ImQuirer

CAMRA Furness Branch Magazine

Issue 49 - Summer 2013



FOR REAL ALE

Inside:

Pub/Brewery Craic CAMRA Membership Benefits Recent Trips What is Real Ale? Furness CAMRA Diary





The Brown Cow Inn



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plus a wide range of lagers, wines and soft drinks.

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InnQuirer

CAMRA Furness Branch

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Cover photograph: Windermere from the water taken by Gary Thompson

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

Welcome to the InnQuirer

I trust you have enjoyed

the scorching summer I

predicted in the last edition

of InnQuirer and have

found both refreshment and

rehydration in the offerings of

The onset of autumn is

brightened by the opportunity

to meet, converse and drink

with friends old and new

at our Beer Festival at the

Coronation Hall in Ulverston

on Thursday 5th to Saturday

7th September. There will be

a variety of ales, ciders and

perrys available, something

for everyone, to be enjoyed

in good company and with

Further details are printed on

Check out the diary on

page 29 for details of the

festivals. Entry is often free

for CAMRA members and it

is well worthwhile and easy

excellent

page 6.

many

our excellent breweries.

to join, further information and application forms are included on pages 23 and 24.

I continue with my personal campaign to make this magazine truly representative of its readership and as such request that you send in comments, articles and pictures. Many thanks to all who sent me their words and photographs for this edition, more please.

I am delighted to have received a letter from a new CAMRA member about their experience of entering into the wonderful world of real ale. More letters would be most appreciated, whether they are in response to articles in this edition or to highlight issues that are important to you.

Cheers

Gary Thompson

Pub and Brewery Craic

forthcoming beer

entertainment.

The Commodore in Grange has been awarded Cask Marque and has 6 hand pumps.

Tom Henderson at the Grapes in Ulverston has negotiated guest ales with Thwaites.

The Sands in Grange is now the Keg & Kitchen and are serving Unsworth's Yard Beer.

The George on Walney is selling Ulverston Beer, plus a guest.

The Blue Lamp in Barrow had Doom Bar on.

Some of the above may be unsubstantiated rumour and if anyone knows different please do not complain. A polite email will suffice!





Furness CAMRA Pub of the Season Summer 2007

Lancaster and Carnforth Ale Trail

A small group of us from our local Furness Camra branch set off, by train, to explore the delights of a number of Lancaster city centre pubs before finishing the day off at Carnforth. For some it was a first and for others a catch-up after not visiting the area for a few years.

The day boded well as the sun was shining and as we arrived at Barrow station to find towards 100 people waiting to catch the same train we wondered "what is going on" then the penny dropped. It was Ulverston Carnival. The squeeze to get everybody on resulted in a late departure but was made even worse for some passengers waiting at the next station who were left stranded on the platform due to the full train. After a mass exodus at Ulverston it was left to enjoy the rest of the very scenic journey. A bonus of the day was the number of pubs that gave a discount to card carrying Camra members. So armed with a map identifying the various pubs we made our first port of call the Water Witch which is situated on the side of the canal, about a 10 minute walk from the station. The Water Witch was a passenger packet boat that once plied the Lancaster canal. The building, originally a canal company stable block, assumed its present name and use in 1978 — the first true canal side pub on this stretch of water. Having 8 Hand Pulls and an excellent range of beers I settled for a pint of York Guzzler 3.9%, in excellent condition and subject to a 30p discount. It has a lovely outside seating area which we took advantage of before venturing onto our next pub which was just along the canal.

The White Cross is a modern renovation of an old canal side warehouse with an open-plan interior and a light, airy feel. French windows open on to extensive canal side seating. The Water Witch and White Cross are both very food orientated but this doesn't detract from the beer choice, the White Cross having up to 14 beers on display. My tipple being Sharp's Doom Bar 4% with a 10p discount. With the sun beating down and our thirst getting quenched it was time to move on and head back into the town centre where the next stopping point was the Borough, situated in Dalton Square and built with a Victorian frontage in the early 19th century. The front area resembles a gentlemen's club with deep-buttoned chairs and chandeliers, where the large back room is a restaurant and the bar is in a passage between them. Up to 4 guest beers which will usually include beers from Lancaster and Dent breweries. I settled for a pint of one of Lancaster's limited edition beers Lemon Grass, made with kiwi hops and well worth a sample. 4% with a whopping £1/ pint discount.

