

Darlington Drinker - Issue 191

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Darlington Drinker 191

Newsletter of the Darlington Campaign for Real Ale - Summer 2014

From the Editor

Welcome to Issue 191 of Darlington Drinker and the summer edition.

Following on from the announcement last year of the scrapping of the Beer Tax Escalator by Chancellor George Osborne and the cut of beer duty by 1p, it was encouraging and pleasing to see the chancellor doing the beer industry another favour again by cutting beer duty once more by a penny in March's budget. Britain's national drink supports around one million jobs and this cut in duty will maintain a healthier pubs sector. Duty on cider was frozen too, great news for all you lovers of real cider!

Most of you will now be aware of the winners in our pubs of the year in the town, country and overall winner categories and the details of our winners can be found in this issue. Judging has begun once more for the regional awards for CAMRA Club of the Year, Cider Pub of the Year and Pub of the Year in both the North East and Yorkshire regions. Our best wishes go to our nominations in these competitions.

Finally, approval has been given for the branch to stage a beer festival at The Forum on Borough Road. It will be taking place during the last weekend of June, albeit on a smaller scale than previous festivals. Once again, we look forward to your support, seeing old faces and hopefully meeting new ones.

Cheers!

Ian Jackson
Editor, Darlington Drinker

Beer Duty Cut Again!

CAMRA is celebrating again after Chancellor George Osborne announced during the 2014 Budget on 19th March that beer duty will be cut by a penny for a second year running.

Chancellor George Osborne followed up last year's cut in beer duty and the scrapping of the beer tax escalator by responding to lobbying by CAMRA members and MPs which included Greg Mulholland, chair of the All Party Parliamentary Save the Pub Group. The chancellor said the cut in duty was as a result of "pubs being saved and jobs being created."

Consumers yet again have been given the opportunity to raise a glass to Britain's national drink and the one million or so jobs the industry supports. George Osborne also announced a freeze on duty on cider, great news for all the lovers of real cider! Mike Benner, CAMRA Chief Executive said "CAMRA is delighted to see the Chancellor implementing an unprecedented second consecutive cut off a penny in beer duty. This is not only about keeping the price of a pint affordable in British pubs but helping an industry which has been in overall decline continue on its long road to recovery."

He added: "CAMRA cares greatly about the future of the Great British pub and it is clear from this Budget announcement that the Government does too. Keeping the price of a pint affordable is vital

for the long term health of the pub sector and CAMRA would hope this latest vote in British pubs will go some way to slowing the rate of closures, by encouraging more people to make use of their local this summer.”

A great result for drinkers along with the pubs which play an important role in the community. And following a two week public consultation, the Government has relaxed licensing laws during the FIFA World Cup in Brazil which will allow pubs to stay open until 1am whenever matches involving England kick off at 8pm or later.

John Carling

Members of Darlington CAMRA were saddened to hear of the death of John Carling, a longstanding member of the branch back in February.

John signed up as a CAMRA member in June 1994. He was a very active member of Darlington CAMRA during my time as branch chairman and a regular at our twice yearly beer festivals held at the Arts Centre on Vane Terrace. He built up bars, assembled scaffolding during set up and worked behind the bar during opening hours entertaining customers with his usual charm and wit. He also assisted in helping out with dismantling at festivals and at the September Rhythm 'n' Brews Festivals, he always ensured everything was packed away promptly so we could head off down to the market place in Darlington for the live music. John would later be seen dancing around to the live music, “Letting his hair down” as some might say after all the work he had put in during the beer festival.

John was also on our branch committee and his ideas and thoughts about branch activities were always listened to and taken on board. He was a regular on our many social events and trips, “a cultural and information exchange” as he often put it! On other organised trips some may recall a Transpennine Ale Trail trip run by Peter Hynes from The Crown Inn at Manfield. At the Sair Inn in Linthwaite, John as described by Peter “Went into a mad frenzy” when dancing to music from the pub’s jukebox!

