

Edition 55

FREE

LAKES & ALE

Magazine of the
Westmorland Branch of CAMRA
& Eden in Westmorland Sub Branch

Inside Articles Include:

- Westmorland Club of the Year 2014
- Westmorland Cider Pub of the Year 2014
- Manchester Winter Ales Beer Festival

Report

- Brewery Updates
 - Westmorland Pub of the Season
- Winter 2014

- The Crown, Eamont Bridge
- Beer festivals for 2014
- Waterbird Project
- Me & My Bus Pass
- Winter Blues & Sunshine Days
- and much more.....



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Spring 2014

Alexander's PDF from Ronnie

EDITORIAL

Well, we have all endured a truly horrible spell of weather recently though it seems not to have been quite so bad here in Westmorland than down South. We do commiserate with our southern brethren, there but for the grace as they say. As I write this it has been a much better day and a trip out from Kendal to Tweedies and the ODG certainly felt more like it.

We have yet another full magazine this quarter with several 'goodies' held over for the next edition. Not least will be the results of our Westmorland Pub of the Year. You will also have to wait to learn the results of members deliberations for the 2015 Good Beer Guide decided at the February Branch Meeting. We are not at liberty to divulge this info until the Guide is released later this year. However, we do have more great news in that, for the first time in this Branch, we have surveyed and chosen a Westmorland **Club of the Year 2014**. This is the Netherfield Cricket Club in Kendal; congratulations to all concerned at Parkside Road. More inside.

Also for the second year running members voted the George & Dragon, Dent as our Cider & Perry Pub of the Year 2014. Congratulations to Gary &, let's hope they can improve on last year's National Runner-up Award! Planning is already under way for our October Beer & Cider Festival in Kendal and we also publish a whole list of local and not so local Beer Festivals for 2014. Thanks to Chris Morris for his efforts with this. So, spring is well on the way, the sap is rising, the snowdrops are out and the daffs will soon follow. Have great spring, but as always, a reminder to drink sensibly **ED**

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

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From the Chair...

Gary Kirkby



Spring is nearly sprung and a few lambs are in the fields as I write this Chairman's Report.

It's been a busy couple of months in the Westmorland Branch with members out and about checking Pubs and Clubs for the Good Beer Guide 2015 and for the Pub, Club and Cider Pub of the Year 2014 competitions. By the time this goes to Press we will have chosen the 22 pubs in the whole of Westmorland CAMRA Branch (16 from main branch and 6 from the sub branch)

As Chairman I have been trying, with the other CAMRA Cumbria Chairmen, to have the number of entries into the Good Beer Guide increased from the current 88 for the whole of the county but we seem to hit a wall at Regional level, so I will be taking this up at National level through our Cumbria Coordinator. We will ask for a motion at the CAMRA AGM and Members Weekend, (this year in Scarborough), asking for the number of entries in the Good Beer Guide to be increased from the current 4500 back to 5000 from which it was reduced some time ago. This should allow a proportionate increase in each of the Cumbria Branches. More to follow later this year.

One of the main campaigns of CAMRA is 'LocAle' a CAMRA

initiative that promotes pubs stocking



locally brewed real ale. The scheme, created in 2007, builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

We are lucky to have a vast selection of breweries in the County but in Cumbria we also allow certain beers brewed in parts of Yorkshire and Lancashire as they are sometimes nearer to the pubs than beer from, say, Carlisle served in Barrow-in-Furness.

If landlords would like to be accredited to this scheme for 2014 please give me a call and a pack will be sent out to you. We are also this year trying to get more places to serve real Cider and Perry and local Cider/Perry packs are available free to pubs serving real cider or Perry.

Community Pubs Month – April 2014

CAMRA will again be organising Community Pubs Month in April This month of action gives pubs a campaign to focus promotions around and try

(Continued on page 7)

Tweedies PDF

(Continued from page 5)

some new marketing initiatives to attract more custom.

We would like all pubs to take part by organising some fun events for the local community to enjoy in April and encourage pubs to try a variety of

Doc2 pdf

different communication methods of informing the locals of what is planned including press releases, social media such as Facebook & twitter, website, collecting local email addresses and sending regular e-newsletters, leaflet drops, adverts in other local amenities etc

26 pubs close every week. We do not want this situation getting any worse, so please encourage your friends (especially those that do not visit pubs

regularly) to have a night out in one of your local pubs in April to show your support. Imagine if your local was one of the 26 to close next month!

How will CAMRA support this event?

We have produced some free promotional packs for pubs to use that will remind people how great pubs are.

All pubs that feature in the Good Beer Guide 2014 will automatically be sent a promotional pack. Other pubs can order one by visiting communitypubsmonth.org.uk. The promotional packs will be sent out in February and March.

CAMRA's national press office will also issue a number of press releases to raise the profile of pub-going

Gary J Kirby

WESTMORLAND Chairman

Plan ahead for CAMRA Members' Weekend 2014!

**The Spa
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April 2014**

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CAMRA Members' Weekend and AGM is where our members discuss our future policy and direction.

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From the Eden Sub Branch Chair



Hello and welcome to the latest copy of The Lakes and Ale, the magazine of the Campaign for Real Ale (CAMRA) Westmorland branch and Eden in Westmorland Sub Branch.

We have recently been voting for our Pub of the Year (POTY) 2014 and because the voting was so close we have decided to make two awards; in the runner up position was The Stag at Dufton and in winning position was The Midland in Appleby. Congratulations to both and we'll be organising presentation visits shortly and will let you know how both evenings got on in future articles.

We have many excellent pubs in the area, and it has been frustrating through the years that we are only allowed to put in a certain number of pubs into the annually produced CAMRA Good Beer Guide (GBG). Whilst we can still only put a restricted number of pubs into the GBG we can now let you know about a lot more of the pubs not only in our area but also throughout the country, as long as you have some access to the web. Put "What Pub" into your search engine and it will take you to the CAMRA website that will give you more information about pubs throughout the country. You can search for Pub Name or Geographical Area or by Post Code, and a list of

establishments will be displayed. Up to relatively recently What Pub was being checked out and was only available to CAMRA Members; it is now accessible to all. What Pub lists all pubs that information is known about and each entry should give you a better idea of what the establishment is like before you visit. However, be aware that all pubs that were known about were entered, even those that did not stock real ale, so please read carefully before you visit. If you notice any inaccuracies in the information noted please let us know. I hope you enjoy your searching of What Pub and find some establishments that you can visit and enjoy. There can now be many more pubs which it will be possible to visit with, after previous checking, Real Ale to enjoy, a definite pleasure. I, by the way, intend to continue to buy a GBG as I find it an excellent read and extremely informative.

