

EDITION 61

FREE

LAKES & ALE

**MAGAZINE OF THE
WESTMORLAND BRANCH OF
CAMRA**



The Wheatsheaf, Brigsteer
Pub of the Season, Autumn 2015



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Autumn 2015

Hawkshead Brewery PDF
Back to regular advert please.

EDITORIAL

Well, that was summer that was! Not the best weather wise, but we hope for some sort of Indian summer is in the offing.

Another full packed edition this time; I often worry where all the articles will come from but it always works out in the end. The Great British Beer Fest has come and gone and all the winners are inside. Thanks to Colin, Roger and Tony for their own contributions and for all the Brewery Liaison Officers for sending their reports.

It is good that we have Matt from the Stag, Dufton to step up to the mark and take over our immediate past Chairmen Gary's role of Branch Cider & Perry Organiser, we look forward to some interesting articles in future editions.

Preparations are well advanced for our 22nd Beer & Cider Festival to be held once more at Kendal Town Hall at the end of September. There is a lot of work put in by many people; festivals such as ours just do not happen on their own; thanks to all concerned. A range of good quality locally sourced food and chutneys will again be available and we are just finalising the music for two of the evening sessions. We need lots of help in manning the stands and bar from all Branch members; please email Claire Looker if you can be of assistance cmarielooker@hotmail.com. Regards and safe drinking please. DC Editor

Closing date for contributions to the next Issue is 23rd November 2015

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David Currington
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[dadcurrington@hotmail.com](mailto:dadcurreington@hotmail.com)



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From the Chair...Marilyn Molloy

Summer has come to an end and we are now looking forward to our autumn programme. Although weather-wise we had a pretty poor time of it, the Westmorland branch has been able to return to our old tradition of having a Hike & Pint social event together. Over the years there have been some memorable ones around our Lakeland fells, taking in some of our great hostelrys on the way and/or at the end. As reported in the last Lakes & Ale, our immediate past chairman took over T'owd Tith Barn at Garstang. Although this is out of our area it is on the towpath of the Lancaster canal - which provided a great excuse to give him branch support and enjoy a good walk as well. So at the end of July a minibus of branch members, partners and grandchildren were able to very happily revive our tradition (see separate report elsewhere in this edition).

Beer festivals punctuated the summer season with Westmorland beers being showcased brilliantly. These continue throughout autumn with our very own Westmorland Festival starting on 30th September in Kendal Town Hall. This is our 22nd and promises to be another great mix

of beer styles, together with a great range of real ciders and perries. A small band of dedicated activists work throughout the year to make this a success but we are always welcoming to any new members who would like to join us. If you come to the festival and want to get involved, please make yourself known to one of the branch volunteers. Don't feel you need to start out as an expert or have anything to bring apart from enthusiasm.

This reminds me to mention some changes in the way Westmorland Camra operates. Recently we decided it was more important to harness enthusiasm rather than try to encourage formal meeting attendance. So every second month we will hold social events only. We try to get around the whole of Westmorland real ale pubs over time and socials with transport are a great way to do this. Look out for branch diary dates for the forthcoming season and come along to any you particularly fancy.

So, enjoy and appreciate the wonders of "the local" and help keep these valuable assets alive and well.

Marilyn Molloy

Westmorland Branch Chairman

Tweedies PDF

Use again

BRANCH CIDER PUB OF THE YEAR 2015

Westmorland branch collectively thought our great cider presence in the area could be a thing of the past when our past chairman, Gary, moved away. However, not only has his old pub, The George & Dragon at Dent continued to promote and sell an amazing range of ciders and perries; we have a new champion establishment in the Mortal Man, Troutbeck – To walk into the Mortal Man you can be in no doubt of this pub's commitment. There is literally a bank of ciders and perries facing you as you enter the bar. It's an outstanding sight. Not only that, but there is information and tasting notes to go along with each of the 12 (at least) on offer, and the enthusiasm of licensee, Toby Hollingdale, is infectious. The Mortal Man is a really worthy winner and now goes forward to the Regional competition.

Westmorland also has a new cider representative for the branch, Matt Bailes, licensee of the Stag at Dufton and he's keen to get to work promoting these great products around our area. So the apple and pear are alive and well in this part of the country – all you have to do is get along to one of these establishments and you won't be disappointed.

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- Sunday roast lunches

This may seem an odd subject to discuss here, but for a while I've given up alcohol. One of the main barriers to this has always been the woeful lack of anything else non-alcoholic to drink in pubs and restaurants and, indeed, at home. But no more. We are blessed with a wonderful selection of goodies, often the splendid products of the good folk at Hexham based Fentimans established in 1905 although, alarmingly, I did come across an Australian ginger beer in one pub.

