Spring 2007 Edition No. 28

Lakes & Ale

Westmorland branch members hard at work on their brewing course

CAMPAIGN FOR REAL ALE

FREE Newsletter of the Westmorland Branch of the Campaign for Real Ale

CAMRA WESTMORLAND

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EDITORIAL

Welcome to Issue 28 of Lakes & Ale. I am pleased to say that over the last few editions we have attracted a new loyal following and a number of readers have arranged for their quarterly copies to be posted directly to them. Please see the advert towards the back of this edition if you would like to take up this option. Thanks to David Currington, our very diligent branch chairman, keeping us abreast with campaigning issues on a regular basis, I have very little to add at this time.

However, one thing I would like to draw to readers' attention is the issue of beer miles. In these days of environmental consciousness, it is good to remember just how far beer has to travel from production to outlet, and to support wherever possible those local producers who supply to their near vicinity. It is also something to be aware of (if you ever get the opportunity) to encourage your local landlord to support Cumbrian microbrewers in getting a toehold in the guest beer market. The more we voice our preferences this way, the more likely it is that the pubcos will take notice.

Also worthy of note is the fast-approaching smoking ban in public houses in England. I intend to make a central feature of this in our next edition. From talks with a cross-section of local landlords and customers, we will report back branch findings on just how things are working out for them. If readers would like to add their views after the ban it would be very helpful, so please write in to Lakes & Ale as we need as broad a picture as possible. In the meantime, we do have a number of pubs who have made the move ahead of the deadline (see Drip Tray update on page 31).

So until next time, here's to good ale and convivial company,

Marilyn Molloy
Editor

Campaign Slot

The Campaign Trail continues into 2007 to highlight and promote various areas of concern that need to be addressed.

COMMUNITY PUBS WEEK

CAMRA launches Community Pubs Week - 17th - 24th February 2007, a new beginning for CAMRA's popular National Pubs Week.

It's a frightening reality that at least 26 pubs are closing in Britain each month and early indications of new research being carried out by CAMRA suggest that this figure could actually be significantly higher. Worse still, the majority of these pubs are not high-street chain bars or theme pubs, but community pubs, recognised by most people these days, as important community amenities. The local pub, after all, is often the heart of the community.

CAMRA has successfully run National Pubs Week for four years in an attempt to convince more people to visit more pubs more of the time. CAMRA members across the country have worked hard to promote pub-going in response to the growth in home drinking. Despite low supermarket prices, nothing can match the British pub for its service and atmosphere.

In light of the increased threats to community pubs CAMRA is changing the focus of its week of action to help raise the profile and importance of

pubs in the community and encourage people of all ages and backgrounds to use community pubs more.

The new Community Pubs Week will complement a range of CAMRA-led initiatives including the Community Pubs Foundation, launched in 2005 to support campaigns to save local public houses by offering assistance to community groups, as well as a whole range of local campaigns by CAMRA to save and promote community pubs.

The objective of Community Pubs Week, therefore, is to raise the profile of pubs in the community and encourage people of all ages and backgrounds to use community pubs more often.

Community Pubs Week will also celebrate and promote all community pubs — not just village locals, but urban gems too.

(Continued on page 6)

For information or
Bookings contact:
Ed or Lee
Tel: (015394) 36372
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.

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

The Unicorn Inn

North Road, Ambleside.

A warm welcome awaits you at Ambleside's oldest Coaching Inn situated in the heart of the town. We offer first class en-suite accommodation together with a choice of superb home-cooked bar meals. We serve four Robinsons /Hartleys cask ales for your enjoyment in our traditional bar with oak beams and open fireplace. Live music weekly, musicians and singers welcome.

Bookings taken on 015394 33216

(Continued from page 4)

CALL FOR INFORMATION ON PUB CLOSURES

In order to monitor the Pub Closure situation highlighted above, members of all CAMRA branches, including our own local branch, continually inform CAMRA Pub Officers of any changes in pub details especially in relation to threatened or actual closures. Each year branches send a Pubswatch survey form into HQ and we are sure that the 2006 Pubswatch survey shortly to be collated from all branch returns will show an increase in the number of community pubs being lost.

Given the very wide area that we in Westmorland have to keep an eye on we would welcome details from any Real Ale drinker who can help in this direction. Please contact our own Pubs Officer, Ivor Chittenden at i-e-chittenden@tiscali.co.uk.
The following information would be very useful:

- Pub name and address
- Whether the pub has been demolished/ converted to housing etc.
- Your contact details

STOUTS and PORTERS

In January and February our branch is supporting CAMRA's Stout and Porter promotion. What are Stouts and Porters you ask? Well the following is CAMRA's view:

PORTER was a London style that turned the brewing industry upside down early in the 18th century. It was a dark brown beer — 19th-century versions became jet black — that was originally a blend of brown ale, pale ale and 'stale' or well-matured ale. It acquired the name Porter as a result of its popularity among London's street-market workers.

