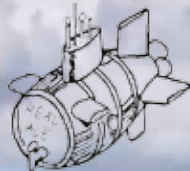


InnQuirer

CAMRA Furness Branch Magazine

Issue 52 - Summer 2014



Inside:

Chairman's Report

Ulverston Beer Festival

CAMRA Discounts

CLA Trip

Craft Beer - 2 views

Ulverston Ale Trail Report

Dalton Ale Taster

The Future of the Pub

Dalton Furness CAMRA Diary



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InnQuirer

CAMRA Furness Branch

**Chairman/Branch Contact
Press Officer & Public
Affairs**

Dave Stubbins 07807 836591
stubbins.dr@btinternet.com

**Deputy Chairman/Beer
Festival Organiser**

Steve Lewis 01229 581000
loucaroline@talk21.com

Secretary/Social Secretary

Dave Latham 01229 467238
dave.latham@talktalk.net

Treasurer

Diane Simpson 07879 646593
dmthill@aol.com

Membership Secretary

Malc Armstrong 07896 589159
malkki@excite.com

GBG Co-ordinator

Ken Parr
via innquirer@hotmail.co.uk

Webmaster

Dave Stubbins
furnesscamra@btinternet.com

Editor

Gary Thompson 01229 230795
furnesscamra@me.com
9, Well Street, Ulverston,
LA12 9EG

Cover photograph:
View from end of 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



Welcome to the Summer 2014 edition of the Furness InnQuirer. For the first time we have produced 36 pages rather than the normal 32. Long may this continue with many thanks to both our new and loyal advertisers, without which there would be no magazine at all.

Unfortunately I have to work full time, including weekends, so miss most of our wonderful organised (thanks to Dave Latham) trips. However this edition has excellent contributions from Dave Stubbins (From the Chair and the Ulverston Ale Trail), Ron Smith (Cumbrian Legendary Ales trip), Carl Hallows (Dalton Ale Tasters report) and the evergreen GA Purcell

(A personal view of the future of the pub).

For any non CAMRA members the socials and trips are reason enough to join so check out the Diary on page 33 for what is coming up in the next few months.

My favourite topic (if you hadn't noticed) is Craft Beer and I have included two articles of interest with somewhat diametrically opposing views.

Finally, as ever, all articles, comments, letters and photographs most gratefully received.

Cheers,

**Gary Thompson
Editor**



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From the Chair

by Dave Stubbins - Furness Branch Chairman

Those of you who are avid regular readers of this column (come on, there must be some of you) will remember that I expressed our delight that the chancellor reduced the duty on a pint of beer by a penny in the last budget.

I was taken to task by at least one reader who invited me to find out which of our pubs had immediately passed this on to consumers and we had an interesting discussion on the point. I have to point out that duty, whilst in itself onerous, is by no means the only driver of the price of a pint of beer and other costs such as business rates, staffing costs, etc, all of which are constantly rising, affect the costs of producing and selling beer. I still maintain that the price paid for a pint is lower than it would have been had the previous policy in relation to taxation been followed.

On the subject of the price of a pint, there is a large discrepancy between various pubs across our branch area and indeed nationally. One of the major reasons for this is the price charged by some pubcos and breweries to landlords who are subject to a tie and are unable to obtain beer at prices anything like close to the price available to pubs free of tie. This has been a source of concern to CAMRA for many years and we have campaigned vigorously for something to be done to address this. CAMRA would like to see the beer tie abolished completely to establish a level playing field for all pubs. We are therefore delighted that the Government is now introducing a Pubs Adjudicator to crack down on inflated prices charged to publicans.

CAMRA is also campaigning to protect pubs from closure and conversion for other uses and has, in conjunction with the Local Government Information Unit, produced a report calling on all local Councils to become the last line of defence for pubs. We will see over the next

few months what effect that has. In that vein I was pleased to hear that the Red Lion, Lowick Green has been bought from Robinsons and is to be run as a free house.

I mentioned in the last issue that the Prince of Wales, Foxfield was selected as Furness branch pub of the year. I'm pleased to be able to report that the pub has gone on to be Cumbria's Pub of the Year and will go forward to be judged against the Pub of the Year from Lancashire and that from the Isle of Man in the West Pennines contest. The judging was very close and I would like to recommend a visit to the pubs from the other Cumbrian regions that were of a very high standard- the George & Dragon, Dent (Westmorland), the Fetherston Arms, Kirkoswald (Solway) and the Brook House, Boot (West Cumbria). The presentation to the Prince of Wales will take place at Foxfield on 9th August.

