

EDITION 68

FREE

LAKES & ALE

MAGAZINE OF THE
WESTMORLAND BRANCH OF CAMRA



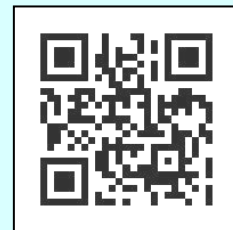
Great Langdale in Winter



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Winter 2014/15

Alexander's See pdf *

EDITORIAL

Welcome to yet another Christmas edition. We shall soon be in the season of parties and special one off brews from many of our great local and national real ale breweries.

But maybe the best Christmas present to all us real ale customers is the terrific news relating to the vote by the House of Commons to do away with the tie for those pubs that are not truly free houses. This ancient practice does not have a place in the modern economy and now hopefully we will see all pubs competing on a level playing field. We and CAMRA must thank those MP's who resisted the Government's call for yet another set of ineffective regulatory measures and voted against their whip and voted in this change. Our local MP Tim Farron was one of these; well done Tim!

We wish all our readers a very Happy Christmas and New Year but please do drink responsibly. Ed

Closing date for contributions to the next Issue is 20th February 2015

COMPLAINT/COMMENT?

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From the Chair...

Gary Kirby



As I sit at my desk writing this report on a cold wet night in Dent my mind remembers the long warm days of the summer just gone and my mind turns to Christmas and New Year. Friends have moved on like Rik from the Badger Bar at Rydal who moved to sunnier climes in France and also friends that have passed away this year.

But in the CAMRA Calendar things start to happen in November. The short list has been decided for the Good Beer Guide 2016 and the these pubs will be visited by members from Westmorland Branch. But this year we are not just visiting the top 45 pubs but also going through all the 180 pubs and hotels in Westmorland to find the very best ones in the Branch and to start the ball rolling for a new edition of the Cumbria Real Ale Guild (CRAG).

With the revue of the allocation of pubs for our Branch in the GBG 2016 being put back to 2017 we need to support all the really good pubs serving real ale within Westmorland and, indeed, Cumbria.

We all enjoyed the Cumbria Cider

Day at Waulikmill (read the article in this edition of Lakes and Ale.)

Also it was a very successful beer and cider festival at Kendal so thanks to all that put so much hard work to make it so. With the new festival organisers shortly to be in place we look forward to a great festival next year.

If any member of Westmorland Branch would like to help in anyway please let us know. We will be pleased to see you at the Branch meetings held very month. If you would like to be part of a very good tasting panel again please let us know as training days are been set up around the Branch in 2015.

Well all the best and have a great Christmas and New Year

Gary and Susan Kirby
Chairman Westmorland CAMRA

There are a number of
snowmen who have drifted
down from Santa's Grotto.
Can you find all 15?
Ho! Ho! Ho! what fun!!!!



Tweedies PDF

T/F

**Appointment of new
Chief Executive
Officer for CAMRA**



Our Branch recently received the following from CAMRA Chairman Colin Valentine

“I am pleased to welcome Tim Page to CAMRA as our new Chief Executive Officer.

Tim will take up his new post on 3rd November 2014. I have issued this memo to give you a few hours notice of this decision that will be communicated externally at 11am today. Please do not break this embargo.

Tim joins CAMRA from the East Anglian Air Ambulance (EAAA) and has a great deal of experience in the management and operation of organisations in the charity and not-for-profit sector. He has been appointed following a rigorous recruitment process where his passion and experience shone through, greatly impressing the National Executive and staff team.

I firmly believe that Tim is the right choice to take our great organisation forward and that he will play an integral part in our future campaigning and the preservation of both real ale and British pubs. I am sure you will join me in welcoming Tim and raising a celebratory pint to the future.”

Station Hotel PDF

Strickland



Geoff & Christine
welcome you to the

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Landmark victory for beer drinkers, pub goers and licensees as Government defeated in Commons vote

Campaigners said the "historic" vote would help "secure the future of the Great British pub". The amendment to the Small Business, Enterprise and Employment Bill was put forward by Lib Dem Greg Mulholland. Mr Mulholland, the chairman of the all-party Parliamentary Save the Pub group, described the "tie" arrangement made between a pub and its owner as an "archaic" and "extraordinary" system.

