

EDITION 65

FREE

LAKES AND ALE

Westmorland CAMRA Branch Magazine

**WEST PENNINES MAGAZINE
OF THE YEAR 2016**



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Autumn/Winter2016

Use new Hawkshead please
destroy all others

EDITORIAL

Dear readers,

We apologise to those of our regular readers who wondered where the Autumn edition got to. There were certain production difficulties which we have now largely overcome and this is therefore the Autumn/Winter edition. We also apologise to all our wonderful supporters who take out regular adverts; without them there would be no magazine. Also, thanks are due to the small band of unpaid contributors who are very necessary to the success of the publication. And, success it has been, since only this last week I was told that Lakes & Ale is the winner of the **West Pennines Regional Magazine of the Year 2016**. This is very heartening news and is down to ALL our contributors and distributors alike and not forgetting our printers who give me so much help. I only put it together, so well done everyone!

We have seen several new and exciting pubs springing up across Westmorland, the Crafty Baa in Windermere; the Masons Yard 24 in Kendal; the new Royal Barn Brewery & Beer Bar in Kirkby Lonsdale and one just across in Furness, Keg & Kitchen, Grange. We wish them and all our pubs a happy and prosperous New Year 2017.

Our own 23rd Westmorland Beer & Cider Festival was again very profitable and helps keep the branch well financed all year round. So all our very grateful thanks are due to Rachel, Ivor and all the very many willing branch volunteers who made it happen. We also must not forget Marilyn our very accomplished

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Closing date for contributions to the next Issue is 20th February 2017

COMPLAINT/COMMENT?

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From the Chair... Steve Charlton

Welcome to the winter issue of Lakes & Ale. As 2016 heads to a close, it will not be a year for many to look back on with any great fondness. The devastation and destruction caused by Storm Desmond affected many homes, businesses and lives. For some it still continues, thanks to the ineptitude of the insurance companies to resolve matters quickly.

Westmorland CAMRA has tried to offer help where possible, despite some members being similarly affected, and it's great to see nearly all our pubs and breweries up and running again. It was heart-warming to see them turn out and help us make the recent branch festival a success.

Summer gave the pubs across the

region the chance to have some wonderful festivals of their own, too numerous to mention, but if you were amongst the many who supported and enjoyed the Kendal bash then I would urge you to seek out these other festivals. Hopefully by the next issue we will have the semblance of a list for you. Similarly, if you are a pub organising one please let us know so it gets included.

The branch is progressing well, but is always open to new members, so if you think you may like to get involved every other month we have a social evening so why not come along. Dates and venues are in the L & A or What's Brewing.

That's enough rambling from myself, all that remains is for me, on behalf of the branch is to wish you all a very Happy Christmas and a even happier, 'smilier' New Year.

Regards Steve Charlton

(Continued from page 3)

tasting panel organiser. It is a 'thankless' task having to keep drinking different ales! The Cider and Perry bar was again very well stocked with Matt Baines' choicest samples. Lastly, it's time once more to wish all our readers a truly wonderful Christmas and a very Happy New Year, and also to reflect on those for whom 2016 was not a particularly good year. Although most of us can resist anything but temptation do remember to drink sensibly and, if in doubt, take a taxi or take a designated non-drinking friend to be driver. Cheers ED

BRANCH TREASURER

The post of Branch Treasurer is currently vacant.

The role is as described under Volunteer Roles on the Camra national website. Our auditor is deputising on a temporary basis. No professional qualifications are required, just good numerical skills and a basic knowledge of Excel.

Further details from Jill Clarkson, Branch Contact at

westmorlandcamra@gmail.com

TAP

New advert

Strickland OK

WESTMORLAND CAMRA **EVENTS DIARY**

- Friday 16-Dec *Christmas Social at the Watermill, Ings
Monday 9-Jan Branch Meeting, venue to be confirmed
Monday 13-Feb Selection Meeting for Good Beer Guide 2018,
Pub of the Year and Cider Pub of the Year in the
Brewhouse at Burgundy's, Kendal

All meetings start at 8pm.

*A minibus will be provided for the Christmas Social; cost £4
per head; departs Kendal Bus Station at 7.30pm.

Contact Jill Clarkson for more details, transport bookings etc.
(015394) 47845 Email: westmorlandcamra@gmail.com

New Rifleman's pdf

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CONVERSA-
TION

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**Replace
with pdf
from Beer
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again**

3 DIAMOND
ENSUITE

run

Season's Greetings to all fellow Cider and Perry enthusiasts.

It's been a busy few months in the world of Westmorland Cider with the Branch Beer and Cider festival for which I had the arduous task of researching and sourcing the Cider and Perry. But more of that later.

