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# InnQuirer

Furness CAMRA Branch Magazine  
Issue 68 - Autumn 2018



## Ulverston Beer Festival 2018

From setting up . . .



Reports and stories  
from the 30th  
Ulverston Beer  
Festival

. . . to running the Festival

Presentations and  
Awards Pictures



Also inside:

CAMRA Discounts, LocAle pubs, Crossword and more..



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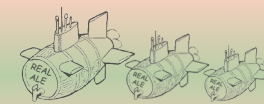
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## Welcome to InnQuirer

CAMRA Furness Branch Magazine  
[www.furness.camra.org.uk](http://www.furness.camra.org.uk)



InnQuirer Issue 68 - Autumn 2018

InnQuirer is produced entirely in-house by **Furness CAMRA** volunteers with final printing done by HSPMilners

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### The Editor's View

Another Ulverston Beer Festival passes and once again it was great one. It was worth the week's hard work (it takes over three days to physically set it all up) to see so many people sampling the beers in third pints. That is a great way to enjoy a beer festival as it allows you to find out which types of beer are your favourites and should help you choose in future when you visit one of our great real ale pubs in Furness, or elsewhere. It was fun wrestling with the flash coolers serving the eight KeyKegs that we had available. These beers were a refreshing addition to the usual cask beers and meant we could offer types of beer that would not normally be available in cask.

If you are a CAMRA member then don't forget that you can vote for your favourite beers from your region to be included in the next Champion Beer Of Britain.

The link is <https://bis.camra.org.uk/cbobvoting/login.asp> and you have until **1st November** this year to make your voice heard.

Since this is the last issue before Christmas, I should wish you all a Merry Christmas but since I am writing this in mid-September, it seems a bit early but then if the stores can start their Christmas displays around now then I might as well get in on the act! Soon be Easter.....

**Disclaimer:** Views and opinions expressed in articles in this magazine are not necessarily the same as those of Furness CAMRA or CAMRA in general.



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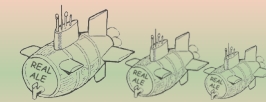
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InnQuirer Issue 68 - Autumn 2018

## Chairman's Report

Dave Stubbins - Furness Branch Chairman

This period in our calendar year is dominated by the **Ulverston Beer and Cider Festival**. This year was our 30th festival, taking place at the end of August and just into September, organised for the first time by **Dave Wilson**. We are constantly looking at ways to improve our offering to our attendees and this year we added a range of key keg beers to the range of cask beers on offer. We also took on board the comments about the provision of music at our festival. For several years now we have been receiving feed back from attendees and this is a topic about which we receive most comments. The balance of comments has been in favour of not having music, although we have had several comments to the contrary. I can say that we have seen several evening sessions where the atmosphere has been vibrant with the music, even though as a person trying to serve beer I was struggling to hear what people wanted. On the other hand, it's great to observe the hubbub of conversation in the hall and observe the enjoyment of the occasion. We have acquired a reputation of being a well run and friendly festival and I receive many favourable comments on this and our choice of beers. We had just under **1,750 visitors** to this year's festival, slightly down on last year's 1,800. The quietest day was the Saturday, when we had very few visitors from outside the local area, possibly a result of the lack of Northern Rail trains on the day. However, almost all the available beer and cider was consumed.

Thanks to the efforts of **Caroline Schwaller** of **Westmorland branch**, who came to help us with the recruitment of new members, over thirty new members joined **CAMRA**. We are very grateful to Caroline for her efforts and hope as always that they will come to branch

meetings and enjoy the benefits and social benefits of what we do.

We used **CAMRA's** beer scoring system to determine our **Beer and Cider of the Festival**. As well as putting the festival on **What Pub**, we had scoring sheets available in the hall. I'm delighted to report that we had almost **300 scores** by the end of the festival, and we had clear winners for beer of the festival in a beer from **Tarn Hows brewery** called **Blueberry and Vanilla Oatmeal Stout**, whilst our **cider** of the festival was **Snails Bank Rhubarb**.

We are already starting to make plans for next year's festival and by the time you read this we will already have had our wash up meeting where we debate in detail all the issues we faced and start our planning. Elsewhere in the branch we have continued to hold our monthly meetings which are very well attended and we are continuing our policy of holding them in as many of our pubs as can realistically offer us meeting facilities. If you would like to host a meeting please get in touch and we will discuss arrangements with you. The only thing we ask is that, as it is a meeting, we need to be able to ensure that there is an area without musical or other interference so we can conduct our business effectively.

A few issues ago I reported on the loss of two of our breweries, **Hardknott** and **Stringers**. I'm delighted to report that, owing to a change of ownership of **Stringers brewery**, their beers will soon be seen again around the area. I wish them every success.

Dave Stubbins



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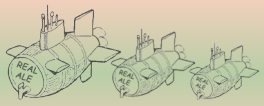
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# The Great British Beer Festival

Judging and Drinking Beer by Lynda Johnson



InnQuirer Issue 68 - Autumn 2018

A quick visit to the big city. Arriving for a comfortable night out around Holborn. The Cross Keys on Endell Street proved a good find – old fashioned, loads of pictures on the walls, brass hanging from the ceiling. We drank pints of pale Windsor and Eton Beer and black Brodies. Moving on to a disappointing Crown and Anchor, an Enterprise pub, on Shelton Street. The breweries represented produce good beer, unfortunately that night it was lacklustre. Food next, a wander into Neal's Yard provided an excellent huge pizza, eaten 'out' – quicker that way, we were informed. We ended the evening around the corner from our Travelodge in the Craft Beer Co. on High Holborn Road – a big range of cask and keg, we tried both. The downstairs room, although under refurbishment, was lovely and cool with comfortable seating!

7am rise, breakfast, and to Holborn Underground – slight hiccup – they do not let you descend until 10am – so a quick diversion to Tottenham Court Road. We arrived at Olympia bang on time, 9am. All the CAMRA judges arrive ahead of the guests who are associated with the beer industry, brewers, writers, publicans and wholesalers. I was chairing the mild panel which really pleased me then and especially now as I can quite

categorically say that the Green King Mild was really good and deserved to win that day. There were six different tongues tasting eight different milds, not knowing what they were (blind tasting). Christine Cryne has worked hard to make sure we are objective judges introducing an excellent training course with an exam at the end (not obligatory) so in theory we are better at judging beer than any time previously.