He told MPs the new clause, which was backed by Labour, had been drafted by lawyers and publicans and would come in gradually, reducing the impact on the industry.

He added: "This is a reasonable gradual process that will simply bring back market forces into a sector that frankly has become grotesquely anti-competitive."

Firms including Punch Taverns, Spirit Pub Company, Greene King and Enterprise Inns will now wait to see if last night's decision passes a second vote in the House of Lords.

Tim Page, CAMRA Chief Executive said:

"Today's landmark Parliamentary vote helps secure the future of pubs. CAMRA is delighted that, after ten years of our campaigning, MPs have today voted to introduce a market rent only option for licensees tied to the large pub companies - a move that will secure the future of the Great British Pub.

"The Government was defeated by 284 votes to 269 with MPs from all parties voting in favour of a new clause to the Small Business Bill that will empower pubco licensees to choose between a tied agreement and a market rent only agreement that will allow them to buy beer on the open market. Allowing over 13,000 pub tenants tied to the large pub companies the option of buying beer on the open market at competitive prices will help keep pubs open and ensure the cost of a pint to consumers remains affordable. The large pub companies will no longer be able to charge their tenants prices up to 60 pence a pint higher than open market prices."

(Continued on page 23)



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Beer Festivals and Branches



spread over 10 days with 16 on at any given time. I arrived on the evening of its second day and made my first choice the Loch Ness brewery's

When on holiday in Scotland back in September, I took a few extra days and went up to Drumnadrochit on the shores of Loch Ness to visit the 13th Loch Ness Beer Festival. This is held at the Benleiva Hotel, the original brewery tap for the Loch Ness brewery, although they have now expanded into bigger premises nearby and are looking to expand further.

It had a programme of over 50 beers ranging from 3.2% to 10% ABV

“Hoppyness” a 5% hoppy beer which had won bronze at this years GBBF in the strong bitter category. Disappointment right away, it had all gone the day before. (By chance it was on at our own Westmorland festival in October and was the



first to go then) but at least I was able to try it in the end.

I then settled down to trying what was on and these included “Spookyness” @4.3%, Loch Lomond Brewery's Hop Trial Rakau @3.6%, Isle of Skyes “Young Pretender” @4%, before moving on to a


(Continued on page 13)



THE OLD DUNGEON
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New Kings
Arms PDF

(Continued from page 11)

couple of English breweries, Brass Castles “Cliffhanger” @3.8% and St Austell “Tribute” @4.2% (an old stalwart I know but I like it). My favourite beer however was Cromarty Brewing Co. “Kowabunga” @ 4.6%, another excellent hoppy beer.

While enjoying the beers I got to reading the local branch magazine and talking to a local member and it seems that we sparsely populated branches all have the same problems. They have the same number of breweries as ourselves and likewise have the same problems in getting volunteers as BLO's. Organised outings lack numbers with a recent Friday evening trip to Ullapool (a distance of 80 miles) only having four passengers on the mini-bus. And we have a similar problem travelling only 40 miles to Dufton. So although we may grumble we are not alone.

In October I was heavily involved in our own 21st Westmorland Festival, a busy but enjoyable experience. (Details of this appear elsewhere in this magazine).

When this was finished I visited the Woodlands Hotel beer festival in Silverdale for the first time.

This had over 40 beers on offer over the three days and those I tried were all in excellent condition and it will certainly be in my diary for next year.

Finally this brings me to the point of being a CAMRA member. I joined 5 years ago and decided to get involved and not sit back and leave things to everyone else. I can certainly say from my own experience it has been a pleasure to get involved and meet new people.

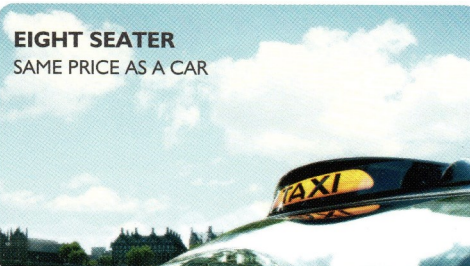
At first you attend meetings and listen to what goes on, then start to put your views and take on other roles within the branch. So I would say to any CAMRA member in Westmorland give it a go, if you don't enjoy it you can always say well, it wasn't for me, but at least I tried. But I am sure if, like me, you go in with the intention of participating in the activities you will enjoy the involvement.