This edition of the Inquirer contains details of this year's Ulverston Beer Festival to be held again at the Coronation Hall at the beginning of September. The format follows the pattern established over several years, the only significant change being that we are opening to the public a couple of hours earlier on Thursday 4th September. We are planning to have 80 beers and 20 ciders and perries available for you to try so please come and visit us. The event is staffed entirely by CAMRA volunteers who give their time freely and without whom the festival cannot take place. We have a reputation as a "friendly" festival and we are always on the lookout for additional help whether in running the festival itself or in setting up during the previous three days or take down on the Sunday morning. If you are interested and would like more information please contact us.

An increasing number of pubs locally are organising beer festivals, which is an encouraging development. Many of these are having their

From the Chair

Cont.

first festival and introducing regular customers to an increasing range of styles of beer not normally served. It was particularly pleasing to see Robinsons allow the Pig & Whistle in Cartmel to hold a festival last weekend at which a range of ales from golden ales to stouts and India Pale Ales were available and maintained in excellent condition throughout the weekend, which is very difficult to do in an outside location in warm weather. It is also good to see Thwaites allowing the Anglers at Haverthwaite to continue to hold their festival in August.

On the social side, visits to Fell brewery and Cumbrian Legendary Ales have taken place and hospitality was excellent in both cases. Our next social trip will be to Bury and the East Lancs Railway on 11th and 12th October. We will be offering a package of events on both days with an opportunity to attend on each



Tim Rimmer at Fell giving a talk

day or stay over and do both. Details will be circulated to Furness branch members and posted on our web site in the next few weeks.

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



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CAMRA Discounts

by Dave Stubbins - Furness Branch Chairman

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

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

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

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

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

The information we are seeking is-

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

Current Discounts

The Kings Arms, Cartmel

The Royal Oak, Cartmel

The Engine Inn, Cark

The Yewdale Hotel, Coniston

The Tower Bank Arms, Near Sawrey

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

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

Please respond to us at

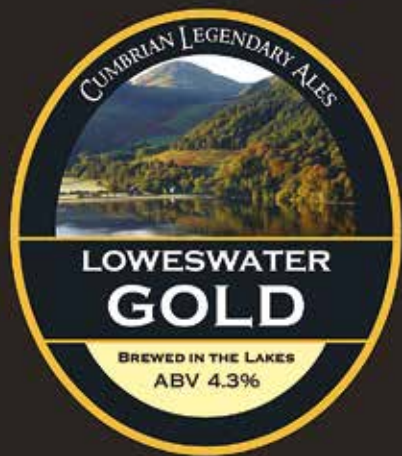
stubbins.dr@btinternet.com or
to the Furness web site at
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I look forward to hearing from you.

Many thanks, Dave Stubbins



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A Legendary Day...

by Ron Smith - Furness Branch Member

At one of the Branch Meetings we were told that the Furness Branch had been invited by Cumbrian Legendary Ales to a brewery tour, beer tasting and buffet afternoon. So, the 21st June was chosen for our trip which turned out to be a beautiful, sunny and hot day. It may have been the longest day but it certainly was the most enjoyable.

The bus set off from Walney at 1130 that day and picked up 24 happy people from Walney, Barrow, Askam, Dalton, Lindale and Ulverston. This filled the bus and indicates how popular this trip has become.



The bus then proceeded to the brewery via Newby Bridge and Lakeside, the winding road resulting in 24 people being very glad to get off the very hot and bumpy bus. The brewery is situated at Old Hall Brewery by the shores of Esthwaite Water, just south of the village of Hawkshead. A more beautiful setting for a brewery could not be found anywhere I am sure. Once off the bus we met up with some more of our members who had travelled under their own steam making 29 of us who were looking forward to an enjoyable day.

We were met by the Cumbrian Legendary Ales director, Roger Humphreys, who made a very nice speech, welcoming us and introducing us

to Rachel Muir who looks after the sales side of the business. He also reminded us that the head brewer, Hayley Barton was leaving for pastures new. We were already aware of this and Pam Latham had arranged for us all to sign a card wishing her luck, and she presented it to Rachel to give to Hayley.

Roger and Rachel then invited us to sample a pint of one of their ales and took us through to the bar area of the brewery. Our choice was from Loweswater Gold, 4.3%, a golden ale named after Loweswater, where the Brewery Tap, the Kirkstile Inn, is situated; Esthwaite Bitter, 3.8%, a golden bitter made with 5 different malts; and Pacific Voyage, 4.5%, a NZ hopped ale which is dry hopped for extra flavour.



Roger led an excellent brewery tour which was extremely informative and enjoyed by all who took part. For those who had done the tour before, Rachel organised further beer tasting which also proved extremely enjoyable.

