

EDITION 59

FREE

LAKES & ALE

**MAGAZINE OF THE
WESTMORLAND BRANCH OF
CAMRA**



List Your Pub!

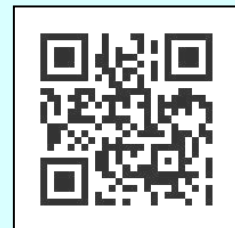
As an Asset of Community Value



Follow CAMRAWestmorland on
Twitter @ CAMRAWESTMRLND



Find us on Facebook
CAMRA Westmorland



Spring 2015

Alexander's See pdf *OK

EDITORIAL

Welcome readers to Westmorland CAMRA's Lakes & Ale Magazine. As we head into another year, the nights already seem lighter and the Spring Equinox is almost here. You will find a full and exciting list of proposed beer/music Festivals inside to enable you to plan your visits or find out what is on if you are just visiting. We have our usual brewery updates. Eden Tourist Board have singled out that lovely part of Cumbria to highlight Eden beers.

One sad note is the temporary departure of our Chairman Gary Kirby who has left his position in charge at the George & Dragon, Dent and has taken a similar position at the Tithe Barn in Garstang. But he loves us all so much in Westmorland that I am told he has already transferred his membership back to us and, after a sabbatical to get his feet under the table at his new pub, he intends to be back before too long. He has not resigned so Marilyn Molloy will, I am sure, do a terrific job holding the fort. We look forward to Gary's return and will all support Marilyn as much as possible. After the hidden Santas last issue there are now nine Easter bunnies to be found! See you soon. Ed

Closing date for contributions to the next Issue is 22nd May 2015

COMPLAINT/COMMENT?

The views expressed in this publication are not necessarily those of the Editors, CAMRA Ltd., Westmorland Branch or any other branch of CAMRA, but of the individual contributor. No part of this publication may be reproduced without prior permission.

Cumbria Trading Standards Office: County Hall, Kendal. Tel: 01539 773577.

Westmorland Branch of CAMRA: Editorial (01539) 732599.

Annual Subscription

To have a copy of Lakes & Ale sent to you quarterly by post, please send your contact details, together with £4 to cover the cost of postage for four issues to:

Cheque payable to:
D Currington
12, Sedbergh Road
Kendal, Cumbria
LA9 6AD

Advertising Rates

1/4 page £25 per edition
1/2 page £50 per edition
Full Page £90 per edition
1/2 page £160 for 4 paid up front
Full page £300 paid up front

ADVERTISING EDITOR CONTACT

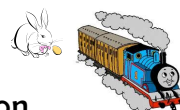
David Currington
(01539) 732599
dadcurrington@hotmail.com



Timetables?

phone Traveline 0871 200 22 33 or visit
www.cumbria.gov.uk/passengertransport

A Bus or Train & A Beer - a safe combination



THE SUN

CONISTON



A unique mix of bar, restaurant & four star inn, with the kind of comfortable informality and atmosphere that many attempt but few achieve.

At its heart is a great pub recently refurbished and extended across two floors with up to 8 real ales on tap and freshly prepared food using locally sourced ingredients.

bar, restaurant & 4 star inn

THE SUN CONISTON LA21 8HQ

t 015394 41248 f 015394 41219 e info@thesunconiston.com www.thesunconiston.com

Grey Walls Advert

From the Vice Chair...

Marilyn Molloy

Hello to all Lakes and Ales readers. This rather brief quarterly report is being given by me as vice-chair on behalf of Gary Kirby. He is taking a short sabbatical to allow him time to settle into his new managerial role at the Tith Barn, Garstang. The branch wish him all the best with this new venture and very much await his return to his many roles in CAMRA. Although his new abode is not in the Westmorland Branch area he has, luckily for us, decided to transfer his membership back to this Branch.

So, what's been going on since the last edition of L&A? Well at that time Gary mentioned the selection of Westmorland pubs for the 2016 Good Beer Guide. We have now had our selection meeting and the entries have duly been voted upon. We had to narrow down a long list of 44 nominations to 22 plus two reserves. This list, however, remains embargoed until August. As ever, we are disappointed by the very small number of entries we are allocated, which makes it a very difficult job for members voting at selection.

By the time this edition goes to

print two more events will have taken place, which gives our Branch a good chance to promote real ale locally. First, English Tourism Week is focussing on Penrith and Appleby. One of our CAMRA pubs – The Midland, Appleby – will be central to this event. The second is the Kendal Food Festival. We will be holding a couple of tasting sessions to show people how to really taste beer and discover what flavours are imparted by which ingredients. Westmorland Pub of the Year has been named as The Orange Tree at Kirby Lonsdale. Well done to the Taylor family who own both the pub and Kirkby Lonsdale Brewery. This is truly a flagship pub and a great example of everything CAMRA expects from a local. Our Cider Pub of the Year is to be the Mortal Man at Troutbeck. They really have taken real cider seriously and have done so much to promote it locally.

