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Please take one



**Issue 27**  
Spring 2012

# CAMRA **ANGLE**

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

## **Fitzgerald's named as Pub of the Year**

THE Sunderland and South Tyneside CAMRA Pub of the Year for 2012 is Fitzgerald's on Green Terrace in the centre of Sunderland.

Members of the branch vote for their favourite pub from our entries in the current edition of the best selling Good Beer Guide.

Fitzgerald's takes the crown from the winner for the past three years, the Steamboat in South Shields which came second. Third place went to Jarrow Brewery's Maltings, also in South Shields.

This is the second time Fitzgerald's has won the coveted award, the previous win was in 2002 when the pub went on to win the North East Pub of the Year.

Branch Chair, Michael Wynne, said 'Fitzgerald's is a worthy winner of the local crown as it stands head and shoulders above other pubs in the city centre and the owners and licensee are keen supporters of cask ale from micro-breweries, especially those from the North East. There is



always something interesting or new on offer from the 10 handpumps.'

The pub underwent a major refurbishment at the beginning of last year. The permanent beers on sale in the pub are local award winner Jarrow Rivetcatcher and Jarl from Fyne Brewery in Argyll.

Last year licensee Matt Alldis started monthly Meet the Brewer presentation evenings starting with Fyne and most recently Derbyshire's Thornbridge.

Mr Wynne went on to say 'The success of the pub reinforces the fact that local cask ales are the one sector of the trade that buck the trend as other sectors of the pub trade contract.'

The pub is part of the New-

castle based Sir John Fitzgerald group which also runs this years Tyneside winner, the Bacchus on High Bridge and this years regional competition will see two of the companies finest pubs up against each other to win the right to progress to the last 16 of the National Pub of the Year which will be announced next February.

There was no change in the Club of the Year competition with the Mid Boldon Club in East Boldon which this year celebrates its centenary. Runner-up was Sunderland's Ashbrooke Sports Club.





# THE STEAMBOAT

A Friendly Welcome Guaranteed!

Sunderland & South Tyneside Pub  
of the Year for the 3rd year in a row

Runner up in Regional Pub  
of the Year competition

Eight Ever Changing Real Ales

plus one REAL cider

50+ Malt Whiskies

Regular Beer Festivals and  
Meet The Brewer Evenings



# Live Music & Ales

The perfect night out! The following venues have regular live music nights.

The Black Horse, West Boldon,  
weekends see our  
web site for details

The Smugglers, Sunderland,  
Six Nights a Week

Isis, Sunderland, Sunday

The Beer House, Sunderland, Saturday

T.J.Doyles, Deptford,  
Every Friday and Saturday

The Trimmers Arms, South Shields  
every Friday

Rosie Malones, South Shields, every  
Friday and Saturday

The Courtyard, Washington  
every Monday Buskers Night

Has your real ale pub got a regular  
music night, that we have not got  
listed - get involved, let us know!

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## FANCY YOURSELF AS A WRITER?

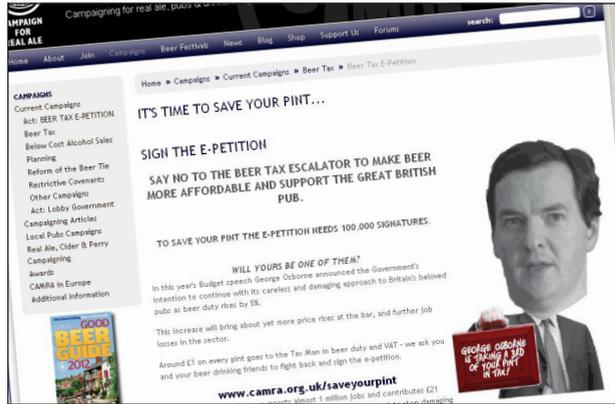
WE are always on the lookout for real ale related stories to be used in the CAMRA<sup>ANGLE</sup>, they can be historical or current, locally based or involving travel to exotic locations such as Middlesbrough or Hartlepool for example.