Our next stop after a very short walk was the new kid on the block, with its 10% Camra discount, the Tap House, describing itself as a World Beer Shrine. A small pub completely refurbished in 2012 with some bare brickwork, and a beer range that goes from small microbreweries to international craft ales, an example of this was Progressive Pale from the brand new Fell brewery in Flookburgh, who say about their beers, "We can't promise that all our beers will please everyone, but we can promise that none of them will merely pass you by with a polite smile". If you like interesting tastes seek them out.

Our final visit before catching the train to Carnforth was the Robert Gillow, a Hyde's pub which again had a 10% Camra discount. Converted from retail premises in 2007 and retaining the facade with its huge curved windows and named after the famous Lancaster furniture maker, the Robert Gillow is Lancaster's primary music venue and only Oyster bar. We had an excellent pint of Hyde's Jekyll's Gold and also noted the wide range of bottled beers available, listed in an 8 page menu and ranging from £3.95/bottle to wait for it Tactical Nuclear Penquin, a former world's strongest beer (32%) is yours for £95/bottle or

Ulverston Beer Festival 2013

80 Beers + 20 Ciders and Perries Thursday 5th to Saturday 7th September The Coronation Hall



Furness Branch

Lancaster and Carnforth Ale Trail cont.

£6/shot. An added bonus was listening to the Jazz band, live music being a daily occurrence.

It was then a short walk up the hill to the station to catch the 5 O'clock train to our final destination, The Snug which is the Lunesdale branch of Camra Pub of the Year 2013 and is located on Carnforth station. Although with limited opening hours, 12 till 2 and 5 till 9 Tues to Sat, if you make the effort to visit you will be rewarded with a warm welcome. This is one of a new concept of micropubs that are slowly but steadily popping up around the country, another of which is the Rat Race Inn on Hartlepool station opened over three years ago and run by Pete Morgan, friend and former member of our branch.

The concept of a micropub is generally to encourage proper conversation and sociability whilst having a local beer and on our visit to the Snug this was certainly the case. Although one of the smallest pubs you can find, 300 sq. ft., it was packed both inside and out and had a great atmosphere. It has 16 bar stools and four pumps plus a regular cider is available. The beers are cooled right in front of you in their open-plan fridge unit. There is no juke box, TV or games machine. Gregg and Julie Beaman, who run the pub, have taken their inspiration from the original micropub, the Butchers Arms in Herne Kent. The beer was in excellent condition and although everybody is different in what they want from a pub, personally I found this a gem. Hope to have many more visits.

It was then time for the train home to reflect on a really excellent day, with the sun shining, visiting some great pubs and sampling beers, which were generally, in superb order.

Ken Parr



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Furness CAMRA Pub of the Year 2013

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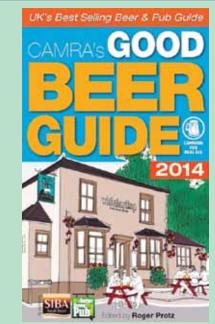
Good Beer Guide Pub Selection

Each CAMRA branch is responsible for the entries in its area within the county and each listed pub must consistently serve real ale (and real cider if offered) of good quality.

Up to now, our policy has been to select a short list of pubs we wish to consider and our local members are active in this process. These are then considered in detail and voted on at our Annual General Meeting. Whilst we believe this has given us a fair selection over the years we are conscious that many other branches use a method called beer scoring and we are keen to assess whether this method can be used in our branch.

To help us do this, we need to collect beer quality information through CAMRA's National Beer Scoring System (NBSS) in which members are asked to contribute scores for pubs throughout the year. It is easy to score your beers in NBSS. Log in to CAMRA's online pub guide, WhatPub (http://whatpub.com), using your membership number and the same password that you use to enter the CAMRA national website. Search for the pub and enter a score for each beer that you drank in the Submit Beer Scores panel on the right of the screen. There is plenty of help and information about NBSS on the Beer Scoring tab. A version of WhatPub optimised for use on a smart phone is due to be launched in August and a downloadable app will appear later, so you can score your beer in the pub while you drink it! If you don't have online access at all, then ask your NBSS Coordinator at a branch meeting for paper forms and we will enter your scores for you.

