EDITION 63

FREE

LAKES & ALE

MAGAZINE OF THE WESTMORLAND BRANCH OF CAMRA



www.camrawestmorland.org





EDITORIAL

Welcome to all our readers.

Well, what a traumatic start to Christmas and the New Year. Little did I realise what was about to happen in our patch when I last penned the Editorial.

In this edition we have given over many pages to a round-up of the 'great deluge' and the impact it has left in its wake on businesses of all types, and I must thank all the contributors for their information and photos. I am also sure that, with a dearth of active CAMRA members at the moment, we will undoubtedly have missed many newsworthy items for which I can only apologise. I hope those we have featured give good examples of the suffering the weather caused. My own home in Kendal was not very far from the flood area and the effects of the water are still very clear to see.

Turning to more positive subjects we are very pleased to report on our Pub of the Year deliberations together with the Cider equivalent and congratulations to both the Beer Hall and the Mortal Man are due.

The Manchester Beer & Cider Festival, in its new venue, seems to have been a great success and, in that vein, the Branch is well on with the planning and arrangements for our own Festival in the autumn. Please watch out for information and you can find more information on our new festival Facebook page. A QR code is on the front cover, the wonders of computers!

We look forward to the arrival of spring and the warmer weather. We hope it will have the sense to remain largely dry; we have had enough of the 'wet stuff'. So, drink responsibly at all times. Regards ED.

Closing date for contributions to	Closing date for contributions to the next Issue is 20th May 2016			
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Grey Walls Advert

From the Chair...Marilyn Molloy

Hello readers, and welcome to Spring 2016 Lakes and Ale. Since our last edition the terrible winter floods have severely affected many of our South Lakes pubs, but you will read about this more extensively within this magazine. However, we are pleased that so many have recovered, refurbished and are being so positive about the coming months trading. I want to put in a request (if one were needed) to encourage more pub visits to your favourite hostelries to help keep them afloat - sorry about that pun in bad taste! We must get the message over, loud and clear, that the Lake District is open for business and is as great a destination as ever.

Westmorland branch has just had its annual Good Beer Guide selection meeting and the 22 pubs going forward have been chosen. As ever it was a very difficult task:

many good outlets for SO consideration within our allotment. It is always one of the best attended meetings of the year and this helps us make the voting as democratic as we can. Every member in attendance listens to the reports back from our pub surveyors and makes up their minds based on this and their own experience of the contenders. There is, as ever, an embargo on the final entries until the release of the new guide, but we are happy that we have selected with as impartial judgement as we can.

Our branch Pub of the Year for 2016 is The Beer Hall, Staveley and Cider Pub of the Year, The Mortal Man at Troutbeck.

Congratulations to them both. The awards will be made at our annual general meeting at the Beer Hall on 9th May. **MM**

WESTMORLAND CAMRA EVENTS DIARY

*Bus leaves Kendal Bus Station at 7.15pm

- 14/3/2016 Social: Factory Tap Chadwick's, Bowness Bay & Brewshine Breweries 8pm
- 11/4/2016 Branch Meeting Stag, Dufton 8pm *
- 9/5/2016 BRANCH AGM, Beer Hall, Hawkshead Brewery, Staveley 8pm

Contact Tony Jackson for more details, transport bookings etc. (015394) 47845 Email: a.jackson52@btinternet.com



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Bowness Bay Brewery John Stafford
Brack'N'Brew Brewery Steve Charlton
Brewshine Brewery Clive Bissland
Chadwick's Brewery John Stafford
Dent Brewery Marilyn Molloy
Eden Brewery Richard Owen
Hawkshead Brewery David Currington
Helm Bar Brewery Steve Charlton
Kendal Brewing Co. David Currington
Kirkby Lonsdale Brewery Colin Ashton
Tirril Brewery Richard Owen
Watermill Brewing Co. Tony Jackson
Wild Boar Brewery Juan Kinley
Winster Valley Brewery Colin Ashton

Strickland

Geoff & Christine welcome you to the THE CASTLE INN 13 Castle Street Kendal LA9 7AA Tel: (01539) 729983



www.castleinnkendal.webs.com

Tucked away just out of the Town Centre, this very traditional local pub can trace its history back to the early 1700's and is a popular meeting place with well kept real ales.

