

**SUNDERLAND AND SOUTH TYNESIDE  
CAMPAIGN FOR REAL ALE  
CAMRA ANGLE  
ISSUE 62 - SPRING 2023**



**PUB AND CLUB OF THE YEAR  
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# THE STEAMBOAT



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## WELCOME TO THIS EDITION OF CAMRA ANGLE.

This issue features the Branch Pub and Club of the Year winners for 2023 in the centre pages. Thanks to members who took time to vote for their favourites, If you are wondering about the front cover, the image on the left is the CAMRA Pub of the Year , The Tamworth Tap while that on the right is the trophy what is presented to the Branch Pub of the Year.

It always impresses me how much subject matter can be written about beer !. Whether its pubs, beer festivals, breweries, beer styles, tastings, awards and even architecture. In this issue are featured two guest articles :- **Beyond the Broon** and **A Green Touch Of Glass**. Thanks to the writers who agreed their publication.

Lets not forget our regular contributors , without whom this would be a thin issue. Feature articles include The Longship Pub, Cleadon Village, The CAMRA Winter Beer Festival, draught bass and beer whisky . No doubt you will have read about the number of pub closures taking place around the a country. This is reflected in the pub news page , with the most reported closures I recall in this magazine. It is to be hoped that these are only temporary, is we report with The Stags Head ( page 7) . There is also a CAMRA Press Release about the national picture.

Finally, if you didn't know, the branch has guides featuring every real ale outlet in the branch. These have been refreshed for the new year and can be found, along with this issue and all past issues and newsletters, here :-

[https://sst.camra.org.uk/wordpress/?page\\_id=47](https://sst.camra.org.uk/wordpress/?page_id=47)

*Enjoy the read. Ken Paul*

**CAMRA ANGLE** is produced in house and published by the Sunderland & South Tyneside Branch of CAMRA © 2023 . Views or comments expressed in this publication may not be necessarily those of the Editor, contributors or CAMRA. Photographs are by branch members unless stated.

Over 2000 copies are distributed across the branch and beyond .

**CONTRIBUTIONS** are welcome and can be sent to :- [magazine01@sst.camra.org.uk](mailto:magazine01@sst.camra.org.uk)

**BRANCH CONTACTS CAN BE FOUND ON PAGE 26**

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## DIARY DATES

### MARCH

MAXIM OPEN NIGHT	Friday 3rd March from 5pm. Maxim Brewery, Gladwell Road, Rainton Bridge DH4 5NL
CAMRA NORTH EAST REGIONAL MEETING	Saturday 4th March 1pm. Bridge Hotel (upstairs) , Castle Garth, Newcastle upon Tyne, NE1 1RQ ( North end of the High Level Bridge.
BRANCH MEETING	Wednesday 22nd March 8pm.- The Steamboat, Mill Dam South Shields NE33 1EQ. All welcome
BRANCH MEETING GUEST SPEAKER - DAVE GAMSTON - CAMRA PUB HERITAGE GROUP	Dave is author of "Heritage Pubs of Yorkshire" & is currently researching for the new edition of "Heritage Pubs of the North East"
NEWCASTLE BEER FESTIVAL	Wednesday 29th March - Saturday 1st April. Northumbrian Students Union, St Mary's Place Newcastle . More details here on next page :-

### APRIL

MAXIM OPEN NIGHT	Friday 7th April. - Details as for 3rd March.
CAMRA MEMBERS WEEKEND, AGM & CONFERENCE	April 21- 23rd . Sheffield University Campus. <b>See below</b>

**Thanks to The Marine, South Shields for hosting our Annual General Meeting and Branch Meeting, The Ship Isis, Sunderland for hosting our last branch meeting and The Mid Boldon Club for Beer Festival committee meetings.**



**CAMRA's Members' Weekend, AGM & Conference runs from Friday April 21st to Sunday 23rd.**

**Octagon Centre, Clarkson Street, Sheffield S10 2TQ**

**To register and for more information :-**

<https://camra.org.uk/members-weekend-agm-conference/>



## The Longship in

Hebburn is a pub and hotel owned by Greene King. Real ale was reintroduced last year with two handpulls ; one their own beer plus a local guest. Camra members receive 10% discount on production of their Camra membership card on the two cask ales. There is also a promotion of a loyalty card for cask ales - one stamp for every pint and the 6th beer is free.

**See also article on page 18**

**The Copt Hill Inn**, which overlooks Houghton - le-Spring, reopened at the end of last year after a major refurbishment. Now owned by Tavistock, the pub features up to three cask ales, usually with a Maxim beer available. The pub has an impressive website which is worth a look, as is the view !

<https://thecophillinn.com/>

## The Guide Post in

Ryhope have reintroduced their cask ale club ; buy eight pints, get one free.

## Blues Micro Pub in

Whitburn has launched a new promotion for the first Monday of month - A whisky club with whisky and pint sold at discounted price.



While in Whitburn , **The Whitburn Lodge** former pub on the Coast Road between Marsden and the village was the victim of a large fire in early January. The premises had been empty for years and it is unclear as to the future of the building and the site.

*Thanks to Dave Craggs for this "exclusive picture"*



**The Stags Head**, South Shields , which was closed by owners Stonegate in December 2022, now have new tenants in the form of Norman Pippet and Julie Sullivan. The pub reopened in January. It is to be hoped that real ale will return soon.