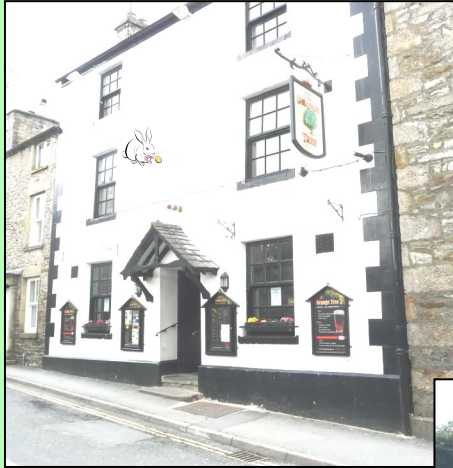
Spring is on its way and we look forward to another year of promoting and showcasing the great beers and pubs in our area.

Marilyn Molloy
Branch Vice-Chair

Tweedies PDF

T/F

**Westmorland CAMRA
Pub of the Year 2015
The Orange Tree, Kirkby Lonsdale**



At the recent Branch Meeting held at the Riverside Hotel in mid February members voted for our Westmorland Branch Pub of the Year 2015 and the worthy winner for a second time, was the Orange Tree in Kirkby Lonsdale.

**Cider and Perry Pub of
The Year 2015
Mortal Man, Troutbeck**

*Above The Orange Tree
Right: The Mortal Man Troutbeck*



Members also voted for the Westmorland Cider and Perry Pub of the Year 2015 and the warmest congratulations go to the Mortal Man at Troutbeck.



**Pub of The Season
Winter 2014/15
Duke William,
Staveley**

Late last year members also voted the Duke William, Staveley as Winter Pub of the Season 2014/5. Full pictures and narrative will appear in the next edition of L&A as the presentations for these three awards have yet to be made.
ED

Strickland

Geoff & Christine
welcome you to the

THE CASTLE INN
13 Castle Street
Kendal
LA9 7AA
Tel: (01539) 729983

www.castleinnkendal.webs.com



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

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

How many of us have from time to time, taken the first draught of a freshly-pulled pint and said “that’s not right!” but been unable to say exactly what we thought was wrong with it? Sometimes it’s a beer that’s well-known and loved by us, and that is a real disappointment. Other times, we may see a beer we haven’t tried before, but having decided to give it a go, are unsure if it is supposed to taste like that! Well none of you will be surprised to learn that the world is not a perfect place and in the realm of living beer, there are so many different things can be responsible for “off” flavours. Too often we dismiss it as “bad management” or “the bottom of the barrel”, but the reality is a lot more complex.

CAMRA nationally sees identification of acceptable/non-acceptable flavours really important to the judging process for champion beers. So to address this head on, our regional tasting panel chair, Lynda Johnson, arranged a challenging session for the Cumbria CAMRA Tasting Panel at the Prince of Wales, Foxfield on 16th February. The idea was to put a name to these flavours and identify where in the production or storage process they come from. The county panel

So, what’s not to like in beer?

By Marion Molloy

is composed of trained tasters from each of the four Cumbria branches (Furness, Solway, West Cumbria and Westmorland) and we had a great turn-out that day. I would guess most of us before the session would have thought we were quite good at describing off flavours, but we very soon found out we had a lot to learn!

Before looking at the alcoholic stuff, Lynda took us through the basic flavour of ingredients before the brewing process has got



underway. She gave us a small taster of 3 different brewing malts dissolved in a warm water suspension and asked us to describe them and guess which type they were. Whilst differentiating between pale, crystal and roasted was not too difficult,

(Continued on page 10)

(Continued from page 9)

the words used to describe what we tasted began to change our ideas about “off/not-off”. Some old bottled beers were opened and these gave us the chance to hone our fledgling skills. We discovered that some flavours when in one beer style seemed ok, in a different beer might just taste odd. We also learned how the age of hops makes a significant difference to flavour and the skill

origins (yeast infection/contamination; process timing; hop age; oxidation and many more). And, oh boy, those words to describe off flavours we learned are just great – check out catty; skunky; cheesy; lightstruck and mercaptan! Welcome to the alternative universe that is the tasting panel. **Marilyn Molloy**



Above: The Beers Below: A Tasting Kit. A little something from CSI

of blending older hops in different styles.

So, to sum up, I think we are all a little more circumspect in describing beers, since we can now break down the type of fault to more specific





Now available at

The Mountain Factor

The Hill Walking Specialists

5 Lake Road, Ambleside, Cumbria LA22 0AD

PARAMO
Premier Retailer

patagonia
PRO SHOP

icebreaker



treZeta™

★ 10% off non-sale items on presentation of this advert ★

For more details please call 015394 32752

email: info@themountainfactor.com

www.themountainfactor.com

Great News for the Lyth Valley!



The former owner of the Lyth Valley Hotel recently retired and it has now been sold to Steve and Karen

Edmondson who already run the nearby Brown Horse Inn at Winstar. In addition to the Brown Horse Steve also has the well known Winstar Valley Brewery, one of Westmorland's well respected real ale brewers. Steve & Karen are planning an major refurbishment of the Lyth Valley Hotel, which has an 80-seat restaurant, six letting bedrooms and a terrace with panoramic views over the surrounding countryside. They hope to reopen the Hotel within the next six months.

This is great news for locals and tourists alike and CAMRA looks forward to supping some good ales soon. We wish them well in this new venture.

CAMRA NATIONAL MEMBERS WEEKEND

Albert Hall, Nottingham,
17th/19th April 2015



Come along to the National Members' Weekend 2015, taking place in the legendary city of Nottingham. Packed with breweries and pubs, you will have plenty to choose from during your stay.