CAMRA Westmorland Pub of the Season Spring 2015

- Open every day 11.30am till late
- Always five real ales (Hawkshead Bitter, Loweswater Gold, Black Sheep Bitter plus two changing guests)
- Children welcome till 6.30pm
- Good food incl. daily specials served from noon till 2 o'clock each day Own darts, pool and quiz teams
- Sunday roast lunches

WESTMORLAND BRANCH PUB OF THE YEAR 2016

At the February Branch Meeting held on 8th February some 20 Branch Members gathered to vote

survey visit. These were allocated to members who visited each and reported back to the above

for those of our Pubs who will b e selected for inclusion in the 2017 Good Beer Guide. (yes the timetable really is that extended.) Before Christmas the





process was started by a consensus of members listing the 70 or so pubs to be included in a first selection list and which were very worthy of an up-to-date

meeting. Then members voted by secret ballot on the 22 pubs (20 + 2 reserves) which we would submit to CAMRA HQ.

This list is embargoed until the GBG 2017 is published but we also have to find the Branch Pub of

the Year (POTY). So we take the top four so far and members again vote by secret ballot for the Pub of the Year. We think this pretty (Continued on page 11)



(Continued from page 9) democratic and it seems to work well.

This year the Westmorland POTY was to be the Beer Hall, the Brewery Tap of the Hawkshead Brewery at Staveley. We offer our



heartiest congratulations to all concerned at the Beer Hall and to Bar Manager Chris and his staff. The presentation of the award will take place at the Branch AGM already scheduled for the Beer Hall on 9th May next.

They have constantly more than met the criteria for a Pub of the Year which is judged on the quality of is beers; style, décor furnishing and cleanliness; service, welcome & offerings; community focus & atmosphere; alignment with CAMRA principles. All backed up by the 'catchall' of overall impression.

The final vote was very close so you now ask who were the other three finalists. They were in no particular order The Orange Tree Kirkby Lonsdale; The Mortal Man, Troutbeck (our current Cider Pub of the Year) and the Badger Bar, Rydal. Each one very different but all fantastic Westmorland pubs, still offering a great consistent pint. **DC**

CAMRA Members' Weekend Ist - 3rd April 2016

Featuring the National AGM and Conference, this is where our members discuss our future policy and direction. The weekend also offers the opportunity for members to socialise with friends, visit recommended pubs and go on organised. trips. Put the dates in your diary. Liverpool Guild of Students, Mountford Hall, Liverpool Registration is now open. <u>See CAMRA AGM Website for further details.</u>



Closing date for registration online is Friday 11th March 2016.

Elleray Half Page use old pdf

New Rifleman's pdf to come from Neil

WESTMORLAND CIDER/PERRY PUB OF THE YEAR 2016

We have also selected Mortal Man the Troutbeck as our Cider POTY for the second year running. lt continues to champion the cause of Cider & Perry by all possible means. There are cider/ perry tastings, a cider/ perry festival and all supported by a splendid range of such drinks on sale in the bar.



We are very pleased to congratulate all concerned at the Pub. DC





Manchester Beer and Cider Festival (a personal view from Colin Ashton)

In January I attended with my brother our third Manchester Beer Festival. This year it had moved from the Velodrome to Manchester Central. The venue is now the old Central Station and is situated in the heart of the city. The first thing that strikes you is the size of the place; it is enormous both outside and inside. We first attended on the Thursday evening and there must have been at least 1500 people there. However before we had even got a drink we bumped into two of our festival stalwarts Martin and Gwen Tordoff who had come down for the day.

We then got our bearings and started to choose our beers. My brother was highly delighted because the three beers he always seeks out when he comes to visit me in Kendal were all available. These were Coniston No9, Watermill Shih Tzu and Hawkshead Brodie's Prime Export (all Cumbrian breweries and more of this later). He likes strong beers but I stayed with my preference for golden ales and bitters.

We attended again on the Friday afternoon and stayed until about 7pm





CROSS KEYS ADVERT Pdf

Current Membership PDF please Howard

(Continued from page 15)

by which time there must have been 2-2500 people in the venue. Despite this you didn't have to wait a long time to obtain your beer as it was well staffed with very efficient volunteers, one of whom was our own Ken Bates on the glasses return counter (see photo).

