

# CANNYBEVVY

February/March 2009 Issue 208

I am free, please pick me up



## Gosforth Beer Festival

Bright  
Beacon

Pubs in  
2009

Drink to  
your  
Health



Newsletter of Tyneside & Northumberland Branch of the Campaign For Real Ale

# Editors Intro

## HAPPY NEW YEAR to all our readers....

Welcome back to another busy schedule of events, Pub of the Year voting forms are fast arriving for counting, preparations are well under way for the 33rd (yes thirty thirist) Newcastle Beer Festival and many of our members are busy completing survey forms for potential entries to the 2010 Good Beer Guide.

Nominations have closed on the Beer Festival Charity for 2009. We received several entries but our Charity Committee, headed by Linda Stobbs, have chosen the Tynemouth Volunteer Life Brigade for next year. (website [www.tvlb.org](http://www.tvlb.org)) Nominations are invited throughout this year until 30th September for the 2010 Beer Festival Charity. Please use the form on the Canny Bevy website.

Congratulations to both the Steamboat, South Shields and the Kings Arms, Deptford of the Sunderland and South Tyneside CAMRA branch for winning the Branch and Regional POTY awards and for hosting excellent presentation nights in January. Well done.

It is with much sorrow that I have to report the death of Alan Absalom just before Christmas. Alan was a committed active member of the branch and will be greatly missed. Canny Bevy would like to extend it's condolences to his family.

Finally, please try and support as many of our future events as possible, but remember to drink responsibly.

*Cheers,  
Richard*

## In This Issue

Intro / Branch Contacts	3
The Beacon	5
Pubs in 2009	6
Malt & the Brewing Process	8
Drink to Your Health	12

## Oddfellows

# CANNYBEVUY

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## Future Meetings and Events

**Mon 9th February 7.30 pm**

Branch Meeting  
Boathouse, Wylam

**Sat 14th February 10.30 am**

Pub Survey Trip – South Hexham  
Bus leaves St Thomas Street

**Mon 16th February 8.00 pm**

GBG Selection Meeting  
Chillingham Arms, Heaton, Newcastle

**Sat. 28th Feb & Sun 1st March**

6th Food/Ale Festival (featuring  
Thornbridge) Bacchus, High Bridge,  
Newcastle

**Wed 11th March**

Branch A.G.M. Bridge Hotel, Newcastle

**Wed 1st to Sat 4th April**

33st Newcastle Beer Festival  
Newcastle University Students  
Union Building

**Fri 17th to Sun 19th April**

A.G.M. Eastbourne, East Sussex

Further details on times and itineraries  
on the Canny Bevy website:  
[www.cannybevy.co.uk](http://www.cannybevy.co.uk)



**14, 15, 16 & 17th May**  
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# Bright Beacon.....



The Beacon, West Monkseaton, re-opened recently after a short closure. Various improvements have been made to the ambience, but the most important change has been made to the cellar. The latest hi tec equipment has been installed, mainly for the benefit of real ale drinkers, so that the ales are now served at the right temperature.

Paul and Fiona Barrett who have managed this Mitchels & Butler pub since 2000 have every right to be pleased. In those days demand for real ale was limited to 2 nine gallon casks per week, but times have changed and now they go through at least 20. Some of the credit for the increased sales and consistent beer quality must go to Ewan, an experienced bar manager. He worked for several years at The Magnesia Bank and when it changed hands opted to join the staff at the Beacon. Paul says "We have to give credit to the expertise of Ewan who has now been with us for almost two years now."

The ales are dispensed from modern copper hand pulls. Pleasing on the eye is the unit of 5 hand pulls which nestles neatly in the centre of the bar. There are two similar units at each end of 3 hand pulls which blend in nicely with

other dispensing units. The bar has a copper theme including the open log fire with copper surround.

A unique feature however, is the introduction of "tasting racks". You can have a third of a pint of three ales of your choice for £2.50 served in the appropriate sized glass that are placed neatly in a wooden rack ready for your 'deliberations' and eventual consumption. This theme is complemented by the pub's own monthly leaflet "Cask News".

The pub is very popular for food and has a thoughtful menu with a good choice of meals. The pub is situated at Earsdon Road, West Monkseaton, Whitley Bay. To get to the pub, turn right on leaving West Monkseaton Metro followed by a short walk.