I also hope that you will be able to

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(Continued on page 29)

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The card is also accepted by pubs, cafés, hotels and other tourist attractions in the county. The scheme started as a way to encourage local people to get out and enjoy all our home county has to offer. Other less beery offers include 2 for 1 on meals and afternoon teas. Money off hotel rooms, leisure facilities and discounts in shops. It's also well worth keeping an eye on the website <http://www.mycumbriacard.co.uk> for temporary offers; I think the best single deal I have achieved was on a random Thursday last year when for one day only Ullswater Steamers offered free travel to card holders saving the cost of two fares, alas the dog wasn't included so he paid £1. Check out <http://www.mycumbriacard.co.uk> for more details, but honestly,

I can't recommend this scheme highly enough!

Sarah Moore





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THE NEW WINTER ALES FESTIVAL MANCHESTER 2014 BREAKS ALL RECORDS

Graham Donning



Over 10,000 customers drank the inaugural event at Manchester Velodrome dry

The Campaign For Real Ale's Manchester Beer & Cider Festival has become the largest ever such event held in the city with over 10,000 people attending over the festival's four days. Held in the Velodrome at the National Cycling Centre, such was the demand that despite the organisers bringing in over 4000 extra pints between Thursday and Friday, the festival was forced to close three hours earlier than scheduled when it had been drunk dry. Overall just short of 40,000 pints of beer, cider and perry were consumed, eclipsing the 2012 CAMRA National Winter Ales Festival held in the city as the largest ever beer festival in the area.

At a number of the sessions the customers were able to enjoy their selection from almost 350 cask conditioned ales while watching Jason Kenny and his medal winning team-

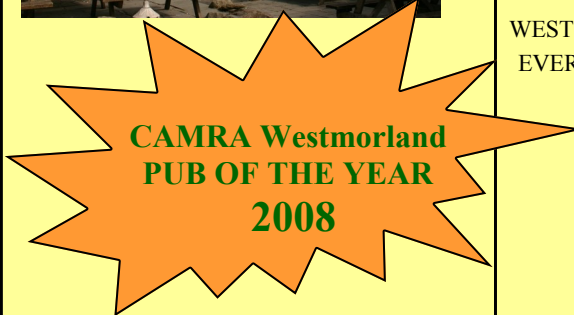
mates from Team GB train on the velodrome track - a spectacle in itself. It is not often that the cyclists get a round of applause from 2000 people for completing a training exercise but the beer festival crowd were happy to do so for rider after rider. As well as the craft beers from some 118 UK breweries, there was also a choice of over 70 traditional ciders and perries plus an enviable selection of draught and bottled beer from Germany, Belgium, the Netherlands, Czech Republic and the USA.

Festival Organiser Graham Donning said "as a brand new event, we had expected to attract around 7500 people but by the end of Wednesday we were a little up on our projections so took the decision to bring in extra stocks of beer for Saturday. However, the support we received on Thursday and particularly on Friday when over 4000 people came through the doors meant that those extra stocks were

(Continued on page 15)



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New Kings
Arms PDF

(Continued from page 13)

depleted before we even opened on Saturday, by which point it was too late to bring in more supplies. We never envisaged that we would be more popular than the National Winter Ales Festival which spent almost 10 years building up custom in the city"



During the festival, CAMRA named the first ever Champion Beer Of The North West as Cumbrian Five Hop from Hawkshead Brewery. This golden ale came out top in a blind tasting competition where it was pitched against the champions in 10 other styles of beer from best bitters to barley wines as judged in separate competitions throughout 2013. Second place went to Bolton's Bank Top brewery for their Dark Mild with Way Out Wheat from Offbeat Brewery in Crewe taking third place. Winning the title meant that the Hawkshead

Brewery bar at the festival was extremely busy, so much so that the brewery had to send two additional deliveries to keep up with demand.

"I was very happy to see Hawkshead win the award as it is an excellent beer fully deserving of the title." said Graham Donning. He added "The festival was an amazing effort by a dedicated group of volunteers. I'd like to thank them, all those customers who attended, all the breweries who supported us and the staff at the National Cycling Centre who were amazingly supportive

Some Facts & Figures

- The Manchester Beer & Cider Festival was organised by the eight Manchester branches of CAMRA, the Campaign For Real Ale. Over 200 CAMRA members volunteered at the event
- Total customer numbers: 10,136. approx UK craft beer sales: 34000 pints. Cider & Perry: 2900 pints; Foreign beers: 1800 pints.
- Beer of the Festival vote: 1st place: Bateman's Mocha Amaretto (Wainfleet, Lincolnshire); 2nd: Pictish Blue Moon (Rochdale, Greater Manchester) ; 3rd - Bridgehouse Porter (Keighley, West Yorkshire)
- Cider of Festival vote: Millwhite's Hedgelayar;
- Perry of Festival vote: Troggi Perry

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E&Child pdf

Manchester Beer and Cider Festival 2014

A personal review by David Prickett

Lots of publicity and lots of people told us that the moving of the very successful National Winter Ales Festival from Manchester, where it had been held previously, to a new venue in Derby in 2014, was the best thing that could have happened for the Real Ale Festival in Manchester!

It was further explained that this had annoyed/encouraged people to the extent that the organisation took place for a new Manchester Beer and Cider Festival, which took place from 22nd to 25th January 2014, in The National Cycling Centre. It had over three hundred cask conditioned ales; light, golden, dark, not only high strength winter ales; as well as a large selection of Ciders and Perries, and specialist beers from around the world.

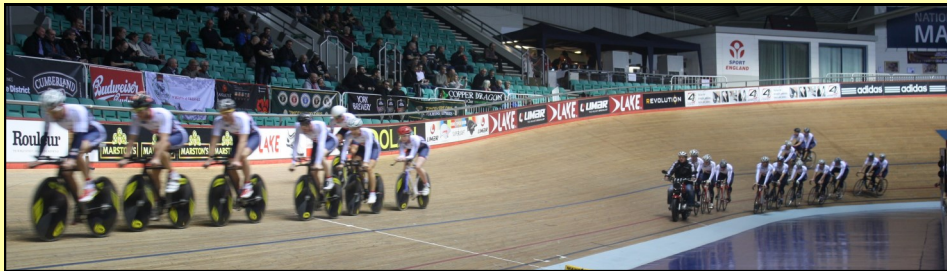
Was it a success? Well here are my views.

Things I did not like. There seemed to be an awful lot of steps and the food and toilets seemed a long way from the central drinking area. Centrally there were some tables but there was

a distinct lack of seating in that area (plenty of seating available on the "outside" of the track under the tunnel).

Things I did like. Pre event publicity was excellent. Transport to the festival site "The Manchester Velodrome" was particularly easy with a regular bus service and even easier a Metrolink Tram Station within a few minutes walk to the festival; signage informing you about this was on show at every station that we went through. We were in the central area of the Velodrome and it was exciting to see and hear the cycling teams and individuals training – I knew they went quickly because I'd seen some events on TV, but I didn't realise how quickly that was until I was sipping a half pint only a few yards away from the track as they sped around! An excellent range of beers kept in excellent condition. There was also an interesting range of Ciders and Perries and a good range of world beers. Was it a success? My view is a resounding YES! **David Prickett**

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(Continued from page 15)

throughout. Although the popularity of the festival has certainly given us many things to consider as we begin to look forward to improving it for next year, Manchester can be very proud to have hosted such a successful celebration of all that is great about beer & cider".

