



**Edition 49      Autumn 2012**

**FREE**

# LAKES & ALE

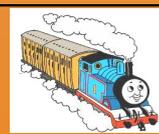


**Magazine of the  
Westmorland Branch of CAMRA**

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# Editorial

Hi to all our readers. Welcome to another bumper edition of Lakes & Ale and a big thank you to all those whose articles and input have made this possible.

Despite the poor weather all our breweries seem to be working hard to keep up with demand, a good sign that Real Ale is certainly alive and well in the Lakes

We, in the Westmorland Branch, are hard at work planning for our Beer & Cider Festival in mid October, (see the article for more details). We have several new innovations, including new designs for our glassware and T shirts. This year we have also linked up with Burgundy's and Wetherspoons to form a simultaneous triangle of Beer Festivals in the centre of Kendal, don't miss them.

There is a list of CAMRA Champion Beers, and news of several important campaigns. Also hearty congratulation to Kerry & all at the Hare & Hounds at Bowland Bridge for being our POTS for Autumn 2012, fully deserved.

Finally, have a great Autumn wherever you are and as always drink responsibly

**David Currington, Lakes & Ale Editor**

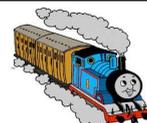
NB. Cover photo is nighttime at Kings Meaburn Beer Fest, what a brilliant location! Thanks Matt.



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**Closing date for contributions to the next Issue is 17th November 2012**

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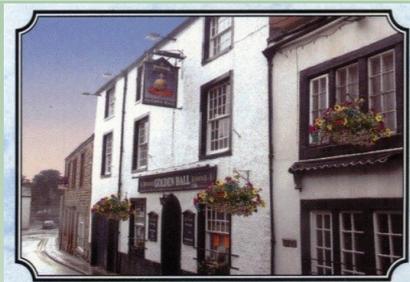
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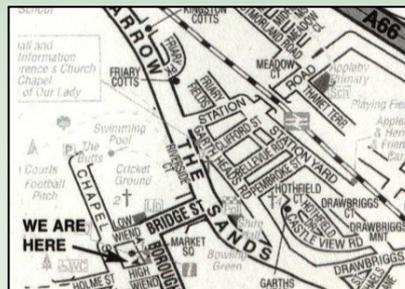
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## From the Chair...



Hello and welcome to the new issue of Lakes and Ale, the magazine of the Westmorland branch of the Campaign for Real Ale.

The Campaign for Real Ale is an organisation that attracts many different types of people who enjoy doing many differing activities; all enjoy the real ale with some taking interest in more of the Campaign activities. I'll highlight one of the campaigns that are presently taking place which I think is both very important and very enjoyable: this campaign is to encourage the trying of different types of beer, to "Try Beer With Real Personality!" It is often difficult to put all of the beers that we try into a particular style, but the idea is to actively look for and try some of the styles of beer that you may not normally try. Traditional Bitters and Best Bitters are still usually available, with the new style of Golden Ales becoming readily available; Milds (whether dark or light) Porters, Stouts and Old Ales are often more difficult to find. Why not search out one of these styles that you do not normally drink and give it a try, you could be in for a treat. Some of the breweries now produce specialist beers that do not really come into any of the above styles and are incredibly diverse in the flavours that they manage to put into

the beers that they produce, try some of these and you could be in for an incredible treat. If you have difficulty in finding some or any of these different styles in your local then why not visit one, or more, of the beer festivals that are available throughout the year; you will find an extensive range of some of the finest and rarest beers from breweries and micro breweries based locally and nationally.

Whilst you are thinking about visiting a "Beer" festival, please remember that almost all of the festivals now have a real Cider and Perry section where you can try a wonderful variety of very rare real products that are incredibly diverse in flavour and are so different to the mass produced keg versions that you normally see.

You can find more information on the beer festivals that we know about inside this magazine, but do not forget to make a note of the dates for our own Westmorland Beer Festival which will take place at the usual venue, Kendal Town Hall between 10th and 13th October 2012; if I had to describe our festival in one word it would be "Friendly;" we'll look forward to seeing you there whether it is your first visit or your umpteenth visit.

Talking of Campaigns, we are still

*(Continued on page 7)*

# Tweedies PDF

*(Continued from page 5)*

pushing to get Parliament to have to discuss the “Beer Duty Escalator,” which is the Chancellors method to automatically increase the price of beer above the inflation rate; which affects the drinking public, the pubs, the breweries and the trade as a whole. As prices escalate dramatically more and more pubs close down, as they continue to do so every week; with a significant reduction in employment (and a significant reduction in taxes paid). To help with this campaign CAMRA HQ has set up an “E-petition” web site. If the petition can get 100,000 signatures; which may sound a lot, but it is less than the existing CAMRA membership; then a debate about Beer Duty can be forced to take place in the House of Commons and we want to achieve this before next year’s budget. You can find the petition at [www.camra.org.uk/saveyourpint](http://www.camra.org.uk/saveyourpint), click on it, put in the few details requested and respond to the confirmation e-mail – job done and well done for actually taking part. Your local pub may already have posters and beer mats advertising this, but if not visit the [saveyourpint.co.uk](http://saveyourpint.co.uk) site and you can download posters.

Your support, with your signature, will make a difference and it will only take five minutes.

Whilst what I’m going to say now may be old news to you I think it is important enough to mention. I strongly believe that going out for a sociable conversation and a drink at your local, which is always under the control of the landlord, is so much

better than preloading on discounted supermarket alcohol which is not controlled and often not even noticed. It is always the right of the landlord to only allow the people that he wants into his establishment and he also has the right to request people to leave, this is what the control is about. However, some time ago I read about some uniformed service personnel who had asked for some soft drinks in a pub before going to a colleagues funeral, they were refused because they were in uniform and had to leave. I can remember notice boards outside pubs listing who could not enter the premises. Boards with that sort of list are, and have been for some time, illegal. I still strongly believe that it is the right of the landlord to let in or refuse entry to people who wish to enter their establishments; but how about having a similar notice board once again displayed so that we know what sort or type of people are automatically barred from the pub and then we can choose whether or not we even wish to enter the establishment.

I’ll get off the soap box now! I’ve mentioned some activities that you can do to support your local pub and real ale; however whether or not you wish to actively campaign or join in some more of our activities, or continue to support your local by visiting it and enjoying the real ale, the atmosphere, the conversation, the sociability, I wish you well. Here’s to enjoyable and sensible drinking.