*Tooncheers*

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# Pubs in 2009

H.M. Government, aided and abetted by major brewers and large pub-owning companies, is presiding over the obliteration of our traditional public houses and clubs.

Not content with taking the country into six military conflicts, our government has also declared open warfare on our beer houses. At a stroke, their smoking ban quickly shut countless working mens' clubs, where there had always been a strong culture of tobacco. Labour's election manifesto had however clearly stated that the proposed smoking ban would exempt private members' clubs and premises not selling food.

In 2008, most pubs and clubs were inflicted by no less than four price hikes in the space of 9 months : two from national breweries and two Duty increases by the Treasury, plus the promise of an annual inflation-busting Alcohol Escalator Tax. The overall 2008 increases were double that expected by publicans and at a time of falling sales. In addition, Carlsberg UK took the unprecedented step of inflicting a £5 delivery charge on small pubs and clubs.

Pubs need a lifeline in order to compete with soaring supermarket sales of cheap alcohol and competition from the heavy discounters on the high street, most notably Wetherspoons.

I would venture to suggest a checklist to help stem pub closures and to rein in the supermarkets :

- 1) Draught products to be charged a much lower rate of Duty than bottles/cans. This makes sense, as all draught alcohol is sold only to over-eighteens in a controlled environment.
- 2) To combat binge drinking and under-age consumption, minimum price of alcohol in the off-trade, of which the supermarkets are the major players, to be set at £2 for a large can of

beer/cider and £5 for a bottle of wine, linked annually to inflation. This would halt crazy supermarket pricing. Better still would be for the off-sale of alcohol to be restricted to off-licences.

3) Planning protection to be put in place to slow down pub closures. Councils instructed to draw up Protected Pub Registers either by virtue of their architectural value or as a local amenity. Councils planners to be given the power to somehow encourage the creation of pubs in 'dry' communities, most notably the many country villages that have lost their last pub.

4) Abolition of the Alcohol Escalator Tax, introduced by the Treasury in 2008.

5) Abolition of the non-brewing pub-owning company leaseholder 'tie'. Pub companies to be restricted to 100 outlets on a rental-only basis.

6) All managed pub estates to be restricted to 100, as the likes of Wetherspoons have got far too big and their buying power and discounting has destroyed many small traditional pubs.

7) Limitation of brewery-owned tie to 100 tenanted outlets and only to apply to brewery-produced products. Breweries forbidden to undercut their tied-tenants on tied-product net prices to other customers.

8) A U-turn is required on the forthcoming hike in National Insurance contributions for employers which is nothing less than a tax on much-needed employment in our pubs and clubs. Employers NIC should be reduced.

9) Licencing to be returned to the Magistrates. Council licencing has been a disaster for the licensed trade. Our Licensing Magistrates did a splended job for over 800 years until Tony Blair stuck his oar in.

10) Non-returnable bottles to be banned, including wine bottles. Pubs and shops have gone from returning bottles in crates to returning nothing at all and having the thankless task of having to dispose of large quantities of glass, cardboard and plastic. The launch of Budweiser in the UK marked the advent of the throw-away beer bottle revolution. The last major player in the pub trade to go NRB was Britvic, whilst their arch-rival Schweppes beat them to it by a couple of years and between them they monopolise the soft drinks sector in the UK. NRBs have lead to higher prices in pubs.

.....  
The government seems intent of taxing pubs and clubs out of business, whilst allowing the supermarket cartels to sell alcohol at knock-down prices.