**LETTERS**

HAVE you got opinion on the pubs or beers available in our branch area or any other matter! Get writing now and let our readers know what you think.

**CONTACT US!**

WE welcome comments and submissions from fellow real ale drinkers they can be e-mailed to our editor at sid.dobson@camra-angle.co.uk, or posted to at the following address: Sid Dobson, 39 Brodie Close, Whiteleas, Tyne & Wear, NE34 8LB.



**THE link to the e-petition at <http://www.camra.org.uk/beertaxpetition>**

# Act Now! To Save Your Pint

CAMRA, has today lambasted the Government for its care-less approach to one of Britain's most valued institutions, the pub, as a further inflation plus 2% increase on beer will bring about yet more price rises at the bar, and further job losses in the sector.

With around £1 on every pint going to the Treasury in beer duty and VAT, CAMRA has reacted to today's news by urging its 136,000 members and all pub goers to sign an industry backed e-petition to remove the beer duty escalator.

The e-petition has today been backed by CAMRA, the British Beer and Pub Association (BBPA), and the Society of Independent Brewers (SIBA).

With the beer and pub industry supporting almost 1 million jobs and contributing £21 billion to UK GDP, CAMRA

has condemned the Government for imposing punitive successive tax increase.

Mike Benner, CAMRA Chief Executive, said:

'The fact Britons are forced to pay over 40% of the EU beer tax bill, but consume only 13% of the beer sold in Europe, is remarkable. British beer in a pub is so heavily hit with duty and VAT, the tax man's whirlwind hikes translate to him guzzling a third of every pint served, a shadow cast over the beer drinker depriving people of an affordable night down their local.

'Such high taxes on beer are totally unsustainable, and therefore CAMRA is launchWe today urge all beer drinkers to visit [www.camra.org.uk/saveyourpint](http://www.camra.org.uk/saveyourpint) to get behind this new industry-backed e-petition to help safeguard the future of the beer and pub industry.'

**<http://camra-angle.co.uk>**

## Branch diary

WE hold business meetings each month at pubs in different parts of the branch area. Future meetings already arranged are

11 April, Avenue, off Roker Avenue, Sunderland

9 May, Woildhave, Mile End Road, South Shields

All meetings start at 8pm.

## Brewery News

■ Jarrow have started work on their new plant in St Andrew's Church on Hebburn Riverside.

■ Local CAMRA members Kay Masson and Tony Killen have launched their Temptation Brewery in

Houghton with the first beer Cascadian Dark being on bars in December followed by American Amber. The beers can be found at Fitzgerald's and the Isis in Sunderland, the Maltings in Shields and the Copt Hill in Houghton.

## Pub News

■ Our new pub of the year, Fitzgerald's in Sunderland continues with their popular brewery presentation evenings with a new format of a talk, beer tasting followed by a quiz. The most recent presentation was Thornbridge with 8 of their beers being on sale including a couple not normally seen outside of their tide estate. The

next evening is Dark Star on Wednesday 4 April.

■ The Corner Flag has held meet the brewer evenings with Maxim and Mordue.

■ Jarrow Breweries Isis on Silksworth Row will gain much needed space with the opening of the first floor rooms at the end of March including a smoking terrace.

■ In the city centre, the Beer House has a house beer brewed by Maxim- Beer House Stout.

■ The Steamboat in South Shields continues to hold meet the brewer evenings The most recent being South Gosforth's Ouseburn Valley. The pubs rearranged Spring beer festival with 25 beers starts Thursday 29 March.

## New Outlets

NEW outlets reported since the last edition are

■ Sleepers, East Boldon

■ Marine, South Shields

■ Cheema's Snooker Club, Hylton Road, Sunderland

■ Garsby, Park Lane, Sunderland



## Beer Festivals

■ Over the weekend of the Easter holiday, there will be a beer festival at the Copt Hill in Houghton and the Courtyard in Washington.