During our visits we sampled quite a few of the beers on offer although there were over 500 real ales and ciders. My

personal favourite was Banks Sunbeam a 4.2% Golden Ale and needless to say my brother's was Coniston No 9. I did also get the chance to try the 2015 Champion Beer of Britain; the Tiny Rebel Breweries Cwtch a 4.6% best bitter and I reserve judgement on that one. There was a bar with a number of the 'key keg' beers but we did not sample any so I will also sit on the fence on



A reminder that the venue was once a magnificent station for the old Central Railway

that one.

I understand from the local press that almost 15,000 people attended over the 4 days and my brother reckoned they were only using about half of the building. Further beers were needed on the Saturday as they were certainly starting to run out when we left on Friday evening.

The beer of the festival, voted for in a prize draw run by Real Radio XS was



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Reflections on a Deluge! Roger Davies

This winter's floods have taught us a lesson; such things are not a once in a lifetime event, they are part of life in this wonderful part of the UK and we are going to have to learn to live with it and become more resilient.

There is a dilemma in encouraging people to visit whilst being realistic about the situation. The floods caused an immense amount of For those whose problems. homes and businesses were directly affected many months of hardship lie ahead. But for those not directly affected, disruption to daily life is a constant, since as I write this there are 28 bridges in Cumbria shut and my home town of Kendal is almost cut in half and constantly gridlocked. Pubs and restaurants have been closed for long periods; some will remain so for some time yet.

Added to the problems of getting around and people being advised to stay at home, it is likely people's habits will have been changed for ever. It will be a huge job building business back up and some are trying ways they likely never needed to consider before.

The splendid Grasmere Gingerbread shop has opened up 'pop up' outlets and deals in Bowness as trade in its home town, now effectively at the end of a cul de sac, is down 50%.

But a pub can't do that, by its nature it is location based and it is going to be an uphill battle to get back to where they were. Good weather will help as will determined action by those responsible for getting our roads and rails up and running again as soon as possible. It is impossible not to think that if a huge hole appeared in the M25, things would be moving far quicker than they are with the A591 and we have a new word in our local vocabulary, "Dawlish".

At one point in late anuary, the main line and the Cumbrian coast line were shut and the Windermere branch flooded. Investment in our existing railways making them more resilient should happen before any consideration is given to new projects like electrification and the ludicrous HS2. The same is true for our roads.

Here are just two examples. I have an annual reunion lunch in Edinburgh in March but if the

(Continued on page 21)

Dent	
Brewery OK	

(Continued from page 19) direct trains are not running, and they may not be, I won't go. So hospitality the business in that city will have lost out and no one will gain as there will be no replacement. We called into а supermarket in Kirkby Lonsdale and the check out lady said lots of people from Kendal were visiting as it was so difficult to get to stores in that town. This impacts on all businesses not least our pubs.

If all this wasn't bad enough, we've had the nonsense of dry January. This couldn't have come at a worse

time for the hospitality industry, after the Christmas boom they desperately need trade. This year

Anything pubs can do to encourage folks to visit helps. This wonderful range is at the Old Dungeon Ghyll



Stagecoach have been defying the weather running an open top bus on the Bowness Ambleside run.



it is even worse as some businesses lost Christmas and look

(Continued on page 23)



Stagecoach have also been protecting the Kendal Keswick trade by running this shuttle over Shap to connect with the Keswick bus at Penrith. Rare chance to ride a bus over Shap.

HALF PAGE PDF WESTMORLAND BEER FEST From Ronnie

Badger Bar Advert to come

(Continued from page 21)

set to lose Easter too. One of the ways to help is to pop in for a drink; we've deliberately done this in Grasmere, Glenridding and Staveley. But the whole idea of dry January is wrong, by all means cut back but it is frankly preposterous to, say, go out for a meal and shun a glass of beer or wine because "I'm having a dry January". And And it works and I enjoy my drink. But pubs can help.

As I've said before, we do have a great range of non alcoholic drinks in this area, but they must be available. So landlords need to consider their range of, hopefully locally produced non alcohols, with as much care as they choose their real ales.