From the hundreds of beers on offer, the festival customers voted Mocha Amaretto from Lincolnshire's

Batemans Brewery as their Beer Of The Festival. Described as a perfect blend of coffee pot aroma, almond and chocolate indulgence, the 6.5% beer was originally brewed as a seasonal special in autumn 2013 but proved so popular that it was brought back for 2014. Despite selling out before the end of the festival's second day, the beer gained enough votes to see off competition from beers which were available to many more customers. **GD**

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Westmorland Beer & Cider Festival 2014 'It's all in the Planning'

It feels like we've only just finished last year's Beer Festival, but the Westmorland CAMRA Beer and Cider Festival committee are already meeting regularly to ensure that the 2014 event is on track. This year's festival will once again be held in Kendal Town Hall, and the dates for your diary are the 8th to 11th of October.

Chris Holland is back at the helm chairing the organising committee who meet monthly to ensure that all roles are filled and jobs are being done on time.

This year is the 21st year that the festival has been running, and to mark this important 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 Hesketh Newmarket Brewery brewed the first 'Festival

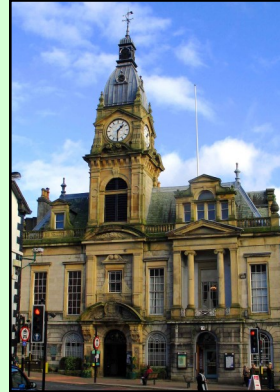
Ale', and two decades on, we are thrilled that they have agreed to brew

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.

Each year, there is a strong drive to attract sponsors who are fundamentally the reason why the festival is able to turn a small profit. There are various levels of sponsorship which attract in return varying amounts of publicity for the companies supporting us as well as beer 'vouchers' to ensure the sponsors can attend the festival itself and sample the wares.

I would urge all members to think about their contacts and friends, and if you are able to come up with people who would be willing to sponsor the festival from as little as £50, please contact Chris Holland in the first instance.

We are also looking for a 'major sponsor' - typically a company who is able to put in that little bit more - to sponsor the purchase of the festival



(Continued on page 22)

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

Westmorland CAMRA Pubs of the Season Awards Winter 2014



Pub of the Season Winter 2014 The Lily, Ambleside



President Tony Jackson presents manager George with the well earned Certificate

The Lily at Ambleside, (formerly the Gilded Lily), has been open for only some 20 odd months but has already carved out a reputation locally for its great range of four Changing real ales and for the relaxing & friendly atmosphere of the contemporary styled bar. Owner Stuart and Manager George have worked hard with all the staff to make this a great advert for real ale in line with all CAMRA's aims & a must place to visit when in Ambleside.

Highly Commended Winter 2014 Strickland Arms Sizergh



Rik Still, our Publicity Officer presents the award to Julie, the Manager



Picture courtesy Graham Hogg

Branch Members also agreed to give a Highly Commended award to the Strickland Arms at Sizergh for its consistent policy of serving great ales since opening several years ago. There are 5 real ales on offer; two Thwaites, a Cumbrian Legendry ale and two changing local brews. A great pub with some great beers/ Well done to all from CAMRA!

(Continued from page 19)

glasses and the T-shirts. Again, if anyone has any suggestions for this role, please do let us know.

Once again of course, the beer and cider offerings will be accompanied by a stall selling a range of hearty local foodstuffs - pies, speciality breads, local cheese and meats will all be back on the menu - backed up of course by chutneys and pickles lovingly handcrafted by our own David Currington (Head of Pickle). The food that is on offer is always extremely popular as it accompanies a drink so well, and is an important part of persuading passing trade to spend their lunch break or evening relaxing in our company.

Our list of contacts will be approached in due course to help fill the Volunteers Rota for working at the festival - drop us a line if you would like to be added to this list.

We very much hope to see you in Kendal in October to celebrate our 21st birthday, and if in the meantime you are able to help with identifying sponsors or help in any other way, please get in touch. **Rik Still**

Contact Details:

Chris Holland,- Festival Organiser
01539 733859
chrisjudith@yahoo.co.uk
Rik Still - Publicity 07973625045
rik@stillthere.co.uk

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TASTING PANEL TRAINING

It just shows what good advertising can do. We ran an article about tutored tasting and how important it was to have trained tasters in our branch in order to get good Westmorland beers into Champion Beer of Britain (CBOB) competition. Well the good readers of Lakes & Ale, and members who note what is forthcoming in the events calendar responded enthusiastically. On 27th January at the George & Dragon, Dent (Dent brewery tap) we had a great bunch of 12 enthusiastic beer tasters ready to go through their paces (oh what an arduous task it was too, poor things!) But, they were keen to learn how to competently fill in the tasting cards that for the basis of the data for CBOB selection.

We looked at what is meant by different styles of beer and how to look for good examples of each; how different hops and malts impart different flavours to beers (with samples of some to smell/taste); the stages of evaluating (appearance; aroma; taste and aftertaste) and what some of the other questions mean (like “mouthfeel” and “body”).

The part that was most interesting and fun was running through the questions and filling in the cards as we all tasted beers together and shared our personal results with the group. It was important for each to trust their own taste – after all it is a personal thing – but at the same time



realise we were developing a common fairly close range of results. That’s how tasting panels work and this group were great. There were lots of laughs and a lot of good judging achieved. Afterwards most people felt able to go out and fill in cards for Westmorland beers with some confidence and enthusiasm. We will follow it up in spring at another Westmorland brewery and continue to develop our group taste together. Thanks to Gary Kirby, landlord, for a very well organised venue, good food and great range of beers on the night.

Marilyn Molloy
Westmorland Tasting Panel Chair

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Winter Blues, & Sunshine Days

I'm writing this at the end of what is a really stupid silly season. It seems to have become established that lots of people give up drinking in January. Could anything be more bonkers?

The days are short, the nights are long, some days you can't tell the difference having lights and heating on all day. You are depressed after the highs of the holiday season. This year, whilst spared the traumas some faced, here in Cumbria it rained for weeks on end. Are you really seriously suggesting that it is wrong to cheer ourselves up with a beer, a glass of wine or a wee dram? How many promises were broken? How many arguments ensued, "Well you agreed..."

It is completely mad and just a marketing gimmick for slimming clubs at a time when a little comforting flab would be welcome. I am not for one minute questioning the benefits of responsible drinking and laying off the stuff for a while. But a lovely summers evening, when it is light almost all night, with wonderful sunsets over the fells and lakes, isn't a bad setting for the likes of the wares of Kendal Cordials. A howling, rain lashed January night calls for sterner stuff.

