

**EDITION 62**

**FREE**

# **LAKES & ALE**

**MAGAZINE OF THE  
WESTMORLAND BRANCH OF  
CAMRA**



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**Christmas 2015**

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## EDITORIAL

Season's greetings to all our readers, as yet another Xmas rolls round. After an unseasonably warm spell, no doubt it will soon be time to wrap up warm; get the thermals out and start the unenviable rush to get all ready for Xmas. Maybe I'm just a grumpy old codger, (no never, not you do I hear you shout!), but the best thing to look forward to, apart from the younger members of our families getting all excited, is the lots of great winter ales that are brewing and conditioning away at this very moment.

This edition is a full 44 pages yet again and many thanks for the several articles submitted by members. Not many CAMRA magazines will include articles from California, Denver, Tromso and Hartlepool!

Already Chelsea Chris is compiling next year's Beer Festival List and we have started to plan next year's Westmorland Beer & Cider Festival. Time and tide wait for no man.

We now have some 15, yes 15, Westmorland breweries and one new Tap has just opened with another well on the way; perhaps more to come!. Things certainly seem to be very healthy in the real ale world in Westmorland but it is not achieved without lots of hard graft and business acumen. We wish them all the very best for 2016 and of course you also dear readers. BUT - do drink responsibly this festive season. ED

**Closing date for contributions to the next Issue is 20th February 2016**

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## From the Chair...Marilyn Molloy

I'm writing my report in the season of mellow fruitfulness, but mindful that readers may well be reading this during the winter months to come. Right now we are experiencing a mild autumn but who knows what the months ahead hold for us. Where am I going with this? Well dear readers, I will tell you. Westmorland Branch covers a very large geographic area within the old Westmorland boundaries and CAMRA Westmorland takes very seriously the need to visit, survey and report back on all our real ale outlets. In the best of weathers, this can be a joy, but it is still quite an undertaking. We have so many excellent hostleries to support and monitor. However, during the winter months, it is sometimes difficult to reach the more remote outliers. We rely heavily on feedback from members in these areas, and also from beer enthusiasts generally. So, if you fall into the latter category, please make good use of the contact details towards the end of this magazine and keep us informed of news we may have missed. We love to hear from anyone who can help us do justice to our wonderful Westmorland pubs.

The 22nd Westmorland Beer Festival has now been and gone,

and it has again provided us with good contacts with members and beer enthusiasts from across the country and beyond. We like to build on what we have experienced each year and hopefully use new ideas alongside tried and tested ones. Again, constructive feedback is always welcomed.

We have recently voted in a new Regional Director, Angela Aspin, from the Isle of Man branch. She has quickly taken on board all the new and varied tasks with this demanding role. We rely on good feedback from Region and National level to run our own branch, and she is proving excellent at keeping us all informed.

For members reading this, we will be holding our annual Christmas get-together at the Watermill this year on 11th December, and free transport will be available from certain points. Please contact Tony Jackson if you want to come along. Buffet Meal at £10 should be a real seasonal treat. Book early for this one.

Finally, enjoy the winter season and festivities with a great variety of good traditional ale and ciders.

Marilyn Molloy

Westmorland Branch Chairman

**Tweedies PDF**

**Use again**

## CIDER & PERRY REPORT

### Matt Bailes



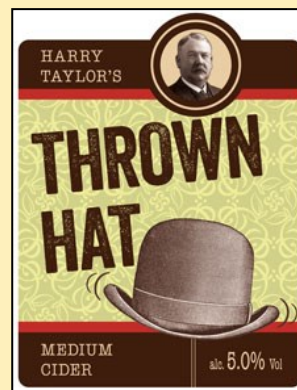
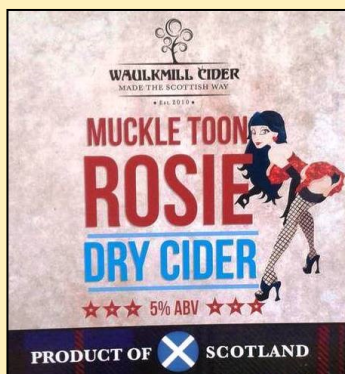
As this is my first Lakes and Ales report I would like to introduce myself; the name's Matt and I am here to provide news on all things apple and pear related in the Westmorland area and beyond. Having spent a few years living in the West Country I had the pleasure of meeting quite a few of the country's finest Cider and Perry producers and often had the arduous task of visiting many of the farms, orchards and back street garages which are home to these purveyors of 'Appley' greatness.

After a move back up north I continued the search, discovering ciders from all four corners of the UK and it does help that the wife does like a tippie occasionally too. I will carry on the search to see what the pubs, bars and clubs in the area are up to. This is where you, the noble reader of Lakes and Ale, come in. From my outpost here in Dufton I find it difficult to get round the branch as often as I would like so if you are out and about and spot someone or something great in the world of "Real cider and perry" then drop me a line and I will investigate and report back here (contact details (017683) 51 508 or mattbailes125@gmail.com).

