

InnQuirer

CAMRA Furness Branch Magazine

Issue 56 - Summer 2015



**CAMPAIGN
FOR
REAL ALE**



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InnQuirer

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Cover photograph:
View over Coniston Water
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 56th edition of the InnQuirer.

It feels that summer is nearly
over, having never really
started, but on a somewhat
more positive note we can
look forward to a plethora
of Autumn beer festivals
including our very own in
Ulverston during the first week
of September.

Together with the usual range
of real ales and ciders we have
excellent entertainment on
Friday and Saturday night - see
page 27 for further details.

This edition includes a number
of submissions from our
esteemed members and guests
and I thank each and every
one for their time, effort and
literary excellence.

Congratulations to Tiny
Rebel's Cwtch which was
crowned Champion Beer of
Britain at the Great British
Beer Festival. (see page 7 for
all the awards)

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

Cheers,

**Gary Thompson,
Editor**

Pub and Brewery Craic

Pub Craic:

The Clarence in Dalton is open and serving real ale.

The High Cross in Broughton has reopened for limited days and
hours.

The Queens Head in Troutbeck is closed after a serious fire.

Brewery Craic:

The Biggar Brewery has brewed their second Beer.

Abraham Thompson has brewed a terrific stout.

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From the Chair

by Dave Stubbins - Furness Branch Chairman

I'd like to start my report today by thanking all those members and others who have let us know of their experiences in the branch area and told us of updates to information we hold about our pubs.

For those of you who aren't aware, there is a national database called What Pub (see details elsewhere in this magazine) which holds information about all pubs that we have been able to put together. Our own branch have been working hard to ensure that the information we hold is accurate but it's a time consuming exercise and whilst we are getting to grips with the issue we are conscious that some of the information we hold may be out of date as the position is constantly changing. If you are a landlord responsible for a pub or are in any other way interested in a particular pub please check its details and let us know if we have any inaccurate information or would like to add anything to the way we describe your pub.

Other feedback we have had is from visitors to the area. We are perhaps more used to comments from the larger tourist areas around Hawkshead and Coniston, but we had favourable comments on the friendliness of the pubs in Askam and in particular from a group who had visited Unsworth's Yard brewery in Cartmel and enjoyed not just the beers from the brewery but also the excellent bread and cheese produced by the shops in the yard.

Most of you will be aware that CAMRA stands for the Campaign for Real Ale and that it is a national organisation. What you may not be aware of is the structure below that level. CAMRA is organised into regions, each with its own Regional Director. Our branch is the Furness branch in the West Pennines region. Our Regional Director for the last 20 years

has been Ray Jackson, who has helped me enormously over the much shorter period that I have been Chairman of the branch. Bearing in mind that all these positions are voluntary, it is a remarkable achievement for Ray that he has held the position for so long and his input has been much appreciated. The new Regional Director is Angela Aspin and we wish her well in her new role.

Our Pub of the Season for Spring 2015 was the Swan Inn in Ulverston. Beth and her team have worked really hard to keep an excellent range of beers in superb condition.

One area of CAMRA's activities which can get overlooked but is an important part of our campaigning is in relation to cider and perry. The European Union have been demanding that the UK removes the exemption from duty on small cider producers, and following an intense period of campaigning by CAMRA, the chancellor, George Osborne, gave a firm commitment to retaining the exemption in the 2015 budget. We don't have a cider representative on the branch committee at the moment so if you are interested in cider and would like to help, please get in touch.

Arrangements are at an advanced stage for our beer festival which will be held as usual in the Coronation Hall in Ulverston from Thursday 3rd September to Saturday 5th September. There will be over 80 real ales and ciders to whet your appetite so please come along and enjoy it. The festival is manned entirely by volunteers who receive nothing more than an odd free pint for their efforts. If you are able to help in any way again please get in touch.

We publicise in our magazine those outlets that offer a discount on real ale and cider to CAMRA members. I'm delighted to report that Unsworth's Yard brewery visitor centre and the Crown at High Newton have agreed to offer discounts so they have been added to the list.

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Champion Beer 2015

CAMRA Press Release

After over a year of local tasting panels and regional heats leading up to the finals, the Campaign for Real Ale, CAMRA, has announced that today Tiny Rebel's Cwtch has been crowned the Best Beer in Britain at the Great British Beer Festival, Olympia, London.