To be fair, it wasn't bad and also required the shaking up of the bottle to mix in the sediment, an instruction all too often ignored by bar staff. But, amongst others, we have a lovely new addition from Cumbrian Delights in Staveley Mill yard. They have bought the business of Mawsons of Bacup, a firm established in 1933 and have brought back to me the delights of Ginger beer, Cream Soda and Dandelion and Burdock. In my young days in Cardiff, we used to buy these drinks weekly

The Temperance Scene

Roger Davies

from the Corona lorry, granted in fizzy form rather than what we may call "real" cordial form. But the real revelation is Sarsaparilla. Not wishing to show favouritism this can be had in our local supermarket chain produced by Haslingden firm Mr Fitzpatrick which claims to have Britain's last original temperance bar in Rawtenstall and was established in 1899. Their label bears the logo "Purity, Truth, Love". Now this drink does have a Cumbrian connection. In particular in Barrow where there has been a recent revival of an old established local business called Wilsons.

Apparently it was known in the town as "sass" so I'm off to try my luck.

Of course, temperance houses at one time used to be quite common particularly in Lancashire but



A Root Beer Float made from small batch root beer at the wonderful Pier 23 in San Francisco

(Continued on page 11)



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(Continued from page 9)

spilling into Cumbria, being established by the Temperance Society in the 19th and early 20th centuries. There were also links with Quakers. One of their attractions was that, not being governed by licensing laws, they were open on Sundays. The Fitzpatricks came over from Ireland and brought their



Mr Fitzpatricks and Mawson's products.

herbal recipes with them, at their peak they had no less than 24 outlets. Perhaps the most notable legacy of temperance houses was their starting the sale of Vimto, a drink invented by (John) Noel Nichols in 1908 in Manchester, who saw a market opportunity from the Licensing Act of that year and the growth of Temperance Societies. Originally called Vim Tonic he shortened the name in 1912. Now produced in Wythenshawe, production also takes place in a number of other countries including Saudi Arabia. Indeed it is claimed to be the drink of choice during the holy celebration of Ramadan on the Arabian peninsula.

A local legacy is the Cross Keys at Cautley near Sedbergh. This was bequeathed to the National Trust in the will of Edith Adelaide Bunney in 1949 on the understanding it remained unlicensed. There is a Kendal connection in that her son and his wife were architects and planned the

refurbishment of Abbott Hall in the town. Really, if you are interested in pubs and their history, this place demands a visit even if it doesn't qualify for the Good Beer Guide. You can take your own drinks and they supply the necessary and don't charge corkage, how nice is that? There still remains a Quaker connection.

My recent endeavours were helped by there not being too much temptation in the form of lunches out. I thought a trip to London might be a bit tempting but the first train down at 0620 is a bit early for a drink. That gets into the capital just after 9am which is pretty remarkable, so don't waste

(Continued on page 13)

Elleray Half Page use old pdf

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

(Continued from page 11)

countless billions on high speed trains, we've got them already. Anyway, I breeze into a rather posh hotel in Victoria and ask what soft drinks they purvey. "Coke, Sprite, Orange" comes the reply, so that's something else we do better than London. Luckily I'm quite partial to Sprite, more usually with Greek five star Metaxa brandy but you can't be that choosy whilst trying to be dry.

Of course the temperance movement was very active in trying to ban alcohol altogether. They succeeded in the US where Prohibition was in force for over twelve years. Their efforts received a huge boost with the wave of anti German feeling in the US after World War I. Many of America's big breweries were of German origin being set up by immigrants from that country and were therefore an easy target. Many US breweries survived by producing soft drinks, sarsaparilla in particular, but perhaps the most famous and

American of them all, Root Beer. Prohibition was finally repealed in 1933 by the 21st Amendment, which repealed the 18th Amendment, not as a result of a renewed passion for alcohol, but because the Government realised that consumption had actually gone up and the only guys getting rich were the gangsters. A salutary lesson on the effects of driving something underground.

Interestingly, in Norway where the sale of alcohol is strictly regulated through state outlets and is very expensive, the Norwegian state is one of Europe's biggest purchasers of the stuff. Ironically, part of the demise of temperance houses came about as new drinks were introduced from the US.

So, abstinence, whether for driving or to give your system a break can now introduce you to some historic products and actually helps you learn about some interesting aspects of the history of drinking.

