

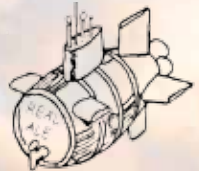
# InnQuirer

CAMRA Furness Branch Magazine

Issue 48 - Spring 2013



CAMPAIGN  
FOR  
REAL ALE



## Inside:

Pub/Brewery Craic

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## InnQuirer

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Swinside Stone Circle  
taken by Gary Thompson

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

## Welcome to the InnQuirer

I trust you have all survived the winter months and are looking forward to a wonderful spring and a scorching summer! Whatever the weather I am sure that the 1000+ breweries in the UK will keep us refreshed, both intellectually and via our tastebuds.

Craft beer is a subject that has increasing exposure within CAMRA and I have included an article on page 11 and 12 commenting on how US craft beer has perhaps stimulated our own brewing industry. Please read and feel free to comment - I really would like to get a debate going. Letters are fine but if you cannot wait

until the summer issue please comment on Facebook.

I am often flummoxed by questions such as 'What exactly is Mild?' and 'What is the difference between Stout and Porter?'. So the centre pages attempt to explain all the different types of beer and their history.

Check out the diary on page 29 and feel free to join us on one of the many events planned over the coming months. Members only but it is well worthwhile and easy to join. Membership benefits and application forms are included on pages 22 and 24.

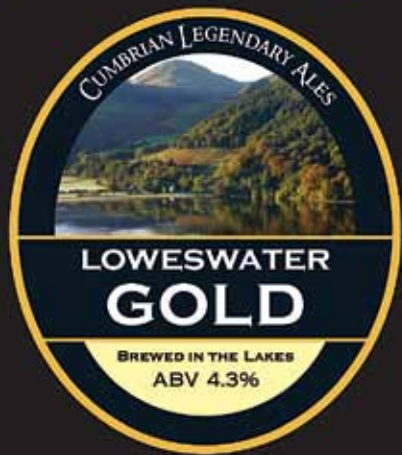
**Gary Thompson**



The recent end to the hated beer duty escalator plus a surprise cut in beer duty of 1 penny was a huge vote of confidence in beer and pubs. Nearly half a billion pounds has been set aside to fund this duty reduction over the next couple of years. The last time beer tax went down was in 1959! This massive investment will mean fewer pub closures, fewer job losses and lower increases in the price of a pint. CAMRA's submission to the Treasury and economic argument around this campaign showed that the beer duty escalator was a failing policy with the heavy increase in duty since 2008 causing a fall in beer duty revenue due to falling sales. This campaign win is a small step to get more people back into pubs and drinking real ale paying back the Government investment through beer and pubs market growth.



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## Chairman's Report

April 2013

**In my report to December 2012 I talked about the campaign by CAMRA nationally to get the Government to scrap the beer duty escalator.**

Naturally I'm delighted to confirm that the Chancellor in his budget not only scrapped the escalator but also reduced the duty on beer by one penny a pint. To fully understand the implications of this action we need to appreciate that, had the Chancellor continued with the previous policy, the price of a pint would have increased by an inflationary increase in duty plus the beer duty escalator which would have added around six pence to the price of a pint, so we're actually seven pence better off as a result of the Chancellor's action. Thanks need to go to CAMRA and all the other bodies who lobbied for the scrapping of the escalator. If you were one of the 109,000 CAMRA members who signed the e-petition, give yourself a pat on the back.

CAMRA has also been concerned nationally about the practice adopted by the large pub companies of charging inflated beer prices along with high rents. CAMRA is delighted that a new powerful watchdog will prevent large pub companies from taking excessive profits from their pubs at the expense of licensees and pub goers. The Government is also consulting on introducing "Guest Beer" and "Market Rent Only" options. These would provide the opportunity for licensees to partially or fully opt out of tied arrangements combined with an independently assessed market rent.

At a local level the branch has recognised Community Pubs month by making an award

of Community Pub of the Year for 2013 to Mary Rudkin and Julie Matthews of the Queens Arms at Biggar Village in recognition of the pub's contribution to community life in the area. Other awards were for Pub of the Year to the Manor Arms at Broughton and Club of the Year to Millom Rugby Union Club in Haverigg.

Because of the limits imposed by the size of the Good Beer Guide the branch are concerned that many excellent pubs cannot receive the recognition they deserve. We are very proud of the high quality of real ales available across so much of our branch area that we will be focusing our efforts over the coming year in developing a high quality user-friendly web site in which we can show off all the pubs where we think they have reached the necessary standard.

CAMRA nationally has now launched their Whatpub site at the address <http://whatpub.com>. This site is available to CAMRA members and contains details of all the real ale establishments in our branch area. Whilst we believe that the information held is reliable, we have commenced a project involving all our active members to verify the information and make changes where necessary. If you are a member please visit the site, look at the pubs in your area, and let us know if anything needs correcting.

Finally, the message goes out to you all to keep enjoying the fine real ales of our region and please consider joining us at one of our branch meetings or social events mentioned on page 29 of this issue. We would particularly like to see younger members joining us and we will be looking at putting on events specifically designed for younger members over the coming months.

