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InnQuirer

Furness CAMRA Branch Magazine



Issue 69 - Winter 2018/9

Is this the future of the pub?

One view of the future of
the local

Page 6

Plus articles, stories, the Crossword,
discounts, LocAle and more



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CAMRA Furness Branch Magazine

www.furness.camra.org.uk

InnQuirer Issue 69 - Winter 2018/9

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Editor's View

Well, that's got Christmas out of the way and into the New Year. Now is the time to start planning your visits to the various beer festivals that are coming up this year, starting with CAMRA's Great British Beer Festival - Winter, Manchester Beer and Cider Festival and many more around our area. Have a look at CAMRA's website (or our own website) where you will find links to the various festivals on the horizon.

This is the first issue using a new software package so I have updated the design of the magazine but don't worry, there is still the familiar collection of interesting articles, stories and pictures that we have included in the past - you seem to like the content.

We do rely on information from our readers, advertisers and of course members to keep us up-to-date with any changes in the Furness area so if you have any information, for example pub closures or openings, beer changes and local beer festivals, please email us or, even better, come along to one of our meetings.

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Chairman's Report

Dave Stubbins - Furness Branch Chairman

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The period since the last report tends to be quieter after the **Ulverston Beer Festival**. We have however had social trips to Kendal and the Woodlands beer festival in Silverdale. We also had an excellent Xmas party at the Prince of Wales in Foxfield in mid December.

The next big event in the North of England is **Manchester Beer and Cider Festival** taking place at Manchester Central from 23rd to 26th January. This year, in addition to the large range of beers served in metal casks, there will be a range of beers served in wooden casks in the manner that was normal until the middle of the last century. There will also be tutored tastings on offer from well-known beer experts.

The brewing scene in our area continues to be exciting and in October we were delighted to welcome back **Hawkshead** brewery to our area. Hawkshead brewery commenced operations in 2002 in a barn just outside Hawkshead, but in 2006

relocated to the Mill Yard in Staveley, which they have developed over the years into the fine visitor centre it now is, and whilst brewing will continue there and it will remain the centre for management of its operations, a large new brewery has been opened in Flookburgh using state of the art brewing equipment. Our other brewers continue to be active and I've taken the opportunity to give a description of each in these pages.

Presentations are always enjoyable events and this quarter has been no exception. Our Pub of the Season was the **Devonshire in Millom**, a friendly pub run by Emma for several years. We were able to present the award for **Beer of Ulverston Beer Festival, Tarn Hows Blueberry and Vanilla Oatmeal Stout**, to **Kelly Barbenson**. Finally we made a special presentation to the **Varty** family who have owned the excellent **Manor Arms** in Broughton-in-Furness for 30 years.

Dave Stubbins

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Is this the future of the pub?

by Jack Summers-Glass - Branch Member

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Do you still have a 'local' or has it closed? It looks like our pubs are disappearing fast, judging by what the figures say. Now, why is this? Well, I suppose the first reaction is that 'times have changed' and that is certainly true, but then it is always true, isn't it? The earliest pubs were places to stop and eat and stay during a long journey and often beer was brewed on the premises. It was, as it still is, the livelihood of the publican. Throughout the industrial revolution, thirsty workers flocked to the pubs after a hard day to quench their thirst and gather the latest news. It was a social hub.



are doing something wrong is part of a discussion that no doubt will run for years. In the meantime, if you ignore your local, it won't be there for the future. Luckily, the new beer shops and micropubs that are appearing in towns seem to draw in existing and new customers and can be a pleasant change from the large town pub, more intimate and it seems more likely to encourage social interaction. The downside of this is that rural pubs don't seem to be picking up new custom in the same

way - it is all down to footfall. Fewer customers can mean less choice of beer or worse, closure. Some major companies are, apparently, giving 'loans' to pubs in return for them stocking their products. Unfortunately, if you don't like these products you won't go to the pub. It is not easy running a pub at the best of times.

As manual work faded and was replaced by office work, you could often find the pub full at lunchtime and after work as people shared ideas and news over a beer and maybe a pie.

A lot of pubs these days are owned by large 'Pubcos' and that introduces another layer of cost into the pricing structure with publicans often restricted to buying their beer at higher cost from the parent company rather than the brewer and this does not help either the end-pricing for the customer or the sustainability of the landlord.

Then, suddenly, alcohol at work policies, long hours in the office and drink-driving laws saw this sector fade away, leaving the pubs to find new ways of enticing customers into the premises. Food became the thing - Sunday lunches, evening meals and quick lunches but not necessarily over a beer. Food became the saviour of the pub (or so it seemed). However, there were, and are, still a lot of people who enjoy a visit to the pub to meet friends, sample the ales and maybe play darts or pool (or dominoes or..... the list is almost endless).

CAMRA is now planning 'real ale in a bottle or can' accreditation so, ultimately, you can tell if the beer you bought is 'live' rather than pasteurised (or cold filtered) and not gas-injected like most major brands. If you are into 'real ale' this means you can take home a can or bottle and know what it is.

Now the threat is from the new generation of pub goers - or rather pub not-goers. Their social life is digital, they don't drink as they think alcohol is evil and whatever money they have is going to save up for a house or pay back their student loan, or more likely both. If they do drink, the 'slabs' from the supermarkets are cheap, in their eyes, and they can stream their videos while drinking at home.

On top of this, beer shops and micropubs often stock a large variety of cans and bottles of quality ale for home drinking so you are no longer limited in your choice. With luck, once this gets off the ground, pubs can stock bottles and cans to supplement their beer choice.

How on earth we convince a younger generation to sample the delights of 'real ale' or quality beer without feeling that they

Despite the wide variety of bottled and canned beers for home consumption, it would be a great shame if this replaced the pub as a social hub. Only time will tell....

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The Workers Trip

by Terry Ridal - Branch Member

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A very pleasant coach ride took us, a group of volunteers from a recent beer festival, to Windermere – the town – not the lake where we started our adventure by visiting the “The Crafty Baa” which is a relatively new place only opening in August 2016, taking 7 months to create and not surprisingly winning



several awards in that short time. It is an experience in itself before a drop of beer passed the lips. Loud, lively atmosphere, crowded, a triumph of shabby chic, no two chairs or tables alike, no hand pumps in evidence but the three craft beers on offer from the pressure tap were surprising in many ways.

First was a **Milk Stout 4.7%**.

I have never seen a milk stout on tap before. It was delicious and full of flavour with chocolate very much to the fore.

A **Lager 7.6%** from the same array had astonishing flavour and was extremely easy to drink.