Roger Davies

Burns night without a dram? Don't be silly. I've very successfully cut back, for health reasons, and my most useful aid is my diary. I look at that and think there's no reason to have a drink for those days or weeks, it won't spoil my enjoyment.

The scene outside Majestic wines and beers during the first floods in December.





his cuts the Eagle & Child pub off from Staveley centre, 555 buses still get to th village turning at Abbey Square. I didn't just take this picture, I had a drink in the pub too.

Jazz at Burgundy's Lowther Street, Kendal

Every Thursday - 8.30pm till 11.00pm e entry. Just pay for the great selection of beers!

F	ree entry. Just pay for the great selection
17th Mar	Groove HQ - Matt Cowe
24th Mar	Uncalled Four - Tim Barty -
31st Mar	Quay Change-Laurence Canty
7th Apr	Hope Swings Eternal - Bruce Carnaffin
l4th Apr	Quincy Street - Pete Major
21st Apr	Round Midnight - Mike Reynolds
28th April	Tim Franks Quartet
5th May	KIKBAC - Julie Rogerson
12th May	Quincy Street - Pete Major
19th May	Boogie Bill's Millionaires - Bill Roberts
26th May	Steve Oakes Quartet
2nd Jun	Al Beecham Quartet
9th Jun	Quincy Street - Pete Major
l6th June	Jazz Police - John Dyson

Midland Advert Pdf new

The Day the Rains Came Down!

For those of us old enough to remember, in 1958 a certain Jane Morgan released a song entitled 'The Day that the Rains Came Down' which became a Number One hit the following year in the UK. Why do I mention this? Well when putting this article together it suddenly came into my head. But however, the Lyrics were anything but appropriate. They went:

The day that the rains came down Mother Earth smiled again Now the lilacs could bloom Now the fields could grow greener And it went on.....

The day that the rains came down Mountain streams swelled with pride Gone the dry river bed Gone the dust from the valley.

But the day the rains came down last December and January were anything like the song. The rainy days ploughed on and on and on. The Mountain streams certainly swelled, but not with pride but with real anger. Indeed their anger overflowed with a vengeance.

We couldn't often see a field let alone anything growing. The only

true line left was that the dry river bed had most definitely gone; as for dust....

For a large number of the residents of Kendal and many many other parts of Cumbria and North Lancashire, this was to the most traumatic time for many a long year.

For many a business it was a disaster made even worse in that it came just before Christmas, this time is especially important for families coming together and here in the Lakes for all those businesses that rely on the tourist trade.

Many of our most cherished inns and hotels were closed or badly damaged. For some it would be a struggle to reopen. From CAMRA's point of view this was a serious situation and we empathise with the people and communities involved. We do not have nearly enough active members to properly assess the damage but here are a few of the stories that we are able to report.

Kendal was badly hit with the low lying streets around the River Kent

(Continued on page 27)

Keswick Brewery PDF

Station Hotel PDF

(Continued from page 25) the worst affected. Our much loved Castle Inn was inundated to some depth and is still closed. But Geoff & Christine are determined that they WILL reopen,

hopefully in March. The Bridge and the Duke of Cumberland have still not reopened. We keep our hopes up that they both will literally resurface.

The newly opened Factory Tap on the old Goodacres factory site was flooded to a depth of some two feet. Miraculously it all seems to have drained away and even the new wooden floor seems to be OK. **Fingers** crossed. Alexanders was very briefly closed by damage to the electrics. Out to lngs and the well respected and again much loved Watermill, visited by armies of Real Ale lovers from far afield was badly hit and only opened on 12th February. Again, luckily for beer lovers, the Brewery itself did not suffer.

The bridge in Staveley remains washed out and the village split into two. The Eagle and Child is thankfully still going strong. I am sure there must be many more establishments who have been







This is what The Factory Tap staff were faced with when they arrived on the Sunday morning... where to start. A thin film of silt/mud everywhere... but with the help of locals who came down to help they set to.

By 4.30pm they were cleaned up and almost opened the only thing that stopped them was the fridge's electrical circuit needed drying out and replacing.

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Scott Turner pdf

(Continued from page 27)

affected to some degree but of course the unknown and indeed worrying factor is how many visitors will return in Spring and Summer. As all the locals keep saying the LAKES ARE STILL OPEN. We must keep on message.

