

The Cleveland CAMRA Branch Committee ...

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Issue No. 93

August / September 2006

It's Your Round!!

Bi-Monthly FREE

2700 copies of this magazine are distributed to over 200 real ale pubs and other Campaign supporters. If any real ale licensee in the Cleveland Branch area does not receive copies of this magazine directly, and wishes to do so, *free of charge*, please contact (01642) 654158

The Causeway at Hartlepool Cleveland CAMRA Pub of the Year 2005

Congratulations to the Causeway on attaining this award. The Presentation was held at the Causeway on 13th May. See inside for the full story and more pictures.



Jo Powell of Cleveland CAMRA presenting the award to Geoff Eccleshall

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It's Your Round is published by the Cleveland Branch of CAMRA. Views expressed in this magazine are not necessarily those of CAMRA or the editor. Articles may be reproduced if source acknowledged. **If you have news or views, suggestions or complaints**, then Andy is our Branch contact on 01642 231351 or Email adbellcamra@f2s.com Please contact him if you want your news circulated.

Also in this issue:

Football World Cup inspired bottled beers reviewed

The Arncliffe Arms at Glaisdale

The History of Brewing - Early Medieval Times

The State of the Market - by the Durham Brewery Boss

Diary Dates ... Committee Meetings commence at 7.30 pm and Branch Meetings/ Socials commence at 8.30 pm on the first Monday of each month, and are held throughout the Cleveland Branch area.

July 11th (Tue) Pub of the Season Presentation at the Duke of Wellington, Danby at 8:00pm approx.
July - To be arranged Possible Brewery visit to Theakstons and/or Black Sheep.

August 1st-5th (Tue-Sat) Great British Beer Festival - Approx 450 ales. Check www.gbbf.org for further details.

August 18th-20th (Fri-Sat) Staithes Lifeboat Weekend Beer Festival at the Captain Cook, Staithes.

August 31st-September 2nd (Thu-Sat) Durham Beer Festival, at the Kingsbridge Bar, Dunelm House, New Elvet, Durham. Approx. 80 ales.

September 4th (Mon) Committee meeting at the Marine, Saltburn, followed by social meeting at 8:30pm.

September 14th-17th (Thu-Sat) Darlington Rhythm & Brews Beer Festival, at Darlington Arts Centre, Vane Terrace.

September / October - To be arranged A pub crawl around Hartlepool.

October 2nd (Mon) Committee meeting at the Fairfield, Stockton, followed by social meeting at 8:30pm.

October 7th (Sat) The Annual East Keswick Yorkshire Beer Festival, Featuring 15 or so Yorkshire Beers. Admission £5 including Festival Glass, programme and beer vouchers. Kids and toddlers accompanied by an adult free entry, restricted to the Family Room. The festival will be held in East Keswick Village Hall and starts at 12noon with last entry at 8pm, and closing at 10.30pm

October 13th-15th (Fri-Sun) 5th Annual Richmond Beer Festival at the Market Hall.

October 27th & 28th (Fri & Sat) The 11th Annual Hartlepool Beer Festival. Taking place at the Borough Hall, Middlegate, Hartlepool.

CAMRA members can email Denise to be added to branch email list for additional / last minute activities.

Branch website www.clevelandcamra.btinternet.co.uk

For more info, to book local events and transport needs, please contact Beth beth_carss@hotmail.com for details of latest social events, or see entry in 'What's Brewing'.

Another Mild Month Passes ...

Yes, another May has passed, the month when CAMRA members and other beer lovers hope to see a few extra Milds available in the pubs around the area. By far the best pint of mild I had this time was slightly outside the area - **The Boathouse at Wylam** - the Wylam Brewery Tap. They had JW Lees GB Mild on and I must say it is one of the best pints of mild I've ever had. This pub usually has about 10 real ales available (including all the Wylam beers). Highly recommended for a visit! **DC**

THE BRANCH WEBSITE IS UNDERGOING CHANGE
AND IT HAS MOVED TO www.clevelandcamra.org.uk

We are arranging improvements, including a list of all pubs in the area,
and more dynamic features.

CAMRA AD

Bricky's Bits - Wisdom!

Some collected pearls of wisdom to expand the mind;

"Three glasses of beer end a hundred quarrels."

Chinese proverb

"No joy without beer."

Hebrew proverb

"If you have money and beer, your friends will be many."

