

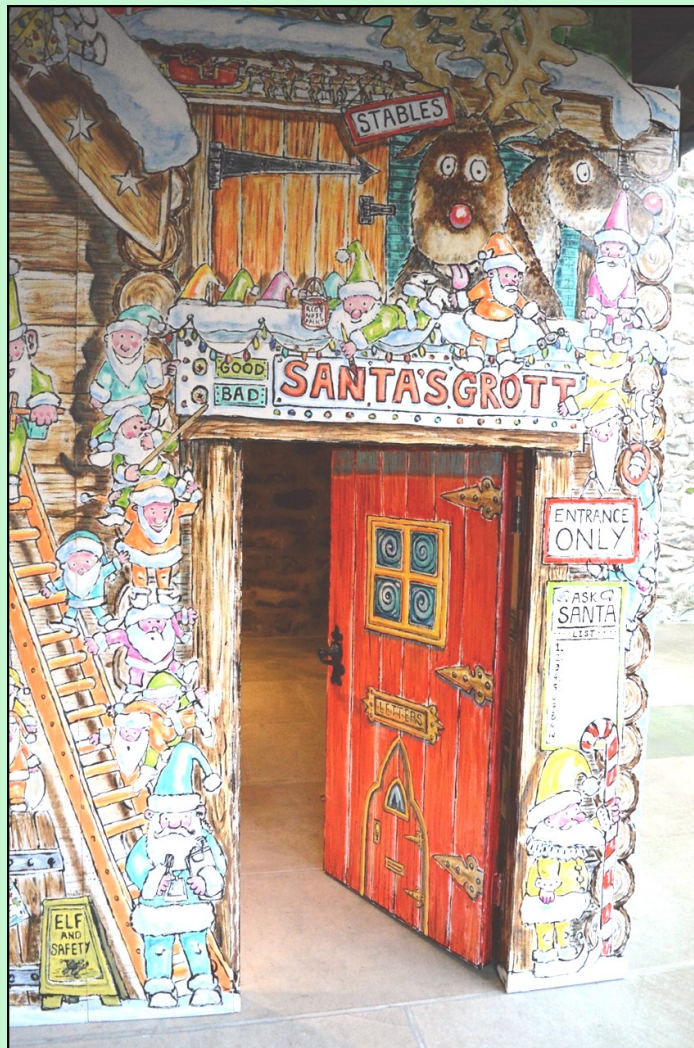
EDITION 69 Winter 2017/18

FREE

LAKES AND ALE

Westmorland CAMRA Branch Magazine

WEST PENNINES MAGAZINE OF THE YEAR 2016/17



Santa Comes to Kendal

Use new nov 17 Hawkshead in
Printers file please; destroy all
others

EDITORIAL

A warm welcome to all our readers of this bumper Christmas edition of Lakes & Ale. For me, this year has simply flown by. This edition marks my tenth year as editor of L&A and I must be doing something right as the order of the boot hasn't arrived just yet. Or maybe it is that nobody else wants the job. But, I must sincerely thank all those people who have contributed articles/pictures over the years and an especial personal thanks to Howard Duff from Kent Valley Colour Printers who has given me immeasurable time and help beyond the call of duty. Looking back it was, I hope, all worth it.



Sad to see the loss of our Westmorland Beer Festival at the Town Hall after more than two decades but without sufficient support from our current membership it is no longer feasible to continue with an ever ageing band of volunteers. We handed the event over to The Factory Tap boys who made an excellent job of it and for which we give them our thanks.

This edition has an eclectic list of articles from California to Welsh Railways and from Beer Festivals to hop picking. So much more I could say but so little space. Cheers and a very happy festive season to everyone.

David Currington

Closing date for contributions to the next Issue is 20th February 2018

COMPLAINT/COMMENT?

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Chairman's waffle

Steve Charlton

Welcome to the winter issue of the Westmorland CAMRA branch magazine. The year has been very up and down for the branch. The good news is our pubs are still in good shape and very few closures, with the exception of a couple of disappointments, our pubs officers have been successful in securing ACVS (assets of community value) to help with their survival.

Other good news is that our area also has a new brewery for us beer connoisseurs to enjoy, namely The Westmorland Brewery in Kendal.

On the downside, although membership is up, active members are dwindling, which unfortunately has meant that the branch was unable to stage our annual beer festival. If you enjoy such events maybe now is the time for you to have a bash, they are fun from either side of the bar.

All that remains is to wish you all seasons greetings and a happy and healthy new year.

Cheers and happy, sensible supping,
Steve Charlton Chairman



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.

Mon 11 Dec Xmas Social, Netherfield Cricket Club, **STARTS AT 7PM**

Mon 8 Jan Branch Meeting, Gate Inn, Yanwath

Mon 12 Feb Selection Mtg for GBG 2019, New Union, Kendal

Mon 12 Mar Social, Three Greyhounds, Great Asby

For details of Kendal transport and 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 at steveknock54@gmail.com

TAP
Continue
with New
advert from
May 17

FACTORY TAP BEER FESTIVAL 2017 (previously the Westmorland Beer & Cider Festival) Al Mullin

The Factory Tap was asked by Westmorland CAMRA to step in and provide a substitute event for their annual beer festival which was unable to go ahead this year at the usual location of Kendal Town Hall. Naturally we jumped at the chance to host such a well

established event and soon plans were well underway to try and make this festival something special.

Preparations for our festival started at another local beer festival: the Hawkshead Beer festival. It was good to see how another festival was set up, how

it was run and of course see (and try) the beers available.