Job done, we descended to the main beer halls to sample a few new beers. Unfortunately, I found more beers I did not like than ones to look out for in the future. It's a great venue for meeting CAMRA friends and brewers from all over the county (and world?). By 7:30pm, I had had enough, I really struggle to drink during the day. We retreated to the Princess Louise on High Holborn near the subway. The upstairs room is a dining area. I love that pub, the glass etching is exquisite, the whole pub oozes regal opulence. Being a Sam Smiths pub, it's good value for London. I like London's beer scene and GBBF. I derive a great deal of pleasure from the blind tasting of beers during the judging process. The best thing though is you know you're coming home to Foxfield.

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## Ulverston Beer Festival behind-the-scenes by The Editor

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It may look simple but setting up and running a beer festival like the recent **Furness CAMRA Ulverston Beer Festival** takes quite a bit of organisation. Apart from forward planning, which starts many months before the Festival, getting ready for the open days is quite a feat of organisation.

Everyone involved in setting up and running the Festival is an unpaid volunteer. The positive side of this, of course, is that we all want to do it, no-one is there because their work

demands it (apart from the **Coronation Hall** staff and First Aiders). The volunteers come from all walks of life, so bring a wide range of skills which is the key to making it all work. We hire the Hall for the whole week since setting-up starts on the Monday before the Festival, the last two years meaning we gave up our Bank Holiday! **First job** is to get all the equipment from where it is stored to the Hall. That in itself is a major job, you wouldn't believe how much 'stuff' that has to be transported. First major job is to make sure we have tea and biscuits – just joking! It is actually getting the steel stillage racking in place ready for the casks. This stuff is heavy and takes a lot of effort



Loading the Stillage

to erect safely. We put heavy plastic sheeting down to protect the floor and contain any spillage during the Festival. Once that is in place, we have to put

the two end-cooling systems in place and these are really heavy so that takes quite a few hands to safely lift it into place. Now the **casks are lifted into place** (we have a gizmo to do this – Superman was busy). This is where the fun starts; we have already planned

where each cask should go so when the casks turn up, we hope they all match the beers that we ordered but there are always some changes and that causes problems for the printed beer list as that is produced the previous week and can't be changed. The display and online information, however, is always up-to-date during the Festival.

### Why are there changes to the beers?

Cask ale is not like commercial kegged beer – most small brewers work to a pattern and have their range of beers available throughout the year but not all beers are made at the same time so when we order a beer, the brewer may not have that beer available to send at Festival time – it may have run out or not be ready for sale yet or there may



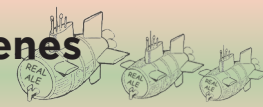
be some other issue. We do get the vast majority of what we order but most years there are changes to a very small number of beers supplied (and some occasionally fail to arrive at all!)

Once the beer is in place on the stillage, the whole thing is covered in a plastic 'tunnel' to contain the cold air blown in from the coolers and that keeps the **beer at an optimum temperature**. The beers on handpump are fed from casks on the floor of the stillage but the rest are poured directly from the cask.

**Festival glasses** arrive during the set-up and all have to be **washed** – that takes some time but at least there is a dishwasher at the Coro' – we don't have to do it by hand.

Once the important stillage is in place, the rest of the work consists of building the bar and the cider bar, cleaning the beer lines, tapping the casks and generally getting the beer checked and ready to serve. Last job of the setup is adding the posters and setting out the tables.

continued on page 10



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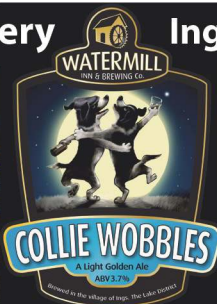
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## Ulverston Beer Festival behind-the-scenes by The Editor

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The front-of-house team have to set up ready to 'process' the visitors and make sure the **legal requirements, such as minimum age, are enforced.**

This year we had **8 KeyKeg** beers running through compressor/coolers on the bar and they need power to work them! Basically, they just need to be cleaned and prepared. If you don't know about KeyKegs then see if you can find a copy of **Summer 2018 InnQuirer** magazine (online at <http://www.innquirer.uk>) as that has an article about them. Crudely put, they are a wine-box for beer with the bag squeezed by gas pressure.

The bar is staffed during the festival by volunteers but there is always at least one **Bar Manager** (still a volunteer) in place to sort out any issues like tap failures, casks running out, beers failing to meet our standards etc. and to help less-experienced bar staff if there are any problems.

Once the Festival has closed, **the whole thing**

**has to be dismantled** and sent into storage and the casks sorted and returned to the breweries.



**Dismantling the Festival**

All that just to make sure you have a chance to try different beers and experience the great atmosphere around the Festival. **We love it - we hope you do too!**

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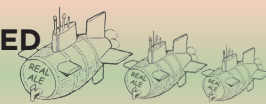
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## HOW BEER CAN BE AFFECTED BY HOW IT IS SERVED by Furness CAMRA Pubs Officer



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There are lots of ways your pint can be affected but two ways were discussed at the CAMRA Members Weekend earlier this year. Here is some background to these.

### AUTOVACS

**Motion 11 [CARRIED]** - This Conference views with concern the possible public health implications of the use of return trays (AKA beer economisers/Autovacs) in the dispense of real ale and instructs the National Executive to contact the relevant bodies with a view to press for further scientific research into the bacteriological quality, and viral contamination risk to the public.

**Motion 15 [CARRIED]** - This Conference views with concern the lack of drinkers' awareness on the use of return trays (AKA beer economisers/Autovacs) in the dispense of real ale. In order to address this concern, Conference instructs the National Executive to arrange for suitable information on the use of these devices to be posted on **What Pub** and in the **Good Beer Guide** (including the GBG app) for all affected establishments.

"Beer economisers enable beer which overflows during dispense to be re-introduced into the dispensing pump where it is mixed with beer freshly drawn from the cask. In some cases, the beer is filtered before it is re-introduced, in other devices no filtering takes place. In some cases the device re-introduces beer which has been deliberately spilt during the process of achieving a light creamy head, in other cases, beer which has been overspilled unintentionally is collected and syphoned back into the next glass of beer. The prime aim of such devices is to prevent wastage of the beer by overspill." From a blog written by **Tandleman, Monday, 10 August 2009**

Historically, beer was **drawn from casks by gravity**. As breweries built up their pub estates during the second half of the 19th century, **handpumps** (and tall fountains in Scotland) were brought in to increase efficiency. These devices, however, generated additional **wasted beer** in the process. This

was overcome by the introduction of return trays, also known as economisers or by their **trade name Autovac**. Originally, this waste beer would have been **emptied from the drip tray into the slop bucket then back into the cask**. The return tray was a way of returning the spilt beer directly to the next beers pulled. Therefore, the introduction of these devices was done to improve efficiency and the desire to reduce wastage - all about money, and **nothing to do with tight 'creamy' heads**. The beer which overflows from the glass being filled goes into the drip tray and then into a sump underneath then by pipe back into circulation. A float in the Autovac drip tray raises when there is beer in it allowing the beer in the drip tray to be pulled through with beer from the cask. When a new customer comes to the bar, the **slops in the sump** get **reintroduced** into the beer line and so the customer gets served a **mixture of ale from the cask and ale from the container**. The final pull (typically a slow pull) is the one where the ale from the sump should be added so there is a technique in using these things.