Colin Ashton.



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E&Child pdf new from Neil

Real Ale Scene in Kendal Town Centre

Part 2

By the Editor

The Globe Market Place, Kendal

Vivienne & Peter have been at the Globe for some eighteen months.

The Globe is a Thwaites pub and so three of the four handpumps have their regular brews, currently Wainwrights, Lancaster Bomber, and their own badged Thwaites beer Globe Pale Ale.

These excellent ales are augmented every couple of months by



Left Vivienne is flanked by staff members Kelly & Marnie



a beer festival. On my visit they were busy planning an American-style Beer Festival due to open late November. Beers were to be Yee-Ha 3.8% (Thwaites); Amarillo 5% (Brightside Brewery) and American Smooth 4.3% (Ilkley Brewery). Three Bottled craft beers included Brooklyn Lager (Brooklyn 5.2%) & Goose Island 312 (Goose Is Brewery, Chicago 4.2%)

Food is served 10-6 daily and there is pavement seating outside.

Burgundy's Wine Bar & Brewhouse

Lowther St, Kendal

Mike has been at the Wine Bar for some years now. In more recent times he has developed the business by acquiring neighbouring premises into which he has installed The



(Continued on page 23)

CROSS KEYS
ADVERT Pdf to
follow from Neil

New Membership PDF please Howard

There are two restaurants on the waterfront in San Francisco next door to each other and both are high quality and very fine. We couldn't choose between the two for Sunday brunch so were pleasantly pleased to find the local brewer, Anchor Steam, had set up a stall between the two and was dispensing two of its fine ales free. Yes, free beer! We tried them both and asked where we could get them. The affable server said one was in one restaurant, the other in its neighbour, so, rather than help, he had compounded our problem. Well, OK, so a warm sunny morning looking out over San Francisco Bay drinking free, good beer can't really be described as a problem at all, we picked the one serving cornbread. A huge success story in the Bay Area is Lagunitas brewery from Petaluma particularly its fabulous IPA. Given that it is a new kid on the block and up against the well established and respected Anchor Steam, its appearance just about everywhere is testament to their marketing and, well, blooming good

Steam Beer, Titanic & Tirril

By Roger Davies

beer. I mentioned a while back that I'd found it in the wonderful Euston Tap at the other end of the Windermere branch line. Well now, joy of joys, we can get it in Kendal at a well known national wine merchants which you will know if you ever use the bus station. This adds to their growing craft beer range and we are promised spirits from US brewers

Free Anchor beer in San Francisco and a historic streetcar in Pacific Electric "Big Red" livery



More Lagunitas beer being delivered but not to Kendal this time.



(Continued on page 19)

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

(Continued from page 17)

too.

US brewers have embraced spirits in a big way and it means that they have a product range that appeals to all clients and sits well with the image they seek to promote. I've mentioned before that a big gap in real ale outlets is hotels, particularly higher end ones. They are certainly getting the good local food message, so they should be ripe for good local beers and spirits. But they will be looking for a product that not only is good quality but looks it. I've been impressed by one of our local brewers, Tirril, who have adopted quality packaging and literature, branched into spirits, and I know they are not alone. It is no good these days relying just on good beer, people have more sophisticated tastes and are willing to try new ideas. Craft ale brewers have a big role to play and a huge opportunity in meeting that demand. In many parts of the US, they are ahead of local wine producers in this regard.

We have a habit of whinging on about the effects of drinking at home. Now it has undoubtedly grown but it isn't new. I remember as a lad sitting around the fire on a Saturday night as my Dad and Granddad checked their football pools at the end of

“Grandstand” whilst drinking a flagon of Hancocks IPA. You'd get nowhere plonking a brown flagon of bitter on the table of one of our many swish hotels, but a nicely packaged bottle of something really good and local would certainly make the cut.