The **Pale Ale 6%** completed the trio. This was a true eye opener- full of flavour, well hopped but with a generous touch of malt to balance the beer which left a hint of citrus in the aftertaste, delightful.

The beers were served American/ Mediterranean style i.e. teeth chattering cold, in schooners (two-thirds of a pint) and craft beer prices.

Another surprise was a notice board covering one wall with a list of around 94 bottles and canned beers, all in self-service fridges. You chose your beer, which was numbered, found that number in the fridge and took the bottle/can to the bar to be poured and paid for. To sum up The Crafty Baa is an almost unique drinking experience with a new way concept and a definite Riviera touch.

A few souls who couldn't make it to the bar in here went around the corner to a far less hectic hostelry - **The Ellery**- with comfortable, friendly surroundings, welcoming staff and Lake District prices – again. They have kept that traditional pub feel but with a modern twist complete with seating in front of a real fire. There were 4 hand pumps,

Wychwood - Hobgoblin Gold 4.2% - A fragrant beer with citrus hop punch.

Wychwood - Hobgoblin Legendary Ruby Beer 4.5% - A delicious chocolate, toffee, malt flavour balanced with moderate bitterness and fruity character.

Adnams Broadside 4.7% - Dark ruby red beer, full of fruit cake flavours.

Marston's- Poppy 3.6% - A seasonal beer brewed to support the Royal British Legion. A blonde, crisp, citrusy ale.

Back aboard the waiting bus for the shortish journey to the main event - **The Black and Amber Beer Festival at the Kendal Rugby Union Football Club**. A new building appointed to a very high but user friendly standard complete with all the facilities required for a modern rugby club and gym.

The Beer Festival on Saturday 10 November 2018 had a nostalgic reverential air to it as it was organised as a fundraiser for the Royal British Legion and St Dunstan's and was a salute to the Remembrance ceremonies commemorating two World Wars. The KRUF and Handsome Brewery should be proud and the sentiment applauded.

The festival was on the first floor and the entrance fee, tokens and glasses were purchased at the top of the stairs. We were given a beer list that was impressive with tasting notes that were surprisingly accurate. There were 4 bars all themed differently.

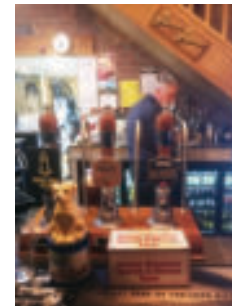
The main bar **The Trenches Bar** is a whopping great lounge with comfortable sofas and chairs with the largest TV I have ever seen. There were hand pumps dispensing both beer and cider in here – see list.

One of the beers had been brewed especially for the festival by **Handsome Brewery "Private 3.9%** - 100th anniversary bitter with a slight red colour for poppies. A delightful, easy drinking, well balanced beer.



Harvest Moon 3.9%, another from **Handsome Brewery** soon sold out. It was made with fresh hops that had been grown near to The Factory Tap in Kendal

The Western Front Bar – at one end of the veranda – serving more traditional beer some of which we managed to drink but too many to name here – see list



continued on page 10

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The Workers Trip

by Terry Ridal - Branch Member

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continued from page 8

The Eastern Front Bar at the other end of the veranda had keg beers some with exquisite flavours. Of course you couldn't try all of the delights on offer but we made a good attempt. Amongst my favourites were

Handsome Brewery's Blacksmith Stout 4.8% SIBA Gold medal winning stout with a smooth finish. You could tell how it managed to get that award – delicious and very easy drinking, perhaps too easy at 4.8%!

Kirkstall Brewery's Alacrity 7.4% is an Imperial IPA with aromas of blackberry, pine and tropical fruits. Wow what flavours! This was really something different, exciting and fabulous.

The fourth bar was the dining/ function room set out with long tables and chairs – also a large TV so we could watch the rugby match (England v The All Blacks – we were robbed of the final try and lost 15-16 but a good game and we played well). The food on offer was cooked on site to an incredibly high standard. I tried the steak pie which I thought was delicious and together

with mushy peas and sweet braised onions and gravy I was well happy.

When we left KRUF those of us that ate were now quite “plumptious” and happy but not too full to call at a couple more places in Kendal on the way home.

Fell Bar in Lowther Street whose ethos is “Modern, Progressive Beers from rural South Cumbria. Small, Independent and Proud” where we tried-

Fell Brewery's Fjell 5.7% - An IPA brewed with Norwegian Farmhouse yeast called Kveik. Hazy but juicy and fruity

Loka Polly Chinook. 5.1% - A typical modern IPA brewed with Ekuant hops.

Moving on to our final destination, down the hill, across the river and round to **The Factory Tap** where we received another warm welcome. Five hand pumps were in action. I personally tried, and fell in love with

Fallen Brewing – Just the Ticket 4% a deliciously hoppy

WESTERN FRONT BAR			EASTERN FRONT BAR		
Dart Brewery Anchor - Subtle spicy aroma with fresh pine bitterness and honey sweetness	Reserve	4.2%	Face Hard Brewery Wagon Friendly IPA with additional hops added in the fermenter	Gulf IPA	5.8%
Cumbrian Legendary Ales Brewed with American hops and a bitter twist	Salvia	4%	Fell Brewery IPA with aromas of cranberry, citrus, orange and grapefruit with lightly malt	Tindrian	4.2%
Reevick Brewery 17th century IPA combining 3 malts and English hops	Thirst Collaboration	7%	Ellen Brewery Southern hemisphere IPA	Session IPA	4.7%
Swinesay Bay A Sock IPA with rich chocolate overtones	Swan Black	4.4%	Handsome Brewery Award winning pioneer style lager	F&E Lager	4.4%
Handsome Brewery A blonde with locally grown raspberries used in it	Raspberries Blonde	3.7%	Handsome Brewery SIBA Gold medal winning stout with smooth finish	Blacksmith Stout	4.8%
Yarcliffe Heart Brewery Dark British Fruity Hubbards Range	Hubbard beer	3.7%	Handsome Brewery Gluten free Golden Blonde	An Good As Gold	4.9%
Handsome Brewery Gluten free golden blonde	Stout Bonks	4.2%	Kirkstall Brewery Imperial IPA with aromas of blackberry, pine & tropical fruits	Alacrity	7.4%
Old School Brewery A smooth and dark mild bitter	Blackboard	3.7%	Kirkstall Brewery Gluten free Session IPA packed with citrus hops	Virtuous	4.5%
Kirkby Lonsdale Black beer with citrus and floral aromas	Single Track	4%	Handsome Brewery American pale ale with a balanced recipe	No.3	4.4%
Lancaster Brewery A collaboration of mango, blackberry, lime, spice and herbaceous flavours	Mosaic	4.2%	Rocket Shed Brewery Cloudy wheat beer with aromas of clover, banana and bubble gum	Huber Hero	3%
Beckland Brewery Lightly hopped blonde ale with double addition of honey for end Summer sweetness	Beckland Bumble	4%			
Black Dog Brewery (Whitley) A dark rich bitter, creamy and very smooth to the palate	Stoutie	4.4%			
TRENCHES BAR					
Handsome Brewery 150th anniversary bitter with a single red colour for progress	Private	3.9%			
Handsome Brewery Brewed with fresh hops grown in Kendal	Harvest Moon	3.9%			
Urban Harvest Made from apples harvested around Lindale, 100% apple juice	Dry Cider	5.1%			
Coleman Cider (Yorkshire Wood) Made from sweet, culinary and crab apples	Dry Cider	4%			
Coleman Cider Made from White pears, with culinary and crab apples	Pear Cider	4%			
Handsome Brewery Low alcohol Pale Ale with resounding hot flavours	Pale S	6.8%			