**CAMRA** wants customers to be better informed about these because not everyone wants beer that has been through the system more than once, and which may have poured over the server's hands. As beer is dispensed through a swan neck and a sparkler the condition of the beer changes. (You can test this yourself by asking for two halves of the same beer at the same time, one with and one without the sparkler. They can be very different!) The areas which most use **Autovacs** are **Yorkshire** (especially **West Yorkshire**) and **Edinburgh**, but there are also a number of pubs elsewhere who have them installed. Currently the only sure way of identifying if these are in use is to look behind the bar. You should be able to see if there are **pipes coming from the bottom of the drip tray**. If you can see over the bar, then you will see a hole at the bottom of the drip tray. **CAMRA** wants pubs which use **Autovacs** to **tell their customers by displaying a notice** - this will also help drinkers who like beer served this way. Branches have been asked to update WhatPub entries to give this information but it may take some time for all the entries to be updated -

continued on page 14

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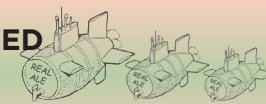
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## HOW BEER CAN BE AFFECTED BY HOW IT IS SERVED by Furness CAMRA Pubs Officer

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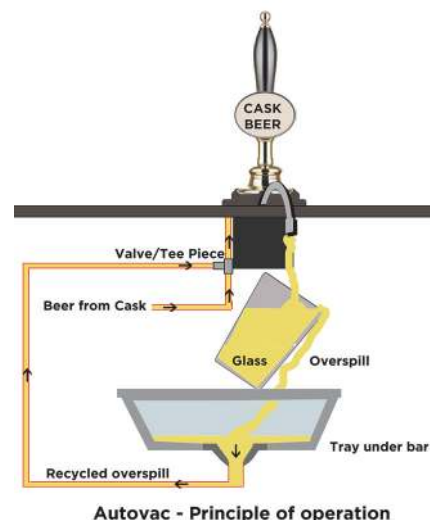
these are done by volunteers.

We're aware of a pub in **Ambleside** which uses Autovacs but we're not aware of any in the Furness branch area. If you do come across a pub using them but which doesn't have that information in **WhatPub**, use the **feedback form** to let the branch know.

Looking at a site selling the Autovac, their description informs us that by recycling the beer, it removes more CO<sub>2</sub> from the beer (i.e. 'the conditioning') to give the beer a 'creamed' feel. Basically, it takes a cask conditioned beer, removes the conditioning from the beer to create an artificial head and produces a 'smoothflow' beer!

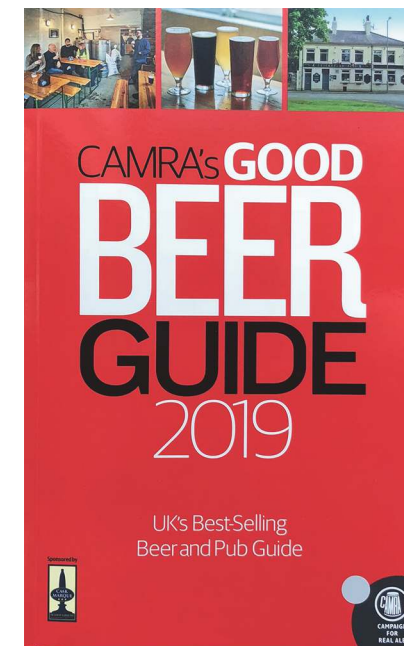
**stale cellar air** entering the cask as beer is drawn out, **carbon dioxide** via a spigot on the shive **replaces the liquid**. This also works with upright stillaging using a pipe attached to the vent valve on the body of the extractor. When the publican is happy the beer is ready and at the right condition to serve they will put the cask breather on. As the pints get served, the CO<sub>2</sub> (or other inert gas) enters. Cask breathers **do not make the beer "fizzy"**; CO<sub>2</sub> is applied at atmospheric (1 bar) pressure - they cannot work at a higher pressure, so secondary fermentation (which would force CO<sub>2</sub> to be removed from the cask) isn't prevented but **stops oxygen getting in** (oxygen is known as the brewers' enemy).

Cask breathers are useful for small rural pubs and cafe bars as it can help them keep cask ale on the bar when otherwise it would be uneconomic for them to do so. Previously **CAMRA** did not approve of cask breathers because it was thought the gas was absorbed by the beer and could change the taste, but **research has shown** that because of the low pressure, **gas is not absorbed and the taste is not affected**.



### CASK BREATHERS

**Motion 12** - This Conference instructs the National Executive to implement a **neutral position** on cask breathers within **CAMRA**. Cask breathers (also known as aspirators) are devices used in pub cellars to **lengthen the life** of cask beers for up to three extra days by ensuring a **blanket of carbon dioxide** preserves the beer. This stops air from getting into the cask and keeps the condition of the beer closer to a freshly tapped cask. **Instead of**



# The Railway Inn

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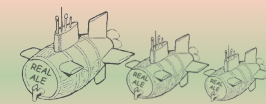
Wheelchair Access

email: railwayinnireleth@yahoo.com tel: 01229 467366

A real fire in cold weather



## Awards and Presentations



InnQuirer Issue 68 - Autumn 2018

Dave Stubbins presenting the certificate for CAMRA North West Regional Champion Beer of Britain 2018 - Silver Award to Kelly Barbenson of Tarn Hows Brewery for their Blueberry and Vanilla Oatmeal Stout.



Stuart (and Lynda off-camera!) from the Prince of Wales in Foxfield receiving the Tetley Dave Award for recognition of their contribution to Camra brewing and pubs from Wakefield CAMRA. Thanks to Scott Nightingale of Wakefield CAMRA for the picture.