■ Due to the closure of Darlington Arts Centre by the local council, the last Darlington Spring Thing will take place from Thursday 29 to Saturday 31 March at the Arts Centre in Vane Terrace.

■ The north east's oldest and biggest beer festival reaches the age of 36 with a return to

last year's venue, Northumbria University from Wednesday 18 to Saturday 21 April. There will be over 130 different real ales and around 40 real ciders and perries. The festival is open from 6 on Wednesday and from noon Thursday to Saturday. CAMRA members are admitted from 4 on Wednesday. Entry is £3.00 but card carrying CAMRA members are free at all sessions.

■ A new event for this year is Houghton Round Table whose first charity beer festival will be held from Friday 11 to Sunday 13 May at Houghton Sports Centre, just off Newbottle Street.

## NE Branches Regional Meeting

THE next regional meeting is on Saturday 12 May at the Isis, Silksworth Row, Sunderland starting 1pm

# A very enjoyable day out in Chesterfield

By Fiona Monteith-Preston

AT the third Sunderland Octoberfest last year, there was a three way tie for “Beer of the Festival”.

At the end of January, it was time to make our presentations to the winning brewers.

Fourteen of the volunteers who staffed the festival headed off to the outskirts of Chesterfield, to the Arkwright Arms- the local branch Pub of the Year.

The Arkwright Arms is a thriving, well run pub around four miles from Chesterfield city centre and is the brewery tap for Raw Brewing Company, one of our winners.

The pub has 13 handpulls – on this occasion two being given over to each of our winners, 10 real ciders and 4 real perries for our apple and pear heads, as well as a good selection of bottled imported beer and a very tempting, well priced menu.

After a reasonably painless two and a half hours in the minibus, we fell out of the bus and



**BRANCH chairman, Michael Wynne, makes the presentation to the winning brewers**

into the pub, and immediately set to work our way through the available beers.

I started with the Offbeat Out of Step IPA, which was as gorgeously hoppy as I remembered from the beer festival!

Branch Chairman, Michael Wynne, presented certificates to the three winners, who were:

David Hemstock, from Raw Brewing Company, for their Pacific Ghost IPA

Michelle Kelsall, from Offbeat Brewery, for her Out of

Step IPA

Kevin Rothwell from Hornbeam Brewery for his German Altbier.

After socialising with the brewers and discussing their plans for future brews.

What makes a good beer, the cost of brewing etc and some inter-branch bonding with the local Chesterfield CAMRA branch.

We filled up our carryout containers with the beers we hadn't managed to try, we headed off homewards.

To break the journey up, we dropped in to the Ossett brewery tap, creatively called “The Tap”, for a quick pint, before making our way home after a very enjoyable day.

Well done to all our winners – they have set a very high standard for our Beer of the Festival for future Octoberfests. Also thanks to John and Cathy Chadwick, of the Arkwright Arms, who hosted the presentation.



**THE Arkwright Arms, Chesterfield.**

# A Pleasant Surprise!

By Sid Dobson

JUST before Christmas I ordered some beer over the internet, there were a couple of reasons for this:

I wanted something for a Christmas present for my youngest daughter

I wanted it to be unusual And it had to be Vegan!

I found the Keltek Brewery which brews a beer especially for Vegans:-

Natural Magik(4.5%)  
“A Naturally Cloudy, Vegetarian Beer with No Additives of Any Kind.”

I ordered a case of 12 bottles and put that Christmas present out of my mind, that is - until I received an email from the brewery in November telling me that there was a problem with supply but I would still get my delivery before Christmas.

No problem the lady from the brewery was very helpful so I wasn't worried, unfortunately it didn't arrive in time for Christmas so a bit of last minute shopping was called for then Christmas and New Year arrived so I forgot all about the beer.

At the end of January I

started thinking about my daughters birthday which is in February and I remembered about the beer, I phoned the brewery and asked what had happened to my beer, they were very apologetic and after tracking the paperwork they phoned me back to tell me that an error in the order made it look like they had sent the beer, they'd corrected it and the beer was on it's way.

Oh well I thought - better late than never.

