

EDITION 66

FREE

# LAKES AND ALE

Westmorland CAMRA Branch Magazine

**WEST PENNINES MAGAZINE  
OF THE YEAR 2016/17**

Westmorland CAMRA Pub of the Year 2017  
**FACTORY TAP KENDAL**



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**Spring2017**

Use new Hawkshead please  
destroy all others

## EDITORIAL

Greetings to all our readers. Spring is in the air and all thoughts turn towards a cool beer out in the sunshine - we hope! It has been an eventful few days during the preparation of this edition. There was the quite unforeseen news of the take over of Hawkshead Brewery, (p11), we hope it will be good news in the long run for the Branch's largest brewery; all large businesses cannot afford to stand still these days and we wish the Brewery every success in this bold step. Then came the decision by Branch members to have a pause in our run of 23 beer festivals (p5) and to try to regroup for 2018 with hopefully new, more energetic and younger members anxious to join and take over from us old'uns. Next, we mourn the loss of Geoff Metcalfe ex landlord of the Castle Inn in Kendal. He was a true supporter of real ale, (p31). We must congratulate all concerned at The Factory Tap on winning the Pub of the Year 2017 especially after such a brief period since opening. I have devoted several pages to CAMRA's national revitalisation exercise which should herald a new chapter in the life of CAMRA. It makes interesting reading for those passionate about continuing the fight for the many aspects of real ale and the pubs that serve it. The National Executive are very wise to be concerned that, having achieved so much since the dark days of Keg Beer, we should not sit back and lose sight of the many problems still with us and no doubt others that will follow. It is good to see the Queens Head Hotel, Troutbeck is now restored and open again. Finally, a big thank you to all the many contributors to the L&A who, despite my constant chasing, still come up trumps each edition ED

**Closing date for contributions to the next Issue is 20th May 2017**

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## Chairman's waffle

Steve Charlton

Finally we can start to shake off the winter months and begin to enjoy the longer days. But before it finally disappears there is hopefully still time to seek out those lovely dark strong ales that offer a warming glow to one's taste buds.

As a branch we have surveyed and selected our pubs which will go forward to the 2018 Good Beer Guide. For future consideration, any branch members can become involved in this process and all input is welcomed.

We would also welcome help with branch affairs, in particular we are still looking for a treasurer, but new faces and ideas to keep the branch moving forward are just as important. Why not come along to one of our social evenings and have a pint and a chat. Details are in the L&A or What's Brewing. Regards Steve Charlton

### **CAMRA WESTMORLAND BEER FESTIVAL**

CAMRA Westmorland has found a silver lining where there could have been a dark cloud ahead. For some time there has been a question mark over how we keep continuity with the beer festival as two of our kingpins made themselves unavailable this year by finally, (some might say selfishly!) deciding to marry each other! Joking aside (and we wish Ivor and Rachael all the very best), a very experienced licensee is essential to a successful festival. For the last 23 years we have had benefit of just that in Ivor. However, add to his absence other longstanding older activists hanging up their festival tee-shirts, there was the potential for the excellent run coming to an end. So, we've looked at clouds from both sides now (apologies to Joni Mitchell here) and come up with a great solution. For one year only, we will make ourselves available to other local beer festivals that follow CAMRA guidelines. By this we mean offering our volunteers to help out and host a recruitment and information stall.

We are pleased to announce that the first local beer festival to come forward and offer us a "home" is The Factory Tap and Bowness Bay Brewing Company, who plan their first event in October this year. Here, we will even be able to hold our popular 'Best of the West' Westmorland Beer Competition during the event, showcasing all the wonderful breweries of Westmorland.

**MM**



**TAP**

**New advert**

# Westmorland CAMRA Pub of the YEAR 2017 FACTORY TAP

At the recent meeting to select their Branch entries for the next Good Beer Guide, the Westmorland Branch Members also voted for their Pub of the Year. By an



diversified and now has added a wide and ever-changing range of Local and National ales. There are 9 handpumps and four kegs available at any one time.

overwhelming number the Factory Tap secured this accolade for 2017. This a wonderful achievement for a Pub that only opened its doors back in October 2015. It very quickly became a popular meeting place for CAMRA members and local real ale enthusiast alike. Whilst it still remains the Tap for the Bowness Bay Brewery it has more recently

Keep a watch on their website for additional opening hours from time to time. The beers are all very well kept under the care of manager Les Brown. We wish them every success in the future and await to see how the Tap itself develops. DC

## Pub Details

Address: 5 Aynam Rd, Kendal LA9 7DE Phone: 015394 82541

Hours: 4–9pm

Normal Opening Times (watch website for possible additional hours)

Closed Mon & Tue; 4-9 Wed & Thu; 3-9 Fri; 4-9 Sat; 12-9 Sun

Conversion of an old cottage on a former carpet factory site, a short distance from the Bowness Bay brewery. Bare limestone walls and exposed steelwork are on show, with tables made from beer barrels topped with the ends of large cable drums.

New Rifleman's pdf

# MANOR ARMS



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BADGER BAR Advert missed last edition revert to Edition 64 page 24 please

**WESTMORLAND CAMRA**  
**EVENTS DIARY**

Please let Jill know if you are planning to attend. If you are a driver, please give her the names of all your passengers – it's the best way to avoid double-counting. Many thanks.

All meetings start at 8pm.

Monday 13 March Social, Hare & Hounds, Levens

Monday 10 April Branch Meeting, Midland Hotel, Appleby

Monday 8 May Branch AGM, Beer Hall, Staveley

Monday 12 June Ambleside Pub Crawl starting at Queen's Hotel, no snacks

A minibus has been booked for the Social on 13 March; cost £5 per head; departs Kendal Bus Station at 7.30pm.

