

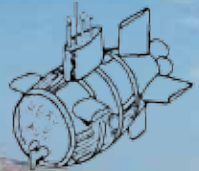
# InnQuirer

CAMRA Furness Branch Magazine

Issue 50 - Winter 2014



CAMPAIGN  
FOR  
REAL ALE



## Inside:

**Pub/Brewery Craic**

**CAMRA Discounts**

**Pub and Club Awards**

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**Furness CAMRA Diary**



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## The Brown Cow Inn



10 The Green, Dalton-in-Furness, Cumbria, LA15 8LQ  
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1500AD historic building set in the ancient town of Furness, run by father and son, Charlie and Paul, for over 22 years



We pride ourselves on keeping a good cellar and serving traditional home cooked food.

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Several times winner of Dalton ale tasters award and Dalton in Bloom

**Accommodation on site - Self contained maisonette and holiday cottage**

Close to local attractions such as The South Lakes Wild Animal Park, Furness Abbey & Local walk ways.

Charming 100 cover restaurant upstairs, plus cosy downstairs eating areas in the bar, serving home cooked food  
7 days a week 12 - 9pm  
CAMRA recommended  
traditional Inn, open for drink 7 days a week from noon - 11.30pm serving 5 ever changing Real Ales



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

## InnQuirer

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Cover photograph:

Hoad from Ulverston Canal  
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

Many apologies to all for the lateness of this edition, it should be out in early January.

As you read our latest offering I hope you have all had a wonderful festive period and trust, of course, that no one has over imbibed!

Many thanks to all who contributed to this issue, especially Rob McKeever who has penned a fascinating letter on the previous 'Name the Pub' and to our advertisers, without whom we would not exist.

Furness CAMRA members continue to promote Real Ale and support the pubs that are such an important part of our communities.

And, as ever, I welcome any comment on this issue's content or any other topic you think worthy of discussion.

With best wishes for a healthy and prosperous new year.

Cheers

**Gary Thompson**  
Editor

## Pub and Brewery Craic

### Pubs:

White Horse, Dalton has been bought by Adrian - open evenings from Tuesday to Saturday and from 2pm on Sunday

The Bear in the Square, Millom has extended its opening hours and is now open 10am-11pm every day with food from 11am-2.30pm and 5pm to 8.30pm

The former landlord at the George, Walney (now sadly closed) has taken over the Church House at Torver which will re-open shortly.

The Engine Inn at Cark now has two more handpumps

### Breweries:

Fell, Flookburgh- now added a 4.5% beer called AAA to their range

Unsworth's Yard, Cartmel- owing to capacity constraints they are seeking to sell their 2.5 barrel plant and invest in a 5 barrel plant

Abraham Thompson Porter had been available at the Solway beer festival.

**CAMRA**  
CAMPAIGN  
FOR  
REAL ALE

# WHAT? PUB

**whatpub.com**  
Featuring over 35,000 real ale pubs

**LAUNCHED IN SEPT / OCT 2013**

Over 96% of Britain's real ale pubs featured

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

**Thousands of pubs** at your fingertips!

## From the Chairman

The last few months have been challenging for many of our pubs and several closures have occurred, whether temporary or permanent. These closures have all arisen in pubs owned by pubcos or tied to larger breweries and indicate the difficulties landlords are having in making ends meet. CAMRA is campaigning for a fair deal for these people and I was contacted along with other CAMRA members by Colin Valentine, National Chairman to ask me to write to Vince Cable via CAMRA's web site. I have reproduced the letter below.

On a positive front, our beer festival in September was a great success and was the first of many festivals held by pubs and other CAMRA branches throughout Cumbria. Most were very well attended and show that real ale is thriving in our area. One festival that is forthcoming that is particularly worthy of mention is the Manchester Beer and Cider Festival that is taking place in January. The

event, which was until last year called the National Winter Ales Festival (this event is now being held in Derby in February) is moving to a stunning new venue, the Velodrome. An advertisement for this festival is contained within this magazine and should be an amazing event. I will be at the festival throughout (on the glasses bar) and hope to see you there.

CAMRA's national pub web site, What Pub, has now been launched to CAMRA members and contains details of all pubs in Cumbria and most nationally. Our members have worked hard to get the information as accurate as we can but we would be pleased to hear of any updates or details we have not recorded correctly. We have done our best!

It remains for me to wish you a pleasant end to the year.

**Dave Stubbins**  
Furness Branch Chairman

*Dear Dave,*

*CAMRA's campaign to strike a fair deal for publicans tied to large pub companies who are struggling to make a decent living and create a thriving pub sector has reached a critical stage.*

*The Government is poised to announce their response to the pub company reform consultation which saw 7,000 people answer the online questionnaire and 1,100 written responses. This announcement will outline the legislative proposal to reform the large pub companies and affect the future direction of the campaign.*

*As always thank you for your effort and dedication to the Fair Deal for Your Local Campaign which has resulted in the support of 192 MPs and 250,000 beer mats distributed across the country.*

*This year CAMRA's Campaigns Team also brought the issue directly to the heart of the political agenda at the Party Conferences, advocating reform to 70 MPs and hosting a policy debate with Minister Jo Swinson who instigated the consultation.*

*Together we have built a strong groundswell of support for pubco reform but now it's time to go direct to the key decision maker leading on the Government announcement and call on Vince Cable to do the right thing.*

***Don't let the momentum drop at this crucial moment. Please use our campaign website to write directly to Vince Cable.***

*As you know for too long large pub companies (those with over 500 pubs) have been taking more than is fair or sustainable from pub profits, causing real hardship for licensees and contributing to the closure of 26 pubs every single week.*

*CAMRA is calling on Government to deliver a statutory Code which includes the principle that tied licensees are no worse off than those that are free of tie backed up by a powerful adjudicator. CAMRA wants to see pubco licensees offered a "Market Rent Only Option" and a Guest Beer Option freeing them up to sell local beers at a competitive price.*

