

Edition 51

FREE

# LAKE & ALE

Magazine of the  
Westmorland Branch of CAMRA



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Spring 2013

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## Stop Press—POTY 2013

A few days before Lakes and Ale went to press The Midland Hotel in Appleby was voted by Branch Members as CAMRA Westmorland Pub of the Year 2013. We offer our many congratulations to Clive & Amie on this well deserved achievement



Clive and Amie Bissland

and this is one more Certificate to be presented to them at the next Branch Meeting, which coincidentally is to be held at The Midland itself. (see events page 46) More news and many pictures in the next issue. DC



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

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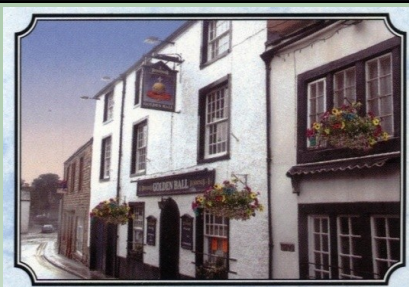
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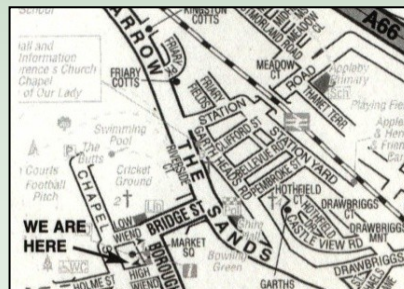
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## From the Chair...

David Prickett



Welcome to our Lakes and Ale magazine and I hope you have an enjoyable time looking through it. I suspect that you enjoy Real Ale or Craft Cider and Perry because, probably, you would not be reading this magazine if you were not interested in it.

There have been many success stories over the years regarding Real Ale and there are now over 1,000 breweries operating throughout the country producing a huge variety of different styles and different types of beer. However, all is not well as there are still many pubs closing each week; some to turn into housing and some to turn into supermarkets or restaurants. We all suffer from taxation, but some suffer from unequal taxation and beer escalator above inflation taxation, for example "Pubs."

You already enjoy Real Ale and you support your "Local" and other Real Ale pubs. What I would like to do is to ask you to think about doing just a bit more. The Campaign for Real Ale is a campaigning organisation and we, both nationally and locally, do what we can to support our local pubs and breweries. It is easy to join CAMRA (there's usually a form in the magazine or available on line) and there are many benefits. Campaigning can be done with some on line activities and/or by joining in with some of your local branch activities. There are regular socials and meetings, which any CAMRA member can join in AND we do tend to be a friendly bunch, so you will be made very welcome. Your strengths and experience can doubtless help us and we can offer guidance and support to those of

you who would like to learn a bit more about CAMRA and its campaigns, organisation and activities.

We recently met up and voted for our annual CAMRA Westmorland Pub of The Year (POTY), and the winner was: The Midland Hotel at Appleby; congratulations to all at The Midland for winning this prestigious award. Why not call in and try some, cider and perry often stocked as well.

As well as enjoying Real Ale many of us enjoy Real Cider and Perry; please give some thoughts to the producers who have suffered from appalling weather this year and have had crop levels severely reduced. When you see a Real Cider or Perry, not the nationally produced fizzy ones, why not give them a try because there are as many wonderful flavours obtained from the many producers throughout the country and they do need our support as well.

We have also voted for our Craft Cider and Perry POTY, and the winner was: "The George and Dragon" at Dent. Congratulations to all at The George and Dragon for winning this award and it is to be especially noted that this is the first time that we have made an award for Cider and Perry. Why not call in and try some and they have an excellent range of real ales as well.

Please think about taking that little extra first step and joining in with us and in our activities. Have a look at our web site, come to a meeting or drop me a line at [davidmichael@dmprickett.plus.com](mailto:davidmichael@dmprickett.plus.com). We will be delighted to see you or hear from you.

**David Prickett** Chairman

# Tweedies PDF

## Penrith Triangle

Westmorland Branch are pleased to announce that following negotiations between ourselves and the West Cumbria and Western Lakes Branch it has been agreed that a part of the West Cumbria Branch shall be transferred to Westmorland. They had found it very difficult to give the pubs and bars in that area the proper support that would normally be expected from CAMRA.

It is a triangular shaped area bounded approximately by the A66, A595 & A509 and already dubbed the Penrith Triangle (see map inset). Any current members residing in the area will be notified of their change of Branch and given the opportunity to remain in their original Branch if they want.

We will be surveying the pubs/bars in that area very soon and of course they will become eligible for our Pub of the Year to Pub of the Season awards and will be included in our GBG selection procedure. We hope that the transfer will be of mutual benefit to both Westmorland Branch, the publicans concerned and their customers.  
DC



## BREWERIES OF CUMBRIA

Due to high demand we have almost sold out of the current edition of this much sought after poster. There are now some 35 breweries in Cumbria, & a fully revised and updated issue of 200 copies has been reprinted in the same size, format and cost; covered in top quality laminate and is available from selected local outlets. It can also be purchased through our website, [www.camrawestmorland.org/](http://www.camrawestmorland.org/) or by email to

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## **National Winter Ales Festival, Manchester 2013**

### **Colin Ashton reports**



In January I attended the festival at the Sheridan Suite in Manchester. This was my third visit in a row to this event and I was again impressed by the number of people attending, which seemed to me more than the previous two. They ranged from the city gent to the archetypal real ale drinker with many ladies amongst those present.

According to the programme there were over 300 beers including foreign beers plus cider and perry and I am not going to disagree with those numbers, there were a lot. Inside the venue the beers in competition are on a long bar down one side of the main floor the other bars being in other parts of the room. These competition beers are in four categories of Old Ales and Strong Milds, Porters, Stouts and Barley Wines and a glimpse through the programme indicates around over 60 beers in these categories. Not being a drinker of these types of ale I did not try any of them but there was still a vast range of Bitters, Best Bitters and Golden Ales to keep me going.

