

Edition 54

FREE

# LAKES & ALE

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



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## EDITORIAL

A warm welcome to all readers of this final edition of 2013. We have, yet again, a packed edition; so a big thank you to all our advertisers, without whom this publication would not be possible, and to all members who have contributed to the articles. Also to our proof reader Marilyn and our printers Kent Valley Colour printers who give us much help over the year.

Members will be looking forward to our Xmas Social being held this year at the Elleray Hotel in Windermere; why not join CAMRA and then come and join us? We have seen a number of very welcome new faces at recent meetings, we enjoyed their company, hope to see them again soon.

The next big item on the Branch agenda is the annual survey of Westmorland pubs for the Good Beer Guide 2015. We have chosen, some 40+ pubs to go and visit. This is, in itself, a difficult operation as we have so many (and increasingly so) wonderful establishments and only 22 places allocated by HQ to the Branch. These are chosen by a democratic vote of members at the February meeting. We deplore the fact that despite the pleas of all four Cumbria Branches to those further up the organisational tree we are only promised a 'Review' of entries; the results of which will not be implemented till 2016! It cannot be right that a pub in the guide one year is left out the following year even though nothing has changed. We will not give up on our efforts in this direction. A happy festive season to one and all & drink responsibly, please! **ED**

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

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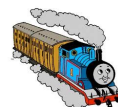
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## From the Chair...

Gary Kirkby



As chairman of Westmorland Camra it's been a fantastic summer for the group with a successful and great beer festival at Kendal town hall selling out of the real ale and cider. We also have had the chance to choose some really good pubs for the pub of the season's summer and winter. With the meeting structure being changed to shorter monthly meetings and more time to socialise after the meeting it has made them more enjoyable to attend. We have set the next 4 months meeting dates and venues to make life easier for the members with busy lives.

The best news was on the 23rd of September 2013 when the phone rang and informed me and the wife that we had been awarded the runners up in the National Camra competition for cider and perry pub of the 2013. The hardest thing was not telling anyone until the 1st of October that we were runners up in a national competition.

We celebrated this win on the 23rd of October with the presentation by Ray Jackson Regional Director.

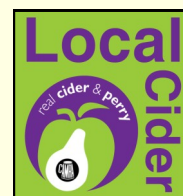
We have now just completed the

selection for the Good Beer Guide 2015 with 42 pubs competing for just 16 places in the guide, so in the next month the members will be out looking and tasting the beers in Westmorland and then the final judging will take place in February 2014 at the branch meeting held this year at Alexander's Castle Green Kendal on the 10th February 2014 @ 7.30pm.

The Christmas social is under way and we are going to the Elleray on the 6th December 2013 if you would like to join us please contact Tony Jackson ASAP a bus will be going from Kendal.

Myself and Susan wish you all a Merry Christmas and a Happy New Year

Gary J Kirby  
Chairman Westmorland Camra



(Continued on page 8)

# Tweedies PDF

**Bigger & Better  
The New Winter Ales Festival  
MANCHESTER 2014**

*Graham Donning*

When CAMRA decided that it was time that the National Winter Ales Festival's nine year tenure in Manchester came to an end, there was some degree of outcry both from those volunteers who had pulled the festival together for many years and from the drinkers who had enjoyed the annual January festival.

Nine months on from the final event in Manchester, that decision by CAMRA may well have been the best thing that ever happened for festival goers in the region - without it, the Manchester Beer & Cider Festival would never have been conceived. The new festival takes the same slot in the January calendar (22nd - 25th January) and is shaping up to be Manchester's biggest and best ever beer festival. The biggest coup for the organisers was securing the amazing setting of Manchester Velodrome for the event - not the adjacent café used for the small warm up event in August - the actual Velodrome itself. As a building, it's simply stunning to stand inside that track and marvel at the scale of the place - and that's without any beer in it.

Set on the floor inside that steeply banked track will be the largest range of beers and ciders ever offered in Manchester. There will be well over 300 cask conditioned craft beers alongside a bar full of real ale in a bottle (drink in or take away) - every beer that is ready for sale will be available from the first session until it is sold. The cider and perry bar is expected to offer at least 75 different ciders and perries - all made from fresh apple or pear juice.

If the best of British beers isn't enough, then the 'Bière sans Frontières' bar will be importing the very best beers brewed for Germany's Oktoberfest alongside Belgian, Dutch, Czech and American beers - far too many to mention. Some of the most cutting edge breweries in the country including Marble Beers, Hawkshead, Liverpool Organic and Ilkley Brewery will be hosting their own bars offering a larger range of their beers than the three main cask bars can accommodate plus offering the chance to meet their brewers.

In total there will be no fewer than 16 bars to visit. Surrounding these are some 1700 seats from where visitors will be able to look over the festival floor and watch cyclists riding the track. The GB Cycling Team have training sessions on the track twice a day which will continue throughout the festival alongside other clubs and taster sessions.

The festival kicks off at 4.30pm on Wednesday 22nd January and runs through until Saturday evening. The Velodrome is easily accessible via Manchester's Metrolink tram network - its own Velopark station is served by trams every 12 minutes - with the 216 and other bus routes from Manchester even more frequent. CAMRA Members will be entitled to free entry all day Wednesday and Thursday with discounts on entry at all other times.

To find out more, visit the festival website at

[www.manchesterbeerfestival.org.uk](http://www.manchesterbeerfestival.org.uk)

and for all the latest news you can follow the festival on twitter on @mancbeerfest or at facebook.com / ManchesterBeerFestival

Cheers,

Graham D.

# Manchester Winter Beer Fest

*(Continued from page 5)*

A number of Westmorland Branch members travelled over to Dent to attend the celebration including Regional Director Ray Jackson and West Pennine co-ordinator Christine de



Christine de Cordova. A great time was had by all with once again some wonderful cider and perries, including apple champagne. A couple of home made hotpots went down

wonderfully well. It was great to have more CAMRA recognition for our Westmorland pubs. Well done Gary & Sue ED



## From the Eden Sub Branch Chair



The Eden in Westmorland Sub Branch has been going for some months now and I thought I'd share the "Roll of Honour" regarding some recent awards that we have given out:

- Westmorland Pub of the Year 2013: The Midland Hotel, Appleby in Westmorland,
- Eden in Westmorland Pub of the Season Summer 2013: The Gate, Yanwath,
- Eden in Westmorland Pub of the Season Autumn 2013: White Horse, Kings Meaburn,
- Eden in Westmorland Pub of the Season Winter 2013: Horse and Farrier, Dacre.

All of which are well worth a visit if you are passing or making a special trip to visit.

The full Westmorland branch recently held their annual Beer Festival at Kendal and some of our sub branch members not only attended the festival to try out the excellent range of beer, cider and perry, but also assisted with the staffing at the festival as well as helping with the set up and take down of the entire festival equipment. It is worth mentioning that all the members of staff that you see at all of the CAMRA festivals are unpaid volunteers, well done to all concerned. Whether working or sampling, it was very enjoyable, and we will always welcome new volunteer staff and new volunteer samplers – no previous experience required

to carry out either of the tasks, where relevant, full training can be given! I hope you were able to visit and enjoy the festival and will return again next year or if you have not been before then make a diary entry for next year; we'll look forward to seeing you there; good beer, good cider and perry, good food and a good friendly welcome; all to be found inside the historic Kendal Town Hall

With winter approaching please watch out for and try some of the varied and interesting dark ales that you can often find offered at this time of year. There will not only be porters and stouts about, there may also be some Old Ales or Christmas Ales. Very tasty, often full of a variety of wonderful flavours and, take care, often stronger than the ales that we normally try throughout the year; possibly not session beers but fantastic to try. Enjoy.