I was at a conference in Belfast recently and, wonderful as Northern Ireland is, a decent pint had been illusive. Part of the conference included visiting the sensational new visitor centre, (as an aside, those things we like to shut in the Lake District), where a local craft brewer was on hand with samples of their products. The brewery was Hilden, based in the old stables of Hilden House in Lisburn, County Antrim. This was the family home of the William Barbour who established a linen thread mill there which became the largest in the world. At the turn of the 19th century, its chairman was William's grandson, Milne, whose sister, Helen, was married to Titanic designer, Thomas Andrews. She didn't test his product, unlike Thomas, and later remarried into the Harland family of Titanic builders Harland and Wolff. Hilden produce 11 draught beers and 5 bottled ones and also have a restaurant, Molly's Yard, also in former stables, in the

(Continued on page 21)

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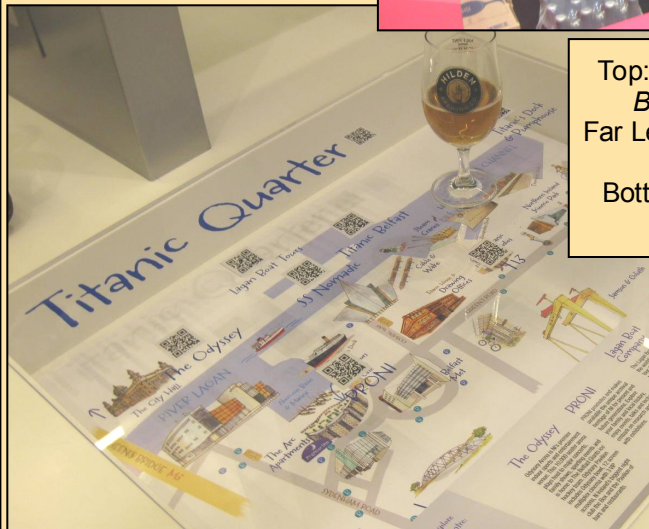
Steve and Angie look forward to seeing you

(Continued from page 19)

Queens University quarter of Belfast. Tours of the Lisburn brewery are available where, as they say, you can see “the wonderful process that converts malt and hops into one of the finest beverages known to man, traditionally brewed



Top: Cheery Hilden folk at the Belfast welcome centre.
Far Left: Hilden's original Titanic Quarter beer.
Bottom: A Hilden beer on the Titanic Quarter.



beer.” Who would argue with that ?
Seems you just can't avoid craft ale these days.



Dent

Brewery

(Continued from page 15)

Kendal Brewing Co, whose brew kit can be seen behind the new lower level bar.

Also on this level are a games area and, up a half level, is the original wine bar whose mezzanine level originally hosted for many years the free weekly Burgundy's Jazz Club on Thursday evenings. The club is still well attended but has moved to a more spacious area in

the downstairs bar.

Their own beers are, of course, regularly on in both the lower and upper bars. In the latter bar there is also a rotating selection of fine real ales. Opening times do vary on a set daily basis so please look at their webpage for details

http://www.burgundyswinebar.co.uk/brewhouse_kendal.htm

Food is available in the Brewhouse Tuesday to Saturday 12 till 5pm



(Continued from page 9)

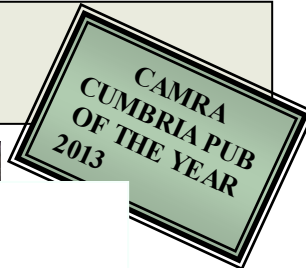
"This simple choice should spell the end of pubco licensees being forced out of business through high rents and tied product prices.

"Thank you to the 8000 CAMRA members and campaigners who lobbied their local MP to help make this happen and to those MPs that voted to support pubs. CAMRA are now urging the Government to accept the outcome of the vote."

Kendal's local MP Tim Farron was one of those who defied the Government whip, indeed he was one of the signatories to the new clause which brought in this much needed change and helped CAMRA to success in one of its long term campaigns. We hope it passes though the upper House without further amendment.

KENDAL PRINTER'S ADV PDF

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Visit to Waulkmill Cider and Andrews Brewery, Dumfries & Galloway

Earlier in 2014 Waulkmill Cider won the North West Cider and Perry competition for 2014 in Manchester. Gary, our Chairman, arranged a visit to the farm in Westkirk and there follows a report from three readers of this magazine who saw the article, went and later joined CAMRA. We thank them for their report. May it be the first of many!

