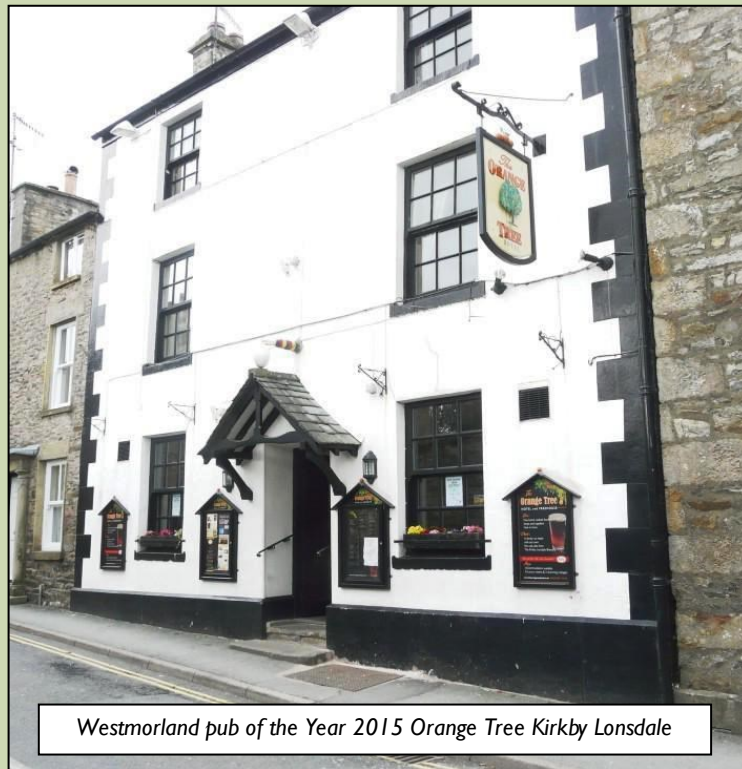


EDITION 60

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LAKES & ALE

**MAGAZINE OF THE
WESTMORLAND BRANCH OF
CAMRA**



Westmorland pub of the Year 2015 Orange Tree Kirkby Lonsdale



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Summer 2015

Alexander's See pdf *OK

EDITORIAL

Hi once again. Here we are, virtually midsummer's day and in dear old Kendal it is still freezing and the rain seems never ending. Still it is the Lake District after all!

On the real ale scene all seems to be ticking along fairly well. Our Westmorland Breweries, all dozen of them, with rumours of a thirteenth on the way, report they are very busy.

I was passing the now closed Masons Arms in Stricklandgate, Kendal the other day and spoke to someone entering the Pub who seemed to know what was going on. It has been undergoing extensive renovation at present which seems confined to the old rear garden area. No, I was told, it was not being converted to housing; it was going to open much later in the year as a pub and restaurant. If correct, this is excellent news, since in Kendal we seem to have been following a pattern in the past year or so similar to the rest of the UK. Pub closure followed by conversion to other uses. The Union Tavern, the Sawyers Arms; the Bowman; the Wheatsheaf; the Victoria Tavern; Prince of Wales Feathers; all have been lost and several more have been closed on and off too many times to be confident that this trend might not continue. Changes in drinking habits make this somewhat inevitable but it is still very sad to see them go. Regards ED

Closing date for contributions to the next Issue is 21st Sept 2015

COMPLAINT/COMMENT?

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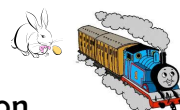
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Grey Walls Advert

I want to begin with thanks to the small but dedicated team of CAMRA

From the Vice Chairman... Marilyn Molloy

volunteers who have kept the Westmorland Branch running so well. The emphasis here is on the small, and I am assured by all the other Cumbria branches (and many wider afield) that it's the same story for them.

We have, during May, had our Annual General Meeting (AGM) at The Midland Hotel, Appleby, and I'm delighted to report a terrific turnout for this event – which incorporated the annual presentations of our Pub of the Year (Orange Tree, Kirkby Lonsdale); our Cider Pub of the Year (The Mortal Man, Troutbeck) and our Club of the Year (Netherfield Cricket Club, Kendal). However we are still short on filling some key positions in the branch – namely chairman!

I am continuing to fill in as vice-chairman until we have a committed volunteer for the role. I'm delighted Tony Jackson, our branch president and treasurer has taken on our secretarial role for this year. We still look for more willing helpers to swell our active ranks though. The more we have, the less everyone does.

Our thanks go to Clive and Amy Bisland for their magnificent hosting of our AGM this year.

They have continued to be a flagship hostelry, not just for CAMRA but for Cumbrian tourism generally, hosting the Eden Tourism promotional event on 6th March and winning awards for their pub and accommodation nationally.