All of us in Eden in Westmorland will take this opportunity to wish all of you "Seasons Greetings and All the Very Best" for Christmas and for all of the New Year. "Cheers." **DP**

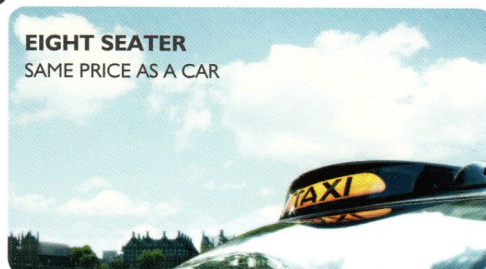


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## **The Greyhound Hotel, Shap**

The Greyhound has been welcoming guests for over 330 years. With the terrible roads and often terrible weather The Greyhound was a welcome sight when it came into view in 1680 and I can hear some of you saying “No change there then!” Seriously, the roads have improved, the scenery in the area is outstanding and it is often used as a stop off on The Coast to Coast walk from St. Bees on the West coast to Robin Hood’s Bay on the East coast. I would still recommend that you pack a good waterproof – just in case.

It can be easily found on the southern end of Shap village on the A6, it is also only a five minute drive from the M6 Junction 39. The bus service from Penrith to Orton and Kendal regularly passes as well.

Now reopened, with new management in place, The Greyhound has had a refurbishment which has refreshed it. The food is excellent and is locally sourced and you can enjoy it in either the large dining areas or more private dining areas. There is also a separate games room. Accommodation is available and you can select from superior or standard rooms. The real ale range is varied and consists of not only some good “National” ales but also some excellent ales from independent breweries from Cumbria and throughout the country. The beers are kept in excellent condition.

Both locals and visitors have been delighted to find that The Greyhound has been reopened and is getting steadily busier; and we hope that Julie, Chris and the Staff continue to build on the very successful start that has been made possible by their hard work so far. Well worth a visit. **DP**

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You may see in the branch diary that we are having a beer tasting event on 27th January 2014 at the George & Dragon in Dent. It is advertised as a training day for the Westmorland Tasting Panel.

You might ask, who are the panel and what do they do? Well, we are branch members who have been to training days like this one, learned how to evaluate beers and thus be able to complete tasting cards and put the best forward for the Champion Beer of Britain competition.

We meet occasionally to taste beers together - to check we are all judging by roughly the same criteria. Another question might be "Could I be a Westmorland Beer Taster?" Well the answer to the latter is a definite yes if you agree with the following:

- ◆ I know good beer when I taste it.
- ◆ I want to get our great Westmorland beers into the Champion Beer of Britain competition.
- ◆ I want to learn how to complete tasting cards for local beers so they will be eligible for this.

On the night we will sample different styles of beer, identifying the differences between them and learn how to judge them by sight, aroma, taste and aftertaste. It is both fun and informative. Once you have learned this you will be able to take cards out with you to any pubs you go in to selling our Westmorland beers and complete

**Tasting Panel:  
What's that all  
about?  
Marilyn Molloy**

cards. You can then either take the cards along to a branch meeting or post them to me and I send them on to our Regional Panel Chair.

At this event the beer for tasters' judging is free (thanks to Gary Kirby, landlord and Branch Chairman), so come along and help us make sure Westmorland beers get the recognition they deserve: Your Breweries Need You! **MM**

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**NOSE**  
Describes the ale's aroma: grapefruit, spicy, roasted coffee, etc.

**MOUTH**  
This describes the beer's flavour: citrus, floral, chocolate, caramel, etc.

**HOP**  
A score out of 5 shows you how bitter the beer will taste.

**STYLE**  
Highlights the style of real ale. e.g. Golden Ale, Bitter, Porter.

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## 20th Westmorland Beer & Cider Festival

### *Reflections of a Festival Organiser by Dave Welch*

Organising the 20th Westmorland Beer and Cider (and Perry) Festival started soon after the previous festival finished & started by choosing

a new Festival Organiser which I agreed to do for 2013. This was the first time I had been involved to any great degree in organising such an event. I had only helped out a little at previous

festivals and did wonder what I was letting myself in for. Fortunately at the first monthly meeting in January I soon realised when putting together the committee what a wonderful experienced team we had from Ivor in charge of beer and the bar, Tony and Martin on tills and accounts to Dave Currington and Claire Looker on food and pickles to mention just a few.

This year we wanted to try and make the festival an annual diary event for the trade so we thought we would make our trade session a little different. We kept it to the opening day on the Wednesday opening purely for the trade at 11 o'clock and finishing at 1 o'clock when we opened

to the public. Food and drink was to be complimentary for these 2 hours and proved to be a great success with a couple of breweries appearing to



*Best of the West Awarded to Matt of Hawkshead by Marilyn Molloy*

take each other on as to who could drink the most!

We also had a blind tasting of beers chosen from each of our Westmorland breweries in memory of our long serving president who died earlier this year. The Alan Risdon Best of Westmorland Shield was won by Hawkshead for their Hawkshead Bitter with joint second place going to Bowness Bay with Swan Blond and Watermill with their Ruby, Ruby, Ruby, Ruby.

We were also joined by our charity for the year Sight Advice South Lakes who help blind and visually impaired people and who also thoroughly enjoyed an exclusive tutored tasting

*(Continued on page 16)*

*(Continued from page 15)*



*The Sloan (Gordon) Ranger at rest*

carried out by Marilyn and Phil. Sight Advice were around for the whole of the festival mixing with festival goers, CAMRA members and sponsors whilst collecting over £750.00 in donations.

On the Thursday we had another blind tasting to choose the North Wests CBoB entry in the strong bitter section. Winner was Marble Brewery with their Dobber premium IPA, (ABV 5.9%). This was last year's CAMRA Champion Beer of Britain.

Thursday was also electric music night with 'A Room Full of Mirrors' entertaining a mixed crowd of

traditional beer festival goers as well as a large number of young band followers who danced the night away whilst sampling (many for the first time) the delights of real ale and cider. It was great to see such a mixed crowd all thoroughly enjoying themselves.

Friday was as busy as ever with beers now beginning to run out. The first to go was Dunham Massey's Chocolate Cherry Mild at 3.8%. This beer probably had more comments because of its complex range of flavours!

Music on Saturday was supplied by



*A good time was had by all!*

*(Continued on page 17)*



(Continued from page 16)

Fiona Hanlon and friends who thoroughly entertained us with their acoustic covers from the Eagles right through to Green Day. By 8pm Ivor was now listing



Room Ful of Mirrors in full swing

what beers were left and not what had gone! At 9pm it was time to make sure we had as little left as possible so Phil Walker, who's always looking at an excuse to pick up the microphone, announced half price food and all halves £1.00. This certainly moved things along with us down to about 5 beers by close of play.