We would then generate a report giving the average, best and worst scores for each pub and a confidence factor based on the number of scores received. The Branch Committee would use this data to draw up a list of eligible pubs with the highest average score, supplemented by other sources of information, and then visits them to update the pub details ahead of a selection



meeting in advance of our Annual General Meeting to which all branch members are invited..

To make this work, we need many more members to enter their scores. We value the opinions of all members whether active or not and we need as many opinions as possible for as many pints in as many pubs as possible. This is so we can have confidence in the statistics. We ask members to score the pubs continually not just once or twice. NBSS works across the country not just in our branch. If you are not a member but would like your opinions of beer quality in pubs to count, then join CAMRA!

If you have any queries about the operation of the scheme, please get in touch with me. My contact details are in the magazine.

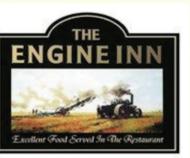
Dave Stubbins

Branch Chairman



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Furness CAMRA Pub of the Season winter 2011 CAMRA Good Beer Guide listed 2010, 2011, 2012 and 2013



We are also now at the Crown, Flookburgh serving a range of Robinson's Ales including Dizzy Blonde, Hartley's XB, Cumbria Way and seasonal ales. Find your favourite sports in Sky HD and Sky 3D on big screens.



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GOOD BEER GUIDE 2014... COMING SOON!

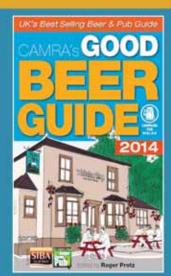
The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2014.

Fully updated with the input of CAMRA's 150,000 members, the Guide is indispensible for beer and pub lovers young and old.

This edition includes:

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

Buying the book directly from CAMRA helps us campaign to support and protect real ale, real cider & real perry, and pubs & pub-goers.



Final cover may differ from

above

The new Guide will be published in September 2013 and you can order a copy now (details below).

HOW TO ORDER

Post: Complete the form on this page and send to: CAMRA, 230 Hatfield Road, St Albans AL1 4LW Phone: To order by credit card please phone 01727 867201 during office hours" Online: Please visit www.camra.org.uk/shop*

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What is Real Ale?

In the early 1970s CAMRA coined the term 'real ale' to make it easy for people to differentiate between the bland processed beers being pushed by the big brewers and the traditional beers whose very existence was under threat.

Many pubs and brewers use the term to describe their beers, but, just to keep you confused, they are also called cask beers, cask-conditioned ales or even real beer! In the pub the huge majority of real ales are served using traditional handpulls, rather than through modern fonts, but there are some exceptions to this, so if in any doubt, just ask. Real ales may also be served direct from the cask, often called gravity dispense.

What makes real ale 'real'?

Real ale is a natural product brewed using traditional ingredients and left to mature in the cask (container) from which it is served in the pub through a process called secondary fermentation. It is this process which makes real ale unique amongst beers and develops the wonderful tastes and aromas which processed beers can never provide.

What's the difference between 'ale' and other beers?

There are a huge range of different beer styles, each with different qualities, tastes and strengths, but each falls into one of two main categories; ale or lager. The key difference between ales and lagers is the type of fermentation.

Fermentation is the process which turns the fermentable sugars in the malt into alcohol and carbon dioxide. Lagers are made using bottomfermenting yeast which sinks to the bottom of the fermenting vessel and fermentation takes place at a relatively low temperature. Authentic lagers then undergo a long period of cooled conditioning in special tanks.

Ales, which includes bitters, milds, stouts, porters, barley wines, golden ales and old ales, use top-fermenting yeast. The yeast forms a thick head on the top of the fermenting vessel and the process is shorter, more vigorous and carried out at higher temperatures than lager. This is the traditional method of brewing British beer.

Why isn't all beer real?

Real ale is a natural, living product. By its nature this means it has a limited shelf life and needs to be looked after with care in the pub cellar and kept at a certain temperature to enable it to mature and bring out its full flavours for the drinker to enjoy.

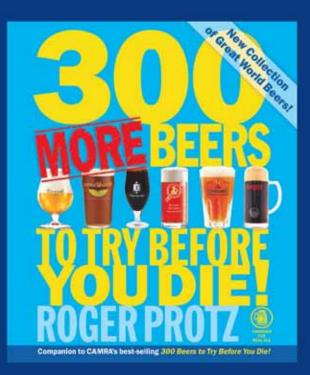
Brewery-conditioned, or keg, beer has a longer shelf life as it is not a living product. Basically, after the beer has finished fermentation in the brewery and has been conditioned, it is chilled and filtered to remove all the yeast and then it is pasteurised to make it sterile. This is then put in a sealed container, called a keg, ready to be sent to the pub.