**DAVID PRICKETT** Chairman,  
Westmorland Branch.

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# NEW POLICY WILL HELP SAVE PUBS

The National Planning Policy Framework – not words likely to get anyone's pulse racing are they? Yet this new document is a powerful weapon in the battle to protect our beleaguered pubs.

Over recent years, we've lost huge numbers of pubs through conversion to housing and other uses needing planning permission. When Councils consider planning applications, they must take into account not only their detailed local policies but also the broader national policies. Until March 2012, those national policies occupied a legion of documents totalling over 1000 pages. Some policies were vaguely helpful to pubs, albeit mainly rural ones.

The new Framework sweeps away this complex set of rules, replacing them with just 52 pages of policy guidance. Thanks to intensive lobbying by CAMRA, this new guidance includes national policies which are potentially very helpful to community facilities like pubs. Most importantly, Councils are told to “guard against the unnecessary loss of valued facilities and services” which specifically includes community pubs. What's also crucial is that these rules apply to all pubs, urban and rural.

**Councils must have in place, by March 2013, local planning policies consistent with the Framework; in the meantime, Framework policies should generally be applied.**

So what does all this mean if your local is threatened by an unwanted planning application? You should object to the Council, of course, but when doing so, make sure to refer to the relevant policies in the Framework. If you can show that loss of the pub would reduce the local community's ability to meet its day-to-day needs, then the Council should refuse the application. CAMRA has produced an advice note on the best wording to use and this can be found, along with much other information on planning issues, at [www.camra.org.uk/nppf](http://www.camra.org.uk/nppf) or if you would like any of these documents posted to you then please phone CAMRA's Campaigns Officer Claire Cain on 01727 798 454.

**The Framework is already making an impact. Councils in Cambridge and the Fylde have used it to refuse planning applications to convert pubs to houses. In those cases, the applicants have appealed against the refusal and, in each case, the Government inspector, considering the appeal, has dismissed it largely because approval would run counter to Framework policies.**

Sadly, not every development adversely affecting pubs needs planning consent – conversion to a restaurant or a shop for instance. CAMRA is campaigning hard to get planning law changed in these areas. In the meantime, the new Framework is very much a step in the right direction.

If any member of the public has any issues regarding a campaign to save a local pub in your area please contact CAMRA's Local Planning Policy Advisor Paul Ainsworth on [paul.ainsworth@camra.org.uk](mailto:paul.ainsworth@camra.org.uk) or go to [camra.org.uk/nppf](http://camra.org.uk/nppf)



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## Alan Risdon, Our esteemed President.

It was with great delight that we heard of the award to our esteemed Westmorland branch president Alan Risdon (or 'Nosox' as he is affectionally known to all & sundry throughout



*Alan receiving his portrait from Ray Jackson, CAMRA West Pennines Regional Director.*

CAMRA) of one of the top 40 campaigners for CAMRA over the past 40 years; we put our collective Branch heads together & decided that the way to mark this auspicious occasion was to have a portrait created for Alan. In fact, we managed to have no less than two portraits, the second, a copy, will be hung in a very prominent position at our annual beer festival at Kendal Town Hall in October, so he will be able to keep

been in the best of health over the last few months, so we were on tenterhooks as to whether he would be able to attend; fortunately, with the very kind assistance of Rik, Alan was able to

attend the presentation at his old stomping ground of the Golden Rule at Ambleside. There was an excellent attendance from members of his own branch Westmorland plus West Cumbria & Solway, & also the very welcome presence of Ray Jackson, the Regional Director of West Pennines. David Prickett our chairman made an introductory speech outlining the achievements of our Alan during his many years



*Some of Alan's friends who gathered at the Golden Rule, Ambleside*

an eye on all us reprobates!  
As you may be aware, Alan has not

service to CAMRA, Ray also had a few words to say about this remarkable man; Alan was very honoured to receive the portrait & regaled us with a few stories about his CAMRA days -

in short, a very enjoyable evening & a privilege to be with such a stalwart of CAMRA. TJ

# WINSTER PDF

**STOP PRESS Results of the CAMRA Champion Beer of Britain final held at the Great British Beer Festival in London in August 2012**



**Overall winners-**

Gold- Coniston, No.9 Barley Wine (from Coniston, Cumbria)

Silver- Green Jack, Trawlerboys Best Bitter (from Lowestoft, Suffolk)

Bronze- Dark Star, American Pale Ale (from Horsham, West Sussex)

**Mild category-**

Gold- Rudgate, Ruby Mild (from York, North Yorkshire)

Silver- Hobsons, Hobsons Mild (from Cleobury Mortimer, Shropshire)

Bronze- Son of Sid, Muckcart Mild (from Little Gransden, Bedfordshire)

**Bitters-**

Gold- Purple Moose, Snowdonia Ale (from Porthmadog, Gwynedd)

Silver- Tintagel, Castle Gold (from Tintagel, Cornwall)

Joint Bronze- Flowerpots, Bitter (from Cheriton, Hampshire)

Joint Bronze- Fuller's, Gale's Seafarers Ale (from London, W4)

Joint Bronze- Salopian, Shropshire Gold (from Shrewsbury, Shropshire)

**Best Bitters-**

Gold- Green Jack, Trawlerboys Best Bitter (from Lowestoft, Suffolk)

Silver, Salopian, Hop Twister (from Shrewsbury, Shropshire)

Joint Bronze- Oakwell, Senior Bitter (from Barnsley, South Yorkshire)

Joint Bronze- Milton, Pegasus (from Milton, Cambridgeshire)

**Golden Ales-**

Gold- Dark Star, American Pale Ale (from Horsham, West Sussex)

Silver- Cumbrian Legendary Ales, Langdale (from Hawkshead, Cumbria)

Bronze- Hobsons, Town Crier (from Cleobury Mortimer, Shropshire)

**Strong Bitters-**

Gold- Dark Star, Festival (from Horsham, West Sussex)

Silver- O'Hanlon's, Stormstay (from Whimble, Devon)

Bronze- Highland, Orkney IPA (from Swannay, Orkney)

**Speciality Beers-**

Gold- Dunham Massey, Chocolate Cherry Mild (from Dunham Massey, Gtr Manchester)

Silver- Little Valley, Hebden's Wheat (from Hebden Bridge, West Yorkshire)

Bronze- Nethergate, Umbel Magna (from Pentlow, Essex)

**Champion Bottled Beer of Britain winners-**

Gold- Stewart, Embra (from Loanhead, Midlothian)