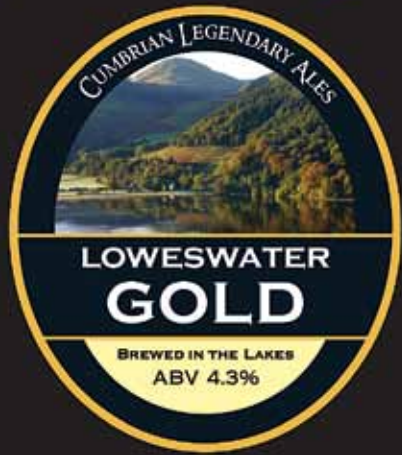
*For more about the campaign: [www.fairdealforyourlocal.com](http://www.fairdealforyourlocal.com)*

*Please use our campaign website to call on Vince Cable to save Britain's pubs and help create a sustainable future for the pub sector.*

*Thank you for your support.*

*Colin Valentine*  
CAMRA National Chairman

# CUMBRIAN LEGENDARY ALES



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## Discounts available to CAMRA members

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

However, we are aware that a number of pubs in our area offer discounts on beer and accommodation on production of a CAMRA card, and we are intending to publish details of these discounts in future issues of this magazine and on our web site.

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

The information we are seeking is-

- The discount on a pint of real ale, whether % or in pence
- The period during which this discount is available (if not at all times)

Please respond to me at

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

I look forward to hearing from you.

Dave Stubbins



TRUDI AND PAUL DEWAR WELCOME YOU TO

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cask conditioned  
craft ales

Largest ever  
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Ciders & Perries

Bière sans Frontières:  
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Wed 4.30pm - 10.30pm  
Thu: 12 Noon - 10.30pm  
Fri: 12 Noon - 10.30pm  
Sat: 11.00am - 7.00pm

Admission:  
Wed / Thu: £2  
(£1 Concessions or with valid  
Metrolink ticket on Wed/Thu)  
Fri: £3 before 5pm  
£5 after 5pm  
Sat: £4

CAMRA Members  
FREE Wed/Thu  
£1 off all other  
times

# MANCHESTER Beer & Cider Festival

22<sup>nd</sup> - 25<sup>th</sup> January 2014

## The Velodrome

Stuart Street, Sportcity, M11 4DQ  Metrolink Velopark

[manchesterbeerfestival.org.uk](http://manchesterbeerfestival.org.uk)



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## Furness area pubs and clubs are champions again

We are delighted to report that Furness branch Pub of the Year, The Manor Arms at Broughton-in-Furness, and Club of the Year, Millom Rugby Union Football Club both went on to win the Cumbria award against competition from other Cumbrian branches.

Millom Rugby Union Club, housed just off the shore in Haverigg, has consistently supplied a range of 3 real ales of a high standard over several years and is the envy of visiting clubs.



coming so close to wider regional success in his first few years in charge at The Manor and we are confident he will go from strength to strength.



Last but not least The Mill at Ulverston was awarded the Furness CAMRA Pub of the Season for Summer 2013.

The Manor Arms at Broughton-in-Furness, now run by Dave Varty's son Scott, has for many years been serving a range of seven real ales along with advice on the order in which they should be tackled. The pub has gained this achievement against stiff competition from so many excellent pubs in our branch area.

The pub went forward into the West Pennines area competition where it was narrowly defeated by former National Pub of the Year runner-up, The Swan with Two Necks at Pendleton. Scott is to be congratulated in



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Chris and Karen welcome you to the Engine Inn, situated on the edge of the Lake District National Park, close to Morecambe Bay, with quality food, drink and accommodation



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Good home made food served daily in our bar and restaurant  
Friday - Flame Grill Night, only £10 per person.  
Monday to Thursday - 10% off if 2 dining from main menu  
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Terms and conditions apply

**Furness CAMRA Pub of the Season winter 2011**

**CAMRA Good Beer Guide listed 2010, 2011, 2012, 2013 and 2014**



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.



[www.engineinn.co.uk](http://www.engineinn.co.uk) 015395 58341 [chris@engineinn.co.uk](mailto:chris@engineinn.co.uk)

## "Florence and the Battle of the Ring Tones"

Every so often I like to wander outside of my normal drinking comfort zone, and venture into some of our neighbouring branch's towns and villages.

This time I'm in a canal-side pub in Lancaster. It's a hot day in that most welcome of 'proper' summers that took us all by surprise in 2013. A pint of session-worthy Elgood's 'Cambridge Bitter' at 3.7% in front of me, and I sit at a table inside the main body of the place, where it's tolerably cool, and from a little further along the bench seating I can't help but overhear the following.

"There goes another of 'em. Sometimes I think the world's filling up with electronic beeps and mindless jingles these days."  
"Tell me about it, Jimmy lad...it's like waking up and finding yourself inside of a giant fruit machine."

I half-turn and notice two gentlemen of shall I say late-sixties appearance established in the seats close by me. The conversation runs on, and with naught else to do and no other distraction, I indulge in a spot of pub eavesdropping.

"My grandson bought me a fancy new alarm clock with more gadgets and gizmos on it than a space shuttle control panel."

"Birthday Prezzie from young Jason?"  
A gulp of ale and then the response. "No...it was Luke, the 17 year old one, Jim."

Another mutual ale sipping and then:  
"Not sure I know him, Dave", followed by:  
"Aye well anyway, I thought I'd set the thing but it goes off at 3 in the morning loud enough to wake 'em up in the cemetery over the road."  
Another collective sip, followed by: "Very loud eh, Dave," with an accompanying chuckle, and then the response.

"Too right it was, Jimmy...making predatory bird calls like they play in places where they want to scare off the pigeons."

"What like Kestrels and Sparrow Hawks and such...things that fill their bellies by dining on chirpy little song birds?"

"Aye, that sort of thing."  
More ale sipping and then, "I'd just got up to go for a pee..."