Which brings me to my first investigation which involved a pleasant night out to the Solway branch beer festival in Carlisle, 13 Ciders and Perries made up the list from all corners of the UK sourced by renowned cider producer Chris Harrison from Waulkmill Cider in Langholm. Amongst the usual suspects like Janet's Jungle Juice, Rich's and Wilkins the four that stood out were CJ's Wench Maid a 5.5% a medium cider with a nice crisp dry finish from Monmouthshire, Haygrove's Once upon a Tree, Harry Taylor's Thrown Hat 5.0% a medium cider packed with flavour from Herefordshire, and Moons Dry 6.0% a super dry classic from Somerset and also my Cider of the Festival Waulkmill's Muckle

Toon Rosie 5.0% a delicious moorish medium cider from Dumfriesshire and the reason I missed my last train home!!

That's your lot for this edition cheers **Matt**  
**BRANCH CIDER & PERRY ORGANISER**



# Strickland

Geoff & Christine  
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Major news during our recent US visit was that Lagunitas brewery, based a bit north of San Francisco in Petaluma but also brewing in Chicago, has entered into a joint venture with Heineken. Lagunitas, formed in 1993, is one of the fastest growing and successful craft brewers in the US, particularly impressive in the Bay area with the long established local Anchor brewery. The deal, in which the outfit will remain independent and still under the control of founder Tony Magee, gives Lagunitas global opportunities. For Amsterdam based Heineken it gives a strong foothold in the craft brewing category, something that is proving popular almost everywhere.

This mirrors the arrangement between our local Cumberland Brewery and Kentucky based Alltech and follows the arrangement promoting Cornish Sharp's Doombur nationwide by Molson Coors and others such as SABMiller and craft brewer Meantime.

I think this is likely to become a trend, national brewers seeing a decline in their products and a growth in craft beers are thinking "if you can't beat them, join them". Rather than start up themselves, how much easier is it to pick up someone established?

## Drive through bars whatever next!

*Roger Davies*

This has the appearance of a good idea, but is it? CAMRA's challenge is to ensure that these joint ventures don't turn into absorption, and the closing down of an irritating competitor. We've seen it all before, CAMRA has to be aware and be ready to act. The Campaign must not lose its focus and get bogged down in minor squabbles and endless navel gazing. Somewhere we've missed in San Francisco in the past and were determined to rectify on this visit is the Beach Chalet restaurant. It is situated at the end of the Golden Gate Park right on the Pacific coast beach offering great food and stunning sunsets. If that were not enough, it has its own brewery. A spirited ride on a 5 Fulton



*Pacific Sunset*

trolleybus for around 45 minutes

*(Continued on page 11)*



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*(Continued from page 9)*

brings you within a block of this wonderful, historic emporium and a chance to enjoy a sampler of their excellent ales overlooking the ocean at sunset, it doesn't get much better than that. And the frequent trolleybuses mean no worries about driving.

We took a trip using wonderful South West airlines to the US beer capital of Denver, home to the Great American Beer Festival. We missed the local Denver Beer Festival by a week but it was still big news. Held in the huge convention centre just off the main 16th street mall in Downtown, commentators reported improvements over previous years. These centred on three things, more space, a greater variety of good food and "beer nerds" readily on hand to advise on which beers may suit which tastes. Maybe things we can note in the UK.

After a drive over the 12,000 foot high Independence Pass we stopped at the ski resort of Aspen, just before the start of the season. Odd

for Brits to drive that high up given there is nothing above 4,000 feet here and that is the top of a mountain. It has a very marked effect not only on you but on your car as well when both get very sluggish. The excitement of it all called for a beer and a bottle of Great Divide of Denver's Titan IPA did the trick in the White House diner. It's a fairly typical US 7.1 ABV and has won awards in Europe and Australia. The local Aspen brewery shared the same building which I wish I'd spotted, just shows a bit of a look around



Right: Refurbished Denver Union station with the old ticket office converted into a bar. Top: An outside counter is fitted with handpumps.

*(Continued on page 13)*

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**New Rifleman's pdf to come from  
Neil**

*(Continued from page 11)*

pays dividends. The divide referred to is the Continental divide, crossed on the Independence Pass and marks where rivers flow into the Pacific, the others into the Atlantic, one way or another. Next day, we alighted upon Grand Junction, Colorado. It is named for the junction of the Colorado and Gunnison rivers and is recognised as the start of the regeneration of US High (Main) streets as far back as 1962. There is much we can learn from the Americans on this issue, something very relevant to Cumbria. As we hadn't particularly intended to be there, we headed for the area of chain hotels and booked into a Marriott. Imagine my delight when the clerk advised that at 5 pm they had a free tasting of local beers and wines. What a splendid idea, Cumbrian hotels please copy. We duly turned up and

met the local Rockslide brewery's products. As the brewery was only a block away, we ambled along for an excellent dinner in the lovely restaurant attached. Just shows what you can find. It is also of note that every US state boasts fabulous local wines but they lag well behind local beers in positive and keen promotion.

