

EDITION 67

FREE

LAKES AND ALE

Westmorland CAMRA Branch Magazine

**WEST PENNINES MAGAZINE
OF THE YEAR 2016/17**



Ring O' Bells, Kendal

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Summer 2017

Use new Hawkshead in
Northern CraftPrinters file
please; destroy all others

EDITORIAL

Hi once more. Summer is now very much upon us with the approach of midsummer day. Let's hope the sun shines and allows us all the chance of some cool and refreshing beers out in our local pub gardens which are mostly off limits due to the weather.

In this edition we congratulate the Ring O'Bells Kendal on being awarded Spring Pub of the Season. We also have a beer related crossword courtesy of our member David Snaith.

There are some interesting Branch events lined up for the summer, mostly out in the more beautiful parts of our Branch area so do join us and make the most of the wonderful area in which we live!

Also, I make no apologies for setting once again the scoring system for the Good Beer Guide entries so that members and others can refresh their minds on this very important subject.

A big thank you to all contributors to this edition, to Roger for the variety of his great articles; to Al Mullin who likewise pens some interesting comments in his articles. Caroline has delivered a very interesting take on the CAMRA AGM by cleverly not reporting any of the dry old business, which can be found in What's Brewing, but found some beautiful old pubs to tell us about and has very much whetted my appetite for the Pub in Euston which I will definitely visit on my next journey south.

I wish all CAMRA members and all others who read this edition a very happy summer. Regards **DC**

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

COMPLAINT/COMMENT?

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Chairman's waffle

Steve Charlton

Hello and a warm welcome to Westmorland Camra Branch magazine. I am scribing this upon re-election after my first year as Chairman, just goes to show that I'm either completely indispensable or no one else wants to do the job.

The last year started with the branch being in financial turmoil but after a lot of hard graft by a handful of dedicated members we are now in a healthy position. To this end I would like to express my personal thanks to these members and on behalf of the branch a huge thanks to our local pubs, breweries and local businesses who have been very understanding and supportive. Many carry ads in the L&A which helps the running costs of the Branch and enables us to issue this mag to inform beer drinkers from near and far of what's happening in this area.

On a lighter note, last year we again had a very enjoyable and profitable beer festival, but due to the increasing heavy demands put on a reducing number of qualified volunteer staff and the reluctance of new members to come forward it is, with great reluctance, that I have had to agree that we cannot legally hold a 2017 Beer Festival in Kendal.

Hopefully there will be one next year but we are short of active members. Remember, every little helps. Please bear this in mind when you're pining over the lack of a festival this autumn.

Another positive from last year's festival is the active beer tasting panel that our vice-chair Marilyn Malloy has managed to set up. For those that don't know, basically they are tasting sessions of varying beer styles to educate the palate and further promote the enjoyment of this fine nectar. Tastings are held throughout the year and any local member is welcome to attend, but obviously numbers are limited.

The Branch has social evenings every other month, always on the second Monday, so why not come along and see if you can make any sense of us. We are also trying to organise brewery trips, walking days, etc all ideas welcome.

That's more than enough from me, happy supping and come and join us for a pint you know it makes sense, even if I don't!

Cheers Steve Charlton Chairman

TAP

New advert

May 17

BADGER BAR Advert missed last edition revert to Edition 64 page 24 please

WESTMORLAND CAMRA
EVENTS DIARY

Please let Jill know if you are planning to attend. If you are a driver, please give her the names of all your passengers – it's the best way to avoid double-counting. Many thanks.

All meetings start at 8pm.

Monday 12 June Ambleside Pub Crawl starting at Queen's Hotel, (no snacks)

Monday 10 July Branch Meeting Mortal Man, Troutbeck.

Monday 14 Aug Social, Masons Yard 42 Kendal.

Monday Sept 11 Branch Meeting, Butcher's Arms,

Crosby Ravensworth

For details of transport arrangements from the Appleby area and for future events or to book a seat on the minibus, please contact:

Jill Clarkson at westmorlandcamra@gmail.com

or mobile 07768 502609

For Eden transport please contact Steve Charlton

steveknock54@gmail.com

Crossword Clues are all loosely beer related

Across

- 7 Conjecture about a coaching stop reveals Bunny the gardener (8)
- 9 First left, followed by her Majesty, provides a carrier (6)
- 10 Island loses a fifth and is steeped in water before drying (4)
- 11 Venomous reptile strikes and beverages mixed (10)
- 12 Descriptive of the organ effected by droop (6)
- 14 Remove tied cade to devote wholly or chiefly (8)
- 15 May be seen covering a Cockney's barnet (6)
- 17 Description of a state of mind sometimes caused by alcohol or dementia (6)
- 20 An alliterative friend, disappearing in 1996 (8)
- 22 Kingdom of the west Saxons and a brewery based in Warminster (6)
- 23 Dark and spikey apple tipple also used to flavour gin (10)
- 24 Mile re-measured and added to lager(4)
- 25 Reformed at last, and descriptive of a federal state (6)
- 26 Tom Green changed his expression and "gurned" here (8)

