does you good."

There was little in the way of advertising standards in 1960s, and of course there is no evidence of any health benefits.



Often seen as a “lady pensioner’s” drink, it was famously supped by Ena Sharples and her cronies in Coronation Street. The beer style has been on the rise again for a few years, and although Mackeson stout is no longer marketed, other breweries have started to brew milk stout. Locally, Three Brothers in Stockton produce no less than three - Imperial Milk Stout ABV 9%, Gingerbread



Milk Stout ABV 4.2% and Brandy Snap ABV 6.2% - while over the border in Yorkshire, Black Sheep introduced their 4.4% Milk Stout in 2018 – and it’s made the odd appearance in Durham. Further down the country, Thornbridge Brewery of Bakewell in Derbyshire produce a Milk Stout called Ena, in honour of Ena Sharples, which is somewhat stronger than Mackeson at

4.6%.

The Daily Mirror, in 2018, claimed sales of Milk Stout were rising by 13% per annum, yet Martyn Cornell in his book *Amber, Gold & Black*- a history of Britain’s great beers - has this to say:

“The regular sight of the television battle-axe Ena Sharples and her two equally elderly female pals ordering milk stout in the Rovers Return in the ITV soap opera Coronation Street in the early 1960s must have been undoing everything the brewers’ marketing departments were then trying to achieve.”

How times change!

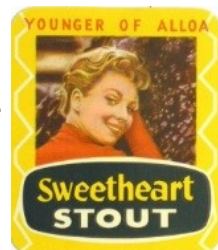
But halfway round the world, Mackeson Milk Stout is alive and well – take a look at this picture of the entrance to an off licence in St. Lucia in the West Indies.



All four West Indian nations I visited recently brewed Mackeson Stout, but a very different version than that drunk by Ena Sharples although at 4.9% it still has that bittersweet taste with chocolate overtones.

Meanwhile, north of the border, Tennents Younger have for many years been producing their Sweetheart Stout, at 2% a very easy-drinking beverage popular mainly around Glasgow.

While doing an online search on Milk Stouts I saw that USA boasts 69 varieties, and there are several others available in the UK which are cask rather than the traditional bottled version which was the norm with Mackeson. At this point I will call it a day – and you can still get Mackeson, although it’s more likely to be in a supermarket than a pub, and at an ABV which was reduced to 2.8% a decade ago – so it’s a really style that didn’t really get lost, just one that dropped off the marketing radar then made a bit of a comeback.



Peter Jones Feb 2023

2023 Pub and Club of the Year awards

CAMRA Durham have been busy dishing out the awards to the Pubs and clubs that you, our members, voted for. We've managed to get all the certificates delivered, but unfortunately some of our deliverers didn't have their cameras with them—so big apologies to the Victoria in Durham, City Pub of the Year runner-up, and the Three Horse Shoes, Leamside, Country Pub of the Year runner-up, and the Holy GrAle, Cider Pub of the Year runner-up for the lack of your photograph.



*Andy and Emma of City Pub of the Year **Ye Old Elm Tree**, Durham, with CAMRA's Dave Thornton*



*Alex Bailes at the **Coalhouse**, Seaham, Town Pub of the Year runner up, and CAMRA's Paul Dobson with former landlord John McMahon*



***The Grey Horse**, Consett, Town Pub of the Year Winner and Cider Pub of the Year runner-up. Greg the barman, CAMRA's Andy Stowell, Dave & Sandra Wilkinson, and Michael Calloway*





*Craig Patterson of **Chester le Street Masonic Centre**, Club of the Year winner, with CAMRA's Andy Stowell*



*Kay Drummond of **Tanfield Lea Club**, Club of the Year runner-up, with Andy Stowell*



*Caroline at **Durham City Rugby Club**, Club of the Year runner-up*



*Simon at **The Station House**, Cider Pub of the Year winner, City Pub of the Year runner-up*

*Bellow are the "missing three", the **Holy GrAle**, the **Victoria**, and the **Three Horse Shoes***