Once again, the US proved it is, without doubt, the world capital of beer.

R o g e r  
Davies



Rockslide  
Brewery, Main  
St, Grand  
Junction CO.



### DRIP TRAY LATEST

The Masons Arms and the Union Tavern in Kendal are both still under renovation, though Jeff at the Union hopes to be open by Xmas. The Belah Bridge Hotel on the A66 has fairly recently been taken over and is now closed until 17th November. More on this pub next issue. The Bridge in Kendal is now selling Real Ale. Can any local member please let me have some feedback? DC



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E&Child pdf new from Neil



As we head towards 2016 I am pleased to report on our successful 22<sup>nd</sup> Beer & Cider Festival recently held at Kendal Town Hall.

This year we saw another increase in sponsors supporting the event, 54 in total, of which over a quarter provided valuable in-kind support. It is pleasing that we have a healthy mix of trade and non-trade supporters and this was reflected in a well-attended session devoted to sponsors, regular advertisers to this magazine, 2016 Good Beer Guide entries, local breweries and licensees.

I wish to thank two sponsors that we could not acknowledge at the event due to timing – Furness Building Society and Cumberland Building Society.

## The 22<sup>nd</sup> Westmorland Beer & Cider Festival Review

by Chris Holland

Our 55 ales and 14 Cider and Perries were on good form, and for the first time ever Ivor our bar manager, succeeded in having all the beers on at the same time during one session. The food, which we have been praised so much for in recent year's surveys, was in fine fettle and although this is not a highly profitable area, it is



(Continued on page 19)

Alexander's See pdf \*OK

*(Continued from page 17)*

well appreciated and valued by many of our customers as a good and important compliment to the drinks.

Two beer judging competitions were held 'Best of the WESTmorland Breweries' with Bowness Bay Brewing Company winning with Swan Black, and a Champion Beer of Britain regional judging of the best Milds of the North West with Nutty Slack from Prospect Brewery as winner.

In terms of attendance, we saw our first day - Wednesday being much busier than normal, with the following Thursday to Saturday being a little quieter; we were up against a very fine week in terms of the weather and World Cup Rugby. One notable and encouraging sign was that we saw far more females joining us than in previous years, in fact they way outnumbered the male species on the last night!

We are now planning forward to 2016 and the 23<sup>rd</sup> Festival and are exploring dates for early November.

Looking to the future, with four, maybe soon to be five breweries in the town, the reopening of the Union Tavern and Mason's Arms, plus the Factory Tap as a new venue, the time must be right for two annual major beer related



*Richard Husbands, Head Brewer at Bowness Bay Brewery receives the 'Best of the West shield' for Swan Black*

festivals in Kendal. One being our regular Autumnal Westmorland CAMRA Fest, and a new Springtime Festival with local pubs, breweries and hotels hosting and promoting a town wide event.

I would like to propose that Westmorland CAMRA, Kendal BID, Kendal Town Council, South Lakeland District Council and other supporters of the Kendal Food Festival give consideration to promoting Kendal as a drinks destination as I strongly believe our town has the capacity and appetite for this to happen.

Please drink responsibly; my mantra continues –“it is not about getting people drinking more; it is about getting **more people** appreciating and drinking real ales, ciders and perries.

*Chris Holland Festival Sponsorship Co-ordinator 2015*

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## A TALE OF TWO RATS

(with several hostelries in between)

Westmorland CAMRA Chair, and two dedicated Lunesdale branch chums undertook another of their rail ale adventures during the summer months. “Pat the Planner” once again set the itinerary and timetable for the trip, and strangely she never seems to get any objections from her team. Said “team” consists of a varying group of CAMRA members from around South Lakes, but core stalwarts, Marilyn & Chris were raring to go with this one. It involved a 2-day journey by train across to the North East, up the coast to Durham, and back again via Carlisle. This enabled us to visit some (new to us) iconic ale outlets and refresh our memories of gems we have known in the past.

Chris and Marilyn, as trained CAMRA tasters wasted no time filling in cards for outstanding beers on the way. However, these tended to be concentrated on breweries from the North West in order to help our panel get good beers eligible for the Champion Beer of Britain (CBOB) competition. Pat the Planner also doubled as Pat the Photographer and, as usual, selflessly gave up some valuable drinking time to faithfully record the highlights. Funny though, it never seemed to make her slip behind on the rounds!