Roger Davies

But really Roger, you not drinking

Jeff Rolfe, current landlord of the Shakespeare in Highgate, Kendal,

DRIP TRAY LATEST

tells us that he is about to leave the pub, which is currently owned by Heineken, to become landlord at the Union Tavern in Stricklandgate. The Tavern was sold in 2013 by Enterprise Inns and was bought privately. After a stint as the local Conservative Office the new owner has decided to give Jeff the chance of resurrecting the Tavern as a real ale, free of tie pub. This is great news and more next issue. DC



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**Westmorland Branch Officers and Contacts
President Tony Jackson**

Chairman Marilyn Molloy (01539) 720407
Email: *marilynmolloy@talktalk.net*

Vice Chairman

Secretary Vacant

Lakes & Ale Editor David Currington (01539) 732599
Email: *dadcurrington@hotmail.com*

Treasurer: Tony Jackson (015394) 47845
Email: *a.jackson52@btinternet.com*

Membership Secretary &

Pubs Data Base Officer Ivor Chittenden (015394) 37272
Email: *i-e-chittenden@hotmail.co.uk*

Branch Contact & Kendal Transport

Tony Jackson (015394) 47845
Email: *a.jackson52@btinternet.com*

Webmaster David Brown

Email: *davidj_brown@hotmail.com*

Cider & Perry Organiser Mat Bailes (017683)51508
Email *TBA*

Press & Publicity David Currington, contact as above

Beer Festival Organiser Chris Holland (2015 only)



E&Child pdf new from Neil

Over recent years a small team of seven branch members have attended the annual Kendal Calling music festival at Lowther Deer Park, near Penrith. I attended for the first time to lead some tutored beer tasting sessions. Our reasoning to go, other than the chance to listen to some great music, is to set up our stand in the Real Ale tent and to promote CAMRA and its aims and objectives.

This year we focussed on the stated CAMRA campaign objectives to promote and protect community pubs, and to encourage the public to support their local breweries through the responsible consumption of real ale.

Our stand in the Real Ale tent

Kendal Calling calling Westmorland CAMRA!



provoked a lot of interest and we signed up 27 new members for CAMRA as a whole. We also organised two tutored beer tastings using beers that were available for purchase at the Real Ale bar; beers tasted were



(Continued on page 19)

Alexander's See pdf *OK



(Continued from page 17)

A selection of photos of the fans enjoying the moment and the CAMRA stand



Loweswater Gold, Ennerdale Wild Ennerdale and two beers from the Lancaster Brewery which were their August 2015 seasonal brew Raspberry Rose and the Kend



'ale, a beer branded specifically for this event.

Twenty members of the public signed up for the tutored tastings and it is fair to say that a good time was enjoyed by all! Those

who participated were interested to have the opportunity to take a closer look at two standard beer ingredients, hops and malt, and surprise was expressed by more

(Continued on page 30)

**CROSS KEYS
ADVERT Pdf**

Current Membership PDF please Howard

Hike & a Pint Galgate to Glasson

Eleven intrepid walkers set off from the Plough Inn /Craft Centre in Galgate at 11.30am to walk along the outstanding Lancaster Canal towpath to meet with Gary, our ex chairman, at his new hostelry, the Owd Tithe Barn in Garstang, a total of nine miles. The weather could not have been better, one of our summer days worthy of the mention, so off we went on our ramble, enjoying the splendid views



Group photo setting out

and the magnificent barges on the canal; exchanging the time of day with both barge owners and fellow walkers.

A lunch stop was made at a couple of the many benches along the towpath at about three and a half miles, after which we continued on our way.

At around six miles, four of us declared and contacted Dave our

Driver, who came to collect us to form the scouting party for the pub; we arrived after a couple of circuits



Walking past a barge en route *

**This is one of just a few bridges whose stone parapets were removed and replaced by railings in the last war; it was rumoured it was to stop any German paras using them as cover; believe it if you will! ED
(Continued on page 23)*

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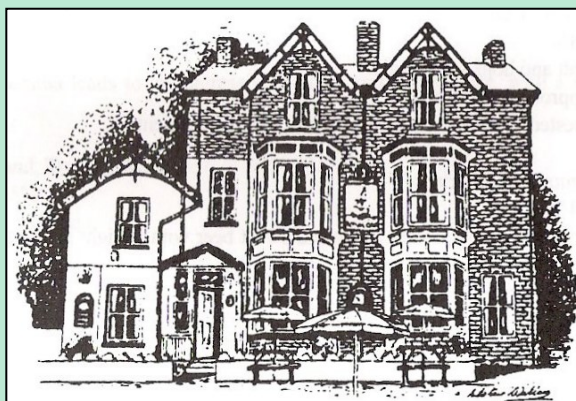
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Steve and Angie look forward to seeing you

(Continued from page 21)

around the town about 3pm to be warmly welcomed by Gary, followed about half an hour later by the rest of the stalwarts.