The problem is that removing the yeast and 'killing off' the product through pasteurisation also removes a great deal of the taste and aroma associated with real ale. Because there is no secondary fermentation occurring in the container (i.e keg) in which is held, there is no natural carbonation of the beer so gas either carbon dioxide or a mixture of carbon dioxide and nitrogen has to be added to "fizz up" the beer. This creates an unnaturally fizzy beer rather than the gentle carbonation produced by the slow secondary fermentation in a cask of real ale.

What is beer?

All beer is brewed from malted barley, hops, yeast and water, although other ingredients such as fruit, wheat and spices are sometimes used. The yeast turns sugars in the malt into alcohol and the hops provide the bitter flavours in beer and the flowery aroma.

The flavour of the beer depends on many things, including the types of malt and hops used, other ingredients and the yeast variety. Getting the yeast right is essential as each variety has its own distinctive effect on the beer.



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The companion to the best-selling 300 Beers To Try Before You Die!

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*All orders through the CAMRA online shop are subject to postage and packaging costs. Details of these costs can be found at www.camra.org.uk/shop. Members must log in to the CAMRA shop to receive their discount.







A unique mix of bar, restaurant & four star inn, with the kind of comfortable informality and atmosphere that many attempt but few achieve.

At its heart is a great pub recently refurbished and extended across two floors with up to 8 real ales on tap and freshly prepared food using locally sourced ingredients.

Answer on Page

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Name the Pub....



CAMRA pledges support for two major industry-led campaigns to raise profile of pubs and beer.

CAMRA is supporting two industry-led campaigns which will help deliver the aims and objectives in CAMRA's new Strategic Plan. The initiatives will help meet CAMRA's Key Campaigns to "encourage more people to try a range of real ales' and 'to raise the profile of pub-going and increase the number of people using pubs regularly".

Let There Be Beer is a multi-million pound campaign, funded by five global brewers -Heineken, Carlsberg, Miller Brands, Molson Coors and AB-Inbev - that will initially run over three years and promotes all beer styles. CAMRA's involvement will focus on championing real ale.

The campaign will urge Britons who are not regular beer drinkers or have turned away from beer to fall back in love with beer. Using a new generic TV advertising campaign, the industry will raise the profile of drinking all different kinds of beer on different occasions.

The first showing of the TV campaign will be aired on 28 June.

CAMRA National Director Ian Packham said: "CAMRA is delighted to see competitors in the industry working together to promote beer. This is an unprecedented and much-

needed generic campaign which won't push individual brands or concentrate on any particular beer style. It comes at a time when the overall UK beer market is in serious decline and a big push is required to help many people rediscover beer and turn the fortunes of a great

British industry. It is important we get more people enjoying beer in pubs in particular and CAMRA will focus its efforts on championing real ale as part of this campaign."

CAMRA has also played a pivotal role in a new industry-led campaign that encourages pubgoers to share their great pub experiences.

It's Better Down The Pub is supported by numerous pub, brewery and leisure companies all promoting the great things pubs have to offer. Consumers can win fantastic prizes by sharing their best pub experiences through video, photography or short story.

CAMRA will use its local and national communication to encourage more people to participate in this campaign. To find out more visit www.itsbetterdownthepub.com

National Director Andy Shaw said: "It's Better Down The Pub complements other CAMRA campaigns which aim to encourage an increase in pub going.

"It is a fun campaign that all pub-goers can take part in. By sharing their great stories, we hope to encourage more people back into British pubs."



whatpub.com Featuring over 35,000 real ale pubs

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FOR REAL ALE

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of Britain's

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The Manchester Beer & Cider Festival

is an exciting new event coming to the city in January 2014. It will take centre stage in the Velodrome of the National Cycling Centre, home to Team GB's fantastically successful Olympic cyclists from Wednesday 22nd - Saturday 25th January.

The main bars will be on the Velodrome floor surrounded by the famous banked track which will remain in use during the festival. As you enjoy your pint, there is every chance that medal winning cyclists will be whizzing round you as they train for the 2014 Commonwealth

On a sunny Saturday in June seventeen of us set off for Keswick as we had been invited to visit the Brewery by head brewster Sue (yes I know yet another lady brewer).