STOUT was, at the time, a generic term for the strongest or stoutest beer in a brewery. The strongest versions of Porter were therefore known as Stout Porter, reduced over the years to simply Stout.

Such vast quantities of Porter and Stout flooded into Ireland from London and Bristol that a Dublin brewer named Arthur Guinness decided to fashion his own interpretation of the style. The beers were strong — 6% for Porter, 7% or 8% for Stout. Guinness in Dublin blended some unmalted roasted barley and in so doing produced a style known as Dry Irish Stout.

Restrictions on making roasted malts in Britain during World War One led to the demise of Porter and Stout and left the market to the Irish. In recent years, smaller craft brewers in Britain have rekindled an interest in the style, though in keeping with modern drinking habits, strengths have been reduced. Look for profound dark and roasted malt character with raisin and sultana fruit, espresso or cappuccino coffee, liquorice and molasses, all underscored by hefty hop bitterness.

Porters are complex in flavour, range from 4% to 6.5% and are typically

(Continued on page 8)

Anglers Arms

MITCHELL'S CASK ALE PUB 2004

The Anglers Arms is a traditional, family run inn nestled on the outskirts of the charming Cumbrian village of Haverthwaite. Across from Lakeside and Haverthwaite Steam Railway.

Set in this idyllic rural community, surrounded by quaint little villages and the outstanding natural beauty of the Lake District National Park.

The Anglers Arms offer a warm and friendly welcome to customers old and new. Priding itself on offering excellent home-made food, and up to ten cask ales, changing weekly.

Three Ciders
A Dark Mild always available
Live music Saturday night

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THE RIFLEMANS ARMS

The village green pub in the town

The Riflemans Arms
4-6 Greenside
Kendal
Cumbria
LA9 4LD
01539 723224

Clive & Linda, the couple responsible for the Ring o' Bells in Kendal gaining entry into the 2006 GBG, are pleased to say we have moved. We have taken our vast amount of knowledge and hard work to the Riflemans, where we offer a fine selection of 4 beers from around the British Isles which rotate weekly.

Opening hours: Mon-Thurs 6pm to 12am; Fri 4pm to 12am; Sat/Sun 12pm to 12am

Come and join us where fine ale and a warm hearty welcome will always greet you.

(Continued from page 6)
black or dark brown; the darkness comes from the use of dark malts unlike stouts which use roasted malted barley. Stouts can be dry or sweet and range from 4% to 8% ABV.

We are combining our February 'Hike and Pint' this year with the promotion of Stout and Porter and with the kind cooperation of most of the Langdale area there will be one or hopefully two on at such venues as the Old Dungeon Ghyll, Wainwrights, The Three Shires and The Britannia. It is planned for the last day of Community Pubs week on February 24th, 2007 and it would be great to see as many non-members with us as possible on that day. We usually have different levels of walk, depending on the weather and ages of those taking part. Why not come and join in, see the events page for contact details.

Finally, you may not have realised it but Brussels has eroded a little more of our beer drinking heritage. From Monday 30th October 2006 any brim measure or lined beer glasses placed on the UK market for the first time must be stamped with a CE mark, the ones we see on practically everything we buy now it seems. The crown stamp measure will no longer be in use on new glasses. But crown-stamped glasses can continue to be used in perpetuity. There are no other significant changes, the Government is retaining third-pint glass measures and it is clearly stated that beer and cider can only be served in imperial measures. Hooray!

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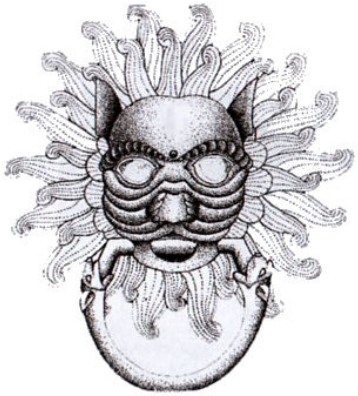

Always available at:

The New Inn, Brampton, Appleby-in-Westmorland (017683) 51231

The Queens Head Inn, Tirril, Penrith (01768) 863219

Brewing Day at *The Prince of Wales* brewpub, Foxfield

The day we went to brew at **The Prince of Wales** was one of the most interesting and informative days I have spent in CAMRA. Under the expert tutelage of head brewer, Stuart Johnson, the age-old process of brewing came to life. We first had to make the mash (a giant sloppy Weetabix), combining the germinated barley with hot water. We later found out that we had not been brilliant at this as our mash contained a few dry bits. It was hard work and I was grateful for the opportunity of some hop picking.