The pub itself is situated by the canal so more views of barges. Four real ales, Charles Wells Bombadier (4.1%); York



We made it!



Choosing our beers at the walk's end



Group enjoying a pint in the sunshine at Tithe Barn

Oakham Ales Citra (4.2%), (a particular favourite), plus a real cider were all on offer. All in excellent condition. The group also enjoyed the fine food on offer.

After a thoroughly excellent couple of hours we set off back - by minibus this time! We had discussed earlier whether we would be able to call into the Snug at Carnforth, & so it turned out to be. Swelling the already rather full pub, we enjoyed a range of good ales including Naylor's US Ale (5%); Marble Pint (3.9%); Marble Chocolate (5.5%); Barnegates Catnap (3.6%); and Eden Atomic Blonde

Guzzler (3.6%); York Sorachi Ale; (4.1%), as well as meeting up with (using Japanese hops), (4%) &

(Continued on page 25)

Dent

Brewery OK

Cumbrian Beer Festivals 2015

24/26	Keighley	Keighley B/Fest, Central Hall, Keighley (TBC)
24/26	Cockermouth	Taste of Cumbria B/F, Jennings Brewery (TBC).
30/9-/3/10	Oct Kendal	22nd Westmorland Beer/Cider Fest., Town Hall

OCTOBER/NOVEMBER

1/4	Broughton	Festival of Beer
5/7	Carlisle	Solway Beer Festival, Hallmark Hotel.

DECEMBER

4/6	Kirkby Lonsdale	Orange Tree Beer Festival.
12/13	Foxfield	POW. Bottled Beer Weekend

Many thanks once more to 'Chelsea' Chris for his efforts in compiling this information.

Will readers please email the Editor if they notice any errors or have additional Beer Festivals we/he has missed and we can then add them to future editions. Ed.

(Continued from page 23)

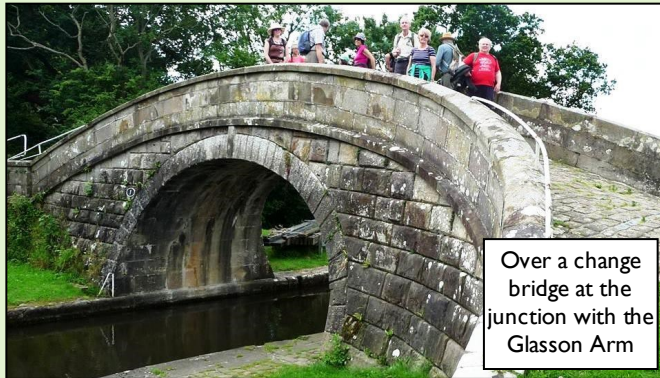
our old friend and CAMRA member Dave Welch. There was also a large selection of real cider, again a watering hole that we can very highly recommend.

An excellent day, and it shows that the Hike & Pint has been sorely missed from our social calendar, if this report encourages more people to pull on their boots and join us at a later date, then all the better.

Tony Jackson



Drinks with the host!



Over a change bridge at the junction with the Glasson Arm

Manchester Beer & Cider Festival confirms move to Manchester Central for 2016

The Manchester Beer & Cider Festival – the city's premier celebration of the finest beers and ciders – has confirmed its new home as the main hall at Manchester Central.

Organised by the Greater Manchester branches of CAMRA,

the event enjoyed two successful years at the National Cycling Centre in Eastlands, but a new venue was needed for 2016.

The region's largest beer and cider festival will take place from Wednesday 20th to Saturday 23rd



January 2016. It will bring cheer to a venue which is more used to trade exhibitions, annual gatherings of professional bodies and the odd party political conference.

Six months of meetings and negotiations has seen the organisers secure

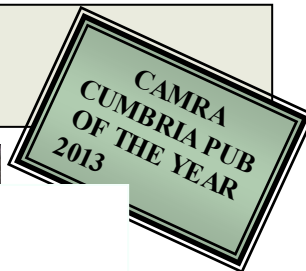
their first choice venue, which will allow them to retain all the features which attracted over 11,000 drinkers to the 2015 festival. Even more are now expected to attend and to cater for them, the festival will feature a

(Continued on page 28)



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3 DIAMOND
ENSUITE

run

(Continued from page 26)

massive choice of over 500 beers, ciders and perries across a range of bars. And with the new venue, the team of organisers are looking to provide some new experiences for novices and experienced beer lovers.