Perusing the last copy of the local CAMRA Branch Magazine, we came across an article about a forthcoming visit to a Cider house. Being fans of real ale and real cider and indeed generally good taste all round, we were faced with two problems. It was less than two weeks away so we thought there would be no places left. Furthermore, we weren't actually members of CAMRA.

A few phone calls and a few days later we found ourselves on a bus heading north to Scotland. The initial excited chatter died down as we approached the border and soon gave way to a nervous tension as we wound our way through Scottish countryside to our destination.



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We knew there was something afoot as soon as we arrived, every single door seemed to have apples pouring out and such a myriad of colours was nearly sore on the



(Continued on page 27)

Hawkshead Brewery PDF

(Continued from page 25)



eyes. Our arrival was celebrated with a seemingly bottomless urn of hot apple punch, itself a product of Waulkmill. Chris our host turned up with enough delicious home made soup and sandwiches to feed a small army and then outlined how the day would progress.

It is difficult to combine humility and explosive passion but this is Chris when you mention anything related to real apples or pears. Our hearts were bleeding as he outlined the demise of the British Orchard and more so regarding

orchards with traditional Scottish fruit. Chris and his team scour the countryside from Edinburgh to Stranraer for apples and pears either from individual trees in gardens to remnants of orchards.

Chris gave us a history of his business and its beginnings in cider vinegar and syrups to making his excellent Muckle Toon Rosie. After Q&A some of us went to visit a local Micro Brewery, Andrew's Ales, whilst the rest stayed back to crush some apples and make juice (and incidentally baptise Chris's new press). Andrew showed us around his establishment before letting us get down to the serious business of

(Continued on page 29)

Keswick Brewery
PDF

New Ellery
PDF

(Continued from page 27)

sampling his wares. They were all outstanding and well worth the trip. Andrew is also experimenting with some alternative brews so there will be some exquisite and interesting concoctions emitting from his press in the coming months and years.

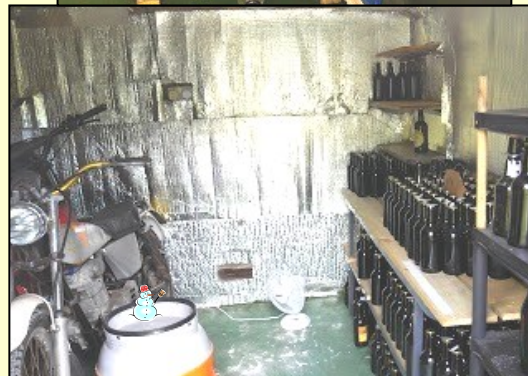
Returning to Waulkmill we crushed and pressed some apples before retiring for some more nosh and a huge barrel of cider. Once restored we were given a tour of the Vinegar room before sampling some really outstanding, fine and delicious vinegars, all based on apples and local fruit and which will undoubtedly be winning prizes over the coming years.

The whole day was an outstanding success and a thoroughly enjoyable time was had by all. We learned more about apples than we ever expected. Waulkmill got some new supporters and CAMRA got some new recruits.

Chris Poole, Richard Stuart & Robin Pilling

Many thanks again guys. Ed

*Top: three photos all Andrews Brewery
Bottom: President Tony presenting their cider award*



Scott
Turner
pdf

21st Westmorland Beer and Cider Festival

Town Hall, Kendal
7th to 11th October 2014

The 21st Westmorland Beer and Cider festival held in early October is all but a fading memory. It was yet again another successful festival which saw over a thousand hours of volunteer time given by CAMRA members, the Branch thanks them all.

Also, many more new sponsors supported the event to make it a financial success, which is also a tribute to those members who

Things that stood out this year were the

- increased cider and perry range and two cider tasting sessions which were well received.
- the great gourmet food complimented by Mr Currington's chutneys
- the well selected 55 real ales comprising of 9 that were served at the very first

festival in 1994. Thanks to Ivor for the 21st time!

I have enjoyed this festival more than any other and I am happy to hand the organiser's reins over to the new team for 2015 to



The Town Hall is cleared ready

toiled to make the necessary contacts and agree deals. Thanks are also due therefore to all our sponsors both old and new. Also without the wonderful co-operation of the town hall staff who worked so hard again this year to make the festival a fun event.

ensure the event continues to be more sustainable and successful over the years to come.