**Pub Closures** . The following pubs have closed recently in South Tyneside.

**The Chichester Arms** in South Shields will close on April 17<sup>th</sup>, citing tough trading conditions, and increased costs, Another pub closure in South Tyneside for similar reasons ; this time **The Greyhound** in Hedworth, Jarrow.

It was reported on social media and in the Shields Gazette that **The Lambton Arms and The Mechanics Arms**, next to each other in South Shields , will close on 12<sup>th</sup> March due to management retirement and increased costs.

National closures on next page.

## Regional news

Between Scotch Corner and Richmond in North Yorkshire is the village of Skeeby. The only pub, **The Travellers Rest** closed in 2008, and a property developer bought the building to turn it into housing. The plans were turned down and the pub was offered to the local community. A campaign was launched to sell shares and the villagers were able to buy back the pub.

The lease was awarded to the owner of **The Richmond Brewery** and will reopen on April 1<sup>st</sup>.

**To keep up-to-date with each month's pub/brewery news download our latest CAMRA Angle Online from [https://sst.camra.org.uk/wordpress/?tag=newsletter "](https://sst.camra.org.uk/wordpress/?tag=newsletter)**

# CAMRA PUB CLOSURE REPORT

In the last six months of 2022, 554 pubs closed for business or stood empty without tenants, new statistics from CAMRA reveal. The Campaign called on the Prime Minister and Chancellor to put together a support package to save the UK's pubs after new figures showed that 21 pubs a week are closing for business or losing their licenses.

Pub closure statistics revealed for the period July – December 2022 show that the 554 pubs in Great Britain are now classed as 'long term closures', meaning they have gone out of business or are standing empty.

The shocking statistics have prompted CAMRA to call for the Government to invest in a dedicated support package to save local pubs which are at the

heart of communities up and down the country.

Beer drinkers and pub goers have been asked to contact their MP to support action to save pubs in the Government's Spring Budget. CAMRA's one-minute lobbying tool matches people with their local MP and gives them a template email, making it easy for people to join the campaign to save their locals. The tool is available at: <https://camra.e-activist.com/page/121106/action/1>

CAMRA Chairman Nik Antona said:

*"These figures should be an urgent wake-up call for the Government. Without a support package in the Spring Budget, we risk losing more pubs which are at the heart of community life and play such a crucial role in bringing people*

*together and tackling loneliness and social isolation.*

*"With the cost of doing business rocketing, energy costs sky-high and customers tightening their belts it is little wonder that hundreds of pubs across the country are closing for business or are standing empty. We know that the licensed trade can thrive and drive growth in the economy, but only if the Government acts quickly.*

*"That's why CAMRA is calling on all pub goers to join our campaign for urgent help to save our pubs which includes giving more help with energy bills from April, making the business rates system fairer for pubs and cutting tax on draught beer and cider by 20% to give our locals a fighting chance to compete with the likes of supermarket alcohol."*

Long term closures for July-December 2022 by nation. Excludes Northern Ireland.

<u>Nation</u>	<u>Long term closure</u>	<u>Per Week</u>
England	480	18.5
Scotland	23	9.9
Wales	38	1.5

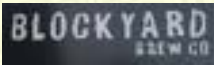
Long term closures over the last four quarters:

<u>Period</u>	<u>Closures logged as long term</u>	<u>Per week</u>
July-December 2022	554	21.3
January-June 2022	485	18.7
July-December 2021	254	9.8
January-June 2021	251	9.7

This article is an extract from a CAMRA Press Release on 2nd February 2023



# BREWERY NEWS



## The first head

**brewer of Blockyard Brew Co** has moved on and has been replaced by Michaela Mc Connell, formerly of Jarrow Brewery. Their three core brews are appearing around the branch and a canning line has been installed. For more information :- <https://www.blockyardbrew.co.uk/>



**Until recently, Brewlab** shared premises with Darwin Brewery having to a purpose-built facility on the banks of the River Wear. In 2010.

As well providing training courses, analysis services and project support to the brewing industry., They now brew beer in the form of **Brewlab Brews**, using 100 litre and 25 litre development kits. The beers are often inspired by the different international students and are served at local outlets and onsite at Brewlab.

The first of the new series of Brewlab Brews appeared at the beginning of January in Fitzgerald's in Sunderland.



**First Foot** (left) was a chocolate, vanilla, coffee and orange 4.8%

stout.

*Thanks to Richard Hunt, Training & Marketing Coordinator at Brewlab*



**At Darwin Brewery**, now co located in North

Shields with Three Kings Brewery, head brewer Gav has been busy and there have been a number of new beers since the last edition.

First was their World Cup beer, *They Think It's All Over*; a 4.5% pale brewed with Columbus and Mosaic hops. The latest Christmas beer was a collaboration with Three Kings called *A Winter's Pale*; a 4.3% pale ale.

The first new beer of the new year is *Vanilla Stout* at 5%. This beer has been added to their core range.



Most recently, *Brünnhilde*,

described as a 4.4% Bavarian blonde, brewed with Sterling, Hersbrucker and Celeia hops made an appearance. (See also beer festival news on page 9.)



**Seasonal beers in March for Maxim** will be

*Sour Cherry & Chocolate Stout* 4.8% and *Harlequin* 4.5% , new beer brewed with Harlequin English hops. April - sees another a new beer- called *Nectaron* 5% and brewed with New Zealand hops. Also *Lambton's* will appear , possibly with a limited edition pump clip for the **50th Anniversary of Sunderland winning the FA Cup**.