As the nights have drawn in and the winter weather has paid us a visit or two, thoughts of warm summer evenings drinking a glass of cider are distant memories. However, Cider is not just for summer it can make a stunning winter warmer too.

There are a few ways to do this, you can Mull your own favourite cider by adding cinnamon, cloves, ginger, orange and lemon to your favourite real cider and gently simmer, and you can give this a festive touch with the addition of a generous 'glug' of cider brandy or calvados; this really keeps the chill off.

The easier way is take advantage of the increasing number of cider producers who are making spiced or mulled versions of their own ciders; the one I recommend is Waulkmill Cider's "Santa's Skean Dhu" from Langholm in Scotland. This spiced cider is delicious served cold or, to warm your cockles after a hard days Christmas shopping,



Cider & Perry Report Matt Baines



give it a 'ping' in the microwave; it really hits the spot.

As I mentioned before, November saw the 23rd Westmorland Beer and Cider Festival held in Kendal Town Hall. The Cider and Perry list had a diverse selection from all over the country; the highlights of the list have to be the "Novo Pyrus" from Mr Whiteheads, a 5.8% Perry with such a crisp 'peary' (is that a word) flavour it took me by surprise, so refreshing! Another highlight was the "Valley Gold" by Pure North, a 6.0% medium Cider from West Yorkshire, proving that cider does not have to come from the south west to be amazing (although they do it rather well down there).



Attending a couple of sessions was Phil Kennedy from the Real Cider Company based in Hebden Bridge who offered tutored tastings of some of the ciders and perrys on offer and a few rarities too.

Phil also brought a range produced by his own company that goes by the name PULP. These are Fruit Ciders

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E&Child pdf new from Neil

Alus and Olle - Dave Brown recalls a recent visit to Latvia



Riga is the capital of Latvia and sits at the southern end of the gulf that bears its' name. It has a pleasant old town with many medieval churches and old buildings, but of more interest to us is the selection of Alus (Beer) houses. That said, most of them appear to be for the mass market tourist, with brewpubs where the beer just

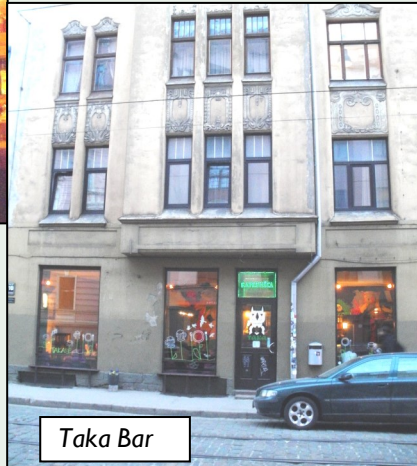


Riga Old Town



Folkklubs Ala Pagrabs

Jelgava and IPA, which was a less hoppy one by the Odzianas Muizās brewery from Odzianas. One thing to remember in Latvia is they



Taka Bar

seems to be for marketing and bars serving the large international brands.

However, in amongst this is the Folkklubs Ala Pagrabs, which is a warren of a cellar bar with a stage for music and 20 odd taps serving Latvian brews, along with 4 ciders. While I was there I managed to sample the Sazobe, a hoppy IPA style by the Viedi brewery from

tend to serve the beer in half litres, and both of these were over 5% ABV.

The old town in Riga is surrounded

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Station Hotel PDF OK

Current Membership PDF please Howard

(Continued from page 11)

by what is effectively the new town, which contains one of the largest collections of Art Nouveau architecture in various stages of repair. A good way to see this is to take the number 11 tram and look up. The number 11 tram also has the advantage of taking you to some of the better beer bars in the city.

The first of these, on Meira Iela is TAKA, which looks like it has been converted from a shop, with an eccentric collection of mismatched sofas and chairs, but a bar with 5 taps serving 4 Latvian beers and one Belgian, plus a fridge stocked with lovely beer. I managed to sample beers from Viedi, Zaka, Barda and Maldugans, one of which had a label which would be, how shall I say, a little risky for the UK. All in all, a pleasant place to while away a couple of hours.

Taking the tram two stops further out, or walking up Meira Iela past

the Laima chocolate factory and then taking a left turn takes you to the Valmiermuiza Alu Tirgotava, which is a bar in a redevelopment which appears to be owned by the Valmiermuiza brewery. It is a bit more styled than most, and looks like it normally serves several of their beers, although there were only a couple on when I was there. The golden ale was very acceptable, if a little bland compared with what is on the other side of the building. This is because if you go through a wire fence and round the back you come to the Labietis brewery and bar, a single room furnished with a large wooden table with windows looking onto the brewery and malt store. There were twelve taps behind the bar, serving their interesting beers, and there seems to be an emphasis on adding interesting ingredients to their beers. I managed to have ones with added Juniper, Rosemary and Carroway, with others having Yarrow and Salt. Labietis is well worth the trip out if you happen to be in Riga.

