

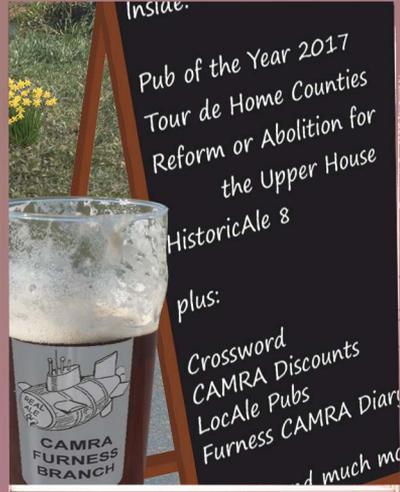
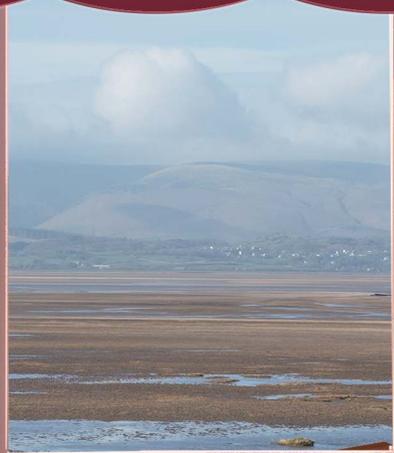
InnQuirer

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CAMRA Furness Branch Magazine Issue 62 - Spring 2017



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CAMRA Furness Branch Magazine Issue 61 - Winter 2016/17




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The opinions expressed in InnQuirer are not necessarily those of the Editor, the Furness Branch of CAMRA or CAMRA itself

Welcome to the InnQuirer

Well, here we are again at the end of another winter, and into better weather, hopefully. No excuse now not to wander down to your local for a pint. One thing that I have noticed recently is the growth of beer shops selling a range of bottled real and 'craft' beers. Anything that gets the public interested in quality beer has got to be a good thing but don't forget that we have a lot of very good pubs here in Furness and what better place to go and have a chat with friends over a pint.

Since the last issue, we have had some changes in our area, see Pub Craic on page 33, and we have lost one or two pubs, hopefully only temporarily, but like all pubs in the present climate, if you don't visit them they will not survive. We do live in a holiday area so visitors make

up quite a fair proportion of pub-goers over the summer season but that is no substitute for regular locals keeping them going over the quieter times.

We were all glad to see that the Kings Arms, Hawcoat (Barrow), is our Pub of the Year 2017. They were very excited getting the award so they must deserve a visit from you!

I heard a story this week about an 'expert' who is convinced that we only have three 'Craft' Breweries in Cumbria because 'Craft Ales' are hand-crafted with bold flavours but Real Ale is just tasteless 'Brown' Beer. How wrong can you be? I think this person needs to get out and try more cask (and bottled) ales....

Jack Summers-Glass

Editor

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From the Chair

by Dave Stubbins - Furness Branch Chairman

My report will be very brief this quarter as CAMRA have achieved another major campaigning success nationally and I have taken the opportunity to reproduce the Press Release in full.

CAMRA celebrates pub planning loophole closure

Following a successful campaign led by the Campaign for Real Ale, the Government has today (24 March) announced that it will support a measure to close a planning loophole in England which has allowed pubs to be demolished or converted to a wide range of retail uses without any planning application.

This has not only denied local communities a say in their beloved locals' futures, but also made pubs a 'soft target' for developers, contributing to 21 net pub closures every week.

The Government's decision will bring a halt to developers exploiting loopholes and will give communities the right to have a say in the future of their pubs. The decision will not prevent the development of pubs, but will require developers to apply for planning permission to convert or demolish a pub, allowing for members of the local community to express their opinions as part of that process.

CAMRA campaigners worked closely with the Shadow Spokesman for Communities and Local Government, Lord Roy Kennedy, who won a vote on this issue in the House of Lords last month, and with Ministers, MPs, Peers and departmental officials.

Lord Kennedy of Southwark said: "I am delighted that the Government have listened to the Lords my amendment to close the loophole that allowed pubs to be lost without the local community having a say. This is a victory for common sense, the much loved British pub and responsible drinkers everywhere."

CAMRA Chief Executive Tim Page said: "Politicians are chosen to represent the views of those who elect them. We are delighted that in deciding to require owners to apply for planning permission if they want to close a pub, the Government has put the opinions of those who recognise the value that pubs provide to them and their communities above the commercial interests of a few organisations and individuals. This is a fantastic victory for campaigners who have secured the removal of a loophole which allowed pubs to be redeveloped or demolished without reference to the local community or planners. The decision to respond positively to CAMRA's campaign is

Continued on page 7

Early Warning!



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Furness Branch

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From the Chair (Continued)

by Dave Stubbins - Furness Branch Chairman

further evidence of Government's support for the pub sector and follows on from the decision earlier this month to provide most English pubs with a £1,000 discount in the business rates they pay."

"This announcement is the result of the work of thousands of local campaigners and CAMRA members who have been calling for an end to the loopholes in existing legislation that have been used by developers to close wonderful, viable and well-supported local pubs. This change also wouldn't have been possible without the dedication of Lord Kennedy in securing the support of the House of Lords earlier this month. Lord Kennedy's efforts to support the future of local pubs at the heart and soul of communities will benefit pub goers for generations to come."

"This change delivers real and robust protection to valued community pubs, which previously have relied on communities going through the bureaucratic process of securing Asset of Community Value (ACV) listings, or local authorities choosing to use complex and obscure Article 4 directions.

