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InnQuirer

Furness CAMRA Branch Magazine



Issue 72 - Autumn 2019



Inside this issue

Ulverston Beer Festival
Report

Plus all the usual features
including Articles,
the Crossword, Discounts
and LocAle



Furness
Campaign for Real Ale



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Campaign
for
Real Ale

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Furness
Campaign for Real Ale

Welcome to InnQuirer

Furness CAMRA Branch Magazine
www.furness.camra.org.uk

InnQuirer is produced entirely in-house by Furness CAMRA volunteers with final printing done by HSPMilners

Who to contact in the Branch

Chairman/Branch Contact Press Officer and Public Affairs

Dave Stubbins 07807 836591
chairman@furness.camra.org.uk

Deputy Chairman

Steve Lewis 01229 581000
deputy.chairman@furness.camra.org.uk

Secretary

Dave Latham 01229 467238
secretary@furness.camra.org.uk

Social Secretary/Beer Festival Organiser

Dave Wilson
social.secretary@furness.camra.org.uk

Treasurer

Andy Donnan 07592 947733
treasurer@furness.camra.org.uk

Membership Secretary

Dave Stubbins 07807 836591
membership.secretary@furness.camra.org.uk

GBG Co-ordinator

Ken Parr
gbg.coordinator@furness.camra.org.uk

Pubs Officer/WhatPub entries

Ann Summers-Glass
whatpub@furness.camra.org.uk
pubs.officer@furness.camra.org.uk

InnQuirer Layout and Editor

Jack Summers-Glass 01229 462076
innquirer@furness.camra.org.uk

Other useful contacts:

Citizens Advice

03454 040506
www.adviceguide.org.uk

Trading Standards

01539 713594 (fax 01539 713580)
trading.standards@cumbria.gov.uk

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A word from the Editor

Another Ulverston Beer Festival come and gone. If you managed to visit us during the Festival then I am sure you noticed how friendly it was. A lot of work for the volunteers but well worth the effort when you see so many visitors enjoying themselves.

Christmas is on the horizon by the time this issue hits the streets so check out your local pub or club to see what they are up to. Don't ignore your local or it won't be there when you need it.

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Disclaimer: Views and opinions expressed in articles in this magazine are not necessarily the same as those of Furness CAMRA or CAMRA in General



10 great reasons to join CAMRA

| | |
|--|--|
| 1 CAMPAIGN for great beer, cider and perry | 2 Become a BEER EXPERT |
| 3 Enjoy CAMRA BEER FESTIVALS in front of or behind the bar | 4 GET INVOLVED and make new friends |
| 5 Save YOUR LOCAL | 6 Find the BEST PUBS IN BRITAIN |
| 7 Get great VALUE FOR MONEY | 8 DISCOVER pub heritage and the great outdoors |
| 9 Enjoy great HEALTH BENEFITS (really!) | 10 HAVE YOUR SAY |

What's yours?

Discover your reason
and join the campaign today:

www.camra.org.uk/10reasons



Chairman's Report



Furness
Campaign for Real Ale

Dave Stubbins - Furness Branch Chairman

This period in our calendar year is dominated by the **Ulverston Beer and Cider Festival**. This year was our 31st festival, taking place during the first week in September, organised again by Dave Wilson. We are constantly looking at ways to improve our offering to our attendees and for the second year we added a range of **key keg** beers to the range of **cask** beers on offer.

We had just under 1,700 visitors to this year's festival, slightly down on last year's 1,750. However, almost all the available beer and cider was consumed. Many of our visitors were from outside Cumbria and it became apparent that several had made the journey to our area specifically to attend the Festival as we have acquired a reputation of being a well run and friendly festival and I receive many favourable comments on this and our choice of beers.

Thanks to the efforts of **Caroline Schwaller** of **Westmorland** branch, who came to help us with the recruitment of new members, sixteen new members joined **CAMRA**. We are very grateful to Caroline for her efforts and hope as always that they will come to branch meetings and enjoy the benefits and social benefits of what we do.

We used CAMRA's beer scoring system to determine our **Beer and Cider of the Festival**. As well as putting the festival on What Pub, we had scoring sheets available in the hall. I'm delighted to report that we had over 900 scores by the end of the festival, and we had clear winners for beer of the

festival in a key keg beer called **Wander Beyond Leap Imperial Stout**, a cask beer from **Tarn Hows** brewery called **Blueberry and Vanilla Oatmeal Stout**, whilst our cider of the festival was **Ampleforth Abbey**.

We are already starting to make plans for next year's festival and by the time you read this we will already have had our wash-up meeting where we debate in detail all the issues we faced and start our planning.

Elsewhere in the branch we have continued to hold our monthly meetings which are very well attended and we are continuing our policy of holding them in as many of our pubs as can realistically offer us meeting facilities. If you would like to host a meeting please get in touch and we will discuss arrangements with you. The only thing we ask is that, as it is a meeting, we need to be able to ensure that there is an area without musical or other interference so we can conduct our business effectively.

If you are a **CAMRA** member, please be aware that you can register a vote for your favourite beer(s) in **CAMRA's** annual **Champion Beer of Britain**. Voting is open until 1st November. Simply log on to:

cbob.camra.org.uk

then press "Vote Here", enter your membership number and password and you're ready to go. Please get in touch if you need a further explanation.

Dave Stubbins



becomes **LoCAle**

In case you hadn't noticed, **CAMRA** has had a bit of a makeover for **Local Ale**, which promotes locally sourced beers. You may have seen in your local, beers with a **Local Ale** sticker on the pump clip. You can find a list of the pubs in our area that have a local beer on sale in this magazine on page 24.

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Ulverston Beer Festival 2019



Furness
Campaign for Real Ale

Organiser's Retrospective View

This is a look back on the **Furness CAMRA's 31st Beer Festival**, which was held at the **Coronation Hall** on Sept 5 -7 this year. If you have never been involved in a beer festival you will have no idea of the amount of dedication and hard work that goes into making it a success. This year was no exception as we had a great team of people working together, all bringing their own special skills to the party to make the festival the success it was.

The **planning** starts in **April** when we have to book the hall (actually booked in September) organise insurance, licences, first aid, van hire, security, publicity, food suppliers, marketing, PAT* testing etc, etc. As the festival approaches we have then to service equipment, order all the beer and cider (over 100 this year), write the Beer List and get it printed. Then the Monday before the festival begins it really gets busy as we have to bring all the equipment from our lock-up, lay down plastic sheeting to protect the floor, erect the stillage, take delivery of all the beer, install it on the stillage, vent the casks, set up the coolers and the "tent" to keep the beer cool, hopefully by 5pm so that the beer will settle and be **ready to serve by Thursday afternoon**.

Tuesday and Wednesday are also busy getting everything else sorted ready for opening on Thursday afternoon

We tried a few new things this year with a different layout to front of house, professional security staff to ensure peace of mind for ourselves and our customers and new catering suppliers, all of which went well.

Unknown to most, we had a selection panel for **Champion Beer of Britain, Speciality Ale** section for our region at the festival. The 7 beers tasted were ordered just as beers for the festival so the suppliers did not know it was being tasted. **The winner was Tarn Hows, Blueberry, Vanilla and Oatmeal Stout**

so that goes through to the **National Finals**.

We also run a "**Beer of the Festival**" which is voted for by our customers. We had a lot of sheets completed with lots of beer scoring done and the winner was **Leap, by Wander Beyond, a 9.5% Imperial Stout**, which was a **KeyKeg !!** The first beer to run out was **Idaho Sunshine** from **South Lakes Brewery** here in **Ulverston**.

This year our chosen **charity** was **St Mary's Hospice in Ulverston** and with the raffle (Big thanks to **Ulverston Brewing Co** for supplying the prizes) and the collection buckets you raised **£500** which is a great result.

Have just set our first meeting for January, as we have decided to go for a new logo next year. And so it all begins again.



Dave Wilson - Beer Festival Organiser

(Would you buy a used Beer Festival off this person?)

Just in case you were wondering what on earth Dave is wearing, the theme of this year's Laurel and Hardy statue decoration was 'Sons of the Desert'.

* testing the electrical equipment

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Away from the Main Bar (at the Ulverston Beer Festival)



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The two satellite bars

From behind the Cider Bar by Terry Ridal - Branch Member

The cider bar operated smoothly again without many problems. It was noted that many customers were getting quite discerning and were trying a third of a pint but trying a good few more ciders as of late, which can only be a good trait. As usual the speciality and fruit enhanced ciders were very popular and not only with the younger and female clientele (who we know in previous Festivals were the keenest). Many established cider drinkers were happy to sample the different ciders on offer.

The first 10 to sell out were:-

Duddas Tun - Apricot

Harry's - Prince Harry Ginger

Pulp - Rhubarb

Cockeyed Cider - Mad Jack

Harry's - Dirty Harry Raspberry and Blackcurrent

Celtic Marches - Slack Alice

Thistly Cross - Whisky Cask

Black Rat - Perry

Celtic Marches - Cracklin Rose Perry

Snails Bank - Very Perry

There was a pretty even spread to the consumption throughout the 22 ciders we offered. The **Cider of the Festival** was **Ampleforth - Abbey 6.5%**. A beautifully balanced well rounded cider with over 40 varieties of apple used in the pressing. It was popular with all tiers of cider drinkers.

Our trainee **Victoria** was a great asset and a very valued member of staff. She soaked up a lot of cider info in a short time so my thanks to Vicky and also to **Louise** for her stalwart help.

Our shot glass sized tasting glasses worked well again and were popular with clients.

From behind the KeyKeg Bar by Jack Summers-Glass - Branch Member

This year saw a new innovation - the separate bar for **KeyKegs**. We thought that it was a little crowded at the end of the main bar last year so we took a gamble and built a new bar to go alongside the cider bar at the other end of the hall.

There was no doubt that this approach was successful as, apart from the first hour on each day when the traditional drinkers concentrated on the main cask bar, the **KeyKeg** bar had a **steady flow** of visitors. Of course, opinions varied quite a bit but most had their favourites and ones that they didn't like at all.

Like last year, we had eight **KeyKegs** available with a range of beers from a sour (**Track Lipari**) to an Imperial Stout (**Wander Beyond Leap**) in a range of strengths to suit most tastes. Amazingly enough, **Leap** became the **Beer of the**

Festival, voted for by the visitors. Since this was a **9.5% abv stout**, it was a bit of a surprise. It was, mind you, an extremely good beer.

Most of the **KeyKeg** beers had sold out by the end of the festival which does prove, to my mind, that having beers other than cask widens the appeal of the Festival.

Behind the bar, I saw a lot of **younger visitors** and I am sure that having the choice on the bar persuaded some to come and try a wider variety of beers, not that many restricted themselves to **KeyKeg** - most went up to the cask bar and tried the beers there too.

On top of that, we had a keg **Pilsner** from **Ulverston Brewing Co**, (**Ulversteiner**) and that proved popular amongst a small but dedicated group of visitors!

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KeyKegs Revisited



Furness
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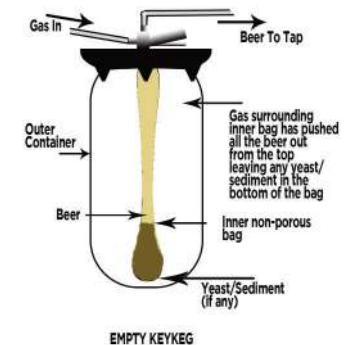
By The Editor

Last summer, I produced an article explaining the differences between cask, keg and **KeyKeg**. During the recent **Ulverston Beer Festival**, I got asked quite frequently what a **KeyKeg** was and how it worked so I thought that I would include the part of that article relating to the **KeyKeg**, updated, in this issue in the hope that it will clarify the situation.

The beers that are contained in KeyKegs may be specifically brewed for them and not available in cask while others may be brewed as a batch and split between cask and KeyKeg. Some beers seem to suit KeyKegs and not cask (and the other way round) - it seems to be personal taste but the important thing to remember is that whatever container the beer comes in, it is the quality of the beer that matters.

the brewers art is to add the correct amount so that the beer, when delivered to the customer, has the correct balance of head and condition. Too much will end up with the beer being very difficult to pour as it will have too much 'froth' (know as 'fobbing').

