

Summer2009

Edition 37

LAKES & ALE

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KIRKBY LONSDALE BREWERY - DRAY LORRY



Newsletter of the
Westmorland Branch of
The Campaign for Real Ale

www.camrawestmorland.org



Hawkshead pdf done

Editorial

Welcome to the summer edition of Lakes and Ale. With the season now almost over the weather at least at times gave us a great reason to nip into the pub to keep dry outside whilst getting wet inside by sampling some of the great real ales, both local and national, on offer in this part of the UK.

On the subject of local ales our Branch is due to launch the new CAMRA campaign designed to encourage pubs and customers to save beer miles in these days of climate awareness. The aim is to identify those pubs that are serving ales brewed within a defined distance of the place in which it is served. Called simply "Locale" we will be launching the idea at our Beer Festival in October.

This neatly brings me to our Festival at the Kendal Town Hall from 14th to 17th October. As usual there will be a great range of beers plus ciders and perry, in addition to our normal cold pies, hams, cheeses, chutney and locally baked breads (see page 27). This year we will have a new cooling system, (courtesy Furness Branch), to overcome the heat that can be generated at times in the Town Hall.

I am indebted to those of our members who have contributed to this magazine and if anybody out there wishes to send in their own views/articles relating to beer in Westmorland then we will do our very best to see that they are published.

Regards,

David Currington Editor

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From The Chair.....

CAMRA's 'super-complaint' prompts Office of Fair Trading (OFT) probe into pub market

Welcome to another edition of Lakes and Ale.

• CAMRA's 'super complaint'

CAMRA has exercised its 'super-complaint' power to require the Office of Fair Trading (OFT) to fast-track consideration of anti-competitive practices in the UK pub market which are resulting in high prices in pubs, lower amenity, restricted choice and pub closures. CAMRA's 'super-complaint', highlights that high rents and 'tied' beer prices are driving many good pub landlords out of business and contributing to the destruction of Britain's pubs through pub closures and chronic under investment in pub facilities. Currently more than seven pubs close every day.

• 'Tied' Beer Prices

More than half of the pubs in the UK are run under 'tied' arrangements which prevent pub landlords buying beer and other products on the open market meaning many pub landlords are forced to pay over the odds by around 50 pence a pint.

• Beer Choice; securing access to market for small brewers

There is enormous consumer interest in local produce and local brewers should not be prevented from selling their beers to local pubs.

• Pub Closures; stamp out restrictive covenants

CAMRA is calling for regulation to prevent pubs being sold with 'restrictive covenants' preventing them from being used as licensed premises in the future.

• Pub rents; a flawed system

CAMRA is calling for the OFT to review the way in which pub rents are set as excessive rents translate into higher prices for pub-goers. The current system is open to abuse as it is based on a whole range of entirely hypothetical assumptions and specifically ignores the fact that 'tied' pub landlords have to pay above market prices for beer and other products.

• The Way Forward

It is possible the OFT could decide to use its powers to make the outcome of the mediation legally binding as an alternative to further action including reference to the Competition Commission for a lengthy market investigation. The 'super-complaint' will give the OFT the opportunity to take swift action to ensure the 'beer tie' works fairly in future. Clearly there are a number of reasons why Britain's pubs are under pressure, not least the recession and our punitive beer tax regime, but the evidence is clear that the 'tie' must be reformed if these valuable small businesses are to survive and thrive

EU competition rules demand that exclusive supply agreements between pub owning companies and pub landlords must result in a fair share of the benefit for consumers. The 'tie' is a restrictive agreement, but it should work through countervailing benefits for pub landlords to enable them to run a viable and sustainable pub providing good value and quality to their customers. With increasing pub prices, failing pub businesses and unprecedented pub closures, the model is faltering and must be reformed as a matter of urgency. **DB**

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

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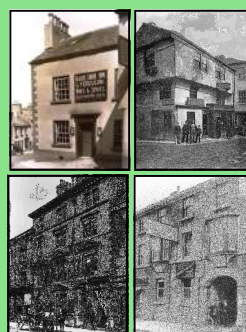
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An underground map of all the current Breweries in CUMBRIA together with their main brews. Copies from don.m.morris@btinternet.com or (01539) 821244.

A Pictorial Record Public Houses in Kendal



By David Currington

Published by Westmorland Branch of CAMRA



Coming soon, a book to support the Underground Map.
Find the location of all Kendal's old pubs
To be launched at the Westmorland Beer Festival in October.

Three Women and a Rail Ale Mission (A quest in focus and a question of focus!)

An intrepid group of three female CAMRA members from across branch boundaries dedicated a mid-March Saturday to the pursuit of Rail Ale excellence. Our quest was to complete a circular train journey through Yorkshire within the day, encompassing some of the finest station emporia and interesting add-ons. There should have been four, but one had an overnight "digestive" disturbance and thought the better of spending hours consuming liquid looseners "on the run" so to speak!

The trip had been meticulously planned by Pat, the driving force behind the group's intermittent real ale pilgrimages, so we knew from past experience it would be quite doable. For their part the railway companies got most things right but one of us (Paula) forgot her specs, another (Marilyn) her homeward timetable to Kendal and somehow it didn't quite feel the same without our regular travelling companion, Bob the Collie dog.

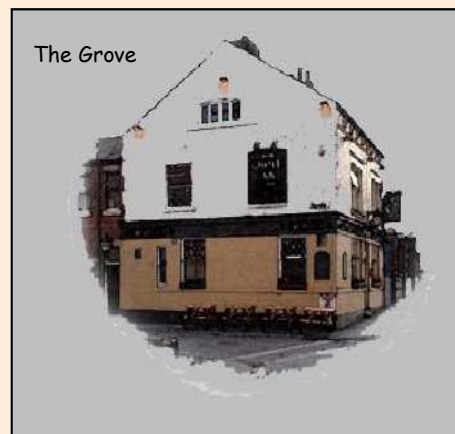
Right, well that's the scene set, on to the facts.

