

SUNDERLAND & SOUTH TYNESIDE
CAMPAIGN FOR REAL ALE

CAMRA-ANGLE



PUB OF THE YEAR
2016

Spring 2016

Issue 43

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CAMPAIGN
FOR
REAL ALE



CAMPAIGN
FOR
REAL ALE

THE STEAMBOAT

A Friendly Welcome Guaranteed

**CAMRA BRANCH
PUB OF THE YEAR
2016
And REGIONAL
PUB OF THE YEAR
2015**

**Pub of the Year Presentation
and Meet the Anarchy Brewers
on 24th March 2016
Beer Festival
14th - 17th April**

Mill Dam
SOUTH SHIELDS
NE22 1 EQ Tel: 0191 4540134



Thank you

Our front cover is graced by an image based on a painting of The Steamboat by Newcastle-based artist **John Coatsworth**. We offer our thanks to John for permission to use his wonderful picture. For those interested in acquiring a copy of this or other prints of John's paintings, visit www.bridekirkfineart.co.uk



We also acknowledge and thank **John Harvey** for permitting us to use his stunning photograph which has been incorporated into The Steamboat advertisement on the facing page.



WARD'S BEST BITTER

MAXIM BREWERY
MAXIMUS
ESTD 1874

MAXIM BREWERY
SINCE 1874
DOUBLE MAXIM
PREMIUM BROWN ALE
ESTD 1874

MAXIM BREWERY
SWEDISH BLONDE
ESTD 1874

MAXIM BREWERY
SINCE 1874
SINCE 1874
GREAT SCOTCH BEER
40% ALC/VOL

**GREAT BEERS
GREAT BRANDS**

DOUBLE MAXIM
PREMIUM BROWN ALE
ESTD 1874

DOUBLE MAXIM
PREMIUM BROWN ALE
ESTD 1874

1, Gadwall Road
Houghton-le-Spring DH4 5NL
Telephone: (0191) 584 8844 Email: admin@dmbc.org.uk



EDITORS

Sid Dobson

Magazine01@camra-angle.co.uk

Robin Sanderson

Magazine01@camra-angle.co.uk

ADVERTISING

David Brazier / Robin Sanderson

Ads01@camra-angle.co.uk

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Full page: £90.00

Half page: £60.00

Quarter page: £40.00

FANCY YOURSELF AS A WRITER

WE are always on the lookout for real ale related stories to be used in the **CAMRA**ANGLE. They can be historical or current, locally-based or involving travel to exotic locations such as Middlesbrough, Montreal, Moscow or Morpeth, for example.

LETTERS

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

CONTACT US

WE welcome comments and drinkers. They can be emailed to our editor at Magazine01@camra-angle.co.uk, or posted to the following address: Sid Dobson, 39 Brodie Close, Whiteleas, Tyne & Wear, NE34 8LB.

CAMRAANGLE is published by the Sunderland & South Tyneside Branch of CAMRA © 2003. Views or comments expressed in this publication may not be necessarily those of the Editor or of CAMRA.

In this issue...

In this issue you can read about:

Acknowledgments to John Coatsworth and John Harvey

Pub and brewery news

Our featured pubs, The Stables, McConnells Gin and Ale House and The Marine.

Regional Pub of the Year Competition and Branch vote results

The first of a series of Pub Walks, by Ken Paul

East End Battle Cruisers - Terry Ford

What is SIBA? Ken Paul explains.

Terry Ford explores Heritage Pubs in the City of London

Vobla in Volgograd - Robin Sanderson explores bar food in Russia

Pub Quiz and Where am I? Pages

And adverts which make it possible to produce this

Thanks for having us

We offer our thanks to the following for hosting our last three Branch meetings: **Ship Isis**, Sunderland, **The Grey Horse**, East Boldon and **The Steamboat**, South Shields, where the AGM was also held.

Are you getting your fair share?

If you come across a pub that fails to serve full measure, fails to display a price list, strengths or business names, please contact Consumer Direct on 08454 04 05 06, <http://consumerdirect.gov.uk> or your local trading standard office:

Sunderland Trading Standards

Civic Centre

SR2 7DN

5531717

consumer.advice@sunderland.gov.uk

South Tyneside Council

Town Hall & Civic Offices

Westoe Road

South Shields



Amazing views from
the beer garden



14 Real Ales!
Yes!!! 14!!!

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CASK ALE PUB

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CELLAR MANAGEMENT
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achieved 100% grade
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[www.http://sst.camra.org.uk/](http://sst.camra.org.uk/)

PUB NEWS

The **Ship Isis** now offers CAMRA members 10% discount in pints of Real Ale on production of a valid membership card. Cameron's recently launched their programme of seasonal beers for 2016 as well as a key keg version of Tontine Milk Stout.