Down

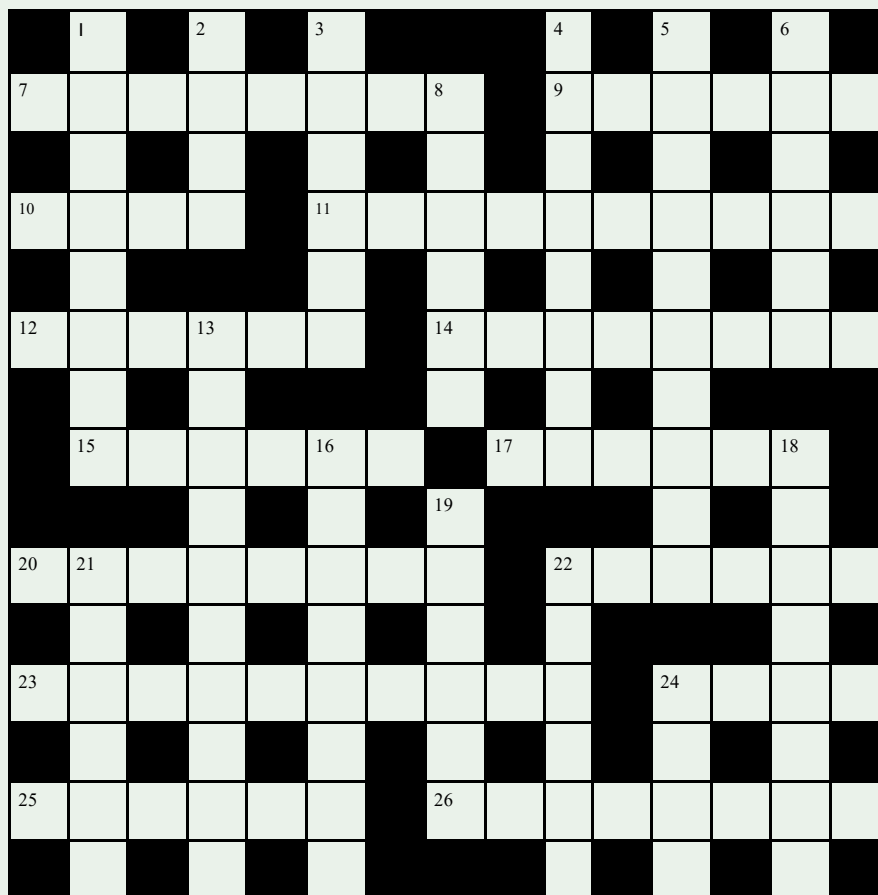
- 1 Combined towns on the Danube provide a singular craft beer destination (8)
- 2 One of your Fourteen recommended weekly (5)
- 3 The Berliner variety is cloudy, sour and delicious (6)
- 4 Magnificent, excellent. Perhaps uttered after a pint of Windermere Pale? (8)
- 5 Crane's bill transforms to 100 billion neurons, some doubtless contemplating their next beer (5,5)
- 6 Church of England is central in the location of The Sun and The George and Dragon. Sufficiently clothed to be seen by a stranger (6)
- 8 "Lemonade, with your beer, Sir?" (6)
- 13 Toxic Eat-In regroups and may lead to inebriation (10)
- 16 Place beer, spirit or wine in a glass container(8)
- 18 Possibly in the land of Nod and thoughts stray to a white Christmas and the perfect pint (8)
- 19 Pooh's gloomy friend, known for eating thistles ; apparently teetotal (6)
- 21 Adam's first wife and a number of beers (6)
- 22 Sounds like whinging in the New World vineyard (6)
- 24 Part bedlam but continuing frolics in the spring (4)

With grateful thanks to our member David Snaith we are
proud to present the
Lakes & Ale's very first crossword (I think!)

We hope you enjoy it and maybe we can persuade David to
follow it up with number 2 next edition.

Are there any prizes you ask? Well yes, of course, the first
correct entry received will be given the honour of buying the
Editor a pint of his choice! Clues are on page opposite.

Answers on page 35



E&Child pdf new from Neil

Ale Delights of Ulverston

Al Mullin

The latest in the series of The Factory Tap trips away was to the market town of Ulverston and a visit to Ulverston Brewery. Arriving at the Factory Tap for a quick lining of the stomach of chicken thighs in stout and a half of Brewshine Brewery's latest fabulous concoction; a delicious "breakfast" ale made with breakfast cereal. A great tasting and imaginative brew which hopefully they will do again very soon. Forty three of us then piled onto the coach and we were off to Ulverston, entertained along the way by the landlord and a suitable

replacement for Brendan on Coach Trip, Les Brown...

Upon arriving in Ulverston it was a very short walk from the bus station to Ulverston Brewery where we were welcomed in by owners Anita and Paul and shown

Ulverston Brewery



Devonshire Arms.

around their 12 barrel plant. We were treated to a pint of Flying Elephant and Laughing Gravy in the Laughing Gravy bar while Anita explained a little more about the brewery and its history.

After the tour some of us headed to the Devonshire Arms. Luckily the weather was extremely pleasant so we sat outside with a special brew for the Tour de Yorkshire from Settle Brewery, aptly named the Yorkshire Flyer. Feeling a bit 'puckish' as I often am

(Continued on page 13)

Station Hotel PDF OK

Amended Application form

(Continued from page 11)



gravlax and a ham hock

after a couple of pints we headed to the Mill for some food. I had two fantastic starters of gravlax and a ham hock terrine washed down with a pint of Bowness Bay's Swan Blonde.