So, back to the journey and its important stopping-off points: The first ‘Rat’ was the incredible Rat Race bar on Hartlepool station. For anyone who hasn’t yet become

acquainted with this miniature marvel, it is definitely somewhere to add to your bucket list. This small but perfect station bar is run by Pete Morgan, a CAMRA member and perfectionist in all



Current beer list at Rat Race

(Continued on page 23)

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**Steve and Angie look forward to seeing you**

*(Continued from page 21)*

aspects of real ale keeping and promotion. It is a mecca for those who want to be treated to an amazingly varied beer and cider menu with guaranteed quality of delivery (see the photo of current menu and clips from those gone before). Since opening in 2009 they had sold 1083 beers from 338 different breweries with only 411 duplicates out of that number of products! The four available that day were: Acton, Triple Pale Ale (3.6%); Walls, Tap & Go (4.5%); Double Top, Citra Tip (5.2%); and Raw, Dark Peak (4.5%). Ciders available: Gwatkins, Fox Whelp (7.5%) and Nempnett, Piglets Choice Perry (6.5%). This was a recent regional Cider Pub of the Year. Apart from a little break to look at a tall ship and restored WWII vessel in the harbour, the Rat Race managed to engage us well until it was time for our next train on to Durham.

On arrival, our first surprise was to find a mini beer festival advertised by a local brewery as we walked up from the station. We followed the signs to a little out-of-the-way brewery tap which looked rather like Dylan Thomas's house on stilts in Laugharne. It was Hill Island Brewery and had six of their beers on tap for the event. Naturally between the three of us



we managed to sample a little of all of them, but were rather underwhelmed. We doubted whether a full mash was produced for each of these beers, which all seemed to have a residual sweetness. However, it was a nice little diversion at the beginning of our overnight stay in Durham.

We were booked in to a pub named The Shoes, which had apparently once been the Three Horseshoes. However, time had made the shortened name permanent. It sold local beers on hand pumps, but we never noticed until we were leaving (the place had been full when we checked in). This was an oversight we are rarely guilty of! Durham being the popular university city it is, we found many of the hostelrys rather too crowded to do more than pop our heads around the door, but we can report that there is a great selection of real ale pubs worth visiting in the city centre.

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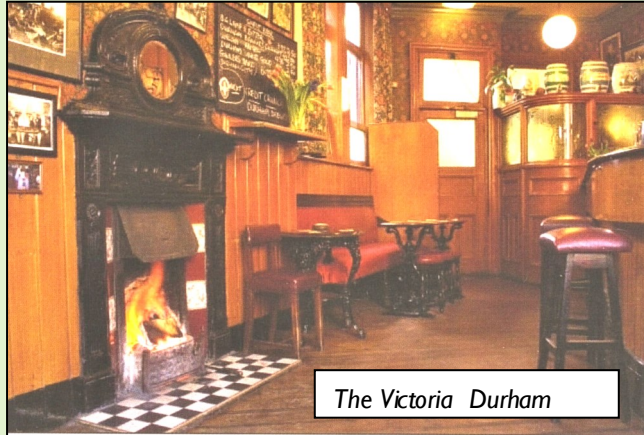
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Brewery OK



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The Victoria was our favoured resting place - Grade 2 Listed with very Victorian interior - selling excellent Kelham Island, Easy Rider (4.5%) and Revolution, EP Pale (3.5%) in very good condition. I didn't note my colleagues'



The Victoria Durham

choices here but they were both delighted with their own beers on the night.

Sunday started with another train journey this time travelling westward towards Carlisle. However, we were heading initially for Hexham to visit our second 'Rat' that had long enticed us, but somehow always eluded us. This pub is simply called The Rat Inn and requires a short uphill walk from Hexham station to the

hamlet of Anick a mile outside town. The walk is definitely worth it. Dating back to 1750s, the inn is full of character: old beams, flag-stoned floors, sympathetic



The Bar at the Rat Inn



The Rat Inn

decoration incorporating modern and traditional and a huge range with log fire. The lunchtime food menu was not

*(Continued on page 27)*

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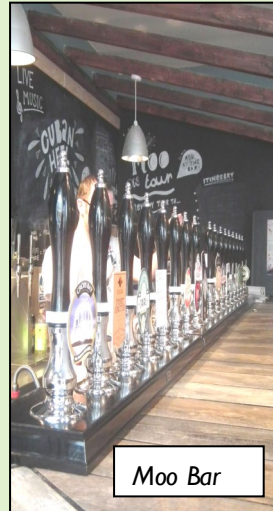
extensive, but included more interesting options than found with standard pub grub. Outside the traditional English garden was a delight on a warm June day, and very popular with families. There were six hand pulls selling beers predominantly from North Eastern breweries. These included Jarrow; Tyne Bank; Hadrian Border; Sonnets 43 Brewhouse and Acton Ales. One outstanding beer (for me) to note was Sonnet 43, Lean a Bit Closer (3.5%). For me, what was remarkable was the powerful well balanced flavour from a beer of such low gravity. If anyone has the opportunity to sample this, I would highly recommend it. Also on sale was Gwynty Draig Farmhouse Scrumpy. This Rat serves a really good selection of beer styles in excellent condition.