*Alan Hogg of the **Surtees Arms**, Ferryhill Station, Country Pub of the Year winner, with CAMRA's Paul Dobson*



*The **Beamish Mary**, No Place, Country Pub of the Year runner-up. Below is their Pub of the Month certificate from many moons ago*



*Dave Rowcroft of **The Little Tap**, Spennymoor, Town Pub of the Year runner-up*



...and below are the "missing three" again



~ TO THE WORKERS ~



**THERE ARE STILL SOME FIRES
BURNING BRIGHT IN CONSETT**

THE GREY HORSE

HOME OF



The Grey Horse, 115 Sherburn Terrace, Consett, Co. Durham, DH8 6NE.

Telephone: 01207 591 540 www.consettaleworks.co.uk



THE GOOD THE BAD AND THE UGLY



- **The Welcome** in Bishop Auckland has reopened, and is offering real ale—usually Double Maxim
- Real ale is back on at the **Barley Mow**, Birtley
- **The Half Moon** at Kirk Merrington has reopened, with real ale. It's no longer an Admiral Tavern
- **Stack** has received planning permission from the former M&S/Yorkshire Trading building on Silver Street, Durham. There are also plans for one in Bishop Auckland
- Official confirmation of Amber Taverns purchase of the **Water House** (Wetherspoon), in Durham, has arrived. No timescale yet, and Amber Tavern's real ale story in our area isn't great, although it's still on offer at **The Three Stories** in Peterlee
- **The Blast Furnace Bottle Shop** & taps has opened in Consett—no cask ale
- **The Botanist** plan to open in the Milburngate centre in Durham, and their Newcastle venue sells real ale, so here's hoping...
- No more real ale at **The Craft House** in Bishop Auckland



- **The Cowshill Hotel** has closed
- **The Black Bull** in Wolsingham remains closed, seeking new tenants
- **Jim Foley's** Irish bar in the Milburngate centre, Durham, has closed
- **Crinnion's** of Lanchester has closed

Out and About

Various online facilities exist to help you decide which pubs to visit when venturing off home turf. One such is www.micropubadventures.co.uk which, as the name suggests, focuses on smaller venues—but not exclusively. Here's a great example of this beer blog detailing a visit not too far from home for us...

9/11/22 – Gateshead and Newcastle

An afternoon visiting several micropubs and other bars in Gateshead, before dropping down to the River Tyne to By the River Brew Co, and finishing at The Heaton Tap.

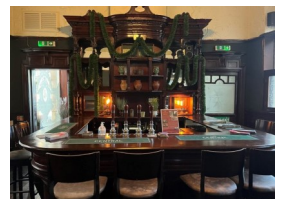
Microbus First of the day was a very quirky and unusual micropub, “Microbus”. This was opened early in 2022 by a group of campervan enthusiasts, and is located in a railway arch near Gateshead end of the High Level Bridge. A fantastic range of beers is available here, both real ale and craft - 6 Real Ales and 9 Craft Beers to choose from. I Started with a fruit beer “Blushing Pink” from nearby Northern Alchemy Brewery, followed by “Freddy’s Drop” by Vaux Brewery of Sunderland. This place is really interesting, beers are served from a campervan front, and there’s even a Go North East Bus stop inside the pub.



Station East A stone's throw from Microbus is Station East, a small pub which sits on the site of the former Gateshead East Station and Railway Hotel. Three real ales to choose from, along with a selection of craft beers and a brilliant range of cans and bottles. I went with local beer “Prince Bishop” from Big Lamp Brewery based in Newburn. A very light fruity beer which was originally brewed for the 1987 Durham Beer Festival.



Central On to another historic pub next, the Central, which is a very unusual Grade II Listed, wedge-shaped building four storeys high. Inside is just as beautiful, the best bit being the buffet (open all the time). It is fitted out as it was around



1900 with a U-shaped bar and back panels. Always a great range of beers available here, with 14 hand pulls alongside craft taps. I went with “Sow” by Rigg and Furrow Brewery based in Acklington, Northumberland – a refreshing craft pale ale, in beautiful surroundings.