We were really lucky as Stuart had just taken delivery of a van load of green hops still on the vine. The aromatic aromas as we picked were heady. We had to be careful to discard the female hop flowers as these make the beer too bitter. Lynda (head chef and second brewer) explained that last year they had to throw the whole brew away as too many females got in. As a

lover of hoppy bitters, I couldn't imagine a beer that was too bitter until Lynda said, "Well, it tasted like TCP!"

(Continued on page 11)

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(first stop after Coniston Old Man)

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Coniston, Cumbria, LA21 8HQ
Telephone: 015394 41248
Fax: 015394 41219
www.thesunconiston.com

(Continued from page 9)

Having sparged the wort (drained the liquid from the mash) into the copper, it had to boil there for some time before the hops were added. Then it was cooled as it was sucked up into the fermenting vessel as too much heat would have killed the yeast. It was a nervous time waiting to see how it would react but when I rang next day Stuart said it was fermenting nicely.

We returned five days later to cask it and we were actually able to have it on sale at the Westmorland Beer Festival. I guess we were a bit biased but we thought it was wonderful – a very light, hoppy, slightly citrus bitter at 3.5% called *Green Apprentice*.

Jak

Five days later… adding the finings and casking

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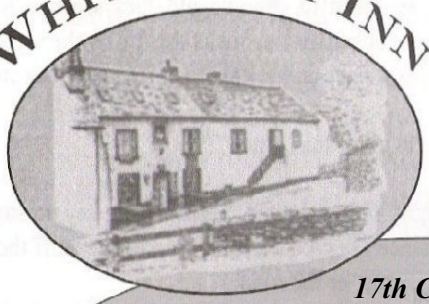

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- Beer Garden

The History of Kendal's Public Houses: Kirkland

Up until 100 years ago, Kirkland was not part of Kendal, only becoming incorporated c. 1900. We thus had the strange situation of Kendal Parish Church being outside the then boundary of the town.

Although the southernmost inn is presently the Kendal Arms, in historical times, that distinction was given to the Cross Keys and Hie Coomber, two inns standing side by side some 100 metres to the south of the Cock & Dolphin.

The Cock and Dolphin is first mentioned in the story of Dicky Doodle, a messenger of Richard the Lionheart, who whilst entrusted with a charter from the King to the Burgesses of Kirkbie Kendall, entered the inn, and consumed so much Kendal Brown Ale, he became oblivious to his task. Given that this supposedly occurred in 1196, readers are left to form their own judgement. The Cock & Dolphin's first address was 120 Kirkland, then 122a, then back to 120 before becoming 2 Milnthorpe Road about 50 years ago. Once owned by Henry Wiper, whose family produced Kendal Mint Cake, the inn was completely rebuilt c.1898. Its name is extremely rare, there being only one other Cock & Dolphin, which once stood in London. The origin of the title is French, with the cockerel having long been a symbol of France. The Dolphin requires a little more explanation. "Dauphin" was a title granted to the eldest son of the King of France, originating in the 13th century from the province of Dauphine in south-east France. The rulers of the province had dolphins incorporated into their crest until 1349 when a spendthrift named Humbert the Second was forced to sell the family title to the King of France to clear his debts.

Other long-lost inns between the Cock & Dolphin and the Ring O'Bells were the Rising Sun Inn, Ewe and Lamb, Hammer and Pincers, and dog and Badger. In 1732 within the vicinity of the Parish Church, stood Richard Holm's Red Lyon. The inn advertised the following entertainment: "On Tuesday 25th instant in Kirkland near

(Continued on page 14)

(Continued from page 13)
Kendal, the prizes hereunder mentioned will be exhibited for the diversion of the publick (sic) beginning exactly at 12 o'clock. First six pounds of tobacco is to be run for by footmen, with lighted pipes in their mouths, from the May Pole to Kendal Cross and back again. The first is entitled to four pounds, the second to have one pound and a half, the third half a pound."

The Wheatsheaf was one of the most extensive properties in Kendal. It offered accommodation, stabling, a bowling green and, according to a "for sale" notice of 1854, "six neatly arranged cottages". The inn had its share of troublemakers, particularly when the canal was being built. A group of Irish labourers were reported to have damaged doors and windows of the inn, forced the landlord from his sick bed, dragged him around the room by his heels and assaulted his wife in a most outrageous manner. Another incident involved a Parish Constable of Kirkland, who while trying to break up a fight outside the Wheatsheaf, was set upon by four assailants, knocked to the ground bruising his ribs, blacking his eyes and breaking his nose. Two of his attackers received 12 months in the House of Correction, the notorious local prison, once situated halfway up Windermere Road. This road was formerly called "House of Correction Hill" until unhappy local residents had it changed.

The Wheatsheaf's outline, depicted on an early Kendal map of 1787 shows a length of c. 75 metres, but a frontage of only 9 metres. Whatever its dimensions, the Wheatsheaf is still successfully plying its trade.

