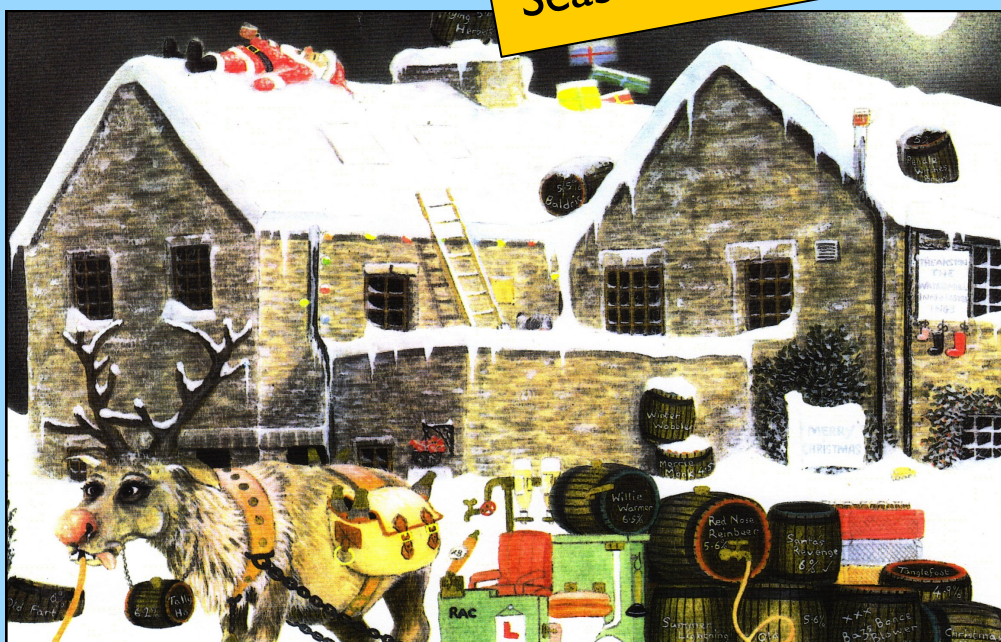


Winter 2009/10

Edition 38

LAKES & ALE

Season's Greetings



Memories of Baz's Bonce Blower (ABV14%)



**Newsletter of the
Westmorland Branch of
The Campaign for Real Ale**

www.camrawestmorland.org



Hawkshead pdf done

Front : The old Christmas Card is reprinted with the kind permission of Watermill at Ings

Editorial

Seasons greetings to all our readers. By the time many of you read this Christmas will be upon us, indeed it may have just passed, such is the time it can take to get all our L&A's delivered in the winter weather. At this time of the year many of us start planning how we will celebrate the festive season but it would be wise to spare a thought for all those in Cumbria for whom planning for Christmas is the least of their worries. The wet weather has been truly horrendous and many have suffered loss of home and business. In Ambleside the Wateredge Inn is closed till Easter 2010 and delivering beer was initially not always straight forward. The Cumbria Branches are all issuing a special Breweries Poster with all proceeds going to the Flood Relief Fund and this will be aimed on a wider basis as CAMRA HQ and Cumbria Tourism have kindly agreed to put it on their national websites.

This issue deals with various aspects of our recent 16th CAMRA Beer Festival in Kendal Town Hall. It's early days re gathering the costs but we seem to have made a healthy surplus to help with CAMRA campaigning in the coming year.

Next year the National AGM 2010 is being held in the Isle of Man and if anyone feels like going please let us know as several of our members are known to be going. It is a great chance to explore this beautiful Island if you have not yet been.

We in CAMRA Westmorland Branch wish all our readers a happy new year & hope that 2010, with its election, brings some good news for us over taxed drinkers and hard pressed local breweries. Regards David Currington



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(01539) 732599
or dadcurrington@hotmail.com



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Advertising Rates

1/4 page £25 per edition
1/2 page £40 per edition
£135 for 4 paid up front
Full Page £75 per edition

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From The Chair...

You are probably reading your newsletter from the comfort of a pub, hopefully enjoying real ale or real cider, however you may be unaware of how vulnerable pubs are.

The most recent Beer & Pub Association report highlights that 39 pubs are closing every week!

You may feel powerless in this massive loss of an important and valuable asset to our rural and urban communities. There are positive things that you can do:

- I urge you to consider joining the 105,000 people who are already members of CAMRA as our collective campaigning voice carries real weight and united we can make significant changes. Application details are found at page 41. If you are considering joining CAMRA please act now and fill out and send the form.
- Most importantly, give your pubs support by continuing to visit them on a regular basis!
- Also you can support our LocAle initiative.

CAMRA LocAle is our new accreditation scheme to promote pubs that sell locally-brewed real

ale, reducing the number of 'beer miles' and supporting your local breweries

Westmorland CAMRA has recently launched its LocAle initiative which promotes pubs that sell beer produced from breweries in Cumbria and within a 20 mile zone on the south and east boundaries of Westmorland.

The scheme builds on a growing consumer demand for quality local



produce and an increased awareness of 'green' issues.