"I know that one right enough, Davy."  
"Aye well, Jimmy, it scared the blithering bejazzers out of my missus I can tell you, not to mention that white mouse we're looking after for her great nieces."

"I'll bet it put the wind up that little blighter and no mistake."

Another timely sup, with added chuckles.  
"Heck aye, it was on its wheel and going like Usain Bolt...you could have powered the house off it if it had been wired up."

In unison they drink again, and without realising it, I find myself synchronising with them.

Then the one called Jimmy speaks up. "Fellow was asking after you on the bus coming in, Davy."

"Oh aye, and who was that then?"  
"Bloke called Andrews..." A pause follows, with no response, and then. "You know him, Davy."

"Doesn't ring any bells, Jimbo...hit me with a first name."

"Archie I think." There's laughter from the one called Dave, and some of it comes with a splutter as he takes his drink.

"Doesn't knock about with a fellow called Brough who does a bit of ventriloquism on the side, does he?"

A bemused Jimmy replies, "I don't know about that, Davy."

We all take another sup, and then a couple of mobiles sound off.

"Hark at that, Jimbo...drive you up the wall some days. On buses, in trains."

"Public lavvies, when the call's for someone's who's just washed their hands and can't find a drier that works."

We all have a chuckle at that one.  
A collective supping pause follows.

"I was doing a bit of border weeding yesterday, Jimbo," Dave then says, going off at a tangent.

# MANOR ARMS

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NO PLASMA TV  
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CONVERSATION

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3 DIAMOND  
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SERVED TO 10PM



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West Pennines Regional Pub of the Year 2008 - Good Beer Guide 2013

**Cumbria CAMRA Pub of the Year 2013**

Regular beers are: Yates Bitter and Cumberland Breweries Corby Blonde  
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**OPEN ALL DAY - EVERY DAY**

The Square, Broughton in Furness. Tel: 01229 716286



## The Mill Ulverston



**Eclectic Mix of Bar and  
Restaurant Serving 10 Real  
Ales (Incl. 1 Dark) and  
Wonderful Fresh Food.**

*Good Beer Guide 2011 to 2104*



Live Music Every Friday, Open Mic Every Wednesday.

2 Woodburning Stoves for the Winter and Large Sun Terrace for the Summer.  
What more can be asked for....

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Tel: 01229 581384, Website [www.mill-at-ulverston.co.uk](http://www.mill-at-ulverston.co.uk)

## “Florence and the Battle of the Ring Tones cont.”

“It was raining yesterday, Davy.”

“Only in the morning for a bit, Jim. Anyway out comes her from next door to do the same.”

“What, that bonny lass with the lovely head of raven’s wing black hair and the old-fashioned name?”

“Florence, aye that’s the one.”

“She’s got fine-looking pinkish-white whatsits,” a mnemonic click of Jimmy’s fingers follows, and we all pause expectantly.

“Hydrangeas, along her street wall,” he concludes, and we can stop holding our collective breath.

“Whew, Jimmy lad, for one minute there I thought you’d been perving my bonny young neighbour.”

“As if...” comes the response, along with a knowing chuckle, and then Davy continues.

“Anyway, out she comes and rests her mobile on the dividing wall. Then it fires off with a text and she’s busy weeding and can’t be bothered answering it, and after a minute or so of this I ‘accidentally’ tip it into that bunch of aubrietia that’s spilling over onto my side.”

“You want to keep an eye on that, Davy, or it’ll run riot along your side as well.”

“Anyway, it stops bleeping and then goes off with that “Battles” tune ring tone of hers and for my sins I end up rummaging around in her aubrietia cluster for the darned thing.”

“Can’t say I know that tune, Davy.”

“It’s used in an advert, Jimbo.”

A drinks pause and then, “I’m on mute for them, Davy.”

“Aye well, I often watch things with the subtitles on these days, that’s how I know, and

anyway a lot of the ads are better than some of the programmes.”

We all ponder on the significance of this observation before the dialogue continues.

“Fancy another half in that one, Jimbo?”

A thoughtful pause and then Jim replies, “Aye go on then...the one with the blue pump clip on the handle?”

“There are two up there with blue pump clips, Jimmy.”

Jimmy tells him that the one on the left is his preferred brew.

“You do know that it’s 4.8%, that Saltaire Cascade Pale Ale Jimmy, don’t you?”

“Is it indeed, and here’s me thinking I was on Elgood’s ‘Cambridge Bitter’, Dave.”

“No, Jim, that’s the one on the right.”

Jimmy drains his glass and says, “Well then, I’d best just stick with a half of the one I’m on while you’re up there, because I’m supposed to be meeting a mate in top Wetherspoons about three-ish.”

“Richard Owen, Jimbo?” Davy asks, with a chuckle.

“No... Archie Andrews, Davy boy,” he replies with a chuckle of his own.

“He’ll be as thick as thieves with that Peter Brough by the time you get there, Jimbo.”

“Aye Davy, and the pair of ‘em could be sharing a gottle o’ geer,” Jimmy replies, as he cottons on to the earlier wind up.

At that point I make ready to leave, thinking, “Who’s having who on in that, no doubt, long-term friendship?”

**Cheers, G.A. Purcell.**



# BEER WITH ALTITUDE

OVERLOOKING AMBLESIDE AND THE LAKE DISTRICT FELS BEYOND, BARGATES BREWERY SITS ON HIGH ALONGSIDE THE DRUNKEN DUCK INN.

BREWING AT BARGATES STARTED IN 1997, A SINGLE BARREL OUTFIT LOCATED IN THE CELLARS OF THE INN.

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AWARD WINNING BEERS FROM THE LAKE DISTRICT'S HIGHEST BREWERY.



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BARGATES, NEAR AMBLESIDE, CUMBRIA LA22 0NG

## Meet the Brewer - Bargates

**Brewery Name?**  
Bargates Brewery Ltd

**Your name?**  
John Lloyd

**How long have you been brewing?**  
Since May 1997

**How did you get into brewing?**  
In 1996 The Duck approached Peter Yates to act as consultant on a small scale brewery set-up. Guided by Peter, I learnt "on the job!"