Cameron's Head of Steam Pubs including **Ship Isis and Dun Cow** have stopped selling Guinness and have replaced it with keg Tontine.

Cameron's also became the first Brewery to announce that their pubs would have trained beer sommeliers. Bar manager **Chris Taylor** has trained for the role at the **Ship Isis**.

Nearby the **Dun Cow** has new catering in the first floor function room in the form of Longhorns Smokehouse.

The Cow was first off the block in plans to transform the area around the Empire Theatre into a cultural quarter. There are plans to turn the former Alenas music shop into a bar but it has recently been announced that Heritage Lottery Fund money has been secured to turn the Old Fire Station into a cultural centre. The MAC Trust plans include music

venues, arts studios and a microbrewery.

The **Three Horse Shoes** next to the Nissan factory has had a refurbishment to transform it into the latest Sonnet 43 brewhouse.

Back in Sunderland city centre, the former Central on Bridge Street has reopened in a new reincarnation as the **Tipsy Cow** with 4 handpumps.

Marston's latest outlet, the **Teal Farm** in Washington opens 20 March.

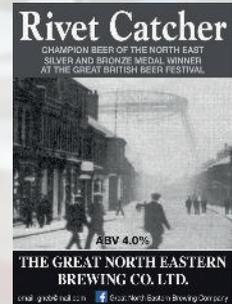
In South Shields The Lord Ashley has been renamed **Morgans Pub**, and it is believed that at least one cask ale is on offer.

Several pubs are planning beer festivals within the next few weeks. Over the Easter weekend **The Courtyard** will have over 50 cask ales plus ciders and perries on offer, plus food and entertainment.

In Sunderland **The Avenue** is also holding a Beer and Music festival during the Easter weekend, with 16 real ales and ciders available.

The Steamboat will hold a Spring Beer Festival in April, from 14th until 17th, with 20 ales on over the four days.

Has anyone spotted this rather familiar pump clip



yet?

More in our next issue!!

SPBW North East news

In a little over a year, the north east outpost is thriving and we recently announced our awards for 2015. **The Oddfellows** in North Shields has been voted pub of the year, Brewery of the year is nearby **Three Kings** whilst **Haltwhistle Comrades** is club of the year.

A total of 198 different beers from wooden casks were sold in the region in 2015.

The Society returned to South Tyneside for the March meeting at the **Steamboat** on Saturday 5th March whilst April's meeting is at Cameron's Brewery on 2 April.



THE DUN COW IS DURHAM CAMRA COUNTY PUB OF THE YEAR 2016

Four real ale pumps ever changing!

Always a choice of two light and two dark ales, including locally brewed as well as established favourites.

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Cosy lounge with real fires

OPENING TIMES

Monday - Thursday open from 4-00

Friday open from 3-00

Saturday & Sunday open from 12-00



Live Music

Tuesday in the candle lit bar open mic from 9-00

Friday in the lounge BUSKERS from 9-00

Dun Cow, Seaton Village, Seaham, Co. Durham SR7 0NA

Tel: 0191 5131133

Facebook: Duncow Seaton-Village



Brewery news

Darwin

BLO: Michael Wynne

Congratulations to Sunderland's Darwin Brewery who won gold with **Extinction Ale** in the Barley wine and Strong Old Ale category in the recent Manchester Beer and Cider Festival.

Maxim

BLO: Ian Monteith Preston

Maxim Brewery have started 2016 very busy, they've been brewing all six of their regular beers (Double Maxim, Samson, Wards, Lambtons, Swedish Blonde and Maximus) plus several seasonal specials.

New seasonal beers out recently included:
 Hapi Christmas 4.5% NZ hopped Pale Ale
 Great Escape 4.0% Pale Ale using 4 hops.
 Anderson's Best Scotch 4.2% traditional Scotch Ale
 Simcoe Kid 4.5%

Seasonal beers due soon, to watch out for include:

American Pride IPA 5.2% an old favourite.
 Boxing Hare 4.1% now a traditional Easter brew with chocolate flavours
 American Amber 4.4% a brand new beer.
 Coffee Porter 4.5% first out last year to rave reviews.

Head Brewer Glen is looking introduce up to eight brand new seasonal brews in 2016.