We were then invited to help ourselves to the most magnificent buffet which had been supplied by our hosts. There was a marvellous choice of sandwiches, quiches, cakes, flapjacks and much, much more and was probably enough to feed a small army on the move. We were lucky with the weather and spent the next

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A Legendary Day...

Cont.

couple of hours outside in the sun chatting and sampling the other beers on offer and it was a great social occasion.

Unfortunately, as with all good things, the time comes to move on. Dave Stubbins made a very nice thank you speech which was endorsed by all present. We all agreed that Roger, Rachel and Cumbrian Legendary Ales could not have made us more welcome or treated us better.

Once we were all on board, the bus took us via Hawkshead and round the north of Esthwaite Water to the Tower Bank Arms at Near Sawrey. Once inside there were four real ales to choose from, Bargates Cracker 3.9% and Bargates Pale 3.3% as well as an excellent Hawkshead Brodie's Prime at 4.9%. There was also Loweswater Gold which goes to show why it is the most popular ale in the Lake District as well as being the Champion Golden Ale of Britain for 2011.



The next part of the day was to be spent at the Cuckoo Brow Inn which was about half a mile away in Far Sawrey. The more athletic members walked whilst the more thirsty members took the bus. Both groups were rewarded, when they arrived, with a choice of Heskett Newmarket's Brim Fell IPA 4.5%, Coniston Bluebird 3.6 and Special Oatmeal Stout 4.5, as well as Cumbrian Legendary Ales Langdale 4.0%.

Following a very pleasant hour at the Cuckoo Brow we all boarded the bus to start the return journey. Back round Esthwaite Water, Hawkshead and on to The Ship at Greenodd where we stopped for a couple of last pints before retracing our steps to drop off the 24 tired but extremely happy and satisfied persons.

Thanks go to Dave Latham for liaising with Cumbrian Legendary Ales who along with Roger and Rachel provided a really enjoyable visit and thanks also to all who took part in the outing.



Ulverston Ale Trail

by Dave Stubbins - Furness Branch Chairman

Following on from the success of the Taste Cumbria food and beer festival held for several years now in Cockermouth in September, the first event was held in Ulverston over the bank holiday weekend at the end of May.

The Ulverston brewery itself was open to visitors until the early evening on both days and its unique environment proved very popular with visitors.

All in all it was an excellent event which I hope will be repeated next year.

The Venues involved and brewers represented were as follows:

Avanti Capitola

Ulverston, Coniston, Watermill,

Devonshire Arms

Cumbrian Legendary Ales, Healey's, Derwent, Kirkby Lonsdale, Barn gates

Farmers Arms

Hawkshead, Yates, Greenodd, Ennerdale, Stringers, Ulverston

Kings Head

Jennings

Mill

Coniston, Barn gates, Watermill, Keswick, Hesket Newmarket, Bowness Bay, Ulverston

Stan Laurel

Stringers, Tirril, Barn gates, Hesket Newmarket, Ulverston

Sun Hotel

*Derwent, Healey's, Fell, Geltsdale
Swan Inn:- Bowness Bay, Coniston, Hawkshead, Ulverston*

Ulverston Brewing Company (at the brewery)

Ulverston, Unsworth's Yard, Hardknott, Abraham Thompson, Foxfield



Decent weather, especially on the Sunday, ensured a healthy number of visitors to the varied selection of foodstuffs available from Cumbrian producers.

In support of the event the friends of the Coronation Hall organised Ulverston's 1st Cumbrian Ale Trail with over 60 beers from Cumbrian brewers available. Eight of the town's pubs and the Ulverston brewery made special arrangements and a chance to win a hamper was on offer to visitors who purchased a drink at all nine participating venues.

I sampled beers at most of the venues on both days and was particularly encouraged to see that the traditional magnificent pubs of the Swan, Devonshire, Farmers, Stan Laurel and the Mill, all of whom have served high quality beers for several years, joined by the Kings Head, who, although tied to Jennings, had a large range of that brewer's beers on sale, the lovely Avanti Capitola bar, which is highly recommended, and the Sun Hotel, who had four beers on tap throughout the weekend and are now interested in maintaining a regular line up of four local beers.

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Craft Beer - Two Views....

First they came for our beards, now we've hit peak craft beer

Thanks to artisanal ale drinkers and their semi-ethical nonsense, the writing's on the exposed brick wall for middle-class hops

'Craft beer has become a culture or hobby that anoints the drinker with the credibility of a foodie.'

Enjoy the citrus top-notes and graphically designed label of that craft beer you're swigging, it might be your last for some time. No need to adjust your square-framed glasses (for which you have no prescription anyway), you read that correctly. Artisanal ale is going the way of the sabre tooth tiger and affordable housing: it's joining the endangered species list. Such is the trendy demand for these cottage industry cold pints, farmers are warning of an imminent shortage of the aromatic hops that make them taste quite so delicious. Crops of these are fewer and they yield less, like a sort of agricultural tortured genius, so it's highly likely that small producers and faddy drinkers alike will lose out.

