



Issue

5

Spring  
2004

# CAMRA ANGLE

The **FREE** quarterly newsletter from the Sunderland & South Tyneside branch of CAMRA

## One and a Half Centuries for Sunderland Pub



### 150 Not Out!

The King's Arms in Deptford is 150 years old this year. Until the clearances of the 1960s, there were more than a dozen pubs and beer houses in the surrounding area. The other have all gone and only the King's remains.

The expression unspoilt gem is overused in pub and beer guides but this pub warrants the description. From the wood panelled exterior to the bar interior that retains the small snug, the simple interior is probably unique in the area.

Continued on page 4.

# Welcome

## In this issue

Well folks her we go again with another issue of **CAMRA Angle**. In this issue you will find articles on Lord Ashley Beer Festival, National Pubs Week, the Jarrow Brewery and the National Winter Ales Festival among others.

There is also another installment on why your ale tastes the way it does in the A to Z of Tasting by Dr. Keith Thomas of Brewlab, and our old friend the Curry Monster has been out and about again, this time in Sunderland. Need some help on what to get Uncle Jimmy for his birthday present? See page 14 for some great CAMRA membership offers.

There's also more to celebrate up at the Jarrow Brewery, with them winning not one, not two, not three or even four but **five awards**.

**Enjoy! - Ed.**

We would like to extend our thanks to the following pubs for allowing us to hold Branch meetings and for allowing us to drink their excellent cask beers:

**Robin Hood**, Jarrow

**King's Arms**, Sunderland

**Steamboat**, South Shields

**Lord Ashley**, Tyne Dock

also the **Mid Boldon Club East Boldon** for allowing us to hold our monthly committee meetings.

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### Branch Meetings

The Sunderland and South Tyneside Branch of CAMRA holds monthly meetings at a different pub in the area each month. The meetings are usually held alternately in Sunderland and South Tyneside. All CAMRA members are welcome to attend.

**Next Issue of CAMRA Angle: will be in May 2004**

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### Contact Us!

We welcome comments & submissions from fellow drinkers which can be sent to our branch e-mail address which is:

**[sunstynecamra@netscape.net](mailto:sunstynecamra@netscape.net)**

#### Advertising Rates

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# **BEER FLAVOURS**

Ever wondered why a beer always tastes nice or leaves a bitter aftertaste in your mouth after each swig? Then read on...

In a continued series of articles by Dr. Keith Thomas of Sunderland University, Brewlab and Darwin Brewery fame, we are introduced to the art of beer flavourings and tasting.

## **An A to Z of tasting**

### **BALANCE**

Wine writers often talk of balance but many beer drinkers only find it an issue when they have overindulged. Careful observation of beer flavours, however, can illustrate that it is often balance which creates a classic beer.

Balance is also a character which depends strongly on a drinker's experience and sensitivity. In many cases a beer will have only one major flavour - bitterness in bitters, roast in stouts, alcohols in barley wines.

In addition though a variety of additional flavours will be present providing the background of flavour and subtlety which allows one brand to differ from another. Not all of these flavours will be detectable. We all have limits to our sensitivity and these limits vary according to our heredity and experience. Very low levels of a flavour may be obvious to you but invisible to your drinking partner.

Primary flavours are said to be those present in a beer at levels over twice their threshold limit - the level at which they can only just be detected. Flavours at lower levels are secondary flavours and may or may not be detected.

Beer is often criticised as becoming too bland and in response brewers often point to high levels of their primary flavours - bitterness, hops or roast malts. But taste their beers carefully and look for the secondary flavours which often arise from complex grist mixtures, imaginative hop additions and careful maturation.

Desirable secondary flavours providing balance are fruitiness, caramel, spiciness and the rich alcohol content in stronger beers.

Mouthfeel is another character giving important balance in many beers. A good body benefits the overall richness of a beer providing a positive element. It should be low in thin, drinking bitters but is vital in complex beers like Porters, stouts and some milds. In some cases it can encourage a beer to be savoured with relish rather than drunk with abandon and is often excluded from mass produced brands. Look for this character when judging quality and value for money and remember to drink with the mouth as well as the throat.