*Maximus* goes national in Wetherspoons from end March-June and more *Samson* keg is now featuring in different venues making for a busy period. The brewery will have a new cooling system installed this spring.

*Thanks to Glen Whale at Maxim for the update.*



**Vaux Brewery** launched

a Vaux + Friends Beer Club. More details on their website

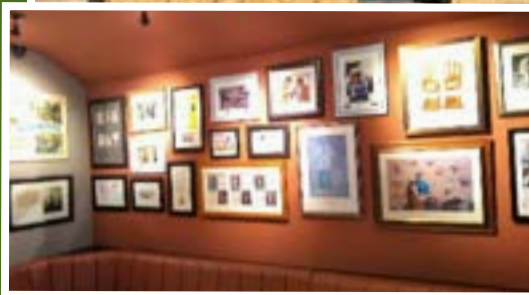
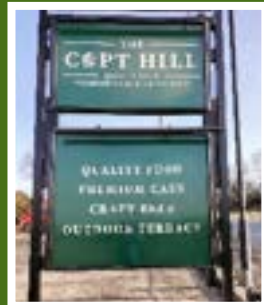
<https://www.vaux.beer/collections/webshop>

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# BEER FESTIVALS



**In conjunction with Darwin Brewery, The Lord Nelson (above)** in Monkton Village, Jarrow is holding a beer festival on Saturday 13<sup>th</sup> May. 15 North East beers will feature. More pub details including public transport, can be found on [Whatpub.com](http://Whatpub.com). Darwin head brewer Gav Sutherland is helping to organise the festival. More info will be given when available.

**The Courtyard,** Washington will be holding their traditional Easter Bank Holiday Weekend festival, from 7<sup>th</sup> April .

The Wetherspoons Spring Beer Festival will run from March 22<sup>nd</sup> to April 2<sup>nd</sup>. **The Cooper Rose** in Sunderland has been chosen as the launch pub

**The Newcastle Beer & Cider** will take place in Northumbrian University from March 29<sup>th</sup> to April 1<sup>st</sup> . See advert on page 4.



**The CAMRA Great British Beer Festival – Winter** was held in Burton On Trent Town Hall from February 16<sup>th</sup> to 19<sup>th</sup>. A group of us , veterans of The Great British Beer Festival in London for many years, met up from all points of the compass on the afternoon of the first day.



The festival admission for the Thursday was £9. This included a programme, a non refundable festival glass, £5 worth of beer tokens and extra beer tokens for CAMRA members worth £3. There were over 150 beers, from nearly 90 breweries, were available, along with cider,

perry and gin. First impressions were not favourable. The venue was too small, and after queuing to get in, we found the place was heaving an hour after opening. There were no seats in the main hall. There were a couple of other meeting rooms for the Cider/ Perry and the featured Champion Beer of Britain Beers ( CBOB).

There were six CBOB categories and the overall winners were :-

Gold - Elland 1872 Porter (which has featured at our own festival)  
Silver - Robinsons Old Tom  
Bronze - Dancing Duck Dark Drake.

The only two North East Beers I could find were Darwin Extinction ( which won a bronze in the Barley Wine category) and Durham Dark Angel.

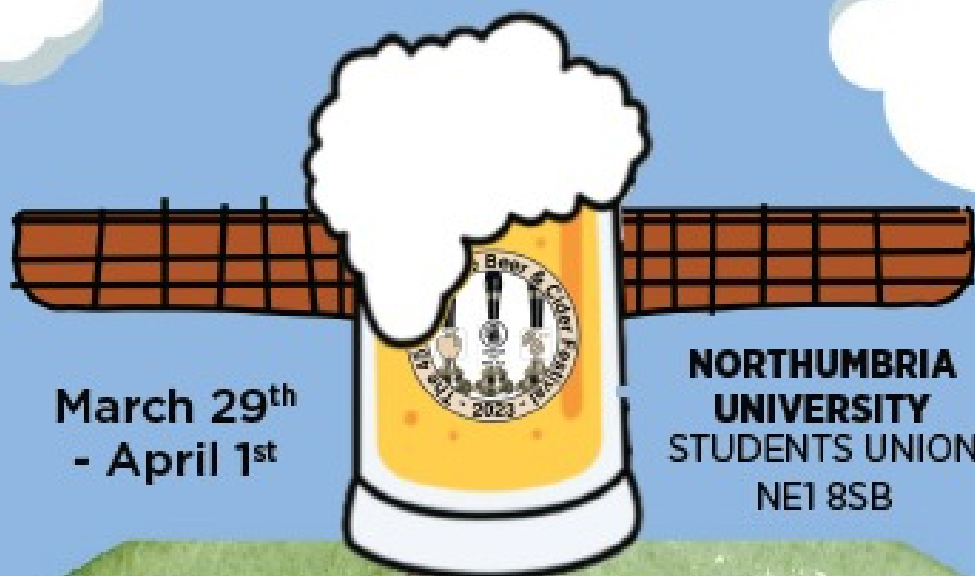
In summary, there was a very good range of beers, all well kept and at a reasonable price.

After four and a half hours it was time to leave and for an added bonus. The CAMRA Pub of the Year, The Tamworth Tap, was 11 minutes away by train. Would have been daft not to visit ( see front cover).

*Ken Paul*

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# BRANCH **LocAle**

**CAMRA LOCALE** promotes pubs stocking locally brewed ale in order to reduce the number of beer miles from brewery to cellar. Below is a list of those in our branch that sell beer brewed in Northumberland, Tyne & Wear and County Durham. If you have any updates please email the branch Pubs Officer, [ssst.pubsofficer@gmail.com](mailto:ssst.pubsofficer@gmail.com).