It was take down on the Sunday which we had done by about 3pm. Many thanks again to The Watermill at Ings for taking the empties and Hawkshead for storage, cooling and delivery. CAMRA events are only possible due to the hard work of the volunteers (and their partners for putting up with us every year) so a great big thank you to you all!! Thanks too, to all our sponsors, the town hall staff, Kendal Town Council, Sight Advice, our wonderful brewers and publicans, Two Shirt Fraz and anybody I have missed but who will no doubt remind me!

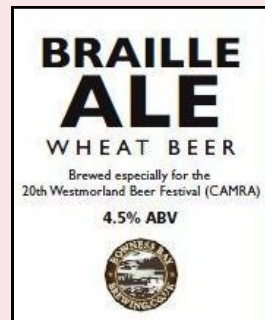
Finally a couple of facts of interest:

- ◆ We welcomed some 1550 customers to the festival including the trade day

Beer of Festival as voted by customers

- ◆ 1st Anastasia's Imperial
- ◆ 2nd Braille Ale
- ◆ 3rd La Petite Toulousaine Cider/Perry of Festival
- ◆ 1st Two Trees
- ◆ 2nd equal Old Goat & Squeal Pig

As I write the Town Hall is having a giant inflatable Batman anchored to its roof as Kendal is hosting a Comic Art Festival. So remember folks next year. The same Bat time, the same Bat channel. (except it's the 15th to 19th October). Cheers Dave Welch



#### The Festival Beer

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## ‘How it was.’

### A reminiscence by the Editor

I was sitting at the bar in my local, halfway through a pint of my favourite bitter, when a conversation overheard at a nearby table led to a sudden realisation that, as I become an even older ‘grumpy old man’ – a term which gives me a certain amount of satisfaction, – I am having my language stolen from me at an increasing rate and I am forced to listen to many, many extra words.

Listening to the chattering going on around me I found *like* every other word was *like* repeated *like* insufferably. That word was of course ‘like.’ It went *like* on and on; *like* what a waste of time and breath. Nothing *like* added to the conversation. Before the muppetry use of ‘*like*’ it was ‘you know’; it still is. *You know* every interview, every day to day conversation, *you know*, contained ‘*you know*’ stuck between almost every other word. I lost track of the debate due to waiting for the inescapable repetition of ‘*you know*.’

Then there are all those waiting staff or shop assistants who must say, ‘*there you go*’ every time they give you something? When they bring your meal or give you change they just can’t help saying, “*there you go*”. Go where, I want to ask but have never plucked up the courage to ask.

Then there is dear old Aunty ‘Beeb’. Our current batch of presenters/commentators, especially in sport, has a very limited vocabulary it seems as events are repeatedly overhyped and get reported as being ‘amazing’; ‘indescribable’; ‘fantastic’; ‘unbelievable’; ‘awesome’; ‘incredible’. I could go on with more ‘over the top’ adjectives, but ‘*am I bothered*.’ Was life really that boring in my youth that only now can these adjectives be genuinely used? I think not.

And the grammar they use would never have passed muster in the good old days. How I scream at the radio/TV when all these ‘upcoming’ events are announced; it’s **forthcoming**. All those songs whose lyrics go ‘I’ll never see you **no** more!’ For heaven’s sake haven’t they ever heard of a double negative? What’s wrong with ‘I’ll never see you anymore?’ Where have standards gone?

Our pounds, shillings and pence were usurped by the decimal system of just pounds and pence. Now my grandchildren have no idea what I am talking about when I mention tanners, thruppences, ten bob notes, florins, farthings and half crowns. Grandbob is talking gibberish again. It is the same when I go to the DIY store. Can I buy a dozen nails, (no ten), A six foot length of wood, (no it’s 1.8 metres), a pound of carrots (no half a kilo), a pint of paint (no 500mm). Gallons, quarts, gills, roods, rods, chains, furlongs, acres have all disappeared into the insatiable maw of the EU. How would Doris Day be able to love me without a ‘bushel and a peck?’ Don’t even mention a ‘baker’s dozen. The imperial world of measurement has been vanquished with not so much as a by my leave. A curse on them all!

But that’s just for starters – good old English fish & chips have almost lost the battle against all this foreign food. Most town centres are jam-packed with food from all the world and its mother. There are wraps, kebabs, (mutilated meat on sticks of wood), Chinese, Indian, Malayan, Thai, Mexican, (tacos, chilli), Spanish paella, and Italian pasta to

*(Continued on page 19)*

*(Continued from page 18)*

name just a few. I remember when all pasta was called spaghetti and came exclusively in tins with tomato sauce from wonderful 'Heinz 57.' I don't remember long & brittle uncooked stuff! Now there seems to be several million different sorts of pasta in all shapes and sizes and fillings. No wonder supermarkets have to be so large. It was all much simpler when I went down to the corner shop and asked for a tin, and it was put on the bill, (interest free), till your Dad got paid on Friday – in cash. Wasn't that a great idea?

Coffee is now just as bad. If you dared to ask for coffee in our house then Mum had a bottle of 'Camp' coffee hidden away for such 'emergencies'. It was flavoured with chicory, presumably to disguise the taste. A bottle of this concentrated liquid lasted months, maybe years. In the early sixties the Italian 'Espresso' coffee machines found favour in all the teenagers' cafes. It came mainly in one form black, fairly strong and if you wanted it white it was topped off with hot frothy milk straight from the machine. That was very simple.

Now when I go into a coffee shop I need to learn a whole new language, and I am not succeeding. Google reveals a list of coffee types as follows. There is Espresso, (not a bit like our frothy coffee but is what we now have to call Cappuccino); Café Latté; Cafe au Lait; Cafe Brevia; Cafe Macchiato; Cafe Latte; Fredo; Café Mocha; Espresso con Panna; Espresso Granita; Turkish Coffee; Instant coffee; Irish coffee, the list goes on. Give me strength!

Where was I? Oh, yes. I was in the bar having a beer. In the good old days I would almost certainly have been sitting in a grey, dreary and not too well decorated pub, A thin carpet or even 'lino' on the floor perhaps and fag ash and smoke everywhere. A few of the mostly male customers might have their wives or girlfriends with them, especially at weekends. No children anywhere to be seen, no families, no food to speak of – Smiths crisps certainly, but only plain ones and with a little twisted blue bag of salt inside to sprinkle on them, if it wasn't damp that is. Or pickled eggs and at lunchtime maybe a hastily prepared sandwich, (sans garni). The beers, maybe from two or three hand pumps, would all be from the same brewer to whom the pub was tied. They had wonderfully descriptive and alluring names such a Pale Ale; Cream Stout, Light Ale or even Bitter. Cider was nowhere to be seen except perhaps in bottles. The pub opened for three or four hours at lunchtime and from early evening till 10.30 or 11pm but only 7pm to 10pm on Sunday evenings. Yes, those were the days, waiting for the Sally Army lady to bring round the War Cry so we could do the crossword followed soon after by the highlight of the evening; the chap with the wicker basket selling packets of pickled cockles, mussels and whelks. Did anything taste so good? Not like now, where we have a million different flavours of crisp, all freshly kept in air tight bags and some even ready salted; nuts of several varieties and sweeties if you are so inclined.