Everyone benefits from local pubs stocking locally-brewed real ale.

- **Public houses**, as stocking local real ales can increase pub visits
- **Consumers** who enjoy greater beer choice and diversity
- **Local brewers** who gain from increased sales
- **The local economy** because more money is spent and retained locally
- **The environment** due to fewer 'beer miles' resulting in less road congestion and pollution
- **Tourism** due to an increased sense of local identity and pride - let's celebrate what

(Continued on page 5)

(Continued from page 4)

makes our locality different.

In a recent publication "The Cask Report - Britain's National Drink helping the Pubs beat the recession" the following emerges.

Cask ale's unique strength is in the



*Look out for the pump
stickers for your Locale*

diversity of brewers who make it, and the flavours and styles they create. Regional, local and independent brewers each bring something different to the bar. Here's a guide to how the market breaks down.

- The structure of the market continues to evolve as

multinationals retreat to areas of regional strength in their ale brands and regionals, independents and locals take over.

- Larger regionals provide broad investment and support in the category and are making cask beer the focus of the ale category.

- Smaller independent and local brewers are growing in number and provide variety and difference.

- There is a long-term shift from keg ale to cask beer.

The shrinking giants

The old national brands such as John Smiths, Bass and Tetley's all now owned by multinational corporations focusing on mainstream lager brands are in a phase of managed decline. They receive dwindling marketing support and survive on historical

(Continued on page 6)



16-18 April 2010 Villa Marina, Isle of Man

CAMRA Members' Weekend, including the National Annual General Meeting, is where our members discuss our future policy and direction. The weekend also offers the opportunity for members to socialise with friends, visit recommended pubs and go on organised trips. The AGM is open to all CAMRA members and will be held at the Isle of Man's Villa Marina from the 16th to 18th April 2010. If you have never been along to a Members' Weekend and AGM before, why not join us & make this your first one.



(Continued from page 5)

reputation, name recognition and large distribution deals, although they still have strong followings in the regions in which they originated.

Regional brewers - filling the void

The decline of the old giants leaves a big gap that larger regional brewers such as Adnam's, Caledonian, Fuller's, Greene King, Marston's and Wells and Young's are filling. These are all brewers whose main focus is cask beer - all are committed to investing in and maintaining cask beer quality.

Building a premium image

Regional brewers provide investment in cask beer in terms of marketing and promotion, which raises the image of cask beer as a whole:

- In 2008, £2.6 million was spent on advertising ale. 90% of this spend was on cask ale.
- This is increasingly driven by the activities of the larger regionals.- Fullers and Green King now heavily outspend John Smiths. Other national brands such as Tetley's, Boddingtons and Bass have no recorded advertising spend for several years.
- Ad spend in 2009 to date already exceeds £3 million a strong increase in support in the midst of a deep recession. Again this is primarily driven by continued spend from Greene King and Fullers, as well as the high profile relaunch of Courage Best from new owners Wells and Young's.

Local and smaller independents - the new wave

Of almost 700 breweries now operating in the UK, 450 are members of SIBA, the Society of Independent Brewers, formed in 1980 to represent the interests of smaller independent brewers and to help them get wider distribution for their beers.

Of SIBA members:

- 87% brew less than 5000 hectolitres a year, and are therefore classed as small or microbreweries.
- 61% have been founded since the turn of the millennium.

It's an enormous momentum in terms of new breweries. It's been fuelled by progressive beer duty (PBD), a measure that allows smaller breweries to claim back tax paid to Customs and Excise.

But many of these new breweries are serious businesses. Four out of five small brewers claim the savings from PBD go straight back into building the business. In 2009:

- 81 % are spending PBD money on new equipment.
- 82% are spending it on marketing.
- 75% are spending to increase brewing capacity.

Thank you for reading this and please continue enjoying sensible consumption of real ales and real cider. *Chris Holland*

Westmorland CAMRA Chair

16th Westmorland CAMRA Beer Festival

Town Hall Kendal

14th -17th October 2009

In the middle of October we held our CAMRA Westmorland Beer Festival in the lovely setting of the Kendal Town Hall. This was to be the 16th Festival and this year we are very grateful to Judith & Gary at the Dent Brewery for being a major sponsor by providing all the festival glasses

This year we made some radical changes in the equipment we had to store and cool the beer and this also meant that the bar had to be extended by several feet to accommodate the new system. Despite some problems with the sizes of the wood sent to fabricate the extended bar, in retrospect, it all went very well. We had a good turnout of volunteers and between us the necessary application of skills

to complete the work satisfactorily.

The various breweries were asked to deliver all the casks the week before to the cold store at Hawkshead Brewery and again we are very much indebted to Alex and all his staff for enabling us to set up the casks at their proper temperature as the new cooling system whilst efficient at maintaining the correct temperature is not strong enough to lower the temperature of all the casks if they are received in a warm state. We think in the end it proved to be a great success and an improvement on the old piped cold water system.

(Continued on page 9)

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(Continued from page 7)

What did we have to do to get this far. The pictures on the following pages illustrate the bar and racking being installed, the beer arriving and being placed in their cocoon of 'bubble wrap' and the room being set up with displays and stalls.