Cleadon	South Shields	Sunderland North
Stables	Cask Lounge	Avenue
<b>East Boldon</b>	Lambton Arms	Blue Bell
Boldon Cricket Club	Maltings	Brewlab
Grey Horse	Marine	Grannie Annies
Mid Boldon Club	Steamboat	Lighthouse
<b>East Rainton &amp; Houghton</b>	Wouldhave	Promenade
Copt Hill Inn	<b>Sunderland Centre</b>	Queen Vic
Highfield Hotel (E. Rainton)	Ashbrooke Sports Club	Vaux Brewery & Taphouse
Houghton Rugby Club	Chaplins	<b>Washington</b>
Maxim Brewery	Chesters	Courtyard
White Lion	Cooper Rose	Sir William de Wessington
Wild Boar	Dun Cow	Steps
<b>Herringtons &amp; Doxford Pk</b>	Fitzgeralds	Washington Arms
Board Inn	Kings Arms	<b>West Boldon</b>
Prior (Doxford Park)	Ivy House	Black Horse
<b>Jarrow</b>	Museum Vaults	<b>Whitburn</b>
Gin and Ale House	Peacock	Blues Micro Pub
<b>Ryhope</b>	Ship Isis	
Guide Post		

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# PUB REVIEW - THE LONGSHIP - HEBBURN

Following WhatPub feedback which stated that real ale and Camra discount were available, and a Loyalty Card scheme was in operation, I was asked by the editor to give **The Longship** a visit so, as it was after the last day of school I duly took my two sons along.

It was about 4pm when we got there, my two boys high as kites as Santa was on his way and school had finished! Anyway, in we went and it was great to see everyone in their Christmas jumpers and to hear the low hum of chitchat and banter. The last time I visited was during lockdown and it just wasn't the same... table service and face masks compulsory. Not anymore, it was back to being a busy local pub, full of character and characters!

I enquired at the bar if there was space for us to eat, and there was. The barman stated that the afternoon had been bedlam, but had thankfully quietened down although it was still quite full.

I found a quiet corner, settled the boys down and we looked at the menus. I say menus as there are quite a few; lunch, senior's, children's and main. We chose our bait and off I went to the bar to order. The barmaid serving was very friendly, taking my



order without any fuss. There were two handpulls on the bar; GK Abbott Ale (its a Greene King pub) and GNEB Rivet Catcher. I chose the latter, and it was very nice indeed. A couple of boxed ciders were also available, as was the usual array of bottled beers, wines and spirits. Drinks and meals for the three of us came to about £20... great value.

I showed my Camra membership card and the 10% was deducted from the price of the ale. The Loyalty Card (get six stamps, get seventh pint free) was offered without me asking. Again, great service.

Back to the table, and thankfully the boys hadn't trashed the place. They busied themselves watching the darts on the TV and tormenting each other while I made my notes and enjoyed my beer. Music played in the background to create a lovely atmosphere and it was so nice to see local families out together enjoying the Christmas season in their local pub. Although busy, the food was swiftly brought to our table and it was delicious.

Staff popped over once or twice to ensure we were all ok, without being intrusive. A few minutes later, three clean plates were ready to be taken away! £20 well spent!

The pub seemingly dates from the 80's so is younger than me which is quite depressing! Having said that I do have fond memories of visiting when I was a teenager, and I love anything to do with our Viking heritage. On the heritage and history theme, posters on the wall gave information regarding the creation of the Davy Lamp, apparently first used at Hebburn Colliery, and also the Colliery itself which was operational from 1792 to 1932... incredible.

Thursday night is quiz night, Saturday night is live music night, and nearly every sporting tv channel is available.

The Longship... something for everyone. There are even rooms to rent upstairs.

**Longship, Ushaw Road, Hebburn NE31 2YA**

**Bus.** Go North East 27 to Jarrow, South Shields or Newcastle is less than five minutes walk.

**Metro.** Hebburn or Jarrow Stations are about 15 minutes walk.

*The Wandering Bear*

# AND THE WINNER IS

## Sunderland & South Tyneside CAMRA Branch Pub and Club of the Year 2023

The results are as follows :-

### Pub of the Year :-

- 1st. **The Marine** South Shields
- 2nd. **The Steamboat** South Shields
- 3rd. **Fitzgeralds** Sunderland

### Cider Pubs of the Year :-

- Sunderland - **The Avenue**
- South Tyneside - **Blues Micro Pub**

### Club of the Year:-

- 1st. **Mid Boldon Club** East Boldon,
- 2nd. **Ashbrooke Sports Club**, Sunderland,
- 3rd. **Ryhope Catholic Club**

The Top Dozen Pubs for 2023 are :-

Position	Pub	Position in	2022/20	19/18	17
1st	Marine, South Shields	1st	1st	2nd	3rd -
2nd	Steamboat, South Shields	2nd	3rd	3rd	1st 1st
3rd	Fitzgeralds, Sunderland	5th	5th	7th	12rd 3rd
4th	Dun Cow, Sunderland	8th	10th	5th	6th 4th
5th	Cask Lounge, South Shields	3rd	7th	-	- -
6th	Ship Isis, Sunderland	4th	2nd	1st	2nd 2nd
7th	Harbour View, Sunderland	9th	4th	4th	5th 6th
8th	Blues Micro Pub, Whitburn	6th	-	-	- -
9th	Ivy House, Sunderland	-	11th	9th	7th 7th
10th	Courtyard, Washington	11th	-	12th	7th -
11th	Avenue, Sunderland	10th	6th	8th	- -
12th	Lighthouse, Sunderland	12th	-	-	- -

Well done to all in the above list. With nearly 90 pubs and clubs in the branch area serving real ales it is an achievement to appear anywhere on this list.