All was going to plan when the traffic came to a standstill. We had not realised but it was the day of the great north swim in Windermere !

When we eventually reached the brewery we were greeted by Sue who took no time at all to offer us a pint of Thirst Blossom, 4.1%, a very nice golden bitter and Thirst Session 3.7%, a lovely chestnut brown ale - both of which down extremely well after a longish time on the Coach.

Sue showed us around the compact brewery which was very interesting, I asked her why all the beers began with thirst and discovered that this was because when the printer sent the artwork back for the initial brew of 'First Run' he had put thirst instead of first! so Sue decided to keep it.

After Imbibing several more Beers we said our goodbyes and set of to Rydal stopping off at the Badger Bar which is within The Glen Rothay Hotel, they had a good range of Ales and offered a Camra discount.

Our next stop was to the Newby Bridge Hotel which has a great bar and fantastic lavish chairs. It was soon time to move on, with some getting off at The Swan in Ulverston, A grand day out.

Dave Latham

Games in Glasgow and the 2016 Olympics in Rio de Janeiro.

> The festival will be brought to you by the team behind the CAMRA National Winter Ales Festival's eight successful years in Manchester so you can expect a similar great range of the very best cask ales. The cider and perry bar will be larger than ever before and we will again have a great range of foreign beers both on draught and in bottles.

> Browse our website for more details of what to expect.

The dates for your diary are Wednesday 22nd to Saturday 25th January 2014.



Letters to the Editor

Dear Sir,

Cumbrian cask ales from dozens of local brewers

> As a cider and wine drinker, I have only recently become aware of the work of CAMRA. However, in a short space of time I have come to admire the success of your campaign and, having been convinced that beards and sandal wearing were not compulsory, I decided to ... become a CAMRA member!

Why? Well, I grew up in Ulverston, was politicised into campaigning by the Conservative government that dominated my formative years and I earned the beer money of early adulthood by pulling pints of Hartley's XB. (82 pence a pint when I last pulled one!!!) Maturity has softened the militancy but not my love for Ulverston, and its pubs. I am still a sucker for a good campaign, especially one that bats for the little guy, and I miss the smell of Hartley's on a brewing day.

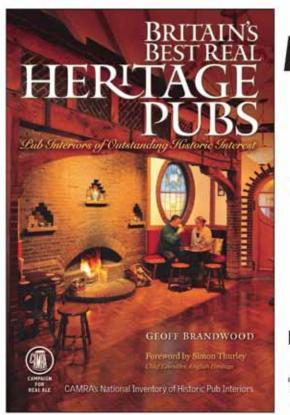
To be honest I know little about Real Ale, I am learning, slowly, but I do know a lot about the pubs of my beloved home town. So many pubs have disappeared leaving us only with fond memories, The Beehive, The Bird in Hand, The UV, Buffers (just kidding), the list goes on. My fear is which one will be next? There have been so many pressures on pubs in recent years, the smoking ban, the growth of commercialised chains and pubs as restaurants among them. The future is not bright. In current austere times, the pot of money is decreasing and demands on spending grow making a night in much more affordable than a night out. This led me to consider what seems to be a current point of contention for CAMRA, Real Ale versus Craft Beer. So as a layperson, what's the problem? I only vaguely understand the differences and I can appreciate why those who have fought so hard to promote Real Ale are reluctant to 'dilute' its status. My understanding is that both tend to be from smaller, often locally run breweries and from personal experience of campaigning for the sustainability of local craftspeople in other fields, I recognise the battle to get people to pay a fair price for artisan goods. In the words of Paul Weller 'Unity is Powerful' so, rather than handbags over whose beer is best, future campaigning could be a collaboration. The fight being strengthened by CAMRA and the Craft Beer supporters embracing in a seventies style love fest to promote the wellbeing and future success of our beloved British public houses. A pub needs beer, but equally, beer needs pubs.

In my opinion that should be the next campaign. Real Ale is here now and the way to keep it here is to secure hostelries within which people can meet, drink, discuss and enjoy beer that has been produced with love. Without pubs, Real Ale becomes the masterpiece stolen from the Louvre to be hidden away and enjoyed by the few rather than the many, what a waste!