The journey started at Carnforth station just before 8.30am, travelling on the cross Pennine train to Keighley. This early train was intended to get us there in time for the early **Keighley & Worth Valley Railway** train to Oxenhope, but a slight signalling delay meant we had to wait for the 11am (not steam or Real Ale). By stopping off at Howarth we were then able to get the next steam train with real ale buffet to the head of



the valley. We were rewarded with a good selection of beers in decent shape: Salamander Trebuchet (4.2%); York Brewery, Centurion Ghost Ale (5.4%) or Sharpe's IPA (4.2%). A note to those travelling with canine companionship - dogs welcome.

Back in Keighley, we had very little delay before our next train journey to Leeds, where we had a short walk to the local Mecca: **The Grove**. We were really



(Continued on page 9)

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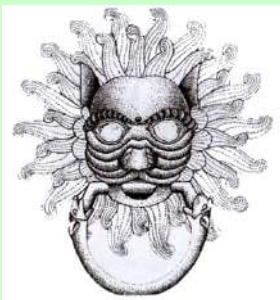
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impressed by the terrific internal stained glass windows; the small and interesting rooms going off from the central bar area; wonderfully helpful barman and large live music room at the back. If only we could be here for the Friday folk night! The Grove has four permanent regulars (including local Elland beers, Leeds Pale and Deuchars) and an eclectic varying range. The Leeds Pale Ale was absolutely excellent, the Elland Nettle Thrasher interesting, and very bitter, but the Elland Tomahawk we each found a bit "claggy" for our taste. Time waits for no woman - so we had to reluctantly make our way back to the station for the next leg of our journey.

The **West Riding Refreshment Rooms** at Dewsbury Station were our next port of call. By the time we arrived here it



*West Riding Refreshment Rooms at
Dewsbury Station*

was late afternoon and the sunshine we had enjoyed all day was finally giving way to twilight and cosy welcoming lights in the buffet bar as we entered. It was absolutely packed, and the atmosphere of dedicated beer consumption impressive. While most punters appeared to be journeying like ourselves, I was pleased to get in conversation with a local who used it as his regular because

of the quality beers on offer. Apparently one of the house specials on the menu includes black peas, but this had just finished when we arrived. Food was reasonable and served quickly, which is worth noting when travelling through. There were six handpumps but those sampled by us were: Salamander Trebuchet (in better condition than on the train as you might expect); Anglo Dutch "Ghost on the Run"; Acorn "Hailstorm" (4.5%) and Castle Rock "Fine Ale" (4.4%). Our stop here was leisurely and provided plenty of time for chatting, sampling and eating!

The next leg of our journey took us to Huddersfield station which has an incredible classic architectural frontage for a relatively small station. A Roman theatre couldn't have looked more grand. There are two real ale hostelrys here - one at each end of the building.

The first, the **Head of Steam**, we found



Huddersfield

a little bit disappointing and lacking in atmosphere, but the **Kings Head** (another dog-friendly bar) at the other end made up for it in our estimation. There were ten real ales on sale, but due to the focus being somewhat hazy by this stage, I failed to note the entire

(Continued on page 11)

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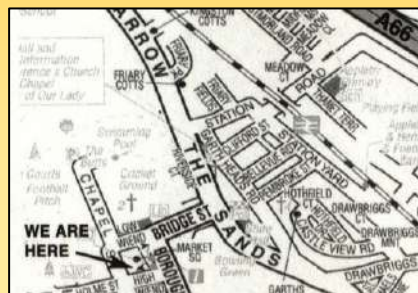
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Huddersfield Station—with the Head of Steam in the foreground and the Kings Head in the portico wing on the extreme right of the photo.

(Continued from page 9)

selection on the day! We sampled Phoenix "Black Brae" "Honey Porter" (4.5%); Dark Star "Hophead" (3.8%); and Rooster "Special" (3.9%). I had been indoctrinated for some time by a CAMRA friend who believes Rooster produce some of the very best ales around and I am pleased to report I now think she's right. Even at the hazier end of the day's sampling, the Special still shone out for me as outstanding.

The final station bar of the day was **Stalybridge** (also dog-friendly) where we



Stalybridge Buffet Bar

tried the Cottage Brewery "Box Tunnel" (4.3%); Elland "Tomahawk" (4.7%) and Station House Brewery "Mynzamild" (3.9%). Seven handpumps selling traditional beer plus one with cider was an impressive array for a buffet bar - it's no wonder Stalybridge has built such a good reputation for Real Ale travellers.

The parting of the group ways came at Lancaster, where a final nightcap in the Robert Gillow provided us

with two good Hyde's beers to end the day: Original (3.8%) and Spinductor (4.2%). We had been blessed with good weather, but the whole day proved to be unhurried, varied (in scenery and sampling opportunities) and with interesting companionship along the way. We would highly recommend it to others so disposed to Real Ale Pilgrimages.

Intrepid and selfless researchers:

Marilyn Molloy

Pat Thomas

Paula Easterlow



Look out for CAMRA's new Campaign 'Locale' in pubs in our Westmorland area. To be launched at our Beer Festival in October; more details to follow.




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Eden Valley Annual Beer Festival White Horse, Kings Meaburn.

For the first time in three years our annual pilgrimage to the White Horse, Kings Meaburn Beer Festival was rain free with some good sunny periods. The fact that the day before, when it opened, had seen torrential rain was not to us apparent, apart from the odd bit of mud. This time, due to this heavy rain the festival tent was pitched at the far end of the field so we missed the entrance and entered somewhat ingloriously through the farmers yard.