Chris Holland

Beer Festival Organiser

Unload the Casks



Take a Beer/Tea Break



Sort the Beers



Start racking up



All 50plus casks in place



Set out the bar



A Chocolate'cake to Tony & Ivor



Why the cake you might wonder. Well, Tony and Ivor have been Treasurer & Bar Manager respectively for each of the 21 years. Wow!

(cont. from page 32)

Start the Tasting Panels



Get the punters in!



The 'Best of the West' Westmorland beer judging took place at the festival once again this year. First was Kirkby Lonsdale Jubilee Stout, second, Dent Aviator and third was Bowness Bay, Swan Blonde. Congratulations to all.

As before we had two tables of judges with a spread of expertise: a brewer from out of the Westmorland area, a couple of publicans, two CAMRA tasters, non-CAMRA beer enthusiasts and a professional coffee taster. We divided into two teams for the first round as there were 8 beers to judge. The best 2 beers from each table were then re-judged by the whole team producing the results above. As always the beers are tasted "blind" in that the panel were unaware of which specific beers they were tasting. The only information they had was the beer style of each in order to ensure judging by the correct criteria **MM**

Present the Award to the Winners
Kirkby Lonsdale Brewery



Brewery Updates

Bowness Brewery

Bowness Bay Brewing are producing a new Golden Ale, Swan Lake for exclusive distribution in Yorkshire and North Lancashire.

Richard Husbands Head Brewer and director said, this is an experimental brew with some new and exciting hops which we have decided to test outside our normal sales area'.

If the test brew is deemed a success it is their intention to launch the brand in the local area, Bowness Bay are reluctant to divulge the hop content but in conjunction with hop supplier Charles Faram have put together an exciting combination which will excite and challenge the taste buds.

They are confident Swan Lake will become as popular as Swan Blonde and will continue to grow the brand.

Friends Ale 5.2% IPA brewed exclusively for the Friends of the Lake District 80th anniversary continues to create excitement amongst stronger ale lovers and Bowness Bay are seriously considering adding it to their permanent range of beers. Two litre bottles are still available as an ideal Christmas present,

Bowness Bay beers are now available at the Brewery Arts Centre in an exclusive deal with the Brewery their beers will be available throughout December and into January including Friends Ale brewed to the 80 year old recipe from Whitwell Mark brewed in that very building, beer is coming home!

Brewshine Brewery

Brewshine are still providing their usual beers to local pubs and clubs, and at present are experimenting with a Green beer, a fruit beer and a Porter as well as their Red Ale.

Clive Bissland BLO

Chadwick's Brewery

It's now been four months since the brewery first opened and Tim is enjoying brewing a wide variety of interesting and exciting beers which have gone down a treat. The response to these beers from local landlords has been amazing and they have shown particular enthusiasm for the Kirkland Blonde. Tim is also very proud of his dark mild, Castle Mills Mild, which was so popular that he has now brewed it again just in time for Christmas. Over the festive period, also keep your eyes open for a well-hopped festive pale ale.



David Currington Acting BLO

Dent Brewery

Very little has changed over the last quarter since full production got underway again at Dent brewery. The range is continuing to be popular with an addition of Baa Humbug as a Christmas seasonal ale. The new single malt range is proving to be a hit. Recently both Rambrau and Dent Station Porter received silver awards from Cumbria CAMRA.

Marilyn Molloy BLO

(Continued on page 35)

(Continued from page 34)

Eden Brewery

No report received D. Currington Acting BLO

Hawkshead Brewery

Norwegian Craft Beer Festival

Hawkshead were one of five UK breweries to be featured at Norwegian innovative craft beer festival What's Brewing. The festival was host to 28 European and American craft breweries. Hawkshead exhibited 8 beers including one-offs Wild Wheat, Oat Wine and Green Juniper & Hemp Double IPA. Representing the UK alongside Hawkshead were Beavertown, Buxton, Magic Rock and Siren. Matt and Ben from the brewery staffed the bar and despite strict Norwegian alcohol laws preventing the festival from 'advertising' attending breweries, word of mouth on social media meant it was a sell-out.

