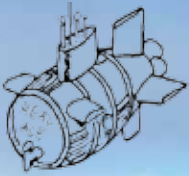


InnQuirer

CAMRA Furness Branch Magazine

Issue 57 - Autumn 2015



CAMPAIGN
FOR
REAL ALE

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InnQuirer

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Cover photograph:

Bowness

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 57th edition of the InnQuirer.

Christmas is nearly upon us
and I trust you will all have
have a great festive season with
plenty of excellent beers and
cidars thrown in. (not while
driving of course!)

This edition is packed full of
members articles detailing
some of the many trips and
activities undertaken over the
summer - many thanks to all
and please keep up the good
work.

Congratulations to both
recipients of CAMRA Pub of

the Season awards including
the Kings Arms at Hawcoat
(Summer) and the Red Lion
at Hawkshead (Autumn). Also
worthy of note are the joint
winners of the Local Beer of
the Festival - Unsworth's Yard
with Last Wolf and Beckstones
with Barley Blonde and finally
Loch Ness with their 80/-
winning the overall award for
best beer.

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

Cheers,

**Gary Thompson,
Editor**

Pub and Brewery Craic

Pub Craic:

Millstones café in Bootle are opening a pop up Pub on the first
weekend of every month.

The Pig & Whistle in Cartmel has reopened.

The Old Friends in Ulverston is open after work has been
completed in the bar area.

The King Alfred on Walney is open.

The Swan Hotel, Newby Bridge and The Whitewater, Backbarrow
closed due to Flooding.

Brewery Craic:

Biggar Brewery has brewed Vanguard; some members have tried
it and gave good comments.

Jennings have suspended Brewery tours and closed the shop.
Ulverston Brewery has a new beer To Hell and Back to support
Paul Dewar from The Stan Laurel who is taking on a Triathlon.

**Greenodd have two new beers, Autumn Red 4.3% and Coal
Wharf Stout 4.6%.**



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From the Chair

by Dave Stubbins - Furness Branch Chairman

This quarter is probably the most active one from our branch as it involves the Ulverston Beer & Cider Festival which we hold each September at the Coronation Hall. At this year's festival we had 86 different beers available together with 30 different ciders and perries. The festival was well attended as usual and we sold almost 90 per cent of the beer we had available whilst still offering a choice of over 40 beers as we closed on Saturday evening. The choice of beers was commended by many of our visitors from outside the area and Lou and his team are to be congratulated for that. The other comment we have become used to receiving is about the friendliness of the volunteers who run the festival so many thanks to you all, especially the members who got involved for the first time in response to our appeal for help.

The quality of the beers and ciders on offer was also exceptional, and we enlisted the help of several experienced judges to rate them. We considered their verdict in conjunction with the votes cast by members of the public visiting the festival and the overall winner was a stunning beer from the Loch Ness brewery in Scotland. We also held a competition for local beer of the festival and were unable to separate Beckstones Barley Blonde from Unsworth's Yard Last Wolf so made them joint winners. We further decided that Cider/Perry of the festival would go to Heck's Port Wine of Glastonbury. When we contacted Loch Ness brewery to tell them of their award we discovered that they were holding a beer festival later in September and so Lou and I visited Drumnadrochit on the shores of Loch Ness to deliver their certificate. As you might expect the trip was most enjoyable and is reported elsewhere in this issue.

I referred in the last issue to the structure of the Campaign for Real Ale in our area, the West Pennines region. This area is split into three territories, Cumbria, Lancashire and the Isle of Man. Each of these areas takes turns to

host a twice-yearly Regional meeting at which reports are presented and campaigning issues discussed. I have taken on the role of Area Organiser for Cumbria so it fell to me to find a venue for the meeting. We were scheduled to hold a meeting in Cumbria on 21st November and it was just as I was starting to consider a venue that Alex Brodie of Hawkshead Brewery contacted us to say he would like to invite CAMRA members to his Beer Hall at Staveley to join him in celebrating thirteen years of brewing. Arrangements were accordingly made for the meeting to be held in the River Bar at the Beer Hall with the excellent range of Hawkshead beers supplemented by a few special extras available in the bar downstairs. The meeting was well attended, with several representatives from both Furness and Westmorland branches attending a regional meeting for the first time. The day was a tremendous success and my thanks go to Alex and his staff for making us so welcome.