What's even more alarming is the prospect of prices going up because of this, especially given that these beers, with their seductive Stateside names, folksy logos and unverifiable 19th-century origins – in short, their demographic-assuring pseudo-vintage stylings – already cost upwards of £4 a bottle in some public houses already.

It's the tragic way of all fashionable things –

the careful balance between popularity and ubiquity, cool and commerce, that usually ends in any self-respecting hipster giving up on whatever they've adopted earlier than the rest of us. Either any old Joe Bloggs can get hold of it, or it becomes so expensive that the middle-class cognoscenti have to cede power to rich foreigners and bankers anyway. But this type of beer has become so much part of a lifestyle that an enforced abstinence will hit the craft crowd – hard. For one thing, it wasn't long ago that they were told their beards were over. Whatever next? A biochemical plague affecting only ironic cardigans?

On a more serious note, craft beer has become a culture or hobby that anoints the drinker with the credibility of "a foodie". This isn't the sort of beer you drink to get hammered, nor are they the pints behind thrown fists, broken chairs and bleeding gums at the end of the night. No, they're part of a faux-agrarian utopia of semi-ethical nonsense, bought by people who enjoy feeling part of an elite community with the products they buy, rather than just another mass consumer drowning in price stickers and BOGOF offers.

But not many craft beers come from the field down the road or the microbrewery in Torquail's shed any more – it's a market like any other. Last year, craft company Sierra Nevada made more than \$200m (£119m) in sales. UK firm BrewDog, whose website rivals even the most enthusiastic Apprentice applicant for grandiloquence and whose lagers are rapidly replacing Bulmers as the bottle of choice for Camden try-hards, boasts an "anti-business business model".

Craft beer may once have had a non-commercial feel to it – certainly these producers pale in comparison to the exporters of more mainstream straw-coloured fight juice – but that element seems to have hopped it. Even in the UK, where the scarcity is slightly less urgent, we've raced through this year's crop

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Craft Beer - Two Views....

Cont.

and are dependent on good weather for 2015's.

Blame it on the rise of “masstige”; an astroturfing of mainstream culture, a Hyacinth Bucket psyche that means people buy organic as long as it says it on the label but they don't really care whether it is or not. And that in itself is part of the ever-growing strain to distance ourselves from what we say is cheap and unhealthy, but what we really mean is poor and ignorant. To eat and drink badly these days is frowned upon by a society influenced top-down of people who can actually afford things like craft beer, yoga holidays and wood-burning stoves. The rest of us just pretend we can, and in doing so justify the ridiculous prices being charged.

Come on, no more of this. Put down your self-conscious apothecary-style drink. Read the writing on the exposed brick wall. If you still have a beard, stroke it. The really hip people are back on the John Smiths now anyway.

Harriet Walker,
theguardian.com,
16 May 2014

*Dismiss craft beer
at your peril.*

Who'd have thought? Hops have become mainstream national news. As the saying goes: be careful what you wish for.

Over-hopped IPAs and pale ales have become fashionable. And it seems Oregon hop growers are forecasting a shortage as they struggle to meet demand.

This was worthy of note across the national

press, including a report in The Guardian that forecast the imminent demise of craft beer . We beer writers get jealous of each other on these rare occasions when a mainstream paper commissions one of us to write something.

Hipsters

So who was this beer expert warning us our beloved IPAs were soon to be no more? Harriet Walker — a fashion journalist (I have since been pitching my views on the best dresses to wear this summer to the same paper, but apparently it doesn't work the other way round). Walker's contention was that the only people who drink hoppy craft beer are east London hipsters, and the only reason they drink it is because it's trendy. The nasty subtext of the piece was that, obviously, it would be bizarre for beer to become popular because of its intrinsic qualities.

Like growing stupid beards or wearing clothes your grandparents would regard as a bit square, people are only drinking beer as some kind of ironic statement. They've had their fun, and it's time to stop being silly now.

I'm ashamed to say my comment in response was deleted as it did not meet the standards of online debate.

But although Walker's cocktail of spite and effluent was the worst piece of writing about beer I have ever seen, she is not alone in her views. Some people who have actually been to pubs and drunk beer on occasion share her overall viewpoint, if not her breathtaking ignorance.

Trends

Recently the editor of the PMA used his leader column to rail against the fashion for over-hopped beers . He at least had the good grace to caveat his piece massively, claiming a poor palate and an estranged relationship from the latest trends. I did agree with one or two points he made.