Before leaving Hexham we were



The Tannery

able to “fit in” The Tannery (originally The Skinner’s Arms) in the town centre. It is a large pub with six hand pulls and again one with a well-balance d range of beer



Moo Bar

styles. On this occasion beers were from Ilkley; Mojo; Fell; Out There and Brewsmith. One to note, that we all appreciated was Out There's Next Stop Mars 2014 (8.3%) yes that strong! Yet wow was it good. Naturally we kept it to last in case we wanted a sleep on the train!

Carlisle train changes allowed us time to visit The Moo Bar (naturally we couldn’t miss this out). As ever, the range (17 hand pulls) was incredible. At many times of day this popular bar can be very full and it can be difficult to get served quickly. However, Sunday teatime was just perfect and we luxuriated in a leisurely drink before heading home. Of note on this occasion: Fyne Ales, Jarl (3.8%); Tiny Rebel IPA (5.5%); Wilma Brewery, Galaxia (3.9%).

*(Continued on page 28)*

*(Continued from page 27)*

So, to sum up, if you like trains, and you like overnighiting real ale journeys, this is one for you. There is much scope for varying the options on this trip and I would recommend others seek these out. However for me, I would say unequivocally, the rodents came up trumps.

Marilyn Molloy

Westmorland Branch Chair

**Don't forget....**



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## Mack's Brewery & Brewery Tap (Ølhallen) Tromsø Norway.

Don Morris

Pam forced me to go on our first cruise a couple of years ago. This was a tour of all the Baltic Capitals along with Tallinn and St. Petersburg. It turned out to be very interesting with lots of history surrounding us. However, my heart sank when I learnt there was a second cruise last year. This time it was going up the western side of Norway to the most northerly point in Europe.

It was visually exciting but culturally boring until we arrived at Tromsø well inside the Arctic Circle. Imagine my pleasure when I discovered the world's most northerly brewery was located there and went by the prosaic name of Macks.

We were only in the town for a day but the visit there was certainly the highlight of the cruise. For the sake of geographical correctness I should add that in 2013 Mack

moved their major brewery a few miles south and consequently the accolade of the northernmost brewery moved across to Greenland. There was also some disappointment when we found there were no brewery tours, this was because our visit had coincided with the annual Chess Olympiad which happens in August. During this chess fest part of the brewery is used for the tournament and hence the no tour rule; Kasparov was in town but we didn't bump into him.

No tour then, but the brewery tap with the Irish (?) name Ølhallen was an eye-opener to me. There



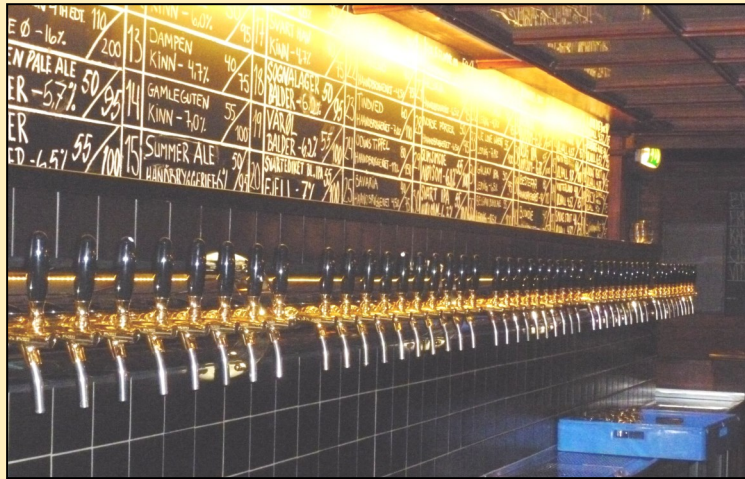
*(Continued on page 31)*

**Keswick Brewery  
PDF**

**Station Hotel PDF**

(Continued from page 29)

is a daily printed manifest of the available beers, and on the 4th August last year there were sixty four beers on the list. Of these about twenty were



from the home brewery. Now, in Norway the price per pint varies between ten and fifteen pounds and I decided not to go through the field. Pam rationed me to three for financial and other reasons, (we had to find our way back to the boat, and as we know 'time and tide wait for no man'). My meagre selection was (with official tasting notes):-

*Mack, Winter Warmer, 9%*

A spiced porter which will warm you up on cold winter days. Brewed with seven types of malt

and hops from England and USA. Have spices of star anise, green cardamon, cloves and cinnamon bark.