Moving further north one would have found the Royal Oak, which began its life as The Bird in Hand. This inn opened after the closure of the Old Ship Inn, and its popularity eventually caused the demise of the nearby Black Bull. Some 50 metres south of the ancient Kirkland/Kendal boundary of Blind Beck stands Chapel Lane, known locally as "Capper". This lane has been home to four inns, the Blue Anchor, the Boot and Shoe, the Rule and Square, and the Fat Lamb. The term "inn" should not be used literally in their case, as these establishments were probably no more than beerhouses at best, and brothels at worst.

On the site now occupied by Cobbler John's once stood the Black Bull Inn, and it too suffered from incidents of

(Continued on page 16)

The

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(Continued from page 14)
unruly behaviour and theft. On one occasion, while the landlord's attention was diverted by an influx of navvies, several residents of Capper Lane, spotting a ten gallon flask of gin in the Black Bull's kitchen, secretly bored a hole in the flask with a gimlet. Letting the liquor into a kettle, they siphoned off 5 gallons, which they leisurely poured into bottles to be carried away by an accomplice.

Other long lost inns at this northern end of Kirkland include the Woodman Inn, Old Ship, and the Royal Oak. It is possible that this last named inn was closed down by magistrate's Order, for it was described as "a kind of moral pest house, it was a mercy to destroy".

Across the road from the Wheatsheaf, once stood the Pack Horse, whose landlord once ran the Ring O' Bells, which in itself was nearly demolished in 1860 to make way for a Parish Church School. The short lane running down the front of the property was formerly known as Ring O' Bells Yard, and offered access to several small cottages. Other rooms at the bottom were used by Kirkland Girls Sunday School, run by a Miss Cowherd in 1832.

A family connection spanning 64 years began when John Conacher became landlord of the 'Bells in 1923 to be succeeded by Jack Nightingale, who had married John's daughter, Annie. After Annie died in 1984, Jack carried on for three more years until 1987. Mr Conacher, who lost a leg in the First World War, had a wicked sense of humour. He had a collection of artificial limbs, one of which was made of wood. He would strike up a conversation with casual customers, before pulling a penknife from his pocket and stabbing himself in the leg with it, much to the horror of the unwary customer. One hopes he was never drunk enough to forget which leg was false!

Tweedies bar & restaurant

Relax by our traditional log fire or in our extensive lawned grounds. Tweedies is an excellent place in which to wind down after a hard day on the fells or simply soak up the Summer sun. Whatever the weather our five ever-changing guest ales can be sampled along with traditional Scrumpy cider. There is also a wide range of bottled beers from around the world and a great selection of excellent wines for the connoisseur.

Lots of choice for the discerning drinker but we also offer top quality gastro pub food from light meals to a hearty lunch, freshly-made pizzas and a full evening dinner menu. All can be taken either in the well-appointed bar area, in our separate non-smoking dining room or the Lodge restaurant.

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Rising from the Ashes

It's me again, Ben, from **Wainwright's Inn**, Chapel Stile. A lot has happened since I wrote for the last edition of Lakes & Ale. We had quite a serious fire that started in the kitchen due to a faulty thermostat on the fryer. This resulted in the kitchen being completely gutted, with damage to the cellar and severe smoke damage to the bar area. Luckily, nobody was injured which was a small miracle but also thanks to the quick thinking of two of my colleagues and myself. The fire was so intense that the fire brigade had to fight it for an hour before they could enter the building. One firefighter said it was the most intense fire he has been called out to with temperatures reaching 1,000 degrees. It was devastating to see a place where you spend a lot of time and effort, especially with food and the real ales completely wiped out. All your hard work down the pan! I had to question whether I wanted to start from the beginning again with the real ales. I was gutted and drained of motivation. Anyway, a lot of soul searching later I decided to take on the mantle and strive for my goal - to have the best beer in the valley and to get into **THE GOOD BEER GUIDE**. There's always a silver lining. I have now got a country pub which is exactly the same as before but newer. It's still **WAINWRIGHTS** and it's not lost any of its character. Come and have a look. Try our beers - you won't be disappointed. (The last time I wrote that, two days later, the place burned down!)

Westmorland CAMRA recently awarded a Highly Commended Certificate to Wainwright's in recognition of the effort Ben has made to provide a really first-class range of well-kept real ales. Alan Risdon is pictured presenting the Certificate to Ben at a visit just before Christmas.

Pub of the Season - Winter 2006/7
Burgundy's Wine Bar, Lowther St, Kendal

We are very pleased to report that the Westmorland Branch has nominated Burgundy's Wine Bar as our Pub of the Season for Winter 2006/7.