John worked as a barman at Number Twenty-2 on Coniscliffe Road for a number of years, “Handy for the home!” as he often pointed out as he lived nearby. He was also a familiar face at The Crown Inn’s beer festivals often seen pulling pints in the “Crown Out” shed. With John being a former PE teacher, it was somewhat amusing to see some of his ex-pupils still called him ‘Sir’ when seeing him around the pubs in Darlington!

John’s funeral was held on Friday 7th March at St Cuthbert’s Church in Darlington and it was very pleasing to see so many of our branch members attending to celebrate John’s life.

Pubs of the Year ... Who Won What?

Following the deadline in January for our branch members to vote for their favourite town and country pubs in our area, the votes were counted and we revealed who won what.

In the Town Pub of the Year competition, the award once again went to the Quakerhouse in Mechanics Yard for the sixth year running. Runner up was a new pub to the competition, The Half Moon in Northgate which reopened again in June last year but as a real ale pub. Third in the competition was Number Twenty-2, a winner of this award back in 2007 and 2008.

In the Country Pub of the Year competition, the award once again went to The Crown Inn at Manfield, making it the twelfth time licensees Peter and Karen Hynes have won this award. Runner up was The Stanwick in Aldbrough St John while third place was a tie between the Foresters Arms at Coatham Mundeville and the George & Dragon at Heighington.

In the Branch Pub of the Year competition, the overall winner was the Quakerhouse, thus winning the award for the tenth time since it opened back in 1998. The Half Moon and Number Twenty-2 tied for second place while The Stanwick at Aldbrough St John finished fourth.

Our congratulations go to all the pubs concerned and they will be receiving their certificates in the near future. Meanwhile judging has started for this year's regional awards and The Crown Inn is representing our branch in CAMRA's Yorkshire Pub of the Year competition while the Quakerhouse will again take part in CAMRA's North East Pub of the Year competition. It will be hoping to win the award again against The Bodega in Newcastle, The Isis in Sunderland, The Ship Inn at Middlestone Village, the Victoria Inn in Durham plus two entries new to the competition in The John Bull in Alnwick and the Fisherman's Arms in Hartlepool.

Meanwhile Darlington Snooker Club will also be out to defend the CAMRA North East Club of the Year competition it won last year when it competes against Ashbrooke Sports Club in Sunderland, Billingham Catholic Club in Billingham, the Comrades Club at Haltwhistle in Northumberland, Durham City Rugby Club in Durham and Jesmond Cricket Club in Newcastle.

Best wishes go to our entries and a repeat of last year's successes would go down rather nicely!

Quakerhouse's Regional Glory

Members of the North East branches of CAMRA along with pub regulars assembled at the Quakerhouse in Darlington on the afternoon of Sunday 26th January for the presentation of CAMRA's North East Pub of the Year 2013 Award.

In a packed pub, North East Regional Director David Brazier gave an excellent speech about the competition and how all the North East branches judge each others' nominations to find an eventual winner. The Quakerhouse winning the award was due down to both the excellent beer choice and quality on offer plus the welcome given by all the staff. A presentation for winning the award was made to co-owners Brian Dourish and Garry Hewitt.

Following the presentation, Garry gave a "well prepared" speech on how the pub had progressed since both he and Brian bought the pub from Scottish & Newcastle Breweries, and how once they had become free of tie, it gave them a chance to offer a wide selection of real ales from around the UK and to also make the venue one of the best in the North East for live music. Thanking all the customers and staff, Garry also had the opportunity during his speech to let people know he had decided to give up his share in the pub, although he will still be involved in organising the live music side of things.

Our congratulations go to Brian, Garry and all the staff on winning the CAMRA North East Pub of the Year 2013 award, the first time a pub in our branch area has won the regional award since Number Twenty-2 won the award in 1999 – albeit a long time in coming but but every bit worth the wait and very deserving!

Darlington Drinker ... Ten Years Ago

JUST CHAMPION!

Ale sales at Darlington CAMRA's 2004 Spring Thing Beer Festival went almost perfectly, with the last cask not drained until 10.25pm on the Saturday evening.