Work is already underway on selecting the beers with established favourites including Marble Beers, Hawkshead Brewery and Brightside Beers already on board alongside relative newcomers to the local beer scene including Cryptic Ales and Seven Brothers.

Festival Organiser Graham Donning said: “We are very excited to bring the festival right into the heart of the city. With direct access from the newly improved Deansgate-Castlefield Metrolink station and Deansgate rail station, we couldn’t have a better location for our customers who flock from across the region, the UK and indeed from abroad to attend.

“The last few months have been very

busy behind the scenes as we sought the perfect venue. Myself and my colleagues have visited numerous venues across the city. We've held what seems like countless meetings to discuss available dates, logistics, budgets and all the other dull details which the drinkers never see. We are delighted that we have been able to secure an agreement with what was our first choice venue.”

Although only three years old, the Manchester Beer & Cider Festival has established itself as one of the top beer festivals in the UK, with one of the largest ranges of beers and cider. Organisers are planning for 13,000 visitors to attend the four-day event which complements Greater Manchester’s growing international reputation as a centre for craft beer.

Tickets for the event will be on sale in early September via the festival website at www.mancbeerfest.uk



How it was!

**Keswick Brewery
PDF**

Station Hotel PDF

Champion Beers of Britain 2015 by Category



Results of the Judging at the CAMRA GBBF 2015 were:

Overall winners-

Gold – Tiny Rebel, Cwtch Silver – Kelburn, Jaguar Bronze – Dancing Duck, Dark Drake

Mild -

Gold – Williams Bros, Black Silver – Rudgate, Ruby Mild Bronze – Great Orme, Welsh Black

Bitter -

Gold – Pheasantry, Best Bitter Silver – Acorn, Barnsley Bitter Joint Bronze – Purple Moose,
Madog's Ale & Timothy Taylor, Boltmaker

Best Bitter-Gold – Tiny Rebel, Cwtch Silver – Highland, Scapa Special

Joint Bronze– Barngates, Tag Lag & Salopian, Darwin's Origin

Golden Ale-Gold – Kelburn, Jaguar Silver – Adnams, Explorer Bronze – Blue Monkey, Infinity

Strong Bitter-Gold – Dark Star, Revelation Silver – Salopian, Golden Thread

Bronze – Grain, India Pale Ale

Speciality Beer -Gold – Titanic, Plum Porter Joint Silver – Kissingate, Black Cherry Mild

& Saltaire, Triple Chocolate Bronze – Hanlons, Port Stout

Champion Bottled Beer of Britain winners Gold – Harveys, Imperial Extra Double Stout

Silver – Fyne Ales, Superior India Pale Ale Bronze – Mordue, India Pale Ale

(Continued from page 19)

than one person that there was so much variation between different types of the same product. A small number of those at the tastings admitted either that real ale was not their usual drink of choice, or that they tended to stick with the same small number of known beers rarely sampling new ones. The perception that all real ales taste more or less the same was quickly dispelled!

All in all, attending Kendal Calling was a worthwhile Branch activity in terms of developing the public and campaigning face of the branch and of CAMRA as a whole. The team on the stand engaged with

many members of the public who were curious to know more about the organisation what we (and it) does on behalf of pubs, breweries and the drinking public. Many indicated that they were glad to have our presence at Kendal Calling. Perhaps most heartening, for all who value the opportunity to drink top quality beers, was the number of people who commented positively about the range of beers available for drinkers to drink and licensees to sell.

Sarah Moore

Scott
Turner
pdf

KENDAL JAZZ CLUB Hawkshead Beer Hall

Second Tuesday of Month 7.30 for 8pm Non Members £10

October 13th The Spats Langham Trio

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December 8th Café Society

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ANTHONY MASON -ukulele, versatile vocalist, 'tongue-in-cheek patter with double-entendres aplenty.'

WILLY ENTWISTLE of Temperance Seven fame-clarinet, alto sax, violin & penny whistle.

ANDY HENDERSON -trumpet.