We soon decided that 60 beers would be a good number for the festival and all on hand pull, which despite the extra cost is well worth it. Being a substitute for the Westmorland Branch beer festival every year there is a "Best of the West... morland" (get it?) competition, so we knew we would have at

least 16 beers from the area. Breweries were asked to supply a beer to be entered into that competition. The arduous job (no it was really) began to find the other 44 beers. Luckily having already built up a good relationship with various brewers over the past 2 years

(Continued on page 9)



Who could this be?
Anyone recognise
the backside?



BADGER BAR Advert

Ring O'B

New amended advert please 11/17

(Continued from page 7)

we were able to get some really interesting beers, many of which have not been seen in Cumbria before. A trip down to Manchester to visit the breweries, Se7en Brothers, Blackjack and Runaway produced some cracking beers for



the festival including the delicious Marshmallow Stout from Se7en Brothers. A massive thank you has to go to Watson from Fell Bar in Kendal who managed to get us some exceptional beers from Almasty, Brass Castle, and Wylam breweries, amongst others. With so many beers we had to call in favours from both Tim from Chadwick's Brewery and Phil from the newly opened Union for storing some of the casks.

Another major thought had to go into staffing. We knew that from the last beer festival we would be busy, especially at peak times such as Friday and Saturday night. Luckily as the festival was supported by CAMRA (a big thank you to them) we had help from their volunteers, who did the day shifts allowing our staff to be ready for the busier night times.

The set up started on the Sunday four days before the festival with the erection of the tent where the bar would be built, which would happen the following day, therefore allowing the beer a few days to settle. The bar set-up went pretty smoothly as we hired the experienced Mike Elliot (Beer Festival Services) who took care of everything including hire of equipment, tapping the beers and all the set-up and break-down. Heaters were the next thing to go in the tent, being

October we knew it could be cold. Extra glasses, a second dishwasher and till points were then added to the tent.

Finally after a lot of hard work we were ready for the festival to start, with trade night happening on the Wednesday. This was also the night where the tasting of the best in the West... morland would happen. It was my job to be the "runner", pulling through the beers (checking them to see if they were drinkable, hard job I know) and taking them in jugs to the judges. After a lot of deliberating the winner was announced: Bowness Bay Brewing's Steamer IPA, which was well balanced, very tasty and a great example of an IPA.

As predicted Friday and Saturday nights were the busiest with a relatively small contingent visiting us in the day time. A lot of people commented on what a good set up we had, which was very nice to hear.

Inevitably things go wrong, but we were well staffed and ready to deal with anything that might happen. One of our glass washers went down but we had lots of glasses as back up so we never ran out. All in all we had a very successful beer festival and it was great to see so many people come down. We should start planning for next year I guess...

E&Child pdf as last time

I think we can all go along with the thinking expressed by politicians in Scotland to try and reduce problems caused by alcohol. However, I have a number of concerns about the way they are approaching it. Firstly, no one has a clue what a unit of alcohol is so you start from a point of baffling folk. More worrying is that increasing prices will have the effect of turning people to alternative sources which may be nowhere near as safely controlled as existing sources. It is a hard if inconvenient truth that during the 11 years of Prohibition in the USA, alcohol consumption went up. The sources there were the bad guys and the 21st amendment was as much to do with denying gangsters revenue and getting it back to the taxman as it was

Scots 'Hammered' by their own Politicians & the US way! Roger Davies

about giving folks the freedom to drink. I know total prohibition is not proposed but what is will likely have some of the same effects. It won't be good news for pubs either if there is a turn to less controlled sources. And finally I worry that there is a whiff of puritanism going on. Already we are seeing moves to demonise drinking by



The Elgin Arizona winery and distillery

(Continued on page 13)

Strickland OK

KENDAL PRINTER'S ADV PDF

(Continued from page 11)

The Magnolia on Haight



Magnolia beer



zealots and I have a nagging feeling that there is more to this than meets the eye. We have to ensure we defend the right to have a responsible drink but do not get accused of sticking up for binge drinking and anti social behaviour. There is a serious challenge ahead.

Legislation has a huge impact on the drinks industry. In the USA changes in legislation often on a

State basis cleared the way for huge surge in craft breweries. One of the main things was allowing producers to sell direct to customers. The result is that you rather take it for granted that craft beer will be available and it is a bit of a surprise when it isn't. Even Amtrak trains have a selection of bottles. The result is a tremendous variety of outlets apparently ever

growing. Here's a taste from a recent trip.

As it is 50 years since the Summer of Love, a visit to the Haight Ashbury district of San Francisco seemed in order. Various things will get you there but a 33 trolleybus, voted the city's most attractive commute does afford a switchback ride with great views over the city. On Haight we found



... and food! On the left is very US sassafras on the right fried green tomatoes.

(Continued on page 15)

Cartmel half page pdf

Keg & Kitchen
same advert

(Continued from page 13)

the Magnolia Brewhouse and pub a classic example of beer, local craft food and interesting, welcoming surroundings. Key of course to enjoying the beer is knowledgeable, keen staff and this place had it all. They also have a smokehouse and brewpub in the improving South Bay area, more



Inside the Magnolia

correctly Dogpatch which conjures up all sorts.

But brewers don't always expect you to come to them. San Francisco's famous, fabulous Ferry Building farmers market held 3 days a week, Saturday is the biggest, and attracts huge crowds. The local Almanac brewery set up a tent and an interesting dispense system to show off their beers on one of the main entries to the market. They seek to brew using seasonal northern California ingredients to match local foods and coin the phrase 'farm to barrel.'