**Tell us about your brewery:**  
Bargates Brewery is situated in the heart of The Lake District near Ambleside. We are a 8.5/9bbl operation supplying all over Cumbria and neighbouring Counties with direct distribution

**What's the future for Your brewery?**  
We constantly examine what we do and are not afraid to make big calls. Our range of beers is stronger than ever, but we never rest....

**Small brewers in general?**  
Not for me to comment!

**What do you think of Craft Beer?**  
Loaded question? We have been "crafting" beer for nearly seventeen years and it has been a pleasure!

**What do you think of CAMRA?**  
Our local Furness branch are always helpful and receptive. We also enjoy a healthy relationship with all branches of Cumbria Camra.

## Name the Pub....

Answer on Page 30





# Pre-register Now for Members' Weekend & AGM, 25th - 27th April 2014



**CAMRA Members' Weekend**, featuring the National AGM and Conference, is where our members discuss our future policy and direction. The weekend also offers the opportunity for members to socialise with friends, visit recommended pubs and go on organised trips.

The Members' Weekend is open to all CAMRA members and will be held at The Spa Complex, Scarborough from 25th April to 27th April 2014.

### Pre-register your interest today

You can pre-register online through the Members' Weekend website:

1. Visit the Members' Weekend website: [www.camraagm.org.uk](http://www.camraagm.org.uk)
2. Select "Member Login" at the top right hand corner to log in to the website
3. Once logged in, click "Register" on the home page or on the navigation bar located in the top right hand corner
4. Once clicked, you should receive on-screen confirmation that your registration has been successful

**Please note** that joint members will need to login and register individually. **Closing date for pre-registration is Friday 28th March 2014.**

Alternatively you can register by returning the form below. As a pre-registered member you will receive the Members' Weekend Handbook before the event. This will be sent out the week following the cut off for pre-registration. Members' Conference packs will be available at the venue.

### I would like to pre-register (Closing Date for Pre-registration is Friday 28th March 2014)

Membership Number	<input type="text"/>	Joint Member Number (if applicable)	<input type="text"/>
Full Names	First <input type="text"/>	Surname	<input type="text"/>
(Joint member details if applicable)	First <input type="text"/>	Surname	<input type="text"/>
	Email	<input type="text"/>	

### Volunteer at the Members' Weekend

There are plenty of volunteering opportunities to get involved in at the Members' Weekend. If you wish to volunteer to work at the Weekend please mark in the boxes below, Tuesday the 22nd April to Monday 28th April 2014, the day and times which you would be available. Your details will be passed to the Members' Weekend Staffing Office and you will be contacted nearer the time.

Tue		Wed		Thu		Fri		Sat		Sun	
am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>	am	<input type="checkbox"/>
pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>	pm	<input type="checkbox"/>

Please return the completed form to:  
Members' Weekend 2014 Registration, CAMRA, 230 Hatfield Road, St Albans, Herts, AL1 4LW.



# CAMRA Members' Weekend & AGM 2014



25th - 27th April  
Spa Complex, Scarborough  
[www.camraagm.org.uk](http://www.camraagm.org.uk)



# THE SHIP INN & GREENODD BREWERY

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COME AND SEE OUR NEW BAR, THREE LOG FIRES, STONE WALLS AND SLATE FLOORS. WHERE BETTER TO SINK INTO A COSY CHAIR BY THE FIRE WITH ONE OF GREENODD BREWERY'S REAL ALES. STUART AND PAULINE HOPE TO SEE YOU SOON!

OPENING TIMES:  
MONDAY- CLOSED  
TUESDAY-FRIDAY: 5-11  
SATURDAY- 12AM-11PM  
SUNDAY- 12-AM10.30PM

Planned increase in stopping times for the X6 bus. Check for details

# Devonshire Arms

Victoria Road, Ulverston 01229 582537



Open Mon - Thurs 4 to 11  
Friday 12 to 12  
Saturday 12 to 12  
Sunday 12 to 11

Multiple Screens with both Sky and BT  
Darts, Pool and Doms

Ulverston's First Sustainably Powered Pub  
6 Constantly Changing Real Ales  
2 Craft Beers Including Brewdog Punk IPA  
Close to Railway Station, Near Bridge  
Covered Smoking Area  
Off Road Parking

sky SPORTS BT Sport

## 25 Years

On the 16th September 2013 the Manor Arms celebrated 25 years under the stewardship of the Varty family. It consisted of a weekend Beer Festival which terminated with a party in the pub on the 16th where Scott took the price of the real ale down to £1.50/pint. Needless to say people were very appreciative and a good night was had by all.



The story starts back in 1988 where Dave Varty, an electrician, and his wife Christine, a teacher, started to look at buying a business. The initial thought was to buy either a pub or a fish and chip shop? Thankfully they decided on the former and after selling their house in Arnside the search was on, but the right one was not easy to find.

First up was The Welcome in Ulverston, but after a look they dismissed it as not suitable for them. It had to be a Free House so next was The Blacksmiths Arms in Broughton Mills which was up for auction in June 1988 but they were outbid as they didn't have enough money. Then fate took a hand. The father of a child Christine was teaching in Ulverston told them about the Manor Arms being available. They made an offer which was accepted and on Friday 16th September 1988 the Varty family moved into the Manor Arms.

Christine had to continue teaching as the pub could not support the family. The beers available on hand pump were Matthew Brown Mild and Bitter and a new beer for them, Theaksons Best Bitter plus Scottish & Newcastle keg Bitter. They firmly believed Cask Ales were the future and introduced a Guest Beer, Marstons Pedigree being the first, much to the annoyance of Matthew Brown but with no tie this was the start of things to come, even though the customers couldn't understand why the pub needed a Guest Beer! Resisting loans from Breweries and installing all their own equipment they were determined

to remain completely a Free House. They were able to shop around for the best deals and beers and to this day the saving is passed on to the customers.