Mobile Ordering App

Hawkshead has launched a mobile ordering app, designed for use on smartphones and tablets, for trade customers. Believed to be the first of its kind in the UK, the app allows a publican to browse the beer list and submit an order for delivery. As it uses the latest technology this can all be done without a data connection e.g. down in the cellar. The app is downloadable, free of charge, from Apple App Store or Google Play Store.

Oak Aged Whiskey Beers

Beers No3 & No4 in the brewery's numbered oak aged series have been bottled and are now on sale. Both have been aged for 12 months in bourbon casks and are bottle conditioned. No3 is an Imperial Damson Porter 9.5% aged on whole damsons from Cumbria's Lyth Valley. No4 is a matured version of Brodie's Prime Export at 8.5%.



New Brews

This autumn/winter sees the return of an old favourite - Damson Stout 4.5% (cask, keg & bottle) as well as two new limited edition beers: Sundown 4.5% - a hoppy red ale brewed using hops from the American West (cask & bottle) and Wild Wheat 4.8% - a wild yeast fermented oak aged wheat beer (bottle).

Jingle Fells

Now in its sixth year Hawkshead's festive brew Jingle Fells has had a tweak to its recipe to make it even more Christmassy with the inclusion of some Christmas spices and some smoked malt. And for the first time will be available in bottle as well as cask.

David Currington BLO

Kendal Brewing Co

The Brewery continues to be very busy. Their beers are now being source from places such as Nottingham, Leicester and Lytham. They will soon be moving to two brews per week giving them 14 casks. The Kendal Gold remains the best of their brews for sales and they also brewed a special new beer for the recent Kendal

(Continued on page 37)

Manchester
Winter Fest
pdf
Howard
choose best
one please

(Continued from page 35)

Mountain Festival. This was Mountain Medicine with donations per pint going to Mountain Rescue. Dr Manning's Winter Ale is ready for sale from the start of December.

The Brewery have produced a trial version of a new live 'keg' beer. This had been 'Krausened' in the keg and had not been pasteurised or filtered. Needs to be tried.

David Currington Acting BLO

Kirkby Lonsdale Brewery

Firstly an update on the plans for the new brewery. These were turned down and an appeal against the planning decision is being considered.

Their "Jubilee" stout @ 5.5% recently won the Best of the West at the Westmorland Beer Festival in October. This is a competition to judge the best of our Westmorland micro breweries beers in a blind tasting, done annually at the festival.

A one off production of a new beer "Winter Sun" which is a 3.2% pale ale was brewed with a super extra pale malt and is a very pale floral, fruity, hoppy ale, brewed to bring back those summer memories. Although the production run is now sold it is still available at some outlets.



Their "Jingling Lane" festive bitter @ 3.7% is now available for the festive season.

Also "Cherkby" the brewery's 5% wheat beer is being rebranded in 330ml bottles to be sold in a promotional event for a new cycle cross magazine GRIT CX. This will take place shortly in Milton Keynes.

To commemorate the 100th anniversary of the Great War the brewery produced 4 beers to honour Basil Lightfoot Sarginson a great ancestor of Stuart the brewer and who served in the conflict. These were "Lightfoot" a 5.2% golden ale and "Sarginson" a 10% Russian Imperial Stout. There were two versions of each one being conditioned in whiskey casks and the other in bourbon casks and they are still available in 330ml bottles. All these bottled beers are in bottle conditioned form.

Colin Aston BLO

Tirril Brewery We understand that Tirril have carried out a rebranding operation to their beers and adopted some stylish new marketing on their bottles. No further details at the moment. Please look at the very new web site at

<http://tirrilbrewery.co.uk/>

Watermill Brewing Co

At the recent SIBA Northwest awards, Blackbeard won gold in the mild section, & both Wruff Night & Shih Tsu Faced won bronze in their respective sections. Wruff Night also won gold in the bottled section, & was the overall bottled beer of the competition. Ruff Justice will be rebranded as a 4.2% stout in the near future. The bridge work for access across the stream for the new building works will hopefully be starting next year

The picture is of Brian Coulthwaite with Guy Sheppard who used to deliver beer to Brian & to Alan his Dad some 30 years ago in Devon when they had a pub down there.

