

Edition 57

FREE

LAKES & ALE

Magazine of the
Westmorland Branch of CAMRA



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Autumn 2014

Alexander's See pdf *

EDITORIAL

Welcome again to all our readers, we hope the summer was good for you all.

We have much to report as Autumn draws on and the school holidays are over. CAMRA's Great British Beer Festival has come & gone; we have a report and pictures from Chairman Gary, who was one of the judges. Our Westmorland Beer Festival in Kendal is next in line for our attention as Chris Holland and his merry band of men & women make the final arrangements. The cider is ordered and Ivor our worthy bar manager is ordering the beers. The chutneys and pickles are maturing away in my spare room and Claire is arranging the food. We do hope to see as many of you as possible. We feature two new Breweries in Kendal amazingly less than a mile apart.

We have committed to holding another Beer Lovers Dinner at Castle Green Hotel after break of two years; it is booked for November 13th 2015. So you can't say you haven't been warned! More next year. Enjoy the read and as always drink responsibly. Cheers Ed

Closing date for contributions to the next Issue is 15th November 2014

COMPLAINT/COMMENT?

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From the Chair...

Gary Kirby



Well the summer is nearly over and it's been very hot until just recently, but now the weather is changing and so is the business within Westmorland CAMRA as we are thinking of the Westmorland Beer and Cider Festival in October at the Town Hall in Kendal.

We must firstly congratulate brewer Timothy Taylor of Keighley, whose 'Boltmaker' brew came first in CAMRA's Champion Beer of Britain competition (CBOB) as announced at the Great British Beer Festival (GBBF) in London. Nearer to home we are delighted to find that our Westmorland brewers at Hawkshead came in second to win silver in the National Golden Bitter category with their esteemed Cumbrian Five Hop. (Reports can be found later in this edition). Well done to all that entered and it all starts again, with new tasting cards going in and beers winning local beer festivals, over the coming months. If you want more Westmorland Beers in the finals members should get voting using the national beer scoring scheme

and get your tasting cards into Marilyn Molloy.

We also must congratulate Waulkmill Cider on winning gold for its Perry 'Moosehead' at the Manchester festival and we look forward to our cider day visit to them in late October.

It's been a busy time for myself, backwards and forwards to London with family then CBOB and GBBF and then the first week in September going back to pick up an award for the George and Dragon, Dent for the Morning Advertiser's Pub of the Year North West Cider Bar.

But CAMRA life still goes on as we continue to help people with local ale and real cider and the release of the new Good Beer Guide (GBG) 2015 in September 2014. Well done to all the pubs that got in; we still only have 22 entries in this guide and the fight for more still actively goes on. The process of picking the GBG entries starts again with the short listing of our 184 pubs down to 50 then in February the final 22 to go into the 2016 guide.

(Continued on page 7)

Tweedies PDF

See Drop box file

(Continued from page 5)

We still need people to go to our pubs and survey them for the guide, which also helps to keep CAMRA's electronic 'What Pub' guide up to date.

This year sees the our CAMRA NW Regional Director Ray Jackson retire in what I think will be his 20th year. It will be sad to see him go, he's really part of the furniture, but all things change and we will need a new RD. So, if any member from Westmorland is interested please let me know. (See the attached job description over the page).

Enjoy our wonderful real ales but remember to drink sensibly
Regards

Gary J Kirby
Chairman Westmorland CAMRA

Station Hotel PDF

Drip Tray



Great News. Our current Westmorland Club of the Year, Netherfield Cricket Club, based in Kendal, has won the next level of the Award by being voted Cumbria Club of the Year and will go forward to next, higher stage. Well done to a superb club. All the best for the next round. Ed.

Strickland

Geoff & Christine
welcome you to the

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REGIONAL DIRECTOR

Here are some of the key activities expected of an RD.

1. Attend the four BCNE weekends a year (Feb, June, Sept, Dec) Fri-Sun, submitting a regional report to each. Organize one of these weekends (every 3 - 4 years) [HQ helps with this] NB: West Pennines has just held one.
2. Attend the two day Branches Committee Meetings, held each April and May.
3. You will be asked to volunteer to attend one of the many working national committees meetings CAMRA runs each year. You will be attending on behalf of Branches Committee and report back to them. These meetings are between 2 - 4 times a year.
4. Attend every branch's AGM in the region and if possible at least one other branch meeting. (9 in all, including IoM - Southport and Wigan are optional).
5. Attend the two Lancashire Branches and the two Cumbria Branches meetings each year (one day) chaired by the AOs. Reports to be forwarded for circulation.
6. Work closely with the three AOs. Liaising is very important.
7. Work closely with your appointed regional committee officers, i.e. Young Person (none in post at the moment), Cider, Finance, Secretary, and any other Regional Post as necessary.
8. Co-ordinate the judging of branch magazines in order to forward for the competition to the judges. Appoint a judge if necessary or judge yourself.
9. Co-ordinate branch, county, regional POTY and COTY competition judging. Return winners to Regional Co-ordinator by the deadline date.
10. Co-ordinate GBG branch entries each year, sign off to HQ, receive and check proofs, send to branches, return to Emma Hains at HQ - again deadlines dates are set. NB West Pennines has a good record of entries back to HQ on time.
11. As an RD you are expected to attend CAMRA Members Weekend and AGM each year.
12. Try to attend GBBF, optional, even if only for one day.
13. Organise at least two regional meetings each year, although this has been noted we need three or four in line with other regions. This will be up to the newly elected RD, Reports to be forwarded for circulation.
14. Attend any county/regional presentations.
15. Deal with any problems arising from members/branches and circulate amongst branches i.e. festivals, socials. This will give you a better working relationship with branches and their members.