A distinct improvement on the 'premature evacuation' at 6pm last year. There were even a few pints of cider and a couple of dozen bottles left. Inveralmond Export Pale Ale was voted Beer of the

Festival in a poll of customers, with the winning entry submitted by Pete Morgan who had travelled over from Barrow in Furness in Cumbria.

Runner-up was a beer from a brand new Yorkshire brewery, Forester's Ale from the Wensleydale Brewery of Carlton-in-Coverdale. Third was Rivet Catcher that its champion performance at last September's Darlington Rhythm 'n' Brews Festival – when the inaugural brew was known as "Fenwick's Special" – was no fluke.

Anybody recognise the name submitting the winning entry in the Beer of the Festival Competition?
It's Pete
Morgan, now the proprietor of the iconic Rat Race Ale House on Hartlepool Railway Station!

Pete recalls the festival but was sure he had chosen Rivet Catcher as his favourite but as he put it, "I've had a few pints since then!" He didn't know he had been mentioned in Issue 151 of Darlington Drinker and certainly didn't expect that he would end up in the trade in the North East one day!

Darlington Drinker Issue 151, April/May 2004

East Midlands Soiree

By John Magson

In 2013 our fact-finding bimbles were mainly confined to the Yorkshire and Lancashire areas, so for 2014 Ian Jackson and I ventured further afield visiting Nottingham. On our bus trip there we had a brief stop in Derby giving us a chance to visit a few pubs there.

A short walk from where the bus dropped us off was the Old Silk Mill Ale & Cider House. Previously called the Old Silk Mill, it recently reopened after a major refurbishment with eight real ales and three ciders on sale. We picked Blue Monkey BG Sips and Brewster's Hopticale Illusion. Heading up the street into Queen Street we came across Ye Olde Dolphin Inn which dates back to 1530 in historic surroundings. The Dolphin served the needs of the tradesmen working on the nearby Cathedral and Ian had what he reckoned was the best pint of Bass he had ever tasted!

On the other side of the River Derwent is the Exeter Arms on Exeter Street. Owned by Dancing Duck Brewery, it had five of their beers on and whilst enjoying Nice Weather and 22 two ladies asked if we were from Middlesbrough. It turned out one of them was born in Middlesbrough and she had recognised our twang!

After exchanging pleasantries we left and took a very short walk to the Brewery Tap in Derwent Street. Formerly The Royal Standard and dating back to 1862, it is now the tap for the Derby Brewery and shaped like a flat iron; very reminiscent of The Central in Gateshead and the Baltic Fleet in Liverpool. It still retains the Victorian character with a roomy, light interior with seven Derby beers and one guest being served so we had Hotel California and Derby On Tap.

We eventually arrived in Nottingham and nipped off for a pre dinner drink to the nearby Ye Olde Trip to Jerusalem. It claims to be the oldest pub in England dating from 1189 and many of the rooms were built into the castle walls around 300 years ago. The pub has been added to the Greene King portfolio but had a limited beer range so we had Greene King Olde Trip and Nottingham Rock Mild. After dinner we headed to the Bell Inn in Angel Row, a grade II listed building and another claimant to being the oldest pub this time at 1437. It was originally a refractory for Carmelite Friars but became an alehouse in 1539. Formerly owned by Hardy & Hansons and like Ye Olde Trip to Jerusalem it is now under the Greene King banner.

A short walk up Market Street took us to Langtry's on South Sherwood Street, named after Victorian

Theatre star Lillie Langtry and full of people from the nearby Royal Concert Hall and the Theatre Royal. There was a superb range of seven beers and six ciders to choose from and we settled for Flowers IPA and Blue Monkey

Infinity. The Lincolnshire Poacher on Mansfield Road had been visited by Ian before and he insisted it was a short walk away. Far from it, all up hill and by my reckoning half way to Mansfield! Part of the Tynemill Pub Chain, it was well worth the effort as it sold ten beers; Castle Rock Harvest Pale and Sawley Toll Bridge Porter never touched the sides!

Back into the night and it was all downhill to the Major Oak in Pelham Street and to deaden the loud music we drank Amber Barnes Wallis and Nottingham Extra Pale Ale from the choice of five beers on the bar. Heading back to the hotel, we popped into the Malt Cross in St James Street for a nightcap. A former Victorian Music Hall with an amazing interior, it has been given over £1 million in a lottery grant to expand into caves that are beneath the pub.