Thunder Canyon Brewstillery, Tucson.

Inside Thunder Canyon note use of barrels as walls.



A feature of US craft brewers is how many of them get into spirits as well. Indeed the spirit market, particularly gin, is enjoying the same burst of energy as over here. In the rather splendid Old Oak Bar in Tucson Arizona I drank a

(Continued on page 17)

Royal Oak Inn

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BOWNESS-ON-WINDERMERE**

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Steve and Angie look forward to seeing you

(Continued from page 15)

gin that was distilled in an alleyway next to the bar. And, boy do they do some fine whiskey. A block or so away is the **T h u n d e r**



Almanac's tent



Almanac's interesting mobile dispense.

Canyon brewery, so much into spirits are they that they call themselves a Brewstillery and pride themselves on being local and independent. Established in 1997 it is one of the longest running breweries in the city, the most up to date total I could find was 19. This is the opposite end of the scale to the Magnolia, basically you sit around in the brew house and storage area with internal walls made of barrels. Good pub fare, lots of beers and again friendly, helpful, knowledgeable staff.

No road trip is complete without getting lost, there is no fun in Sat Navs. This time it was in the Arizona

wine country (all States produce wine) when the dreaded sign "End of pavement" appeared. "Pavement" is the road, you'll get used to it. So off down a dirt track we went to pop out on a road directly opposite the Elgin Winery and Distillery. They are soon to be joined by a Brewhouse so a sort of reverse route. All this very much in the middle of nowhere. We bought some of their gin and on examination were delighted to find it was called El Gin.

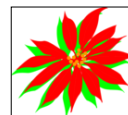
As ever the US offers the drinker huge choice.

Roger Davies



Alexander's
advert full page

**CAMRA WESTMORLAND PUB OF THE SEASON
SUMMER 2017
MASONS YARD 24
KENDAL**



Editor and Vice President David Currington presents the POTS award to Landlord Darren Lincoln

enjoy shall, we say, a particularly reputable reputation.

They purchased the premises and the tie. Darren has masterminded the renovation that has seen the pub rise like a phoenix from the ashes. There were no massive building alterations but

You may say that summer has long gone so why has the presentation only just taken place? The answer is we are all busy people and coupled with catching Darren, the licensee at home and in a presentable set of clothes is not easy. Darren, a fellow Lutonian like myself, has with partner Tom been the driving force behind the magnificent rescue operation at the Masons. In recent years it did not

all of the buildings have received a very high standard of sympathetic renovation. There are six ever changing ales on tap and all are kept in tip top condition.

A new kitchen has been installed and a very extensive menu is offered at very reasonable costs. Outside the two barns have been completely rebuilt and reroofed. Darren's home made garden furniture is designed to be

durable and could easily be used to provide bars and seating for their planned beer festivals. In the cellar there is an old well that has been opened up and it is hoped can gain the

(Continued on page 21)



Caroline, David, Darren, Jill and Colin toast the pub



Masons Yard 24 will be opening a Santa's grotto for the month of December to help raise money for local charities. The Grotto has been painted by local artist Stewart Williams and is now in-situ in the Masons Yard 24 and will be open for children to visit Santa on the 9th, 10th, 16th and 17th of December. The Grotto will be manned by Kendal Lions, entry by donation and all of the proceeds will be used to help local projects.

Station Hotel PDF as last time

NB No membership form this time

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Hop picking at the Factory Tap Ronnie Mullin

Sunday 24th September saw an early start at the Factory Tap for our hop picking day, 11 of our regulars turned up and plied with coffee and bacon sandwiches set too to pick the hops.

Green hops or 'wet hops' refers to hops that are used fresh off the vine without being processed. They are only available during the harvest period and should be used, ideally, within 24 hours.

Our picking would be used within an hour of harvest 50 yards away at Bowness Bay Brewing guaranteeing we would not lose any of the freshness associated with green hops.

The freshest hops allow all

brewers to craft beers that give completely different characteristics, flavours and aromas and are generally added right at the end of the boil to impart maximum flavour. Hop cones at harvest have a moisture content of nearly 80% before they are dried down to below 12% for packing.

Between 5 and 8 times the number of green hops are needed to give the beer the thirst quenching bitterness and appealing subtle aroma that is prevalent in a green hopped beer.

Within two hours we had picked 10kg



of a wide variety of hops from English Golding and Fuggle to continental Saaz and Halletau.

All would go into the making of Swan

(Continued on page 24)

Mountain Factor full page pdf
advert

THE NEW UNION TAVERN, KENDAL

Phil Walker, formerly of Ruskins, took over as landlord of The New Union Tavern on 27th September 2017, and has made an immediate impact on Kendal's real ale scene, offering 4 local cask ales, 3 craft keg ales and a selection of bottled craft ale, 20 gins, 20 whiskies and 19 continental beers; an example of local breweries that were on recently were Chadwick's, Hawkshead, Bowness Bay and Kirkby Lonsdale.

Opening hours are:

Closed on Monday, 3pm - 11pm Tuesday to Thursday, Friday 3pm - 12am, Saturday & Sunday 12pm - 12am, quiz night on Wednesday every other week, 'Jam Night' on every other Thursday.

Phil offers a 20p Camra member's discount, or alternatively,



Wetherspoon's vouchers issued to CAMRA members are also accepted. Currently no food is available, but there are plans for the future.

(Continued from page 22)

Verdi a 4% blonde ale with a grassy, fresh edge. The hops were duly delivered to the brewery and placed in the copper, an hour later the brew was in the fermenter and the yeast added to work its magic.