Most important is financial responsibilities. Some of the above can be delegated. Reasonable expenses can be claimed.

Ray Jackson 4 July 2014



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What Pub, Beer Scoring and the Good Beer Guide

You are probably aware of the 'Good Beer Guide', National CAMRA's flagship publication which lists the best pubs in the UK. But what you may not know is how those pubs are selected to appear in the Guide. The answer is that it is largely via beer scores submitted by CAMRA members from all over the country. So if you are a CAMRA member you can send in beer scores, If you've ever wondered why your favourite pub isn't in the Guide, this may well be because you, and others, haven't entered scores rating the quality of beer there. By beer scoring, you can contribute to the process of selection of pubs that go in the Good Beer Guide.

So how do I score the quality of the beer?

You don't have to be an 'expert' to begin scoring your beer. However, it is not about your personal favourite beer receiving the highest scores! You may try a beer that isn't to your normal taste but what you need to consider is the quality of that beer, how well the pub has kept it and served it, and score it according to the general guide below. It is a simple system of a ten point range from 0 to 5, with half points being used if your opinion of the beer falls between two categories.

0. No cask ale available

1. Poor. Beer is anything from barely drinkable to drinkable with considerable resentment.

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3 Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again

4. Very Good. Excellent beer in excellent condition. You stay put!

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

How do I submit my scores?

In order to submit your scores you need to login to CAMRA's online pub guide www.whatpub.com either on a computer or by smart phone. Here you will find a list of over 35,800 real ale pubs from all over the UK; these are not all Good Beer Guide pubs, merely pubs that serve real ale.

In order to start submitting scores via What Pub you need to:-


(Continued on page 13)



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New Kings
Arms PDF

(Continued from page 11)

1. Login. To do this you need your membership number and your CAMRA password which will be your post code unless you have joint membership in which case it may be your surname.

2. You can then search for your pub by name. Be careful here as there are many pubs in the country which share the same name. My advice is to search by the pub name and the town. The What Pub smart phone web page also gives you the option to search for real ale pubs nearby, very useful if you are in an unfamiliar town

3. Once you have found your pub a 'Submit Beer Scores' box will appear on the left hand side of the screen (or on the tab bar underneath the pub photo if you are using a smart phone).

4. Simply fill in the date and your score then as you begin typing the brewery name should automatically appear underneath where you are typing. You do not have to enter the name of the beer you are drinking but if you wish to do so once you have entered the brewery name you should be able to click on the arrow in the Beer box and a drop down list of that brewery's beers should appear. In some cases the beer you are drinking may

be new or a one off by the Brewery so may not appear on the list, if this is the case you can simply type in the beer name. Select the correct one click 'submit score' and your score will be entered into the database.

It is as simple as that. An added bonus is that it will keep a record of your scores so you can look back to see what beers you have had and how you rated them if you want.

This article by Sonia James-Henry originally appeared in Mersey Ale. Thanks to Sonia and magazine editor John Armstrong for giving permission for it to be used by other branches. If your branch has any questions about beer scoring, please do visit www.camra.org.uk/nbss or contact me brett.laniosh@camra.org.uk

Best wishes

**Brett Laniosh, NBSS
Coordinator**



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E&Child pdf new from Neil

CIDER IN CUMBRIA

As we have no true real cider producer in Cumbria, apart from the Prince of Wales in Foxfield, which is a village group and not for sale outside of the village, we have to look for cider in an adjacent county, indeed country! We have had some discussion with Waulkmill Cider, in Langholm, Dumfries & Galloway to run a cider day for Cumbria CAMRA Members & Friends.

This will be held on the 25th October 2014 and this Branch will have a mini bus going on that day from the Kendal area. (Please contact Tony for the details, see below)

This is going to be a full day picking, pressing and then tasting the cider and perry from Waulkmill. It's going to be an early start and we suggest a packed lunch is taken. You will also need **BOOTS OR WELLIES**


Some food will be provided in the evening as well as cider. The cost will be to cover the mini-bus and a donation for the food at night. Exact amount will depend on the number going, although it should not be excessive.



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Real Ale Scene in Kendal Town Centre

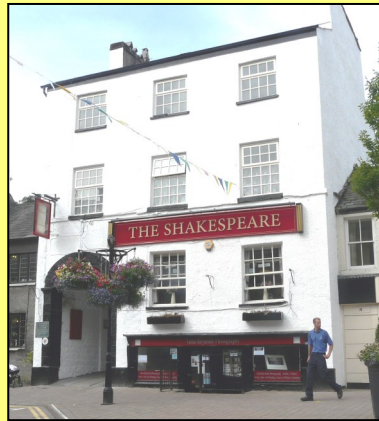
By the Editor

It is some time since we looked at Kendal Town Centre pubs to find out what is happening on the real ale scene. So, a quick guide to what I found in mid August is as follows:

The Shakespeare, Highgate

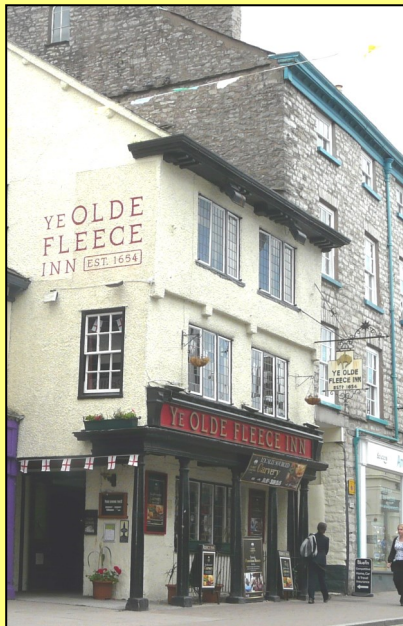
Jeff, the landlord, now in his third year at the pub, continues to be busy so that he is able to keep five real ales going in top condition all year round. Theakston's Old Peculiar and Fullers London Pride are regulars. The other three are ever changing ales.

