



CAMRA ANGLE

ISSUE 73 - WINTER 2025

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FREE - PLEASE TAKE ONE

THE STEAMBOAT



A Friendly Welcome Guaranteed!

CAMRA 50TH ANNIVERSARY

GOLD AWARD 2021

CAMRA'S Sunderland & South Tyneside

**Pub of the Year 2008, 2009, 2010, 2011, 2015,
2016, 2017, 2018 Runner Up 2022, 2023, 2024
Community Pub 2022**

**Regional Pub of the Year 2015 & 2016 Society
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North East Pub of the Year 2023**

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30 Whiskies, 120 Rums & 30 Gins

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Welcome to this edition of CAMRA ANGLE

by Ian Monteith Preston.

Yet another packed edition! I'd like to thank the editorial team, all the contributors and advertisers, as well as the volunteers who make such a huge effort to distribute it to the venues where you can enjoy it and perhaps take a copy home.

While this introduction is usually done by our Editor, Ken Paul, I have occasionally filled this space with a branch chair's address. What's odd this time is that I'll have already stepped down as chair of Sunderland and South Tyneside CAMRA by the time you read this! (Our AGM on 26th November is my last day.)

So what am I doing here as ex-chair? Well, after four very enjoyable years in the role, Ken insisted I say "Goodbye".....OK, so goodbye, although I'm not really going too far. I'll still

be on the committee as branch webmaster and I also have a couple of North East Regional roles to keep me out of trouble!

So, what's it like being the chair of a CAMRA branch?

Actually, it's a doddle! Apart from being wheeled out occasionally to do presentations and chair the odd meeting, you may be surprised to find there's not a huge amount to do! Why? Well, that's because the branch is full of several very dedicated volunteers who do all the real work, like producing this magazine, organising our annual beer festival, liaising with local pubs and breweries, surveying pubs to ensure the details we hold on our CAMRA.org.uk website stay accurate. Importantly, scoring the quality of beer in our pubs...so we can put the

best pubs into the Good Beer Guide each year.

They're also campaigning to save pubs and trying to influence both local and national politicians to make changes to support our struggling pub and brewery sectors. Campaigning to save real ale from the constant threat of global "beer" companies' and pubco's that put profits ahead of product quality and Britain's pub-going traditions!

So as we enter the Christmas period, please raise a glass to all the unseen CAMRA volunteers, our local pubs and breweries and you, the beer drinking public, doing your bit by being down and supporting the pub!

*Ian Monteith-Preston
Chair (Nov 2022 to Nov 2025)*

Front Cover :- Souter Lighthouse, Northern Spire and Penshaw Monument

Contributors :- Paul Ainsworth, Brewery Liaison Officers, Ian Monteith Preston, Mark Nesbitt, Ken Paul, Peter Tong and Michael Wynne. All photographs are by the editor unless stated. Uncredited pieces are by the editor.

The Branch would like to thank The Lighthouse and The Dun Cow for hosting our last two branch meeting, Mid Boldon Club for Beer Festival meetings and The Blue Bell for the last CAMRA North East Regional Meeting.

ADVERTISING IN CAMRA ANGLE

We have been busy acquiring advertisers for this magazine. Without them, we would not be able to present a printed CAMRA Angle for your enjoyment and information. Please support them.

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DIARY DATES

December 2025

Branch Pub, Club and Cider Pub Judging Begins	See the panel below, click on the link to apply please
Maxim Open Night	Friday 5 th pm -10pm Maxim Brewery, Gladwell Rd, Rainton Bridge, Houghton, DH4 5NL
Brewlab Taproom Open day	Friday 12 th December 1400-2000. Unit 1, West Quay Court, Sunderland Enterprise Park SR5 2TE

January 2026

Branch Meeting	TBA
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February 2026

Maxim Open Night	Friday 6 th . For details see December 2025
CAMRA Ramble - Durham	Saturday 7 th Meet near Durham Railway Station 1130. Walk Approx 5- 7 miles. Finish at same place. Lead by Dave Haddon, Tyneside & Northumberland Branch. dhaddon@hotmail.com for more info.
North East Regional Meeting	Saturday 28 th at 1pm. The Quakerhouse, 2 Mechanics Yard, Darlington DL3 7QF

April 2026 - advance notice	Newcastle Beer Festival 15 th - 18 th April , Northumbria Students Union. More news nearer the time.
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Look out for announcements on social media or our online **FUTURE EVENTS** page https://sst.camra.org.uk/wordpress/?page_id=42

A message to Sunderland & South Tyneside members ;

You can now apply to judge Pub of the Year (POTY), Club of the Year (COTY) and Cider Pub of the Year (CPOTY) . Just use the link and complete the form. Thanks.
<https://tinyurl.com/3kfambfa>

CAMRA Discounts and Locale

These can be found at :- https://sst.camra.org.uk/wordpress/?page_id=2209

We welcome feedback so if you spot anything that needs updating let us know. Thanks.

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CONTRIBUTIONS are welcome and can be sent to :- magazine01@sst.camra.org.uk

BRANCH CONTACTS CAN BE FOUND ON PAGE 27 WE HAVE SOME VACANCIES IN THE BRANCH. SHOULD YOU BE INTERESTED PLEASE CONTACT US.