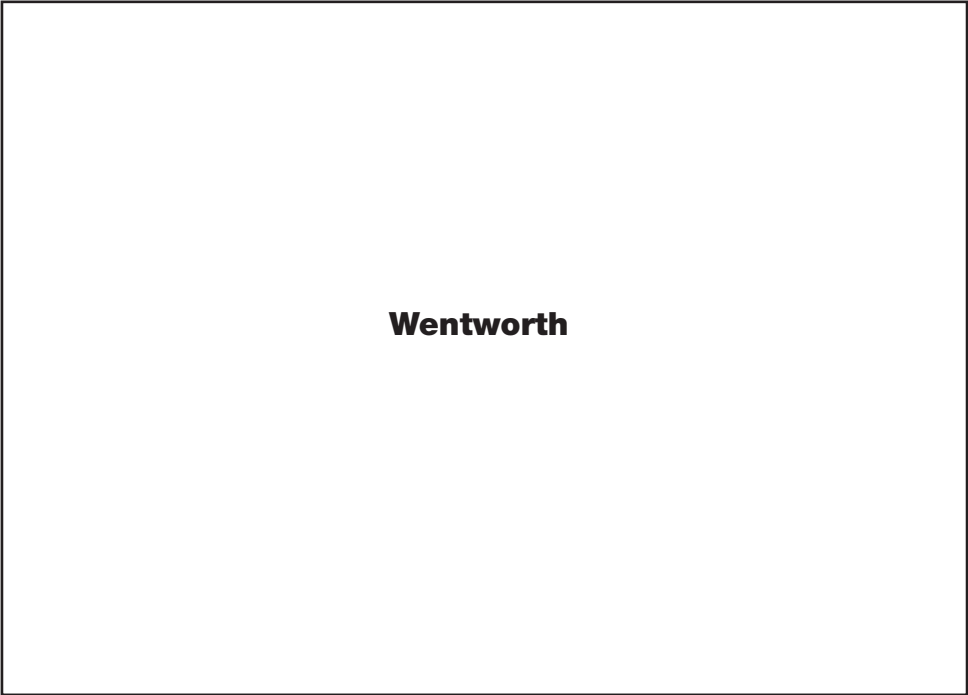
In the rented sector, the big Pubco model has failed abysmally, as countless bankrupt former leaseholders can testify. Long leases with high premiums, high rents and unfair ties do not work. They rely on the Madoff Pyramid

whereby tenants go bust only to be replaced by new tenants wearing rose-tinted glasses. 2009 could happily mark the beginning of the end of the Pubco, as they rely on banks lending money to new tenants.

The most successful leasehold model is the traditional three year brewery tenancy with option to roll on annually, easy exit-clause and rent paid monthly, but it is a rare animal these days. A retired Bass pub manager told me that when Bass gave their tenants the ultimatum to either sign long leases or get out, every new leaseholder that he knew personally 'lost everything'. It is this gravely flawed model that the huge 'Pubcos' and some brewers are still clinging to, whilst arguably most of our best-pubs are privately-owned free houses.

2009 could be a defining year for our traditional pubs and clubs. We are indeed entering uncharted waters.

**Hugh Price**  
*Tynemouth Lodge Hotel, Tynemouth*



**Wentworth**

# Malt and its Part in the Brewing Process

In issue 206 I looked at water in the brewing process. This time I would like to examine the part played by “malt” in the beer we enjoy - how we create the malt and why.

The base ingredient of fermented beverages such as beers, ales and lagers, is malt. What is this mythical commodity? The majority of beers use Malted Barley, a cereal crop, but other grains such as wheat, oats, rice, maize, rye and sorghum can be used. It is part of the grass family, Gramineae.

We will look at barley particularly, as it is the backbone ingredient of British style beers such as bitters, pale ales and stouts. It provides a source of carbohydrate in the form of starch. This in turn, is broken down into fermentable sugars which the yeast will metabolise to produce the alcohol. The grain also provides essential proteins and vitamins for the healthy growth of the yeast. None of these substances are readily accessible with the grain in its natural form. It has to be “modified” for the brewing process to take place correctly. This process is known as malting.

Before undertaking the malting process, the type of grain and its make up are very important considerations. Here are some factors that must be fulfilled for good malting barley. Firstly, the grains should be uniform to make handling and processing easy. Larger size grains are best for this purpose. The grains are graded to ensure consistent size. Secondly, the grain has to have a low protein level. Lower protein levels mean higher starch content and so greater fermentability. Too much protein can cause haze in the finished product which may not be desirable in most cases. A cloudy pint can be the result of excessive protein in the beer, particularly at lower temperatures. (Wheat beers have, by definition, a high proportion of wheat in the

grist make up. Wheat has a high protein content, and so produces the familiar hazy appearance of a typical Weisse or Wit Beer). Protein levels are usually measured by the nitrogen content in the grain.

Other notable conditions have to be looked at by the maltster before starting the malting process. Here they are. The grain has to have an ability to grow; it is a seed after all. This is necessary for the germination stage of the malting. It has to have a low moisture level to prevent mould occurring on the grains. High moisture can lead to damage and disease which must be avoided at all costs.