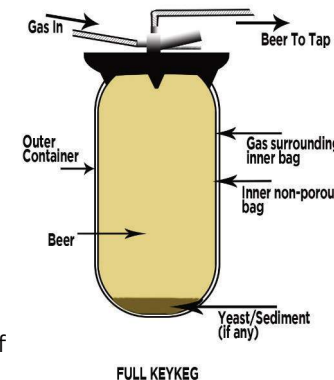
Because the beer **exits** via the **top of the container** and any **yeast/sediment** falls to the **bottom**, there is no chance of it being drawn into the feed. That



does not mean to say that the beer will not have a 'haze' as a lot of 'Craft' beers are naturally hazy,

The **KeyKeg** consists of an **outer**, usually transparent, **plastic container** with an **inner non-porous bag** that contains the beer. Pressurised **gas** or **air** is fed into the gap between the outer and inner containers and the beer is forced out of the feed at the top to the tap. The gas **never touches the beer!**

The beer in the container usually contains active yeast left over from the brewing process and with the addition of a small amount of sugar/sugar syrup the beer continues to condition in the container. Of course,



particularly wheat beers and this is not a fault.

Beer from KeyKegs can run through a **line-cooler** so the beer can be served at whatever temperature the landlord chooses, although it is usually a fair bit cooler than cask ale 'cellar' temperature (normally around 10 to 12 degrees C).

Hopefully, this gives you an idea of what a **KeyKeg** is and should allay any fears that it is 'just keg', as one visitor to the KeyKeg bar at the Festival put it.

For those who worry about re-cycling, since the original article was published last year, there is now a company offering a re-cycling option for KeyKegs, but not usually at local recycling centres yet, unfortunately.

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How will Scotland's Deposit Return Scheme affect our Brewers?



Furness
Campaign for Real Ale

By Ann Summers-Glass - Pubs Officer

The **Scottish Government** has agreed that **recycling** needs to be increased and are to introduce a **deposit return scheme (DRS)**, on 1 April 2021. Information on how the scheme will work was issued in July, and ministers confirmed the DRS will be based on a **20p deposit** and cover **PET plastic** (used for most fizzy drinks and water bottles), **steel, aluminium** and **glass**. All types of drinks **containers between 50ml and 3litres in size** will be included in the scheme, which will operate in all shops selling drinks across Scotland. (It won't cover businesses which sell drinks to be opened and consumed on site, such as pubs and restaurants.)

selling cans and bottles **uneconomical** for smaller firms. A number of brewers believe that the current DRS proposals will have major consequences for their businesses, with one option being them **no longer selling their cans and bottles in Scotland**. Some have suggested it might mean closing their business.

SIBA (the Society of Independent Brewers) has said that current DRS proposals could have a **major impact on consumer choice**. Small brewers, whether SIBA members or not, from the rest of the UK would be **unlikely to continue supplying Scotland** under the scheme. Their Chief Executive said:

Some shops in Scotland have been trialling **reverse vending machines**, where customers feed in their empties and get a refund which can be spent in the shop or donated to charity. These are used in a number of other countries so it isn't new technology. However, it's not envisaged that there will be one national scheme, but that producers should develop their own processes during the current consultation period. This is where **small producers** based **outside Scotland** but who sell through Scottish outlets may find a **problem**, as their products are also **included** in this **legislation**.

"If you're an English, Welsh or Northern Irish producer, you will also need to be compliant with the regulations. So these brewers simply won't bother and will not take their products to the Scottish market."

Because **Furness** and the rest of **Cumbria** is "border country" many of our small producers could be affected. Searching for "DRS Scotland" on the Internet will bring up lots more information. We'd recommend that if you are a **brewer (or cider maker)** who sells **bottles and cans in Scotland** you do this and get involved in the discussions. If you're not a brewer but you know one, please make sure they are aware of this.

Independent brewers in Scotland have **criticised** the scheme after a meeting between them and Zero Waste Scotland on 25 September, saying that the **cost and complexity** of DRS could make

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SEE WEBSITE FOR LATEST INFORMATION

Free, Gratis and for Nothing - why do we do it?



Furness
Campaign for Real Ale

CAMRA Volunteer Roles

Although **CAMRA** is a national organisation, the heart of the organisation is in its **volunteers**. If you have been to a **beer festival** or any other **CAMRA** event, you may think that we all get paid for our work. **Wrong!** The only way CAMRA can operate is through its volunteers at local level. If you visited the recent **Ulverston Beer Festival** in the **Coronation Hall** in **September** then you couldn't have missed the 'orange army' of volunteers, not just working the bars but manning the desks, washing glasses and stewarding the Festival. A number of these, including your Editor, worked for the whole week, from the **Monday** right through to the **Sunday**, physically building the racking and setting up and racking the beers, making sure the glasses are washed, producing the beer lists, labels and the computer system, including the online beer list.

All of this is done on a totally volunteer basis because we believe in what we do and want to make sure that everyone can get access to quality beers, ciders and perries. Apart from the actual cost of printing, this magazine itself is produced entirely by volunteers (well, mostly me actually). All of this takes time and personal sacrifice but we wouldn't do it if we didn't want to.

So, if you are a **CAMRA member**, or are thinking of **joining** us, remember that particularly for the **Beer Festival**, we welcome new volunteers to help ease the burden.

If you want to know more, come along to one of our Branch Meetings (see page 35) and discover more, including how to score beers to help us keep up to date with what goes on in our pubs.

CAMRA's Key Campaigns

What is CAMRA all about?

| | |
|--|---|
| Stop Tax Killing Beer & Pubs | Secure an Effective Government Support Package for pubs |
| Encourage People to try a Range of Real Ales, Ciders & Perries | Promote Pubs & Pub-Going |

CAMRA is a campaigning organisation with the above four main campaigns. If you want to help us achieve any or all of the these goals then why not join us?

If you are already a member, find out more at

<https://members.camra.org.uk/group/guest/key-campaigns>

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CAMRA National Beer Scoring System



Furness
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Rate your beer for quality

If you are a **CAMRA** member then you can help us by scoring the quality of your beer on **WhatPub**. You need to sign in with your **CAMRA** membership, select the pub then the brewery and finally the beer. You can then rate the beer on a score of 1 (Poor quality) to 5 (Perfect - a very rare score). Remember this is a rating of the quality of the beer, not whether you like it or not!

Beer scoring helps us select pubs for the **Good Beer Guide** so why not become part of the process by scoring your pint at:

www.whatpub.com or from within the app on your phone



(A fuller description of how this works can be found online and in this magazine from time to time in past and future issues)

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CAMRA National Cider Pub of the Year 2019



Furness
Campaign for Real Ale

The New Union - Kendal

Now this is a turn up for the book - a **CAMRA National Cider Pub of the Year** in the North! We normally associate cider pubs with the more southern counties, since the overall belief is that cider is from there but of course you don't have to be in a cider-making area to serve top-quality cider (although we do have local ciders in the North and Scotland too). There is more than just the cider served in making an award-winning pub. **Phil Walker**, seen here receiving the certificate

from **Sarah Newson** from

CAMRA, is passionate about real cider and perry and it shows in how he promotes them in the **The New Union**. In fact, **CAMRA** is featured highly in the pub and along with a great selection of real ciders and perries, you can find an equally well kept range of cask beers too.



Just talking to Phil makes you realise just how much he cares about promoting what real cider is and how much we should support our producers. Cider is produced from apples and perry from pears; it seems obvious but often what is sometimes marketed as cider seems to bear little resemblance to a proper real cider.

If you think you like cider then you should try the ones that you will find in pubs like **The New Union** and other cider pubs. There is a huge difference between the mass-market cider and the real thing. Of course, it is very much to the drinkers

taste but unless you try it, how would you know?

The New Union is in **Kendal** and, although not actually in **Furness CAMRA's** area, it is in the neighbouring area of **Westmorland CAMRA** and the very fact that it is now the National **Cider Pub of the Year** means that we are as excited about the award as they are. After all, it is just a bus trip for some of us (lucky us!). We do have award-winning cider pubs in **Furness** too, like the **Wellington** in **Loppengarth** and the **Prince of Wales** in **Foxfield** so if you can't make it to **Kendal**, you can still taste proper cider in our area but I would try and make it to **The New Union** as it really is a worthy winner.



West Midlands
Region invites
you to join us...



Campaign
for
Real Ale



The New Bingley Hall

4-8 Feb 2020

Find out more at: winter.gbbf.org.uk



October is Cider and Perry month
(But why not make it every month?)

CAMRA campaigns

for real cider and perry



CAMPAIGN
FOR
REAL ALE



Real cider and perry grows on trees

Real cider and perry is made from 100%

fresh apple and pear juice;

not artificially gassed up or processed

Visit camra.org.uk/ciderpubs to find real cider and perry pubs

See page 18 in this issue - The CAMRA National Cider Pub
of the Year 2019 is in Kendal which is almost in Furness!



real ale · fine wines
lunch · dinner
log fire · garden
get-togethers
table talk
stay · relax
unwind

Keeping it Cumbrian

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- Four handpulls featuring our favourites and frequently changing local ales
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email: engineinnmanager@gmail.com



LocAle

Good Beer, Good Food, Good Wine - Great Company

Presentations - Pub of the Season Summer 2019



Furness
Campaign for Real Ale

The Red Lion - Lowick Bridge

Now that summer is over, we have had a chance to present the **Furness CAMRA Pub of the Season (POTS)** for **Summer 2019** to **The Red Lion, Lowick Bridge**. This is a small, family run pub, ideal if you are intending visiting the area to do a bit of walking. Based immediately off the **A5084** on the way to **Coniston**, **The Red Lion** has rooms, a selection of cask ales and an excellent menu.



In the picture we have **Dave Stubbins**, **Furness CAMRA Chairman** with **Steve and Lucy**, the owners.

If you want views, then this is the place to go! Just before you get to the lower reaches of **Coniston Water**, it is well situated for walkers and cyclists as well as a comfy hideaway for the less energetic.

For more information, see their website on:

<https://redlion-lowick.co.uk>

Join up, join in, join the campaign

From
as little as
£26.50*
a year. That's less
than a pint a
month!

Protect the traditions of great
British pubs and everything that
goes with them by joining today
at www.camra.org.uk/joinup



Campaign
for
Real Ale

Or enter your details and complete the Direct Debit form below and you will receive
15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form,
visit www.camra.org.uk/joinup, or call **01727 798440**. * All forms should be addressed to
Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
.....
Postcode
Email address
Daytime Tel

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)

| | Direct Debit | Non DD |
|-------------------------------|--------------|--------|
| Single Membership (UK) | £26.50 | £28.50 |
| Under 26 Membership | £18 | £20 |
| Joint Membership | £31.50 | £33.50 |
| (At the same address) | | |
| Joint Under 26 Membership | £23 | £25 |

Please indicate whether you wish to receive
What's Brewing and *BEER* by email OR post:
By Email ☐ By Post ☐ By Email ☐ By Post ☐

Concessionary rates are available only for Under
26 Memberships.
I wish to join the Campaign for Real Ale, and
agree to abide by the Memorandum and
Articles of Association which can be found on
our website.

Signed
Date
Applications will be processed within 21 days.

**Instruction to your Bank or
Building Society to pay by Direct Debit**
Please fill in the whole form using a ball point pen and send to:
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| | |
|---|--|
| Name and full postal address of your Bank or Building Society To the Manager Bank or Building Society Address Postcode | Service User Number 9 2 6 1 2 9 |
| Name(s) of Account Holder | FOR CAMRA OFFICIAL USE ONLY This is not part of the instruction to your Bank or Building Society Membership Number Name Postcode |
| Bank or Building Society Account Number | Instructions to your Bank or Building Society Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so, will be passed electronically to my Bank/Building Society. |
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Where to find local beers in the region



Furness
Campaign for Real Ale



The following pubs are listed in WhatPub as serving local ale on a
regular basis This list was compiled in June 2019. If you think
something needs changing or you know of another pub in our area that should be
included, please let the Editor know.