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North Sea

OPENING HOURS

MONDAY - THURSDAY 11AM-11PM • FRIDAY - SATURDAY 11AM-MIDNIGHT
SUNDAY 12 NOON-10.30PM

Pub News (<https://www1.camra.org.uk/pubs>)

Reports by Sid Dobson, Ken Paul, Peter Tong and Michael Wynne

There have been several pub makeovers since the last issue. Here they are :-

Hebburn

The Longship Greene King pub and hotel has had renovations to its bar area within the last month. The three handpulls have been retained and, on reopening, featured Abbott Ale, Longship Golden Ale and a fruit cider.

Houghton le Spring



The Copt Hill on the outskirts of town is now called **The Frallo Steakhouse**.

It had closed for a month long refit recently and reopened on 27th October. There was concern that real ale wouldn't survive but your reporter visited just after the opening and can confirm that two handpulls are still in situ on the bar; an Anarchy Citra Star was in excellent condition.

By the way, *Frallo* comes from the Italian "frollo", which means aged and tender.

South Shields

The Dolly Peel has a new owner and had its makeover recently. Well kept Timothy Taylor's Landlord is available. **The New Crown** near the sea front closed to undergo a refit. No more news at present.

The Stags Head didn't close but has had a spruce up - **see page 9**

Other news from South Shields; **The Fountain** no longer serves real ale due to low sales. This is a Flaming Grill pub, as is **The Prince of Wales** in nearby Jarrow; again with no real ale available.

Sunderland

Chesters is a former Stonegate pub which now has a new owner called Just Pubs. A superficial internal refurbishment has been carried out, although major works have taken place in the upstairs function room with a new bar fitted. The five handpulls are retained.

There were three Wensleydale beers and a Wainwright cask available on a visit last month..

Stamp cards are no longer available, and 50p vouchers not accepted at present.

Elsewhere in Sunderland the Grade II listed **Greens**

has been renamed **Greens Tavern**.

Other news

The Wheatsheaf in West Boldon reopened recently



and now sells real ale and is run by the same family as **the Black Horse** opposite. A former Victorian coaching inn; the pub was once voted 'The most haunted pub in the UK' with supposedly 37 spirits haunting the place. Two real ales are available.



Finally, remember the **Whitburn Lodge**? It closed back in 2012 and suffered a fire on New Years Day 2023. The pub was recently demolished. The Shields Gazette has the full story.

<https://tinyurl.com/yusaezcd>

Brewery News

Reports by Branch Brewery Liaison Officers

Brewlab

Taproom events continue. The final event of the year will be Friday 12 December. Times as usual are between 14:00 and 20:00.

informal beer tasting session.

Led by master brewer Phil Douglas, will sample and discuss the flavour profiles of a range of different beer styles along with delivering an insight into how they were brewed. Advance your beer knowledge and take away an appreciation of the brewing process.

Each session will last for around two hours. Five beer tasters and a selection of cheese pairings are included. Sessions will be held on 12 December, 13 February and 13 March.

For more details and to book a place, visit <https://brewlab.co.uk/product/beer-tasting-and-cheese-pairing-experience>

See article on page 12

Maxim Brewery



Maxim have started on production of their seasonal Xmas beers; namely Santa's Soot, Santastic and The Great Escape.

A new 4.6% beer, Riwaka will be launched in December. This is a New Zealand hopped pale ale using Riwaka hops. The gives distinct flavours and aromas of citrus, passion fruit, lemon and pine. (Thanks to Mark Anderson)

North Pier

The Roker based brewery will be releasing a new session stout in early December. This will be followed next year by a new

best bitter. Both unnamed at time of writing.

Vaux Brewery

Look out for Vaux's 8% Chocolate Orange Stout. Available at The Bridge Hotel Vaults and also at the Dun Cow, both in Sunderland. A few of us enjoyed the beer at our last branch meeting in November.

Wear Beer

The brewery is entering their third year with an increase in production through a new fermenter. In addition, Julio the brewer will be continuing to attend 'Local Heroes' markets on a regular basis selling bottles and cask. Included are Hebburn (Dec 13th) and Sunderland Sunnyside (Dec 21st) regular markets. Finally, Julio will be appearing at The Tansy Centre, South Hylton (Dec 7th)

Did You Know?

One of my favourite North East dark beers is George Samuel's Harvey. This 5.2% porter, which is brewed in Shildon Co. Durham, is a smooth malty beer, with some fruity sweetness and a dry roast finish.

It is named after a Shildon Colliery coal seam. Records from the Durham Mining Museum website show several seams being worked and one of these was called Harvey, It was abandoned in 1927. *Thanks to The Station House Durham for the borrow of the pump clip*



Public Affairs

Michael Wynne reports

The All-Party Parliamentary Beer Group published its latest report in October ; **How Brewing and Pubs can Help Drive Economic Growth** - <https://www.appgbeer.uk/new/>

CAMRA made a submission to the inquiry prior to the report being made, which has 10 key recommendations to government.