Dutch proverb

These gleaned from the excellent website of www.belgianshop.com

Little Bricky

The Causeway

Hartlepool (01429) 273954

Cask Ales
5 Minimum

CAMRA
Good Beer
Guide Listed

* Pub of the Year 2005 *

Real food with real chips from Trina's kitchen at the Causeway.

Mon-Sat 12-3pm

Live music

in our new extension ...

Folk Club - Sundays

Acoustic Guitar & Vocals - Tuesdays

Jazz - Wednesdays

Blues Club - Thursdays

Guitar & Vocals - Saturdays

--- all music is 8.30 for 9.00 ---

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August 2006

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 - 14 types of local sausage, served in a variety of ways, or try the mega platter -
 - Commemorative glasses -
- ** Ring Chris for details ****

Tickets now available for the UK's biggest Beer Festival ...

The Great British Beer Festival at Earls Court in London, will feature over 450 real ales, plus ciders, perries and international beers. Also known as the Biggest Pub in the World, the festival will see over 300,000 pints served from August 1st - 5th. This is the largest showcase for real ale and is the perfect place to visit if you want to find out more about real ale or if you have some favourite beers that you want to rediscover.

There's plenty to entertain visitors with bar games, pub quizzes, street theatre and live music plus a selection of hot food and snacks. This year we have some great new t-shirts for you to wear to the festival, wear one to the festival and one of our volunteers could surprise you with a free pint token!

Buy your ticket by 21st July and save £1.00

www.camra.org.uk

**FREE
BEER**

* * Competition * *

Kindly sponsored by
Black Sheep Brewery
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WIN a case of Black Sheep Beer (1st prize) or a Black Sheep T-Shirt (2nd prize).

Too easy to believe! Why not get your local to include it as part of the Pub Quiz, and send in a bulk entry in one envelope?

Find the names of local beers from these anagrams:

1. MEM LEADER
2. STORM GRAN
3. SPEECH BALK
4. TEEN D LACES

Congratulations to the winners of Competition 91, Meg Wood of Stockton and Roma Tate of Marton. All entries to the address below, or email to jo.powell2@ntlworld.com by the end of September 2006. *Current Cleveland Camra committee may not enter!*

Send to: **Competition 93, 10 Faidene Avenue, Stockton-on-Tees, TS19 7NH.**

World Class Beer for the Football ! (and I hope we won) ...

By the time this IYR is distributed it will all be over, and if England has won – I'll still be celebrating. I wonder what you've been drinking during the matches? – I hope you didn't let the side down by drinking keg. I've been watching most matches at home – although the first England game was at the CAMRA Summer BBQ – Thank you to Jo and Denise for hosting it again, with some nice tasters from Camerons brewery.

Starting with England vs Paraguay the following beer seemed appropriate. "Double Header" from RCH brewery West Hewish, Somerset. This is a bottle-conditioned ale at 5.3%. It is a light brown bitter with a lemony nose and a dry hoppy flavour. Refreshing and easy to drink considering its strength. As England progresses and the festivities continue, you may have celebrated England getting to the top 16 with "Festivity" by Bath Ales at 5.0%. This beer is bottle-conditioned. It is crafted as an 'Old ale' and has flavours of coffee, vanilla and rum. For the cold dark nights ! The celebration will really begin if we get to the final. So what better than Greene King Triumph Ale at 4.3% This is not bottle-conditioned. It is a golden ale, brewed with four types of hops. It has a fruity nose and a lot of taste. Once the final whistle has gone and England has won, move on to the following beer for the final victory celebration. Victory Ale by Batemans at 6.0%. This is a malty pale ale, brewed with Liberty hops. It has a fruity taste. In the unfortunate circumstance of us not winning may I suggest the following beer for drowning your sorrows. Bitter & Twisted by Harviestoun at 4.2%. This is a light coloured beer "blond". It has been brewed with aromatic Hallertau Hersbrucker and spicy Challenger hops. A "late hopping" with Styrian Goldings gives a sharp dry lemony finish. An excellent ale for the summer which I'd serve cooler than some of the other beers.

"Come on England"

Beertaster

The best beer drinker's holiday destination - The Black Country !? ...