Digressing slightly but still with a festival connection, together with my brother, I visited the BAUM pub in Rochdale on the Wednesday evening. This is the

meeting place for the Rochdale, Oldham and Bury branch of which he is a member, but is also one of the four finalists in the CAMRA National Pub of the Year 2012, and a fine real ale pub it is. (I left a supply of Lakes and Ale). Whilst in there we were talking to the owner, Simon Crompton and a friend of his, both of them having just returned from the festival after taking part in the judging. Simon had been on the panel judging Barley Wines and his friend on the Porters. They gave us an insight in to what was on offer and his friend told us that the Elland 1872 porter was by far the unanimous choice of that panel. On the Thursday afternoon I went along on my own to try a few beers, take in the atmosphere of the venue and chat with fellow drinkers. On the Friday afternoon my brother came along with me and we managed to find a seat and were able to try a number of what was on offer. He concentrated on the competition beers, being a lover of stronger beers, while I stayed with what I enjoy in the other categories. During this afternoon session it was announced that this was the last National Winter Ales Festival to

*(Continued on page 11)*



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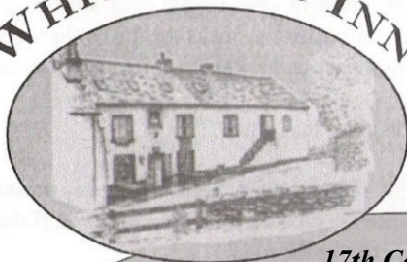
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*(Continued from page 9)*

be held in Manchester as next year it was moving to Derby. This was greeted with a chorus of boos from around the room.

However it was also announced, and there was an article about it in the programme, that there will be a new festival in Manchester in 2014 which will take place in the Velodrome at the National Cycling Centre. It says the main bars will be on the Velodrome floor and cyclists could be whizzing round as you enjoy your beer. It will be organised by the same team behind the National Winter Ales Festival and will take place from the 23<sup>rd</sup> to 25<sup>th</sup> January 2014.

Now back to the beers. For those who don't know, the winners in the four categories were:

Old Ales and Strong Milds

- Kelburns Dark Moor at 4.5%.

Porters

- Ellands 1872 at 6.5%.

Stouts

- Bartrams Comrade Bill at 6.9%.

Barley Wines

- Hogs Back A over T at 9%.

And the overall National Supreme Winter Champion was Elland 1872.

The only success for Cumbria was Jennings Sneek Lifter which came second in the Old Ales and Strong Milds category. However my brother who did try many of the competition beers did consider the Coniston No 9 the best with the Hawkshead XXX Brodie's Prime amongst his second choices.

Despite the crowded venue you still come across people you know and I bumped into our own Phil Walker who was there with Clare and his sister Rebecca. On one occasion he was trying the Elland 1872 and was very enthusiastic over it

Sadly at 4-45 pm our transport arrived (Sister-in-Law) and we left as the heavy snow was starting to fall. As they say on the weather forecasts "don't travel unless your journey is really necessary" and within a couple of hours the snow was really thick and any plans for a return in the evening had to be put off. **CA.**

## **NOTICE TO ALL WESTMORLAND BRANCH MEMBERS**

The AGM of the Westmorland Branch of CAMRA is to be held  
at the MORTAL MAN, Troutbeck.  
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Normal Mini Bus Arrangements (see page 47)



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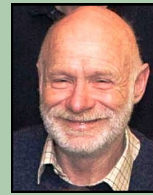
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# A Number of Issues - Part 2

From Don Morris



As we were all preparing for the Millennium bug the 'Lakes and Ale' (LA) magazine was still in its incipient form and a long way from becoming venerable. The cover was still nearer to the old fashioned front page of The Times rather than the current copies of Cumbria magazine. Issue 5 from Spring 1999 had a plain blue cover (half way between Manchester City and Coventry City?). The editorial it contained was essentially a paean to Dent Brewery for their T'Owd Tup becoming Camra Champion Winter Beer of Britain. The editorial on the first page proper was a request to the George Osborne of 1999 to bring in a sliding scale of alcohol duty to help the micro breweries. No change there then.

The previous issue contained an article on the 'Art of Brewing' and this issue carried on the topic and threatened to pervade several more issues. I wonder if the average reader was really interested in this subject-or was it just a magazine filler. Like this series?

Now for the interesting stuff; actually drinking beer. An anonymous column 'Boozing in Bowness' described the myriad drinking establishments in Blackpool-on-Windermere in which to become merry or indeed which

ones to miss (too many). More interestingly there was another new series starting called 'Desert Island Beers' The first person to be marooned was that famous cyclist and permanent fixture (lucky boy) at the ODG, Ivor Chittenden. Roy Plomley must have been very generous that day because he allowed TEN beers. Ivor's choice:

Yates Bitter, Hop Back Summer Lightning, Deuchars IPA, Orkney Dark Island, Black Sheep Special Ale (has that morphed into a different name?), Shepherd Neame Master Brew Bitter, Coniston Bluebird Bitter, Sarah Hughes Dark Ruby Mild (a pale shadow of itself the last time I had it), Enville Ale (I don't know it), and Dent Aviator.

Three Cumbrian Ales there. I wonder what Ivor would choose now after nearly a decade and a half of palette changes, perhaps we should re-shipwreck him.

Pub of the Season (POS) was The Britannia at Elterwater. An interesting article which threw me for a moment when it said in the last paragraph congratulations to Judy, Chris.... I thought that Mr Holland and Ms Moore had possibly enjoyed previous careers.