The annual round of judging for Cumbrian Pub and Club of the Year was completed during May by all four branches. The winners go forward to regional finals and if successful there, on to national level.

I can now announce that the winner of Cumbrian pub of year was The Drover's Rest, at Monkhill, on the Solway. Well done to them. Club of the Year was our own Netherfield Cricket Club - a very worthy winner and many congratulations.

Other key events in the branch diary continue: tasting panel training sessions; updating our entries to Whatpub; monitoring the quality and availability of good real ales in Westmorland and helping to preserve them for the future. That's what branches do, so come and join us if you think you care enough!

Marilyn Molloy Acting Chairman

Tweedies PDF

Use again

Westmorland CAMRA Pub of the Season Spring 2015 Castle Inn, Kendal

Westmorland Branch members had great pleasure in nominating the Castle Inn, Kendal as the pub of the season for Summer 2015. Geoff and Chris have been running this extremely



well known pub, (in Doodleshire), for a considerable number of years. It has, throughout that time, provided its customers with a variety of excellently maintained beers. The pub is just what a 'local' should be - a vibrant cheery place with convivial customers, good ales, has its own darts, pool and quiz



Geoff & Chris receiving the POTS Award from Westmorland CAMRA President Tony Jackson.

teams, and plays host to many local sports teams and social groups - a genuine local hub!

Plus, if you want a good reasonably priced pub lunch then the Castle is just the ticket.

Geoff has not been too well at the moment so we wish him and Chris all the very best for the future. Long may they and the Castle flourish. **DC**

Strickland

Geoff & Christine
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 - 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

Use again

two

AGM Midland Hotel Appleby 11th May 2015

A very well attended AGM was held at the Midland in Appleby and we were treated to a splendid buffet courtesy of Clive and Amie.

I won't bore you with the routine but very necessary business of the evening but we had one or two pleasant tasks and one not so pleasant task to attend to.

The unpleasant one was to say a final Branch farewell to Ray Jackson, our very long serving North Western Regional Director. Ray is taking well earned retirement from the post and this would be his final official attendance at one of our meetings. We hope he returns unofficially from time to time, that is if we can prise him away from home in Blackpool.



Cosy bar in the Orange Tree

The pleasant tasks were to present the

**Westmorland Branch
Pub of the Year Award
2015 to the Orange
Tree at Kirkby
Lonsdale.**

This award is down to the pub itself, not the equally well respected Brewery up the road, and to the staff who help to make it such a great real ale venue. Well done and well deserved to all connected with the Orange Tree.



L/r: Callum Beaton; Kate Ridding; Mike Maddox;
Stuart Taylor; (behind) and Ray Jackson (CAMRA)

(Continued on page 11)



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(Continued from page 9)



The other pleasant task was to award, for the second year running, the



Ray Jackson on the right with two very welcome members of Netherfield CC, Corky & Beryl.

Cumbria CAMRA Club of the Year 2015 to Netherfield Cricket Club, Kendal.

A splendid and well organised club that caters for much more than just lovers of good cricket.! Again, some Club members attended the evening to receive the Award. We must apologise that the pictures on this and the next page are not of good

quality due, shall we say, to the lighting and location.

Finally, we are proud to announce that the

Westmorland CAMRA Cider Pub of the Year 2015 goes to Mortal Man at Troutbeck.

Unfortunately, circumstance prevented a formal presentation & picture. We will need to rectify that. Nevertheless well done to the Mortal Man for carrying on the great tradition of cider pubs in Westmorland.

DC



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

A BRIEF NOTE ON A “REAL” FIND IN CHINA

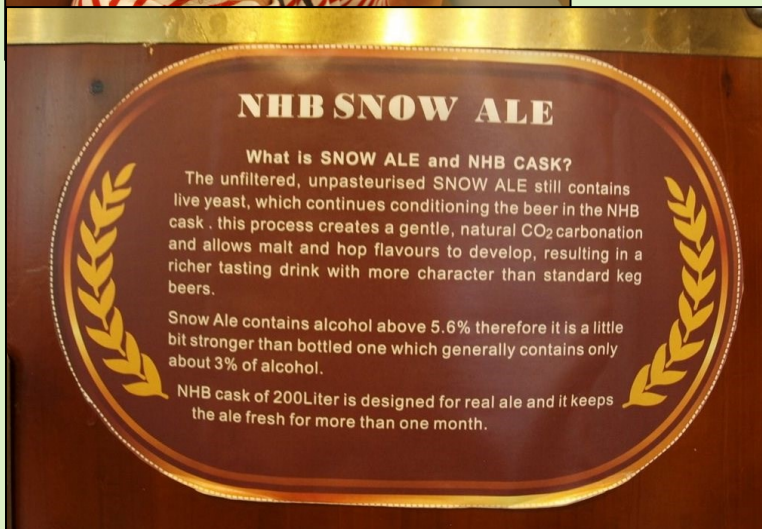
By Marilyn Molloy

On a recent cruise around the Far East, we were amazed to find a bar/restaurant in Shanghai (The Z-Dragon on the harbour front) selling real, cask conditioned ale!