Grasmere remains at the end of a long cul-de-sac until May at least with the A591 still closed. There are the obvious comparisons being made between the north/south divide and the view that if this had happened in the southeast the road would have been up and running by now.

Customers for pubs in the Eamont Bridge and Pooley Bridge areas also face long road diversions which naturally is hitting trade.

We need to thank our webmaster



Dave Brown who has been keeping a note of 'casualties' and a visit to our webpage will continue to give up-to-date information. At 22nd Feb the list was as follows:

Watermill Inn, Ings, was closed but now reopened.

Wateredge, Ambleside, currently closed.

Castle Inn, Kendal, closed, but apparently now drying out, hoping to reopen in March.

Duke of Cumberland, Kendal - currently closed.

Riverside Bar, Kendal, was flooded but reopened.

Bridge Inn, Kendal, currently closed.

Factory Tap, Kendal, had 3ft of water in, but remained open.

Punch Bowl, Underbarrow, was flooded but reopened.

Hare & Hounds, Bowland Bridge,

Grapes, Appleby, closed for foreseeable future.

Kings Head, Appleby, flooded Crown & Cushion, Appleby, flooded.

Golden Ball, Appleby, ok.

Glenridding Hotel, Glenridding, flooded.

Pedro's at Troutbeck Bridge, formerly the Sun, closed due to flooding.

Eagle and Child and Beer Hall, Staveley, open as usual,

(Continued on page 31)

PDF K Lonsdale one above the other please Pleas note new Brewery advert Use old orange tree advert

(Continued from page 29)

but the Gowan bridge in the middle of the village is shut. The pubs of Pooley Bridge, Tirril, Yanwath d a n surrounding area are all believed to be open.

Returning to the Watermill

at Ings, Brian has sent in some photos to help us to appreciate the damage. **DC**

Above: The swollen beck behind the Watermill, Ings Below: A meal & drink with a paddle as well. Overleaf Left: Melonie who works at the Watermill getting ready to varnish tables



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Full Page Wild Boar

The doors have barely closed on the 2015 Westmorland Beer Festival and already we are gathering behind closed doors planning for 2016!

This year's festival has a slightly later date; commencing Wednesday 9th November and is open daily 12-11pm until Saturday 12th November. We are also excited to announce the launch of our new festival Facebook page "Westmorland Beer Festival"; where you will be able to access all the latest festival information, news and updates as they arise. Please like and share the page with your friends and send us messages and comments.

Meanwhile, the organisers are excitedly considering the most eagerly anticipated & important aspect of the entire week... Of course - The beer! We look forward to sharing the growing list with you in the coming months.

The festival is entirely staffed and

Insert new logo from Ronnie

run by volunteers, with a wide range of skills and experience between them. If you would like to become more involved please message us on the Facebook page and find out how you can get more involved. Full training is given so don't be shy. **RD**



G&D DENT Advert PDF

WESTMORLAND CAMRA LOCAL BEER FESTIVALS MARCH-JULY 2016

March I	I-I3th	Kendal Brewery Arts, Kendal, VAT's Bar
	17-19th	Seascale West Cumbria B/F Windscale Club
	18-20th	Staveley Hawkshead Beer Hall, Spring B/Fest
	8-20th	Haverthwaite, Anglers Arms B/F
April	8-9th	Kendal Alexander's Beer & Music Fest,
		Castle Green Hotel
	7/9th	CAMRA Isle of Man Beer & Cider Festival, Villa
		Marina Douglas
	15/17th	Beer Festival at the Chequers Hotel,
		Dalton-in-Furness .
May	13/14th	CAMRA Clitheroe Beer Festival, Catholic Club.
	27/29th	OSB Beer & Music Festival, Crag Road, Warton.
June	2/4th	CAMRA Skipton Beer Festival, Ermysted's
		Grammar School, Skipton.
	9/12th	Boot Beer Festival, held in the pubs of Boot.
	24/26th	Dentdale Music and Beer Festival, held around Dent.
July	21/23rd	Staveley Hawkshead Beer Hall Summer Beer Festival,
	21-24th	Boot Woolpack Inn Sausage & Cider Fest
	29-31st	Kirkby Lonsdale KL Rugby Club
		Beer & Music Fest

See our website for later Beer Festivals this year.

