

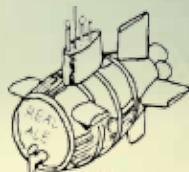
InnQuirer

CAMRA Furness Branch Magazine

Issue 55 - Spring 2015



**CAMPAIGN
FOR
REAL ALE**



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Chairman's Report

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CAMRA and Beyond

Crossword

Furness CAMRA Diary



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InnQuirer

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Cover photograph:
Early morning view of Windermere
from Bowness Pier.
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 55th edition of the InnQuirer.

Once again I am pleased to
include a variety of articles
and trip reports; including: a
second historical article from
Alastair Kirk, a view from the
Far East and the Dalton Beer
Festival from Ron Smith, a
thought provoking perspective
of the future of CAMRA from
Alan Purcell and contributions
from our esteemed chairman,
Dave Stubbins.

Also included is a repeat page
from the last edition detailing
the National Beer Scoring

System which I would urge
you to take heed of, and
participate in, if you can.

Somewhat unusually I would
like to congratulate a crop,
more specifically Maris Otter,
on it's 50th anniversary. Barley
is used in the production of
Malt and Maris Otter has been
used in nine of the most recent
fourteen Champion Beers of
Britain. (see page 27)

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

Cheers,

Gary Thompson, Editor

Pub and Brewery Craic

Pub Craic:

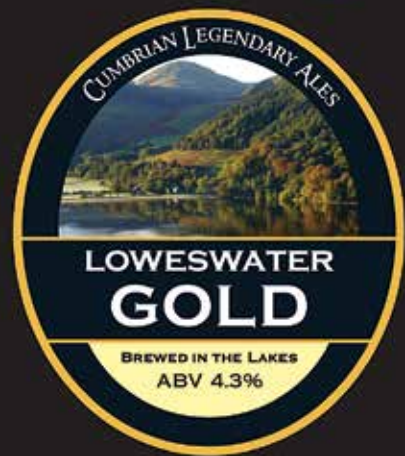
The Church House in Torver is open.
The Plough In Millom has real Ale on.
The Woodlands Hotel at Meathop is also serving real Ale.

Brewery Craic:

The brewery at the Queens at Biggar is to start test brews soon.
New Beers from Loppergarth are Give It Some Welly 4.5%
Blonde. True Brit 3.6% Golden Ale brewed with English Hops.
Pale Ale 5.0% Traditional IPA style.



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From the Chair

by Dave Stubbins - Furness Branch Chairman

In my last report I referred to the beer festival planned for Friday 17th April and Saturday 18th April at the Chequers Hotel in Dalton.

I'm delighted to report that the event was a tremendous success. An excellent selection of beers lined up in order of strength sold out by the middle of the Saturday evening. (See page 15 for more details) An increasing number of pubs are holding beer festivals in our area and these are detailed on our web site

www.furness.camra.org.uk

I can't get to all of them myself but I do try to be there at least some of the time.

I was unable to attend the Chequers event because it clashed with the annual CAMRA Annual General Meeting and Members Weekend which was held this year in Nottingham. The business of the Annual General Meeting starts on Saturday morning and following that the meeting debates motions submitted by members on various matters on which they are concerned interspersed with guest speeches and the presentation of awards for campaigner of the year, best web site, best magazine, etc.

I was impressed by the quality of debate and the handling of the meeting by the Chairman to ensure that strongly held opinions were not allowed to dominate and a fair discussion occurred on all motions, some of which were passed and some defeated.

I hadn't attended a members weekend for a few years and the other thing that struck me was how CAMRA has moved on from the necessary fighting activities in the early 1970s to preserve our real ales to the new challenges

of duty and pub closures and the fact that we are working with other organisations to protect pubs and get a better deal for the beer and cider drinker. These campaigns benefit all drinkers, not just real ale ones.

CAMRA has an excellent structure which has evolved over the years. Our branch is one of those in the West Pennines region. Administration of the branches is devolved through a Regional Director for the region. All of these positions are covered by volunteers and Ray Jackson has been our Regional Director for the last twenty years, a fantastic commitment. Ray has retired from that position this year and I would like to place on record the help he has given me as I sought to work my way into my current role and his advice on issues I have had to deal with from time to time.

Our Pub of the Year is the Manor Arms in Broughton in Furness and Scott Varty was pleased to receive his award as you can see in this magazine. Our Club of the Year is Millom Rugby Union Club. On that note I would like to point out that we are generally aware of pubs in our area that serve real ale but not so well informed on clubs. If you know of a club that serves real ale please let us know and we'll ensure we have the full details on our WhatPub database.