But it gets much worse. After the high

spirits of Christmas and New Year, trade inevitably falls off at our hard pushed pubs. It is frankly irresponsible to pile on yet more grief by shaming people into feeling guilty about dropping into the local. Yes, of course tenancy agreements, tax, rents play a big part in pub closures, but so does the annual ritualistic hammering of January trade by the slimming industry. Don't let it happen again in 2015, make it a new years resolution.

We prepared for winter with a couple of weeks in southern Florida. It was spared the worst of the weather hitting the US, indeed having temperatures up to 10 degrees higher than the seasonal norm. The US beer scene continues to roar on and one restaurant, the Five Napkin Burger in Miami Beach provided a beer menu with no less than 50 beers to choose from.

We plumped for Florida beers. Although until fairly recently the State had a reputation as a beer wasteland it does have a pedigree, the first brewery opening in Tampa in 1896, the Florida Brewing Company. Fittingly, Tampa Bay area is the centre of the new brewing scene having five craft breweries quite apart from being a jolly nice place. We tried one from the Cigar City Brewery set up in 2009. The name comes from the fact that Tampa was the World's largest cigar producer, a history reflected in the Ybor City district of the city. It doesn't house the brewery though allowing them to claim "Not in Ybor City since

(Continued on page 27)

Sun Hawkshead B/F

From Ronnie

THE RIFLEMAN'S ARMS, KENDAL

The village green pub at the top of the hill



Opening Hours:
Mon to Thurs: 6.30 till close
Fri: 4.30 till close
Sat & Sun: Noon till close

4-6 Greenside
Kendal
Cumbria
LA9 4LD
Telephone:
07722686249

**Runner Up - Westmorland CAMRA
Pub of the Year 2013**

You can always be sure of a warm & friendly welcome from Anita and her staff when you visit this great local pub

- Five handpumps serving superb local ales
- Cask Marque accreditation
Live folk music Thursday nights, free refreshments, Quiz night every Sunday
- Meeting room available, Fairtrade tea & coffee
- Families, Walkers, & Dogs welcome
- Quiet pub, no juke box; Separate Poolroom

(Continued from page 25)



Ybor City in Tampa is linked to Downtown by a vintage streetcar, although the vehicles are modern products built to look old



Encouraging people to try ales is a good policy. At the Brown Horse at Winster they have examples of the beers in front of the pumps to show colour, a nice idea.

2009”.

The Americans are pretty good at noting the method of dispense but I missed that it was in a can. I haven't drunk canned beer since non alcoholic Heineken (better than the real thing) in Brunei and awful cans of Double Diamond in the dark days of British Rail. But there it was, no one

was looking and, of course, I'll never let on. It was delicious. The brewery claim that beer “should reflect the environment in which it is made and have a sense of place and purpose.” We'd all drink to that. As we would to their slogan “Drink Local”.

We thought we were with the next beer, bottled Key West Sunset Ale. There is a tradition in that town to toast the sunset and clap and cheer as it goes down so it was a fitting title. However the beer is from the Florida Beer Company in Melbourne in the north of the state just about as far from Key West as you can get. No matter, still the local State and it too was delicious.

There's a bit of a movement going on to try and get restaurants and hotels to offer good beer selections just as they do with wines. Well I think we are making a good start in Cumbria, we have for example, the Wild Boar at Crook establishing

its own brewhouse. Recently, we had cause to stay at the delightful Middle Ruddings hotel at Braithwaite near Keswick. Not only does this have an unashamed 'support local real ales policy', it also has that vital ingredient, enthusiastic and beer savvy staff. It

(Continued on page 29)

Dent

Brewery

(Continued from page 27)

Key West sunset beer from rather a long way away, but still in Florida.



The offering at Middle Ruddings hotel near Keswick.



was enough to more of the same and as the guys in win it West Cumbria CAMRA's Pub of Tampa would say, "Drink local". the Year Award. Let's hope for lots

Roger Davies

(Continued from page 9)

continue to visit not only your local, but also some new to you establishments both locally and when you are visiting different areas and enjoy the atmosphere, the sociability and also enjoy a real, living drink. Our support for good pubs can help them

survive – "Use them or lose them!" and what a pleasure it is in using them. Here is to Sensible Drinking, Enjoyment and Good health to all"

David Prickett CAMRA Eden in Westmorland Sub Branch Chair

CAMRA BEER DISCOUNT SCHEME

The following Westmorland Pubs are currently known to be offering discounts to card carrying CAMRA members

**Badger Bar, Rydal
Miles Thompson
(Weatherspoon's), Kendal
Elleray Hotel, Windermere
George & Dragon, Dent
Midland Hotel, Appleby**

**Romney's Kendal
Strickland Arms, Sizergh
Orange Tree, Kirkby Lonsdale
Mortal Man, Troutbeck
Sun Hawkshead**

Barn gates PDF

BEER WITH ALTITUDE

UPPER MERCHANDISE AVAILABLE
AND THE LATEST DIFFICULT
PULL-A-HEAD, BOTTLED TO
PRESERVE THE TASTE OF THE
MOUNTAIN AND THE MOUNTAIN
TASTE OF THE MOUNTAIN.

THE TASTE OF BARNGATES
IS TRULY OF THE MOUNTAIN, A SMALL
SCALE BREWERY LOCATED IN
THE HEART OF THE MOUNTAIN.

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SCALE BREWERY LOCATED IN
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WWW.BARNGATESBREWERY.CO.UK

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BARNGATES BREWERY & THE DRUNKEN DUCK INN
BARNGATES, NEAR AMBLESIDE, CUMBRIA LA22 0NG

Westmorland CAMRA Club of the Year 2014 Netherfield Cricket Club Kendal

Westmorland CAMRA members have voted Netherfield Cricket Club as their inaugural Club of the Year for 2014.

One of Cumbria's premier Cricket team and often host to Minor County matches, they have a superb cricket ground set in a wonderful location under the shadow of Kendal Castle.



David Currington, CAMRA Westmorland Vice President, presents the Club of the Year 2014 Certificate to Wally Thompson, Chairman of Netherfield Cricket Club, watched by Gary Anderson & Netherfield President Alan Robinson & Vicky Williams.

They have a great Clubhouse open seven days a week serving up to 3 real ever changing ales from both local Cumbrian breweries and further afield. They very much meet all CAMRA's criteria for this award. Great well kept ales, a welcome to both members of all persuasions and their families. On good weather days in summer there is a lot of grass for youngster to let of steam. They have team in

several local leagues, pool, dart dominoes etc and provide an excellent venue for parties, weddings etc.

Congratulations on the award; how come we CAMRA members didn't spot this gem much earlier. We wish them all the very best in years to come. Now, who can challenge them for the Award Next year? **DC**



Netherfield Cricket Club - Clubhouse and Pavilion

Brewery Updates

Bowness Brewery

Bowness Bay Brewing are delighted to announce they will be sponsoring the Brewery Arts Beer Festival on 28, 29 and 30 March as part of the Kendal Festival of Food. Twenty different local beers will be available, all on handpull, from breweries including Old School, Foxfield, Winster Valley, Watermill, Kirkby Lonsdale and Kendal Brewing. Other breweries are being confirmed as we go to press.