(Continued on page 41)

Westmorland branch tasting panel is in reality part of the Cumbria-wide tasting panel run by our regional chair, Lynda Johnston. However we operate for most of the year on our own, evaluating and scoring our wonderful and varied Westmorland Beers. As always the end aim is to get the best local beers into the regional, and later hopefully, national Champion Beer of Britain competition. We meet regularly (roughly every couple of months) to taste specific beers in order to score them and also to hone our pallets to some kind of standard way of evaluating these beers.

We held several training sessions over spring and summer this year and now have a group of regular tasters on our panel. We will hold another training session early next year, and hopefully even more regular tasters will come on board then.

On 14th November it was the turn of the Watermill Brewery. Ings and we had a very successful tasting night at the Watermill Inn, and completed cards for five of their own beers – representing a good

Tasting Panel Update Marilyn Molloy

spread of beer styles.

These were:

Blackbeard dark mild (3.8%);

A Bit 'er Ruff (4.1%), best bitter

Isle of Dogs (4.5%), golden bitter

Dog'th Vaider (5.1%), dark porter

Shih tsu-faced (7%), strong old ale.

Brian Coulthwaite, Watermill's owner is a long-term CAMRA member and supporter of its aims and objectives. He was every tasting panel's dream host!

Everything was ready and set up for us on arrival, providing just what we needed to get straight down to the serious business of tasting. And I can tell you dear readers of Lakes and Ale, that it was as pleasurable as it was serious. Someone has to ensure the right beers go forward to this important competition and as you can see from the above, we drew the short straws!

Marilyn Molloy,

Tasting Panel Co-ordinator



Pub of the Season Autumn 2014 Stag, Dufton

For those in Westmorland who don't know where Dufton is then it is a wonderfully rural settlement 'nestling', as the estate agency adverts say, in the foothills of the Pennines some three



miles east of Appleby. It is well wonderful real ales and great food, worth a look if you are in the area which richly deserves this Pub of and what better reason to go than the Season Award. There is a Beer to drop in at the Stag. Run by Matt Festival in early August and Quiz Bailes and Rachael Wrights this is a night every Thursday. We super country hostelry serving Thoroughly recommend. ED



Left:
President
Tony
Jackson
presents
the POTS
Award to
Racheal
and Matt

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

Midland Advert Pdf new

(Continued from page 37)

Pic was taken last month at SIBA Northwest finals when the Watermill Brewery won the awards mention above.
Tony Jackson BLO

Wild Boar Brewery

Mad Pig Ale continues as the Wild Boar Hotel's house beer. Last summer swathe successful introduction of Blonde Boar 3.7% a light refreshing ale for summer months. A 5.5% hoppy beer called Hogs54 was another successful pale ale brewed from May/Sept. A Mild Boar is to be introduced, 4.2%, as a winter seasonal brew.

The Christmas special in about to be brewed with added spices and raisons it will therefore be called 'Spiced Raison Ale' and around 4.2% is proposed.

Juan Kinley BLO

Winster Valley Brewery

The brewery is still in full production and is currently brewing a new beer.

This is called "Damson Dark Star" and is a 3.5% beer, brewed with damsons hand picked locally in the Lyth Valley. It will be ready very soon in time for Christmas and will also be available in bottles.

Colin Ashton (BLO)

Eden Brewery

In 2015 Eden Brewery will be adding to their great range of beers with a hop forward range. Two of these beers have been available this year, the third and fourth have been tested and will become available early 2015. Due to the nature of the range volumes and availability will be limited across some of the products, though there should be more than enough to go round!

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

WESTMORLAND CAMRA EVENTS DIARY

- | | |
|------------------------|---|
| Jan 5 th | Branch meeting, Romney's Kendal |
| Feb 9 th | Branch Meeting, Riverside Hotel, Kendal
GBG Selection Meeting |
| Mar 9 th | Branch Meeting, Duke William, Staveley,
Presentation POTS Winter Award 2014/15 |
| April 13 th | Branch Meeting, Derby Arms, Witherslack |
| May 11 th | Branch AGM followed by Branch Meeting, Midland Hotel,
Appleby. |
| May 16 th | West Pennines Regional CAMRA Branches Meeting,
The British, Douglas, IOM |

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