For details of transport arrangements from the Appleby area and for future events or to book a seat on the minibus, please contact:

Jill Clarkson at [westmorlandcamra@gmail.com](mailto:westmorlandcamra@gmail.com)

or mobile 07768 502609

E&Child pdf new from Neil

## STOP PRESS



### ***Hawkshead Brewery to Expand Through an Investment Deal with Halewood***

Our Westmorland Brewery, Hawkshead, has signed a far-reaching investment deal with the UK's largest independent drinks company, Halewood Wines & Spirits.

Under the deal, Hawkshead will build a new brewery, expand production and gain new routes to market for its popular craft beers, and Halewood will enter the UK brewing industry.

Hawkshead's founder Alex Brodie said: "Demand for our beers exceeds our ability to supply. We have gone about as far as we can on our own. This partnership with Halewood will allow us to grow and fulfil our potential."

"I am convinced that Halewood share our values," he said. "We have had a long negotiation and I believe that this deal gives Hawkshead a way of getting significant investment without being absorbed into 'big beer.' Halewood sees small, craft and premium as the future. And they are Northern. I like that."

This is Halewood's first entry into British brewing. Halewood will take a controlling interest in Hawkshead. Specific terms of the deal have not been disclosed.

Halewood's CEO Stewart Hainsworth said: "Hawkshead Brewery will continue to operate independently of the Halewood Group, under Alex's leadership, with Halewood as its main distributor and investor. Hawkshead brews great beers. We are delighted to help them carry on doing what they are so passionate about."

Alex Brodie, who will continue as Managing Director, and his existing team will carry on running Hawkshead as a stand-alone business, within a small group of North West craft drinks-makers, under the Halewood umbrella. The group includes another Lakeland company, mineral water producer -Willow Water, Liverpool Gin distillery and North Wales whisky distillery, Aber Falls, which is due to open later this year.

Westmorland CAMRA wishes Alex and all the staff at Staveley all the very best in this new and exciting chapter at the Brewery, We await developments with great interest. **Ed**

Station Hotel PDF OK

Current Membership PDF please Howard

## Manchester Beer and Cider Festival 2017

Al Mullin

The Manchester Beer and Cider Festival 2017 or #MBCF17 as the “cool” people would say was in full swing and on the Wednesday I managed to get to the trade session courtesy of The Factory

Tap. With over 750 beers and ciders there was a plethora of liquid refreshment ranging from light sours all the way to barrel aged porters and to be honest I had a very daunting realisation that in the 3 hours I was there I wouldn't be able to scratch the surface.



57 Thomas Street



Some shady characters plan their next move; recognise anyone?

Before we arrived at the Festival we decided to stop off at a couple of bars in Manchester, purely for research purposes you understand. First on the list was 57 Thomas Street, a Marble

Brewery pub in the very hip and trendy Northern Quarter. With only 2 beers on cask and 8 on keg, it was a testament of how “craft keg” has really taken off especially in hipster country. The beers I tried were the Marble Earl Grey IPA (cask) and Tiny Rebel Brewery Stay Puft (keg). Both very nice indeed especially the Stay Puft

BEERS ON TAP			57 THOMAS STREET BEER HOUSE		
BEER	ABV	PRICE	BEER	ABV	PRICE
MARBLE PUPPETMASTER	9%	£1.55	BRISOL BEER FACTORY	6.5%	£1.50
MARBLE PILSNER	4.2%	£3.80	MARBLE CAREFULLY PLANNED	4.8%	£4.20
MARBLE EARL GREY IPA	6.8%	£5.65	TINY REBEL	5.2%	£5.50
MARBLE EARL GREY IPA	6.8%	£5.65	MARBLE ANTIPODEAN	4%	£3.80

CASK BEER			KEEP IN TOUCH		
BEER	ABV	PRICE	FACEBOOK	TWITTER	INSTAGRAM
MARBLE EARL GREY	6.8%	£5.80	marble 57 Thomas street	@marb57tstreet	57.thomas_street
MARBLE PINT	3.9%	£3.20	57.thomas_street		

please ask staff for Wi-Fi password

(Continued on page 15)

**Strickland OK**

**KENDAL PRINTER'S ADV PDF**

(Continued from page 13)



which I had already marked down to try at the festival.

Second stop was the Beermoth Café, another great bar with a very good selection of both cask and keg beers. I had a half of Rooster's Riwaka, which to be honest was just ok. After this short pit-stop it was time to head to the festival.

This was my first "big" beer festival and when I say big I mean huge. Set in the colossal and beautiful Manchester Central Convention Centre (formally the G-mex centre and before that the Manchester Central Railway station) it took up 9 of the Centre's "sections" up by 2 from the very first festival last year.

In the centre of the convention complex there was a square of brewery bars including Tiny Rebel, Marble, Blackjack and local to me, Hawkshead. At the back, filling up the entire back wall, were all of the rest of the beers, luckily in alphabetical brewery order.

First on the list to try was the cask version of the Tiny Rebel's Stay Puft which is dark porter style beer

with a massive hit of toasted marshmallow flavour (hence the name). Really fantastic flavour and a stand out of the festival. I didn't go far for my next tipples. In fact just 5 handpulls along Tiny Rebel's Cwtch, (pronounced "cutch" meaning hug), the Champion



(Continued on page 17)

# Royal Oak Inn

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**Steve and Angie look forward to seeing you**

(Continued from page 15)

beer of Britain and you could understand why, full of hoppy flavour but balanced with a crisp refreshing finish. Another stand out ale was Darkstar's Crème Brûlée and as you have might have guessed a very dark beer flavoured with Crème Brûlée. As with the Stay Puft it was another great example of unusual flavoured beers that actually work and are enjoyable.