Best regards

**Dave Stubbins**

Furness CAMRA Branch Chairman

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## Pub and Brewery Craic



The Queens Arms at Biggar Village, Walney has been awarded the Furness CAMRA Community Pub of the Year 2013

The Grapes in Ulverston is under new management. They are serving 4 Thwaites real ales and the function room is also available.

The Black Dog in Holmes Green has reopened, having now been purchased.

The George on Walney is now open - undetermined yet as to the real ale status.

Millom Rugby Union Club, Haverigg has been awarded the Furness CAMRA Club of the year.

The Manor Arms at Broughton is the Furness CAMRA Winter Pub of the Season and Pub of the Year 2013

The Greyhound at Grizebeck is closed for refurbishment but will be open for one day on the 1st of June.

The Royal Hotel on Barrow Island does not have real ale yet.

The Newby Bridge Hotel bar has a regular selection of 3 Cumbrian real ales.

The Stringers Brewery expansion in Ulverston is up and running which gives three 5 Barrel Storage tanks and a new Fermentor making a total of three. They are also increasing their Bottling capacity of Bottle Conditioned Beers with new inhouse Bottling Equipment.

Fell Brewery in Flookburgh is now open.

Abraham Thompson's Brewery in Barrow. Next brew will be Madagascar (Vanilla Stout).

Unsworth's Yard Brewery, Cartmel - 2 beers are now regularly available at the Engine Inn, Cark as well as the outlets in Cartmel. They've just brewed a bottle-conditioned 6% beer on a limited basis - The Marshall - only available in Cartmel.



*Some of the above may be unsubstantiated rumour and if anyone knows different please do not complain.  
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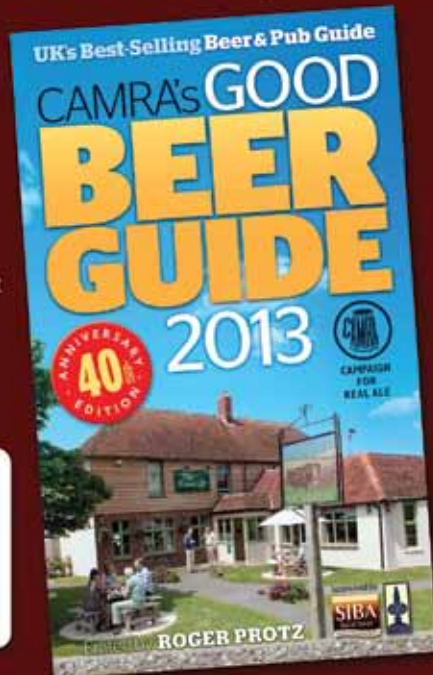


## GOOD BEER GUIDE 2013... AVAILABLE NOW!

The *Good Beer Guide 2013* is the 40th edition of CAMRA's best-selling beer and pub guide. Fully updated with the input of over 140,000 members of the Campaign for Real Ale, the Guide is indispensable for beer lovers young and old. This edition includes:

- Details of 4,500 real ale pubs around the UK
- Easy-to-use listings that make it simple to find a great pub and a good pint nationwide
- The only complete listing of all the UK's real ale breweries available in print in the special 'Breweries Section'
- A 'Beer Index' that helps you find your very own perfect pint wherever it is available

Buying the book direct from CAMRA helps us campaign to support and protect real ale, cider & perry and pubs and pub-goers. The *Good Beer Guide 2013* is available now and you can order your copy using the form below.



### NEW!

#### Take the Good Beer Guide with you wherever you go!

The *Good Beer Guide* mobile app is available from the iPhone AppStore and the Android Play Store and is the perfect way to find great pubs serving the best beer while on the move.

The new *Good Beer Guide* e-Book will be out in September for all ePUB compatible devices with full-colour imagery and direct web and email links (where supported). You can find out more at [www.camra.org.uk/gbg](http://www.camra.org.uk/gbg)

### HOW TO ORDER

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**Online:** Please visit [www.camra.org.uk/shop](http://www.camra.org.uk/shop)\*

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## US craft beer: How it inspired British brewers

Once widely mocked, US beer is now popular globally with hipsters and connoisseurs alike. Why is the world buying in to the American brewing revolution?

Not so very long ago, American beer was a joke. And a weak one at that. To international tastebuds, it meant bottled lagers like Budweiser, Miller or Coors - commonly regarded by self-respecting drinkers as bland, corporate and lacking in credibility. An explosion in independently-run microbreweries producing lovingly-created, strong, pungent, flavour-rich ales has transformed the reputation of the product.

But it is not only traditional aficionados of ale who have been won over by this American revolution. Somehow, beer from the United States has become not just widely respected, but achingly fashionable. Visit a chrome-surfaced bar in London, Stockholm or Amsterdam and you're likely to find Brooklyn Lager, Sierra Nevada Pale Ale or Odell's porter on tap.

All are craft beers - a catch-all term defined by the American Brewers Association as the product of "small, independent and traditional" producers. "There's a hipster cachet to it," says Melissa Cole, ale expert and author of *Let Me Tell You About Beer*. "Craft beer is seen as sexy right now, there's no doubt about it."