I tasted the beer from the fermenter

and it was superb. Unfortunately the beer contracted an infection shortly afterwards and was undrinkable.

However, we did have Swan Verdi on the bar shortly afterwards but it was made with green hops bought from a merchant.

Oh well... always next year! RM



Getting in and out !
 Drinking for disability
 scooter users Part 3
 & the Kirkby Lonsdale
 Pub Scene
 David Currington

Back in early October the CAMRA Westmorland Branch decided it was time to check out the pub scene in Kirkby Lonsdale and a pub crawl event was schedule into our meetings agenda. Unfortunately I couldn't attend but was told it was a very successful evening. The real ales on sale in all the pubs were, I have it good authority, without fail very well maintained, as were the pubs (and their clientele). The main event of that evening was to be the presentation of Pub of the Season Autumn 2017 to the Royal Barn.

It is just one year since the Royal Barn opened its doors to the public and what a magnificent achievement the

venture has been so far. All associated with The Royal Barn are to be congratulated.

I decided that, having missed this event, I should return to see for myself. I had already chosen Kirkby Lonsdale as my next port of call in my disabled access series for disability scooters and I was 'elected' to write up a report on the POTS presentation as well; so why not combine the two. We also needed some usable pictures of the presentation itself so off I went to investigate.

Access to the Barn was very easy except for one important point; the couple of steps up to the front door; whilst I managed with help of the hand

rails the scooter, of course, had to sit outside like an abandoned puppy!

The pub is a wonderful asset to the town with plenty of room to hold events both large and small in addition to providing a good



One of the two road that used to stand both east and west on the A65 as you entered Kirkby Lonsdale

(Continued on page 27)

Royal Barn
advert t/f use new
PDF

(Continued from page 25)

location for a normal outing. There is a variety of live music including a regular piano player. There were some 10 beers available plus 8 more - 4 craft keg and 4 regular keg and three real ciders. The Barn is a very exciting new bar and a worthy winner of the Pub of the Season - Autumn 2017



Stuart brewing in the Barn

award; pity the scooter couldn't join in but luckily it wasn't raining so my posterior was quite dry!

The Pub is also a sort of satellite of their Kirkby Lonsdale Brewery and does a good share of the brewing for their ales. A couple of

Vats lurk in the corner of the bar.

Then, but a few steps away, was the imposing Royal Hotel which dominates one side of the Market Square. Again access was excellent and the Hotel exudes comfort.



The Royal Hotel

The bar is usually well stocked with Bowland Beers which is owned by another member of the family. Their advertisement on page 29 gives a good picture of the Bar area. Access for disabled was no problem at all.

Next, it was onto the Kings Arms, a pub which I had not visited before, but the recent makeover and the enthusiasm of my fellow CAMRA members on their Pub Crawl enticed me in with some enthusiasm. What a surprise met my eyes. The bar was very light and airy and the redecorations were in the minimalistic



The Bar in the Kings Arms

(Continued on page 29)

Royal Hotel KL
Full Page pdf
attached

(Continued from page 27)

fashion. But its most startling feature was the magnificent Inglenook fireplace. It looked and no doubt was very ancient. And would make for a really cosy pint on cold winter nights. It is the sort of fireplace that any self respecting Father Christmas would love to drop down.

Access to the Pub was no trouble at all for my scooter.

Across the road is the beautifully maintained 17th century Sun Inn with its upper stories supported on stone piers. I did not have time to survey inside as the last of my infrequent buses to Kendal was due.

The Red Dragon fell into the same category. I must come back and complete my survey.

But I did have time for a quick half in Plato's and a look in the Snooty Fox. Again access was very good both to the bar and all facilities in both establishments. As part of their recent redecorations the Snooty Fox have built a bespoke ramp for easy access from the rear.

Just time for a quick look into the Orange Tree, winner of



(Continued from page 29)

many of recent CAMRA awards both for the pub and the Kirkby Lonsdale brewery. Glad to report that although there are some formidable looking front steps disabled access is possible to the Orange Tree from the rear

yard.

Kirkby Lonsdale stood head and shoulders above the places I have checked out for disabled access I wasn't stumped in any of the premises
DC

News from Lunesdale Branch

Tony Jackson

I attended the Lancaster Pub Crawl on 14th October representing Westmorland Camra, unfortunately I don't have any photos, but had a very enjoyable afternoon and was made to feel very welcome. There were other Lancashire branches represented in addition to Lunesdale, we all met in the Robert Gillow then moved on to Merchants where there was an excellent soul type group performing as part of the Lancaster Music Festival. The festival bus took us to the Lancaster Brewery, an excellent festival ale plus Brazilian music, then onto the Bowerham where the back bar had no fewer than 16 real ales! A walk down to the canal saw us enjoying a pint at both the Waterwitch and the White Cross, then unfortunately it was train time, but a Lancaster pub crawl is one to be taken at some point in your life - highly recommended. **TJ**

Branch Secretary is this one visit for summer to consider? ED

KINGS ARMS HOTEL

KIRKBY LONSDALE'S OLDEST & BOLDEST COMMUNITY LOCAL

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LIVE MUSIC - DECEMBER

9/12 - DEAD MAN'S HAND - 16/12 - BLACK CAT BLUES & FUNK BAND - 22/12 - THE LONG PLAYERS
NYE - DOUG PERKINS AND THE SPECTACULARS (TICKETS ONLY)

KINGS ARMS HOTEL, 7 MARKET STREET, KIRKBY LONSDALE, LA6 2AU TEL: 01524 271220

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HAPPY 15TH BIRTHDAY TO ALL AT HAWKSHEAD BREWERY

Hawkshead Brewery turned 15 this year, beginning in a barn at Town End Farm, just outside the village of Hawkshead. Brewing on a second hand 7 barrel brew plant it produced its first brew of Bitter and the first ever pint was sold in the Kings Arms in Hawkshead in July 2002.