Axis A couple of doors down from Microbus is a Craft Bar called Axis, which opened in May 2022. The plan is to brew on site at some point in the future, but already the bar is very comfortable and relaxing. A choice of eight keg lines is available here with a range of styles and ABVs. I decided to go with Mind Expansion Pack by DEYA based in Cheltenham. A great fruity American Pale Ale packed with aromas of mango, candy and pineapple. Very refreshing!



By The River Brew Co A walk down to the quayside next to visit By The River Brew Co. Located underneath the Tyne Bridge, it houses a 15 BBL microbrewery on site. The building itself is made out of containers and is very unique. A good range of beers as always here, and I went with a sour from North Brewing Co in Leeds – Triple Fruited Gose – Tayberry, Cherry and Blackcurrant, great refreshing beer, and some amazing views to go with it.

The Heaton Tap Last call in the evening was to The Heaton Tap, situated a short walk from Chillingham Road Metro Station. A smashing micropub and bottle shop. Three real ales and several craft beers were available to choose from, with two of the real ales being local and one from further afield (York). I went with Bitter from King Aelle Brew Co based in Whitley Bay. A great tasting traditional bitter to finish the day.



A message from Paul Ainsworth, CAMRA National Planning Policy Adviser.

In 2017 CAMRA helped win landmark planning protection for pubs in England, with the removal of permitted development rights that had allowed developers to convert or demolish venues without local communities having their say.

Now, this protection is under threat from a new Government proposal that could see developers gain permitted development rights for vacant high street pubs.

Plans for High Street Rental Auctions are designed to bring empty buildings back into use, by letting Councils auction off the lease. These leases would allow pubs to be converted to other uses, divided up into multiple units, or gutted of their bars, cellars or other integral features. Worryingly, there would be no obligation to reinstate the pub fittings at the end of the lease – in fact developers would be able to apply to make the conversion permanent.

But there's good news.

A small change to these proposals could see pubs keep their planning protection, and benefit from the High Street Rental Auction scheme, meaning community groups across the country would have the chance to save a local pub, while supporting their high streets.

We have already written to the Minister and asked them to ensure that pubs won't lose their hard-won protections. Now I'm asking you to take action as well, by emailing your MP to let them know they need to stand up for pubs and oppose the plans in their current form.

This Government proposal will have a huge impact on high street pubs. Whether that impact is regeneration or devastation will depend on our campaigning, so please take part today.



Grand Summer Quiz

nee Googling, mind



Answers inside back page

- 1) What is the world's largest land mammal?
- 2) Rio de Janeiro is a city in which country?
- 3) Which city is also the name of an artichoke?
- 4) Nostradamus was famous for making what?
- 5) Romulus and Remus were raised by which animal, according to legend?
- 6) What is the main source of Vitamin C?
- 7) What is dermatophobia the fear of?
- 8) What is cenosillicaphobia the fear of?
- 9) The velocipede was an early type of what?
- 10) Which is the UK's oldest Sunday paper, first printed in 1791?
- 11) What is Wolfgang Mozart's middle name?
- 12) Who invented the flying shuttle in 1733?
- 13) What is Prince William's second name?
- 14) If you were an LLD, what profession would you be in?
- 15) How many of Henry 8th's wives were called Anne?
- 16) What does BHP stand for in motoring terms?
- 17) What is the art of stuffing and preserving animals?

Picture Quiz

can you name these local hostelries?