The Newport brewed real ale was named the Supreme Champion over a host of other finalists in ten different beer categories (Bitters, Best Bitters, Strong Bitters, Golden Ales, Milds, the Speciality class and also the winter beer styles of Porter, Stouts, Barley Wines and Old Ales, and Strong Old Ales and Strong Milds), including beers from both small microbrewers and large regional brewers.

Nik Antona, Champion Beer of Britain Director, spoke in praise of today's winner saying: "The Champion Beer of Britain title is the most coveted titles in British beer, for over 30 years brewers have put forward their real ale in the hope it will win and this year Tiny Rebel's Cwtch is a very worthy winner of this prestigious award"

The man who brewed Cwtch - which is pronounced 'cutch' and means cuddle in Welsh - Head Brewer Gareth Williams said what it meant to win,

"I feel like I'm dreaming! This is the ultimate award to win in our eyes and after winning at the Great Welsh a few years ago this feels even better. It's just a crazy feeling and we're massively proud."

Co-founder of the brewery Bradley Cummings, added this on the beer itself,

"We were brought up on real ale and we love traditional styles, Cwtch is our modern version of a traditional bitter, with extra hopping for a more pronounced bitterness and aroma. It's new world and old world all in one."

Overall Winners

Gold - Tiny Rebel, Cwtch
Silver - Kelburn, Jaguar
Bronze - Dancing Duck, Dark Drake

Mild

Gold - Williams Bros, Black
Silver - Rudgate, Ruby Mild
Bronze - Great Orme, Welsh Black

Bitter

Gold - Pheantry, Best Bitter
Silver - Acorn, Barnsley Bitter
Joint Bronze - Purple Moose, Madog's Ale & Timothy Taylor, Boltmaker

Best Bitter

Gold - Tiny Rebel, Cwtch
Silver - Highland, Scapa Special
Joint Bronze - Barnegates, Tag Lag & Salopian, Darwin's Origin

Golden Ale

Gold - Kelburn, Jaguar
Silver - Adnams, Explorer
Bronze - Blue Monkey, Infinity

Strong Bitter

Gold - Dark Star, Revelation
Silver - Salopian, Golden Thread
Bronze - Grain, India Pale Ale

Speciality Beer

Gold - Titanic, Plum Porter
Joint Silver - Kissingate, Black Cherry Mild & Saitaire, Triple Chocolate
Bronze - Hanlons, Port Stout

Champion Bottled Beer of Britain

(Sponsored by Beer Hawk)

Gold - Harveys, Imperial Extra Double Stout
Silver - Fyne Ales, Superior India Pale Ale
Bronze - Mordue, India Pale Ale



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Meet The Brewer...

Tom Evelin - Greenodd

Brewery Name:

Greenodd Brewery at the Ship Inn, Greenodd

Your name:

Tom Evelin, also known locally as Pompey Tom

How long have you been brewing?

I started brewing at Greenodd brewery just under a year ago. I may be a bit later in life to this vocation – best change I have made since I moved to the Lake District over 12 years ago.

How did you get into brewing?

This opportunity arose whilst watching The Stranglers and The Boom Town Rats with Stuart Webster at the Whitehaven festival last year. Stuart and his wife Pauline own the pub and brewery at Greenodd and when Stuart said “I need a new brewer” I had one of those lightbulb moments and the young lad in me shouted yes, yes, me me! So I quickly asked if I could be the new brewer. Stuart trained me up and set me on my way and it was like Christmas day for me, I haven’t looked back since. This is one of the most rewarding jobs I have had the privilege of doing and my career here, has only just begun.

Tell us about your brewery:

Greenodd brewery is a compact 2.5 barrel micro-brewery plant. Here we brew a selection of over 16 different light and dark ales to suit all tastes. The brewery has been in operation since 2010 and the first ale “Greenodd Best Bitter” remains a firm favourite to this day with our regulars. The great thing about the brewery being connected to the pub, is that we have a ready-made “gang of experts” on-board. As you can appreciate these real ale drinkers are never shy at giving an opinion and telling us how it is, so we know when they enjoy our beers, that our beer is very good. The Ship Inn will always have a key influence on the Greenodd brewery and this has shown up last year when our Australian manager Paul, persuaded Stuart and me that he needed a special light ale to reflect his presence. The ale is called “Aussie Paul” and was quite a hit with customers who may have

otherwise chosen lager to drink. Earlier this year, I developed a new brew to mark my roots. It’s called Spinnaker Tower as I am a Pompey boy born and bred and it’s gone down very well in the pub and with our commercial customers. This is part of the charm and uniqueness of a small brewery. We are not afraid to try something new, but always recognise that we need our stable favourites to keep us in business.