Yours faithfully

CAMRA Newbie





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- Foreword by Simon Thurley, Chief Executive of English Heritage

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CAMRA Membership Benefits

333

For just £23* a year, that's less than a pint a month, you can join CAMRA and enjoy the following benefits:

A quarterly copy of our magazine BEER which is packed with features on pubs, beers and breweries.

- Our monthly newspaper. 'What's Brewing', informing you on beer and pub news and detailing events and beer festivals around the country.
- 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.

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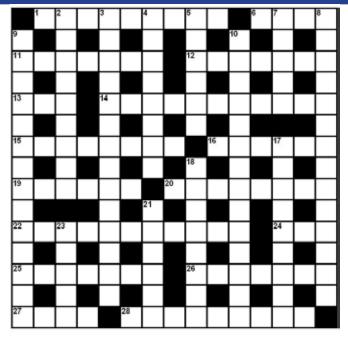
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Crossword Puzzle No. 7

Submitted by PeeGee



Across

1 Beer, good woman, in this, please (4,5)6 Vocal composition; a tune sung backwards?(4)

11 Sailors for Senior Service crew (4,3)

12 Entertaining? Resort to aim guns (7) 13 Eastern European learner. Slippery fellow

(3)

14 Infiltrate United. Untied in short

introduction (7,4)

15 Debased, I'm entering, carrying the dregs (8)

16 Son?, Daughter, Royal Academician.

Locked out by her partner, Clint (6)

19 Reportedly the first man's ghoulish family (5)

20 Do this and you risk a wet crash (8 or 5,3) 22 Upsetting experience at the hair-dressers? (11)

24 Nail softly, for example (3)

25 Great Country, with IT in mind (7)

26 Closest, often with most expensive (7)

27 Therefore monster returned (4)

28 Thinks carefully about second Sir Jumbly (9)

Down

2 Attacked, including fifty-one disabled (9)

3 I trim email memo and compose it for ever (4,10)

4 Several 2240 lbs yearn to go to the poles (4,4)

5 Best at usefulness? Has position in society (6)

7 Does 10 do this? (5)

8 It can't get any better for Jack Nicholson (2,4,2,2,4)

9 Satan blundered in error. Sounds reasonable (14)

10 Mary, Anne, Victoria, now Elizabeth

(5,2,7)17 Get lost, said paper, uncouthly (9)18 Arrivals at A&E sound as if they need this

(8)

21 Takes an interest in Levis in top store section (2,4)

23 Good man in good, well-planned con trick (5)

Balts and Ball dry Solution may not accept Direct Debt betractions for some types of scenars



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 which CAMRA Act, 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

Far Sawrey - Cuckoo Brow

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 Barngates - 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 - Roval Oak Coniston - Black Bull Coniston - Sun Coniston - Sailing Club Dalton - Brown Cow Dalton - Red Lion

Foxfield - Prince of Wales Grange - Commodore Grange - The Sands Greenodd - Ship Grizebeck - Grevhound 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 Silecroft - Miners Arms 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 - Lancastrian Ulverston - Mill Ulverston - Old Farmhouse Ulverston - Stan Laurel Ulverston - Swan Walney - Oueens, Biggar

"Posing the 'What if' question"

I imagine most people have posed the "What if" question at some time or other.

You know the one where you ask what would have happened, or not happened, at certain key points in life had you made different decisions or responded in other ways to life's challenges. A chance meeting somewhere that didn't happen, or a job opportunity that meant a move to another town or country that you either took or did not take, and which could have radically changed not only yours but other peoples lives. Partners never met, and children never existing...the list is endless.

Leaving out the wayward lump of rock that supposedly crashed to earth and took the dinosaurs out of the evolutionary script, the absence of which event would probably have meant that you and I wouldn't be around to speculate on the matter, you could ask yourself what would have become of the British Isles had the Romans hung around past A.D. 400 and something.

What if King Harold hadn't taken one in the eye and gone on to lose the Battle of Hastings?

What if William and his Normans hadn't succeeded in over-running these islands, or if the several other of our continental neighbours who subsequently took a run at us with malice of intent had succeeded? What if the Germans had won the first world war?

Would there even have been a second one? And in case you're

wondering what this has to do with CAMRA, as we approach our branch's 40th anniversary next year, let me pose the question "What if CAMRA had never come into being as the most successful consumer organisation ever?"