We're in the process of carrying out a full review of the information we hold about real ale outlets and I've had the opportunity to visit several places that I haven't been to before and made new acquaintances. I've been really well received everywhere I've been and am very grateful for that. If I haven't seen you for a while please get in touch and I'll try to come.

One of the more unusual places I have been on my travels round the area is the Ship Inn at Piel and I've written a short piece on my trip which you can read elsewhere in this magazine.

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Piel Island

by Dave Stubbins

One of our more unusual real ale outlets is the Ship Inn on the island of Piel. The island, just 50 acres in total, is home to a “King” and a castle as well as the Ship.

The King is a title taken by tradition by the landlord of the Ship involving a coronation and alcohol being poured over his head. The current “King” is Stephen Chattaway who was crowned in 2007.

The castle, or rather the ruins of it, is a motte and bailey castle constructed in the 14th century by the monks of Furness Abbey. It was used to protect the Island’s cargoes safe from pirates and other raiders but also reputedly kept their goods safe from the prying eyes of the customs men as the monks were allegedly smuggling wool out of the area without paying the necessary dues. Much more detail on this aspect, and indeed on the “King” is available on Piel Island’s web site www.pielisland.co.uk.



The Island can be reached at low tide on foot from Walney Island although great care is required and there have been occasions of people drowning who have attempted the crossing without the necessary knowledge. Most people choose to use the ferry (pictured) which plies from the lifeboat station at the end of the causeway on Roa Island across to the Island in the summer months.

The Ship Inn serves two beers labelled King Stephen and Piel Princess, as can be seen in the picture. These beers are supplied by Ulverston Brewing Company and delivered by tractor and trailer at low tide. King Stephen is in fact Ulverston’s Lonesome Pine and Piel Princess is Laughing Gravy. The pub is open from April to October and supplies a good range of locally produced food, has accommodation available in the hotel and in an adjacent converted bunkhouse. Camping facilities are also available.

I took the opportunity to visit last month on a gloriously sunny day and enjoyed a lovely couple of hours walking round the island and castle and then watching a pair of arctic terns diving vertically downwards into the water for their food. A visit is highly recommended.



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Branch awards....



Scott Varty receiving the Pub of the Year 2015 award from Dave Stubbins

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Meet The Brewer...

Dave Bailey - Hardknott

How long have you been brewing? Since Christmas Eve 2005

How did you get into brewing? I had a pub. I wanted to get more people through the door. We thought a brewery at the pub would add an interest for the customers. In 2010 we sold the pub to concentrate on brewing beer.

Tell us about your brewery: We consider ourselves to be Cumbria's leading Craft Brewery. We focus on making beers that are different, that focus on the future of beer, rather than stuffy traditionalism. We aim to appeal to a broader and younger audience who like excitement and variety, and dare we say it, occasional fizz in their beer. Our keg beers are not chemical, not pasteurised, not filtered and are more real than many beers around.

What's the future for your brewery? Expansion. We've recently started to supply Morrisons, and are really pleased how much easier it is to get more beer to more people through this route. We've been on the shelves of Booths for some time and they have increased our range recently. We are also due to launch in other major supermarkets in the near future, but wouldn't want to damage delicate negotiations by spilling the beans here. We're also going to make a lot more keg beer. It's great, really great. Azimuth is so much better with that slight bit of fizz and a nice little bit of chill to refresh the palate.

And small brewers in general? Being more progressive. Look to the youngsters, they are the future. Competing with alcopops and shots needs a funky theme, bold, brash and challenging. And a bit of carbonation. People like fizzy beer, especially young people.

What do you think of Craft Beer? Craft Beer is the future. People are a lot more aspirational these days. The youngsters need excitement and brands that inspire them. Craft Beer is filling that gap. It might not yet have made it to Cumbria in a big way, but Hardknott are exporting our very own version of Cumbrian Craft and doing quite well at it too.

What do you think of CAMRA? CAMRA remain a little old fashioned. Repeated attempts to get younger people involved and to balance the gender bias have been thwarted by some members who remain staunch objectors to Craft Beer, keg and anything new and shiny. Of course, CAMRA are a members organization that has a democratic structure. If the members are happy with the way the organization conducts itself then its raison d'être should not be questioned, but you have asked me the question and perhaps my biggest downfall is my honesty in such things. There are other brewers that think the same, but aren't bold enough to say, I believe it is a shame that quality beer in the UK is denoted by a dispense method that might well be traditional, and might well be liked by middle-aged men, but isn't perfect, and isn't liked universally.