*(Continued on page 15)*



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*(Continued from page 13)*

The only other item of interest was the 'Featured Letter' which might have been posted in Tunbridge Wells except for the signature 'a Westmerian'. The letter was asking for a definition of a pint of beer, especially in terms of quantity. This perennial poser had a full answer which started off by chiding the writer because he/she was not a member of Camra. My advice is to go to the Watermill and despite their over pint glasses complain if you think you are being short-changed (Brian, do I get a free pint for this plug?)

Issue 6 of LA was still in plain wraps and I reckon the colour this time was close to that of Blackpool I had to consult an excellent site-

(<http://www.colours-of-football.com/colours03/eng/eng.html>)

to convince myself. Possibly if one of the regulars in the Watermill, a certain Mr John Wood who is a Blackpool supporter (or should that be sufferer) was in Camra then I could have consulted him. The first piece of mild interest was a stiff note correcting some points in the Bowness article in Issue 5. Mr anonymous had ignored the delights of the Windermere Hydro which then (and now?) sold Theakston Best. Mind you the complainant claimed the Hydro was originally a school, I thought it was built as a hotel with some magic water cure. The Boathouse at Fallbarrow Park was also mentioned as a real ale location (Boddingtons & Flowers, so perhaps it

was not real ale).

Passing quickly over the third episode of the Art of Brewing (zzzzzz...) I enjoyed rereading the 'Quaffing in Kendal' article and noticing all the subsequent changes. The Kendal Arms is now Romneys and the Cock and Dolphin is no more. Apparently the Kendal Arms was formerly called the Romney Hotel. Plus ça change, plus c'est la même chose.

The next person to be stuck on an island with a selection of beers was the Great Alan Risdon. Now he really should know about beer having been one of those recently elected to the Camra distinguished contributors for the furtherance of real Ale in celebration of their 40th anniversary. Alan's list: Batemans Dark Mild(3%), Adnams Bitter(3.7%), Shepherd Neame Master Brew Bitter(3.7%), Harveys Sussex Pale Ale(3.5%), Caledonian Deuchars Bitter(3.8%), Yates Bitter(3.7%), Coniston Bluebird (3.6%), Butcombe Bitter(4.0%), Black Sheep Best Bitter(3.8%), and Wye Valley Hereford Pale Ale(HPA)(4.0%). Clearly Alan is mostly a 'session man'. That's an overlap of 40% with Ivor in Issue 5-I bet you don't get that on Desert Island Discs. Alan was quite crafty in also mentioning his 'also rans'; Burton Bridge Summer Ale and Taylors Golden Best. He was also wily enough to ask for all the storing and serving paraphernalia as his luxury item.

The POS was the Black Swan in Ravenstonedale. Not much to say

*(Continued on page 17)*

PDF K Lonsdale one  
above the other please



*(Continued from page 15)*

about that except to note the greatness it has been lifted to recently. Not much either to note about the featured letter in this summer issue. The letter was from the Northern Staffordshire Bull Terrier Rescue (sic) but I could not work out what they was trying to say. There was also a sort of 'Alcoholics'

zodiac list (Inn Signs by Horace Cope) but I came out of that very badly. DM

Work has now begun on the long closed and derelict Kendal Bowman. It is to be converted to self contained apartments for disabled people. The ex Pub was bought by the Fairoaks Housing Association and should be ready by this summer.

## The Red Lion Sedbergh Westmorland CAMRA Pub of the Season Winter 2012/3



*Vice Chairman Phil Walker presents the Pub of the Season Certificate to Jonathon*

It says Jennings on the sign outside but it is a special Jennings inside and is run by landlady Carol with her son Jonathon looking after the Beer & Bar details

Jonathan takes full advantage of the great Jennings real ale list plus the extra guest beers they get in each month. All are kept in immaculate condition. The L shaped bar is very cosy and welcoming. The pub attracts locals and tourists

After an abandoned visit due to poor weather conditions a good contingent of members of Westmorland Branch finally made it to Sedbergh from both the Appleby and Kendal areas, whereupon they descended on a gem of a pub, the Red Lion. Hitherto unknown to many of our members it is a great local.

alike. It has a dominoes team and runs a quiz session every Thursday evening. In fact the Red Lion is all of the things that CAMRA thinks makes a great pub. And yes, good pub food is also available. Congratulations to all, I think a few more of our members will be back in their own time. DC

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## Gin, Good Beer and A Stomp Around

More tales from Roger Davies

I like gin. Now that may seem an odd way to start a piece about beer but it isn't really. Brewers increasingly look at other products, the fabulous Anchor Steam brewery in my beloved San Francisco for example, does a very fine gin indeed. The Rogue brewery in Portland, Oregon does all

distillery. But that isn't my point. I'm very particular. I like Bombay Sapphire gin and really don't drink anything else. Another of the great traditions we enjoy in this blessed part of the UK is the great supermarket chain E.H. Booth. Periodically, the good Mr Booth decides to kick out Bomb Saph

at twenty quid a litre and, boy, am I there. But, and here's the point, I won't buy it at full price, much as I love it. The other day, after a thoroughly enjoyable stomp around Tarn Hows, I repaired to a favourite pub providing a favourite beer range. There was a new one, "give it a go" I thought. I was pretty flabbergasted to be asked for £3.80 and, rather like the gin, I won't be buying it again despite it

*A stomp around Tarn Hows, OK, popular, but pretty special*



*San Francisco Steam Gin and Whiskey*



sorts of spirits. Of course, we have our own gin in Cumbria hailing from Keswick and we will soon welcome our very own malt whisky

being a mighty fine pint of beer. Recently, a rather splendid Californian red has been on offer. Now it is back to full price and I'm not touching it. So here we have it, if the Government continually puts up the price of drink, yes, we'll not buy it. But we won't buy good stuff like Bombay Sapphire and the excellent beer and wine I bought; we'll trade down to rubbish. Or we won't buy at all to the detriment of