David discovered Timothy Taylor's Landlord and managed to get it supplied from Clitheroe Wine Merchant but only in 18 gals casks. It was not long till they got rid of Keg Bitter which did not go down well with Scottish & Newcastle. A new beer wholesaler called Legendary Yorkshire Heroes started by Tony Brooks distributed from the North East and the beer choice gradually improved. One outstanding beer was Otter Bright and it is still brewed today and although not easy to find is well worth the hunt.

A new wholesaler for Cask Ales, Flying Firkin, came on the scene and had an excellent range of beers from all over the County and to improve the range even further they bought East West Ales in Kent which gave an even bigger selection of different Cask Ales available to the Manor's drinkers. Matthew Brown and Theakston's sales began to drop. The customers were having the benefit of trying different beers from all over the country with local and small breweries making their mark. In late 1991 Yates Bitter was one of first beers to be put on the bar as a permanent beer and is still there over 22 years later.

The Manor entered the Good Beer Guide in 1991 and has been a constant companion since. Below are some of the numerous awards the Manor has achieved over the years.

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**OWN BREW PUB OF THE YEAR**

**THE GOOD PUB GUIDE**

## 25 Years cont.

- Furness Camra Pub of the Year for the first time in 1991
- Cumbria Camra Pub of the Year for the first time in 1993
- West Pennines Camra Pub of The Year in 1995, 2004, and 2008
- Cumbria Camra Pub of The Year 2013

A popular event at the Manor is the weekly raffle which happens on a Sunday at 2:30 and was introduced to get customers into the pub earlier and certainly works as it is still going strong over 20 years later and is often one of the busiest times in the pub. The first raffle prize was a £25 voucher for a meal for two at a local restaurant. The raffle soon expanded and became a Meat Raffle with produce supplied from the local butcher Melville Tyson. In 1995 the licensing laws changed to Sunday opening 12-10.30 pm but had no effect on the Meat Raffle's popularity.

Initially the fireplace in the small bar was a dog grate with the original Adams fireplace having been sold to a local antique dealer. They managed to buy it back and with the help of photographs it was returned to its former glory.

Nibbles were soon introduced for customers who wanted to get together at the tea time and enjoy good conversation and village gossip!

After years of more and more customers coming in to try the different selection of real ale on offer Christine decided to leave teaching and help David run the Pub. David and Christine sons, Scott and Guy were getting older and becoming interested in getting involved in the pub. Scott soon started helping his dad with the day to day task of running the Pub after leaving school in 1994, from where he went on to study Business studies and I.T. at college for 4 years.

With Scott becoming more and more involved in the pub he became joint licensee with father David which developed into David and Christine starting to take a back seat in the



running of the pub.

On the 28th February 2009 David and Christine retired from the pub (but still helping when required) and Scott took over on the 1st March 2009, and has been running the pub superbly for over 4 years now. It is testament to the family that the pub is run now to the same high standards as it always has.

Anybody who hasn't been to the Manor since Scott took over would still see a superb selection of beers kept in excellent condition with maybe the only exception to when his parents ran the pub being Scott invariably has either a Mild, Porter or Stout on one of the 8 handpumps. As well as the changing guests 3 beers are now a regular - Yates Bitter, Cumberland Breweries Corby Blonde and Hawkshead Windermere Pale.

Many thanks to David and Christine for giving us years of running a superb pub and also to Scott and his partner Samantha for their work in maintaining the Manor as one of the best pubs in the county and long may it continue. Here's to the next 25. The Manor without a Varty just wouldn't seem the same.

**Ken Parr.**

# Craft beer: a guide for beginners

Source; The Guardian 2013

## Do you know your Brett yeast from your citra hops? Can you measure your beer's international bitterness units? If not, pass yourself off as a craft beer expert with our cheat's guide

Once there was real ale. It was safe, steady and you knew where you were with it. But now ale has a hip young cousin: craft beer. It even has its own festivals, such as the Liverpool Craft Beer Expo. So what's craft beer all about, beyond fashionable beards and American beers? For novice drinkers, we offer this guide. The next round is on you. Cheers!

### Craft beer

Real ale solely relates to live, cask-conditioned British beer or its bottled equivalent. The craft crew, however, don't care where beer is from, how it's made or served, so long as – bit vague, this – it's been made with love and it tastes great. Rules are very much there to be broken.

### Hop-forward

Unwieldy slang for those big, bold, tropically fruity and aggressively bitter beers, where the hops are less flavouring than high explosives. Also known as “hop bombs”.

### West coast of ...

America, that is, not Ireland. UK craft brewers are in awe of the US micros and their punchy, Californian double IPAs. A very healthy internationalism is central to craft beer, with Scandinavia and even Italy embraced as fellow craft hotbeds. This does lead, however, to ...

### Pricey halves/painfully expensive pints

Costly raw ingredients; smallscale production; export/import duties; the exploitation of gullible hipsters: there are many factors which have come together to make many craft beers bloody expensive. Bring your credit card – £3 halves and £6 pints are now common – or make sure you mix up those hop-forward speciality beers with some cheap, reliable, old-fashioned real ale.

### Black IPA

From barrel-ageing, wild yeasts and smoked malts to spirit-laced 'speers', via stouts and porters made with oysters and passion fruit, brambles and coffee grounds (possibly all at the same time), experimentation, innovation and constant change are the hallmarks of craft beer. As are stylistic hybrids. If you want to pass as a confident craft drinker, order a black IPA. It's black beer with a big hop payload and a residual stout character.

### Craft keg

The primary bone of contention between the craft rebels and Camra traditionalists. This is good beer, but served colder and fizzier from long-life kegs, just like big brand lagers.

### IBU or international bitterness units

(yes, it really is a thing!)

Basically, the higher the better. The ultimate craft beer would be almost unbearably bitter, like sucking on a handful of rusty nails and paracetamol that still taste of beer.

