

Winter 2010/11

Edition 42

LAKES & ALE



Newsletter of the
Westmorland Branch of
The Campaign for Real Ale



www.camrawestmorland.org

Editorial

Dear Readers.

This edition of Lakes & Ale is again a bumper edition. We have our usual regular features but since the Autumn edition we have had two important events occur & which are fully reported

First came our 17th Westmorland Beer & Cider festival held in October at the Town Hall in Kendal. It was once more very well supported and thanks must go to all the volunteers and sponsors who gave generously of time and money to ensure a good result, both for CAMRA funds and for our chosen charity, AGE (UK).

Then in November we were pleased to host the Annual Beer Lovers' Dinner at which the presentation Cumbria Branches Beer Awards formed a central part. We are indebted to Les Brown, manager of Alexanders the Pub & Justin Woods Head Chef at the Castle Green Hotel and all their staff for a splendid evening. In particular, we must thank all our Westmorland Breweries who so generously donated the beer for the function.

We look forward to Christmas and the New Year. We have already started the hunt for our Good Beer Guide entries for 2012 and members will soon be assessing a large number of pubs before we select in January. So, Merry Christmas and a Happy New Year to you all from Westmorland CAMRA Regards

David Currington Editor

**Cover picture: The Derby Arms Witherslack
Pub of the Season Winter 2010/11**

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Musings from the Chair...



Twenty months ago I wrote the following:

'2009 is going to be an interesting year for our economy and personal finances are under pressure. With this financial uncertainty generating fear and frustration amongst us, looking for the 'positives' may be a good way of dealing with the difficulties. Our cherished beer is certainly a bright shining light in the economic doom and gloom; where some of our products and services are in decline there is clear evidence from the trade that real ale sales are a growth area'.

We are told the recession is over and interestingly our real ale industry has continued to grow whilst other drink lines are shrinking. My now old adage "it's not about **getting people to drink more real ale**, it's more about **getting more people to drink our 'Locale' real ale** is as important" as we all want to maintain this fabulous growth. This is due to its health & economic/environmental values. The health value being we all need to promote responsible drinking whilst keeping an eye on our own consumption; the economic value is keeping the money tight within the local community and the environmental benefits of the shorter distances between brewer and consumer are obvious.

This brings me closer to the topic I wish to highlight the: 'CAMRA Pub Discount Scheme' which we launched in

Westmorland at our recent Beer & Cider Festival. We presented local CAMRA Pub Discount certificates to the Elleray Hotel Windermere, George & Dragon Dent, Badger Bar Rydal, Orange Tree Kirkby Lonsdale & Golden Ball Appleby, all of whom give CAMRA members' discount on real ale. We now know that the Croglin Arms in Kirkby Lonsdale and the Punchbowl, Underbarrow are also giving discounts on real ale to CAMRA members. Recently, the Kendal Wetherspoons pub has also followed suit where all members gain a 45p saving a pint on showing a CAMRA membership card.

This has many benefits for the pub, CAMRA & members, the pub gains from more appreciative, dependable & loyal regulars who value something with real taste and who, dare I say, are less troublesome customers. For relatively new real ale establishments it's a great way of getting noticed, increasing sales and hopefully building a good reputation. The customer makes a saving (helpful in these economic times) and appreciate their CAMRA membership more. CAMRA gains new members. A win-win-win situation!

How the scheme works for the publican is as follows:

CAMRA have produced empty-belly posters for pubs to display the discounts they are offering to CAMRA members

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(Continued from page 4)

behind the bar. This will help CAMRA members identify that the pub is participating in the scheme. These posters have space for the pub to write in the discount they are offering to CAMRA members on pints and half pints. The discount is at the discretion of the pub and can be as little or as large as the pub feels suits their business. The poster also offers space for the pub to add any Terms and Conditions of the offer or additional discounts given on such other items as accommodation or food.

All real ale pubs can participate in this scheme. If a pub is not a freehouse, but would like to participate, then it is up to the licensee/manager to discuss the logistics and participation with the pub owning company. Real ale pubs can sign up to the scheme by going via the CAMRA website and go to the Pub Discount Scheme link. When registered, the pub will then be sent a FREE



promotional pack in the post.

Pub licensee/managers and CAMRA branch officials can also order promotional packs by calling CAMRA Head Office on **01727 867201**.

Any pubs interested in talking through the Pub Discount Scheme can also contact me on 01539 733859.

Hopefully this will lead to happier, healthy and cheaper drinking.

Chris Holland

Westmorland CAMRA Chair

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17th WESTMORLAND BEER & CIDER FESTIVAL Kendal Town Hall 13th-16th October 2010

Was it really a whole year since the members of Westmorland Branch gathered together in Kendal Town Hall to set up the annual Beer Festival?

So it was that on Sunday 10th October we swung into action once more. We had planned in some detail and whilst some members went off to collect the stillage and



Above: A busy night listening to Pete Lashley



Left: Phil Walker claims the scalp of Tim Farron as a new CAMRA member!

cooling from our friends in Furness branch, others started work in the Hall. The Beer had once again been kindly stored for us by Hawkshead Brewery in their cool room so it arrived in pretty good shape,

We had to get the stillage erected ready to receive the casks; this we did and after all the casks were wrapped up in insulation the coolers were switched on; the bar was erected and we were well on the way. Next day there was the setting up of pumps & and lines and getting ready

to receive the ciders & perry. A really great effort from Ivor, Duncan and the gang.