In the next edition we carry on to Tallin, the capital of Estonia. **DB**



Labietis Brewery

Calling all Westmorland Branch members

Our Chairman, Steve Charlton would like to ensure that all branch members are getting the information they want about local events and activities. We would prefer to use email because it is the cheapest method of keeping in touch, but we are happy to send letters to members who don't use email. As a first step we would like to ensure that we have up-to-date email addresses for as many members as possible. And we would like to know which local events and activities are of interest to you.

Of course, you can find out about local activities by reading 'Lakes and Ale' or the What's On section of 'What's Brewing', or by accessing the Branch website at <http://www.camrawestmorland.org>. But you may think that the occasional email or letter would be useful to you.

So please make the time to let us know which of the following types of communication you would like to receive:

- a) information about local activities such as Westmorland Branch meetings, social meetings and local Beer Festivals
- b) information about the major events such as the annual Westmorland Beer Festival and the annual Branch AGM
- c) information about the annual selection of entries for the Good Beer Guide, Pub Of The Year and Cider Pub Of The Year
- d) don't want to be contacted by your local Branch.

Send your response to our Branch Contact Jill Clarkson.

By email (from the address that you want us to use) to:

westmorlandcamra@gmail.com. By letter to: 19 Parr Street, Kendal, LA9 7DH.

Thanks for your help! JC

KENDAL PRINTER'S ADV PDF

Yuengling and Hardknott Brewery

Roger Davis

We've just completed a four month visit to the USA. Our starting and finishing point was Philadelphia from where you can get direct flights to Manchester. Often regarded as a city with just an old bell and home to a bloke with a kite (Ben Franklin), this is totally unjustified. It is a handsome place steeped in history, the Declaration of Independence was drawn up there and it was the first capital.

Ironically the first President - Washington, was the only one not to preside over the country from the city named after him. It had the first hospital with an operating theatre under a glass roof so operations could only be carried out from 10 until 2 on sunny days. It had the first pub and the first beer, Yuengling, (pronounced ying ling), was established in 1829 and is still widely available in the country. It is one of the largest remaining American family owned breweries and run

today by a fifth generation.

Yuengling is a lager style brew and very nice but there are those who will get sniffy, as they do about craft beers and mutter darkly that it isn't the real thing. My personal, strongly held view is that such folk have forgotten or never knew just how dire Watneys Red Barrel, S&N Tartan, Whitbread Trophy and Ind Coope Double Diamond were. They were the reason for CAMRA starting, to protect good, tasty beers with regional flavours. We now have that by the bucket load and I think it churlish to 'nitpick' over details of brewing methods and dispense. Of course, there still remain horrors dispensed from garish fonts but, come on, we know about those and they are easy to avoid.

The US of course is the world leader in local brews, they abound, it is difficult to find a bar that won't



A Yuengling advert

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be able to provide at least something decent. On our extensive wanderings this time we have come across many as we have with wines. Arkansas wine anyone, only on sale in the State. And then there are the remarkable variations in liquor laws between states. In Boston we had drinks to start then ordered our food and some wine. The server explained he couldn't take another drinks order until we'd finished the first, "It's those puritans". Such wonderful and wacky things are all part of a road trip.



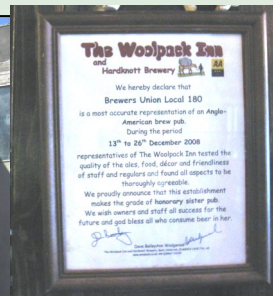
Brewers Union Local 180

We are past driving

hundreds of miles in one go and break our journeys at sensible times and mileages. This brings us to some interesting out of the way places. In Oregon one leg of our journey showed the town of Oakridge as a suitable break so we booked a chain motel and turned up. It had no restaurant but the charming owners recommended a few places including a brew pub. This was too far to walk, anyway it was around 85F, but they offered to drive us there and pick us up. We decided to drive ourselves and found the place easily. It is called the Brewers Union Local 180 and something caught our eye at the bar, a notice saying it is connected with the Hardknott brewery in Cumbria. By a quite stunning coincidence we'd lighted on Ted from Oregon's pub, a guy we met at a beer pairing dinner in the Castle Green hotel in Kendal a few years back. He wasn't there but we left our greetings. It describes itself as "one of the few places in



Brewers Union Local 180



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America serving true British real ale brewed in our own 2 Imperial barrel brewery". And indeed it does, the temperature and glasses all exactly as they should be and it serves Fentiman's drinks. The staff take great pride in this. A good pub food menu is offered but you'd never get burgers as good as theirs in any British pub, nor indeed restaurant. The pub has the feel of a traditional British pub, the only thing is such things are becoming rare in the UK.