Mike opened the bar exactly ten years ago, as a wine bar with some keg beer. After a short time he saw the error of his ways and now in addition to wine and continental lagers Mike has a well-deserved reputation for his excellent real ales. There are always four changing beers on, from both local breweries and further afield. He has recently been serving a couple of brews he did himself with the kind cooperation of our friend Alex at Hawkshead.

Burgundy's is a family affair as wife Yvonne keeps an eye on him from time to time — and she serves a mean force-ten ham and mustard baguette. One word from Yvonne and Mike does as he likes!

We wish Burgundy's well for the next ten years and look forward to sunny days out on the new patio extension when completed.

Chairman David Currington presents Mike with his certificate

And last but not least...

At the branch Christmas bash, which was hosted once again by the Watermill at Ings, we were able to present Brian Coulthwaite with an award for his first brew from the Watermill Brewing Company – 'Collie Wobbles' – which took the runners up spot in our October Beer Festival. Again, well done Brian!

Brewery Liaison Officer Marilyn Molloy presents Brian with his certificate

The Sun Inn

6, Market Street,
Kirkby Lonsdale
015242 71965
www.sun-inn.info

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Extensive wines
Light Lunches
Restaurant
Accommodation

Stone walls, wooden beams and log fires combine to create a taste of the past. You can also get a taste of the area with our local beers and guest ales. A separate wine library and lounge is the perfect place to enjoy a glass of wine.
We can provide a light snack or sumptuous three course meal using fresh local ingredients such as Cumberland Sausage with Celeriac Mash, Ale Braised Brisket of Beef, Cumbrian Potted Char and Church Mouse Cheeses with Homemade Tomato Chutney.

The Sun Inn, Kirkby Lonsdale

Chairman David Currington presents Mark with his certificate

The Sun Inn at Kirkby Lonsdale has been voted the Westmorland CAMRA Highly Commended pub for Winter 2006.

The new owners of the Sun are Mark and Lucy Fuller who opened the completely-refurbished premises in April 2006. Mark says that their "passion is in the detail" and this certainly shows in the very comfortably-appointed main bar area.

There is an excellent restaurant, as well as the somewhat different "wine library" area where customers can choose a wine of their choice and have it served at the correct temperature from the adjacent wine coolers, one of which is set at ambient temperature.

It is a good job that Mark set his sights on real ale as the "detail" again shows in the completely redesigned and insulated beer cellar, with full temperature control. Having recently passed the Jennings exams on Cellarmanship and Bar Management, the standard four hand-pumps are allocated to two from the Jennings stable, one for Timothy Taylor's Landlord and one rotating local Cumbrian ale.

We are grateful to Mark and Lucy for the splendid vision they have had in up-rating the Sun Inn and it is a very welcome addition to the real ale in the area.

CONISTON BREWING CO.

CBC

EST. 1995

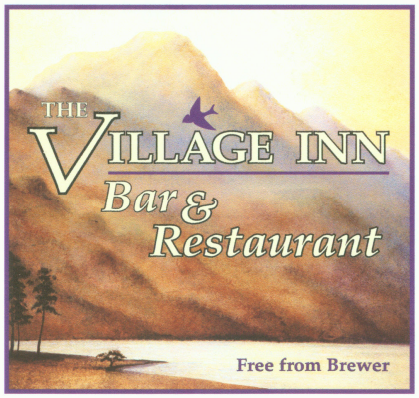
Coppermines Road, Coniston, Cumbria LA21 8HL
Email: info@conistonbrewery.com

Tel: (015394) 41133
Website: www.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 surrounding Coniston.



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English Lake District

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Brewery Updates

HAWKSHEAD BREWERY

The Brewery has now a stable of four regular beers — *Bitter*, *Red*, *Lakeland Gold* and *Brodie's Prime*. The popular *UPA* will make reappearance in the Spring/Summer as a seasonal beer and Alex hopes to add to the range with a new Dark Mild, low-hopped and low gravity as a traditional mild should be. The *Brodie's Prime* has been reduced to 4.9% ABV to keep it in its proper category of a Premium (rather than Strong) Bitter. Another first is to be a new Damson Stout, brewed back at Hawkshead with planned launch at the Damson Festival at Low Farm, Lyth Valley, on 21st April 2007, where Hawkshead will run an open-air bar. The Damson Stout, which will probably only be available on draught in certain key outlets, will then also be more widely available in small bottles at around 7.5%.

These next few months will see yet more work at the Staveley Beer Hall. Alex intends to move towards 7-day opening and a bottled beer shop selling interesting varieties of bottled beers. Regular brewery tours, several times per day, will be supported by a new information area telling the story of beer and brewing processes together with an improved blackboard display of the current brew in progress. Information on the brewery can be found at www.hawksheadbrewery.co.uk

WATERMILL, INGS

Brian Coulthwaite, the brewer of the new Watermill Brewing Company, is also owner of the Watermill Inn along with his parents, Alan and Barbara. Together they have brought into existence the long-cherished family dream of producing their own beer on the premises. As the recently appointed Brewery Liaison Officer I met up with Brian to find out what were their production plans for the future.