Dr. Keith Thomas

**See next Page for Brewlab info.**

## Brewery News

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### Jarrow

In their first year of production, the owners of the Jarrow Brewery Jess and Alison, can be justifiably proud of their accomplishments to date, not only did they start up and develop a new brewery from scratch but they also won an unprecedented five awards. Firstly winning the **Bishop Auckland Beer Of The Festival** with *Swinging Gibbet*, the next award was for *Fenwick Special*, a brew made by Peter Fenwick and Ian Jackson from their own recipe, it collected the *Beer Of The Festival* award at the *Darlington Rhythm 'n Brews Beer Festival*, next came the *Huddersfield Beer Festival* and a double win for *Old Cornelius* as the *Strong Beer Of the Festival* and also the overall *Beer Of The Festival* win for *Rivet Catcher* at the *Dudley Winter Beer Festival*. An impressive record for a new brewery.

**Fenwick Special later became Rivet Catcher.**

### Darwin

The new *Darwin Bitter* has now been brewed at *Hendon* at the lower gravity of 3.8%. First outlet to take some is the *Victory* at *Gosforth* as a house beer called *Victory Ale*. Another batch of *Extinction* has been brewed this time requested by *Wetherspoons* for the *Lambton Worm*. *Ghost* has just been awarded the *Bronze Medal* at the

*SIBA North beer competition.*

Finally *Rotherham, Oakwood School Festival* has ordered a nine of a festival mild which will be brewed this week on the *Brewlab* plant at 3.8%. Lately sales of *Darwin Beers* have increased dramatically. The beers can now be found at the following local pubs: *Ivy House, Borough, Roker Hotel, Lambton Worm, Chesters* and of course *Fitzgerald's* (all *Sunderland*), *Grey Horse East Boldon, Black Horse* (West Boldon) and *Tavistock* at the *Grotto* (Marsden).

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### Pub News

**The Greyhound** in *Fellgate* is no longer selling real ale following a change of management, but **Black Bull** in *East Boldon* has returned to the real ale fold.

In *Sunderland*, the **Ship Isis** on *Silksworth Row* has re-opened and is now called simply the **Isis**. A handpump dispensing *Courage Directors* has been spotted.

### New Outlet

**The Cliff** in *Mere Knolls Road* is selling three cask ales. On a recent visit, *Marston Pedigree, Courage Directors*, and *Theakston Lightfoot* were on offer. Very nice they were too. This adds an extra stopping off point on the *Light Crawl* featured in the last issue.

## Beer Festival News

### The Lord Ashley on Stanhope Road



After a long time since my last visit I ventured back into the Lord Ashley last night and was pleasantly surprised at the change in the pub, firstly it has been refurbished and re-arranged but most importantly there are now three hand pulls in the bar and in the upstairs room. Chatting to Terry & Kath the tenants who have been running the Lord Ashley for two years now, I discovered there had been a mini beer festival on last month with some of the ales on sale on sale during the festival being Federation Angel Ale(ABV 4.7%) which I thought was only available as a bottled ale until now, Boddingtons Bitter(ABV 3.8%), Hart's Squirrels Hoard(ABV 4.0%), Jennings Cumberland Ale(ABV4.0%) and Theakston's Old Peculiar(ABV 5.7%).

Terry and Kath have a wide experience of the pub trade having worked in it for many years and are committed to encouraging the sale of real ale in the Ashley. Currently on sale are Federations Angel ale, which is a permanent feature, and Old Cornelius with Venerable Bede from the Jarrow brewery on the other two handpulls.

#### **Need to complain?**

If you experience problems in a pub, such as short measure or no price list, please try to sort the problem out tactfully with the licensee. If you need to take the matter further, your local trading standards contacts are:

#### **South Tyneside Metropolitan Borough**

Central Library Building  
Prince George Square  
South Shields  
NE33 2PE  
☎ 0191 424 7895

#### **City of Sunderland**

Sunderland Civic Centre  
PO Box 107  
Sunderland  
SR2 7DN  
☎ 0191 553 1717

# THE RIVERSIDE

Top Pub on the Mill Dam, Close to the Ferry Landing - South Shields  
A small modern friendly pub - A nice place for nice people!



Sunderland & South Tyneside CAMRA Pub of The Year  
Winner 2003, 2001, 2000, 1999. Runner-Up 2002  
North East Regional Pub of The Year Winner 2000

Spacious Bar with **SIX** handpumps serving:  
Black Sheep - Bitter, Timothy Taylor - Landlord,  
Courage - Director's, John Smith's - Cask  
Plus two guest cask ales. Also 1 cask Cider / Perry

## Evening Entertainment

Tuesday - Quiz & Play Your Cards Right with Free Hot Buffet!  
Wednesday - Music Quiz with free Bar Nibbles.