You see, there are advantages of keg beer. It keeps the beer better and more consistent. The beer is much more the way that the brewer intended. But most importantly many people, and more over many younger people, like beer that is cold and fizzy. This isn't just the marketing ploy of big faceless multinational conglomerate brewers. It's the preference of people to like clean flavours, crisp carbonation and the lift of aromas that the sparkle provides. The thing is, Craft Beer is the new fight against the faceless giants of the beer world. We make flavoursome beer, dry hopped to within an inch of respectability. We use craft techniques that provide juicy hop characteristics that are gaining good favour with a new and engaging audience. We like that. We like that a lot.

I believe that more could be done to raise awareness of Craft Keg beer. Me saying this doesn't sit well with people in CAMRA, and it might not be the role of CAMRA to promote keg. However, with our keg beers rolling out with increasing volume into city centres we are hardly going to feel warm and fuzzy about an organisation that is determined to demonise what we believe to be an excellent way to present our style of beer.

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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 furnesscamra@btinternet.com.

I look forward to hearing from you.

Many thanks, Dave Stubbins



Dalton Beer Festival

by Ron Smith - Furness Branch Member

On Friday the 17th April I decided I would have a go at the Dalton Beer Festival which was being held in the Chequers Hotel.

The festival was to take place over two days, the Friday and the Saturday, but at my age one day is more than sufficient.

Three friends and I arranged to meet on the Friday evening at the Brown Cow where we could have a bite to eat and a natter before heading next door to the Festival. Although none of these friends were members of Camra, two regularly drank and enjoyed real ale whilst the third was primarily a lager drinker.

As we entered Chequers it was immediately apparent that the Festival was well attended with most of the tables already filled with happy looking faces. We purchased our glasses and first drink and managed to find a seat where we could enjoy ourselves and watch what was going on.

The Festival was originally the idea of the management at Chequers and they had requested some assistance from the local CAMRA group, as Furness Camra had many years experience with the Ulverston Beer Festival. Our deputy Chairman, Lou, liaised with Chequers and what evolved was a really great Festival in an excellent location.

There were 20 ales, all on hand pulls, ranging from 3.3% to 6.5% along with 6 ciders and perries ranging from 5.2% to 7.5%. The ale styles included Pales, Bitters, Best Bitters,

Goldens, Stouts, an IPA and also a Black IPA along with a Mild, a Ruby and a Porter. Something for everybody.

I managed to sample most of the ales on offer, at least the ones I hadn't tried before, and enjoyed every single one. This is partly due to the care with which the casks were laid down and looked after as well as the great choice of which ales to provide.

Interestingly, after a couple of half pints, our lager drinker decided he would test drive one of the ales. He was advised to try the Foxfield Pale Face which was quite hoppy and deemed suitable for a first real ale. He enjoyed that and after sampling a few more, finished the evening on a half pint of Great Heck's Black Jesus, which he said he really enjoyed. I wouldn't say he was now a born again real ale drinker but he is well on the way to salvation.

It was nice to see a good range of snacks on offer as well and made us regret our decision to eat first at the Brown Cow. Hopefully we will give it a go next time. Mind you, the most memorable part of the Festival was Lou and his bright orange Hawaiian shirt which could be seen from Barrow.

All in all it was a really enjoyable 1st Dalton Beer Festival held in the Chequers Hotel with Lou as advisor and many local Camra members providing a really friendly bar service. My only regret was that I couldn't return on the Saturday.

I really hope the 2nd Dalton Beer Festival will be held next year and this becomes a regular fixture.



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National Beer Scoring System

National Beer Scoring System What do I need to record?

Have you ever wondered how CAMRA members select pubs for the CAMRA Good Beer Guide?

The National Beer Scoring System (NBSS) is a 0-5 (0 = No cask ale available) point scale for judging beer quality in pubs. It is an easy to use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and also monitor beer quality by encouraging CAMRA members from any part of the world to report beer quality on any pub in the UK.

- Your name & Membership No.
- The date you visited the pub
- The Name of the Pub
- Where the pub is located
- A score out of 5
- The name of the beer

What do the scores mean?

If you are a CAMRA member, we want you to tell us about the quality of beer in the pubs you visit.

If you are not a member, why not join Europe's most successful consumer organisation?

How do I take part?

To submit your scores please visit whatpub.com.

Log into the site using your CAMRA membership number and password. Once you have agreed to the terms and conditions and found a pub on the site, you can start scoring.

You can find out more at whatpub.com/beerscoring

0. No cask ale available.

1. Poor. Beer that is anything from barely drinkable to drinkable with considerable resentment.

2. Average. Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. Good. Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4. Very Good. Excellent beer in excellent condition.

5. Perfect. Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

www.data.beerscoring.org.uk

For more information on the National Beer Scoring System, please email brett.laniosh@camra.org.uk



How the Plentiful Flow of Ale Became Beer Money

By Alastair Kirk (Historic Ale 2)

There is much advice available to beer drinkers of how much, or how little beer we are suggested to consume.