### Cans

The perfect medium or marketing chicanery? Novices probably don't want to get embroiled in that debate. The key thing to note is that, suddenly, cans are cool and bottles are history. If you want to look the part/easily led, grab a tinnie.

### Sours

Trendy, confrontationally tart beers inspired by farmhouse/saison Belgian brewing styles and usually made – drop this in for instant credibility – with Brettanomyces (or Brett) yeasts.

### Stout

Forget Guinness. Serious craft drinker have to be across stout's many milk, imperial, baltic, export and chocolate stylistic variations. Or at least pretend to be. Drinking good stout is a rite of passage, a sign that the craft drinker has graduated from the nursery slopes of sunny pale ales and frivolous IPAs.

### Single hopping

Faddish concentration on using a single hop

variety in a beer, not a blend, so that you can learn about and appreciate its true character, in that slightly knobby way more commonly associated with wine drinkers. It's fine if the hop, say citra (praise its lychee, grapefruit and gooseberry notes), can carry the beer, but often it leads to meek, one-dimensional beers.

### Experimental & collaborative beers

Breweries creating limited-edition beers, often in collaboration with other breweries, is one of the craft scene's defining characteristics. It's a boon for the blagger, as there are far too many to keep up with. “Have you tried that Kernel/Marble oak-smoked barley wine? Or the Thornbridge/Magic Rock mint chocolate stout?” you can ask, confident that, if that beer doesn't exist now, it soon will do.

### Boring brown bitter

The 'classic', nondescript English bitter that your dad drinks. Brewed by a big regional brewery. It's everything that craft beer drinkers hate, basically. Although, complicating matters, several micros, such as Marble, Grain and Liverpool Organic, now brew their own excellent best bitters.

### Tasting sticks

No, not a stick you lick, but three third-pints on a handy carrying device, so you can taste several beers in small quantities and pretend you're a connoisseur, not a beer monster.

### Name-dropping

If you want to impress craft nerds, you need to name-drop creatively. You can't just big up Brewdog because you've seen its beers in Tesco. Mikkeller, a roving Danish brewery possibly imagined into life by Franz Ferdinand and David Shrigley, is the last word in indie cool, but for that very reason you're probably best avoiding it. It's a bit obvious. Instead, drop in a few lesser-known foreign brewers (fellow Danes Evil Twin, America's Left Hand, Italians del Borgo) or a niche British barnstormer (Red Willow, Summer Wine). You like Brooklyn lager? Fine, but best keep it to yourself. It's 2013, not 2009.

**KESWICK BREWING CO.**  
Tasting Notes  
Regular Beers

**Thirst Gold - A golden ale ABV 3.6%**  
A golden bitter with a subtle citrus and spicy flavour and aroma.

**Thirst Session - Bitter ABV 3.7%**  
This chestnut brown ale combines four malts and two English hops giving depth of flavour. A well balanced easy to drink session ale.

**Thirst Run - A golden pale ale ABV 4.2%**  
A pale ale with body, subtle malt flavours and using hops giving a citrus note. Well balanced and approachable.

**Thirst Fall - A rich malty bitter ABV 4.8%**  
Full malt flavour with notes of chocolate and roast barley. Fresh hop aroma.

<https://twitter.com/KeswickBrewery>  
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**KESWICK BREWING CO.**  
Tasting Notes  
Seasonal Beers

**Autumn - Thirst Love**  
A pale ale brewed with love and passion.

**Spring - Thirst Blossom**  
A golden bitter with a beautiful malty fruit aroma.

**Summer - Thirst Quencher**  
A pale ale ABV 4.5%.  
A refreshing pale ale with an subtle fruit and citrus aroma.

**Winter - Thirst Hop**  
A pale golden beer ABV 4%.  
Fresh hops straight from the harvest are used to give a clean fresh aroma and flavour.

**Winter - Thirst Chestnut**  
A nut brown ale ABV 4%.  
A copper beer with a hint of chocolate malt and balanced hop bitterness and aroma.

**Winter - Thirst Blood**  
A malty bitter ABV 4%.  
Deliciously dark, mysteriously malty bitter beer with subtly spicy hops.

**Winter - Thirst Winter**  
A golden bitter ABV 4.4%.  
A golden bitter using a generous quantity of regional malt to give a rich flavour.

**Christmas - Thirst Noel**  
A dark rich Christmas ale ABV 4%.  
Made using a combination of five malts and a blend of traditional and spicy hops.

**Other Special Beers**

**Thirst Rescue**  
A reinvigorating golden bitter ABV 3.8%.  
This pale golden refreshing ale is brewed using 100 per cent for the Mountain Rescue Team.

**Thirst Accent**  
A golden beer ABV 4%.  
Using both modern and traditional hops. Well balanced, hoppy flavour and a refreshing finish.

**Thirst Celebration**  
IPA ABV 7%.  
Celebrating the 10th Century India Pale Ale, combining three malts and traditional English hops.

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www.keswickbrewery.co.uk . 017687 80700