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 18 branch
breweries!

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



Traditional Local Pub

3 Separate Rooms

Six constantly changing real ales!

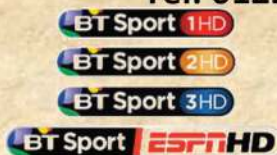
Fantastic Beer Garden, with cover and Heaters!

Quiz every Tuesday @8:30pm with cash prize



Old Friends
49 Soutergate
Ulverston
LA12 7ES

Tel: 01229 208195



Cockadoodledo - a Visit to Roosters



Furness
Campaign for Real Ale

By Terry Ridal - Branch Member

Bravely crossing two borders from **Cumbria** to **Lancashire**, finally through 'Checkpoint Charlie' and into **Yorkshire**, four intrepid travellers **Jan, Terry, Tony** and Yorkshire lass **Julie** made the trip to **Harrogate**. We stayed at the regally named **Crowne Plaza** which turned out to live up to its posh name. However it

was very reasonably priced, well-appointed and handy to all Harrogate's amenities.

Saturday morning, after a short stroll round

shops, yawn, we hopped onto the **Leeds** train to alight one stop and £1.40 down the line. Out of the station and 350 yards down **Hornbeam Park Road**, turn right onto **5th Avenue** and bingo there you are at **Roosters** new roost.

The whole brewery has been uprooted from **Knaresborough**, and transplanted. Though not yet fully set up and brewing it really is quite impressive.

The **Tap Room** is the size of a hanger, with catering kitchens and all, and when up and running will have a pretty eclectic menu to select from. We were given a sample menu, which was not available yet, together with a list of beers all of which were available.



There is a large **Beer Garden** to the rear which due to a mini heat wave was being well used during the afternoon that we were there.

I had a chat to **Chris**, the assistant brewer, who was very upbeat about the new set up. Increased capacity in

various tanks means that **Roosters** will no longer have to brew over strength then water to the target **ABV** in the conditioning tank.

The previous tiny **experimental beer set up** will be replaced with one that has a **two barrel capacity**; this will allow a much broader feedback and recommendation base.

There were **16 beers** of one sort or another; all the ones we tried were in superb condition. See list attached. Some were so good one of our number carried on drinking despite a spiteful heavy rain shower. Guess who that was?



Beers sampled:

YPA 4.1% Delicious peachy and berry flavours.

Scrambler 4% Summer pale ale with watermelon overtones what better in a heatwave.

Yankee 4.3% The old stalwart back to its best

Capability Brown 4% A classic best bitter

Continued on page 28

THE COMMODORE INN

GRANGE OVER SANDS

The Commodore Inn, the sister pub to The Sun Inn in Ulverston. It is located adjacent to Grange Promenade and a few minutes walk from Grange Station.. Open daily from 11am, excellent quality food is served 12-2:30pm and 5:30pm-8:30pm and all-day at weekends.



Real Ale Loyalty Card CAMRA Discount



There is a spacious bar with up to five handpumps serving a changing selection of real ales from local and national breweries, along with craft ales, lagers and ciders. There is also a newly refurbished restaurant overlooking Morcambe Bay

01539 533438

www.facebook.com/TheCommodoreInnGrangeoverSands/
info@thecommodoreinn.co.uk

Cockadoodledo - a Visit to Roosters



Furness
Campaign for Real Ale

By Terry Ridal - Branch Member

Continued from page 26

Grid iron 4.9% An American red ale, from a keg but bursting with an astonishing array of flavours with a beautifully balanced bitter sweet finish with a trace of spicy citrus.



International Orange 4.7%

Another American amber beer which was slightly spicy, with caramel and malt right to the last drop.

Buck Eye 3.5%

A pale well hopped beer with a very soft orange and citrus tilt and a beautiful gentle bitter finish. Very more-ish.

London Thunder 4.2% Classic English porter with everything you could wish for in a porter. An astounding finish of malt, chocolate and coffee are in



evidence. It's a keg version of one of their previous beers, **Londonium**.



Also on offer were five real ciders and a selection of red, white or rosé wines.

EE by gum it were a grand day out. Pity it's probably out of range for a branch trip.



23RD - 25TH JANUARY 2020
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above
The Sun Coniston
the clue's in the name



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Food Service Times: Tuesday - Saturday 12-2pm & 6-9pm

Sunday 12-8pm

CAMRA Good Beer Guide 2009 - 2020

The Rise of the Double Zero



Furness
Campaign for Real Ale

G.A. Purcell - Branch President

Even before the sudden, and thankfully brief, health event that caused me to, among other things, radically review my attitude to alcohol and its place in my life, I had begun to see the advantages of incorporating low, or even no alcohol beers into my social routine. Don't get me wrong, I wasn't then, and am still not, flag-waving for some lifestyle or health philosophy here. People, I firmly believe, should be free to make their own choices in life, having acquainted themselves with the relevant facts and issues involved.

Truth to tell, for some time now I have been switching to lower gravity brews, when out and about, and coupled with the recent inclination to keep my sphere of pub-going activity much-reduced and ever more local, this has resulted in those who remember me from the old 'Beerwolf' days left wondering where he has gone.

Dear readers and beer comrades let me tell you that he's still on the scene, albeit as a lower profile version of his former self.

Okay, so I'm now quite often to be seen drinking halves (and fervently wishing schooners were more readily available) but I can assure you that I'm still around and still thoroughly enjoying the wide variety of beers available to us these days.

**

I can't say that I particularly noticed the drift towards low alcohol beers taking place around me until I was in Spain last summer. Not willing, given my advancing years, to spend the afternoons as well as the evenings hitting the Euro-a-pint ales which my younger colleagues routinely indulged in every day, I became aware of what was referred to as the "Zero, Zero" option.

Bingo! Hit the bull's eye.

Suddenly I discovered tasty brews with a satisfying mouth-feel that I could happily quaff as long as I chose to. I just had to ask for the zero / zero version of the brew.

Apparently, in continental Europe, zero or near zero alcohol versions of many beers have been around for some time,

but when ordering one you must make it clear that you want either the near, or zero percentage brew of your choice. Clearly, if alcohol is off your menu for medical or religious reasons, then even the tiny amount of say a 0.3% beer is strictly a no-no. From what I can gather it appears that in the U.K. a beer can be listed as "No Alcohol" even though it might contain a minuscule amount of it, usually somewhere between 0.2 to 0.5%. So let the buyer take note.

If you want no alcohol in your drink then you should select only zero point zero.

**

Recently I noticed, while perusing the beer shelves in Tesco, as I am prone to doing, (other supermarkets are available for perusing) they now have a whole section devoted to non-alcoholic versions of various popular brews. I'm told that this situation has come into being as a result of the rapidly rising demand for the product, hence the dedicated section on the shelves. Of course, by the very nature of the product, none of the zero alcohol beers would qualify as 'real ale in a bottle', as defined by CAMRA, but as long as you are aware of this and prepared to accept it for what it is, then some very satisfying beers are available to you nowadays.

So, what is the current situation in the pubs and bars around our area?

From my, admittedly very limited, experience, it would seem that no or very low alcohol beers are often available in bottles, but so far I have been unable to find even one of them on draught.

Have the big supermarkets once again picked up on this shift in drinking habits in the same way that they foresaw the rapidly rising trend towards drinking at home?

As a campaign, we have achieved results unimagined by people like me when we first started out almost fifty years ago, and the variety of type and proliferation is astonishing to reflect on, but what our campaign needs to concern itself with in time to come is, I feel, both the form in which those beers

continued on page 32



Black Dog Inn

Mark welcomes you to
The Black Dog,
Holmes Green, Dalton.

2 Real Fires

4 LocAle Beers on, including Cumbrian Legendary Ales plus Guest

Live Music every Saturday night

Summer - Open from: 3:00pm Thur to Sun
Closed Mon, Tue & Wed.



The Rise of the Double Zero - continued



Furness
Campaign for Real Ale

G.A.Purcell - Branch President

continued from page 30

come to us, and the preferred location in which they are enjoyed. Only time will tell what the ultimate impact of current trends will be on our cherished British institution, the pub. Personally, I'm guessing that there will be considerably less of the traditional and more of the city centre-style bar variety in future. One thing should always be kept foremost in mind however, and that is the fact that, whichever style prevails, "Real Ale", or cask-conditioned beer, is almost overwhelmingly dependent on these places for its survival.

**

As for the low and zero alcohol beers, well, it has latterly come to my notice that a growing number of drinkers are measuring their intake a good deal more, and that drinking low or no-alcohol beer is often done from choice as much as necessity.

I think we might have to wait for some time before the brewers become alerted to this potentially large and growing market, and start responding to public demand.


From my own recent experience I would say that if you find yourself in the position of having to, or simply choosing to, order a zero alcohol beer, then you will no doubt discover, as I did, that it can be a surprisingly satisfying experience.

The added bonus being no hangover, and after all, there's only so much orange juice a person can take, I would say.

By the way, if you see me occasionally appearing to wobble a little these days, I can assure you that it's down to vertigo, and not the beer.

Cheers, as always, G.A. Purcell

HAVE YOU GOT A THIRST FOR THE LAKES?



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It's all about the Beer!

CAMRA'S GOOD BEER GUIDE 2020

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THE UK'S BEST-SELLING BEER AND PUB GUIDE

FORWARDED BY PROFESSOR BRYAN COX



Devonshire Arms

Victoria Road, Ulverston

01229 582537



LocAle

Open: Mon - Thurs 4:00 to 11:00

Friday 12:00 to 12:00

Saturday 12:00 to 12:00

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Multiple Screens with both Sky and BT
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Ulverston's First Sustainably Powered Pub

5 Real ales always available from Abbeydale, Saltaire, Bank Top, Cross Bay, Moorhouse
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Dark beers occasionally available
Old Rosie 7.3% on draught

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LocAle



Situated in the delightful village of Hawkshead, this traditional Lakeland Inn, with oak beams and open fire in the bar, makes an ideal base to tour the surrounding National Park. We offer a warm welcome to all. Light snacks and bar meals are served 12 - 2.30 and 6 - 9.30 daily, complimented by a choice of 4 cask ales.

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.