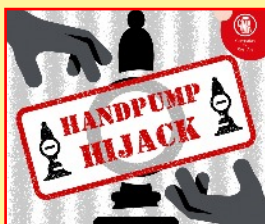
Pub is the Hub funding
Business and Trade Minister Kate Dearden MP announced that 40 pub is the Hub projects will receive £440,000 <https://www.pubisthehub.org.uk/news/pub-is-the-hub-to-help-morepubs-after-government-funding-support/>

Read CAMRA's response on Facebook:- <https://www.facebook.com/camra/paignforrealale/posts/pfbid02N6Nx8SKLW2efat4NVXC2zR3oVEE3yCc4mavVvGswBdGyfMfdqjvWrlpGyCpxr4I>

Licensing reforms [England and Wales] The UK government has published proposals and a consultation changing the licensing framework in England and Wales for the on-trade. <https://www.gov.uk/government/calls-for-evidence/reforming-the-licensing-system>

- Proposals include:
- Introducing a National Licensing Policy Framework providing national direction to support consistency, transparency and alignment across local council areas with broader government goals such as economic growth, enhancing cultural representation, high street resilience and improving public health and well being
 - introducing perpetual or longer-term licences for recurring festivals and community events
 - strengthening the agent of change principle in the

- licensing system to better protect music venues etc
- introducing hospitality, leisure and culture zones within council areas to develop and preserve vibrant night-time economies.
- an amnesty of expired, redundant or inappropriate minor licensing conditions without the need for a full licensing review of each premises.
- ending the requirement for printed statutory notices in a local newspaper for alcohol licence applications or major variations
- improving the application process for outdoor trading and pavement licences
- increasing the number of Temporary Event Notices that can be applied for in each calendar year
- reviewing the use of blanket policies or restrictions across entire council areas.



Last year, Carlsberg Britvic launched their 'Fresh Ale' range. These are not cask conditioned beers but will be served via a handpump as though they are. Let us know when you spot 'Fresh Ale' on sale, and how it's been presented at the bar with our online form. Submit a new form for each pub or club where you've seen 'Fresh Ale'.

More information about the Handpump Hijack campaign is here <https://camra.org.uk/take-action/handpump-hijack>

Budget 2025 - CAMRA Press Release 26th November

Dark days ahead for pubs following Budget: CAMRA Responding to the Chancellor of the Exchequer's Budget statement **Ash Corbett-Collins, CAMRA**

Chairman said:

"This is a dark day for UK drinkers, pubs and breweries. Instead of offering a bold package to save and support the UK's pubs, the Chancellor has chosen not to help with VAT, energy bills or Employer National Insurance contributions. Pubs and breweries can contribute to economic growth but only with proper support from the Government on sky-high costs which are making it impossible for many pubs to survive and thrive."

On business rates, Ash said:

"The decision to introduce permanently lower business rates for hospitality businesses in England from next May is a positive step and is long overdue. The

Treasury has stated that all retail, leisure and hospitality businesses will pay lower rates bills than they do at the moment, even with the 40% discount on business rates bills ending next year.

This is encouraging, but pubs will want to know just how much they will be paying to be able to plan and to know how much this decision will help them at a time when other costs continue to rise."

On alcohol duty, Ash said:

"We are bitterly disappointed that alcohol duty has been hiked today. Instead of delivering a substantial cut in tax breweries pay on their beer going to be sold in pubs. The Chancellor has made the damaging choice to hike alcohol duties, including on draught beer and cider. As well as a cut in VAT and help with energy costs and Employer National Insurance contributions, Rachel Reeves should have taken

action to recognise the benefits of drinking in community locals by slashing tax specifically on pints in pubs by up to 50% to help them compete with cheap supermarket alcohol. This extra hike in taxes on drinking in the pub can only risk more pubs and breweries being lost to the communities they serve."

On changes to the licensing system, Ash said: "Pubgoers and pub licensees will be shocked that the only mention of supporting pubs in the Chancellor's statement was re-announcing some tinkering around the edges of the licensing system in England and Wales. This just doesn't cut it. Hundreds of pubs have closed this year and thousands more are at risk because of this Budget where no support has been given on VAT, energy bills, alcohol duty or Employer National Insurance contributions."

<https://camra.org.uk/media-centre/press-releases>

CLUB OF THE YEAR FINAL FOUR.

<https://wb.camra.org.uk/2025/11/26/final-four-clubs-revealed>

One of these will claim CAMRA's overall Club of the Year title in early 2026.

Appleton Thorn Village Hall, Cheshire

Billingham Catholic Club, County Durham

Orpington Liberal Club, London

Cheltenham Motor Club, Gloucestershire

Facts & Figures

Compiled by Ian Monteith Preston and Ken Paul

Beer Scoring

The Branch encourages members to score any real ales drunk in pubs and clubs around the country. By doing this it helps in deciding which pubs will qualify for the Good Beer Guide.

We have received a total of 1331 scores so far this year

The Branches top rated pubs over that period:-

South Shields	Sunderland	The Boldons	Washington	Ryhope
Marine	Ship Isis	Mid Boldon Club	Sir William de Wessington	Guide Post
Wouldhave	Dun Cow	Grey Horse	Steps	
Steamboat	William Jameson		Courtyard	

Besides scoring, members can enter which beers they have drunk. From this information **the most scored beers this year are :-**

Maxim	Double Maxim	Allendale	Golden plover
Draught Bass		Allendale	Pennine Pale
Timothy Taylor	Landlord	Black Sheep	Best Bitter
Maxim	Swedish Blonde	Greene King	Longship
Thornbridge	Jaipur	Harviestoun	Bitter & Twisted

Branch Pub Statistics 2000-2025

Number of pubs in 2000	385	
Number in 2025	282	Plus some currently closed that may reopen.
Pubs in branch area lost and currently closed	103	
Demolished	23	
Converted	35	
Permanent and temporary closures	45	
New Pubs	43	New builds and building not previously a pub
New pubs closed	5	Included in the 103 above

A message to Sunderland & South Tyneside members :

You can now apply to judge Pub of the Year (POTY), Club of the Year (COTY) and Cider Pub of the Year (CPOTY) . Just use the link and complete the form :-
<https://tinyurl.com/3kfambfa>



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Beer & Cheese Pairing Experience at Brewlab

Words and pictures by Michael Wynne

Brewlab's first beer and cheese pairing event took place at the brewery on Friday 21 November. It is more common to pair cheese with wine, but beer has a greater range of flavours and styles. There was a piece on an episode of the *The Hairy Bikers Best of British* where both wine and beer were offered as complimenting the same cheeses

As I do not drink wine, this event piqued my curiosity. So, after booking the event online, I set out for the regular taproom event at Brewlab.