In other news:

The brewery has picked up a Silver Medal in J.D Wetherspoon's Winter Beer Festival for the excellent new beer of 2015 "John Bull" Stout (5.0%) which we may see again in 2016?

They have also recently picked up the Gold medal award from the British Bottlers Institute for Maximus 6.0% in the "Strong Ale" category. Following our branch visit in December for a joint social with Houghton-le-Spring Round Table other visitors to the Brewery site in Gadwall Road have

included the NE branch of "Society for The Preservation of Beers from the Wood".

Simcoe Kid has been added to a new range of bottled beers that includes Swedish Blonde and American Pride. All currently available in the Brewery shop alongside usual bottled beers Double Maxim and Maximus.

Mini kegs are also available, but I recommend ringing ahead to check what is on hand. The shop is usually open Tues-Friday, 12:00-17:30, Brewery telephone number for enquiries is 0191-584-8844

Temptation becomes Arcane

Since the move from our branch area, Temptation Brewery has been reborn and rebranded as **Arcane Brewery**. Good luck to Kay and Tony who are about to commence brewing in their new premises in New-castle

THE STABLES

West Herrington

Ken Paul

The Stables in West Herrington Village, on the outskirts of Sunderland, may be difficult to find for a first time visitor, but is definitely worth the effort. Located just off the B1286 road between East Herrington and Herrington Burn, this is a pub with no obvious sign that you would expect. There is a small blackboard with the name on, almost as if they want to keep the place a secret.

On entering the pub through its large wooden door, with its touch of humour, you experience farmhouse charm with a long room adorned with knick knacks on the walls and window sills. See if you can spot a pair of bagpipes or a Vaux brewery barrel. In winter there is a warming log fire.

The bar has four handpulls. The two permanent offerings are **Timothy Taylors Landlord** and **Black Sheep Bitter**. The two guests at time of the visit in February were **Scarborough Pale** and **Brains Reverend James**; both well kept. In fact the Stables has featured in the CAMRA Good Beer Guide for over 8 years.

Although there is a small snug to the left behind the bar this is primarily an eat-



ing establishment. Until recently, out of respect to the locals, meals were served up till 3pm daily, but the license has been extended to 8pm. Friday and Saturday are Tapas evenings, while Sundays sees three sittings for lunch.

There is an extensive menu with very reasonable prices, considering the portion sizes. Although midweek when we visited, most tables were full, so if intending to venture out for a meal, I would recommend booking.

Outside there is a small garden which is a sun trap in summer. The pub is not far from Herrington Country

Park and is a handy stop off point if out for a walk (see separate article). The car park is small, but there is room to park on the street outside. Having said that, there are regular buses from Sunderland and Houghton which stop at the end of the road into the Village.

Despite being busy and rushed off their feet, the staff were welcoming, friendly and efficient. For a pub with good ale and food, this one ticks all the right boxes

For address and contact details go to Whatpub.com



Fortieth Newcastle Beer & Cider Festival

Northumbria University
Students Union

April 2016

Wed 6th 6.00 – 10.30 pm

Thu 7th Fri 8th 12.00 – 10.30 pm

Sat 9th 12.00 – 5.00 pm

Hat Day Thursday
The Happy Cats Saturday pm

Tyneside & Northumberland
Campaign for Real Ale



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www.cannybevvy.co.uk

McConnells Gin and Ale House

Robin Sanderson

Where could you find a "Crispy Automatic Duck" which never needs winding? No this isn't the Puzzle Page, nor is it a riddle. If you had dropped into McConnells Gin and Ale

hold pub now offers a wide range of ales from around the country. Other ales on offer on that dark March afternoon were Elgood's "Strawbeer", Thwaites, "Wainwright", Rudgeate "Ruby Mild" and Deuchars "IPA".

Each day one of the ales on offer becomes "Ale of the Day" and is on sale at £2.50 per pint.



Tuesday afternoon there is live musical entertainment from 2.00 pm. On Thursday evening there is a popular acoustic music session, with further live music on Saturday evening (from 9.30 pm). On Sunday afternoon at 4.30 there is a Quiz, followed by entertainment.

The Gin and Ale House is a welcoming pub with very pleasant atmosphere. The rich décor is enhanced by prints, paintings and objects of interest - plenty to interest the eye as well as the palate.

On my visit customers were served at the bar by Charlie, a young lady described to me by one of the regulars as "the bubbly one". A nice, accurate description.

Well worth a visit, the Gin and Ale house is a five minute walk from Jarrow metro station.