Mine host Jon, landlord of the White Horse actually serving at the bar!

A great sunny day brings in the punters



By we I mean that we were yet again a small but select band, being Tony Jackson, Duncan Crabtree, Alan Bird and myself. We were transported courtesy of Duncan's car. The journey

was not uneventful! Duncan has obviously been too long working in Germany since had come very prepared with a planned route which, to give the

(Continued on page 15)

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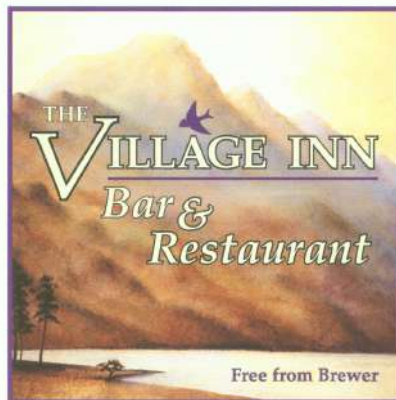
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(Continued from page 13)

shortest mileage, involved a river ford.

After a mile or two down a very narrow lane we met the ford in full torrent from the previous rains, Alan Bird valiantly waded in to test the levels and soon was up to his knees. So a delicate turning operation saw us take the reserve planned route. It was equally fruitless, involving more reversing, so we eventually arrived a little later than intended.

The visit was, as usual, well worthwhile. There were some 50 beers on tap as can be seen and all in great condition. We joined some of our Appleby members who were already there namely David & Lynne Prickett and Chris Morris plus we also bumped into Andy & Jean & family from the Golden Ball. Mine host Jon was on top form as usual in a pair of jeans that certainly were adjusted to assist with a builders bum effect when bending down to serve.

Well done Jon!

It was once more a great day out and not to be missed if you want to drink



The CAMRA Corner in a near deserted tent as many were out in the sunshine. L-r: Duncan, Alan, Chris, Lynne and David.

great beer in good company, including the sheep. DC



TUTORED TASTING SESSIONS

One Day only - Thursday 15th October

For those who would like to learn more about beer tasting there will be two Tutored Tasting Sessions at the Westmorland Beer Festival on Thursday 15th October 15.30 to 17.00 & 18.30 to 20.00. Max capacity 24 per session, £5 per person to cover the value of beer that is consumed. These will be tutored by Stuart & Lynda of the Prince of Wales, Foxfield, who have their own brewery and are the coordinators for our beer tasting panels in Cumbria. Book early on the day at the Festival.

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Social Visit to the Lyth Valley Area



Outside the Hare & Hounds

Pub of the Year award for 2009. He now goes forward into the West Pennines play off with the Lancashire POTY.

Our first stop was the Punchbowl at Underbarrow where we were very pleasantly surprised to see that the GBBF Champion Mild for 2008 Black Dog Freddy from Beckstones was now a regular ale along with up to two others. From there we proceeded to the Hare & Hounds at Bowland Bridge before cutting back to the

For our Branch Social outing in June several members visited pubs in the Lyth Valley area before finishing up at the Watermill at Ings to congratulate Brian Coulthwaite on achieving the Cumbria

Sun at Crook. These were pubs that we had not visited for some time and it was good to see that all were serving well kept real ale. DC



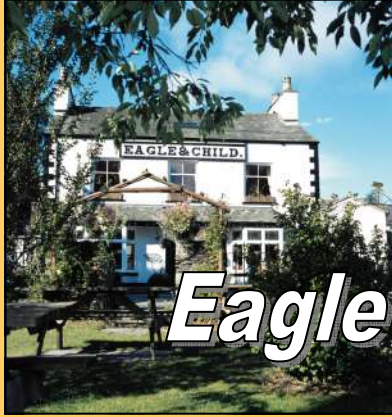
Punchbowl Underbarrow



Sun Inn Crook



Hare & Hounds Bowland Bridge



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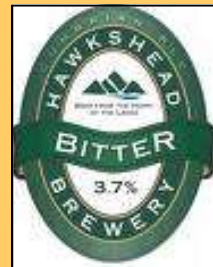
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The road to Damascus? by Roger Carter

I started my drinking career in Cardiff. I'm not telling you when as some maths, legal rules and suchlike could prove a problem, not that I really remember. In any case it was cider and therefore doesn't count for this tale. I'm one of those Luddites that can't see why CAMRA has anything to do with cider. Sorry.

Anyway, Cardiff, late 60's and the main local brewer was S.A.Brain. It was dreadful. Any visitor would be taken to a Brain's pub, bought a pint of bitter, "pintalite" (as opposed to "pintadaaaaaark") in the local vernacular, and bid drink it. One good friend drank it down in one and spent some moments as a quivering wreck.

Brains as it is today in Porthcawl. The SA was always known as " Skull Attack



I drank Double Diamond.

There I've said it. And I'm not ashamed. I went off to college in Sheffield in 1968. Here the local brew was Stones and it too was dreadful. However there was a pub right opposite the college entrance which was just too easy and I must confess to consuming a goodly amount of Stones, often with rather ghastly results. On a Friday night we'd go to the Claymore in Castle Square which was a Wm Younger's pub. As the Tartan keg was 2/6d (12p) a pint and the bitter 2/1d (10p) a pint, I tended to stick to the latter. But my drink of

preference remained Double Diamond. " A Double Diamond works wonders, works wonders, a Double Diamond works wonders so drink some today " as the TV ad ran. So I did. We all drank these keg things but even we, with our lack of taste, would not touch Watney's Red Barrel. It was unspeakably awful. They remodelled and rebranded it, using Chairman Mao if I recall and it was, beyond credibility, even worse. Sadly and tellingly, none of my Sheffield city centre pubs now survive.