*Mack, Vinterland, 4.7%,]*

An extremely hoppy IPA with over 100 IBU (what is an IBU?), and a dryness to highlight this.

*Haandbryggeriet, Odin's Tipple, 11%*

This Imperial Stout is an almost black beer from lots and lots of chocolate malt. It's the malt that contributes to the flavour. Fermented with wild yeast which makes it very drinkable.

I can't deny I enjoyed the experience but am at a loss how they manage to store and keep drinkable such a great selection of beers. Probably the tour would have enlightened



(Continued on page 33)

Scott  
Turner  
pdf



*(Continued from page 31)*

me. Perhaps one of our resident experts will explain in a future copy of this magazine. A couple of the photos might help. The pub did not, on the day we visited, seem overly tourist infested. The place itself was 'average' in décor but the enormous polar bear standing guard was not to be missed!

Don Morris.



## **Jazz at Burgundy's Lowther Street, Kendal**

**Every Thursday - 8.30pm till 11.00pm**

**Free entry. Just pay for the great selection of beers!**

- 10th Dec Quincy St Quintet**
- 17th Dec Boogie Bill's Billionaires**
- 24th Dec Xmas Eve No Jazz**
- 31st Dec New years eve No Jazz**
- 7th Jan Harold Salisbury Quartet**
- 14th Jan Quincy St Quintet**
- 21st Jan Freddie Garner Quartet**
- 28th Jan Paul Palmer**
- 4th Feb mbq**
- 11th Feb Quincy St Quintet**
- 18th Feb Jazz Police**
- 25th Feb Trefor Owen Quartet/Spirit of Shearing**
- 3rd Mar John Woodhouse Quartet**
- 10th Mar Quincy Street Quintet**

## Pub of the Season Autumn 2015 Wheatsheaf Brigsteer



It was with great pleasure that the Westmorland Branch elected, as their Pub of the Season Autumn 2015, the Wheatsheaf at Brigsteer.

This village pub had what one might describe as a somewhat chequered history over recent years. The premises were purchased and completely renovated to a high standard by Individual Inns. A small pub chain based out of Skipton, with a portfolio of some seven Inns in all, they were as the name suggests, all very different. There are two in the South Lakes, one just on the border of our area, The Masons Arms at Strawberry Bank, and for these past two years, the Wheatsheaf. What a transformation has been wrought to the dining and drinking experience!

Under Manager Nicki and Assistant

Manager Charles they now keep four hand pumps fully occupied, plus one changing guest ale. All, it goes without saying, are in excellent condition.

The three regulars are:

Swan Blonde  
Wainwright's  
Hawkshead Bitter

Also they dispense cider in the shape of Kingston Press.

They have already achieved GBG guide status - another accolade in so short a time. The food on their menu is delicious and is served through the pub in the various bars, nooks, crannies and outdoors. Well done to all concerned; a worthy winner. We will doubtless be back! **DC**

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

# Full Page Wild Boar

Ronnie half page

**The Mason's Arms, Long Marton**, 3 miles north of Appleby has been leased to a couple from Wigan. Plans are afoot by new year to have 2 cask ales on hand-pump after the past 14 years with just one.

**The White Horse, Kings Meaburn**

has a Pie & Pint night every Friday evening. For just £8-95, a pint of your choice from 3 hand-pump ales, is served with a large home-made pie and all the usual trimmings. It is advisable to book as it is a small pub. **RO**

**Drip Tray 2**

## **WESTMORLAND CAMRA** **EVENTS DIARY**

\*Bus leaves Kendal Bus Station at 7.15pm

- 11/12/2015 Christmas Social, Watermill Inn \*
- 11/1/2016 Branch Meeting Badger Bar Rydal 8pm \*
- 8/2/2016 GBG Selection Mtg Factory Tap, Aynam Road Kendal 8pm
- 14/3/2015 Social - Chadwick's, Bowness Bay & Brewshine Breweries 8pm
- 11/4/2015 Branch Meeting Stag, Dufton 8pm \*

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

# **G&D DENT Advert PDF**

## Brewery Updates

Updates have been received from Brewery Liaison Officer for the following Breweries

### Appleby Brewery

Overall, Fred Mills reports it has been a good start in their first 8 months of brewing in 2015. Their new stout, Middle-Aged Spread (5.2%) is now being brewed ready for Winter sales. The Brewery now have Senior Moment, Midlife Crisis and Middle-Aged Spread in bottles as well as casks.