House in early March, not only would you have found a busy bar and a friendly welcome, but you would have found Dr. Morton's "Crispy Automatic Duck", a 4.1% ale, from Abbeydale Brewery, available on one of the five handpulls gracing the bar. Sales of cask ale at this popular Jarrow pub are so healthy that an additional handpull has been fitted, and by the time you read this, should be offering a sixth ale.

Opening on 13th March 2015 the Gin and Ale House became known as the Brewery Tap for Jarrow Brewery, but now this free-



is proving to be an effective way of encouraging customers to try different ales.

There are several musical events provided for customers during the week. On

The Marine

Robin Sanderson

The Marine public house is an imposing building on the corner of Ocean Road and Seafield Terrace, adjacent to the North and South Marine Parks in South Shields. Its future development is now in the capable hands of **Alex Chandler** and his partner **Steph Oliphant**, who took over the freehold property in late September 2015. The couple have considerable experience in the pub trade, having worked together at The Plough in Cramlington. Prior to that Alex worked in

the bar of The Marine. There is a sound approach, with one ale always available and another at weekends. It is sometimes easy to fall into the trap of installing more hand-pulls than can be initially justified. Better then to build more slowly and attract customers with one well-kept ale than several less so. Alex and Steph source their ales mainly from local breweries such as Creedence and Cullercoats, but keep an eye out for interesting ales from their wholesaler too - hence the Dark Star "Hophead" on offer at the time of my visit. Settling in the cellar at that time were two wooden casks of ale, in preparation for a visit from the Society for the Preservation of Beer from the Wood.

Looking forward to their first South Shields Easter weekend and its influx of visitors, Steph and Alex will be opening the Marine's kitchen just before the Bank Holiday weekend.



Steph Oliphant and Alex Chandler

the Fitzgeralds group. This friendly couple have plans for The Marine, plans which will take time and careful consideration. One of their first intentions, swiftly accomplished, was the return of cask ales to

They plan to serve Sunday dinners, and to have separate lunchtime and evening menus. The evening meals will focus on providing traditional 'home-style traditional' dishes as an alternative to the more exotic offerings to be found in Ocean Road.

The pleasant open plan bar area is extensive with split-levels providing a range of seating-spaces. A pool table and dart provide customers with sporting opportunities, whilst pleasant and non-intrusive music is also present.

Plans also include live music, with one such event to be held on 14th May 2016, with local band Rivelino as the attraction.

The Marine is a ten minute walk from the South Shields Metro/Bus interchange, with several buses stopping within a few yards.

CAMRA North East Regional Pub & Club of the Year 2016

The entrants in this year's competition have just been announced.

Cleveland:

Pub of the Year: **Golden Smog**, Stockton

Darlington:

Pub of the Year: **Quakerhouse**

Club of the Year: **Darlington Snooker Club**

Durham:

Pub of the Year (city): **Old Elm Tree**, Durham, Pub of the Year: (county) **Dun Cow, Seaton**

Club of the Year: **Stanfield Lea WMC**, Stanley

Tyneside & Northumberland:

Pub of the Year: **Fitzgeralds**, Grey Street, Newcastle,

Pub of the Year: **Curfew Micropub**, Berwick,

Club of the Year: **Newcastle Cricket Club and Haltwhistle Comrades Club**.

Our branch entries are **The Steamboat** in South Shields and Sunderland's **Ashbrooke Sports Club**.

Our own Branch results in more detail

Sunderland & South Tyneside: Pub of the Year 2016:

1st: The Steamboat, South Shields. 2nd: The Alum Ale House, South Shields.
3rd: Fitzgeralds, Sunderland.

Sunderland & South Tyneside: Club of the Year 2016:

1st: Ashbrooke Sports Club, Sunderland. 2nd: Mid Boldon Club, Boldon.
3rd: Boldon Cricket Club, Boldon.

The "Top dozen" Pubs list for Sunderland and Tyneside Branch 2016, as voted by members, is:

Position	Pub	(Position 2015/2014/2013:)
1st:	The Steamboat, South Shields.	(1/2/2)
2nd:	The Alum Ale House, South Shields.	(3/4/4)
3rd:	Fitzgeralds, Sunderland.	(3/3/3)
4th:	The Dun Cow, Sunderland	(-/-/-)
5th:	Ship Isis, Sunderland.	(2/1/1)
6th	The Harbour View, Sunderland.	(5/7/-)
7th	The William De Wessington, Washington.	(6/9/8)
8th:	The Ivy House	(12/-/-)
9th:	The Kings Arms, Sunderland.	(8/10/6)
10th:	The Museum Vaults	(-/11/10)
11th:	The Grey Horse, Boldon	(10/-/-)
=12th:	The Courtyard, Washington.	(8/8/6)
=12th:	The Steps, Washington	(-/-/-)

East End Battle Cruisers

By Terry Ford

I used to live in Bethnal Green in the early 80s, so a quick look at the East London Camra website horrified me when I saw how



many of my old haunts had gone. Time to visit before they all went or I shuffled off my mortal coil.