What’s the future for your brewery?

The brewery has an established reputation for brewing quality beer and today we supply an increasing number of local pubs and hotels with casks of Greenodd brewery beer. We regard this as both good business and recognition of the quality of the product. We now aim to develop the range further to satisfy the needs of our lady drinkers and younger generation with an unfiltered Four Star carbonated range of beers.

And for small brewers in general?

Small breweries are at the mercy of their customers at all times. This keeps small breweries alert and on their toes and makes sure that the end product, the beer, is always of the highest quality. Small breweries simply can’t afford to do anything less as they know their reputation and name can be ruined in a trance and they cannot afford major financial losses. Their future is in the hands of their customers and drinkers, exactly where it should be.

What do you think of CAMRA?

CAMRA is a very important pressure group that promotes both real ales and small breweries. Drinking and enjoying real ale is a very British institution and it is great to see the membership so strong at over 172,000. CAMRA also helps to keep local pubs in business. The local pub can be vitally important part of the community, especially in the villages and more rural areas like the Lake District. I can’t help thinking on a dreamy day that there must be some great ‘jobs’ in CAMRA, testing out new pubs and new beers. Back to reality - more power to CAMRA and all of the people who make that happen.




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CAMRA Good Beer Guide 2009-2015

Branch awards....



*Beth Rigby & staff of the Swan Inn, Ulverston receiving the
Pub of the Season - Spring 2015 award from Lou.*

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Furness Branch



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CAMPAIGN
FOR
REAL ALE

CORONATION HALL
Ulverston

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)

Please respond to us at:

Current Discounts

The Kings Arms, Cartmel

The Royal Oak, Cartmel

Unsworth's Yard Brewery, Cartmel

The Engine Inn, Cark

The Yewdale Hotel, Coniston

The Crown, High Newton

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.

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

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Many thanks



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Spitfire & the Barrel of Britain

by Alastair Kirk (Historic Ale 3)

As the 75th year since the Battle of Britain is reached, and the Spitfire is celebrated, I briefly write about the great aeroplane and it's anecdotal link with the Beer.



Spitfire Designer R.J.Mitchell born in 1895 left school becoming a Locomotive engineer. After progressing to the drawing office he followed his ambitions and took up a job with Supermarine in Southampton designing seaplanes, rising to chief engineer.

His aeroplane designs won the Schneider speed trophy four times in the late 1920s and early 30's so Supermarine Ltd. were allowed to keep the trophy. His design "S6B" achieved a world record speed of 407.5 MPH in 1931 a record that stood until 1945.

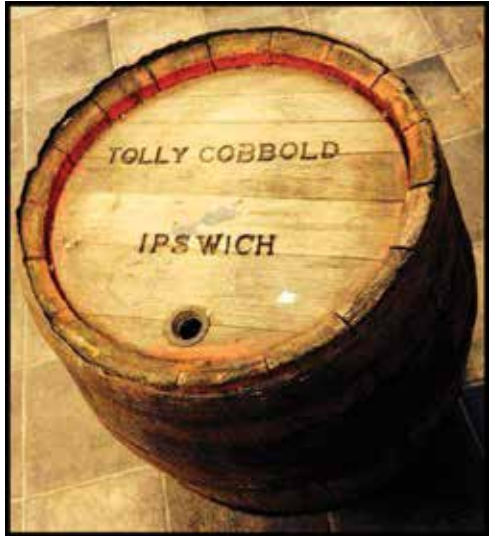
The S6B was the basis of the design of the Mk1 Spitfire. Sadly Mitchell died and never saw his planes in action.

The Mk1 Spitfires and the S6B used laminated

wood "Watts" propellers made by Aero Products Ltd. Surrey.

Master Cooper "Alastair Simms" recalls tales that post war, the designer of the Spitfire propeller drank with a Cooper in London and shared his knowledge of wood engineering with the Cooper to produce a super strong wooden cask made of two rings of oak staves with a plywood layer sandwiched between.

To market the barrels, they were taken around breweries, filled with water and launched from the highest available structure to the ground below to prove their strength and water tightness. They appeared to be a great success and Bass Brewery in Burton on Trent, being impressed by the demonstration purchased not only a large quantity of barrels but also the equipment and Process that made them.



However Bass's methods of sterilising casks by steaming caused the plywood to delaminate making cleaning difficult and the equipment was abandoned at Burton never to be used again. The barrels remained in use at other breweries.