To have these characteristics, only certain varieties will suffice for brewing malt. These are traditional in some instances, and as a result may not be the most productive to the farmer. The yield per acre compared to standard and more modern types may be low, and therefore not the farmers’ first choice. As a form of compensation to the farmers, and to protect the growing of these sort-after varieties, the maltsters have to pay a “premium” price per tonne, as a form of compensation. This, coupled with global warming, climatic condition changes, and hence poor harvests, has led to the excessively high price of the malting barley varieties. So don’t complain about the price of your pint!!!! Maris Otter (which we use at Hadrian and Border), Optic, Chariot, Golden Promise and Halcyon are some of the traditional varieties in use today.

With all of these points considered, it is now down to the actual process of malting the barley (or other grains) ready for brewing. This takes place in three main stages. Firstly, Steeping. The barley is steeped or soaked in large tanks, this is to allow the grain to take in moisture, and reproduces the conditions under

which the seed would begin its life in the ground. The temperature is cool/warm to moderate, and the grains usually have periods of aeration to encourage the water uptake. This will lead to the germination of the seed and its growth pattern. The moisture content increases from about 12% (for storage) up to 40%.

Once this stage is complete, the second step takes place. This is the Germination stage. The seed is allowed to grow. This leads to hormones naturally present in the outer layers of the grain to produce special enzymes. These enzymes work during germination to breakdown the cell walls of protein that lock away the starch granules, keeping them inaccessible. They would be used by the growing seed as a foodstuff for fuelling the plants growth. We, however, require the starch to produce sugars in the brewing to make the alcohol. This is the process of “modification”. The level of moisture and temperature can be controlled by the maltster to influence the degree of modification, usually by controlling the flow of air through the vessel. Certain beers may use malts that have different levels of modification.

At this stage, the malt is turned regularly to prevent the roots or shoots from becoming entangled. This is done mainly in big mechanical vessels, but in the few remaining “floor maltings” this is done very skilfully by hand using traditional equipment operated by an ever decreasing band of experienced men. I had the privilege to see the whole process of floor malting some years ago on a trip to Fawcetts Maltings in Castleford, a great experience.

The third and final stage of malting barley is called Kilning. This is where the sprouted “green” barley is dried in a kiln to drive down

the moisture levels and stabilise the grains for storage without spoiling, till required for use. This process is tightly controlled. It is during the kilning process that the enzymes used in the germination stage are killed off to give this stabilisation, but it is done carefully to preserve the enzymes that will be used later in the mash tun stage of the brewing process. These enzymes, known as Amylases, break the complex starch granules down to smaller fermentable sugars the yeast can convert to alcohol – very important if you want to get that kick from your beer!!!!

The degree of heat, and time it is in the kiln is used as a tool by the maltster to control the level of colour imparted to the finished malt, and to influence the malty flavour characteristic we so enjoy.

Special malts such as Amber, Crystal, Munich, Chocolate and Black malt all undergo special treatments in the kilning stage to influence their peculiarities. Obviously, you cannot make a chocolaty flavoured black beer such as stout from lightly kilned and subtly flavoured Pale Ale malt. No, this has to have a high degree of Chocolate or Black malt in it. It gives the beer its appearance as well as taste. Amber ales and deeper coloured beers will have varying amounts of Crystal or Amber style malts in with the regular pale ale malt. Similarly, if you drink pale ales and light golden ales such as Blondes, they will have no dark malt content, and so on.

The maltster gives the brewer his paint board, to make the analogy to an artist, which of course we are as brewers. The combinations of colours and flavours are endless if you want to explore, coupled with the influence of the hops, of course, the subject of the next Canny Bevvu brewing technical article.

Hope you are enlightened.

Happy Drinking,  
Northern Brewer

# A Booze up in a..... (a diary)

Arriving at 8.30am at the venue in a light drizzle to find various pieces of joinery lying about the room for our attention. Awaiting the arrival with CAMRA equipment of our Branch's always volunteering Star Techs and making preliminary preparations, once everything was here we made a start on the heavy job of the day, i.e. the construction of the bars for their first time in use. This was followed by the fitting of the handpumps, placing of the casks (once delivered - these came in at various times during the day with only 2 changes to those ordered; ask anyone who has ordered beer for a festival or other event and they'll tell you with a shrug that this is normal) for them to be tapped for the fitting of the cooling system (prepared alongside everything else that was going on) and finally connected for the semblance of a bar. It was gratifying to discover that I am not the only one who considers the rear view of a constructed bar much more of a work of art than the front. Work was completed for the day and everything left to trust that all would be well till the next day (another familiar feeling to anyone who has had anything to do with organising a beer festival).