"We will work with the Government to ensure these measures are implemented as soon as possible to allow pubs across England to start benefiting from the protection of the planning system."

We are of course continuing to be active locally. This time of year is when we select our annual award winners and we are delighted to announce the following branch winners:

Pub of the Year	The Kings Arms, Hawcoat, Barrow
Club of the Year	Millom Rugby Union Club, Haverigg
Cider Pub of the Year	The Prince of Wales, Foxfield

The last two establishments have continued to provide excellent quality beers over several years and have been worthy winners on a number of occasions. The Kings is a winner for the first time and is a testament to the hard work that Steve and Diane Hogan have put in to the pub since they acquired it in 2012. It certainly has all the feel and community focus of a village pub.

We are approaching the time of year when more beer festivals take place and there are several coming up. Please see the relevant page in the Magazine for the dates.

Dave Stubbins

THE COMMODORE INN

GRANGE OVER SANDS



The Commodore Inn, the sister pub to The Sun Inn in Ulverston, has recently undergone an extensive refurbishment. Open daily from 11am, excellent quality food is served 12-2:30pm and 5:30pm-8:30pm

Built in the 1820s, The Commodore is probably the oldest hostelry in Grange. It is only a 7-minute walk from Grange-over-Sands railway station and just a 2-minute walk from the beach.

The Inn has excellent views over Morecambe Bay.



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Cider and Perry

May is Cider Promotion month

May and October are traditional times to promote real Cider and Perry. This being the Spring issue, it is the ideal time to remind everyone that, in addition to championing 'Real Ale' we also support 'Real Cider and Perry' so when you are next in your local, see if they have any cider or perry on tap, so to speak. In case you were wondering how on earth you can tell if a cider is good, bad or off then have a look at this short article that has winged its way from CAMRA headquarters. Bear in mind, of course, that this relates to 'proper' cider and perry and not the bottled, flavoured variety which may well appeal to a lot of drinkers but does not fit into our description of 'Real Cider and Perry'. I know we are in Cumbria and not Somerset so you can't just pop down to your Scrumpy producer and get a gallon of the stuff but you may be surprised to find we do have cider producers up here, including pubs; you just have to look for them.

Editor

Faults in Cider and Perry by Gillian Hough - CAMRA

For over a decade Peter Mitchell of Mitchell Food and Drink in Gloucestershire has been lecturing around the world about cider and perry faults and improving standards for consumers across the world. It's very reassuring that Producers are prepared to be taught to analyze and probe their products to ensure a faultless product is received by you the customer.

So, what are some common faults? You might have heard of 'mousiness' which is a lingering dry mousy or over rich popcorn taste, strangely some people can detect it more easily than others. Some people even like the taste and seek it out. It's caused by a quite rare lactic acid and yeast reaction and generally most Producers try to avoid creating it as it interrupts their quiet enjoyment of the products.

Have you heard of a 'flabby' cider? This is where the drink is out of balance and lacks acidity. Rather than having the light elderflower notes, or full fresh rounded quality of this seasons cider or perry a

'flabby' cider might be some of last year's stock. Malic acid gives cider it's tart zippy freshness and adds to its mouthfeel hence the fact cider can become 'flabby' if the malic acid level is low.

Sometimes if it's been warmer than normal while the products

have been fermenting yeasts can create an acetoin note like butter scotch. Although not everyone things of this as a fault and in some regions, they seek out this more flavoursome cider as their tippie of choice. As the cider matures these notes level out and disappear.

The most common fault however is 'going hard' or oxidation where the cider or perry has been in contact with the air for too long. An oxidized product will taste slightly sour, one dimensional and very woody.

Interestingly the spread of bag in box use has seen the amount of ciders and perries which go hard reduce and help ensure every customer gets a glass of sunshine when ordered.

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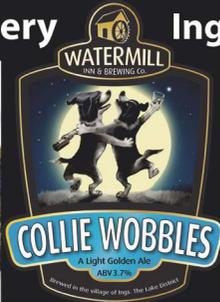
Furness CAMRA Pub of the Year 2015

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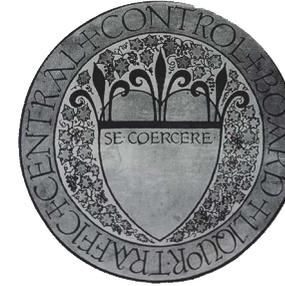


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HistoricAle 8 - The Carlisle Experiment

By Alastair Kirk - Furness Branch Member and Brewer

**The only Profitable Nationalised Industry
The Carlisle Experiment - State
Management and control of the Alcohol
trade 1916-1973**



2016 marked a century since the licensed trade in and around Carlisle and Gretna fell within Government Control due to the need to minimise drunkenness and maximise the output of munitions at the Gretna (Moorside) armaments factories.

In 1914 shortly after the outbreak of WW1 The Defence Of the Realm Act (DORA) was passed giving power to "Authorities " to control licensed premises in the interest of the War Effort.

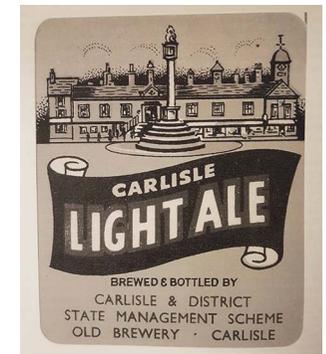
On 30/06/1915 "The Central Control Board for Liquor Traffic " was established nationally with emergency powers to control the licensed trade where it sought fit. By the end of 1916 around 90% of the population where affected by new controls on Licensing hours, some of which remained until the 1980s (afternoon closing). The CCBFLT also had power to purchase and conduct the business of Licensed premises in areas important to the war effort.