Oakridge is reinventing itself as a great place to live and set up a

Klamath Basin brewery Klamath Falls



business. It is in a great location with wonderful countryside and it is a bold move for a town that has seen better days when it had a thriving logging

business. Their efforts are paying off and talking to folk, they see the brewery as one of the key elements in starting that revival. What a great success story and with a close Cumbrian connection.

The next night found us in Klamath Falls, no drive this time, the motel shared its lot with the Klamath Basin brewery. Over a pint of Crater Lake IPA the server explained that the building had been a meat locker where folk stored their meat before refrigerators, then a dairy. We felt it had improved.

Again we couldn't have two drinks at once. You also can't fuel your own car in Oregon. You can't in New Jersey either.

Roger Davies

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Steve and Angie look forward to seeing you

Well, the doors have finally closed on another fabulous Westmorland Beer Festival, the last empty

23rd Westmorland CAMRA Beer & Cider Festival



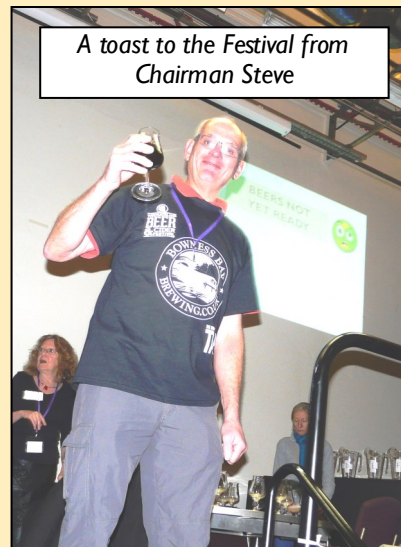
barrel sent safely on its way back to the breweries..... there was not much left come the clear up on Sunday morning to throw away... grown men have been known to cry at this point in the festival but happily the beers did not disappoint and there was little wastage... you did us proud!!

Particular mention should go to the Winner of blind tasting for Best of the Westmorland the Watermill Brewery at Ings - Shih Tzu Faced, which sold out so quickly I suspect we could've sold twice as much if we had the room!

Also a huge success was Chadwick's John Stafford Memorial Ale brewed especially to remember our much loved and missed colleague John Stafford who we sadly lost earlier this year. Two

casks of that sold out very quickly and we know that many of you

*A toast to the Festival from
Chairman Steve*



also donated generously to this years chosen charity in John's memory. Thank you.

We were proud to discover that

we had visitors from all over the UK, who had travelled especially to join us in "the room of dreams"; with



More vagabonds enjoying a pint!

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Alexander's
new advert

(Continued from page 19)

many commenting on ours being such a friendly festival. It was fantastic to hear that so many of you renewed your CAMRA membership at our membership desk and there were also many customers becoming



Could they be Security Bouncers on the door?

members for the first time. Whilst lots of visitors to the festival may have had an opinion on various aspects of it... the only way to see it happen is to GET INVOLVED!!! So come along and join us!

Speaking of new members, we trained up some new volunteer bar staff prior to the festival; who had not had any previous festival experience working behind the bar... the training paid off and they did a 'cracking' job alongside our more experienced volunteers serving our superb range of beers at the Festival. Everyone worked so hard yet still had smiles for our customers. Thank you to all our festival volunteers, it can't happen without you. If you want to know more about getting involved please come along to the monthly branch meetings and ask how you can help; we are always very much in need of members becoming more active

in the branch and at the festival. They say "many hands make light work" and if the festival is to happen again next year then we must have some help from as many as possible.

It was super to be able to speak with so many of you who took the time to comment on our festival and I heard lots of compliments on the range of beers and ciders available this year... well done to Ivor & Matt who organised and



Roger Davies, our regular correspondent, (for it is he) enjoys a beer

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selected the beers, ciders and perries. I know lots of our dark ale drinkers were delighted to find their favourites all in one area of the bar, with porters and stouts all being at one end this year, your feedback on this was great and really helpful when thinking about future festivals.

During the festival there were two separate beer judging sessions, one

for an early round of the Champion Beer of Britain (CBOB) 2017 the finals which take place next year at the Great British Beer Festival in London, but closer to home we judged the 'Best of the West' (all the current breweries operating within the Branch.) The winner was 'Shih Tzu Faced' 7% Watermill Brewery, Ings.