The usual food stall was also in evidence and we thank Peter Gott at the Sillfield Farm for his help in supporting CAMRA's efforts with his wild boar and Hunter's pies; home cured hams and a great selection of cheeses. Thanks must go to all the visitors who continue to support the food stall and give

some extra financial contribution to the festival expenses. On the Thursday two sessions of beer tasting were again very successful and we have to thank the experts Linda & Stuart from the Prince of Wales, Foxfield for leading the panels. Beer tasting is an important CAMRA activity as we need, as a first step, to taste all our Cumbrian beers to help get them into the hat for a possible place at the CAMRA Great British Beer Festival in London.

Many thanks to all who attended, we hope you enjoyed it all, we hope see you next year.



*One of the tasting panels
being guided by Linda in the
art of tasting beer.*

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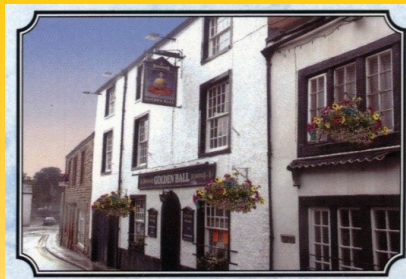
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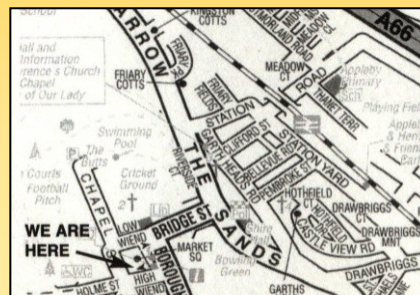
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Kendal Mayor Joins CAMRA at Festival

The current mayor of Kendal, Councillor John Bateson, chose to make a commitment to his lifelong passion for traditional beers at the recent Westmorland CAMRA beer festival. He signed up to membership after officially opening this year's event and launching local pub historian, David Currington's new book on the history of Kendal public houses. The Mayor's Parlour, just across the corridor from the festival

venue in Kendal Town Hall, will once again be stocking traditional beers for visiting dignitaries, as his sign-up was completed by branch press officer, Marilyn Molloy, herself a former town mayor. During her tenure the Parlour was regularly used to promote the best of Cumbria's independent breweries!



Phil Walker doing what he does best!

Setting up a Beer Festival



Above: *in the beginning—a large Lego set!*
Right: *Setting up the new staging.*



Left: *Constructing the new Bar extension.... the planning stage!*
Below: *A new coat of preservative for the whole bar.*

Below: *Where has the beer gone? It should be here by now!*





Left: The beer has arrived and many willing hands soon have it off loaded and up into the main hall.

Right: On goes the insulation bubble wrap and all the seams are taped up.

Below: Ken sets out the Tombola and product stall.



Below left: Decorating the Hall. David & Alan tackle the very onerous task of hanging the banners

Below : All done and ready to roll!



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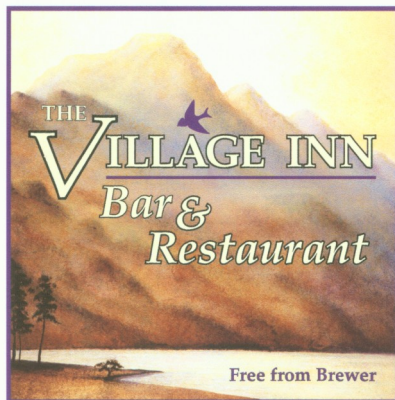
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Looking Back

16th Westmorland CAMRA Beer Festival

by Roger Davis



Things were very different when I joined CAMRA in 1974. The campaign was in its infancy and, soon, a major impact was the start of the annual Great British Beer Festival at Alexandra Palace in London. It was huge then and it gave an opportunity to savour brews from all over the land. In the late 70s and early 80s I made the pilgrimage (it wasn't far, I lived in Kent) and, yes, it was terrific. But, how can I put this, it began to get a bit overpowering. Even drinking just halves (something I've always been pathologically opposed to) you couldn't get very far around before the ales, often quite strong ones, began to have their effect.

Local festivals began to go the same way and an inscribed glass, a hangover and blurred

memories seemed not to be what it was all about. Don't get me wrong, I think the GBBF and all these local festivals are superb showcases and a masterstroke of organisation. Just not for me, yes, you can have too much of a good thing.

So I stopped going to them. Same happened with another love, bus rallies. Same reasons. Well not the hangover. Not often, anyway.

Lets move on to Kendal in 2009 and I see the local branch is putting on a beer festival. It's in the Town Hall, an excuse to see that and some friends say it is really good. So along we went. First impressions, it is small and manageable. We're given a list of beers so you can sit down and sort out what you'd like to try. It is good to see

(Continued on page 17)



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(Continued from page 15)

local brews but we know where we can get those so it is easy to choose something a bit different. The voucher system makes it simple to buy and there is a choice of measures. Beer quality is excellent and all the staff are cheerful and helpful. There's a good selection of goods on sale and I spend rather a lot on books and pub maps. Sitting down to enjoy another beer, we overhear a conversation between two old guys. You know what its like, you try to stop but you get sucked in. In no time we are knowledgeable about medical conditions, social arrangements, personal

relationships and so much more. It is riveting stuff, just the sort of atmosphere a drinking establishment engenders. Wonderful, well, apart from the medical bits.