Four of the Bowness Bay beers will be at the Festival including Teal Tipple 3.6% ABV, brewed to the original 1942 Whitwell Mark recipe, which will be available in 1 litre bottles to take away as a souvenir of the event, Swan Blonde, Waterbird Wheat and Swan Black are other beers that will feature.

They will also be sponsoring Alexander's Beer Festival at the Castle Green Hotel, Kendal on 11, 12 and 13 April and supplying a selection of their beers.

Bowness Bay are also in talks with Friends of the Lake District to brew a special beer for their 80th anniversary later this year. Initial thoughts are a stronger ale to be available in bottles and on draught.

Finally they are looking for another Whitwell Mark recipe to complement Teal Tipple. If anyone has access to any of these recipes or any from the other 2 old Kendal breweries, please contact Ronnie Mullin at Bowness Bay. *Rik Still BLO.*

Dent Brewery

Simon Winder, who currently manages Dent Brewery, took over as head brewer from 10th February. He has moved through the ranks from drayman and is enthusiastic about taking over the head brewer role. The popular Fellranger (3.7%) is about to be brewed again for the summer season and he is considering extending this into the standard range. Rambrau will again be brewed from March onwards.

Marilyn Molloy BLO

Eden Brewery

New pump clip designs and bottle labels from March 2014

Eden Best is moving to 4.0% ABV

First Emperor IPA is moving down to 4.4% ABV

First seasonal beer is **Atomic Blonde** due April. A light golden ale, thirst quenching and hoppy. We treat this limited edition beer to three hop

charges to ensure great character! ABV 4.1% Admiral, Golding. Malt: Maris Otter LC

Second seasonal beer is **Dynamite** due July. A pale ale thirst quenching and hoppy.

Dynamite is packed with American hops, known for their big flavours and aroma. We make no apology for the price, these hops are double the cost of traditional UK hops

ABV 4.0% Hops: Willamette, Amarillo. Malt: Maris Otter Pale Ale

Scrubbers American Pale launches in bottle March

There will also be a limited release of the Withnail Ales in Cask this year along with a celebration ale for the Settle Carlisle Railway due in May. *D. Currington Acting BLO*



Hawkshead Brewery

(continued on page 30)

Hawkshead Brewery PDF

(Continued from page 32)

New Real Ale in a Bottle

Two bottle conditioned dark beers; Dry Stone Stout 4.5% and Brodie's Prime Export 8.5% (previously known as Triple XBP in cask) and an unfiltered American style IPA (simply named IPA) 7% are the latest beers to roll off our new micro bottling plant. The limited edition beers are on sale at The Beer Hall, the brewery website and selected outlets.



Export to USA

Brodie's Prime Export, Cumbrian Five Hop and NZPA were featured at the Atlanta Cask Ale Tasting in January. The beers were well received with comments like "beautiful old ale", "very drinkable" and "a great golden ale". It was an excellent showcase for our on-going export to the US, with the next shipment of bottles on their way there.



New Cask Beer

Our latest one-off brew is our first ever single hopped beer. El Dorado, is a 5% abv beer brewed with 100% El Dorado hops from the American west, commissioned by JD Wetherspoon for their national spring beer festival.



Spring Beer Festival

Preparations have begun for The Beer Hall's annual Spring beer festival which this year takes place from 14th-16th March. There'll be more than 50 beers (including a festival special collaboration brew), all on handpull directly from the cellars served across two bars.

Best Beer in the North West

Cumbrian Five Hop is CAMRA Champion Beer of the North West. It won Gold in its category and was judged alongside 9 other category winners to be declared Supreme Winner at the Manchester Beer & Cider Festival on Wednesday 22nd January.

David Currington BLO

Kendal Brewing Co

The Brewery have been busy this winter developing some interesting new beers. Kendal Gold (4.3%) has been described by some drinkers as the brewery's best beer yet. A second unnamed newbie (3.7%) is planned to go on sale before the end of February. Further new beers are also in development with one being planned for the Brewery Tap (Burgundy's, Lowther St, Kendal) beer festival taking place during the week before Easter. Kendal Brewery has also been experimenting with its brewing style moving to a softer boil part of the process; this has been paying dividends in the shape of more subtlety of a greater range of flavours noticeable in the beers.



The Burgundy's Beer Festival is focussing on showcasing beers from Cumbrian breweries and will include a specialist craft beer and artisan lager section. Available too will be a variety of Westmorland sausages along with live music and weather permitting, a daily barbecue

(Continued on page 36)

New Priest
Hole Advert
PDF

New Ellery
PDF

(Continued from page 34)

Kirkby Lonsdale Brewery

To complement their very successful "Singletrack" bitter (reported on previously) and which has now gone into all year round production

The brewery also recently brewed "Singletrack Black" a 4% hoppy black IPA. At present they also have a 9% Imperial Stout maturing in whiskey casks which should be available in 6months+ time. Watch this Space. *Colin Aston BLO*

Tirril No report received

Watermill Brewing Co

A 7% beer is now in the fermenter, to be named Shih Tsu Faced - it will be both on draught & bottled, it will be interesting to sample a higher strength beer from Brian .
Tony Jackson BLO

Wild Boar Brewery & Winster Valley Brewery No reports Received

THE 18th CUMBRIAN CHALLENGE 2014 MICRO-BEER FESTIVAL

at

Burgundy's, Lowther St Kendal

Thurs March 20th 6pm-11pm

Friday March 21st 12-11pm

Saturday March 22nd 12-11pm

Sunday March 23rd 12-11pm

This 18th pint-size "Taste of Cumbria", offers a sample of beers from the county's small independent brewers side by side under one roof at Burgundy's in Kendal.

***Local beers - made with local waters - by local people
for local people***

Covering the county the secret recipes of our small independent brewers will be served with the opportunity for you to vote for your favourite pint.

The ***Special Westmorland Sausage*** created especially for this event 16 years ago by local Master Butchers, Higginson's of Grange-over-Sands, has gained legendary status and will again be sizzled (after 5pm) to help you soak up all those local ales.

**Come along and sample a truly unique pint & sausage all from
our own county**

Give them a Go!

More welcome news from the Manchester Beer and Cider Festival



Anne Jones, Graham Donning & Alex Brodie

2013.