It was while I was having a chat to a punter at the bar of a pub in Ulverston (What, old Beerwolf chatting to someone in a bar in Ulverston?... surely not I hear you cry) that the old myth of the so called 'good old days' cropped up once again.

As far as cask conditioned beer and its availability is concerned these are the good times, and I'm glad to say that the stranger at my side, along with a growing number of fellow beer drinkers, are coming to a realisation of this.

As I've repeatedly said, both in the pages of local CAMRA magazines and the not inconsiderable number of bars around the country I've called in upon, the choice and availability of quality ales has never been better than it is today.

Whether your beer comes into being in a microbrewery, one of the bigger regional brewers, or even the shrinking number of Global ones who can be bothered to cater for the cask ale customer these days, it will have been better treated on its journey from brewery to glass than at any other time in the past.

The conditions in which its ingredients come together and are turned into beer are infinitely better and more hygienically controlled

than ever, likewise its transportation to the point of sale. The cellar temperature in which it is stored will be accurately regulated to suit the product, and its journey from cellar to glass is likely to be just as well managed. And you'll get a fresh glass with each subsequent order, should you want more than one, which I sometimes do.

With the range of choice available at the bar increasing, along with the proliferation of smaller, local enterprises, it is now possible to find anything from two or three to more than ten cask ales on sale these days, depending on the level of trade.

In my early drinking days...oh, here we go.... if you wanted to sample a wide range of beers

"Posing the 'What if' question" (Cont)

(They were nearly all brewed locally back then) you had to visit as many of their tied houses as you could manage to get round.

And let's not get too sentimental about such things as hard to sterilise wooden barrels, rubber pipes and wet sacks over the barrels in summer in an often vain attempt to keep them passably cool.

Not to mention the several other less than hygienic practices, seen and unseen, that went on 'back in the day'.

Hopefully, at some time in the future, I'll be writing an account of a typical ale trail that could be undertaken in the early sixties in the Barrow area, just to give you some idea of the difference between that pre-CAMRA era and the one we enjoy today.

Yes, the variety was there, but you had to make a lot of visits to the mostly brewery-tied houses in order to get that variety.

In the meantime we've a lot to thank four

young men for, meeting in a bar in the Irish Republic back in the very early seventies, since they started the process that led us to the good old present day situation and all that it now offers the discerning drinker.

What if they had never met up and acted upon their desire to fight off the onslaught of the dreaded keg revolution?

Let's leave all the other what ifs in their own parallel universes for now and just pause for a moment to dwell on that one.

Personally, I feel that it doesn't bear thinking about.

These are the good old days, so let's raise our glasses to the founders of CAMRA and all that has transpired since then.

Cheers, G.A. Purcell



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Furness CAMRA Diary

Branch Meetings Tuesday 3rd September. The Mill, Ulverston, 7PM

Monday 7th October, Furness Railway, Barrow, 7PM

Monday 4th November, Brown Cow, Dalton 7PM

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

Manor Arms Beer Festival 13th to 16th September, Broughton-in-Furness

Engine Inn Beer Festival Friday 20th to Sunday 22nd September, Cark-in Cartmel

Sticky Wicket Beer Festival Friday 20th to Sunday 22nd September, Penrith Cricket Sports & Social Club

Cockermouth Taste Cumbria Beer & Cider Festival 2013. September 27th - 29th (Fri - Sun)

Jennings Brewery Maltings and Yard. (Part of Taste Cumbria Food & Drink Festival) 50 beers and ciders/perries from over 30 Cumbrian breweries and cider makers. Quality local food, live music, brewery tours, etc. Entrance free to CAMRA members, with card. Massive town centre event for all the family. See www.tastecumbria.com for details.

> Broughton Festival of Beer 4th - 6th October. 6-7 pubs in Broughton-in-Furness area, minibuses between.

20th Westmorland CAMRA Beer Festival 9th to 12th October 2013, Town Hall, Kendal.

Ulverston Beer Festival Volunteers Trip 12th October, Saltaire Brewery

Solway CAMRA Carlisle Beer Festival, 31st Oct - 2nd November 2013, Hallmark Hotel, Carlisle (next to Railway Station)

> West Pennines Regional Meeting 12:30pm Saturday 16th Nov 2013, Carlisle

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Puzzle Answers

Name the Pub

Crossword



The Sea Viw, Ulversion. I cannot find any mention of this pub so if anyone has any knowledge please let me know.

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