It was called Snow Beer and was a delightfully refreshing blonde beer at 4.2 ABV. This was so welcome after a hot day visiting temples and traditional gardens. We had earlier been disappointed that the

anticipated micro-brewery in Osaka, Japan was closed when we searched for it, but this made up for it. Mike & Marilyn Molloy





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New Kings Arms PDF

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E&Child pdf new from Neil

A couple of our local pubs have been refurbished over the past months and it is also nice to see work start, at last, on the Queen's Head at Troutbeck. A feature of these refurbishments is the retention of real ales on handpumps. It is all too easy to forget that it wasn't many years ago that refurbishment usually meant ripping such things out on the grounds of them being outdated and there being no call for such a product. Of course, such works include the ever more garish fizz dispensers and I was pretty shocked to witness someone hand over £4.25 for a pint of the stuff recently. But I don't suppose we can expect too many real ale only pubs. So there is still much work to do in promoting good ales and not be diverted from that aim by side issues such as craft versus real. We are in the Good Beer business, after all isn't that what our flagship publication is called? Incidentally, have CAMRA run out of photos of nice pubs for the cover of the GBG and had to resort to silly cartoons for the last two offerings? We've loads of great pub pictures in Cumbria if they are pushed.

Incidentally, there's a fair bit of hot air stirred up by peculiar names and pump clips for some real ales.

Here & There

By Roger Davies

Let's be honest some of them are a bit bonkers and a few a touch tasteless, unlike the product. But when you look at the dreadful aberrations foist on cosy bars by the purveyors of keg beers and lagers, it all seems a bit trivial really.

A recent stay in a Yorkshire hotel found me whiling away half an hour in one of its lounges. The selection of books included a beer encyclopaedia by Roger Protz written in 1997. My goodness what an enormous change there has been in the not yet 20 years since it was written. There has been a massive explosion of new breweries and brews, but what most caught my eye was how positive the book is saying how wonderful things were even then. We have a lot to celebrate.

If the book was remarkable for the UK it was utterly stunning for the USA. Again it has a positive tone rejoicing in a number of new brewers saying there were about 500 and this was expected to double by the turn of the century.

(Continued on page 19)

CROSS KEYS
ADVERT Pdf to
follow from Neil

Current Membership PDF please Howard

(Continued from page 17)

Roger could not have imagined the gigantic growth in US brewers resulting in the country becoming the undoubted leader of the world in good beers. We've just returned from another visit and I must say I'm becoming awfully blasé about it. In any bar I'll ask for a local ale and if they haven't got something on draught, (sorry, draft), they'll usually have something in a bottle.



The sign for the Weeping Radish.

But we did have somewhere particular in mind,



Bar at the Weeping Radish.



Front Street Brewery, Wilmington.



The Weeping Radish.

(Continued on page 21)

Royal Oak Inn

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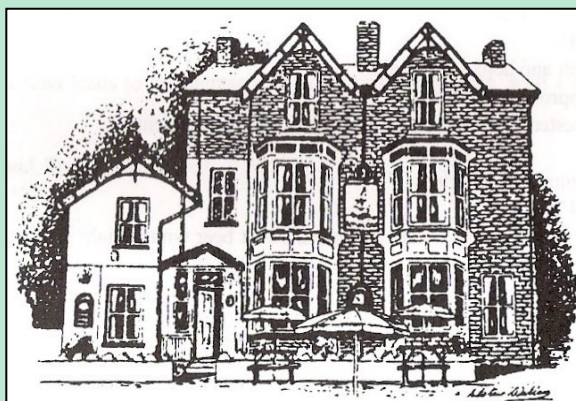
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Steve and Angie look forward to seeing you

(Continued from page 19)

the Weeping Radish in Grandy, North Carolina. This appeared on the wonderful US TV show, "Diners, Drive Ins and Dives" mainly a foodie programme, you can find it here. So whereas the show majored on food, it also referred to the brewery so we set of on Highway 158 aiming for it.

If Grandy sounds as if it is 'nowheresville', well that's just because it is. Yet here, in an industrial unit, is the magnificent Weeping Radish drawing folks from miles around.