First stop was **The Palm Tree**. We often used to leave this pub well after 3.00. The place was virtually unchanged they had a Jazz band on who could easily have played over 30 years ago when they were young Geezers in their 60s.



The Guvnor Alf (naturally) was helpful enough, the beer at £2.40 for a half of Guinness was a bit pricey but it covers the cost of the band.

This is a Regional Heritage pub and the front room with its red lighting, velvet drapes and copper coloured wall paper makes it look like burlesque. The back room is decorated with boxing

photos (what else).



The Crown

used to be my nearest pub. My cousin and I were in here and were sick of the jingoistic media during the Falklands War so rather foolishly decided to sing "Viva

Viva Argentina". The pub now looks more of a gastro pub so my exit was nearly as swift as my last one.



One of the pubs I used to frequent, **The Cricketers**, was situated on the waters edge of Regents Canal and not surprisingly is now expensive flats.

My next port of call was **The Approach Tavern**. this was a boozier which used to serve one of the finest pints of Everards Tiger. Although the range of beers on sale was reasonable at 5 hand pulls and the London Pride was good, you could see food rather than beer was the focus.

As the other pubs I used to go in were closed (flats now mainly) I had to go to a boozier I only went in a few times **The Eleanor Arms**, this is a Shepherd Neame pub.



Again Sunday night is Jazz night, normally I am of the opinion: "in the garden of music Jazz is bindweed" but hey it was free. The Guvnor, Frankie (what else). was very sociable and the players were excellent. There were six hand

pulls on, most were thankfully not Shepherd Neame.

My final East End Boozer is the recently rescued **Chesham Arms** I had visited this pub twice I think in the olden days but can't remember much about it.



After many pints of beer history repeated itself. I think I had **Pilgrim's Progress** but I found the pub too trendy for my liking.

Best pubs: The Palm Tree for not changing and The **Eleanor Arms** for a good night. Cheers! Terry.

The Sandford Park Alehouse, Cheltenham named CAMRA's best pub in Britain 2015

Just three years after being opened on the site of a former nightclub, the Sandford Park Alehouse in Cheltenham has been named the Campaign for Real Ale's National Pub of the Year.

The award-winning pub has ten real ale hand pumps and one dedicated to real cider, which means it is able to cater for a wide audience of real ale lovers. As well as an amazing real ale and food selection, the Sandford Park Alehouse also holds an annual cheese and cider festival.

Pub of the Year organiser Paul Ainsworth said:

"The Sandford Park impressed the judges on every level, but especially the quality and choice of its real ales, where the scores were among the highest ever recorded in the contest. Judges also appreciated the stylish modern decor, the knowledgeable, welcoming staff and the lively atmosphere. One judge commented, 'I might consider moving to Cheltenham!' Given the all-round excellence of the other three finalists, a win this year is a great achievement."

The three other finalists were, in alphabetical order, The Drovers Rest in Carlisle, Kelham Island Tavern in Sheffield and The Yard of Ale, a micropub in Broadstairs, Kent.

SIBA – The Society of Independent Brewers

Ken Paul

Readers of the CAMRA Good Beer Guide will no doubt have noticed in the Breweries section, a reference to SIBA against some of the entries, indicating they are society members. Also, sharp eyed drinkers may have spotted their logo in pubs indicating local beer. Thirdly, at the **Great British Beer Festival (GBBF)** in London one of the many bars is manned by SIBA, offering their champion ales.

But more on the SIBA bar later; who are SIBA? SIBA was formed in 1980, to represent the interests of the emerging wave of microbrewers. It is now a much respected body in the brewing industry. The society is split into eight UK regions; The North East covers the counties from Berwick to Sheffield. Every year each region holds a competition to decide which beers in their region go forward to the National Final, called BeerX. The North East decides every September at the York Beer Festival. The final will be held in Sheffield in March 2016. (Go to beerx.org for more information)



Each region elects a trustee and director for up to 3 years. Local brewer **Mark Anderson** from **Maxim Brewery** is a trustee, at-

In March 2015 a three year strategic plan was formulated, which included promotion and campaigning for Britain's independent craft brewers. Full details of this plan and other useful information can be found at the SIBA website.