KENDAL PRINTER'S ADV PDF

Brewery Updates

Updates have been received from Brewery Liaison Officers for the

following Breweries

Appleby Brewery

The brewery moved from the Industrial Estate outlet in Appleby to a small Eden village called Morland on March 1st 2016. A small shop will also be part of the brewery in what used to be stables. It is intended to be a visitor attraction, where brewery tours will be available and also brewing courses.

Fred has launched a Stout, Middle-Aged Spread, which at 5.2% is guaranteed to put hairs on your chest. Horse Fair at 3.6% will now be brewed all year round. Originally, the plan was to have Horse Fair in the summer and Middle-Aged Spread in the winter, but the good response in sales reaction to Middle-Aged Spread and the year round popularity of Golden Ales has persuaded Fred to brew these two, plus Senior Moment Bitter and Midlife Crisis IPA all year round. *Richard Owen, BLO*

Bowness Bay Brewery

Bowness Bay Brewing continue to introduce new beers to its range with the launch in January of Raven Red, Tern IPA and Swan Bistre.

Raven Red is a 4.6% ABV red ale made with Pale, Amber and Crystal malts and American hops,



characteristics are biscuity dryness from the malts and hints of grapefruit from the hops. Raven Red is on the bar at The Factory Tap and is going down well with locals and visitors alike.

Tern IPA is now brewed at 5% ABV after an experimental brew in the 4% range and is much better for it. Based on an 80 year old recipe from the old Whitwell Mark



and brewer of Bowness Bay with a range of their beers at The Factory Tap. Brewery, Kendal this IPA balances caramel sweetness with dry hoppiness and a smooth finish.

Swan Bistre came about by mixing Swan Blonde and Swan Black, firstly in the glass and then in the barrel for exclusive consumption at The Factory Tap. Such was the success of this mix head brewer and partner Richard Husbands has brewed Swan Bistre in its own right at 4.3%. It

(Continued on page 37)

(Continued from page 36)

combines the classic hop flavours of Swan Blonde with the chocolate sweetness of Swan Black.

Bowness Bay have just ventured into the bottling market, first off the bottling line was their flagship ale, Swan Blonde, closely followed by the

increasing popular Ziska Pilsner, also available in keg and always on at The Factory Tap at 4% and 5% ABV.

As Lakes and Ale goes to press Swan Black is on its way to the bottlers with Swift Best to 'Swiftly' follow.

All this beer needs producing and continuing their policy of on -going investment Bowness Bay have just installed $2 \times 6,000$ litre fermentors. Richard Husbands said 'Such has been the demand for our beers even in the perceived quieter period of the year we needed to gear up production for the busier Spring and Summer months'. John Stafford BLO

BRACK'N'BREW Brewery.

Since the launch of the microbrewery in July/August 2015 located in a barn to the rear of the Brackenrigg Inn, Ullswater the focus has been on consolidating the two core beers. Pitter 4.1% is a proper dark amore matry been belanced with

Bitter 4.1% is a proper dark amber malty beer balanced with hops to give a dry not sweet aftertaste.



Blonde 3.8% is a dry malt pale ale with a true hop finish, not all citrus, grapefruit, lychees etc etc finish favoured by many brewers nowadays.

Brewery currently supplying the sister pubs and discerning local outlets. The new chef is incorporating the beer in several dishes on the new menu, a 'win win' situation.

Steve Charlton BLO

Chadwick's Brewery

No Report Received

Dent Brewery

There are no changes at Dent brewery since the last report. However T'owd Tup was a finalist at the Manchester Winter Ales Festival recently and Golden Fleece is in the last 4 of judging nationally for Majestic Wines beer competition.

Marilyn Molloy BLO

Eden Brewery

Eden report a healthy Christmas in overall sales and also into the new year with the Cherry Bomb and Cumberland Black bottle range completely selling out. A complete 2016 review of ales produced by the brewery, based just south of Penrith, now list their range as Eden Fuggle, Eden Best, Blonde Knight, Eden Gold and First Emperor which are available in cask and 500ml bottle. The First Emperor and Blonde Knight possess a higher ABV in bottle.