extra pale ale.

Face's "Mountain Mild" 3.3% - Smooth with a silky mouth feel and full malty flavour. An excellent example of a good mild beer.

Handsome's "Private" 3.9% was on duty alongside a **Handsome Blonde 3.8%** (didn't her mother warn her about soldiers!). Both beers in excellent condition.

Rocket Ron's Bitter 4.1% completed the quintet and sadly this was the last for that day. Perhaps as well!

We made our way back home very merry and well satisfied that this was another excellent trip out.

Note that not all the beers reviewed appear on the Festival list shown above

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Presentations and Awards

Branch Chairman, Dave Stubbins, presenting the **Furness CAMRA Pub of the Season (Autumn 2018)** to Emma at the **Devonshire Arms in Millom**.



The whole pub was surprised and very happy with the award. The Devonshire is an excellent community pub with three changing real ales on tap. It is a friendly, comfortable pub and if you are in the area, a visit is well worth while.

Dave Stubbins presents a special award to the **Vartys at The Manor in Broughton-in-Furness** to celebrate **30 years of family ownership**. Those of



you who are familiar with The Manor won't be surprised as it is a real gem but in case you haven't been there, now is a good time to visit and sample their wide selection of real ales in top condition.



Branch Chairman, Dave Stubbins (can you see a pattern here?) presents the award to Kelly Barbenson of **Tarn Hows Brewery** for their **Blueberry and Vanilla Oatmeal Stout** as winner of the **Ulverston Beer Festival 'Beer of the Festival'**

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CAMRA's Key Campaigns

What is CAMRA all about?

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

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

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CLICK (counting visitors to the beer festival)

By Peter Gardner - Branch Member InnQuirer Issue 69 - Winter 2018/9

"What's the number now?"

"Seven more, then it's queuing."

Why? Because events such as beer festivals are expected to stick to the permitted capacity. That involves counting, which in turn requires clickers. (Turnstiles would be good, but ...)

The clicker's job is to record each person entering, and each person leaving the beer hall, using either two clickers (one for IN, one for OUT) or a single plus/minus clicker for both. Two people may be involved, often only one.

So, the job is just to sit or stand near the entrance and click for each person IN and a different click for each person OUT. Dead easy; real cushy job, right?

Wrong. Totally, utterly wrong.

The Capacity clicker's job reminds me of an anaesthetist's description of his profession as 90% boredom and 10% blind panic. Clicking, at least at the Ulverston Beer Festival, is more like 10% boredom, 30% manic panic and the remaining 60%, let's say, "interesting".

The first bit of fun is deciding who, among the jostle of people at the entrance, is IN and who isn't. Not as easy as you might think.

That one has just paid and entered the hall; IN, unquestionably IN ...

... those three have just paid, but are hanging around; hold in limbo until they finally enter ...

... he is just using the loo; ignore, but check that he doesn't sneak in the side door...

... blue dress is going outside to get better phone reception; OUT, but remember when she comes back IN again ...

... those two are just doddering; (please make up your minds ...)

... "Can I just look to see if my husband is ready to come home yet?" If she hovers in the doorway, don't click; if she enters the hall with rolling pin at the ready, count her IN, as she is then part of the Capacity count ...

... oops, there goes a couple with unbagged glasses; "OYOY!" Very rude, but one has to attract their attention immediately before they disappear onto the streets - the police don't like glasses being carried around outside, and we are responsible for providing plastic bags to ensure that all naked glasses are clothed. Pain in the proverbial, but someone has to do it.

... meanwhile three others have gone IN and seven have zooooomed OUT ...

... or did I miss a couple?

As well as the Zoomers, Millers and Dodderers, Phoners and Winklers, there are the Chatterers, whose sole purpose appears to be to stand in the foyer, blocking the clicker's view. A particularly colourful variant is the one who engages the clicker in conversation at the busiest time, often complaining, often after having sampled a generous selection of the goods on offer, about some aspect of life, the universe and/or everything ...

... oops, I almost missed those five Zoomers ...

In quieter times the job affords the leisure to observe fellow creatures and to muse on the extraordinary variety of their shapes and sizes:

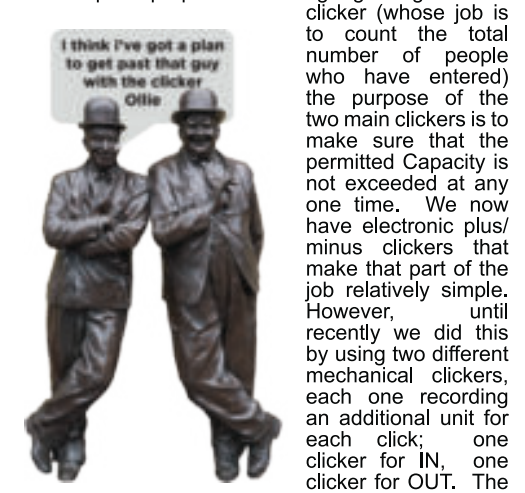
... that lad is so thin that he could fit an unstrung tennis racket over his hips;

... those two bellies are the sort that gives beer a bad name;

... ah, here's what's-her-name again; recognise her from last year;

... oh, that's Nosferatu; I haven't seen him for a couple of years;

To recap the purpose of clicking: ignoring the third



clicker (whose job is to count the total number of people who have entered) the purpose of the two main clickers is to make sure that the permitted Capacity is not exceeded at any one time. We now have electronic plus/minus clickers that make that part of the job relatively simple. However, until recently we did this by using two different mechanical clickers, each one recording an additional unit for each click; one clicker for IN, one clicker for OUT. The

running subtraction of the OUT clicker from the IN clicker showed the number of people currently in the hall. At Capacity the door is barred and new hopefuls have to queue.