The pub opens from 11.30am through to 11pm and food is normally available 11.30 until 3.30pm



Ye Olde Fleece Inn, Highgate

This well know Kendal landmark, run by landlord Damien, has between two and three well kept real ales on offer. Generally accepted to be Kendal's oldest surviving inn, the Fleece was reputedly built in 1654 and was at some time known as the Golden Fleece. It is one of Kendal's few remaining timber framed buildings, and is the only building in the town centre that retains the original jettied first floor, supported by five pillars.



It is open from noon till late every day and Damien has just been awarded his Cask Marque for his Beers. Food is available from noon till late.

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

(Continued from page 17)

The White Hart, Highgate

Situated at the very beginning of Highgate, this Robinsons pub is accessed from the adjacent Yard.

Like many buildings in this part of Kendal it is somewhat long & thin. There are three/four ales on offer, at the time of my visit they were Robinsons' 1892, (ABV3.3%), Dizzy Blonde, (ABV3.8%), and Hartley's Cumbria Way, (ABV4.1%). Opening at 11.30am till 11pm weekdays, (later at weekends), food is also available



The Rainbow Tavern

The Rainbow, which has recently undergone some refurbishment, has two real ales on an ever changing basis chosen by licensee Andy from the Enterprise beer list.

The pub opens from noon until 11pm weekdays but noon till late at weekends. Food is available from noon until six weekdays and noon until five at weekends.

Ruskins, Stricklandgate

As mentioned in the last magazine, this busy café/bar supports four real ales Usually Hawkshead Bitter plus three changing guests. Manager Phil Walker also stocks cider and bottled beers. It is open from 7pm till late each evening



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21st Westmorland Beer & Cider Festival 2014 8th-11th October, Kendal Town Hall

Building on our success of holding twenty Beer Festivals in Kendal, we hope to celebrate our

21st in style! All our efforts in planning and delivering the Festival are voluntary; we all do it for the love of beer, cider and perry.

Each year we make minor changes to the event to keep it fresh, we don't have to make major changes as the feedback from the surveys is always positive. However, to mark this important 21st birthday, Ivor Chittenden (who fulfils the important task of Beer Procurement) will be trying to source some of the beers that were on sale in the first festival. The list includes several beers or breweries that have sadly fallen by the wayside, but there are also a number that are still around and may make an appearance when you visit us in October.

The original list included such beers as Shepherd Neame's Bishops Finger (a representative from Britain's oldest brewery), and Special Ale - a beer from a young maverick brewery that you may have heard of called Black Sheep. The Heskett Newmarket Brewery brewed the first 'Festival Ale', and two decades on, we are thrilled that they have agreed to brew another

Ale for our 21st Festival. We are looking to provide about 55 beers and 15 ciders this year, and as ever they will cover a large range in terms of geographical sourcing as well as style, strength and character

This year we are also encouraging three local breweries to create beers to match a cake, a chocolate and a coffee and we will be hosting tasting events of these combinations.

The Festival is a great platform to meet old and new friends and also to encourage fresh faces to become involved in CAMRA.



We are sure David will be there in spirit—let's hope so!

There are many ways to become involved from helping us set up and take down, to serving beer and helping on our food bar too. No experience is necessary, just a willingness to learn and help others enjoy the festival.

This year we are actively encouraging females and younger folk to come and join us in the fun of creating a festival atmosphere. CAMRA and real ale has something for everyone. CAMRA Westmorland is proud to say we have

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(Continued from page 21)

a wide range of members, young and older, male and female. Some are CAMRA activists all year round, others just come and help at the festival. The girls working on the food bar would especially welcome some more help this year, so perhaps if you don't fancy serving beer, you could help with our gourmet food.

We are having a separate Trade Day this year and it is on 8th October when the festival will **not** be open to the general public

Get in touch with our Staffing Officer Clare Looker by email at cmarielooker@hotmail.com

or ring me, Chris Holland Festival Organiser on 0789 100 9337, or turn up at the Festival and have a chat.

Many thanks, Chris

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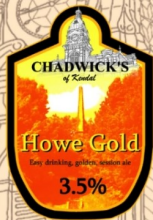
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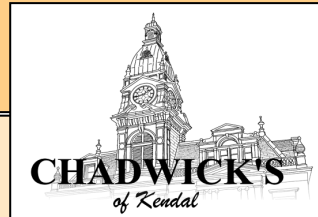
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Chadwick's Brewery

A new chapter in Kendal's brewing history



Tim Chadwick, who began his fascination with the art of brewing beer whilst working for Linda and Stuart at the Prince of Wales, Foxfield, has taken his first steps in realising his dream to have his own brewery.

In a Unit in the new Goodacres Business Park, Tim has installed the 4¹/₂ barrel brewing plant (together with empty casks,) that were previously owned by the Great Gable Brewery.

It is very early days yet and there is still much work to be done in fitting out the whole area but Tim has completed his first brews. There are four beers already underway which are;

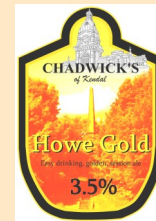
First Take 4.3%



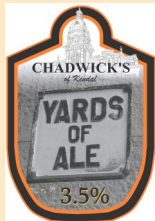
The first beer to be brewed at Chadwick's Brewery, made with Maris Otter malt and Aurora hops. A pale ale at 4.3% with an upfront bitterness and a dry finish. This First Take went on at the Prince of Wales very recently and sold out very quickly, Alexander's (at Castle Green Hotel) have taken Yards Of Ale and Howe Gold which should be on very soon so, being one of my locals, I will soon be able to get a first hand taste!