Cask only ales will be Atomic Blonde, Rocket, Dynamite, Depth Charge and Green Bullet, all around the 4.0% mark, except Depth Charge which is 5.1%. Sold in half-pint (Continued on page 38)

(Continued from page 37)

330ml bottles only will be Rocket, Dynamite, Antifreeze, Thunderbolt and Depth

charge. These range between 5.3% to 5.7%. The Psycho range will be brewed later this year also in half-pint 330ml bottles and named Hop Rocket, Revenge, Stealth Pilsner and Juniper Wit. These are



'rocket fuel' ranging between 6.7% and 9.3 % !

This range replaces the previous 'Withnail and I' set. Eden Beers are now selling well out in Japan !

To be launched in May this year, Sharp Edge Ale, approx 4.1%, in both cask and bottle, this will be the beer to promote the new film on Blencathra mountain by Terry Abraham, who produced the fascinating TV documentary film, Life of a Mountain. *Richard Owen, BLO*

Hawkshead Brewery

For the third year running the brewery had a bar at the Manchester Beer & Cider Festival, they were one of 12 innovative northern breweries to be invited. Aided by CAMRA volunteers the bar served 9 Hawkshead beers including the breweries first collaboration brew of 2016 – Manuka - a 5% Belgian style pale brewed at Blackjack with Quantum Brew Co especially for the festival.

The latest beers to roll off Hawkshead's bottling line include two of last year's most popular limited edition releases; Chuckleberry Sour 3.5% (a kettle-soured Berliner Weisse aged with whole fresh chuckleberries) and Tonka 8.5% (an imperial porter

aged with tonka beans & cacao nibs) both bottled unfiltered. Also to be released this spring is a brand new beer – Northern Imperial Stout, Hawkshead's strongest beer to date at 9.5%, described as "a beer to be savoured & sipped".

Three of Hawkshead's beers were finalists in CAMRA's North West Champion Winter Beer of Britain competition, Brodie's Prime, Dry Stone Stout and Brodie's Prime Export.

The brewery's latest one-off brew is Vienna, a cask-conditioned amber style lager at 5% commissioned by JD Wetherspoon for their national spring beer festival.



Manchester Beer & Cider Festival

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Preparations have begun for The Beer Hall's annual Spring beer festival which this year takes place from 18th-20th March. There'll be more than 50 beers served across three bars. $D \ a \ v \ i \ d$ *Currington BLO*

Kendal Brewing Co

The Brewery is still working to full capacity. David Currington BLO



Kirkby Lonsdale Brewery

As yet no start has been made on the new brewery. They are waiting for the paperwork to be completed before they commence.

Due to popular demand their Imperial Dragon IPA @ 8.2% is to be brewed more often and has now been put in the 7-11 months category in the brewery information system.

It is described as a "dry hopped dangerously drinkable IPA" so for those who like a stronger beer it is one to watch out for. Colin Ashton BLO

Tirril Brewery

Brewery contacted by email and telephone on several occasions. No response or calls returned. Richard Owen BLO

Watermill Brewing Co.

The Brewery was fortunately not affected by the recent floods which have closed the Pub. One welcome piece of news is that Shih Tzu Faced has reached the finals of the Winter Ales Beer Festival

Wild Boar Brewery

The current situation is the Brewery are persevering with the usual Mad Pig, Blonde Boar and Hog's 54 on draft. They are becoming a bit established and irreplaceable. The Brewery will, however, be celebrating the 100th brew in the next few weeks which is nice. They say there will be more stuff to be explored in the summer.

Winster Valley Brewery

Juan Kinley BLO

The brewery continues to produce its core beers. However this winter they did brew a winter ale going by that name. It was a dark and spicy porter ale with a mixture of American hops and had an ABV of 4.2%. I understand it sold very well and there may still be some available. *Colin Ashton BLO.*

Stop Press

We understand that the long closed Union Tavern in Kendal is to reopen on Friday 4th March 2016. This is now a free of tie house and is to be run by Dave Winsor, an ex-Licensee of the Jolly Anglers in Burneside.

The beer has been delivered and we also understand this will commence with Bowness Swan Blonde, Swift Bitter and also Loweswater Gold.



New Kings Arms PDF

(Continued from page 17)

Pictish Brewery's Talisman IPA. Judging took place on the Wednesday for the champion beers of the North West and Watermill Shih Tzu won gold in the old ales and strong milds category and Coniston No9 won bronze in the barley wines and strong old ales category.