There were six participants in all and a mountain of cheese! Brewlab owner and master brewer Phil Douglas (above) opened the event with a brief history of Brewlab before explaining how beer is brewed and offering the usual samples of barley and hops. Next, he explained how we taste



things, focusing on flavour and aroma, before getting down to the business end of the day.

Five different cheeses had been selected to compliment and contrast with five different beer styles. The beers had been brewed by students who had recently completed Diploma in Brewing courses at Brewlab..

A brief description was given for each pairing.



The paired beers and cheeses were:

- Pilsner with Cheddar
- Berliner Weisse with Wensleydale and cranberry.
- Hefeweisse with Brie.
- Black IPA with Red Leicester, and
- Belgian Tripel with Stilton

Beers two and three above are both German wheat beers, but very different. The Berliner is low strength at around 3% with a sour flavour, Hefeweissen is a south German beer that is stronger and is better known outside of Germany with Erdinger and Weihenstephan being commonly available.

I thought all the pairings worked, but my favourite was the Tripel with Stilton.

This was an interesting event and I am looking at my own pairings. There are two further events arranged for Friday 13 February and March.

You can book places on <https://brewlab.co.uk/product/beer-tasting-and-cheese-pairing-experience>

Look out for Groupon discounts to reduce the cost.

There is an additional Taproom event on 27 February.

Stags Head Refurbishment

Report and pictures by Peter Tong

It's been a successful year for our CAMRA 3 star heritage pub run efficiently, as always, by Julie and Stephen Sullivan. It's also been a bit of a testing time for me, knowing full well that the pub would reappear in the Good Beer Guide for the first time in ten years and me not being able to say anything until our secretary received the official confirmation. Even then there was a rather long period when an embargo was going to be in force, once Julie and Stephen had been told. As the year progressed, work had been carried out to the interior of the pub both upstairs and down, all Julie's own work and mostly on her days off. Decorating, cleaning and generally taking care of the place had always been top of the agenda. With the excellent news of the Good Beer



Guide insertion and the fact that the exterior was beginning to show its age, talks with Stonegate, the pub operator, were held and the results were well above expectancy with the work being completed to the agreed timescale and to a really good standard. With a Good Beer Guide launch on the horizon, and a definite date to work



towards, scaffolding went up, painting was carried out, the stag secured and painted and the scaffolding came down to reveal new lettering and a pub sign, new lamps, door handles and a sparkling letterbox! The pub looks absolutely wonderful now and is just waiting for you to enjoy a pint!



We support our local **Royal National Lifeboat Institute Branch** every year with a donation being a mixture of beer token returns and cash donations from our Beer Festival. Festival organiser Steve Drummond presented RNLI's Sid Dobson with a cheque for £114.29. **Photo by Lynn Dobson**, taken outside festival venue

The RNLI operate from Roker Marina, Sunderland doing vital work in the River Wear and the North Sea. Tel 0191 5673536

Email :-Sunderland@rnli.org.uk

Photos taken at the beer festival feature on the next two pages

Our Beer Festival in Pictures

Compiled by Ken Paul, who took some of the photos along with Steve Drummond and Robin Sanderson.

For the third year, our **Beer, Cider & Music Festival** was held in over three days in September at **The Beggars Bridge Pub**, East Boldon. There were 20+ beers and ciders. These are a selection of photographs that were taken.



Our new purpose built cider bar



The first, and only beer to run out



The Three Amigos, AKA The Dream Team (Stan Johnson, Peter Tong and Ken Paul), working hard on the final afternoon. Photo by festival organiser Steve Drummond.



A favourite with the punters (and the staff) :- Pentrich Chocolate Brownie Stout

SOME OF THE MUSICIANS

Over the three days of the festival, local musicians performed for free . Here are just some of them



- 1 *Them Two - Tricia Hetherington & John Metcalf*
- 2 *Dave Bottomley*
- 3 *Jim Murray*
- 4 *Lady Sharni Sheridan*
- 5 *Twice Brewed - Bill & Fred*
- 6 *Helen Robinson*



THE STEPS

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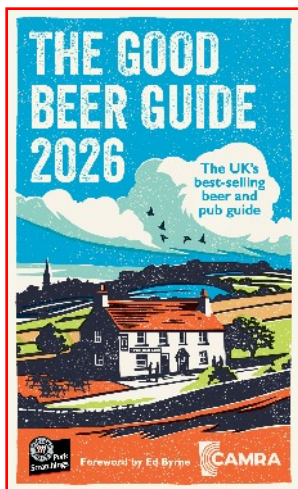
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An advertisement for Maxim Brewery. On the left is a bottle of Double Maxim beer. The background is red with the text 'THE AWARD WINNING MAXIM BREWERY' in large, bold, yellow letters. On the right side, there are three circular award logos: 'DOUBLE MAXIM PREMIUM', 'Swedish Blonde Craft Beer', and 'MAXIMUS'. At the bottom, there is a banner with the text 'The home of Double Maxim' in a cursive font. On the far left of the banner is a 'BBI 2016' logo, and on the far right are two 'SIBA' award logos.