Next day after breakfast we set off to Nottingham Station and took a short train journey to Beeston to check two pubs which had been recommended to us. The Victoria Hotel is next to the station in Dovecote Lane and another Victorian pub which has been restored. It served ten beers and you can have a three taster paddle and also get CAMRA discount on Sunday to Thursday. We enjoyed Oldershaw Mowbrays Mash and Holts Black Country Bitter while sat in the large bar near to a roaring fire.

By now the sun was shining and a short walk brought us to the Crown Inn on Church Street, a grade II listed building which has stood on the site since 1830 and been restored by Everards Brewery. East Midlands CAMRA Pub of the Year in 2010 and 2011, there are five drinking areas one of which has a three seat confessional box and originally used for off sales and reminiscent of the Victoria in Durham. The four core Everards beers were on the bar together with another ten from which we had Brown Ales Inception and the Shining.

We headed on passing the ongoing work on the extension of Nottingham's tram system to Beeston and caught a train back to Nottingham. Near to the station on Queensbridge Road is Castle Rock Brewery and the Vat & Fiddle, the brewery tap. Our choices had to be the award winning Castle Rock Harvest Pale plus Sheriff's Tipple. A long walk followed alongside the canal to the Trent Navigation in Meadow Lane next to Notts County Football Club. Home of the Navigation Brewery which is installed in the old stables that once housed canal horses, it had seven beers on offer from the brewery.

Walking back to the city centre, we reached Canal Street and went into FMC (Fellows, Morton & Clayton) but as there were four national beers on we moved on next door to the Canalhouse. Converted from an old waterways warehouse, it is unique in that the canal extends into it and two narrow boats are moored below the large roomy interior!

We then took a tram up to Old Basford and the Fox & Crown in Church Street, home of Alcazar Brewery tap and it has a mural on the side of the pub wall depicting the life and times of Robin Hood and his merry men.

Back on the tram and onto Radford Road stop and a short walk to The Lion Inn. Ten beers confronted us, each month a different brewery is featured and February's was Blue Monkey. Further along Radford Road past the defunct Shipstone's Brewery is the Horse & Groom, and from the seven beers there was only one we wanted to taste and that was Shipstone's Bitter. Richard Neale, who worked for InBev for a number of years, acquired the rights to the Shipstone's name. He has been working with Colin Brown of Belvoir Brewery, a former brewer at Shipstone's Star Brewery to recreate the beer and we both agreed it was very good.

In Nottingham CAMRA's Local Pub Guide was the Roundhouse, another pub near the hotel in Standard Court. Originally part of the General Hospital the building is perfectly circular, hence the name. A house beer 'Roundhouse' is brewed by Dancing Duck Brewery and was our choice. In the Canning Circus area of the city, we called in at the Hand & Heart on Derby Road. Like the Ye Olde Trip to Jerusalem, part of the pub is set

back in sandstone caves. Further up on Alfreton Road is the Organ Grinder, Blue Monkey Brewery's first pub and consists of a single bar with nine beers available along with cider and perry. A very popular pub and a great place to drink Blue Monkey's Marmoset and 99 Red Baboons.

We had enjoyed our stay in the city and were impressed by the number of local beers we saw on sale and a number of pubs giving CAMRA discounts and taster paddles.

George Samuel Brewery

Both locals and visitors to the Duke of Wellington in Welbury have in no doubt enjoyed the selection of beers offer from Yorkshire breweries over the years. Recent inclusions though have been a few more from not so far away – namely from behind the pub!

George Samuel Brewery is the latest brewery to come on-stream in our branch area and the idea of landlord Andrew Ferriman. Having been initially bought a home brewing kit by wife Laura, Andrew knew there was a demand for real ale what with selling plenty through the pub, so the next step was to have a micro brewery based in one of the outbuildings at the rear of the pub. A garage which doubled up as a tool shed “and an untidy one!” as Andrew points out, was subsequently cleared out and converted with the necessary modifications to allow it to become a brewery. The small matter of sourcing a brewing kit was next on the agenda and a two barrel stainless steel one from Brewzone Systems fitted the bill.