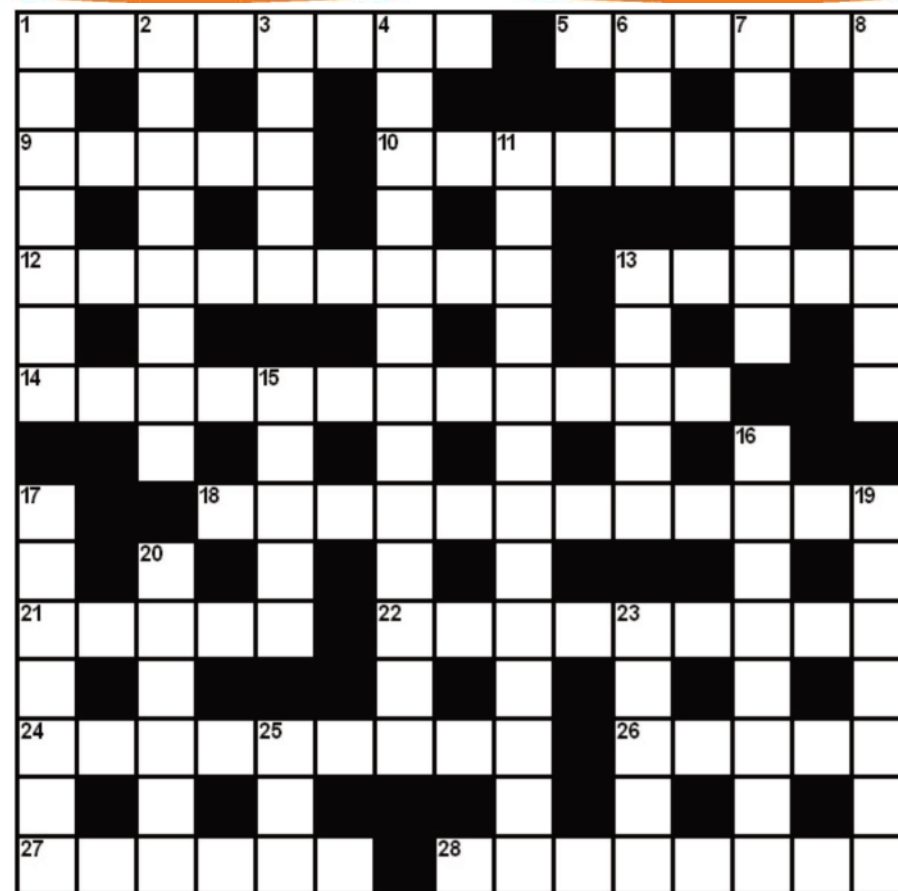
Holiday Breaks and Parties catered for - telephone with your requirements
Hawkshead Brewery ales always on tap plus 2 ever changing guest ales

Crossword No. 30 (answers on page 37)



Furness
Campaign for Real Ale

By PeeGee - Branch Member



Across

- 1 Bottled Newcastle speciality for forehead and finger end, so we are told (5,3)
- 5 Versus terrific discussion (6)
- 9 Oddly, triple ends possible description of a roof (5)
- 10 Dare we run, mixed group, clad only in this? (9)
- 12 Teacher is cooler than cool. Also his teaching? (9)
- 13 Company support for emergency committee (5)
- 14 Non-governmental MPs support ales surrounding northern church (12)
- 18 Ignorance got mixed among assembled people (12)
- 21 Finger-clicking rodent eaten by enormous elk (5)
- 22 Couple of idiots at home. Small killers (9)
- 24 As a way of living, iron pig house (large) with porkie around (9)
- 26 Couldn't be better when I hand out the cards (5)
- 27 Initially, did you not all make one generator? (6)
- 28 Rated, idiots (small, English) died (8)

Down

- 1 Club with jacuzzi; container for washing (7)
- 2 Oh, I love so to over cook kebab, primarily, with store of grease (8)
- 3 Lowest point turns up in rid a nuisance (5)
- 4 Raving ugly hag brews award-winning Ulverston bitter (8,5)
- 6 Unit of time, we are told, belongs to us (3)
- 7 Costless handout turns up in raspberry beer from the Belgians (6)
- 8 Good deal in pub profit (7)
- 11 Worried, she spends lest she be accused of lack of bottom (13)
- 13 Artificial intelligence and Ulster police return as body to elect next pope (5)
- 15 Sounds like disapproval of alcohol (5)
- 16 After cooking I set dins with neatness (8)
- 17 Mother lost blood and murmured (7)
- 19 Cosied up to chocolatier on the day (7)
- 20 TV mule at home under hand warmer (6)
- 23 Oddly stupid, the collection of rooms will do (5)

Branch Diary plus Pub and Brewery Craic



Furness
Campaign for Real Ale

Information here is gleaned from numerous sources and while we hope it is all correct, we are providing it in good faith. If you know more then please let us know so that we may keep ourselves up to date.

Branch Diary

| | | | |
|---------------------------------------|--------|-------------------------------|--|
| Tuesday 12 th November | 7:00pm | Branch Meeting | Beerwolf, Ulverston |
| Saturday 14 th December | tba | Branch Christmas Social | The Commodore, Grange-over- Sands |

This time of year, things get a bit quieter so nothing to add here at present.

However, you can look on our website (www.furness.camra.org.uk) to see if anything more has been arranged before the end of the year, after this magazine was published.

Pubs do organise beer festivals and events throughout the year and sometimes there isn't time to get the information in here so keep you eyes open and if there is something on the horizon, particularly if it is in the New Year, please let us know.

| | | | |
|--|-----------------------------------|--|---|
| January 23 rd - 25 th | See their website for times | Manchester Beer and Cider Festival | Central Convention Complex, Manchester |
|--|-----------------------------------|--|---|

* Check website or with branch for times if not shown

Public Transport - see page 41 but being where we are, there probably isn't any for most of our locations. Check with the Branch first in case we have arranged something.

Every effort is made to make sure the above information is correct but please check closer to the date for the latest information

PUB CRAIC

Two very interesting things have happened in recent months.

The **Black Bull** in **Dalton** has been bought by **Gary Lamb** of the **Devonshire Arms** in **Ulverston**. As you are no doubt aware, the pub has been closed for a while and we have no further details of when it will re-open but that is certainly something to look forward to in 2020, knowing what a good real ale pub is the Devonshire.

Although not officially confirmed, the **Red Lion** in **Dalton** is in the process of being bought locally with plans to open as a real ale pub, again probably into 2020.

Still no official news on the **Stagger Inn** in **Stainton with**

Adgarley. Their website is still operational but this seems to be a 'legacy' site. Any further information would be appreciated.

As **Furness Cider Pub Of The Year**, **The Wellington** in **Loppergarth** seems to have more cider than ever.

The **Prince of Wales**, **Foxfield** is open as usual, except for Wednesdays, following the collapse of the purchase earlier in the Year. However, the pub is still for sale as **Stuart** and **Lynda** would love to retire!

Brewery Craic

Graham at the **Old Friends** is extending his line of beers brewed on the premises.

Shaws of Grange supplied a cask for our Beer Festival so we do now know it exists!

South Lakes Brewing must be doing something right as their **Idaho Sunshine** was the first cask beer to sell out.

Once again, **Tarn Hows** proved that their **Blueberry and Vanilla Oatmeal Stout** is top drawer as it is going forward to the National Champion Beer Of Britain Finals

Member Discounts in Furness



Furness
Campaign for Real Ale

How can I get a discount on my beer as a CAMRA member?

The pubs listed below offer their own discount schemes and these are listed on this page. You can also check our website for the latest information:
www.furness.camra.org.uk

Pubs in the Furness area that currently offer discounts to CAMRA members on production of their membership card:

| | |
|--------------------|---|
| Barrow | The Owl & Pussycat The Strawberry |
| Cartmel | The Kings Arms The Royal Oak Unworth's Yard Brewery |
| Coniston | The Sun The Yewdale Inn |
| Grange | The Commodore |
| Near Sawrey | The Tower Bank Arms |
| Ulverston | Beerwolf (cask ales only) The Sun Hotel |

Other discount schemes:

The Porterage Co. in **Greenodd** and **Bowness** offer 10% off 6+ bottles

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

If you are a **pub** and offer discounts but are not listed then let us have the details and we will publish in the next issue and also record on our **WhatPub** database.

Just let us know what the discount on a pint of real ale is (as a **percentage** or in **pence**) and when this discount is available (if not at all times).

Discount etiquette

Make sure you present your **CAMRA** membership card. If the pub isn't listed here, you can ask, **politely** please, if they offer a discount. **CAMRA** does have a Real Ale Discount Scheme* but it is the **pub's decision** to get involved; it is **not** a **compulsory** discount scheme - the pubs themselves offer the discount at their own discretion.



In addition to pubs offering discounts to **CAMRA** card holders, some pubs offer a **loyalty discount scheme** (usually instead!)

If you have any further information, please let us know to us at either:
chairman@furness.camra.org.uk or innquirer@furness.camra.org.uk

* See www.camra.org.uk/discountscheme for more details

Advertising Rates and other information



Furness
Campaign for Real Ale

www.furness.camra.org.uk

If you wish to **place an advertisement**, you should contact the Editor by email on innquirer@furness.camra.org.uk or Dave Stubbins

You can send in your advert design and copy by attachment.

Please ensure any graphics or pictures are high resolution and in JPEG, TIFF (preferred) or PDF format.

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.**

Provisional **deadlines** for receiving advertising/content for 2019 are:

Winter: 21st December 2019 **Spring:** 21st March 2020

Summer: 21st June 2020 **Autumn:** 21st September 2020

The magazine will be available approximately two weeks after the deadline.

Travelling to and from Furness

No. 6 bus runs between Barrow and Ulverston every 20mins during the day, less frequently in the evenings and Sundays

No. X6 runs from Barrow to Kendal via Ulverston, Greenodd and Grange-over Sands, every hour

Live bus times are available using the **Stagecoach** app on your phone.

Rail travel is along the Furness line from Lancaster to Barrow and Barrow to Carlisle along the coastal route. However, since the area is rural, most locations are generally accessible via car or taxi as public transport coverage other than on the main routes is poor. Check <https://www.journeycheck.com/northern> for latest timetable.

Answers to Crossword No. 30

| Across | Down |
|---|--|
| 1 Brow + nale - Forehead + homophone (so we are told) of nail | 1 Bat + h(ot)tub (jacuzzi) |
| 5 Con + fab | 2 Oilstock - First letters (primarily) of <i>Oh I love kebab</i> |
| 9 Tiled - Every odd letter (oddly) of <i>Triple ends</i> | 3 Nadir - Reverse (turns up) of hidden word (in) in <i>rid a nuisance</i> |
| 10 Underwear - Anag (mixed group) of <i>Dare we run</i> | 4 Laughing Gravy ** |
| 12 Tutor's hip | 6 Our - Homophone of hour |
| 13 Co + bra | 7 Freeby - Reverse (turns up) of hidden word (in) in <i>raspberry beer from</i> |
| 14 Backbenchers - Back + beers with <i>n ch</i> included | 8 Bar + gain |
| 18 Congregation - Anag (mixed) of <i>Ignorance got</i> | 11 Depthlessness - Anag (Worried) of <i>she spends lest</i> |
| 21 Mouse - Hidden word (eaten by) in <i>enormous elk</i> | 13 Curia - AI + RUC backwards (return) |
| 22 Assassins - 2 x ass + in + small | 15 Booze - Homophone (sounds like) of boos |
| 24 Lifestyle - fe (iron) + sty + l (arge) in <i>Lie</i> | 16 Tidiness - Anag (cooking) of <i>I set dins</i> |
| 26 I + deal | 17 Mum + bled |
| 27 Dynamo - Initial(ly) letters of <i>did you not all make one</i> | 19 Nestlé + d |
| 28 Asses + s(mall) + e(nglish) + d(ied) | 20 Muff + in |
| | 23 Suite - Every odd letter (Oddly) of <i>stupid the</i> |
| | 25 Sum - Homophone (said to be) of some |

** Nothing personal, Anita; honest !

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InnQuirer

Furness CAMRA Branch Magazine



Issue 72 - Autumn 2019



Inside this issue

Ulverston Beer Festival
Report

Plus all the usual features
including Articles,
the Crossword, Discounts
and LocAle



Furness
Campaign for Real Ale



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Welcome to InnQuirer

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www.furness.camra.org.uk

InnQuirer is produced entirely in-house by Furness CAMRA volunteers with final printing done by HSPMilners

Who to contact in the Branch

Chairman/Branch Contact Press Officer and Public Affairs

Dave Stubbins 07807 836591
chairman@furness.camra.org.uk

Deputy Chairman

Steve Lewis 01229 581000
deputy.chairman@furness.camra.org.uk

Secretary

Dave Latham 01229 467238
secretary@furness.camra.org.uk

Social Secretary/Beer Festival Organiser

Dave Wilson
social.secretary@furness.camra.org.uk

Treasurer

Andy Donnan 07592 947733
treasurer@furness.camra.org.uk

Membership Secretary

Dave Stubbins 07807 836591
membership.secretary@furness.camra.org.uk

GBG Co-ordinator

Ken Parr
gbg.coordinator@furness.camra.org.uk

Pubs Officer/WhatPub entries

Ann Summers-Glass
whatpub@furness.camra.org.uk
pubs.officer@furness.camra.org.uk

InnQuirer Layout and Editor

Jack Summers-Glass 01229 462076
innquirer@furness.camra.org.uk

Other useful contacts:

Citizens Advice

03454 040506
www.adviceguide.org.uk

Trading Standards

01539 713594 (fax 01539 713580)
trading.standards@cumbria.gov.uk

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A word from the Editor

Another Ulverston Beer Festival come and gone. If you managed to visit us during the Festival then I am sure you noticed how friendly it was. A lot of work for the volunteers but well worth the effort when you see so many visitors enjoying themselves.