# Prince of Wales, Foxfield

## Furness CAMRA Cider Pub of the Year 2017

Home of the Foxfield Brewery and owners of Tigertops Brewery

\*\*\* Constantly changing beer range, always a mild \*\*\*

Real Cider and Perry, Bottled Beers and over 60 whiskies

Regular events	October 6th	Pub Walk	All Day
Over 55's Luncheon Club 4th Thursday of every month	15th-17th	Apple Pressing Days	All Day
Musician's Night 2nd and 4th Wednesday of every month	November 6th	Pop-up Curry Night and bring-your-own (pre-booking only)	7:30pm
	November 30th to December 1st	Champagne by-the-glass	All Day

For the latest event information see website or facebook page

4 en-suite rooms, sitting and breakfast rooms. 1 night bookings accepted. Discount for CAMRA members (B&B only). **We are a Cash-Only pub.**

Opposite Foxfield Railway Station Opening times: Wed & Thurs 2:45pm - 11pm  
Trains run 7 days a week Fri & Sat 11:45am - 11pm  
Car Park Sunday Noon - 10:30pm  
(plus Bank Holiday Mondays)

[www.facebook.com/princeofwalesfoxfield](http://www.facebook.com/princeofwalesfoxfield) [www.princeofwalesfoxfield.co.uk](http://www.princeofwalesfoxfield.co.uk)

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It's all about the Beer!

Furness CAMRA, along with CAMRA branches throughout the country, award a 'Pub of the Season' four times a year. In addition, Pub of the Year and Cider Pub of the Year awards are made (annually of course). We do go along to the pub to present the award but deadlines being what they are, it is not unusual for the presentation to miss the deadline. The Furness CAMRA pub of the Season (Summer) goes to The White Hart, Bouth but our visit just misses the magazine deadline (again).

# UNSWORTH'S YARD BREWERY

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## The Kings Arms

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Furness CAMRA  
Pub of the Year 2017

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6 Changing Real Ales

Including regulars: Loweswater Gold and Kirkby Lonsdale Monumental

We also have an extensive gin menu!

email: kingsarms14@btconnect.com

Telephone: 01229 828137 Mobile: 0777 9618545

## National Beer Scoring System

InnQuirer Issue 68 - Autumn 2018

If you are a **CAMRA** member then you can help us by scoring the quality of your beer on **WhatPub**. You need to sign in with your **CAMRA** membership, select the pub then the brewery and finally the beer. You can then rate the beer on a score of 1 (Poor quality) to 5 (Perfect - a very rare score). Remember this is a rating of the quality of the beer, not whether you like it or not! Beer scoring helps us select pubs for the Good Beer Guide so why not become part of the process by scoring your pint at:

www.whatpub.com

### Step 1 - Find the Pub

### Step 2 - Check the Pub

### Step 3 - Score the Beer

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

# WHAT?UB

Thousands of pubs at your fingertips!

whatpub.com

Featuring over  
35,000 real ale pubs

WHAT?UB

Over 96% of  
Britain's real ale  
pubs featured

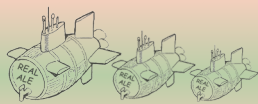
WHAT?UB

Information updated  
by thousands of  
CAMRA volunteers

WHAT?UB

Created by CAMRA  
who produce the UK's  
best beer & pub guide

# Working at the Beer Festival



InnQuirer Issue 68 - Autumn 2018

## Staffing - Yvonne Braithwaite A brief account of organising staffing at Furness Camra's Beer Festival

This was my second year in this role and it all starts with our amazing volunteers. We need the help of quite a few volunteers to staff the beer festival and make sure it runs well and everyone has a great time. The preparations begin a couple of months before the festival starts, with Ken Parr sending out a form to our CAMRA members which they then fill in with any availability they have. People are very generous with their time, often taking holidays from their paid work in order to help out.

Ken then collates all the information and sends in to me in a format I can understand! Without this information trying to organise the staffing would be difficult to say the least.

Usually, by the week before the festival starts, I have a complete list that covers our opening hours as well as the set up and take down hours. My role is to organise staff for the opening hours.

I help out at the set up (Monday to Wednesday) and when I get a chance I will sit and begin to formulate something I think (hope) will work.

I have got to know the people who volunteer over time so I have an idea who likes to work where and I try to ensure they get to work in their preferred places. It takes a bit of juggling around to make sure all the posts are covered at all times but it's only a starting point as during the festival, things often change. We have four main areas to cover: front of house, stewards, cider bar and the main bar. We are lucky to have dedicated and committed



volunteers who all want the festival to go well, so they are very accommodating when I sometimes ask them to work in an area they may not be so familiar with. Or when I move them three times as people go for food etc (thank you everyone!)

On Thursday we open at 2pm, and then the fun begins.

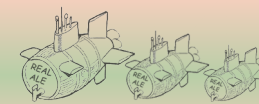
It starts with staff coming to me and collecting their orange shirts and badges, being allocated the place they will be working and then off they go to sort out our keen beer drinkers. Every area needs to be fully staffed. We usually have just the right amount of people in each area, some of whom work the whole day/night, some of whom do a particular time-slot. I spend a lot of time trying to sort out breaks, who can go when, who needs to leave at a certain time, who wants to carry on working and go for breaks later. People come in at different times to do their stint, this allows others to pop for food or a loo break etc. We have more staff working at our busiest times and somehow all the juggling seems to work, I run around getting stressed when it's staff change over time, asking people to swap around to cover the bits that are currently the busiest.

I love working in this role, it allows me to move around the hall, I get to chat to all the volunteers and see people coming in and enjoying the beers and ciders we have. I'm on the go the whole time we are open and I see the hard work of all the team paying off. It's a nice feeling when people tell us that they have had a great time, that the beers/ciders have been really good. It makes the hard work worthwhile, although I tend to think this retrospectively!!

## Janet Rydal Front of House Manager

Front of House Manager is an umbrella position: covering a broad spectrum of issues, an overview of the laws, rules and regulations (of both Camra's guidelines for the festival and the Coronation Hall's conditions of hire) and is the first impression of the festival to the general public.

# Volunteer Stories from the 2018 Ulverston Festival



InnQuirer Issue 68 - Autumn 2018

From the preparation of the foyer, the layout, the posters advertising the festival through communication with staff and visitors alike, customer care welcoming visitors, giving information and advice, health and safety in the entrance hall and foyer (working alongside Alan), sales of merchandise, capacity control using the clickers, hourly checks to monitor numbers of both Camra members and visitors (setting up a one out/one in system at times when full), making sure staff are ok and are taking breaks (working alongside Yvonne), administration of the necessary forms, glass return system, money handling in a security conscious environment and working alongside the Coronation Hall staff.



T-Shirts and front of house

All of this throughout the festival and then bringing all the facts and figures to a close after the event for the final evaluation

## Terry Rydal The Cider Bar

The cider bar is separate to the main beer bar at the other end of the hall. It had stillage area for 23 different ciders this year. Cider is

chosen using the Camra guidelines for real cider i.e. made with real fruit and no concentrates.