The picture is of a 1947 example originally from the Tolly Cobbold Brewery, this one is owned by the Junction Pub - Castleford.

Mr. Watts of Aero Products later joined with others and formed Jicwood Ltd. that specialised in high strength timber products and made a stave less laminated plywood barrels.

Thanks to brave pilots and superb aeroplanes the Battle of Britain was a greater British success than the Barrel of Britain.

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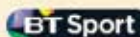
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National Beer Scoring System

National Beer Scoring System

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.

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



What do I need to record?

- 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?

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

Enduring Myths.... and Living With Misunderstandings

By GA Purcell - Furness Branch President

A glaring example of one of the most enduring myths that is rife amongst beer drinkers not only in the British Isles but throughout the English-speaking world, and one which even persists amongst some licensees, who you would presume, should know better, is the one about lager.

People often ask me why I spend so much time in continental Europe, and will frequently add, "Surely it's all gassy keg lager over there?" "Yes," I tell them, "Most of the beers have been lagered, sometimes for just a few weeks, but sometimes a top-of-the-range quality brew can be allowed to stand in the lagering tanks for as many as 70 days in some cases. It is usually at that point that a very prevalent mis-understanding, the one I call the **'Lager Myth'** kicks in, and I have to explain that the word 'Lager' (storage in German) refers to a process and not a style.

An alcoholic drink that is very pale in colour can often be referred to as 'Looking like a lager', and you will sometimes encounter this reaction when a beer that is not designated as 'Lager' is placed on the bar. So widespread is this assumption that I have all but given up on trying to explain, and most often I simply let the mis-understanding persist, as persist it will, whatever I or others might say. I do, however, wish that the brewing industry would at least try in some way to make the drinking public aware of just what defines a 'Lager', but they seem to be indifferent to the mis-understanding and simply ignore it.

As I understand it, more or less any colour and type of beer can be allowed to go through the lagering process, following primary fermentation, by running it off into

a lagering tank, where it will undergo further fermentation as it stands in the tank at some plus two degrees Celsius for the designated lagering time. The end result will be, by definition, a lager, irrespective of its colour or taste profile.

As for kegging, well that is standard practice in most countries around the globe, and is certainly so throughout continental Europe, where it has been in use for very many years. Believe me, they are not about to return to cask-conditioning on any meaningful scale, and in fact would consider such a move a giant step backwards.

In recent times, however, and with the upsurge of interest in the micro-breweries, there has come the welcome return of unfiltered and unpasteurised beers, and this has greatly enhanced the flavours awaiting those prepared to venture out of their comfort zone and try them. I have also noticed that carbonation levels have dropped for this type of beer, and the best of them now have just enough of it to give the beers their sought after and preferred zest. Also, their serving temperature is normally between 10 and 11c. Happily, those willing to experiment with these beers are now increasing rapidly in number, and this is particularly so with the younger end of the market...the future.

Myth number two I call the **'Mild Myth'**. This one is exemplified by the kind of reaction you get when a punter looks at a pump clip with the word 'Mild' in the description and says something like, "How can that be a 'Mild' when it's 4.4%?" or looks at a pale beer described as 'Mild' and wonders why it isn't dark in colour. The word 'Mild' refers to the hop rate, which was, and should still be relatively low. Milds of long ago, (even before my time!) could be 7% a.b.v. or even more, and ales such as 'Sarah Hughes 'Dark Ruby Mild' at 6% a.b.v. are still available to this day,

and a living reminder of just what a real mild would have been like back then. Yet still the 'Mild Myth' persists. Interestingly, when the word 'Mild' is taken out of the description at the point of dispense the sales of the brew can and often do increase, especially amongst the young, for whom the term 'Mild' has a very old mannish image.

Personally, I would like to see moderately hopped beers, dark or light in colour, stand or fall on their own merit at the bar counter, unencumbered by the term 'Mild'. Despite CAMRA's best efforts to promote the style over the years it still has a considerable image problem to overcome, and I for one would not be unhappy if the term were to be discontinued. This will not endear me to the stalwarts of the campaign I know, but it is a conclusion I have arrived at following many years, during which, despite regular leg ups from CAMRA, the image of the much mis-understood style still persists. This does not look so good in the light of modern day scrutiny, especially amongst those in whom we older campaigners entrust the future of traditional British cask-conditioned beers.

Myth number three runs as follows:

'CAMRA was formed as a protest against keg beer'

Incorrect.