In no time it is far more time than we'd intended. We leave, glowing, to find a meal. A delightful, friendly, personable experience.

Oh there was food there, great local produce accompanied by homemade pickles of a high standard. Mind you, the bloke selling them claimed to be a grumpy old man.

I think we'll go again next year.

Roger Davies 11/09

LocAle Presentations Westmorland Beer Festival 2009



Above: Jane Dixon from Kirkstone Pass Inn

Left: Brian Coulthwaite from the Watermill Inn, Ings

This year another departure from the 'norm' was the trade session arranged for the opening day local breweries and sponsors were for an hours 'tasting' before the public arrived. At the same time the Branch launched the LocAle Campaign which is mentioned elsewhere in the Chairman's comments. Those participating landlords present were each presented with a certificate and thanked for their support of local breweries.



Above: Phil Walker from the Miles Thompson

Below: Rik Still from the Badger Bar, Rydal.





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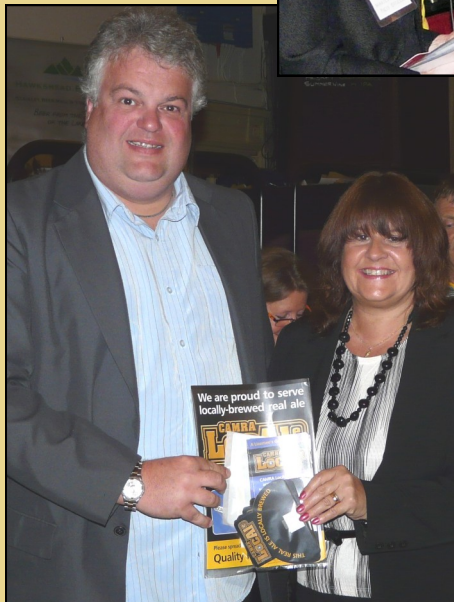
A very free house....within reason!



Left: *Les Brown of Alexander's the Pub, Castle Green Hotel, Kendal*



Above: *Richard & Roger Taylor of the Kirkby Lonsdale Brewery and Orange Tree pub in Kirkby Lonsdale*



Left: *Gary & Susan from the George & Dragon at Dent.*



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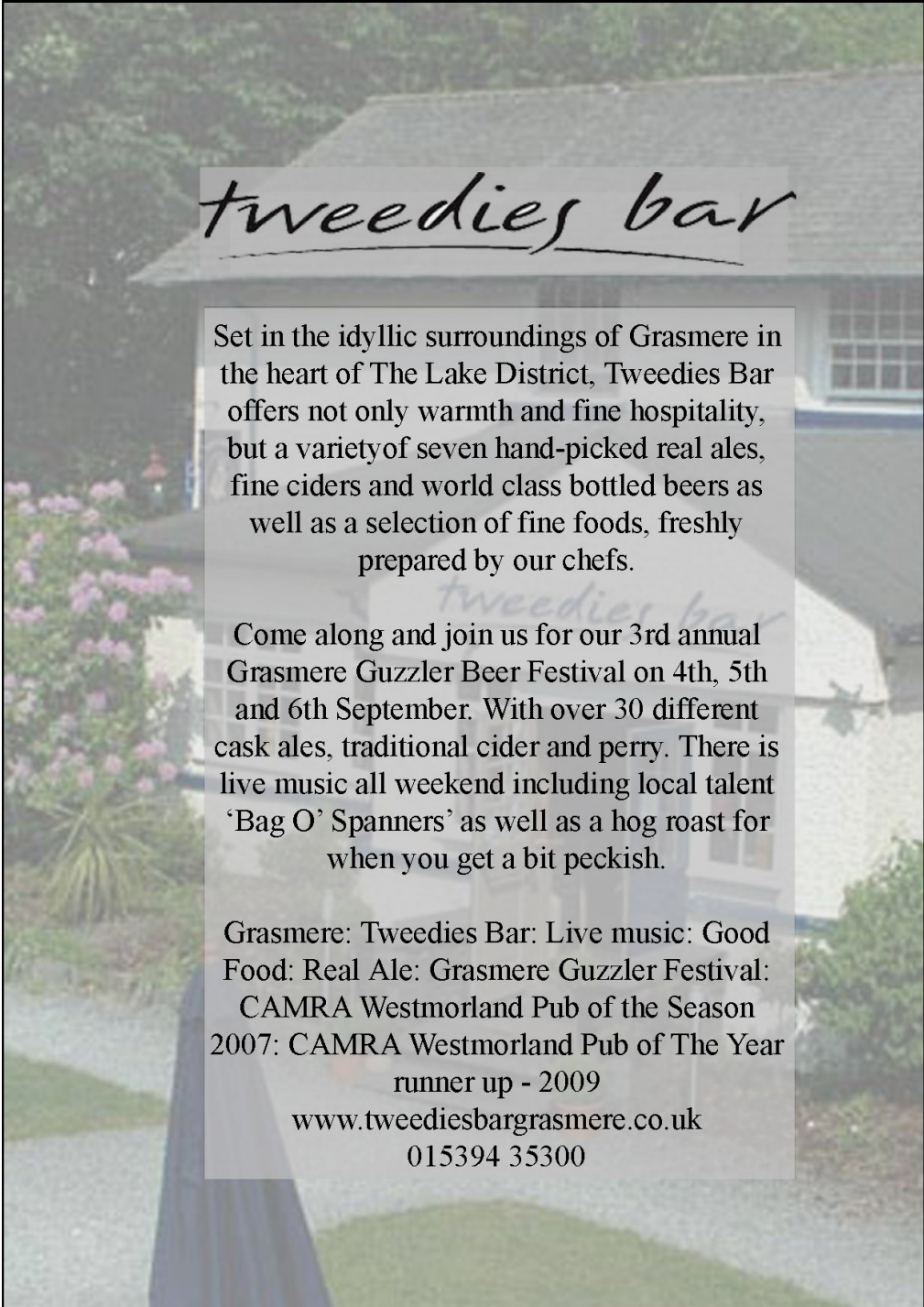
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And finally... ..