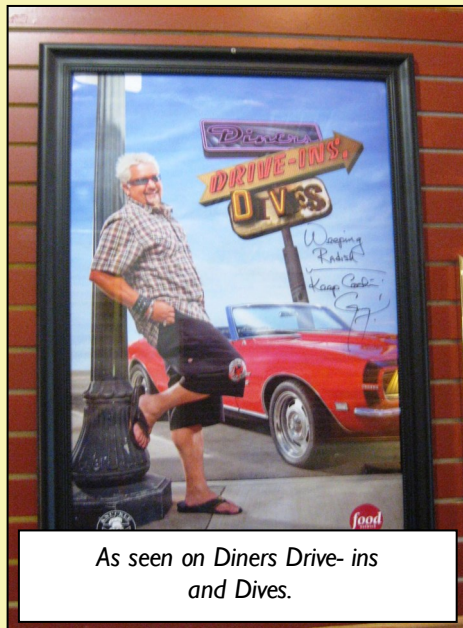
I have to say it reminded me of a vineyard. It is NC's oldest craft



The bar at Front Street



The Front Street Brewery



As seen on Diners Drive- ins and Dives.

brewer being set up in 1986 after a change in state law allowed brewers to sell directly to customers. It is decidedly German in outlook being set up by Uli Bennewitz who hails from Bavaria and had a hand in changing the law. It even produces its own German style sausages and is named after a German snack where radishes were wilted in salt to increase the thirst, a bit like crisps and pork scratchings (before they became a gourmet starter in restaurants). All beers are brewed according to the

(Continued on page 33)

Dent

Brewery OK

Welcome to our latest Westmorland Brewery

Speaking to Fred Mills, the owner of the new Appleby brewery, he told me how he came to set up his own brewery.

He said:

“After a career as an Executive in the Pharmaceutical Industry and, for the last 10 years, a self-employed Management Consultant, we saw a house we loved in Appleby which needed a total renovation.

Upshot is, we are doing the house up and, when it is done, we will open it as a B&B. My wife will run the B&B while I concentrate on the Brewery.

I knew I wanted my own business (you become unemployable after a few years of being self-employed), but it took me ages to figure out what I wanted to do. The epiphany to start a brewery came to me two years ago, when, aged 54, I decided to quit my former career, leave the town I had lived in for 25 years (Southport) and become a brewer. This is the major reason I called our first ale, our 4.2% ABV IPA, 'Midlife Crisis'

I took the familiar course (home brewing, did the training course at Brewlab, Sunderland and work experience days in working breweries) and found a site on the

industrial estate in Appleby, walking distance from my soon to be new home. It took a long time for the brewery to be commissioned but we finally started brewing on March 26th.”

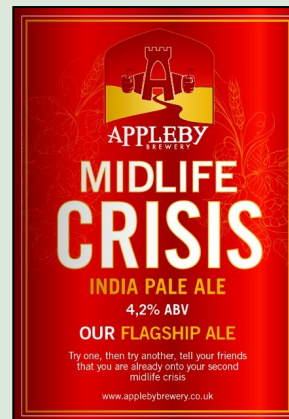
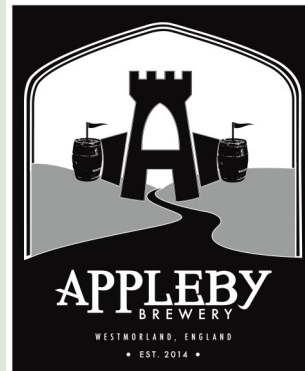
Fred supplied us with his tasting notes for his first brews. They make interesting reading!

Mid Life Crisis

Whilst not as hoppy as some of the new 'uber-hoppy' US IPAs, Midlife

Crisis certainly packs its punch if hop taste and aroma are your thing.

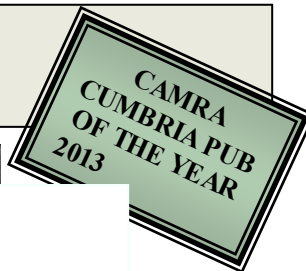
They chose this name because it seemed apt for their first beer.



(Continued on page 25)

KENDAL PRINTER'S ADV PDF

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Family

**Replace
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from Beer
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again**

3 DIAMOND
ENSUITE

run

(Continued from page 23)

With the decision to open a brewery, Mid-Life Crisis seemed like the perfect name for the first Ale.



Senior Moment

This is a 3.9% Best Bitter. The name chosen because it

was increasingly found that they were describing daily actions as being caused by 'Senior Moments'.

It is a classic British Bitter Ale. They aim to provide the characteristic bitter taste of the classic English Ale, and some Kent Goldings later in the process to give a slight hoppy aroma. Wheats are used as well as classic barley malts for a lovely mouth-feel as well as to aid head retention and give the lovely 'tidemarks' as the glass empties.

This is a bitter which is as English as John Bull, riding a Triumph motorcycle along the White Cliffs of Dover whilst eating Cheddar Cheese!

