

Edition 53

FREE

LAKES & ALE

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



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See page 40.**



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EDITORIAL

Welcome to our readers, both regular and those who maybe haven't seen our Magazine before. We produce some 5000 copies that are distributed by our Branch volunteers, all over South Lakeland. We also have some 60 readers who enjoy the read enough to have regular postal copies (see box below if you want to join them). A big thank you to you all and especially to our advertisers, some regular and some for special occasions. We value you all and without your support this magazine would just not exist.

This issue contains the usual mix of real ale related items, presentations, volunteer experiences brewery updates etc. Again a big thank you to all our contributors, where would we be without them. We also welcome onto the scene the Wild Boar brewery, yet another Westmorland brewery; we are very lucky to have so many now both large and small; what great consumer choice we have.

We are well into the beer festival season; I hope you have been to some good ones yourselves. Let us have your write ups for future use in the mag, This leads me to put in a plug for our own Beer Festival which a number of hardworking volunteers are busy organising; they don't run themselves. This year, as usual, it will be held in the Kendal Town Hall with an increasing emphasis on ciders & perries. (See the article inside). Remember, drink responsibly and enjoy the, we hope, warm weather **ED**

Closing date for contributions to the next Issue is 15th October 2013

COMPLAINT/COMMENT?

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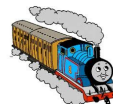
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From the Chair...

Gary Kirkby



Hi and welcome to the latest edition of Lakes and Ale, my first as new Branch Chairman.

The death of our President Alan Risdon back in May still reverberates around Westmorland Branch and beyond; we all still sadly miss him.

It's been a hot and sunny start to the summer and within Westmorland CAMRA many changes have happened since the last issue. And it has certainly been an interesting start to my Chairmanship.

We have had big changes within the main group by setting up a Sub Branch in the Eden Valley area to give our Appleby area members a greater say in the way that they operate in that area and to greatly reduce the time and expense of travelling right across the Branch area for all meetings. We have had two branch meetings here at Kendal in which we selected a new President and Vice President for the Branch. Tony Jackson, our long 'suffering' Treasurer of many years and also a past Chairman becomes President. Well done to a loyal servant to the Real Ale cause!

But the biggest change is the style of the meetings. Early starts and earlier finishes are the order of the day for the business part so that leaves time for some social time at every meeting.

Its great to get out into the countryside at this time of the year to go to the meetings and try some cracking real ales and ciders in Westmorland.

We look forward to our great beer festival in October in Kendal Town Hall and the planning group are busy setting things in motion. I know that the Cider and Perry's are all ready ordered.

One of the first objectives was to contact each member in Westmorland by post which, although delayed somewhat, went out and the reaction was fantastic with some 40 plus members emailing us wanting to help and receive more information by email. We will be in touch soon.

Well whilst the sun is shining bright, enjoy this edition and your summer brews. As always drink responsibly and drive within the law!

Gary J Kirby

Chairman Westmorland CAMRA

Tweedies PDF

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.

You may have heard that we have set up a Sub Branch which operates in the Eden area of Westmorland, we have done this because it is our intention to give more direct support to Real Ale and to the breweries and local pubs in our area. If you are reading this and would be interested in helping us or would like to receive greater recognition for what you already do in the trade, or intend to do with Real Ale, then why not contact us (contact details can be found in the Branch Contacts page of this magazine).

I've previously mentioned that CAMRA is a campaigning organisation and whilst campaigning may sound to be a "dry" subject, one of our major national campaigns is to encourage more people to try not only Real Ale but also try different styles of Real Ale. There are many differing examples of "Golden Ale" on offer throughout the country, and most breweries now offer a variety of them. Often they are light and refreshing, an excellent ale for the summer – all with different tastes and flavours, so well worth trying a variety of them from breweries near and far. There are many other types and styles of Real Ale available, milds, bitters, strong bitters, porters, stouts, old ales and specialist beers; all of which can offer a treat for your taste buds. There may well be some types that you find you prefer, but with such a variety available please let me encourage you to be adventurous! Not only are there a variety of Real Ales available, but if you search out or are lucky enough to find them, there are also real cider and real perry available in some pubs, both locally and throughout the country, and there are as many differing tastes in the cider and perry as there are in the ales – yet more flavours to treat your taste buds with. Go on, give your taste buds an adventure and try something a bit different.

I also hope that you will be able to continue to visit your local and enjoy the atmosphere, the sociability and also enjoy a real, living, drink; what a comparison with just having a tin of supermarket booze in the house.

"Good health" **David Prickett** CAMRA Eden Sub Branch Chair

NEWS SNIPPET I.

Our former double POTY, the Greyhound at Shap, is reported to have reopened for business after a full refurbishment, Chris and Julie are mine hosts and we need to get to see them as soon as the Appleby lads/lasses can arrange it.

enquiries@greyhoundshap.co.uk



www.greyhoundshap.co.uk/

SIBA PDF T/Follow



Left:
Two late
Branch
Presidents
and a still
with us
Regional
Director.
When?

MEMORIES

When looking through some old papers given to me via Alan Risdon's family I found the following photos. Some very young current members and certainly quite a few before my time. Any ideas to

dadcurington@hotmail.com

As Ken Lowe annotated on the top photo "bloody L fire Alan Risdon with a non-conical glass in his hand!!"



We recognise the young lad on the right but who is the other & when?



More celebrations but when, where, why and who are they all?

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West Pennines Region Cider Pub of the Year 2013 GEORGE & DRAGON Dent



As you will be aware, if you read last quarter's issue, the George & Dragon at Dent was judged by CAMRA as West Pennines' Regional Cider Pub of the Year. These Regional accolades are not often won by Westmorland pubs despite being the wonderful places many, many of them are.