Having had a few thirds I thought I'd better have something to eat and wandered around the sides of the hall where there was a number of food stalls. I



A Stateside Burger!

settled on a stateside burger from



What's your Beef, which was fantastic and came in a little paper packet to keep those juices in, clever eh?



The Blackjack Brewery bar was next on the list and I tried the Black Maria, a black IPA. Another good dark ale with lots of hops.

(Continued on page 19)

Alexander's  
new advert

*(Continued from page 17)*

Overall I tried between 10 and 15 beers (in thirds, I was being sensible) and not one of them was undrinkable. Yes some were better than others but the vast majority were very good indeed.

Unfortunately it was soon time to leave. Despite having a really good go the problem was that there was just too little time to try more than a small portion of



what was on offer, maybe next year it will be a two day job! AM

## Manchester Beer Festival Part II

Our Branch Member Colin Ashton also went to Manchester and reports on some interesting facts and figures to add to the above report.

I attended my 4th Manchester Beer Festival on the Thursday and Friday and here are some amazing facts and figures from the event.

On the Wednesday the North West Regional judging took place for the champion winter beer in various categories to go forward to the Champion Beer of Britain finals.

In the Barley Wine and Strong Old Ales category the results were as follows:

Gold Coniston No 9 (which also won gold in the RAIB category.)

Silver Hawkshead Brodies Prime Export.

Bronze Watermill Shih Tzu Faced.

In the Porters category Silver went to Watermill's Dogt'h Vader and Bronze to Hawkshead's Brodies Prime.

What an achievement for our Westmorland Breweries.

At the festival there were almost 700 beers and ciders (including foreign beers).

There were 22 bars, 8 food stalls and 10 shops.

62000 pints were sold and 280 handpumps used. All this was done by 310 volunteers in the 10000 glasses supplied.

The attendance was 13500 (surprisingly down 1300 on the previous year) although it didn't seem like it, but they did drink 2000 pints more than 2016.

The beer voted for as the best at the festival was Bad Kitty, a 5.5% Porter from the Brass Castle brewery.

*Colin Ashton*

## Early Days, Breweries on your doorstep and others far far away!

By Roger Davies

One of the joys of the early days of CAMRA was travelling around, Good Beer Guide in hand, discovering new brews and tastes. Usually that was a traditional brewery, there were only a very few pubs, six if I recall, that brewed their own. One was Ma Pardoes in the West Midlands, another the Blue Anchor in Helston, and a visit to them was a real and very unusual experience.

Nearer to home, in the Scottish Borders was, and still is, Traquair House, Scotland's oldest inhabited house, at Innerleithen. I bought some of their bottles and took one back to the guy I worked with in Derby who had introduced me to real ale and CAMRA. He was delighted, a true real ale fan, he applied for and got a job to be near Helston. But these days you are just as likely to come across a beer brewed by some entrepreneurial micro brewery or many more brew pubs, great additions to the scene.

Such happened to us when we visited Fairfield, California. We had been to the Western Railroad Museum at Rio Vista out in the desert between San Francisco and

Sacramento. It is a delight of a place based on part of the old interurban line between the two cities and having several preserved examples of these splendid beasts that are a cross between a tram and a train and have always fascinated me. They weren't using one the day we visited but we did ride a vehicle from San Diego



A San Diego car out in the wilds at Pantano on the Rio Vista museum line.

similar to ones we rode in 2008 to San Ysidro before walking into Mexico, an odd experience. So it was fun. After, our hosts suggested lunch and cautiously recommended a brewery which I said sounded ideal. It was the Heretic brewery based in an industrial unit in a suburban part of Fairfield. A shop and bar was on the front of the Brewhouse and seating on basic

*(Continued on page 21)*

*(Continued from page 20)*

chairs and tables set out within the brewery itself. Food was provided by a food truck parked outside, the fare varies day by day. Their website with the stirring opening words "Ordinary beer is boring. Don't drink it" lists 16 different



The Heretic brewery in Fairfield CA



What American Interurbans were like.

and out whilst it was a mere 80F. Having taken in some sights, the Tap House was irresistible

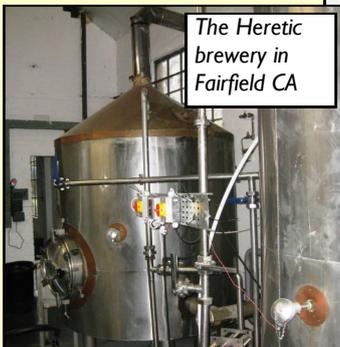
brews. All in all, a splendid set up, and a most enjoyable lunch with great beers. There's two more local craft breweries, Blue Frog and in nearby Suisun City, Right Eye, some of the 220 in this part of California. But, in an odd twist, just down the road from Heretic is a huge Budweiser brewery serving the whole of the US north west and Hawaii.

and you really do appreciate a refreshing beer in such circumstances. Both, a traditional lager and a honey flavoured bitter were exactly right for the weather,

Earlier we had ended a two month drive, all in amazing heat at the gorgeous city of Omaha, Nebraska. By now, we'd cracked it, up early



Welcome refreshment at the Omaha Tap House



The Heretic brewery in Fairfield CA



The food truck outside the Heretic Brewery

*(Continued on page 23)*

New amended Feb 17 Ring O'Bells  
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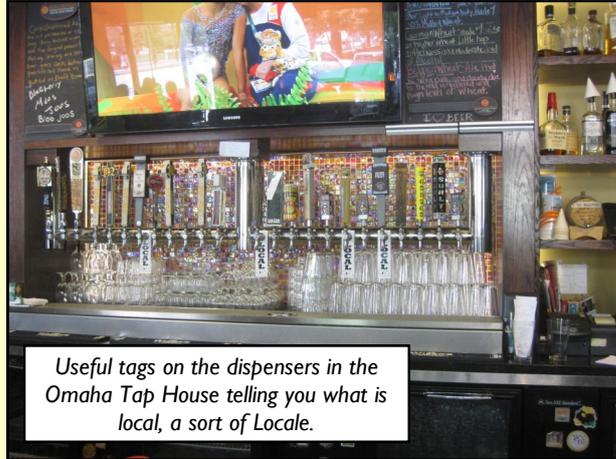
Midland Advert Pdf Ok

(Continued from page 21)

something skilful brewers can neatly judge.