With 147 strongly recommended pubs, 9 breweries plus 3 in nearby Staffordshire with superb, cheap transport, this area has lots of character and friendly people. The district is made up of small towns, villages and canals, and has a brilliant museum with its own pub - The Bottle & Glass Inn. NB. most Banks pubs sell real ale from electric pumps marked 'cask'. Standouts include: Brierley Hill. Bull & Bladder. The pub with the Shakespeare quotation commending the beer, Batham's mild & bitter and great local food - try the faggots, chips & peas. Open all day. Near Merry Hill bus station. Netherton, nr. Dudley: Ma Pardoe's [Olde Swan]. Brews on the premises. Unspoilt gem, outside yard, restaurant, over 14s. only, historic interior. 2nd. place, national pub of the year, 2004. Open all day M-S. Lower Gornal: Olde Bulls Head. Brews its own mild - Pig on the Wall, ask why!-, BFG and Fireside bitters. Impressive Victorian house with live music and outside patio. Open 1600 - 2300, plus all day Sat/Sun. Near bus station. Also try: Severn Valley Steam Railway which has a GBG pub at both ends. Transport: change trains at York or Darlington for Birmingham. Break your journey at the Wellington, B/ham: only 15 real ales, displayed on the big screen. No noise, 50 beers a week, £1.50 a pint early doors, huge range of crisps, BYO food, 5 minutes from New St. Station. 1000- 2400 , ciders, Belgian & German ales. But do remember Brum is NOT in the Black Country. Bus travel, £3 all day for the whole county.

TJ. [Part-based on the Black Country GBG]

Real Ale Sudoku ...

Fill in all the squares so that each row, each column, and 3x3 square contain all the characters

MALT & HOPS

	H	P		A		S		L
			T	M	L			
		A					&	O
	S				A	O	M	T
O			L		T			P
H	T	&	O				A	
&	O					P		
			P	L	H			
L		T		O		A	S	

History of Brewing part 7 - Early Mediaeval Times.

A light-hearted look at brewing, through the ages, to cut out and keep.

Imagine the scene, it's 1300AD, (but not in a monastery as I suggested it might be last issue) Mrs Early-Mediaeval (not of the nobility, in spite of the hyphen, I might add) having risen, chased out the chickens and stray pig from the family abode. Then provided breakfast – such as it was, for the family, fetched the water (non too palatable) and encourages Mr Early-Mediaeval to go to work. He works on his strips of land, placed all over the Lord of the Manor's land (the Lord was nobility, but still drank ale); this is before land enclosure, of course. Mrs E-M bakes the bread and then begins the regular task of brewing beer or ale – if you want to be technically correct. Please note this is a female task, in the very capable hands of an experienced brewer. In fact, men often chose their wives not on their good looks, or even dowry, but on how good the ale was that they brewed! Over time, the best ale wives became so celebrated amongst their community that people would go to their houses to drink, and then to buy, their good ale. Ale was brewed, regularly, by the housewife, to be consumed (even by minors!) at virtually all meals – even breakfast! The water from spring, river or well often wasn't very good – or wholesome and brewing with it certainly disguised any bad taste and the alcohol content probably killed bacteria. (A good reason for drinking ale.) "Small beer" was low gravity (none of your loopy-juice, this ale), well you could hardly put in a long hard day's work having consumed several pints of 6% ABV beer, could you? It was made, without hops; they came later in English brewing, but may have been flavoured with honey, cinnamon, mint, Bog Myrtle, or other blossom – which may have added additional yeast to the brew. These flavoursings, single or a mixture

were called gruit. It would have been cloudy and sweet, with carbohydrates and protein and with B Vitamins, quite nutritious really (Another good reason for drinking ale.)

Now when Mr Early-Mediaeval came back from working in his fields and tending his animals, he'd be about ready for a pint. Just imagine, one evening, waiting for the meal to finish cooking in the pot, thinking "Pity I can't go and join the other men for a pint, away from the women, in a special house." This would later become known as a pub. It may well have been about this time in history that the idea of being able to go to a particular house in the village to buy and stay to drink your beer might have begun to evolve. There was only one teeny-weeny problem here – women brewed the beer, no point in making major lifestyle and historical changes if you still can't escape from the wife!

Mind you, dear readers, it was to take another hundred years or so before the lads sorted that problem out.

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The Elves and the Brewmaker ...