Doctors often advise us to drink fewer than 20 units or around 9 pints a week (less for women). Over 3 pints a night and we are binge drinkers! What a great change from times past when water was unsafe to drink making Ale and Beer a staple of daily life. Beer was drunk daily and was even served in hospitals and churches, providing nutrition, refreshment, calories, warmth and comfort.

Daniel Defoe in his "Tour Through the Whole Island of Great Britain" 1726 said of our area when visiting in August:-

"We saw mountains covered with snow, and felt the cold very acute and piercing, but we found, as in all these northern counties, the people had a happy way of mixing warm and cold together; for store of good Ale which flows plentifully in the most mountainous parts of this country seems abundantly to make up for all inclemency's of the season"

The Plentiful Flow of Ale

14th century records identify that most workers received little pay, but a large allowance of Ale each day, up to 16 pints for a man with less for children and women. The daily allocation of ale and later beer was often referred to as the "Luance" or allowance and was an essential perk of any occupation. Poor Ale attracted poor workers.

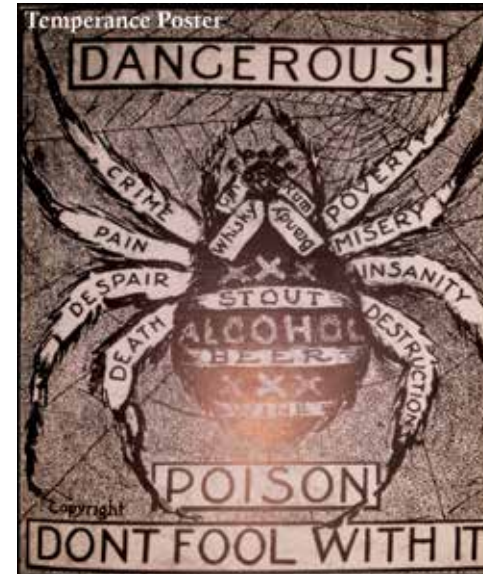
Monastic daily allowances in the 15th Century were one gallon of good Ale and one of small ale per person. Journals of those prolific brewing monks also show what may be the origins of beer classification. Strong Ale was

kept in Barrels marked XXX and was for men. Ale of moderate strength was in Barrels marked XX for women and weak marked X for children (Beverley 1423). Later, "Bitter" created by hop additions were marked B hence XB. (but that is for another article)

Church coffee mornings had not been established until the mid 18th Century and "Church Beer" was an equivalent fundraising social event. Even High Society consumed large quantities of strong Ale. The fashion started around 1705 when the Methuan Treaty imposed great tax duty on French Claret and Champagne. The gap in the market for high-class table drinks was filled by extremely strong ale served in 3fl oz stemmed glasses.



As a consequence many new and elaborate breweries were developed on wealthy estates. There were tens of thousands of Breweries in Great Britain (compared to around 1400 breweries now) on farms, in alehouses, monasteries, convents, country estates as well as being a domestic duty for many women in the home. Bakers were often also brewers and they used the same "Balm" or yeast for both Bread and Beer. This often delivered Ale strengths unachievable with modern Ale yeast.



Beer Money

Outside the large estates tea drinking had taken hold by the 1830s, and was starting to become more popular in large households and farms. Despite of the trend Trentham Estate Records (Staffordshire) show over 96000 (ninety six thousand pints) were happily consumed in 12 months. (Pamela Sambrook)

The Truck Act of 1830 (amended 1887) made payment of wages in beer illegal except to domestic servants, unless as a bonus. So on farms and even in many households cash had to be given in lieu of Ale and Beer and became known as "Beer Money" which was often more than salary. No free beer meant no drinking for many at work so maybe this is the origin of "Being On the Wagon" (or Truck) Its certainly as good as the other suggested origins of this phrase.

"Beer Money" has earlier history as it was offered from 1800 to sailors in the Royal Navy in lieu of their ration of 1 gallon of strong beer a day. The recruiting poster for the Navy

below is from the 1790's seeking seamen from Lancashire villages referring to Strong Beer.



From Victorian times, Public Water Companies supplied fresh safe water making it an alternative to boiled drinks. Prior to this even hospitals gave patients beer to drink, while ale was a cure all and the base for many medicines. (Recipes another time).

From 1800 onwards it appears that our daily intake of ale was savaged by parliament and do-gooders. Drinking at work is now largely punishable by instant dismissal unless you work in the trade, while Beer Money is something you allocate yourself for a night out of less than three pints!

