



Who are CAMRA?



CAMRA has been called 'Europe's most successful consumer organisation' - but we still need your help. We're a not-for-profit body run locally and nationally by elected unpaid volunteers. CAMRA is completely independent of any commercial interest, and relies totally on people like you for funds and support. Help us stand up for the rights and choice of ordinary drinkers.

CAMRA Members enjoy the following benefits:

What's Brewing

Lively and informative monthly newspaper packed full of the latest news and features on beer and pubs.

Member's Handbook

Information-packed Member's Handbook which tells you all about how CAMRA works, our campaigns, what is real beer and how to be a good member!

Product Discounts

Discounts on many products, including CAMRA's best-selling, annual Good Beer Guide.

Up-to date information

Information about new beers and breweries, take-overs, closures and campaigns via What's Brewing.

Festival Notice & Discounts

Advance notice of beer festivals around the country, and discounted admission.

Branch Social Activities

Participate in branch activities such as socials, beer festivals and brewery visits!

Great British Beer Festival

Play a part in CAMRA's Great British Beer Festival, the country's biggest beer extravaganza.

Membership Rates (all one year unless stated)		
Type	Single	Joint
Standard	£18	£21
Under 26	£10	£13
Over 60 and retired	£10	£13
Disabled / Student / Unemployed	£10	-
Overseas	£22	£25
Standard (Life)	£324	£378
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APPLICATION TO JOIN CAMRA

I/we wish to become members of the Campaign for Real Ale Limited and agree to abide by the Memorandum and Articles of Association of the Campaign.

NAME (s).....

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RESIDE.....

I/WE ENCLOSE THE REMITTANCE OF £.....SIGNED.....DATE.....

For Life & Overseas rates please contact CAMRA HQ on 01727 867201
Send your remittance (payable to CAMRA) to: The Membership Secretary, CAMRA Ltd, 230 Hatfield Road, St Albans, Herts AL1 4LW.



CAMRA ANGLE

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



Pub of The Year 2005

We are proud to announce the winner of the Sunderland and South Tyneside Pub of the Year for 2005.

The King's Arms is a genuine free house, located on Farringdon Row, just behind B & Q in Deptford. It has been a Good Beer Guide regular since 2002. Since then, the range of real ales has increased twice - from three to four, then six, and this year to eight. The pub also sells real cider.

Branch chair Michael Wynne said "I am delighted that the King's has won the top local award after coming second last year. The pub is a

credit to the owner, Daryl Frankland, licensee Lucie Young and the staff. There is always an excellent range of interesting beers, not often seen in the area. The welcome and service are always excellent, and the beer is always of the finest quality. To top it all, they have some of the best pickled eggs in the area!"

As winner of the branch title, the pub goes forward to next years North East Pub of the Year competition - the first step on the route to the National Pub of the Year title.

The branch will present the Pub of the Year certificate and trophy on Thursday 24 November, which also marks the first day that the new licensing act comes into force.

Pub of The Year 2005 Results

- 1st The King's Arms - Deptford
- 2nd The Robin Hood - Jarrow
- 3rd The Trimmers Arms - Sth. Shields

Congratulations to all involved. Keep up the good work with the Real Ales.

You've got to be in it to win it!