Our branch social activities have continued apace with an outing to Lancaster in late August followed by a visit to a cooper in Wetherby in Yorkshire where we were treated to a demonstration of the manufacture of wooden casks and given the chance to sample excellent Elland beers (including their famous 1872 porter) served from the wood. Our Christmas social will be taking place at the Engine Inn at Cark on Saturday 19th December from 2pm onwards and you will be very welcome to join us.

We have done some catching up in identifying pubs worthy of the ward of Pub of the Season and have made presentations to the Kings Arms in Hawcoat for Summer 2015 and the Red Lion in Hawkshead for Autumn 2015. Both of these establishments have worked tirelessly to serve a range of beers in superb condition. I'm also pleased to report that the Sun Hotel in Ulverston has agreed to offer discounted real ales to CAMRA members.

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Ale in Bonnie Scotland

by Dave Stubbins - Furness Branch Chairman

As I mentioned in my quarterly report we awarded Beer of the Festival at our Ulverston Beer Festival to Loch Ness brewery for their 80/- beer. When I got in touch with the brewery to inform them of their success I asked if they had an event coming up which we could attend to present their award. As luck would have it they were holding a beer festival at the Benleva Hotel in Drumnadrochit a couple of weeks later. They had one twin room left at the hotel so it was immediately booked!

As beer festival organiser Lou grabbed the other available space and we booked trains to travel up via Inverness and back from Fort William as Drumnadrochit lies on the shores of Loch Ness about ½ hour bus ride from Inverness and an hour and a half bus ride to Fort William. Both rail journeys are spectacular taking in some of Scotland's most rugged countryside.

CAMRA appoints a brewery liaison officer (BLO) for each brewery and it's normal practice to inform the relevant BLO when an award is being made to his or her brewery. As it happened the BLO for Loch Ness brewery is Eric Mills who is also Chairman of the Highland and Western Isles branch and lives in Drumnadrochit and so we arranged to meet him at the festival.

The brewery and Benleva Hotel are owned by Steve Grossland and the brewing team consists of his brother Allan assisted by Graham McConville. Beers are called words ending in Ness and we found out (after we'd had the certificate printed) that the beer we had called 80/- was in fact called Loch Ness Lochness.

The beer festival was in full swing on the first evening we were there and we sampled an excellent range of beers including Darkness and Wilderness from the local brewery. We noted that on the festival list was a beer called Prince of Darkness, a 10% old ale but this was not available. However we had a good chat with Steve and Eric and I compared notes

with Eric on the difficulties of running a rural branch. I thought we had a large area to cover but apparently he told me that it takes seven and a half hours to drive from one end of his branch to the other!



Eric Mills, Chairman Highland & Western Isles branch in the middle.

We'd arranged to make the presentation of the award at the brewery the following morning and met Allan and Graham with Steve. The award having been made, Steve then drove us into Inverness and we were treated to a full account of the history of the brewery and his plans for it during the journey. We'd decided we wanted to visit a distillery while we were in Scotland and I've always particularly liked Glen Ord whisky from the Muir of Ord just north of Inverness. When we arrived we found out that we'd picked the two week shut down so a tour was not possible. We were however given a dram to taste so all was not lost.

After several good pints in Inverness we returned to Drumnadrochit. By this time we had made contact with several locals and a most enjoyable evening was enhanced when the Prince of Darkness beer was suddenly produced for us.

We had a superb trip for which we thank Steve and his team and look forward to being able to make a return visit.



Meet The Brewer...

Ian Thomson - Cumbrian Legendary Ales

How did you get into brewing?

I have always been interested and enjoyed homebrewing, I joined here as a general assistant nearly 5 years ago and enjoyed learning from head Brewster, Hayley Barton. Two years ago I became her deputy and when she left for pastures new, Roger offered me my current role.

still managing to experiment with new beers such as our recent 3.6% Pale Ale range And Cascadian Dark Ale. Quality control continues to be paramount. We have no desire to take on the world and really just want to go on supplying great beer to Cumbria.

Tell us about your brewery:

The brewery has grown rapidly and is in a wonderful setting here on the shores of Esthwaite Water. We have been fortunate to win several awards including Champion Golden Ale of Britain for Loweswater Gold. We have a great team and all get on well. We work hard and often brew twice a day to keep up with demand.

And small brewers in general:

Fantastic, Cumbria has got some great breweries, we all get on well with some friendly rivalry.

What do you think of Camra?

Camra has achieved so much with its campaigns and continues to do so; their latest achievement was to put a halt to the beer duty escalator. Our local branch is a friendly lot and have some great social outings. They have been very supportive during our development and we love entertaining them when they visit here for a tour.

What's the future of your brewery?