The Third Purchase of the CCBFLT was its largest of licensed premises including Gretna, Carlisle, Maryport and surrounding areas totalling 500 square miles with a population of 150,000. This

purchase was to control the excessive Drunkenness and violence of workers from the Gretna Munitions factories who travelled to pubs in Carlisle and Surrounding areas and to "aid the successful prosecution of the war". The purchase included approximately 430 licensed premises and 5 breweries. Early acquisitions included the Apple Tree in Carlisle and the last was the White Swan Wigton in 1921. (excluding purpose built premises)

A local state management committee was established in Carlisle on 06/09/16, the "State Brewery" came into being shortly after.

A number of Breweries and about 60 pubs were closed that only offered "perpendicular drinking ". The Premises that remained had Managers who were appointed by the Control Board Committee and were required to adhere to a strict set of rules.



There was to be:

"No Treating" (buying drinks for others) or standing a round of drinks.

"No Credit ",

"No Long Pull" (over measures aimed at attracting customers"

Continued on page 13

HistoricAle 8 - The Carlisle Experiment

By Alastair Kirk - Furness Branch Member and Brewer

"No Heaters and Coolers" (Spirits followed by draught ale) and no marketing.

From 22/02/17 "Spirit Less Saturdays" were also introduced.

Other extensive rules also applied including the Sunday Closing Order that mirrored that of Scotland to prevent cross border binges on Sundays. (revoked 1919). One aim was to provide workers and their families with food and places to socialise and play games, which led to the remodelling of many pubs and building of new.

The No treating rule caused considerable issues as one could not even buy a drink for one's wife.

The experiment was supposed to last until 12 months after Armistice, it did prove successful with weekly drunkenness arrests falling from around 35 per week to just 4 per week from mid 1917 onwards. However, the State Management continued for various social and economic reasons until 1971. Interestingly all the capital used to purchase the pubs, breweries and pay compensation was paid off by 1928.

Architect Harry Redfern re-designed a number of public houses and also designed many new public houses. In line with the aims of the Control Board or Committee. Pubs had catering facilities, canteens or restaurants, while small rooms were removed so the landlord could keep an eye on his customers to ensure rules were abided with. New pubs often included recreational spaces such as bowling greens and reading rooms.

In essence, the scheme was the birthplace and Harry Redfern was the father of the modern pub. While the Perpendicular

drinking establishments all but vanished.

There were a number of attempts to abolish the scheme that included the "State Management Abolition Act" which failed to obtain parliament's approval in both 1922 and later 1925. As WW2 arrived abolition of the scheme was again forgotten.

One obstacle to abolition was the local committee and the employees of the State management scheme who feared for their jobs and status. Another was the fact that it made a positive contribution to the exchequer.

Attempts were even made by the State Managements District council to extend the scheme in 1965 to cover the control of beer supply in the Workington area, which was rejected by the Home secretary.

The State Management scheme was abolished by Act of Parliament in 1971. By 1973 all property had been sold off including 23 hotels, 152 pubs, 2 restaurants, 10 off licences, many offices, and 200 dwellings.

The Carlisle State Brewery remained unsold ceasing production in May 1973. It was sold to Theakston in May 1974 who reopened it though it finally ceased production in 1987 when under the control of Matthew Brown.



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Tour de Home Counties

by Lynda Johnson - Furness CAMRA member

35th Wedding Anniversary Jaunt- biking from pub to pub.

Starting at Wantage at the Royal Oak, an excellent pub “a mecca for the discerning drinker” all beers were £2.90 a pint, eight plus real ales were also on offer to please even me! We stayed in the Arkells pub, an old traditional coaching inn, it’s the second time we’ve stayed there which says a lot!

An arrangement had been made with Butts Brewery to drop the van there for the week so he could put the beer into the van whilst we were busy cycling.

The bike ride to the ridgeway was hard work, it was quite obvious that others did not have the same route in mind as us. Once on top we sailed along reaching Goring at tea time. Unfortunately, an excellent café Pierrepoints was shut so we had a wander around the pubs staying in the Miller of Mansfield drinking West Berkshire Good Old Boy.

First stop next morning – the café for a take away lunch. The coffee and tea stops during the day are nearly as important as the beer. Off the ridgeway and onto Stuarts ‘byways’ it rained and there was plenty of mud so on arrival at the pub – Six Bells at Beenham we had to ask for a brush and a bucket of warm water to clean us off let alone the bikes!

An understanding Landlady soon had us settled in a great pub with excellent food, three beers were on offer – we settled on the West Berkshire once more.

Day three offered better byways and more sun so we made good progress to the Five

Bells at Wickam – a real disappointment it was a Tuesday evening and too many beers were not selling resulting in poor quality. There was also their own brewery on site Innformal – unfortunately their beers weren’t evident. The conciliation prize was two Rocheforts 10’s – my beer for a desert island choice. We had an early night as the pub shut at about 10pm.

There were more roads than by-ways today so the going was good. Despite landing at our B&B cleaner than previous days we were viewed with suspicious eyes and relieved of our shoes. Food however was going to be a problem as our featured pub didn’t do food so we went without – better planning needed next time!

We visited the Bruce Arms at Easton Royal over twenty years ago, a national heritage pub unchanged except for increased cleanliness. The 6X was on form and an excellent evening resulted.

By this time, we were suffering a bit so we took a short cut to the Inn With The Well at Ogbourne St George, not a current GBG entry but had the same genre. We were impressed with the food and beer which included one from Bristol Beer Factory.