Since then Hawkshead, having quickly outgrown the area in Hawkshead, moved across Lake Windermere to Staveley in 2006 and has expanded twice since being at the site on Staveley Mill Yard, where they can still be found today.

Within Hawkshead's fifteen years there has been a craft beer revolution and we've seen them brew juniper beers with Norwegians, 10% imperial stouts with Floridians and sour IPAs with Californians. They watched hundreds of breweries open and invited several to collaborate with them on beers that would have been inconceivable when they started out, and also been around the world collaborating with top breweries such as Crooked Stave (USA) and Kelly Ryan of Fork and Brewer (NZ).

We in Westmorland CAMRA wish them a very happy birthday and long may they continue giving us the chance to enjoy some wonderful and exciting ales.
ED



MIDLAND
APPLEBY
Back to normal
advert please

MANOR ARMS



NO JUKE BOX
NO PLASMA
TV
JUST GOOD
CONVERSA-
TION
PUB of the
YEAR 2008

Family

**Replace
with pdf
from Beer
Fest Prog.
again**



3 DIAMOND
ENSUITE

run

It had been some time since my band of cross-branch real ale trailers had taken on a new route. However, Pat, the diligent researcher of our ventures came up with a cunning plan of which Baldrick would have been proud. We all like trains and good beer, so let's go to North Wales and do the Welsh Highland Railways. After all, Porthmadog is the home of Purple Moose Brewery, so that was the base settled. It happens also to be the starting point for these magnificent narrow-gauge rail routes, so another box ticked. Final decision, how do we narrow down the itinerary when the area has so many options? That was the harder bit for Pat to finalise, but once the plan was set, we stuck to it with dedicated zeal.

The journey began on 10th July last, with several train routes to co-ordinate. We all - Pat, Paula and

LITTLE RAILWAYS AND A FAIR FEW PUBS

Marilyn Molloy,
Paula Easterlow,
Pat Thomas

Marilyn - met up on the train from Lancaster to Wolverhampton for the first leg of the trip. A cross-Wales journey followed in a bone-shaker to Porthmadog. It was worth it to arrive at the station and sample the first of the Welsh beers of the tour. The Station Inn is a regular spot for locals as well as visitors and as a result has a good "pub" feel to it (unlike many station bars). However, for me the only downside was a dubiously over-chilled pint of Purple Moose Snowdonia Ale (3.7%) that was otherwise in very good condition.

In the evening we strolled in to Tremadog village to The Union Tavern. We only visited the one pub here as we were moving on to a local restaurant (and



(Continued on page 35)



USE again

THE OLD DUNGEON GHYLL HOTEL GREAT LANGDALE

**CAMRA Westmorland
PUB OF THE YEAR
2008**

UP TO 8 REAL ALES INCLUDING
YATES BITTER
WESTON'S OLD ROSIE SCRUMPY CIDER
EVERY GOOD BEER GUIDE SINCE 1986
EVERY EDITION OF THE GOOD PUB
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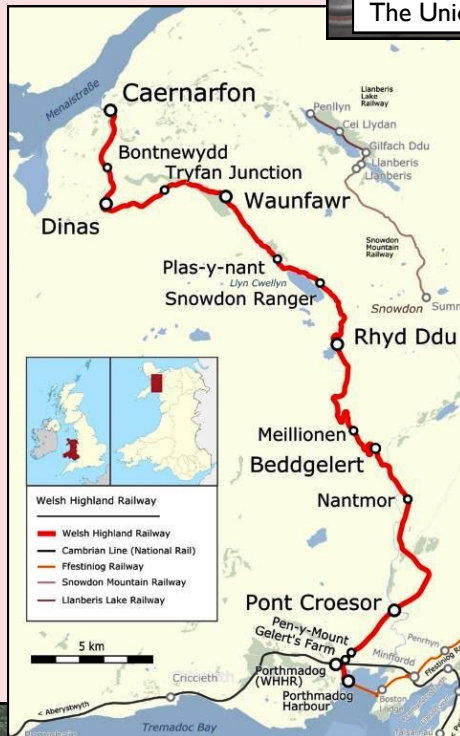
New Kings
Arms
Hawkshead
PDF

(Continued from page 33)

sorry to say drank wine with our meal!). The Union was a great little find – in the Good Beer Guide, it was clearly aiming at keeping visitors informed of the beer range, and



The Union Tavern Tremadog



2-6-2+2-6-2 1937 Cockerill Class NGG16



forthcoming choices. It was obviously a community pub, advertising local events and community groups. It's surprising that more village pubs don't showcase their community credentials. I think for CAMRA members, it is a real draw and a good indicator that this is somewhere really worth supporting. My beer choice here was Conway Brewery, Clogwyn Gold (3.6%). Packed with flavour and in great condition. Big Bog beers are a regular feature here.

Despite low cloud and almost continuous rain, the train journey from Porthmadog to Caernarfon was a joy. With a carriage to ourselves, we enjoyed the thrill of this great route even though it was hardly visible in the low mist. The train made its way slowly uphill in a gradual pull up into Snowdonia. The highest point being just past Rhyd Ddu at

(Continued on page 36)

(Continued from page 35)



Bar Bach, Caernarfon.