Middle-Aged Spread seemed to be an ideal name for a beer which goes under the classification 'Stout'. It is dark, nutty, 'chocolaty' and rich, perfect for winter firesides.

Here is a tribute to the waters of the Liffey. Although located in the foothills of the Northern Pennines, here they try to emulate Dublin water to bring you a full-bodied Black Stout. Lightly hopped, here the taste comes from the use of Dark Crystal, Acid and Chocolate Malts which combine to make a Stout that is full-bodied, rich and satisfying. AT 5.2% ABV, Middle-Aged Spread is the strongest beer we make but the strength is not

just measured in alcohol content for this is a beer that is bursting with taste. It is bitter (in a good way) and gives a taste designed to be savoured and enjoyed.

So, the next time someone says they think you are getting a Middle-Aged Spread, the only correct response is "Good idea, I think I will".

Every June, the traveller community from all around the UK, Ireland and beyond, come together in Appleby



(Continued on page 27)

Hawkshead Brewery PDF
Must be summer beer fest adv
2015

(Continued from page 25)

for the annual Horse Fair. It is one of the biggest days in the traveller community's calendar and has made Appleby famous around the world.

To commemorate the Fair, the Brewery introduce us to their light, golden Summer Ale, perfect for those (hopefully) long Summer evenings.

Horse fair is light in colour, thanks to the use of mostly Pale Malts and, at 3.6% ABV, it is eminently drinkable.





Despite it having a lower gravity than our other beers, it certainly packs a taste punch, thanks to extensive 'Dry-hopping' during the fermentation process. As a consequence, this is a light, drinkable, yet hoppy beer which give citrus-like flavours and a refreshing edge

So, if you find yourself 'up our way'



this summer, you can enjoy Horse Fair without even leaving the pub, you don't even have to wash your horse in the river!

We all wish them the very best for a successful venture putting Westmorland ever more firmly on the real ale map! **DC**

 <p>APPLEBY BREWERY</p>	<p>Fred Mills Appleby Brewery Phone: +44 (0) 17683 53846 Mobile: +44 (0) 7453 310458 Email: admin@applebybrewery.co.uk Website: www.applebybrewery.co.uk</p> <p>  </p>
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**Keswick Brewery
PDF**

Station Hotel PDF

KENDAL JAZZ CLUB Hawkshead Beer Hall

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

July 14th Enrico Tomasso with the High Society Jazz Band

Fast becoming a KJC regular, ENRICO is among the UK's finest trumpet men. He learned from the best (Louis Armstrong) and has played with the best (Acker Bilk, Pasadena Roof Orchestra, Ray Gelato etc). 'An exciting stage presence and a lively personality'



August 11th Nicola Farnon Trio

A happy KJC return to NICOLA (bass/vocals) and her musical chums: PIERO TUCCI (keyboards and sax), PHIL JOHNSON (drums). 30's-70's standards from a 'class act with a passionate and swinging style, outstanding personality and a charismatic stage presence.'



October 13th The Spats Langham Trio

Featuring John Hallam. Unmissable double header featuring two of the UK's most popular and versatile attractions:

'SPATS'- possibly the 'pluckiest' man alive- on guitar, uke et al and vocals.

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MALC HURRELL (bass)



Jazz at Burgundy's Lowther Street, Kendal

June	18th	Quay Change <i>Piano trio plus vocalist plays classic songs.</i>
	25th	Gail Bashall/Jilly Jarman (tbc) <i>Sophisticated vocal jazz with piano and bass</i>
July	2nd	Paul Palmer <i>Always swinging sax player exploring mainstream to modern sounds</i>
	9th	Quincy St. Quintet <i>Dixieland to Mainstream Band</i>
	16th	John Woodhouse Quartet <i>Smooth sounds from the post-war jazz scene</i>
	23rd	Al Beecham <i>Mainstream to modern jazz complete with mellophonium</i>
August	30th	Harold Salisbury Quartet <i>Modern jazz group led by multi-reed playing veteran</i>
	6th	Spirit of Shearing <i>Quartet evoking the Shearing spirit without a piano or vibraphone</i>
	13th	Quincy St. Quintet <i>Dixieland to Mainstream Band</i>
	20th	Vinny Parker Quartet <i>Piano led quartet plays standards in a modern style</i>

Every Thursday - 8.30pm till 11.00pm

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

Scott
Turner
pdf

Cumbrian Beer Festivals 2015

JUNE

4/7	Boot	Boot Beer Festival, Boot Inn
7/8	Troutbeck	Mortal Man Beer & Music Fest.
25/28	Underbarrow	Punchbowl Inn Beer Festival
26/28	Appleby	Golden Ball Beer Festival
26/28	Dent Village	Music & Beer Festival