Hang on! Maybe there **are** some good things about now for which I might just be persuaded to set against all the aforementioned woes that society has thrown at me. In particular, and in no small part due to CAMRA and its successful campaigns to promote Real Ales, we now also have loads of different styles of excellent real ale from a plethora of breweries, both large and small. As for food, you need never cook at home again! But it was fun to reminisce and 'as a matter of fact', 'at the end of the day', 'all things being equal', 'when everything is said and done' - whoops there I go again; let's leave political speech fillers out of this. Please! It was ever thus.....**ED**

# Epicentre PDF Advert





## Don't Ignore Ugly Ducklings

conversation and banter. It is a Marston's House and Mark prides in regularly changing the beers he's open to (over

One of Kendal's oldest Inns the Black Swan, Allhallows Lane in Kendal has had a chequered past as I'm sure most hostelries that date over 200 years do! Known locally as the Mucky Duck, the first record of a landlord is in 1775.

In most recent times I have to admit that CAMRA and I have been guilty of overlooking this gem of a pub.

Landlord Rachel Coathup and partner Mark Brown have been mine hosts for the last three years and have succeeded in establishing a cosy English Pub theme with a warm welcoming feeling. The wood panelling together with a real fire

provides a cosy relaxing atmosphere.

I consider it to be an honest traditional boozier with a focus on serving the local community with fine ales, friendly company, without food getting in the way of good

100 so far) whilst maintaining a balanced range for the local pallet. He benefits from an even temperature cellar set into the local ground rock.

Although it is situated on a corner of a steep hill it is well worth a visit, please do not make the mistake that I have made of missing this genuine pub experience, who knows it may become your regular and you may be heard singing "There once was an ugly duckling" on your way home!

Contact via email [blackswaninkendal@gmail.com](mailto:blackswaninkendal@gmail.com) or tel 01539 734640

**Chris Holland**



Rachel Coathup

PDF K Lonsdale one  
above the other please  
Pleas not new Brewery  
advert Use old orange  
tree advert

## A REAL ALE TRAIL IN LUDLOW – with Colin Ashton

On holiday in Shropshire in September I was aware that the Ludlow Food Festival was taking place and included in the event was a Real Ale Trail. So on the Sunday I ventured into Ludlow to investigate. Unfortunately on finding the information point to obtain a leaflet there were none to be had, the trail had started at 4pm on the Friday and was finishing at 4pm on the Sunday. On my return home I contacted the sponsors of the event, Wye Valley



The Church

leaflet itself details the 14 establishments you can visit and the particular beer you taste in each. You then give the beer a mark out of ten and get the leaflet stamped to prove you have been. Also it gives tasting notes for each beer and a map of the location of the pubs taking part (11 were in Ludlow centre with three on the edge of town). On the Saturday a mini-bus travels between the three edge of town pubs and travel is free by showing the leaflet. If you visit at least 8 pubs, complete the form and return it to the information point you receive a bottle of Wye Valley HPA.

As there was no way I could visit all the pubs I concentrated on the four GBG entries. My first call was the Church Inn where as you enter you immediately notice part of the bar is the top half of a pulpit. Here, there were 8 hand pumps, all local breweries, and I tried the Ludlow Brewing's, Boiling Well a 4.7% premium ale with an aroma of autumn fruit and a sweet dry finish. I then strolled along to the Charlton Arms over the Ludford Bridge, a fine setting on the side of the river.

Brewery, and Lizzie kindly sent me a copy of the leaflet. This article is written from my experiences on the day and with the benefit of hindsight provided by the leaflet.

You start the trail by going to the information point, paying your £6.50 collecting a leaflet and your Souvenir Tasting Glass (half-pint tankard) which is adorned with a yellow lanyard bearing the sponsors name. The



The old pulpit

*(Continued on page 25)*

# MANOR ARMS



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CAMRA CUMBRIA



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## CONISTON BREWING CO.



EST. 1995

Coppermines Road, Coniston, Cumbria LA21 8HL  
Tel: (015394) 41133  
Email: [info@conistonbrewery.com](mailto:info@conistonbrewery.com)

Hidden away behind the Black Bull in Coniston is the Coniston Brewing Company.

This outstanding brewery, run by Ian Bradley, is where Bluebird Bitter is made. This 3.6% session beer won Supreme Champion Beer of Britain 1998 at the Great British Beer Festival in London.

Coniston Brewery use only the finest ingredients in their brewing process. The water used by the brewery comes from high up on the fells





*(Continued from page 23)*

Here I tried the Three Tuns Clerics Cure a light tan beer at 5%. Returning to the town centre my next stop was the Queens which like the Charlton had 4 hand pumps and here I tried the Wye Valley Butty Bach a 4.5% premium golden ale. Finally I visited the Railway Shed, the home of the Ludlow Brewing Co. which as the

of HPA, very good value for £ 6 . 5 0 . Lizzie at Wye Valley Brewery told me their Butty B a c h



Charlton Arms



The Queen's

obtained most marks but my favourite was the Boiling Well. Another fine GBG pub visited two days later was the Railwayman's Arms on Bridgnorth station, the terminus for the Severn Valley Steam Railway. An excellent place to finish in, or sit with

name suggests is a converted railway shed near the station with much of the brewing equipment visible. Here there were five beers on which were all their own and I tried the Ludlow Best at 3.7% an amber well balanced session beer.



During my shortened trail customers were continually coming into the pubs, obtaining their tasting sample, about a quarter pint, and having their leaflet stamped. I spoke to a few who had come from various parts of the Country and stayed over the weekend. If you managed all 14 establishments you would probably taste the equivalent of 3 pints, receive a tankard and a bottle

your pint on the platform on this lovely scenic railway. There were 8 hand pumps from local breweries, mainly Bathams, Hobsons, Bewdley and other guests. The bar is full of railway memorabilia and the steam engines and carriages are right outside

*(Continued on page 26)*

(Continued from page 25)

the windows.

I tried a beer bat of Bathams best bitter at 4.3%, Hobsons Town Crier at 4.5% and Bewdley 2857 at 5%. On a return visit a pint of the Hobsons Bitter at 3.8% and of the Bewdley 2857 again which I thoroughly enjoyed. For any ale and rail enthusiast this is the perfect place to spend a day.

I did of course take a supply of Lakes and Ale on holiday and a number were left in each of the places I visited.

CA



Railwayman's Arms

Geoff & Christine  
welcome you to the

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

[www.castleinnkendal.webs.com](http://www.castleinnkendal.webs.com)



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

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



## A Campaign of Two Halves

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**Complete the Direct Debit form opposite and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.**

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus) or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

**Your Details**

Title \_\_\_\_\_ Surname \_\_\_\_\_ Single Membership £28  Direct Debit Non DD £25

Forename(s) \_\_\_\_\_ (UK & EU)

Date of Birth (dd/mm/yyyy) \_\_\_\_\_ Joint Membership £28  £30

Address \_\_\_\_\_ (Partner at the same address)

\_\_\_\_\_ Postcode \_\_\_\_\_ For Young Member and concessionary rates please visit [www.camra.org.uk](http://www.camra.org.uk) or call 01727 867201.