EVOLUTION - GHOST ALE - DURHAM LIGHT - KILLER BEE -
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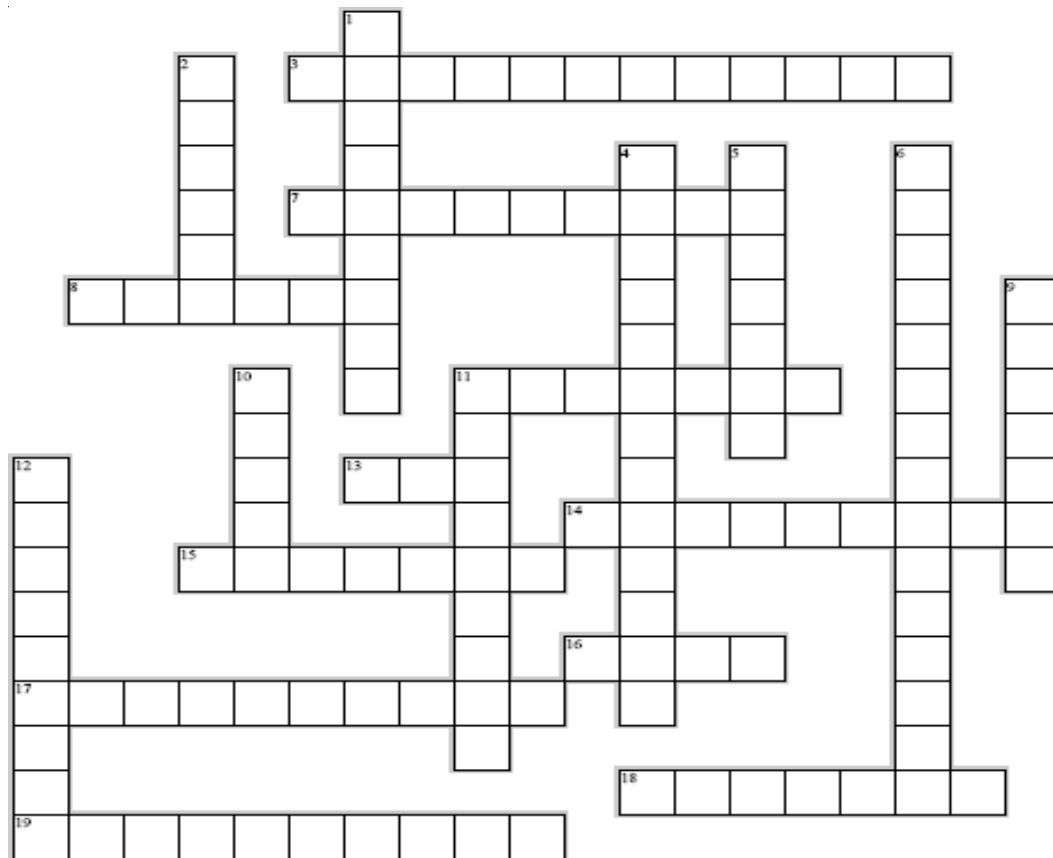


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A c r o s s

3. Used in the Mash Tun(6,6)
7. Belgian beer made with raspberries
8. A nine gallon cask
11. A hop shovel
13. Humulus Lupulus
14. This years Pub Of The Year(6,4)
15. Stored in the cold
16. Near beer from Anheuser Busch
17. An unfiltered wheat beer
18. First grown in Kent in 1875
19. Father Barnabas's brew

D o w n

1. Patron saint of brewing
2. Used to boil the liquor
4. A beer that points pilgrims to St. Thomas a Becket's shrine in Canterbury(7,6)
5. 50 kilo's of hops
6. Worlds oldest trademark(3,4,8)
9. Goddess of brewing
10. A real ale organisation
11. When the Oktoberfest starts
12. Last years Pub Of The Year(5,4)



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The Maltings, Claypath Lane
South Shields, Tyne & Wear. NE33 4PG

The Robin Hood, Home of The Jarrow
Brewery, Primrose Hill, Jarrow. NE32
5UD



Jarrow Ales - Beers Youd waalk a Lang way f



Welcome

Welcome to another issue of **CAMRA Angle**. In this issue we are happy to announce the winner of our 2005 Branch Pub Of The Year competition as shown on the front page. Congratulations to Daryll and all of his staff.

Page 7 has another installment on why your ale tastes the way it does in the A to Z of Tasting by Dr. Keith Thomas of Brewlab.

An Article on Sand Sea and of course Real Ale, in Roker and Seaburn on pages 12 and 13.

Information on breweries in Yorkshire and the rest of the country on pages 4,8 and 9

Page 15 has the very first CAMRA ANGLE Prize Crossword, pit your knowledge against our crossword compiler and hand in your completed entries behind the bar of The Courtyard, The Kings Arms, The Maltings or the The Trimmers Arms before November 30th and the first correct entry pulled out of the hat will win a copy of this years Good Beer Guide(don't forget to put some way for us to contact you on the crossword).