The branch offers it's congratulations to all venues for their hard work they have put in , especially after the devastation caused by the pandemic.

Presentations for the winners will be announced in due course.





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SUNDAY 12 NOON-10.30PM

# CLEADON VILLAGE POST LOCKDOWN

As we were slowly but surely coming out of lockdown, I ventured out into the beautiful little village of Cleadon situated on the borders of South Tyneside and Sunderland.

Incredibly, Cleadon appears to have been inhabited from as early as 8000 BC. It was first shown on records in 1183 as Clyuedon - roughly translated as "hill of the cliffs".

In 1644 during the English Civil War, Cleadon was caught in between the Royalist forces of Newcastle and the Parliamentarians of Sunderland. This led to the Battle of Boldon Hill. It was reported that Briar Cottage in the village may have served as a hospital during the war.

The train station (now East Boldon Metro Station) opened in the 1800's and author Charles Dickens reportedly stayed in Cleadon House in the Front Street. He was told a story by a local resident which was a possible inspiration for Miss Haversham in his novel *Great Expectation*. (Source - Wikipedia)

And so, after such a long and varied history, the Wandering Bear came a visiting in September 2021. I found my first watering hole by mistake, as I was looking for somewhere to park. My eye was caught by a very attractive looking

place which turned out to be **The Stables (below)**. In I ventured and for £4 I got myself a pint of One More Than Two Brew (1MT2B) Wolf IPA and off I



went to sit down.

The Stables is a micropub and it is very small but it was also beautifully appointed. It had opened six months earlier and still had a lovely 'new' smell. Not only is this a micropub but it also appears to be a micro brewery as well, as upstairs you can see the equipment for *The Lazy Lizard Brewing Co.* Great stuff!

The pub has exposed brickwork, and is decorated in muted tones with very comfortable chairs. One feature consisted of a number of clocks on one wall, each showing various world times... maybe to show that it's always time for a pint somewhere in the world?

A wood burner was included in the décor and the service was excellent, with the two members of staff very helpful. As well as my Wolf IPA there was

also another 1MT2B ale (sadly I forgot to write it down though!) and an empty handpull meaning potentially 3 real ales at any one time. There was also a good range of keg beers, wines and spirits.

Outside seating completes the experience of visiting this new micropub, situated in a building dated from 1738... simply a wonderful place to visit.

Next up, **The Cottage Tavern**, (above) where I bought a pint of Black



Sheep Bitter for £3.70.

The pub has an open plan layout and you have to walk some distance on entering the building to actually get to the bar. You open the door into the main seating area, which features a large bay window, then approach the bar, then if you walk further still there is another seating area at the far end.

It was quite busy when I attended, with horse racing on the tv and some locals reading their papers and enjoying the peace and

**Continued**



## CLEADON VILLAGE - continued

quiet. The service was good, and I'm making an assumption that the person serving me was the licensee.

Old photos were on the walls, and there were heavy curtains at the leaded windows... lovely stuff. Trinkets sat on shelves around the walls and there was a book exchange if you fancied something to read.

As well as the Black Sheep, another handpull served something from the Ossett Brewery but I sadly forgot to write the name of the ale down. I'm sure it would have been lovely though.

The pub is dog friendly, and although I did not see the fact advertised, I again make an assumption as a very friendly and quiet Chihuahua was in attendance. A lovely pub this, very warm and welcoming and I'm so happy I have managed to



*The Britannia*

tick it off my list of places to visit as I have always fancied a visit.

My final stop, which is opposite the Cottage Tavern, was **The Britannia Inn**, now part of the Toby Carvery chain.

Half a Guinness cost me £1.95 and it was perfectly fine. Sadly the Doom Bar was off during my visit \*. It was quiet when I visited, being late afternoon most people would have had their Sunday lunch and left. The pub has a pay car park but there is signage both

inside and out saying its free during the day for pub customers.

A quick search online shows this pub to be one of the oldest in the area, dating from as early as the late 1800's. Originally a coaching inn, it would have serviced clientele en route between South Shields and Sunderland.

*\* No Real Ale from Nov 21 Ed*

**Britannia & Stables,  
Front Street SR6 7PG.  
Cottage Tavern , South  
Street SR6 7PL**

**Bus.** Go North East 24 to South Shields and Sunderland. Stagecoach North East 30 to South Shields. Nexus 558 to Seaburn and Heworth

*The Wandering Bear*

## NATIONAL DRAUGHT BASS DAY 2023

This annual celebration of the iconic English pale ale is again on **Easter Saturday, 8th April**. With the recent history of the beer which is brewed by Marston's in Burton on Trent for ABInbev, and the travesty over the closure of the National Brewery Centre in Burton, our beery history is under increasing threat.

The purpose of Draught



Bass Day is simple: Celebrate the beer by drinking it!

Although we have no permanent outlet for the beer, we have supped it at the **Avenue** in Sunderland and the **Cask Lounge** and **Marine** in South Shields. Why not have a chat with your local and see if they can get this excellent beer. Remember, use it or lose it.