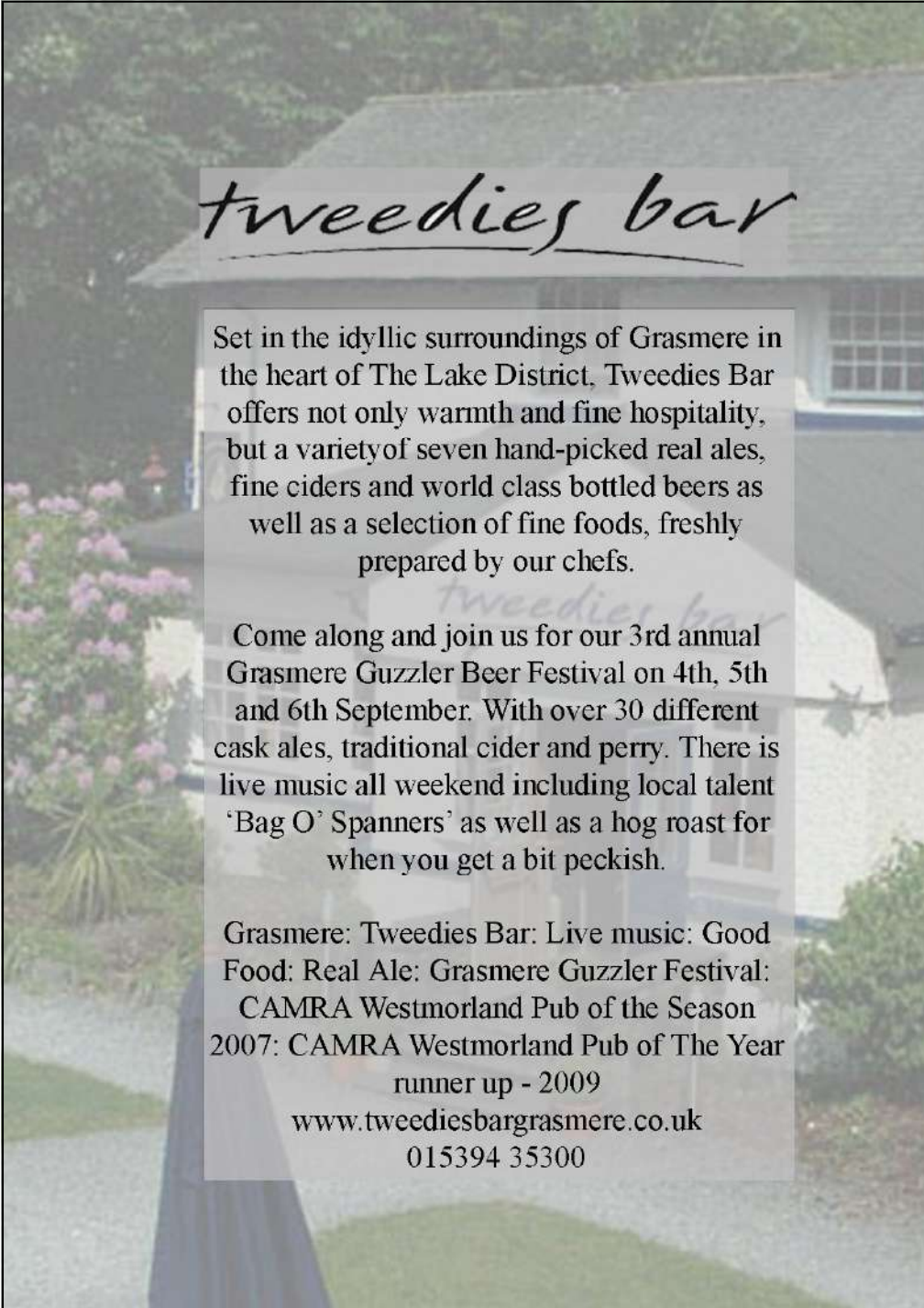
My career with buses led me in 1973 to Derby. The Wardwick Tavern was convenient. It did pub lunches, 1973 style. This was a crisp hard bun, (cob in the local dialect), with a thick chunk of soapy cheddar and virtually a whole onion that you could taste for several days afterwards. This delight was washed down with Ansells keg bitter.



Stones was not so lucky as Brains being turned inappropriately into a national brand. Here's a reminder of the old days still evident in Tideswell, Derbyshire

In the office resided Mervyn. He was responsible for licensing all our bus services, an archaic and often against the public interest system dating

(Continued on page 42)



tweedies bar

Set in the idyllic surroundings of Grasmere in the heart of The Lake District, Tweedies Bar offers not only warmth and fine hospitality, but a variety of seven hand-picked real ales, fine ciders and world class bottled beers as well as a selection of fine foods, freshly prepared by our chefs.

Come along and join us for our 3rd annual Grasmere Guzzler Beer Festival on 4th, 5th and 6th September. With over 30 different cask ales, traditional cider and perry. There is live music all weekend including local talent 'Bag O' Spanners' as well as a hog roast for when you get a bit peckish.

Grasmere: Tweedies Bar: Live music: Good Food: Real Ale: Grasmere Guzzler Festival: CAMRA Westmorland Pub of the Season 2007: CAMRA Westmorland Pub of The Year runner up - 2009

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Festival Beer Brewed at Foxfield

On Saturday 15th August, a small group of Westmorland CAMRA members, plus Phil from Stockport met at the Prince of Wales, Foxfield to brew a beer for our 2009 Westmorland Beer Festival. Tony, Mark, Ken, Chris and Judith gathered with Stuart Johnston to brew 100 gallons of beer - a bit different for all of us, even Mark who is a home brew expert!