*(Continued on page 24)*

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*(Continued from page 22)*

wonderful producers, many of them local. I'll be absolutely honest here, I don't not buy the stuff because of health issues, it is because of the price and do you know what, I really resent that. I don't feel as if it is in my interest any more than I think speed cameras are for road safety, they are money generators. Now, before you get all sniffy and talk about the cost to the NHS of drink related problems, just look back at the words "stomp around Tarn Hows". I do not go out on a Friday and get legless on cheap vodka but I'm supposed to pay for the consequences because the Government is too idle to find out

doing excellent food and being very conveniently located. But sometimes it was shut at lunchtimes, sometimes it opened at three in the afternoon, something I must say I find inexplicable anywhere and particularly in the Lake District. Look, we are just ordinary, simple folk. We can't memorise which pub is open when. Often we go to one for lunch on a whim, a treat, and the damage that is done by it being shut is pretty incalculable. We stopped going to that pub because we couldn't remember when it was open, so directly contributed to its demise. But, whose fault was that?

I must say, I'm absolutely delighted to see the increasing number of pubs providing tasters of the beers they have on offer. I'm showing some examples here and it really is a great way to get people to appreciate the huge variety of flavours on offer. But, these days, we in CAMRA, don't have

*Samplers at the Sticklebarn, Langdale and the brew provided to the National Trust from Burton, Winter Shield, very tasty like the mac'n'cheese*



the causes of these problems and just bungs sticking plaster over the symptoms.

There is a worrying number of pubs locally coming up for sale, lease or closing. One was a particular favourite of ours being very pleasant,

*A Palette of beers on offer at the George & Dragon, Clifton*





# Royal Oak Inn

**Brantfell Road  
BOWNESS-ON-WINDERMERE**

**OPEN FROM 11, 7 DAYS A WEEK**

**SIX REAL ALES, INCLUDING CONISTON BLUEBIRD**

**Children's licence, dining room**

**Games area with pool, TV etc.**

**Excellent home-cooked meals served all day**

**Warm, welcoming atmosphere; dog friendly + real fire!**



**Patio, car park and en-suite accommodation**

**For full details and bookings**

**Telephone 015394 43970;**

**e-mail [info@royaloak-windermere.co.uk](mailto:info@royaloak-windermere.co.uk)**

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

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

*A wonderful selection of beers from around the Nation at the Rifleman's in Kendal. The pint is Derby Brewery's Hop til you Drop and very nice too*



We came to a keg brewing plant and the guide, a family member, said "Look, I know you aren't going to like this, but there is a market for keg beer and we take the view that if you are going to brew one, it should be a ruddy good one." So, yes, back in the early days of CAMRA, real ale was pretty ropey and keg was utterly dire. But time has moved on. If we really care about the taste

*(Continued from page 24)*

sole rights to good flavour. I remember, back in the dark, depressing days of the 1970's a visit to Ruddle's brewery in Oakham. Their "County" ale was revered nationwide along with Theakston's Old Peculier.

and quality of beer, we need to be open minded about all the good things that are going on today.

Roger Davies .



A SPORTSMANS DINNER WITH...

## GRAHAM TAYLOR OBE



**20TH APRIL 2013 @ DENT HALL**  
**DOORS OPEN 6PM - MEAL SERVED AT 7PM**  
**ONLY £30.00 PER TICKET**  
**ALL MONEY RAISED**  
**FROM THIS EVENT IS FOR THE FUTURE OF DENT FC.**  
**TICKETS NOW AVAILABLE**  
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## Brewery Updates

### Bowness Bay Brewing Co Ltd.

We are asked to navigate the old school pleasures of Bowness Bay Brewing's new ale -Teal Tipple (3.6%ABV). Brewed to the original 1942 Whitwell Mark Brewery in Kendal recipe, this is a copper coloured session ale, well balanced light and refreshing. Made with Tipple malt.

Insert  
pump  
clip  
please

The Brewery no longer use willow water, it was found they got a better result from their own spring water. *David Currington Temp BLO*

### Dent Brewery

They are still brewing hard to fulfil new orders and work on the water supply is coming to a end with new water pipes in place and a collection system been installed. Its been a lot off hard work digging out the fell spring. *David Currington BLO*

### Eden Brewery

#### ***Experiment 103 (3.8% ABV)***

A light golden ale produced from Maris Otter Pale Ale malt using an experimental hop from Charles Faram. Only 100 kilos of this hop are available this year and Eden Brewery have managed to secure a small quantity bringing this unique hop to Cumbria.

Available March to April 2013 - Limited to 60 Firkins

Hop supplied from M H Andrews, Bosbuty, Ledbury, Herefordshire

#### ***North Down (4.0% ABV)***

Brewed traditionally using the finest Maris Otter and Crystal malt to give a light chestnut colour. Northdown hops provide a spicy, cedar finish to this ale. Available May to June 2013 - limited to 80 Firkins - well hopped and bitter! Hop supplied from M H Andrews - he's very good

#### ***Eden Cascade (3.8% ABV)***

This summer ale is light golden in colour and very refreshing, brewed with the classic UK Cascade hop which provides the thirst quenching citrus and light floral characteristics. A great beer for summer produced from Maris Otter Pale Ale malt only. Available July to August 2013 - Limited to 100 Firkins

Hop supplied from M H Andrews - maybe he's brilliant or we just like his distinctive hops?

#### ***Eden Challenger (4.0% ABV)***

Brewed traditionally using the finest Maris Otter and Crystal malt to give a light chestnut colour. Northdown hops provide a spicy, cedar finish to this ale. Available May to June 2013 - limited to 80 Firkins - well hopped and bitter! Hop supplied from M H Andrews - he's very good!