**Michael Wynne**

# CAMRA DISCOUNTS AND LOYALTY CARDS

Branch pubs and clubs that offer either a discount scheme, loyalty card or accept CAMRA 50p vouchers. Loyalty cards are available to all regular customers, not just CAMRA members. If you have any updates please email:- [sst.pubsofficer@gmail.com](mailto:ssst.pubsofficer@gmail.com).

<b>East Boldon</b>	<b>South Shields</b>	<b>Sunderland Centre</b>
Grey House - 50p off voucher & loyalty card	Lambton Arms - 10% discount and loyalty card	Cooper Rose - 50p off voucher
<b>East Herrington</b>	Maltings - 10% discount	Dun Cow - 10 % off
Board Inn - 50p off voucher	Marine - loyalty card	Fitzgeralds - loyalty card
<b>Hebburn</b>	Wouldhave - 50p off voucher	Ivy House - 10% discount
Longship - 10% discount & loyalty card.	<b>Sunderland North</b>	Peacock - 10% discount
<b>Houghton le Spring</b>	Avenue - 10% discount	Ship Isis - 20p off a pint.
Wild Boar - 50p off voucher	Blue Bell - 50p off voucher	William Jameson - 50p off voucher
<b>Ryhope</b>	Harbour View 10% off Mon-Fri before 7pm.	<b>Washington</b>
Guide Post- loyalty card	New Derby - on Friday, buy a pint , get a half of another pint free	Sir William de Wessyngton - 50p off Voucher
<b>South Shields</b>	<b>Sunderland Centre</b>	Steps - Loyalty Card
Bamburgh - 10% discount	Chaplins - 10% disc & loyalty card	Washington Arms - 50p off voucher
Fountain - 10% discount	Chesters - 50p off voucher & loyalty card	

## TRADING STANDARDS

If you have any complaint about your beer or cider, such as poor quality, short measures or no price list displayed, you should mention it to the pub management in the first instance. If you need to pursue the complaint further, we recommend contacting the local Trading Standards Office.

Contact details are given below :-

<b>SOUTH TYNESIDE</b>	<a href="https://www.southtyneside.gov.uk/article/68067/Make-a-complaint">https://www.southtyneside.gov.uk/article/68067/Make-a-complaint</a>
<b>SUNDERLAND</b>	Citizens Advice consumer helpline: 0808 223 1133

## PUBLIC TRANSPORT INFORMATION

### Some useful contact details for Tyne & Wear Metro and local bus services.

Arriva - 0344 800 44 11	<a href="http://www.arrivabus.co.uk/north-east/">www.arrivabus.co.uk/north-east/</a>
Go North East - 0191 420 5050	<a href="https://www.gonortheast.co.uk/services">https://www.gonortheast.co.uk/services</a>
Nexus ( Metro & Buses) - 0191 2020747	<a href="http://www.nexus.org.uk/">www.nexus.org.uk/</a>
Stagecoach - 0191 566 0231	<a href="http://www.stagecoachbus.com/about/north-east">www.stagecoachbus.com/about/north-east</a>
Traveline North East 0871 2002233	<a href="http://www.travelinenortheast.info">www.travelinenortheast.info</a>





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## PUB QUIZ ( answers on page 25)

- 1 Name the 1988 film that starred the unlikely pairing of Danny De Vito and Arnold Schwarzenegger ?
- 2 Which American state's highest point is 345 feet above sea level?
- 3 Who was also known as the Louisville Lip?
- 4 Atlantic City in New Jersey had its streets featured first in which board game?
- 5 Name the Caribbean island that was the birthplace of cricketer Garfield Sobers.
- 6 Who played Ripley in Alien and also made a guest appearance in Doc Martin?
- 7 What is the largest city in the United Arab Emirates?
- 8 Which group had a number one hit in 1981 with "Don't You Want Me"?
- 9 What is the first name of Crocodile Dundee in the film of the same name?
- 10 Which bird has the longest wingspan, up to 11.5 feet?
- 11 Where will the 2024 Summer Olympics be held?
- 12 Who wrote the novels Of Mice and Men and The Grapes of Wrath?
- 13 Which groups signature song is Free Bird ?
- 14 Who wrote the fairy tale, The Ugly Duckling?
- 15 The 1965 European Footballer of the Year Eusebio played for which country?
- 16 The first of five beer related questions and every beer drinkers worst nightmare. What is Cenosisillicaphobia?
- 17 What two word term can describe a decorative style in some 1930's pubs, typically featuring streamlined shapes, angular patterns and smooth surfaces."
- 18 The Yard of Ale Brewery is in which Co. Durham town?
- 19 The Rigg & Furrow Brewery is located in a farm near which Northumberland Village, site of a prison on a former airfield?
- 20 Name this bar shown below :-



*Photo - Dave Haddon, Tyneside & Northumberland CAMRA*





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.



CASK  
BEER

REAL  
CIDER

CRAFT  
KEG

WINES  
& SPIRITS



29B FRONT STREET,  
FRAMWELLGATE MOOR,  
DH1 5EE

OPENING TIMES:

- FRI. 2PM - 10.30PM • SAT. 12PM - 10.30PM,
- SUN. 2PM - 9PM • TUES - THURS. 4PM - 10.30PM.

# BEYOND THE BROON

**For the first eight years of my life** I couldn't avoid the effects of Newcastle Brown Ale. This was not because my parents were lacing my Ministry of Food orange juice and cod liver oil with the iconic brand. We lived downwind from the Gallowgate Brewery in Newcastle. The warm, heavy fumes from the brewing process were strong enough to counteract the smells from the abattoir and the nearby urban cattle market.