According to the Brewers Association, exports of US craft beer rose by 72% in 2012, with Canada, the UK and Sweden making up the largest international markets. Today the US boasts more than 2,000 breweries - up from barely 50 in 1980. It's a remarkable turnaround for a nation whose beer was recently widely written off by consumers around the world as insufferably naff. "Five or six years ago, if you were abroad and said you were an American brewer people would look the other way - they thought it was all yellow, fizzy water

like Budweiser, Miller and Coors," says Jim Caruso, CEO of Flying Dog, an award-winning microbrewery in Frederick, Maryland.

Known for their potent, hoppy flavours and high alcohol percentages, and often comprising unusual ingredients like chilli and chocolate, American craft beers have inspired a host of imitators, especially in the UK. British firms like Darkstar, Meantime and Marble have all manufactured drinks influenced more by California and Colorado than Cornwall or Coventry.

These do not always qualify as "real ales" - a term popularised by British beer lovers when they launched the Campaign for Real Ale (Camra) a generation ago in rebellion against the prevalence of mass-produced carbonated beers. According to Camra, beer should be left to ferment "live" in casks. Craft beer, by contrast, is often produced in kegs - a technique which makes traditionalists shudder. It's a reaction that enthusiasts for the new wave of American-inspired beers are happy to provoke. Indeed, they are often keen to dissociate themselves from Camra's beard-and-cardigan image.

While Camra has held its annual Great British Beer Festival since 1975, February 2013 saw London's first Craft Beer Rising - an event complete with modish DJs and trendy pop-up restaurants stalls, dedicated to the upstart movement. "It's a more exciting product," says Neil Taylor of the Scottish brewery-cum-pub-chain BrewDog. "It doesn't taste like anything else. People who are willing to push themselves are going to get more out of it. "The establishment in the US is bottled lagers; here it's lagers and real ales."

While overall beer sales in the US fell by 1.3% in 2011, the craft brewing industry grew 13% by volume and 15% by sales in the same period, according to the Brewers' Association. It could be argued that the country's beer landscape is reverting to how it was before it was swamped



## US craft beer: How it inspired British brewers cont.

by fizzy canned or bottled lager. Waves of immigration from Scandinavia, Germany, the UK and Ireland meant the US had a thriving, diverse beer industry by the early 20th Century.

The introduction of Prohibition in 1920 put 1,500 breweries out of business overnight, however, and the industry struggled to recover after the “noble experiment” ended in 1933. For the most part it was only large corporations which had the capital to re-invest in beer production.

Years before the US beers inspired a flowering of British brewers, beers in the UK had a decisive influence on the US craft revival of the 1970s.

Jack McAuliffe, often heralded as the father of American craft beer, was inspired to start the New Albion Brewing Company in San Francisco after he fell in love with ales and stouts while working in Scotland.

But while the British real ale movement of the same era harked back to a bygone age, American brewers of the same era were associated from its outset with the west coast counterculture, according to Maureen Ogle, author of *Ambitious Brew: The Story of American Beer*.

Until home brewing was legalised in the US in 1979, enthusiasts considered themselves vaguely subversive. The alternative press would publish articles describing how to produce bathtub hooch in the same tone as it might have discussed pot-smoking.

Like much else from the same era, that which was once rebellious was quickly assimilated in the pursuit of profit. As a result, the first microbreweries emerged in places like California's Bay Area, Portland, Oregon and Boulder, Colorado - all “bastions of hippy capitalism”, Ogle says, which also attracted the equally iconoclastic technology industry.

Indeed, such was the crossover that Apple founders Steve Jobs and Steve Wozniak belonged to a group of hackers and hobbyists called the Homebrew Computer Club.

Unlike the big manufacturers of bottled lagers, however, the early craft beer makers were not interested in mass appeal or in consolidating costs and tended to trumpet their iconoclastic credentials in opposition to the mainstream big lager brewers.

Flying Dog advertises its status as the favoured drink of the celebrated radical journalist Hunter S Thompson, and a 2012 study found a positive correlation between the concentration of microbreweries in a state and its likelihood to vote for Barack Obama.

Perhaps as a result, in the same year Obama became the first president to release a home-brew recipe for “White House Honey Ale”.

And just as hipsters in Williamsburg or Whitechapel can be identified by their vintage attire and avant-garde record collections, craft beer's blend of retro authenticity and bold experimentalism appeals to the same demographic, believes Cole. “There's a sense of whimsy about it, and of rebellion, pushing boundaries,” she adds.

Those whose hackles are raised by urban would-be trendsetters might dismiss it as a fad. But traditionalists claim to be unruffled. “Some of these so-called craft brewers are doing great work,” says Camra spokesman Tony Jerome. “I'm not here to criticise keg beer, but it's not something I'm here to promote either.”

American beer may have yet to win over everyone. But the craft movement has proved it is no laughing matter.

*Source: 2013. Jon Kelly. BBC News Magazine, Washington DC*

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# The 300 Challenge

## List Your Local and Protect Your Pub.



If you love your local pub and think it adds lots of value to your community you now have the opportunity to give it extra protection from developers by listing it as an Asset of Community Value with your Council.