Join Us Today. See Back Page For Membership Details. A Perfect Christmas Gift.

THANK'S FOR PUTTING UP WITH US!

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:

The Maltings, South Shields

The Trimmers Arms, South Shields

The Clarendon, Sunderland

Special Thank You to The Robin Hood, Jarrow for hosting the last Regional Meeting

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

Forthcoming events

Pub of The Year 2005 Presentation, King's Arms, Deptford, Sunderland.

Next Issue of **CAMRA Angle**:

December 2005

Contact Us!

We welcome comments & submissions from fellow drinkers which can be sent to our branch e-mail address which is:
sunderlandsouthtyneside.camra@btconnect.com
or posted to the Editor.

Advertising Rates

Quarter Page £40, Half Page £60
Full Page £90, ¼ Cover Page £60

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Yorkshire drinkers are top of the hops

West Yorkshire is the English county with the biggest number of independent breweries, the 2006 edition of CAMRA's Good Beer Guide reports. The county has 28 breweries producing cask beer, with four of them based in Keighley. North Yorkshire is hard on its neighbour's heels with 22 breweries. In total, the whole Yorkshire region enjoys 66 independent real ale breweries (South Yorkshire 11, East Yorkshire 5).

But the Red Rose is chasing the White Rose hard. Across the Pennines, Greater Manchester has 23 breweries, while Lancashire has 12, a combined total of 35.

"One of the fascinating aspects of the Real Ale Revolution is that several counties that rely on tourism to boost their economies have large numbers of breweries," editor Roger Protz says. He cites:

- *Cornwall 16
- *Devon 18
- *Cumbria 15
- *Norfolk 20
- *Suffolk 13
- *Somerset 13
- *Highlands & Islands 11

"Cumbria's population trebles in the summer months," Protz says, "while Cornwall's falls by half at the end of the summer holidays. It is not easy for small businesses to make a living in areas with such fluctuating populations, but the success of breweries there proves there is genuine and solidly-based demand for real ale, among locals as well as tourists." Her counties with substantial numbers of independent breweries include:

- *Derbyshire 16
- *Staffordshire 13 (includes four in Burton-on-Trent, historic capital of English brewing)
- *Gloucestershire & Bristol 12
- *Leicestershire & Rutland 12
- *Lincolnshire 12
- *Nottinghamshire 12
- *Wiltshire 12
- *Hampshire 11
- *Warwickshire 11
- *Cheshire 10
- *Kent 10
- *Shropshire 10
- *West Midlands 10

The Derby is a former Whitbread pub that has been knocked in to a single open plan room on two levels. The back of the pub features a pool table. The pub used to offer an interesting range of guest beers but the beer range is now Taylor Landlord and Caledonian Deuchars IPA.

Leave the Derby, cross the road and walk down Bede Street. Our next stop is at the end of the street.

The Harbour View is a long-standing real ale outlet. It has operated under its current name since 1992. Previously it was the Lanercost then the Pilot Cutter. The pub consists of a single lounge bar with large bay windows looking out over Roker Marina. There are usually 4 real ales available. On our visit these were Durham Magus and White Amarillo, Ruddles County and Beartown Kodiak Gold.

Leave the Harbour View, turn left and follow the road round along the seafront for the penultimate pub. When you reach the **Roker Hotel**, climb the steps to R Bar. This multi-roomed lounge bar has 3 handpumps but on our visit only 2 were in use. The beers available were Theakston Best Bitter and Taylor's Landlord. This is part of the Tavistock Group who recently re-opened the Roper. Sadly, there were no Darwin beers available. To reach the final pub, cross the coast road and descend the path down to the lower promenade for

The Smugglers. This single roomed pub sits right on the beach and is quite atmospheric on stormy winter evenings when the North Sea lashes on to the beach. The Smugglers features live music most evenings and is renowned for its Bank Holiday Monday music festivals. Three handpumps serve up Weston's Old Rosie cider - the only real cider north of the Wear, and on our visit Jarrow Venerable Bede - the only beer of the evening produced by one of our local brewers and Shepherd Neame Early Bird. At the evening's end, Stagecoach service E1 will take you back to Sunderland or South Shields from the coast road. A late addition to the crawl is the **Wolseley**. Turn right when leaving the Harbour View and cross the bottom of Roker Avenue where you can also catch the E1. This single lounge bar now sells Theakston Bitter and a guest ale.