The Members' Weekend is where our members discuss our future policy and direction and offers you the opportunity to socialise with friends over a pint in the Members' Bar, attend the official AGM and workshops, visit local pubs and go on organised brewery trips. The Weekend is open to all CAMRA members and it is free to attend.


Pre-register today, visit: www.camraagm.org.uk



THE OLD DUNGEON
GHYLL HOTEL
GREAT LANGDALE

**CAMRA Westmorland
PUB OF THE YEAR
2008**

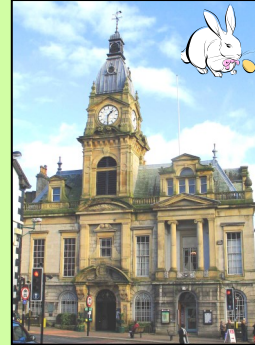
UP TO 8 REAL ALES INCLUDING
YATES BITTER
WESTON'S OLD ROSIE SCRUMPY CIDER
EVERY GOOD BEER GUIDE SINCE 1986
EVERY EDITION OF THE GOOD
PUB GUIDE
FOOD SERVED 12.00 to 2.00 & 6.00
to 9.00 EACH DAY
PLEASE BOOK FOR DINNER IN
THE HOTEL

 015394 37272

WWW.ODG.CO.UK

New Kings
Arms PDF

**22nd Westmorland Beer & Cider
Festival
29th September to 3rd October
2015
Kendal Town Hall**



Greetings to all members and readers.

Just a very quick note to introduce myself to those who don't know me and also to invite you to get involved in this year's CAMRA Westmorland Beer Festival.

I have agreed (and been approved by the CAMRA Westmorland Branch) to take over as Festival Organiser from Chris Holland who stood down from the position after the hugely successful 2014 Festival. Once again, our thanks to Chris for his hard work and I hope I can continue where he left off.

Ronnie Mullin - who many of you will know from Bowness Bay Brewing - will be the Joint / Assistant Festival Organiser and I have asked Clare Looker to continue as Festival Secretary, a role she has conducted brilliantly over recent years.

Our first monthly planning meetings have already taken place for January and February, normally on a Monday, at 7:30pm at Ruskin's Bar in Kendal. Should any Westmorland member wish to come along and find out about how you can get involved in this year's festival then we'd be delighted to see you. There are lots of different roles which still need filling and any support would be greatly appreciated.

If you'd like to get in touch with me directly, my contact details are as follows:

Neil Bowness

Email. neil@plain-creative.co.uk / bowness.neil@gmail.com

Home Telephone. 01539 733 880

Work Telephone. 01539 723 636

E&Child pdf new from Neil

Going off to most holiday destinations abroad used to mean the start of a sort of beer Lent for the real ale drinker. Surrounded by happy Brits quaffing copious amounts of unspeakable, fizzy lager, something they would rave about for months afterwards, the beer aficionado would sit in the corner and sip a glass of local wine. Or two. No more, craft beer is spreading widely, the massive explosion of such things in the USA being a major turning point. But I wasn't overly confident about a few days in Milan; Italy and beer have never exactly combined in my mind. We took an open bus



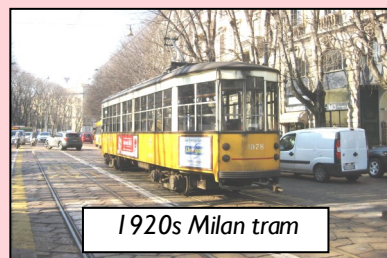
Baladin Milano, Via Solferino

tour and it is a very fine city served by hordes of trams dating back to the 1920s which kept me amused. I was looking the other way from the bus when my wife called over to point out something that was clearly a real ale bar. On our return to the city centre we decided to have a look for it. We'd quite easily got 24 hour tickets for the public transport, finding out

The Italian Job

By Roger Davis

details of where the buses and trams went was a different matter, don't give me all that guff about



1920s Milan tram

wonderful European transport systems. However, using bus stop maps and recalling seeing a certain type of tram near the bar, we made it. Boy was it worth the effort! The Baladin Milano at 56 Via Solferino is a gem and is in the portfolio of the Baladin Brewery which boasts no less than 26 different beers, two of which were available on handpump. The brewery is the brainchild of one Teo Musso who started a bar in his home town of Piozzo in 1986. In 1996 he started his first craft beer production and is committed to a new way of looking at beer, strictly a craft product and combined with food. Indeed the brewery is part of the slow food movement. The beers reflect different flavours, perhaps the

(Continued on page 18)

CROSS KEYS
ADVERT Pdf to
follow from Neil

New Membership PDF please Howard

(Continued from page 16)



most dramatic is the 'Xyauyu' which is aged in oak barrels infused with Kentucky tobacco. By 2000 they needed more space. So the henhouse at the family home was converted into a fermentation cellar connected to the pub by an underground beer duct. In that year they also appeared in the GBBF. In 2006 they started to grow their own barley and by 2012 were able to convert to being a farm brewery producing nearly all their own barley and some hops. In 2010 they entered the soft drinks market, still with their same principles and introduced the SFUSO, a re useable litre glass bottle for take outs. New bars and outlets were opened including in Rome. But June 2011 was pretty momentous as not only did they open in New York but were also featured in the Disney movie "Cars 2". In 2012, 8 brews were made