A couple of days later and two parcels arrived! A case of Natural Magik for my daughter and another six bottles of assorted beers for me as a “sorry for the delay” gesture.

I was delighted to be the recipient of two bottles of Keltek Magic(4.0%), two bottles of Keltek King(5.1%) and two bottles of Keltek Beheaded(7.5%)

My daughter had a happy birthday and I had a very happy weekend

Thank you Keltek, I suspect I'll be back in touch for a polypin of Trevithick's Revenge(4.5%) for my next party.



## Thank You for having us

THANKS to the following for hosting our monthly meetings:

- William de Wessington, Washington
- Grey Horse, East Boldon
- Isis, Sunderland
- Steamboat, South Shields

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THWAITES WAINWRIGHT

THORNBRIDGE - JAIPUR AND KIPLING

CONSETT BREWERY RED DUST

JENNINGS COCKER HOOP

OAKHAM ALES SCARLET MACCAW

OSSETT BREWERY EXCELSIOR

GALES HSB

BEAMISH BOBBY DAZZLER AND SILVER BUCKLES

ST AUSTELL'S TRIBUTE

MOORHOUSE BLOND WITCH

TEMPTATION CASCADIAN AND IMPERIAL GOLD

EXMOOR HOUND DOG

CURLEYS IRISH STOUT

SLATER'S TOP TOTTY

WOLD TOP BUNNY'S REVENGE

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## What's On When

Thursday from  
6pm Meet The  
Brewer

Friday open from  
12 noon - Friday  
evening boogie  
down at the Lord  
and Dan's party  
night

Saturday open  
from 12 noon -  
Saturday Evening  
Rock DJ - Music  
through the  
decades - Guest  
DJ's Welcome

Sunday open from  
12 noon - Sunday  
night live music

Monday open  
from 12 noon -  
live music and  
barbecue

# The wealth of bottled beers

By Ken Paul

I was sitting flicking through one of my beer books the other day and noticed the variety of shapes and sizes of bottles used.

This article is a look at bottled beer in general, including the all-important contents.

Beer bottles generally come in three colours, brown, green and clear.

The darker the bottle the better the beer keeps, as light reacts with chemicals in the hops which can change the flavour.

Sizes range from 275ml up to 2 litres. I've yet to see a 2 litre bottle although I have had Meantime IPA in a 750ml bottle.

Now, believe it or not but there is more than one way to cap a beer bottle.

The standard is obviously the cap but even then there can be a variety.

Samuel Adams Boston Lager from the US hides the many awards the beer has won over the years underneath its caps.

The one I have just finished drinking says "International award winner – Gold, Idaho Falls 2005" Some beers have swing-top stoppers.

The most recognisable is Grolsch Pilsener. The idea being you can drink some of



the beer, reseal it and keep it for later. No chance with me, once a bottle is opened that's it.

Finally some are corked with a wire cradle. The Meantime IPA is such an example.

And now onto the all-important contents. In 1987 CAMRA predicted that by the end of the twentieth century no more than a dozen bottled beers would be produced by British breweries collectively.

Thankfully this has not proved the case. Most are foreign lagers and bright beers, but more and more offer bottled conditioned ale.

To enjoy these beers at their best they need to be served correctly.

Let the sediment settle for

a day by storing upright. Keep at room temperature and put in the fridge (upright) just before serving.

If the beer is too cold flavour is sacrificed. Corked beers need to be stored horizontally to keep the cork moist, then put upright in the fridge.

When pouring, proceed slowly and look through the bottle (unless it's one of the brown ones!) to see when the yeast starts to come through. Stop at this point. In case the beer is lively, I normally have a jug ready in case the glass fills with too much froth then I can continue pouring uninterrupted.

I NEVER drink straight out of a bottle.



There is a wonderful selection of bottled conditioned beers available.

Several breweries that brew real ale however, don't sell their product as bottled conditioned. I have been on several brewery tours over the years and I've always asked the question "what about bottled beers".