JULY

3/5	Kirkoswald	Featherstone Inn Beer & Music Festival
16/19	Staveley	Hawkshead Beer Hall Summer Beer Festival
11/13	Foxfield	Prince of Wales Cider & Perry Beer Festival
17/19	Kings Meaburn	White Horse Inn Music & Beer Festival
17/19	Penrith	Penrith Cricket Club, Sticky Wicket Beer & Music Fest
24/26	Winster	Brown Horse Beer Festival
24/26	Hawkshead	Kings Arms

AUGUST

7/9	Dufton	Stag Inn Beer Festival
7/9	Bolton	Eden Vale B/F
14/16	Appleby	Midland Hotel Beer Festival
21/23	Haverthwaite	Anglers Arms

SEPTEMBER

3/5	Ulverston	Charter Beer Festival, Coronation Hall. (TBC)
4/6	Grasmere	Grasmere Guzzler Beer Festival, Tweedies Bar
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	21 st 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.

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

English Tourism Week 2015

In the last edition of Lakes & Ale we reported that English Tourism Week was to focus on the Appleby & Penrith localities. (See page 25 of Edition 59).

For the record, a photograph of the Eden Tourism team members visiting the Midland Hotel appears below.



Left to right Bridget Simmonds - Chief Executive of British Beer & Pub Association, Jason Hill - Eden Brewery, Rory Stewart - Penrith & Borders MP, Clive Bissland - Midland Hotel Appleby, Tim Page - Chief Executive CAMRA, Amie Bissland - Midland Hotel Appleby and Charlie Thornton - Eden Tourism Team.

(Continued from page 21)

Reinheitsgebot purity laws of 1516. It is a reminder that in the early days, Germany was seen as being the one to emulate, now it is regarded as a bit staid in its ways. But there are always treats to be found. In Wilmington NC we happened across the Front Street brewery a splendid temple to good

beers, fine food and a bewildering array of bourbons. Now I'm used to breweries using their brews in batter, sauces and the like, but these guys did a burger infused with one of their dark ales. As they tend to say in those parts, awesome. **Roger Davies**

B/F advert full page
PDF

Brewery Updates

Appleby Brewery

The stable beers for this new brewery that commenced brewing in March 2015 are Senior Moment (3.9%) which is an old fashioned bitter and Mid Life Crisis (4.2%) – an IPA of dark characteristic hops. Fred Mills, originally from Radstock in Somerset, has seasonal ales planned for this year which will be Horsefair (3.6%) – a golden, hoppy ale; Knock On (3.8%) a ruby red hoppy beer for the August-September Rugby World Cup and Middle Aged Spread (5.2%) a black stout, which Fred describes 'as a tribute to the waters of the River Liffy.'

A visit to the industrial Unit in Appleby revealed it was used formerly as a private storage area for 2 Rolls Royce motor-cars. The Brewery will be run by Fred and his daughter in the interim with Fred's wife assisting, when their house move is in place from Southport. Senior Moment and Mid Life Crisis beers are supplied at present to a pub in Darlington and two in Southport, outside of Cumbria. While the following villages and towns in Cumbria are selling either beer too : Monkhill, Carlisle Moo Bar, Cumwhitton, Ivegill, Braithwaite, High Newton, Dufton, Kings Meaburn and Appleby. It is good to have a brewery back in the town of Appleby again. *Richard Owen, BLO*



Bowness Bay Brewing

The increasing demand for Bowness ales has meant that the Brewery was rapidly outgrowing its premises at Winster. So, in a nutshell, partners Ronnie Mullin and Head Brewer Richard Husbands made the decision to move the brewery 'lock, stock & barrel' to the new units being made available on the old Goodacres factory site in Kendal. This would give the room for a much needed increase in production to satisfy demand for our beers, in particular Swan Blonde.

The new unit has the benefit of 3 phase electric and mains water which allows us to brew twice a day.

When they bought the original brewery from Northcote in Norwich, who were closing down, it was (and indeed still is a 5 barrel brewery) but in addition it also had a 15 barrel mashtun in use and a 15 barrel copper, in mothballs.

They therefore only needed a 15 barrel hot liquor tank (HLT) to become a 15 barrel brewery, along with more and larger fermenters, more barrels etc. The Brewery have invested £40,000 in the new brewery.



Delivery was taken of a new HLT (see left) when they moved in and that is now up and running, the next phase is to commission the copper which is expected to come on line by the end of June. Looking forward, Ronnie & Richard intend to open a tap house, have brewery tours and extend the range of beers

(Continued on page 37)



Great British Beer Festival 2015 promises to be a voyage of real ale discovery

The Great British Beer Festival (GBBF) 2015, organised by the Campaign for Real Ale (CAMRA), will take be held 11-15th August at Olympia London.