Silver- Great Gable, Yewbarrow (from Egremont, Cumbria)

Bronze- Molson Coors, Worthington's White Shield (from Burton upon Trent)

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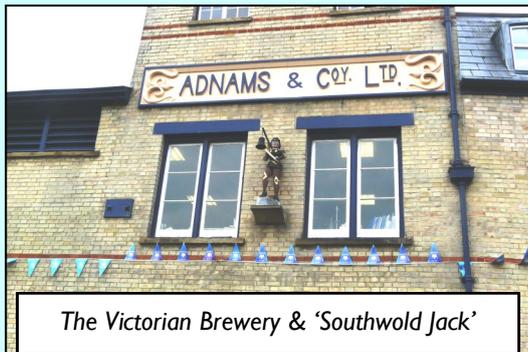
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The Victorian Brewery & 'Southwold Jack'

Where's that everyone seems to ask? On the Norfolk coast next to Yarmouth is the

answer. Since then work had taken me not mine!

to live first in Suffolk, then in Norfolk. Again we were told "it is very efficient in So a nostalgic last minute holiday was arranged in August. What great sunny water to every pint of beer, compared to the industry average of 8 pints". It even Lakeland 'enjoyed' much rain! What cleans itself! memories were brought back.

It was this holiday which found me in an introductory talk and a touchy feel Southwold, a beautiful unspoilt Suffolk and smell of the varieties hops and seaside resort. After some exploration and barley we were methodically taken of the town, (and a pub or two), I through the brewing system. After turned a corner to be confronted by visiting many Cumbrian breweries the scale of Adnams is huge. Everywhere were highly gleaming vessels with a opportunity! I booked a Brewery tour on the spot. a seeming jungle of associated pipework.

The Victorian building houses one of The wort, when ready for the most modern breweries in the UK. fermentation, is carried underground We were told that over the past few years the brewery has undergone a across the street outside & into the complete refurbishment. The old equally vast rows of fermentation building has been transformed into a vessels.

very active distillery including whisky Then followed the good bit. The tasting of several beers, both cask and gin. And 'Southwold Jack' still has

*(Continued on page 17)*



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*(Continued from page 15)*

bottled. As one would expect the beers were on top form though personally I think bottled beer is never in the same league as cask.

The tour over, we repaired to the shop, where we tasted some of the products of Adnams distillery. All in all a great & enjoyable visit to this fine example of all that is good about British beer. Now I know where it comes from I shall look out for some more here in the Lakes,

Are they better than Westmorland beers? Impossible to answer it is all to do with personal taste & choice. But what a way to finish a great day out!

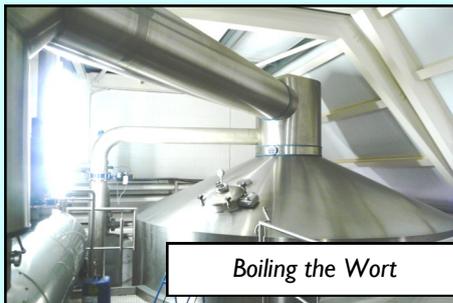
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Grain Hopper



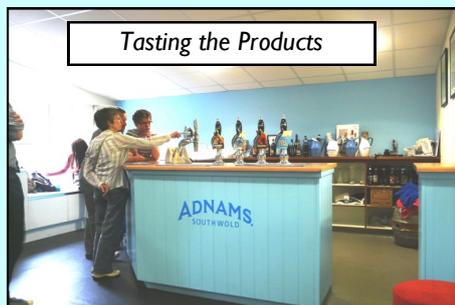
Mash Tun



Boiling the Wort



Pipework Galore



Tasting the Products



Fermentation



Some Speciality Brews it seems

PDF K Lonsdale one  
above the other please

## A Hundred Years On .....

I've always been obsessed with the Titanic, don't worry, my word. I'm not alone by any means so if you know anyone who has the same affliction tell them not to worry, they are not alone. I can tell you that 95% of what you read about it is utter garbage. It was a fantastically well built ship, if it hadn't been it would not have provided a safe platform for long enough so a large number of folk survived after such a cataclysmic accident. That more did not survive was down to Board of Trade requirements not making the simple leap of brainpower to require all ships to carry enough lifeboats to carry everyone. Titanic actually had more than she was required to have. Did any bureaucrat get sacked? Come on.

Cumbria has connections with the ship, the Chief Engineer Joseph Bell, hailed from Carlisle as did steward Richard Geddes, both, oddly from the same area, Stanwix. Both were lost. A longer connection is the Ismay family, owners of the White Star line who hailed from Maryport. Thomas Henry Ismay who bought the line for £1000 in 1867 never forgot his connections and anyone from the town was guaranteed a job on a White Star ship. He set up a fund for the needy in the town to provide fuel and food and is regarded as a local dignitary.

When he died in 1899, the line was worth £1.25 million. His son, J Bruce, ensured the connection with Cumbria was kept, Titanic had upholstery from Stead McAlpin of Cummersdale. and biscuits from the famous Carlisle Carr's company. Today the link is kept alive with street names like Ismay Quay and White Star Way in Maryport.

It must be pretty obvious that I'd want to visit the new Titanic Quarter in Belfast and this fabulous city is quite easily accessible from Cumbria. The main display centre is quite simply stunning, even if you have no interest in the ship.

But that isn't all, the slips where she was built, the dry dock built for her, the design office she was planned in and the Cherbourg tender "Nomadic" built next to her are all there, a rare example of us preserving our industrial heritage.

But what has this to do with beer? Well, any mention of things Irish inevitably raises the matter of Guinness. CAMRA used to say in the bad old days, that real ale was available in nearly all pubs in the form of bottled Guinness and many was the time I was obliged to fall back on it. Sadly, it is no longer available in real form in bottles. I first tasted the draught stuff in Dublin in 1980 and, my goodness, what a remarkable drink it is. But here's the point, it doesn't taste so good anywhere else. It seems to me that it conforms to many local ales, it doesn't travel far from the brewery. So outside Dublin, I don't drink the stuff. They tell me they brew a great pint in Nigeria, I have no intention of finding out. As for Belfast, I turned for

*(Continued on page 21)*

*Cheers from the Crown with some Belfast ale.*



Queens PDF done

(Continued from page 19)



The Crown, Belfast.

hope to the Good Beer Guide. I was delighted to find some local ales, and, joy of joys, they were available in the stunning Crown right across Great Victoria Street from our base, the famous Europa hotel. It was not long before we found ourselves in this extraordinary pub, it really is beyond description. It has amazing tiling and little booths that you can shut off should you require privacy.