Westmorland Beer Festival 2009 – what you said!

We thought it would be useful to report on the two surveys that were done at this year's beer festival and highlight the areas that we hope to improve upon in 2010.

Happily, when we asked "what did you like most about the festival", most people said "the beer"! This included comments such as the range, the quality and that there were plenty of dark beers. The range of beers definitely attracted quite a few people to attend.

The other areas that brought most comments were the atmosphere, including the friendly staff and the good quality food. Several people commented on the Town Hall being a good venue. We're really pleased that people find ours a friendly festival and we strive to provide top quality food with a local flavour

Quite a lot of people come to the festival every year, again really pleasing for us, as hopefully this means that we are doing the right things! The other main reason that brings people to the festival is to meet

friends, again hopefully adding to the good atmosphere.

So what can we improve on? There were quite a few comments about more soft drinks for those driving. Some people said it was too hot and others that there were too many strong beers. The sale of tokens and glasses was felt sometimes to be too slow and some people asked for more tables and seats. The question of music being popular or not was split!

Planning for the next festival begins in March 2010 and the surveys will help improve on the 2009 event. There are a few things that we really find it difficult to do much about. There is no heating on in the Town Hall during the festival and unfortunately the windows can't be opened, so with lots of people in, the hall does get warm. We have a limit on the number of people allowed in and we have to carefully balance this with seating. We don't want to move venue because we think the Town Hall suits the festival well and frankly there is enough organisation to do already! We will try and improve on selling tokens and glasses, although we ask everyone to bear with us at very busy times! We will look into a better range of soft drinks to help drivers and those not wanting to drink.

We really didn't get many poor comments, although one did say we

(Continued on page 39)

Support CAMRA Westmorland

CAMRA Westmorland have issued a new poster depicting all the known Kendal Pubs on an imaginary Kendal Underground.

Available from the following:
Signature Art Gallery, 16 Kirkland,
or Soutergate Gallery, Highgate.
or contact Branch Secretary on
tel:(01539) 732599 or at
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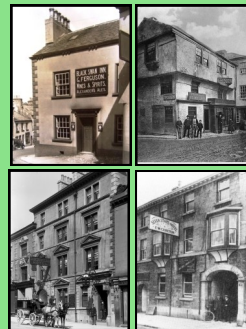


Also

Now available.
An underground map of all the current Breweries in CUMBRIA together with their main brews. Copies from don.morris@btinternet.com or (01539) 821224

A Pictorial Record Public Houses in Kendal

£14.95



By David Currington

Edited by Westmorland Branch of CAMRA

STOP PRESS

A special Edition of the Breweries of Cumbria map has been produced to raise money for the Cumbria Flood Relief Scheme
Price £15 + PP.
See Drip Tray (P31) for details.



Pub of the Season - Autumn 2009 The Miles Thompson, Kendal



The Miles Thompson, which is more commonly just known to us as "Wetherspoon's", may seem a surprising choice of Pub of the Season to many CAMRA members or real ale devotees. When thinking what constitutes a good pub to represent the Westmorland Branch for any season, a corporate establishment would not often spring immediately to mind. However, when looking more closely at what is

Branch President Alan Risdon presents the Certificate to Deputy Manager James Tucker



actually happening at Wetherspoon's locally it becomes clear why we wanted to give recognition to their efforts.

Firstly they have made great efforts to ensure they regularly serve Cumbrian beers and proudly display our pump clips to indicate they are "LocAle's".