Pub News

We have two new outlets for the real stuff since our last issue. The first is the **Wolseley** on Millum Terrace, Roker. The single lounge bar has two handpumps. One dispenses Theakston Bitter and the other normally has a guest ale.

Second, the **Country Park**, formerly the Prospect at Penshaw is selling Jennings Cumberland Ale and 2 guests. This means that all 3 pubs in the village are now real.

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Sand, Sea and of Course... Real Ale in Roker and Seaburn

As Sunderland council announces its plans to regenerate the coastline, I thought it would be a good time to look at what the city's coastal area has to offer the real ale aficionado. From start to finish, the walk is just over a mile in length. The Seaburn end is served by Stagecoach busses E1, E2 and E6 from both Sunderland and South Shields with 6 busses an hour in each direction, and service 22 from Sunderland. The 22 and E2 will drop you off at the bottom of Dykelands Road E1 and E6 drop off in front of the first pub - **La Fontaine**. A single lounge bar with 2 handpumps. The beers on offer were Marstons Pedigree and Cameron's Long Leg. The pub was very busy early on with patrons using the nearby restaurants. For the Curry Monsters among you, the Shagorika next door is worth a visit. To get to the next stop, **The Cliff**, turn right and walk along Park Avenue past Roker Park and turn right on to Mere Knolls Road. The Cliff is a 1950s estate pub but the original bar and lounge layout has been replaced by a single lounge. The three cask ales on offer were Pedigree and Dragon's Tale from Marstons and Cameron's Strongarm. Head back on to Park Avenue and turn right, the next port of call, the **New Derby** which is about a 5 minute walk.

Brewery News

Darwin - Two new five barrel fermenters have been added to the brewing plant at Hendon giving extra capacity. Recent new beers include Andy Capp Northern Brown (4.4%) and Wiri Not (3.8%) which was available at the recent Darlington Beer Festival.

Jarrow - goes from strength to strength! Rivet Catcher won the silver medal in the golden ales section of the Champion Beer of Britain competition at this year's Great British Beer Festival. It was second to the overall competition winner Crouch Vale Brewer's Gold. A new beer, Westoe IPA at 4.6% was launched at our September meeting in the Maltings.

Bull Lane - Brewing started in June and the beer range has still to settle down. Beers available so far include Atta Matta (3.7%) Ryhope Tug (3.9%) A miss-brew of Atta Matta, Nowts Amatta (94.2%) proved so popular that it has become a regular brew. Next up was East End Light (4.1%), Roker Tug (3.9%) and most recently Black Barrel (3.9%) This was an attempt at recreating the Watney's Red Barrel recipe. Bull Lane beers were available at both Durham and Darlington Beer Festivals.

The number of North East microbreweries now stands at 14. The number has increased by 2 this year.

The **Wear Valley Brewery** located behind the Grand Hotel in Bishop Auckland started brewing in July. The brewery is a joint venture between Simon Gillespie who runs the Grand and regular Ian Boyd, a keen home brewer. The opening of the brewery was blessed by Dr Tom Wright, the Bishop of Durham and the first brew was appropriately Bishops Blessing. Two Wear Valley beers Grand Canny' Un and Morning After Stout made an appearance at September's Rhythm 'n' Brews Festival in Darlington.

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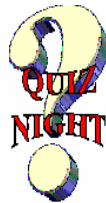
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CAMRA announces 'Real Ale in a Bottle' Winners

CAMRA, the Campaign for Real Ale, today announced the winners of its inaugural Real Ale in a Bottle Retailer Awards. **CAMRA's Best Independent Retailer 2005** has been named as The Real Ale Shop, Brantfill Farm, Wells-next-the-Sea (www.realaleshop.co.uk) Owner Teddy Maufe said "The Real Ale Shop is delighted to win this award and we hope it will go on to further public awareness that Norfolk produces some of the world's best malted barley for brewing many superb real ales."