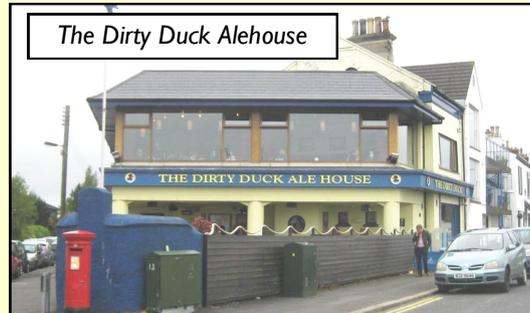
Inside the remarkable Crown in Belfast.

Whitewater Belfast Ale proved a delicious hoppy bitter to compliment what must be one of the UK's most remarkable pubs. We had the car so took a drive around the Ards peninsula south of the city. A pause at the delightfully friendly snug of the Moat Inn at Donaghadee provided a pint of Whitewater's Crown & Glory, a lighter, less hoppy pint. For lunch we called into the astonishing Dirty Duck Ale House in Holywood, which has excellent views over the Lough and does a mean chowder and local scampi (really don't think 1970's), a great selection of ales and is well worth a visit.

Now the point behind this is that I was looking for a Northern Ireland taste in beer and I found it. And that is what an interest in beer is all about. It is

a local product with a local appeal and if you are visiting, just like local foods and specialities, local beer gives you a taste of the place. As an example, I popped into the Punchbowl in the delightful village of Askham recently and the barrel of the Cumbrian brew had just gone off. I had a pint of something from Yorkshire, it was very nice but, somehow, not right. We now have beer sommeliers, the first lady Sophie Atherton, has just

been appointed and made a spirited case for beer on "Women's Hour" (I made a point of listening). She even started to break down the British ignorance of USA beer promoting the wonderful Goose Island from Chicago. But it is more than analysing the taste, it is a reflection of the place, just as I found in Northern Ireland.



The Dirty Duck Alehouse

(Continued on page 23)

# MANOR ARMS

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## CONISTON BREWING CO.



EST. 1995

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

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

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

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



It gives atmosphere, reflects place, time, surroundings and culture. It is part of the scene a whole experience that beer writer of the year Ben McFarland refers to as "backdrop". And that is what beer writers should try and capture. So if you are reading this as a visitor in a Cumbrian pub, ask for a brew from one of our around 40 brewers and drink in part of our backdrop.

Roger Davies 8/12

*The Titanic exhibition, the slips where she was built are at right by the poles.*



## Kendal Calling

This year's event was bigger and better than ever with yet another sell out crowd being entertained by acts such as Dizzee Rascal, Maximo Park and James. We all need much time to recover. This year's real ale festival was bigger than ever in its new look home - a giant Tee Pee tent, Beers this year were available from Dent, Tirril, Hawkshead and Robinsons breweries. CAMRA had its usual membership stand where we signed up around 15 new members, down on previous years.

However, talking to people it was found many were already members & who had signed up in previous years and had gone on to renew there membership. This year we held 3 tutored beer tastings places for which sold out within 3 hours with 12 people in each sitting. So it is hoped that the event will only get better and we hope for more good things to come.

**Philip Walker**



Friday 27th - Sunday 29th July  
2012

Lowther Deer Park,  
Hackthorpe, Cumbria

## THE GEORGE HOTEL - ORTON

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Keswick PDF Adv, please insert pdf inside  
the gold edging. Thnxs

## White Horse Kings Meaburn Beer Festival

Well another good day was had by all at the Kings Meaburn beer festival this year with lots of different tipples to try.

On the surface things looked as grand as usual but behind the scenes there has been several changes to the White Horse Public House at Kings Meaburn with the change in tenancy to Jessica and Paul Fields, ably assisted by their daughter.

Jess and Paul took over the lease with great enthusiasm back in February and have both committed fully into community living, not only embracing the opportunities that village life has to offer but greatly involving the public house in community affairs not only with an active post office but village meetings and events being held at the pub.

Paul has embraced real ale and is now an active CAMRA member and supports several campaigns. Currently the pub has two real ales with a regular ale from the Keswick range and the second hand pump changing on a regular basis. New brew new lines have recently been installed and there are potential plans for a third hand pump.

Jess concentrates on country dining and now offers food Monday to Friday 9.00 am till 8.00 pm and 12 noon till late Saturday and Sunday with a specials board available daily.

Other regular events include darts, dominoes and bar games.

The pub itself is situated within a quiet



hamlet with fine peaceful views where the annual beer festival is held each year.

Even the weather must have known the event was being held and decided to abstain from raining for a few days. The beers were of the highest quality and included some old favourites as well as some new tipples. I especially enjoyed the Elland : Nettlethresher 4.4% and the Green Jack : Orange Wheat 4.2%

There was a wide range of ciders which I believe were of the highest quality according to Chris Morris and Clive Bissland (Camra members) who particularly enjoyed THEM ALL!!

We would strongly recommend a visit to the White Horse Public House and to remind you all to put the 3rd week in July for next year beer festival.

Kings Meaburn is located 4 miles from Appleby

*The White Horse Inn*

*Kings Meaburn, Cumbria, CA10 3BU*

*Tel: 01931 714256*

**MG**

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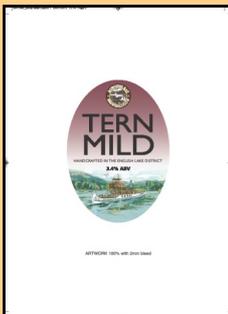
**Website [www.royaloakwindermere.co.uk](http://www.royaloakwindermere.co.uk)**

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

## Brewery Updates

### Bowness Bay Brewing Co Ltd.

New from Bowness Bay Brewing



#### ***Tern Mild***

Navigate the old school pleasures of Bowness Bay Brewing's Tern Mild. (ABV 3.4%)

Brewed to the original 1942 Whitwell Mark Brewery, Kendal recipe.

Its delectable darkness steers you towards a chocolate-caramel joy with a hint of dark fruits.

*David Currington Acting BLO.*

### **Dent Brewery**

Still very busy; they have started brewing Dent Station Porter again after the Summer lay-off. Also the popular Rescewe Bitter, 4.2%, is now available.