The Westmorland branch in conjunction with CAMRA nationally recently launched a LocAle scheme - which highlights and celebrates pubs selling beers produced within the

(Continued on page 27)

ALEXANDER'S

THE PUB



ALEXANDER'S PUB WAS ESTABLISHED IN 1997 AND IS SITUATED IN THE GROUNDS OF THE CASTLE GREEN HOTEL IN KENDAL. BUILT FROM AN OLD BARN WITH A LARGE CONSERVATORY OVERLOOKING KENDAL CASTLE AND THE LAKELAND FELS, THE PUB BOASTS A TRADITIONAL PUB MENU AND A SPECIAL STEAK BOARD WITH FOOD SOURCED LOCALLY.

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(Continued from page 25)

local area. "LocAle" for us is defined as all Cumbrian breweries and those 20 miles over the Eastern and Southern boundaries of the branch. The scheme showcases local produce and cuts down on "beer miles" - the distance beers travel from brewery to hand pump.

Secondly they have been very supportive of the CAMRA locally, assisting at our own beer festival and the bar management has been first rate in promoting those values that we as an organisation hold dear. Many of the staff have become very committed to traditional beers and are now quite knowledgeable about them. This

enthusiasm is noticeable when sampling their beer range and the consistency of quality is very pleasing.

They see themselves not just as another large alcohol outlet in a town centre, but as part of the community. The Miles Thompson actively welcomes families and encourages groups from the local area to make it their own.

Well done to the management team: David McGuire, Pub Manager; James Tucker, Deputy Manager; Stuart Blackburn, Assistant Manager; Phil Walker, Duty Manager; Melvin Thompson, "Cellar Champion" and Ken Holden, Kitchen Manager. They have really made the Miles

Thompson stand out as somewhere worth celebrating and we are pleased to be able to say that Westmorland CAMRA welcome them to our fold.



*Westmorland Branch members join with the staff at The Miles Thompson
Front row l-r David Maguire; (Pub Manager); James Tucker (Deputy
Manager); Marilyn Molloy & Morris (Branch Members) Alan Rison (Branch
President) Stuart Blackburn, Assistant Manager and
Ken Holden, Kitchen Manager.*



SIBA North Beer Competition.

Hawkshead Brewery Staveley

The revolution in craft brewing was clear to see at The Beer Hall in Staveley in November when Hawkshead Brewery hosted the SIBA North beer competition.

There are now nearly 500 breweries in SIBA (Society of Independent Brewers) out of the 700 in Britain, and the North is by far the biggest SIBA region with more than 100

brewing members.

140 beers in the Bitter, Strong Ale and bottled beer categories were tasted by 60 judges. Most were brewing industry professionals, but there were also CAMRA members (including Westmorland Chair, Chris Holland,) journalists and half a dozen "peoples judges" who entered a competition held in the press across the north of England.

So much has the British brewing industry grown that it has become a logistical challenge to find the cold cellaring, the venues, the judges and the staff to mount SIBA's annual competition, which



'the serious' business of the day...

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(Continued from page 28)

comprises blind tastings in 7 regions of Britain leading to a national final.

"Beer Festivals, we can do, we are used to them now, but this competition was the most difficult event we have run," said The Beer Hall Manager, Katie Rome. "We needed all the staff just to be runners between the cellars and the 12 judging tables. Then after the results I had 15 minutes to get 32 beers up on hand pull. We managed it though."

Gold medal winners in 8 beer categories in the 7 regions will be judged at the SIBA National



*Julian Grocock Chief Exec SIBA, and
Peter Amor Chairman SIBA*

final in Nottingham on February 4th, and will be on the bar at The Beer Hall at the SIBA Champions Festival Feb 5th to 7th.



*Nice to see
our old
friend
Graham
Donning
was back
for a tipple*



*Left: Seated
right are
CAMRA Branch
Chairman Chris
Holland and the
BBC Radio
Cumbria's
Martin Lewis.
Well
somebody's got
to do it!!!*

DRIP TRAY NOTICE BOARD

After the terrible floods of the past weeks, over large parts of Cumbria, it is very important to all business but particularly to those associated with the tourist industry that CAMRA members reinforce the fact that Cumbria is alive and open for business. Here in Westmorland we have lost the Wateredge Hotel until next Easter and we extend our sympathy at this time. I am sure there are many more problems of which we have not been acquainted so far. Delivering beer in the immediate aftermath was also very difficult for our multitude of Cumbrian Breweries. Of course Jennings have also suffered very badly up in the north Lakes and hopefully they too will survive the damage.

CAMRA HQ and Cumbria Tourism have both agreed to support our suggestion that we print a special version of our Underground map (see p.6) for the Cumbria Flood Relief Fund. All proceeds to go to the this worthy cause. This should introduce the map to the whole of the UK and we hope for as much support as possible. For full details go to either www.camra.org.uk or www.golakes.co.uk or don.m.morris@btinternet.com or (01539) 821224.

Regretfully one of our recent POTS winners, The Midland Hotel, in Appleby has closed. The renewal of the lease involved a huge hike in rent and it is really sad to see this great local pub closing because of the greed of owners who would rather see it empty. We wish Magi & Leigh all the best in the future. Will they be back.?