We are currently working to capacity but are

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CAMRA Good Beer Guide 2009-2015

Branch awards....



Steve and Diane Hogan from the King's Arms in Hawcoat, Barrow receiving the Pub of the Season - Summer 2015 award from Dave Stubbins, Branch Chairman.

Landlord Paul from the Red Lion, Hawkshead receiving the Pub of the Season - Autumn 2015 award from Dave Stubbins, Branch Chairman.



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Peter Unsworth of Unsworth's Yard receiving the local Beer of the Festival award from Lou.

Presentation of the overall Beer of the Festival to Loch Ness brewery - left to right Graham McConville, Allan Grossland, Dave Stubbins and Steve Grossland





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I would like to register (closing date for postal & online registration is Friday 20th March 2015). Return form to 230 Hatfield Road, St Albans, Hertfordshire, AL1 4LW

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First Name _____	First Name _____
Surname _____	Surname _____
Email _____	

If you would like to volunteer, please circle below to indicate when you would like to work. Your details will be passed on to the staffing officer and you will be contacted closer to the event.

Tue	Wed	Thur	Fri	Sat	Sun
AM	PM	AM	PM	AM	PM
AM	PM	AM	PM	AM	PM

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
- Unsworth's Yard Brewery, Cartmel
- The Engine Inn, Cark
- The Yewdale Hotel, Coniston
- The Crown, High Newton
- The Tower Bank Arms, Near Sawrey
- The Sun Hotel, Ulverston

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

Many thanks



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Brewsters, Alewives & The Old Brew House

by Alastair Kirk (Historic Ale 4)

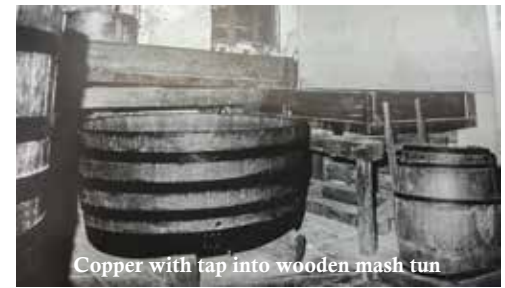
Today's Brewsters have the benefit of technology to control temperatures of mashing, fermenting or other brewery processes. They have easily maintained thermostatically controlled stainless steel brewing vessels with clean electric or gas heating systems. A host of additives and extracts are available to clear the beer, improve head retention or enhance flavours.

These modern methods were developed throughout the 19th and 20th centuries, changing brewing, from a mainly domestic, to an industrial process.

Brewing probably started by accident thousands of years ago when a container of grain was moistened by rain and warmed by the sun causing the grains to germinate forming sugars in the grain. Further rain drenched the grains washing out sugars and starting the fermentation with natural yeasts from the surface of the grains.

Ale was born and brewsters gradually mimicked and improved the process. The main steps were malting the grain (germinating), steeping the malted grain in hot water (mashing) to make the sweet liquid (Wort) then boiling with herbs, or later hops, for flavour, rapid cooling to aid clarity and adding barm (yeast) to ferment the sugar to alcohol. Fining followed, clearing by gravity or using additives such as gelatine, seaweed, wet hops, fish extracts, eggs and many others.

Brewing and Malting were regarded as women's work until the 18th century. Male Brewsters gradually took over the duties of the female Brewsters. Instead of using cooking pots and fires or stoves for brewing, breweries started to develop in homes, estates and alehouses. Early female commercial brewers were known as "Ale



Copper with tap into wooden mash tun

Wives". Gervase Markham in his book about the domestic housewife of 1615 included ale making as a woman's necessary ability.

Purpose built breweries had a tank with a fire beneath known as the Copper. The Malster malted the grains and delivered them to the brewer. The brewer placed the malt into a wooden staved coopered vessel called the mash tun. Hot water from the wood fired Copper soaked the grains in the Mash Tun while the mash was "rowed" with an oar. After the desired time the hot wort was drained to another small coopered vessel called the "Underbuck". Further washings or Mashings were carried out for lower strength beers.

The wort filled underbuck was lifted up by hand to be emptied back into the copper numerous times until the mash tun was drained. The wort was then boiled in the Copper with herbs, hops and adjuncts as the brewer desired. To aid beer clarity it was found that quick cooling after boiling helped to precipitate particulate from the grain that clouded the ale (haze). Various cooling methods were tried, one of the most common being the transfer by a small coopered vessel (buckette) to a lead cooling tray or table from where it drained to the wooden fermenters which were often just barrels. Later designs transferred wort by gravity through wooden chutes or leather hoses. Some had wooden buckets with perforated bases hung over the mash tun to evenly spread water over the grain. This was an early form of the modern sparging method.