COLIN TURNER- tuba, bass saxophone



Jazz at Burgundy's Lowther Street, Kendal

10th Sept	Quincy St Quintet
17th Sept	Tim Barty's Uncalled For
24th Sept	Round Midnight
1st Oct	Boogie Bill's Billionaires
8th Oct	Quincy St Quintet
15th Oct	Paul Palmer
22nd Oct	Tim Franks Quartet
29th Oct	Steve Oakes Quartet
5th Nov	Matt Cowe/Al Beecham - Groove HQ
12th Nov	Quincy St Quintet
19th Nov	Quay Change - Laurence Canty
26th Nov	Paul Palmer
3rd Dec	Freddie Garner Quartet

Every Thursday - 8.30pm till 11.00pm

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

Full page pdf re
Beer Fest

WESTMORLAND CAMRA **EVENTS DIARY**

*Bus leaves Kendal Bus Station at 7.15pm

- 14/9 Branch Meeting, Burgundy's, Kendal 8pm
- 29/9 2/10 Westmorland Beer Festival, Kendal Town Hall.
A range of good quality locally sourced food and chutneys will be available
- 12/10 Beer Festival Wash-up for all volunteers & sponsors, Orange Tree, Kirkby Lonsdale *
- 9/11 Branch Meeting at White Horse Kings Meaburn
- 21/11 CAMRA West Pennines Regional Mtg. (see below)
- 11/12 Christmas Social, Watermill Inn *
- 11/1/2016 Branch Meeting Badger Bar Rydal 8pm *
- 8/2 GBG Selection Mtg either Castle Green or Beer Hall Staveley TBA

CAMRA West Pennines Regional Mtg

I'm writing to give you advance notice of the next West Pennines Regional Meeting to be held on Saturday November 21st.

I've been in contact with Hawkshead Brewery who are looking to hold an event for CAMRA members and others to celebrate their award of Brewery of the Year by the Society of Independent Brewers ("SIBA") and thirteen years since they moved to the Beer Hall.

We have reached agreement that the format of the day will be that the brewery will be open as usual but in addition to the usual facilities an extra range of special beers will be available, a discount of 10% on all real ales will be offered to CAMRA members and Alex Brodie will be around with members of his team to conduct brewery tours, talk about their plans and products and answer any queries you may have.

The meeting itself will be held in the superb River Bar (on which many of the special beers will be placed). A range of sandwiches etc will be available at no cost from 12.30 for those attending the meeting which we envisage will start at 1.00 and finish at around 3.00 at which point the River Bar will be made available to other members attending.

Further details and agendas etc will be sent out at the beginning of November but I wanted to give you advance notice so you can put the date in your diary and make appropriate plans. *Dave Stubbins*

**Contact Tony Jackson for more details, transport bookings etc.
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While on holiday in Cornwall in June I went on a tour of Skinners Brewery.

The brewery is situated in the Capital and Cathedral city of Truro and is only a two minute stroll from the town centre. It is a 25 barrel plant established in 1997 but re-located to its present site in 2003 and is well known for its flagship beer “Betty Stoggs”.

On the day of my visit there was a little reorganisation to do as the regular tour guide was off sick. However, we were warmly welcomed by a young lady who works there and occasionally conducts the tours. She did,

Visit to Skinners Brewery



Riverside, Newham Rd, Turo



however, know her subject and was full of enthusiasm which made for a delightful tour.

First we were welcomed into the bar and museum area where we watched a short video about the

brewery and were offered our first drink. It is unusual to sample the beers before the tour so I stuck to coffee.

The brewery is on two levels and we started on the upper floor where all the barley and hops were kept. These were all shown and expertly



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Full Page Wild Boar

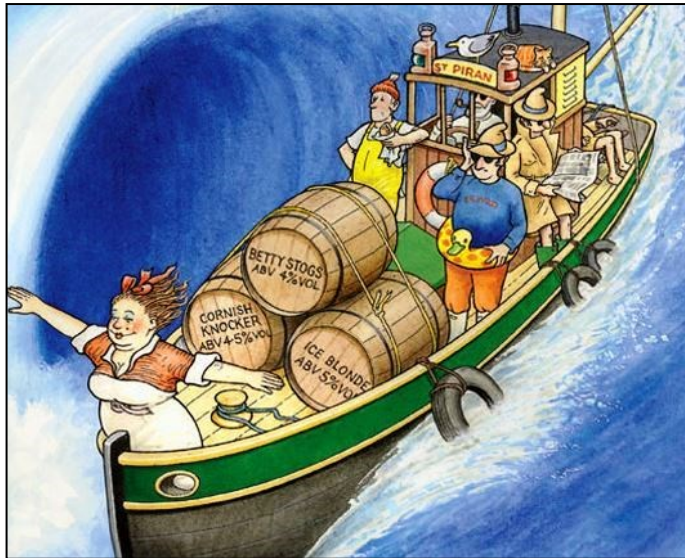
explained to us. On going to the lower level we were taken past the various equipment and the process clearly explained.