Email address \_\_\_\_\_ I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

Tel No(e) \_\_\_\_\_ Signed \_\_\_\_\_ Date \_\_\_\_\_

**Partner's Details (if Joint Membership)**

Title \_\_\_\_\_ Surname \_\_\_\_\_ Applications will be processed within 21 days

Forename(s) \_\_\_\_\_

Date of Birth (dd/mm/yyyy) \_\_\_\_\_

01/06

**Campaigning for Pub Goers & Beer Drinkers**

**Enjoying Real Ale & Pubs**

**Join CAMRA today – [www.camra.org.uk/joinus](http://www.camra.org.uk/joinus)**

**Instruction to your Bank or Building Society to pay by Direct Debit**

Please fill in this whole form using a ball point pen and send to:  
Campaign for Real Ale Ltd,  
230 Hatfield Road, St Albans, Herts AL1 4LW

**Service User Number** 9 2 6 1 2 9

**Name and full postal address of your Bank or Building Society**

To the Manager \_\_\_\_\_ Bank or Building Society

Address \_\_\_\_\_

Postcode \_\_\_\_\_

**Name(s) of Account Holder** \_\_\_\_\_

**Branch Sort Code** \_\_\_\_\_

**Bank or Building Society Account Number** \_\_\_\_\_

**Reference** \_\_\_\_\_

**FOR CAMPAIGN FOR REAL ALE LTD OFFICIAL USE ONLY**

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Membership Number \_\_\_\_\_

Name \_\_\_\_\_ Postcode \_\_\_\_\_

**Instructions to your Bank or Building Society**

Please see Campaign for Real Ale Limited Direct Debit from the account detailed on this instruction subject to the safeguards imposed by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign for Real Ale Limited and I will be billed accordingly to my Bank/Building Society.

Signature \_\_\_\_\_ Date \_\_\_\_\_

Bank and Building Societies may not accept Direct Debit instructions for some types of account. This Guarantee should be detached and retained by the payer.

**The Direct Debit Guarantee**

The Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debit.

If there are any changes to the amount, date or frequency of your Direct Debit the Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or a guarantee issued if you request the Campaign for Real Ale Ltd to contact a payment confirmation of the amount and date will be given to you at the time of the request.

If an error is made in the payment of your Direct Debit by the Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society. If you receive a refund you are not entitled to your next payment unless the Campaign for Real Ale Ltd asks you to.

You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

## THE RIFLEMAN'S ARMS, KENDAL

### The village green pub at the top of the hill



**Opening Hours:**

Mon to Thurs: 6.30 till close

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

Queens PDF done

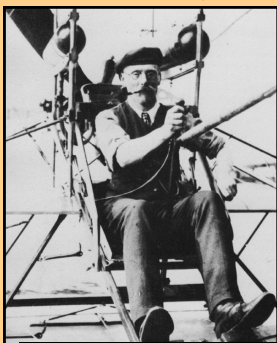
## Brewery Updates

### Bowness Brewery

A new wheat beer from Bowness 'Waterbird Wheat' has been 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.



THE WESTMORLAND GAZETTE, DECEMBER 9, 1911.



For Captain Edward Wakefield, thrice mayor of Kendal, Army officer, barrister and landowner, it was testimony to his determination to achieve an 'unattainable' feat.

His creation captivated the country. The launch, on November 25, marks 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 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](http://www.waterbird.org.uk)

Insert pump  
PDF

**Dent Brewery** very busy autumn Fellranger (ABV3.7%) continues to sell exceedingly well and they will shortly have a light coloured winter ale on sale called 'Frosty Wether' (ABV4.5%)

**Eden Brewery** Two new fermentation tanks became operational in July thus making the the brewery capable of producing 45 barrels per week.

The final single hop seasonal of 2013 will be Eden Challenger, 4%, a chestnut coloured ale available for the Autumn.

### Hawkshead Brewery

**New beer: IPA** - The fourth beer in the brewery's programme of special brews is out and drinking. A 7% IPA brewed with loads of American and New Zealand hops. Exclusive brew for Booths – 1847 Winter Ale. Following the success of Booths Festival Ale launched in the spring Hawkshead were approached again by the

*(Continued on page 31)*

# Dent Brewery

(Continued from page 29)

retailer to brew another exclusive beer - 1847 Winter Ale is a 6% abv deep red ale brewed with Beech-smoked malt and mixed spice.

**Whiskey Beer**

Two oak-aged dark beers, which have been maturing in Bourbon casks for the last year, have been bottled in time for Christmas. Both are limited edition and bottle conditioned; “No 1 Jack” (Daniels) and “No 2 Jim” (Beam) both 8.5% abv are rich, complex beers ideal for drinking now or ageing.

**Champion Bottled Beer of the North West**

Windermere Pale beat 84 other bottled beers in the Society of Independent Brewers North West beer competition, to be declared overall champion bottled beer. Windermere Pale, which was only launched in bottle by Hawkshead in September, has also won a 2 star Great Taste award.



**Jingle Fells**

Jingle all the way... Hawkshead’s Christmas blend, Jingle Fells at 4.5%, is in its fifth year. Dark red and spicy. Think Red crossed with Brodie’s Prime...

**SIBA NW Competition & Festival**

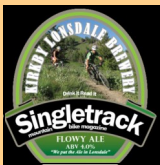
Hawkshead were proud hosts of this year’s SIBA North West Competition & Festival which ran smoothly and brought brewers and visitors from all over the country to The Lakes. More than 50 breweries submitted 196 casks & 85 bottled beers to the competition, Cumbrian brewers took away 16 of the 39 awards on offer.

**Kendal Brewing Co**

The Brewery has produced a new Mountain Rescue beer (ABV 4%) now on sale. It is a golden bitter with an orangey bite & aroma. They are also brewing as winter ale called Dr. Manning’s Red at ABV of 5.7%

**Kirkby Lonsdale Brewery**

Their light summer ale ‘Singletrack’ is going exceedingly well and still being brewed. They are now brewing a freshly hopped IPA called Imperial Dragon at 8.2%. This will be available in December, especially at The Orange Tree.



**Tirril**

No brewery report

**Watermill Brewing Co**

The pub is still very busy, no further progress to date on the brewery extension, Brian hopes to get more time to brew more of the Ruby (x4) as it is proving very popular, in fact it was joint second in the ‘Best of the West’ judging at our recent Beer & Cider Festival at Kendal Town Hall.