Those that do bottle on the premises often say it's too much trouble to make real ale in a bottle; citing cost and shelf life.

Now I don't buy into this. Some breweries produce cask and bottled conditioned so why not more?

As I write this I'm looking at a bottle of Fullers bottled conditioned Vintage Ale. Brewed in 2011 the best before date is the end of 2014, although a note on its box says "this mellow golden ale will improve with age for many more years".

I doubt if I will keep it that long however.

Much has been written about cheap supermarket drinks, especially the mass produced cans and lagers. But the fact remains that a lot of excellent beers are sold in supermarkets.

The aforementioned Fuller, is an example. Thwaites make a Very Nutty Black, which is bottled conditioned and available in discount stores, where you can also find Manns Original Brown Ale for less than £1.

Despite being only 2.8%, this wonderful toffee flavoured ale is only sold in bottles.

Now does anyone know what a labeophilist is? It's the term for someone who collects beer bottles.

Now I have a small collection of foreign empty bottles, mainly because they have a story to tell.

For starters, I was given a bottle of Eggenberg Samichlaus for a birthday present in 2008.

Samichlaus means Santa Claus and is brewed in Austria every year on the 6th December (St Nicholas Day) aged for 10 months then bottled. At 14% it is claimed this is the strongest lager beer in the world.

Next is Orval Trappist beer from Belgium which was a holiday gift.

This has an emblem of a fish with a ring in its mouth. In the 11th century legend has it a Countess lost her wedding ring in a spring.

Distraught, she prayed for its return and a trout appeared with the ring in its mouth.

She declared the area to be the golden valley (Orval) and water from this spring is still used in the brewing process.

Last year my friend came over from Australia and brought some beer with him.

One of them was the outstanding Coopers Sparkling Ale, one of CAMRA's top ten

beers to try.

The others were Redback Wheat Beer, James Squire Pilsner, Coopers Stout and Coopers Vintage Extra Strong Ale. Happy days.

Finally, Brooklyn's Black Chocolate Stout from New York.

I found this in the back of a cupboard while researching this article. I think it was bought in York as a Xmas present over 3 years ago; it's says Winter 08-09 on the label.

At 10%, this was a limited edition and has chocolate, coffee essence and liquorice flavours. Needless to say I yearn for some more.

I've just realised I bought none of the examples above, they were all gifts. Well that's the way it should be.

Well that's my personal take on bottled beers. There are lot more I have to discover, and a lot more UK and foreign beers to find, which is the fascination of drinking beer.

There is always something different and special to drink and savour.



# Memories of the perfect pint

By *Ken Paul*

I was in a pub the other day enjoying one of my favourite beers, a pint of Old Peculier, when I recalled the first time I had ever drunk this fine old English Ale.

I then got to thinking of any other beers I had enjoyed so much I could remember the place and the circumstances leading up to the experience.

I have racked my brains and (including Old Peculier) there are only four.

In the summer of 1974 three of my friends and I were walking the southern half of the Pennine Way and had arrived at a youth hostel in Hawes in Wensleydale.

We headed down into the village and were soon in the Crown Inn in the Market Place for scampi and chips in a basket and a few beers.

I don't know who spotted the Old Peculier first, but they are forever in my debt.

Having been on a diet of S&N, Vaux and Cameron's over the years, this drink was an absolute revelation. 5.7%, Thick, black and chewy, we all agreed this was amazing.

Needless to say, I do not recall the walk back to the hostel.

In July 2001 we were on a family holiday in New England and started our visit by



staying a few nights in the Lenox Hotel in Boston.

By a remarkable coincidence (!) this was the brewery tap for the Samuel Adams Boston Beer Company. I had already tried Samuel Adams Boston lager in bottles other and by this time this excellent Vienna Red beer was being sold in supermarkets in the UK.

The brewery was a short train ride away so I set off one red hot lunch time for a free tour and hopefully some free samples.

I really enjoyed the visit

and drinking the variety on offer.