EVENTS DIARY & BEER FESTIVALS

Contact Duncan Crabtree for more details, bookings etc. (01539)735739

Friday 1th December Xmas Social, Watermill Ings

Monday 11th January Branch Meeting 7.30pm Riverside Hotel Kendal. GBG selection meeting; we vote on the GBG surveys and select which pubs go into the 2011 Guide. All welcome!

20th to 23rd January Winter ales Festival Sheridan Suite 'The Venue' Manchester www.alefestival.org.uk for details

5th to 7th February 2010. SIBA Gold Medal Beer Festival, Hawkshead Beer Hall, Staveley.

Monday 8th February Social Trip to Appleby in Westmorland Starting at the Golden Ball 8.00pm and then guided by our Appleby colleagues to the Stag at Dufton or White Horse Kings Meaburn or both! 7.15 Kendal Bus Station. All welcome.

Monday 15th March Branch Meeting Grasmere area details tbc. All welcome. Note this is 3rd Monday



US of Ale

by Roger Davies.

If you have any preconceptions about the USA, forget them. No honestly, do, if one were to turn out to be true, treat it as a bonus. This is never more so than in the case of beer.

Lets try this on you. Out of 1446 breweries, 1409 are craft (what we would call micro) breweries. It meant that in 6 months across 21 States travelling over 15,000 miles I didn't have a bad beer. (Well there was one accident at a truckstop in South Dakota but that was a distress purchase.) I soon picked it up, you ask for local beer.

At a lovely hotel in Marquette, Michigan the barmaid pointed over her shoulder and said "its 90 minutes that way, is that local enough? " And US craft brewers don't feel obliged to stick to any particular style,

they'll turn out dark beers, fruit beers, IPAs, lagers, all sorts of types. But the greatest compliment you can pay is to say it is like a British beer. UK local brews are hugely well thought of. In Chicago one hot summers day taking a drink in Millennium Park, a guy came up to bar and asked for the boss. The Barman said it was he and the guy asked if he would be interested in stocking a beer he had. It was Black Sheep Bitter. In Springfield Missouri (yes, as remote as it sounds). I went into a liquor store and had a look at the beers. There before me was Coniston Bluebird which I understand sells really well in the US.

There are a few stalwarts you can usually count on. Sam Adams from Boston, San Francisco Steam and Seirra Nevada are pretty widely available and all good. The first two are survivors of Prohibition, it lasted almost 13 years, which was the end of many brewers. That is also one of the reasons for the growth of the huge

(Continued on page 35)



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Queens PDF done

(Continued from page 32)

brewers like Pabst, Coors and Budweiser but their pretty unspeakable products are easy to avoid. Interestingly Bud was taken over by Inbev whilst we were there and a lazy juorno ambled out to a New York bar to find how the news had gone down. Most folk were only concerned about the price but one guy made the memorable comment "the Belgians can't make it any worse than it already is."

I can't possibly relate all the wonderful brews we sampled so I'll just try and give you a taste. Well not literally obviously but hopefully it will whet your appetite. In Chicago we ate burgers out on the roof of the Rock Bottom brewpub, seemed to be a bit of a chain as we found another in Milwaukee, you know the place "What made Milwaukee famous.."

In gorgeous Madison, State Capital of Wisconsin, a lovely glass of Lake Louie beer was enhanced by the local Firehouse obviously just driving around

showing off their immaculate fire truck. We crossed Lake



What made Milwaukee famous made a loser out of me. Thankfully not.

Michigan (4 hours and one time zone) on the lovely SS Badger, an old train ferry which is still steam powered (a link with Gondola on Coniston) and equipped with no less than three local ales. Driving on up the Michigan coast past the huge Sleeping Bear sand dunes, we lunched at Art's in Glen Arbour washed down with Bells Amber Ale. Ashland on the Wisconsin/Michigan border has the largest Lakes ore dock which is also the largest concrete structure in the world. It is home to South Shore brewery producing amongst

(Continued on page 36)

(Continued from page 35)

others, Nut Brown and Honey Weiss. After time in Duluth, the World's farthest inland port, 2340 miles from the sea, we arrived in St Paul Minnesota. Next to our hotel was the Great Waters Brewing company (1997) with a bank of fine handpumps. Just in case anyone asks you, car parks in St Paul are called "Ramps". In Minneapolis, a lunch of the local speciality fish, Walleye, was enhanced by the New Belgium's "Skinny Dip".

It was time to set off westwards via the large expanse of nothing that separates East and West US. We chose South Dakota and paused at Rapid City an excellent base for Mount Rushmore, the Badlands and the Black Hills. It is also home to the Old Firehouse brewpub and restaurant which is just what its name suggests. Look I know this is a beer magazine, but the US also has fine wines almost

everywhere and the specially bottled Old Firehouse South Dakota red was stunning. Unlikely I know and most Americans didn't believe us either. And then Cody



Firehouse Brewing Co, Rapid City.