CAMRA's List your Local campaign, launched at the beginning of Community Pubs Month, is setting the challenge of getting 300 pubs listed as Assets of Community Value in 2013.

### Why List Your Local?

There are 3 key reasons to list your favourite local pub as a community asset:

1. It adds a vital extra layer of protection, and will mean your local can't be sold on without the community being told.
2. If a listed pub goes up for sale, it's ACV status has the power to postpone the sale for up to six months. That's enough time for pub campaigners to gather together a bid to buy the pub and run it as community owned using the Community Right to Bid powers.
3. Listing a pub proves how valuable it is to the local community – and councils can take this into account when considering planning applications against the pub. Property developers looking for a hassle-free purchase are less likely to show interest if a pub is listed.

### How can you get involved?

These new powers are a major step forward in the battle to defend our pubs. With 18 pubs closing every week it's time to act to protect yours. Listing a pub with your Council is very simple and just needs you and 20 of your fellow pub goers to support the nomination.

All the information, advice and support you need to make the most of these powers is available on our website: [www.camra.org.uk/listyourlocal](http://www.camra.org.uk/listyourlocal)



## Champion Winter Beer of Britain

Elland Brewery, 1872 Porter, at 6.5 per cent ABV, has recently been crowned CAMRA's Supreme Champion Winter Beer of Britain 2013 by a panel of judges at the National Winter Ales Festival in Manchester. Champion Winter Beer of Britain winners are judged at the National Winter Ales Festival, held each year in January.

### OVERALL CHAMPIONS

- Gold - Elland Brewery (West Yorkshire), 1872 Porter
- Silver - Bartrams Brewery (Suffolk), Comrade Bill Bartram's EAISS (Egalitarian Anti-Imperialist Soviet Stout)
- Bronze - Kelburn Brewing (East Renfrewshire), Dark Moor

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## Name the Pub....

Answer on Page 30





There many different styles of real ale, varying from malty, lightly-hopped milds to dark and bitter stouts and porters. With over 1,000 breweries producing over 5,500 ales on a regular basis, it can truly be said that British real ale is an incredibly diverse product. Whatever your taste preference you can be sure that there is a beer to suit almost everyone!

## Mild

Mild is one of the most traditional beer styles which is enjoying a revival in today's real ale market. Usually dark brown in colour, due to the use of well-roasted malts or barley it is less hopped than bitters and often has a chocolaty character with nutty and burnt flavours. Cask conditioned Mild is a rarity in a lot of parts of the country, which is a crying shame, because Mild is a distinctive and tasty beer. Mild is one of, if not the, oldest beer style in the country. Until the 15th century, ale and mead were the major British brews, both made without hops. Hops were introduced from Holland, France and Germany after this time. This also started the trend on reducing the gravity of ale, as the Hop is also a preservative, and beers had to be brewed very strongly to try to help preserve them. The hop also started the rapid decline of mead, which is only made in a very few places today.

textures all it's own. Basically it is a beer that is less hopped than bitter, etc. The darkness of Dark Milds, such as Greene King XX Mild, comes from the use of darker malts and/or roasted barley which are used to compensate for the loss of Hop character. "chocolate", "fruity", "nutty" and "burnt" are all tastes to be found in the complexity of Milds. However, not all milds are dark. Yorkshire brewed Timothy Taylors Golden Best is one of the best examples of a light coloured mild, as is Bank's Original, the name changed from Mild to try to give it a more modern image.

In Scotland, 60/- ale is similar to mild (Belhaven's being a good example). Milds today tend to have an ABV in the 3% to 3.5% range, with of course some notable exceptions. In fact, a lot of the Microbreweries who try their hand at mild are bringing the alcohol content back up somewhat! Mild wasn't always weaker though. In the latter half of the 19th Century, milds were brewed to about the same strength as bitters as a response to the demand for a sweeter beer from the working classes and in those days most bitters were around 6% to 7% ABV.

During the First World War, malt rationing and pressure from the temperance movement led to brewers rapidly reduced the strength. Following the Second World War, as prosperity returned, mild's popularity as a cheap ale began to fade, not being helped by being kept badly in run down pubs as the Big Brewers began to heavily promote their keg lager brands. Coupled to this was a gradual, but steady decline in heavy industry in the North and Midlands of Britain, mild's great marketplace. By the 1970s, the keg lager boom had seen mild's share of the market fall to around 13% and it was a shame to see a bland gassy and overpriced product, which was generally weaker than the mild it was trying to oust, succeed in many cases.



So what is Mild? It is a beer which has tastes and

## Light Bitters

We define light bitters as any bitter with an ABV of 3.4% or lower or an original gravity (OG) of



1034 or lower. By light bitters, we generally mean low gravity or low strength, but they do also tend to be lighter in colour than stronger bitters. Originally these beers were most prevalent in the West Country where they were colloquially known as Boy's Bitters. Other names that have been used over the years are Family Ales or Luncheon Ales. Recent years have seen a reduction in the number of traditional West Country light bitters, most notably the tragic demise of Palmer's Bridport Bitter, although St Austell IPA and Arkells 2B still fly the flag. Other parts of the country have seen the reintroduction of lower strength family ales such as Weltons Pride and Joy, mainly from small independent brewers.