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Craft Beer - Two Views....

Cont.

But he ultimately fell into the same trap as Walker, seeing overtly hoppy ales as a hipster trend.

I recall several traditional cask brewers saying the same thing a few years ago, before they jumped on the bandwagon and began making over-hopped beers themselves.

So let's get a few things straight.

While the hip bars of east London may well now be the visible epicentre of the craft-beer movement, London was just about the last place in the UK to cotton on to the trend.

Painfully fashionable BrewDog started seven years ago in a Scottish port. Thornbridge, which first brewed Jaipur in 2005, is based in the fashion capital of Bakewell, Derbyshire. Magic Rock — the most lupulin-obsessed brewer I know — was setting up shop in trendy Huddersfield, West Yorks, before most of London's current crop of brewers had even tasted a Citra hop. What motivated them and countless others in all parts of the country to career-swerve into small-batch brewing from their diverse backgrounds? Anyone who bothers to ask will get a one-word answer: flavour.

Privilege

The first time I tasted US-hopped IPA, my life changed. The citrus and pine on the nose, the sharpness, the fruity, floral explosion on the palate followed by an assertive yet seductive bitterness rounding off and balancing the whole thing out... as I said in the book I was writing at the time, it was like tasting in colour instead of black and white for the first time.

I was in America, and on my return I spent two years searching for similar flavours over here. When I found them, I shared them with others. Every time, the result was the same. It's a privilege to see someone tasting a Goose Island IPA, Sierra Nevada Pale Ale or Thornbridge

Jaipur for the first time and watch the wonder spread across their face. It's an honour to be the person who gives them that beer and urges them to try it.

I've been saying for years that these beers convert friends who thought they didn't like beer — particularly women. Since 2005, the tropical fruit cocktail of hops in Thornbridge Jaipur has won more prizes at beer festivals than any other beer in the UK.

The craft-beer movement based on US hoppy styles has spread around the globe in an astonishingly short time, with similar brews now being made everywhere, from Bangalore to Bergen.

Seismic

It's inevitable that something with such dramatic potency should go through a 'trendy' phase on its journey from obscurity to mainstream. Something similar happened to coffee, tea, chocolate and sugar, when they were first introduced to the UK from the colonies of the New World.

Each was attacked as a threat, then dismissed as a fad, before becoming part of the furniture. Yes, there are quality issues, unscrupulous bandwagon jumpers and people drinking it because it is fashionable. And, yes, it would be nice if more brewers made greater use of struggling English hop varieties. But this new (to us) style of ale is the most seismic thing to happen to beer for 40 years.

Dismiss it at your peril.

**Pete Brown,
PMA
11th June 2014**

Dalton Ale Taster

by Carl Hallows - Dalton Official Ale Taster 2013/14

For me, it's been a busy year as official Dalton with Newton Ale Taster, particularly with the arrival of our first child Katherine Elizabeth in November! It's been a great experience meeting and talking with the various Landlords' and Landlady's and making new friends along the way. We've also had a lot of fun comparing notes on the various brews we've sampled during our many visits.

The Licensed Trade in general has recently faced some major challenges in terms of declining revenues and rising costs and it's not surprising that the Dalton area has suffered its share of failed pubs over the years. The Railway, Cavendish Arms, Prince of Wales, Britannia, The Devonshire and The Queens are all just distant memories of bygone times. This means that it's become very important for the modern Licensee to offer the highest quality products possible, while still maintaining value for money for the Customer.

Despite these difficulties, it has to be said that the remaining public houses of Dalton and Newton operate to generally very high standards. And for a small District, we have a very rich and varied mix of venues in which to drink, eat and relax.

It's also obvious that many of our pubs and inns are working hard to raise their game and there is much evidence of refurbishment, updating and re-decoration works, which can only help the general reputation of the area as a destination for those thinking of visiting. Some notable improvements have been seen recently at The Wellington, Red Lion, The White Horse and Horse and Jockey.

It's also been very encouraging to see how the small independent Brewers are alive and well in our area and taking market share from their much larger, national competitors. It's great to be able to drink a pint brewed only a few miles

away, which helps locally earned money stay in the area and more importantly also provides employment for local people.

By drinking locally brewed ales we're also minimising our carbon footprint by reducing unnecessary transport! Without doubt, as fuel costs escalate further, the trend for locally produced goods will only increase.

I wanted to use the Ale Tasters role to raise the profile of our local pubs and the periodic Ale Tasters reports in the Evening Mail were my attempt at some well deserved free publicity. It's good to see the local press supporting our Communities and perhaps it's helped to create a little extra trade too!