2025 Good Beer Guide Review and Launch



On September 25th 2024 CAMRA published the 2026 edition of **The Good Beer Guide**.

There is a very readable foreword by comedian Ed Byrne, while the introduction, entitled Challenging Times, is by CAMRA National Chairperson Ash Corbett-Collins. There are very informative articles about local ale and CAMRA's beer style classification.

Former Guide editor Roger Protz is always a good read, and so he contributes with an article about the state of the British brewing industry. There is a section near the end on how beer is brewed ; now a regular feature.

Near the end of the book can be found a places index and a beer index. There are useful lists of award winning pubs, clubs

and cider pubs. Judged at the Great British Beer Festival (GBBF) in Birmingham are the Champion Beers of Britain in their various categories.

Some facts and figures

Our branch has the usual allocation of 22 pubs/clubs in the guide, three are re-entries. In Tyne and Wear there are 24 breweries listed, two less than last time. Nationally 2024/25 has seen the closure of 150 breweries, with only six opening to compensate. Flicking through the guide I spotted that in Northern Ireland there are 22 breweries but only 17 pubs in the Guide.

Every year the editor asks branches to submit images for consideration to be included in the guide. This year I submitted five and was successful with The Kings Arms in Deptford.

The Good Beer Guide 2026 is sponsored by Cask Marque and Stay In A Pub and is available from CAMRA Books for £12 plus postage

<https://shop1.camra.org.uk/product/the-good-beer-guide-2022/>

Launch Day

Two of the pubs in the new guide had reached milestones. **The Steps** in Washington (20 years) and **The Stags Head** South Shields (25 years) so it seemed fitting to present Special Awards to mark the occasion.

These took place on the afternoon of Thursday 25th September.



First the Steps (above). Gary McClelland is flanked by Ken Paul and Ian Monteith Preston. Gary has been running the Steps for 23 years !



After the presentation Ian dived into a taxi and set off for South Shields. This was to present the award to Julie Sullivan, pictured above with Ian and regular Peter Tong.

CAMRA's National Inventory of Historic Pub Interiors by Paul Ainsworth ; Pub Heritage Group Chair

Despite the turmoil in the licensed trade over recent years, Britain remains blessed with many pubs that retain traditional and often beautiful interiors. Over thirty years ago, a group of CAMRA members began compiling a National Inventory of Historic Pub Interiors. Initially, they aimed to identify and record the most intact pre-war pub interiors, regardless of their architectural distinction. Before long, it was decided also to include pubs with special features or rooms of national significance. By then, around 270 pubs had inventory status.

The next step was to develop Regional Inventories, capturing interiors that fell short of the criteria for the national list but were nonetheless of significant historic interest. Around the same time, it became apparent that early post-war pubs built on traditional lines and still intact were becoming rare beasts, so they became eligible for inclusion.

A few years ago, CAMRA's Pub Heritage Group (PHG) agreed to move to a single Inventory, based around a grading system. Interiors are eligible for consideration if they have remained essentially unaltered for at least 50 years. There are three key aspects for assessments: -

Layout - survival of historic layout and internal divisions, either intact or readily discernible.

Historic Fittings – particularly old or original bar counters, bar-backs (gantries), fixed seating, fireplaces, vestibules, panelling, tiling and other ceramics

Notable Rooms & Features - such as partitioned snugs; counter-less pubs; tiled paintings; snob screens etc.

The **rarity** of both historic layouts and historic fittings counts very high in the selection process.

The current grading system is, we hope, simple and easy to understand. Within the single National Inventory of Historic Pub Interiors there are three grades:

Three Star pubs are of outstanding historic importance, displaying exceptional qualities of the highest order. They will have stayed wholly or largely intact, in terms of layout and fittings, and/or retain rooms or features that are truly rare or exceptional. Only limited loss of such components is allowable before an interior fails this standard. Currently 303 pubs are in this category.

Two Star pubs are of very special historic i

interest. They are highly important but fall just short of Three Star levels of overall intactness and/or rarity. Lost elements, often of layout, are clearly in evidence. There are presently 270 such pubs.

One Star pubs, by far the most numerous category (740), are of special historic interest. They have either readily identifiable historic layouts or retain rooms or features of special interest. More significant changes are allowable than for the first two categories

PHG keeps gradings under continual review and makes changes where appropriate. Generally, this is because there have been alterations to an interior that impact on the pub's historic importance. In other cases, members will re-assess current gradings, especially where a pub has not been surveyed for a long time or where a wider range of views is felt to be beneficial.

PHG also campaigns hard to protect and promote these precious heritage assets. Over the years, we've been able to get many of them statutorily listed so that they enjoy an extra layer of protection from unwanted alterations. Where Inventory pubs come under threat of closure or unsympathetic

Continued over next page

change, we'll do what we can to save them. On a positive note, we seek to raise awareness of the delights these pubs afford, through our website and a range of publications.

You can find much more information about the

National Inventory and heritage pubs generally, at <https://camra.org.uk/heritage-pubs>. A complete list of Inventory pubs is at <https://camra.org.uk/heritage-pubs/national-inventory>. We also issue a monthly bulletin featuring news about heritage pubs – to subscribe,

Email :- bulletin@pubheritage.camra.org.uk with Subscribe as the subject.