## So where were we?

**Gosforth Civic Hall, on Wednesday 5th November.**

Come the Thursday the beers were pulled through and ready for serving (any technical terms can be readily explained by any branch member, don't be afraid to ask, we respond expansively to any displays of interest in anything to do with cask ale). The Festival was graciously opened by the Lord Mayor of Newcastle (or Sunderland if anything went wrong, he told us), and we were up and running.

The beers - 20 altogether, 2 from each of 10 local breweries, which was the theme of this inaugural festival - all behaved in exemplary fashion, being fully settled and in excellent drinking condition, as were the 3 ciders also available. For those fussy about such details it was actually 1 cider, 1 scrumpy and 1 perry.

By Thursday evening with a busy session and good crowd, the beers began to drop: the order of the earliest ones being:-

- 1st** - Jason's Jinga Ale from Bull Lane Brewery
- 2nd** - Caulker from Jarrow Brewery
- 3rd** - I.P.A. from Mordue Brewery

The first brewery to have both of its beers sell out was Hexhamshire, so our congratulations go to these primarily, but also worthy of note is that out of 1440 pints of beer to be sold less than 7 of 1 type was left at the end of Saturday night, and out of 105 pints of cider less than 3 of 1 type remained. Thank you to all our many drinking visitors, especially the cask ale virgins dipping their tongues in the real stuff for the first time - we salute you all, and thank all those who joined CAMRA at the event, took application forms and various other literature away for perusal, and gave such positive feedback on the event itself. Being late in the year there were many dark beers reflecting tradition among brewers to do these during the autumn and winter months. Next year's Spring festival will concentrate on lighter beers from further afield, with a return to some darker surprises for next Winter's event.

What, more? you say. Well yes; the event has been adjudged a success by all standards and the city council as owners of the hall are keen to continue to make use of the venue for future festivals and to expand cask ale availability throughout its sites, so if you are hiring a council run venue for any event with a bar you can order cask ale to be available from

a growing number of authorised breweries. Such is the power of the growing interest in cask ale, pushed forward by CAMRA involvement with various festivals throughout the year and throughout the region. We're here to help, so just ask.

Sunday lunchtime brought the Star Techs back into action, although they had been serving behind the bar and doing other tasks all through the weekend. This was relatively the easy bit, taking just 20 minutes to dismantle the bar and just over an hour to take everything to pieces to be returned to storage for future use next year.

This is where you come in (who saw that coming?). Any CAMRA member can help out in a myriad of duties at any of the various events, run by the branch or just requiring our assistance. Further details will follow in the next issue of this illustrious publication, but wherever you are could you consider holding something, using a screwdriver or mallet,

carrying a few boxes during preparation, or even being shown how to serve from a handpump during a festival. During these tough times for many breweries their future may depend on your volunteering to help (ok in exchange for a few swift halves on occasion). Thank you.

On a personal note my sincere thanks go to Robert "Bobby" Johnstone and all of the staff at Gosforth Civic Hall for their hard work throughout the festival and their hospitality to the volunteer staff - never underestimate the powers of a cup of coffee during work times. And also as ever to the skill and enthusiasm of the above mentioned Star Techs - Ian, Gordon, Dave, Richard and Chris and to the other branch members who assisted behind the bar, on the CAMRA stall and generally talked to customers about what really matters in this life - enjoying good ale.

*Cheers to you all,*

**Stuart Scott**

*Co-Ordinator/Tech committee*

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# Drink to Your Health

NHS 21 units guideline “defies the evidence” says member of Royal College of Physicians.