Two further unique events took place at our Festival this year.

First, the Town Hall has just been licensed for marriages and the first wedding, by good luck, happened to be between two CAMRA members from Manchester. They were invited to join us for a pint or so after the ceremony but before departing to the Lakes.

Also, after their rehearsal in the Town Hall, was the appearance of the K Shoes

The Brewshine brewery boys enjoy a beer



There's a whole lot of tasting going on!

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Male Voice Choir. We were treated to some excellent singing. Well done lads!

Again, many thanks to our sponsors The Factory Tap and Bowness Bay Brewery; to our amazing festival committee and to anyone else who helped in any way at all ... none of it can happen without you.

I hope you all enjoyed it as much as we did and look forward to seeing you all in the future.

Rachael (Joint Festival organiser)



The newly weds pay the festival a visit



The Royal Barn Brewery and Beer Bar, Kirkby Lonsdale

The brewery has finally got over all the hurdles and its new brewery tap will open on the 1st December. It is situated in the centre of the village in what were the old auction rooms and will be known as the Royal Barn Brewery & Beer Bar.

The venue will be open 6 days per week from 10am, closing times yet to be finalised.

The bar boasts twelve handpumps of which two will be for real cider and the rest mainly devoted to

their own excellent beers. In addition there will be eight craft keg beers on offer.

On the food front cold platters and coffee will be available but no hot food at this stage.

The venue will be available for private functions and will be an added attraction for both locals and visitors. Like the Orange Tree it will offer CAMRA discount to members. Now to the brewery itself. This is situated in one corner of the room and customers will be



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able to watch the brewing in progress and talk to the brewer. It is a six barrel plant similar to their existing brewery, hence they will be able to double capacity. The present brewery will continue in production. The mash tun and copper are on this floor with the fermentation vessels in the cellar below.

This is another exciting attraction for locals, visitors and real ale drinkers in our area and is most definitely well worth a visit. We wish them every success. **CA**

*All photos by
emma dickinson photography.*



Your New Ring O'Bells please

Midland Advert Pdf Ok

A Tribute to John Stafford



A toast to John's memory from all his family who we were delighted to see at the Festival. From the right Helen Stafford; Carol Key; Philip Key; Terence Key; Marilyn Molloy; Michael Baldwin; Martin Britton; Sue Britton.

John Stafford was a much valued and respected member of our Westmorland Branch of CAMRA. He quickly became an important active member and therefore it was a great shock as well a big loss to the Branch when he died very suddenly at such a young age earlier this year. Chadwick's brewed a special beer in his honour 'The John Stafford Memorial Ale'.

Our thoughts go to Helen and all the families at a time which must still be very raw in their memories. He will be remembered long into the future. DC

PDF Howard please
just this time use the
two half pages again
advert for KL



Just a few years ago

The Masons Arms Kendal - A new beginning

Over the past two years many people in Kendal will

'knights' in question are Darren and Tom. It has



Nearly finished

have watched the steady transformation of the old Masons Arms in Stramongate wondering what it was to be. Most, I suspect, will have thought it was yet another of Kendal's old pubs being lost to the developer and the inevitable apartments.

They would have been wrong. A couple of 'white knights' had come to the rescue of this closed and dilapidated building. They have been painstakingly restoring it to its former glory and more. The

been a monumental task; not a quick make over like many a 'PubCo' would undertake.

The front has been cleaned back to the original sandstone, new gates and the whole of the yard behind newly flagged in York stone. The yard's retaining walls have been reinstated and all the roofs on the outbuildings completely replaced; their fronts opened up to allow covered outside seating. Brand new toilets, including disabled and baby changing facilities, have been



The Yard is almost ready for use

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installed.

Inside the three levels from the old pub have been retained but completely rebuilt to a modern style. A new gleaming kitchen has been fitted so that the pub can pursue its aim of providing classic pub food, whilst majoring on steaks, although vegetarians will be far from ignored. For those wishing to eat outside in the large yard, bio-ethanol heaters will be on hand as weather dictates, (environmentally friendly I am told). It will be very handy for mini beer festivals in the spring.

The beers will have something for all tastes but for us in CAMRA there will be four handpumps. Two will feature beers from the Marston's range, (probably Cumberland and Pedigree) but

Darren will have two ever-changing local Cumbrian ales as well. They will also stock a 'goodly' range of craft beers in cans/bottles from around the world. The pub will open from 9am to 11pm every day allowing morning coffees/early brunch to be served. Plus luncheon and evening meals.