We then finished up in the cask area and watched these being cleaned and refilled. Throughout the tour we were always close to what was taking place.

We then adjourned back to the bar area to sample some of the beers where we were also fed with (guess what) a large Cornish Pastie.

On the bar were the famous “Betty Stoggs” @ 4%; Heligan Honey @ 4% and two of their speciality ales “Porthleven”@4.8% and “Lushington” @ 4.2%. I sampled all bar the Heligans Honey and they were all excellent and of course you have to try a pint of Betty.

We did not meet Betty herself; she was probably out on one of her excursions raising money for local charities.



All in all it was a well spent 2-3 hours and there didn't seem too much restriction on the sampling and all this for the princely sum of £8.50. So, if you are in Cornwall and visit Truro, I can certainly recommend a visit to Skinners Brewery, the home of Betty Stoggs.
Colin Ashton.



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Brewery Updates

Appleby Brewery

Twenty casks a week are being produced by Fred Mills as the new brewery, started in April this year, continues to progress. Horsefair (3.6%) was a success throughout the summer, but will cease in early September. Replacing it will be Knock On (3.8%) a red, hoppy ale to celebrate the Rugby World Cup. Apart from pub sales, it is hoped several Rugby clubs in Cumbria will be retailing the beer too. The stable beers of Senior Moment (3.9%) and Mid Life Crisis (4.2%) are selling well.

Middle Aged Spread (5.2%) will be on sale from mid October in cask and bottles. Described by Fred as a chocolatey nourishing stout, this ale should prove a winter warmer as the temperature outside decreases. With Fred's daughter Katie handling the Admin and brewery sales, which have increased accounts now into Keswick, Penrith and Hawkshead, the new Appleby Brewery is continuing to flourish.

Richard Owen BLO

Bowness Bay Brewery

Two new brews from Bowness Bay Brewing using British Hops, after falling behind the USA and New Zealand in the development of exciting new hop strains the British are now catching up.

Bowness Bay have been successful after trialling these hops in securing a contract from Charles Faram to supply these hops.

Richard Husbands, Director and Head Brewer told us 'We are delighted with how both of these beers have turned out, they have been so well received they have been added to our core range and will be available on a regular basis.'

SWALLOW GOLD 3.9% ABV

A golden ale, made with a developmental hop from Charles Faram 'Archer' combining a classic British aroma with floral hints of apricot, lime and peach.

... AMAZON AMBER 3.8% ABV

Brewed using 'Minstrel', another developmental hop from Charles Faram, Amazon Amber has a distinctive flavour of oranges and spiced berries.

Also in the pipeline for brewing and distribution will be Swan Verdi, their green hopped beer, at 3.9% flavoured using their own home-grown hops, this has proved incredibly popular over the last two years and advance orders have already taken most of the first brew.

David Currington Acting BLO

Brewshine Brewery

The Brewery are still producing a range of beers and receiving good feedback from the pubs and festivals they have supplied.

Clive Bissland BLO

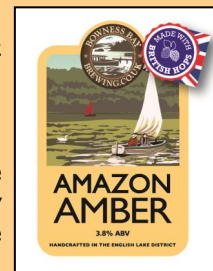
Chadwick's Brewery

No report received *David Currington Acting BLO*

Dent Brewery

Dent are continuing their 25th anniversary celebrations and sales of "Silver" brewed to mark this are going well. The new spring water filtration system should be operational before autumn this year. Following the trend towards real ales in Japan,

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Dent are planning a promotional trip there in the hope of increasing their distribution internationally.

Marilyn Molloy BLO

Eden Brewery

Following a hops order for 2016, the business plan for Eden for next year is to brew the two stable brands of Eden Best (4.0%) and Eden Gold (4.2%) and concentrate on 8 other beers in rotation.

Embalmer (5.5%) is now on sale. The American amber ale Rocket (4.0%) is also out.

Eden Brewery has been chosen as the only Cumbrian brewery to be represented in Norwich in mid September to celebrate the 50th anniversary of Maris Otter, famous malting barley, at an exclusive Norfolk beer festival. Blonde Knight (4.0%) or in a bottle at 4.4% will be the travelling beer.

Richard Owen, BLO

Hawkshead Brewery

Summer Beer Festival

The brewery's 9th summer festival in July saw 91 different beers from 17 breweries on offer. 257 casks and kegs were sold, that's the equivalent of 7½ pints a minute. The food offering this year was expanded to include street food stalls and there was a more relaxed approach to live music, all part of the brewery's plans to develop and evolve the event.