It is now six months since the first batch of Collie Wobbles was presented to the drinking public from this five-barrel capacity brewery. Since that time Brian has produced a further 23 brews (another batch of Collie Wobbles was at pitching stage as I visited). The intention is for three permanent beers to be on sale, with an ever-changing guest ale (always of course with the doggie theme). The three standard beers are to be "Collie Wobbles" (ABV 3.7%), the light session beer which has already been a festival winner and runner up in its short lifetime; "'W'ruff Night" (ABV 5%), a pale golden ale with a dry hoppy flavour; and soon-to-be-produced "A Bit Er Ruff" (4.2% ABV). At the time of writing the guest beer is the popular "Paws for Thought" (4.4% ABV) which is a light brown dry fruity ale. Another will follow, probably before the next edition of Lakes & Ale.

Brian has had a few enquiries about selling on to other outlets, but that was not the intention when setting up the Watermill Brewery. For the foreseeable future, Brian is happy to concentrate on producing good in-house products that continue to please his regular customers. Information can be found at www.watermillinn.co.uk

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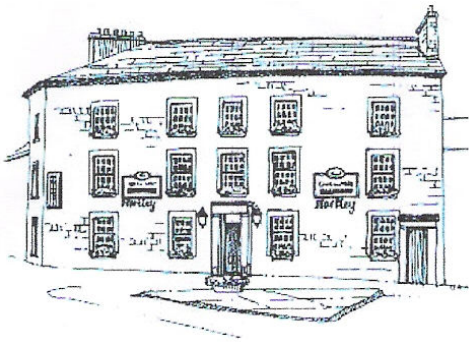

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The Clash of the Tight 'Uns

From the 'Early Stiltford Chronicles' by 'Barfly'

Part One

It was the last Tuesday of April 1980, and the evening of Fr. Malachy McGonigles' retirement do at the 'Cat & Fiddle'. The long, narrow split-level boozer was rapidly filling up with his friends and associates, as well as the many regulars who had enjoyed the twice-weekly darts clashes between himself and his C-of-E counterpart at All Saints Parish Church, the Reverend Dingle Rummage.

Every Tuesday and Thursday at around 9 p.m. the priest from nearby Sacred Heart would call out his challenge, and the ever so studiedly modest Rev. Rummage would quietly respond, triggering another trio of 'Round the Board' games. This duel of skills and wills, which had been such a popular source of humorous distraction for the pub's punters throughout most of the 70s, looked set to reach the buffers in the near future.

Things might never be the same again, many suspected, for the coming to a close of this long tradition was just one more shock wave sending a tremor through the once solid rock-bed of the Twin Towns' social structure.

Already one long-standing local feature had vanished, with the taking over and closing down of Stiltford brewers, Alfred Hart & Co. There was now a question mark hovering over the remaining local brewer, Peter Knight & Son, of Stoatfield, across the river. Owners of the host pub, and several dozen others in the area, they had recently been gobbled up by the Midlands firm of Morney & Noonan Ltd.

So it was that, on what many imagined might prove to be one of the last appearances of this ecclesiastical double act, landlady Viola Felix and mid-week bargirl Nancy Clancy busied themselves behind their bar in preparation for what looked set to be a hectic night ahead.

Fr. Mac glanced around the brightly-lit upper level of the 'Cat & Fiddle' and remarked to the tall, lean and gaunt-faced figure at his side, "There's a fair few deep-pocketed, short-armed ones among the flock tonight, and no mistake." Fr. Timothy Trotter, who was due to take over at Sacred Heart in the very near future, produced one of his wry, lopsided smiles, but made no reply.

A laconic character, Fr. T. had a sense of humour as dry as the Aussie outback where he'd spent most of his youth, and his one sided grin persisted as Fr. Mac's voice boomed out over the heads of the nearby clutch of clerics to ask of the assembly in general: "And where's the 'late' Reverend Rummage? "

(Continued on page 27)

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(Continued from page 25)

From somewhere in the midst of the gathering gaggle came a reedy, slightly high-pitched voice, which called back: "Here I am, Fr. Malachy… not so much late as right on time, if you please!"

Ignoring the Reverend's response, Fr. Mac nudged the bony frame of Fr. Timothy at his side and whispered, "Watch this for an alarm bell ringer, Tim", before going on to call out over the heads of the throng, "Father Coates is getting the next round in, Rummage, so just let him know which brand of whisky you want a double of, there's a good fellow."