The mental calculus, never easy, was made a lot more difficult by the constant changing of the two figures involved:
... 521 IN minus 192 OUT that makes um 319 no it's 329 oh but 7 have just gone OUT so that's now 531 minus oops 2 more IN nearly missed

CLICK (counting visitors to the beer festival)

By Peter Gardner - Branch Member InnQuirer Issue 69 - Winter 2018/9

continued from page 14

them..... You get the drift. And that after an already tiring 6 - 8 hours of concentration. Furthermore, this always happens at the busiest time.

However, it is when the Capacity for that session gets close that the excitement really hits the fan. At Capacity the barrier is put across the outside entrance and nobody is allowed in until somebody goes out; the number allowed in equalling the number just leaving.

At this stage it is particularly important to get the subtraction correct, because there is no room for surreptitious adjustment. The unfortunate "excludes" at the front of the queue, already understandably disappointed when barred, do not take kindly to being still kept waiting when, say, three or four people leave. "Oy, why can't we get in now?"

To ease the subtraction problem some bright spark came up with a neat wheeze to make it considerably easier. (The following paragraph is only for geeks and nerds.)

When the IN clicker reaches the Capacity for the night (say 347), the IN clicker is reset to resume counting/clicking from zero. The total IN figure is now the clicker number plus the Capacity; but the only numbers of interest from now on are the OUT clicker (as before) and the new IN figure, now sitting well below the OUT figure.. It is then necessary to monitor only the approach of the new IN clicker's

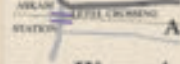
number to the OUT clicker's number. When it catches up to be equal, Capacity has been reached. (At the end of the session, when there is nobody remaining in the hall, the final OUT figure *should* be equal to the Capacity figure plus the final IN figure.) Try it; it works.

Throughout the day the pattern of activity shifts from mainly IN; through a random mix of IN and OUT; to mainly OUT as people start leaving in droves.

... seven OUT;
 ... oh, two of them with naked glasses ...
 "OYOY!" ...
 ... glass returns? Over there (if we are sufficiently well staffed); or
 ... glasses? Taking them home? Here's a plastic bag please; or
 ... another three OUT;
 Return? Here's your £2
 ...
 ... four more nearly OUT ...
 but hovering ...
 and milling ...
 and doddering ...
 and returning to chat with
 friends ...
 ... T-shirts? See that lady over there;
 ... Gents' loo? No, the **other** way;
 ... etc.

Who says that men can't multitask?

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 MUSICIANS NIGHT
 2ND AND 4TH WEDNESDAY OF THE MONTH

JAN 13TH WINTER BREAKFAST 10:30AM TO 12PM
 FEB 10TH WINTER BREAKFAST 10:30AM TO 12PM
 MAR 10TH WINTER BREAKFAST 10:30AM TO 12PM
 APR 14TH WINTER BREAKFAST 10:30AM TO 12PM

SEE WEBSITE FOR LATEST INFORMATION



Put a note in your diary for 2019

The next **Ulverston Beer Festival** is at the **Coronation Hall** from Thursday **September 5th** to Saturday **September 7th**

See the 'Clicker' at first hand (but don't distract whoever is doing it, please).

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National Beer Scoring System



InnQuirer Issue 69 - Winter 2018/9

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

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

www.whatpub.com

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

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Information updated by thousands of CAMRA volunteers
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Created by CAMRA who produce the UK's best beer & pub guide



What's on in and around the area

InnQuirer Issue 69 - Winter 2018/9

15th PENDLE BEER FESTIVAL
 The Muni, Colne, Lancashire
 31 January - 2 February 2019
THE PENNINE WAY, THE CAMRA WAY
 Open 11.30am till 11pm each day
 £2 entry except Friday £3 other days
 CAMRA members FREE all weekend
 www.pendlebeerfestival.co.uk

120 Real Ales
 30 Ciders & Perras

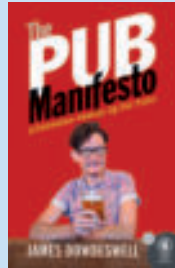
Wide range of Bottled Beers plus a selection of Key Keg
 Limited festival glasses • Food of all nations • Free soft drinks for drivers
 Disabled access • Children welcome lunch times • Busby meeting

LIVE MUSIC FRIDAY NIGHT & SATURDAY
 Mojo Filter • The JB and Band • 2019 • Pendle North Orchestra
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If you want a good read, why not get a **CAMRA** book - see what's on offer at:

www.camra.org.uk/camra-books

Check out this latest title in the list of **CAMRA** books available from the website:



Furness CAMRA Branch Diary with details of events and branch meetings can be found on **page 35** of this issue

Open to all CAMRA members
 Free to attend

DUNDEE CAMRA Members' Weekend, AGM & Conference
 Caird Hall
 5th - 7th April 2019

Register at agm.camra.org.uk
 Hosted by Scotland & Northern Ireland Branches

A list of events and other things

InnQuirer Issue 69 - Winter 2018/9

Manchester Beer & Cider Festival
 24th - 26th January 2019
 Manchester Central
 TICKETS AVAILABLE NOW FROM mancheerfest.uk
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 19 - 23 FEBRUARY
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Tuesday 19th Members Preview 17:30 - 22:30
 Wednesday 20th - Saturday 23rd 12:00 - 22:30
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 @GbbfWinter GreatBritishBeerFestivalWinter

CAMRA
 CAMPAIGN FOR REAL ALE

Tryanuary

Tryanuary is a national campaign, founded in 2015, to encourage support for the beer industry throughout January. However, don't just think of January alone - all year round is a good time to visit your local and try some of the great beers available from local brewers, and those further afield.

You local is a great place to socialise and enjoy a beer or two. Just don't drink and drive - nominate a driver or use public transport or a taxi. All pubs should have something for the non-drinker; after all, you should be out to have a good time, and, remember, as a designated driver, next time it will be someone else!