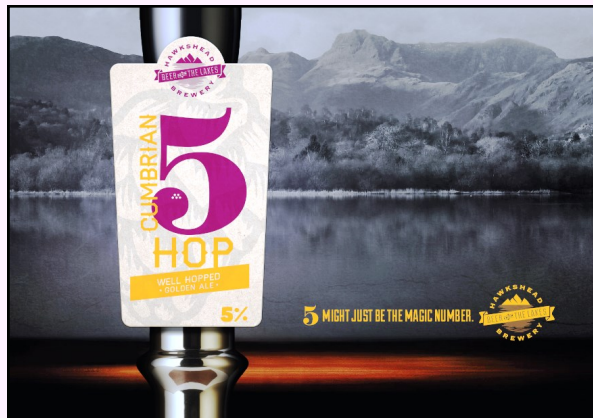
We are pleased to say the winner of this prestigious award is from Westmorland branch and is a beer many of you will be familiar with - Cumbrian Five Hop from Hawkshead Brewery!

Cumbrian Five Hop won Gold in its category (Golden ales) and was declared Supreme Winner making it the overall champion beer in the North West.

Sales Manager for Hawkshead Brewery, Anne Jones said "It is a thoroughly modern beer

The festival, organised by Greater Manchester CAMRA, was held in a rather impressive venue - the Velodrome of the National Cycling Centre, home to Team GB's Olympic cyclists. Over 300 ales plus ciders, perries and bottled beers were served across 16 bars located in the centre of the track.

As well as a hunt for the North West's top winter beer the festival was chosen as hosts for a new competition to find the Overall Champion Beer of the North West. The winner being judged out of the four 'winter beer' winners found at the festival and the six other North West region beer category winners which have been judged at other events around the North West during

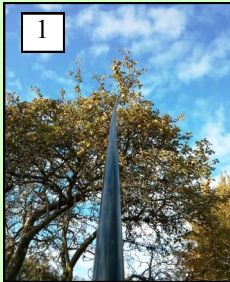


and we're pleased to see that the judges appreciate it. It is made, as is our way, with a blend of traditional English and modern American hops, five varieties in all." Hawkshead Brewery also won a Silver for Bitter (Bitters category) and a Bronze for NZPA (Strong Bitters). **DC BLO**

I thought I'd put together an illustrated journey to show how full- or high-juice real cider is made, using photographs taken during our cidermaking for our Torkard Cider over the weeks following the Nottingham festival. Both talking to people while working on the cider bars at this year's Nottingham Robin Hood Beer & Cider Festival - and seeing the many drinks passed off as "cider" in pubs - made me realise how little folk understand still about how real cider is made.

PIPS FROM THE CORE

by Ray Blockley
Torkard Cider
& Nottingham
CAMRA



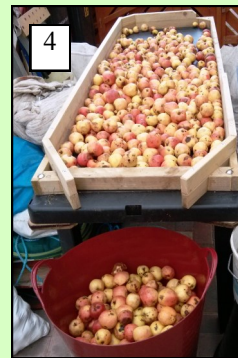
[1] Obviously the first thing you need are fresh picked apples, so here we are shaking down the apples using a long, hooked fibreglass pole, known as a "panking pole". We do not use any apple concentrates. We shake the apples down onto tarpaulins positioned under the trees [2] and



pick them over into trugs before filling mesh sacks to a weight of about 25kg. The 25kg sacks of apples are stored under cover [3] for anything from a day or so, up to a few weeks to allow the apples to fully ripen and soften; the time is dependent upon the apple



variety. When we feel the apples are ready, we tip them onto a plastic fold-up wallpapering table [4] fitted with a simple frame. Here it's easy to pick over the fruit and bin those with any sign



of mould or to cut-out any damaged areas. The piece of timber at the end of the table is removed and the apples are rolled into a waiting trug and taken for washing. After grading the apples they are tipped into a cut-down 1000L container and thoroughly washed. A plastic lawn rake is used to move them around [5]. The apples are mixed and blended by type: sharps, sweets and bitters (bittersharps, bittersweets and full bitters). The apples are lifted out using modified laundry baskets, drained and then put into trugs [6] until ready for milling. The tubs of apples are taken to our milling and pressing shed where they are tipped into the Speidel apple mill (on the left in



yellow) [7] which shreds and

chews them into something like apple-porridge and then

(Continued on page 39)

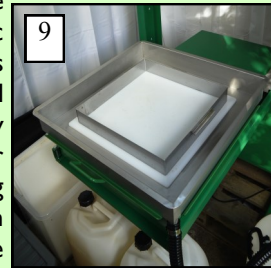
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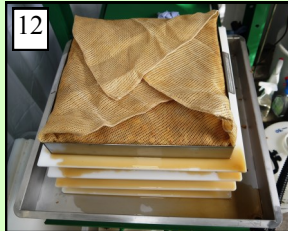
ejects this pulp into the red plastic trough. Milling (or scratting) the apples to a good consistency is a crucial part of efficient cidermaking. A full trough of pulp [8] is just about enough to fill the press for one full pressing or "cheese". Next the pulp is loaded into the Voran electrohydraulic press [9]. The juice tray has a HDPE "rack" (white plastic sheet) placed in it, with a stainless steel frame or former positioned centrally. A coarse mesh (but very strong pressing cloth) is draped over the frame and the process of filling the frame / former begins [10].



When filled with apple pulp (pomace) to the depth of the frame (about 60mm) [11], the cloth is folded over the pulp to enclose it [12]. The frame / former is lifted off this layer of pulp and a second HDPE rack is then placed over the first layer of pulp, then the frame is replaced, another cloth is laid and filled with pulp, folded over and so on. Juice starts to flow from the pulp quite readily [13] and this increases as the added weight of further layers of pulp presses down on the layers and racks below.



Once 9 layers of pulp have been produced and positioned, the stack is called a "cheese" and is ready to be pressed [14]. The cheese is on a rolling bed so the whole thing can be rolled under the wooden pressure plate (top) and over the hydraulic ram plate (green square behind the juice tray). The press is turned on and it takes very little hydraulic pressure for the juice to start flowing very freely [15].



The juice runs down into the juice tray of the press, which has an outflow pipe feeding into plastic containers which collect the juice. This press produces between



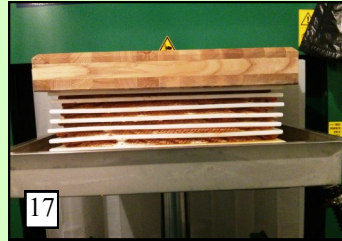
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60 to 80+ litres per pressing, depending on the type of apples being pressed. The juice is transferred to bulk fermenters for the long journey into real cider. The pressure is applied in stages with a brief pause between each; care has to be taken to ensure neither juice tray nor collection vessels overflow. Here you can see the juice tray rising on top of the hydraulic ram [16] and the rolling carrier being left behind.

When a hydraulic pressure of about 300 Bar (approx 24 tonnes) is reached, pressing is complete and the once tall cheese is quite reduced in height and volume [17]. The pressure is released, each cloth opened and emptied, and the spent pomace is bagged up ready for being taken away for animal feed. A layer of pulp that was originally 60mm high is now less than the diameter of a 5p piece [18], and the pulp resembles thick dry cardboard.

