

Two symmetrical, ornate gold leaf flourishes with intricate scrollwork and leaf patterns, framing the text above.

75th
Durham Castle
Alumni Reunion

A detailed line drawing of Durham Castle, showing its multiple towers, battlements, and arched windows. The castle is surrounded by trees and a low wall in the foreground.

12 - 14 April 2024



Welcome home ~

We're so glad you have joined us for the 75th Castle Society Reunion! The enthusiasm for this year's event is tremendous, with every available bed booked and all 200 seats in the Hall reserved for the Reunion Dinner on Saturday night.

Since our last Alumni Reunion in Durham in September 2022, we have been forging ahead with our extensive programme of restoration and conservation works. As you know well, it is a huge privilege to call such an ancient building home. Lately it also comes with many surprises and challenges involving the castle fabric. During your visit you will see that several spaces are currently closed due to building works underway, but rest assured our students and staff are making the best of it. University College continues to be a vibrant and dynamic living learning community!

I hope you will enjoy celebrating Castle with alumni from near and far, from long ago and from just last year. In particular, we welcome home cohorts celebrating 20 and 50 years since their time here. I look forward to hearing some of your favourite Castle stories and making some new memories together over the weekend.

Floreat Castellum!

Wendy

Professor Wendy Powers
Principal, University College



Welcome from the Castle Society executive to everyone joining us in Durham this weekend. Whether you are here as part of a group from a specific year, or have come on your own, I hope you will be made welcome by all of us, young and old, who share a common bond from our time at Castle.

I look forward to seeing you at the AGM, where as well as routine business we hope to engage in a discussion about what each of you would like to see the Society doing in future. The highlight of the weekend is our formal reunion dinner, and once again we are pleased to welcome a graduate of the college as our guest speaker.

Have a look at the programme for a variety of other events you can attend to make the most of your time here.

Floreat Castellum!

Kevin

Kevin Hawes, 1977-80
Chair, Durham Castle Society





PROGRAMME

Friday 12 April

3:30pm-4:30pm - Construction Tour

Meet at the Gatehouse Pre-booking essential

6:00pm-7:00pm - Informal Meet & Greet

Undercroft Stash available for purchase

7:00pm-8:30pm - Buffet Dinner

Servery/Great Hall

8:30pm onwards - Undercroft Open

Undercroft

9:00pm - Wine Tasting

West Courtyard Pre-booking essential

12am - Carriages

Guests can purchase bottles of wine for dinner on either Friday or Saturday by placing an order at the Undercroft from 6pm onwards. Wine and other drinks will also be available to buy during dinner at the Undercroft.



PROGRAMME

Saturday 13 April

8:00am-10:00am - Breakfast

Great Hall

8:00am - Alumni Chapel Service

Tunstall Chapel

10:00am-11:30am - Castle Society AGM

Undercroft

12:00pm-2:00pm - Buffet Lunch

Servery/Great Hall

4:30pm-5:30pm - Castle Pub Quiz

Undercroft

6:00pm-7:00pm - Drinks Reception

Undercroft - Principal's Welcome at 6:30pm

7:00pm-9:30pm - Reunion Dinner

Great Hall

9:30pm onwards - Undercroft Open

Undercroft

12am - Carriages





PROGRAMME

Sunday 14 April

8:00am-10:00am - **Breakfast & Farewells**
Great Hall

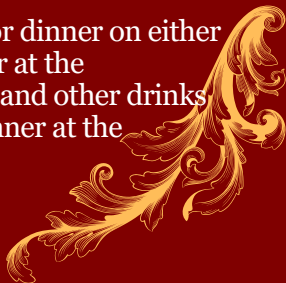


Saturday Dinner

The Reunion Dinner on Saturday Evening is sure to be a highlight of the reunion. This special occasion features a toast to the college and a delicious three course meal. The dress code is formal; both suit and tie and dinner jackets are welcome.

A seating chart will be available in Screens Passage in the entry to the Great Hall from Friday evening. Everyone is invited to add their own name.

Guests can purchase bottles of wine for dinner on either Friday or Saturday by placing an order at the Undercroft from 6pm onwards. Wine and other drinks will also be available to buy during dinner at the Undercroft.





Formal Dinner



Spiced Butternut Squash & Sweet Potato Soup (v)

6oz Rump Steak

or

Roasted Cauliflower Steak (v)

With fondant potatoes, slow cooked vine tomato, flat cap
mushroom & Peppercorn Sauce

Cheese & Biscuits

With grapes, celery & fruit chutney



Toasts

The King

The Society

Absent Friends

The College





WELCOME  HOME



Toast to the College

Dr Natalie Starkey is an author and science communicator known for her captivating storytelling and ability to make complex scientific concepts accessible to all. She has a deep understanding of the wonders of the solar system, from volcanoes, comets and asteroids to the origins of life.