So, very recently a number of Branch Members, including the



Ray Jackson presents Gary and Sue with their POTY certificate

CAMRA West Pennines Regional Director Ray Jackson and Regional Co-ordinator Chris de Cordova, gathered at the G&D for the presentation.

Along with some staff, we were treated to a terrific buffet and Gary welcomed us all with a glass of cider champagne. If you like champagne then you must try the cider version. Where to buy it will become obvious.

After the formalities there were more informative treats in store; a wonderful evening was in store .

What then did we learn about Cider & Perry?

Craft Cider of Halifax who supply the George and Dragon with the majority of their cider and perry hosted a tasting session which was enjoyed by everyone. 20 different ciders and perries from across the country were presented and information regarding each producer and how they made their product was given. For each cider and perry a 'taster' was provided, starting from dry and ending on sweet. We were all really surprised by the different flavours and tastes, even though the only ingredients are apples or pears!

Ciders that were sampled included: Lancashire Cider; Dove Syke Ribble Valley Gold and Dabinett, said to be crisp and bittersweet. Rathays Painted Lady Perry

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from Hereford was a real favourite. Chants Singing cider along with Ampleforth cider made by Monks at Ampleforth Abbey in York were noted to be very drinkable. Everyone agreed Sandford Orchards Pear Shaped perry was very juicy and Burrow Hill Medium smooth and very easy on the palate. We all really enjoyed ourselves and perhaps became a little merry towards the end of the session, as one taster blended seamlessly with the next.



The George and Dragon usually have 3 ciders and 1 perry on the bar at any one time and they always like to try something new and different. They offer 'tasters' (try before you buy!) to their customers and make sure their bar staff are knowledgeable regarding the taste and have information about the producer. The bar itself has extensive tasting notes for each cider available so

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Sales: Nicola 07901 259510
Deliveries: Richard 07818 290255
Email: admin@craftciderltd.co.uk

Craft Cider will be demonstrating a range of our Cider and Perry products at the Westmorland Beer Festival Trade Session between noon & 1.00pm on Wednesday 9th October 2013 at Kendal Town Hall

**To all Licensees
Come for some tasters. We'll be pleased to help**



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BROWN HORSE INN - WINSTER

**Beer Festival - 26th, 27th and 28th July
organised jointly by Winster Valley and Bowness Bay Breweries**

The Brown Horse at Winster, home to Winster Valley Brewery, held their inaugural Beer Festival with help from Bowness Bay Brewery.

Winster's brewer Jez brewed a special Champagne Ale as the festival beer and there was a good investment in some excellent cooling equipment which kept the beers I sampled at just the right temperature. Besides the core beers from Winster Valley and Bowness the balance of around 20 beers on offer, (I wasn't counting), appeared to me to be all Cumbrian and from those breweries I don't get to sample too much. There was one from the new Wild Boar brewery another from Foxfield and one from Unsworth's of Cartmel. The exception was a brew all the way from Islay. The beers I tasted were great as was the food on offer, Roast Boar in particular. We need a repeat! **DC**

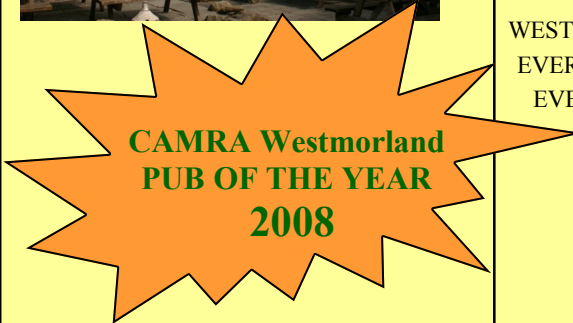


Drip Tray News

Burgundy's Wine Bar and the associated Brewhouse are now selling Real Cider & Perry that conforms to CAMRA's regulations. There is normally an ever changing choice of three sold either by the glass or by the flagon to take out



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Welcome to yet another great Westmorland Brewery at the Wild Boar Inn, Crook



Westmorland CAMRA are pleased to report to all Real Ale lovers in Cumbria and beyond that a new Micro Brewery has very recently been opened at the Wild Boar Inn near Crook.

The Wild Boar, part of the English Lakes Hotels Resorts & Venues organization, is expanding up the supply chain and intends to supply its own locally brewed beers to other hotels in the group at The Waterside Hotel, and Low Wood Bay, near Ambleside

Currently they have two ales on offer, the house bitter Mad Pig 4%, which has a distinct aroma and long after-taste. There is also their first seasonal beer 'Hog's Head 54' - a 5.4 % pale ale.

We shall soon be appointing a new

Brewery
Liaison
Officer
from our
Branch
so that

we can give regular updates in future issues of Lakes & Ale We wish general Manger Andy and all concerned every a success in this new venture. **DC**





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Prickett's Progress

The Meanderings of an immediate Past Chairman



Skipton Beer Festival 2013

We had the pleasure of returning to the Skipton CAMRA Beer Festival once again this year. It started with a wonderful trip on the scenic Settle to Carlisle Railway Line travelling from Appleby in Westmorland to Skipton enjoying some of the best scenery in the country bathed in sunshine; this made the day memorable before we even got there.

The festival was, as usual, in Skipton Town Hall and ran from 10th to 13th April. Records were broken again this year with over 2,200 visitors attending and in spite of ordering even more beer the thirsty visitors ran the festival out of beer again. The range of beers was as wide as normal, with an excellent range of mild, golden, bitter, porter, stout, old and specialist real ales being available as well as real cider and perry and an interesting range of foreign bottled beers, something for everyone. The quality of all of the ales was excellent as well.