The fresh-pressed juice [19] has a dark, rich colour due to the oxidation of the pulp and juice during milling and pressing. The colour of the juice is dependent upon the variety of apples used; true bitter cider apples, rich in tannins, produce the darkest juices. The fresh-pressed juice is checked for acidity [20] and if necessary blended with more or less acidic juice. This juice had a pH of 3.5, the target being pH3.5 to pH3.8. Accurate measurement of the acidity of the juice is important for both taste and more importantly, a clean ferment. As we use the natural yeasts present on and in the fruit, and do not add yeasts, pH is of great importance to us. The Specific Gravity is measured using a narrow-range hydrometer [21] so that we can work out the final ABV after fermentation. The fresh-pressed juice here is giving a reading of 1.056 which will give a final ABV of about 7.4%. Remember that all of the sugars present in apple juice are fully fermentable, unlike beer, Also and very importantly, no water to dilute the juice nor extra sugar or glucose syrup is added to boost the SG and ABV. After a few days, a vigorous initial ferment begins [22] followed by many months under airlock [23] at ambient temperature. Nothing else is added and



(Continued on page 44)



The Crown Hotel, Eamont Bridge

More great news From the North of our Branch

The Crown Hotel can be found in Eamont Bridge on the A6 just to the South of Penrith, with its own large car park to the rear of the Hotel.

Mike Gardener and his team took over The Crown in October 2012 and have been spending every minute available since then in steadily improving it.

You can now be given a friendly welcome to this Free House, with some further help from real fires with additional improvements made to the décor in the pub area as well. There is now an established and growing reputation for the availability of good food with very positive comments made about the range and quality of, in particular the Thai food. The Crown is still a working Hotel with accommodation available.

The number of and variety of Real Ales varies with, in the winter, usually at least one hand pull dispensed ale available and, in summer up to four ales on offer. Some "National" brands with beers from local micro breweries also available. The Carlisle Brewing Company "Spun Gold" was available during a recent visit, and I can report that it was in very good condition.

Mike is intending to run his first Real Ale Festival this year. It will take place between Friday 18th and Sunday 20th July. The festival will specialise in micro brewery produced beer, mostly from our "local" area. There will be over twenty beers on offer, so if you want to guarantee trying some of your local favourites – you

will have to get there sooner rather than later! Home cooked hearty festival food will also be available. There will also be some other attractions available during the festival: there used to be an old petrol pump sited outside the hotel and this will be reinstated on the Friday for a picture shoot opportunity with some of the local vintage vehicles: the Nelson Arion Choir will be visiting and singing on the Saturday evening, and a Jazz Group will be playing on the Sunday. There will be plenty on offer with, hopefully, something to suit everyone.

Did You Know.....

In 1852 Lord Brougham built a tennis court in the yard of the Inn. The tennis court building was used by the Penrith C.W.S. as an egg packing station during and after the war and poultry was plucked there leading up to Christmas by youngsters and villagers for 2d per chicken, 4d per duck, 6d per goose and 8d per turkey

The Crown Hotel: worth calling into whether you are "just passing" or specifically looking for somewhere with a good welcome with good food and good beer.

Our best wishes to Mike for the forthcoming beer festival (which is intended to become an annual event) and for the future.

Contact details: The Crown Hotel, Eamont Bridge CA10 2BX. (T) 01768 892092

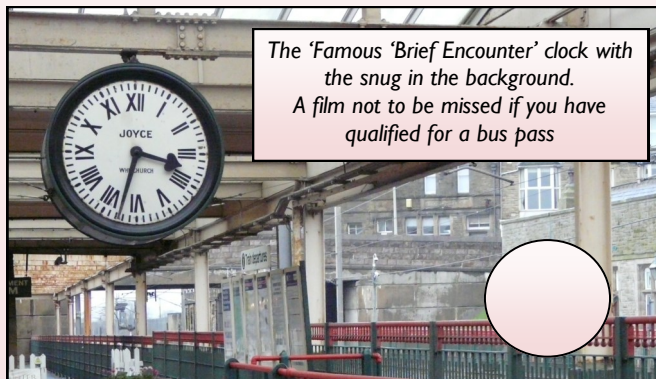
David Prickett

Me & My Bus Pass

A trip to the Snug

It was a wet and windy Saturday. Miserable weather, so nothing new there. On the spur of the moment, whilst enjoying my regular winter lie in, (a perk of us pensioners), an idea germinated in my feeble mind.

If I am snug in bed why not be snug



The 'Famous 'Brief Encounter' clock with the snug in the background. A film not to be missed if you have qualified for a bus pass

has managed to cram into such a small place. Pleasantly full but never to bursting point I enjoyed a few pints of some excellent beers from a variety of Breweries. (see list below. The Kirkby

in the Snug! Several acquaintances had given glowing reports of this terrific little micro pub on Carnforth Station, located on the opposite side of the rails to the renowned restaurant of 'Brief Encounter' fame,

A brief ride on the 42A into Kendal Bus Station and a change onto the 555 saw me into the Snug in just over an hour.

I was amazed what landlord Gregg

Beers

- Liverpool Craft Beer Co IPA 5%
- Clark's Trench Mild 3.6%
- Marble Stouter Stout 4.7%
- Kirkby Lonsdale Bantam'74 9% (yes 9%)
- Marble Pint 3.9%

Ciders

- Gwatkins No Bull Farmhouse Cider 4.5%
- Weston's Old Rosie Scrumpy 7.3%

(Continued on page 43)

Lonsdale Bantam was one I had so far missed - what wonderful ale. Both Marble beers were also really top notch. Gregg & Julie launched the Snug in September 2012 and are now in the CAMRA Good Beer Guide.

The cellar is behind the bar (as can be seen in the photo) and ciders are perched on the end of the bar. Snacks are also available

Opening Hours are restricted to Noon to 2pm and 5 to 9pm from Tuesday to Saturday. This gives rise to a sight & sound we have mostly now forgotten, (or in the case of the younger customers probably never knew), that of time being called. In this case by a large bell hung on the wall. Ah, fond memories!

All too soon the bell did indeed toll. It was time to go. So, saying goodbye to Martin Sherlock from CAMRA Lunsdale Branch who was also imbibing the amber liquid when I arrived I returned uneventfully by the same mode of transport. A day out free from not only the car but also from bus fares!!!!

I know the Snug is not a Westmorland or even a Cumbrian Pub and yes I know there are many equally good pubs on our own patch, but it was nice to see what our neighbours are up to. It's good to mingle! And it is only some 15 miles away as per the ubiquitous crow.

Greg behind the Bar & in front of his Cellar



DC



(Continued from page 40)

certainly no 'alien' fruits, herbs or spices. Fermentation, racking, blending and maturation takes up to 6 months; so when the blossom is opening on the apple

trees and the first Cuckoo calls, the cider is about ready for drinking [24]. We let time, patience and nature do their stuff. So this is real full-juice cider. Torkard Cider style.