Once it was set up another dilemma! What to call the brewery? They decided on calling it George Samuel Brewery after the middle names of Andrew and Laura's two sons. The first brew as Andrew recalls wasn't perfect what with having to get used to the equipment and previously only having done home brew on a much smaller scale. After an unsuccessful trial batch, another brew followed with far better results. The first beer, Brew It Again Sam at 4.2%, a malty ale with a hoppy aftertaste was achieved! Two other regular beers have followed: By George She's Got It, a 3.6% blonde session ale which has been dry hopped plus Golden Wellingtons, a 5.0% premium golden ale and hopped with Bobek and Target hops to give a bitter sweet finish.

Other brews have included Copenhagen Stout 4.0%, a very moreish stout and WPA, a 4.4% pale ale. The beers are currently being brewed just for the pub and as Andrew is also the pub's chef, his time is divided between brewery and kitchen! However, being involved in a brewpub is nothing new to Laura as she used to work at Cathedrals Bistro in Durham when the brewery side of it was run by Michael Griffin, now of Hill Island Brewery. Maybe an opportunity for a brewster perhaps?

Inn Brief...

COUNTY DURHAM

Congratulations to the Foresters Arms at Coatham Mundeville and the George & Dragon at Heighington who tied for third place in our Country Pub of the Year 2014 competition. Meanwhile The Blacksmith's Arms at Preston-le-skerne won our County Durham Pub of the Season award and our congratulations go to proprietors Beverley Blacklock and Brenda Whear along with Martin who looks after the bar. Up to three guest beers are available.

DARLINGTON

Plenty of changes to report following the publication of our Darlington Town Centre Real Ale Guide! The Hole In The Wall in Horsemarket stocks Black Sheep Best Bitter and Taylor Landlord on permanently while Hoskins on Blackwellgate stocks up to three guest beers. Number Twenty-2 on Coniscliffe Road has up to ten guest beers alongside Village Brewer Bull Premium, Old Raby Ale and White Boar plus two real ciders.

The Old Yard Tapas Bar on Bondgate has two guests on the separate bar which opens from Thursday to Sunday, increasing the range of guest beers up to six on a weekend. Next door The Old English Gentlemen has Theakstons Lightfoot Ale and Wychwood Hobgoblin as permanent beers plus a guest beer and two real ciders. In the Market Place the Pennyweight has up to three guest beers while Sloans on Grange Road is increasing the number of guest beers up to three. Real cider is also available. The Three Crowns on Sun Street now sells up to two guest beers and Vesuvio wine bar on Houndgate has a guest beer on draught from Thursday to Sunday.

Congratulations to the Quakerhouse in Mechanics Yard on winning our Town Pub of the Year Competition for the sixth year running. The Half Moon on Northgate was runner up in the competition while Number Twenty-2 finished third. Well done to the Quakerhouse on winning Branch Pub of the Year for the tenth time with The Half Moon and Number Twenty-2 both tying for second place. On Duke Street the Round Tree has closed but is set to reopen as a pub and nightclub called Chambers. Meanwhile Peter Everett at Darlington Snooker Club reports that he has just achieved four consecutive years selling real ale at £2.50 a pint - very good value for money indeed!

NORTH YORKSHIRE

The Black Bull at Moulton has reopened selling Black Sheep Ale and Golden Best plus Theakstons Black Bull. Congratulations to Peter and Karen Hynes at The Crown Inn at Manfield on winning our Country Pub of the Year competition, the twelfth time they have won the award. The Duke of Wellington at Welbury now has its own microbrewery (George Samuel Brewing Company) at the rear of the pub and is named after the middle names of Andrew and Laura Ferriman's two sons. Guest beers are also still available from Yorkshire breweries.

Congratulations go to Neil and Helen Maddison-Potts of The Stanwick in Aldbrough St John on finishing runner up in our Country Pub of the Year competition and also for finishing fourth overall in the Branch Pub of the Year competition. Meanwhile The White Swan at Gilling West now has a "Taking Over The Tap" on the first Saturday of each month during their Charity Music Night. Local breweries will feature.