Keep up to date by logging on to their website at

<https://en-gb.facebook.com> > Places > Kendal > Bar

We wish them well in their new venture. DC



(Continued from page 9)



Beetroot and Orange varieties; the former is a deep ruby colour with a refreshing flavour and earthy beetroot tones; at 4% abv a really delicious drink.

The PULP range also features a damson version as well as a straight

made from 100% real fruit, no concentrate or syrups are used. Phil was proud to show off the Rhubarb and the unusual

apple for those of a traditional persuasion.

On behalf of the Branch I would like to say a big thankyou to Phil and the other suppliers who helped bring the list together, making the festival such a success. I hope you all enjoyed them.

On that note I'm off to get some spices and get mulling or maybe just phone Waulkmill!

Merry Christmas to you all
Matt.

More good news. This time from Kirkland

Located at Kirkland News in Kendal, Adrian and Jackie Norris have been working as independent retailers since 2009. Hailing from Bolton and Manchester respectively, the need for a lifestyle change resulted in a move to Kendal that year. They've developed the store over time, obtaining an off sales licence in early 2012. Since then they have improved the beer offering to the current range of around 130 craft beers and real ales. They continually search for new and returning beers to add to their quality beer range.

Adrian and Jackie are passionate about seeking out great quality beers from local, national and

international independent breweries. Their aim is to look for beers that aren't readily available from some of the "larger" stores in the area although they seem to have woken up to the craft beer revolution so some overlap is sadly unavoidable.

They offer a click & collect service and are also trialling a free delivery service (minimum £25 order) within the LA9 postcode. They also stock beer gift packs and vouchers which, they tell me, would make an ideal present!

For more details of their beer range and special offers please check out their website, Twitter and Facebook pages and then a go this Christmas! DC



The Crafty Baa, A new baa for Windermere!

Vince, Lisa and Ben (dad, mum, son) gave up their successful window cleaning companies to endeavour to realise their dream of having their own baa! Their ambition was to bring the biggest craft beer venue to The Lake District, with over 100 beers from around the world, all available for drinking in



or taking away. To make best use of their funds the Crafty Baa was built by themselves using over 80% recycled/up cycled materials. As you walk in, immediately you notice the care and effort that this family have made in building their dream. There is clearly a warm and intimate atmosphere with an amazing, quirky and rustic decor. To compliment the array of craft beers you must try one of their mac & cheese grilled 'sarnies' (The Crafty Mac) or sit and relax in the evening with a charcuterie board, a craft beer or a fine wine.



The Crafty Baa is known for its up-tempo feel good music.

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This venue is an asset, not just for Windermere, but for the Lake District as a whole. It is on the direct bus route (555) through the central Lakes and very near the train line. Is it the place for you? Why not come in, slip your shoes off and relax! We guarantee once visited you will be sure to return.

Opening Hours are Monday to Sunday | 2:00-23:00

Contact Details:

Email: thecraftybaa@hotmail.com

Address: The Crafty Bar,
21 Victoria Street, WINDERMERE, LA23 1AB

Telephone: 015394 88002



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Keg & Kitchen - Grange

Three years ago Tracy and Matt took over the old bar in the former Leisure Centre in Grange over Sands. Long, long ago it was the local cinema. Since then they have steadily built up a good customer base and are now well known for their involvement in the Grange extravaganza, the Pumpkin walk and other good local causes.



They also sponsor Grange AFC and run four darts teams. More importantly for CAMRA they always serve two real ales. The large pub is in the centre of Grange opposite the Post Office. The main bar and entrance are on the middle floor. The upstairs has been converted to a "den" for young families and contains a play area. Sounds well worth a visit if you are in that part of the Lakes **DC**

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Brewery Updates

Updates have been received from Brewery Liaison Officers for the following Breweries

Appleby Brewery

Fred Mills reports sales have been very good over the past 3 months, especially in bottles. Brewery tours at their new premises have been popular in the village of Morland, plus a few charity fund raising nights have been held there too. 'Learning to brew from the grain' courses have been popular; perhaps this accounts for the large number of micro breweries setting up! In October, an Apple day was well received in the village, held at the brewery. A limited special edition one-off brew to commemorate the 100th brew at the brewery is planned, which will be a production run of 1000 bottles of 330ml size, all numbered in collector's edition style, named 'Appleby 100', which is most likely to be a 5% abv plum Porter

Richard OWEN BLO

Bowness Bay Brewery

The Brewery have adjusted and re-brewed one of their earliest beers Raven Red, a 4.2% bitter. As the name suggests it is a red bitter with hints of citrus, especially grapefruit. Their Christmas brew is Golden Winter Ale, an IPA with an ABV of 4.5%. It has nine different hops added at stages during the brew. The Brewery are also looking to become more active in the bottling of their beers. Watch this space!