The last day was spent cycling the Ridgeway once more back to Butts Brewery.

We headed for our bed at Ramsbury, that too was another pub with a Bell in the name. This was a gastro type pub selling well kept Ramsbury beers. Food was good and the room was posh!

All in all, a very memorable trip with some highly recommended pubs.

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Brewing used to be "women's work"!

By Ann Summers-Glass - Furness Branch Database Co-ordinator

Once upon a time brewing beer was “woman’s work”. It started in ancient Egypt where the historic record of female brewers had a written law making it illegal for men to make or sell beer. Women were the brewers and bar owners, and there were strict rules of operation (with some of these so strict that breaking them was punishable by death).

By the Middle Ages, drinking beer was more common than drinking water, even for children. It was quite simple; people who drank water often got sick while those who chose “small” beer remained healthy. This was because the wort (the malt infusion) had to be boiled which destroyed bacteria etc. in polluted water. Boiling is cooking and in the Dark Ages cooking was the job of women. A woman who made beer was called a brewster; when men took over the name slowly changed to brewer.

Modern brewing evolved as a necessary household chore. Just as some cooks are better than others, brewsters who produced better brews found that by brewing a little extra they could add to the household income. If demand increased then family members could be usefully employed, but women remained the centre of the brewing operation. From carrying the water at the start of the process to selling the finished beer, women brewed most of the beer consumed in the 13th and 14th centuries.

Once brewing became profitable (and even prestigious!) men eventually took notice

and moved in on the trade. Economic opportunity can sometimes bring out the less pleasant side human nature. One reason given is that women lacked the physical strength needed to operate large-scale brewing but biology probably didn't have anything to do with women leaving brewing. Brewsters were given a nasty reputation, described in writings from this time as “filthy workers who produced polluted beer” and who cheated their customers. Male brewers weren't described like this and a culture of hatred and distrust of women became widespread.

In the modern world, the brewster has made a well deserved comeback. You will find them in all sizes of breweries creating some of the best beers around. You may even be drinking a brewster's beer as you sit and read this, certainly if you are drinking our local Tarn Hows beers or Brewsters from Grantham (the clue is in the brewery name...) to name just two.

If you want to see just how many brewsters are out there producing real ale and craft beers just in this country, let alone there rest of the world, then have a look around the Internet. It may surprise you just how many there are, and how their numbers are growing almost by the day.

I won't even start to mention how many women are now drinking beer - good news all round then.

Ann Summers-Glass

The Railway Inn

Askam-in-Furness




A Short Walk from Askam Railway Station

-  Three generations family run pub serving three real ales from handpump, usually including Loweswater Gold
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I would imagine that many thousands of Barrovians will have been as shocked and saddened as I was to learn of the loss of yet another part of the town's rapidly diminishing stock of architectural heritage.

I refer to the spectacularly fiery demise of the old 'Barrow Working Men's Club', a place pretty much universally known as the 'House of Lords' throughout the area, during the night of 11th to 12th January of this year.

At around ten thirty in the morning of the 12th I, along with a number of other saddened onlookers, surveyed the scene of utter destruction, and doubtless, like me, cast their minds back to recall personal memories of times spent there.

The many hard-working and dedicated fire-fighting teams from all over South Cumbria and North Lancs who had laboured for long hours to tackle and eventually contain this grim and threatening 'shout' had largely quit the scene, and a lone A.L.P. was planted firmly in the middle of Abbey Road on its outriders as its crew continued to dampen down the persistent pockets of flame from on high above the tree tops.

I and the other mere onlookers were left on the Ramsden Square side of what was after all still an active fire ground to talk amongst ourselves and share memories.

I am fairly certain that the old place, in common with other clubs in the area, hadn't sold a single drop of 'Real Ale' in many a long year, and probably last sold it when there was no alternative, back in the days of wooden barrels and the sometimes iffy cask conditioning that was the norm

up until the late fifties.

I wonder how many former landlords and cellar men are around today to remember water-sodden wet sacks draped over barrels in the hot summer months in an often vain attempt to keep the beer cool.

The arrival of brewery-conditioned keg beer must have seemed like a godsend to them when it came into use.

Back in the late eighties, at the time of the 'Big Strike' of 1988 in fact, I recall the 'House of Lords' being something of a social centre and general gathering ground for us shipyard workers. As for local CAMRA members, well most of us were pragmatic about patronising those places that sold cask beers, which were still thin on the ground back then, and frequenting the places where the social life was good and the beer at least consistent and quite acceptable for the most part.

It certainly wasn't frozen tasteless and full of gas that's for sure!

There was quite a sense of comradeship and 'we're all in this together' around at the time, and the 'House of Lords' was certainly at the centre of things back then. In fact the three clubs at that end of Abbey road, the Abbey Road 'Cons', the 'Lords', and the 'Engineers' were often jokingly referred to as the 'Bermuda Triangle' because weekend revellers would 'disappear' into it for the whole of the evening.

Happy, happy days, and now, following the last gasp of the middle club, all three of them have gone, and, like the recently referred to 'Rollo Run' have disappeared into our Barrow history to become part of local legend.

Now I'll try to address the question that so many people have asked.

Just why was the 'Barrow Working Men's Club' almost universally referred to as 'The House of Lords'.

From the outset, let me make it clear that my version, the one which I consider to be the most credible of the bunch, is by no means the only one around and may yet prove to be wrong.

For much of their history the main employers in the area, the chief among them being the shipbuilding and engineering firm by virtue of the sheer number of employees, operated under a strict, some have even said 'Victorian', hierarchical system.