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CAMRA... and beyond

By GA Purcell - Furness Branch President

As a campaigner from the early days of the organisation it is with delight almost beyond measure that I note the astonishing swelling of our ranks. I wonder how much of this is due to a realisation amongst the beer-appreciating public that we now find ourselves living in times when the choice and availability of cask-conditioned beer has never been wider, and that this is in no small measure down to the relentless efforts by the stalwarts of our campaign over the past forty plus years.

We seem to be riding the crest of a wave at the present time, but wary of the implications of this analogy, I am going to introduce what I think may be a more appropriate one, and one containing both a hope and a challenge for all of us. Forget waves and their implied subsequent troughs, I am going instead to suggest that we are now within sight of a fork in the track that we have set ourselves upon.

As I see it, what we are approaching is a 'V' junction, at which point we either continue to consolidate and very possibly improve upon the gains we have made, a sort of indefinite holding operation, with all of the inherent dangers of stagnation that such a stance contains, or we look at the wider world of the beer revolution.

For, emerging and soon to be running in tandem with CAMRA, is a rapidly increasing interest in the burgeoning world of innovative beers in general, not just in the U.K but beyond our shores, in the global scene at large.

Perhaps in our very necessary concentration upon the task of preserving and enhancing the status of our own, pretty much unique style of cask-conditioned beer we have failed to notice that, in the last few years, the very same dissatisfaction with mass-produced mediocrity and bulk blandness has been growing in the wider world of the beer drinker.

Followers of the beer scene will no doubt have noticed a response to this growing dissatisfaction across Europe and beyond. Indeed, in the U.S.A. the craft brewing scene

has now grown to such an extent that it is probably the most significant challenge to stateside mass-producers since the dark years of prohibition.

It would seem that, around the globe, beer drinkers are becoming alerted to what is taking place, and allied to the current ease with which ideas can be exchanged it should come as no surprise to find that alongside of a growing dissatisfaction with bog-standard, mass-produced blandness should come a parallel interest in its polar opposite...innovative, sometimes quirky, but always interesting and palate-pleasing beers that are mostly to be found amongst the smaller brewers, who are flexible enough to be able to test the market and respond to the feedback.

From my own very personal viewpoint I can say that in the last two years I have been astonished by the swift rise in fortunes of the small, obscure breweries in the Czech Republic for example. Where, up until a couple of years ago, the beer scene was still dominated by the same handful of, largely foreign-owned, mega-brewers, who rose to dominance in the wake of the mass privatisation that followed the collapse of communism. In the last couple of years brewers who were staring into the abyss of extinction have suddenly become highly desirable and much sought after. Imagine my surprise at seeing favourite haunts beginning to sport chalk boards with ever-changing lists of beers from brewers across the republic, and a very keen interest in them by, and this is enormously encouraging for an old veteran like me to witness, the young drinkers, who seek them out with a zeal once seen by our own enthusiasts, as CAMRA got under way in the U.K.

Now, and let me be quite clear about this, none of these beers, mass-produced or micro, are what CAMRA would define as 'Real Ale', but they all conform to the traditions of beer production developed by the nations

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CAMRA... and beyond

Cont.

concerned over the centuries. Crucially, and it is important to understand this, the beers which are on the rise and are grabbing the attention of continental, and indeed world beer drinkers in general, are those which offer novel, innovative and palate-pleasing or challenging qualities, something that has been singularly lacking in mass-produced and distributed beers for a very long time indeed. The same seismic shift that has pulled the rug from under 'bulk bland' in the U.K. in recent times is now spreading its message of variety and diversity around the globe.

So, where next for CAMRA in the U.K.?

No-one, least of all 'old timers' in the campaign like myself, are suggesting that we abandon our strictly adhered to principles with regard to the process of preservation, protection and proliferation (how's that for alliteration?) of our much-cherished traditional, cask-conditioned ales, of which we are rightly proud. It is a style that is almost unique to these isles and one that we fervently wish to remain alive and kicking in our corner of the globe. It is an on-going job that requires the same vigilance as does the right to freedom of choice and freedom generally, but I can envisage a situation, if indeed it is not already in the process of evolving, where a parallel army of enthusiasts begin to arise, and one that is not so much bound by the firmly-set guide lines laid down by CAMRA in order to define what constitutes 'Real Ale'.

Such a movement, when rather that if it emerges, will be one in which the wider world of 'Craft Beers' is championed for its range of choice and variety of taste profiles. And by 'Craft' I am coming round to the notion that this, until recently ill-defined word, should mean beers that are carefully thought through and produced with the sole purpose of challenging and stimulating the drinkers' taste buds, irrespective of their status in the eyes of those seeking to promote only the traditional styles.

They could be summed up as being individually crafted rather than churned out by the giga litre time after endlessly repeated time to the same, unwavering recipe.

So, I return to the original fork-in-the-road metaphor.