## Bitter

Towards the end of the 19th century, brewers built large estates of tied pubs. They moved away from vatted beers stored for many months and developed 'running beers' that could be served after a few days' storage in pub cellars.

Draught Mild was a 'running beer' along with a new type that was dubbed Bitter by drinkers. Bitter grew out of Pale Ale but was generally deep bronze to copper in colour due to the use of slightly darker malts such as crystal that give the beer fullness of palate. Best is a stronger version of Bitter but there is considerable crossover. Bitter falls into the 3.4% to 3.9% band, with Best Bitter 4% upwards but a number of brewers label their ordinary Bitters 'Best'.

A further development of Bitter comes in the shape of Extra or Special Strong Bitters of 5% or more: familiar examples of this style include Fuller's ESB and Greene King Abbot. With ordinary Bitter, look for a spicy, peppery and grassy hop character, a powerful bitterness, tangy fruit and juicy and nutty malt. With Best and Strong Bitters, malt and fruit character will tend to dominate but hop aroma and bitterness are still crucial to the style, often achieved by 'late hopping' in the brewery or adding hops to casks as they leave for pubs.

## Golden Ales

This new style of pale, well-hopped and quenching beer developed in the 1980s as independent brewers attempted to win younger drinkers from heavily-promoted lager brands. The first in the field were Exmoor Gold and Hop Back Summer Lightning, though many micros and regionals now make their versions of the style. Strengths will range from 3.5% to 5.3%. The hallmark will be the biscuity and juicy malt character derived from pale malts, underscored by tart citrus fruit and peppery hops, often with the addition of hints of vanilla and cornflour. Golden ales are pale amber, gold, yellow or straw coloured and above all, such beers are quenching and served cool.



## Pale Ale or IPA

India Pale Ale changed the face of brewing early in the 19th century. The new technologies of the Industrial Revolution enabled brewers to use pale malts to fashion beers that were genuinely golden or pale bronze in colour. First brewed in London and Burton-on-Trent for the colonial market, IPAs were strong in alcohol and high in hops: the preservative character of the hops helped keep the beers in good condition during long sea journeys. Beers with less alcohol and hops were developed for the domestic market and were known as Pale Ale. Today Pale Ale is usually a bottled version of Bitter, though historically the styles are different. Marston's Pedigree is an example of Burton Pale Ale, not Bitter, while the same brewery's Old Empire is a fascinating interpretation of a Victorian IPA. So-called IPAs with strengths of around 3.5% are not true to style. Look for juicy malt, citrus fruit and a big spicy, peppery bitter hop character, with strengths of 4% upwards.

## Porter & Stout

Porter was a London style that turned the brewing industry upside down early in the 18th century. It was a dark brown beer - 19th-century versions became jet black - that was originally a blend of brown ale, pale ale and 'stale' or well-matured ale. It acquired the name Porter as a result of its popularity among London's street-market workers. At the time, a generic term for the strongest or stoutest beer in a brewery was stout. The strongest versions of Porter were known as Stout Porter, reduced over the years to simply Stout. Such vast quantities of Porter and Stout flooded into Ireland from London and Bristol that a Dublin brewer named Arthur Guinness decided to fashion his own interpretation of the style. The beers were strong - 6% for Porter, 7% or 8% for Stout. Guinness in Dublin blended some unmalted roasted barley and in so doing produced a style known as Dry Irish Stout.

Restrictions on making roasted malts in Britain during World War One led to the demise of Porter and Stout and left the market to the Irish.



In recent years, smaller craft brewers in Britain have rekindled an interest in the style, though in keeping with modern drinking habits, strengths have been reduced. Look for profound dark and roasted malt character with raisin and sultana fruit, espresso or cappuccino coffee, liquorice and molasses, all underscored by hefty hop bitterness. Porters are complex in flavour, range from 4% to 6.5% and are typically black or dark brown; the darkness comes from the use of dark malts unlike stouts which use roasted malted barley. Stouts can be dry or sweet and range from 4% to 8% ABV.

## Barley Wine

Barley Wine is a style that dates from the 18th and 19th centuries when England was often at war with France and it was the duty of patriots, usually from the upper classes, to drink ale rather than Claret. Barley Wine had to be strong - often between 10% and 12% -- and was stored for prodigious periods of as long as 18 months or two years. When country houses had their own small breweries, it was often the task of the butler to brew ale that was drunk from cut-glass goblets at the dining table. The biggest-selling Barley Wine for years was Whitbread's 10.9% Gold Label, now available only in cans. Bass's No 1 Barley Wine (10.5%) is occasionally brewed in Burton-on-Trent, stored in cask for 12 months and made available to CAMRA beer festivals. Fuller's Vintage Ale (8.5%) is a bottle-conditioned version of its Golden Pride and is brewed with different varieties of malts

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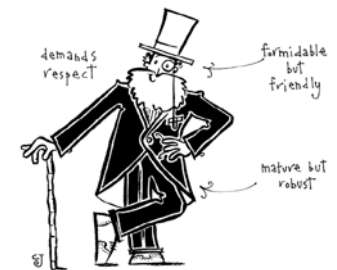


and hops every year. Many micro-brewers now produce their interpretations of the style. Expect massive sweet malt and ripe fruit of the pear drop, orange and lemon type, with darker fruits, chocolate and coffee if darker malts are used. Hop rates are generous and produce bitterness and peppery, grassy and floral notes.