I do hope you've read all the details of CAMRA's AGM this year, the manifestos of all the nominees for the National Executive, and particularly the report of the revitalisation project. This report came after a level of consultation any

organisation should be envious of. CAMRA has been around for going on for 45 years, any organisation existing for that long needs to consider its continuing relevance. Today's beer scene could hardly be more different, in the 1970s I drove from Kendal to the Drunken Duck at Barngates for a pint of



decent stuff. It is important that member's views on the future of the Campaign are seriously considered this year, not kicked into the long grass until 2018. Anyone caring about the Campaign would agree. I've been a member since 1974 and I care.

Roger Davies

## GREAT NEWS!

The doors of the iconic 17th century Queens Head pub in Troutbeck will reopen in April 2017 following a £2 million investment; In 2014, the Queens Head was devastated by a fire that resulted in the popular pub closing for almost three years whilst a full refurbishment programme and rebuild of the damaged areas took place.

We are told that the new pub will feature a large drinking area alongside cosy and secluded dining areas with a focus around three original fireplaces. The Queens Head's iconic bar – which is a former four poster bed – has been restored and will continue to serve a great range of real ales, craft beers, premium lagers, wines and award-winning spirits with a focus on a new eye-catching gin range. Well worth a visit to see for yourselves. Ed



# REVITALISATION

or

## WHERE DO WE WANT TO GO FROM HERE?

*An important read for all CAMRA Members and non Members*

Many of our readers will, I am sure, be taking CAMRA for granted. Just a group of letters, an acronym, that has something to do with beer. Now may be a good time to educate and inform. Me included!

So, perhaps we should investigate the history of CAMRA, how it has developed and what successes it has to its credit. So read on...

### ***The History of CAMRA***

CAMRA was born in 1971 as the 'Campaign for the Revitalisation of Ale', a real mouthful.

It had only four members for much of its first year. The 175 breweries in the United Kingdom were owned by 95 companies. Six of them produced around 80 per cent of the country's beer and owned most of the pubs that sold it. These firms, known as the Big Six, were conspiring to ditch traditional draught beer in favour of processed and carbonated keg beer. Many of the smaller brewers were following them blindly.

CAMRA's activities over the

decades that followed changed all that, including the name of our organisation, which became the Campaign for Real Ale in 1973. Today, we have more than 175,000 members. There are 1,500 breweries producing 11,000 beers. The vast majority of British pubs sell at least one real ale and in some cases a dozen or more.

At the same time, the volume of real ale sold is considerably less than it was 40 years ago. Too much is served in poor condition as a result of low turnover or poor cellarmanship, problems that led to the rise of keg beer in the first place. Britain is losing 30 pubs a week as people turn to cheap supermarket alcohol at home.

Pubs have lost customers as a result of government policies on taxation, on drinking and driving, and on smoking, and because of spurious advice on the effects of alcohol on health. If we lose our pubs, we shall have lost the very places that our national drink needs if it is to thrive. All of this

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*(Continued from page 24)*

has persuaded CAMRA to take stock of our activities to ensure that our campaigns are pitched at the right targets and based on the best tactics in the face of the unprecedented changes that have been taking place in the brewing industry and licensed trade.

This is CAMRA's Revitalisation Project, set up to find new ways to breathe life into the Campaign. CAMRA have consulted all their members.

In addition to some 24,000 people responding to an initial survey of CAMRA members, plus the views expressed at 54 regional conferences, (Our Branch Member Richard Owen's report on one such meeting given on page 28)

the Revitalisation Project Steering Committee had a large and complex job to analyse such a huge mass of information and expressions of opinion.

The second stage of CAMRA's Revitalisation Project — a fundamental look at its purpose and future — is under way with data from the initial survey of its members being analysed.

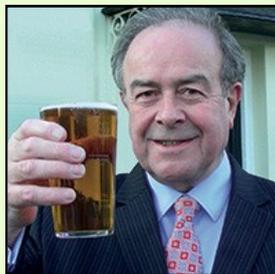
At the same time, external views were being canvassed at a series of

consultation meetings with experts in the pub, brewing and political sectors, to find out what other interested parties think is good and bad about the organisation.

Michael Hardman, Project Chairman, also said: "It's important to emphasise that while we are now analysing the results from the initial survey, this is only the start of the process and consultation is continuing. It would be wrong to

base our proposals simply on one part of the consultation process. The results from the survey and the mass of opinion expressed at the consultation meetings to date confirm how broad a church CAMRA is."

*CAMRA founder member  
Michael Hardman MBE  
Revitalisation Project  
Chairman*



"We need to make sure the proposals we put forward for CAMRA's future take into account the sizeable minority opinions already expressed by members to ensure we're best positioned in future.

"The final decision rests with the membership who will get to vote on any proposals during CAMRA's Annual General Meeting in 2017."

Mr Hardman is also pleased with

*(Continued on page 26)*

*(Continued from page 25)*

the interest the Revitalisation Project had sparked among non-members. More than a thousand have completed a survey to give their views and as many again have downloaded the Project's consultation document from [camra.org.uk/revitalisation](http://camra.org.uk/revitalisation) for more information.