Those who occupied the upper echelons of power and authority, kept themselves largely to the confines of their own class, and certainly from a socialising point of view, would never mix and mingle with those who they considered to occupy the lower rungs of the ladder.

At the other end of this pecking order, the vast majority of those who, even to this day are referred to as the 'Working Class', would socialise in the prolific number of working men's clubs scattered liberally about the area. It seemed to me to be akin to the ranking system in the armed forces, whereby the officers and the lower ranks were kept at a respectful distance from each other socially in order to maintain respect and discipline.

The problem with this was that the middle management were seen as wanting to distance themselves from those under them and yet found that they were not accepted, certainly not socially, in places

frequented by the upper ranks.

This is said to be where the 'House of Lords' term came in.

It was said that the middle orders of management, caught between two stools as it were, began to be seen by the workers as gravitating towards the 'Barrow Working Men's Club' in order to give them some respectful socialising space that was distinctly of their perceived Middle Class' status.

And so, it is said, there came about this no doubt scathing referral to the club as 'The House of Lords' amongst club-goers coming under the general term of working class.

This was simply because those who frequented the club considered themselves to be 'above' the lower orders, and yet had little if any acceptance in the socialising spots of those at the top of the pecking order.

As I said earlier, I do not claim that this is the definitive answer to the origin of the term, it's just that, amongst club users from way back as far as I can recall, and that's almost sixty years (O.M.G. where does the time go?) this has been the one explanation banded about around the town that seems to carry the most credibility.

I rest my case.

And finally, in signing off, I'd just like to say again a mighty thanks to the fire-fighters who clearly did their level best when called upon to do so.

Cheers, G.A. Purcell.

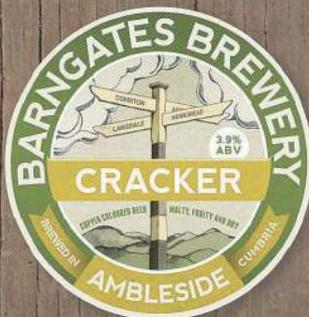
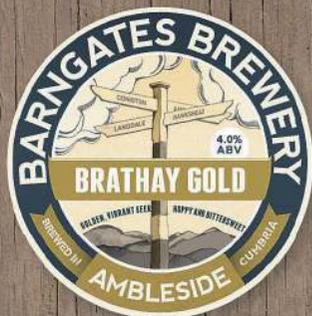
BEER WITH ALTITUDE

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What is a Pub?

By Ann Summers-Glass - Furness Branch Database Co-ordinator

You've probably seen the ad in InnQuirer for WhatPub, which is CAMRA's list of all pubs, clubs, restaurants etc. You can search for pubs near to where you are, or for places you might want to visit. You can even search by pub name, but if it's a popular name like the King's Head then that might not be too helpful!

You can choose to limit the list to pubs which only sell real ale, or look for pubs which do real cider, or ones which do food. There's a whole list of options you can choose.

How is this kept up to date? Well, like the vast majority of things CAMRA does, it's the branch volunteers who do the "leg work". We try to keep up to date with what is happening around our branch area so that the database co-ordinator can then spend time in a darkened room staring at a computer so that you don't end up somewhere that no longer has real ale, or even worse don't go to a pub which has introduced your favourite brew and you don't know about it!

When a pub is surveyed, one of the first things to decide is "Is this a pub or not?". The simplest description is that if a member of the public can walk in and order an alcoholic drink from the bar or at a serving hatch then it is a pub unless:

- You have to buy a meal – that makes it a restaurant
- You have to be a member, a guest of a member or need some sort of associate or temporary membership – that makes it a club
- You have to be a resident – that makes it a hotel
- You have to pay an entrance fee – that can make it a club, for example a

nightclub, or it could be a visitor attraction, for example a brewery tour. That gets described in our records as "other".

- The premises are only used for pre-booked functions. That also gets described in our records as "other".

There are lots of clubs where you need to be a member to take part in running the club but which have bars open to the public. We show these as pubs in WhatPub in spite of what the name says. There are also clubs where your CAMRA membership card gives you temporary club membership so that you can use the bar. These are shown as clubs in WhatPub but we will also say in the description that CAMRA members are welcome.

At the time of writing the area of South Cumbria covered by the Furness branch has 267 open pubs of which 134 sell real ale, plus 28 clubs with 9 of them selling real ale. If you find the information on WhatPub is out of date you can let us know. CAMRA members can send us details of any changes they think need to be made through WhatPub when they log in to do their beer rating. (What's that? If you're not already a member, join CAMRA and find out!)



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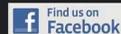


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CAMRA Discounts

by Dave Stubbins - Furness Branch Chairman

Those of you who are CAMRA members will already be aware of the extensive range of benefits available on membership. Of these, probably the most widely used are the 50p off a pint vouchers issued by Wetherspoons.

However, we are aware that a number of pubs in our area offer discounts on beer and accommodation so have put together a list of such establishments. Details will also be on our web site - www.furness.camra.org.uk.

Discounts are available to CAMRA members on production of their membership card.

Please accept our apologies if we have missed you off our list and let us have the details which we will publish in the next issue and record on our WhatPub database.

In order for this list to be as complete as possible we are asking all pubs that offer discounts to get in touch and let us know the discount offered, whether or not you think we already know.

The information we are seeking is:

The discount on a pint of real ale, whether % or in pence.

The period during which this discount is available (if not at all times).