Where to for CAMRA at the up-coming junction?

For many it will be the status quo, and the never-ending task of upholding the undoubted qualities of the traditional cask-conditioned style of brewing onward into whatever the future holds, while for others the road ahead is one of embracing the rise in popularity of world beers that can challenge and please palates eager for variety, as distinct from bulk bland.

Can the CAMRA beer enthusiasts do both? If they choose to, most certainly they can, and I predict that the vast majority of the new recruits to the beer scene will do just that as they tread the path of all-inclusiveness in the brave new beer world. They will embrace the wider movement for the proliferation of beers wherever they are to be found, in all their increasingly bewildering variety, and if such a movement isn't already under way, then it is high time that it became a reality in the near future.

The alternative fork in the road is encouraging us to embrace a wider perspective and take an active interest in the proliferation of cleverly crafted beers wherever they emerge in the world as a whole. We should champion them with the same enthusiasm that has characterised our own, very successful campaign. I firmly believe that we should be supporting the awakening wider world beer scene, because our very existence as a highly successful consumer organisation points the way forward for the rest of the beer world.

Cheers.



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To the Far East.....

By Ron Smith - Furness Branch Member

On 11th April this year we set off on one of our Camra Socials. This time we were heading east to the frontier town of Kirkby Lonsdale. Great things had been heard of the pubs there and the well regarded local brewery.

The bus picked up from Walney West Shore, the Ferry, the Strawberry, Cross-a-Moor and Ulverston before setting off for Kirkby Lonsdale with 12 thirsty persons on board. This wasn't a large number for one of our social trips but had the advantage of all being able to sit round the same couple of tables and converse with everybody else.

At around 12:30 we arrived in the beautiful surroundings of Kirkby Lonsdale, and if any are reading this that haven't been there, it is certainly worth the effort. It was agreed that we would rejoin the bus at 1630 and we all set off to find the Orange Tree Hotel which is located at the north end of the village. This is, in effect, the brewery tap for Kirkby Lonsdale Brewery and a glorious sight awaited us. There were 5 Kirkby Lonsdale Ales and a Real Cider for us to enjoy. There was Ruskins 3.9%, Tiffin Gold 3.6%, Monumental 4.5%, Singletrack 4.0% and Loose Head 3.7%, all of them in excellent condition.

There was also a Beer Tree Paddle which consisted of a round board in the shape of a large table tennis bat which could hold 5 glasses of 1/3 pint each. This, of course, meant that it was very easy to try all of the 5 ales before deciding on your personal favourite. The cost of a Beer Tree was £4 which the more mathematical of us realised very quickly was an absolute bargain, (£2.40 per pint for the less gifted).

A number of us took the opportunity to have a bite to eat at the Orange Tree and the food could not be faulted. An extensive menu of quality food with an extensive range of quality

ales cannot be bettered. Add to this a very warm welcome from all who were working there. Thanks to all at the Orange Tree for making us so welcome.

After a couple of hours a change of scenery was required and we set off on separate explorations of Kirkby Lonsdale in smaller groups. Between us we covered every pub in the village. Our little group went to the Red Dragon which was a Robinsons pub with the usual choice of beer such as Dizzy Blonde, but also had a very palatable Stout which had a lovely smooth texture and a taste of vanilla.

The Snooty Fox had Timothy Taylor Landlord and Lancaster Blonde but we didn't stay there and worked our way back along the street to the Sun Inn where we found the majority of our group. By this time our note taking was becoming intermittent and our memory selective so I am unsure of the exact beers on offer but I do remember them being extremely nice.

Half past four arrived and we reluctantly got back on the bus. However, one of the advantages of travelling by bus is there is a chance to catch your breath and discuss the various pubs we have visited. For some of us it is a chance to catch forty winks before we arrive at the next watering hole.

Our next stop was the Crown Inn at High Newton which has recently changed hands. This was a very relaxing hostelry with a choice of three good ales for us to sample. We were made very welcome and passed a very enjoyable hour or so there. This was the first time we had used the Crown as a stopping point on one of our social outings but am convinced it won't be the last.

From the Crown we then went to the Engine Inn at Cark, one of our regular stops on the way home where we found the usual excellent choice of beers. As is normal, the Engine was extremely busy but, we all felt that we had a great welcome from Karen and thoroughly

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To the Far East.....

Cont.

enjoyed our time there.

Our numbers were beginning to dwindle as a couple of our party left us in Cark and after dropping several more in Ulverston we proceeded to the Wellington at Loppergarth where we managed to fit in a quick couple of beers. They had a table with home made bread and pastries for sale which we all took advantage of. I always find it advisable to take home a present for the wife!! The Welly had Healey's Mild available and this was well appreciated.