Howe Gold 3.5%

An easy-drinking golden-coloured ale with an initial sweetness from the malt and a toffee roundness in the mouth.



Yards of Ale 3.5%



A golden, malty, low-gravity bitter for the discerning drinker, made with British Goldings hops.

And Kirkland Blonde -

A blonde session ale with a distinctive hoppy aroma.

Tim is also planning to make a very hoppy beer using American hops called Castle Pale but has not brewed it yet (he will when his hops arrive).

Tim, who is also a part time teacher in Penrith, admits he is going to have a hectic few months to ensure that the Brewery takes off but we in Westmorland Branch wish him all the best in this exciting but demanding new venture.

DC



Dent

Brewery

Back in the dire 1970s, and they weren't dire just because of beer, CAMRA used to say you could get real ale in every pub in the UK. That was bottled Guinness and many is the time it saved me from horrendous consequences. In fact, so good was it that I worried it would spoil my taste for anything else. Then suddenly they stopped doing it. OK you can get the stuff in bottles still but it is a mere shadow of its former self and easily outclassed by the many dark ales and stouts our craft brewers are producing. As is the so called draught version which it isn't; to use old parlance, it is keg, with but one exception, Dublin.

There is nothing quite like a pint of Guinness in that fair city which perhaps proves that good ales don't travel far beyond their point of origin. Unless, that is, they are in bottles. Look at just about any supermarket. Yes, there are still stacks of indistinguishable mass produced so called lagers. But you



Local Nissos ale outshining the opposition in a Milos supermarket

Roger Davies talks about Borderline Matters & Bottling out!

will usually find a bewildering array of bottled brews from all over the world. Some national wine merchants are getting in on the act too which just proves its popularity.

But there remains one area lagging behind, the hotel trade, and maybe CAMRA should turn its attention to this market. There are noble exceptions and there are encouraging signs. I recently visited a refurbished Lakeland hotel. I'll name it as the refurbishment is so sensational, the Bellsfield at Bowness. However the swish new bar is not graced by any handpumps. But I overheard some fellow imbibers ordering. They were clearly visitors and ordered bottles of an ale brewed in Ings. So all is not lost.

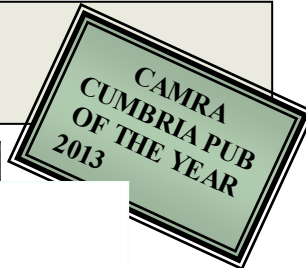


Probably one of these Ed

(Continued on page 27)

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3 DIAMOND
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run

(Continued from page 25)

The climate of Greece would challenge any handpump, but the growing craft market is served well by the bottled variety. On a recent visit I came across a new one that was heavily promoted in supermarkets as a local beer. It covered itself on this front as it is called Nissos which is Greek for island and Greece has rather a lot of those. But it depends on your definition of local. It is brewed on the island of Tinos in the Cyclades,



In the wonderful, wacky, O Hamos taverna in Adamos, Milos a delicious lamb dish cooked in paper is accompanied by a Vergina premium lager. This brew comes from the Macedonia, Thrace Brewery which has plants in Komotini, Athens and Thessaloniki, all a bit of a step away.



This bus in Dumfries currently carries shoppers to Carlisle. Will it in future take drinkers the other way?

county. Our city, Carlisle, is only seven miles from the border. Actually it will have an impact on the whole UK, something most folk only woke up to within weeks of the vote. We knew as our local news

Trains like this will have you into Scotland just under one hour after leaving Kendal

the grouping that includes the island of Milos where I was. So in Greek island terms, pretty much a local ale and very nice it was too.

By the time you read this the outcome of the Scottish referendum may well be known.

To be honest it doesn't matter which way it goes to us in Cumbria, either way it will have huge implications for our border



covers south Scotland. Tax policies, either of a devolved Scotland or under a grateful thank

(Continued on page 32)

Hawkshead Brewery PDF

Brewery Updates

Brewshine Brewery

Please see the special article on this new addition to Westmorland's Breweries on page 39.

Clive Bissland BLO

Chadwick's Brewery

Welcome to this new Brewery that has commenced brewing in Kendal. (see page 23 for an inaugural report).

David Currington Acting BLO

Dent Brewery

The brewery is now up and running again after the disastrous closure through rat infestation which affected most of the valley. To face the issue head-on when returning to production, they have introduced a new 3.7% bitter named "Ro Dent". Alongside this Aviator and Rambrau are also in full production again.

Marilyn Molloy BLO

Insert pdf
RoDENT

Eden Brewery

New Glycol Cooler

The more beer we make, the more fermentation tanks we have to keep at a steady temperature at the same time. So far this year people have been so thirsty for our beers that our old cooling unit is no longer up to the job. Call us shallow, but we haven't got time for anything that isn't cool enough and so we have cast it off and invested in a brand new Glycol system. More cool, more beer.



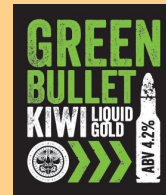
Not only are we getting cooler, but we also getting too big for our boots. Expansion requires space and we've taken on a new warehouse and tap room where we can hold events, beer tastings and barbecues.

New Beers TOO...

We're fed up with Black IPA's; it's an impossibility you can't have a BLACK India Pale Ale, so we are refusing to get on the marketing band wagon. Our new Hoppy American Black Ale will be known as NPA. Everyone has heard of IPA, EPA, NZPA, but now we bring you Not Pale Ale, exactly what it says on the tin or bottle...