Ken, Tony & Chris on the job!

Ken was keen for a strong beer for the festival, but given lack of time, Stuart came up with a great idea. We would brew the 100 gallons and then take off a pin to be "composted" for 2010! Oh the anticipation for next year

So into the brewhouse to get going. Stuart has his very own personal systems for brewing, no doubt complicated by 6 eager people crammed into a very small space! We decided that we would like the main beer to be about 4% and quite bitter.

The first task was to get the malt into the mash tun. Stuart got us going, showing that we needed to carefully mix the 75lb of Maris Otter pale malt with the already hot water. A dusty, steamy job, especially for those with glasses! To this 3lb of crystal malt was added and 5lb of flaked barley. Stuart declared this part of the operation to be "perfect"!

First task finished, people were able to take advantage of Linda and Stuart's hospitality with a cooked breakfast! Amazingly, two hours had passed and it was time to transfer the wort into the copper. Immediately we hit a problem and passed from "perfect" to "disaster" - grain was blocking the outflow. Completely unphased Stuart grabbed a piece of spare pipe and cleared the blockage. At this point we took off a pin of the wort into a special mini copper for next year's strong beer. The rest of the wort was successfully transferred into the copper and a gas burner set going to get it to a rolling boil.

We chose to add Galena hops to the beer to be composted which are quite bitter. To the main brew we added 13/4 lb of Challenger and 11/4lbs of Goldings. Galena hops were added right at the end of the time in the copper, to give some similar flavours to both beers.

In the meantime, cleaning of the fermentor had to take place - Stuart kindly volunteered to climb inside and do the business with the caustic soda. Brewing beer uses lots of water, not just in the brewing, but all the cleaning. We also pressure-washed out lots of barrels in preparation for when Stuart would be filling the barrels later.

By tea time it was time for the fledgling

(Continued on page 23)

Pub of the Season Spring 2009 The Sportsman, Cowgill.



The Westmorland branch of CAMRA were very pleased give the well deserved award of Pub of the Season—Spring 2009 to The Sportsman at Cowgill.

For those who don't know this area Cowgill is in Dentdale at the bottom of the well known steep hill that comes down from Dent Station on the Settle/Carlisle line.

The 17th century inn is a true freehouse and has been run for many years by Ron & Sandra. The main bar is warmed by a homely fire which is most welcomed by both visitors and local customers alike. It makes a very fine watering hole if you are out walking in this part of the Dales.

A true village local, it serves as a focal point for all the needs of local people and visitors for the surrounding area. This is an important point in CAMRA's

campaigning.

At the presentation Branch members were welcomed by a great bunch of locals whom Ron and Sandra had invited to take part. In their view it is the customers who make a pub and also make it possible to win such awards. A very welcome buffet was provided before we set off back to less rural climes DC



Marilyn Molloy presents Ron & Sandra with their Certificate



(Continued from page 21)

brew to go to the fermentors and be cooled. Precision is needed here to get the beer down to the right temperature so that the yeast can be added. The strong beer took a very long time to get down to 20 degrees – so long that Stuart had to do it after the pub shut! Our last job was to check the specific

gravity – we reckon about 3.7% for the main brew and a huge 11.2% for the composted beer! Stuart suggested that he added a bit of honey to the main brew later, to give it a bit more to work on and raise the final ABV a bit more.

Ken and Phil came back on Sunday morning to help clear up by digging out the mash tun and giving the copper a clean too. Everyone agreed that it had been a really good event and Stuart had been very patient in explaining things to us and working around running the Prince as normal and having 6 extra people to deal with!



Judith, Stuart, Mark, Tony, Chris, Ken & Phillip help to brew the festival ale at the Prince of Wales Inn

So the beer is now waiting for us for October – join us to sample “Mother of the Strong ‘Un” this October. You’ll have to wait until October 2010 to try a nip of “Perfect Disaster”, but we’re sure it’ll be worth waiting for! **Judith**

Brewery Updates



Dent Brewery

The brewery continues to work to full capacity and a new delivery vehicle has been acquired to help out.

The Dent Porter is to be bottled and they are working on bottle conditioned beers.

Work is taking place on a new Mild recipe & the award winning Rambrau ale is being served super chilled at the George & Dragon in Dent, the brewery tap.

Hawkshead Brewery

The SIBA (Society of Independent Brewers) annual Beer Competition is coming to The Beer Hall at Staveley.

SIBA North's Bitter, Strong Ales and Bottled Beer categories will be judged at Hawkshead Brewery's Beer Hall on Friday November 6th and a Beer Festival to drink the entries will be open to the public over the weekend. At least 100 beers are expected.

Every year blind-tasting competitions are held in all the 7 SIBA regions of Britain leading to a national final. With more than 450 brewers, ranging from brew pubs to regionals, now members of SIBA, the beer competition, judged largely by brewing industry professionals, has become a hotly contested and increasingly high profile affair.

For the past ten years on the trot, the Champion Beer of Britain at CAMRA's GBBF, has come from a SIBA brewer.

The North Region, with 120 brewing members is by far the biggest of the 7 SIBA regions and the North's competition has become so big that it has had to be split in two. It is the first part, which will be held at Staveley. For the first time there will be four bottled beer categories, reflecting the growth of bottled beer.

The Beer Hall, which was built as a showcase for real ale, was overall winner of SIBA's first brewing industry business awards in 2006. It has a large cold cellaring capacity. The Beer Hall is capable of serving 24 beers at a time on the bar through hand pull and can cellar upwards of 60 casks, as well as the bottlesat least that's what Alex Brodie hopes. It'll be a challenge."