It was then time to head up the hill (don't worry it's worth it) to one of my favourite pubs in Ulverston The Old Friends. A homely little pub with a great atmosphere and the owners who I've met before in my beer delivering days are fantastic hosts. I tried Stringer's Turbine Porter and South Lakes' Rakau which was on particularly good form.

The final stop in Ulverston was to the Sun Inn, which since I was last there has been totally refurbished and given a modern lick of paint. Obviously now quite popular with the younger generation, but still with a good selection of real ales. After a pint in there it was soon

time to pile back onto the coach with all 43 of us making it back some with various pizzas, kebabs and chips in hand. On the way back we had a quick half an hour pit stop at the Derby Arms where over the past 2 years it has been transformed into a fantastic ale lovers destination with a great selection of casks and craft keg from both local and further afield.

Arriving back at the Tap for a final nightcap (because obviously we hadn't had enough by then) I had a pint of Mowdy Pale from Tractor Shed Brewing and rounding the night off with a Tinderbox IPA from Fell Brewery.

Having only been to Ulverston in the day before it was really good to see such a buzzing nightlife with some extremely good pubs of all shapes and sizes. Not only were the pubs welcoming they all had an extremely good selection of ales and I think a lot of us will be back very soon. AL

Stop Press

There is now a new off licence in Kelsick Road Ambleside near the Library and Bus Station. It sells local predominantly bottled beers and one draught from Tarn Hows brewery. The staff are helpful, friendly, CAMRA positive etc. It is worth a visit. Try also www.beergb.com. For the cider buffs, Thatcher's Dabinett is a gem, last seen in Booths. **GL**

Strickland OK

KENDAL PRINTER'S ADV PDF

An update on the secrets of the Beer Scoring system and the GBG entries

Have you ever wondered about how pubs get into the Good Beer Guide (GBG)? Unlike those guides where paid individuals submit reviews, GBG entries are compiled from beer scores submitted by CAMRA members. Every single CAMRA member has the opportunity to contribute to the GBG, by submitting quality scores for the beers they have drunk.

So how do you submit them? The easiest way is to log onto CAMRA's whatpub.com. The default login details are your CAMRA membership number (without any leading zeroes) as username and the password you created at the time of signing-up. If you have difficulty logging in, there's help on the screen. In fact, there's plenty of help for all steps in getting your pub scores entered! It's up to you how you record your scores while in the pub - scraps of paper, notebooks, or on a smart phone, whatever suits you.

While the concept of sitting at the bar with a notebook giving your beer a points score might seem a little obsessive, in fact beer scoring is a vital tool of CAMRA's ongoing campaign for good beer and good pubs. There are over 150 pubs in our branch so we need members from across the region to help us gather information about them year-round.

The scores are on an 11 point scale (0-5, by half-mark):

0 = No cask ale available.

1 = Beer that is anything from barely drinkable to drinkable with considerable resentment. Includes beer taken back as being poor and not taken off.

2 = Competently kept; drinkable but doesn't inspire in any way. Below what is expected for the GBG.

3 = Good beer in good form. A GBG user (i.e. you!) would not be disappointed with it. You may seek out the beer again in the same session.

4 = Very good: Excellent beer in excellent condition. Exceeds expectations.

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

Don't give a pint 5 just because it's (say) Doom Bar and you happen to like Doom Bar. Think: in your experience is this beer in front of you a really good example of a Doom Bar, or a pretty poor one? And don't give a pint 0 because it's a stout and you happen to hate stouts. If in doubt, don't score, or maybe ask a friend what they think. Most people can tell the difference between a beer that just happens to have a flavour that "isn't for them" and a beer with actual defects.

Gradually, as you walk around pubs, you'll accumulate scores and begin to develop your own method of making comparisons. It's like riding a bike. Soon it becomes second nature.

Some people do find beer scoring confusing and are unsure as to the 'correct way' to

(Continued on page 17)

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Steve and Angie look forward to seeing you

(Continued from page 15)

record a beer score. But you don't need to be particularly knowledgeable about every beer you might come across! The great thing about real ale is the diversity of tastes. Here are a few things to take note of when evaluating an ale:

1. Look: Assess the colour, clarity and the foam of the pint. Golden ales should appear bright and clear while darker beers, such as stouts and porters, possess a richer colour and often a thick, creamy head. As a general rule of thumb it's best to base your view on whether it looks appealing. If it's got bits in it, or looks very flat (no head) it's looking like a duffer.

2. Smell: Smell is an important part of the drinking experience. Take a short sniff of your drink to assess the aroma. If it's immediately repulsive – smelling of vinegar or chemicals – then it's a fair bet that the pint you have is poor.

3. Taste: Take a sip and let it flow around your mouth before swallowing. Beers can reflect many taste sensations. The intensity of the flavours and the finish (the 'aftertaste') make up the whole taste. Give your taste buds a few seconds to register all the differing sensations. Has the publican kept the beer well enough to allow the flavour to come through fully?

4. Mouthfeel: How does it 'feel' in the mouth? Most well-kept ales will have a light carbonation and feel 'alive'. Well, they are! They should be served at cellar temperature – that means cool, not cold. Ales that are warm and/or as flat as old dishwater are definitely not good. 'Flat' beers can often indicate that the beer has hit the end of the barrel (imagine the dregs left in a bottle of cola that has been open a few hours) – this is a natural part of the cycle of the barrel's lifespan and a good publican will be happy to check if you suspect an ale is at 'bottom' and replace it with a fresh pint from elsewhere.