1



2



3



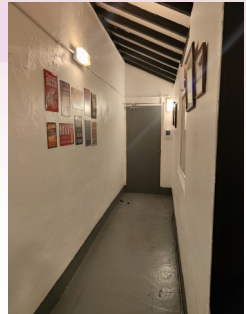
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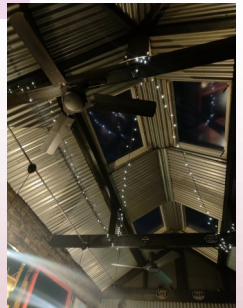
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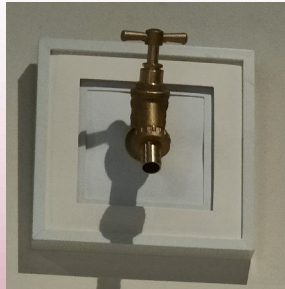


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Answers inside back page



9



10



11



Special offers and Member Discounts

Various pubs across the county offer discounts to CAMRA members (make sure you take your membership card). The offers available, as known to us in April 2023, are:

- Green Tree, Bishop Auckland: 10p off pint, 5p off half cask ale on production of valid CAMRA membership card
- Bay Horse, Bishop Auckland: 10% off all cask ales on production of valid CAMRA membership card
- Red Lion, North Bitchburn: 20p off a pint cask ale for CAMRA members
- Durham Brewery, Bowburn: 10% discount for CAMRA members in their brewery shop on production of card
- Pack Horse, Burnopfield: 10% off real ale for card carrying CAMRA members
- Grey Horse, Consett: 10p off a pint on production of valid CAMRA card
- Duke of Wellington, Durham: 20p off a pint of cask ale for CAMRA members.
- Elm Tree, Durham: 10% off real ale on production of valid membership card
- Head of Steam, Durham: 20p off a pint of cask ale for card carrying CAMRA members
- Market Tavern, Durham: 10% off real ale for CAMRA members.
- The Waiting Room, Durham 5% discount on cask ales (not keg) on production of valid CAMRA membership card
- Crow's Nest, Seaham: 10% off cask ale on production of valid CAMRA membership card
- 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.

In addition, all CAMRA members currently receive £30 of CAMRA vouchers redeemable in the form of 50p off a pint of any cask ale nationally in many pubs. Full details of the scheme can be found on [CAMRA's website](#). In the Durham Branch area these are pubs operated by the Wetherspoon, Stonegate and Amber Taverns pub companies:

BEST BEER GARDEN

As summer finally shows itself with warmer weather and longer nights, we want to hear which pub you think has Durham's best beer garden. The pub can be from anywhere in the Branch area - all we ask is that it sells real ale or cider/ perry. We're blessed with some wonderful outside drinking areas, ranging from large lawned gardens to surprise suntrap backyards to roadside patios. If you are uncertain if a pub is in the Durham Branch area, check on WhatPub - check either than the address has DUR in it, or that the "responsible branch" below the beer list is Durham.

We're not necessarily interested in the most popular beer garden, so we ask that you explain why you think your nomination deserves recognition. You can also submit up to 5 photos to help show your nomination.

Nominations close at 17:00 on Sunday 25th June 2023 and will then be considered by the Branch Committee.



To let us know your favourite, go to the CAMRA Durham website and find

[https:// www.camradurham.org.uk/best-beer-garden](https://www.camradurham.org.uk/best-beer-garden)



What?Pub

Don't forget to score your beers!

Your input is important to us—we on the committee can't get to every pub on a regular basis, much as we'd love to, and we need as much up to date information on our pubs as possible. This makes compiling the Good Beer Guide a much more accurate exercise, and this is where you come in.

Simply find the Whatpub app/link on your device, and input your thoughts. It's really simple on mobile phones, so that you can put your scores in "on the go" (before you forget!) or you can make a note on a good old-fashioned piece of paper and do the techy bit when you get home to your laptop. This way CAMRA gets the opinions of the many and not just the few, and ensure your local is getting the coverage it deserves.

In case you'd forgotten, the basic scoring criteria are listed below. Cheers!

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

Transforming beer duty to support pubs

The UK has one of the highest rates beer duty in Europe, and this high level of tax is squeezing publicans and forcing them to either put up prices for consumers or close their doors forever.

The good news is that a new, lower rate of duty for beer and cider sold in pubs will be introduced, which will help level the playing field between the price of beer sold in social, community settings and cheap supermarket alcohol consumed at home.

This is something CAMRA has campaigned on for many years, and we'll keep working to help ensure that consumers, brewers and publicans can enjoy the maximum benefits of this ground-breaking new policy.