Current Discounts

(as of March 2017)

Cark-in-Cartmel - The Engine

Cartmel - The Kings Arms

Cartmel - The Royal Oak

Cartmel - Unsworth's Yard Brewery

Coniston - The Sun

Coniston - The Yewdale Hotel

Grange - The Commodore

Near Sawrey - The Tower Bank Arms

Ulverston - The Sun Hotel

Plus...

Greenodd and Bowness - The Portorage Co. offer 10% off 6+ bottles

These are, of course, in addition to the Furness Railway in Barrow-in-Furness which, being a Wetherspoons pub, offers the voucher discount of 50 pence off a pint available in all Wetherspoons outlets.

The Prince of Wales at Foxfield offers discounted accommodation to CAMRA members.

If you have any further information, please let us know to us at:

stubbins.dl@btinternet.com

or to the Furness web site at:
furnesscamra@btinternet.com

Devonshire Arms

Victoria Road, Ulverston

01229 582537



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Friday 12:00 to 12:00
Saturday 12:00 to 12:00
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plus regular guest ales

At least one dark beer always available

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National Beer Scoring System

Have you ever wondered how CAMRA members select pubs for the CAMRA Good Beer Guide?

The National Beer Scoring System (NBSS) is a 0-5 (0 No cask ale available) point scale for judging beer quality in pubs. It is an easy to use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and also monitor beer quality by encouraging CAMRA members from any part of the world to report beer quality on any pub in the UK.

If you are a CAMRA member, we want you to tell us about the quality of beer in the pubs you visit.

If you are not a member, why not join Europe's most successful consumer organisation?

How do I take part?

To submit your scores please visit
whatpub.com/beerscoring

Log in to the site using your CAMRA membership number and password.

Once you have agreed to the terms and conditions and found a pub on the site, you can start scoring.

For more information on the National Beer Scoring System, please email:
brett.laniosh@camra.org.uk

What do I need to record?

- Your name & Membership No.
- The date you visited the pub
- The Name of the Pub
- Where the pub is located
- A score out of 5
- The name of the beer

What do the scores mean?

0. No cask ale available.

1. Poor

Beer that is anything from barely drinkable to drinkable with considerable resentment.

2. Average

Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. Good

Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4. Very Good

Excellent beer in excellent condition.

5. Perfect

Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

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CAMRA Good Beer Guide 2009 - 2017

“brews & views”

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Promoting pubs that sell locally brewed real ale, reducing the number of ‘beer miles’, and supporting local breweries.

CAMRA LocAle is an initiative that promotes pubs stocking locally-brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of ‘green’ issues. There are currently over 125 CAMRA branches participating in the **LocAle** scheme which have accredited hundreds of pubs as **LocAle** pubs which regularly sell at least one locally brewed real ale.

Definition of Local

The Sustainable Communities Act, which CAMRA strongly supports, provides a definition of local as up to 30 miles from the point of sale. CAMRA recommends that the distance is calculated from the pub to the brewery and should be based on the shortest driving distance. Real ales from regional and national breweries as well as from microbreweries can be regarded as ‘local’ if they are brewed within what the branch has decided as being the local area.

The Furness Branch definition is as follows:
“All beers brewed within Cumbria, plus those in North Lancashire as far south as Lancaster and Morecambe”

This definition more accurately reflects our low density population. In reality, the vast majority of our **LocAle** pubs serve beers which are brewed very close to home - especially from our own 15 branch breweries!

Do you know of any other pubs or clubs in Furness Branch area which always sell LocAle? If so, please let us know so that we can sign them up and give them a mention.

The following pubs are listed in WhatPub as serving local ale on a regular basis:

Allithwaite - Pheasant	High Newton - The Crown
Askam - Railway	Holmes Green - Black Dog
Askam - London House	Kirkby - Burlington
Bardsea - Ship	Kirksanton - King William
Bargates - Drunken Duck	Lindal - The Railway
Barrow - Ambrose Hotel	Loppergarth - Wellington
Barrow - Duke of Edinburgh	Lowick Bridge - Red Lion
Barrow - Furness Railway	Millom - Devonshire
Barrow - Kings Arms, Square	Millom - Bear in the
Hawcoat	Near Sawrey - Tower Bank
Barrow - Ship, Piel Island	Newby Bridge - Lakeside
Barrow - Townhouse	Newby Bridge - Huntsman
Bouth - White Hart	Newton - Village Inn
Broughton - Black Cock	Penny Bridge - Britannia
Broughton - Manor Arms	Piel Island - The Ship
Broughton - Old Kings Head	Rusland - Rusland Pool
	Seathwaite - Newfield Inn
Cark - Engine	Silecroft - Miners Arms
Cartmel - Kings Arms	Stainton - Stagger Inn
Cartmel - Royal Oak	Strawberry Bank - Masons
Cartmel - Uplands Hotel	The Green - Punchbowl
Cartmel - Unsworth's Yard	Torver - Church House
Coniston - Black Bull	Torver - Wilson Arms
Coniston - Sun	Ulverston - Devonshire
Coniston - Yewdale	Ulverston - Farmers Arms
Dalton - Brown Cow	Ulverston - King's Head
Dalton - Chequers	Ulverston - Mill
Dalton - Red Lion	Ulverston - Old Farmhouse
Far Sawrey - Cuckoo Brow	Ulverston - Old Friends
Foxfield - Prince of Wales	Ulverston - Stan Laurel
Greenodd - Ship	Ulverston - Sun
Grizebeck - Greyhound	Ulverston - Swan
Haverthwaite - Anglers	Walney - Queens, Biggar
Hawkshead - Kings Arms	
Hawkshead - Red Lion	
Hawkshead - Sun	

The above list was compiled March 2017.