**Wild Boar Brewery** No brewery report

**Winster Valley Brewery** No brewery report



## THE GEORGE HOTEL - ORTON

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SERVING HOME MADE LOCALLY PRODUCED FOOD & 3 REAL ALES FROM THE MARSTON'S GROUP  
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ACCOMMODATION IS NOW AVAILABLE WITH OUR NEWLY REFURBISHED 8 EN-SUITE ROOMS  
WE ARE ON THE COAST TO COAST WALK AND WE WELCOME MUDDY BOOTS AND CHILDREN

FOOD SERVED DAILY FROM 12.00 TO 2.30 AND 6.00 TO 9.00PM  
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Keswick PDF Adv, please insert new pdf inside the gold edging. Thnxs

Barngates PDF

# Royal Oak Inn

**Brantfell Road  
BOWNESS-ON-WINDERMERE**

**OPEN FROM 11, 7 DAYS A WEEK**

**SIX REAL ALES, INCLUDING CONISTON BLUEBIRD**

**Children's licence, dining room**

**Games area with pool, TV etc.**

**Excellent home-cooked meals served all day**

**Warm, welcoming atmosphere; dog friendly + real fire!**



**Patio, car park and en-suite accommodation**

**For full details and bookings**

**Telephone 015394 43970;**

**e-mail [info@royaloak-windermere.co.uk](mailto:info@royaloak-windermere.co.uk)**

**Website [www.royaloakwindermere.co.uk](http://www.royaloakwindermere.co.uk)**

**Steve and Angie look forward to seeing you**

## The Midland Hotel, Appleby in Westmorland Beer Festival

The Midland Hotel has built a reputation for good beer, good food and a good welcome to all.

This welcome was recently extended to many visitors who came to try Clive, Amie and the Midland team's first Beer Festival since they took it over.

Not only did many of the usual patrons take advantage of the festival, but also visitors from far and wide also made their way to the festival.

The Midland can be found immediately adjacent to the Appleby Railway Station and an increase in visitors using the train to come to Appleby to attend the festival was noted.

What more could you ask for than travelling on the beautiful Settle Carlisle line with a beer festival to visit.

A variety of beers, ciders and perries were made available from interesting micro breweries from Cumbria and Nationally. Light coloured beers, golden ales, dark beers; something for everyone's taste. Special festival food was also available in addition to the "usual" excellent menu range.

It was also noticeable that there was always a friendly and welcoming atmosphere with lots of conversation going on, particularly after a pint or two!

Well done to Clive, Amie and the team for organising and running such a successful first beer festival and thank you from all of us who were able to attend and enjoy all aspects of the festival – particularly, of course, the beers.

We can all now watch out for the dates for the 2014 Midland Beer Festival and look forward to it.

The Midland has also refurbished and upgraded all of the en-suite bedrooms, so if you are lucky you could even stay there during the festival as well, or if not you could visit at any other time as the beer, cider, perry, food, scenery and most of the welcome will be there for you.

Contact details: The Midland Hotel, 25 Clifford Street, Appleby in Westmorland CA16 6TS, (T) 017683 51524,

(W) [www.themidlandhotelappleby.co.uk](http://www.themidlandhotelappleby.co.uk)

### 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 (Wetherspoons), Kendal**

**Elleray Hotel, Windermere**

**George & Dragon, Dent**

**Midland Hotel, Appleby**

**Wheatsheaf, Kendal**

**Romney's Kendal**

**Strickland Arms, Sizergh**

**Orange Tree, Kirkby Lonsdale**

# Hawkshead Brewery PDF



## A 'Worthy' Report

What is the collective noun for a number of Beer Festivals coming along almost at the same time. I'm not sure there is one but the wonderful thing that is the internet suggests that the collective noun for festival goers is 'a worthy' So this autumn a 'worthy' punter descended on several local beer festivals held in the Westmorland branch. In no particular order they were

### 7th Grasmere Guzzler Tweedies Grasmere

Once again my bus pass took the strain as I went on my annual pilgrimage to Tweedies. Being one of the earliest arrivals as I stepped off the bus the heavens had opened. This was not unusual for the Guzzler event. What was different was the wind. I was met at Dale Lodge by staff grimly hanging on to the awning ropes while Alex was off looking for heavy objects, (beer casks mainly it seemed), to tie things down.

The one picture I could take in the gloom shows, at first sight, a depressing sight. But with a hot pig roast inside me and several great beers the world was a different place. I understand that, as is to be expected, the festival soon filled up, the music played, and it was again a great success. Indeed they report on the Guzzler website that "By the end of the weekend the beer had been well and truly guzzled and the 60 ale hand pumps on the outdoor bar had been drunk dry"

### SIBA North West Competition & Festival

The Society of Independent brewers held their NW competition and Festival at the Beer Hall Staveley. Fifty breweries provided some 200 ales for the delight of the many visitors. The event provided a challenge to the staff at the Beer Hall but with the experience of their own very large festivals all seemed to go well. The many awards for both cask and bottled beers were presented in the

*(Continued on page 39)*



*A forlorn scene indeed*



*Food awaits through the smoke*

New Priest  
Hole Advert  
PDF

New Ellery  
PDF

external bar. A total of four bars dispensed the ale; in one bar there was a choice of dispense - hand pulled or on tap.



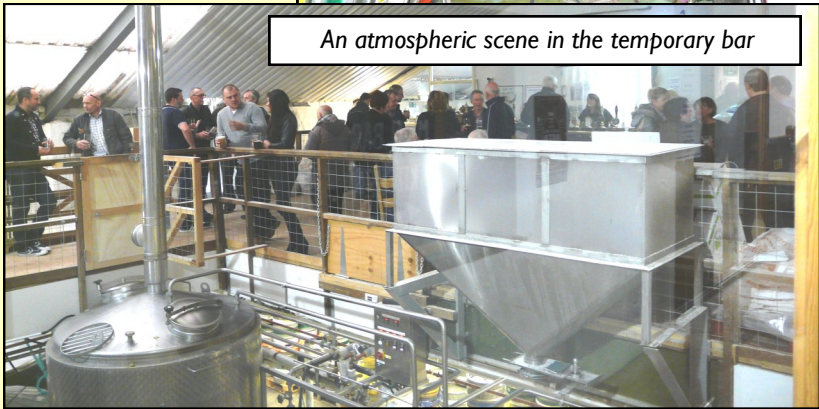
A couple of happy chappies



SIBA celebrations from Matt & team



Lost in jungle of pipes & taps



An atmospheric scene in the temporary bar

(Continued on page 40)

(Continued from page 39)



### Alexanders the Pub First Beer Fest



Top left: Bar  
already to open  
on day one  
Top right: Les &  
Adam ready to go  
Left: Least said  
the better; Adam  
Michelle and Gary

Les Brown's first beer festival at Alexanders the Pub was hit by very bad weather which didn't help attendance figures. Nevertheless, there was a good supply of local Cumbrian beers, all in great condition, plus music sessions. We hope the festival is repeated next year with better luck with the weather.

### Barngates Brewery Celebration of Beer

Westmorland & Furness Branches were very kindly invited by John Lloyd of Barngates Brewery to take part in their celebration of beer event to mark the



relaunch of their beers. On a cold but very dry afternoon, members of both Branches enjoyed a super time at a beer & barbeque. There was a roaring log fire

(Continued on page 41)



*(Continued from page 40)*

which kept us all sufficiently warm to enjoy some Higginson's sausages together with three ales, Red Bull Terrier, Cracker and most peoples favourite Goodhew's Dry Stout . Before we knew it dusk was upon us and it was time to go. John, thanks for a memorable occasion **DC**



## **WESTMORLAND CAMRA EVENTS DIARY**

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

- 6th Dec** Christmas Social. It will be held at the Elleray in Windermere. There is a 3 course menu, costing £15:95 p.p. vegetarians need to make their choices known prior to the night
- 13th Jan** Gilded Lilly, Ambleside - Winter POTS will be awarded to them on the night
- 27th Jan** **Special Tasting Evening** George & Dragon, Dent, at 7.30p.m. A wide selection of beer styles will be available to us on the night. This a free event to members interested in becoming branch tasters.
- 10th Feb** The GBG selection meeting at Alexander's, Castle Green. Everyone surveying please bring along your completed forms on the night.
- 10th Mar** Branch Meeting, Badger Bar, Rydal
- 7th Apr** Branch Meeting Venue TBA

### **Eden Valley Sub Branch Events Diary**

Please refer to the Westmorland website  
[www.camrawestmorland.org/](http://www.camrawestmorland.org/) for further information

**Also, contact Matt Gregory for more details, transport bookings etc.  
Email: [mgregory1903@gmail.com](mailto: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](mailto:mgregorycamra@yahoo.co.uk) Subsidised transport is now £4 per visit.