Building the Cider Bar

Real cider is a broad term which includes cider made from apples (cider), cider made from pears (perry) and fruit cider made from apples and a varying selection of whatever fruit the makers

wish to try (fruit cider). These fruit ciders are becoming increasingly more popular with all

clienteles year-on-year.

When investigating the long list of ciders available for the festival a variation of sweet all the way through to dry is selected. However this is sometimes not the result we get at the opening of the boxes as some manufacturers idea of "sweet" or "dry" varies considerably but never the less

it is always good cider and festival goers can easily find a cider to their tastes with the wide variety that we have. After all where else can you go to get a choice of 23 different ciders?



Cider and Perry rack

## Jack Summers-Glass The Display Screen and Internet

Without going into the technical details, the big screen behind the bar is fed from a computer behind the scenes and scrolls an up-to-date display of all the beers, ciders and perries available and whether or not they are available. Behind the bar is a screen where any of the bar staff can immediately update the display if a beer runs out or is getting low.

Since the screen scrolls, you have to wait until the next time round but that only takes a few minutes.

Every 5 minutes, this up-to-date availability is sent to the Festival website so anyone can view this live on the internet.

The stop-motion video that plays regularly on the screen was assembled from hundreds of photos taken during the set-up, live days and take-down of the 2016 Festival.



Online Live Screen

continued on page 22



real ale · fine wines  
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get-togethers  
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stay · relax  
unwind

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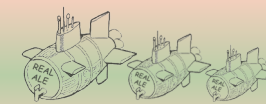


Good Beer, Good Food, Good Wine - Great Company



## Working at the Beer Festival

Volunteer Stories from the 2018 Ulverston Festival



InnQuirer Issue 68 - Autumn 2018

continued from page 22

### Neil Braithwaite Behind the Bar

It all starts on Monday morning, usually the bank holiday when most sensible people are still in bed having a well-earned lie in, about twenty or so eager volunteers turn up at the Coronation Hall to build stillage for the beer and cider.

The beer usually arrives about lunch time on the Monday and is quickly put in place to allow time for it to be settled and ready for the opening on Thursday.

After racking, it's tapping and wrapping the beer so the coolers can do their job for a couple of days, keeping the beer at the best temperature, then it's onto building the bar, fitting pumps and lines and all the other stuff to create some semblance of a large pub. Once we open, we get to work behind the bar, it is not as easy as we make it look, we have to try all the beers for a start, there are worse jobs I'll admit, but we have to try them at ten o'clock in the morning to make sure they are ready for all you discerning beer drinkers.

We then have to get the bar looking pristine and ship-shape for your arrival. It is all worthwhile when we see you all enjoying the beers and ciders, enjoying the atmosphere as the hall fills up. It is a hard week with long hours, but worth it because of all the positive comments we get about it being the best festival people have been to, "well organised", "great beer and a magnificent setting".

The hardest bit is trying to remember eighty different brewer's and beer names and their location on the stillage so we can serve you as quickly and efficiently as possible. Then it is back in on Sunday morning to clear the hall and a few weeks off before the planning starts for next year's festival



Getting the bar ready

### Alan Clark Health and Safety

Health and Safety involves filling in forms before, during and after the Beer Festival but it is not Health and Safety gone mad it is about the Health, Safety and wellbeing of the Volunteers that set up, work at, take down the Festival and the people who come to enjoy drinking the beer. So amongst other things before we open we check



Cleaning the casks

the Stillage (the rack behind the bar with all the beer on) is fit for purpose, beer is heavy and that the people who assemble it wear gloves and protective foot wear again beer is heavy. During opening times we regularly check that fire exits are kept clear, that any breakages and spills are cleared up and that there is no roll in the toilets. So Health and Safety (Form filling) is a necessary evil.



Loading the Stillage

### And finally from us all...

Our thanks go out to all our visitors whom we hope enjoyed the Festival. Dates for next year are Thursday 29th August to Saturday 31st August. Opening times will be similar to this year, probably, but these will be confirmed closer to the date, after all we have another year of planning and preparation to go before the doors open.

If you are a CAMRA member and you fancy volunteering for some of the many tasks that form part of setting up and running of the Festival, please get in touch.



**Consistently  
Good Beer**

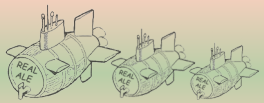
**Coppermines Road,  
Coniston Cumbria LA21 8HL**

**Tel: 015394 41133 Fax: 015394 41177**

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## In an Ideal World

by G.A.Purcell - Branch President



InnQuirer Issue 68 - Autumn 2018

You are sort of drifting along what appears to be a narrow road, of about a car's width and unmade, and more like a cart-track really. Ahead and coming into view is a stand alone pub beside a gently-flowing stream, in a clearing amidst a forested area.

The single-storey building is not unlike a large cottage and is instantly familiar.

You warm to the sight of the place, and eagerly anticipate meeting the people inside, who will be friends old and new, people with whom you will be comfortable and very much at ease.

Stepping inside, it is like coming home to a much-loved local that you have been absent from, although you can't quite say how long for. The old spot is a bit like a Tardis, and much more spacious than the outside appearance indicates. There are the expected double row of hand-pulls, their clips indicating much-loved ales, and there are also tall silver fonts of the kind you normally associate with a method of dispense peculiar to some Scottish pubs, and which always indicates the best the country offers.

Of course it never occurs to you to question why this should be so, and why the beers on sale span many years and include some from breweries that no longer exist or have ceased to be produced by those still up and running. Even the Scottish style fonts which offer beers you recognise as being the best examples of brews once produced by a long-since passed away colleague who brewed some of the finest ales you have ever tasted are accepted without a critical eye.

With the same unquestioning eye, it seems perfectly logical to find that the bar staff are all in the prime of their lives, even though your acquaintance with them spans many years and locations throughout the U.K.

As ever, you have randomly found your way here, prompted by who knows what external or internal factors and are instantly at home and at peace.

Such is the nature of the dreamscape.

Yes, it is a dream, and one of those unsettlingly lucid ones that involve your conscious mind so completely that it is extremely unsettling to find yourself awakening to the everyday one, the one they refer to as the 'real' world.

It's like you have been re-living the best holiday of your life, only for the experience to be snatched away from you, without prior warning or for any obvious reason.

My 'Fell Brewery' beer in hand, I make for an empty seat, well away from the bar but with a good, all-round view of the overall scene. Nosey so and so, you might well say, and yes I'll admit to that. Never turn you're back on the audience, I say, 'cause you never know what you might be missing.