CAMRA's Best Retail Chain 2005 has been named as Booths Supermarkets, the Supermarket chain represented in the North West of England. Beer Buyer David Smith said, "We are delighted to have won the award. We work closely with our suppliers in order to offer the range, diversity and quality of the real ales we stock."

Retailers were judged, by representatives from CAMRA's Awards Committee, on the following criteria:

- 1) The range of bottle-conditioned products available
- 2) The way in which they sell the beer
- 3) Innovations in promoting Real Ale in a Bottle
- 4) Helpfulness of staff
- 5) Value for money.

The awards form part of CAMRA's 'Real Ale in a Bottle' Scheme, whereby Breweries can opt to use the "CAMRA says this is real ale" logo on their bottle labels of bottle-conditioned products to help differentiate it from pasteurised bottled ale substitutes.

The consumer group hopes that within time the logo will become easily recognisable and consumers will be

able to understand and identify the style of beer which they are drinking. The scheme was launched in August 2004, and during the first year 105 breweries (over two thirds of those eligible) have joined the scheme.

Real ale drinkers toast the first year of success with a glass of tea!

To celebrate the scheme's success, retailers and breweries recently raised a glass at its first birthday party, with TEA and cake during the Great British Beer Festival.

"The TEA was most definitely the alcoholic variety as it was supplied by Hogs Back Brewery!" Said CAMRA's Marketing Manager Georgie Rudman. "This particular beer was one of the first to opt for the accreditation a year ago."

Tony Stanton from Hogs Back Brewery adds "With more customer awareness for label information to be found on products these days, we at Hogs Back are delighted to be one of the first to trial the "CAMRA says this is real ale" campaign logo on our bottle-conditioned range of beers....customers are far more informed about product information than ever and actively look for an industry mark of quality from respected organisations like CAMRA. Sales have increased significantly from using the logo our labels"





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Beer Flavours

An A To Z Of Tasting

Ever wondered why your beer tastes the way it does? Then read on...

In this continuing series of articles by Dr. Keith Thomas of Brewlab and Darwin Brewery, we are introduced to the art of beer flavourings and tasting.

FRUITY

Beer tasters are often accused of giving beer excessive descriptions with the use of fruit flavours. Strawberry, passion fruit, apricots and melon seem a world away from the everyday pint of bitter most of us drink in the pub.

However, they need not be imaginary. Although fruit is not added to real ales yeast has an impressive ability to produce ester chemicals which can give a beer all manner of fruit flavours including some or all of those mentioned above.

Yeast strains differ in their ability to synthesise these esters and will produce various types so providing some of the difference between different brands of beers. Age also affects ester production with higher levels developing as beers mature. Look for differences as a beer ages in cask and oxidises during dispense.

Styles of beers also differ in their fruitiness. Generally the stronger the beer the higher the level of esters and the fruitier the flavour. Old ales, Christmas ales and Barley Wines are particularly fruity but bitters may also show some common fruit aromas.

Banana is one of the most common fruit flavours to find in beer and may occasionally

dominate a lightly flavoured hoppiness to create a questionable character.

Not every beer benefits from fruit character. Some ales are best with a hoppy dominance or a roast character.

Fruitiness can create an impression of warmth and balances well with a light residual sweetness. Often a flavour for winter drinking but occasionally pleasant on a hot summer evening.

Fruit may of course be added to beer as in many Belgium styles. Such deliberate infusions create unusual combinations and require careful balancing to give a satisfactory product. Strawberries, melon? Many breweries are trying their hand at the style. Fruit beers may not make the sweet menu yet but look out for plenty of varieties to come.

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'Beer Revolution' in Britain as number of new breweries soars

Choice for British beer drinkers is booming as a record number of new breweries has been recorded by the 2006 edition of the Good Beer Guide, published by the Campaign for Real Ale. Editor Roger Protz says the guide lists more than 80 new breweries, almost twice as many as in the previous year.

"The spate of new micro breweries and the booming regional sector prove there is no 'real ale crisis', Protz adds. "In spite of the best efforts of the global brewers who dominate British brewing, there is greater choice today than at any time since the Good Beer Guide was first published in the early 1970s."