Ray Blockley
Nottingham CAMRA



CAMRA Members' Weekend

Featuring the National AGM and Conference
25th – 27th April 2014 Spa Complex, Scarborough



This year's Members' Weekend will be taking place in Scarborough, home to some coastal treasures and quality real ale pubs. With over 60 pubs to choose from, including seven from this year's Good Beer Guide, there will be plenty of choice for our members. Plus it is the location of our previous National Cider and Perry Pub of the Year, Valley Bar. First class attractions include the historic Medieval Castle, Scarborough Lighthouse, both set on the coastal tops of South Bay, and Rotunda Museum revealing some of the best geology in the world. Organised trips will take place throughout the weekend to a number of local breweries, pubs and cider producer. Please check our new website for updates: www.camraagm.org.uk



MIDLAND HOTEL APPLEBY PRESENTS

21ST MARCH 2014 A BEER LOVER'S DINNER

**5-COURSE MEAL (APPETISER, SOUP, 2 X MAIN, 2 X DESSERT)
A MATCHING BEER WITH EACH (6 X HALF) AND THE COST
INCLUDING BEERS WILL BE £30 PER PERSON.**

**ALSO FOR WHOLE OF MARCH
FOOD & BEER MATCHING MEALS**

**HOMEMADE HAM & PARSLEY PATE MATCHED WITH BRITISH, HOPPY
ALE**

**ROAST PARSNIP & ONION SOUP MATCHED WITH CZECH LAGER
PRAWN, LEEK & FENNEL RISOTTO MATCHED WITH A WHEATBEER
CHOCOLATE & COFFEE CAKE MATCHED WITH A RICH DARK STOUT.**

ALL HOMEMADE

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 seer/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 Festivals, Town Hall, Skipton

JUNE

5/9	Boot	Boot Beer Festival
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 B/fest
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
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
26/27	Cockermouth	Taste of Cumbria Beer Fest, Jennings Brewery.

OCTOBER/NOVEMBER

3/5	Broughton	Festival of Beer
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(Continued on page 47)

Scott
Turner
pdf

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8/11 Kendal 21st Westmorland Beer/Cider Fest., Town Hall,
30/10 to 1/11 Carlisle Beer Festival 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

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

10th March	Branch meeting at the Badger Bar, Rydal
14th April	Branch meeting at the Hare and Hounds, Levens
25/27th April	CAMRA's Members' Weekend, featuring the National AGM and conference, Spa Complex, Scarborough. Details at http://www.camraagm.org.uk/ .
12th May	Branch AGM at the George and Dragon, Dent
9th June	Branch meeting at the Rifleman's Arms, Kendal
14th July	Branch meeting at Plato's, Kirkby Lonsdale

NOTICE TO ALL WESTMORLAND BRANCH MEMBERS

**The AGM of the Westmorland Branch of CAMRA is to be held at the George & Dragon Dent., on Monday 12th May at 7.39pm
Normal Mini Bus Arrangements**

Eden Valley Sub Branch Events Diary

**Also, contact Matt Gregory for more details, transport bookings etc.
Email: mgregory1903@gmail.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.

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

Chairman Gary Kirby (015396) 25256
Email: *mail@thegeorgeanddragondent.co.uk*

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Membership Secretary &

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Email: *mail@thegeorgeanddragondent.co.uk*

Press & Publicity Rik Still 07973625045
Email: *rik@stillthere.co.uk*

Beer Festival Organiser Chris Holland

Eden Sub Branch

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Secretary: Mathew Gregory:

(E) *mgregory1903@gmail.com*; (T) 017683 52790;

Branch Contact: Steve Charlton:

(E) *j.allison369@btinternet.com*; (M) 07432 671699.

**For Eden Event Details
look on Branch website
<http://www.camrawestmorland.org/>**

The Waterbird Project gets of to a flying start

On the 25th November last, courtesy of both Ronnie Mullin & Richard Husbands of Bowness Bay Brewery and The Lakes Flying Co, Ltd., I attended, along with several other Branch members, the launch of the project to rebuild a full scale replica & also a new 4.5% wheat beer by Bowness Bay Brewery to be called Waterbird Wheat named after 'Waterbird' one of the most significant aircraft in aviation history.



'Waterbird' was the first hydroplane to take off and land on water in the British Empire and did so on Lake Windermere.

Decried by novelist Beatrix Potter, but with the support of Winston Churchill, the 1911 triumph dispelled the belief it was impossible to fly from water.

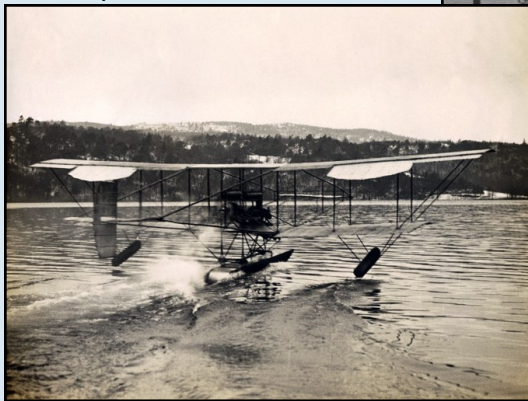
For Captain Edward Wakefield,

feat.

His creation captivated the country. The launch, on November 25, marked the 102nd anniversary of a magnificent man and his flying machine's momentous ascent.

For as little as £3, punters can join a £160,000 mission to recreate revolutionary Waterbird, a century after her maiden flight from Lake Windermere.

Component shares are part of an ambitious scheme by the Lakes Flying Company (LFC), co-founded by Wakefield with descendants now in its ranks.



Bowness Bay Brewing will be donating £5 from every barrel sold and 5p from every bottle sold towards the cost of building this exciting replica which it is hoped will fly on and above Lake Windermere in 2014.

For more information go to www.waterbird.org.uk

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At our CAMRA Westmorland Branch Xmas Dinner, held last December, several of our Local breweries very kindly donated some of their bottled beers to be raffled so that the Branch could make a donation towards this splendid project. In the event we raised £50 which we asked to be

allocated to the purchase of some turnbuckles.

This will allow the Branch to be listed amongst the many other donators. We truly wish all concerned with this exciting scheme all possible success and may we soon see this full scale replica dashing up Windermere and circling the bay. **DC**

Drip Tray

At the Badger Bar in Rydal Rik Still has taken the somewhat unusual decision to stop selling Guinness! The only possible choice for all those who, like me, find no real ale on sale in the only pub for miles (as I discovered recently in parts of Northern Ireland) is to resort to a pint of the truly black stuff. Now Rik has replaced Guinness with Barngates Goodhew Dry Stout (4.3%) and no one is complaining and it is selling very well indeed. Described as 'full bodied with dark, rich roasted malts & English hops' it is the more than perfect replacement. Go and see!

Brewery KFF T/F from Ronnie

G&D DENT Cider Advert PDF

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