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Winter Reflections

By G.A.Purcell - Branch President

InnQuirer Issue 69 - Winter 2018/9



I take my pint of Hawkshead "Windermere Pale" and head for an empty seat. 'Is this it from now on?' I quietly reflect to myself. Choosing a beer not just for its truly fantastic taste but because it is a very 'sessionable' 3.5% ABV. Totally honest answer...yes. Don't get me wrong, I don't intend to slip into my dotage just yet, but I'm brutally reminded by my no longer sprightly self if I overdo things, that the years are taking their toll. For the many older punters like me who find the sheer bulk of a pint a bit daunting after perhaps we've put a mere two of them down our throats, I'm so thankful that the schooner glass is now a legal measurement. The sad reality, though, is the extremely slow uptake of this new option. At the time of writing, I have only found them in use at "Beerwolf" in Ulverston, the "White Cross" in Lancaster and the new "Fell Brewery Bar", which is near the top of Lowther Street in Kendal. To their credit the highly innovative "Beerwolf" offer the full range of legal measures for their customers... thirds, halves, schooners and pints, the choice is yours. This may be true of the others, but I must confess that I haven't checked it out.

Quantity apart, the reason why I drink schooners or even thirds in 'Beerwolf' is because, excellent though the majority of their craft beers are to my taste, they are served much cooler than I'm used to, and as for their average strength, well don't get me going on that one! It's all about personal preferences, of course, and it's very nice to be offered such a range of choice.

So, to me, it makes good sense to keep the sampling volume well down.

When thinking back to the last 'Away Day' when my pal and I called into the "White Cross" in Lancaster and, faced with a battery of hand pumps, let alone a wide range of craft taps, we were forced to look at our keen desire to sample such a range of choice and square it with our decreasing capacity to contain said choices. It was at that point we realised the truth of what the bar girl said, which was that sometimes a half isn't enough and a pint is too much. Hence the welcome schooner.

All of this gets me to thinking how much I enjoy seeking out the many different beers available these days, and sharing my experiences with our readers, and how to square this with my now shrinking intake capacity and sphere of operations.

I've been giving this looming dilemma a great deal of thought recently, and it's becoming clear that the once wide-ranging beer tourist that I have been until recently, and still am at heart, will have to look at other ways of going about things. This was brought home to me recently when the occasional travelling companion who

accompanied me on my last away day out (The Preston, Lancaster and Carnforth one) finally decided to give in to his daughter's constant urging and move down to Stafford, to live with her permanently.

It was while I pondered on the likely imminent curtailment of my once wide-ranging coverage of the beer scene that I recalled how much positive feedback I quite often get from people who read about the tales and anecdotes that I recall from what amounts to a lifetime of garnering them in pubs all over this land.

People find that they bring back to mind incidents from their own past experience, and I've had many a happy hour or two both listening to their personal recollections and re-telling the many I can still recall myself.

Something someone remembers very often triggers off an avalanche of, usually comical, recollections which can turn what might be an otherwise uneventful pub night out into one of side-aching hilarity.

In the past I've worked a mix of fact and fiction into my pub anecdotes in order to give the narrative some kind of shape, order and context, and this practice eventually resulted in the embodiment of my pub experiences in the form of the hundred or

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Winter Reflections

By G.A.Purcell - Branch President



continued from page 22

more pub-related mini-tales I called "The Stiltford Chronicles". Started back in 1997, only a handful were ever printed in our "InnQuirer" magazine, and the majority remain unpublished, and I don't think our editor would countenance me thrusting the lot of them at him for future use. However, reading them over again recently gave me the idea that working a series of pub anecdotes and yarns into a regular feature might be one way of keeping what passes for my creative urges satisfied.

Only our readership can decide whether this idea has any yardage or not, so we'll have to see in the coming year, all being well.

Returning to the subject of getting about in our area, another very real concern is the worrying curtailment or withdrawal of bus services that we all used to take for granted, and the, at times, infuriating situation regarding the company currently franchised to provide us with our regional rail services, and you can begin to understand the growing concerns I and many other beer enthusiasts share.

Yes, we have lots of good beers in a wide variety of outlets in our region, and I know that both local and visiting beer tourists are more than grateful

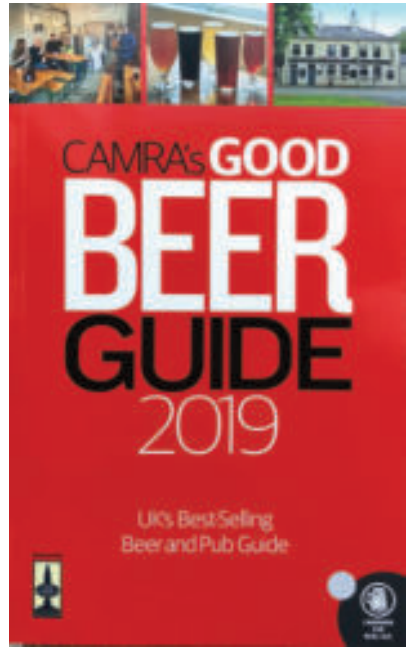
for the efforts of our team of real ale enthusiasts over the years in helping to bring this about. However, the logistics of getting about in the large and sparsely populated administrative area now known as 'Cumbria' was ever a concern, and this is now becoming compounded by the real and growing problem of getting to, and more importantly, returning from wherever we have set our hearts on visiting.

As a branch, our use of a mini-bus has proved popular, especially for far-flung destinations, but the expense of this option precludes its use on a regular basis.

When I reflect on the subject of the large area known since April 1974 as "Cumbria", I am minded to recall that I was one of those who preferred the South Lakes and Morecambe Bay Area administrative option, with the counties of Cumberland and Westmoreland then combining into one unit. Would such a Bay Area have subsequently proved more manageable for our branch?

Well, we'd still be faced with the mobility problem that is now becoming more so by the year, and as many drinkers are now well aware, the problem of the shrinking number of outlets in which to drink our favoured tippie would still be there. These are mine and many others real concerns as we look forward into 2019.

Society is changing we all know, and with many more free time options now available to us than there were when pubs were in their hey day, it is becoming increasingly obvious that they will have to adapt if they are going to compete and survive.



Hovering as we are on the threshold of another year, these are my chief concerns. Never mind the ideal Real Ale pub, let us look to support any pub business that is seeking to develop a practicable, innovative strategy for survival.

The availability of public transport is largely out of our control, but we have a voice, and our concerns must be passed on to those we have placed in positions of power, and genuinely acted upon. Oh, and has anybody given "Brexit" a thought in all of this?

I just thought I'd drop that one in as a parting gesture!

As a branch, we have survived into our 45th year, and, one way or another, I'm sure, we will evolve our own strategy for survival and apply it to whatever the future holds. That's what we have successfully done so far, and what I trust we will continue to do.