Marilyn Molloy BLO

Brac'N'brew

Brewery now one year on and progressing well. Still a work in progress, the majority of beers supplied to our 3 owned outlets. Work ongoing with distributors to get ales to the free trade. Besides the 3 core beers an oatmeal stout 4.4% and an IPA 5.9% have been added.

A 70l test brew kit has been installed to trial new recipes, not all successful but a marmalade beer has been well received.

All 5 regular ales now being bottled. *Steve Charlton BLO*

Brewshine Brewery

Brewshine are brewing a few experimental beers at the moment as well as their core beers. The wheat beer went down well with the other Brewers and Camra staff at the trade day of the festival.

They are very busy producing beer, working on new and interesting styles and brewing with new and interesting ingredients. The Factory Tap on Aynam Road, Kendal is where all of their new and experimental beers are showcased.

Clive Bissland BLO

Chadwick's Brewery

After having clung to the summer as long as possible, Tim is now decidedly embracing the cold season. He has been experimenting once more, creating

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three new beers.

Chadwick's American IPA (5.1%) is an innovative pale ale brewed with a range of American hops which give it a distinctive resinous taste. The John Stafford Memorial Ale (3.8%) was made in fond memory of John and featured at the Westmorland Beer Festival in November. It is a light golden ale with an incredibly refreshing hoppiness which was very well received.



Freshly casked up, Tim's Christmas Dark Beer (5.5%) is rich and extravagantly dark. It will bring lots of warmth on a cold winter's day. The perfect Christmas beer! We hope you enjoy it. *Marilyn Molloy BLO*

Dent Brewery

No report received this edition

Eden Brewery

The team at Brougham Castle, near Penrith, continue to produce 25-30 barrels a week, with Eden Gold still the best selling cask ale.

Having studied the consumer market closely, Jason is marketing a half-pint range of craft cask beer into cans, showcasing their Dynamite, Rocket and Depth Charge beers generally around the 4.0% mark ABV. These are only on sale at Cranstons and Westmorland Service stations. The former Psycho ale is now re-named Hop Rocket which is a pale ale at 7.8% available only in 330ml bottles at Booths supermarkets. Tokyo Express is a new USA pale ale at 6.7% also in bottles.

For Christmas only, a limited edition of just 600 bottles of a 750ml size beer named Yakama Chief, a Washington IPA, is on sale at 6.7%, again only at Westmorland Service stations. Winter Blonde at 4.1% is now on sale at Booths. *Richard Owen BLO*

Handsome Brewery NEW

Handsome Brewery originated in Yorkshire and has recipes which have been developed over 30 years as well as those being developed by the brewer. In June this year it moved to the former garage of Arthur Houghton beside the Bridge in Bowston.

The team includes an award winning brewer who has worked locally in the Lakes for the past 10 years.

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The main beer is Handsome Top Knot. The Stranger was recently shown at the Westmorland Festival as a guest beer.

The latest beer to be brewed is Handsome Bar Steward, which will be going in casks this December and will be in the Factory Tap amongst other places.

All six beers currently brewed are now available in bottles.

The plans for a Tap Bar by the river are well underway and more information will follow on this in the new year. *David Currington Provisional BLO*

**Hawkshead Brewery
Northern Craft & Mass Collab**

To mark the brewery's 10th summer beer festival in July brewers from thirteen top craft breweries got together to brew a special beer – Session IPA 4.7% Given the breweries involved (Hawkshead, Runaway, Magic Rock, Fyne Ales, Cloudwater, Quantum,



Thornbridge, Buxton, Marble, Roosters, Siren, Ashover & Pivovar) it's not surprising to hear that this beer was described as "a fruit-bomb of a beer". Throughout the three days of the festival 243 casks and kegs, of 106 different beers from 29 breweries were drunk dry.

(Continued on page 39)



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New Kings Arms PDF

(Continued from page 37)

New Cask Session Series

Orbit Pale Ale 3.5%, an all New Zealand hopped pale ale brewed with Wai-iti and Orbit, was the first one-off beer in the brewery's cask session series. Keep an eye out for future cask session series releases.

CBOB Wins

The brewery had two beers in the finals and both won medals. NZPA (New Zealand Pale Ale) took silver and Hawkshead Bitter bronze.

The International Rainbow Project and Kai Moana Gose

September saw the launch of the International Rainbow Project, now in its fourth year. This year saw the 7 UK breweries paired with 7 from New Zealand. The collabs were some of the most talked about and in demand beers of the year - the ticketed launch parties sold out and getting hold of a mixed case was described as the beer equivalent of Glasto tickets.