By January 2016, this small brewery is moving premises, having outgrown the small industrial outlet in Appleby already. A converted stable within a Grade II listed building in the countryside village of Morland in the Eden Valley is where the brewing aroma will be and there are plans for a small brewery shop, together with brewery tours and 'learning to brew' courses later in 2016. Exciting times ahead for Appleby Brewery.

*Richard Owen, BLO*

### Bowness Bay Brewery

Bowness Bay Brewing have moved into the Pilsner market with Ziska Pilsner, their 5% ABV tipple.

Continuing the boat theme of naming beers 'Ziska' is named after a 17ft sailing boat that raced on Windermere about 100 years ago. The 17ft class is one of the oldest recognised sailing classes in the world.

The pilsner is available in bottles at the Factory Tap, Bowness Bay's new tap house located 100 yards from the brewery itself at 5 Aynam Road. The pilsner was also intended to go on the bar in keg, but due to an error at the kegging plant this will not happen with this first brew.

Richard Husbands, partner and head brewer, was delighted with their first foray into the lager market and it was such a shame the kegging process went wrong.

Bowness Bay will be brewing the Pilsner again, and it will hopefully be available at the Factory Tap as this magazine goes to print in 4% and 5% strengths.

Hopefully also available in bottle for the first time commercially will be Swan Blonde the 'flagship' beer for Bowness Bay.

It has long been the practice of brewers to mix different batches of their beers and Bowness Bay have just done so with 'Swan Bistre'.

Two thirds Swan Blonde and one third Swan Black mixed in an 18 gallon kilderkin this unique beer will only be available at the Factory Tap.



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October saw the relaunch of Swift Bitter from 4.5% to Swift Best 3.8%, such has been the success of this traditional bitter Bowness Bay have just brewed it in their 13 barrel kit, a domain previously only reserved for Swan Blonde.

**Factory Tap** The Factory Tap opened on Friday 16 October at 4pm, well it would have been 4pm but there were so many people outside they opened at 3.30.

Les Brown, well known locally as a keeper of fine ales, is running the Factory Tap for Bowness Bay Brewing.

The tap is serving five of Bowness Bay Brewing's beers including the award winning Swan Blonde and Swan Black, plus a guest ale.

The photograph on previous page shows the tap when it was a private house and, right, as it is now on 5 November when the tap opened for a special bonfire night BBQ.



*David Currington Acting BLO*

### **Chadwick's Brewery**

It has been a busy few months at Chadwick's Brewery. We have moved into a new industrial unit around the other side of the Castle Mills Industrial Estate. The brewery fits nicely into the new unit and the setup is more efficient, allowing us to get into the swing of producing brews promptly.

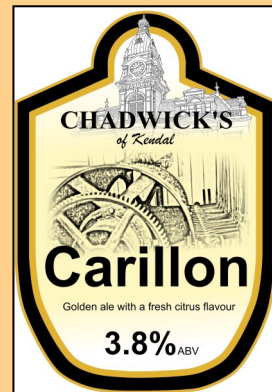
In September we had the privilege of creating the beer for the Westmorland Beer Festival. "Carillon" is a 3.8% pale ale with an easy-drinking citrus flavour and a spicy hint. It was very well received and disappeared quickly at the festival. It has also proved to be very popular with pubs since then. Recently, Tim has also refined the recipe of "Kapellan", switching to a different hop in order to give the beer a lovely citrus flavour which makes it dangerously easy to drink! This is not a regular brew and is proof that Tim is always eager to try new recipes.

The nights are drawing in, signalling the need for a comfort beer, so Tim took the opportunity to brew this year's seasonal beer called "Winter's Ale". This lovely, very dark brown ale has freshly been brewed and is now casked up, ready for the festive season. It is a 5.2% ABV warming ale with a subtle liquorice flavour and a nice sweet finish. A real treat!

In the New Year, Tim is looking forward to being involved in the branch meeting at the Badger Bar in Rydal on January 11th. We hope to see you there!

### **Dent Brewery**

Dent Brewery are producing a bottled lager-type beer at 5% using lager yeast and hops. It will be called 5X5. Station Porter is back in production for the winter



*(Continued on page 41)*



*(Continued from page 40)*

months. The new filtration system for their spring has been operational for some months now and is working well. Following the trend towards real ales in Japan, Dent are planning a promotional trip there in the hope of increasing their distribution internationally.

*Marilyn Molloy BLO*

### **Eden Brewery**

A new winter Stout has been brewed named Cumberland Black at 4.0%. Using French fuggles and English goldings, it will be on sale in limited supply to pubs who wish to order it. Eden Gold continues to be the brewery's best seller with Eden Best at second. Blonde Knight has been the best seller in bottles so far. In the bottled Psycho range, Cherry Bomb at 8.3% is out for the Christmas season and in 2016 there will be 3 new bottled limited edition beers on a wheat, fruit and black theme. Jason & his team are still brewing between 20-25 barrels a week.