If you think something needs changing, please let the Editor know.

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www.kingsarmshawkshead.co.uk



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Kings Arms Accommodation, either Bed and Breakfast or in one of our 3 Self Catering Cottages, is available all year round. Special mid-week breaks available.

Holiday Breaks and Parties catered for - telephone with your requirements
Hawkshead Brewery ales always on tap plus 2 ever changing guest ales

Pub of the Year 2017 - Kings Arms, Hawcoat (Barrow-in-Furness)

by Ken Parr - Furness Branch Member



Steve Hogan first came into the license trade in 1980 when he finished playing professional Rugby league taking over the Queens in Duke Street, Barrow which unfortunately got demolished at a later date.

He then met Diane, his future wife, and they took over the Waterloo Barrow in 1989, followed by the Wheelbarrow in Duke Street in 1991. While they were there they also held the license for the Travellers in Dalton Road for a short time until it was knocked down to make way for the Portland walk shopping complex in Barrow.

They then took over the Harbour from February 1994 leaving in June 1995 when they took over a holding relief at the Dickens Cleveleys near Blackpool for a few months until they arrived at the King Alfred Walney Island in 1996 where they stayed for nearly 10 years.

Their next venture in Barrow was in 2006 when they took over the Strawberry in Barrow which they successfully ran up until December 2012 when they bought, lock stock and barrel, the King's Arms in

Hawcoat Barrow. The previous landlord and owner was a hard act to follow, beer wise, but they took to it like ducks to water and the quality of the beer they serve is second to none. They put plans in late 2013 to make alterations which were undertaken between August and November 2014 giving the pub more space with new toilets but not losing any of its pub feel.

Since they have been at the King's they have increased their handpumps from 4 to 6 mainly serving Beer from local Cumbrian breweries. Diane's father was born and raised in London pubs and was expected to follow in his father's footsteps but didn't want his children brought up in the license trade so moved to Barrow to keep his children out of it. As you can see it has worked!!!!

When they received the their award to say they were shocked was an understatement, wiping tears from her eyes Di couldn't stop smiling all night. The pub's regulars are really pleased for Steve and Di getting the Pub of the Year award and feel very proud of their "village" pub. Hawcoat village being one of Barrow's oldest settlements. One of the locals has made a sign celebrating their award which is shown above the bar and looks superb. Steve is fastidious in his attention to real ale and long may they reign.



Real Ale Styles
Mild

Give Mild a
try today



Ask for a taster at the bar

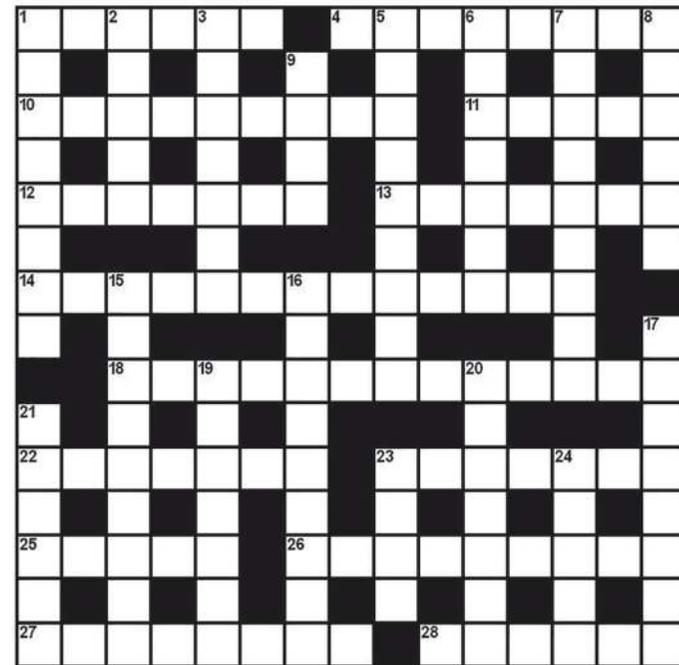
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www.camra.org.uk



Crossword No. 20

by PeeGee - Furness Branch Member



Across

- 1 Excavate the thing with small fingers (6)
- 4 Represent southern summit. In favour (5,3)
- 10 Later stone age moves into Chile (9)
- 11 George lied repeatedly, oddly revealing a voyeur (5)
- 12 Young man returns within 8 furlongs for his choice of beer (4,3)
- 13 Carpet surrounds residence of the Prophet (7)
- 14 Set barman work to restore Sawrey pub (5,4,3)
- 18 Given gold, remainder managed Model-T vehicle as refreshment coach (10,3)
- 22 Tup in care of sobriety organisation in charge of Biblical language? (7)
- 23 A pint? Not for this wading bird (7)
- 25 The French creature from 22 eased off (3,2)
- 26 I? Anti beer? Smashed, quite smashed (9)
- 27 Alternately able, I'd try oboe music to find places of rest (8)
- 28 In afterthought one who is said to tell untruths. Gripping article (6)

Down

- 1 If to excess, one who eats dinner may be said to become explosive (8)
- 2 Noise made by big bird? (5)
- 3 Rain hit turbulence where it evaporated into (4,3)
- 5 Trend setter to regulate the heart (9)
- 6 An extra one found in DNA, not hereditary (7)
- 7 Focus milk shake on blues? (4,5)
- 8 Unusual object in the air? Try stirring it (6)
- 9 Loafer, perhaps, told to go away (4)
- 15 Battle managed, with Edward's support guaranteed (9)
- 16 Lawlessness arms China in turmoil (9)
- 17 This kind errs when mixing it in boozers (8)
- 19 It's lucky that this number two is not genuine when applied to the hair (7)
- 20 Sunbathe top to toe on Russian mountain range; is that normal? (7)
- 21 Jolly Liberal cut short by homosexual movement (3,3)
- 23 Tipple favoured by CAMRA 17 to the sound of the coffin carrier (4)
- 24 Rub out heard answer evenly (5)