A packed beer tent at Hawkshead

Staveley Wallathon

Dry Stone Stout kept more than 50 thirsty wallers going at the Staveley Wallathon. As well as the appropriately named beer the brewery supplied bacon butties to volunteer wallers who'd come to rebuild over 180 metres of wall that runs alongside the river Kent, opposite the brewery.



The dry stone boys sup their dry stone ale

2015 Rainbow Project

Hawkshead have again been selected to take part in the Rainbow Project which this year has gone trans-Atlantic. Paired with Crooked Stave from Denver, Colorado and assigned the colour green head brewers Matt Clarke (Hawkshead) and Chad Yakobson (Crooked Stave) brewed Key Lime Tau, a beer that uses lime zest, lemongrass and souring.

Autumn Festival Events

The brewery have a busy calendar of events this autumn having been invited to Leeds International Beer Festival, London Beer Carnival, Indy Man Beer Con, Craft Beer

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Calling (Newcastle) and What's Brewing (Norway). They'll be showcasing limited edition beers such as their barrel aged fruit sour.

And finally, as they used to say, the Brewery achieved a great result in having no less than three of their beers in different categories in the judging for Champion Beer of Britain at the recent Great British Beer Festival; certainly no mean achievement. The brews concerned were Hawkshead Bitter, Cumbrian 5Hop and Lakeland Gold

David Currington BLO

Helm Brewery, Appleby

See the article elsewhere in this Magazine on the start up of this new Brewery in Appleby. They only have three regular brews at the moment, and the Brewery is still very much under development. They also have two further occasional brews.

Regular Brews

Jabberwock is an American Pale Ale. OG 1050
5.2% ABV

Bandersnatch is an American IPA. OG 1058
6.0% ABV

Jub Jub Red Ale is an American Amber. OG
1052 5.5% ABV



Occasional Brews

Ghost Tractor, a Vanilla Smoked Porter. OG 1056 5.3% ABV

Fiend's Fell, a Russian Imperial Stout. OG 1083 8.7% ABV

We wish them success in their venture.

David Currington Acting BLO

Kendal Brewing Co

The Brewery remain very busy and are still brewing twice a week. No new beers planned at present.

David Currington Acting BLO

Kirkby Lonsdale Brewery

After a two year battle the Brewery has now been granted permission to develop its new premises in the town. As reported previously this will be in the old Auction Rooms. The fine details are still being planned by Stuart and the team but they hope to include brewery tours involving visitor interaction. The brewing area will be on the ground floor with bar and viewing area on the upper floor. This will be an exciting new attraction for real ale drinkers and for visitors to the area. We will keep you posted with the details as the development proceeds.

Presently the brewery are also carrying out a re-branding exercise with new pump clips and bottle labels showing Kirkby Lonsdale landmarks.

With all that is going on and the brewery in full production no new beers have been produced recently but their "Loosehead" lightly hopped session beer @ 3.7% will be available now in a bar near you ready to celebrate the Rugby World Cup.

Finally the brewery is this year sponsoring the glasses for our very own Westmorland Beer Festival and we are very grateful to them for this continued support of CAMRA. You may see their new logo on these glasses.

Colin Ashton (BLO)

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Tirril Brewery

The Brewery has experienced a growth year, peaking at 60 barrels a week in the summer. Aided by supplying the majority of the beer to the Kendal Calling music festival in July, Chris, Simon, Danny, Flash and Ollie have enjoyed a busy cask ale year so far.

Old Faithful (4.0%) continues to be the flagship bitter followed by Ullswater Blonde (3.8%) and Grasmere Gold (3.9%) as the most popular beers.

Chris reminds us that the Brewery was founded in 1999 at Tirril, south west of Penrith. The brewery has been located at it's third home in Long Marton, near Appleby since 2008, in a delightful Grade II listed red sandstone barn and owns the New Inn pub at the nearby village of Brampton.

Real ales in their extensive range such as Academy (4.2%), Red Barn (4.4%) and Borrowdale Bitter (4.2%) can be sampled at many outlets across the Lake District, including Hotels and shops, in bottled or cask.

A Cumbrian single malt whisky is the latest product from Tirril too. *Richard Owen, BLO*

Watermill Brewing Co

The Watermill is still very busy both with beer & food; one recent development is that Brian will be joining the SIBA Beer Flex from 1st Sept 2015, which could mean that Watermill ales could be available in more local pubs. *Tony Jackson BLO*

Wild Boar Brewery

No report available *Juan Kinley BLO*

Winster Valley Brewery

No report available *Colin Ashton BLO*

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