## Old Ale

Old Ale recalls the type of beer brewed before the Industrial Revolution, stored for months or even years in unlined wooden vessels known as tuns. The beer would pick up some lactic sourness as a result of wild yeasts, lactobacilli and tannins in the wood. The result was a beer dubbed 'stale' by drinkers: it was one of the components of the early, blended Porters. The style has re-emerged in recent years, due primarily to the fame of Theakston's Old Peculier, Gale's Prize Old Ale and Thomas Hardy's Ale. Old Ales, contrary to expectation, do not have to be especially strong: they can be no more than 4% alcohol, though the Gale's

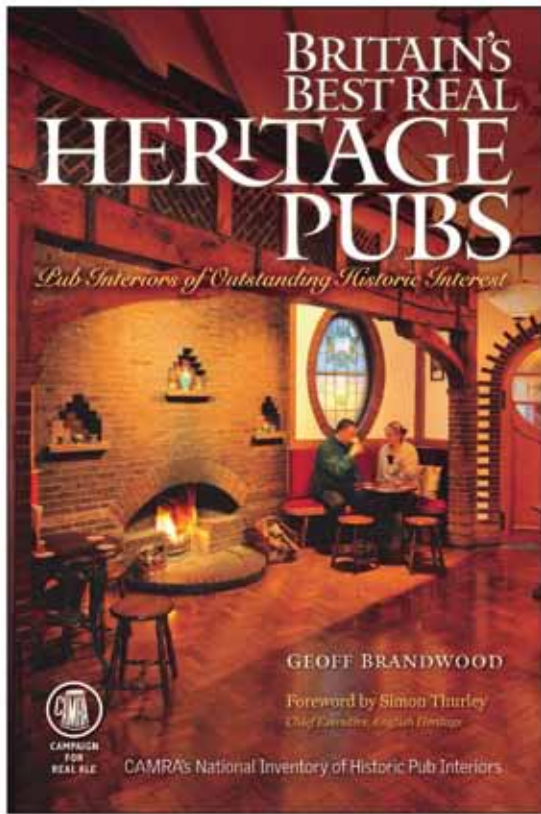
and O'Hanlon's versions are considerably stronger. Neither do they have to be dark: Old Ale can be pale and burst with lush sappy malt, tart fruit and spicy hop notes. Darker versions will have a more profound malt character with powerful hints of roasted grain, dark fruit, polished leather and fresh tobacco. The hallmark of the style remains a lengthy period of maturation, often in bottle rather than bulk vessels. Old Ales typically range from 4% to 6.5%.



Old Ale

Source - CAMRA website 2013





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- Reduced entry to over 160 national, regional and local beer festivals.
- Socials and brewery trips, with national, regional and local groups.
- The opportunity to campaign to save pubs and breweries under threat of closure.
- The chance to join CAMRA / Brewery Complimentary Clubs that are exclusive to CAMRA members. These clubs offer a variety of promotions including free pint vouchers, brewery trips, competitions, and merchandise offers.
- Discounts on all CAMRA books including the Good Beer Guide.



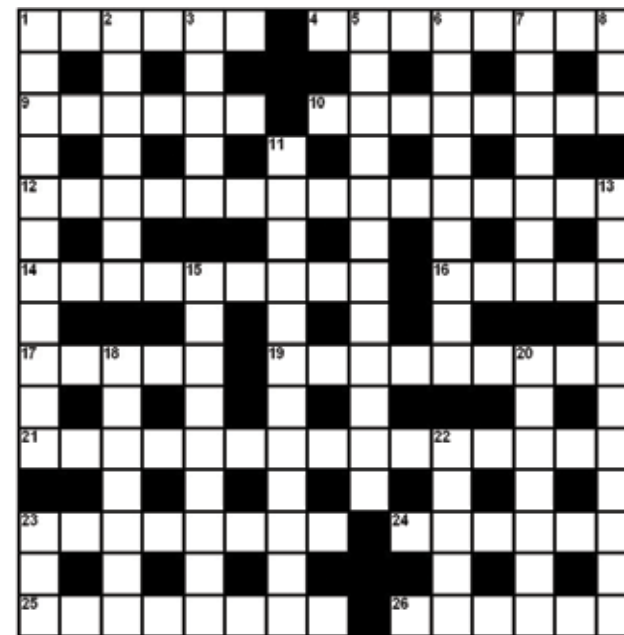
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## Crossword Puzzle No. 6