Hawkshead and Yeastie Boys green-inspired beer is named Kai Moana Gose 6% - a refreshingly tart, salty and fruity nose made with Kai Moana (Maori for seafood) NZ hops and green gooseberries.

Four Golds at Industry Awards

The brewery won four Golds, a Silver and a Bronze at the Society of Independent Brewers (SIBA) North West Region Beer Competition in October. Tonka in bottle was declared overall champion, Windermere Pale took the overall Silver medal, (both beers having won gold medals in their respective categories), Lakeland Lager in bottle also won a Gold and IPA in cask a Bronze.

IPA and Iti Now in Can

IPA – a 7% American-style India Pale Ale and Iti - a 3.5% Session New Zealand Pale Ale are now available in can. Both beers have been chill conditioned and canned unfiltered & unpasteurised for maximum flavour.

New Limited Edition Sours Released this summer, Earl Grey & Seville Orange Sour 3.3% and Dry Hopped Citra Sour 3.3%, have proved very popular. Hopefully we'll see a return of these early next year.

New Collab Brew - Tiramisu Imperial Stout



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Brewed in collaboration with Cigar City Brewery of Tampa Bay, Florida and inspired by the classic Italian dessert, Tiramisu, this is a strong stout, made with coffee beans (blended and roasted by Mr Duffin's Coffee of Staveley) and 8 varieties of malt. Launching early December.

Jingle Fells

Hawkshead's festive beer, Jingle Fells, will once again be available in bottle and cask. It's a malt-forward, spiced Christmas ale with subtle hints of smoke at an easy drinking strength of 4.5%. They do a t-shirt too, great as a stocking filler.

David Currington BLO

Helm Bar Appleby

Beer is supplied to the free trade and can be found regularly at the following:

The Midland, Appleby

The Gate, Yanwath

The Stag, Dufton and occasionally

The White Horse, Kings Meaburn

Core beers are Bandersnatch 6.0%

Jabberwock 5.2% and Vorpel Blade 6.4% all normally craft keg unless requested to be cask

Richard Owen BLO

Kendal Brewing Co

Their Winter ale is back to its old name of 'Auld Kendal' at a very nice 6% using the original Whitwell Marks recipe which the Brewery still owns.

The Kendal Blonde was recently brewed with no finings (vegetarian) as an experiment and sold extremely well.

David Currington BLO

Kirkby Lonsdale Brewery

Please see article on Page 22 .

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CAMPAIGN
FOR
REAL ALE

(Continued from page 40)



*The New brewery and Beer Barn,
Kirkby Lonsdale*

Colin Ashton BLO

Tirril Brewery

Twenty barrels a week continue to be brewed at Tirril. Ullswater Blonde at 3.8%, Grasmere Gold 3.9% and Windermere IPA 4.3% are the best sellers. With the summer tourist trade over, the brewery concentrates now on bottled beers; plus two bottled lagers, a Pennine Pilsner at 4% and Premium Pilsner at 5%.

The brewery also produce three different single malt whiskies to show diversity in the current consumer market.

Richard Owen BLO

Watermill Brewery

The Watermill continues to thrive after its reopening earlier this year following the December 2015 flood, all beers are selling well and the clientele settling in to the new décor. A significant award for Brian and his team is the Own Brew Pub of the year for 2017.

Tony Jackson BLO

Wild Boar Brewery

All is well at the Boar. We are still brewing Mad Pig (4.0%), Blonde Boar (3.7%) and Hog's 54 (5.4%).

There will be a Christmas beer. It will be a 4.5% Spiced Raisin Brown Ale.

Juan Kinley BLO

Winster Valley Brewery

The brewery has currently suspended brewing at their existing premises and all the equipment has been removed. Brewing of their regular beers is presently being done by Bowness Bay Brewery. It is not known, as yet, if new premises will be found and whether brewing will re-commence as before.
Colin Ashton BLO

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Brewery Liaison Officers

Will be back next issue; list omitted due to lack of space.

WESTMORLAND CAMRA
LOCAL BEER FESTIVALS
JANUARY TO FEBRUARY 2017

19th to 21st January 2017 CAMRA Manchester Beer and Cider Festival,
Manchester Central.

2nd to 4th February 2017 CAMRA Pendle Beer Festival, Municipal Hall,
Albert St, Colne.

2nd to 4th February 2017 Bent and Bongs Beer Bash, Atherton.

Provisional Dates.

15th to 18th February 2017 CAMRA Liverpool Beer Festival,
Metropolitan Cathedral Crypt, Liverpool. Ticket required.

See our website for more Beer Festivals next year.

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