684 ft. On a clear day (not ours) you get a great view of Snowdon and many other high crags in the range. From that point the route slowly descends to the coast again to the terminus near Caernarfon Castle. We headed straight for Bar Bach – the smallest bar in Wales – and a real ale mecca with four hand pulls. The barman was very well-informed on the local and guest beers. This was the first time I had come across Big Bog Brewery, and again went for the low gravity offerings. This time it was Bog Standard at 3.7% which was very hoppy but with very little sustain. Pat and Paula sampled the Heavy Industry, Amber IPA (4.9%) which

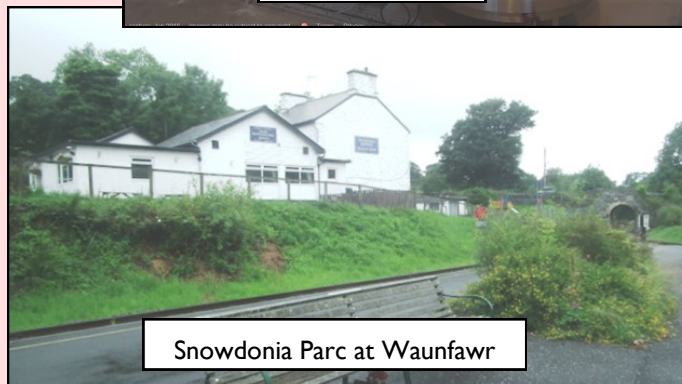
they reported had a nice balance of malt and Citra hop. We had limited time on this trip, but I would recommend visits to both the Black Boy Inn and the Tafarn Y Porth (Wetherspools). Each has a good range of beers in good condition.

On the return, Pat cleverly timed our journey to allow for

a stop at Waunfawr, where we had lunch and a pint in the Snowdonia Parc Brewpub. Four good beers were sampled between us: Cwrw (3.8%); Aur Eryi Gold (4%); Carmen



Big Bog Brewery



Snowdonia Parc at Waunfawr

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Sutra (4.4%) and Theodore Stout (4.1%). Word of warning to those with small appetites – the meals are big! We would swear the views improved after that little break even though the mist hadn't cleared! - and the onward journey was taken in a lovely little old carriage. We were able to look out for all the points of interest that we missed on the way – like the iconic Betws Garmon Church. Unfortunately, Cnicht mountain, known as the “Matterhorn of Wales”, was still not visible. It can be quite impressive in the distance. It gets its name from the old English word for “knight” as it is a similar shape to a knight's helmet.

Back in Porthmadog, we were blown away by The Australia – Purple Moose Tap. It has a similar feel to our own Factory Tap in Kendal, home of Bowness Bay Beers, but on a larger scale. It is very modern, but in a rustic kind of way! The bar staff are very enthusiastic about their beers.

They do a great job of showcasing their draught and craft beers. Definitely one pub not to be

missed if you are in this part of North Wales. Spooner's Bar which is at the terminus of both Ffestiniog and Welsh Highland railways is another GBG pub that really deserves its entry. The food is good, and the staff are friendly, despite it being permanently busy.

Unfortunately for us, the final steam railway journey on the Ffestiniog Railway had to be timed to meet our train home, making any further sampling impossible. The route is quite dramatic, going up through the slate quarries and stunning mountain scenery. We hardly saw Blaenau, as we had to swiftly change trains to the mainline for our onward journey to Llandudno Junction. This was really unfortunate, since the day was warm and sunny by this point and it would have been nice to spend a little time there.

Whilst our timings fit the limited time we had for this trip, many variants are possible if you have a few more days to enjoy these great train routes. Good beer and

good pubs abound, it's just up to you how to fit them all in! **MM**



WESTMORLAND CAMRA

LOCAL BEER FESTIVALS AND OTHER CAMRA EVENTS

Thursday 25th—Saturday 27th January 2018

Manchester Beer Festival

Large Beer Festival held at Manchester Central. <http://mancbeerfest.uk/>
Choose from over 700 beers, ciders and perries. Choose traditional ales from heritage brewers. Choose modern styles from craft producers. Choose your format – cask, keg or bottle. Choose brewery bars from Tiny Rebel, Brass Castle and more. Choose international beers from two BSF bars. Open Wed 24th 5pm - 9.30pm to CAMRA members (Free entry) and invited trade guests only; Thu/Fri Noon - 10.30pm; Sat Noon - 7pm. Entry Thursday £4, Friday/Saturday £7 + £3 glass hire (refundable) CAMRA members receive free beer tokens For more info and advance tickets see mancbeerfest.uk; Twitter: @MancBeerFest; Facebook: [facebook.com/ManchesterBeerFestival](https://www.facebook.com/ManchesterBeerFestival) Volunteers required 21st – 29th Jan - e-mail volunteer@mancbeerfest.uk or see mancbeerfest.uk/volunteer

Event Times

Date Open Close

24/01/2018 5:00 pm 9:30 pm

25/01/2018 12:00 pm 10:30 pm

26/01/2018 12:00 pm 10:30 pm

27/01/2018 12:00 pm 7:00 pm

Thursday 1 – Saturday 3 February 2018

Bent N Bongs Beer Bash (Atherton Beer Festival)

Atherton Roller Rink, Atherton

Thursday 1 – Saturday 3 February 2018

CAMRA Pendle Beer Festival

Municipal Hall, Colne

Held in the Municipal Theatre in Colne, more details at <http://www.pendlebeerfestival.co.uk/>.