## PUB OF THE SEASON AUTUMN 2013 Tweedies Bar, Dale Lodge Hotel Grasmere



*A very appropriate photo of Tweedies as Winter Pub of the Season*

massive range of cask ales that are consistently in beautiful condition. Their Grasmere Guzzler beer festivals are becoming legendry in the area. This award is justly earned and we wish them all the very best of success in the future. Long may they keep it up!

The Branch were very pleased to vote the Tweedies Bar at the Dale Lodge Hotel in Grasmere as our 2013/4 Winter Pub of the Season.

Tweedies has long been a Real Ale oasis in Grasmere and Alex & Laura have been loyal supporters of CAMRA. They keep a truly



*Tony and Laura after the presentation*

### Pubs - Facts & Figures (from CAMRA HQ)

How many pubs are there in Britain? Well, it depends firstly on how you define a pub. According to the British Beer and Pub Association (BBPA), the main trade body, there were 50395 pubs in 2011 (down from 67800 in 1982). What exactly they consider a pub to be, we don't know but we assume they exclude other licensed premises such as restaurants and night clubs. CAMRA has produced its own definition of a pub ([link](#)) which may or may not be more restrictive than the BBPA's.

CAMRA's Pub Watch Survey (conducted by CAMRA Branches) found that 18 pubs per week closed permanently in 2012 – significantly down from the 52 per week of early 2009 but still a horrible rate of attrition. In recent years, losses have been heaviest in urban areas, particularly amongst pubs outside city/town centres. Many of these were traditional, drinks-led community locals. Most Local Planning Authorities covering rural

*(Continued on page 43)*

## HIGHLY COMMENDED AUTUMN 2013 Royal Oak, Bowness-on-Windermere

This drawing of The Royal Oak Inn was sketched by Alistair Wallace, author of 'The Dalesway Walk', who has designated the Inn as the official finishing point for this famous walk.

The Royal Oak is open from 11am to 11pm Monday to Saturday, and 12 noon to 10.30pm on Sundays.



**The Royal Oak**



**President Tony presents Lloyd Trippitt  
with the Certificate**

Food is served daily between 11am and 9.30pm. All the food freshly prepared on the premises, using only the best local ingredients. The Royal has long been a steady supporter of CAMRA and all it stands for and a great favourite amongst local Branch Members. There is always a great selection of cask ales Give it a try! Well done all!

*(Continued from page 42)*

areas now have policies in place to protect the last pub in a settlement from change of use, which has helped stem losses in villages.

As regards who owns our pubs, the most recently available figures are again from the BBPA – for 2009 when there were 55530 pubs. Of these, 8900 belonged to regional breweries (6500 tenanted, 2400 managed), 28400 were owned by pub companies (22300 tenanted, 6100 managed) and there were 18230 free houses.

The biggest owners then amongst the pub companies were Enterprise Inns (6800), Punch Taverns (5080), Admiral Taverns (1700), Mitchells & Butlers (1600), Scottish & Newcastle Pub Company (1400) and Spirit Group (1352)

Since then, four of these companies have sought to reduce their crippling levels of debt by selling pubs so their figures now are:- Enterprise – 5720 Punch – 4300 Admiral - 1200 Spirit – 800 Also, S&N Pub Co has renamed itself Star Pubs & Bars

## Dispensing & Brown Bags

By Roger Davies

Again, I've visited and much enjoyed the Westmorland Branch beer festival in the splendid surroundings of Kendal Town Hall. The great delight is that it is manageable; you get a detailed list of the beers and can choose the ones you want to try and get to them pretty easily. Commitments out of my Cumbrian comfort zone meant I didn't make it until the Saturday afternoon so some of my choices were no longer available which I think just shows good taste.

The big screen displays showing what beers had run out and what extras were available were a huge help in this. Thankfully, many of David

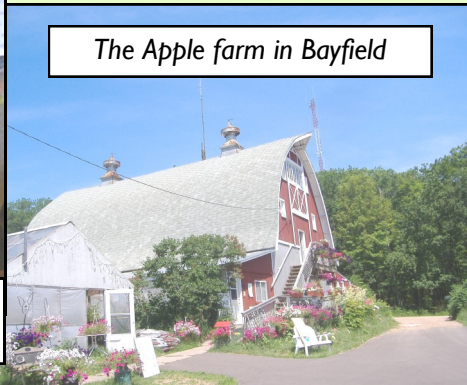


*The Westmorland Festival ale*

Currington's world famous pickles were still about to aid my absorption of good ale, and a Stagecoach Dennis Dart ensured a safe and speedy ride home. You may have noticed the reference to beer and ale. Well, I'm going to come right out here and say I joined the Campaign For Real Ale. Not Cider nor Perry, I don't drink those. I do enjoy a good malt whisky, we are about to get our very own distillery in Cumbria, and already have our own of another favourite, gin. I do like a glass or two of

wine and now we have our own winery near Dufton, High Cup wines, and most pleasant are the products that they provide. So for me, if we are going to stray from just beer, cider and perry don't really come into it at all. Indeed, many years ago, when there was a suggestion that pubs should only be in the Good Beer Guide if they served real cider,

I contemplated giving up my membership. All of which, of course, leads me to a cider drinking story. We were staying at a splendid B&B, the Rittenhouse, in Bayfield Wisconsin, population 611, on the shores of Lake Superior. US B&Bs bear little relationship to UK ones being much nearer boutique hotels but still tremendously good value. One of the local attractions was a boat ride to the Apostle Islands and we decided to partake



of its delights one afternoon. During the morning, we drove around the area which is famous for its apples. Not as famous as Wenatchee, Washington, the "apple capital of the World" but still pretty famous. It was swelteringly hot. At one producer we bought a wonderfully iced bottle of cider, well, support local industry, delivered in one of those tell tale US brown bags. Onto the boat we went

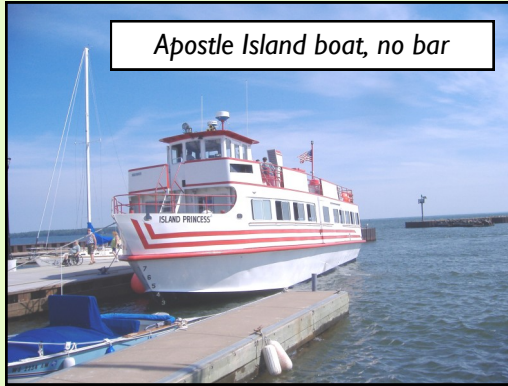
*(Continued on page 45)*

*(Continued from page 44)*

and it didn't have a bar. Surreptitiously, goodness knows why, we supped our cider from the bag, becoming, as you do, a bit giggly. After a while, I was bold enough to take the bottle out of the bag. It clearly stated "non alcoholic" which just goes to show the power of the mind. Cider in the US is non alcoholic, if you want the alcoholic stuff, you have to go for "hard cider".