Once upon a time, there lived three elves, whose names were Filler, Smooth and Turnip. They lived happily in a big city, where they made a good living by brewing good ales and owning nice pubs in which to sell them. This happy state of affairs continued for many years. People liked the beers, and they won awards from an organisation called CARMA which stood for Campaign for Real Mighty Ales. (I might have got this a bit wrong, I get confused, you know). Then, one day, at a meeting in the Bored Room, Filler came up with a novel idea. "Why don't we buy another brewery?" "What for?" asked Smooth and Turnip, "We've already got one and it's too big." "Ah," replied Filler "but if it's got pubs as well, we could sell more of our beer to the people." "They may prefer their local beer, brewed by the Old Brewmaker," continued Smooth and Turnip. "Stuff them! I want to expand," replied Filler, sucking in his paunch. "We think you've got somewhere in mind," suggested Smooth and Turnip. "Correct!" stated Filler as he thumped the table, "it's in the south of the Elfland and it's called Ghoul's." "Some of the owners might not want to sell it." Smooth and Turnip protested. "Stuff them!" replied Filler, "we'll make them an offer they can't refuse." So it was agreed, and surprise, surprise! Their offer wasn't refused. Smooth and Turnip still had reservations. "We don't need another brewery," they protested. "It's all right!" replied Filler, "we'll have a 'strategic review' soon and find an excuse to close it." "What about the people who work there and the Old Brewmaker?" asked the other two elves. "Stuff them!" quoth Filler. "But people all over the country drink Ghoul's beers," Smooth and Turnip reminded him. "Stuff them!" replied Filler, "and we can get lots of our money back by selling the brewery for demolition and building Bijou flats." "People in the south won't like the Brewmaker's fine beers disappearing," stated Smooth and Turnip. "Stuff them!" replied Filler, "we'll brew a vague copy of their beers every year or so and let them drink it once a year, or less!" "That's not fair on the drinkers!" Smooth and Turnip protested. "Stuff them!" said Filler "sentimental fools." And so it came to pass, a few years later, that all that remained to remind the sad drinkers of the long and proud history of Ghoul and Sons' historic enterprise was a few dewy-eyed real ale drinkers crying into their pints. "Stuff them?" suggested Smooth and Turnip. "No chance!" retorted Filler.

Any resemblance between the people (or elves) in this story and anyone living is unintentional and purely coincidental.

The Hampshire Hog.

The State of the Market ...

An extract from the Durham Brewery Newsletter:

When Stephen Oliver of Wolverhampton and Dudley spoke at the SIBA annual conference he offended the integrity of microbrewers and attacked the application of progressive beer duty (PBD). Microbrewers, apparently, are brewing with little more than homebrew kits, in kitchens and garages (hobby brewers - his term), and using PBD to undercut the prices of more reputable and deserving regional brewers. Absolute beer volumes are declining, and the increase in the number of microbrewers, since the introduction of PBD (from 440 to 570), has been fuelled by stealing market share from regional and family brewers. Mr Oliver stated that since 1990 the cask ale market has more than halved with a reduction of over 3 million barrels. In the same period micro-brewed beer has trebled. The poor quality of much of the microbrewers is undermining the efforts of responsible, quality conscious regionals. If this is true, how can Paul

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Wells of the Independent Family Brewers of Britain confidently state that, "Our members are not seeing the decline in the cask sector that has been widely reported." In fact he sees a reduced commitment to the sector by the large brewers as an opportunity to increase market share. I could go on but the whole speech was a rant about how the micros are ruining the market. The fact is that micro brewed beer is still unavailable in the vast majority of outlets. As the editorial in "What's Brewing" May 2006 said, "As if a ragged battalion of 450-odd eligible brewers with a combined tax advantage from PBD of around £15m represented even a pinprick to W&D, with its annual profits of £90m." PBD was intended to help small brewers invest in plant, quality, staff etc. We at Durham have done this. New brewing kit, tanks for bottled beer being developed at this very minute, extra staff and much more has flowed from PBD. SIBA direct delivery scheme has enabled us to get back into the Tap & Spiles. This would not have been possible without the increased discounting power afforded us by PBD. We were profitable before PBD but growth and development have been accelerated since 2004. Then there's the attack on micro quality. There are good and bad in every business and the good micros are very good. See how we take the awards at the GBBF. Mr Oliver asserts that micro bottled beers are "frequently bottled on museum-grade plant with predictable results, unstable, cloudy, sour, oxidised" Has he tasted any of ours? Does he remember Spitfire just before Shepherd Neame abandoned bottle-conditioning? Does he remember how cloudy Pedigree was when Marstons briefly attempted to bottle-condition? Secretly though, I do have some sympathy with Mr Oliver's position. Four years of PBD have seen an explosion in the number of microbreweries. Some may be taking advantage of PBD to undercut the market. I have heard it said that a certain fabricator of breweries is encouraging new business by claiming that it is possible to make a business by undercutting rivals and still making profit. We have seen many breweries selling at rock bottom prices. There will always be competition in a free market but certain culprits are dragging cask beer into disgrace. PBD has made the market more attractive to cheap, low quality beer sold at a price the landlord could not refuse. In turn the landlord sold the beer at a similar price