Ok, now back to the bar at GBBF which I visited in August 2015. The winners from the National BeerX final were represented. There were eight beers, being the win-



tending board meetings to vote on SIBA resolutions and actions.

ners of each category of beer styles. Examples include Bitters, Stouts and Speciality Beers. The Su-

preme Champion was **Burnout**, a 5.8% porter brewed by **Brass Castle** in Malton. With typical timing (for me) it had sold out, so had the **Fyne Ales Sublime Stout** instead.

For the full list of categories and winners, go to <http://www.siba.co.uk/events/national-competitions/pre-2016/cask-bottle/national-2015/winners-2015>

SIBA also judge bottled and keg beers, these are included in the online list. I have to admit the SIBA champions didn't register with me till I got to GBBF. Now I know when the next



Your Local Brewer

final will be, I can keep an eye out for the 2016 champions and head straight to the SIBA bar next time to try one of each style.

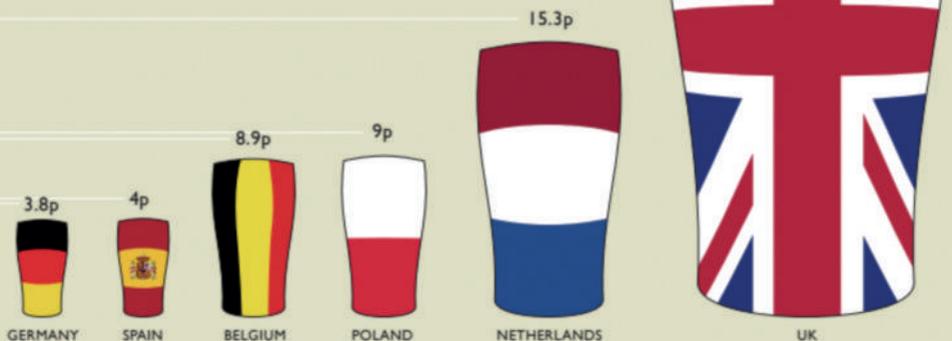
Finally, have you ever wondered where some pubs source their beers from? Well, since 2002 SIBA Direct Delivery System, now renamed Beerflex, buys beers from about 600 participating SIBA brewers and sells them on to Pubcos. This enables local beers to be made more accessible in national pub company pubs, at the lowest possible price.

.Thanks to Mark Anderson from Maxim with his help in preparing this article.

TALKING POINT



DID YOU KNOW THE UK HAS THE HIGHEST RATE OF BEER TAX OF THE TOP 6 BREWING COUNTRIES IN THE EU?



FINLAND IS THE ONLY COUNTRY IN EUROPE WITH A HIGHER RATE OF BEER DUTY THAN THE UK

Heritage Pubs in the City of London

By Terry Ford



My first port of call was the must see **Black Friar** built in 1875 and redesigned in 1905 in Art Nouveau style, this Nicholson owned pub is truly



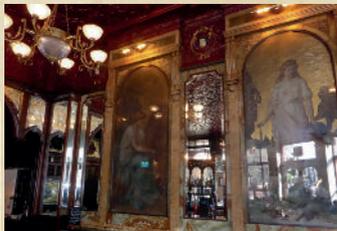
unique inside. The pub was saved from demolition by Sir John Betjeman. Jolly Black Friars line the walls with pithy aphorisms underneath: "HASTE IS SLOW", "WISDOM IS RARE". It is firmly on the tourist trail. I had Fuller's Oliver's Island at 3.8% costing £4.15. I had fully intended having a half in each pub but when you say "Half!"

in Geordie it gets heard by Cockney's as "Pint!".

The Viaduct Tavern is a Fuller's pub built in 1874 and it sells itself as a Gin Palace. It has a highly ornate ceiling



with chandeliers and huge wall paintings of Victorian ladies and a thick mahogany



bar. I was told by the friendly staff that gin tokens were dispensed from a booth at the back of the bar by a suspicious (or sensible) landlady. I paid £4.30 in cash for London Pride because I knew there was a debtor prison in the cellar!

The Hand and Shears is another National Heritage pub which is run by Trust Inns. The friendly Landlord Tony from Tipperary seemed



knowledgeable about his beer and did not serve me my first choice as it was going off. The pub is divided into several small rooms and has a snug. Meals are popular with most of the customers who generally are well healed city slickers. I counted 6 hand pulls, I instantly liked the pub could have stayed there all day. I had a pint of Holt's Two Hoots golden ale.