Top left: The bar at Baladin Milano

Top right: A couple of Baladin beers

Middle: Baladin handpumps

Right: A Baladin SFUSO take out reusable glass bottle

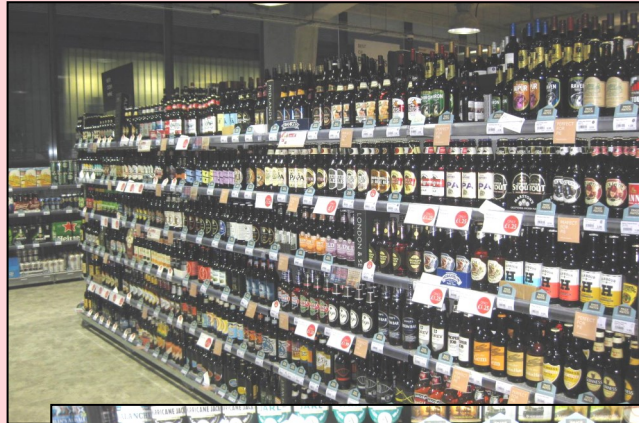
(Continued on page 20)

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

(Continued from page 18)

available in corked bottles so restaurateurs could serve them with a known and appreciated gesture. And, yes, their beer is great.

Nearer to home we stopped of at Media City UK in Salford. This has the Dock Bar, a funky sort of place serving a range of Thwaites beers on hand pump. Nearby is a branch of Booth's supermarkets, a splendid place with a quite staggering array of bottled beers including a large Cumbria section. Staff talk of the visits by movie, TV and radio stars, so nice to know they are being exposed to local products. And the craft beer movement has really, these two Salford developments show just how far



Top: The beer section in Booths Media City UK
Bottom: part of the Cumbria beer section in Booth's Media City UK

And the craft beer movement has really, these two Salford developments show just how far

Roger Davies



More Trams!

Royal Oak Inn

**Brantfell Road
BOWNESS-ON-WINDERMERE**

OPEN FROM 11, 7 DAYS A WEEK

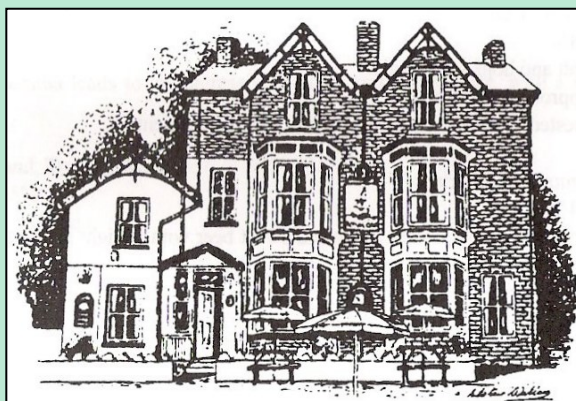
SIX REAL ALES, INCLUDING CONISTON BLUEBIRD

Children's licence, dining room

Games area with pool, TV etc.

Excellent home-cooked meals served all day

Warm, welcoming atmosphere; dog friendly + real fire!



Patio, car park and en-suite accommodation

For full details and bookings

Telephone 015394 43970;

e-mail info@royaloak-windermere.co.uk

Website www.royaloakwindermere.co.uk

Steve and Angie look forward to seeing you

Dent

Brewery OK



CAMRA's Champion Winter Beer of Britain (CVBoB) 2015
Wednesday, 11 February 2015



at the National Winter Ales Festival in Derby

The overall winners were:

Gold - Elland Brewery – 1872 Porter

Silver - Purple Moose – Darkside of the Moose

Bronze - Dancing Duck – Dark Drake

The full list of class winners for this year were:



Barley Wine and Strong

Old Ales

Gold: Lees - Moonraker

Silver: Orkney - Skullsplitter

Bronze: Darwin
- Extinction Ale

Old Ale/Strong Milds

Gold: Purple Moose –
Darkside of the Moose

Silver: Ulverston – Fra Di-
avolio

Bronze: Castle Rock
Midnight Owl

Stout

Gold: Dancing Duck – Dark
Drake

Silver: Plain Ales - Incognito

Bronze: Highland –
Sneaky Wee Orkney

Stout

Porter

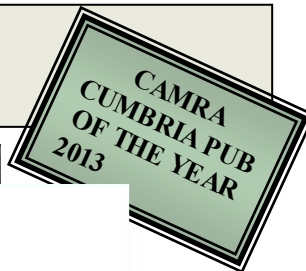
Gold: Elland – 1872 Porter

Silver (joint):
Bath Ales - Festivities
Fuller's - London Porter

Bronze: Blakemere
Deep Dark Secret

KENDAL PRINTER'S ADV PDF

MANOR ARMS



NO JUKE BOX
NO PLASMA
TV
JUST GOOD
CONVERSA-
TION
PUB of the

**Replace
with pdf
from Beer
Fest Prog.**

3 DIAMOND
ENSUITE

Family

run

Eden brewing up for great English Tourism Week

Eden Brewery was a hive of activity this week as final preparations were being made for a special beer that will be sold in pubs to mark English Tourism Week 2015.