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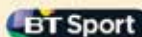
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Brewsters, Alewives & The Old Brew House Cont.

The modern words "underback" and "bucket" are derived from vessels used in the old brewing process as are many others in common usage.

When making ale, Mashing at between 65C and 68C seems to be favoured for sugar extraction, rapid cooling from boiling to below 25C clears haze particles and fermentation for ale is generally between 18C and 23C (lower for lager styles). Temperatures are critical to creating good brews.



Fermenter under lead lined cooling table

fermentation. Spring (March) and Autumn (October) were favoured as periods of moderate temperature for fermenting. Ale was then stored until used, often in the following summer.

To control water mash temperatures, various techniques were adopted including "trial by pain" - if you put your hand in the water and had to take it out immediately it was too hot! If you could swirl the water by hand three times before removing your hand it was "proper state for mashing". Another method of judging water mash temperature was to allow the steam to clear and obtain a clear reflection of one's face in the water.

Even after thermometers became widely available many brewers still favoured the old methods.

Traditional brewing methods were finally abandoned in favour of the modern methods in the 19th and 20th centuries and large commercial breweries took control of the small traditional breweries closing most altogether.

Thankfully small brewery numbers are now on the rise again.

Without the modern equipment the old brewsters and brewers favoured seasonal production often using the natural environment to control temperatures particularly for the

Peter's Idea for a Grand Day Out

Dave Latham - Furness Branch Secretary

Early start on a damp Saturday morning, 23 hardy beer lovers set off for the White Rose Cooperage near Wetherby. The journey was almost four hours with no beer stops!! On arrival we received a warm welcome from Master Cooper Alastair Simms and colleagues. Alastair invited us to take a glass and get a beer; thanks go to Elland Brewery for a choice of Elland Gold 4.0 % or 1872 Porter 6.5% - both from the wood. New brewer & Furness member Alastair Kirk brought a pin of his Tarn Hows Puddle Duck 5.2%. We were introduced to apprentice Cooper Kean & Australian Cooper Cassandra. Beer in hand we went through to

the workshop where Alastair talked about the long history of Cooperage, he then gave us a wonderful demonstration, it was fantastic to see such skill using an array of his favourite tools and a good eye. he went on to talk about the many different types of oak that he uses. Hey ho back to the office for another beer. We gave our thanks to the team & departed for Skipton, we had a couple of hours there taking in The Narrow Boat, The Beer Engine (Micro Pub) & The Woolly Sheep. A short last stop at Kirkby Lonsdale for The Orange Tree. Well, home James it has been a long but very enjoyable day.

Is It Time For A Reality Check?

By GA Purcell - Furness Branch President

Bearing in mind the general state of flux in the beer world (When was it never thus, you might well ask?), I'm beginning to get the slightly uneasy feeling that CAMRA, the Campaign for Real Ale, might be beginning to box itself into a corner, and that the word 'Real' is pivotal to this feeling.

I, among very many other observers of social behaviour and habit patterns, have always said that the British pub is pretty much unrivalled as a social leveller. I can think of few competitors...well none actually right at this moment...as a facilitator of social interaction that come close to bettering them. As forums for the intermingling of a wide range of ages and social groups, and in fact the whole melting pot of human diversity, they have got to be very close to approaching unique.

Not unnaturally, sometimes this interaction can take on a negative and confrontational tone, as would be the case in other gatherings where freely-expressed opinions are being bandied about. Ally that to alcoholic intake and it's hardly surprising that what might politely be described as immoderate behaviour can occur as tempers flare.

One such incident suddenly began emerging when I and a few fellow drinkers were gathered together in a Manchester pub recently. I was outward-bound for my regular Prague week away and stopping overnight as usual in the city centre. It is a popular venue that offers a sizeable selection of both cask and craft / keg beers, but definitely not the same one that Libby mentioned in our last issue, I hasten to add. I had drifted into a group of men who were perhaps in their early forties, and who were thoroughly enjoying sampling the half dozen

cask ales on offer.