Travelling back to the hotel, clutching my Samuel Adams hat, tankard and T Shirt, I immediately headed to the bar.

The temperate by this time was in the upper 90s and I was ready for a cool drink.

I ordered a pint of the Boston Lager on tap and I have never forgotten the fantastic taste sensation of this wonderful drink.

I can still picture where I was sitting, on a corner bar stool like Norm of out Cheers

(although not as big).

This beer is still my favourite world beer.

Next up is Sept 9th 2010. I was sitting in the courtyard of Beamish Hall having just bought a pint of Corker Wheat Beer, which was a summer seasonal brew from the on-site Stables Brewery

The sun was shining and “Where do you go to my lovely” by Peter Sarstedt was playing out of the speakers.

The beer was absolutely sensational. “Life doesn’t get much better than this” I thought to myself.

Now, CAMRA members regularly visit pubs to check on real ale availability and quality and mark between 0 (undrinkable) and 5 (perfect.)

This is the only time I have given a 5.

Sadly I have not seen this beer since.

Finally, the Great British Beer Festival August 4th 2011. As usual there were hundreds of ales from all over the world to choose from, but for starters I made a beeline for the Wales bar and Brains Dark.

I had never had this 3.8% mild before and was easily the best beer I had that day.

Soon the friends I was with were dashing off to try some.

So there you have it. After over 40 years of drinking I can only think of four occasions where I have had such an excellent drink I can remember why when and where.

So, get your thinking caps on thinking, see if you can better that and write in to this magazine with your own experiences.

Cheers!

## So, aren't all beers Vegan and Vegetarian?

NO, they are not, you may surprised to find that many beers are unsuitable for Vegans and Vegetarians.

The key ingredient that determines whether a beer is or not is finings.

Finings are used to clarify beer, by pulling yeast sediment to the bottom of the cask.

These are usually made from isinglass, an extract from the swim bladder of the sturgeon fish.

Although the finings drop to the bottom of the cask with the yeast and are not consumed, the use of an animal product to produce the beer is objected to by vegetarians and vegans.

Some brewers don't fine their beer, but this means the beer needs longer to settle before serving in the pub and still turns out hazy or even cloudy in the glass.

Others use finings made from seaweed, but this is mostly confined to bottled beer usage.

Some pubs might specifically ask brewers to supply their real ales in an unfiltered state so that they can be served to customers who prefer to drink their real ale which has not been clarified by the use of finings.

One such pub is The Calcedonia, Catharine Street, Liverpool which has been serving Liverpool Organic 24 Carrat

(4.2%) since June 2011 without finings.

They are now serving other local real ales unfiltered as well.

Even brewers producing bottle-conditioned beers often fine the beer at the brewery before adding in fresh yeast prior to bottling. However, several brewers bottle without filtering the beer and their bottle-conditioned beers can be considered to be vegetarian/vegan.

Not all the beers have official vegetarian/vegan accreditation, but the brewers assure us that no animal products are used in their production.

*Vegetarian/Vegan Breweries*  
Hop Back, Downton, Wiltshire. [www.hopback.co.uk](http://www.hopback.co.uk)

Vegan Beer: Entire Stout Hoggleys, Litchborough, Northamptonshire. [www.hoggleys.co.uk](http://www.hoggleys.co.uk)

Solstice Stout (5%) and Mill Lane Mild (4%)  
Marble Brewery, Manchester

Many of the beers produced by the Marble brewery are suitable for vegetarians and vegans.

Pitfield Brewery, Epping, Essex. [www.pitfieldbeershop.co.uk](http://www.pitfieldbeershop.co.uk)

All the draught beers produced by Pitfield are vegan friendly.

# Facts and figures about beer

## BOOK REVIEW

CAMRA'S Book of Beer  
Knowledge – Jeff Evans

*By Ken Paul*

THIS excellent little reference book full of beer facts and figures was written by beer writer Jeff Evans in 2004. The following is a review of the 2011 second edition.

The history of beer is well covered in this book. Did you know beer has been around since 4000bc?