**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

- |                                     |                                      |                                      |
|-------------------------------------|--------------------------------------|--------------------------------------|
| <b>Allithwaite</b> - Pheasant       | <b>Dalton</b> - Red Lion             | <b>Newton</b> - Village Inn          |
| <b>Askam</b> - London House         | <b>Far Sawrey</b> - Cuckoo Brow      | <b>Rusland</b> - Rusland Pool        |
| <b>Bardsea</b> - Ship               | <b>Foxfield</b> - Prince of Wales    | <b>Seathwaite</b> - Newfield Inn     |
| <b>Barngates</b> - Drunken Duck     | <b>Grange</b> - Commodore            | <b>Silecroft</b> - Miners Arms       |
| <b>Barrow</b> - Ambrose Hotel       | <b>Grange</b> - The Sands            | <b>Stainton</b> - Stagger Inn        |
| <b>Barrow</b> - Duke of Edinburgh   | <b>Greenodd</b> - Ship               | <b>Strawberry Bank</b> - Masons Arms |
| <b>Barrow</b> - Furness Railway     | <b>Grizebeck</b> - Greyhound         | <b>The Green</b> - Punch Bowl        |
| <b>Barrow</b> - Kings Arms, Hawcoat | <b>Hawkshead</b> - Kings Arms        | <b>Torver</b> - Church House Inn     |
| <b>Bouth</b> - White Hart           | <b>Hawkshead</b> - Red Lion          | <b>Torver</b> - Wilsons Arms         |
| <b>Broughton</b> - High Cross       | <b>High Newton</b> - The Crown       | <b>Ulverston</b> - Devonshire        |
| <b>Broughton</b> - Manor Arms       | <b>Holmes Green</b> - Black Dog      | <b>Ulverston</b> - Farmers Arms      |
| <b>Broughton</b> - Old Kings Head   | <b>Kirkby</b> - Burlington           | <b>Ulverston</b> - King's Head       |
| <b>Cark</b> - Engine                | <b>Kirksanton</b> - King William     | <b>Ulverston</b> - Lancastrian       |
| <b>Cartmel</b> - Royal Oak          | <b>Lindal</b> - Railway              | <b>Ulverston</b> - Mill              |
| <b>Coniston</b> - Black Bull        | <b>Loppergarth</b> - Wellington      | <b>Ulverston</b> - Old Farmhouse     |
| <b>Coniston</b> - Sun               | <b>Millom</b> - Devonshire           | <b>Ulverston</b> - Stan Laurel       |
| <b>Coniston</b> - Sailing Club      | <b>Millom</b> - Bear in the Square   | <b>Ulverston</b> - Swan              |
| <b>Dalton</b> - Brown Cow           | <b>Near Sawrey</b> - Tower Bank Arms | <b>Walney</b> - Queens, Biggar       |

**Letters to the Editor**

The following email was very kindly sent in to Ken Parr by Rob Mckeever:-

Hi,  
 Ken, I noticed in the InnQuirer that information was requestd regarding the Name the Pub which was the Sea View at South Ulverston.

It was adjacent to the original guide over the Leven Sands House situated on a road what was historically known as Carter House Lane

We can presume this is where the travellers waited for their crossing which started directly in from of the pub, not Canal Foot, until after the railway came and the guide's house was relocated to there.

The Bay Horse tended to cater more for the shipping fraternity due to the pier and later canal in that vicinity.

There was a building on that site on a map of 1814. It was originally known as the New Inn, then The Rifleman's Arms. This when the Ulverston Volunteers where banished from the Gill as there bullets where going astray much to the concern of the local residents. Sandside became their new rifle practise place.



It was later renamed The Sea View and of course was directly fronted the coast, until the North Lonsdale Iron and Steel Works obliterated the area and the Bardsea Branch was laid.

In the photo you can see the works in the background and the signal box. This was situated on the Bardsea Branch Line it was known as North Lonsdale Crossing and controlled the traffic to the Brick works, Gasgow Limestone Quarry, the Chemical Works and Wireworks

**Its all in the books:-**

**Ulverston Anthology**

In 1855 we are informed that the Ulverston Rifle Club was to assemble for the first meeting of the season at the club ground in Gill Banks. It was stated

*'the bank for reflecting the ball has been raised and otherwise improved and seems ample enough to catch all stray balls that miss the target'.*

This location must have proved unsuitable as later they trained at Sandside, where a public house know as the New Inn was renamed the Riflemans Arms this was known later as the Sea View Hotel.

**Industrial Archaeology of South Ulverston**

The guide's former residence no longer exists but it was situated where the small brick terrace now stands. Across from the former guides house a rival hostelry to the Bay Horse was built at during the 1800s called The New Inn, later renamed the Sea View Hotel. Unfortunately the hotel was destroyed by

fire in the mid 1990s. In September 1853 it was advertised in the Soulbys's Ulverston Advertiser for let:

*'All that newly erected Inn by the name of The New Inn with the barn, stable and gardens adjoining. Situated at the Sandside, Ulverston, Lancashire.... Consisting of 2 sitting rooms bar and kitchen on the 1st floor, excellent cellars and sitting and lodging rooms on the 2nd and 3rd floors and from their close proximity to Morecambe Bay- the tide flowing to within a few yards from the door, are extremely well calculated for the reception and accommodation of swimmers and summer visitors.'*

**Regards Rob**

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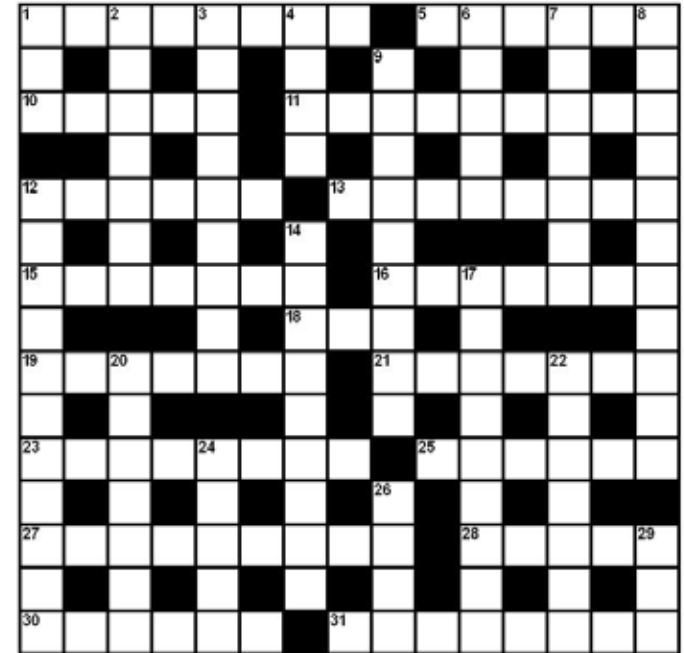
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**Crossword Puzzle No. 8** Submitted by EeeZeePeeGee