We are always keen to hear from visitors to the listed pubs, especially where there have been changes that we may not be aware of. Thank you.

Below are the PHG pubs in Tyne & Wear if you wish to consider visiting them. The QR code to the right takes you to the top of the list on the main CAMRA website which will show the 13 pubs listed.



Class	Town	Name
3	Gateshead	The Central
3	Newcastle	Crown Posada
3	South Shields	Stags Head
3	Sunderland	Dun Cow
3	Sunderland	Mountain Daisy
2	Greenside,	White Swan
2	Newcastle	Cumberland Arms.
2	Whitburn	Jolly Sailor
1	Birtley	Railway Hotel
1	Birtley	Three Tuns
1	Earsdon	Beehive
1	Felling	Wheat Sheaf
1	Sunderland	King's Arms

CAMRA Community Pub Update

CAMRA has produced three films about community pubs and one of them is in our region; - **The Travellers Rest** in Skeeby (between Scotch Corner and Richmond). Scan this to watch the 26 minute film here.



Beer in Print

Tasting Notes, Pete Brown (CAMRA Books)

Review by Michael Wynne

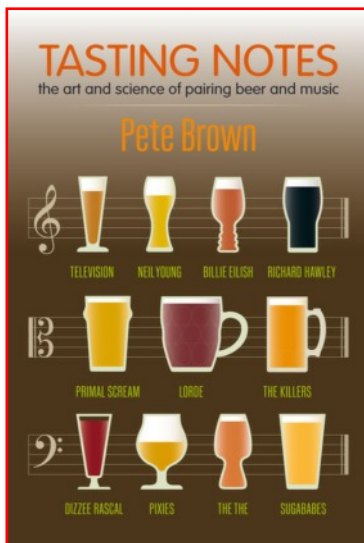
I have enjoyed the works of Pete Brown for a long time. His previous tomes include a history of beer and pubs, the story of India Pale and Clubland, the history of the Clubs and Institutes Union, which was serialised on Radio 4.

His first title for **CAMRA Books** is a fascinating idea of matching music to beer.

The first part of the book is quite scientific explaining how the senses work and the links between hearing, smell and taste. There are specific sections on the flavours of beer and how they stimulate the senses.

After pulling all the elements together, we get to the business end of the book.

Pete lists beers from mostly small or craft brewers and matches them with pieces of music from a wide spectrum from Grimethorpe Colliery Band to Joy Division, New Order, Debussy, Kraftwerk, Primal Scream, Patti Smith, Lady Gaga and Neil Young. I have a very broad and eclectic taste in music, but many were not known to me.



He gives detailed tasting notes for each beer then describes why he pairs



them with each piece of music.

Some of the pairings, such as Acorn Barnsley Bitter and the Grimethorpe Colliery Band work on a nostalgia basis for Brown, who is a Barnsley lad. As does Mackeson Milk Stout and The Shadows Wonderful Land.

Personally, after giving it some serious thought, I liked Neil Young's Harvest Moon with Hoegaarden Wheat Beer from Belgium. Hurt by Johnny Cash with Rochefort 10 and Transmission by Joy Division with Robinson's Old Tom barley wine.

As usual with Pete Brown, *Tasting Notes* is well written and researched. Most of the pairings make sense although they are the author's personal views.

The book has made me think seriously about matching my favourite beers with my music and they may end up as an article in a future issue of this mag.

Tasting Notes is available from CAMRA Books, price £16.99 or £14.99 for CAMRA members from

<https://shop1.camra.org.uk/product/tasting-notes/>

It's a Great Life on the Buses

Peter Tong, with bus pass, visits a hidden club.

My tenure as Membership Secretary

has taken me to lots of interesting places and I've met some extremely nice people along the way. It's great to get out and about. One place I'd knew about, but needed a contact to go was "**The Trams**" one of only a handful of clubs actually located within a bus depot and in this case, not far from my front door in South Shields.

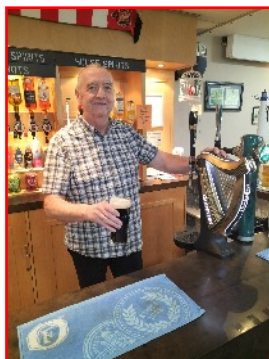
The present Stagecoach depot was running buses in the livery of South Shields Corporation when the Trams club opened in 1953 and it's actually run trams, buses and trolleybuses from there since the depot opened well over 100 years ago.

I was extremely pleased to meet Sheila Charlton and her husband Alan who you can tell are really happy to be the present custodians. They took over, 25 years ago, but carefully maintain the place to a very high standard where Alan told me "you get the best pint of Guinness in South Shields". Having tried this out I certainly couldn't argue with him.

Returning to 1953, when buses on most routes ran to a 15 minute frequency (7 minutes at peak times) The Trams was a members only



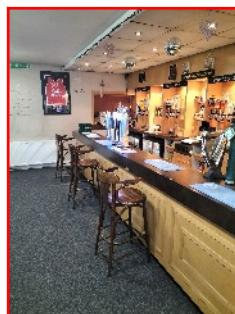
club for drivers, conductors and depot staff, where folk could be found after their shift enjoying a pint or two. There was snooker, table tennis and even a gym downstairs. Nowadays, The Trams is particularly well known for all the darts teams that it runs, both ladies and gents and it's probably true to say that these teams really do help to keep the place going. Everyone pays their way when they enter the different teams and the club



Alan Charlton serves Peter his Guinness

have to pay their way too when it comes to any repairs to their part of the building.