I had a brief flirtation with Newcastle Brown as a student at Newcastle University in the 1960's, at a time when trendy students saw themselves as downing the working-man's beer in a land of residual heavy industry.

Leaving Newcastle I moved on to three years in Cambridge where my Methodist theological college had a somewhat atypical relationship with the Cambridge Arms (Greene King) down the lane - Greene King were still just a sizeable East Anglian regional brewing company. Scottish and Newcastle Breweries had merged in 1960 and one effect of this was wider distribution of Newcastle Brown both nationwide and, increasingly, overseas.

Returning to Tyneside, my first appointment as a Methodist minister was in Wallsend. By then I had decided that the alleged

"roast" flavour of "the Broon" was too burnt sugarish for my taste. From that point on I kept an eye open for any North East brown ales that had more to offer than the brand that was touting for world domination in the bottled beer stakes.



In the beer desert of Wallsend choice was relatively limited and straightforward. The nearest pub, tied to Vaux, had a small range of uninviting keg fonts, so I called for a bottle of Double Maxim. The success of Newcastle Brown pre-World War 2 had prompted other brewers to produce their own versions of what came to be seen as a regional style, although the Vaux product pre-dated the Newcastle beer. Its red-brown hue means it belongs to the "*Brown and Red ales, Old Ales and Strong Milds*" slot in the Good Beer Guide's style list. Newcastle Breweries declared their Brown to be "not too heavy, not too light." Fair enough, but my taste buds rejected the "not too sweet" claim.

The old Northern Clubs Federation Brewery had a version that deserved to die

even before the closure of the brewery. Samuel Smith's was better but so far as I can see their current Nut Brown Ale does not pretend to be its successor. Several of the present crop of small breweries in Tyne and Wear pay their respects to the style, in bottle if not on draught. If you are visiting the far North of England look out for anything with a brown tag. It will be worth a try.

The constant in all this (more or less) is the excellent Double Maxim. When Vaux decided that hotels were more profitable than beer, it temporarily disappeared in 1999. Surprisingly it popped up again in Stockport. Then it finally settled back into Wearside at the Maxim Brewery. Draught Double Maxim has had its forays into West and South Yorkshire and I suspect there is some out there at the moment.

Newcastle Brown left its native city for Gateshead then Tadcaster. Incredibly some of it is now brewed at Heineken's Zoeterwoude beer factory in the Netherlands. I'm not sure whether to laugh or cry ... "All Hail Double Maxim!"

**By Geoff Reid.**  
***This article first appeared in the Jan/Feb edition of Tyke Taverner, Bradford CAMRA branch magazine***



# REAL ALE

at  
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De Wessington  
Washington

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Sunderland

The Wild Boar  
Houghton-le-Spring

The William Jameson  
Sunderland

The Wouldhave  
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# A GREEN TOUCH OF GLASS

**Did you know that recycling** is so efficient that it can take up to 50 times less energy to make new glass from old bottles than to make it from sand? In fact, if you were to recycle just one glass beer bottle, you can save enough energy to light a 100-watt light bulb for 20 hours or run a TV for three.

The recycling of beer bottles is one of the most effective available today. The process consists of crushing the bottles into small pieces (cullets), washing, melting and then moulding into new ones. This process is highly efficient because it only takes two kilos of recycled glass to make one of new glass. This means you can get four times as many bottles from recycled glass than from raw materials. Therefore, there are significantly lower greenhouse gas emissions involved in making the bottle from recycled glass compared with creating from scratch.

## *How are beer bottles made?*

The glass in beer bottles is made of silica sand and soda ash (sodium carbonate). When they are mixed and melted at high temperatures, it forms a completely transparent glass that's durable enough to withstand the

transportation and storage of beer.

Colour can then be added for aesthetic purposes. This is done by adding various metal oxides. The most common are green (copper oxide), blue (cobalt oxide), brown (iron oxide) and red (selenium oxide).



*Photo - Beer from local breweries ; Maxim Maximus ( left) and Darwin Galapagos Stout (right)*

However, only three types of glass can be successfully recycled: clear, brown and green. Most other types are not recycled due to their impurities or toxicity levels. This means many bottles will end up in landfills. It's why you rarely see single-use glass products like beer bottles in pinks, purples and yellows for instance.

*Do you need to separate the different coloured bottles?*

Before recycling facilities adopted new filtering technologies for glass, it used to be the case that consumers and businesses had to separate their beer bottles by colour so that they could be successfully recycled. And, depending on where you live, this may still be the case.

Luckily, most counties no longer require you to separate your bottles. Instead, the recycling facilities will now do this for you using advanced detection and sorting systems on a mass scale. The reason for separating the colours in the first place is to do with the different melting points of each metal oxide/colour has. For example, iron oxide (brown) melts at 1,700°C and manganese at 1,000°C. This means that when you heat up a batch of glass, it will take longer for the manganese to melt than the iron. If you have a high temperature flame, it will only melt the iron at the bottom of your bottle first. This means that you end up with a brown bottom and a clear top. When you cool down this new bottle, it will form a crack right along this line and likely break. To keep the structural integrity of the recycled beer bottles, the colours need to be kept separate.