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[www.princeofwalesfoxfield.co.uk](http://www.princeofwalesfoxfield.co.uk)

**Across**

- 1, 12 down. Fifty ranters in a hive dancing for 50-year celebration (8,11)
- 5 Climbed description of fish skin (6)
- 10 Does this apply only to brewers, or to all men who have drunk too much? (5)
- 11 Warning device shows two learners following upper limb in able mixture (5,4)
- 12 Fly Latin way eaten by eight, say (6)
- 13 Throw the ball a long way to hide throughout (3,5)
- 15 Disregard north, for example; learner with the remainder out of order (7)
- 16 Source of vegetable oil from hand and head (4,3)
- 18 Powerful nation found in situ, say all (1,1,1)
- 19 Vet, a cad, confused, left empty (7)
- 21 Collided with train on derailment (3,4)
- 23 T' assistance within lion's noise taken aback for object that gives out heat (8)
- 25 Considers hiding in fourth ink sample (6)
- 27 A semblance from a similar headland (1,8)
- 28 Grasses; studies, they say (5)
- 30 Aha. May back Japanese maker of motorbikes (6)
- 31 Unripe and uneven? No, established local brewery (8)

**Down**

- 1 Craze from daft idea turned on its head (3)
- 2 Fluent golf win recreated (7)
- 3 I'm tolerant and forbearing? Quite the opposite (9)
- 4 Modern nationality of twins that share what is said to be a common bond (4)
- 6 Beer-promoting organisation depicted by room devoid of energy? (5)
- 7 Tell untruth, depressed? Recline (3,4)
- 8 Desolate gin sling for groups of representatives? (11)
- 9 Come to pieces. Autumn in USA takes a trap up (4,5)
- 12 See 1 across
- 14 Breeding establishment takes fire iron to produce card game associated with full house (4,5)
- 17 Sounds as if thinner brass instrument will make for a famous female coloured singer (4,5)
- 20 Dishonourable man, I am into Mum for silvery-white metal (7)
- 22 It's not nothing; nor, remade, does it hold eleven in France (3-4)
- 24 First Hebrew letter spells beer with measure of acidity (5)
- 26 Nicholas II, murdered star (4)
- 29 Will this disorder make you depressed? (1,1,1)

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01/08

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Banks and Building Societies may not accept Direct Debit instructions for some types of accounts.

## Furness CAMRA Diary

### Branch Meetings

Monday 6th January, The Stan Laurel, Ulverston, 7:15PM

AGM - Monday 10th February, The Mill, Ulverston, 6PM

Saturday 1st March. The Chirch House. Torver. 1PM (to be confirmed)

### Manchester Beer and Cider Festival

January 22nd - 25th January 2014, Manchester Velodrome

Take over 300 of the finest cask conditioned craft ales, 75 traditional ciders & perries, a selection of bottle conditioned ales and some of the best imported beers around. Stick them in the centre of one of the most iconic buildings in the city, if not the country. Add the odd Olympian cycling around them and you have Manchester Beer & Cider Festival 2014.

### 2014 sees CAMRA's National Winter Ales Festival move from Manchester to Derby.

February 19th - 22nd 2014 (Wed - Sat), The Roundhouse, Pride Park, Derby, DE24 8JE

The venue is historic as Derby's Roundhouse is the worlds first and oldest surviving railway roundhouse. It was originally developed in 1839 by four rival rail companies, including North Midland Railway (NMR) for whom George Stephenson and his son Robert were engineers.

The Roundhouse itself will have stillage around it serving real ale, cider, perry, continental beer and mead. Live music in the evenings will be in an additional marquee. Overall the capacity for the venue is 2,500.



# InnQuirer

## Advertising in the InnQuirer

If you wish to place an advertisement you should contact Dave Stubbins or the editor by email at [furnesscamra@me.com](mailto:furnesscamra@me.com).

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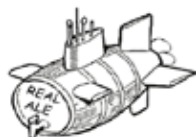
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## Puzzle Answers

### Name the Pub

Again difficult to find information but I did find a reference to it in A Walkers Journal (Anthony Lintick 1994)  
 "We asked if there was another pub in Grenodd and were pleased to learn that the Machell Arms was only a block to the north, on the same side of the street. A little boy had placed his bicycle in front of the door of this establishment and it was closed too. But the pubman appeared to talk to his son and he took pity on us and opened his doors. He had run out of customers and had decided to close early in order to do some chores. We were extremely grateful for his willingness to start up again; he even disappeared for some time to fill our lunchtime orders for fish and chips."

**The Machells Arms, Grenodd.**

### Crossword



**J.D.WETHERSPOON'S**  
 Join CAMRA today and receive £20 worth of Wetherspoons vouchers

# Furness Railway

ABBAY ROAD, BARROW-IN-FURNESS  
 Telephone: 01229 820818

**Licensing Hours**  
 9am – Midnight Sunday to Thursday  
 9am - 1am Friday and Saturday

## New Menu Seasonal Ales

**Phone for details of other special offers**  
 Food served all day every day 9am - 10pm (Sun 9.30pm)

Join us for our speciality clubs

Tuesday Grill Club	12pm – 10pm
Thursday Curry Club	12pm – 10pm
Sunday Roast Club	Noon – 10pm





AT MILL YARD, STAVELEY

A SHOWCASE FOR  
**REAL ALE**  
& **GOOD FOOD**



Enjoy all of the Hawkshead beers right where they're brewed.

**Sample Menu**

- Sticky BBQ babyback ribs
- Sweetcorn & coriander fritters with apricot chutney
- Crispy belly pork & hot sin pancakes
- Yorkshire pudding filled with local braised beef in Dry Stone Stout, topped with horseradish sauce
- Hawkshead 'Doner' burger - spiced local lamb burger with garlic mayo & sweet chili sauce
- Venison & damson casserole
- Sunday roast with all the trimmings
- Trio of puds - Cherry Bakewell tart & cherry sauce, Vanilla ice cream, Sticky toffee pudding & caramel sauce



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