Christmas is on the horizon by the time this issue hits the streets so check out your local pub or club to see what they are up to. Don't ignore your local or it won't be there when you need it.

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Disclaimer: Views and opinions expressed in articles in this magazine are not necessarily the same as those of Furness CAMRA or CAMRA in General



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Chairman's Report



Furness
Campaign for Real Ale

Dave Stubbins - Furness Branch Chairman

This period in our calendar year is dominated by the **Ulverston Beer and Cider Festival**. This year was our 31st festival, taking place during the first week in September, organised again by Dave Wilson. We are constantly looking at ways to improve our offering to our attendees and for the second year we added a range of **key keg** beers to the range of **cask** beers on offer.

We had just under 1,700 visitors to this year's festival, slightly down on last year's 1,750. However, almost all the available beer and cider was consumed. Many of our visitors were from outside Cumbria and it became apparent that several had made the journey to our area specifically to attend the Festival as we have acquired a reputation of being a well run and friendly festival and I receive many favourable comments on this and our choice of beers.

Thanks to the efforts of **Caroline Schwaller** of **Westmorland** branch, who came to help us with the recruitment of new members, sixteen new members joined **CAMRA**. We are very grateful to Caroline for her efforts and hope as always that they will come to branch meetings and enjoy the benefits and social benefits of what we do.

We used CAMRA's beer scoring system to determine our **Beer and Cider of the Festival**. As well as putting the festival on What Pub, we had scoring sheets available in the hall. I'm delighted to report that we had over 900 scores by the end of the festival, and we had clear winners for beer of the

festival in a key keg beer called **Wander Beyond Leap Imperial Stout**, a cask beer from **Tarn Hows** brewery called **Blueberry and Vanilla Oatmeal Stout**, whilst our cider of the festival was **Ampleforth Abbey**.

We are already starting to make plans for next year's festival and by the time you read this we will already have had our wash-up meeting where we debate in detail all the issues we faced and start our planning.

Elsewhere in the branch we have continued to hold our monthly meetings which are very well attended and we are continuing our policy of holding them in as many of our pubs as can realistically offer us meeting facilities. If you would like to host a meeting please get in touch and we will discuss arrangements with you. The only thing we ask is that, as it is a meeting, we need to be able to ensure that there is an area without musical or other interference so we can conduct our business effectively.

If you are a **CAMRA** member, please be aware that you can register a vote for your favourite beer(s) in **CAMRA's** annual **Champion Beer of Britain**. Voting is open until 1st November. Simply log on to:

cbob.camra.org.uk

then press "Vote Here", enter your membership number and password and you're ready to go. Please get in touch if you need a further explanation.

Dave Stubbins



becomes **LoCAle**

In case you hadn't noticed, **CAMRA** has had a bit of a makeover for **Local Ale**, which promotes locally sourced beers. You may have seen in your local, beers with a **Local Ale** sticker on the pump clip. You can find a list of the pubs in our area that have a local beer on sale in this magazine on page 24.

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Ulverston Beer Festival 2019



Furness
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Organiser's Retrospective View

This is a look back on the **Furness CAMRA's 31st Beer Festival**, which was held at the **Coronation Hall** on Sept 5 -7 this year. If you have never been involved in a beer festival you will have no idea of the amount of dedication and hard work that goes into making it a success. This year was no exception as we had a great team of people working together, all bringing their own special skills to the party to make the festival the success it was.

The **planning** starts in **April** when we have to book the hall (actually booked in September) organise insurance, licences, first aid, van hire, security, publicity, food suppliers, marketing, PAT* testing etc, etc. As the festival approaches we have then to service equipment, order all the beer and cider (over 100 this year), write the Beer List and get it printed. Then the Monday before the festival begins it really gets busy as we have to bring all the equipment from our lock-up, lay down plastic sheeting to protect the floor, erect the stillage, take delivery of all the beer, install it on the stillage, vent the casks, set up the coolers and the "tent" to keep the beer cool, hopefully by 5pm so that the beer will settle and be **ready to serve by Thursday afternoon**.

Tuesday and Wednesday are also busy getting everything else sorted ready for opening on Thursday afternoon

We tried a few new things this year with a different layout to front of house, professional security staff to ensure peace of mind for ourselves and our customers and new catering suppliers, all of which went well.

Unknown to most, we had a selection panel for **Champion Beer of Britain, Speciality Ale** section for our region at the festival. The 7 beers tasted were ordered just as beers for the festival so the suppliers did not know it was being tasted. **The winner was Tarn Hows, Blueberry, Vanilla and Oatmeal Stout**

so that goes through to the **National Finals**.

We also run a "**Beer of the Festival**" which is voted for by our customers. We had a lot of sheets completed with lots of beer scoring done and the winner was **Leap, by Wander Beyond**, a **9.5% Imperial Stout**, which was a **KeyKeg !!** The first beer to run out was **Idaho Sunshine** from **South Lakes Brewery** here in **Ulverston**.

This year our chosen **charity** was **St Mary's Hospice in Ulverston** and with the raffle (Big thanks to **Ulverston Brewing Co** for supplying the prizes) and the collection buckets you raised **£500** which is a great result.

Have just set our first meeting for January, as we have decided to go for a new logo next year. And so it all begins again.



Dave Wilson - Beer Festival Organiser

(Would you buy a used Beer Festival off this person?)

Just in case you were wondering what on earth Dave is wearing, the theme of this year's Laurel and Hardy statue decoration was 'Sons of the Desert'.

* testing the electrical equipment

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Away from the Main Bar (at the Ulverston Beer Festival)



Furness
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The two satellite bars

From behind the Cider Bar by Terry Ridal - Branch Member

The cider bar operated smoothly again without many problems. It was noted that many customers were getting quite discerning and were trying a third of a pint but trying a good few more ciders as of late, which can only be a good trait. As usual the speciality and fruit enhanced ciders were very popular and not only with the younger and female clientele (who we know in previous Festivals were the keenest). Many established cider drinkers were happy to sample the different ciders on offer.

The first 10 to sell out were:-

Duddas Tun - Apricot

Harry's - Prince Harry Ginger

Pulp - Rhubarb

Cockeyed Cider - Mad Jack

Harry's - Dirty Harry Raspberry and Blackcurrent

Celtic Marches - Slack Alice

Thistly Cross - Whisky Cask

Black Rat - Perry

Celtic Marches - Cracklin Rose Perry

Snails Bank - Very Perry

There was a pretty even spread to the consumption throughout the 22 ciders we offered. The **Cider of the Festival** was **Ampleforth - Abbey 6.5%**. A beautifully balanced well rounded cider with over 40 varieties of apple used in the pressing. It was popular with all tiers of cider drinkers.

Our trainee **Victoria** was a great asset and a very valued member of staff. She soaked up a lot of cider info in a short time so my thanks to Vicky and also to **Louise** for her stalwart help.

Our shot glass sized tasting glasses worked well again and were popular with clients.

From behind the KeyKeg Bar by Jack Summers-Glass - Branch Member

This year saw a new innovation - the separate bar for **KeyKegs**. We thought that it was a little crowded at the end of the main bar last year so we took a gamble and built a new bar to go alongside the cider bar at the other end of the hall.

There was no doubt that this approach was successful as, apart from the first hour on each day when the traditional drinkers concentrated on the main cask bar, the **KeyKeg** bar had a **steady flow** of visitors. Of course, opinions varied quite a bit but most had their favourites and ones that they didn't like at all.

Like last year, we had eight **KeyKegs** available with a range of beers from a sour (**Track Lipari**) to an Imperial Stout (**Wander Beyond Leap**) in a range of strengths to suit most tastes. Amazingly enough, **Leap** became the **Beer of the**

Festival, voted for by the visitors. Since this was a **9.5% abv stout**, it was a bit of a surprise. It was, mind you, an extremely good beer.

Most of the **KeyKeg** beers had sold out by the end of the festival which does prove, to my mind, that having beers other than cask widens the appeal of the Festival.

Behind the bar, I saw a lot of **younger visitors** and I am sure that having the choice on the bar persuaded some to come and try a wider variety of beers, not that many restricted themselves to **KeyKeg** - most went up to the cask bar and tried the beers there too.

On top of that, we had a keg **Pilsner** from **Ulverston Brewing Co**, (**Ulversteiner**) and that proved popular amongst a small but dedicated group of visitors!

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KeyKegs Revisited



Furness
Campaign for Real Ale

By The Editor

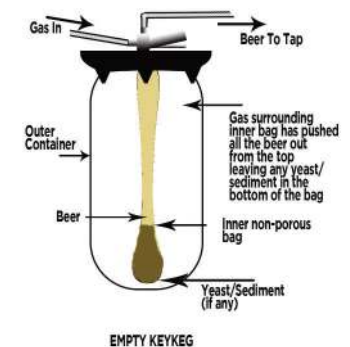
Last summer, I produced an article explaining the differences between cask, keg and **KeyKeg**. During the recent **Ulverston Beer Festival**, I got asked quite frequently what a **KeyKeg** was and how it worked so I thought that I would include the part of that article relating to the **KeyKeg**, updated, in this issue in the hope that it will clarify the situation.

The beers that are contained in KeyKegs may be specifically brewed for them and not available in cask while others may be brewed as a batch and split between cask and KeyKeg. Some beers seem to suit KeyKegs and not cask (and the other way round) - it seems to be personal taste but the important thing to remember is that whatever container the beer comes in, it is the quality of the beer that matters.

The **KeyKeg** consists of an **outer**, usually transparent, **plastic container** with an **inner non-porous bag** that contains the beer. Pressurised **gas** or **air** is fed into the gap between the outer and inner containers and the beer is forced out of the feed at the top to the tap. The gas **never touches the beer!** The beer in the container usually contains active yeast left over from the brewing process and with the addition of a small amount of sugar/sugar syrup the beer continues to condition in the container. Of course,

the brewers art is to add the correct amount so that the beer, when delivered to the customer, has the correct balance of head and condition. Too much will end up with the beer being very difficult to pour as it will have too much 'froth' (known as 'fobbing').

Because the beer **exits** via the **top of the container** and any **yeast/sediment** falls to the **bottom**, there is no chance of it being drawn into the feed. That

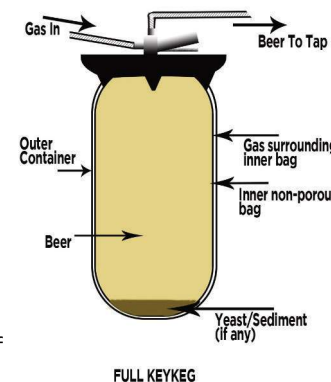


does not mean to say that the beer will not have a 'haze' as a lot of 'Craft' beers are naturally hazy,

particularly wheat beers and this is not a fault.

Beer from KeyKegs can run through a **line-cooler** so the beer can be served at whatever temperature the landlord chooses, although it is usually a fair bit cooler than cask ale 'cellar' temperature (normally around 10 to 12 degrees C). Hopefully, this gives you an idea of what a **KeyKeg** is and should allay any fears that it is 'just keg', as one visitor to the KeyKeg bar at the Festival put it.

For those who worry about re-cycling, since the original article was published last year, there is now a company offering a re-cycling option for KeyKegs, but not usually at local recycling centres yet, unfortunately.



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How will Scotland's Deposit Return Scheme affect our Brewers?



Furness
Campaign for Real Ale

By Ann Summers-Glass - Pubs Officer

The **Scottish Government** has agreed that **recycling** needs to be increased and are to introduce a **deposit return scheme (DRS)**, on 1 April 2021. Information on how the scheme will work was issued in July, and ministers confirmed the DRS will be based on a **20p deposit** and cover **PET plastic** (used for most fizzy drinks and water bottles), **steel, aluminium and glass**. All types of drinks **containers between 50ml and 3litres in size** will be included in the scheme, which will operate in all shops selling drinks across Scotland. (It won't cover businesses which sell drinks to be opened and consumed on site, such as pubs and restaurants.)

selling cans and bottles **uneconomical** for smaller firms. A number of brewers believe that the current DRS proposals will have major consequences for their businesses, with one option being them **no longer selling their cans and bottles in Scotland**. Some have suggested it might mean closing their business.