If the number of entries exceeds expectations, SIBA Technical Services is standing by to install a temporary second bar in the brewery's warehouse.

Kirkby Lonsdale

See article on page

Tirril

Nothing new to report

Watermill Brewing Co.

The brewery is working flat out to meet demand, otherwise no developments to report at this stage.

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Go to: www.camrawestmorland.org/festivals.html for more details

DRIP TRAY NOTICE BOARD



Once again the Watermill, Ings and the George & Dragon, Dent both won CAMRA's 'Take it to the Top' Certificates for only serving real ale in oversized glasses. So a visit to either of these excellent pubs will ensure you a 100% pint of liquid beer, Well done!

Dickie Doodles, Kendal, is now doing 3 hand pumps

Kendal's brand new 'pub' the Wakefield Arms is to open as we go to press (9th Sept). It is part of the new Premier Hotel complex in Stricklandgate and two handpumps were espied through the window. It is run by table table restaurants.



EVENTS DIARY & BEER FESTIVALS

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

- **2nd to 4th October** Stout, Porter, Mild and Strong Ale Weekend, at Prince of Wales, Foxfield. More Details at: <http://www.princeofwalesfoxfield.co.uk/events.html>
- **16th September** Branch Meeting, Kings Arms Hale. Bus leaves Kendal 7.15pm Contact Duncan Crabtree as below. **NOTE change of day to WEDNESDAY**
- **14th to 17th October.** Westmorland Beer Festival, Kendal Town Hall, Noon to 11 o'clock each day.
- **6th November** The North Region Bitter, Strong Ale and Bottled Beer competitions come to Hawkshead Beer Hall followed by a Beer Festival to drink the entries. At least 100 beers. Open to the public from Friday afternoon 6th November and through the weekend
- **6th to 8th November,** Broughton Festival of Beer, Pubs round Broughton-in-Furness. Details at: <http://www.princeofwalesfoxfield.co.uk/events.html> and <http://www.broughtonfestivalofbeer.org.uk/>
- **9th November** Branch Meeting. The Greyhound, Shap. Bus leaves Kendal 7.15pm Contact Duncan Crabtree as below.
- **11th December** Xmas Social, Watermill Ings

First Beer Festival Midland Hotel, Appleby-in-Westmorland

"How about holding a beer festival?" Chris Morris, a CAMRA member, asked Paul "Magi" Magnay, landlord of the Midland Hotel one evening. As you can see, it all started with a conversation over a pint of real ale. After a lot of planning and hard work it turned into the first ever Midland festival.

Magi organised the beers and Chris organised and delivered over 700 fliers and festival information to local beer festivals, pubs, Tourist Information Centres, stations on the Settle to Carlisle line and anywhere else he could think of.

Initial plans were to hold the festival in a marquee in the pub garden, but this was altered to changing one of the pub's inside rooms into a Beer Hall. This meant, amongst other things, constructing a new bar and clearing out and cleaning up the cellar under the bar so that festival beers could be



The festival ran from Friday 19 to Sunday 21 June 2009. Magi had organised eighteen beers, from mostly local Cumbrian breweries which included Keswick and Dent, and two local Cumbrian ciders. Four beers were put onto the usual bars and all the rest were put into the Beer Hall.

A full normal food menu was on offer at all times with a few extra Festival Specials being made available; the food was greatly appreciated by all who



stocked. It was decided that all the beers would be dispensed by hand pump and CAMRA Westmorland kindly supplied them. CAMRA members from Appleby came down to the pub on the evening before the festival and redecorated it with a myriad of CAMRA posters which really changed the atmosphere throughout the pub.

tried it.

Live music, of various types, was available during for the whole of the festival.

Extra regular staff was brought in to cover kitchen and normal bar activities, with the Beer Hall being staffed exclusively by CAMRA members from

(Continued on page 30)

(Continued from page 29)

Appleby. The CAMRA staff consisted of Keith Morgan; Bernard and Katie Bellwood; David and Lynne Prickett and Chris Morris.

The festival supported some local charities, "The Cross Fell Challenge" and "Cumbria Air Ambulance." A donation was made for every pint sold during the festival to the Air Ambulance and between this, the raffle for "Biggles Bear" and the collection boxes the sum of £269.66 was raised.

Chris Morris's work had paid off with visitors coming from far and wide, including Norfolk, Sheffield, Darlington, Skipton, Keighley, Bradford and even Kendal, to name but a few. Some came by bus but many came by train, the position of The Midland which is adjacent to Appleby Station making it very easy. Many of the locals also made time to try a variety of the

which was on offer on the main bar and is a firm and regular favourite at The Midland. The real ciders were also enjoyed, with the 8.0% cider made in Whisky Barrels being particularly appreciated; this also ran out fairly quickly. One of the Keswick beers on offer was Thirsty Kirsty, which is specially brewed for the pub; as a special festival offer, Kirsty, who regularly serves behind the bar, was available to personally sign beer menus, particularly if Thirsty Kirsty was being consumed. There was a beer for everyone; Molly, the pub dog, was found on one occasion to be testing the slops bucket, with great apparent enjoyment!

Magi and Leigh the Midland management, and the regular staff, commented very favourably with the way that we all worked together as a successful team during the festival. The good and friendly festival



beers on offer.

One of the pub regulars, who shall remain nameless, stayed for a full day and tried all of the beers and ciders on offer, this feat is now known as "The Bomber Run." All of the visitors to the festival enjoyed themselves and a lot of positive feedback was obtained.

The first beer to sell out was Coniston Bluebird. The second was Cumbrian Legendary Buttermere Beauty which was a real Pilsner Lager Style Beer which many of the visitors compared favourably with the Dent Rambeau,

atmosphere was also commented on. All of the CAMRA workers thoroughly enjoyed themselves as well.