The Brewery have expanded their customer base into new areas and are working continually on new beers. *David Currington BLO*

### **Eden Brewery**

Everything progressing fine and production up due to the addition of two new fermenting vessels. Regular brews are still Eden Gold 4.2%, Eden Best 3.8% and First Emperor IPA 4.6%. These regulars are now appearing at beer festivals across the north of England.

A recent one off brew, Eden Fuggles, has proved so popular in local outlets that there should be another couple of brews this year with hopes of it becoming a regular in the future.

A raspberry beer that used local raspberry's from Glassonby will be mainly for the bottle market but a limited number of casks will be available in the breweries more regular outlets.

Also planned are a darker autumn seasonal followed by a Stout for the Winter/Christmas market. *.....Keith Baglee BLO*

### **Hawkshead Brewery.**

#### ***The Real Ale County Show***

For the third year, Hawkshead Brewery ran the bars at the Westmorland Show, making it one of the few traditional county shows in the country to sell fresh local cask ale on the main beer tent bar. This was done with a bewildering network of pythons and by moving in a portable chilled cellar, 48 hours ahead.

*(Continued on page 29)*

# BARNGATES BREWERY



A range of traditional ales brewed  
in the very heart of the Lake District.

Tel: 015394 36575  
info@barngatesbrewerytrade.co.uk  
www.barngatesbrewerytrade.co.uk

*(Continued from page 27)*

**Whisky Aged Real Ale in a Bottle.**

Strong dark beers, which Head Brewer, Matt, has had hidden away for most of the year in whisky casks are now being hand bottled in time for Christmas. The oak aged limited edition bottle conditioned beers will be ready for sale in November.

**Hawkshead Bitter at GBBF**

For the second year running Hawkshead Bitter is listed in the new Good Beer Guide as one of CAMRA's Beers of the Year, having again been a finalist in the Champion Beer of Britain competition at GBBF.

**Summer Beer Festival**

The brewery's 6th summer beer festival, in July, saw record beer sales. Five and a half pints of beer a minute (or a pint every ten seconds) were sold during the four days of the festival. During forty-one hours of opening, 185 casks and kegs, of 66 different beers from 18 breweries were sold. The beers featured were from some of the most innovative breweries in the land, many of which have only been going a few years.

**Full Capacity**

Just over a year after expanding and increasing brewing capacity by 60% the brewery is once again at full capacity, brewing seven or eight times in a five day week. Alex, Hawkshead's founder said: "It is more evidence of what we all knew anyway that local cask is best and it is what the drinking public wants."

*David Currington BLO*

**Kendal Brewing Company**

The Brewery have just brewed a new beer, Frankies Bitter, somewhat paler in colour than most of the other. It has a crisp hoppy flavour, ABV is 3.9%.

They are renaming some of their more recent brews to continue with the names associated with Kendal. The Pale Ale is now called Dr Manning's Pale Ale (ABV 4.2%); the Stout is rebranded as Grisleymires Stout (ABV 4.7%). The Brewhouse is now open Thursday, Friday and Saturday evenings in addition to the current daytime hours.

*D Currington Acting BLO*

**Kirkby Lonsdale Brewery:**

They are very busy at present maintaining stock levels and there are no new beers planned at the moment.

*Colin Ashton BLO*

**Nine Standards Brewery**

The Nine Standards Brewery can be found in the cellar of the Croglin Castle Hotel which is on the side of the main road on the southern

*(Continued on page 31)*

# Dent Brewery

*(Continued from page 29)*

outskirts of Kirkby Stephen, situated next to The Stainmore Railway Museum.

Two new beers have joined the brewery portfolio:

“Silver Standard” is a tasty IPA style beer. 4.3 ABV. OG 1041.

“Royal Standard” a hoppy beer! It is an extreme five English Hop creation in a Golden Ale style. 5.5 ABV. OG 1051.

The Silver Standard is in regular production and the Royal Standard will have joined it by the time you read this update.

The two new fermenters, which were recently purchased, are now fully commissioned and are in regular use.

Nine Standards have now set up a bottling operation with Double Standard, Original Standard and Silver Standard all available as Real Ale in a Bottle.

Nine Standards Brewery visits can be arranged upon request and the Croglin Castle Hotel, where the brewery is situated, has Bed and Breakfast accommodation and does food prepared from locally sourced ingredients during both lunchtimes and in the evenings. The beer is very “LocAle” as it has to travel from the cellar to the bar.

The Croglin Castle Hotel now offers a discount off real ales to all card carrying CAMRA members.

Contact information: The Croglin Castle, South Road, Kirkby Stephen, Cumbria CA17 4SY; (T) 017683 71389. *David Prickett BLO*

#### **Tirril Brewery**

The Brewery remains extremely busy during this summer period, the recent launch of their new brew Eden Valley Pale Ale, (ABV 4%), has gone very well and is proving popular in the pubs. *Keith Morgan, BLO*

#### **Watermill Brewing Co.**

The Watermill Inn has been named as **Own Brew Pub of the Year 2013** by the Good Pub Guide, congratulations from all in Westmorland Branch for this terrific and well deserved achievement. Lets hope that Brian’s dad Alan, our own much loved past President, is looking down and smiling!

Three Branch Members are to go to the Brewery in September to help brew our Festival Beer; a golden ale, Golden Labrador, ABV approx. 4.2%

*Tony Jackson BLO*

#### **Winster Valley Brewery**

The brewery had a successful event at the Cartmel Race course recently and the brewery is working hard to fulfil orders. They are now developing a new beer, this time it will be a stout and should be launched in the new year. *Phil Walker BLO*

# Epicentre PDF Advert

# PUB OF THE SEASON SUMMER 2012

## THE HARE & HOUNDS

### BOWLAND BRIDGE

The Westmorland Branch of CAMRA had great pleasure in awarding the POTS Certificate to the Hare & Hounds at Bowland Bridge on 9th July last. Members came from all over the Branch to this wonderful pub set in this small hamlet in the Lyth Valley. The pub is run by former manager of the Strickland Arms, Kerry



Parsons. She has worked her magic once more, this time on the H&H and today it serves a number of well kept real ales, their signature ale being 'The Hare of the Dog' brewed by Tirril Brewery. The beers are complemented by some tremendously good award winning foods. **DC**



Left: *Chairman David Prickett presents our Award to Kerry.*  
 Below: *Just some of the CAMRA members present.*



# Hawkshead Brewery PDF

### **CAMRA Young Members**

Young members covers the age group of 18-30 and currently 14% of the national membership is in Westmorland. We currently have around 20 young members, which has doubled in the last 2 years with young people discovering new drinks and quality over big brand products. Over the last 2 years at the Great British Beer Festival there have been young members 'bar crawls' which have increased in size over the years. There is, in each branch, a Young Members Co-ordinator; there is also one at regional level who reports back to the CAMRA National Committee. Over the next few months we are hoping to hold some young members socials in the Branch such as a pub crawl and also some Brewery tours. So, keep a look out on our web site, facebook and also our twitter for more info.