There has to be a winner and I think it was us, the visitors to the festival, who



were treated to an excellent variety of well kept drinks offered by professional staff in a good atmosphere in a comfortable venue with a reasonable amount of tables and seating.

By the way, the Beer of the Festival was "Drop Hammer," a 10% dark beer brewed by the Kirkstall Brewery of Leeds, congratulations to them and I did really enjoy the small glass of it

that I tried. Golden ales can be excellent but there is more to real ale than just Golden Ale.

The next Skipton Beer Festival is planned for Spring Bank Holiday 2014 and I'd thoroughly recommend it; well worth a 2014 diary entry and visit.

For further details put "Skipton Beer Festival" into your search engine and it will take you to part of the CAMRA Keighley and Craven web site where you can learn more about not only the festival but also what is happening in the real ale scene in the area.

If you are visiting Skipton don't forget to have a look in a copy of The Good Beer Guide first to find excellent real ale establishments in the area.

(Continued on page 19)

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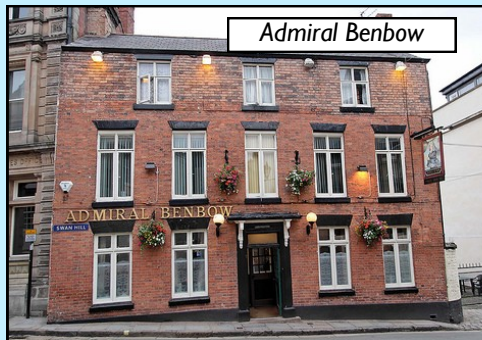
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(Continued from page 17)

A Visit to Shrewsbury

Shrewsbury is set in a loop of the River Severn, with gorgeous riverside walks, and has a wonderful variety of buildings and architectural styles from mediaeval to modern as well as a having a lot of “History.” A compact and interesting range of shops and shopping centres are also available. The Railway Station is close to the town centre. These are definitely enough reasons to visit Shrewsbury already.

Add to that an eclectic range of excellent and diverse drinking establishments and it really encourages you to visit. Amongst the many pubs that you can enjoy in the town are, in no particular order, The Admiral Benbow – children not allowed and under 30’s only served at the management’s discretion; The Coach and Horses – which has a historic interior which is recognised as being of regional importance (and was offering Sarah Hughes Dark Ruby Mild when



we visited); The Nags Head – with a wonderful exterior and interior AND a ghost; The Three Fishes – a fifteenth century building with another interesting interior; and last but by no means least The Salopian Bar – modern interior with a wide range of ever changing real ales with bottled beers from around the world. All of the establishments mentioned had an interesting variety of real ales on offer, some local and some national with all being kept in good condition and with most having real cider or perry available as well. There are also many other pubs to visit. All of this, and more, within easy walking distance.

For more information please look in a copy of The Good Beer Guide or visit

(Continued on page 21)

Epicentre PDF Advert

(Continued from page 19)

“What Pub” on line (available for CAMRA members now and for the general public in the short term).

There are many other places of interest to visit in the area, Ironbridge with its wonderful museums to name but one, and if you happen to be in that area you could visit the renowned “All Nations” at Madeley, but that is a different story.

A visit to Nateby

What was “The Black Bull” in Nateby, near to Kirkby Stephen, is now the “Nateby Inn.”



Gaynor Walker took the pub over some months ago and she and her team have already made improvements, and changes, to the establishment. Both the interior and the exterior have been extensively refurbished. All five letting

bed rooms have been done up and all are now en-suite. The tea room has been re-decorated. There are plans to re-organise the bar so that the existing two hand pumps, normally dispensing Black Sheep Bitter and one of the range of beers from the Tirril Brewery, will have an additional hand pump offering a different guest ale from one of the many local breweries.

An increase in business has already been noted and because of that a significant increase in full and part time staff has been needed. A success story, but one that has needed a lot of hard work, which will need to continue as there are more plans for more improvements.

Gaynor came into the business knowing about some parts of the hospitality trade; however more knowledge was required regarding the art of looking after real ales from cellar to final dispense – Gaynor has been on a professional course which was found to be most useful and has also sent some members of staff on the same course and it does show in the consistent quality of the real ales on offer. An extensive range of malt whiskies and interesting spirits and a good range of wines, including alcohol free wine, add to some of the national ales and lagers that are also available, so almost all tastes can be catered for.

Major changes have also occurred with the food menus; new staff, new chef and now there is a new menu with a regular core of locally sourced traditional meals available as well as an ever changing range of specials on offer which offer excellent meals that have a subtle and interesting twist.

(Continued on page 27)

PDF K Lonsdale one
above the other please

HAWKSHEAD BREWERY-SUMMER BEER FESTIVAL 2013



The brewery's 7th summer beer festival, in July, saw record beer sales; 423 pints of beer an hour, (which is 7 pints a minute,) were sold during the four days of the festival. During forty-one hours of opening, 248 casks and kegs, of 80 different beers from 25 breweries were sold. The biggest seller was the brewery's own Windermere Pale, with 33 casks being drunk dry. The record sales were no doubt helped by the glorious weather that we were all blessed with that weekend. It is this success that has convinced SIBA NW to have their beer festival at the brewery after three years in Manchester. Of the 80 SIBA brewers in the North West 20 of them are in Cumbria. The SIBA NW competition and festival takes place on the 24/ 26 October 2013. We can't wait. DC/GG



Lil Dixon and Matt Nevatt



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Cumbrian Beer Festivals Some Personal Experiences

Morland beer festival

Three intrepid souls from the Eden Valley Sub Branch set off in early May for the 2nd Morland beer fest. Kindly deposited outside the pub by my good lady we followed the Fosters, yes Fosters, sign uphill to the old school playing fields where upon we spied a

suitable looking tent and proceeded forth. Paying our dues we hurried to the tent to take refuge from the biting wind. Greeting us was a long bar festooned with 25 or so hand pumps, always a pleasing sight. Several different beers were consumed reasonably quickly for medicinal purposes, those cockles take some warming! Further ales were supped over the next few hours at a more sedate pace and all were in fine fettle.