With thousands of ales to choose from, everyone has their own personal favourites and things that they don't like, so please try to give an honest account of how well-kept a particular beer is. If you aren't sure then try to do your scoring based on beers that you know that you normally like when they are in good condition.

So much for submitting the scores, what happens next?

All the scores recorded for our local pubs are collated and entered into a master spreadsheet. This contains an agreed algorithm that compresses bulk scores and produces the overall figures for multiple-level scores, amongst other things. (Now did you all understand that bit! Me, not a chance! We'll believe you Caroline. Another pint please! ED)

At the end of the year, those pubs which have scored 80% or above scores of 3+ and have been 'visited' at least 20 times (exceptions are occasionally made for our more rural pubs) are presented to the GBG selection meeting. This is part of a general branch meeting so any card-carrying CAMRA member may

(Continued on page 42)

Alexander's
new advert

Dreaming Spires and Today's Reality

By Roger Davies

When I was a student, I went on one protest march. It was about a proposed cut in student grants, for the benefit of younger readers, grants were money the Government gave you, not loaned to you, for paying your bills whilst at university, quaint, I know. Anyway, it was fun to parade up the streets of Sheffield city centre to the University chanting various slogans. At the University, it came to the speechifying bit and burning an effigy of the then Education Minister, one Margaret Thatcher. As my colleagues and I were in our final year, had our grants firmly in our bank accounts and were about to set off into the big wide world as taxpayers, we didn't think the cuts a bad idea. So we sloped off to the pub. We were not alone, the bar was packed, so we went into

the lounge. "Four pints of Tetley's" we cried to be told by the barmaid "We only serve halves in the lounge." "Eight halves then," we said, which were duly dispensed.

Hopefully, such nonsense is in the past but you do still encounter strange requirements in pubs about paying for food, opening a tab, settling with a credit card. This is head in the sand stuff, pubs that keep up with the times thrive, those that don't, shut, and quite right too. The argument trotted out by CAMRA about the number of pubs shutting per week is a misleading line. Some of them, not all by any means, deserve to shut and, bluntly, we are better off without them. This is a broader view, embracing change and recognising changes in society and people's expectations.



'The Pint Shop' in Oxford, now has a brilliant array of beers, gins and local foods, all served in a

(Continued on page 21)

Keg & Kitchen

Riflemans adv

(Continued from page 19)

great atmosphere. This is the way things are going, pubs have to keep up with trends like these.

Staying in an Oxford college is a great way to really experience the city. All colleges feel it is important to have their own brand drinks and this is Mansfield College's own. It is brewed by the Chadlington brewery in Oxfordshire, shown in the 2017 GBG as new and clearly taking an early



opportunity to become established and broaden their market.

The Black Swan in Ravenstonedale doesn't just have great beers and

food, it offers camping tents by the river. Pubs have to be imaginative to survive.

By the way I noticed a fabulous, very old school road sign near one of our best known brew pubs.

Where is it can you guess? (see end of Article Ed.)

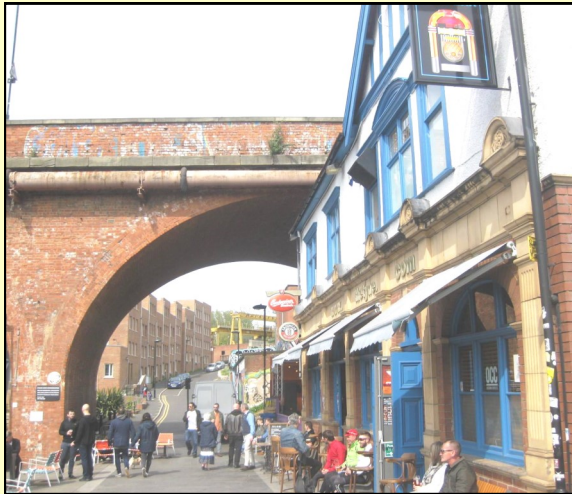
You couldn't face a bigger challenge than being located on Newcastle's long gone riverside shipping area. But the Tyne Bar has reinvented itself as a home to great beers, food and music and appears in the list of top 10 places to visit in the city. It can be done!

A new bar has opened on Carlisle station called Mile 301. It's on the platform you come straight onto as you



(Continued on page 22)

(Continued from page 21)



Above: Tyne Bar, Newcastle
Below: Mile 301 Carlisle Station



enter the station, to the left, but heavily concealed by scaffolding that is going to take an age to remove. Well worth seeking out, great variety of beers.

CAMRA, amazingly is not embracing this; the shameful

ambushing of the Revitalisation Project at the AGM and the kicking of it into the long grass was outrageous and I'm embarrassed to belong to such an outfit. It is only the continued belief in the cause and the inspiration of the endeavours of local branches that keeps me in, despite being utterly disillusioned.