Currently on test is Green Bullet, a 4.2% New Zealand hopped golden ale, this will be available for drinking in volume early next year and joins Dynamite our American hopped blonde which is available now through to Autumn. Due to great feedback and requests for more... Atomic Blonde is returning also in Autumn

D. Currington Acting BLO



Hawkshead Brewery

Summer Beer Festival

The brewery's 8th summer festival in July saw 79 different beers from 18 breweries on offer. Despite the forecast for torrential thundery downpours the weather was mostly fine and 198 casks plus 49 kegs were sold, that's the equivalent of nearly 7 pints a minute.

(Continued on page 31)

New Priest
Hole Advert
PDF as used in
edition 55

New Ellery
PDF

(Continued from page 29)

CHAMPION BEER OF BRITAIN SILVER AWARD FOR HAWKSHEAD

Hawkshead Brewery won silver in the Champion Beer of Britain 2014 competition at the CAMRA (Campaign for Real Ale) Great British Beer Festival, last week.

The beer, "Cumbrian Five Hop," took the silver medal in the Golden Ales category, at London's Olympia. This is its third big award this year. It is the reigning Champion Beer of the North West and NW Champion Golden Ale.

"Cumbrian Five Hop" is an American style I.P.A., highly hopped with a blend of 3 English and 2 American varieties of hops. Cumbrian Five Hop is one of Hawkshead's newer beers. Packed with flavour, the brewery are really pleased that the Champion Beer of Britain judges appreciated such a thoroughly modern craft beer.

The brewery's tasting notes say the beer has "flavours of tropical fruit, orange marmalade and herbal hop aromas, balanced by a juicy malt character," or "...a beautiful dance of hops on a malt stage," as one drinker apparently tweeted from the competition.

The annual CAMRA competition is the biggest and most prestigious beer competition in Britain, which involves several months of judging by blind tasting throughout the country. Cumbrian 5hop bottles are available to buy online or at Hawkshead's Beer Hall.

The Rainbow International Project

Hawkshead have again been selected to take part in the Rainbow Project:

7 UK breweries matched with an international brewery

Randomly assigned a **colour**; challenged to brew a beer inspired by that colour and beers then launched in each country represented.

This time Norwegian brewery Lervig joined the Hawkshead team to brew a 'green' inspired beer.

Head Brewers Matt Clarke (Hawkshead) and Mike Murphy (Lervig) took the opportunity to do an "exhibition brew" on the Saturday of the beer festival, watched by eager festival visitors.

The result:

A Double IPA 7.5% juniper, hemp, bucket loads of hops in cask, keg, bottle, on sale 15th September.



Collaboration with Wild Beer Co.

Brewed with 40% oats, rye and Maris Otter and gently hopped with two English varieties Admiral and First Gold. A one off keg available at the Beer festival gave visitors the chance to try the beer before barrel ageing. Look out for a bottle release in later months.

Glasgow.

Sales Manager Anne Jones will be heading North in Sept in support of a City wide Hawkshead beer festival. She will be hosting 'Meet The Brewer' events in 7 of the 10 participating pubs.

A busy main bar at the Beer Hall



(Continued on page 33)

(Continued from page 27)

you from Westminster for a no vote under the so called Devo Max will have potentially a huge impact on our business and retail trade. Personally, I'm opposed to Devo Max being a "You lost, tough" kind of guy. But just imagine what devastation could be wreaked on our thriving brewing industry if huge tax benefits accrued if you moved just a few miles north. And what of the impact on pubs? If you drove or stayed on the bus or train for a few miles further and enjoyed a much cheaper pint as a result of more liberal tax laws you'd do it wouldn't you? And, at the border, a short walk could find cheaper pubs and off licences. It may not happen in respect of drinks, but it sure as heck will happen in some areas and we Cumbrians will suffer. I'm not really sure how we got into this situation.

Anyway, on a more cheerful note, I

DRIP TRAY

Clive Bisland, of the Midland Hotel in Appleby, has asked Brewshine Brewery if they could produce an ale for his beer festival to be named David Prickett Commemorative Ale; he has contacted us to say that they will and will also definitely brew a nine for our own beer fest, which would be a fitting gesture in memory of our late much loved ex Chairman. DC

New Vertical Rifleman's pdf

Kendal Brewing Co

No report receive from BLO

Kirkby Lonsdale Brewery

No report forthcoming.

Colin Aston BLO

Tirril No report received

Watermill Brewing Co

At the Watermill, Brian is hoping to have Shih Tsu Faced available in bottles very soon; also things are moving regarding the proposed installation of the bridge across the river behind the pub. He hopes it will be in place by Easter 2015. Otherwise, the Inn is still very busy both on the ale & food front

Tony Jackson BLO

Wild Boar Brewery

No report from BLO

Winster Valley Brewery

The Brewery is still working to capacity to cope with demand.

It recently held its Beer Festival at which 14 beers were available and all sold out.

The Brewshine nano brewery's "Billonde" proved very popular and was the first to go.

Their own "Chaser" and "Hurdler" are again proving popular at the Cartmel Races.

Colin Ashton (BLO).

Bowness Brewery



The hops we are growing up at the brewery are looking good and we plan to harvest and brew with them in early September.

We will once again be brewing Swan Verdi our green hopped beer with lots of flavour.

We will also be brewing in early September 'Friends Ale' the 80th Anniversary beer

brewed to an 80 year old recipe from the old Whitwell Mark Brewery.

This will be available in 2 litre bottles and in cask in limited quantity, and at least one cask will be available for the CAMRA Westmorland beer festival in October. The beer is being brewed especially for The Friends of the Lake District who are also the charity benefitting from this years festival.