Cheers, G.A. Purcell

Breweries in Furness

Dave Stubbins - Furness Branch Chairman

InnQuirer Issue 69 - Winter 2018/9



We now have **fifteen** high quality breweries in the branch area. We haven't summarised their activities for over two years so here is a list with a few details about each.

For many years the only brewer in the Furness area was **Hartley's** in **Ulverston** who supplied their own 50 or so tied houses and several local Whitbread outlets with a range of three beers, **Mild**, **Bitter** and **XB**. In 1982 the brewery was taken over by **Robinsons** and eventually **closed in 1991**.

An absence of brewing in the area came to an end in 1995 when Ian Bradley opened the **Coniston** brewery. The brewery, situated behind the **Black Bull in Coniston**, began producing a bitter called Bluebird which was voted **CAMRA's** Champion Beer of Britain in 1998. Since then a number of other awards have been won and the range of beers produced has expanded and now no fewer than eleven different beers are produced ranging from a light mild to a barley wine which was itself voted **CAMRA's** Champion Beer of Britain in 2012. An extensive range of the beers is always available at the Black Bull and the beers can be found in many pubs around the Furness area and the Lake District generally.

In the Autumn of 1996 **Stuart and Lynda Johnson** bought the **Prince of Wales at Foxfield**, opposite the railway station. Stuart had been brewing in Wakefield for a couple of years previously and set up the **Foxfield** brewery in the stables next to the pub and subsequently created a tower brewery by utilising otherwise unused space in the pub. Stuart likes to experiment with beers and a visit to the Prince of Wales will often find his latest creation alongside his regular mild. Beers from Foxfield brewery can often be found at beer festivals across the country.

Next to come along was **Barnegates** brewery in early 1997. The brewery, situated behind the **Drunken Duck** pub situated off the road between **Coniston** and **Ambleside**, is run by John Lloyd. The first beers were named after pets at the **Drunken Duck (Cracker, Tag Lag)** supplemented by **Red Bull Terrier**. Since then a superb stout called **Goodhew's Dry Stout** and other **beers** have been added to the range. John had no fewer than four of his beers listed in CAMRA's "Beers of the Year" in the Good Beer Guide 2018 (the four mentioned above). Following an expansion in 2008 the brewery is now a 10 barrel plant. As well as an extensive range at the Drunken Duck, beers can be found across the Lake District and surrounding areas.

The next few years were fairly quiet in terms of new breweries until the beginning of 2003 when **David Taylor** opened his **Beckstones** brewery in a place called **The Green**, between **Millom** and **Broughton-in-Furness**. Having brewed the beers himself to a very high quality, the brewing is now done by his son. He was rewarded in 2008 when his mild beer, **Black Dog Freddy**, having been voted Champion Mild, was voted runner up overall at **CAMRA's** Champion Beer of Britain awards in that year. Beckstones beers are always available at the **Punch Bowl** in **The Green** and regularly available across the South West Lakes. A bottling plant is on order so we should soon be able to find their beer in bottles.

In 2006 a brewery called **Cumbrian Legendary Ales** was established on the shores of **Esthwaite Water** near **Hawkshead** village. The brewery was taken over by Roger and Helen Humphreys, owners of the **Kirkstile** Inn at **Loweswater** in 2009 and subsequent expansion has seen the plant expand to its current 50 barrel size. The most well known of their beers, **Loweswater Gold**, was Champion Golden Ale at **CAMRA's** Champion Beer of Britain awards in 2011, with a sister beer, **Langdale**, being awarded runner up in the same category in 2012. Loweswater Gold is widely available throughout Cumbria and other beers from their range can be sampled in the popular Lake District pubs.

Around the same time came the formation of **Ulverston Brewing Company** by Anita Garnett and Paul Swan. Brewing operations commenced in Lindal and a range of beers on the Laurel and Hardy theme were produced. In 2010 operations moved to the old Auction Mart in Ulverston where a facility has been developed to offer tours and social evenings by arrangement. A standard range (**Lonesome Pine, Laughing Gravy, Fra Diavolo, Flying Elephants**) are supplemented by some exceptional seasonal beers. Beers are available in certain outlets in Ulverston and across the South Lakes.

continued on page 28



Traditional Local Pub

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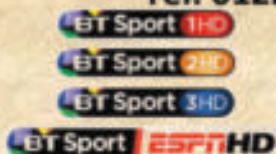
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Breweries in Furness

Dave Stubbins - Furness Branch Chairman

InnQuirer Issue 69 - Winter 2018/9

continued from page 26

Moving on two years to 2008 we see the establishment of a second brewery in Ulverston, **Stringers**. Set up by Jon Kyme and Becky Stringer, the focus is very much on renewable energy sources, waste recycling and their range includes gluten free beers. The beers are good too and can be found in Ulverston and surrounding areas. Jon and Becky decided to retire earlier this year and brewing ceased. However, following a change of ownership, brewing operations have recommenced.

In April 2010 Stuart Webster set up **Greenodd** brewery at the **Ship Inn in Greenodd**, between Ulverston and Newby Bridge just off the A590. A range of beers are produced from the 2.5 barrel plant by current brewer (Pompey) Tom Evelin and, as well as a range at the Ship, beers can increasingly be found in pubs and hotels in the Furness and South Lakes area.

Brewing returned to the historic village of Cartmel in 2012 when Peter Unsworth began producing beers in **Unsworth's Yard** there. Beers from this 5 barrel plant are named after prominent historical figures and events associated with the village (and now racehorses) and can be sampled in **Cartmel** and the surrounding villages. Their beer called **Sir Edgar Harrington's Last Wolf**, known locally as simply "**Last Wolf**" has been commended in several competitions.

At around the same time Darren Healey established **Healey's** brewery at the **Wellington Inn** in the village of **Loppergarth**, between Ulverston and Dalton-in-Furness. This 2.5 barrel plant is located in the pub and brewing operations can be viewed through windows in the pub. Beers from this brewery are increasingly popular and, as well as at the Wellington, can be found in several outlets in the local area. Another award winner of Beer of the Festival in Ulverston.

The following year two young friends, one of whom had completed a brewing course at Heriot-Watt university, started the **Fell** brewery in the village of **Flookburgh** not far from Cartmel. They brew a range of interesting beers in both cask and keg forms and their beers tend to be found in specialist beer houses across the North of England in addition to local appearance. This year they have significantly enlarged their brewing capacity and have opened two ale houses, one in Kendal and one in Penrith, both of which have received awards from their **CAMRA** branches.