Fellow drinkers in Utah have to put up with far more than only halves in the lounge. The Beehive State's legislature is dominated by

Mormons who would prefer it to be a dry state. For many years, brew pubs and restaurants had to have an opaque wall hiding their activities lest the sight of the brewing process turned everyone into crazed

alcoholics. It was known as the "Zion curtain", Zion being one of the many fabulous National Parks Utah is home to. It has been relaxed a little, now you can have a ten foot area or a five foot area with a 42 inch high barrier into

(Continued on page 23)

(Continued from page 22)

which minors may not tread known variously as the “Zion Moat” or “Zion DMZ”. You may only purchase alcohol if you are eating, it must be delivered to your table by a server and you must not stray very far from your table when consuming it. Anything with an ABV above 3.2 % is regarded as liquor and can’t be sold in stores. Luckily Utah craft brewers remain buoyant, I had a glass of Polygamy Porter, the strapline was “Why stop at one?”

We may chuckle but here in the UK, the new advisory units of alcohol are just as barmy and smack of the actions of an anti drink zealot. It’s like speed limits, for most responsible folk, if it seems about right, they’ll stick to it. If it appears unreasonable, then

they are unlikely to treat it with respect. The same has happened to alcohol consumption guidelines and I’m convinced it has undermined the whole system and defeated the object.

Something else is going on in the US which I suspect will make its way here. This is legislation that will require all bars and restaurants to provide on all menus, printed or on boards, details of nutritional facts and calories. Beer menus are not exempt. Whilst big corporations will be able to embrace such things, it will be tough on small scale craft brewers. There are many battles to be fought, we will not prevail if we do not move with the times.

(School Sign; Watermill, Ings)

THE MIDLAND HOTEL
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Sunday 13th Aug 2016
From 12pm

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Westmorland

Branch Pub of the Year 2013
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Full Page G B Beer Fest advert

Westmorland CAMRA have voted for the Ring O'Bells in Kendal to be their Spring 2017 Pub of the Season. Seven years ago Su became the licensee of this fabulous old family owned and run Kirkland pub. Since that time she has worked tirelessly, and successfully, to enhance its reputation and to cement the pub firmly into the community. The pub was built in the 1740's, it is said for the use of the church wardens. It received its current name in 1789.

**PUB OF THE SEASON
SPRING 2017
RING O'BELLS
KENDAL**

The regular beers are Coniston Bluebird. Thwaite's Nutty Black and one



Vice Chair Marilyn with Su and Philip

changing ale are always on top form The pub hosts two very successful ladies darts teams; and has a folk night at 8.30pm every Monday. Bingo is held on first Thursday of each month and a quiz night on the last Thursday of each month both starting at 8pm. Wonderful homemade food is available lunchtimes and evenings everyday except Thursday. We congratulate Su and all the staff on achieving this well deserved award and look forward to many more visits to this terrific pub that is truly part of Kendal's history. DC



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The Best Pub You've Never Visited?

Caroline Schwaller



Is it only me, or do you dream of some perfect pub that you just haven't found yet? Or am I merely perpetuating George Orwell's myth, unfortunately hijacked by a national chain?

If you're taking a train from South Cumbria to London then Euston is the terminus. If it's Settle-Carlisle via the East Coast Line, then King's Cross is close by.

So.... here it is - the pub that should be top of your bucket list:

The Bree Louise, Euston Street

As you exit the station building don't look straight ahead to the Euston Taps but turn right down a few steps, cross the road and the pub is clearly in view. Without the aid of What Pub I would never have discovered this oasis: eight

handpulls, up to 11 gravity feeds (many from the wood) and up to 11 ciders. CAMRA members receive a generous 50p discount (so around £3 per pint in central London) plus a deal on the excellent homemade pies. Inside is traditionally welcoming; outside is 'rainfree' thanks to quality awnings and heaters. This is the pub that I would always cancel all other plans for (see the What Pub beer scoring system). The Titanic Plum Porter was probably perfect...!

Meanwhile, my ramble is meant to be telling you all about the CAMRA AGM in Bournemouth - Euston was just a miraculous digression en

(Continued on page 29)

Royal Barn

The Castle Inn, West Lulworth



(Continued from page 27)

route. All I will say is that the AGM has been competently summarised in What's Brewing and the on-going debates can be followed on the CAMRA blog at <https://discourse.camra.org.uk>.

My own AGM conclusion is that the important work is done at the coalface and not often at the Pit Owners' Club - but then I would say that as I was born in Yorkshire! On behalf of the branch I voiced a pointed rejoinder to the Chairman's arrogant exclusion of women in his keynote address and

reminded the meeting of the historic precedence of brewsters over brewers. This omission was somewhat surprising as the hall and the executive platform comprised almost 50% women workers. (I gather that my well-received observation reached Appleby long before I returned to Kendal).

The most informative event in Bournemouth for me was the Cider Trip. If you're ever in that part of the world, I wholeheartedly recommend:

The Square and Compass, Worth Matravers (sic)

The Square and Compass, Worth Matravers



The Castle Inn, West Lulworth

- in my dreams, both qualify as personal Moons Under Water.