SIBA (the Society of Independent Brewers) has said that current DRS proposals could have a **major impact on consumer choice**. Small brewers, whether SIBA members or not, from the rest of the UK would be **unlikely to continue supplying Scotland** under the scheme. Their Chief Executive said:

Some shops in Scotland have been trialling **reverse vending machines**, where customers feed in their empties and get a refund which can be spent in the shop or donated to charity. These are used in a number of other countries so it isn't new technology. However, it's not envisaged that there will be one national scheme, but that producers should develop their own processes during the current consultation period. This is where **small producers** based **outside Scotland** but who sell through Scottish outlets may find a **problem**, as their products are also **included** in this **legislation**.

"If you're an English, Welsh or Northern Irish producer, you will also need to be compliant with the regulations. So these brewers simply won't bother and will not take their products to the Scottish market."

Independent brewers in Scotland have **criticised** the scheme after a meeting between them and Zero Waste Scotland on 25 September, saying that the **cost and complexity** of DRS could make

Because **Furness** and the rest of **Cumbria** is "border country" many of our small producers could be affected. Searching for "DRS Scotland" on the Internet will bring up lots more information. We'd recommend that if you are a **brewer (or cider maker)** who sells **bottles and cans in Scotland** you do this and get involved in the discussions. If you're not a brewer but you know one, please make sure they are aware of this.

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2ND AND 4TH WEDNESDAY OF THE MONTH

NOTE - WE ARE NOT OPEN WEDNESDAYS EXCEPT FOR MUSICIANS NIGHTS

SEE WEBSITE FOR LATEST INFORMATION

Free, Gratis and for Nothing - why do we do it?



Furness
Campaign for Real Ale

CAMRA Volunteer Roles

Although **CAMRA** is a national organisation, the heart of the organisation is in its **volunteers**. If you have been to a **beer festival** or any other **CAMRA** event, you may think that we all get paid for our work. **Wrong!** The only way CAMRA can operate is through its volunteers at local level. If you visited the recent **Ulverston Beer Festival** in the **Coronation Hall** in **September** then you couldn't have missed the 'orange army' of volunteers, not just working the bars but manning the desks, washing glasses and stewarding the Festival. A number of these, including your Editor, worked for the whole week, from the **Monday** right through to the **Sunday**, physically building the racking and setting up and racking the beers, making sure the glasses are washed, producing the beer lists, labels and the computer system, including the online beer list.

All of this is done on a totally volunteer basis because we believe in what we do and want to make sure that everyone can get access to quality beers, ciders and perries. Apart from the actual cost of printing, this magazine itself is produced entirely by volunteers (well, mostly me actually). All of this takes time and personal sacrifice but we wouldn't do it if we didn't want to.

So, if you are a **CAMRA member**, or are thinking of **joining** us, remember that particularly for the **Beer Festival**, we welcome new volunteers to help ease the burden.

If you want to know more, come along to one of our Branch Meetings (see page 35) and discover more, including how to score beers to help us keep up to date with what goes on in our pubs.

CAMRA's Key Campaigns

What is CAMRA all about?

| | |
|--|---|
| Stop Tax Killing Beer & Pubs | Secure an Effective Government Support Package for pubs |
| Encourage People to try a Range of Real Ales, Ciders & Perries | Promote Pubs & Pub-Going |

CAMRA is a campaigning organisation with the above four main campaigns. If you want to help us achieve any or all of the these goals then why not join us?

If you are already a member, find out more at

<https://members.camra.org.uk/group/guest/key-campaigns>

MANOR ARMS

NO JUKE BOX
NO PLASMA TV
JUST GOOD
CONVERSATION

Free House since
1768



3 DIAMOND
EN-SUITE
ACCOMMODATION

Friendly, family run traditional pub with 2 real fires,
set in this quiet market town on the edge of the Lake District.
West Pennines Regional Pub of the Year 2008 - Good Beer Guide 2020

Furness CAMRA Pub of the Year 2019

Regular beers are: Hawkshead Windermere Pale and Great Corby Blonde
with up to 6 Guest Ales including 1 Dark Ale plus Still Ciders and Perries

OPEN ALL DAY - EVERY DAY

The Square, Broughton in Furness Tel: 01229 716286

The Kings Arms

Quarry Brow, Barrow-in-Furness LA14 4HY



Furness CAMRA
Pub of the Year 2017
Free House
Friendly, local pub offers
a warm welcome to all
TV Screens for sport
plus
a quiet room
and pub games

6 Changing Real Ales

Including regulars: Loweswater Gold and Kirkby Lonsdale Monumental

We also have an extensive gin menu!

email: kingsarms14@btconnect.com

Telephone: 01229 828137 Mobile: 0777 9618545

CAMRA National Beer Scoring System



Furness
Campaign for Real Ale

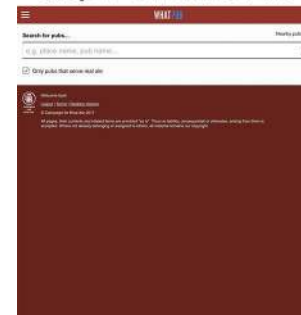
Rate your beer for quality

If you are a **CAMRA** member then you can help us by scoring the quality of your beer on **WhatPub**. You need to sign in with your **CAMRA** membership, select the pub then the brewery and finally the beer. You can then rate the beer on a score of 1 (Poor quality) to 5 (Perfect - a very rare score). Remember this is a rating of the quality of the beer, not whether you like it or not!

Beer scoring helps us select pubs for the **Good Beer Guide** so why not become part of the process by scoring your pint at:

www.whatpub.com or from within the app on your phone

Step 1 - Find the Pub



Step 2 - Check the Pub



Step 3 - Score the Beer



(A fuller description of how this works can be found online and in this magazine from time to time in past and future issues)



WHAT?UB

Thousands of pubs at your fingertips!

whatpub.com

Featuring over
35,000 real ale pubs

WHAT?UB

Over 96% of
Britain's real ale
pubs featured

WHAT?UB

Information updated
by thousands of
CAMRA volunteers

WHAT?UB

Created by CAMRA
who produce the UK's
best beer & pub guide

IMPRESSIVE DIGITAL PRINT

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COMPLIMENT SLIPS • MENUS • FLYERS • GREETINGS CARDS
PRODUCT SHEETS • POSTERS • BANNERS • BUSINESS CARDS
BROCHURES • BOOKLETS • POSTCARDS... AND MUCH MORE



Locally sourced FOOD

real ales from ALES

BRITANNIA INN

PENNY BRIDGE

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OPEN MON - FRI 4:30PM - 11PM
SAT 3PM - 11PM
SUN 3PM - 10:30PM

Food available
Thur - Sat 5:30pm - 8:30pm
Sun 4:30pm - 8:30pm

your chairs are waiting!

Check our Facebook page for details www.facebook.com/lakesbritannia

CAMRA National Cider Pub of the Year 2019



Furness
Campaign for Real Ale

The New Union - Kendal

Now this is a turn up for the book - a **CAMRA National Cider Pub of the Year** in the North! We normally associate cider pubs with the more southern counties, since the overall belief is that cider is from there but of course you don't have to be in a cider-making area to serve top-quality cider (although we do have local ciders in the North and Scotland too). There is more than just the cider served in making an award-winning pub. **Phil Walker**, seen here receiving the certificate

from **Sarah Newson** from

CAMRA, is passionate about real cider and perry and it shows in how he promotes them in the **The New Union**. In fact, **CAMRA** is featured highly in the pub and along with a great selection of real ciders and perries, you can find an equally well kept range of cask beers too.



Just talking to Phil makes you realise just how much he cares about promoting what real cider is and how much we should support our producers. Cider is produced from apples and perry from pears; it seems obvious but often what is sometimes marketed as cider seems to bear little resemblance to a proper real cider.

If you think you like cider then you should try the ones that you will find in pubs like **The New Union** and other cider pubs. There is a huge difference between the mass-market cider and the real thing. Of course, it is very much to the drinkers

taste but unless you try it, how would you know?

The New Union is in **Kendal** and, although not actually in **Furness CAMRA's** area, it is in the neighbouring area of **Westmorland CAMRA** and the very fact that it is now the National **Cider Pub of the Year** means that we are as excited about the award as they are. After all, it is just a bus trip for some of us (lucky us!). We do have award-winning cider pubs in **Furness** too, like the **Wellington** in **Loppengarth** and the **Prince of Wales** in **Foxfield** so if you can't make it to **Kendal**, you can still taste proper cider in our area but I would try and make it to **The New Union** as it really is a worthy winner.



West Midlands
Region invites
you to join us...



Campaign
for
Real Ale



The New Bingley Hall

4-8 Feb 2020

Find out more at: winter.gbbf.org.uk



October is Cider and Perry month
(But why not make it every month?)

CAMRA campaigns

for real cider and perry



CAMPAIGN
FOR
REAL ALE



Real cider and perry grows on trees

Real cider and perry is made from 100%

fresh apple and pear juice;

not artificially gassed up or processed

Visit camra.org.uk/ciderpubs to find real cider and perry pubs

See page 18 in this issue - The CAMRA National Cider Pub
of the Year 2019 is in Kendal which is almost in Furness!



real ale · fine wines
lunch · dinner
log fire · garden
get-togethers
table talk
stay · relax
unwind

Keeping it Cumbrian

Lakeland Village Inn next to Beatrix Potter's Hill Top
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THE ENGINE INN

Pub, Restaurant & Rooms

Opening Hours: Sun/Mon 12-10:30pm Tue-Sat 12-11:00pm



We are in the 2020 CAMRA Good Beer Guide

- Four handpulls featuring our favourites and frequently changing local ales
- Home cooked food menu
- Five comfortable en-suite letting rooms
- Riverside location and dogs welcome
- Only a short walk from Cark station
- Live Music most Saturdays

Contact: Cark-in-Cartmel LA11 7NZ

015395 58341 www.theengineinncartmel.co.uk

email: engineinnmanager@gmail.com



LocAle

Good Beer, Good Food, Good Wine - Great Company

Presentations - Pub of the Season Summer 2019



Furness
Campaign for Real Ale

The Red Lion - Lowick Bridge

Now that summer is over, we have had a chance to present the **Furness CAMRA Pub of the Season (POTS)** for **Summer 2019** to **The Red Lion, Lowick Bridge**. This is a small, family run pub, ideal if you are intending visiting the area to do a bit of walking. Based immediately off the **A5084** on the way to **Coniston**, **The Red Lion** has rooms, a selection of cask ales and an excellent menu.



In the picture we have **Dave Stubbins**, **Furness CAMRA Chairman** with **Steve and Lucy**, the owners.

If you want views, then this is the place to go! Just before you get to the lower reaches of **Coniston Water**, it is well situated for walkers and cyclists as well as a comfy hideaway for the less energetic.

For more information, see their website on:

<https://redlion-lowick.co.uk>

Join up, join in, join the campaign

From
as little as
£26.50*
a year. That's less
than a pint a
month!

Protect the traditions of great
British pubs and everything that
goes with them by joining today
at www.camra.org.uk/joinup



Campaign
for
Real Ale

Or enter your details and complete the Direct Debit form below and you will receive
15 months membership for the price of 12 and save £2 on your membership subscription

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form,
visit www.camra.org.uk/joinup, or call **01727 798440**. * All forms should be addressed to
Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
.....
Postcode
Email address
Daytime Tel

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)

| | Direct Debit | Non DD |
|-------------------------------|---------------------------------|---------------------------------|
| Single Membership (UK) | £26.50 <input type="checkbox"/> | £28.50 <input type="checkbox"/> |
| Under 26 Membership | £18 <input type="checkbox"/> | £20 <input type="checkbox"/> |
| Joint Membership | £31.50 <input type="checkbox"/> | £33.50 <input type="checkbox"/> |
| (At the same address) | | |
| Joint Under 26 Membership | £23 <input type="checkbox"/> | £25 <input type="checkbox"/> |

Please indicate whether you wish to receive
What's Brewing and *BEER* by email OR post:
By Email ☐ By Post ☐ By Email ☐ By Post ☐

Concessionary rates are available only for Under
26 Memberships.
I wish to join the Campaign for Real Ale, and
agree to abide by the Memorandum and
Articles of Association which can be found on
our website.