A small number of drivers still use the club, but now it's very much a place where folk are welcomed, provided they behave themselves and are happy to become part of the real family



atmosphere.

Alan and Sheila are justifiably proud of what they have achieved. They offer a good quality pint at a fair price. They have a function room and six different beers and ciders on draft.

And so another really interesting place has been visited. If you are passing, ring the bell and you will be afforded a warm welcome.

The Trams, Bus Depot, Dean Road South Shields NE33 5PY. Near Chichester Metro

My Early Memories of Beer and CAMRA from growing up in North East England

Mark Nesbitt, Kingdom of Fife CAMRA Branch writes

My Introduction to CAMRA.

By the time I left Sunderland's Thornhill School's six form, at 18 years of age, I was a regular beer drinker, and I had discovered Real Ale. I left school in 1976 and went straight to college (Sunderland Polytechnic now Sunderland University). I was still living at home with my father.

From various sources like the local press, college notice boards and flyers around pubs (such as the Brewery Tap) I discovered that CAMRA were trying to form a new branch in the Sunderland (and South Tyneside) area. There was to be a meeting to recruit new members and gauge interest in the new branch. The meeting was to be held at a Cameron's Pub called **The Salem** in the then unfashionable East End of Sunderland. The pub and the area were not somewhere I would normally want to go at that time. I asked my dad (who was a keen beer drinker) to go with me. One of the presenters was a local celebrity, a successful marathon running athlete,

not someone you would immediately associate with Real Ale. I loved the presenter's talk, especially the criticism of the area's love of tank beer and beers like Newcastle Brown. Criticising these popular local beers would have been sacrilege to many people in the area.

The pub was run by a real ale loving enthusiast and was selling a decent cask Cameron's Strongarm. This was all a bit out of the ordinary in the area in those days. I joined CAMRA on the night, as a student member. As a joining incentive they ran a free raffle for a copy of the 1977 Good Beer Guide, which I won and have kept the book to this day. I wonder if anyone reading this was at the meeting and

remembers the presenters?

The Salem (below) reinvented itself as the **Tap and Spile**, selling real ale some years later but them it closed in 2006 and is now an HMO (House of Multiple Occupancy).

I also don't recall any CAMRA beer festivals in Sunderland until the mid-80's (after I had moved to Scotland). With my studies a busy social life and a year living in Cumbria I was never actively involved in CAMRA in North East England. It's sad to note that lager and keg beer drinking was so entrenched there was a bit of a view at the Poly and around Sunderland that some CAMRA members and Real Ale enthusiasts were "beer snobs".



The Salem in 2021 , from Michael Wynne

My first Beer Festivals and Introduction to Volunteering with CAMRA

Durham City, about 40 minutes on the bus, was very different from Sunderland. Durham has a historical centre with the Castle and Cathedral and thriving University. At that time Sunderland hadn't quite started to reinvent itself in its post-Industrial Age.

However the transformation soon started and continues to this day, I hardly recognise the city in places when I visit now.

It was in Durham that I went to my first real ale festival, I think it was run with CAMRA. I suspect that this would have been one of the first Real Ale Festivals in North East England, circa 1977.

The venue was a city centre courtyard akin to the current Fowlers Yard; this is before it moved to the Dunelm House Students Union buildings. It was a hot summer day and the few beers available were served from the barrel without much cooling in this mainly outdoor area. Not a great advert for real ale but a unique and pioneering experience. I wonder if anyone reading this remembers that courtyard Durham Real Ale Festival?

The annual CAMRA Durham beer festival, at Dunelm House, became a regular event on my social calendar. The other big North East Beer Festival that I regularly attended was the Tyneside Newcastle festival, in the Guildhall on the Quayside.

Fast forward to 1994, I had been living in Edinburgh nearly 10 years. The annual Edinburgh



**Durham Beer Festival, Dunelm House .
Thanks to Neil Shaw & Paul Dobson**

CAMRA Real Ale festival was held at the Meadowbank sports arena, on an indoor running track under the stand. I had attended several beer festivals in Edinburgh since I moved from Sunderland and often would see friends working behind the bar.

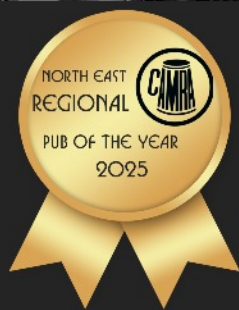
In 1994 one of my friends was festival organiser and he talked me into taking time off work to volunteer. I turned up before the event opened full of enthusiasm excited about the roles he had in mind. He was really pleased to see me and pointed to a large pile of brown boxes. He said the festival glasses have just arrived and they all need cleaning! The dishwasher is over there come and see me when you are done! Not quite what I was expecting, a few hours later I was introduced to the bar and was shown how to pour pints direct from the barrels or using hand pumps. That was more like it.

Due to work and other social commitments, I never worked at a beer festival again until the GBBF in 2009. I had some spare time because the company I was working for were struggling during an economic

recession. My employer had reduced my working hours and pay. I was attracted by free accommodation in London and the opportunity to use my extra free time in a useful, enjoyable and budget friendly way.