*(Continued on page 28)*

*(Continued from page 27)*

A chestnut colour ale brewed with Maris Otter Pale Ale and Crystal malts. The Challenger hop providing spicy, cedar and green tea notes to this Autumn Ale. Available September to October 2013 - Limited to 60 Firkins Hop supplied WA & JW Thomas, Woebley, Herefordshire *Keith Baglee BLO Hawkshead Brewery.*

New Cask Beer – Hoppy Red

The second in their new programme of special brews is out and drinking. The 4.8% red-coloured beer is generously hopped with Cascade, Citra and Simcoe hops. It is a pilot brew, leading to a special hoppy red ale commissioned by Wetherspoons for their national Spring Beer Festival.

Production Increase

In 2012, despite the tough economic climate, the brewery increased production by 17.5% to 5,250 barrels/860,000 litres (1.5 million pints).

Awards

The brewery had a double win at the Taste Cumbria Food & Drink Awards, winning Best Large Producer and taking a gold medal for NZPA in bottle which judges described as “a pale ale abundantly hopped with exotically fruity New Zealand hops”.

Head Brewer Matt Clarke with the Taste Cumbria Gold award for NZPA.



**Beer Festivals**

The Beer Hall's annual Spring beer festival this year takes place 15th-17th March. Focus will be on around ten breweries. There'll be more than 50 beers, all on handpulls directly from the cellars on two bars.

*David Currington BLO*

**Kendal Brewing Company**

Now brewing up to twice weekly& standardised on the following 8 Brews  
Tenterhooks 3.7% Mid brown traditional bitter

Helga's Dunkel Bier 3.7% Smooth & malty taste for dark beer connoisseurs

Beast Banks Bitter 3.95 Light recessing ale hoppy bitterness with a citrus finish

Frankies Gold 3.7% Light & delicate citrus bitter. Ladies Favourite

Kendal Pale Ale 4.2% Golden Bitter; sweet hoppy nose

Silver Tanner 4.4% Tan ale with malt flavour, ciros aroma & crisp hop bitterness

Grisley Mires Stout 4.8% Guinness beware

Auld Kendal (Winter Brew) 5.7%The original Auld Kendal

*David Currington BLO*

*(Continued on page 30)*



# Dent Brewery

(Continued from page 28)

### **Kirkby Lonsdale Brewery**

They are extremely busy at the moment keeping up with demand. Two beers have been brewed recently for the Lunesdale Winter Ales Festival which took place throughout pubs in the area. These were "Old Tannery" a 5% Chocolate wheat beer brewed with an ale yeast and "WDA" (Westmorland Dark Ale) a 6.2% rich, fruity dark ale. This is a darker version of the WPA but brewed with darker malts. Both beers went extremely well at the festival and there may be some still around by the time you read this. It is intended to brew the Old Tannery again but with a wheat yeast.

In readiness for the Six Nations Rugby they have also again brewed their "Loosehead" 3.7% lightly hopped session bitter together with their "Dark Envy" 4.7% dark cask lager. This was a re-naming of their "Dark Arts" from last year. These will be repeated for any Rugby events in the summer.

In addition two new beers are in the planning stage and will probably be known by my next report.

*Colin Ashton BLO*

### **Nine Standards Brewery**

Still busy brewing at the Croglin but also devoting all spare time to their addition and quite separately run brewery in Settle. *David Prickett BLO*

### **Tirril Brewery**

*No report available.*

*Keith Morgan, BLO*

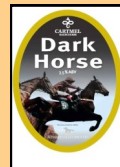
### **Watermill Brewing Co.**

The Brewery has plans for a 7% strong ale to be brewed later in the year, he is also increasing his real cider from one 'Scrumpy' pump to another pump offering a selection of real cider. No further progress on the brewery extension to date. Isle of Dogs, their Premium bitter, has won overall gold in all categories at the recent SIBA North Beer Competition. It now goes forward to the SIBA National Competition In London in March. We wish it well.

*Tony Jackson BLO*

### **Winster Valley Brewery**

Still very busy brewing their full range. Dark Horse rebadged for Cartmel Races - *Phil Walker BLO*



This year's Members' Weekend and AGM will be taking place at St Andrews Hall in Norwich on 19th - 21st April 2013. Norwich is a beautiful city packed with medieval buildings and quality pubs including 2012 GBG pubs Take 5 and The Vine. The city is also home to four breweries, plus there are another 20 within the surrounding area, many of whom will be providing their beer for the Members' Bar

Epicentre PDF Advert

Hawkshead Brewery PDF  
On the way

**THE 17th CUMBRIAN CHALLENGE**  
**2013**

**MICRO-BEER FESTIVAL**

**at**  
**Burgundy's, Lowther St Kendal**

**Thurs March 21st 6pm-11pm**

**Friday March 22nd 12-11pm**

**Saturday March 23rd 12-11pm**

**Sunday March 24th 12-11pm**

This 17th pint-size "Taste of Cumbria", offers a sample of beers from the county's small independent brewers side by side under one roof at Burgundy's in Kendal.

**Local beers - made with local waters - by local people**  
**for local people**

Covering the county the secret recipes of our small independent brewers will be served with the opportunity for you to vote for your favourite pint.

The **Special Westmorland Sausage** created especially for this event 16 years ago by local Master Butchers, Higginson's of Grange-over-Sands, has gained legendary status and will again be sizzled (after 5pm) to help you soak up all those local ales.

**Come along and sample**  
**a truly unique pint & sausage**  
**all from**

**our own county**

**Give them a Go!**





## **An apple a day keeps the doctor away!**

**says Gary Kirkby**

**Branch Cider & Perry Organiser**



Well that's fine if you can find a apple. Looks like it's going to be a hard year.