In conclusion, a great success and a steep learning curve, particularly as it was a first festival which took place in a town with a small population with only eight local CAMRA members.

A small article, and photograph, about the Beer Festival and the presentation of the charity money raised for the Cumbria Air Ambulance has been covered by The Cumberland and Westmorland Herald. **David M. Prickett**



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DOWN YOUR WAY...GRASMERE

The Lamb at the Red Lion Hotel & The Swan

Right at the northern extremity of the central Lakes area of Westmorland is The Lamb, part of the Red Lion Hotel in Grasmere.

It has undergone a bit of a transformation in the real ale department since it exchanged hands about eighteen months ago.

Now, under the direction of Mike Alston, the Hotel's Deputy Manager, a change of policy is almost complete in that from one average ale the pub now boasts four handpumps and is now successfully selling some smashing local ales. With new pumps awaited they plan to serve all local Cumbrian ales, two Hawkshead regulars and two changing local brewery ales. The next phase should see a refurbishment of the bar keeping the very traditional style. Along with good local food this is yet more proof



that real ale really does bring in the punters.

Also in Grasmere, but on the main Ambleside to Keswick road stands the Swan Hotel and, in the past six months since Jon Craven took over the beer policy, there has been a determined effort to cater for the discerning real ale drinker and to provide some variation of choice.

(Continued on page 35)



Left: At the time of my visit the pub was serving Hawkshead Bitter; Tirril Red Barn, Dent Aviator, and Keswick Thirst Run. A great choice!

O'Neil & Petrie pdf done

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(Continued from page 33)

Jon has two pumps on at the moment but is planning a third. Coming under the Jennings tie he always has on the Jennings beer of the month, (on my visit it was Fish King Ale) He then takes a non Jennings beer for the other pump from the list that Jennings allow. This time it was a well kept and new Brakspear Ale called Honey Bee.



The Swan Hotel

this you do get very comfortable surroundings and a great food menu.



Jon Craven at the 'Swan'

The Swan Hotel is all you expect from a top quality Lake District hotel and although the beer price does reflect

Finally, in my wanderings around Grasmere, I went to the now well known Tweedies Bar at the Dale Lodge Hotel. It just so happened to be their 3rd Grasmere Guzzler Beer Festival and so a visit was absolutely necessary, and it didn't disappoint, even in the usual wet weather. Suffice it to say that Alex and all his staff have justifiably won several Westmorland CAMRA awards in the past year or so for the quality and variety of their beer.

Now when visiting Grasmere there are several watering holes worth a visit. I shall certainly be back if only from Kendal. Hooray for the bus pass!

True or false????????????

Before thermometers were invented, brewers would dip a thumb or finger into the mix to find the right temperature for adding yeast. Too cold, and the yeast wouldn't grow. Too hot, and the yeast would die. This thumb in the beer is where we get the phrase "rule of thumb".

In English pubs, ale is ordered by pints and quarts. So in old England, when customers got unruly, the bartender would yell at them to mind their own pints and quarts and settle down. It's where we get the phrase "mind your P's and Q's".

Many years ago in England, pub frequenters had a whistle baked into the rim or handle of their ceramic cups. when they needed a refill, they used the whistle to get some service. "Wet your whistle", is the phrase inspired by this practice.



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Keswick PDF Adv done

Westmorland Branch Visit

Kirkby Lonsdale Brewery – Monday 10 August 2009

Seventeen members of the branch visited Kirkby Lonsdale Brewery on 10 August.

The Kirkby Lonsdale Brewery Co Ltd was established in February 2009 by four "local lads", Plug, Roger and Stuart Taylor and Alan Stephenson.

With a history of three generations of the "Taylor" family being in the pub trade it comes as no surprise they would eventually have a dabble at brewing their own.

Father and son, Plug and Stuart, who already run The Orange Tree Hotel, a local freehouse in Kirkby Lonsdale, decided to join forces with Plug's brother Roger from Taylors Outdoor and Army Surplus store in the town, and Alan Stephenson of Stephenson and Son coaches. All of whom share a passion for "real ale" and a keen interest in establishing a local brewery.

After many months of planning and preparation the brewery was finally installed by Porter Brewing Company and is situated at the Old Station Yard, Kirkby Lonsdale.

Kirkby Lonsdale Brewery pump clips have been designed to include a picture of a local landmark, Devils Bridge.

The name of the first beer produced, "Ruskins", comes from the famous "Ruskin's View" which Turner famously painted in 1816.

It is planned that all future beers names will have some significant link to the town and its history.

There was a brief tour of the brewery and the old Delivery



truck, a fully restored 1974 Commer Karrier Bantam, was admired by all.

The members sampled four beers: Ruskins, Radical, Monumental and Jubilee. Also there were some delicious meat pies made by a local butcher using Ruskins bitter. Both pies and beer went down a treat.



(Continued on page 38)

A tasting session was held by Linda from the "Prince of Wales" at Foxfield during the evening.

Thanks to all at the brewery for a very enjoyable and successful visit.

Dave Butler



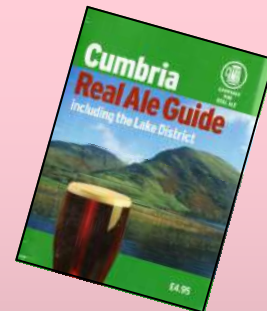
Above: Two views of the new brewery and Branch President Alan Risdon presenting a CAMRA Certificate to all the team

The Cumbria Real Ale Guide (CRAG)

The perfect birthday present for those with birthdays coming up and an essential coffee table item for all B and B's, Hotels, Pubs and tourist attractions. The CRAG guide (voted best CAMRA local Guide - noted for its design) is the only comprehensive guide to real ale pubs in Cumbria.