He added: "Now that we have successfully launched the Project, the real hard work begins. We'll be adding additional specialist experience and knowledge to the steering committee to help us analyse the data. We'll be testing and refining our proposals during the summer through additional surveys and consultation of members before they get to make the final decision on the future of CAMRA.

To back this timetable up our National Chairman Colin Valentine has written to all members and an extract from his memo is as follows:

***Why I'm looking forward to Bournemouth 2017***

*Most importantly, the Members' Weekend is a fantastic opportunity for any member across the organisation – whether you have just joined, been a member for 20+ years, active or inactive – to shape the future direction and purpose of*

**CAMRA.**

*As Chairman, I now have the great responsibility of making sure that the AGM and Conference part of the Members' Weekend is run successfully and open to every single one of our 185,000 members. This year, that responsibility is even greater than ever before.*

*Following 50 consultation meetings across the UK and three national surveys, we have now seen the proposals that were put forward by the Revitalisation Project Steering Committee on CAMRA's future. Whether you agree or disagree with the proposals, took part in the consultation events or stayed at home, the Members' Weekend will be the opportunity to discuss them inside and out ahead of a decision next year.*

*Over the weekend, members will be able to consider the Revitalisation Project and proposals on the future of CAMRA in a series of discussion groups. It will be your chance to have a say on the Revitalisation Project's findings and represent your views in the debate. A final decision on the proposals will then be taken at the Members' Weekend in 2018.*

*I am proud to chair an organisation that is a true democracy – where every member has the opportunity to feed into our policies, direction and future. I never forget that without our*

*(Continued on page 27)*

*(Continued from page 26)*

*huge membership base and dedicated volunteers; there simply would not be a CAMRA.*

*One of our Westmorland members, Richard Owen took part in one of the earlier workshops. He supports the need for such an exercise and makes some pertinent points. His excellent report is on page 28.*

*But, I have also received comments from another Westmorland member (and very regular contributor to this magazine), Roger Davies. Whilst not opposed to the review being undertaken he has strong concerns over the way the timetable is being run which seem to be supported by some other very longstanding members.*

*He writes 'The revitalisation committee was set up recognising that CAMRA needs to consider the effects of changes that have taken place in its over 40 years of existence. The committee consulted widely, carried out a number of member surveys and over 50 direct consultation events. It produced a full report with recommendations outlining the results of its findings from the membership and submitted it to the National Executive on time early last December. This left plenty of time for the NE to consider it and put it before the 2017 AGM. The NE*

*decided to postpone it until the 2018 AGM to carry out yet more consultation and "impact assessments". This all smacks of delay and avoiding issues and I feel sure the membership is expecting actions not yet more words. Worse, if the recommendations made after asking a wide swathe of membership are not considered for a further 14 months, I fear the Campaign is in danger of compromising its relevance to today. Such is the concern that three members of the revitalisation committee and another who is equally worried are standing for election to the NE. I believe that for the good of the Campaign they deserve our support, I have voted for them and I urge you to do the same. They are Messrs Hardman, Wilkinson, Lynch and Turpie and you can read their full manifestos on the website. It is probably too late to salvage the issue at the 2017 AGM and if so, I believe an EGM should be called to progress the revitalisation project sooner rather than later. If one were to be suggested it would receive my support.*

*Roger Davies.*

*It is not often that I put such long articles in our worthy magazine but as Editor my view is that all members, (and indeed the public here in South Lakes), should be made aware of the very important*

*(Continued on page 28)*

*(Continued from page 27)*

changes being discussed very thoroughly and at great length by all members nationwide. We need to keep abreast of the times and make sure our strategies are in place to meet the ever changing situations that may arise within the brewing industry and its retail outlets. Also to ensure that we have the correct tactics in place to see these strategies work, What would we gain by waiting a further twelve months? Will the same enthusiasm be maintained or will the whole matter become a 'talking shop'

I make no recommendations; I merely present these various points to ensure both members and non-members alike are in the picture and can appreciate the

serious and careful thought being given to the next steps our organisation should take.

Finally, we have just found out that Roger Protz (editor of What's Brewing and a long serving CAMRA member) has tabled a motion for the forthcoming AGM for an EGM (extraordinary general meeting) to be called on the revitalisation project before the end of October 2017. It has been accepted for debate at the AGM. Our very worthy Secretary Caroline Schwaller has intimated that she is to attend the AGM so if any member has any points to raise on this matter please feel free to contact her. See the contacts page 40 of this magazine **DC**

## ***A Branch members view from Richard Owen***

A few months ago I attended one of the 54 consultation meetings being held around the country to review CAMRA's purpose, focus and strategy. It was held in Carlisle on a Saturday afternoon and I thought it worth going along, following the booklet all members received earlier this year about CAMRA's future. Looking around the 43 CAMRA members in the room, I believe I was the only Westmorland CAMRA member there and looking at the list of members as I was leaving, it was interesting to see I held the lowest

membership number there, having joined the campaign in 1977.

This was one of the best CAMRA meetings I have ever been to. The function room at the Britannia Club in Lowther Street was set up with a large audio visual screen and projector and each attendee was given a 'clickpad' enabling voting to take place at various stages of the meeting on personal opinion. This worked very well and gave immediate results of % opinion in

*(Continued on page 29)*

*(Continued from page 28)*

the room. Sipping Carlisle Citadel bitter at £2-50 on hand-pump and listening to James Lynch from CAMRA giving the introduction, I warmed to the occasion quickly. We were invited to be contentious and express opinions. Looking around the room, members came from all walks of life. The majority of the 43 members there were from Solway Branch of CAMRA, which was inevitable. Two had travelled over from Sunderland. Also within those 43 members were 2 licensee's, Mike from The King's Head in Carlisle and a gentleman from the Drovers Rest, Monkhill.