Submitted by PeeGee



### Across

- I am included in the schemes of a High Drifter (6)
- Residents spring into revolutionary reds (8)
- Medium sees answer in amphora cleaning fluid (6)
- Human sculptures have extra time for laws (8)
- Seeing pink ones? Too many of this ale (6,9)
- Ale purses the lips to stir up more than one gratification (9)
- Bisto, oddly, has been standing (5)
- One hundred included, concerning Church of England, makes short reconnaissance (5)
- He has a tan I call devilish (9)
- Thou shalt not disobey any of these (3,12)
- Does Doctor play this brass instrument when in Scottish golf course? With energy? (8)
- Alternative vote, when in TV channel, finds acceptance (6)
- Obstinate through poetry (8)
- Fools' second estimate (6)

### Down

- Prior op fits disorder as measure of alcoholic strength (5,6)
- Nay, ale frothy round south. Resolve into parts (7)
- Sounds like long river on stocking (5)
- Joker, shelter harbouring nasty Nazis and place to give evidence (7,5)
- Fastens on twigs (7,2)
- Seat in top laboratory hides what acid can do (3,4)
- --- □□□ (1,1,1)
- First-year students at university rest in a muddle outside. Food and drink required? (12)
- Short Saturday rots minerals. Pain in the backside? (6,5)
- Binocular vision? Too many 12 or too much 1, down? (3,6)
- If you can do urgently within, truth will out (7)
- Nod once, shake and turn a blind eye (7)
- Signifies names get shaken (5)
- Pot calling the kettle kcalb? (3)



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**CAMRA LocAle**  
*Promoting pubs that sell locally brewed real ale, reducing the number of 'beer miles', and supporting local breweries.*

### What is CAMRA LocAle?

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 12 branch breweries!

### Do you know of any other pubs or clubs in Furness Branch area which always sell LocAle?

If so, please let us know so that we can sign them up and give them a mention.

Thank you  
Gary

- Allithwaite - Pheasant
- Askam - London House
- Bardsea - Ship
- Barnegates - Drunken Duck
- Barrow - Ambrose Hotel
- Barrow - Duke of Edinburgh
- Barrow - Furness Railway
- Barrow - Kings Arms, Hawcoat
- Bouth - White Hart
- Broughton - High Cross
- Broughton - Manor Arms
- Broughton - Old Kings Head
- Cark - Engine
- Cartmel - Royal Oak
- Coniston - Black Bull
- Coniston - Sun
- Coniston - Sailing Club
- Dalton - Brown Cow

- Dalton - Red Lion
- Far Sawrey - Cuckoo Brow
- Foxfield - Prince of Wales
- Grange - Commodore
- Grange - The Sands
- Greenodd - Ship
- Grizebeck - Greyhound
- Hawkshead - Kings Arms
- Hawkshead - Red Lion
- High Newton - The Crown
- Holmes Green - Black Dog
- Kirkby - Burlington
- Kirksanton - King William
- Lindal - Railway
- Loppergarth - Wellington
- Millom - Devonshire
- Millom - Bear in the Square
- Near Sawrey - Tower Bank Arms

- Newton - Village Inn
- Rusland - Rusland Pool
- Seathwaite - Newfield Inn
- Stainton - Stagger Inn
- Strawberry Bank - Masons Arms
- The Green - Punch Bowl
- Torver - Church House Inn
- Torver - Wilsons Arms
- Ulverston - Bar 6
- Ulverston - Devonshire
- Ulverston - Farmers Arms
- Ulverston - Grapes
- Ulverston - King's Head
- Ulverston - Mill
- Ulverston - Old Farmhouse
- Ulverston - Stan Laurel
- Ulverston - Swan
- Walney - Queens, Biggar





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## “If things don’t change they’ll stay as they are”

### Why is it, I wonder to myself, that I’m almost always momentarily thrown by sudden and unexpected changes?

This seems to be especially the case when, for instance, a regular member of a bar staff team or a licensee suddenly up sticks and quits the job.

Illogically and often quite comically, my reaction is almost as if the people in question have done it deliberately to confound and confuse me. “Where’s so and so tonight then?” I might ask when confronted by an unfamiliar face behind the bar counter of a much-frequented watering hole, and on a night when I’d taken it for granted that so and so would be working. The response, from someone who doesn’t know me might be, “Oh so and so, I think they left last Tuesday.” “What left altogether d’you mean?” “So they reckon, yes.” “Any particular reason?” “I don’t know.... I only started tonight.” And that’s all that is forthcoming from the new recruit. It’s almost as though there’s some sort of conspiracy to upset my apple cart. “Here he comes, our regular ‘Beerwolf’.... let’s throw him into total confusion.” Or just as unreasonably, I imagine that, for some reason, I should have been consulted or at least notified on the matter prior to the said person’s departure. Of course, where good friendships have been built up over months or even years, the latter courtesy would and usually does apply, and ruffled though I might be over the prospect of a well-regarded person’s departure, I can come to terms with it. In conversations I’ve had over the years I have discovered that this is a very common human trait, and applies more or less universally, wherever in this world you travel.

“That number 7 bus is late.” “Oh didn’t you know... they’ve changed the timetable?” This is a response at the lower end of the answers

scale, which can ascend through, “Changed the day of running,” right up to the reply that you least want to hear, which is, “It doesn’t run any more.”