The festival offers you the chance to discover your perfect pint, as you explore over 900 real ales, ciders, perries and international beers. The UK's biggest beer festival will feature over 350 British breweries across 27 different bars as well as fantastic entertainment, food and traditional pub games all under one roof in the heart of London.

The festival will be spread across five public sessions plus a Tuesday afternoon trade session that will feature the announcement of the winners of the Champion Beer of Britain Award, all of which will be available at the festival.

The festival is made possible thanks to the contributions of over 1,000 volunteer staff, all members of CAMRA, who fulfil a variety of roles at the event. .



(Continued from page 35)

using both the 15 and the existing 5 barrel kits, so in effect becoming a 20 barrel brewery!

Brewshine Brewery

The Brewery are just about to brew their 100th gyle which is a bit of a milestone and are planning something different – probably a milk stout. They are also experimenting with different hops. Demand is still very much outstripping their ability to supply and they are continuing to get good feedback which is great.

Bissland BLO

Chadwick's Brewery

In the last issue of Lakes & Ale, Tim mentioned how excited they were about making beers in a variety of styles at Chadwick's. Well, spring has brought about a new creation: Black Gem (5%) is a rich, dark ale made with 5 different types of malt. It has been really well received and they will definitely brew it again sometime in the future. On the lighter side, Tim has been refining the Kirkland Blonde (3.6%) and has also been creating new beers using different hops. With over 130 varieties of hop, it just seems a shame not to mix things up occasionally!

Looking ahead to the next few months, the Brewery are moving lock stock and cask to our brand-new premises at The Factory, Kendal. This came about due to a change in the landlord's plans for the Factory area and will allow the Brewery to have a more prominent position at the front of the site alongside the other artists and craftspeople. Here's hoping the move will be as stressless as possible with the minimum amount of downtime for brewing interesting beers. Hopefully we shall be able to learn how well the move went in the next issue.

David Currington Acting BLO

Dent Brewery

The Brewery are to release a new special brew called 'Silver' in celebration of Dent's 25 years of brewing in the dale. It will also appear at the Dent Beer & Music festival under the badge of Adam's Ale

Marilyn Molloy BLO

Eden Brewery

Jason, Linda & Chris continue to be a very pro-active team. Currently producing 25-30 barrels of ale a week, Eden Gold is still their best seller among a wide variety of seasonal ales to whet the appetite of local drinkers and tourists to the County.

Installation at Brougham Hall Brewery of 5 barrel racking points is imminent for keg and can, bottled ales are selling very well and accounts reach all over Cumbria, parts of Northumbria and North Lancashire.

New ales news : Embalmer (5.5%) reported in the last Lakes & Ale will be produced towards winter. Current bottled ales Scrubbers (5.7%) & Antifreeze (5.3%) will be casked this summer and Depth Charge (5.1%) will be a new cold, fermented, dry-hopped Pilsner lager.



A new 'innovation'; an 'embossed' barrel

Clive

(Continued on page 39)

Midland Advert Pdf new

More Good News for the Midland!

We are very proud to have received 2 Certificates of Excellence from Trip Advisor, one for the Hotel part of our business and the other for the Restaurant.

These are in addition to being Quality Cumbria certified and winning 2 CAMRA Westmorland & Eden Pub of the Year awards 2013 & 2014.

The Midland Hotel had been closed for over a year when we purchased the property in October 2010. After an extensive



renovation project the Midland was reopened in Spring 2011 and it's with the help of all our amazing staff and customers that we have been able to finish the renovations and build up such a successful local business.

(Continued from page 37)

The early Spring Eden Tourist ale 'Drovers Gold' was a success but will not be returning. A different version of it will be re-named in September to coincide with the Cycling Tour of Britain, which visits the Eden area twice. In addition, there will also be an experimental limited release of Drovers Rye (4.4%).

The single malt hop Eden Fuggle (3.8%) is to be brewed using a more aromatic and better tasting French hop.

Finally, a yet-unnamed 12% bottled beer which is to be hoppy, blonde, using dry New Zealand hops and Abbaye yeast is set to be another challenge the team will rise to for later this year. Exciting times, as always, at Eden.

PS Assiduous readers of the Eden blog will remember that right back at the beginning of the year they reconfigured the 'HereHareBeer' to add a bit of flavour and kick. This spring we have further developed the beer by offering it in cask as well as bottle, a process that has added a softness and fuller flavour. Despite being 6.3% ABV HereHareBeer drinks "clean" - something that's not easy to achieve in such a strong beer. This is combined with a fruity tang and slight sweetness, but no astringency.

Richard Owen, BLO

Hawkshead Brewery

Hawkshead is UK Brewery Business of the Year 2015:

Hawkshead Brewery won the top award at the SIBA (Society of Independent Brewers) National Business Awards 2015, at BeerX in Sheffield, in March.