Members of the Eden Tourism team visited Eden Brewery at Brougham Hall, near Penrith to help head brewer, Jason Hill and his staff prepare the beer for delivery to pubs around the local area. The idea for developing a special beer has come out of a partnership the British Beer and Pub Association have recently forged with VisitEngland to raise awareness of how important pubs are to the country's multi-million pound tourism industry.

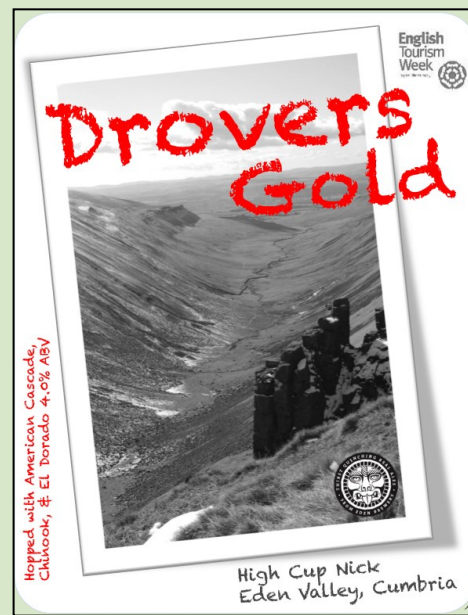
The beer, 'Drovers Gold' will be available at over 40 pubs around Eden during the week that runs from 14 to 22 March and it is hoped many pubs will run special offers and promotions to coincide with this.

Jason said: "Drover's Gold will be a 4% ABV golden ale, using a selection of American Chinook, Cascade and El Dorado hops and Maris Otter Pale Ale malt. The end product will be a complex, hoppy



ale, with citrus, grapefruit and floral flavours and peach aromas.

Cumbria and the Eden District are known for being a home of great food and beer and I think that reputation is growing all the time. We are glad to be doing our bit to help show what the area has to offer."



Hawkshead Brewery PDF

Cumbrian Beer Festivals 2015

MARCH

6/8	Staveley	Hawkshead Beer Hall Winter Beer Festival
6/8	Kendal	Brewery Arts Centre Kendal; Vats Bar
12/14	Seascale	West Cumbria B/F ; Winscale Club
26/28	Kendal	Burgundy's Cumbrian Beer Challenge
27/29	Haverthwaite	Anglers Arms

APRIL

10/11	Kendal	Alexander's Beer/Music Fest Castle Green Hotel
23/25	Boot	Woolpack Inn, Sausage & Cider Fest

MAY

1/3	Kirkby Lonsdale	Kirkby Lonsdale Rugby Club Beer & Music Fest
7/10	Foxfield	Prince of Wales Dark Beers, Strong Ales, Cider & Perry Fest
29/31	Hawkshead	Sun Beer Festival
28/30	Skipton	Skipton Beer Festival, Ermystd's Grammar Sch., Gargrave Rd, Skipton

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
24/26	Winster	Brown Horse Beer Festival
29/31	Penrith	Penrith Cricket Club, Sticky Wicket Beer & Music Fest

AUGUST

7/9	Dufton	Stag Inn Beer Festival
7/9	Bolton	Eden Vale B/F
14/16	Appleby	Midland Hotel Beer Festival

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)

(Continued on page 28)

(Continued from page 27)

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.



Jazz at Burgundy's Lowther Street, Kendal



March	5th	Spirit of Shearing
	12th	Harold Salisbury Quartet
	19th	Les Bull Band
	26t	Jayne Crowe and Round Midnight
April	2nd	Quay Change
	9th	Les Bull Band
	16th	Tim Barty's Uncalled Four
	23rd	Tim Franks Quartet
	30th	Freddie Garner Quartet
May	7th	MBQ
	14th	Les Bull Band
	21st	The Jazz Police
	28th	Steve Oakes Quartet



Every Thursday 8.30pm till 11.00pm
Free entry just pay for the great selection of beers

**Keswick Brewery
PDF**

Station Hotel PDF

2nd Manchester Beer & Cider Festival 2015 Velodrome Manchester



Once again I visited Manchester to attend their 2nd Beer Festival. I went to three sessions over the 21st/22nd January. The Festival was again held at the Velodrome and this year the bars and catering stalls were spread over both levels.

My first visit on the Wednesday afternoon was used to get a view of the new layout so that I could concentrate more on the drinking in the evening.

The beers were in Brewery order with two separate bars on the upper level covering breweries A-H and two bars across one end of the lower level for the remainder.

At the other end of this level were

the trade bars which included our own Hawkshead Brewery. This setup left plenty of room for a lot more seating. There were around 500 real ales available together with 75 ciders and perries, also foreign and bottled beers.

In my view, this was a much better arrangement than the first year and providing you planned your drinking preferences you could



(Continued on page 32)

Scott
Turner
pdf

(Continued from page 30)

organise your time between the two.

If on the upper level, you could easily get into the seating round the track and watch our Olympic cyclists doing their training from a grandstand position.

On my afternoon visit I met up with our Chairman Gary who had been on the judging panels. The overall winner was Pied Bull Black Bull Porter @ 5.2% with Hawkshead Cumbrian Five Hop scooping another prize in second place. (Well done yet again).