I'm not there long before an elderly chap carrying a deep amber-coloured brew heads over. He's a mite unsteady on his feet and I silently hope that he makes it to the table before spilling a goodly portion of it.

He nods at the empty spaces around me, "Any of these taken?" he asks, and I say, "Choose a spot and it's yours, pal."

Without further ado he plonks himself down, and to my relief, manages to plant the beer down safely on the one remaining beer mat. As those of you who are acquainted with me will know I'm not averse to the odd snatch of conversation in a pub, and await the anticipated opening words.

This is the North of England after all, and this is what we do, we randomly strike up a chat with total strangers, at bus stops, in queues, or in pubs, and instinctively get it when the other party doesn't want to take it any further.

I turn to this stranger and ask what the beer is that he instantly takes a goodly gulp of.

He huffs with an edge of grumpiness to it and says, "Adnam's Bitter," before quickly going on to grumble, "I don't know why I bought it really, I don't even like their beers as a rule. I like a dark beer and they never seem to have any in this place," before further adding, "This is the best they can offer me, so I'm stuck with it."

The Adnam's is actually proving popular, I notice, but hey, it's all about choice.

I silently think, "You could have scanned the pumps, made your excuses and left."

Instead, I tell him that I've seen the odd black beer in the place, but that the management don't reckon there's sufficient demand for it.

Totally ignoring my response, he goes on to grumble, "I don't know why I bother with this

continued on page 26



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## In an Ideal World - continued

by G.A.Purcell - Branch President

continued from page 24

place, it's all for the young ones in here."

I look around at the, not particularly busy room and note that more than half of the punters appear to be in their forties and more, but choose to hold my peace.

A little ear-bashing later, and I nip to the bar for a re-charge, and when I return to my seat he has gone. Oh, joy, I chuckle to myself, and settle back into my solitary nose parker-ing in the sure knowledge that I've at least made a tentative reach out to my fellow human beings.

On another occasion I'm standing at the bar because the place is fairly busy and a quick sweep of the room reveals no empty seats. Sad to say, in the last twelve months or so not only has my drinking capacity dropped dramatically but the need to sit has gone from indifference to necessity, and after a lifetime of pub socialising this isn't going down well.

Now then that's my grumble out of the way, so, to continue focussing on the subject of the 'ideal pub', we all know that such a place doesn't actually exist, and it doesn't take long to check with others to find that one person's vision of the ideal is another's horror story.

I'm sure we've all encountered punters, surprisingly it is the regulars more often than not, who grumble that there is too many beers, too few beers, not enough variety, the same few re-appearing with regularity, many of the beers being far too strong for a session, and a whole range of similar niggles.

Just when I think I've heard them all, along comes another.

The chap at my side snarls a non-to hushed oath as he steps back from the busy bar with his pint in hand and treads on a nearby dog, which yelps in pain.

"The (blinking?) thing shouldn't be in here in the first place, never mind being off the lead," he snarls. Standing next to him, a colleague chips in to say, "Not when there's food being served, anyway."

When they've shuffled away, the woman next in line at the bar turns and asks me, "Do they serve food in here?"

I tell her that there's a separate dining room, and add with a smile, "Oh, but there's no dogs allowed in there."

"Oh, he's not mine...I don't know who he belongs to, but if he was with me I'd have left him tethered to a table or chair leg, the poor little mite."

The still unclaimed 'poor little mite' is about the size of something out of a scary Norse legend, but no matter... when I finally get served the bar scene has moved on, and the unattached canine is nowhere to be seen.

Some readers may recall that back in the early years of this century, for my sins, I found myself editing our branch magazine. No doubt until they could find someone more qualified to do the job if I'm being completely honest.

Anyway whatever, for one summer issue me and the small team of graphic designers who worked with our printers at the time, hit on the idea of cobbling together a scene depicting our collective version of the ideal rural pub for the front cover.

Unlike the old joke about a camel being the result of a horse designed by a committee, the end result of our efforts was quite compelling to look at.

It depicted a decked outdoor area at the rear of a pub overlooking a stream, in wooded surroundings, with a full pint on a table awaiting a drinker.

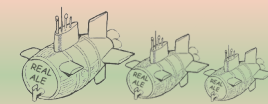
For some time after it was published I lost count of the number of people who asked me where the place was, and how taken they were with it and its surroundings.

The look of dismay and disappointment on their faces when it was pointed out to them that it didn't exist in the real world was quite revealing, and seemed to suggest that we had unwittingly tapped into a collective vision of the ideal rural pub.

Well folks, how to round that one off?

On reflection, perhaps what we should be more concerned about is the dwindling number of our precious pubs, and preserving them where possible, so that what we are left with can offer enough of a variety to at least allow the possibility that our ideal one is out there and awaiting discovery.

Cheers, G.A.Purcell



InnQuirer Issue 68 - Autumn 2018

# THE COMMODORE INN

GRANGE OVER SANDS

The Commodore Inn, the sister pub to The Sun Inn in Ulverston. It is located adjacent to Grange Promenade and a few minutes walk from Grange Station.. Open daily from 11am, excellent quality food is served 12-2:30pm and 5:30pm-8:30pm and all-day at weekends.



## Real Ale Loyalty Card CAMRA Discount



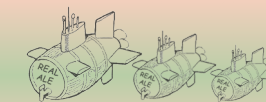
There is a spacious bar with up to five handpumps serving a changing selection of real ales from local and national breweries, along with craft ales, lagers and ciders. There is also a newly refurbished restaurant overlooking Morcambe Bay

01539 533438

[www.facebook.com/TheCommodoreInnGrangeoverSands/](https://www.facebook.com/TheCommodoreInnGrangeoverSands/)  
[info@thecommodoreinn.co.uk](mailto:info@thecommodoreinn.co.uk)

## CAMRA Discounts

by Dave Stubbins - Furness Branch Chairman



InnQuirer Issue 68 - Autumn 2018

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](http://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).