The campaign came into existence as a protest (a better word would be rebellion) against tasteless, insipid brews masquerading as beer, which were being foisted on the British beer drinker by the big brewers of the day as an alternative to the, quite frankly, often appalling, unstable and frequently poorly kept cask beers of the time. Kegging quality beer was, and still is, a far more satisfactory way of ensuring long-term stability and shelf life. The problem was that they weren't quality products that were being offered up as an alternative to the cask beers being produced at the time. What was on offer was insipid, tasteless, over-

carbonated and chilled, the latter treatment being particularly unacceptable to the Mild and Bitter drinkers of the time, used to ales served at around 12-13 degrees Celsius, and stouts at up to 15 degrees.

With that wonderful 20/20 vision we call hindsight it could reasonably be argued that had they been quality beers that were being offered to us as an alternative to cask, then the stirrings of revolt that gave rise to CAMRA might never have been anything like sufficient to gain the support of the drinking public at large. Evolution, of course, doesn't work like that, and it has taken over forty years for the incredible diversity of the cask conditioned beers we enjoy today to develop.

However, the much-vilified keg beer, languishing as it has done during that time on the naughty step and generally quite deservedly so, demonised by the rising army of traditional cask ale enthusiasts, is now getting its act together and fighting back. In the world stage, the set-to grow-rapidly era of 'Craft Beer' is and will continue to be brought to a public thirsty for innovative and challenging new brews, and almost all of it will be delivered via the medium of the keg.

CAMRA has had a vital role to play in setting the scene which we now see emerging, and still has one in the task of upholding the traditional beers that we treasure, onward into whatever the future holds. I truly hope that this will continue to be so, long after veteran campaigners like me have given over the stage to upcoming players.

The process of kegging per se did not give rise to CAMRA. The often appalling state of cask beer at the time did that, and the medium of the keg was the one that was used to deploy and perpetuate the highly unsatisfactory alternative. That, I firmly believe, is what gave the impetus to the movement which subsequently became known as CAMRA.

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**CAMRA Good Beer Guide listed 2010, 2011, 2012, 2013, 2014 and 2015
Furness CAMRA Pub of the Season Winter 2011**

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In Hops We Trust

By Libby Thompson-Norton - Furness CAMRA Member

Indeed we do!

The debate about whether 'craft' beer is real ale continues. Personally, I am a fan of both and do not consider the two to be mutually exclusive. In the same manner that one may choose red or white wine, depending on food, weather or mood, each has its place. I like to explore opportunities and it was with this in mind that we visited the Brew Dog bar in Manchester.



The urban style of the bar fits the 'punk, rock and roll' marketing associated with Brew Dog, brick walls adorned with neon lights and graffiti style art and a mixture of seating booths and high tables with stools. The long brick built bar held 16 taps all featuring the brew dog logo but no beer names! Instead, you were left to peruse a beer menu and an extensive one at that. A plethora of chilled bottled beer was also available.

My first choice was 'This.Is.Lager' (4.7%), I can almost hear the sharp intake of breath as I type, "Lager? pfft!". Lager it certainly was, a delicious full-bodied beer with spicy citrus character, very tasty. My partner chose 'Electric India' (5.2%), described as a hoppy blend with heather honey and crushed black pepper corns, this was a little too drinkable considering its strength and had a delightful tropical hop kick.

With so much choice and considering the strength of the beers on offer, most being over 5%, it was a relief to be able to order drinks in a range of sizes. Spoilt for choice, I ordered half a 'Punk IPA', a third of 'Five A.M Red Ale' and a third of 'Libertine', while my partner continued with a pint of his initial choice.

No visit would be complete without at least a taste of Brew Dog's flagship beer. I love the tropical, citrus flavours of Punk (5.4%); they develop on the tongue and leave a pleasant, lingering bitterness.

The Red Ale (5%) was beautiful to look at and tasted even better. Brewed with a balance of five malts the result is a characterful drink with flavours of red berry and stone fruits. The long, dry finish left the palette clean and ready to taste more.

'Libertine' (7.2%) is a stunning black IPA. The dark roasted malts and vibrant piney hops are blended to perfection producing a beer that is far too easy to drink and belies its strength.

The beers we tasted were diverse and all were delicious in their own way. The beer is cold and very drinkable at the temperature at which it is served. However, left to warm up a little the flavours develop and provide a completely different taste experience.

Whether you visit this bar, or others like it, or sample the craft beer appearing in our local pubs on draft and in bottles, I do urge you to try it. It's not for everyone but you never know you may find the beer of your dreams. Cheers.