In terms of selecting the best ales available in the Dalton and Newton area, I thought it only correct to set some formal criteria over and above the quality of the beers. These were value for money, customer service, cleanliness, range of ales and the overall experience of the visit. So, some amount of science was applied to the decision making process!

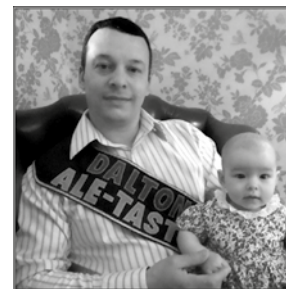
I'd like to take this opportunity to thank the Dalton with Newton Town Councillors for maintaining the traditional role of the Ale Taster and for giving me the 'best job in the world' for a whole year! Further thanks to the Landlords and Landladies of the area for the hospitality shown to us. To my 'Ale Tasting' pals Bill and Christopher Hull, who have accompanied me along the way. To Dalton reporter Suzanne Murphy at the Evening Mail for her assistance and finally to my Wife Rachel for the many 'pass outs' I've been allowed in order to perform my official duties!

I would recommend anyone who presently enjoys the 'odd pint' to apply for the Ale Taster's job. It really has been a very enjoyable year and certainly one which I will always remember.

On a historical note, it's fair to say that the

Dalton area still enjoys many of its ancient traditions. There cannot be many areas left with weekly Church Bell Ringing, a resident Town Crier and its own Ale Taster. Dalton even boasts of being home to the oldest Book Club in the world!

For many of us, traditions are very important as they help to give us a sense of identity. But as with those lost pubs mentioned earlier, we shouldn't take what we have for granted. We should be proud of our Community and build on our heritage wherever we can, for future generations to enjoy.



Finally, it's with the greatest of pleasure that I can announce this year's winning pubs, which are as follows:

The award for the best ales within the administrative District goes to:

**The Black Dog Inn,
Rakes Lane, Dalton
Proprietor: Mr. Mark Corkill Esq.**

The runner up:

**The Red Lion Inn,
Market Street, Dalton
Proprietor: Mr. Dru Royle Esq.**

Cheers!

Carl Hallows

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Furness CAMRA Pub of the Season Summer 2007

The Future of the Pub

by GA Purcell - Furness Branch President

A personal look at the future of the pub in the UK.

From the outset let me say that it should always be with the greatest of caution that any prediction of future possibilities is made. You hear rash statements such as: "See you tomorrow" and the like on a regular basis, and it always amuses me when some radio or TV announcer glibly comes out with "And I'll be back with you at this time tomorrow" or whenever. With a chuckle I think, "What are you psychic or something?" Where religion holds sway in a person's life, you will most often hear the remark followed by a cautious "God Willing" or "Inshallah" and among the more secular-inclined something like, "All being well", which I admit to being my personal nod in the direction of fate.

This year the nation will be marking the centenary of the outbreak of World War 1, and I'm often struck by the contrast between the pre-war situation in Europe and the radically changed one of the post-conflict era. If ever there was a sharp lesson to be learned where glib predictions of the future are concerned it is at the point in history immediately prior to the commencement of hostilities.

On a much less dramatic scale, but nevertheless of growing concern to those of us who enjoy the habit of social drinking amongst like-minded individuals, is the future of the British pub and its part in the fabric of the nation. The forces that have been propelling social change since the turn of the century are currently accelerating at an ever-increasing rate, and given the topsy-turvy world we live in, who could safely predict how things might pan out in the licensed trade.

When I began my love affair with the great British pub, back in the late fifties...I'm not admitting to anything earlier....we had black &

white TV with two channels and a transmission viewing time of just a few hours per day. The pub was still a mainly male-dominated place, visited by large numbers of punters during the tightly-governed and restricted licensing hours. Into the sixties the pub was still very much a social hub and the place to go on a night out for a sizeable part of the community. Over the years, pub usage has changed dramatically, and there are now a lot more outlets for social interaction than simply gathering together in the local. Also, there is a far greater awareness nowadays of the health risks associated with large and regular intake of alcohol.

A growing number of pubs need to cater for the dining out experience in order to stay viable, hence, like it or not, the number of so-called gastro-pubs now on the scene. The prospect of a packet of salted peanuts or curly, and if you're lucky, cling film-wrapped ham or cheese sarnies is not likely to attract the family seeking a night out together. If we add into the equation the growing number of people who have replaced the weekly night out with a night in, and with the choice of something like a thousand T.V. channels and a very large selection of quality bottled beers available at knock down prices from the supermarket it is becoming harder and harder for many traditional pubs to compete.