The next entrant into the brewing business was **Tarn Hows Brewery** in the village of **Outgate** near **Hawkshead**. Wooden casks were the order of the day for this brewer and beers are loosely and amusingly based on the area's characters and features. More recently a broader range of beers has been developed and metal casks are now much more prevalent than the wooden ones. Kelly Barbenson has won many awards for her **Blueberry and Vanilla Oatmeal Stout** (including Beer of the Festival at Ulverston). Beer shops have been opened in **Ambleside** and **Cockermouth** where some draught ales are available for take out alongside the bottles.

A brewing co-operative has been established on **Walney Island** called the **Biggar Brewing Co-operative** based at the **Queens Arms in Biggar Village**. Beers from this brewery are named after vessels built in the shipyards at Barrow and are available in the Queens and in a few other outlets. Brewing is at full capacity with a 6.0% pale ale called **Spectre** the latest to emerge.

Finally, just as the old Auction Mart in Ulverston has a brewery, so the new one does in one of its outbuildings. **The South Lakes Brewing Company** commenced operations in 2016 with a 1.5 barrel plant. Aaron Postlethwaite is producing interesting beers to a very high standard and is another regular award winner, including Beer of the Festival at Ulverston.

Last but certainly not least is the return of **Hawkshead** brewery to our area. Their expansion into a brand new state of the art brewery in **Flookburgh** is now complete and I hope to be able to report more fully on this in the next issue.

I hope you find this summary useful and understand how lucky we are in this area! Please let me know if I've got anything wrong.

above
The Sun Coniston
the clue's in the name



With "brews & views", The Sun is designed for beer drinkers - CAMRA members can enjoy a 10% discount (membership card required)

THE SUN
CONISTON

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www.thestanlaurel.co.uk

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Dogs welcome in the Bar

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

CAMRA Good Beer Guide 2009 - 2019

CAMRA
LOCAL^e

InnQuirer Issue 69 - Winter 2018/9

The following pubs are listed in WhatPub as serving local ale on a regular basis This list was compiled in September 2018. If you think something needs changing or you know of another pub in our area that should be included, please let the Editor know.

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

CAMRA LocalAle 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 **LocalAle** scheme which have accredited hundreds of pubs as **LocalAle** 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 **LocalAle** pubs serve beers which are brewed very close to home - especially from our own 15 branch breweries!

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



Current, new and re-emerging craft beer styles (Part 1)

by Alastair Kirk - Branch Member and Brewer

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Style	Finings	Typical Colour	Appearance	Description	Typical Strength
Adam bier	No	Mid To Dark Brown	Hazy Brown	Revival of an ancient adambier style rich dark and smoked malts	9%
Altbier	No	Chestnut	Usually Clear Mid Brown Beer	Malty and bitter - fruity esters and peppery floral - balance between hop and malt Smoked versions also available originally from Dusseldorf area Uses top fermenting ale yeasts Alt means Old	4% to 7%
American Pale/APA	Often	Pale Brown To Copper	Often Clear More Usually Slightly Hazy	Characterised by American hops such as Cascade, Centennial Maltier and hoppier than English Pales. Originated in USA around 1980	5%
Brown Ale	No	Nut Brown	Dark Brown And Opaque	Similar to a lighter coloured Porter Re-emerging style with more hops	4%+
Black IPA	No	Black	Dark Brown - Black	Similar hop levels to an IPA but with distinct dark colour and toasty. Hoppier than a porter or stout. Sometimes called a Cascadian Dark Ale	5% to 12%
Black Lager	Yes	Black	Dark Brown - Black	Similar to stouts and porters but fermented with a lager style bottom fermenting yeast Also referred to as Schwarzbier.	4% to 6%
Brut IPA	Sometimes	Pale	Pale - Orange To Brown	This was a summer of 2018 craze very dry like a Brut / Champagne but as a beer . Uses enzymes to help yeasts break down all the sugars invented in San Francisco	5% to 8%
DDH - Pale	No	Pale	Yellow To Orange Brown - Hazy Juice	Double Dry Hopped an extra hoppy hazy IPA with hops added in whirlpool or/and fermenters twice Generally not as strong as a DIPA Not as bitter as beers wholly hopped in the kettle	4 to 7%
DIPA	No	Pale Orange Or Brown	Fruit Juice	Double / imperial / India Pale Ale or IIPA Extra hoppy extra strong Juicy thick citrus , stone fruit and pine Mouth coating feel	7.5% to 9%
Grisette	No	Pale	Golden Slight Haze	Light low alcohol saison like refreshing golden ales Re-emerging Belgium style dating back to 1800	3% to 5%
Imperial Brown Ale	No	Dark Brown	Dark Brown Opaque	Stronger Brown Ale without bitterness of roasted barley	7.5% +
NEIPA	No	Golden To Mid Brown	Typically Hazy Juice Like	New England IPA Packed with fruity and floral aromas often using oatmeal or even ground grains to add mouthfeel . Often use specific yeast strains for the style. Some of the many other hazy IPAs are often referred to as NEIPAs also.	
SIPA				All the hoppiness and more of an IPA but at a more sessionable drinking strength Session IPA = SIPA	3.5% to 4.5%
Sour IPA				Fruited Sour IPA Sourness usually arises due to the acidity being lowered by use of bacterial fermentation or use of acidulated malt	6%+
TIPA				Bigger brother of the DIPA the TIPA is for Triple IPA currently the strongest IPA style.	9% +
Table Beer				The weaker of the craft beers can be heavily hopped but low strength may include styles such as table Porter	under 3.5%

Black Dog Inn

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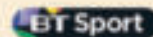
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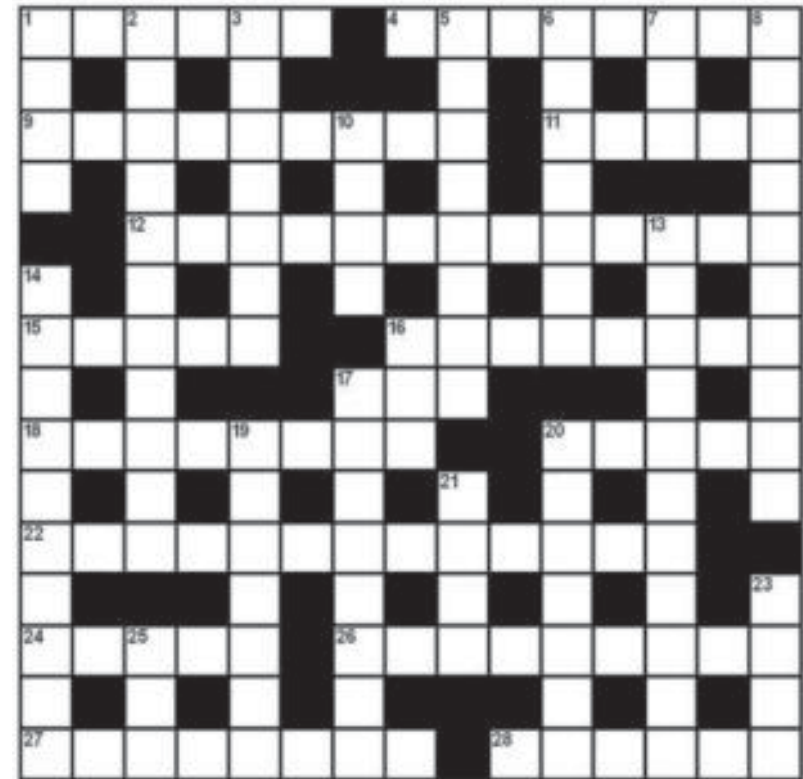
Kings Arms Accommodation, either Bed and Breakfast or in one of our 3 Self Catering Cottages, is available all year round. Special mid-week breaks available.