Next was **The Sutton Arms** it is classed as "An historic pub interior of some regional importance" it was built in 1892 and refitted internally in the 1930s. The frontage is



the best feature, inside a large dumb waiter fills much of the bar space. Recently

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Vobl a in Vol gograd.....

Robin Sanderson

My reputation as a lover of ale had preceded me. So it was that on a grey December afternoon, after a short tram ride from The Hampton by Hilton on Profsoyuznaya, I found myself, with my two companions, outside a strange single storey building, painted in red and cream. This was **Harats Pub**, and it was an Irish-themed bar.

This was my first day in **Volgograd**, in southern Russia, having arrived in the city a few hours earlier, following an eighteen-hour train adventure from Moscow. So having managed three hours sleep in the previous forty-eight hours, it was a slightly heavy legged individual who entered Harats. It was like stepping into an, well yes, an Irish pub. The plan was to have a beer and bar snacks to fortify us for the rest of the day which would culminate in an evening of traditional Russian food and drink. The beer menu was a bit of a disappointment from the real ale point of view. There were no local ales on offer, so in order to make a proper job of it, that's what I ordered. Yes, five hundred miles south of Moscow, in an Irish pub, I was served a pint of **St.Austell** "Proper Job" (keg version). I have to say, he whispered, it was delightful. But what bar snacks

had my two young friends ordered to stave off the pangs of hunger? When the barman arrived at the table, carrying two large bowls, the contents of one were easily identifiable – potato and vegetable crisps. But what of the other.



What were these and what would they taste like? I had vowed to eat anything that was put in front of me on this trip, but I didn't need to worry. Traditional Russian dark brown bread, cut into fingers and deep fried. Tasty, crunchy, delicious!



The evening of traditional food went every well, accompanied as it was with a selection of vodka liqueurs, and a copious quantity of my own particular favourite – krenovuka, vodka infused with horse-radish. But returning to the theme of food to eat with beer, it was three days later, around lunchtime on Sunday that the three Lucequetaires (that's a long story for another time) arrived at the gastropub known as the **Beer Library**. I had



visited this establishment in 2014, and had eaten and drunk well. This time there was a specific purpose which was to sample food that would go well with beer. I had been told that we would be having **vobla** and **raki**. No, that didn't mean much to me either. Unusually, because of the beer and food thing, I was

.... And Herring under a Fur coat in Moscow

not alone in drinking a pint of ale, all three of us sampling a local ale brewed in Volgograd itself. I can't tell you its name, because I forgot to make a note of it, but it was in good condition and a quite pleasant light ale. Then came the **vobla**. It's there, in the glass in

their glory, and then a large, beautifully steamed whole fish. The fish was

al food was available to accompany the beer – there were pirozhki (a

cross between a pie and a pasty), blini (pancakes) served with pike caviar, and many other tasty courses, but my particular favour-



delicious, the raki were hard work, with small morsels of the meat being harvested from body and claws. Tasty but hard work. There was just time for some photos of CAMRA-Angle being perused by one of the bar-staff, and of the three of us with our Octoberfest T-shirts, before we had to make our way to the station from where Iraida and I set off on the twenty-one hour journey back to Moscow, where the quest for food and beer would continue.



ite was (Syell pod shuboi) – Herring under a Fur Coat. The raw rollmop herring were under a layer of creamy potato and vegetable salad topped with beetroot salad, threads of carrot and a flower cleverly fashioned from a hard-boiled egg. Excuse me whilst I drift off for a moment, to to try and recreate the tastes in my mouth. Ah, delicious, and it went very well with the Shmel.

Not far from the apartment I had rented near the Paveletski Railway Station was an establishment called "**Russian House of Beer**". I noticed it quite quickly. On two visits I tried two ales, one a dark beer called Juguli which was served in a Belhaven brewery glass, and the other, much more to my liking which was a fruity, citrusy beer called **Mohnatiy Shmel Ale**. The latter was brewed in Moscow by **Mikhael Ershov**. Tradition-



the photo, and it has a tail. It was a fish, a dried and salted fish, which Daria proceeded to dismantle with her fingers and share with Iraida and me. It was very salty, a bit like a fish



jerky. One could understand why it would be served with beer. I liked it. Then came the **raki** – a large plate of crayfish in all

Heritage Pubs in the City of London

(Continued from page 20)

moved to become a Fuller's pub it is due for a refurb according to the very friendly Jimi Hendrix loving manager. I had London Pride for £4.10.