Our only real criticism was the range was lacking in diversity of styles, a real shame as the quality was there. Maybe the music was a little loud or were getting old, but it would have been fine if it had been warm enough to sit outside. All said a good job done by all. Camping also available in the field, well worth a visit again next year.



Boot beer festival

Our annual boys weekend of beer and boots. Five adventurous souls meet every June for this exceptional festival in one of Britain's most beautiful areas. I, as tent keeper was the advance party, setting off from Knock in fantastic sunshine which amazingly stayed for the whole weekend. After navigating over the Wrynose and Hardknott passes the old van suddenly developed a steering fault and swung into the Hardknott Inn. Being here I thought I may as well try one and a 4.8% porter did wonders even at £3.50 a pint

Steering sorted I went onto the camp site to erect said tent.. Job done I set off for the King George at Eskdale Green, not officially part of the festival but the landlord there is doing a grand job and had 60 beers on over the weekend, 20+ at any one time and only £2.60 a throw, bargain and the pub would have several more visits.

Later in the evening two more arrivals from 'darn sarf', more beer and some

(Continued on page 27)

Queens PDF done

(Continued from page 25)

route planning. Met up over breakfast with the remaining pair and proceeded to stroll around 15 miles of the Duddon fells and valley with a 'swifty' in the Newlands Inn, another great pub.

Back to Boot via a pit stop at the aforementioned KG. Time was of the essence so it straight from the campsite to the Brook House Inn for supper and more plentiful pints.

Saturday was a full day on the high fells, but avoiding the people jam on Scafell Pike. After last year's washout the weather stayed perfect with views across the whole western fells. Returning via the Hardknott we dallied for a couple before hopping on the beer bus which runs up and down the valley all day until late and at a pound a go is brilliant. Another great night of sampling followed, the best pub for food being The Brook House. Port and cheese in the tent last thing is a tradition and also the law I think. A Sunday fry up on the stoves, tent dropped and a final stroll around Devoke Water to clear the heads and round off one of the best beer festivals of the year.

I would highly recommend this festival, its superbly run between the pubs with bus or L'al ratty train and two good campsites as well as differing sorts of accommodation for those who like a roof; strange people!

Cheers and happy supping.

Steve Charlton

Thanks to Steve Charlton from Appleby for the above reports. It would be great receive other personal reports of similar length from other CAMRA members to included in future issues, space permitting of course ED

(Continued from page 21)

Whilst the visitor's trade is building it must be stressed that the regular clientele is building up as well with, for example, new darts and quiz teams being established.

To try to cater for all needs the tea rooms have been improved with an excellent and varied range of tea, coffee and nibbles being available.

The beer garden is undergoing refurbishment but the beautiful views are worth looking at already. With Nateby being close to Kirkby Stephen, which is on the renowned Settle Carlisle Railway and close to the Pennines, the Lake District and the Eden Valley it makes an excellent starting point to further explore any of them.

Many people are finding that having the option of drinks either alcoholic or non alcoholic and meals or snacks available make the welcoming Nateby Inn somewhere to aim at and find it an excellent place to call in.

Beautiful surroundings, new identity, new people, high standards, continuing improvements; The Nateby Inn – one to try.

DP

Dent Brewery

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**CAMRA's Good Beer Guide 2014 will be published on
Thursday 12th September 2013.**

The Guide's pub and brewery listing are compiled thanks to the efforts of CAMRA volunteers around the UK. CAMRA members nominate and evaluate every real ale pub to ensure the Guide's pages contain only the best. Inclusion in the Guide is seen as a real hallmark of quality by publicans and pub-goers.

The Guide this year is sponsored by the Society of Independent Brewers (SIBA) and by the pub and hospitality industry-led It's Better Down the Pub campaign.

The book (RRP £15.99) will be available to pre-order in the CAMRA Shop (www.camra.org.uk/shop or call 01727 867201) at just £10 (plus p&p costs) for CAMRA members.



WESTMORLAND CAMRA EVENTS DIARY

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

12th August	Branch Meeting at Station Inn, Oxenholme
9th September	Branch Meeting, Watermill, Ings
23rd September	Social Meeting POTS presentations Tweedies Grasmere Royal Oak Windermere
9th October to 12th October	Westmorland Beer Festival, Town Hall, Kendal
21st October	Beer Festival Wash-up and Social, Ruskins, Kendal
11th November	Branch Meeting, Punch Bowl, Underbarrow

Eden Valley Sub Branch Events Diary

Please refer to the Westmorland website
www.camrawestmorland.org/

**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.

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Steve and Angie look forward to seeing you

Brewery Updates

Bowness Brewery

A momentous day in the short history of Bowness Bay Brewing. Richard Husbands has handed his notice in at the day job and from the beginning of August will be running the brewery full time.

This is a big step for them but they are confident about the future and the quality of their products.

With the resurgence of the real ale market they felt it is the ideal time to take the brewery forward, build up their brand and develop new and seasonal beers to go alongside their current regular ales.