Faye Greeman acted as 'David Dimbleby' inviting us to react to various questions, encouraging us to express opinion and the meeting was not short of that. The whole idea of this meeting was to elicit members views over a six month period at 46 members meetings across the UK and 8 Brewers and MP's meetings to initiate proposals ready to publish in January to March 2017, ready for voting at the CAMRA AGM in Bournemouth in April 2017.

*ED See earlier notes on the proposal to defer such discussion until the 2018 AGM.*

Many facts and analysis were given to us to arouse interest. Out of the 185,000 members that CAMRA currently has, their average age is 54. The success of CAMRA, in it's 40 year plus existence, has been Cask Ale, the growth of brewing, licensing laws, planning protection and Duty Acts.

Strengths of CAMRA were announced as its tremendous volunteer base, branches, brand, 200 Festivals a year and political influence.

Weaknesses were listed as structure, bureaucracy, pro-rata numbers of members not being active enough, inconsistency and communication. Some interesting views were expressed from those present. "Are we too Establishment?" one member asked. Several non-members have confused CAMRA to 'Which' Consumer magazine.

One member suggested that Craft beers were just a marketing ploy to increase the price of beer. Another suggested, and I agreed with this view, that CAMRA ought to campaign on quality of beer and price more. Pints of ale are vastly over-priced in some area's of the Country.

Using our 'clickpad' gadgets, 70% of the meeting said they joined CAMRA to campaign for real ale, but has the battle of availability now been won? 45% said yes, 45% said no and 10% didn't know. Cider was discussed. The room view was split on that 60-40 to campaign for it along with real ale. Pub's closing view; 23% said it was because of supermarket prices and availability of beer, 20% was the next highest vote suggesting Pub companies were squeezing licensee's too hard.

Younger CAMRA members and the lack of them were discussed. It was relevant here as out of the 43 members who attended, I could not

*(Continued on page 31)*



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## OBITUARY GEOFF METCALFE

Westmorland CAMRA were sad to learn of the recent death of Geoff Metcalfe the landlord of the Castle Inn, Kendal for some 18 years until his retirement last year. Geoff had been ill for some time.

Together with his partner Christine he had made the Castle Inn a much loved local and community pub which consistently served excellent real ales. He had guided the pub to a number of CAMRA awards and entries into the Good Beer Guide.

He will be sorely missed by all who knew him and it is very sad that he and Christine did not have long together in their retirement. Our condolences go to Christine and all the families. It is the end of an era and I was very privileged to have known Geoff.

**DC**



*Geoff & Christine  
in happier times*

see anyone under the age of 40. James Lynch then told us that CAMRA statistics said the biggest growth area of new members are those aged between 60-65. Is that perhaps a clue towards a social desire of joining?

One member expressed a view that our national member's newspaper, 'What's Brewing', was hardly dynamic for a membership of 180,000 and needs a total review. I agreed with that view and miss the What's Brewing content and lay-out we had in the 1980's.

Our two hours was soon up. I caught the train home mulling over what was said and reflecting. Preserving the heritage of real ale and pub buildings worthy of saving is one of the reasons I am still a member of CAMRA after

39 years membership. Price is important to me. Having visited where I used to live in Hampshire recently, paying £3-90 for a pint of 3.8% gravity ale, hurts. £3-00 is ample here in Cumbria. Real ale is more widely available now, so the way forward is preserving pubs, supporting village Community-owned pubs and campaigning for quality in my view. There is still much to be done and the proposals being voted on soon at the CAMRA National AGM in Bournemouth in April will be fascinating to see what everyone thinks.

Richard Owen, Westmorland CAMRA, Eden Valley BLO.

Howard see ne full  
page advert for KL

## EDEN VALLEY NEWS ROUND-UP

Eden Valley area BLO Richard Owen reports on what's happening to pub's in the northern part of our branch area....

The Greyhound at Shap is sadly closed and the large main A6 road premises are for sale. This was a splendid free-house with a marvellous front revolving door.

The Masons Arms at Long Marton now has 3 hand-pumps serving Taylor Landlord, Wainwrights and Tirril's Ullswater Blonde.

The Butchers Arms, Crosby Ravensworth, re-opened as a Community Pub by former Prime Minister David Cameron a few years ago, has new tenants. Daughter of Appleby Brewery owner and brewer, Fred Mills, Katie and her husband Jon Metcalfe are now mine hosts serving 3 ales and home-cooked food.

The New Inn at Hoff, a tiny hamlet between Appleby and Orton in the Eden Valley, now opens Wednesday to Sunday evenings, all day at week-ends and often has a beer from out of our area from the Malvern Hills Brewery in Malvern, Worcestershire. Delicious home cooked food too, and worth checking out when passing in the area.

The Black Swan at Ravenstonedale was in fine fettle on a recent visit. A former Westmorland CAMRA branch pub of the year, the small hotel has 4 real ales on all year round and the regular ones are Boltmaker, Black Sheep, Baa-Baa and one ale from the Allendale Brewery.

The Lowther Castle Inn at Hackthorpe, underwent a major re-fit in September last year when the pub was closed, it now stocks a varied 3 real ale range.

The George & Dragon at Clifton, situated just south of Penrith on the A6, stocks Hawkshead Bitter and Eden Gold as their resident beers and the guest beer is always a Cumbrian ale. A recent visit showed Eden Best and Coniston Bluebird pump-clips.

Just outside of our branch area in Penrith town is the sad news the Moo Bar in King Street has closed until further notice. The larger version of the Moo Bar in Devonshire Street, Carlisle closed in November last year. Sad news for real ale drinkers as these were refreshing places to drink. The Royal Public House in Penrith and the Dog Beck (Wetherspoon's) are now the recommended real ale outlets left in the town.