Overall I preferred the Velodrome as a venue because it was somewhere different but obviously being in the heart of the city Manchester Central has the advantages of being on one level and able to attract more drinkers which can only go towards the objective of getting more people to drink real ale. Finally, in its favour, there was no music.

Colin Ashton. (Westmorland Branch member)

A Matter of Opinion!

I was pleased Road Safety Campaigners were defeated in their recent suggestion of lowering the drink-drive limit in England, Wales and Northern Ireland from 80mg of alcohol per 100ml of blood to 50mg, which is the current Scottish law. Don't get me wrong, drink-driving is dangerous and those convicted of it are severely punished. But I ask what evidence is there of death and injury caused by lawful drivers over the 50mg limit ?

Transport Minister Andrew Jones recently said "we have some of the safest roads in the world". These road safety campaigners would criminalise any male driver who has had a pint of beer and any woman who has consumed half a pint. They were, in essence, attempting to close every pub in the British Isles.

To my mind, this was another attempt by do-gooding zealots who wish to ban alcohol altogether and to create an entirely anti-social nation creating a total close-down on all public houses. It was more evidence of the narrow-minded busy-bodies in towns and cities who have no understanding of the realities of life in rural communities, where driving five miles to a pub for one pint of beer is an enjoyable and harmless exercise.

If these people had evidence that one-pint drivers are killing people all over England then I would alter my opinion. But they don't.

One of the few pleasures I enjoy is being able to drive to a country pub in our area, enjoy just one pint of ale, having not drunk any alcohol the day before, eat a meal perhaps and drive home again. If that was taken away from us in this country, which I know full well is the law in countries like Sweden, then we may as well pack up everything. I am a supporter of road safety, but that recent proposal was too far. It will be interesting to see in a years' time, how country pubs in Scotland are trading given the new 50mg law settling in there.

Richard Owen Westmorland CAMRA Branch Member 02224

Alexander's See pdf *OK

It seems that these days it is impossible to turn on the radio, TV or open a newspaper without seeing something about the UK and its relationship with the EU. So it is appropriate at this point to write something about how the UK levies duty on cider, and the latest proposals coming out of Europe about how we levy duty on our own ciders and perries. But first, an explanation on the current situation seems appropriate.

Unlike beer, which has a sliding scale of duty, cider rates are based solely on strength, regardless of how much is produced. This means that Bulmer's pay the same duty rate as producers who make relatively small amounts. But there is one exception to this. The very small producers, who make less than 70 hectolitres a year (around 1500 gallons) are exempt from duty.

The EU, which does not seem to like exceptions to any rule, has told the UK Government that they must levy duty on all cider producers, regardless of their size. This could have a devastating effect on the UK cider industry.

There are now more cider producers in the UK than there have been for many, many years. New cider makers are cropping up almost on a weekly basis. Many of these are part-time, making cider as part of their main business, and many are hobby producers who have decided to expand and perhaps sell to their local pubs and beer festivals. The industry is currently buoyant and the range of both ciders and perries gives the consumer a wide choice of drinks.

But what will happen if they have to start paying duty on top of the exorbitant costs of their production? Unfortunately, the majority of them will disappear. To make it financially viable, they will have to increase their production by three or four times their current output. For many, this

THE EU AND CIDER DUTY

is just not possible. The very small producers do not have either the space or time to be able to do this. This level of production is a hobby or an add on to an existing business - something they can make a bit of money at by selling their product at local festivals or farmers markets. They are entirely reliant on how many apples are grown each year, and if they increased production where would all of the extra apples come from? On top of this, the real cider market is only a small percentage of the UK's total output, so where would they sell their extra product? If they have to start paying duty, possibly up to several hundred would have to stop production.

At the moment there is a consultation into how duty is levied on alcohol products by the EU, and both the National Association of Cider Makers and CAMRA have been lobbying to keep the status quo. In fact CAMRA's on-line petition about this collected over 20,000 names, and CAMRA has also been over to Europe to meet with the EU officials and MEPs to discuss the issue. It would also seem that the UK government is in favour of keeping things as they are, but I would assume that in the current economic climate, it is way down the list of Mr Cameron's priorities.





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