Apple production is down by around 20% according to British growers. The wettest summer for 100 years has wiped out a fifth of Britain's apple crop, a growers' trade group has said. British Apples and Pears said the rain kept bees in their hives which meant fewer trees were pollinated and apples were generally smaller than usual. Topsy-turvy temperatures and the wet conditions also delayed the picking season and caused more skin marking.

The rain has had a very considerable effect, "after very warm weather in the second half of March and first half of April, which woke the seeks up to get them going, was followed by cold, wet weather at the end of April and beginning of May. Trees should have been flowering but because the weather was so poor, pollination levels were also very poor".

The weather conditions caused more "russetting" and marking on the skins of the apples with less "class one" graded fruit. The leading supermarkets have announced they will accept more skin-marked fruit this year than usual as a result. The apple picking season was delayed by around two or three weeks.

However, it would seem cider prices are going to go up even before any Minimum Unit Pricing comes in. Predictions are difficult but cider could command the premium perry usually does, and small producers will run out much earlier. The big producers probably won't be so much

affected – but that won't stop prices of cider going up because shortage of fruit has made it more expensive. As far as the effect of MUP: Somerset farm gate prices would have to increase, which will drive up the wholesale price that distributors buy at, and us consumers will all end up paying more at the pub/festival bar.

An article in our CAMRA's "BEER" magazine asked the question: "Is real ale an artisan product that deserves a luxury price tag?" The conclusion is that as it's brewed with "passion and commitment" so it should be respected and that means not quibbling over the price it's earned.

However, some think that lack of local fruit may not be a problem. In reality, with cider fruit blossoming at different times, and that fruit is sourced from different orchards, there may be enough spread to reduce these risks. Some pear trees did show some reasonable volume of fruit, but lack of sugars and reduced yield from the fruit might turn out to be a bigger issue. Apples will be around, having required more work to make sure every last one was gathered. itAll in all, craft cider and perry are going to suffer if not just with the lack of fruit then Minimum Unit Pricing; we must all support the small cider houses in the UK.

**The New Inn, Hoff, nr Appleby  
are to have a Beer and Cider  
festival with hog roast on  
Sunday 31st March, 2013**

Nine Standards Adv pdf

## Walks and Ales – an occasional series of ‘good pub’ walks



By Alvina Labsvirs of  
[www.reasonstogonorth.com](http://www.reasonstogonorth.com)  
With beer tasting by David Welch



This walk can be started, as we did, by picking up the route at Kirkby Stephen station or from the village of Ravenstonedale with its two warm and cozy pubs, The Black Swan and the Kings Head.

From the station head down the hill, by road, towards the village. Do not be tempted to take the footpath on the right of the road or you will miss the walled bridleway on the left. Follow the way markers across the fall line, northwest, then west, then swinging back towards the railway line. Easy to spot the bridge which will give you brief shelter if it is blowing a gale, as it was in mid-December.

Follow the path until you reach a small road. Take a left, then, at a junction a right. If you are lucky with the weather there will be some

spectacular views of the Pennines. At a bend in the road there is a Coastal Way sign off to the left which you need to follow to take you up onto Smardale Fell and the high point, literally, of this walk. Be prepared for ‘considerable buffeting’. Though I am sure in summer, you will be serenaded by skylarks.

The descent is signposted to Smardale Bridge. For some reason this conjured up a vision of a lovely village and



civilisation. I had abdicated responsibility for map reading so when we reached the track leading down with its diminutive stature I was rather surprised.

It was so well signposted I expected at least a pub and a shop! Not that you can be at

*(Continued on page 38)*

## MIDLAND pdf

Howard Can we put a  
overlay saying “Westmorland  
CAMRA Pub of the Year  
2013”



*(Continued from page 36)*

all disappointed by Smardale valley, especially with the viaduct spanning where the old railway used to run. It is very dramatic, just wind chill had set in and, well, it will teach me to look at the map in future.

There are two footpaths to take down through Ravenstonedale Park, one just before the bridge, and one just after.

Having tramped over Smardale Fell with what felt like a force ten gale blowing, the sight of the two pubs in Ravenstonedale was heaven. But then one of the down sides of circular walks from stations is the railway itinerary. On a Sunday this was rather limited. So on this occasion we could not linger too long. Though it was clear others would happily have sampled the full array in both pubs.

Having levered ourselves, somewhat reluctantly, from the firesides of both hostelrys, the route follows the road west a short way before traversing Ash Fell to Lytheside. Here you need to follow the A683 for a short way before picking up a bridleway north to Wharton Dykes. There is the option to dodge over the railway by footpath, thus avoiding the road, but as it was very wet underfoot, and on a very quiet Sunday afternoon, we completed the circuit by road.

A little more on the beer!

The King's Head, welcomed us with a roaring open fire, stone floors and convivial staff. 3 beers, two of which were from Cumbria, were all in good condition, the third, Hobgoblin, coming from the ever increasing range of Marston's brews. Tirril's Old Faithful is very much a local favourite, being brewed a little further north along the Eden valley, in the small village of Long Marten. Jennings's

Cumberland Ale, again a favourite with the farmers throughout Cumbria, being DW's preferred choice of the three.

After sampling the beers at the Kings a short walk across the picturesque village to the Black Swan where we found two excellent guest ales. Brathay Gold from Barnegates near Ambleside was a real thirst



quencher, while the seasonal Jingle Fells from Hawkshead, being a mixture of Brodie's Prime and Hawkshead Red was savored by the fire. Over recent years the Black Swan has built a reputation for our real cask ales resulting in being awarded CAMRA's Pub of the Season – Autumn 2007, Westmorland's Pub of the Year 2012, & being featured in the CAMRA Good Beer Guide 2008 & 2009 and also being awarded with the Cask Marque certificate for quality ales. They offer a large range of cask ales including a regular bitter and ale from Black Sheep Brewery, along with John Smith's Cask.