Cordially, Caroline Schwaller
Westmorland Branch Secretary

Mountain Factor full page new pdf
advert

Jazz at Burgundy's Kendal

The following bands are booked for Thursday nights

Entry free

15-Jun	Quincy Street Quintet
22-Jun	Tim Barty Uncalled For
29-Jun	Luca Brasi Four
06-Jul	John Woodhouse
13-Jul	Quincy Street Quintet
20-Jul	Freddie Garner
27-Jul	TBC
03-Aug	Trefor Owen Quartet Spirit of Shearing
10-Aug	Quincy Street Quintet
17-Aug	Luca Brasi Four TBC
24-Aug	KIKBAC TBC
31-Aug	Tim Franks Quartet



9pm until 11pm

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with pdf
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again



3 DIAMOND
ENSUITE

run

I left Kendal bus station on-board a 555 headed to Keswick. The one wheelchair/scooter space was free, hallelujah! My bus pass was presented and a ticket obtained. The driver was extremely helpful and soon we were effortlessly gliding up the Windermere Road. These new 555's are the latest thing in public transport buses that this part of Westmorland has seen. London, of course, had them some time ago. Each bus stop was announced by some lilting female voice whose exhortations to press the button if we wished to alight became more and more annoying as we progressed. No chance of drifting off for forty winks here; and I soon learnt that every possible wayside halt possessed a name that, in twenty plus years living in Kendal, I never knew existed. Probably alright in the dark winter months when you can't tell where you are. So much for progress!

I left my Disabled Buggy's seat and moved to sit in the vacant front seat. For those who don't know me - currently I can stagger short distances. Where was everyone; maybe the unpromising weather played a part.

I had decided that as many other contributors to this worthy epistle had recounted recent trips and visits I, as editor, should do the same. I will lead from behind I thought.

So here was I, off to survey some of our more notable tourist spots to see just how good disability access was at first hand. After all, weren't we a desirable tourist destination. I was to be somewhat disappointed.

Getting in and out!

Drinking for disability scooter users

David Currington

I had decided on Ambleside as a starter for ten, no reason other than the Bus Station is right next door, and the next 555 was due. Thus, around an hour later, I disembarked in Ambleside, a moment enlivened by a small and very 'yappy' dog biting our worthy driver as he dutifully unfolded the ramp for me. I decided not to get involved in any possible altercations and disappeared at a rate of knots.

I soon became aware of two things about disabled access in Ambleside. There was a paucity of 'dropped' kerbs which entailed very careful planning of my route and of those that were in place the drop was hardly noticeable from the normal kerb. There was a third; the pavements were often very narrow and on one side only.

People did not seem to be expecting an electric vehicle to be competing for space on the paths. My very loud



Queens Hotel

(Continued on page 33)

(Continued from page 32)

horn was not as nearly effective as in Kendal. But, despite trying hard I still managed to miss them all!

Enough of trivial matters; my first port of call was a very firm favourite of our much missed Branch President Alan Risdon -The Queens Hotel. After almost circumnavigating the place I could find no way past the several steps at the front entrance. Staggering up these steps, which were minus any form of handrail, reception informed me they had no disabled access. This situation was

met with 'its not my hotel' and 'people with disabilities requiring a buggy don't normally come to the Lakes. Don't we now, are there not laws to stop such outdated attitudes? I might follow through with this one later.

The bar staff were very helpful and after a considerable struggle bodily lifted my buggy into their foyer. What might have happened if they had injured themselves and/or damaged my property? I dread to think. A lightweight mobile ramp would have been a possible solution, much like they use on trains but this suggestion was countered with 'such a ramp would be a trip hazard.' I wouldn't have expected it to be left down after use.

Having got that off my chest I tried some of the wonderful array of beers, all LocAle. There was Hawkshead Red, Loweswater Gold, Yates Bitter

and Hesketh's Brim Fell IPA. They were in excellent condition and worthy of a longer session than I was able to have given that I was 'driving' Next it was across the road to the White Lion.

Here was a totally different result. An



easy ramp led into the bar area and I was soon sampling a beer. On the wall was a notice informing customers that fully paid-up CAMRA members were entitled to 20p a pint discount and that it was only £2.49 a pint on Mondays on all cask ales and for all punters.

The beers on offer were from a more 'national' collection being Jennings Cumberland, Doom Bar and Ember Inn Pale Ale, the latter being brewed for Ember Inns by the Black Sheep Brewery. My Cumberland was again in excellent condition. Lastly, as time was now getting short I called into the Lily Bar on the way to bus stop. This is a relatively new, but very busy bar which has very modern décor. Unfortunately, again there was no disabled access due a single step at the street entrance. Another candidate for a portable ramp; luckily,

(Continued on page 34)

(Continued from page 33)

considering this is the Lake District I was lucky it wasn't raining so I was able to leave the buggy parked by the front door without the risk of a wet 'derriere' on leaving. The beer range was all LocAle, all being very tempting and in excellent condition.

Then on the way to my bus I had time for a delicious BLT in Bilbo's café, but again a front door step required me to leave my trusty buggy outside!

So not a very successful first visit so far as disability matters were concerned but all the beers were very acceptable.

I'll try somewhere different for the next issue but I had been surprised by difficulties encountered in this very popular tourist town. I didn't feel as comfortable as in say Kendal, but then



*The Lily Beers on offer at the time of my visit.
They change regularly.*

that is where I live. I wonder if they will fare as well when I get round to them! Maybe the tourist chiefs should make more of an effort to make disability less of a problem.