Most of you will know that Shepherd Neame is the oldest surviving UK brewery (1698), but how many will realise that Black Sheep has now been brewing for 20 years?

There are several references to the ingredients of beer dotted about the book. Barley, hops, yeast, brewing water and beers with unusual ingredients get a mention.

Scottish Brewer Williams Brothers has several; Kelpie (seaweed), Grozet (gooseberries) and Alba (pine sprigs) to name but a few.

Whilst most items are half a page or less, there is an interesting 2 page reference section on technical terms.

Impress your drinking mates with words such as decoction (European method of mashing), flocculation (yeast cells clumping together)

and ullage (waste beer). Waste beer?

There are useful stats dotting throughout the book on cask sizes, bottles and glasses.

I didn't know there were so many names for beer glass shapes.

The Tulip and the Nonic are the most popular UK shapes while Belgium favours the Chalice or Goblet.

Obviously, the bulk of this work is about beers and breweries.

As well as standard stuff such as brewery owners there is a sample list of breweries in unusual locations.

I've been to the Riverhead brewery in Marsden West Yorkshire in an old Co-op, but not to the Milk Street brewery, in a former porn cinema in Frome Somerset.

There is a full page list of beers beginning with "Old". Sixty four are listed, including Old Fart and Old Mottled Cock ("can I have an Old Mottled Cock please?")

The commercial side of the industry is well covered, including songs used in adverts and celebrities advertising drink.

I have never figured out how teetotaler Peter Kay advertised John Smiths, or maybe that was the point.

Obviously there are several references to pubs in this book. I always thought The Nutshell in Bury St Edmonds was the

smallest pub in the UK; not anymore (read the book to find out).

There is an excellent 4 page section called "150 perfect places to have a beer". Judging by the number of USA entries, this has been compiled by an American.

Still, the UK gets a few entries, although the nearest one to our region is the Kelham Island Tavern in Sheffield.

So now onto the touchy area of prices and duty. Did you know the average price of a pint of beer in 1971 was 12p and that duty has nearly doubled since 1993? Scary stuff.

Finally, trivia. There is whole host of facts and figures in this book that would be good as quiz questions with your fellow drinkers.

Apparently Triple fff's Pressed Rat and Warthog is from the title of a Crème song.

Former US President Jimmy Carter had a brother called Billy, who had a beer named after him.

The beer was called Billy Beer but it wasn't a success. There are lots more little snippets like this throughout the book.

The facts presented are in no particular order in the book and there is an index.

Although it doesn't take long to read (150 pages) this is still a useful reference work to keep dipping into.





# A Campaign of Two Halves

## Join CAMRA Today

**Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.**

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

### Your Details

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_ Postcode \_\_\_\_\_

Email address \_\_\_\_\_

Tel No(s) \_\_\_\_\_

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Single Membership £20  £22   
(UK & EU)

Joint Membership £25  £27   
(Partner at the same address)

For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call **01727 867201**.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for \_\_\_\_\_

Signed \_\_\_\_\_ Date \_\_\_\_\_

Applications will be processed within 21 days

### Partner's Details (if Joint Membership)

Title \_\_\_\_\_ Surname \_\_\_\_\_

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

12/10

### Campaigning for Pub Goers & Beer Drinkers

### Enjoying Real Ale & Pubs

## Join CAMRA today - [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)



### Instruction to your Bank or Building Society to pay by Direct Debit

Please fill in the whole form using a ball point pen and send to:  
**Campaign for Real Ale Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW**



This Guarantee should be detached and retained by the payer.

### The Direct Debit Guarantee

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Name and full postal address of your Bank or Building Society Service User Number

To the Manager \_\_\_\_\_ Bank or Building Society

Address \_\_\_\_\_

Postcode \_\_\_\_\_

9 2 6 1 2 9

### FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Name(s) of Account Holder

Branch Sort Code

\_\_\_\_\_

Bank or Building Society Account Number

\_\_\_\_\_

Reference

\_\_\_\_\_

Signature(s)

Date

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.