*Continued*



## A GREEN TOUCH OF GLASS *continued*

*Why are beer bottles almost always brown or green?*

It's all to do with the sun. Clear bottles do absolutely fine when it comes to storing beer in the winter. However, as soon as summer comes around, preservation problems crop up. That's because the sun's UV rays can easily penetrate transparent glass, turning the beer slightly sour. In fact, the lingering smell it causes is so off-putting that clear glass bottles are now almost never used for ales, lagers, and ciders. As such the darker green glass was used as an alternative to block the UV rays and preserve the taste and smell during the summer months. However, post

World War II, there was a world-wide shortage of copper-oxide which makes green glass and so brown was then used instead. Today, we see a mix of both.

*What about labels?*

Similarly to colour sorting, the responsibility used to fall on the consumer or business to scrape off their labels and rinse out the contents. But now, as long as you ensure your bin only includes unbroken bottles then the recycling facilities will do the rest. Although, you should still remove the bottle caps and make sure these don't end up in the glass bins.

The reason broken bottles should be kept separate from the

Undamaged bottles is because it makes the separation process a lot trickier as fragments of different coloured glass can end up in the wrong place. Glass is one of the best materials when it comes to recycling and it's perfect for storing beer. That's why it's so important that we try to keep bottles out of landfill and instead use dedicated glass bins for our bottles. It's such a waste (no pun intended) for us to throw away our bottles rather than to recycle them.

**Alfie Godfrey**

***This article first appeared in What's Brewing in December 2022.. Alfie Godfrey is marketing manager at Waste Managed.***

## BEER WHISKY

I previously wrote about Theakston marketing *The Spirit of Old Peculier*, which they described as 'beer spirit'. I was given a bottle of this for Christmas. So, what is it like?

You can tell that the base is the famous OP, but it is dissimilar to whisky. It has a rich fruity nose and flavour, there are malt notes, but there the aspects in common with whisky end.



It is a very pleasant alternative to whisky, and would go well with a quality

ginger ale.

Last month, the *Yorkshire Post* reported that Theakston have gone into partnership with Ellers Farm Distillery of Stamford Bridge, near York to produce a premium Yorkshire whisky. It will be based on a specially developed Porter and the first release is expected in 2025.

**Michael Wynne**

## BRANCH CONTACT INFORMATION

<b>General Contact</b>		contact@sst.camra.org.uk
<b>Chairman</b>	Ian Monteith-Preston	chair@sst.camra.org.uk
<b>Secretary</b>	Lynn Dobson	secretary@sst.camra.org.uk
<b>Treasurer</b>	Steve Drummond	treasurer@sst.camra.org.uk
<b>Membership</b>	Peter Tong	members@sst.camra.org.uk
<b>Magazine Editor</b>	Ken Paul	magazine01@sst.camra.org.uk
<b>Advertising</b>	Peter Tong	ad01@sst.camra.org.uk
<b>Webmaster</b>	Ian Monteith-Preston	webmin@sst.camra.org.uk
<b>Social Media</b>	Stan Johnson	Socialmedia@sst.camra.org.uk
<b>Public Affairs</b>	Michael Wynne	publicaffairs@sst.camra.org.uk)
<b>Pubs</b>	Ken Paul	pubsofficer@sst.camra.org.uk
<b>Clubs</b>	Sid Dobson	clubs@sst.camra.org.uk
<b>Pubs Protection</b>	Ian Monteith-Preston	ppo@sst.camra.org.uk
<b>Cider Rep.</b>	Steve Clough	cider@sst.camra.org.uk
<b>Social Secretary</b>	Keith Lakeman	social@sst.camra.org.uk

### Brewery Liaison Officers (BLO's)

<b>Blockyard Brew Co BLO</b>	Terry Higgins	blockyardBLO@sst.camra.org.uk
<b>Brewlab/Darwin BLO</b>	Michael Wynne	darwinBLO@sst.camra.org.uk
<b>Maxim BLO</b>	Ken Paul	maximBLO@sst.camra.org.uk
<b>Vaux BLO</b>	Mo Moseley	vauxBLO@sst.camra.org.uk

### BRANCH SOCIAL MEDIA DETAILS

**Twitter:** @SST\_CAMRA  
**Facebook:**  
<https://www.facebook.com/SSTCAMRA>  
**Facebook:**  
<https://www.facebook.com/groups/SSTCAMRA/> (Discussion Group)  
**Instagram:**  
[https://instagram.com/sst\\_camra](https://instagram.com/sst_camra)

### PRESS & MEDIA CONTACTS

Michael Wynne, Ian Monteith-Preston, Stan Johnson, Ken Paul.  
[press@sst.camra.org.uk](mailto:press@sst.camra.org.uk)  
 For more details see  
[https://sst.camra.org.uk/wordpress/?page\\_id=32](https://sst.camra.org.uk/wordpress/?page_id=32)

## QUIZ ANSWERS

1	Twins	11	Paris
2	Florida	12	John Steinbeck
3	Mohammed Ali	13	Lynyrd Skynyrd
4	Monopoly	14	Hans Christian Anderson
5	Barbados	15	Portugal
6	Sigourney Weaver	16	An empty beer glass
7	Dubai	17	Art Deco
8	Human League	18	Ferryhill
9	Mick	19	Acklington
10	Albatross	20	Courtyard Bar





# 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

Enjoy great  
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(really!)

**10 HAVE YOUR SAY**

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13:00-16:00, 19:00-00:00 Sun

The Mid Boldon Club welcomes non members ; ring the bell at the side entrance to gain entry, then just sign in. If you wish to join, either come along or contact us on the number shown.

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