BEER WITH ALTITUDE

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Protect Our Pubs

CAMRA Web Site

A call for CAMRA members to protect our community pubs

In April 2015 the Government announced exciting new plans to extend planning protection to pubs listed as Assets of Community Value (ACV). Any pub registered as an ACV will now be subject to a full planning application should the owner wish to sell or demolish it.

This gives CAMRA Branches in England a real opportunity to protect pubs by nominating them to be listed as Assets of Community Value.

There are already 800 pubs registered as ACVs across the country, and we want to see this number increase to 1500 by the end of 2015 and 3000 by the end of 2016 to ensure our local pubs are safeguarded in every community.

To make the process as simple as possible for all branches, CAMRA has now launched a new in-house support service to assist branches with ACV nominations. The new support service will be available to all branches in England and includes:

- An online nomination form for branches to fill out and submit to their local authority

- Providing members and branches with a copy of Land Registry site plans and title registers which are often required when submitting nominations.

This usually costs community groups around £6 per application.

CAMRA's Campaigns Officer Faye Grima said: "CAMRA Branches in England have a real opportunity to protect pubs in their area by nominating them to be listed as Assets of Community Value. Without ACV status developers can convert local pubs to a wide range of retail uses or even demolish them without applying for planning permission.

We therefore want to make the nomination process as easy as possible and hope that the launch of an online nomination form will help branches nominate pubs even without any prior knowledge of the process".

"This campaign will provide an exciting opportunity for CAMRA Branches to reach beyond our membership by partnering with other local organisations, pub tenants, and local political representatives".

Step by Step Guide for CAMRA members nominating pubs to be listed as ACVs using CAMRA's online form:

1. Identify pubs in your area which you want to nominate
2. Before nominating on behalf of your local CAMRA Branch, ensure you have permission from the chairman. It may be that the Branch decides to designate a specific person in the Branch to manage the listing process
3. Use the online nomination form to fill out information on the pubs you wish to nominate. This should be done one pub at a time. The link is available on CAMRA's Members website.
4. We will use the information you provide to complete your local Council's nomination form, and return this to you along with the land registry documents you need. We can process up to 10 nominations per branch per month
5. Finally, submit the returned forms to the relevant local authority. We can provide you with the contact email or address you need to send these onto

Further information:

There is also further guidance on CAMRA's website here:

<http://members.camra.org.uk/group/guest/key-campaign-2>

We will also be hosting two campaign

Thirst for the Lakes



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Hawkshead Brewery ales always on tap plus 2 ever changing guest ales

Protect Our Pubs

Cont.

workshops on Assets of Community Value.

These will take place on Saturday 3rd October in Manchester and Saturday 21st November in Bristol. If you would like to attend, please email acv@camra.org.uk and we can provide further details.

Contact:

If you have any further questions, please do not hesitate to contact CAMRA's Campaigns Officer Faye Grima on

faye.grima@camra.org.uk
or by phoning 01727 798 449.

Lancaster Beer Festival

Matt Dixon

Put simply, I love beer festivals.

I love their ambience, their attention to detail, the locations they are set in and the tremendous work exhibited by their organisers, who are usually volunteers contributing hours-upon-hours of planning and hard graft before, during and after the event.

Beer festivals capture the spirit of why so many people go to extraordinary lengths to experiment with brews and subsequently distribute their efforts. They are a celebration of the drinks conjured from far and wide and their growing success is testament to the efforts of all stakeholders, not least CAMRA, to promote the diversity of beer production.

Through talking to various people during these events, you really do get the sense that the market for real ale is thriving like never before, and is something that I'm sure many of this article's readership can feel proud of as active contributors to the industry.

As a fan of real ale it is practically impossible not to be completely won over. Resultingly, I try to attend as many local festivals as possible and, thanks to our travel networks, when operational, some further afield as well.

One such festival is held at Lancaster Town Hall in March. Now celebrating their 26th year, the event's ale list is primarily focussed on beers emanating from within the Lancashire region and features a number of specially brewed festival ales in amongst some of the area's tried and tested success stories. In addition to other aspects such as locally produced foods, the festival also has a strong charitable culture, raising vast sums for a number of well-chosen beneficiaries.

I always attempt to make one visit over the festival's three day tenure, with this year's customary Thursday evening excursion being added to in the form of a return on the Saturday evening to celebrate my 33rd Birthday with friends. This contributed to a special weekend, with a trek to Leeds on the Friday evening for Digital Society's 8th Birthday club night featuring acts such as Dan Stone and subsequent 6AM return home not knocking too much stuffing or enthusiasm out to deter further pursuit of merriment!