The conversation mainly centred on the character of the ales, their perceived merits, or detractions, and who liked what and why. All very non-controversial stuff and in no rational way calculated to ruffle the feathers of anyone nearby who might be inclined to eavesdrop. Besides, the general noise level was just a tad too high up the decibel scale to allow that sort of pub activity. So, because any kind of meaningful dialogue had to be conducted at an even higher level in order to be at least intelligible, one member of the group pointed at the craft beer taps and said to those in his vicinity who had a fighting chance of hearing him, "I hope we're not going back to the bad old days with the arrival of this stuff." "That depends on how cold and how gassy it is," another shouted back in response, and added, "To much of either and I'm nowhere near it."

It was at that point that I noticed a tall bloke nearby turning slowly and eyeing up our little gaggle. I also noted that he was nursing a pint of what most people would call a Lager, and I a 'Pilsner' or 'Pils' beer, which was fizzing away merrily like a shandy. He very pointedly took a gulp of it, set it down, turned to the girl at his side and said something. She shrugged and then sort of half-turned in our direction before seeming to dismiss us altogether.

Let me tell you folks, I have been drinking in pubs for over half a century and am well-practiced at sensing when things might suddenly kick off, and this one had just such a potential.

All seemed to subside until one of the lads said something about the craft beers being all the thing right now but that you couldn't beat a pint of the real stuff.

Only a personal opinion of course, and expressed loudly simply to be heard at all. Without warning the tall guy nursing the, oh

well, let's call it lager for the sake of mutual understanding, turned to face our group and shouted, "D'you know what gets me about you 'Real Ale' people?" We didn't yet. But we were sure as heck going to find out. "Who are you to tell us what's real or not?" Not waiting for an answer from our surprised and bemused group, he yelled on, "It's the sheer arrogance of CAMRA that gets me, mate," he bellowed at the nearest of our group, and said something about the organisation pontificating about what's real and what's not, and how he was brassed off with the lot of us.

Alright, he didn't say 'Brassed off', but I'm sure you get the general drift. Nobody had mentioned the organisation to which I have given over a large slice of my life, and I had no idea whatsoever about the relationship of my fleetingly acquainted colleagues to said organisation, but on such occasions a reasoned response is pretty much out of the question.

The vehement challenger was clearly no 'mate' of any us, and luckily the woman at his side was successful in returning him to his Lager, Pilsner, Pils, or maybe it was a shandy, standing warming up and awaiting his re-acquaintance.

We supped up and eventually went our separate ways, but it did give me cause for some thoughts on the stance of the campaign during the flight the next day.

Is the term 'Real Ale', born in the early 70's, as accurate and relevant in the teens of the 21st century, and how would you go about replacing it with something else without de-stabilising and undermining what is clearly a highly successful organisation? The term 'Real Ale' came into use at a time when hackles were up and the campaign was in a David and Goliath battle with the so called 'Big Six' brewers of the day. I see the need for our organisation to broaden its base and it has had considerable success in doing battle on other fronts, particularly where

the fate of pubs and their survival in our fast-changing world are concerned. However, defining only cask-conditioned beers as 'Real Ale' to the exclusion of all other quality beers on the market is, I feel, rapidly becoming both unjustified (if it ever was justifiable) and unsustainable in the present, fast-evolving beer world.

There is clearly going to come a time when some kind of an all-inclusive definition of just what constitutes a quality beer is accepted and allowed to become common currency in our organisation, as we face the challenge of the alternatives to what we have always considered to be the benchmark definition of what is 'Real'.

I would like to make a plea on behalf of the very many drinkers who generally prefer cask-conditioned ales, but who are looking with a mixture of interest mingled with some concern at the rather swift rise of craft / keg beers onto the beer scene.

To those micro-brewers who I know are currently on the brink of venturing into what is potentially a lucrative new market, may I make this appeal. Keep the serving temperature at around 9.5 degrees and no lower, and the carbonation level at a rate that will permit a refreshing and gentle beading, and not at the pressure in what is usually termed 'Lager' in this country, and the gas bite so unacceptable to cask ale drinkers that goes with it. Otherwise you risk alienating the two thirds of the beer market who are over 25.

Here's a parting thought: I'd just like to say that if you want to try and pin down the meaning of the word 'Real', just take a peek at the weird and brain-challenging world of quantum physics and then tell me what is real and what isn't!

Cheers and happy drinking... really.

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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.

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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.



The Inn Way to the Peak District

Dave Wilson - Branch Member

If you like drinking beer and walking then the "Inn Way" series of books is for you. This year my friend Rod White and I completed our third Inn Way walk, this time around the Peak District. The walks are defined by days, miles and pubs, and this year was 6 days, 84 miles and 51 pubs. We set off on Saturday 12th September from Hayfield (Birthplace of Arthur Lowe, we discovered) for the longest day of 17.5 miles. After a long trudge up William Clough we arrived at our first pub Snake Pass Inn and had our first pint, which turned out to be one of the best of the week, Abbeydale Moonshine.