Furness CAMRA Diary

Branch Meetings

May 8th 7pm	The Commodore, Grange-over-Sands
June 6th 7pm	The Wellington Inn, Loppergarth

Socials and Festivals

April 14th - 7th	Beckstones Mini Beer Festival at The Punchbowl - The Green Millom
April 21st - 22nd	Dalton Beer Festival at The Chequers Hotel Friday 2pm - 12am Saturday 12pm - 12am
April 28th - 30th	Kirkby Lonsdale Beer and Music
May 5th - 7th	Strands, Nether Wasdale
May 11th - 13th	12th Forever Bury Beer Festival, Bury FC Social Club
Aug 8th - 12th	CAMRA Great British Beer Festival, Olympia, London

Pub and Brewery Craic

Pub Craic

The **Engine at Cark** has changed hands - still offering CAMRA discounts though.
The **Commodore in Grange** is under new management, Scott and Kirsty from the Sun in Ulverston are now in charge (and are still at the Sun).
The **Kings Arms, Hawcoat** is our Pub of the Year 2017
The **Prince of Wales, Foxfield** is our Cider Pub of the Year
Millom Rugby Union Club, Haverigg is our Club of the Year

Brewery Craic

Tarn Hows brewery has won another award for their Blueberry and Vanilla Oatmeal Stout, this time as overall winner at the Liverpool Beer Festival.
Bigger Brewing Co-operative have test-brewed a beer and are currently looking for a new brewer.
Barngates Brewery has won the SIBA Champion (casks and Pale Ales) Gold Award for their Viewnna (dark lager) and a Silver for TagLag
Halewood Wines and Spirits - Liverpool now have a controlling interest in **Hawkshead Brewery**

If you have some interesting news about one of the pubs or breweries in the Furness region, particularly if you are the publican or brewer, email the editor. We'd love to hear from you.



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If you wish to place an advertisement, you should contact **Dave Stubbins** or the **Editor** by email on fcw@sugla.net

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Cost is **£110 full page**, **£60 half page** and **£30 quarter page**.

A **5% discount** is earned for **payment prior to publication** and **10%** for **4 issues booked and paid for in advance**.

Deadlines for receiving advertising/content for **2017/8** are:

Summer: 21st June 2017 **Autumn:** 21st September 2017

Winter: 10th January 2018 **Spring:** 21st March 2018



Answers to Crossword no.20

Across

- 1 **Digits** - **Dig** (*Excavate*) + **it** (*the thing*) + **s** (*small*) for *fingers*
- 4 **Speak for** - **S** (*southern*) + **peak** + **for** (*In favour*)
- 10 **Neolithic** - **Anag** (*moves*) of *into Chile*
- 11 **Ogler** - every odd letter (*oddly*) contained in (*revealing*) **George lied** repeatedly
- 12 **Mild ale** - **dal** (*young man backwards* (*returns*)) contained *within* **Mile** (*8 furlongs*)
- 13 **Mahomet** - **Mat** *surrounds* **home**
- 14 **Tower Bank Arms** - **Anag** (*to restore*) of *Set barman work*
- 18 **Restaurant car** - **Rest** (*remainder*) + **ran** (*managed*) containing (*given*) **gold** (**Au**) + **t** + **car** (*vehicle*)
- 22 **Aramaic** - **ram** (*tup*) contained in (*in care of*) **AA** (*sobriety organisation*) + **ic** (*in charge of*)
- 23 **Bitter + n** (*not*)
- 25 **Let up** - *eased off*. **Le** (*"the" in French*) + **tup** from 22 Across
- 26 **Inebriate** - **Anag** (*smashed*) of *!? Anti beer?*
- 27 **Bedrooms** - Alternate letters contained in (*to find*) **able**, **I'd try oboe music**
- 28 **Pliers** - **lier**. Homophone (*is said to*) of *liar* contained in **Ps** (*afterthought*)

Down

- 1 **Dynamite** - Homophones (*be said*) of *diner* (*one who eats dinner*) + *might* (*may*)
- 2 **Growl**
- 3 **Thin air** - **Anag** (*turbulence*) of *Rain hit*
- 5 **Pacemaker**
- 6 **Another** - Hidden word (*found in*) in **DNA**, **not hereditary**
- 7 **Folk music** - **Anag** (*shake*) of *Focus milk*
- 8 **Rarity** - **Anag** (*stirring*) of *air? Try*
- 9 **Shoe** - Homophone (*told*) of *Shoo, Loafer* being a type (*perhaps*) of shoe
- 15 **Warranted** - **War** (*Battle*) + **ran** (*managed*) resting on + **ted** (*Edward*)
- 16 **Anarchism** - **Anag** (*in turmoil*) of *arms China*
- 17 **Drinkers** - **Anag** (*when mixing it*) of *kind errs*
- 19 **Shampoo**
- 20 **Natural** - **Tan** (*Sunbathe*) reversed (*top to toe*) on **Ural**
- 21 **Gay Lib**
- 23 **Beer** - Homophone (*sound of*) of *bier*
- 24 **Erase** - Every even letter in *heard answer*

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