Richard Owen, BLO, Eden Valley

*Thank you Richard, very enlightening ED*

## Return to Tewksbury

Steve Charlton

The first weekend in February sees me heading down to Tewkesbury via the less than wonderful M6/M5 journey but all is well worthwhile. Booked into the Bell Hotel at a remarkable £18.50 a night, I met up with friends from Lincolnshire and head for the winter ales festival held in the lovely old Watson Hall, a short stroll away.

Eighty beers await, of which around 80% are stouts, porters and strong winter brews. It really is unashamedly everything a beer festival should be at this time of year. Local brews number around 20 or so, many producing brews for the festival. A band of volunteers man both the bar and the food stall

which has homemade rolls, pickles and chutneys. Pies from local butchers are much appreciated by all. This was my 14th visit to this very friendly and welcoming festival. Away from the beer the town has managed to retain its identity with a good selection of interesting shops and obviously a very impressive



cathedral. If you enjoy the dark side of beer drinking this is as fine and convivial as it gets.

Cheers.

Steve Charlton

## Westmorland Branch Christmas Social 2016 Watermill, Ings

It seems an age ago but on 16th December last the Branch held a well attended Christmas Social at the Watermill Ings. The food, as usual, was great as was the company of fellow members. We used the occasion to present 'mine host'



Brian and Marylyn after the presentation

Brian with a certificate for Shih Tzu Faced (7%) the Beer of our Festival held some weeks earlier. Congrats to all. Do you notice that shy retiring faced individual on the left? It's none other than our esteemed printer Howard Duff from Kent Valley printers. Gotcha!

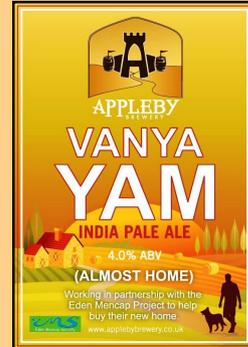
DC

## Brewery Updates

Updates have been received from Brewery Liaison Officers  
for the following Breweries

### Appleby Brewery

In addition to Senior Moment (OG 1039), Midlife Crisis (1042) and Middle Aged Spread (1052), Fred has announced a new beer being produced in March called Vanya Yam (OG 1040) which is an amber IPA with a malty taste and a hoppy citrus finish. The name Vanya Yam was conceived in partnership with the local Mencap group, whose staff have helped with the manufacture of the beer. Vanya Yam is the Cumbrian term for 'almost home' which is appropriate, as a percentage of all profits of the beer will be donated to Eden Mencap, to assist towards buying their building.



Head Brewer and owner Fred Mills daughter Katie and her husband Jon Metcalfe, have taken over as licensee's of the Butchers Arms, Crosby Ravensworth, a free-house Community owned pub, in the Eden Valley. We wish them every success. *Richard Owen, BLO*

### Bowness Bay Brewery

The Brewery have taken on Nathan Pritchard as a trainee Brewer and Marc Myers (ex Lancaster Brewery and Brewery consultant) as head brewer.

The Brewery also now has a small 2.5 BBL brewing kit that they are using to develop existing brews as well as find our next success.

Charles Faram, Hop Merchants, supplied the Brewery with some developmental UK grown hops, which will be used to produce some single hopped beers emphasising hop content.

Finally they are developing a new 4.5 % IPA which is, unfortunately for many of us, destined for keg. *Marilyn Molloy BLO*

### Brac'N'brew

No great change over the winter both the stout 4.5% and the IPA 5.9% were very well received. The Friday menu is now featuring dishes using the brewery beers. *Steve Charlton BLO*

### Brewshine Brewery

Things are as usual there at the moment, beers featuring at the Factory Tap, no major news. *Clive Bissland BLO*

### Chadwicks Brewery

At the brewery our dark beers sold really well over the winter period. Particularly our Winter Warmer at 5.5% which had a very deep and smooth luxurious taste. It was a bit dangerous. As far as I am aware the last cask of this

*(Continued on page 37)*

Mountain Factor full page new pdf  
advert

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is currently being stashed by Stuart at the Prince of Wales in Foxfield for his Dark beer festival in May.

As for January and February, things have been ticking away as they do at this time of year so we have been concentrating on our core range. However, now that it is almost spring Tim has been creating some new beers to try out so watch this space.

*Marilyn Molloy BLO*

### **Dent Brewery**

No report received this edition.

### **Eden Brewery**

Eden Brewery moved premises from Brougham Castle, just south of Penrith to the west of the town onto the Gilwilly Industrial Estate in February.

Expansion is the main reason for not only the brewing process, but secure storage of casks and a bottling plant. Their beers of Eden Best (OG 1039), Eden Fuggle (1039) Eden Gold (1042), First Emperor (1046) and Blonde Knight (1040) remain the same, together with their bottle and can range of Dynamite, Rocket and Depth charge beers.

The Brewery has seen a consecutive year on year rise in profit, despite the December 2015 floods brought by Storm Desmond. The brewery saw a 12.5% rise in turnover and a doubling in profits in the year ending 2015-16. Managing Director Jason Hill commented "*It's great to see that, even in tough times, small businesses can perform well*".

*Richard Owen BLO*

### **Handsome Brewery**

Handsome Brewery now have a licence and are able to sell a range of six bottled beers from their premises. This range includes the 3 main beers sold - Top Knot, Stranger and Bar Steward. The range also includes a very pleasant hoppy beer produced by the head brewer called No.3

Additionally, the Blacksmith Stout is also available and a craft lager called Handsome FKR, which has featured at several beer festivals already and is supplied in Keykegs approved by CAMRA

The work on developing a bar is well underway and more information should be available in the next edition regarding its opening.

The 2011 Champion Brew in CAMRA's Best Bitter category will be revived again in late March by the brewery. It was a 4.2% best bitter by Houston Peter's Well. This will be available at Easter in a number of bars including the Factory Tap in Kendal.