If you have any further information, please let us know to us at either:

[stubbins.dr@btinternet.com](mailto:stubbins.dr@btinternet.com) or: [furnesscamra@btinternet.com](mailto:furnesscamra@btinternet.com)

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

Cartmel - The Kings Arms  
Cartmel - The Royal Oak  
Cartmel - Unsworth's Yard Brewery  
Coniston - The Sun  
Coniston - The Yewdale Hotel  
Grange - The Commodore  
Near Sawrey - The Tower Bank Arms  
Ulverston - Beerwolf (Cask Ales Only)  
Ulverston - The Sun Hotel

### Plus...

The Porterage Co. in Greenodd and Bowness offer 10% off 6+ bottles

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

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

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

above  
**The Sun/Coniston**  
the clue's in the name



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

**THE SUN**  
CONISTON

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t 015394 41248 | e info@thesunconiston.com | f sunconiston  
www.thesunconiston.com

## The Stan Laurel Inn

31, The Ellers, Ulverston, LA12 0AB

Tel: 01229 582814

www.thestanlaurel.co.uk

email: www.thestanlaurel@aol.com



Traditional Pub with Home Cooked Menu, 6 Cask Ales, Bed & Breakfast, Daily Offers, Specials Board. A Grumpy Landlord but Great Staff. Well Worth a Visit  
Dogs welcome in the Bar

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

CAMRA Good Beer Guide 2009 - 2019



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 15 branch breweries!

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

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



# Black Dog Inn

Mark welcomes you to  
The Black Dog,  
Holmes Green, Dalton.

2 Real Fires

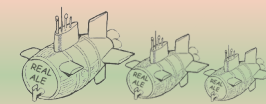
4 LocAle Beers on, including Cumbrian Legendary Ales plus Guest

Live Music every Saturday night

Summer = Open from: 3:00pm Thur to Sun  
Closed Mon, Tue & Wed.



## Pub and Brewery Craic and Furness CAMRA Diary



InnQuirer Issue 68 - Autumn 2018

### Pubs

Quite a few pubs in the area change their opening hours for the winter months. We would advise you to check with the pub if you are uncertain. WhatPub is a good place to check.

The Railway in Lindal is now down to 2 handpumps. If you don't drink it, they can't sell it!

New owners for the Stagger Inn/Dunes/Townhouse group. No indication of up-coming changes yet.

### Breweries

**Stringers** are back. Now owned by **Scott and Kirsty Mackenzie** (The Sun, Ulverston and The Commodore in Grange). **Jon Kyme** is still the brewer so all change and no change!

On a sadder note, it has been confirmed that **Hardknott Brewery is no more**. Dave Bailey has confirmed that he has finally given up brewing.

Good to see **South Lakes Brewery** turning out KeyKeg as well as cask. Moving with the times!

### Furness CAMRA Diary

Monday 8th October 7:00pm - Branch Meeting

Saturday 3rd November 1:00pm - Branch Meeting

Sunday 16th December - Branch Christmas Social at The Prince of Wales, Foxfield

### Beer Festivals coming up....

Saturday 10th November - Woody's Beer Festival, Woodland Hotel, Silverdale



Ulverston Beer Festival  
Setting up in August 2018

# Devonshire Arms

Victoria Road, Ulverston

01229 582537



Open: Monday 4:00 to 10:30  
Tue - Thurs 4:00 to 11:00  
Friday 12:00 to 12:00  
Saturday 12:00 to 12:00  
Sunday 12:00 to 10:30

Multiple Screens with both Sky and BT  
Darts, Pool and Doms

## Ulverston's First Sustainably Powered Pub

5 Real ales always available from Abbeydale, Saltaire, Bank Top, Cross Bay, Moorhouse  
plus regular guest ales

Family and Dog  
Friendly

Dark beers occasionally available  
Old Rosie 7.3% on draught

20% off for CAMRA  
Members on Sundays  
after 7pm

Close to Railway Station, near Bridge

sky SPORTS

Covered Smoking Area, Off-road Parking

BT Sport



## The Kings Arms Hotel

Hawkshead, Ambleside, Cumbria

For information or bookings contact Ed

Tel: (015394) 36372

[www.kingsarmshawkshead.co.uk](http://www.kingsarmshawkshead.co.uk)



Situated in the delightful village of Hawkshead, this traditional Lakeland Inn, with oak beams and open fire in the bar, makes an ideal base to tour the surrounding National Park.

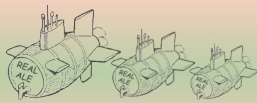
We offer a warm welcome to all. Light snacks and bar meals are served 12 - 2.30 and 6 - 9.30 daily, complimented by a choice of 4 cask ales.

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

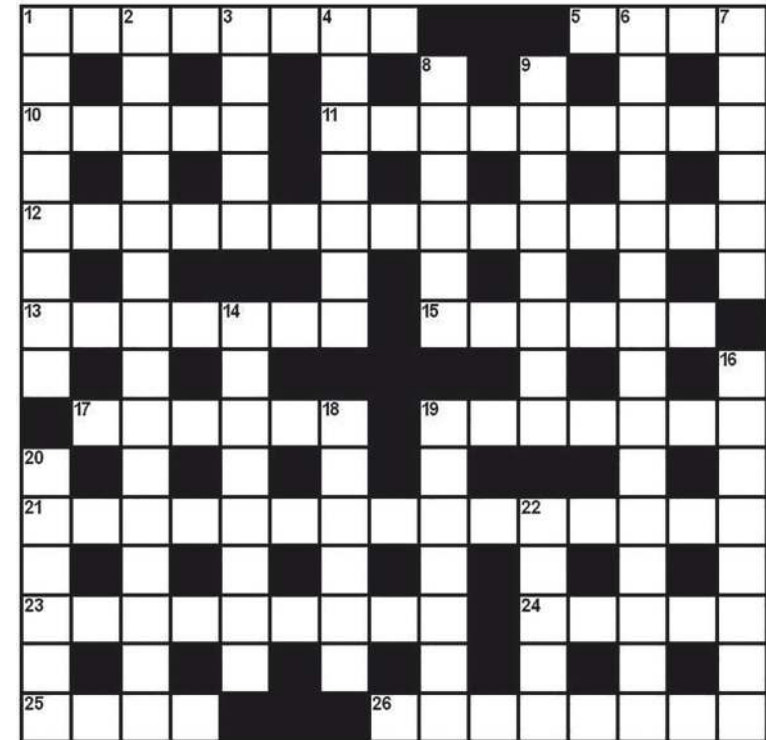
**Holiday Breaks and Parties catered for - telephone with your requirements**  
**Hawkshead Brewery ales always on tap plus 2 ever changing guest ales**

## Crossword No. 26

by PeeGee - Furness Branch Member



InnQuirer Issue 68 - Autumn 2018



Across

- 1 Fetch the car, boy. We need a container (8)
- 5 Boss associated with 8 Down, perhaps (4)
- 10 This can detect you, coming or going (5)
- 11 Tools, quite muddled when quiet men are involved (9)
- 12 Prepared abnormal cold gin for the quickstep and waltz, perhaps (8,7)
- 13 Would expression of feelings lead to European movement? (7)
- 15 Give in concerning fast (6)
- 17 Cockneys say that ornamental beer jugs make marks (6)
- 19 Wine merchant's inner TV is garbled (7)
- 21 Bouth oasis? Inherit that when reassigned (3,5,4,3)
- 23 The nature of Euclid's studies, egged on evenly, followed by decimal measuring system (9)
- 24 Everyone initially takes up the true idea (5)
- 25 Verdi opera back in Canadian theatres (4)
- 26 Feeling pressured? Return to puds (8)