Around about 2012 the Edinburgh Beer Festival became the Scottish Real Ale Festival and was held in a swanky central Edinburgh location, The Assembly Rooms. I was ready for some more volunteering and have volunteered for every Scottish Real Ale Festival since then.

My beer journey which started in my early teens in the 70's in Sunderland; discovering beer, Real Ale and CAMRA have lead me to being a home brewer, qualified beer judge, active Scottish branch committee member, GBBF Discovery Bar volunteer and hopefully helping to organise a Real Ale Festival in Fife in 2026.



FRI: 2PM - 11PM

SAT: 12PM - 11PM

SUN: 4PM - 10.30PM

TUE - THU: 4PM - 10.30PM

THE STATION HOUSE, NORTH ROAD, DURHAM, DH1 4SE

VISIT OUR SISTER VENUE:

FRI: 2PM - 10.30PM

SAT: 12PM - 10.30PM

SUN: 2PM - 10.30PM

TUE - THU: 4PM - 10.30PM



FRAM FERMENT, 29B FRONT STREET, FRAMWELLGATE MOOR, DH1 5EE

Pub Quiz (Answers on Page 26)

1. "If Only They Could Talk" was the first in a series of novels by Alf Wight. What was his pen name ?
2. Also, where was Alf Wight born ?
3. Name the engineer on the Stockton - Darlington railway in 1825.
4. Which battle ended in 490 BC and gave its name to a long race. ?
5. Which lord and former record breaking athlete was born on Sept 29th 1956?
6. Which car first rolled off the production line in 1908?
7. Name two of Groucho Marx's four brothers.
8. Who reached no 1 in the pop charts in 1975 with " Hold Me Close"?
9. Which musical instrument is mentioned in ABBA's Dancing Queen?
10. What was the title of the first Carry On film?
11. Which residence was given to the nation for use by British Prime Ministers?
12. Transport Minister Barbara Castle introduced the breathalyser in which year? Was it 1965, 1967 or 1969?
13. Which fruit is depicted on the top of the Wimbledon men's singles trophy?
14. Which city hosted the 1968 Summer Olympics?
15. Which London club won the FA Cup in 2025 and the FA Community Shields the same year?
16. Live and Let Die was which actor's first film as James Bond?
17. Which Premier League team play their home games at the City Ground?
18. Which character did Violet Carson play in Coronation Street?
19. Which Nobel Prize award is missing ? Physics, Chemistry, Medicine , Peace , Economics?
20. What is the highest peak in England?

Quiz Answers

1 James Heriot	11 Chequers
2 Sunderland	12 1967
3 George Stephenson	13 Pineapple
4 Marathon	14 Mexico City
5 Sebastian Coe	15 Crystal Palace
6 Model T Ford	16 Roger Moore
7 Harpo, Chico, Zeppo and Gummo	17 Nottingham Forest
8 David Essex	18 Ena Sharples
9 Tambourine	19 Literature (there's hope for the editor yet !
10 Carry on Sergeant	20 Scafell Pike.

TRADING STANDARDS

If you have any complaint about your beer or cider, such as poor quality, short measures or no price list displayed, you should mention it to the pub management in the first instance. If you need to pursue the complaint further, we recommend contacting the local Trading Standards Office. Contact details are given below :-

SOUTH TYNESIDE	https://www.southtyneside.gov.uk/article/68067/Make-a-complaint
SUNDERLAND	Citizens Advice consumer helpline: 0808 223 1133

PUBLIC TRANSPORT INFORMATION

Some useful contact details for Tyne & Wear Metro and local bus services.

Arriva - 0344 800 44 11	www.arrivabus.co.uk/north-east/
Go North East - 0191 420 5050	https://www.gonortheast.co.uk/services
Nexus (Metro & Buses) - 0191 2020747	www.nexus.org.uk/
Stagecoach - 0191 566 0231	www.stagecoachbus.com/about/north-east
Traveline North East 0871 2002233	www.travelinenortheast.info

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Branch Heritage Pubs	admin.team@heritagepubs.sst.camra.org.uk
Website	https://heritagepubs.sst.camra.org.uk/ -

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<p>Twitter: @SST_CAMRA</p> <p>Facebook: https://www.facebook.com/SSTCAMRA</p> <p>Facebook: https://www.facebook.com/groups/SSTCAMRA/ (Discussion Group)</p> <p>Instagram: https://instagram.com/sst_camra</p>	<p>Michael Wynne, Ian Monteith-Preston, Stan Johnson, Ken Paul. press@sst.camra.org.uk</p> <p>For more details see https://sst.camra.org.uk/wordpress/?page_id=32</p>

Branch Brewery Liaison Officers (BLO's).

Each of the five breweries in our branch has a dedicated BLO'S. Please contact them with any news.

Brewlab	Michael Wynne	brewlabBLO@sst.camra.org.uk
Maxim	Ken Paul	maximBLO@sst.camra.org.uk
North Pier	Stan Johnson	northpierBLO@sst.camra.org.uk
Vaux	Mo Moseley	vauxBLO@sst.camra.org.uk
Wear Beer	Steve Thompson	wearbeerBLO@sst.camra.org.uk

Pubs, Pints, People.

Give a gift membership to the beer lover in your life!

Beers are best shared with others. So, treat someone you like to a CAMRA gift membership and bring them along to the pubs and festivals that matter.

Set the membership to start on someone's special day!

They'll receive all the great discounts, benefits and vouchers you do, through the post.

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camra.org.uk/gift-membership



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