*Philip Walker CAMRA West Pennines Young Members Co-ordinator*

## **Good Beer Guide 2013**

Edited by Roger Protz

Published on 13 September 2012 - Order online now!

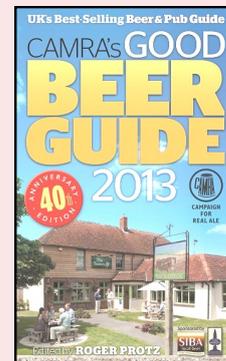
£10.00\* (online members price)

£12.99\* (non-members price)

The landmark 40th edition of the *Good Beer Guide* will be out soon, packed with 4,500 of the best real ale pubs in the UK and information on every real ale brewery currently operating and their key beers.

The perfect package for pubgoers everywhere.

Buy direct from CAMRA rather than other retailers and we make more profit which we invest directly into campaigning for real ale, community pubs and drinkers' rights.



## **CAMRA BEER DISCOUNT SCHEME**

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

**Badger Bar, Rydal**

**Mile Thompson (Wetherspoons), Kendal**

**Croglin Castle Hotel, Kirkby Stephen**

**Elleray Hotel, Windermere**

**George & Dragon, Dent**

**The Globe, Market Place, Kendal**

**Midland Hotel, Appleby**



MIDLAND pdf



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**Are Drinkers getting a fair deal from some big breweries?**

**Are small breweries getting a fair deal?**

**What will happen to some of our well loved stronger beers?**

**Read on.....**

The government's introduction of a 50 per cent reduction in duty for beers below 2.8 per cent ABV was welcomed by this year's CAMRA AGM. However, brewers and licensees were asked to pass some of the savings onto drinkers to encourage people back into pubs.

CAMRA director Bob Jones said he wanted some of the duty reduction to be passed on to customers as it would give pubs a major weapon in attracting people back to pubs. However, concern was expressed that small brewers did not qualify for the duty cut.

Bob said: "EU law currently stops small brewers getting this duty relief. This cannot be right. CAMRA would campaign for the duty cut to be given to all brewers, regardless of size.

Conference instructed the National Executive to produce a report on the market for 2.8 per cent beers, and to include a review of how much people had to pay for them.

Conference also expressed its anger at the additional tax on beers over 7.5 per cent.

Bob said the new punitive level of tax for stronger levels threatened some classic beer styles as they had become too expensive. Some brewers were changing the character of beers by reducing their strength, so that they fell into a low tax band. Currently known beers under 2'9m are indicated below. Do you know of any more?

**Do let CAMRA know**

**Adnams**

Sole Star 2.7

**Attwood Ales Ltd**

Driver's Bitter 2.6

**Barrowden Brewing Co**

Pilot 2.6

**Belhaven**

60/-Ale 2.9

**Black Paw**

Paragon Ale 2.8

**Brentwood**

BBC2 2.5

**Brodie's Brewery**

Summer Stout 2.8

**Caledonian**

Copper Ale 2.8

**Clearwater**

Aizzy 2.8

**Everards**

Southgate 2.7

**Fuller's**

Mighty Atom 2.8

**Greene King**

Tolly Cobbold English Ale 2.8

**Harvey's**

Sweet Sussex Stout 2.8

**Harvey's**

Bloomsbury Brown 2.8

**Hook Norton**

Hooky Mild 2.8

**Hop Back**

Heracles 2.8

**Hop Me Up Ltd,-**

Sleaford Brewery Cool

Runnings 2.5

**J W Lees**

Hero 2.8

**Marstons**

Pale Ale 2.8

**Marstons, Mann's**

Brown Ale 2.8

**Marstons, Wychwood**

January Sale (seasonal) 2.8

**Mill Green**

Mawkin Mild 2.9

**National Brewery**

**Centre**

M&B Mild 2.8

**Panther Brewery**

Cub 2.5

**S A Brains**

Founder's Brew 2.8

**Ship Inn**

Sandcastle at Dawn 2.8

**Strands Brewery Ltd**

Pied Piper 2.7

**Wanstarn & Ramsgate**

**Breweries**

Low & Behold 2.8

**Weltons**

Pride 'n' Joy 2.8

## The Stag Inn Dufton Beer Festival

The pub is traditionally built of local stone with cosy public rooms – with a real fire when needed. It is situated in the picturesque village of Dufton, near Appleby in Westmorland. The Stag has always kept some real ales available throughout the year and you

are sure of a good welcome; whether you are a local or a passing visitor or are taking advantage of some of the many local walks; all of this complete with good beer and fine locally sourced freshly cooked food.

We recently revisited the pub for its annual August beer festival which takes place in the

extensive beer garden which is found behind the pub, which also has stunning views of the Pennines. On all previous occasions that we've attended the festival it has rained for part of the day and we did have some very heavy showers this year on the day that we visited, however there was a marquee available for sheltering in, from either too much rain or too much sun, or you could also take shelter in the pub which had some extra real ales available as well. The odd shower of rain did not spoil the

day for us because it is worth really stressing that when the sun did come out the views over the fells and up to

the Pennines are truly stunning and it would be worth visiting the Stag just for the views, let alone the excellent real ales.

The real ales on offer for this year's festival were locally sourced from both well established breweries and



some of the more recently set up breweries. The beer styles on offer were varied, with traditional bitters and golden bitters, porters and stouts all available, and all in excellent condition. This year's "Beer Menu" gave tasting notes on all of the beers to help you decide which one or ones would suit you best, or tempt you into trying something new.

A variety of locally sourced ciders, varying in strength and taste were also available. All of which were interesting

*(Continued on page 39)*

*(Continued from page 38)*

and enjoyable.

Whilst the usual food menu was available a festival barbecued food menu was also especially available, and excellent it was as well.

If I was encouraged to sum up the festival in one sentence, how about: "Overall, an excellent range of breweries and variety of ales, ciders and food, with something to suit everyone, set in an area of outstanding natural beauty."