Signed
Date
Applications will be processed within 21 days.

**Instruction to your Bank or
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Please fill in the whole form using a ball point pen and send to:
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| | |
|---|--|
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*Price of single membership when paying by Direct Debit. *Calls from landlines charged at standard national rates, cost may vary from
mobile phones. New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.
The data you provide will be processed in accordance with our privacy policy in accordance with the General Data Protection Regulations.

Where to find local beers in the region



Furness
Campaign for Real Ale



The following pubs are listed in WhatPub as serving local ale on a
regular basis This list was compiled in June 2019. If you think
something needs changing or you know of another pub in our area that should be
included, please let the Editor know.

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 18 branch
breweries!

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



Traditional Local Pub

3 Separate Rooms

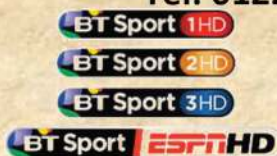
Six constantly changing real ales!

Fantastic Beer Garden, with cover and Heaters!

Quiz every Tuesday @8:30pm with cash prize

Old Friends
49 Soutergate
Ulverston
LA12 7ES

Tel: 01229 208195



Cockadoodledo - a Visit to Roosters



Furness
Campaign for Real Ale

By Terry Ridal - Branch Member

Bravely crossing two borders from **Cumbria** to **Lancashire**, finally through 'Checkpoint Charlie' and into **Yorkshire**, four intrepid travellers **Jan, Terry, Tony** and Yorkshire lass **Julie** made the trip to **Harrogate**. We stayed at the regally named **Crowne Plaza** which turned out to live up to its posh name. However it

was very reasonably priced, well-appointed and handy to all Harrogate's amenities.

Saturday morning, after a short stroll round

shops, yawn, we hopped onto the **Leeds** train to alight one stop and £1.40 down the line. Out of the station and 350 yards down **Hornbeam Park Road**, turn right onto **5th Avenue** and bingo there you are at **Roosters** new roost.

The whole brewery has been uprooted from **Knaresborough**, and transplanted. Though not yet fully set up and brewing it really is quite impressive.

The **Tap Room** is the size of a hanger, with catering kitchens and all, and when up and running will have a pretty eclectic menu to select from. We were given a sample menu, which was not available yet, together with a list of beers all of which were available.



There is a large **Beer Garden** to the rear which due to a mini heat wave was being well used during the afternoon that we were there.

I had a chat to **Chris**, the assistant brewer, who was very upbeat about the new set up. Increased capacity in

various tanks means that **Roosters** will no longer have to brew over strength then water to the target **ABV** in the conditioning tank.

The previous tiny **experimental beer set up** will be replaced with one that has a **two barrel capacity**; this will allow a much broader feedback and recommendation base.

There were **16 beers** of one sort or another; all the ones we tried were in superb condition. See list attached. Some were so good one of our number carried on drinking despite a spiteful heavy rain shower. Guess who that was?



Beers sampled:

YPA 4.1% Delicious peachy and berry flavours.

Scrambler 4% Summer pale ale with watermelon overtones what better in a heatwave.

Yankee 4.3% The old stalwart back to its best

Capability Brown 4% A classic best bitter

Continued on page 28

THE COMMODORE INN

GRANGE OVER SANDS

The Commodore Inn, the sister pub to The Sun Inn in Ulverston. It is located adjacent to Grange Promenade and a few minutes walk from Grange Station.. Open daily from 11am, excellent quality food is served 12-2:30pm and 5:30pm-8:30pm and all-day at weekends.



Real Ale Loyalty Card CAMRA Discount



There is a spacious bar with up to five handpumps serving a changing selection of real ales from local and national breweries, along with craft ales, lagers and ciders. There is also a newly refurbished restaurant overlooking Morcambe Bay

01539 533438

www.facebook.com/TheCommodoreInnGrangeoverSands/
info@thecommodoreinn.co.uk

Cockadoodledo - a Visit to Roosters



Furness
Campaign for Real Ale

By Terry Ridal - Branch Member

Continued from page 26

Grid iron 4.9% An American red ale, from a keg but bursting with an astonishing array of flavours with a beautifully balanced bitter sweet finish with a trace of spicy citrus.



International Orange 4.7% Another American amber beer which was slightly spicy, with caramel and malt right to the last drop.

Buck Eye 3.5% A pale

well hopped beer with a very soft orange and citrus tilt and a beautiful gentle bitter finish. Very more-ish.

London Thunder 4.2% Classic English porter with everything you could wish for in a porter. An astounding finish of malt, chocolate and coffee are in



evidence. It's a keg version of one of their previous beers, **Londonium**.



Also on offer were five real ciders and a selection of red, white or rosé wines.

EE by gum it were a grand day out. Pity it's probably out of range for a branch trip.



23RD - 25TH JANUARY 2020
MANCHESTER CENTRAL



mancbeerfest

manchesterbeerfestival

above
The Sun Coniston
the clue's in the name



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Food Service Times: Tuesday - Saturday 12-2pm & 6-9pm
Sunday 12-8pm

CAMRA Good Beer Guide 2009 - 2020

The Rise of the Double Zero



Furness
Campaign for Real Ale

G.A. Purcell - Branch President

Even before the sudden, and thankfully brief, health event that caused me to, among other things, radically review my attitude to alcohol and its place in my life, I had begun to see the advantages of incorporating low, or even no alcohol beers into my social routine. Don't get me wrong, I wasn't then, and am still not, flag-waving for some lifestyle or health philosophy here. People, I firmly believe, should be free to make their own choices in life, having acquainted themselves with the relevant facts and issues involved.

Truth to tell, for some time now I have been switching to lower gravity brews, when out and about, and coupled with the recent inclination to keep my sphere of pub-going activity much-reduced and ever more local, this has resulted in those who remember me from the old 'Beerwolf' days left wondering where he has gone.

Dear readers and beer comrades let me tell you that he's still on the scene, albeit as a lower profile version of his former self.

Okay, so I'm now quite often to be seen drinking halves (and fervently wishing schooners were more readily available) but I can assure you that I'm still around and still thoroughly enjoying the wide variety of beers available to us these days.

**

I can't say that I particularly noticed the drift towards low alcohol beers taking place around me until I was in Spain last summer. Not willing, given my advancing years, to spend the afternoons as well as the evenings hitting the Euro-a-pint ales which my younger colleagues routinely indulged in every day, I became aware of what was referred to as the "Zero, Zero" option.

Bingo! Hit the bull's eye.

Suddenly I discovered tasty brews with a satisfying mouth-feel that I could happily quaff as long as I chose to. I just had to ask for the zero / zero version of the brew.

Apparently, in continental Europe, zero or near zero alcohol versions of many beers have been around for some time,

but when ordering one you must make it clear that you want either the near, or zero percentage brew of your choice. Clearly, if alcohol is off your menu for medical or religious reasons, then even the tiny amount of say a 0.3% beer is strictly a no-no. From what I can gather it appears that in the U.K. a beer can be listed as "No Alcohol" even though it might contain a minuscule amount of it, usually somewhere between 0.2 to 0.5%. So let the buyer take note. If you want no alcohol in your drink then you should select only zero point zero.

**

Recently I noticed, while perusing the beer shelves in Tesco, as I am prone to doing, (other supermarkets are available for perusing) they now have a whole section devoted to non-alcoholic versions of various popular brews. I'm told that this situation has come into being as a result of the rapidly rising demand for the product, hence the dedicated section on the shelves. Of course, by the very nature of the product, none of the zero alcohol beers would qualify as 'real ale in a bottle', as defined by CAMRA, but as long as you are aware of this and prepared to accept it for what it is, then some very satisfying beers are available to you nowadays.

So, what is the current situation in the pubs and bars around our area?

From my, admittedly very limited, experience, it would seem that no or very low alcohol beers are often available in bottles, but so far I have been unable to find even one of them on draught.

Have the big supermarkets once again picked up on this shift in drinking habits in the same way that they foresaw the rapidly rising trend towards drinking at home?

As a campaign, we have achieved results unimagined by people like me when we first started out almost fifty years ago, and the variety of type and proliferation is astonishing to reflect on, but what our campaign needs to concern itself with in time to come is, I feel, both the form in which those beers

continued on page 32



Black Dog Inn

Mark welcomes you to
The Black Dog,
Holmes Green, Dalton.

2 Real Fires

4 LocAle Beers on, including Cumbrian Legendary Ales plus Guest

Live Music every Saturday night

Summer - Open from: 3:00pm Thur to Sun
Closed Mon, Tue & Wed.



The Rise of the Double Zero - continued



Furness
Campaign for Real Ale

G.A.Purcell - Branch President

continued from page 30

come to us, and the preferred location in which they are enjoyed. Only time will tell what the ultimate impact of current trends will be on our cherished British institution, the pub. Personally, I'm guessing that there will be considerably less of the traditional and more of the city centre-style bar variety in future. One thing should always be kept foremost in mind however, and that is the fact that, whichever style prevails, "Real Ale", or cask-conditioned beer, is almost overwhelmingly dependent on these places for its survival.

**

As for the low and zero alcohol beers, well, it has latterly come to my notice that a growing number of drinkers are measuring their intake a good deal more, and that drinking low or no-alcohol beer is often done from choice as much as necessity.

I think we might have to wait for some time before the brewers become alerted to this potentially large and growing market, and start responding to public demand.


From my own recent experience I would say that if you find yourself in the position of having to, or simply choosing to, order a zero alcohol beer, then you will no doubt discover, as I did, that it can be a surprisingly satisfying experience.

The added bonus being no hangover, and after all, there's only so much orange juice a person can take, I would say.

By the way, if you see me occasionally appearing to wobble a little these days, I can assure you that it's down to vertigo, and not the beer.

Cheers, as always, G.A. Purcell

HAVE YOU GOT A THIRST FOR THE LAKES?



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CAMRA'S GOOD BEER GUIDE 2020

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THE UK'S BEST-SELLING BEER AND PUB GUIDE

FORWARDED BY PROFESSOR BRYAN COX



Devonshire Arms

Victoria Road, Ulverston

01229 582537



LocAle

Open: Mon - Thurs 4:00 to 11:00

Friday 12:00 to 12:00

Saturday 12:00 to 12:00

Sunday 12:00 to 10:30

Multiple Screens with both Sky and BT
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Ulverston's First Sustainably Powered Pub

5 Real ales always available from Abbeydale, Saltaire, Bank Top, Cross Bay, Moorhouse
plus regular guest ales

Family and Dog
Friendly

Dark beers occasionally available
Old Rosie 7.3% on draught

20% off for CAMRA
Members on Sundays
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Close to Railway Station, near Bridge
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BT Sport



The Kings Arms Hotel

Hawkshead, Ambleside, Cumbria

For information or bookings contact Ed

Tel: (015394) 36372

www.kingsarmshawkshead.co.uk

LocAle



Situated in the delightful village of Hawkshead, this traditional Lakeland Inn, with oak beams and open fire in the bar, makes an ideal base to tour the surrounding National Park. We offer a warm welcome to all. Light snacks and bar meals are served 12 - 2.30 and 6 - 9.30 daily, complimented by a choice of 4 cask ales.

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.