Rik Still (BLO)

Scott
Turner
pdf

Great British Beer Festival (Gbbf) and Champion Beer of Britain (Cbob) from Gary Kirby

A few weeks ago I was asked by the Cumbria CAMRA Coordinator if I would like to judge the Cbob at the Gbbf in London. After a chat with my partner Sue I said I would and planned a trip to London. Leaving Dent to Leeds it was then on to Kings Cross; then the tube to Vauxhall; then bus to Battersea; 5 minutes' walk and I was at Susan's mum's home in London. After tea and a sleep it was Monday morning and the day's judging started at 12.00 noon with 'Real Ales in a Bottle'.

I had the chance, on the way, to take a quick sightseeing trip first to the Tower of London to see the Poppy Field which makes you think of the total loss of British and Commonwealth lives in the Great War. At Olympia we all met in the London room for the briefing then on to the judge's room for the tasting to begin.

I was on panel 3 which was the mixed bottles. We started with a Mild then a Best Bitter, Golden, Strong then

back to Golden followed by Best Bitter and finishing with a Strong Bitter. In total we had 8 beers, our Chair was Kathy Hadfield-Moorhouse who went through the style, appearance, aroma, taste and aftertaste. We scored out of 10 which meant that a beer could, in theory, score 40/40 but none did. We made notes and discussed the beer in depth. After retesting one of the first two we had selected the top three beers from the table and our job was done. Each table, of which there were three, sent three beers to the final and with a new set of judges the champion bottled beer is chosen and announced on the next day. Day done I have a quick look around the festival before it opens to the public next day and back to Susan's Mum for tea and sleep.

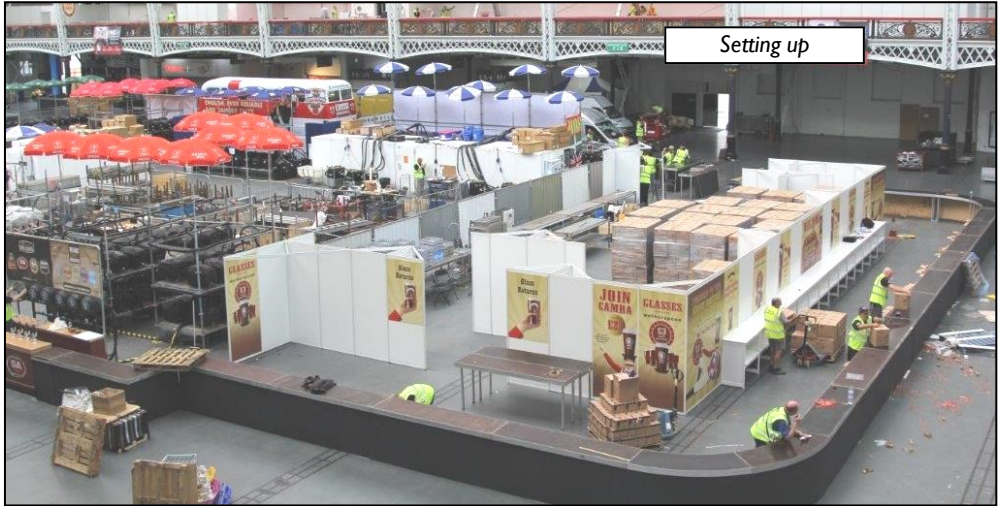
Tuesday a very early start; we had to be at Olympia for 9am so set off and arrived in good time to find a coffee and then into the London room for the briefing and straight up to the

Apex room. This was all set out for the big event and the tables were ready for us. I was on the second table, judging best

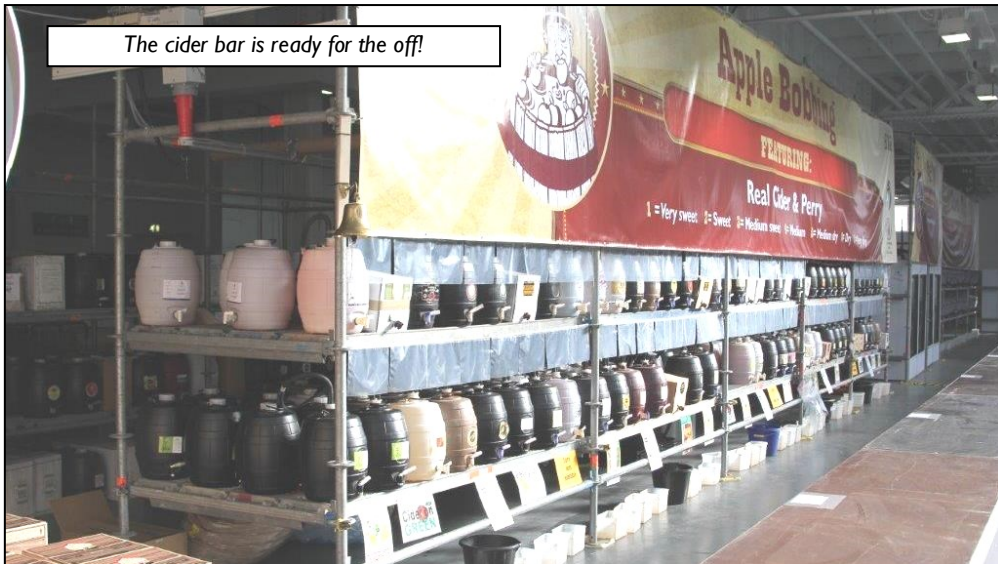


What a great job! A Tasting Panel

(Continued on page 37)



Setting up



The cider bar is ready for the off!



Cumbria's Bar ready to go



(Continued from page 35)

Bitters; the table you really want to be on. The chair for this day was our old friend Lynda Johnson from



Foxfield Brewery. The other judges were also from CAMRA plus a representative from the Blue Monkey Brewery and a member of the press (Daily Star).