It's difficult not to feel frustrated at times by the seemingly endless wrangling over the merits of cask beers versus all of the other choices now out there when, put simply, if there are fewer and fewer quality pubs available, traditional or otherwise, when you do decide that you want a night out then all of the hand-wringing about the future of cask beers and the perceived threat from a clearly reinvigorated keg variety isn't going to alleviate the situation and will be seen by most people as pretty much irrelevant.

The battle to preserve traditional cask ales in these isles has been won, and handsomely so, with a variety within the type that was beyond our wildest dreams in the dark days of the

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The Future of the Pub

Cont.

70's and 80's, which as a veteran campaigner I remember well.

As a campaign can CAMRA learn to live with a resurgent keg beer, or "Craft" as it seems to have been re-badged? Frankly, it is going to have to, but rather than see its re-appearance as an enemy it should treat it as an ally, because the real threat comes from the many alternatives we all have for socialising these days, alternatives which don't include the pub, or at least not the old traditional one that we have known in the past. I refer back to what I said in my earlier article. If the product is able to satisfy the drinker, and can offer the range of tastes and variety that we have come to expect from cask beers then cask will be well capable of standing up to the competition from the keg / craft variety. Tomorrows drinkers will undoubtedly pick and choose, and long may they be able to do so.

I see the survival of the British pub as being linked to specialisation, which means that, of those remaining, there will be a sizeable number of gastro-pubs, and some majoring on sports / games, while others feature an ever-varying range of beers, be they traditional, keg or most likely a pick and mix..

In 2014 the situation we now find ourselves in sees pub ownership more or less divided into three categories:-

- Those owned by a pub company.
- Those owned by a brewer.
- Free houses.

At the present time it would seem that the larger pub-owning companies are the ones most frequently resorting to closing pubs as they struggle to service debts acquired when they first took them on in large numbers in less challenging times. Generally you will find that their over-the-counter prices are hiked up to the maximum for a selected and sometimes very limited range of products. Selected and

limited that is, by the company itself. Ask for a locally-sourced beer in many of them and you will be given very short shrift. Pubs tied to a brewer have in the past, especially in the case of family brewers, been more concerned about the welfare of their estate and those managing it on their behalf. However, times are just as difficult for many of them, and some pretty drastic pruning has been and still will be needed in order to trim back their estates into longer term viability. Most, but not all of the brewery tied houses will limit the range of beers available to those produced by their own brewery.

Those pubs which are entirely free of any tie can of course pick and choose what they sell, and their freedom extends to being able to negotiate prices with those whom they propose to do business. My only concern with regard to the freedom they enjoy is that they learn to avoid getting sucked into deals with brewers who will, often via an initially attractive loss leader route, then seek to influence their choice and not necessarily to the advantage of the punter.

If I was to take a hypothetical village in which there were three pubs trading, and each represented one of the three above-mentioned categories, I think it is a pretty safe bet that the one owned by the large pub company would be the first to close its doors, and be swiftly sold off in order to maximise its value on the market. Scant regard would be given to the impact of its closure on village life, and there are very many examples of this happening across the U.K.

The one owned by the brewer might well be the next to go, and it is possible that it would be sold with a restricted covenant, meaning that it could never again trade as licensed premises. There is often a great deal of antagonism generated when this happens, as it effectively blocks off the possibility of the pub being sold as a free house or to another brewer.



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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
- 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
- Greenodd - Ship
- Grizebeck - Greyhound
- Hawkshead - Kings Arms
- 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
- Torver - Wilson Arms
- Ulverston - Devonshire
- Ulverston - Farmers Arms
- Ulverston - King's Head
- Ulverston - Lancastrian
- Ulverston - Mill
- Ulverston - Old Farmhouse
- Ulverston - Stan Laurel
- Ulverston - Swan
- Walney - Queens, Biggar

The Future of the Pub

Cont.

This would then leave us with the free house standing alone, and keeping the village's social life alive. This does happily occur at times, but should there be just two pubs in the village, and both tied in some way then their closure can and very often does leave places devoid of any focus for that social life. One might become a supermarket, selling beers at knock down prices, and the other a domestic dwelling. If such a village were to lose its post office and small High Street shops as well it can be understood why such places become in-turned and lacking in social cohesion.

A radical and much-delayed, review of the pub company and brewery tie could well be imminent, and this should go a long way towards freeing up the market to a fairer and more healthily competitive state of affairs. My views on the present restrictive practices in this area

are very well documented, and I don't propose to air them more thoroughly at this time. Do I feel that there is a hopeful future for the British pub? Yes of course I do, and trust that this will be the legacy that us veteran campaigners leave behind for the up and coming generations. However, some not always comfortable changes in the way they present themselves to the drinking public are almost certainly needed, and must come about in the times ahead if that future is to be realised.