Terry Abraham, the outdoor film-maker who produced the BBC documentary on the life of Scafell and it's people, called Life of a Mountain, has produced another, this time on Blencathra. The premier of the film is to be screened at Rheged, near Penrith in May 2016 and Eden Brewery have been commissioned to brew a beer in both cask and bottle of around 4.0%, which will be a blonde, light session beer, in connection with the film. Watch this space next year for more details and the announcement of it's name. Exciting times ahead, as always, at Eden.

*Richard Owen, BLO*

### **Hawkshead Brewery**

#### **New Beer: White IPA**

Fresh off the back of Tiny Rebel's champion beer of Britain win Hawkshead were happy to host Gareth Williams for a 'collab' brew. Matt and Gareth created White IPA, a spiced wheat beer meets an IPA. Head Brewer Matt told L&A that the mash up of the two styles means you get to enjoy the best of both beer styles.

#### **New One-off Bottled Beers**

**Beer No5** in the brewery's numbered oak aged series has been bottled and is on sale. It's a matured version of Brodie's Prime Export 8.5% aged for 9 months in red Burgundy casks.

Three versions of Oat Wine, the brewery's collaboration with Wild Beer Co. have been released. A cask aged, cider brandy barrel aged, and bourbon barrel aged, all 9% and all aged for 12 months before being bottled.



*(Continued on page 42)*

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### **Jingle Fells**

Hawkshead's festive beer, Jingle Fells, will for the second year be available in bottle as well as cask. It is a dark ruby, spicy, malty warming winter ale at an easy drinking strength of 4.5% ABV.

### **Award Wins for IPA and Cumbrian Five Hop**

Cumbrian Five Hop has won another award, this time Silver in the golden ale category of CAMRA North West region competition judged at Chorlton beer festival earlier this year.

IPA won a double award at the SIBA (Society of Independent Brewers) North West region beer competition in October, taking both gold in its category and bronze as an overall cask champion.

### **European Escapades**

Ben, who works in Sales, represented the brewery in Italy at a two day trade event run by the brewery's Italian importers. Hawkshead were just one of five UK brewers invited to showcase their beers to Italian pub, bar and bottle shop owners.

For the second year running Hawkshead were also invited to the Norwegian innovative craft beer festival What's Brewing where they exhibited 14 beers, including one-offs Chocolate & Tonka Bean Imperial Porter and Chuckleberry Sour.

### **CAMRA Regional Meeting**

The Beer Hall hosted the West Pennines regional meeting where members enjoyed a buffet lunch, tours of the brewery and had the opportunity to try the rare No 5 oak aged beer in cask.

*David Currington BLO*

### **Kendal Brewing Co**

Still brewing twice a week, they have also just finished brewing their Xmas Ale Dr. Manning's Winter Ale (ABV 5.7%)

*David Currington Acting BLO*

### **Kirkby Lonsdale Brewery**

Although no new beers have been produced recently the Brewery have just brewed, after a two year absence, their Imperial Dragon IPA. This is a freshly hopped IPA at 8.2% and is a lovely strong beer. They are also starting their Christmas beers.

They have now finished their rebranding and all bottles with the new labelling are now in 330ml size. All the pump clips are in the new style as well.

Following on from the Brewery's generous sponsorship of the glasses at our own Westmorland Beer Festival we held our "wash-up" meeting at their brewery tap, the Orange Tree in Kirkby Lonsdale where they put on an excellent spread for us which was enjoyed by all the volunteers who were there. Thank you to them.

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## WESTMORLAND CAMRA BEER FESTIVALS 2016

March	11-13th	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
	18-20th	Haverthwaite,	Anglers Arms B/F
April	8-9th	Kendal	Alexander's Beer & Music Fest, Castle Green Hotel
	21-24th	Boot	Woolpack Inn Sausage & Cider Fest
	29-31st	Kirkby Lonsdale	KL Rugby Club Beer & Music Fest
May	Dates to be confirmed		
June	2-3rd	Skipton B/F	Ermystd's Grammar School, Gargrave Rd.

*(Continued from page 42)*

Before the meeting we had a tour of the new premises they are going to develop and were all amazed at the size of it. I am sure it will be very impressive and a welcome addition for real ale drinkers visitors and locals once completed. Hopefully in the next issue there may be an opportunity to include some photos of the building before the start and as the work progresses.

*Colin Ashton BLO*

### NOTICE TO ALL CAMRA BRANCH MEMBERS

The date of the Christmas Social to be held at the Watermill Ings is Friday 11th December 2015 from 7.30pm. Buffet will be £10 per head, but free transport from and to Kendal will be provided. Please let Tony Jackson know numbers asap as Brian will need to know for his catering purposes.

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