TEESDALE

The Black Horse at Ingleton reopened its doors following a short period of closure in early February with new owners at the helm. Two guest beers are on offer with one coming from a County Durham brewery and the other from a Yorkshire brewery. Four beers are on sale at the Sun Inn at Wackerfield with Copper Dragon Best Bitter, Courage Directors, John Smiths Cask and a guest beer. The guest beer is often a rare one for the area, previous ones have been from Itchen Valley Brewery in Hampshire and Broughton Ales from Biggar in the Scottish Borders.

If you have any pub or club news for inclusion in future editions of Darlington Drinker please email us at newsletter@darlocamra.org.uk.

Brewery News

In our last issue we reported on the possibility of a couple of new breweries opening in our branch area. Following this, the George Samuel Brewing Company at Welbury is up and running and we anticipate the arrival of the School House Brewery in Darlington in June.

CRAFTY PINT

Brewing on the Crafty Pint's nano brewery at The Half Moon on Northgate in Darlington remains currently suspended due to brewer John Anderson recovering from an operation. Hopefully he will be back brewing soon and we look forward to seeing some of his beers back on the bar again soon – we've missed them!

FOUR ALLS

Beers produced by John Stroud on the one barrel plant at the Four Alls Inn continue to be brewed solely for the pub with no other outlets being supplied. The range still includes 30 Shillings, Iggy Pop, Red Admiral and Swift. These are usually available on the bar but it is best to ring the pub on 01833 627302 prior to visiting just to check they will be available.

GEORGE SAMUEL BREWING COMPANY

The George Samuel Brewing Company is a new brewery based at the Duke of Wellington in Welbury. Landlord Andrew Ferriman is behind the idea and the brewery takes its name from the middle names of his two sons. At present the beers are being brewed solely for the pub with three regular beers: By George She's Got It 3.6%, Brew It Again Sam 4.2% and Golden Wellingtons 5.0%. Further information on the beers can be found on the brewery's website at www.georgesamuelbrewingcompany.co.uk

MITHRIL ALES

Weekly specials continue to be produced alongside the core beers A66 and Flower Power. Upcoming specials include one for Darlington Arts Festival and "Village Cricket", a chestnut coloured beer for the upcoming Crown Inn Beer Festival at Manfield held over the May Day Bank Holiday weekend. The sporting theme will continue with beers brewed for the football World Cup in Brazil and the Tour de France which has two stages taking place in Yorkshire in early July.

As in previous years, a beer will be produced in conjunction with The Castle Players, a community based theatre company based at The Old Well Inn in Barnard Castle who will be performing Romeo & Juliet in the grounds of the Bowes Museum in July. Once again, they are running a competition based on the play and are looking for suggestions for a beer name. The names they like the most will go into a draw with the winner being invited along to Mithril Ales to see the brew being produced and to help add the hops, as well as being offered two tickets for the first night performance.

Entries can be posted to The Castle Players, Real Ale Competition, PO Box 17, Barnard Castle, County Durham DL12 9YS or alternatively via email to andrew.harrison@castleplayers.co.uk. You need to include the name of your suggestion to name the beer, your name, contact details and confirmation that you are over 18 years of age as entrants must be over 18. The closing date for entries is Saturday 31st May 2014.

SCHOOL HOUSE BREWERY

Following the news that the brewery was unable to be located in the school house of the disused school in Manfield, it looks set to be based in an industrial unit in the Albert Hill area of Darlington. A six barrel brewing plant has been sourced from PBC (Brewery Installations) Ltd and is due to be installed in June.

OTHER BREWERY NEWS

The Yard of Ale Brewing Company at Ferryhill Station was honoured to have been asked to brew the official "Durham Flag" Ale to celebrate the first ever "County Durham Day" which was held on 20th March. Proprietor Alan Hogg said that the recipe for the beer, "Cuthbert's Cross", was created after a few months contemplating what the style of the beer should be. The 4% golden coloured ale brewed with pale and crystal malts and Admiral hops was available at The Surtees Arms along with other outlets in the County Durham area during March and April. There are also plans for a bottle version of the beer.