The Detail

Taxing beer differently depending on whether it's consumed in a supervised community setting or at home is a positive step.

CAMRA believe that the pub is the best place to drink, and we're glad the Government recognise this too.

We've already successfully campaigned for the creation of the new rate of tax, and for it to apply to a larger range of containers.

However, in its current form this legislation would stop most takeaway sales happening.

These sales are a unique cultural feature in many pubs, especially in rural areas, and serve an important purpose for licensees and consumers alike.

So what's next?

The legislation that creates the new, lower rate of tax for beer and cider sold on draught needs improving. At the moment, a draught container that has the lower rate of tax paid can't be 'decanted' for sale off a licensed premises – effectively banning takeaway beer sales.

CAMRA is calling for Government to take a common-sense approach and amend this legislation before the new tax system begins in August

Get on the bus, Gus!

Speaking after the Department for Transport announced an extension to the capped £2 single journey bus fare in England until the end of October, CAMRA Chairman Nik Antona had this to say....

“£2 bus fares have helped to make getting to and from the pub more affordable. At a time when the beer and pub trade needs as much support as it can get, the decision to extend the cheap fares scheme until the end of October is undoubtedly good news. Our local pubs, social clubs, breweries and cider producers are vital parts of community life up and down the country. That’s why CAMRA’s Summer of Pub campaign is encouraging as many people as possible to head down to their local this summer to enjoy the community spirit that only a pint of real ale or cider down the pub can bring. We hope that the extended £2 bus fare scheme will help more people to support their locals over the next few months in an affordable and environmentally friendly way.”

We at CAMRA Durham would like to think we had a little bit of influence in this decision, as we met with Richard Holden, MP for NW Durham recently. In his capacity as Undersecretary for Roads and Public Transport, and with his track record of speaking up for the pub trade, he was the go-to person with whom to discuss the parlous state of some bus services in our area. We (Durham Chair Paul Dobson and member Paul Griffiths) met at the Grey Horse in Consett, one of his favourite pubs, along with Hubert Geischen (CAMRA RD North East), Paul Edgeworth (CAMRA Campaigns Manager), and Kevin Keaveny (CAMRA RD Yorkshire).

Ironically, our chair had to drive there because three consecutive buses failed to turn up in Bishop Auckland to start his journey. We made our feelings clear on the cutting of services making visits to rural pubs very difficult, the lack of joined up thinking between the various bus companies, and the possibility of an integrated ticket to cover all operators. We accepted that there were no immediate “quick fixes”, so were pleasantly surprised by the £2 cap extension and we’ve agreed to meet again towards the end of the year to discuss progress on other aspects of public transport – and beer tax.

The Answers Bit

Grand Summer Quiz 1. African elephant 2. Brazil 3. Jerusalem 4. Predictions 5. Wolf 6. Fruit 7. Skin disease 8. An empty glass 9. Bicycle 10. The Observer 11. Amadeus 12. John Kay 13. Arthur 14. Legal 15. Two—Anne of Cleves and Anne Boleyn 16. Brake Horse Power 17. Taxidermy

Picture Quiz 1) Ye Old Elm Tree, Durham 2) Horse Shoe, Crook 3) Station House, Durham 4) Red Lion, North Bitchburn 5) Shepherd and Shepherdess, Beamish 6) Surtees Arms, Ferryhill Station 7) Beamish Mary, No Place 8) Little Tap, Spennymoor 9) Smokehouse, Bishop Auckland 10) Queens Head, Cockfield 11) Winning Post, Spennymoor

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BBI 2016

SIBA 2016
SMALL PACK BEER COMPETITION 2016
Gold

SIBA 2016
SMALL PACK BEER COMPETITION 2016
Gold



THE STATION HOUSE,
NORTH ROAD, DURHAM,
DH1 4SE

OPENING TIMES:

- FRI. 2PM - 11PM • SAT. 12PM - 11PM,
- SUN. 4PM - 10.30PM • TUES - THURS. 4PM - 10.30PM,



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