Hopefully, from the purely disabled visitors point of view, I will get on better on the next excursion. DC

New amended Feb 17 Ring O'Bells
please

Cartmel half page new pdf

Crafty Bar Advert
T/F

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CROSSWORD ANSWERS

Answers

ACROSS. 7. Guinness 9. Porter 10. Malt 11. Snakebites 12. Penile 14. Dedicate 15. Titfer 17. Addled 20. Flexible 22. Wessex 23. Blackthorn 24. Lime 25. Statal 26. Egremont

DOWN. 1. Budapest 2. Unit 3. Weisse 4. Splendid 5. Brain Cells 6. Decent 8. Shandy 13. Intoxicate 16. Embottle 18. Dreaming 19. Eeyore 21. Lilith 22. Winery 24. Lamb

Brewery Updates

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

Appleby Brewery

Brewery contacted but no reply.

Richard Owen, BLO

Bowness Bay Brewery

Brewery contacted but no reply.

Marilyn Molloy BLO

Brac'N'brew

Ben Clementson has now taken over as full time brewer, five core beers now available
Bitter 4.1%
Ullswater Gold 3.2%
blonde 3.2%
Stout 4.4
IPA 5.3% available only at the pub, in bottles and by special request (beer fests etc)



The full range will also be available in bottles in the near future.

Brewery is currently selling around 14 barrels a week, a 70 litre experimental plant being used for test brews and one offs, the last being a marmalade beer for the Dalemair marmalade festival

Steve Charlton BLO

Brewshine Brewery.

The Brewery are currently upgrading some of their equipment to enable them to produce even better BEER!

They are still experimenting with different ingredients such as their latest offering "Breakfast Beer" made with mashing a selection of our favourite cereals including Golden Nuggets and Shredded Wheat, oats and Fruit & Fibre! This produced a lovely Deep chestnut coloured ale @5.8% with a really complex flavour with a superb mouthfeel and lasting head. The locals at the Factory Tap certainly liked it!!

The offerings for the beer festival at the Factory Tap on Aynam Road were- Cherry Stout 4.4%; Billonde IPA 5%; Raspberry Billonde 4%; Billyonaires Gold IPA 5% Brewshine beers are on at various locations around Cumbria and Lancashire.

David Currington acting BLO

(Continued on page 38)

(Continued from page 37)

Chadwicks Brewery

Brewery contacted but no reply.

Marilyn Molloy BLO

Dent Brewery

No report received this edition.

Eden Brewery

Brewery contacted but no reply.

Richard Owen BLO

Handsome Brewery

Handsome Brewery continues to develop its core range of beers with Stranger 4.2% Bitter, Bar Steward 4.8% Premium Bitter, Blacksmith Stout 4.8% and the newly added Peter's Well a 4.2% Pale Ale Style beer.

Peter's Well was originally brewed by Houston Brewery in Scotland by then owner and head brewer Carl Wengel and in 2011 (the same year Loweswater Gold scooped champion golden ale of Britain) it won the best bitter category. Due to ill health Carl sold the brewery and eventually the kit became available and was bought by Handsome Brewery and installed at Bowston Bridge.

A chance meeting with Carl and Matthew Sanderson co owner of Handsome resulted in a recreation of Peter's Well. Head brewer Marcin Serwatka, aided by Carl, first brewed Peter's Well in April and such was its success it was added to the core range.

Other developments in the pipeline are No. 3, No. 5 an East Coast IPA and No. 7.

Subject to planning Handsome will be opening a Tap House in the Autumn, they will also open on Thursday 15 June for 'Beer Day Britain', Britain's National Beer Day and then throughout the weekend. *Ronnie Mullin BLO*

Hawkshead Brewery

Cumbria Life 'Drinks Producer of the Year'

Hawkshead are Cumbria Life's Drinks Producer of the Year. They were one of 5 finalists shortlisted for the annual Food & Drink Awards which sees businesses judged in 15 categories. The Drinks Producer of the Year award is judged on business success, development and innovation.

Lakeland Lager is National Champion

Bottled Lakeland Lager won Gold at the national Society of Independent Brewers (SIBA) beer awards in March. Windermere Pale also picked up a bronze and kegs of Iti, Tonka Northern Imperial Stout took north west regional awards.

(Continued on page 40)



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New Kings
Arms PDF

(Continued from page 38)



Above: Left to right: Marcin Serwatka head brewer and Carl Wengel

Left: Core Beers

New Beers

The latest cask session series brew is Mosaic Pale Ale 4% hopped with Hallertau Blanc (a relatively new hop from Germany) and Mosaic. Session IPA 4.7% has proved so popular that it is becoming a semi-permanent beer, each time brewed with a different hop blend.

Tiramisu Imperial Stout

The brewery has re-launched Tiramisu Imperial Stout in keg and can, first brewed with Cigar City Brewery in October last year. Some of this brew is being barrel aged so look out for a special release in the near future.

The return of Key Lime Tau

This year's release of Key Lime Tau will once again be launched on International Tau Day 6.28 (28th June). It'll be collectively launched at specially selected pubs, bars and bottle shops across the UK in keg and bottle. Head Brewer Matt has recently returned from a trip to Denver Colorado where he was invited to brew with Chad Yakobsen at Crooked Stave, they brewed the Crooked Stave version of Key Lime Tau, also due for release on International Tau Day.

Siren collab – Thresher 8%

Hawkshead were invited by Siren to brew the first collaboration at their new brewhouse on Friday 7th April. Kyle (Siren's Head Brewer) and Matt dreamt up a Spelt IPA, a twist on the high-percentage wheat grist Siren have been developing - creating Thresher which was hopped with Galaxy, Mosaic and Citra – resulting in a beer with a natural haziness and plenty of fruity notes.