One last stop was planned at the Black Dog as one of our members hadn't had the pleasure of

visiting this pub before. There was a bit of a party taking place for a 30th birthday celebration and we were very fortunate to be asked if we wanted to join in with the marvellous buffet laid out in the corner. Obviously we didn't need asking twice and, along with the fine choice of ales on offer, another super social trip came to an end. The bus driver had looked after us very well and we arrived back in Barrow about 2130.

Thanks must go to all the pubs for making us so welcome, especially the Orange Tree with their 20p per pint discount for Camra members and the organisers of the trip from the Furness Camra. Here's looking forward to the next one.

Maris Otter Reaches 50

CAMRA Press Release

It may seem strange to note the anniversary of a cereal variety, but there's good reason to celebrate the half century of one particular barley type. Particularly so given the tale of domination, decline, rescue and revival that spans its extraordinary 50 year history.

While Maris Otter might not be a household name, it is legendary among a group of craft brewers and beer-lovers. Once malted, it becomes the ingredient by which loyalist brewers swear.

Although less than 6% of British beer is produced with Maris Otter malt, nine of the most recent fourteen Champion Beers of Britain (64%) are made with Maris Otter. Quite the record for an ingredient.

Most cereal varieties are superseded within five or six years. 50 years' continual production is truly exceptional. It is, as Mark Banham from grain merchants H Banham points out, "well worth commemorating." So he has joined forces with David Holliday from Norfolk Brewhouse to create a commemorative beer festival.

50 new beers are being created especially for the national Maris Otter 50th anniversary festival in Norwich, 17th - 19th September. Brewers from 44 different counties of Britain and 6 countries from across the world are each providing a birthday beer for the event. "This is the first beer festival to have all 50 beers brewed with a single malt variety," says Mark, "As far as we know, it's also the first birthday party ever to be held in honour of a grain!"



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

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 - Railway
- Bardsea - Ship
- Barngates - Drunken Duck
- Barrow - Ambrose Hotel
- Barrow - Duke of Edinburgh
- Barrow - Furness Railway
- Barrow - Kings Arms, Hawcoat
- Bouth - White Hart
- Broughton - Black Cock
- Broughton - High Cross
- Broughton - Manor Arms
- Broughton - Old Kings Head
- Cark - Engine
- Cartmel - Kings Arms
- Cartmel - Royal Oak
- Cartmel - Unsworth's Yard
- Coniston - Black Bull
- Coniston - Sun
- Coniston - Sailing Club
- Coniston - Yewdale

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

- Newton - Village Inn
- Penny Bridge - Britannia
- Rusland - Rusland Pool
- Seathwaite - Newfield Inn
- Silecroft - Miners Arms
- Stainton - Stagger Inn
- Strawberry Bank - Masons Arms
- The Green - Punchbowl
- Torver - Wilson Arms
- Ulverston - Devonshire
- Ulverston - Farmers Arms
- Ulverston - King's Head
- Ulverston - Lancastrian
- Ulverston - Mill
- Ulverston - Old Farmhouse
- Ulverston - Old Friends
- Ulverston - Stan Laurel
- Ulverston - Sun
- Ulverston - Swan
- Walney - Queens, Biggar Arms

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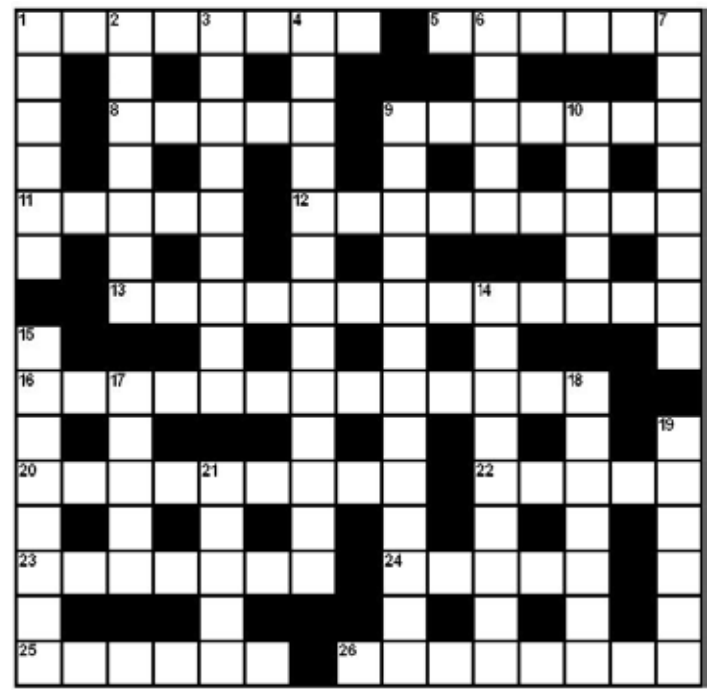
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Crossword No. 13