How often, over the years, I’ve wandered into a favoured pub somewhere and in my mind imagined taking up a familiar banter with someone I’ve become used to seeing. The expected intro might be: “Oh, here he comes, a pint of something not too strong, around 3.8% or so,” and I fully expect to be ribbed and teased about my preference for session-strength beers, especially early on in the evening. However, in reality the winds of change have swept through the place and blown that option away, and the expected staff member is nowhere to be seen. I’ve even wandered into a favoured spot and found all of the staff changed, or on one unsettling occasion, discovered that not only the staff but the licensee had changed! Right at the top of the tree where unsettling changes are concerned was the one where I arrived to find the doors shut, the lights out, and nobody at home. Now that can be more than just a tad unsettling. It’s at times like that when you get the ever so slightly paranoid feeling that life is trying to tell you something. I’m sure that readers will have their own versions of such unfulfilled expectations.

Sometimes the human element isn’t part of the equation, as when a particular beer, such as one that is a regular and consistent guest on the bar top, is suddenly absent. Even before I’ve entered the premises my taste buds have been way ahead of me, eagerly anticipating that trusted and familiar first mouthful. “Ah, fooled you,” I can imagine the bar person’s unspoken thoughts coming at me. “What’s happened to ‘Worsley’s Best?... Don’t tell me it’s run out?” A descending order of reasons or excuses for its non-appearance can follow, leading to the one you least want to hear, which is, “Oh, Worsley’s have stopped brewing it.”



## “If things don’t change they’ll stay as they are” (Cont)

or possibly the most frustrating response of all. “Don’t know, mate, I’m new here.”

Being the creatures of habit that most of us end up by becoming, more often than not because the line of least resistance is the most appealing, we tend to inhabit a personal world the landscape of which comprises of frequented places, populated by familiar faces and sets of circumstances that, in combination, make up our comfort zone. I think that most of us can accommodate the sort of incremental changes that occur from day to day, even if the said changes happen unannounced and at unexpected times, whereas the bigger ones more often than not knock us off course for a while.

As a species we have survived by adapting to change, which is after all the natural way of things in this often random-seeming universe we inhabit, and certainly if a Master Plan is ever revealed as being involved, then randomness and chance will be discovered woven into the tapestry

just to keep us on our toes, of that I feel sure.

“Aye, so and so has gone, but they said to give you their best regards.” “Worsley’s Best? Oh it’ll be back next year with an improved recipe.” Ah, so their Best was only their best to date....and they’re still trying to get there. In the meantime, there’s the opportunity to get to know someone new, and perhaps discover the delights of a tasty alternative to good old, but could stand a bit of upward adjustment, “Worsley’s Best”

As a work colleague of mine often used to say, to everyone’s amusement: “It’s organised chaos around here, and if things don’t change they’ll stay as they are.” To which observation our regular joker in the pack once responded with: “Well, what d’you expect.... in this place chaos is the order of the day.”

**Cheers, G.A. Purcell**

## Furness CAMRA Diary

### Branch Meetings

Wed 15th May, Wilsons Arms, Torver, 7PM

Saturday 8th June, Miners Arms, Silecroft, 1:30PM

Saturday 13th July, Pub in Cartmel, 1:30PM followed by trip to Unsworth’s Yard Brewery

### Loweswater Beer Festival

25th to 27th April, Kirkstile Inn, CA13 0RU

### West Pennines Branch Meeting

Saturday 11th May, Moorhouse’s Brewery, 12:30PM

### The 9th Forever Bury Beer Festival

Thursday 16th May to Saturday 18th

Bury FC’s Social Club

### Stout, Porter, Mild & Strong Ale Weekend

23rd to 27th May, Prince of Wales, Foxfield

### Keswick Brewery Trip

Saturday 15th June, Keswick

### Cross Keys Festival

27th to 30th June, Milnthorpe

### Lancaster Train Trip (Carnforth Station on return)

Saturday 6th July. (10:12 train from Barrow)

### Great British Beer Festival

Tuesday 13th to Saturday 17th August 2013

Olympia, London. With over 800 real ales, ciders, perries and foreign beers to choose from we are sure there will be plenty of choice to suit everybody’s taste buds! It is not all about the beer though.

There is also plenty of food, live music and pub games to enjoy.

### Morecambe Beer Festival

15th to 18th August

### Ulverston Beer Festival

5th, 6th and 7th September, Coronation Hall, Ulverston

### Manor Arms Beer Festival

14th to 15th September, Broughton-in-Furness

### Engine Inn Beer Festival

Friday 20th to Sunday 22nd September, Cark-in Cartmel



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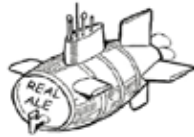
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## Puzzle Answers

### Name the Pub



The Farmers Arms at Baycliff. There are still two inns at Baycliff, and early records show the Farmers Arms was run by John Mount, but for almost 200 years the Porter family were tenants. A windmill once stood in a field above the Farmers Arms in about 1901. A reservoir of water was discovered underground and the windmill was used to pump the water to standpipes.

### Crossword



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