Thursday 8 – Saturday 10 February 2018

CAMRA Fleetwood Beer Festival

Marine Hall, Fleetwood

CAMRA beer festival held in the Marine Hall near the end of the Tram line. More details at <https://blackpool.camra.org.uk/>.

Wednesday 21 – Saturday 24 February 2018

CAMRA Liverpool Beer Festival

Metropolitan Cathedral Crypt, Liverpool

Ticketed Beer festival in Lutyen's cathedral crypt, tickets go on sale in December and will sell out. More details at <http://www.liverpoolcamra.org.uk/index.php/lbf>.

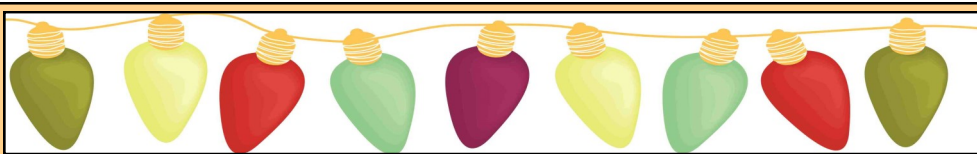
Thursday 1 – Saturday 3 March 2018

CAMRA 31st Wigan Beer Festival

Robin Park Sports and Tennis Centre, Wigan

CAMRA beer festival held in the sports centre opposite the DW Football Stadium. Details at <http://beerfestival.wigan.camra.org.uk/>.





Brewery Updates

Updates have been received by our Brewery Liaison Officers
from the following Breweries

Appleby Brewery

The Brewery was featured on the Simon Mayo show on BBC Radio 2, where good publicity was out-reached to listeners as to location and products of the brewery. The show's chef, Nigel Bardon, made a chilli con carne for the 'Foodie Thursday' feature and paired it with our very own Midlife Crisis Pale Ale, resulting in some sales enquiries from around the country.

At the end of November, the Brewery moved out of the Stables in Morland village. Sales growth, triggered by bottle sales to Booth's meant a greater production capacity and a larger brewkit would not fit through the doors, of the Grade II listed building. The search is on to find suitable premises either back in, or near to Appleby. In the meantime, owner Fred Mills is renting time on another brewery's kit, while the search for a new home continues.

A re-design of the 3.6% Golden Ale 'Horse Fair', has occurred, with a tweak on the grains and a new hop bill. As the water used is drawn from Haweswater, the new brew is named Haweswater Blonde. It is available in cask now and in bottles soon. *Richard Owen, BLO*

Bowness Bay Brewery

The Bowness Bay team has recently increased following the recruitment of 2 new brewers. Michael Meaney is an IBD qualified Brewer and Phillip Jefferson who has attained a Certificate in Brewing at Brewlab. Mike has come to them from a Brewery in Kent, he loves the Lake District, is an avid rock climber and enthusiastic brewer keen to push the boundaries. Phil is a local Cumbria chap, who has been home brewing for many years before taking a step into commercial brewing.

Mike and Phil are also doing lots of test brewing on their recently acquired 2.5 BBL pilot kit, where they are trying out many different recipes, some light and some very high strength. One of these pilot

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brews was a 3.7% ABV light session blonde ale, with citrus flavours and very easy drinking. This beer has gone down very well in the trade and Bowness Bay have adopted it to their core beer range. It will be called Lakeland Blonde and will sit next to Swan Blonde at 4% ABV.

They are also branching out into bottling and hope to have their full range available in bottle in the near future.

At the Recent Factory Tap Beer Festival in Kendal, Westmorland branch held their popular Best of the Westmorland competition. 16 of Westmorland's breweries submitted beers to be judged. The winner was Bowness Bay, Steamer IPA – a very welcome new addition to their range.

Marilyn Molloy BLO

Brac'N'brew

Busy still and bottling in full flow with gift packs now on sale. Brewery is sponsoring the Rockmantic Festival in Carlisle in 2018 *Steve Charlton BLO*

Brewshine Brewery.

No report received from Brewery

Chadwicks Brewery

Marilyn Molloy BLO

No report received from Brewery

Dent Brewery

No report received from Brewery.

Eden Brewery

The new premises move in June this year to increase cubic space in north Penrith has resulted in brewing capacity being tested to it's limit recently of 75 barrels a week. A new fork-lift truck now moves the barrels around with ease! Eden Gold and Eden Best continue to be the best selling cask ales. During November and December, a new cask ale is being brewed, a delightful 4% dark mild which is very black in colour.

Eden Fuggle and Eden Cracker continue to excite local taste-buds and for Westmorland Services retail only, a two litre bottle of Eden Gold is available leading up to Christmas. A seasonal bottled ale which was successful last year in limited edition at 6.7% is being brewed this year at 8.2%, named Karma Chief, which is a double IPA, aimed at Christmas sales.

Also in cans only, Coco Chino at 5.7% will be another seasonal addition, best described as a black, coffee, coconut ale. For export abroad only in

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keg form, Thunderbolt @ 5.5% is a passion-fruit and orange recipe along with a Belgian type Steaming Mink at a whopping 9.2% gravity. These are exported in 20 litre kegs no less !

Looking ahead to next year, four carefully selected Cumbria University students have been chosen to design artwork for Eden ale cans for the craft ale range in 2018.

Managing Director of Eden, Jason Hill, believes the Cumbrian brewing market has reached saturation point, so growth must come from exports or through bottle and can sales at larger retailers. Following a visit to Japan earlier this year, Jason is in talks with several potential customers and he is travelling to China during December, visiting a large food and drink exhibition.