Also there and doing long stints on the bar was another of our members Chris Holland.

I visited again on the Thursday evening and

with the new layout it was very comfortable and enjoyable, a fact agreed by my fellow drinkers. Needless to say, I will not detail all the beers we tried but just say they were all in excellent condition.

Overall I thought this year was much better than last but I did not attend on the busier night of Friday and can't therefore say what that was like but the Festival is well worth a visit in the future and there is an added bonus if you are into cycling. *Colin Ashton.*



CAMRA HQ Key Campaign: Secure an Effective Government Support Package for Pubs



If you love your local pub and think it adds a lot of value to your community you can now apply to give it extra protection from developers by listing it with the Council as an Asset of Community Value (ACV). This means that any changes to that pub will need to go through a planning application first, providing an opportunity for local people to comment and enabling the local planning authority to make a decision on the application.

We continue to put pressure on the Government to strengthen planning laws in England to protect pubs from being demolished or converted without a say from the community. Last month, almost 4,000 members lobbied their local MPs to support an amendment to the Infrastructure Bill which would close those planning loopholes. The Government has bowed to the mounting pressure by promising urgent action to protect current and future pubs listed as Assets of Community Value. These changes should come into effect before the General Election. While we still want the Government to go further in protecting all pubs through planning laws this is a great first step in the right direction. We are now urging members to start listing their local pub as an Asset of Community Value before they are under threat.

For more information on how to list your local please visit our campaigns page on the CAMRA HQ website or drop an email to the Editor who will put in touch with the appropriate person.

The Rifleman's Arms in Kendal has become the first pub in South Lakeland to gain this accreditation. We in CAMRA Westmorland are very committed to ensuring pubs under threat of closure are not allowed to become other retail outlets or housing if it is possible to retain them as viable businesses. We recognise that for a variety of reasons, some are not able to remain licensed premises, many are doing all the right things to be successful and are an integral part of their community. It is these premises that we want to protect. When a pub is a vital hub of its community – like the Rifleman's - we need to give all the support we can." ED

Brewery Updates

Bowness Bay Brewing

Bowness Bay Brewing continue to brew to full capacity the success of Swan Blonde being the core brew for them.

Richard Husbands Director and Head Brewer told us that the popularity of Swan Blonde has been a very pleasant surprise for them. They new they had a good beer but when publicans are actively seeking us out we know we have something special.' They are now concentrating on refining the other beers in their range with plans to bottle in the next few months.

Brewshine Brewery

The Brewshine Boys are still limited in their output by the cold weather! They have however been part of a successful beer and food matching evening at Middle Ruddings, where Billonde was voted beer of the night. They are also looking forward to being part of the Kendal Festival of Food, Beer Festival and are gearing up for other festivals this spring.

Clive Bissland BLO

Chadwick's Brewery

It has been a busy few months over Christmas and the New Year. Chadwick's have continued to brew a wide range of exciting and interesting beers. With the New Year came the new harvest of hops, which has inspired Tim to experiment with a few new brews. Amongst these, we are proud to introduce a new addition to our range: 'Castle Pale', a 4.2% golden ale made with a generous helping of American hops to give it a lovely citrusy flavour and aroma. This has proved to be a popular beer and is fast becoming one of our top sellers.

The arrival of new hops has also brought about a bit of experimenting with the creation of an IPA, a first for the brewery. This is an experimental, copper-coloured beer with and ABV of 5.6%, containing a liberal portion of hops from America and the UK. This has sold beyond expectation and has only encouraged them to make more beers in different styles.

Looking to the future, they are making plans for forthcoming events, specifically in May. As I am sure many of you will be aware, May is CAMRA's Mild Month and Tim is planning to have available not only the excellent and moreish Castle Mills Mild 3.6% but also a stronger, more potent dark mild. Well, he is brewing on the old Great Gable kit, after all! So watch this space.

David Currington Acting BLO

Dent Brewery

This year Dent brewery celebrates its 25th year of production. To mark this they have a few new things in the pipeline. Firstly they are putting their alchemy skills into producing a silver anniversary celebratory ale. This will be named "Silver" and hopefully released in spring/early summer. They are now producing a 7.4% porter – named Viaduct in celebration of the workers who constructed Ribblehead viaduct. They are also finalising plans to install a new water system for their spring, and looking to install an eco-friendly waste water system.

(Continued on page 35)

(Continued from page 34)

Finally there have been changes at the George & Dragon, the Dent brewery tap, which is soon to be under new management. They are sad to see Gary Kirby leave, but are looking forward to seeing a new team put their mark on the pub.

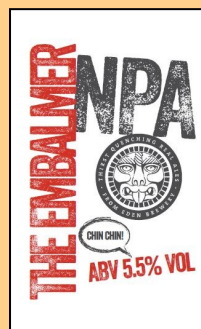
Marilyn Molloy BLO

Eden Brewery

Jason has a new beer coming out called **Embalmer** (ABV 5.5%). He tells us that some oxymorons are just a bit too...well moronic. Like calling a black beer an IPA just because it's hoppy and strong. For the record, we just don't believe there is such a thing. So the **Embalmer** isn't an IPA, in fact it's an NPA (Not a Pale Ale) buzzing with American Chinook, Cascade and El Dorado hops and bursting with citrus and pine flavours. It is in bottle form for now (330cc)but will be launched as a cask later this year. Please do watch out for it.