Handsome Brewery's origins go back several years and their range of beers have won many awards over that time, but to mark the beers now being brewed and sold directly from the Bowston Bridge site the brewery is to once again produce this excellent award winning and distinguished beer.

*David Currington Provisional BLO*

*(Continued on page 39)*



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# New Kings Arms PDF

*(Continued from page 37)*

**Hawkshead Brewery  
Windermere Pale is Champion Beer of  
the North West**

Windermere Pale is now on the march to the Champion Beer of Britain finals after being declared the best beer in the North West by CAMRA at its Liverpool Beer festival, in February. Windermere Pale has been given multiple awards by the Society of Independent Brewers (SIBA) since it was launched in 2009 plus it has a silver medal from “the Oscars of the brewing industry,” the International Brewing Awards. It’ll be the 7th year in a row that Hawkshead have a beer in the Champion Beer of Britain finals.

**New Beer - Jantar**

The brewery is releasing a new cask beer a month throughout 2017. February’s was a Polish amber ale at 4% ABV. Developed by brewer Mark the recipe incorporated two Polish hops - Junga and Marynka and is named after the Polish word for ‘amber’.

**Clocking up a Million**

Hawkshead brewed more than a million litres of beer in 2016. 65% of it was cask conditioned. A total of 10,169 hectolitres (1,016,900 litres) was produced - an increase of 8% over 2015, made possible by a £175,000 investment in extra fermentation capacity, in spring last year.

**Hawkshead on the Road**

Hawkshead were invited to one of the UK’s biggest craft beer festivals, Craft Beer Rising, in London last month and for the fourth year running had a bar at the Manchester Beer & Cider Festival in January. Beers at both events were served from the brewery’s own dedicated bar over the course of the weekend. See page 13



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**Northern Craft Beer Fest**

Preparations have begun for the brewery's annual March festival which this year takes place from 24th -26th March. There'll be more than 60 beers served across three bars.

*David Currington BLO*

**Helm Bar Appleby**

Beer is supplied to the free trade and can be found regularly at the following:

The Midland, Appleby

The Gate, Yanwath

The Stag, Dufton and occasionally

The White Horse, Kings Meaburn

Core beers are Bandersnatch 6.0%

Jabberwock 5.2% and Vorpel Blade 6.4% all normally craft keg unless requested to be cask.

*Richard Owen BLO*

*(Continued on page 42)*

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**Brewery Liaison Officers**

**Will be back next issue; list omitted due to lack of space.**

**WESTMORLAND CAMRA  
LOCAL BEER FESTIVALS AND OTHER CAMRA EVENTS**

***Hawkshead Brewery Spring Beer Festival***

Friday 24th—Sunday 26th March 2017

Beer Hall, Staveley

<http://www.hawksheadbrewery.co.uk/the-beer-hall/beer-festivals.aspx>

***Alexanders @ Castle Green Hotel, Kendal***

Friday 7th and Saturday 8th April

***CAMRA Isle of Man Beer Festival***

Thursday 6th—Saturday 8th April 2017

Villa Marina, Douglas

<http://www.iombeerfestival.co>

***Kirkby Lonsdale Beer & Music Festival***

Friday 28th—Sunday 30th April 2017

Kirkby Lonsdale Rugby Union Football Club, Kirkby Lonsdale

<https://en-gb.facebook.com/KirkbyLonsdaleBeerMusicFestival>

***Beer Festival at the Factory Tap***

Friday 26th—Sunday 28th May 2017

Factory Tap, Kendal

For more details go to <http://thefactorytap.co.uk/>

***Keswick Beer Festival***

Friday 2nd—Saturday 3rd June 2017

Keswick Rugby Club

Keswick Beer Festival is a fundraising event run jointly by Keswick Lions and Keswick Rugby Club. Tickets on sale from 1st December 2016.

<http://keswickbeerfestival.co.uk/>

***Boot Beer Festival***

Thursday 8th—Sunday 11th June 2017

Boot

Beer Festival held in the Pubs of Boot. <http://www.bootbeer.co.uk/>

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**Dentdale Music and Beer Festival**

Friday 23rd—Sunday 25th June 2017

Dent

<http://www.dentmusicandbeer.com/>

**Hawkshead Brewery Summer Beer Festival**

Thursday 20th—Saturday 22nd July 2017

Beer Hall, Staveley

<http://www.hawksheadbrewery.co.uk/the-beer-hall/beer-festivals.aspx>

**CAMRA Great British Beer Festival**

Tuesday 8th—Saturday 12th August 2017

Olympia, London

<http://www.gbbf.org.uk/>

*(Continued from page 40)*

**Kendal Brewing Co**

Brewing continues as normal

*David Currington BLO*

**Kirkby Lonsdale Brewery**

No report received

*Colin Ashton BLO*

**Tirril Brewery**

Tirril continue to brew from their Long Marton village site, three miles north of Appleby. Their one pub, the New Inn at nearby Brampton, showcases most of the beer range. Best sellers continue to be Ullswater Blonde (OG 1038), Borrowdale Bitter (1041) and Windermere IPA (1043). Beers are available at many outlets throughout the Lake District.

*Richard Owen BLO*

**Watermill Brewery**

The Watermill continues to thrive after its reopening earlier this year following the December 2015 flood, all beers are selling well and the clientele settling in to the new décor. A significant award for Brian and his team is the Own Brew Pub of the year for 2017.

*Tony Jackson BLO*

**Wild Boar Brewery**

No report received.

*Juan Kinley BLO*

Also the October Beer Festival supported by CAMRA Thursday 26, Friday 27, Saturday 28 and Sunday 29 October. Howard To be completed

**Crafty Bar Advert**  
**T/F**

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WATERMILL PDF CHEERS