This is not going to be a travelogue so I will cut to some broad details. The walk goes from Hayfield to Hathersage, 17.5 mls, then to Baslow, 13 mls, Youlgrave 12 mls, Tideswell 16 mls, Castleton 14 mls and back to Hayfield 11.5 mls. All details are in Mark Reid's book or can be viewed on his website www.innway.co.uk.



Some highlights were Stannage Edge, (pictured) as well as William Clough, Kinder Scout and Mam Tor and on the last day Jacobs Ladder.

One of the advantages of walking in this part of the world is that once you have worked up a thirst there are plenty of really good breweries nearby to supply great beers to quench our thirsts.

So as well as Abbeydale we found some Thornbridge Jaipur, a personal favourite of mine, as well as Kelham Island Easy Rider and Bradfield Farmers Blonde and Oakham Citra.

We also found some new breweries such as Peak Ales, which started on the Chatsworth Estate and was officially opened by the Duke of Devonshire, as well as Stancill brewery's Stainless a very nice session ale.



We were always on the lookout for different beers and really enjoyed Abbeydale's "Transfers for China" with a hint of Earl Grey, and WSB Aspen.

During the trip we stayed in one Youth Hostel and 5 pubs, ate a great variety of food, including at least 6 types of Bakewell Tarts (searching for the best !!).

After all our walking we managed to visit 36 pubs in 6 days. Some had closed down, some were closed when we passed by, i.e. 10.00 in the morning or Monday lunchtime in small village but we had a drink in every one we passed which was open.

As I said this was the third walk we have done, The Lake District and Yorkshire Dales being the first two, and I can highly recommend them. They take you well off the beaten track to some very strange and unusual and fantastic pubs.



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Nottingham

Ron Smith - Branch Member

Being retired, and my wife having a bit of time off work, we decided to have a few days on some kind of city break. After a long discussion we agreed that it would be nice to visit Nottingham, with the only reason being that we had never been there before.

After a bit of research on the internet I remembered that the Camra AGM had been held there in April and reckoned the pub scene would be well established and organised after entertaining many hundreds of seasoned real ale drinkers.

I always make a point of doing some research before going on these trips and thought this would be very worth while in this instance as we really knew nothing about Nottingham. All I could remember was the legend of how Robin Hood had been lying on his death bed with all the Merry Men around him. He took up his long bow and an arrow for the last time and proclaimed "Wherefor ever this arrow shall land, there shall I be buried". So they buried him on top of the wardrobe.



While my wife researched the museums, stately homes and other tourist attractions, I consulted the Good Beer Guide and the Cask Marque app. The most useful reference tool I found was the Nottingham Camra website which was packed full of good and easy to read information about the ale scene in Nottingham City and the county.

We have an arrangement where during the day we visit all the tourist places but in the evening we try the various pubs and beers. My wife was not best pleased when I showed her the suggested pub crawl from the website which consisted of 44 pubs, all within walking distance. It was obvious I wasn't going to be allowed to embark on that pub crawl but, as the research has been done, it could be attempted at some point in the future.

We were based in the south east area of the city, just by the right angled bend in the canal, so on the first evening we tried the local pubs like 'Fellows Morton Clayton' and sampled a Nutbrook Black Beauty 5% followed by a pint of St Austell's Tribute 4.2%, both of which were in super condition and very enjoyable in a very warm, sunny evening. All the pubs along the canal side are, for obvious reasons, canal themed but the next one stole the show. The 'Canal House' was built in an old warehouse which had two working narrowboats floating inside the pub in an arm off the canal. There were plenty of beers on offer so we had a Castle Rock brewery Sherriff's Tipple, a nice session beer at 3.4%. Unfortunately the place was so busy it became very difficult to get a second pint.

We moved along the street to 'Ye Olde Trip to Jerusalem' which obviously steeped itself in history. A really nice pub with plenty of character and lots of little rooms. Considering it is a Greene King establishment there was an excellent selection of guest ales, especially from local breweries. We sampled the Nottingham Brewery Rock Mild 3.8% which was a dark

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Nottingham

Cont.

mild with a definite biscuit sort of flavour. This was followed by a pint of Castle Rock Elsie Mo 4.7% which was quite sweet and hoppy, ideal for such a warm, humid evening.