They will also be the only Cumbria Brewery providing beers for the 50th harvest of Maris Otter malting barley to be held in Norwich (see page 36)

David Currington. Acting BLO



Hawkshead Brewery

New Beer: Hop Black

New limited edition brew Hop Black is out and drinking. The 5.6% beer (available in cask, keg & bottle) is brewed using specialist malts and big flavoured American hops; Chinook, Citra and Simcoe.

New Beer: Jester

A one-off beer brewed using new hop Jester, touted as the closest to powerful American aroma hops ever grown in Britain. This 3.7% pale beer is Hawkshead's answer to a challenge by pub chain JD Wetherspoon, to showcase British not foreign hops for their national spring beer festival in March.

First Collaboration of the Year: Beer Matts'

Hawkshead's head brewer Matt Clarke joined Marble's head brewer Matt Howgate to brew a beer especially for the Manchester Beer & Cider Festival. The 5% beer (a mash up of Marble's Lagonda IPA and Cumbrian Five Hop) won Silver Beer of the Festival.



Award Wins

Three of Hawkshead's beers were finalists in CAMRA's North West Champion Winter Beer of Britain competition, Brodie's Prime, Dry Stone Stout and Brodie's Prime Export. Cumbrian Five Hop won yet another award by taking Silver in the competition for Overall Champion Beer of the North West 2015 having won Gold in its category late last year.

Export to Italy

Hawkshead beers are proving popular overseas. A specialist craft beer distributor in Italy who is also working with Magic Rock, Fyne Ales and Thornbridge breweries from the UK has taken several shipments of Hawkshead beers including Iti, IPA and NZPA.

(Continued on page 37)

MARIS OTTER CELEBRATIONS

Later this year Maris Otter celebrates its 50th harvest – something which is definitely worth celebrating.

H Banham Ltd, along with David Holliday from The Norfolk Brewhouse, are putting together the Maris Otter 50 Beer Festival, which will showcase brewers from across Britain as well as some international brewers. There will be new brewers, established brewers, small micros as well as larger brewers – but they all share one thing in common – a passion for brewing with Maris Otter.

All of the brewers will craft a new brew to debut at the festival – that's 50 new brews celebrating a very special malting barley, which in its 50 years has become recognised as the premium choice for brewers the world over.

The festival will showcase Maris Otters versatility in beer styles and consistency in taste and quality which

it brings to a beer.

The festival will take place in

Norwich – the county capital of Norfolk, one of the world's leading malting barley growing regions.

The setting is almost as stunning as the beers; a grand former bank. The event takes place on Thursday 17th, Friday 18th and Saturday 19th September 2015. There will be an evening session on the 17th and a lunchtime and evening session the other days. Tickets will be available in advance for each of the five sessions, although there will also be tickets to purchase on the door. (subject to maximum venue numbers) Please check back for regular updates on ticket and festival information and also details of the award-winning brewers involved.

Email: info@open247.org.uk for info



I regularly type Maris Otter into this magazine without truly knowing its details. For the uninitiated like me, and with apologies to my more learned friends in our local breweries, I consulted Wikipedia which gives the following outline information.

Maris Otter is an English "winter" variety of barley, commonly used in the production of malt for the brewing industry. The variety was bred by Dr G D H Bell and his team of plant breeders at Cambridge in 1966. It was bred by crossing the two varieties 'Proctor' and 'Pioneer', and it soon became the foundation of the finest English cask-conditioned ales.

With the established support of CAMRA and recognition of its true worth by the major maltsters and brewers, who even name it on their bottle labels, Maris Otter is today acknowledged across the brewing world as the finest-quality malt available and probably the only variety grown to achieve exactly what brewers require. Ed.

(Continued from page 35)

Brewery Tours

Due to demand the brewery are now running regular tours of the brewery 4 times a week; 2pm on Wednesday, Friday, Saturday and Sunday. *David Currington BLO*

Kendal Brewing Co

The Brewery is still very busy; brewing to capacity. *David Currington Acting BLO*

Kirkby Lonsdale Brewery

First, congratulations to the brewery for the success of their brewery tap the Orange Tree being voted the Westmorland Branch Pub of the Year 2015. More will appear elsewhere in this magazine and on our web page.

The brewery has now decided to appeal against the planning refusal for their new premises in the town. We hope they have similar success with this.

A one off beer was produced for the Lunesdale Beer Festival and this was a double strength version of their 'Singletrack Black' @ 8% abv.

They have also brewed two new beers now available. The first in collaboration with Bradford Brewer is called Northern Hard 't' Ale @ 3.9% and is brewed with the 3 c's - Chinook, Citra and Cascade hops. It is described as a citrusy session pale ale and I must say it is very enjoyable. The second is "Crafty Mild" @ 3.6% and is a blend of dark malts carefully hopped giving a moreish mild. *Colin Aston BLO*

Tirril Brewery

No report available

Watermill Brewing Co

Oatmeal Stout due to be brewed very shortly, the rest of the beers continue to sell very well ; the brewery van has been sign written & looks very smart. In April, the South Lakeland Storytelling Group celebrates 20 years, with Taffy Thomas, a special evening is planned for the anniversary on 7th April *Tony Jackson BLO*

Wild Boar Brewery

The Blonde will become a permanent fixture along with Mad Pig and a changing seasonal, which is Mild Boar for now.