The fifth pub was the Fox and Anchor a Young's pub. I ordered a Young's Bitter I was the only person in the pub that I could see. It was more of a Hotel/Gastro Pub than a boozier with lots of tables laid out for meals in cubby holes. The computer screen at the end of the bar caught my attention, does that really say "Pest Control Action Plan" how bizarre!



thought, just then I saw a mouse scurry across the floor, mystery solved.

The next pub was just outside Smithfield Market on the delightfully named Cowcross Street (a one way street for the cows!). **The Hope** was a Young's pub I ordered a Young's Bitter and I swear I could smell the pint as it was coming across the bar! It stunk – I left!



I could not spot the seventh pub, **Ye Old Mitre**, in Ely Place, then this little old man guided me to the small back alley which led to the pub. As a big Charles Dickens fan imagine my surprise when he told me he was a Beadle! Seemingly this is not part of London at all but part of Cambridge! The pub was established in 1546 extended in 1782 and remodelled in the 1930s and is now owned by Fuller's. I bought a pint of Dark Star's Hop Head for £4.00. This was another bar I could spend all day in.



The eighth pub was **The Citty of Yorke** a Sam Smith pub even though it was built in the 1920s it attempts to recreate old medieval England it is certainly one the most impressive looking

pubs I have ever been in, with 1000 gallon barrels it is like an old baronial hall and has many small confessional booths. The beer was cheap being Sam Smiths but was very poor and almost undrinkable.

The final pub used to be one of my favourites **The Princess Louise** on High Hol-



born. Built in 1872 it has almost overpowering quantities of mahogany, smoked glass and tiled corridors there are seven snugs even the bog is listed!

Another Sam Smiths pub, it is absolutely stunning inside and the beer is cheap but I got another pint of acetic tasting beer, perhaps due to lack of sterilisation, maybe I was just unlucky.

Overall nine wonderful looking pubs with the **Princess Louise** taking the crown for interior but the **Hand and Shears** as a pub I would drink all day in.

Cheers!
Terry

Ken Paul's Pub Quiz

1. Which late Englishman wrote "The World Guide to Beer" in 1977?
2. What is the nationality of former racing driver Niki Lauder?
3. In which film series was IV the first, I the fourth, and VII follows on from the third.
4. Name the country of origin of Saaz hops?
5. What is singer Adele's surname?
6. Name the flat planet that is supported by 4 elephants standing on the back of a giant turtle.
7. Name the actor and director who always kept his ears.
8. Who succeeded Bob Paisley as manager of Liverpool in 1983?
9. Who created the children's picture book, Fungus the Bogeyman ?
10. The film and TV character Walter O Reilly is better known as what?
11. Which European city hosted the 1920 Olympic Games?
12. The Highland Brewery can be found on which island?
13. Name the McLaren F1 engine in 2015.
14. The transfer of beer into a cask is known as what?
15. Who was Chelsea team doctor Eva Carneiro treating when she was admonished by Jose Mourinho?
16. What connects the drummer of Queen and the drummer of Duran Duran?
17. Which TV quiz show has the catchphrase Uvavu?
18. Which country celebrates the Emperors Holiday on December 23rd?
19. Which football teams mascot is Barney the Owl?
20. Which brewery brews Old Engine Oil?

Where am I?

So, where might I be this time. It was quarter to six on a Tuesday, the regular crowd were in. There was an old man sitting next to me. He certainly wasn't drinking gin. Oops, drifting off into a Billy Joel moment there. Where might one spot this clock and large tome? Remember that there are no prizes on offer, just the knowledge that you are an observant person. And in the last issue, the foaming heads looming large over the top of the glass were served in the Globe, in Hartlepool



Pub Quiz Answers (in Australian)

- | | |
|------------------------------|---|
| 8. Joe Fagin | 1. Michael Jackson |
| 9. Raymond Briggs | 2. Austrian |
| 10. Radar – MASH | 3. Star Wars (Episodes I, II and III were prequels to (but made after) Episodes IV, V and VI. The new one, (VII) follows on from the third one released (Episode VI) sode VI) |
| 11. Antwerp | 4. Czech Republic. |
| 12. Orkney | 5. Adkins |
| 13. Honda | 6. Discworld (Terry Pratchett novels) |
| 14. Racking | 7. Leonard Nimoy (from Star Trek) |
| 15. Eden Hazard | |
| 16. Both called Roger Taylor | |
| 17. Shooting Stars | |
| 18. Japan | |
| 19. Sheffield Wednesday | |
| 20. Harlestown. | |

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