The evening was finished off with a last pint at a pub, with an assortment of tables out on the pavement, called 'Fothergills'. This was the most relaxing stop of the evening and, as I had been told it was time to cease drinking and start eating, made the most of just sitting and enjoying a pint of Springhead brewery's Outlawed 3.8%. This had a citrus and floral taste and was very nice.

I think Robin Hood would have approved as we sat at a table on the pavement, with a lovely thirst quenching ale, and watched the sun setting behind the walls of Nottingham Castle, the home of his old adversary.

Nottingham is a super place if you have interests in the arts, history, nature and many other worthwhile pastimes. After a hearty breakfast at the hotel the next day was spent taking in the sights and all the tourist office could throw at us. There is so much to do that we had no problem in filling the day.

After returning to the hotel and freshening up, it was time to explore the watering holes again. We started off in the hotel bar with a bottle of Sharps Atlantic 4.5% which was a pleasant way to start the evening off. I understand the cask version is 4.2% but I know not why. It was just nice to find a hotel that had some form of real ale available. My wife was also pleased as this removed the requirement for me to lecture the management on their short sightedness in not serving real ale.

This was going to be a fairly quiet evening and we went to the 'Pit and Pendulum' where we tried a Pip, Squeak and Wilfred 4.4% from Mr Grundy's Brewery in nearby Derby. This was followed by a Springhead brewery Robin Hood 4.0% which was their best bitter which

was a chestnut colour and tasting of malt and biscuits.



We then moved to the 'Major Oak' and had a pint of Franc in Stein 4.3% which was unfortunately very poor. On returning to the bar, the bar tender agreed it wasn't right and immediately replaced it with a pint of Holden's Golden Glow 4.4% which was much better.

The Bell was next and served us with Nottingham Brewery Extra Pale Ale 4.2% and Skinners Betty Stoggs 4.0%, both of which were in great condition. We were now beginning to feel hungry and it was decided that one more would be plenty for the day and we stopped in at The Bank, which was en route to the restaurant, where I had a pint of Harviestoun Bitter and Twisted 4.2%.

I can certainly recommend Nottingham as a place to enjoy real ale. It would have been better with three or four days to explore the place properly. With 44 recommended real ale pubs in the city centre it would take a few days to enjoy it properly. The planning for the pub visits was made so much easier by the excellent web site that the local Camra group have produced and they should be congratulated on it. I must also thank my wife for keeping me company on this excellent 'voyage of discovery'.

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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

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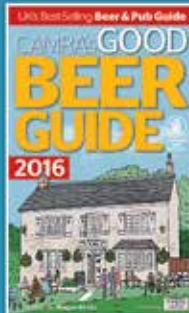
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Broughton - Old Kings Head
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Cartmel - Kings Arms
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Coniston - Yewdale

Dalton - Brown Cow
Dalton - Red Lion
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Grizebeck - Greyhound
Hawkshead - Kings Arms
Hawkshead - Red Lion
Hawkshead - Sun
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Kirksanton - King William
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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
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Stainton - Stagger Inn
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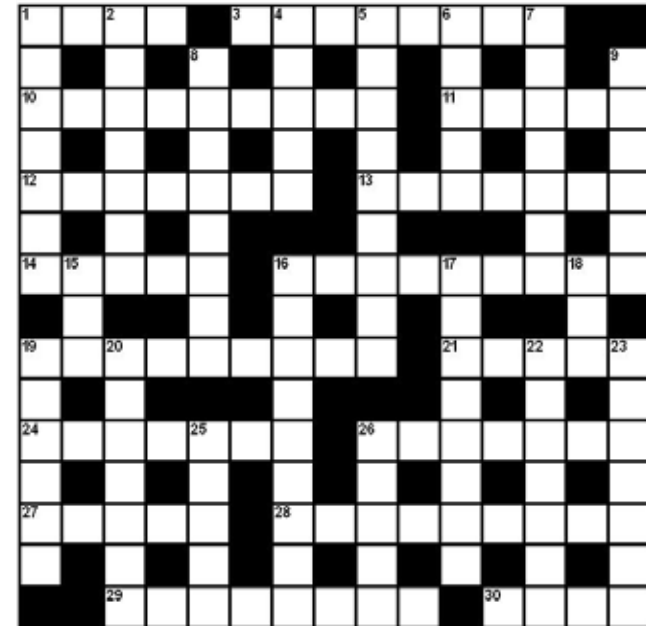
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Crossword No. 15