David Currington BLO

(Continued on page 41)

(Continued from page 40)

Helm Bar Appleby

Brewery contacted but no reply.

Steve Charlton BLO

Kendal Brewing Co

The Brewery have recently brewed a pale ale called Artic Pale 4.25 ABV this is a unrefined vegan ale.

David Currington BLO

Kirkby Lonsdale Brewery

Since opening their new brewery at the Royal Barn both sites are in full production and are very busy. This has required the purchase of more brewing equipment; of more casks and extra conditioning tank to cope with the various styles of beer now being produced.

The bottling side of the business also continues to grow.

A number of new beers have been brewed since their additional facilities started and these include:

“One More Brew” a 5% pilsner style cask lager.

“Royal Lager” 4.9% which was available in cask and keg but in future will be keg only.

Their “Jubilee Stout” 5% now has a keg version available.

They also produced “Easter Brew” which was a 6% Belgian chocolate porter with the chocolate from Kennedy's of Cumbria. Although this is no longer available it may surface again but with a different name in the future.

New out very soon will be “Pennine Ambler” a 4.1% thirst quenching amber ale. This is being produced in collaboration with the National Trust in support of the Pennine Way.

More details of this will follow next time but it will be one to look out for in the usual establishments and at Trust properties.

Colin Ashton BLO

Tirril Brewery

Brewery contacted but no reply.

Richard Owen BLO

Watermill Brewery

There is a name change for the brewery, it is now known as Windermere Brewing Co at the Watermill, the logo being a W with a watermill inside this letter. The beers and food are still up to their very high standard, and the bridge work is still on going.

Tony Jackson BLO

Wild Boar Brewery

There is no change at the Wild Boar they still have :- Mad Pig Ale, Blonde Boar and Hogsheads 54.

Juan Kinley BLO

Hey ho!

Leaving from Penrith on the A66 the first port of call was the King's Arms, Stainton a traditional English pub where a friendly welcome awaits. Good news is that previously the beers were national mainstream but have been joined by a guest, on this occasion, Brac'N'brew Gold. On returning to the A66 we tried to drop into The Horse and Farrier at Dacre; the second time we've called and it's been closed. It is currently up for sale.

Next stop, The Royal at Dockray, a late impersonal hotel but a decent locals/hikers bar serving three 'locales' usually from Hesketh Newmarket, Keswick, Corby or Brac'N'brew.

Down to the lakeside road and the Brackenrigg Inn, now proudly having the full compliment, (five), of their own Brewery's beers on the bar. Friday night is Brac'N'brew infused food menu and a pint for 12 quid!

On to Pooley Bridge where we called in at the Pooley Bridge Inn, a

The A66 Triangle

Steve Charlton

Robinsons pub with six hand pulls which besides the regular beers always have any special/seasonal ales on. Very friendly staff always pleased to get their L&A's. (Ditto Queens at Tirril) thence to the Sun Inn which has Marston's. The Crown Inn has reopened after major refurbishment, a house beer, two Thwaite's ales and one from Tirril.

Good news is the much loved Gate Inn at Yanwath is back up and running full time under the stewardship of the owners; more on that next time.

That concludes the tour of this quiet but beautiful part of the Lakes.

Steve Charlton

Some members may remember that just a few years ago Solway Branch agreed to transfer this so-called A66 Triangle outside of Westmorland to our Branch as it was geographically easier to monitor than from Carlisle. This is the latest report from this area, plus Pooley Bridge and surrounds, which themselves are indeed in Westmorland proper. ED

(Continued from page 17)

attend! Usually, the top 10-14 are waived through blind; if they're this good on the beer quality, they must go in. The rest are then opened up to a general debate to the floor, from which follows a vote to decide the remaining places. Surveys are taken, entries are submitted to CAMRA HQ and then they appear in the following GBG. Simple. *(No further comment Ed!)*

So, your vote does count. Judging the best pubs in Britain is something you are uniquely placed to do. Please take the time to beer score and make your contribution to the Good Beer Guide! **CS**

WESTMORLAND CAMRA

LOCAL BEER FESTIVALS AND OTHER CAMRA EVENTS

Dentdale Music and Beer Festival

Friday 23rd—Sunday 25th June 2017

Dent

<http://www.dentmusicandbeer.com/>

Hawkshead Brewery Summer Beer Festival

Thursday 20th—Saturday 22nd July 2017

Beer Hall, Staveley

<http://www.hawksheadbrewery.co.uk/the-beer-hall/beer-festivals.aspx>

Eden Valley Beer Festival

21st-Sunday 23rd July 2017

Festival held in a marquee in field near the White Horse Pub in King's Meaburn.

<https://en-gb.facebook.com/edenvalleybeerfestival/> for more info

Stag Inn Beer Festival

Friday 4th-Sunday 6th August 2017

Stag Inn, Dufton

CAMRA Great British Beer Festival

Tuesday 8th-Saturday 12th August 2017

Olympia, London

<http://www.gbbf.org.uk/>

Midland Hotel Beer Festival

Friday 11th-Sunday 13th August 2017

Midland Hotel, Appleby-in-Westmorland

See advert page 23

Ulverston Beer Festival

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