David Currington Acting BLO

Dent Brewery

The summer season is proving to be a busy and successful one. We were delighted to be present again in the real ale tent at this years Kendal Calling with the well received "Kend'ale' Calling 3.7%". Still in production is the latest and very popular special

"**FELLRANGER 3.7%**" Celebrating Mark Richards series of detailed guides of the same name for walking throughout the Lake District. Deep straw in colour. Well hopped with a medley of choice European hops to create a crisp, well bodied characteristic ale. A perfect accompaniment to summer.

In the pipeline we have exciting ideas regarding new lines of bottles, presentation packs and of course some more tasty specials.

Follow us on twitter for regular updates @DentBreweryLtd

Eden Brewery

Our second phase of expansion is now complete. The fermenter room is now operational with two new 10 barrel fermenters which are now contributing significantly to our production. As part of this expansion our cold room has doubled in size ensuring that we are holding stock across a range of five ales at all times, giving our customers plenty of choice on a weekly basis. For those of you that have not tried us yet, we offer...

Eden Gold - a distinctive standout golden ale

Eden Fuggle - a single malt, single hop pale ale with great hop character

Eden Best - a great session bitter

First Emperor IPA - available all year - a great IPA, why not take advantage of the growing interest in IPA?

Eden Cascade - available July & August - distinctive English Cascade in a light golden ale - hoppy and refreshing

Dark Knight - back when the clocks go back!

Keith Baglee BLO

Hawkshead Brewery

Rebranding

The brewery is undergoing a process of re-branding, freshening up their logo, pump clips and bottle labels. The new designs, which build on the brewery's Lake District provenance, can be seen in pubs and bars over the coming weeks.

New Beer Great White

The third beer in the brewery's programme of special brews is out and drinking. Great White is a spiced wheat beer served cloudy at 4.8% abv. It is brewed with coriander seeds, Seville orange peel and Motueka hops from New Zealand.

Windermere Pale – A Regional Finalist in Sainsbury's Guest British Beer Hunt 2013

(Continued on page 35)



Hawkshead Brewery PDF

(Continued from page 33)

Windermere Pale was bottled especially for the Great British Beer Hunt in response to continuous demand for the draught beer to be available in bottle. It was voted through an intense round of heats to the next stage of the competition which will see it on the shelves of around 300 Sainsbury's stores in September alongside the other 19 finalists. The 12 best-selling beers will then go into a grand final in October, where a panel of experts will select the two overall winners.

David Currington BLO

Kendal Brewing Co.

Brewing continues as normal. They will shortly be brewing a Old Kendal ale to be laid down for the Christmas season.

Sarah Moore BLO

Kirkby Lonsdale Brewery

The new beer mentioned in the last magazine called "Singletrack" is now available. It is a 4% ABV light summery ale with citrus aromas and a pleasant hoppy in the mouth taste. (I have tried it and can vouch for that!) It is being brewed in conjunction with the mountain bike magazine of the same name. The picture on the pump clip depicts this connection with biking trails. Two of the breweries popular seasonal beers are now back on, these being "Westmorland Pale Ale" a strong bitter ABV 6.2% and "Cherkby" their cloudy wheat beer at 5% ABV.

Colin Ashton (BLO)

Nine Standards Brewery

The entire range of Nine Standards beers are now being brewed by the same brewing team operating from their sister brewery in Settle. The original brewery equipment, which was used at their old brewing base in the cellar of The Croglin Castle Hotel at Kirkby Stephen, has now moved on. It is the intention that in the future another small micro brewery will be set up in the cellar of The Croglin Castle.

David Prickett BLO

Tirril brewery

No report

Watermill Brewing Co

Latest update for the Watermill is that the first brew of Ruby, Ruby, Ruby, Ruby has been a great success, indeed a third fermenter has been installed to meet increased demand for both that & Golden Retriever. All Brian's other brews continue to sell well as the pub continues to remain very popular. No further progress to date re the brewery extension.

Ruby, Ruby, Ruby, Ruby! 4.5%

A ruby coloured bitter with a clean malt aroma and an extra bite of hops.



Golden Retriever 4.3%

Brewed as the Westmorland Festival Beer CAMRA beer festival 2012.

It's great we will keep it going in 2013

Tony Jackson BLO



Wild Boar Brewery

This brand new brewery is featured elsewhere in this magazine. Full details on their initial brews are in their own separate article.

Mad Pig Ale; ABV: 4.0%; OG (Original Gravity): 1039; Aroma Hop: Centennial (USA)

Tasting notes are that it is 2a classic session ale where balance reigns supreme. Mad Pig Ale has a dry body and uses a clean fermenting yeast. This platform allows for a sympathetic hop addition to provide subtlety and intrigue to the mix. This beer strips brewing back to its roots creating a harmony between balance, complexity and moreishness"

Hogshead 54ABV: 5.5%OG: 1054 Aroma Hop: Chinook (USA)

Tasting notes for one are that it is a hoppy beer, flavours of citrus and pine giving way to a bitter but clean finish.



David Currington Acting BLO

Neil's adv PDF t/follow

20th Westmorland CAMRA Beer Festival 9th to 12th October 2013



The organisation of our next Beer Festival is well underway and as ever our hard working Beer Fest committee has been grafting away to bring you an even better festival this year.

Our charity for this year is Kendal based 'Sight Advice' an organisation set up to provide advice and support to enable visually impaired people to lead full and independent lives.

Jane Lyons of Sight Advice is part of the committee and is helping to raise awareness of both her charity and the Beer Festival throughout the South Lakes.