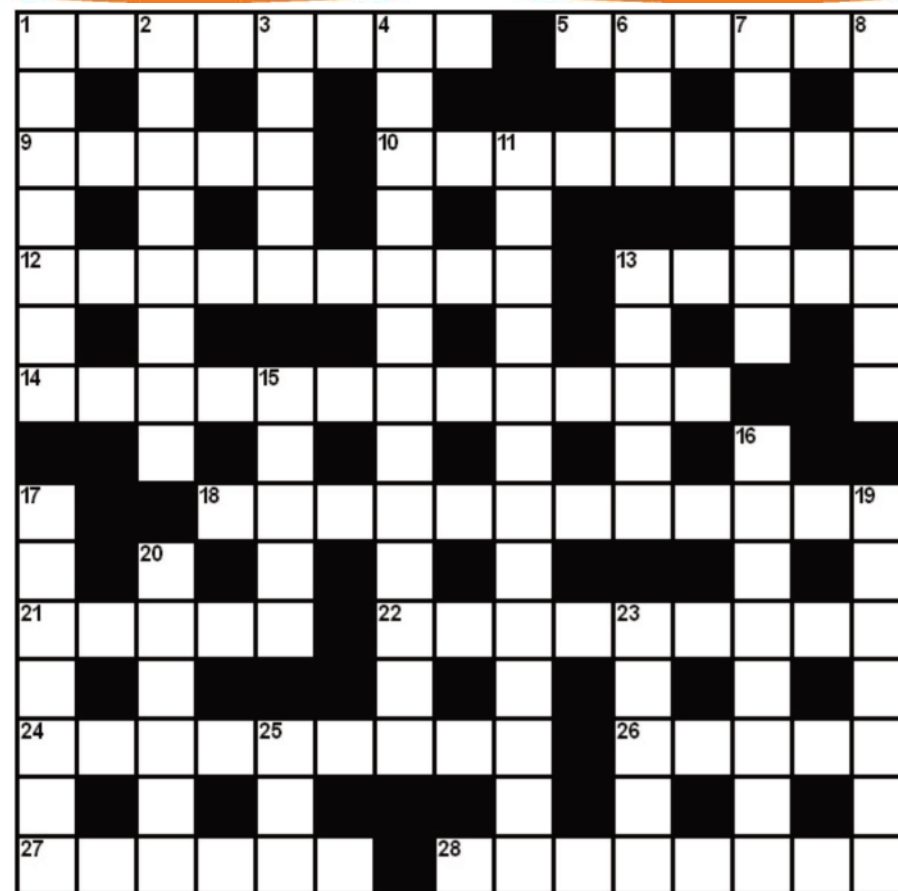
Holiday Breaks and Parties catered for - telephone with your requirements
Hawkshead Brewery ales always on tap plus 2 ever changing guest ales

Crossword No. 30 (answers on page 37)



Furness
Campaign for Real Ale

By PeeGee - Branch Member



Across

- 1 Bottled Newcastle speciality for forehead and finger end, so we are told (5,3)
- 5 Versus terrific discussion (6)
- 9 Oddly, triple ends possible description of a roof (5)
- 10 Dare we run, mixed group, clad only in this? (9)
- 12 Teacher is cooler than cool. Also his teaching? (9)
- 13 Company support for emergency committee (5)
- 14 Non-governmental MPs support ales surrounding northern church (12)
- 18 Ignorance got mixed among assembled people (12)
- 21 Finger-clicking rodent eaten by enormous elk (5)
- 22 Couple of idiots at home. Small killers (9)
- 24 As a way of living, iron pig house (large) with porkie around (9)
- 26 Couldn't be better when I hand out the cards (5)
- 27 Initially, did you not all make one generator? (6)
- 28 Rated, idiots (small, English) died (8)

Down

- 1 Club with jacuzzi; container for washing (7)
- 2 Oh, I love so to over cook kebab, primarily, with store of grease (8)
- 3 Lowest point turns up in rid a nuisance (5)
- 4 Raving ugly hag brews award-winning Ulverston bitter (8,5)
- 6 Unit of time, we are told, belongs to us (3)
- 7 Costless handout turns up in raspberry beer from the Belgians (6)
- 8 Good deal in pub profit (7)
- 11 Worried, she spends lest she be accused of lack of bottom (13)
- 13 Artificial intelligence and Ulster police return as body to elect next pope (5)
- 15 Sounds like disapproval of alcohol (5)
- 16 After cooking I set dins with neatness (8)
- 17 Mother lost blood and murmured (7)
- 19 Cosied up to chocolatier on the day (7)
- 20 TV mule at home under hand warmer (6)
- 23 Oddly stupid, the collection of rooms will do (5)

Branch Diary plus Pub and Brewery Craic



Furness
Campaign for Real Ale

Information here is gleaned from numerous sources and while we hope it is all correct, we are providing it in good faith. If you know more then please let us know so that we may keep ourselves up to date.

Branch Diary

| | | | |
|---------------------------------------|--------|-------------------------|----------------------------------|
| Tuesday 12 th November | 7:00pm | Branch Meeting | Beerwolf, Ulverston |
| Saturday 14 th December | tba | Branch Christmas Social | The Commodore, Grange-over-Sands |

This time of year, things get a bit quieter so nothing to add here at present.

However, you can look on our website (www.furness.camra.org.uk) to see if anything more has been arranged before the end of the year, after this magazine was published.

Pubs do organise beer festivals and events throughout the year and sometimes there isn't time to get the information in here so keep you eyes open and if there is something on the horizon, particularly if it is in the New Year, please let us know.

| | | | |
|---|-----------------------------|------------------------------------|--|
| January 23 rd - 25 th | See their website for times | Manchester Beer and Cider Festival | Central Convention Complex, Manchester |
|---|-----------------------------|------------------------------------|--|

* Check website or with branch for times if not shown

Public Transport - see page 41 but being where we are, there probably isn't any for most of our locations. Check with the Branch first in case we have arranged something.

Every effort is made to make sure the above information is correct but please check closer to the date for the latest information

PUB CRAIC

Two very interesting things have happened in recent months.

The **Black Bull in Dalton** has been bought by **Gary Lamb** of the **Devonshire Arms in Ulverston**. As you are no doubt aware, the pub has been closed for a while and we have no further details of when it will re-open but that is certainly something to look forward to in 2020, knowing what a good real ale pub is the Devonshire.

Although not officially confirmed, the **Red Lion in Dalton** is in the process of being bought locally with plans to open as a real ale pub, again probably into 2020.

Still no official news on the **Stagger Inn in Stainton with**

Brewery Craic

Graham at the **Old Friends** is extending his line of beers brewed on the premises.

Shaws of Grange supplied a cask for our Beer Festival so we do now know it exists!

South Lakes Brewing must be doing something right as their **Idaho Sunshine** was the first cask beer to sell out.

Once again, **Tarn Hows** proved that their **Blueberry and Vanilla Oatmeal Stout** is top drawer as it is going forward to the National Champion Beer Of Britain Finals

Adgarley. Their website is still operational but this seems to be a 'legacy' site. Any further information would be appreciated.

As **Furness Cider Pub Of The Year, The Wellington in Loppergarth** seems to have more cider than ever.

The **Prince of Wales, Foxfield** is open as usual, except for Wednesdays, following the collapse of the purchase earlier in the Year. However, the pub is still for sale as Stuart and Lynda would love to retire!

Member Discounts in Furness



Furness
Campaign for Real Ale

How can I get a discount on my beer as a CAMRA member?

The pubs listed below offer their own discount schemes and these are listed on this page. You can also check our website for the latest information:
www.furness.camra.org.uk

Pubs in the Furness area that currently offer discounts to CAMRA members on production of their membership card:

| | |
|--------------------|---|
| Barrow | The Owl & Pussycat The Strawberry |
| Cartmel | The Kings Arms The Royal Oak Unworth's Yard Brewery |
| Coniston | The Sun The Yewdale Inn |
| Grange | The Commodore |
| Near Sawrey | The Tower Bank Arms |
| Ulverston | Beerwolf (cask ales only) The Sun Hotel |

Other discount schemes:

The Porterage Co. in **Greenodd** and **Bowness** offer 10% off 6+ bottles

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

Discount etiquette

Make sure you present your CAMRA membership card. If the pub isn't listed here, you can ask, **politely** please, if they offer a discount. CAMRA does have a Real Ale Discount Scheme* but it is the **pub's decision** to get involved; it is **not** a **compulsory** discount scheme - the pubs themselves offer the discount at their own discretion.



In addition to pubs offering discounts to CAMRA card holders, some pubs offer a **loyalty discount scheme** (usually instead!)

If you are a **pub** and offer discounts but are not listed then let us have the details and we will publish in the next issue and also record on our **WhatPub** database.

Just let us know what the **discount** on a pint of real ale is (as a **percentage** or in **pence**) and when this discount is available (if not at all times).

If you have any further information, please let us know to us at either:
chairman@furness.camra.org.uk or innquirer@furness.camra.org.uk

* See www.camra.org.uk/discountscheme for more details

Advertising Rates and other information



Furness
Campaign for Real Ale

www.furness.camra.org.uk

If you wish to **place an advertisement**, you should contact the Editor by email on innquirer@furness.camra.org.uk or Dave Stubbins

You can send in your advert design and copy by attachment.

Please ensure any graphics or pictures are high resolution and in JPEG, TIFF (preferred) or PDF format.

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.**

Provisional **deadlines** for receiving advertising/content for 2019 are:

Winter: 21st December 2019 **Spring:** 21st March 2020
Summer: 21st June 2020 **Autumn:** 21st September 2020

The magazine will be available approximately two weeks after the deadline.

Travelling to and from Furness

No. 6 bus runs between Barrow and Ulverston every 20mins during the day, less frequently in the evenings and Sundays

No. X6 runs from Barrow to Kendal via Ulverston, Greenodd and Grange-over Sands, every hour

Live bus times are available using the **Stagecoach** app on your phone.

Rail travel is along the Furness line from Lancaster to Barrow and Barrow to Carlisle along the coastal route. However, since the area is rural, most locations are generally accessible via car or taxi as public transport coverage other than on the main routes is poor. Check <https://www.journeycheck.com/northern> for latest timetable.

Answers to Crossword No. 30

| Across | Down |
|---|--|
| 1 Brow + nale - Forehead + homophone (so we are told) of nail | 1 Bat + h(ot)tub (jacuzzi) |
| 5 Con + fab | 2 Oilstock - First letters (primarily) of <i>Oh I love kebab</i> |
| 9 Tiled - Every odd letter (oddly) of <i>Triple ends</i> | 3 Nadir - Reverse (turns up) of hidden word (in) in <i>rid a nuisance</i> |
| 10 Underwear - Anag (mixed group) of <i>Dare we run</i> | 4 Laughing Gravy ** |
| 12 Tutor's hip | 6 Our - Homophone of hour |
| 13 Co + bra | 7 Freeby - Reverse (turns up) of hidden word (in) in <i>raspberry beer from</i> |
| 14 Backbenchers - Back + beers with <i>n ch</i> included | 8 Bar + gain |
| 18 Congregation - Anag (mixed) of <i>Ignorance got</i> | 11 Depthlessness - Anag (Worried) of <i>she spends lest</i> |
| 21 Mouse - Hidden word (eaten by) in <i>enormous elk</i> | 13 Curia - AI + RUC backwards (return) |
| 22 Assassins - 2 x ass + in + small | 15 Booze - Homophone (sounds like) of boos |
| 24 Lifestyle - fe (iron) + sty + l (arge) in <i>Lie</i> | 16 Tidiness - Anag (cooking) of <i>I set dins</i> |
| 26 I + deal | 17 Mum + bled |
| 27 Dynamo - Initial(ly) letters of <i>did you not all make one</i> | 19 Nestlé + d |
| 28 Asses + s(mall) + e(nglish) + d(ied) | 20 Muff + in |
| | 23 Suite - Every odd letter (Oddly) of <i>stupid the</i> |
| | 25 Sum - Homophone (said to be) of some |
| | ** Nothing personal, Anita; honest ! |

THE SUN INN ULVERSTON

We are in the CAMRA Good Beer Guide 2020

16th Century Coaching Inn
6 Everchanging Guest Beers
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CAMRA Discount
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From Our Extensive Menu
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