by PeeGee - Furness Branch Member



Across

- 1 Do women tennis players drink from this cup? (8)
- 5 Nut on internet designs fly trap (6)
- 8 Great boss (5)
- 9 Deep regret at repeat of 11 (7)
- 11 _ _ _ _ _ (5)
- 12 Fizzy lab ale. Ugh, ridiculous (9)
- 13 Elemental electronic component takes in Greek letter Ξ as a world warmer (6,7)
- 16 Total wealth of S American country? Lima (7,2,4)
- 20 Publican includes little Arthur in booze-up (9)
- 22 Could Rolls-Royce host flat races here? (5)
- 23 Æthelred II, the Ill-Advised, said to have been Ill-Prepared (7)
- 24 Initially no appetising army food in these services' canteens (5)
- 25 Indifferent to date of composition (4,2)
- 26 Sweater I knitted, so to speak (2,2,4)

Down

- 1 Mam. Why fabricate spell of bad luck? (6)
- 2 Related to stomach, it's involved with CRAG, viewed from behind (7)
- 3 With respect to order, item of highest confidentiality is revealed (3,6)
- 4 1/4; tricky day (5,5,3)
- 6 From 0 to 100 mph in ... secs indicates POWER (5)
- 7 Guide book for graduate editor, one who makes things go a long way? (8)
- 9 The round of Doctor with mixed skin produces liquid refreshment for all (5,2,6)
- 10 Entertaining Arab Bishop? Religious teacher, yes, but Judaic (5)
- 14 Advert for arranged loan from bank (9)
- 15 Diamonds tied up, as was Shackleton's ship (8)
- 17 A cat's sound of contentment becomes less coarse if made with energy (5)
- 18 In the UK, rain every day; as in this Kievan country? (7)
- 19 Yes, Cap'n; ever and ever (3-3)
- 21 Past turn, to be precise (5)

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Furness CAMRA Diary

Branch Meetings

- Saturday 13th June, The Keg & Kitchen, Grange over Sands, 1PM
 Followed by a tour of the Cartmel area by bus, cost £10 per head
- Monday 13th July, The Railway, Askam-in-Furness, 7PM
- Monday 3rd August, The Miners Arms, Swarthmoor, 7PM

Socials

Friday 12th June, 7PM, Club of the Year presentation to Millom R U F C, Haverigg

Saturday 1st August, Trip to Wetherby
 £10 per head, names to dave.latham@talktalk.net please

Boot and King George Beer Festivals

4th to 7th June, Eskdale

Millom R U F C Beer Festival

12th to 14th June, Haverigg

Crown Inn Beer Festival

19th to 21st June, High Newton, Look out for some interesting food.

Hawkshead Summer Beer Festival

July 16th to 19th, Staveley

Great British Beer Festival

August 11th to 15th, Olympia, London

Ulverston Beer Festival

September, Coronation Hall, Ulverston

22nd Westmorland Beer Festival

29th September to 3rd October, Town Hall, Kendal

Cumbria Beer Lover's Dinner

13th November, Castle Green Hotel, Kendal



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Or online - www.furness.camra.org.uk

Crossword Answers

- Across**
- 1 Wighman - Cup for women tennis teams
 - 5 Cobweb
 - 8 Super
 - 9 Remorse - Morse again
 - 11 Morse code spells Morse
 - 12 Laughable - Anag ('Fizzy') of lab ale ugh
 - 13 Carbon dioxide - Greek letter xi in carbon diode
 - 16 Capital of Peru
 - 20 Bartender - art in bender
 - 22 Derby
 - 23 Unready
 - 24 NAAFI - Initial letters of no appetising army food in
 - 25 Dear to - Anag ('composition') of date of 26 As it were - Anag (knitted) of Sweater I
- Down**
- 1 Whammy - Anag ('fabricate') of Mam. Why
 - 2 Gastric - It's shuffled in with CRAAG, backwards
 - 3 Top secret - Anag ('order') of respect to
 - 4 April Fools' Day - First day of April (1/4)
 - 6 Omph - Hidden word ('From')
 - 7 Badeker - BA + Ed + one who ekes
 - 9 Round of drinks - Round of + Dr + anag ('mixed') of skin
 - 10 Rabbi - Hidden word ('Entertaining')
 - 14 Overdraft - Anag ('arranged') of Advert for
 - 15 Icebound
 - 17 Purer - Purr contains e (energy)
 - 18 Ukraine - Hidden word
 - 19 Aye-aye
 - 21 Exact - Ex + act



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