A further visit to Greece revealed another craft beer, this time from Piraeus. It is fascinating that brewers from many places are now united in the cause of brewing good beers from great ingredients using traditional methods.

Back in the bad old days, it was the method of dispense that gave you a clear guide to at least some of these being met. Certainly the monstrous keg beers were easily identified and avoided. Pub visits were usually preceded by peering in through windows for a glimpse of a hand



Apostle Island boat, no bar

the bar. As I had a Mini it would probably have fitted. Old Peculiar it was and very nice too. But my point is that today we have some absolutely excellent brewing going on and the method of dispense is nowhere near as important as it was. We should rejoice in the huge and ever growing variety of ales out there and CAMRA can take credit for bringing about the awareness of its importance.

**Roger Davies**



A beer from Pireaus.

p u m p . Should it not be dispensing, or, all too common then, just a decoration, the visit was spoiled. Well not quite, a lack of Fremling's bitter in a Rochester

A beer bat outside the Rifleman's in Kendal, a great way to sample a variety of ales.



hotel led me to try my first gin and tonic and, as they say, I've never looked back. But such happy chances were few and far between. I remember my first visit to the Drunken Duck at Bargates back in 1975. I drove slowly past peering in and almost drove right in when I espied a barrel on





**National Winter Ales Festival 2014 19th - 22nd February 2014**

**The Roundhouse, Derby, DE24 8JE**

*(across the road from the Pride Park exit of Derby Railway station)*



2014 sees CAMRA's National Winter Ales Festival move from Manchester to Derby. The venue is historic as Derby's Roundhouse is the world's first and oldest surviving railway roundhouse. It was originally developed in 1839 by four rival rail companies, including North Midland Railway (NMR) for whom George Stephenson and his son Robert were engineers.

Located in the Midlands, Derby is excellently placed to receive real ale from all around the country thereby ensuring there is a good selection of different Brewery's beers from all over the UK.

The Roundhouse itself will have stillage around it serving real ale, cider, perry, continental beer and mead (honey wine). There is a corridor leading to another stillaged area known as The Carriage Room which will include the Champion Beer of Britain beers to be judged in the 4 style categories. Live music in the evenings will be in an additional marquee. Overall the capacity for the venue is 2,500.

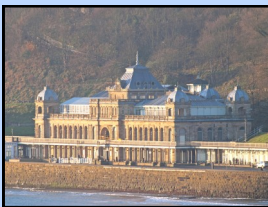
**CAMRA  
Members' Weekend**

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](http://www.camraagm.org.uk)

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## YOUNG MEMBERS - The Way Forward?

How and why CAMRA should attract new members

The branding on particular beers has a huge impact on who drinks it; I see this reflected in my peers' choice of ale. My local brewery Robinsons based in Stockport has just produced bestselling ale 'Trooper' endorsed by Iron Maiden, one of my personal favourites. Elbow also brought out a brew 'Build a Rocket Boys' to appeal to the younger market. Real ale has increasingly become more fashionable with the help of some clever marketing and an increasing interest in drinking something often cheaper and more varied than other bigger brand alternatives. This switch in habits is evident all over Manchester, particularly in the Northern Quarter, where the age of drinkers has noticeably decreased to people under 30. The question is how do we recruit the new emerging group of youngsters?

There has never been a better time to increase young members within CAMRA. The target audience is already interested in real ale and in turn supporting their local pubs. In order to both engage and maintain members, recruitment needs to be strategically co-ordinated. Having attended a vast array of local beer festivals, recruitment needs to be targeted at the younger based festivals, for example at Didsbury where more students and young professionals reside and also at Chorlton, with a similar demographic.



Potential members need to be educated about the importance of pubs and their reduction in binge drinking. It would be beneficial to improve the discounts into beer festivals to increase membership. Alongside this, bringing a non-member for free admission to the festival can help to create further interest.

Once more young members have been recruited the dynamics of the CAMRA

meetings can gradually progress, with more meetings held at pubs with live music or a comedy venue. The use of twitter and facebook should also be increased to help young members become more active and to spread the hard work of CAMRA. Reminding people of celebrity involvement may help recruit more young members, for example Madonna's favourite drink was once cited as 'Landlords'. Maybe

certain celebrities can be made honorary CAMRA members to develop the brand.

Prior to becoming a young member of CAMRA, I too wondered, why did I need to? Not only is it worth the fee for the Wetherspoons vouchers but more importantly we need to sustain the amazing work that CAMRA has already done and help to maintain pubs and develop the brand. Thus ensuring that pubs can thrive and provide live music, comedy nights and band themed pints created just for people like you.

*(Continued on page 49)*

CAMRA's campaign to strike a fair deal for publicans tied to large pub companies who are struggling to make a decent living and create a thriving pub sector has reached a critical stage.



The Government is poised to announce their response to the pub company reform consultation which saw 7,000 people answer the online questionnaire and 1,100 written responses. This announcement will outline the legislative proposal to reform the large pub companies and affect the future direction of the campaign.

As always thank you for your effort and dedication to the Fair Deal for Your Local Campaign which has resulted in the support of 192 MPs and 250,000 beer mats distributed across the country.

This year CAMRA's Campaigns Team also brought the issue directly to the heart of the political agenda at the Party Conferences, advocating reform to 70 MPs and hosting a policy debate with Minister Jo Swinson who instigated the consultation.

Together we have built a strong groundswell of support for pubco reform but now it's time to go direct to the key decision maker leading on the Government announcement and call on Vince Cable to do the right thing.

Don't let the momentum drop at this crucial moment. Please use our campaign website to write directly to Vince Cable.

As you know for too long large pub companies (those with over 500 pubs) have been taking more than is fair or sustainable from pub profits, causing real hardship for licensees and contributing to the closure of 26 pubs every single week.

CAMRA is calling on Government to deliver a statutory Code which includes the principle that tied licensees are no worse off than those that are free of tie backed up by a powerful adjudicator. CAMRA wants to see pubco licensees offered a "Market Rent Only Option" and a Guest Beer Option freeing them up to sell local beers at a competitive price.

For more about the campaign: [www.fairdealforyourlocal.com](http://www.fairdealforyourlocal.com)

Please use our campaign website to call on Vince Cable to save Britain's pubs and help create a sustainable future for the pub sector

*(Continued from page 48)*

Author Bio: Heather Peel I am currently a member of the Young Member Marketing group, helping to recruit and retain more young members, vital to CAMRA's survival. I have been a CAMRA member since 2010, after seeing the hard work of

CAMRA and how active changes can be made. I also feel strongly about maintaining local pubs. One of my favourites being the community pub of the year, The New Oxford in Salford who do an excellent pint of Chocolate and Vanilla stout from Titanic brewery.

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