After a quick briefing from Lynda the beers arrived at the table in quick order. One of the main topics in conversation was the amount of fruit that could be tasted in the first two and the difference between them. They appeared in sets of three and in no time we had all 9 beers and the tasting was complete. The quality of the beers in question had not been the best and was a great disappointment to the panel; some of the beers not scoring more than 15 out of 40.

After the score sheets were handed

in the first round was over and the top 12 beers went to the semi-finals; the top 6 then went to the final. Next the top beer on the day was crowned Champion Beer of Britain. It was Timothy Taylor 'Boltmaker' 4.0% and announced at the opening of the beer festival at 3.00pm.

The GBBF is massive, covering the whole of Olympia with 900 beers, Cider and Perry from all over the UK and the world. 350 British breweries were represented with a good amount from Cumbria and the north of England.

Gary J Kirby
Chairman Westmorland CAMRA

(Continued on page 38)



BREWSHINE BREWERY

Kendal's new Nano Brewery

Probably Cumbria's first "nano" brewery in a garage, but with plans for world domination!

Brewshine is Bruce Hine and Bill Fisher, otherwise known as the "Brewshine Boys". Both lovers of real ale, they spent years tasting and debating the finer points of different beers and how they would love to brew their own beer and what they would do differently. Inspired by local breweries around Cumbria producing fine

ales, they decided to have a go at brewing their own. The name is derived from Bruce Hine (say it quickly) and all the beer names have a "Billy" reference after Billy Fisher.

The Brewery

Literally a "garage" – installed in Bruce's garage in Kendal, the set up is really a pilot plant, in anticipation of building a much larger micro brewery within the next year. Equipment has been sourced from all over the UK, and Europe, and although on a small scale the results are as good as those from many larger breweries.



The Brewshine Boys Billy & Bruce



Sparging

Initially, favourable comments from friends and family encouraged the Brewshine Boys to get started. Now that they are up and running, positive feedback from other brewers and real ale enthusiasts over the last few months have had them perfecting their brews and putting themselves on the map.

Through local contacts they have provided beers to a host of beer festivals around the North West this year and the feedback has been extremely positive with many orders from local

pubs and clubs.

There are currently four established beers with occasional special beers such as Christmas Ale.

The Beers

Billonde 4%

A light citrus fruity flavour and very refreshing. Popular with everyone, even those girls who never thought real ale would be for them!

Billyonaires Gold 4%

A refreshing light gold coloured beer with plenty of juicy hop character.

(Continued on page 40)

(Continued from page 39)

Very moreish - a fine session ale.

Silly Billy 3.8%

A smooth copper coloured bitter with a well-balanced flavour and a caramel finish. A truly classic all-English bitter, using Maris Otter malt and 3 different types of hops including Bramling Cross. A wonderfully balanced beer encompassing the true essence of the British countryside

Billy Goat Ale 4%

A lovely balanced bitter, with a rich malty taste and really crisp. Dark amber colour with a nice caramel-chocolate and red fruit bitter finish.

Plus: coming soon

Christmas Ale 4%

This has already been successfully piloted and will be available before Christmas for a limited period. A lovely creamy, dark plum-coloured beer - all the flavour of Xmas pudding in a glass without being too rich, making you want to go back for more.

What's different about Brewshine?

Apart from the fact the beers are brewed in a tiny garage, the Brewshine Boys are two genuine beer lovers who won't settle for second best. They want



to make the sort of beer that you taste and then keep coming back for more.

At the moment, their output is very much limited by the size of the kit and lack of time – bear in mind, these two both work full time outside the Brewery. However, they are looking at expansion and new premises – as soon as circumstances allow they will be moving on up. Watch this space!

Clive Bissland BLO



**Pub of the
Season
Summer 2014
Wainwrights
Chapel Stile**



The Wainwrights pub in the heart of Langdale Valley has been a superb hostelry for many a long year. Manager Ben maintains an excellent bar with many well kept ales. A great supporter of all of CAMRA's aims the Branch was pleased to award him and the staff POTS Summer 2014. The Certificate was presented to Ben by Marilyn Molloy, seen here with president Tony Jackson & husband Mike looking on. Well done to all! DC

**Highly
Commended
Pub of the Season
Summer 2014
Plato's
Kirkby Lonsdale**



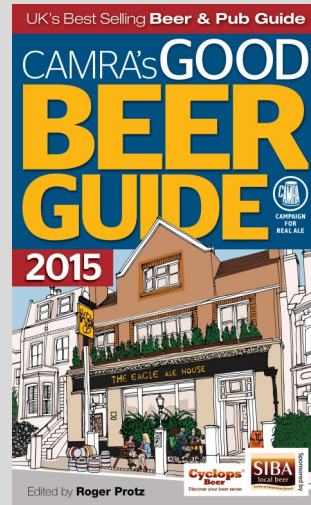
The Branch was also very pleased to hold its July Branch meeting at Plato's Kirkby Lonsdale with perhaps one of the most interesting and varied sets of 'nibbles' to go with the beer. An excellent restaurant, presenting a good selection of terrific local real Ales at the bar, Manager David Moffet and his staff have provided Kirkby Lonsdale with another very good watering hole for all occasions.

A great place for a beer & the papers if you are on your own. Well done to all; the award was well deserved, the beer was on top form as was the service. Long may you continue. DC

The Good Beer Guide 2015 is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. Now in its 42nd edition, this pub guide is completely independent with listings based

entirely on nomination and evaluation by CAMRA members. This means you can be sure that every one of the 4,500 pubs deserves their place, plus they all come recommended by people who know a thing or two about good beer.