Add a win at the Swan Inn quiz hosted by the editor of this very magazine on the Sunday evening and you have one particularly happy individual.

I look forward to returning in 2016!

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Ulverston Beer Festival Entertainment

Friday 4th September

Flying Cascara Brothers, 8:30

The Flying Cascara Brothers are a five piece band playing pop and rock from the 60's and 70's.

Saturday 5th September

Wolfie Smith, 7:00

Enjoy 5 decades of bittersweet music from "Yorkshire's best bitter man!"

Chrissie Bentley, 7:45

Singer/Songwriter/Musician who likes to add a lile twist to some covers.

John Lamb, 8:30

Has been playing guitar and singing for many years but tries not to take himself too seriously .

Sings a wide variety of covers ranging from Johnny Cash to Tom Waits.

Mic 'n Jak, 9:15

Two young local lads! They do covers in their own style using guitar, banjo and ukulele!

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GOOD BEER GUIDE 2016...COMING SOON!

The Campaign for Real Ale's (CAMRA) best-selling beer and pub guide is back for 2016. Fully updated with the input of CAMRA's 170,000+ members, the Guide is indispensable for beer and pub lovers young and old.

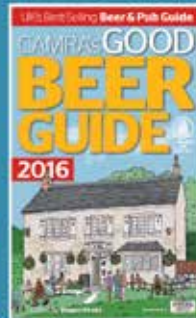
Buying the book directly from CAMRA helps us campaign to support and protect real ale, real cider & real perry, and pubs & pub-goers.

The new Guide will be published in **September 2015**, you can order a copy now (details below).

HOW TO ORDER

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

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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
Barnegates - 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
Piel Island - The Ship
Rusland - Rusland Pool
Seathwaite - Newfield Inn
Silecroft - Miners Arms
Stainton - Stagger Inn
Strawberry Bank - Masons
The Green - Punchbowl
Torver - Church House
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

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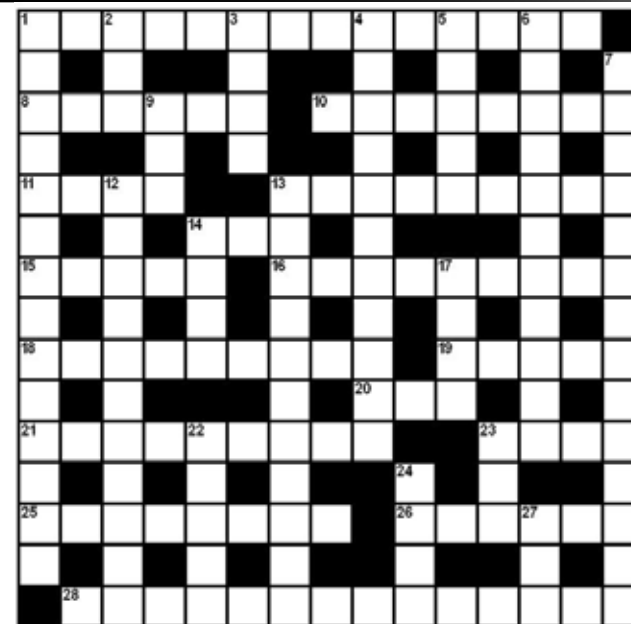
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Friday- Sunday 12-2.30pm

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info@redlion-lowick.co.uk www.redlion-lowick.co.uk

Crossword No. 14

by PeeGee - Furness Branch Member



Across

- 1 The high mallard at the barn entrance (3,7,4)
- 8 A Baltic state experiences a vital shake up (6)
- 10 Moggy takes a grooming implement from an underground cemetery (8)
- 11 Fortified wine is left (4)
- 13 Both batsmen dismissed completely (3,3,3)
- 14 Barrel, but rolling backwards (3)
- 15 Did 17 find these from anchor casting? (5)
- 16 Political doctrine turns over mica soils (9)
- 18 Mere salad tossed for girl (9)
- 19 French friend with vitality becomes Spanish (5)
- 20 Small rabbit returns to the heart of the matter (3)
- 21 Concerning old operating system the editor took too many pills (9)
- 23 These animals have given voice when returning (4)
- 25 A hundred among ancient Jewish religious sect provide extracts (8)
- 26 If left off brown coal it will catch fire (6)
- 28 I dare say that ace got shuffled in 1937 Marx Brothers film (1,3,2,3,5)