By the time you have read this it will be too late to try this year's festival, but watch out for next year's dates and see if you can tempt yourselves to make sure you can attend.

Rob and Gaz have only recently taken over the running of the Stag and both

wanted to make sure that the existing high standards were either maintained or improved on; looking at what they have done with this year's festival they are certainly improving standards.

We wish both them and all of the rest of the team working at The Stag "Good luck for the future and thank you for an excellent beer festival."

Here are some contact details for you:  
Address: The Stag Inn, Dufton, Appleby-in-Westmorland, Cumbria CA16 6DB.

(T) 01768 351608,

(E) [stagindufton@hotmail.co.uk](mailto:stagindufton@hotmail.co.uk).

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

DAVID PRICKETT August 2012

STAG INN DUFTON PDF

# The Priest Hole

Restaurant and Tea Rooms

## 10 OF THE BEST

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- ◆ Dog friendly
- ◆ Locally sourced food available

# DRIP TRAY NOTICE BOARD

The New Inn at Hoff is having a one year anniversary party on the 29th of September, They are putting on a buffet with a celebration of the fact that the pub has been open again for a year

As a matter of interest a member called in at the Punch Bowl at Barrows Green recently. They had 3 casks on. Theakstons Best Bitter, Jennings Cumberland and Deuchars IPA. It was very busy and he tried a pint of the IPA, which was fine. Any reports welcomed.

We are pleased to announce that the Black Bull Inn at Brough Sowerby has re-opened with a fresh new look and new management. Open Daily from 11.30 am the bull offers good quality Cask and a fabulous locally sourced pub food menu.

For bookings please call 01768 342443.

If your ever in Kendal visit our sister pub The Black Swan on All Hallows Lane boasting a fine selection of cask ales from all over the country.



## Beer Festivals throughout the Year.

In order to give festival goers the full picture we normally publish a full list of all such Beer Festivals that we know about and that also meet CAMRA aims. Those below are all that are left for 2012.

The full list for 2013 will return in the next issue of L&A.

7/8/9 Sept	Windermere	Elleray Hotel Beer Festival
29/30 Sept	Cockermouh	Cumbria Food/Drink, Jennings Brewery
5/7 October	Broughton	Broughton & Foxfield pubs Beer Fest
10/13 October	Kendal	Westmorland Beer Fest, Town Hall.
1/2/3 November	Carlisle	Solway Beer Fest, Hallmark Hotel
9/10 November	Tirril	Pie & beer Fest

## Nine Standards Adv pdf

# **CAMRA & Cider**

**An explanation by  
Mick Lewis CAMRA HQ**



What do we know about Cider?  
What do CAMRA think about Cider?  
What is Real cider? Read on.....

## **Defining Real Cider**

CAMRA is an organisation that supports and promotes real ale, cider and perry, and I presume that by now, most beer drinkers have a good idea of what real ale is.

But I suspect that most drinkers, including those that drink cider, do not know what constitutes real cider, compared to the keg version. So let me try to explain.

Cider, and I am giving you the basic version here, is the easiest drink in the world to produce. You start with apples, crush them, squeeze out the juice and let it ferment using the fruit's own sugars and natural wild yeast. And hey presto it turns into cider.

But it's not quite as simple as that, which is why CAMRA has its own definition of what we accept as being real cider.

Let me start with explaining about the fizzy, keg ciders that are found in

almost every pub in the UK.

Most start with apple concentrate, which can be imported from almost anywhere in the world, although a lot of the UK's apples are also turned into concentrate for cider. This product is then heavily diluted with water, and then has a dose of something like sugar or corn syrup added to allow it to ferment way above the legal maximum strength of 8.5%. So it then needs to be diluted down before it can be sold, resulting in a drink with a considerable amount of water and sugar water, with consumers having no idea how much juice is actually in the final product.

Then it is filtered, pasteurised and gas added. Certainly not a naturally-produced drink.!

So CAMRA obviously needs its own definition to show what we accept as real cider (and perry) compared to the mass-produced industrial drinks, and this has become even more important now that we are being swamped by a new phenomenon - cider either made or flavoured with other fruit.

There is, of course, no legal definition of what cider and perry actually is. The nearest you can get to this is the duty levied by HM Revenue & Customs for various types of alcohol.

For these purposes, ciders or perries made or flavoured with fruit other than apples or pears are classed as wines, and have wine duty levies on

*(Continued on page 44)*

*(Continued from page 43)*

them. And anyone who thinks that these drinks are traditional ciders should certainly think again. Currently you can get ciders labelled as melon, lychee, peach and the ubiquitous tutti frutti flavour, to name just some of them. Traditional they ain't!

CAMRA's definition for real cider and perry is fairly straightforward. It should be made from non-pasteurised apple or pear juice with no concentrate to be used. Large amounts of sugar or similar products are not to be used to ferment the juice way above its natural strength. No added water to deliberately increase the volume of juice. No pasteurisation to take place, no added

colourings or flavourings to be used, no artificial carbonation. No micro filtration (which takes out all the yeast).

Finally, a sweetener may be added to the fully fermented drink to make it medium or sweet.

It's not complicated at all, is it? We at CAMRA are trying to promote a traditional, natural drink that we are proud to support. Simple!

Cheers

Mick Lewis



Here in Westmorland CAMRA we hope to introduce awards to those pubs who serve Real Cider as described on page 43 in much the same way that we give awards for Pub of the Season or Pub of the Year for Real Ale. We may well start with a Pub of the Year Award. So what are the Guide Lines?

Unsurprisingly, they mirror those for Real Ale and can be summarised from CAMRA Guidelines as follows:

**“THE BEST PUB THAT PROMOTES/ENCOURAGES SALES OF QUALITY REAL CIDER/PERRY”**

Please note all references to cider are taken to also include perry.

If a pub does not sell any cider that conforms to our definition, it should not be judged for this competition.

Cider should be available and on sale in the pub all year round.

The Pub will, as for Real Ale, be judged in the following Categories

1. QUALITY OF CIDER/PERRY
2. SYMPATHY WITH CAMRA AIMS
3. SERVICE AND WELCOME
4. CLIENTELE MIX
5. ATMOSPHERE/STYLE/DÉCOR
6. GOOD VALUE

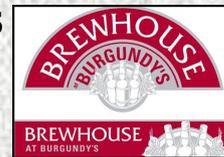
We shall return to this subject in future Editions of L&A.