Down

- 1 Could the old ark be erected again to entertain a stout porter? (4,4)
- 2 Centre frequently has brave man notice a bad place to drive (6,2,3,4)
- 3 Courtroom person said to be from Scottish isle (5)
- 4 Weed fluff for happy hop (7)
- 6 Peter O'Toole film, online winter hit, given mixed reception (3,4,2,6)
- 7 Senility; period with maturity? (6)
- 8 If you had backed a famous horse, you could have made a killing (6)
- 9 Partitionless office for writer in work on local area network (4,4)
- 14 Is she upset in terrorist organisation about division between Ireland and mainland Britain? (5,3)
- 16 French spirits also put into French cheeses (8)
- 18 Mockery posed with anger (6)
- 19 Initially very early history in Christian Latin era; lorry, for instance (7)
- 20 Mark of disgrace from Top Gear driver, Mother (6)
- 22 Roger ate swiftly to provide money due to local Council (5)

Open to all CAMRA members  
Free to attend

**DEE CAMRA  
Members'  
Weekend,  
AGM &  
Conference**

**Caird Hall**  
5th – 7th  
April 2019

Register at [agm.camra.org.uk](http://agm.camra.org.uk)

**Hosted by Scotland & Northern Ireland Branches**



# Join up, join in, join the campaign



You are just moments away from a year in beer heaven!

From as little as £25\* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

**Join CAMRA today**

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup) or call 01727 798440. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

Your details:

Title ..... Surname .....

Single Membership £25 ☐ £27 ☐

Forename(s) ..... (UK & EU)

Date of Birth (dd/mm/yyyy) ..... Joint Membership    £30.50 ☐    £32.50 ☐

Address ..... (Partner at the same address)

\*For information on Young Member and

..... Postcode .....

Email address .....

Tel No(s) .....

## Partner's Details (if Joint Membership)

Title ..... Surname .....

Forename(s) .....

Date of Birth (dd/mm/yyyy) ..... Signed .....

Joint member's Email \_\_\_\_\_ Date \_\_\_\_\_

Joint member's Tel No \_\_\_\_\_ Applications will be processed within 21 days of receipt of this form. On \_\_\_\_\_



**CAMPAIGN  
FOR  
REAL ALE**

**Instruction to your Bank or  
Building Society to pay by Direct Debit**



Please fill in the whole form using a ball point pen and send to:  
**Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW**

**Name and full postal address of your Bank or Building Society**

To the Manager Bank or Building Society

Address

Postcode

**Names(s) of Account Holder**

Bank or Building Society Account Number

Branch Sort Code

Reference

**Service User Number**

9	2	6	1	2	9
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**FOR CAMRA OFFICIAL USE ONLY**

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

**Instructions to your Bank or Building Society**

Please pay Campaign For Real Ale Limited Direct Debits from the account detailed in this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/ Building Society.

Signature(s)

Date

**The Direct Debit Guarantee**

- This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits
- 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 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.

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.



If you wish to place an advertisement, you should contact Dave Stubbins or the Editor by email on [fcw@sugla.net](mailto:fcw@sugla.net)

You can send in your advert design and copy by attachment.

Please ensure any graphics or pictures are high resolution and in JPEG, TIFF (preferred) or PDF format.

Cost is **£110 full page**, **£60 half page** and **£30 quarter page**.

A **5% discount** is earned for payment prior to publication and **10% for 4 issues booked and paid for in advance**.

Provisional deadlines for receiving advertising/content for 2019 are:

**Winter:** 10th January 2019

**Spring:** 21st March 2019

**Summer:** 21st June 2019

**Autumn:** 21st September 2019

The magazine will be available approximately two weeks after the deadline.

## Answers to Crossword No. 26

### Across

- 1 **Demijohn**
- 5 **Stud**
- 10 **Radar** - read either way
- 11 **Equipment** - Anag (*muddled*) of *quite* containing (*are involved*) **p** (*quiet*) **men**
- 12 **Ballroom dancing** - Anag (*prepared*) of *abnormal cold gin*
- 13 **Emotion** - **E** (*European*) + *movement*
- 15 **Re + lent**
- 17 **Steins**
- 19 **Vintner** - Anag (*is garbled*) of *inner TV*
- 21 **The White Hart Inn** - Anag (*reassigned*) of *inherit that when*
- 23 **Geometric** - Every even letter of (*evenly*) *egged on + metric*
- 24 **Tutti** - First letters (*initially*) of *takes up the true idea*
- 25 **Aida** - Hidden word (*in*) *Canadian* reversed (*back*)
- 26 **Desserts** - Stressed backwards (*Return*)

### Down

- 1 **Dark beer** - Hidden words (*entertain*) in *old ark be erected*
- 2 **Middle of the road** - *Centre + oft* (*frequently*) + **hero** (*brave man*) + **ad** (*notice*)
- 3 **Juror** - Homophone (*said to be*) of *Jura*
- 4 **Hoedown**
- 6 **The Lion in Winter** - Anag (*mixed reception*) of - *online winter hit*
- 7 **Dot + age**
- 8 **Murder** - Red Rum reversed (*backed*)
- 9 **Open plan** - **pen** (*writer*) in **Op** (*work*) + **LAN**
- 14 **Irish Sea** - Anag (*upset*) of *Is she* in **IRA**
- 16 **Brandies** - **and** (*also*) in **Bries**
- 18 **Sat + ire**
- 19 **Vehicle** - First letters (*initially*) of *very ... era*
- 20 **Stig + ma**
- 22 **Rates** - Hidden word (*to provide*) in *Roger ate swiftly*

# THE SUN INN ULVERSTON

We are in the CAMRA Good Beer Guide 2019

16th Century Coaching Inn  
6 Everchanging Guest Beers  
Real Ale Loyalty Card  
CAMRA Discount  
Large Covered Beer Garden



Delicious Food Served  
From Our Extensive Menu  
Mon to Sat, 12-3 & 5:30-9  
Sunday 12-8pm

Furness CAMRA Pub of The Season - Summer 2016  
Winners of Ulverston in Bloom Charter Award 2016

01229 585044

Facebook - Sun.inn714

[www.thesuninnulverston.co.uk](http://www.thesuninnulverston.co.uk)

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