The NHS campaign that recommends that we drink no more than 21 units of alcohol (about 10 pints of 4% beer) a week is based on the theories of Ian Gilmore, President of the Royal College of Physicians. However, a member of that same institution, Dr. Ian Gooding, told Nottingham Drinker:

*“Like Gilmore, I am a gastroenterologist and see people with alcohol-related disease every working day. I am certain from my experience that the bulk of alcohol-induced disease is caused by spirits and strong cheap lagers consumed at home. “The research to confirm this has not been done, however we do have hard evidence on the association between quantity of alcohol consumed and mortality from the British Doctor’s Study which showed a U-shaped curve.”*

Those who drank 18 units weekly had a markedly lower mortality than teetotallers. Above 18 units the curve slowly rises so that teetotallers had the same mortality as those who drank 63 units weekly. It has been said that the national guidelines on safe alcohol consumption were ‘plucked out of the air’, I would go further – they defy the evidence!

*“Gilmore’s proposals will lead to pub closures, increasing home drinking and social isolation (especially in rural areas) which will increase mental health problems. CAMRA needs to tackle Gilmore & Co, aware of the weakness of the evidence behind their arguments.”*

So what do apas, the Alcohol Problems Advisory service think of all this? Executive Director Nick Tegerdine told Nottingham Drinker: *“Re the NHS units campaign, I think the whole system is pants!”*

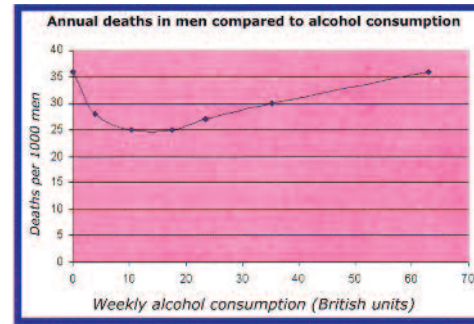
*So do many others, and the current campaign has been discussed this last month at the most senior level within the Primary Care Trusts and the Crime and Drugs partnership and some felt it was not at all helpful. The current campaign is fatally flawed in so far as it provides factually inaccurate information”.*

*“The debate gets really interesting when you compare the ‘safe and sensible’ limits as defined by responsible authorities in other countries. “As a general response my line is ‘if you never drink more than 21 units (14 for women), never go out in the sun, never eat anything other than organic lettuce and certainly never a rare steak and cheese made with unpasteurised milk, and never have unprotected sex you might live a bit longer but why would you want to?” If you’re really lucky (and if my memory serves me correctly) you can do all of those things in the same day and survive!*

*“To be fair there is health evidence to do with increasing risk with increasing dose; it’s fairly well regarded stuff, but there are so many other variables (pre-existing liver damage; ethnic origin; body mass, interaction with other drugs etc.). At apas, we don’t worry too much about ‘units and limits’. Most of our client facing staff report service users drinking at least ten times those amounts (but no one is saying that it’s doing them any good, there are limits!)”.*

So there you have it - it seems that on 63 units a week - that is about four and a half pints a day of 4% beer - a male drinker can live as long as teetotaller! (Unfortunately I have no data for women drinkers, as the research simply has not been done.) And what’s more, if you drink 18 units a week, you will actually live longer than a teetotaller!

So shouldn’t the NHS be telling us that we must drink 18 units a week in order to live longer? As we at Nottingham Drinker have



always thought, beer is good for you! Beer is also recognised as a rich source of Vitamin B and of antioxidants, substances believed to play a part in preventing cancer, and it has been said that it plays a part in preventing gallstone formation, osteoporosis, diabetes and stomach ulcers.

We should, of course, ensure that our diets and exercise regimes do not allow us to become overweight due to drinking that amount - but, that withstanding, drink to your good health! A final point to consider - should the NHS be spending thousands on their anti-drinking advertising campaign? Is this what our 4p extra beer duty is being spent on? Could not the money be better spent on staff and equipment?

**Spyke Golding**

## References:

1. Doll R, Peto R, Hall E, Wheatley K, Gray R. Mortality in relation to consumption of alcohol: 13 years’ observations on male British doctors. *BMJ*. Oct. 8; 1994
2. *The Benefits of Moderate Beer Consumption, The Brewers of Europe 2004* (downloadable from [www.brewersofeurope.org/docs/publications/pdf-Meio4.pdf](http://www.brewersofeurope.org/docs/publications/pdf-Meio4.pdf))

This article was originally published in Nottingham CAMRA’s Nottingham Drinker magazine (Aug. 08) and appears here with their kind permission.  
<http://www.nottinghamcamra.org>

## BENTON Ale House

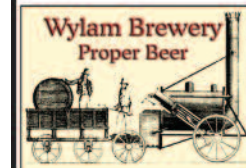
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Manager Jay Jay

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Regular club nights to suit all ages.