The guide, which lists 4,500 of Britain's best real ale pubs as well as all the country's breweries, says the dramatic number of new producers as well as the stability in the regional sector has been fuelled in part by the government's introduction of Progressive Beer Duty. PBD enables micros and small regional breweries that produce up to 30,000 barrels to pay less duty.

But the main driving force behind the upsurge in new breweries is consumer demand. "Beer lovers are tired of over-hyped national brands and avoid like the plague the bland apologies for lager and the cold, tasteless keg beers produced by the global brewers. Beers with aroma and flavour are back in vogue and smaller brewers are rushing to meet the clamour from consumers. With around 500 micros, 35 family-owned breweries and several bigger regional producers, there is now greater choice than at any time since the Campaign for Real ale was founded in 1971. Britain has more micros per head than any country in the world, including the United States."

The 2005 annual report of SIBA – the Society of Independent Brewers, which represents most of Britain's micros and smaller regionals – says sales among its members have grown by an average of 12 per cent a year compared to 2004, with six out of 10 SIBA members reporting growth in excess of 10 per cent. The micros' share of the cask beer market has grown to more than 20 per cent, up from 14 per cent in 2003.

Roger Protz comments: "Even the Doubting Thomas of the beer world, the statistical company A C Nielsen, which in recent years has prophesied the virtual obliteration of real ale, reported in July 2005 that the decline in the cask beer sector had bottomed out and there were signs of recovery. Most significantly, Nielsen now supports what CAMRA and the Good Beer Guide have argued for years: that if the cask beer production figures of the four global brewers – Scottish & Newcastle, Interbrew, Coors and Carlsberg – are stripped out, the regionals and micros can be seen to be in growth."

*Timothy Taylor in Keighley, West Yorkshire, have invested around £11 million over a decade to enable production to grow from 28,000 barrels a year in 1997 to close to 50,000 today.

*Fuller's in Chiswick, west London, is a now major national force, with London Pride alone accounting for 130,000 barrels a year, making it the biggest-selling cask beer in Britain.

*Adnams in Southwold, Suffolk, has had to add new fermenting capacity three times in recent years to cope with the demand for its beers.

*Everards of Leicester has invested £20 million in its pub estate and has reaped a rich reward. Cask beer accounts for 37 per cent of sales in its pub estate – a high proportion – and between 2004 and 2005 sales of Tiger Best Bitter increased by 40 per cent and Original by 55 per cent.

*Charles Wells of Bedford, the biggest family-owned independent brewery in Britain, has turned its Bombardier premium bitter into a national brand that is now in the Top Ten biggest sellers.

*Hydes in Manchester has doubled its capacity from 100,000 barrels a year to 200,000, aided by the contract to brew cask Boddingtons for Interbrew.

*Daniel Thwaites, a regional giant in the North-west, went down the nitro-keg route in the 1990s but has now returned to the cask fold with enthusiasm. Cricket hero Andrew Flintoff appears in special promotions for the brewery's Lancaster Bomber.

*Ringwood Brewery in Hampshire started in 1978 as a tiny micro brewing just 10 barrels a week. It is now close to 30,000 barrels a year and built a new brewhouse in 1994 and added new fermenters in 2004.

*Sharp's in Wadebridge, Cornwall, started in 1994 in one unit on an industrial estate. It has now spread to most of the estate and vies with the long-established St Austell Brewery as the biggest producer of cask beer in the county.

*Copper Dragon in Skipton, West Yorkshire, opened in 2003 and has quadrupled production in just three years.

*Hogs Back in Tongham, Surrey, has commissioned new coppers and fermenters to cope with demand, a demand that is met not only by selling to pubs but also by e-commerce.

*The jointly-owned Brakspear and Wychwood breweries in Witney, Oxfordshire, reports sales of Hobgoblin up by almost 50 per cent in the year to the end of May 2005, contributing to a tripling in cask sales since the beer was re-launched in 2003. And sales of Brakspear Bitter grew by 20 per cent in the free trade – a figure that excludes sales in the Brakspear pub estate.