Down

- 1 Seen standing alongside roads. Call immigrant plumbers? (9,5)
- 2 Consume first of every apple tart (9)
- 3 Americans say you ripped one of their states (4)
- 4 Flexible group held together by this? (7,4)
- 5 Depicted Haggard (5)
- 6 Describing false tears from lines of children (11)
- 7 Soberness beats mousiness. Confused? (14)
- 9 Tax on 14 across? (3)
- 12 Repaid revolutionary housing writers in approach (11)
- 13 Old boy's only perfume is going out of fashion (11)
- 14 Amritsar hosts Nicholas II perhaps (4)
- 17 A habitation fit to house a whaling captain (4)
- 22 Comic fop (5)
- 23 American serviceman with no spirit (3)
- 24 They say a high-pitched cry usually precedes women and song (4)
- 27 Iodine, nitrogen and carbon combine to describe many American companies (3)

Furness CAMRA Diary



Join CAMRA Today

Complete the Direct Debit form and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to the: Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your Details

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

Address _____

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01/15

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Signature(s)

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- If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
- If you receive a refund you are not entitled to, you must pay it back when The Campaign For Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Branch Meetings

Monday 14th September, The Punch Bowl, The Green, Nr. Millom, 7PM
(Bus Depart West Shore Walney at 6.00pm, £5 a head charge)

Saturday 3rd October, The Red Lion, Hawkshead, 1PM
(Transport Provided)

Monday 9th November, The Engine Inn, Cark, 7PM

Monday 7th December, The Kings Arms, Hawcoat, Barrow, 7PM

Socials

Saturday 19th September, Train trip to Lancaster
Barrow Dep -12:08, Ulverston Dep - 12:29

Saturday 7th November - Volunteers Outing to Wetherby

Ulverston Beer Festival

3rd to 5th September, Coronation Hall, Ulverston

Morecambe Beer Festival

24th to 26th September, Trimpell Club, Morecambe

8th Lytham Beer and Cider Festival

1st to 3rd October, Lowther Pavilion, Lytham

Broughton Festival of Beer

1st to 4th October,

22nd Westmorland Beer Festival

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

Solway CAMRA Beer Festival

5th to 7th November, Hallmark Hotel, Carlisle

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

Crossword Answers

- Across**
- The Drunken Duck - at Barnegates
 - Latvia - Anag (shake up) of a vital
 - Caracomb - Car + a + comb
 - Port
 - Out and out
 - 14 Tub - but reversed (backwards)
 - 15 Orcas - Hidden word (from) referring to
 - Ahab (17 Down)
 - 16 Socialism - Anag (turns over) of mica soils
 - 18 Esmeralda - Anag (tossed) of mere salad
 - 19 Amigo - French Ami + get up and go
 - 20 Nub - bun reversed (returns)
 - 21 Overdosed - Concerning + DOS + editor
 - 23 Gnus - sung reversed (returning)
 - 25 Essences - Essenes holding c (hundred)
 - 26 Ignite - L (left) removed from (off) ignite
 - 28 A Day At The Races - Anag (shuffled) of
 - 24 Wine - Homophone (They say) of 'whine'
 - 23 Gin - (General) Infantryman + N (no)
 - 22 Dandy
 - 17 Ahab - Hidden word (fit to house)
 - 14 Tar - Hidden word (hosts)
 - 13 Obsolescent - Ob + sole + scent (writers)
 - (housing) come (approach) holding pens
 - 12 Recompensed - Red (revolutionary) holds
 - 9 VAT - Tub (14 across)
 - mousemess
 - 7 Abstemiousness - Anag (Confused) of beats
 - 6 Crocodilian
 - 5 Drawn
 - 4 Elastic band
 - as in 'you tore'
 - 3 Utah - Homophone (say) of you ripped,
 - 2 Eat - Initial letters (first) of every apple tart
- Down**
- Telephone Poles
 - dare say that ace
 - 27 Inc - Chemical elements I (odine) +
 - 27 Inc - Chemical elements I (odine) +



A warm welcome

THE SUN INN

Ulverston

Good food

Tea & Coffee.
Main Meals. Light Lunches



Real Ales

Selection of real ales and guest beers



Heated & Covered Beer Garden

Giant Screen

Sky & BT Sports, if it's on we'll show it



Hotel Rooms

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To book meals, functions or accommodation:

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HAWKSHEAD THE BEER HALL BREWERY

AT MILL YARD, STAVELEY

A SHOWCASE FOR REAL ALE & GOOD FOOD



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

Sample Menu

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



◆ BREWERY TOURS ◆

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