to his quality beers. Luckily, the enlightened landlord has recognised the problem. More than one landlord has complained of too many micros, and will have no truck with those who arrive at the back door with beer for cash in someone else's casks. PBD may have shaken up the market. Micros are thriving, some regionals are resentful. The reality is that most regionals have tied estates that will not let us in; most pubcos effectively have an estate tied to supply deals that even with PBD we cannot enter. Mr Oliver. We have innovated, we have fired the imagination and now we are beginning to compete. But don't worry, you are safe. In your own words, "It's crazy to have a scheme which penalises success, which makes it commercially disadvantageous to slip over 5000hl beer.." That is, brew more than 60 barrels a week and PBD starts to taper out. PBD in its present form will tend to limit the size of micros and keep us competing against ourselves. Those "airing cupboard comedians, the happy hobbyists who don't have the foggiest idea about the industry" are more the problem of other micros than of the regionals.

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Pub of the Year celebration at The Causeway, Hatlepool ...

The Causeway in Hartlepool was a deserved winner of the 2005 Cleveland CAMRA Pub of the Year. Jo Powell for CAMRA presented the award to licensee Geoff Eccleshall on the 13th of May this year.



The Causeway is a fine red brick Victorian watering hole which has recently been extended into the once derelict shop next door to provide better facilities for the ever popular live music featured most evenings. Boasting a massive annual turnover of real ale and a large regular clientele, the Causeway ably fulfils its role as a lively and vibrant meeting place. *(And apologies to Eileen of the Causeway for wrongly naming her Elaine in the last edition of this newsletter).*

Staithes and Runswick Lifeboat Weekend Beer Festival ...

Once again a beer festival will be held at the Captain Cook Inn in Staithes, near Whitby over the weekend of August 18th to 20th, as part of the Staithes and Runswick Lifeboat weekend. There will be 30 real ales and the menu will have a maritime theme. Trevor at the Captain Cook does a fantastic job promoting real ale, let's all get along there and support this event. Call (01947) 840200 for details.

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The Arncliffe Arms at Glaisdale ...

The Arncliffe Arms at Glaisdale is now serving a bitter exclusive to itself, called Beggars Bridge Bitter it is produced by Cropton Brewery. The beer has a very pleasant bitter start with a surprisingly fruity finish, at 4.2% ABV it is not to be underestimated and although new to the scene it is enjoying large popularity with visitors and locals alike. The name Beggars Bridge derives from the popular landmark just 400yds from the pub. The bridge and its story relating to affairs of the heart are about one Tom Ferris, a poor farm hand, and his sweetheart Agnes Richardson. Tom was much in love with Agnes but as at the time there was no direct link from Glaisdale to Egton he had to ford the River Esk to meet her. On one occasion while crossing the river he was nearly swept away and drowned, he vowed then and there to bridge the river so that no other prospective lover should have to risk life and limb ever again. Unfortunately for Tom his relationship with Agnes was frowned on by her father Squire Richardson who had said he would never let his daughter marry a beggar (get the link?). Tom gave up the land and went to sea to earn his fortune and through

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Staithes Lifeboat Weekend Maritime Beer Festival

**Friday 18th to Sunday 20th
August 2006**

30 Maritime themed handpulled
ales from all over Britain.

Sunday Lunches from £3.50

Watch out for the Yorkshire Micro-
Brewers Festival in September.

many adventures including fighting against the Spanish Armada alongside Drake he returned to Egton a wealthy man. Squire Richardson welcomed back the young (now rich) adventurer and he married Agnes at Glaisdale church. He continued to prosper and became mayor of Hull and a man of some note. Keeping his word he built the bridge in 1620 and it still stands today.

That is one of many versions of the tale but if you want to look at it with a more practical eye the bridge's style predates 1620 and it is more likely that it was repaired or rebuilt at that time. Another explanation for its name could be down to the Anglo Saxon, beggars were quite simply berries so it could be the bridge where the berries grow. But always suckers for the romantic the version that sticks is the story of Tom and Agnes.

At the time of writing the Arncliffe Arms is serving Beggars Bridge Bitter, Cropton Balmy Mild and Black Sheep Emmerdale and hopes to be able to maintain a variety of guest ales over the summer months.

www.arncliffearms.co.uk