From his position near the bar, Fr. Joseph Coates blanched visibly and stiffened, before muttering something incomprehensible into his glass of beer. "What did he say?" Fr. Mac grinned and asked of his companion priest.

"Sounded a bit like Abbo for 'Where's the toilet' to my ears, Malachy", came the equally broad-grinned reply.

Fr. Mac shook his head, and said to his replacement: "I don't know, Timothy. What in the name of all that's holy would you do with them, eh?" making a grand, inclusive sweep of an arm towards the clustered clerics. "Take the Reverend Rummage, for starters," he said, nodding into the gathering. "Now there's a man who'd turn loose copper green in his back pocket before it ever saw the light of day again."

Fr. Mac. Smiled at his observation, and then pressed on: "Then there's Coates over by the bar, who's always on the bog when it's his turn to buy a round, and that fellow from St. Elmo's, the Reverend Luke Sharp." Again the pause and slight smile. "He could stare a glass eye out peering into that damned purse of his."

At his side, Fr. Timothy pulled another lopsided grin, before drawling out an observation of his own, saying: "What about old Liam, the undertaker? There's a bloke who'd mug a beggar for the price of ten fags,' pointing to an emaciated and stooped figure leaning on the bar and coughing vigorously without removing the thin roll-up from his mouth.

Just then the famous black hat atop the head of Rabbi Jacob Sladovitch appeared on the increasingly crowded upper deck. "Starve the lizards, mate, it's the opposition," exclaimed the gaunt outbacker. "Mother of Riley, where did he spring from?"

Fr. Mac added his own shout of surprise, before going on to say, "We were all on orange juice at a multi-faith do the last time we met, so we'll have to see what he's got up his sleeve for tonight."

The voice of Fr. Mac then boomed out towards the latest arrival: "Top o' the evening to you, Jacob. Sure I could murder a pint of 'Headstone' so I could."

(Continued on page 29)

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(Continued from page 27)

Back came the answer from the lips of a face as impassive as any poker player worthy of the name: "Me too, Malachy.. I'll be with you in a jiffy."

Off to one side, Fr. T's deep voice commented: "I reckon this mob'd be water-tight at a thousand fathoms."

Fr. Mac. chuckled in agreement, then added: "And here comes another of 'em, Tim, and this one would pee in a hot water bottle rather than burn up a ha'porth of gas."

Making his way towards the pair of priests was the rotund, sandy-haired figure of Fr. Colum Hinch, a regular correspondent with a well known Catholic newspaper, and fellow Irishman of Fr. Mac. "Maybe he's about to break the habit of a lifetime and stand you one, Malachy," quipped Fr. Timothy.

Fr. Malachy Mc.Gonigles grunted as he responded by commenting: "Sure there's more chance the Holy Father himself would call in and buy me a jar, so there is, Timothy."

At his side the gaunt Aussie slowly turned to him. "Don't tell me *he* owes you one as well?"

Fr. Mac. grinned as he replied, "I'll tell you this, Timothy, and I'll tell you no more. He'd have a few things to say about charity to this bunch of change-jinglers if he were in here tonight, and that's a fact!"

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BOOTHS

13th Westmorland Beer Festival

(11th-14th October 2006, Kendal Town Hall)

Devotees of the Westmorland Beer Festival had to check their diaries carefully in 2006, as the date was moved forward two weeks! However, the change of date did not seem to make an appreciable difference, as there were the usual influx of locals and visitors coming in through the doors of Kendal Town Hall to sample both the local Cumbrian beers plus beers from all over the British Isles. There was also a good selection of cider and foreign bottled beers.

We continued with the opening hours of 12 noon to 11pm on Weds to Sat, a policy that seems to work very well as over 90% of the beers were sold. They were accompanied by the very popular local breads and cheeses plus a good selection of pies, scotch eggs and the like. A particular feature was David's home-made Piccalilli—already ordered for 2007!

Voting for Beer of the Festival was brisk with the rather excellent Gold Star from Goachers coming out a worthy winner. Another feature of the festival was our popular charity, which this time was the RNLI. Always a worthwhile cause!

Finally, many thanks to all the stalwart volunteers who helped to organise and run it all — without them, there would be no festival! The same week is booked at the town hall for 2007, and we look forward to seeing you all again.

Grateful thanks for all your support over the years.

Tony Jackson, Festival Organiser

Annual Subscriptions

To have a copy of Lakes & Ale sent to you quarterly by post, please send your contact details to:

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LA22 9ED

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CONTACTS

Editor: Marilyn Molloy
Tel: 01539 720407
Advertising: Alan Risdon
Tel: 015394 33912

Branch Diary 2007

February

Monday 12th	Special Branch Meeting starts at 8·15 at Riverside Hotel, Kendal to decide on GBG 2008 entries. Service 555 leaves Ambleside 7·25 and Windermere 7·45pm. Return transport.
Saturday 17th	Start of Community Pubs Week. See What's Brewing or our website for details.
Saturday 17th	Regional Meeting & Fleetwood Beer Fest. Transport subject to minimum number.
Saturday 24th	Hike & Pint in the Langdale valley. Calling Community pubs with stout and/or porter. Bus leaves Kendal 10·15 & Ambleside 10·45am.