Richard Owen, BLO

Handsome Brewery

Handsome Brewery supplied most of the beers for the Kendal Mountaineering Film Festival, KMFF, at the Brewery Arts Centre this November with other bars also taking beer for the event it left their cellar with only a handful of kegs of lager by the Saturday night. High on the request list at the Shackleton bar outside was Handsome Blonde brewed specially for this event. Blonde sales, after only a few brews, have elevated it to their second highest requested beer.

Building work on the new bar will see it ready to open this December and they look forward to welcoming a couple of regional CAMRA groups already to taste their beers which include the latest award winning Blacksmith Stout which was highly commended at the recent 'Best of the West' morland competition at The Factory Tap beer festival.

In other awards they have just made the final four in the UK print awards with their Handsome Bar Steward label.

They are up against dog food, chocolates and some biscuits labels to win the award... either way they are extremely pleased to finish the year as a finalist in London this December.

Ronnie Mullin BLO

Hawkshead Brewery

Five Golds at Industry Awards

The brewery won a record five Gold, two Silver and two Bronze awards at the Society of Independent Brewers (SIBA) North West Region Beer Competition in October. These included awards for

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overall champion of both bottled beers (Brodie's Prime Export) and cask beers (Windermere Pale) – the first time in England both awards have been won by the same brewery. Lager also won



gold, NZPA & Tiramisu both won silvers and Sundown and Chuckleberry Sour took bronze in their categories too.

New Beer: Galaxy Pale Ale 4%

The latest beer in the brewery's cask session series features Australian hop, Galaxy. The beer's light malt base shows off the hop's fruit character perfectly. Released in both cask & keg.

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.



Daily brewery tours

The brewery are now running scheduled tours of the brewery every day at 1pm – plenty of time to have some lunch in The Beer Hall before or after. Pre-booking is advised: 01539 825260.

Beer Hall Extended Opening Hours

The Beer Hall have extended their opening times Monday – Thursday it is now open until 7pm.

Collabs

- Fortunate Tarns, brewed at Hawkshead with Andy and Luke from Modern Times Beer Co, an uber-hoppy, easy drinking American wheat beer at 5%.

(Continued on page 44)

FACTORY TAP BEER FEST AVERT RECENTLY SENT DC

Jazz at Burgundys Kendal

The following bands are booked for Thursday nights

Entry is free

30-Nov	Steve Oakes Quartet
07-Dec	Trickle Charge
14 Dec	Quincy Street Quintet
21 Dec	TBA
28 Dec	Tim Barty
4-Jan	MBQ
11 Jan	Quincy Street Quintet
18 Jan	Freddie Garner
28 Jan	Harold Salisbury
1 Feb	Trefor Owen Quartet
8 Feb	Quincy Street Quintet
15 Feb	John Woodhouse
22 Feb	Luci Brasi Four
1 Mar	KIKBAC Julie Rogerson



9pm until 11pm

(Continued from page 42)

- **Pleasures** in the Darkness, brewed at Wylam Brewery on 6th October, an 11% Imperial Stout, first released at Dark City Beer Festival.

- Collaborations with Northern Monk and Marble & Burning Sky to be released before Christmas, keep an eye out.

Helm Bar Appleby

No response from Helm Bar but they were represented at both the Tap and Carlisle beer festivals. Brewery is still under construction so maybe this accounts for lack of production and info.

Steve Charlton BLO

Kendal Brewing Co

Brewing ceased for time being

David Currington BLO

Kirkby Lonsdale Brewery

The brewery is presently working flat out at both sites to keep up with demand. About six years ago they brewed an IPA called "Institutional" and this has now been brought back and double mashed giving it a strength of 9.9% and should be available any time soon. Also their festive bitter "Jingling Lane" @ 3.7% will be back on the bar for Christmas. This together with their "Singletrack" is now also available in bottles.

As mentioned in my last report their "Pennine Ambler" is going very well. This is one of the official beers produced for the National Trail (Pennine Way) and 30p is donated to the organisation for each pint sold. So far £1500 has been raised from this and there is still over two years to go on the deal so a good sum of money should be raised for them.

Colin Ashton BLO

Tirril Brewery

The three best selling Tirril beers remain as Ullswater Blonde (3.8%), Grasmere Gold (3.9%) and Borrowdale Bitter (4.2%). The main brewer and drayman left the brewery in the summer, so brewery owner Chris

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Matt, Martin & Ian (in the Hawkshead Shirts) with colleagues
Andy & Luke from Modern Times



(Continued from page 44)

closed the New Inn pub at Brampton village, near Long Marton, to return to brewing again and running the brewery. It is hoped to re-open the pub in the new year, when a suitable manager is hired, free of any brewery ties. New employee, James Glendinning, has subsequently taken over the brewers' role after several month's supervision.

Richard Owen BLO

Watermill Brewery

The Watermill continues to be very busy with both sales of ale & food thriving. The work to the bridge is imminent; recent SIBA NW awards are Silver for bottled Shih Tzu Faced & Bronze for Cask Blackbeard.

Tony Jackson BLO



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Crafty Bar Advert T/F (new one)

The Greyhound Hotel, Shap

A former multi-award winning Westmorland CAMRA Pub of the Year which is situated on the old A6, has been taken over and is scheduled to re-open in March 2018, with seven re-furbished letting rooms and three real ales on hand-pump. The famous front revolving door will have a re-vamp too. This is extremely good news and CAMRA wished the venture every success, DC



Recruitment PDF

HOWARD USE NEW
WATERMILL PDF CHEERS