The unique 'Breweries Section' lists every brewery – micro, regional and national – that produces real ale in the UK, and the beers that they brew. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included. The Good Beer Guide 2015 is the complete book for beer lovers and a must-have for anyone wanting to experience the UK's finest pubs. The Guide is due to be published on 11th September. Watch out for it in all good bookstores or, better still, order direct from CAMRA HQ



Midland Advert Pdf new

THE GREAT BRITISH BEER FESTIVAL

Champion Beers of Britain 2014



CAMRA are pleased to announce this year's
Champion Beers of Britain:

SUPREME CHAMPIONS

Gold Timothy Taylor, *Boltmaker*

Silver Oakham, *Citra*

Bronze Salopian, *Darwin's Origin*

CHAMPION BOTTLED BEER

Gold Marble, *Chocolate Marble*

Silver St Austell, *Proper Job*

Bronze Spire, *Prince Igor Imperial Russian Stout*

MILD

Gold Bank Top, *Dark Mild*

Silver Branscombe Vale, *Mild*

Bronze Castle Rock, *Black Gold*

BEST BITTER

Gold Salopian, *Darwin's Origin*

Silver: Redwillow, *Directionless*

Joint Bronze: Langton, *Inclined Plane Bitter*, Purity, *Mad Goose*

SPECIALITY

Gold Saltaire, *Triple Chocoholic*

Silver Offbeat, *Way Out Wheat*

Bronze Peak Ales, *Chatsworth Gold*

BITTER

Gold Timothy Taylor, *Boltmaker*

Silver Mighty Oak, *Captain Bob*

Joint Bronze Flowerpots, *Flowerpots Bitter*; Sambrooks, *Wandle Ale*

GOLDEN

Gold Oakham, *Citra*

Silver Hawkshead, *Cumbrian Five Hop*

Bronze Salopian, *Hop Twister*

Strong Bitter

Gold Church End, *Fallen Angel*

Silver Blue Monkey, *Ape Ale*

Bronze Loch Ness, *HoppyNESS*

Cumbrian Beer Festivals 2014

MARCH

14/16	Staveley	Hawkshead Beer Hall Winter Beer Festival
21/23	Haverthwaite	Anglers Arms
29/30	Kendal	Brewery Arts Centre Kendal; Vats Bar

APRIL

10/13	Kendal	Burgundy's Cumbrian Beer Challenge
11/13	Kendal	Alexander Beer/Music Fest
18/20	Winton	Bay Horse Beer & Music Fest
18/21	Dent	George & Dragon Cider & Perry Fest

MAY

2/4	Kirkby Lonsdale	Kirkby Lonsdale Rugby Club Beer & Music Fest
16/18	Hawkshead	Sun Beer Festival
22/24	Skipton	Skipton Beer Festival, Town Hall, Skipton

JUNE

5/9	Boot	Boot Beer Festival
7/8	Troutbeck	Mortal Man Beer & Music Fest.
26/29	Underbarrow	Punchbowl Inn Beer Festival
27/28	Tirril	Queens Head Beer & Sausage Beer Festival
27/29	Appleby	Golden Ball Beer Festival
27/29	Dent Village	Music & Beer Festival

JULY

4/6	Kirkoswald	Featherstone Inn Beer Festival
11/13	Foxfield	Prince of Wales Cider & Perry Beer Festival
17/20	Staveley	Hawkshead Beer Hall Summer Beer Festival
18/20	Eamont Bridge	Crown Beer Festival
18/20	Kings Meaburn	White Horse Inn Music & Beer Festival
25/27	Winster	Brown Horse Beer Festival

AUGUST

1/3	Dufton	Stag Inn Beer Festival
15/17	Appleby	Midland Hotel Beer & Food Festival
22/25	Dent	George & Dragon Cider & Perry Festival
22/24	Brampton	New Inn Beer & Cider Festival
29/31	Penrith	Penrith Cricket Club, Sticky Wicket Beer & Music Fest.

SEPTEMBER

4/6	Ulverston	Charter Beer Festival, Coronation Hall.
5/7	Grasmere	Grasmere Guzzler Beer Festival, Tweedies
25/27	Keighley	Keighley Beer Fest, Central Hall, Keighley

(Continued on page 45)

(Continued from page 44)

26/27 Cockermouth Taste of Cumbria Beer Fest, Jennings Brewery.

OCTOBER/NOVEMBER

3/5 Broughton Festival of Beer

8/11 Kendal 21st Westmorland Beer/Cider Fest., Town Hall,

30/10 -1/11 Carlisle Solway Beer Festival, Hallmark Hotel.

DECEMBER

5/7 Kirkby Lonsdale Orange Tree Beer Festival.

Many thanks 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.

WESTMORLAND CAMRA EVENTS DIARY

Sept 8th Sun Inn, Troutbeck Bridge. Branch Meeting

Sept 25th Netherfield Cricket Club, CBOB Golden Ales judging

Oct 7/11 Branch Beer Festival Town Hall Kendal A mini bus from Appleby may be provided for one day if sufficient demand

Oct 20th Branch Meeting & to include Festival wash-up, Ruskin's, Kendal.

Oct 25th Cider & Perry production Day Langholme, Dumfries

Nov 10th Wheatsheaf, Brigsteer – GBG Selection Meeting.

Dec 5th Brief meeting followed by Christmas Meal & Social, Elleray, Windermere

Jan 5th Branch meeting ,Venue to be announced

Contact Tony Jackson for more details, transport bookings etc.

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

For normal main Branch Events the pickup point can usually be agreed when booking but is usually the Bus Station in Kendal. For Eden Valley Branch contact Matt at mgregorycamra@yahoo.co.uk Subsidised transport is now £4 per visit.

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Email: *rik@stillthere.co.uk*

Beer Festival Organiser Chris Holland

Email: *chrisjudith@yahoo.co.uk*



G&D DENT Advert PDF

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Cumbria CAMRA
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