A little more on the walk.

Total distance, 9.87 miles, 15.89K, time approximately 4 hours. Map, OS Explorer OL19

More pictures and information on <http://reasonstogonorth.com/kirkby-stephen-walk/>

See <http://reasonstogonorth.com/category/blog/>



## **2nd Kirkby Lonsdale Beer & Music Festival**

**We are pleased to announce that this years  
Beer & Music festival will take place on the  
26th, 27th and 28th April 2013  
at Kirkby Lonsdale Rugby Club**

- **Friday : singing sensation – Stevie Las Vegas – opener in the Club house**
- **Saturday : A selection of local bands : Idol Minds, The Feud, Massive Wagons, Molly Warburton Trio, Gritty Britain and many more - Bands start after noon.**
- **We will be running 2 stages, in marquees, alternating bands & acoustic sets, music to suit all ages & all tastes – we hope!**
- **Sunday : The day for all the family – we have Jazz, Brass Band, Jam Buddies, Country, Jabbathefunk.**

**Children's entertainment, workshops, storytelling tent  
Food & refreshments will be served all day  
Camping will be available – book early**

For all who attended last year, I am sure you will agree it was a great success. We would welcome hearing from any local fundraisers who would be willing to help us out with activities on the family day, particularly if you enjoy telling a tale, or you could add something to the day, we had a cake stall last year, and as yet I have no willing volunteers to do one this year, face painters, balloon modellers etc. etc..

Kindly contact us via e-mail: [robingle@tiscali.co.uk](mailto:robingle@tiscali.co.uk) or  
Message me on Facebook...Kirkby Lonsdale Beer & Music  
Festival.

or telephone on 07796395646 (mobile)  
015395 67236 (home)

Bands and entertainment subject to change.

# Black Bull Advert PDF



For information or  
Bookings contact:

Ed or Lee

Tel: (015394) 36372

[www.kingsarmshawkshead.co.uk](http://www.kingsarmshawkshead.co.uk)

## **HAWKSHEAD, AMBLESIDE, CUMBRIA**

This traditional Lakeland Inn with oak beams and open fire in the bar, offers a warm welcome to all. Light snacks and bar meals are served between 12-2.30 and 6-9.30 daily and are complimented by a choice of 4 cask ales. Situated in the delightful village of Hawkshead, the Kings Arms makes an ideal base to tour the surrounding National Park. Accommodation either Bed and Breakfast or in one of 3 Self Catering Cottages, available all year round.

☆☆☆ SPECIAL MID-WEEK BREAKS ☆☆☆

**Hawkshead Brewery Ales always on tap**  
**Coniston Brewery's Bluebird Bitter—CAMRA Champion Beer of Britain**  
regularly available here at the 'Kings'



## Ken's Jaunts in Cyprus—Part 2

I decided to escape the bad weather we had been having and went back to Cyprus for a New Year Break. After having located my favourite watering hole on my previous visit, I could now go straight to the 'Fishing Shack' Ale House.

Arriving late to my hotel I ate supper, washed down with a pint of Keo, which was best described a cold & wet. I needed to plan the next few days ahead

With a rucksack full of beer mats, bar towel, and glasses from the UK I hopped, skipped and jumped (steady Ken. Ed) to my favourite place in Paphos.

Walking in, it didn't seem I had been away 12 months. Having been laid up with 'man flu' on the last visit with a consequent reduction my possible pub visits, thankfully this time I was feeling well. I gave owner Athos a bottle Hardknot's Vitess @ 11%. He in turn gave me a Fullers 2008 Special Reserve which I swore not to drink till I retired.

During the evening I asked Athos how he got into UK beers. Some years ago he apparently spent 12 months in England and sampling the

delighted of our beer opened his eyes to the righteous path to the holy grail – real ale. He is now on a mission to change the Cypriot's taste buds. He first opened an off-license nearby to which I was invited. I decided to take



a trip to it with a camera. I was not expecting to see a big double fronted detached shop, 'The Beer Seller', and I was well impressed. 10 out of 10. Outside were some tables & chairs for a sit down after your shopping.

Inside, I was 'gobsmacked' as they say. The displayed array of beers was overwhelming; there were glasses of every description plus bar towels and other beer ephemera. The nice touch was the Xmas tree in a prominent position, decorated with beer mats! I think Athos has an uphill

*(Continued on page 43)*

# Eagle & Child pdf

*(Continued from page 41)*

battle to change the local minds; the only thing they like is ultra cold lager. Athos and partner Sue are very knowledgeable and can sometime steer an untutored person in the real ale direction. I think things are slowly but surely changing.

The beers on sale are not expensive considering the distance they have to travel. Athos is the agent in Cyprus for Greene King and helps to support another 25 outlets with beer & cider. In September they hold an annual Beer Festival at his pub with some serious brews available. What a way to spend a holiday in Cyprus; you don't get wet on the outside only on the inside.

Athos is now thinking of introducing soft drinks for those who don't drink alcohol. He also dreams one day of producing his own home brew, if he can spare the time. Who knows? Watch this space. I certainly wish him all the best if he does – what an idea; a microbrewery in Cyprus. (Ken you are a must for BLO-Ed).