Finally, most of you will be familiar with home brewing, often a starting point for many commercial brewers taking place in either backyards, garages, kitchens and sheds. Now another spot for home brewing is at the White House in Washington DC!

US President Barack Obama was inspired by a number of home brewers in the United States a couple of years ago that he decided to buy a home brewing kit for the White House kitchen.

Although President Obama doesn't brew the beer himself, a number of recipes were devised by chefs in the kitchen with assistance from a local home brew shop. The first beer to be brewed was Honey Brown Ale followed by Honey Porter and Honey Ale, all including honey from beehives situated on the South Lawn of the White House, giving the beers a rich aroma and unique flavour.

When news about the beers came out, it resulted in around 13,000 people signing an online petition for the recipes to be released! Following this, President Obama released details of Honey Ale and Honey Porter via an "Ale to The Chief" blog on the White House website! Sam Kass, assistant chef at the White House quipped, "With the excitement about the beers creating such a buzz, we decided we had better hop to it!" He added, "The Honey Ale is one incredible beer if I do say so myself. I wish everyone in America could taste it but unfortunately we don't brew enough of it."

Never knew these beers would be able to create such a buzz!

Quaker Tours

Quaker Tours are monthly social outings run by Quakerhouse regulars Gordon Pentland and John Reed.

Anyone is welcome to come along on the trips, however they run on a "first come first served" basis and do sell out. Also, if you have any suggestions about future trips Gordon and John would like to hear from you.

SATURDAY 24TH MAY

Day trip to Skipton.

Depart Dolphin Centre at 9.15am, £14 per person.

SATURDAY 19TH JULY

Trip to Hawkshead Summer Beer Festival at the Beer Hall, Staveley, Cumbria.

Depart Dolphin Centre at 9.30am, £15 per person.

Gordon Pentland and John Reed look forward to seeing faces old and new at these 'not for profit' social outings. Contact John via email: john.reed263@ntlworld.com or Gordon on 07790 534412 for bookings/enquiries.

All tours arrive back at Houndgate, in Darlington no later than 7.45pm

Branch Diary:

MAY

Tue 6th – Branch Meeting, Darlington Snooker Club, Corporation Road, Darlington, 7.30pm

Fri 9th – Darlington Pub of the Season Surveying Trip, 7pm. Darlington outskirts area.

Sat 24th - Trip to Langdon Beck Beer Festival, 11.30am. Includes a visit to a couple of Upper Teesdale pubs.

Sat 24th - North East Regional Meeting, The Steamboat, Mill Dam, South Shields, 1pm

JUNE

Fri 13th – Darlington Pub of the Season Surveying Trip. Town centre area. Meet at 7pm at the Glittering Star, Stonebridge.

Tues 17th – Branch Meeting, Old Yard Tapas Bar, 98 Bondgate, Darlington, 7.30pm

Thu 26th to Sat 28th – Darlington CAMRA Beer Festival. The Forum, Borough Road, Darlington.

JULY

Fri 11th – Upper Teesdale Surveying Trip. 7pm. Pubs and area to be arranged nearer the time.

Tues 17th – Branch Meeting, Quakerhouse, 2 Mechanics Yard, Darlington, 7.30pm

All trips leave from round the corner from the Dolphin Centre and return there. Trips are open to CAMRA members and non members. Visitors and new members are always made welcome.

For details of all trips please call Pete Fenwick on 01325 374817 or 07889 167128. For further updates on branch and regional events please visit our branch events page by clicking [here](#).

The Who's Who of the Branch ?

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Darlington CAMRA website (you're surfing it at this moment in time !) : www.darlocamra.org.uk

Find us on Twitter ([@darloCAMRA](#)) and on Facebook - log in and search for 'CAMRA Darlington' and 'Like' us !.

Darlington Trading Standards: Telephone: 01325 388799. Email: tradingstandards@darlington.gov.uk

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Quarter-page: £65.00 + vat

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