March

Monday 12th	Branch Meeting starts 8pm at The Mardale Inn, Bampton. Bus leaves Ambleside 6·15 & Kendal 6·45pm.

April

Monday 16th	Social/short Branch Meeting in Milnthorpe area. Starts at 8pm at The Coach & Horses. Bus leaves Ambleside 7 & Kendal 7·30pm

May

Saturday 5th	National Mild Month. Meet 12noon at The Watermill Inn, Ings. Transport to other pubs offering mild.
Monday 14th	Branch Annual General Meeting starts 8pm at The Eagle & Child, Staveley. Service 555 leaves Kendal 7·30, or Ambleside 7·25 & Windermere 7·45. Return transport.

Pick up points (unless stated otherwise): Kendal Leisure Centre & Ambleside Market Cross
For further details contact Jenny Turner, tel. 01539 731800, email jenup@tiscali.co.uk
For transport arrangements/bookings, contact Peter Handley on 01539 824248
Branch website: www.camrawestmorland.org

The Drip Tray

Westmorland Breweries

There's bound to be something for this, isn't there? The Watermill have some new beers, and what about Tirril moving as mentioned in L&A26's Drip Tray?

Pubs

- The **Royal Oak, Ambleside** (now owned by Orchid Group) has up to three Keswick Brewery beers on handpump.
- The **Geltsdale Brewery** at Brampton is now operational bringing the total in Cumbria to twenty one.
- The **Castle Inn, Kendal** is now non-smoking between 12noon and 2pm.
- The **Cross Keys, Milnthorpe** will be non- smoking from *** FIXME ***

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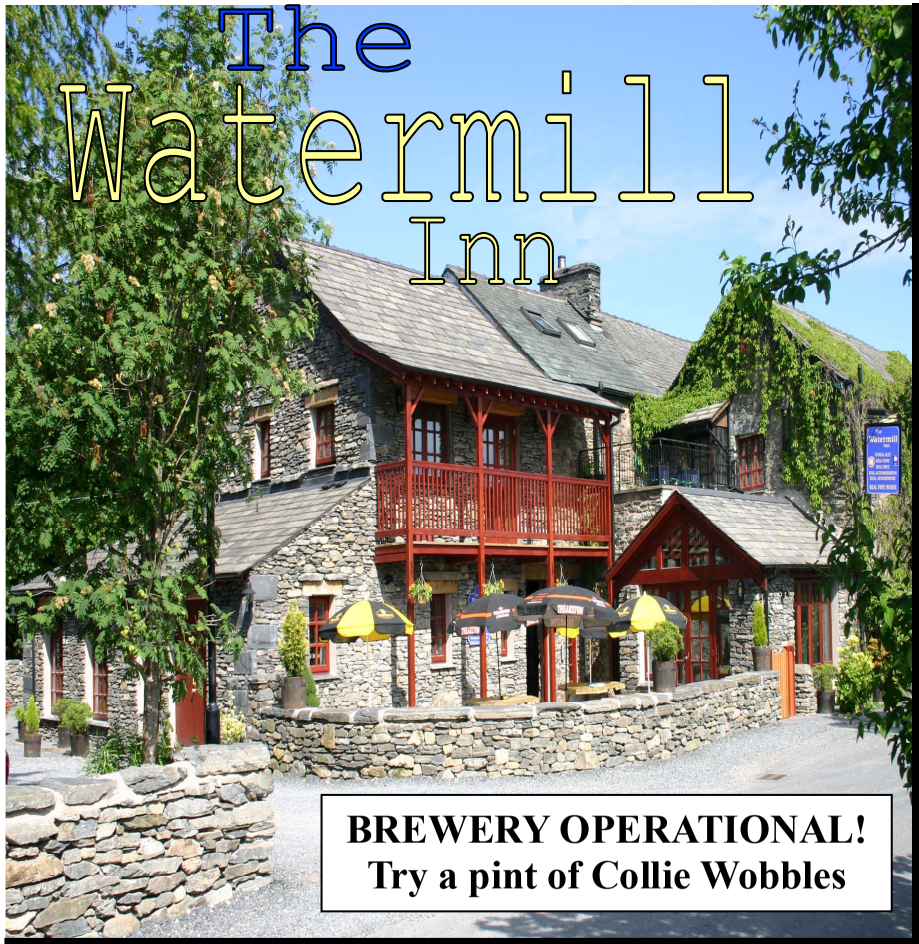

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