I respect all that Athos & Sue have achieved through hard work and dedication. They are a small shining beacon in an island dominated by lager. The local press should write an article; maybe I should do it myself. KB



*The Old Fishing Shack, Margarita Gdns,  
Tefkrou St, 5041 Kato Paphos*

*The Beer Sellar (Off License) Anthipolohagau,  
Sava34, 8216, Phaphos*

*Emails: (both)*

*Sathopol @ cytanet.com.cyeroskipou*



Jazz advert pdf

STAG INN DUFTON PDF

# DRIP TRAY NOTICE BOARD

## CAMRA BEER DISCOUNT SCHEME



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

**Badger Bar, Rydal**  
**Miles Thompson (Wetherspoons), Kendal**

**Croglin Castle Hotel, Kirkby Stephen**  
**Elleray Hotel, Windermere**  
**George & Dragon, Dent**  
**Midland Hotel, Appleby**  
**Wheatsheaf, Kendal**  
**Romney's Kendal**  
**Strickland Arms, Sizergh**

### 2013 Beer and Cider Festivals

15/16 March	Whitehaven	Civic Hall Beer and Cider festival
15/17 March	Haverthwaite	Anglers Arms beer Fest
15/17 March	Staveley	Hawkshead Spring Beer Festival
15/16 March	Whitehaven.	CAMRA West Cumbria Beer Festival, Whitehaven Civic Hall,
21/24 March	Kendal	Burgundy's Cumbrian Challenge
30/31 March	Winton	Bay Horse Beer Festival
4/6 April	Bolton	CAMRA Bolton Beer Festival, Bolton Ukrainian Club, Bolton.
11/13 April	Skipton	Skipton Town Hall
26/28 April	Kirkby Lonsdale	Beer & Music Festival, Underlay Park, Kirkby Lonsdale
23/27 May	Foxfield	Prince of Wales Stout's, Porters, Dark and Strong Beers Festival
24/27 May	Bowland Bridge	Hare and Hounds Beer Festival
6/9 June	Boot	Boot Beer Festival, the pubs of Boot
7/8 June	Keswick	Keswick Beer Festival, Keswick Rugby Club,
27/30 June	Underbarrow	Punchbowl Beer Festival
28/29 June	Tirril	Queens Head Beer and Sausage Festival
28/30 June	Dent	Dent Music And Beer Festival
28/30 June	Appleby	Golden Ball Beer Festival
5/7 July	Kirkoswald	Featherstone Inn & Crown Beer Festival
6/7 July	Sizergh	Strickland Arms Beer Festival
12/14 July	Foxfield	Prince Of Wales Cider And Perry Festival
18/21 July	Staveley	Hawkshead Summer Beer Festival
19/21 July	Kings Meaburn White	Horse Summer Beer Festival
26/28 <sup>h</sup> July	Lowther Park	Kendal Calling, Lowther Deer Park. This music festival features a Beer Festival Tent
2/4 Aug	Duften	Stagg Inn Beer Festival
13/17 Aug	Olympia London	Great British Beer Festival
16/18 Aug	Appleby	Midland Beer And Cumbrian Beer Festival
23/25 Aug	Brampton/Appleby	Brampton Beer Festival
5/7 Sept	Ulverston	Coronation Hall Beer Festival
6/8 Sept	Grasmere	7th Annual Grasmere Guzzler Beer Festival
No Date yet	Keighley	Venue To Be Arranged

## Branch Officers and Contacts

<b>Chairman</b> David Prickett	(01768) 352548 or 07801036295
<b>Secretary</b> Matt Gregory	Email: <a href="mailto:mgregorycamra@yahoo.co.uk">mgregorycamra@yahoo.co.uk</a>
<b>Social Secretary</b> David Welch	(01768) 351564
	Email: <a href="mailto:hengispod@live.co.uk">hengispod@live.co.uk</a>
<b>Lakes &amp; Ale Editor</b>	(01539) 732599
David Currington	Email: <a href="mailto:dadcurreington@hotmail.com">dadcurreington@hotmail.com</a>
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<b>Membership Secretary &amp;</b>	
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Tony Jackson	Email: <a href="mailto:a.jackson52@btinternet.com">a.jackson52@btinternet.com</a>
<b>Webmaster</b> David Brown	Email: <a href="mailto:davidj_brown@hotmail.com">davidj_brown@hotmail.com</a>
<b>Cider &amp; Perry Organiser</b> Gary Kirkby	Email: <a href="mailto:gary@thegeorgeanddragondent.co.uk">gary@thegeorgeanddragondent.co.uk</a>

## WESTMORLAND CAMRA EVENTS DIARY

**Contact Tony Jackson for more details, transport bookings etc.**  
**(015394) 47845 Email: [a.jackson52@btinternet.com](mailto:a.jackson52@btinternet.com)**  
**From Appleby contact Chris Morris (07796) 341592**

<b>Mar 11th</b>	Branch meeting, and Presentations Midland Hotel, Appleby for POTS/POTY and Cider/Perry POTY
<b>April 8th</b>	Social visit to the newly adopted area west of Penrith; several new pubs with whom to make contact.
<b>May 13th</b>	AGM - Mortal Man, Troutbeck 8.00pm start; normal bus arrangements
<b>June 1st</b>	Hike & Pint to finish at the George & Dragon, Dent, Details to follow in 'What's Brewing'
<b>July 8th</b>	Branch meeting TBA

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**

**www.Lakelandpub.co.uk**  
**Tel 01539 821309**

**We are situated In the Village of Ings. Near Windermere LA8 9PY**

**Up to 16 real ales on at once**  
**Excellent choice of menu & specials**  
**Including beef from our own herd**  
**Served every day 12 - 9pm**

**Children & dogs welcome**  
**On site micro brewery**  
**8 en-suite bedrooms**

**We give you 100% Beer in our "over sized" glasses !**

**Food served everyday 12 noon - 9.00pm**

**We are proud to be named as CAMRA CUMBRIA PUB OF THE YEAR 2009**

**COLLIE WOBBLES**  
 A Light Golden Ale  
 ABV 3.2%

**W'RUFF NIGHT**  
 Pale, Smooth & Dry  
 ABV 3.0%

**A BIT'ER RUFF**  
 Classic Best Bitter  
 ABV 4.1%

**DOG'TH VADER**  
 Dark & Powerful  
 ABV 5.1%

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