Function rooms for hire, hassle free party planning.

Local band spotlights as well as bigger names from around the globe

Kitchen opening, spring 2009.

Organic wine list coming soon.

**Monday- Thursday Real ale £2 a pint**

Come on down and see what all the fuss is about, we promise you'll be glad you did.

**UNDER NEW MANAGEMENT**



“The best and most *real ale* friendly pubs in the North East” Source: The Good Beer Guide 2007”

Some further comments from CAMRA...

**The Bacchus**, High Bridge, Newcastle  
"like the first class lounge of an ocean liner"  
"one of the finest ale houses in the city"  
**Pub of the Year Runner-up in 2005**

**Fitzgeralds**, Grey Street  
"On the finest Street in the Country"  
The obvious place to meet - an institution!

**Bridge Hotel**, Castle Square, Newcastle  
Next to the High Level Bridge. "the pub and garden offer fine views over the River Tyne" Regular live music and good value lunchtime food

**Crown Posada**, The Side.  
"An architectural gem.... features in the CAMRA National Inventory...a welcome oasis... ideal for riverside walks"  
**Pub of the Year Runner-up in 2005**

**The Bodega**, Westgate Road.  
"A multiple winner of local CAMRA Pub of the Year awards... impressive pub with keen beer drinkers at all times"  
**Pub of the Year 2005 & 1996  
Runner-up in 2004 & 2006**

**New Bridge**, New Bridge Street  
"cosy bar...on the outskirts of the city centre... a constantly changing range of beers... attracts real ale fans"

**The Chillingham**, Heaton.  
"Run by the best... one of the few real ale pubs in this part of the city" Worth seeking out for it's guest beers, good value food, sports and entertainment - something for everybody!

**Market Lane**, Pilgrim Street, Newcastle  
Now serving real ale on hand-pull and in bottles!

**Twin Farms**, Kenton Bank Foot  
"Comfortable... cosy atmosphere with real fires... a good selection of beers and an excellent reputation for fine food"

**Briar Dene**, The Links, Whitley Bay.  
Where "every day is a beer festival... also well known for its food, local fish and chips a speciality!"

**Tyneside & Northumberland Pub of the Year in 2004, Runner-up in 2006**

**Rockcliffe Arms**, Whitley Bay.  
"Outstanding pub... constantly changing beers - kept in tip top condition" More popular than ever with 4 cask ales!

**Fitzgeralds**, Whitley Bay.  
"Friendly town centre pub... a wide range of real ales... good value and popular... high standards"

**Hugo's at the Coast (formerly Fitzpatrick's)**, Tynemouth.  
Fully refurbished to Fitzgeralds renowned high standards. Four cask ales and an excellent new food offering. Another 'must visit' Fitzgeralds pub!

**Shiremoor House Farm**, New York.  
"Award winning... excellent farmhouse conversion with original features... well deserved reputation for it's beer quality and good food"

**Ridley Arms**, Stannington.  
"An excellent Fitzgerald's house... eight handpumps... renowned quality food from local produce... a pleasant atmosphere for drinkers and diners"

**The Plough**, Cramlington.  
"In the centre of the ancient village... once a farm... large and comfortable, with a round 'gin gan'... local guest breweries" The only cask ale in the village!

**Joiners Arms**, Morpeth.  
"A friendly place to enjoy a good pint of real ale...popular with locals and visitors"

SIR JOHN FITZGERALD

[www.sjf.co.uk](http://www.sjf.co.uk)

# THE PAVILION BAR & GRILL



**S**ean Schofield (Manager at The Pavilion) has passionately promoted real ale within some of Newcastle's most real ale friendly public houses including The Bacchus, The New Bridge and Twin Farms at Kenton Bank Foot.

Sean is now committed to promoting quality real ale to customers within The Pavilion, a stylish modern bar and grill.

Four Hand Pulls including Black Sheep Bitter.

Proud to promote Real Ale.



Backwork Business Park, Backworth

0191 2680711

[www.sjf.co.uk](http://www.sjf.co.uk)

Sir John Fitzgerald Ltd