Sadly, I feel sure that the seemingly endless debating of real ale versus all of the other styles will rumble on within our campaign, and at a time when such debate is far less of a priority than ever before, but let us remember that the survival of our favoured venue, the British pub, is and must always be of paramount and overriding concern.

Cheers, GA Purcell



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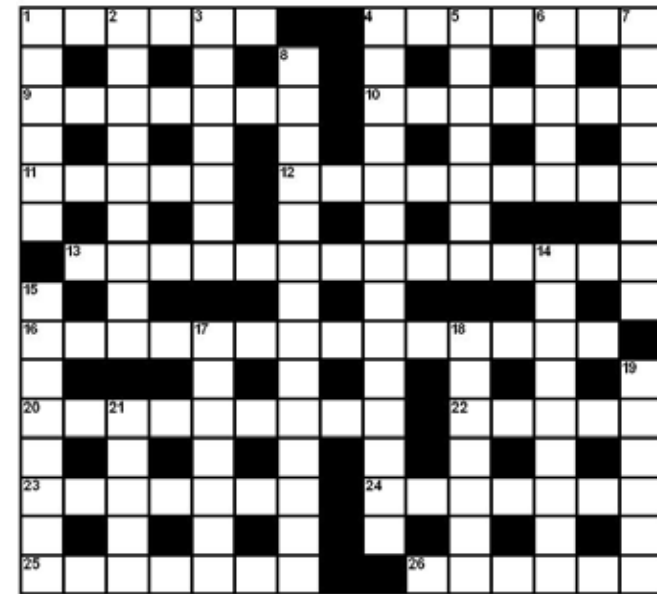
LOTS OF
REAL ALES TO SAMPLE
CHARITY HOT DOG EATING
CONTEST

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Crossword No. 10

by PeeGee - Furness Branch Member



Across

- From your gob acknowledge that you've got to reverse (2,4)
- Involvement of fifty in tussle with Iceland escalates into tussle with the Soviet Union (4,3)
- Most rich men can supply head-burying bird (7)
- No exit for black woman (7)
- Net about about about small wooden artifacts (5)
- Vibrated in sympathy, having reclined outside on a ... (9)
- Madrid redesigns a Pontifical Spa (7,2,5)
- Convert the Euro for a change in straight sale (4,3,7)
- Stretched and grounded after Noël changed (9)
- Initially I didn't introduce our town moron (5)
- 23, 22. in charge? Stupid (7)
- Us? Italian girlfriend overcomes hesitation (7)
- A small amount from venom in all snakes ... (7)

- ... a smaller amount on bible reading (6)

Down

- Spirits found in good hotels up the street (6)
- In Germany please stir real British pub drink (6,3)
- Greek character vs Italian wine (9)
- Local mountain for local brew (8,3,3)
- Feet of outstanding people? (7)
- Question about energy for cloudy beer ingredient (5)
- From some adventures I'd entertain hotel guest (8)
- Can this industry produce treatment for cephalic trauma? (14)
- Many an appetite stimulator may appear in newspaper if it sells (9)
- Un conventional artistic citizen of Prague? (8)
- Restrict Saturn's largest moon, they say (7)
- I've been found in Etna eruption. Innocence? (7)
- Tune from orchestra in concert (6)
- Loathing of small portion when Master of Ceremonies is thrown out (5)



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Furness CAMRA Diary

Branch Meetings

Saturday 2nd August, The Queens Arms, Biggar Village, 1PM

Monday 15th September, The Old Friends, Ulverston, 7PM

Monday 6th October, White Horse, Dalton, 7PM (to be confirmed)

Saturday August 30th, CAMRA Cumbria Branches, West Cumbria

Socials

Saturday 9th August, Cumbria Pub of the Year Presentation, Prince of Wales, Foxfield, 1:30PM

October 11th/12th, East Lancs Railway Trip (to be confirmed)

Kings Head Summer Beer Festival

July 25th to 27th, 2014 - Kings Head, Hawkshead

Great British Beer Festival

August 12th to 16th, Olympia, London

Morecambe Beer Festival

August 14th to 16th, 2014 - Winter Gardens, Morecambe

Haverthwaite Beer Festival

August 15th to 17th, 2014 - Anglers Arms, Haverthwaite

Commfest - Beer and Music Festival

August 16th/17th, 2014 - Commodore Inn, Grange over Sands

Ulverston Beer and Cider Festival

September 4th to 6th, 2014 - Coronation Hall, Ulverston

Broughton Festival of Beer

October 3rd to 5th, 2014 - Pubs around Broughton

Westmorland Beer Festival

October 8th to 11th, 2014 - Kendal Town Hall

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Crossword Answers



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- 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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