by PeeGee - Furness Branch Member



Across

- 1 One hundred request this type of conditioning (4)
- 3 Rooms for a dictionary (8)
- 10 Put off a man from washing up (9)
- 11 Apathetic creature. His lot, heavy, shows laziness (5)
- 12 Elements within the Gov endorsed sellers (7)
- 13 Mr Blare becomes a hiker (7)
- 14 Brief look-see for something sounding crash-y (5)
- 16 Transmission capacity composed by group with depth in their midst (9)
- 19 Some sins I confuse with car exhaust (9)
- 21 Exercise in bitumen may lead to a waxy spill (5)
- 24 Rises up over measure of electric potential (7)
- 26 Offer to resist (4,3)
- 27 Small areas surrounded by water reportedly found in 9 (5)
- 28 Dancing, quiet Ava A packs quite a punch (4,5)
- 29 Signed up and included in the green roll edition (8)
- 30 Correct and turn the water back (4)

Down

- 1 Takes a rascal to claim the corpse (7)
- 2 Devil in charge, describing dark mills (7)
- 4 Rotters initially happily exhibit every laddish symptom (5)
- 5 To enjoy drives around take the car to the Water Mill village (9)
- 6 Muscle relaxant salts found at Derby venue (5)
- 7 Bovine taken by toboggan glowered (7)
- 8 Prose rot mangled by soldiers (8)
- 9 Religious building founded on Abraham's birthplace twice supplied with cold and hot (6)
- 15 What Lamont withdrew from during his term of office (3)
- 16 Reserves high shop for selling publications (4,5)
- 17 From Russia plus nothing (4,4)
- 18 Definite article from nether regions (3)
- 19 Did this creature say "Ere we go" when pushed off a cliff? (6)
- 20 Include in small mouse about five (7)
- 22 Planned synopsis with Edward (7)
- 23 Withdrawal concerning indulgence (7)
- 25 Earls recreate intense light (5)
- 26 Building hospital on Yorkshire river (5)

Furness CAMRA Diary



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Branch Meetings

Monday 11th January, Stan Laurel, Ulverston, 7PM

Monday 1st February, The Mill, Ulverton, 6:30PM
 (AGM and Branch Meeting)

Saturday 12th March, Old Kings Head, Broughton, 1PM
 (Provisional)

Socials

Saturday 19th December, Christmas Social
 The Engine Inn, Cark. From 2PM

CAMRA Manchester Beer and Cider Festival

20th to 23rd January, Manchester Central, Manchester

CAMRA Pendle Beer Festival

4th to 6th February, Municipal Hall, Colne

CAMRA Fleetwood Beer and Cider Festival

11th to 13th February, Marine Hall, Fleetwood

CAMRA Liverpool Beer Festival

18th to 20th February, Liverpool Metropolitan Cathedral

CAMRA Wigan Beer Festival

3rd to 5th March, Robin Park Sports Centre, Wigan (Opposite the DW Stadium)

Hawkshead Brewery Spring Beer Festival

18th to 20th March, Beer Hall, Hawkshead Brewery, Staveley
 (See ad on back page)

Dalton Beer Festival

15th to 17th April 2016, Chequers, Dalton in Furness

Hawkshead Brewery Summer Beer Festival

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Crossword Answers

- Cad + aver
- First letters of happily...
- Motor + Ings
- Cow included in (taken by)
- Anag (mangled) of prose rot
- Ur + cold and hot twice
- Hidden word (during)
- Books + tall
- Hidden word (from)
- In + vole surrounding
- Plot + Ted
- Re + treat
- Anag (recreate) of Earls
- H on Ouse

1 Cadaver
2 Satanic
4 Heels
symptom
5 Motorings
6 Epsom
7 Scowled
8 Troopers
9 Church
15 ERM
16 Book stall
17 With love
18 The
28 Aqua vita
19 Earwig-ii
20 Involve
22 Plotted
23 Retreat
25 Laser
26 House

Down

1 Cask
3 Chambers
10 Detergent
11 Slith
12 Vendors
13 Rambler
14 Recce
16 Bandwidth
19 Emissions
21 Taper
24 Revolis
26 Hold out
27 Isles
28 Aqua vita
29 Enrolled
30 Edit
- C (hundred) + request
- Hidden word (shows)
- Hidden word (with in)
- Anag (becomes) of Mr Blare
- Homophone of crash-y
- Group with includes d (depth)
- Anag (confuse) of some sins I
- PE in tar
- re (over) + volts
- Homophone of aisles
- Anag (dancing) of quiet Ava A
- Hidden word (included in)
- Tide backwards

Across



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