Ronnie Mullen, of Bowness Bay Brewery, has kindly offered to brew this years festival ale which will be called "Braille Ale". We are also having some 50 programmes printed in braille.

Trade Session

Wednesday 9th October 11:00 until 1:00

We will not be opening this year to the public until 1pm whilst our trade session is taking place.

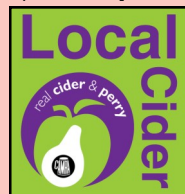
We invite all sponsors, publicans, brewers to the event which is probably the only opportunity the trade gets in the year to meet and discuss business. To entice you we are offering a free bar and a £5.00 food voucher to all those that turn up!

i) **Best of West** judging to be carried out in the Georgian Room at 11am

In memory of our former president Alan Risdon we now have a new award. The Alan Risdon Best of the Westmorland award which will be presented to the winner at 12.30 during the trade session.



ii) **Champion Beer Of Britain heats** judging will be at 7.30 in the evening.



iii) **Thursday afternoon.**

Tutored tasting to Sight Advice

iv) **Entertainment**

(Continued on page 43)

Brewery Arts pdf

**Pub of the Season
Summer 2013
Eagle & Child, Staveley**



Amy, Ruth & President Tony

Voting for the Westmorland Pub of the Season for this summer was so close that we decided to make two presentations this time. Marginally in front came one of our former Pubs of the Year, the **Eagle and Child** in Staveley, where Richard and his staff continue to serve up some great well-kept real ales. President Tony Jackson performed the honours by presenting the Certificate to the

ladies left in charge, Richard being unavoidably detained. We then moved off to the Highly Commended pub award, This time a newcomer to the scene but one that has very quickly made its presence felt both for its superb beers and food. **Romneys** in Kendal was the former Kendal Arms and it has received a truly spectacular make-over. Both pubs are well worth a visit to see for yourselves **DC**

**Highly Commended
Summer 2013
Romney's Kendal**



R to L: James Heap; Andy Pickett; Tim Brownhill



BEST OF THE NORTH WEST SET TO DO BATTLE 80 NORTH WEST BREWERIES MORE THAN 200 ALES

The first ever SIBA North West Region Beer Competition is to be held this October 24 at the Beer Hall in Staveley, Cumbria. Bringing together brewers from across the North West, battling it out to be named best in the region, the event will showcase talent from breweries large and small.

Organised by the Society of Independent Brewers North West Region, the competition and beer festival will be the association's first North West event since the North region was split into East and West at the SIBA National AGM in March. Previously, the SIBA North Region Competition and festival has been held in Manchester and attracted more than 3,000 visitors and enthusiasts. The move to Cumbria sees the event held in the Beer Hall at Hawkshead Brewery in Staveley and will allow visitors to soak up the atmosphere of an authentic working brewery.

The 2013 contest will see the region's 80 breweries invited to enter more than 200 ales to be judged in a blind tasting by a panel of experts, which includes



brewers and representatives of all other SIBA regions, CAMRA members and national food and drink journalists. Fifteen categories are up for awards, including those for cask as well as bottles.

The overall winner will be crowned 'Regional Champion 2013' and is expected to be the toast of the festival. The winning brewer will not only receive the overall

trophy but will also be given the opportunity to take up a listing with JD Wetherspoon. Visitors to the festival will have the chance to taste the winning beers, many served from one of 100 hand pulls, with all beers available throughout the event while stocks last.

Greg Bolton, chairman of SIBA North West Region, said the competition and festival is a real opportunity for the region to shine. He said: "This will be the first time so many North West breweries will have come together to compete and show off their ales at a North West only event. It will be a huge demonstration of the strength, breadth and depth of the brewing industry in this region.

"I may be biased, but the beers competing here are some of the best in the world. The North West has a thriving brewing scene with new brewers coming into the market with new ideas and excellent products. Far from being a dying industry as it was considered a decade ago, brewing is very much on the way up

(Continued on page 41)

(Continued from page 40)

and the North West is at the forefront. Events like this are a great opportunity for our brewers to come together and share knowledge, and for enthusiasts and new customers alike to enjoy the very best of what the region has to offer.”

Following the competition, the Beer Hall will then host the SIBA North West Beer Festival 2013 over three days - the evening of Thursday 24, Friday 25 and Saturday 26 October 12 noon to 11pm across four bars. With more than 200 beers available throughout, this free event will be Cumbria’s biggest ever beer festival.

Known throughout the industry as the ‘brewers’ competition’ – run by the brewers, for the brewers – winning a category at a SIBA event can be a huge boon. For the team behind the Champion Beer the benefits are even more apparent. Not only is their ale entered into the SIBA BeerX National Beer



Competition 2014, which takes place in Sheffield in March and pits all eight regional winners against each other, the title also comes with bragging rights which helps breweries raise their profile over the coming year. They are featured on the SIBA bar at the Great British Beer Festival 2014 and have an opportunity to appear on the Punch Pub Co Finest Cask rotation. Often, pub companies and suppliers seek out beers which have been recognised by the experts as best in class. This year, the North West Regional winner will get the added opportunity to be listed with East West Ales, which supplies national pub chain JD Wetherspoon.

The Cumbria Tourist Board, Go Lakes, is also backing the event which promises to give a boost to the autumn tourism figures, bringing visitors to the area ahead of the school half term holidays. Local guest houses and hotels are offering discounted stays to people attending the festival, which is located on the Windermere to Oxenholme train line in the pretty village of Staveley.