With 27 microbrewers in the county, creating unique Cumbrian ales to slake the thirst of walkers, cyclists and other holiday makers - the Cumbrian holiday experience will now be complete with a copy of the guide in every tourist pocket.

And the good news is that there are still some copies available - so here is a special appeal to B and B's, Hotels and Tourist venue's to order a stock of the CRAG now while stocks last . Your visitors will be very grateful when they find the pub they want with the refreshing ale they need with a cosy fire! And, if as a beer lover you want your own copy, contact us on our website www.camrawestmorland.org



Greyhound to Greyhound

The Greyhound Hotel in Shap is an seventeenth century coaching house on the old A6 whilst the Greyhound Inn in Grizebeck is another historic hostelry from a similar era. They are joined by name but separated in reality by 45 miles of Lake District Hills. Eight years ago, in 2002 - Jubilee Year - a few Grizebeck locals including myself hatched the idea of cycling across country from one to the other as a sponsored event.

The route turned out to be a good one - up Wet Sleddale past the Hall where *Withnail & I* was filmed - down Longsleddale, through Kentmere, Troutbeck, Ambleside and Grizedale Forest. It was a logical and fairly direct route. It looked good on the map, but could it be done in a day? That first year, after we had been dropped off and found ourselves huddling against the wind and rain outside the Greyhound in Shap, we realised there was now no option but to try.

As we rode it rained and it blew and several times people muttered "Whose idea was this anyway?" I kept very quiet. Wet Sleddale lived up to its name, Garburn Pass was a struggle up into the clouds and in Grizedale Forest lightning flashed and thunder rolled. But we made it home, even though it took

us ten hours. Coming down the hill and round the corner, what a welcoming sight the Greyhound Inn at Grizebeck was!

Since then more and more people have joined us so that this year 61 riders completed the distance. We have had much better weather most years than that first time - fortunately - and times have fallen amazingly although it is definitely not a race. Stopping at tea shops is part of the day for many riders!



Both Greyhounds have always been very supportive of the Challenge and on several occasions we have had full breakfasts in Shap before setting off.



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This year the demand for bacon baps was particularly high! In Grizebeck, the Greyhound has always opened from lunchtime on Challenge Day and to sink a few well-earned pints of real ale while sitting outside in the sun is the perfect way to round off quite a tiring day.

Sponsorship from the Greyhound Challenge goes to the North West Air Ambulance and the amount raised has risen steadily – up to £2,000 last year.

For those who don't know them, both the Greyhounds are worth a visit. In Shap the Greyhound is quite a large stone building on what was once a busy artery but which is now a pleasantly quiet road. It is a staging point on the Coast to Coast walk and has a bar, a good dining room and comfortable accommodation. It has changed hands quite recently, Keith and Derek, the previous landlords, leaving last year. The new landlord, Rob Furber, seems determined to keep



accommodation after that!

The Greyhound in Grizebeck, now run by the local community, has a growing reputation for food and also for real ale. Copper Dragon, Hawkshead, Ulverston Brewery, Stringers and Beckstones are amongst those which have featured recently. As befits another old coaching inn, there are five en suite rooms for anyone who fancies a longer stay. It also has a large car park.

I would encourage anyone to visit both these Greyhounds – but not necessarily by mountain bike!



up the standards and was very tolerant of the bunch of cyclists milling around his pub. He keeps eight hand-pulled beers on the bar at any one time – maybe you would have to sample the

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(Continued from page 19)

from 1930 and thankfully swept away by deregulation in 1986. 'Merv' was a real ale and CAMRA supporter and, I hesitate to confess, decidedly round and bearded. In an office where the general perception was that no beer was bad, his dogged defence of real ale earned him the nickname of "Top pressure ". He was a really nice guy and one day I asked him where this real ale he was on about could be had. We were of course in a great area, and Merv supplied a list of pubs selling such things as Kimberley Ales, Home Ales, Marstons, proper Bass and more. With no real intention, for the next two weeks I went to these pubs and recall with fondness some really lovely places. As for the beer ?

I couldn't see what the fuss was about.

After this really unintentional two weeks and not seeing the point at all, I ambled into the Wardwick Tavern and ordered a pint of keg Ansell's. I really don't think I spat it out over the bar, but I recall shouting out " What is that ? ". It was a vile, fizzy, tasteless, unpleasant concoction. I had got the point, not by real ale itself, but by having demonstrated to me the true horror of keg beer. To this day, I have never drunk a pint of keg since.

I joined CAMRA and moved to the Lakes where my missionary work began. I had no doubts and a pint of Hartley's XB or a Jennings left little room for concern. Then, one day, in "What's Brewing " the line " Cardiff's revered Brains beers " appeared. I was appalled. Backed the wrong horse, I thought, these guys are mad.

In due course I revisited Cardiff and decided to risk it. Into one of the numerous Brains pubs I went and

bought a 'pintalite'. It was delicious, of course, and remains one of the UK's finest brewers. So as we celebrate 100,000 members it is worth remembering that CAMRA not only saved real ale but encouraged improvement in its production, storage and dispense as well. An incredible achievement.

And what of Mervyn ? You will no doubt be amazed in this day and age to learn that in 1973 there were only six homebrew pubs in Britain. One was the famed Blue Anchor in Helston in Cornwall, home to the wonderful beer known locally as " spingo". A job for a licensing officer with the local bus company down there came up. Merv applied and got it. True dedication from a true real ale pioneer. I'm forever in his debt.

Roger Davies 8/09



Good Beer Guide 2010
Edited by Roger Protz

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