As well as the overall best brewery business award, Hawkshead also won "Best Customer Support" and "Best Business Development," which was for The Beer Hall at Staveley. The judges referred particularly to its "unique public access" to the brewing process.

Hawkshead also won "**Employer of the Year**" at Lancaster and Morecambe College's Apprentice Awards.

The Brewing Oscars:

Brodie's Prime Export (8.5%) picked up a silver medal in the strong dark beers category at the International Brewing Awards, known as the brewing Oscars, which are held every two years.

New Beer: Solar Sour

Hawkshead marked Friday 20th March, the day of the solar eclipse, by brewing Solar Sour (beer style - Berliner Weisse.) At 3.3% abv Solar Sour is a pale, refreshingly tart, cloudy wheat beer with a lemon citrus sharpness. A damson edition will be released when it has aged.

Collaborations without frontiers:

At the Fork and Brewer in Wellington, New Zealand, Head Brewer Matt Clarke teamed up with Kelly Ryan (ex Thornbridge and Fyne Ales) to brew a Kiwi rendition of Brodie's Prime.

In Leeds, Matt & the Tapped Brew Co collaborated on a Rhubarb Saison.

Chad Yakobson, of Crooked Stave Brewery, Denver, Colorado came over to Hawkshead Brewery to do a collab brew for this year's International Rainbow Project, which teams up 7 UK and 7 foreign brewers. The beer will be out in autumn. It's complicated and involves lime zest, lemongrass and souring.

(Continued on page 41)

Full Page Wild Boar

(Continued from page 39)

Damson Day

For the 8th or 9th year – they’ve lost count – Hawkshead did a bar at Damson Day in the Lyth Valley in April and, as ever, served up a damson beer. This year it was Damson Stout, using damsons from last year’s harvest, and for the first time they bottled it, on their new in house micro-bottling plant.

Festivals

9th Summer Beer Festival is 16th-19th July -more than 60 beers from around 15 independent breweries. The Beer Hall at Hawkshead Brewery, Staveley.

Hawkshead Heading East

Pallets of Hawkshead Bottle beers have been delivered to Hong Kong. Hawkshead have worked closely with UK Trade & Investment, (a Government Dept. which works with U K based businesses to ensure their success in international markets through exports) and this seems to be succeeding as Hawkshead are continuing to grow their export sales. On the 18th May they hosted a UKTI trade event, part of the Nationwide Export as part of Trade week.



David Currington
BLO

Kendal Brewing Co

To meet increased demand they are now brewing twice a week. Two new brews are well under way. One will be a berry flavoured fruit beer; the other a Pilsner 5% German Style brew.

David Currington Acting BLO

Kirkby Lonsdale Brewery

The brewery is currently awaiting the verdict on their planning appeal to move into the town. We wish them success with this. To cope with demand they are awaiting a delivery of more casks. A new brewer is also presently receiving training.

Their new Crafty Mild 3.6% abv is selling very well and recently won silver in its category at the Lancaster Beer Festival. They also won a silver with their Singletrack Double Black 8% abv in the champion strong beer category.

Colin Ashton BLO



Tirril Brewery
no report received

(Continued on page 42)

(Continued from page 41)

Watermill Brewing Co

Not a lot to report for this issue, pub still very busy, all beers still selling very well. The branch sends its best wishes to Barbara (Brian's Mum) who has been unwell & is currently in hospital, get well soon Barbara from all of us!

Tony Jackson BLO

Wild Boar Brewery

They are introducing 3 500ml bottled beers from the existing Wild Boar Brewery range which should soon be available from local retailers. They are

Smoked Porter (4.5%); Mad Pig Ale (4.0%) and Hogs '54 (5.4%)

Juan Kinley BLO

Winster Valley Brewery

The brewery continues to be very busy, more so recently to cope with demand for the May Bank Holiday Cartmel Races.

They have also won two awards at the recent Lancaster Beer Festival. These were in the bitter category where Old School 3.9% abv won gold and Lakes Blonde 3.7 % won bronze.

Colin Ashton BLO.

WESTMORLAND CAMRA EVENTS DIARY

8th June Derby Arms Witherslack

incl Summer POTS award

13th July Kings Head Ravonstonedale

10th Aug Mortal Man Troutbeck followed by socials to

Brotherswater Inn & Kirkstone Pass inn

14h Sept Burgundy's Kendal

29/Sep 2/Oct 2

22nd Westmorland Beer Festival, Kendal Town Hall.

12th Oct Orange Tree, Kirkby Lonsdale

26th Oct Beer Fest wash up meeting Ruskins Kendal TBC

21st Nov Cumbria Beer Lover's Dinner, Castle Green Hotel, Kendal. *more details to follow*

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

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