Partnering with local charity the Cumbria Community Foundation, SIBA NW is also keen their event helps to benefit the community in which it is held. CCF is an award-winning charity dedicated to improving community life by making grants to local charities and individuals. It distributes over £1m to local grassroots groups and organisations, such as youth and sports clubs, village halls, community centres, and charities working with the homeless, unemployed, people with disabilities and older people. SIBA NW has agreed to donate the cover price of the Beer Festival brochure to the charity and volunteers have been invited to do their own fundraising activities at the event.

SIBA editorial

**The Eden Valley Sub-branch Pub of the Season
presentation night.
The Gate Inn ,Yanwath**

Nine members of the newly formed sub-branch wended their way to the Gate Inn at Yanwath for the inaugural POTS presentation and social evening plus a little business to.

The Gate Inn at Yanwath dates from 1683, taking its name from its original function as a tollgate. Yan and wath meaning one and



The Gate Inn ,Yanwath



Above: Sub Branch Chairman, David Prickett, making the presentation to landlord Matt. Below: Members raise their glassed to The Gate

ford. It is still very much the hub of the village with a warm welcome for everyone and their dogs.

Although renowned for its superb food, winning Cumbrian dining pub of the year five times consecutively, all needs are catered for here with three



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(Continued from page 42)

pumps serving only Cumbrian ales and also three foreign beers so NO Fosters or Carling here!

The pub has a cosy bar with an open fire, a small snug off it and dining to the rear. There is also a lovely beer garden behind the pub, all in all, something for everyone and a great place to drop in for a pint after a hard day on the northern fells.

The presentation of the first EVSB pub of the season award was made to landlord Matt, who was delighted by and somewhat overwhelmed by it as, although used to receiving many well earned awards, he said this particular one meant a great deal as it showed that The Gate is more than just about food. Our warmest congratulations go Matt and his marvellous team and thanks for the tasty nibbles.

Footnote. For those interested in such things, the inscription on the gate hanging from the pub reads thus:

This gate hangs well and hinders none, refresh and pay and travel on. P.

Steve Charlton

(Continued from page 37)

Wednesday. No music. Just drink, chat and enjoy!

Thursday. Room Full of Mirrors. (not acoustic)

Friday. No music

Saturday. Fiona Hanlon. Acoustic

Volunteers

If you are interested in volunteering please contact Clare Looker

clare.looker@hmcts.gsi.gov.uk

This year we are having our Tee shirts printed early in order that you can wear them with pride through the summer whilst advertising the Festival. I hope you look good in purple!!

Thanks again to Jennings Brewery for sponsoring the Tee shirts.

Sponsorship

If you would like to give your business some great exposure at the show whilst supporting the festival please call David Welch on 07772 884690. Sponsorship packages are the same as last year including beer vouchers for your customers and staff.

Dave Welch Festival Organiser



Hanging Around in Germany

By Herr Davies



There's something about Germany and beer. There's all the stuff about how traditional brewing methods are preserved but they just seem to have a huge national pride, respect and affection for their beers. I knew this before I even visited the place.

In my youth, this spilt over into the growth of vast German Bierkellars in the UK, I think the brewer Lowenbrau was key to it. There was one where I grew up in Cardiff and at weekends it seemed as if the whole of the South Wales valleys decamped to the capital and visited it, Welsh rugby songs somewhat outpacing traditional Bavarian melodies. The Lowenbrau was no doubt a lot stronger than the 10 pence a pint bitter turfed out by United Clubs Brewery at many a working men's club. They also did lethal Schnapps chasers which gave



Wuppertal Schweberbahn

rise to my believing the last bus home had a revolving upper deck.

In my time in Derby we ran a coach trip one evening to the nearest one which was in Sheffield, not exactly next door. The ride home was reminiscent of Cardiff only much longer and these experiences probably

explain why I've never been tempted to visit an Oktoberfest, the nearest I've got is one on the Embarcadero in San Francisco. Shows how drinking habits evolve.

When I worked for the great Ribble bus company in Kendal, I sent a management trainee to Ambleside for a few weeks. After a while I rang to see how



Wuppertal Schweberbahn.

(Continued on page 45)

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he was getting on. “Useless” said our man in Market Cross (Ambleside 3233). Taken aback as he was a promising lad, I asked why. “Three pints of Hartley’s in the Golden Rule at lunchtime and he’s under the table. Useless”.

How our view of drink has changed, not just in the bus industry but in business in general.

But I was going to talk about Germany. A recent 80th birthday event (*didn’t think you were that old! Ed*) with a public transport theme found me in Dusseldorf just over an hour from Manchester, care of FlyBe. On our first night we decided on a restaurant just outside the centre, the Brauerei im alten Oberkassel Bahnhof. Those of you with a smattering of German may work out this is an old railway station, an ideal location, particularly as it stands on the bifurcation of two tram lines. Two of us made an advance party travelling out by tram (well, light rail vehicle really, trams are clunky, clanky things long since banished from most streets) to warn of approaching British. We were whisked off to a round upstairs room, English menus provided and their own brew beer served in no time at all. I was delighted to find it was asparagus season, a separate menu was provided, and a plate of the stuff (the large white variety, spargel in German) with potatoes washed down with several of their beers was most delightful.

The next day was a major trek around various public transport sights and a brief stop in Dortmund found us at the old fashioned Brinkhoff’s No 1 where a round



Brauerei im alten Oberkassel
Bahnhof, Dusseldorf

of their brew plus sandwiches on delicious local bread was all served in under 10 minutes. The high spot, in more ways than one, was a trip on the astonishing Wuppertal Schweberbahn, (see previous page Ed.) a suspended monorail that runs



Brinkhoff's No 1 Dortmund

for 10 miles along the Wupper valley. We hired the 1901 Kaiserwagen and enjoyed the ride drinking beer and eating sandwiches served on board. Magic!