Other than that all is the same. .

Juan Kinley BLO

Winster Valley Brewery

I reported last time that the brewery were producing a new beer 'Damson Dark Star' brewed with local damsons. Unfortunately this did not happen but the brewer is hoping to have another attempt in the future. Being a small brewery they are working flat out in order to keep their six core beers supplied. *Colin Ashton BLO.*

CAMRA calls for a hat-trick ahead of next month's Budget

CAMRA is calling on the Chancellor to cut beer duty for a historic third time ahead of the Chancellor's annual Budget on 18 March.

The Government has supported beer and pubs by scrapping the beer duty escalator and cutting beer duty for two consecutive years in 2013 and 2014. Today, new research shows exactly how your help in securing this support has had a real impact on beer drinkers and pub goers across the country.

The report, produced by the Centre for Economics and Business Research (Cebr), estimates that the impact of these policy measures has been:



- Over a thousand pubs saved – an additional 1,047 pubs would have closed by the end of this year if the beer duty escalator had remained in place
- 750 million more pints sold –750 million fewer pints of beer would have been sold in the UK this financial year if the beer duty escalator had remained in place
- 26,000 jobs created – 26,000 additional jobs would not have been created if the beer duty escalator had remained in place
- 16p off the price of a pint - the average price of a pint of beer, which currently stands at £3.04, would have cost £3.20 if the beer duty escalator had not been scrapped and replaced by two consecutive 1p cuts in 2013/14

Tim Page, CAMRA's Chief Executive said: "It is fantastic to see that the beer duty cuts have had a real impact on beer drinkers and pub goers across the country, beyond keeping the lid on the price of a pint and keeping pubs open. Without these measures fewer people would be able to afford a regular pint in their local pub, and yet more pubs would have closed. Reductions in the tax have helped keep pubs open, created new jobs and kept increases in the cost of beer at an historic low.

B/F advert full page

New Rifleman's pdf to come from
Neil

Midland Advert Pdf new

Westmorland Branch Officers and Contacts
President Tony Jackson

Chairman Gary Kirby (on sabbatical)

Vice Chairman Marilyn Molloy (01539) 72407

Email: *marilynmolloy@talktalk.net*

Secretary Sarah Moore (01539) 724567

Email: *revsarahmoore@me.com*

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 Gary Kirkby (on sabbatical)

LocAle Organiser Gary Kirkby Kendal Area contacts as above

Press & Publicity Vacant

Beer Festival Organiser Neil Bowness

Email. *neil@plain-creative.co.uk* / *bowness.neil@gmail.com*

Home 01539 733 880 or Work Telephone. 01539 723 636



(Continued from page 25)

The main aim of English Tourism Week, being championed by destinations and tourism operators around the country, is to capture the public's imagination and inspire them to take time out to explore the great tourism offer that is on their doorstep around Eden and

across the country. In addition, it is hoped the week will re-inforce the importance of tourism in the eyes of politicians and businesses as a key driver of economic growth. So if you are visiting Eden during English Tourism Week - look out for the special Eden beer!

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

WESTMORLAND CAMRA

EVENTS DIARY

- Mar 16 Beer Festival Meeting at Ruskins, Kendal.
April 13 Branch Meeting at Derby Arms, Witherslack.
April 17/19 CAMRA AGM and Members Weekend, Albert Hall,
Nottingham.
May 11 CAMRA Westmorland Branch Annual General
Meeting Midland Hotel, Appleby-in-Westmorland.
May 16 West Pennines Regional CAMRA Branches Meeting,
The British, Douglas, IOM.
Sep 29/Oct 3 2015 22nd Westmorland Beer Festival, Kendal
Town Hall. More details to follow.
Nov 21 Cumbria Beer Lover's Dinner, Castle Green Hotel,
Kendal.
More details to follow

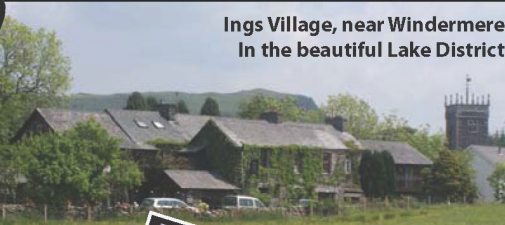
G&D DENT Advert PDF

WELCOME TO THE WATERMILL INN & BREWERY

"Just how a Lakeland Pub should be"



Ings Village, near Windermere
In the beautiful Lake District



Up to 15 real ales on at once guests & ours
Excellent choice of food menu & specials
Food is served every day 12 - 9pm
Children & Dogs most welcome
Own micro brewery on site
Our bottled beer to take home
A traditional Lakes freehouse
Eight en-suite bedrooms
On the 555 bus route



Cumbria CAMRA
Pub of the Year 2009



Food served everyday 12 noon - 9.00pm
OWN BREW PUB OF THE YEAR
THE GOOD PUB GUIDE AWARDS WINNER 2013

www.lakelandpub.co.uk

tel-01539 821309 - sat nav LA8 9PY

Printed by Kent Valley Colour Printers-Kendal (01 539) 741344