Telephone 0191 4552328 for further details.

## **Champion Winter Beer of Britain 2004**

### **Winners announced at the National Winter Ales Festival held in Burton Town Hall, Burton on Trent, on the 29th-31st January**

*'Old Freddy Walker' from Moor Beer Company, Bridgwater, Somerset was today named as the*  
**Supreme Champion Winter Beer of Britain 2004.**

*'Old Freddy Walker' is a 7.3% ABV Barley Wine and described in the 2004 edition of the Good Beer Guide as a 'Rich, dark, strong ale with a fruity complex taste, leaving a fruitcake finish'.*

*At the announcement, Mike Benner, Head of Campaigns, congratulated the Moor Beer Company on their victory. He said, "It's an incredible achievement for everyone at Moor. There are many hundreds of old ales, barley wines, stouts, porters and other winter beer styles so the competition is always stiff. I am sure there will be plenty of beer drinkers at the National Winter Ales Festival eager to give this fantastic tippie a try over the next few days!"*

*On hearing the news, Arthur Frampton, owner of the Moor Beer Company, said "I am overjoyed. It's a great result and a reward for all the hard work we have put in at the brewery." 'Old Freddy Walker' is named after an elderly real ale lover in the village of Ashcott, near Bridgwater where the brewery is based.*

*The silver prize went to Gales brewery, which is based in Hampshire, for their superb 'Festival Mild. Derek Beaves, Head of Marketing at Gales, said "Both myself and the brewing team at Gales are delighted to have won the silver prize. Festival is always popular at beer festivals and flies the flag for real Mild beers."*

*The Bronze award went to Shepherd Neame brewery from Kent for their Original Porter.*

*A panel of CAMRA experts and beer writers at the National Winter Ales Festival judged the competition. Nearly 100 different real ales, ciders and perries are available at the festival.*

### **Old Ales & Strong Milds category**

*Gold - Gales Festival Mild (Hampshire)*

*Silver - Sarah Hughes Dark Ruby Mild (West Midlands)*

*Joint Bronze - Spectrum Old Stootwobler (Norfolk)*

*Theakston Old Perculier (North Yorkshire)*

### **Stouts & Porters category**

*Gold - Shepherd Neame Original Porter (Kent)*

*Silver - O'Hanlon's Port Stout (Devon)*

*Bronze - Crouch Vale Anchor Street Porter (Essex)*

### **Barley Wines category**

*Gold - Moor Old Freddy Walker (Somerset)*

*Silver - Robinson's Old Tom (Cheshire)*

*Bronze - Big Lamp Blackout (Newcastle upon Tyne)*



# The Jarrow Brewery

The Robin Hood, Primrose Hill, Jarrow  
Telesales: 4836792, Mobile 07974746055

**Jarrow Bitter:** Currently on sale in the Westminster Houses of Parliament bars. A light golden session bitter with a delicate hop aroma and a lingering fruity finish. Easy drinking at 3.8% ABV



**Joblings Swinging Gibbet:** Bishop Auckland CAMRA Festival Champion 2003. Recalls a macabre tale which remains a potent symbol in Jarrow's history. William Jobling was convicted of murdering South Tyneside Magistrate Nicholas Fairless, although it was widely recognised that he was virtually a spectator at the scene. The sentence was that he be publicly executed and his body hung from a gibbet on Jarrow Slake. A copper coloured, evenly balanced beer with a good hop aroma and a fruity finish. 4.1% ABV

**Riley's Army Bitter:** Darlington CAMRA Festival Champion 2003: Marshall Riley was the marchers leader. "With head held high and dignified", as the late Alan Hull sang in Lindisfarne's Marshall Riley's Army. A copper coloured robust ale with a citrus hop aroma using American hops. 4.3% ABV



**Venerable Bede:** Biblical scholar and "Father of English History" c672 - 735 AD. The Venerable Bede produced most of his works from the monks monastery at Jarrow. A golden fruity well balanced premium ale. 4.5% ABV

**Old Cornelius:** Huddersfield CAMRA Festival & Strong Bitter Champion 2003. Honouring Cornelius Whalen, "The last surviving" Jarrow Marcher. A rich ruby red beer with a malty character. 4.8% ABV



TRY A FULL SELECTION OF OUR ALES ON TAP AT OUT TWO QUALITY FREEHOUSES:

THE ROBIN HOOD, JARROW AND THE ALBION INN, BILL QUAY



*Jarrow Ales - Beers You'd waalk a Lang way for!*