Back in Dusseldorf we made for

(Continued on page 47)

CANOEISTS GO FOR MERE GOLD!

CANOEISTS with pint pots of beer on their helmets raced on Windermere to celebrate the work of environmental campaigners.

The whacky race marked the start of a party evening hosted by Windermere Reflections (WR) at Wray Castle at the mid-point in their programme to improve water quality in the lake.



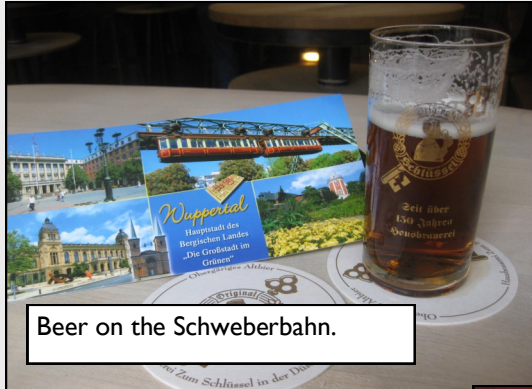
Four canoe teams from partner organisations paddled around a marked course on the lake, carrying pints of Mere Gold, a new beer from Bowness Bay Brewers specially commissioned for the occasion.

The first team back – and the one to spill the least beer – was the crew from the Lake District National Park and South Cumbria Rivers Trust. In second place was a team from the University of Cumbria and Friends of the Lake District. Mere Gold was available on handpull from Bowness Bay's own mobile bar and by the end of the evening all the beer had been consumed **RM**

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(Continued from page 45)



Beer on the Schweberbahn.

the Altstadt which has a number of old brewpubs and we favoured the Uerige. The city is famous for its Altbier, not as its name suggests old, but drunk virtually as soon as it's brewed. IPA coloured it has a nice enough taste but no lasting aftertaste. Your order is noted on a beer mat, and refills arrive until you stop them.

We then partook of huge traditional fare with more beers at the fantastic Zum Schifffen restaurant. The following day, I took a walk around the old



The Schlüssel, Dusseldorf.



Altbier in the Uerige, Dusseldorf.

town, as I write this in about 25 degrees but a short time later, it seems odd to recall it was ghastly, wet grey weather and the Rhine was very high. I sampled more altbier at

the Schlüssel with a rather fine pate, and had to decline yet more beer as an airplane awaited. An easy taste of Germany from our region.

Shortly afterwards, I was in the heat, Greece, the island of Milos. Now Greece tips up a decent enough lager, Mythos, which has a taste and isn't so fizzy as to give you hiccoughs like the muck served up here. So I was delighted to find, in a truly wacky traditional taverna called "O Hamos !" (Oh riot !) in the port of Adamos an example of Greek microbrewing. The brewery was Septem from Euboea and they started distribution in June 2009, there is an excellent website. Their aim is to have a beer named after every day and I had Monday's described as a pilsner with an ABV of 5%, a golden blonde colour with a firm creamy froth and tastes of flowers, citrus and hop. It was mighty fine. We are spoiled in Cumbria but it is heartening to know that good beer is available both in places you'd expect and one's you wouldn't. **Roger Davies**

Eagle & Child pdf

2013 Beer and Cider Festivals

August

2/4 Aug	Dufton	Stagg Inn Beer Festival
13/17 Aug	Olympia London	Great British Beer Festival
15/17 Sept	Morecambe	CAMRA, Lune Branch , Beer Festival, Winter Gardens, Morecambe
16/18 Aug	Appleby	Midland Hotel Beer & Cumbrian Food Festival
23/25 Aug	Brampton/Appleby	Brampton Beer Festival
24/26 Aug	Dent	George & Dragon Cider Festival with Cider Tasting

September

5/7 Sept	Ulverston	Coronation Hall Beer Festival
6/8 Sept	Grasmere	7th Annual Grasmere Guzzler Beer Festival
13/15 Sept	Windermere	Elleray Hotel Beer Festival
26/28 Sept	Keighley	Venue To Be Arranged
18/21 Sept	CAMRA York Beer and Cider Festival, York Racecourse.	
20/22 Sept	Sticky Wicket Beer Festival, Penrith Cricket Club, Penrith.	
27/29th Sept	Taste Cumbria Beer & Cider Festival 2013, Jennings Brewery Maltings and Yard, Cockermouth.	

October

9/12 Oct	20th CAMRA Westmorland Beer Festival, Town Hall, Kendal.	
24/27 Oct	SIBA North West Region Festival at the Beer Hall, Staveley	

November

31 Oct/2nd Nov	CAMRA Carlisle Beer Festival, Hallmark Hotel, Carlisle.	
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(Continued from page 12)

customers can read up on exactly what they are drinking.

Gary and Sue have really taken on board real traditional cider and perry; they support all the smaller independent producers and look forward to trying different ciders from all over the UK. This award is very well deserved and we all wish the G&D good luck in the national competition **DC**

News Snippet 2 The Masons Arms at Broughton-in-Furness has been awarded Cumbria Pub of the Year 2013. Congratulations to all concerned from Westmorland Branch. (See their advert on page 24) **ED**

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Beer Festival Organiser Dave Welch
Email: *hengispod@live.co.uk*

CAMRA BEER DISCOUNT SCHEME

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

Badger Bar, Rydal	Romney's Kendal
Miles Thompson (Wetherspoons), Kendal	Strickland Arms, Sizergh
Elleray Hotel, Windermere	
George & Dragon, Dent	
Midland Hotel, Appleby	
Wheatsheaf, Kendal	

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