Natalie has a MSci in Geological Sciences from Durham University (University College 2001-2005) and a PhD in Geochemistry from the University of Edinburgh. During her time at Castle, she was an avid member of the rowing club. Her postdoctoral work moved her into planetary sciences and cosmochemistry, where she spent time working in the world-famous space laboratories at NASA. Natalie's research career allowed her to travel the world studying and collecting rocks and even working on the side of active volcanoes. She is still waiting to do the same in space!

Natalie's popular science books (*Catching Stardust* and *Fire & Ice*) have received critical acclaim, blending her scientific expertise with a talent for engaging narratives. She is currently based in East Anglia working for the Royal Society of Chemistry.





Wines

Reds

Andreas Mazzei, Tandem, Cabernet Sauvignon,
Nero D'avola – 14.5 % (V) - £24

Deep ruby colour, with blackberry and plum notes. The gorgeous hint of tobacco on the palate blends expertly with the jammy fruits.

Vina Cerrada, Crianza Rioja – 14.0 % (V) - £22

Intense ruby red in colour with aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

Patriarche, Merlot – 13.5 % (V) - £ 20

Great example of Merlot, black fruit aromas with a hint of plums, silky flavours that are well-rounded with good tannins and great length.

Sea Change, Malbec – 13.5 % (V) - £20

Aromas of black fruit and sweet spice with hints of violets. This Malbec is well rounded and fruity with flavours of black berry fruits and spice.

Cramele Recas, Pinot Noir – 12.5 % (V) - £17

Complex aromas of black cherry, raspberry, and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.





Whites

Vignoble Angst, Chablis – 13.0% (V) - £30

The nose will reveal aromas of white flowers, elderflower, acacia, and citrus notes. The palate is tight and invigorating with a mineral finish.

Turtle bay, Sauvignon Blanc – 12.5% - £27

Intense ruby red in colour with aromas of ripe black fruit and a hint of sweet spice. The palate is well structured with a velvety mouth feel and great balance between juicy fruit flavours and creamy vanilla oak.

Domaine De La Baume, Chardonnay – 14.0 % - £25

Great example of Merlot, black fruit aromas with a hint of plums, silky flavours that are well-rounded with good tannins and great length.

Sea Change, Sauvignon Blanc – 12.5 - £20

Crisp and elegant with aromas of green citrus and grapefruit. The palate is well balanced and structured, bursting with zesty summer fruits.

Cramele Recas, Pinot Grigio – 12.0 (V) - £17

Complex aromas of black cherry, raspberry, and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate.





Rosés

Charlie Zin, Zinfandel Rosé – 10.5 % - £18

Fruity and fresh with flavours of red fruit and hints of spices. Rich in flavour, this wine has a rounded mouth feel and a long finish.

Cramele Recas, Pinot Grigio Rosé – 12.0 % (V) -£17

Summer fruits of strawberry and blueberry on the nose. The palate is dry and fruity with refreshing notes of raspberry and a slightly peppery finish.

Sparkling

Bericanto, Prosecco– 11.5% (V) -£25

Bright and vivid in colour, sparkling and slightly aromatic note, bubbly, and refreshing taste with dry finish.

De-Alcoholised

Sea Change, Non-Alcoholic Sparkling Wine (V) £10

Hints of elderflower, crisp apple and summer mint set the tastebuds alive. Its soft delicate bubbles make Sea Change Free a refreshing and enjoyable companion to any occasion.

(V) = Vegan



Have you been to Cosin's Library?

Visit one of the first public
libraries in Britain.

Cosin's Library

Free entry
Saturday & Sunday
11am - 3pm

Palace Green
(just next door)



Cathedral Services

Sunday 14 April

Holy Communion 8:00am-8:30am

Sung Eucharist 10:00am-11:00am

Morning Prayer 11:30am-12:15pm





Cafés

*Durham boasts a bustling café scene.
Favourites include:*

- **Cafédral – 1st Floor, Owengate**
- **Vennels Café – 71 Saddler St**
- **Chapters Durham - 16 Elvet Bridge**
- **Riverview Kitchen – 20-21 Silver St**
- **Claypath Delicatessen – 57 Claypath**
- **Durham Cathedral Undercroft Restaurant**

Stash

Castle Stash will be available for purchase on Friday evening and Saturday afternoon. Don't miss out on our new University College Umbrellas debuting for sale at the reunion! College Merchandise can also be purchased at shop.dur.ac.uk



University College
Durham University





Welcome Back!



Artwork by alumna Samantha Latham