**DC**



## A Triangle of Festivals

19th Westmorland CAMRA  
Beer and Cider Festival  
Kendal Town Hall, 10th -13th  
October 2012



We're delighted to announce that this year's CAMRA Westmorland Annual Beer Festival will be the central event as Kendal this year hosts a trio of beer centrally located festivals. Burgundy's Wine Bar & Brewhouse, along with the Miles Thompson (Wetherspoons), are both hosting their own events which will compliment our own festival and offer a wealth of superb Real Ales for drinkers in the town. Rather than being 'rival' events, by working together we're collectively aiming to offer more choice and variety of quality drinking experiences for our customers.

Our 19th Westmorland CAMRA Beer and Cider Festival will once again be held in the splendid setting of Kendal Town Hall. Running from Wednesday 10th to Saturday 13th October, from 12noon until 11pm, we shall be offering 55 Real Ales and 12 Cider and Perries. The Miles Thompson's beer festival will begin on Monday 8<sup>th</sup> and run until 14<sup>th</sup> with the award winning Thornbridge brewery from Derbyshire .

In addition, we are hosting two beer judging competitions: one for regional entries to CAMRA's Champion Beer of Britain and, new for 2012, our very own Best of the Westmorland where each of our local breweries has been invited to send their chosen best beer to be judged

There will be Tutored Beer Tasting Sessions on Thursday evening and we will be also sampling delicious beer and food combinations. The cold gourmet of locally sourced food will be at the normal high standard, with local cheeses, meats, artisan bread and, of course, Mr Currington's home made chutneys!

Live music on Thursday night is local band Room Full of Mirrors, and musicians for Friday and Saturday evening entertainment will be announced. There will be a £2 entrance charge for non-CAMRA members on the Thursday and Friday nights, the rest of the event is free.

Meantime, Burgundy's, just across the road, will have their own concurrent beer festival, majoring on their own superb beers from the Kendal Brewing co and also a selection of great continental beers. An extensive 'Breweriana' collection will be on sale gathered over 25 years, from t shirts to special glasses.

Weatherspoon's, who have their own festival in a few weeks time. have agreed to stage a special mini beer festival in the Miles Thompson to complete the triangle. .

We hope you will join us and look forward to welcoming you.

Festival Organiser *Chris Holland*

# Jazz PDF

# Wetherspoons pdf



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Welcome to the  
6<sup>th</sup> annual Grasmere  
Guzzler  
Go Get Guzzled!

**Tweedies Bar  
Dale Lodge Hotel  
Grasmere  
1st September 2012**

The beginning of September already. Once again, whilst all my CAMRA colleagues rushed off to support the Ulverston Beer Festival run by Furness CAMRA, (and a fine one it is too), I made my annual pilgrimage to Grasmere to sample again the delights and atmosphere of this festival right in the heart of the Fells.

I was not to be disappointed. After my free Bus trip, (well I am a pensioner), I arrived at noon just as the event was opening for its second day. What a difference this year. There was an enormously long bar with 50 hand pumps all lined up and they were just starting to pull the beer through. There were several more pumps on the inside Bar.

I have fond memories of splashing in puddles from the heavy rain that seems to always fall at this time of the year, but it was a great dry day, even though Alex, (who runs the Tweedies Bar) had invested in superb new Marquees with good plastic flooring.

There was just me at in the bar at that time, but very soon the place was rapidly filling up. I met a chap from Cockermouth and then a set of guys from Peterborough, all in bespoke T shirts and who were camping near by. I also bumped into Bernard Backhouse, a very old friend of our President Alan Risdon.

There was a terrific selection of beers & ciders all expertly cooled internally within each cask by a system of cooling pipes from centralised coolers. Time to start supping and I majored on the brews from Fyne ales

The outside bar



(Continued on page 49)

# Eagle & Child pdf



Noon, pulling the beer through



Doing my bit



Line of cool cider



Great burgers

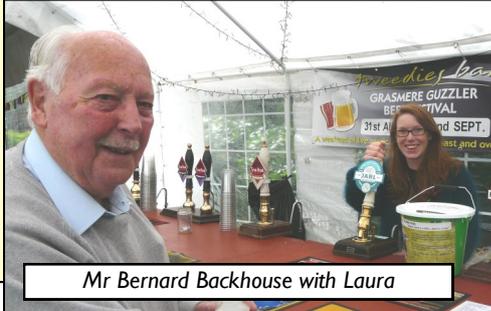
(Continued from page 47)

brewery; (Avalanche 4.5% was particularly good. very hoppy) and all were in tip top form. Also, those I sampled from Tyne Bank brewery were just as good. At that point my notes seem to have tailed off; I wonder why? I also was interviewed by Lakeland radio who were covering the event and I tried to extol the virtues of real ale and Cumbrian breweries in particular, not bad after several pints

It was interesting to see the number of beers now using either NZ and US hops, is this a trend or a scarcity of



The Peterborough lads



Mr Bernard Backhouse with Laura



Alex. The man who make it happen!

### English hops?

The food from the BBQ was just what was needed to soak up the ales, and I enjoyed a venison burger listening to a couple of the musical acts lined up for the whole day. Congratulations to all the staff at Tweedies, (especially Alex & Laura) for yet another 'grand day out', I'll be back next year, God willing. **DC**

## Branch Officers and Contacts

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## WESTMORLAND CAMRA EVENTS DIARY

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

**From Appleby contact Chris Morris (07796) 341592**

- 17th Sept** Pub of the Season Presentation & Branch Meeting, Badger Bar, Rydal, Ambleside. *Normal transport arrangements*
- 11th Nov** Beer Lovers Dinner. 11th Nov Ulverston  
Prices for this year are £35.00 per person Camra members £33.00  
More info from David Welch, see Social Sec above
- 10/13 Oct** Westmorland Beer & Cider festival, Town Hall Kendal see article.
- 5 Nov** Branch Meeting TBA Watch Website for details
- 3/26 Jan** National Winter Ales  
We are considering a day out by train from Oxenholme. If interested contact Social Sec

**Future ideas** Planning a visit to Kelham Island and the Real Ale scene in Sheffield some time in May. Will also organise a walk by bus in the Peak District national Park to pull in some pubs.

Let Social Secretary know if you are interested; non members very welcome

For normal Branch Events the pickup point can usually be agreed when booking but is usually the Bus Station in Kendal. There is also often a bus leaving from the Golden Ball in Appleby in Westmorland. For Beer Festivals under your own steam please look at the Beer Festivals page. Subsidised transport is now £4 per visit .

# **G&D DENT**

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