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

Crossword No. 27

By PeeGee - Furness Branch Member

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Across

- 1 Alcoholic drink, for example, before horse with inherent refusal (6)
- 4 Steals back to prohibit pub perch (3,5)
- 9 Stalk a big cat French wine (2,7)
- 11 Cook's skirt working from May onwards (5)
- 12 Sri Lanka panto reformed areas of natural beauty (8,5)
- 15 Nothing. Emptiness is egg-shaped (5)
- 16 Exercise in-flight ball-pointpens? (8)
- 17 Genetic blueprint, retrospectively. Conjective? (3)
- 18 Places to rent? Latvian goes to Watermill village. (8)
- 20 Drink in audible cries of derision (5)
- 22,27 A punk trolls the Diocese. Brewed in Yorkshire (10,3,8)
- 24 Alternately, coach horse exhibits a yellow-brown pigment (5)
- 26 Young lad put to bed and ignored? (8)
- 28 In addition, a wealthy dandy (2,4)

Down

- 1 Relaxation oddly ensnares, with hindsight (4)
- 2 If this coloured glass container were to fall, there would be one fewer of them on the wall (5,6)
- 3 Left out, it appears even in Poem "Fit to Tread" (7)
- 5 Case-hardened, a northern man-shed revisited nides beer (8)
- 6 Head and Shoulders? Scram and take in redrawn map (7)
- 7 It sounds as if this time of day belongs to us (3)
- 8 Visual aberration correcting design sets sly men to reform (4,6)
- 10 Initially, independent countries of NATO recognised a religious image (4)
- 13 Purpose in life? To remodel rat, say, in lift (6,1,4)
- 14 To rest small senior citizen (I am included). Wash hands of it (6,4)
- 16 The short reply is to be found in Swansea (3)
- 17 Excitable Infantryman in a list (8)
- 19 New kill arranged to hold coloured fluid (3,4)
- 20 Cry of derision, with sound of 20 across, shows up silly mistakes (7)
- 21 By itself, found in Björn Ulvæus and Benny Andersson lyrics (4)
- 23 This-out figure sounds lazy (4)
- 25 Sound of having drunk too much, Drunk Chant, opposition removed (3)

Pub and Brewery Craic and Furness CAMRA Branch Diary

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Branch Diary

Meetings and Trips

Jan 15	Tuesday at 7:00pm	Monthly Meeting	Ship, Kirkby
Feb 4	Monday at 7:15pm	Good Beer Guide Selection	Stan Laurel, Ulverston
Feb 18	Monday at 7:00pm	Branch A.G.M.	Duke of Edinburgh, Barrow Colne
March 2	Saturday	Trip to Pendle Beer Festival	
May 11	Saturday	Trip to Strands Beer Festival	Strands, Nether Wasdale
Oct 12	Saturday	Trip to Woody's Beer Festival	Silverdale

Festivals and Events

Jan 23-26	Wed - Sat	Manchester Beer Festival	Manchester Central, Manchester
March 22-23	Fri/Sat	Hawkshead Spring Beer Festival	Manchester Staveley
July 18-20	Thurs-Sat	Hawkshead Summer Beer Festival	Staveley
Sept 6-8	Thurs - Sat	Ulverston Beer Festival	Coronation Hall, Ulverston
Sept 26 - 28	Thurs - Sat	Broughton Festival of Beer	Broughton & area

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

Pub information

The **Derby Arms** in Urswick is **closed**, at the time of writing. Steve and Sally Moon have decided to leave and Robinsons have indicated that they wish to close the pub. The village is fighting the closure and no doubt when you read this there will be more information available.

The **Black Bull** in Dalton is closed/for sale, part of the EI group!

At the time of publication **The Ship in Greenodd** is up for sale. No more information at present but check our social media sites for developments

Brewery Information

Stringers now seem to be thriving after their takeover and can be seen around (including at the **Sun in Ulverston** and **Commodore** in Grange as expected since Kirsty and Scott now own the brewery)

Hawkshead Brewery has its sights on a world market now that the Flookburgh brewery is in full flow (in addition to Staveley). Hawkshead canned beer is back in production and should be seen in many independent craft beer shops.

Mitchell's of Lancaster (Brewers) Ltd has gone into administration. This affects some pubs in Lancaster (**The Water Witch** for example) and elsewhere. However, **Black Sheep** has now bought the **York Brewery** from them as well as some of their pubs in **York**.

Latest News from CAMRA

As this issue was going to press we learned that **CAMRA** (National) had appointed **Tom Stainer** as our new **Chief Executive**. His previous role was as Chief Communications Officer.

In addition, the **Deputy Chief Executive** role was taken by **Ken Owst**, who was previously Chief Support Officer.

Both have significant experience within the **CAMRA** organisation and will bring their commitment, skills and knowledge to their new roles.

We all wish them both well as **CAMRA** moves forward into the future.

CAMRA Discounts in the Furness area

InnQuirer Issue 69 - Winter 2018/9

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

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

Discount etiquette

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

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

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

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



If you are a **pub** and offer **discounts** but are not listed then let us have the details and we will publish in the next issue and also record on our **WhatPub** database. Just let us know what the **discount** on a pint of real ale is (as a **percentage** or in **pence**) and when this discount is available (if not at all times).

Other discount schemes:
The **Porterage Co.** in **Greenodd** and **Bowness** offer **10% off 6+ bottles**
The **Prince of Wales** at **Foxfield** offers discounted accommodation to **CAMRA** members.

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

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

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