Wyoming. This town, built as a winter base for Bill Cody's wild west show is the real deal. We stayed at the Irma hotel, gunfight on the porch at 6 pm



The Irma Hotel, Cody Wyoming

(Continued on page 37)

(Continued from page 36)

every day. The bar, a huge cherry wood affair rumoured to be a present from Queen Victoria, served up local Red Lodge beers and the speciality at the huge breakfast buffet is bread and butter pudding served with whiskey sauce. Sets you up for the day. Here we first tasted Big Sky brewery's Moose Drool from delightful Missoula, Montana, but well, it and the west Coast, particularly Oregon (89 breweries, 34 in

Portland alone) and much, much more must wait for another time.

If I'm honest therefore I can't really say the big brewers products are unspeakable. But I'm sure they are

Roger Davies 11 09.

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<p>2010 Dent Music and Beer Festival 25th-27 June 2010</p>

Preparations are already under way for the 2010 Dent Music and Beer Festival 25th-27 June 2010 www.discoverdentedale.co.uk following the success of this year's event.

The festival in house beer connoisseurs carefully selected 20+ cask ales ranging from Simmer Dim (Valhalla Brewery) to Doris' 90th (Hesket Newmarket) in addition to a few of Dent Brewery's finest. Thank you to Gary Kemp at the George & Dragon for his top up




Preparations are already under evening on the Saturday night.

way for the 2010 Dent Music and Beer Festival 25th-27 June 2010 www.discoverdentedale.co.uk following the success of this year's event.

The festival's in house beer connoisseurs carefully selected 20+ cask ales ranging from Simmer

The diverse selection of musicians were all well received, the final day (Sunday) starting with Dentedale's very own choir on the main stage, followed by many artists including Bon Appetite (who return on 21st Nov for the French night) Paddy Rogan & finally Gordon Giltrap

Dim (Valhalla Brewery) to Doris' 90th (Hesket New-market) in addition to a



who mesmerised the large crowd with several sets & a few stories in between.

few of Dent Brewery's finest. Thank you to Gary Kemp at the George & Dragon for his top up



The free event raised over £9,000, much of which has been donated to local causes such

supply of Aviator on the final day which was much needed as the cask beer bar had sold out by mid	as the village school (for musical instruments) and the church bell's fund.
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were “too Cumbrian”. As we aim to champion our local beers and breweries as we are very proud of them, we’ll take this as a measure of success! Thanks to everyone who attended, without your support it wouldn’t be worth doing.

The festival is run entirely by volunteers, so I’ll end on some positive and welcome comments, which show how much people appreciate the hard work that local people put in

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It takes 3 full days to set up the festival, and encouraging for people not used to after months of planning and more real ale, ciders and perry” and “best volunteers are always welcome, so get beer festival food we’ve ever had”. in touch with us.

It takes 3 full days to set up the festival, after months of planning and more volunteers are always welcome, so get “Nicest festival been to”; “very friendly and encouraging for people not used to real ale, ciders and perry” and “best beer festival food we’ve ever had”.

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Brewery Updates

Hawkshead Brewery



2009 was the year the brewers at Hawkshead Brewery were let off the lead to boldly go beyond their regular 4 beers. A medley of modern and traditional English hops went into 2 new blonde beers: Windermere Pale, 3.5%, and its big sister, All English I.P.A., 6% (our first strong beer.) They will return in the Spring with slight changes to the hopping. Organic Oatmeal Stout, 4.5%, though is ready and as we want it -- an old fashioned dry stout. In bottle, the Stout is Pure Brewed (no water treatments, so unusually it is a soft water Stout, Bottle Conditioned (unfiltered) and Organic, it will be launched at the CAMRA Winter Ales Festival in Manchester on January 20th. (see article on the SIBA completion elsewhere in this edition -Ed.)

Dent Brewery

The brewery continues to be very busy and have now made Station Porter a regular beer.

Kirkby Lonsdale

Their new festive beer is now on sale called Jingling Lane (3.7% abv) a festive IPA. We also have maturing at the moment an 8.8% beer which will be ready for Christmas.

Everything is going really well at the brewery; we are currently looking to purchase more fermentors to increase brewing capacity.

Tirril

Following the intervention of solicitors on behalf of large regional brewers Thwaites the Tirril Brewery found that their wonderfully named new beer, 'Wainwright knew my Father' was not acceptable as it was held to contravene the brand name of Thwaites' equally good 'Wainwright' beer. Deciding discretion was the better part of valour (i.e. he couldn't afford the legal bills in challenging the bigger boys), Chris has rebadged his ale 'Definitely not a Wainwright' and issued the following statement

This is a modern light refreshing best bitter, ideal for after a days walking or relaxing in Lakeland. A tribute to John Bewsher, a Lakeland Landlord in the 1830's whose day job was a wheelwright in Tirril definitely not a wainwright

For legal reason Tirril would like to point out there is DEFINITELY no similarity of Mr Bewsher to any other wheelwrights, cartwrights or wainwrights living or dead, nor should this beer be confused with any other local or regional beers - living or dead. W

Well done Chris. Other wise all still appears to be well.

Watermill Brewing Co.

Dog'th Vader is now available in bottles, at 5.1% it is certainly dark and powerful.

The seasonal beer 'A Winter's Tail' is now on draught. It is a medium colour fruity beer but has great overtones of ginger & orange (ABV 4.3%)





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