Meantime other members were busy with equally important jobs. Programmes had to be stuffed with leaflets; the Tombola stall set up (no mean feat with so many begged and borrowed prizes thanks to the efforts of Ken Bates).

The much improved food counter with its raised table top was also made ready and arrayed with a new set of cooler trays and pots for the food. As usual David had arranged for a fine selection of Cheeses, Meats, Pies and fresh daily-baked bread

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(Continued from page 6)

from the Staff of Life bakery just round the corner. In response to public demand David had supplied an even greater volume of his pickles & chutneys, and still they went at a great rate of knots.

Finally, this year the charity appointed by the Branch was Age (UK) and they arrived with their 'men in sheds' display.

Opening on time with a Trade Session on Wednesday the visitor numbers picked up steadily as the week went on and we had probably the best Saturday night for many a long year.

Music was arranged in the shape of Pete Lashley on Friday and folk musicians on Saturday. They seemed to go down well.

All too soon it was over and exactly a week after setting up we were back on Sunday morning and in very quick order had the Hall virtually empty once more and handed back to the Town Hall caretakers on time.

We have yet to fully evaluate the financial success but we are quietly confident of beating last year's results. Our thanks must go to many people for another successful event.

- To the willing sponsors, including this year's main sponsor of the glasses the Watermill at Ings.
- To the Town hall staff who are so supportive of our needs.
- To Age (UK) who gave us the use of



Happy days



Food, glorious food



The Appleby crowd

their van.

• To all the many members who come out to support us and without whose voluntary help the Beer Festival just would not happen. There is beer to be served, glasses to issue and wash, money to be collected, food and tombola to be run and yes new members to sign up. We even managed to sign up our local MP Tim Farron who popped in to give his support. Tim is a great supporter of real ale and the many independent breweries that make life so bearable.

So, another festival is dead; long live the next one.

DC

(See also Roger Davies report on page 16)

Do You Want To Join "The Rat Race"

Readers may remember, a few editions ago, that we reported on the new venture that Pete Morgan, ex Furness Branch, had undertaken on Hartlepool Station when he opened a Micro Pub.

You may recall that the room measured only 20ft by 14ft and had been converted from its previous role as a newsagent into an extremely compact Micro Pub. The "cellar" was in a corner of the pub and Peter served his beer from there as there was no room for a bar. The pub only sold real ale and cider along with a selection of wines and soft drinks. Peter specialised in real ales from the North East and Cumbria. Extensive signage in the pub also states "We do not sell lager!"

Well, the Rat Race has now been open for nearly a year and in that time it has won the local CAMRA "Pub of the Season" and has also been chosen to appear in the 2011 Good Beer Guide. Established from nothing, just an empty room to, in less than a year, a thriving "very compact" friendly pub where conversation (as well as the beer) is king. How many different beers have appeared in this tiny establishment since it opened? Fifty could be pushing it, one hundred would be difficult to believe, well how about over two hundred! You can usually find a dark ale available whether it is a mild, a porter or a stout. Favourite beers, which have returned, include Thornbridge Jaipur and Brew Dog Punk IPA. What a marvellous achievement to bring so much pleasure to the discriminating, lucky, local drinkers.

In spite of the fact that numerous pubs are closing every week Peter initially



hoped that his back to basics real ale micro pub would be a success. I don't think there is any doubt regarding the success of "The Rat," Customers continue to enjoy both the real ale and being able to go somewhere where there isn't loud music, just

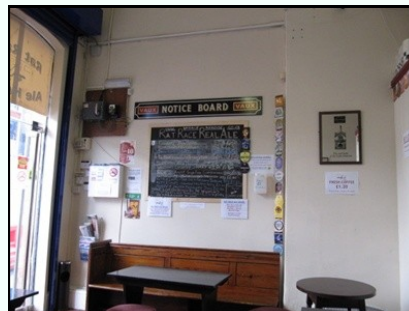
real conversation.

However, make sure that the pub is going to be open before you visit, as opening hours are dependant on the train times. Previously "The Rat Race" was not permitted to open when the local Hartlepool Football Club were playing at home; the excellent news is that the Railway Police have had a good look at how "The Rat" operates and have now been pleased to allow opening hours to include "home" matches.

Peter and his pub continue to have coverage in the media in both local and national newspapers as well as appearing on regional television.

So, if you're thinking about leaving the rat race, don't do it! Instead search out and visit "The Rat Race Ale House" on Hartlepool Station and enjoy a pint or two of good quality real ale along with some real conversation.

Do YOU want to join the rat race? I certainly do! **DP**



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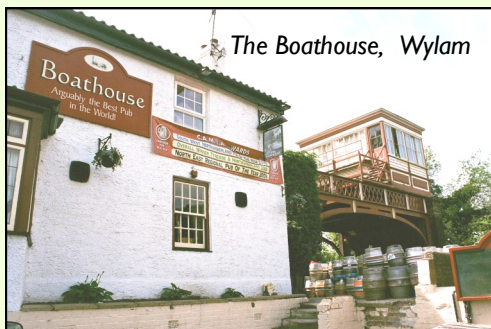
Fine Westmorland Ales

East of Eden

A Rail Ale Geeks' Guide to Northumberland, Durham and North Yorks

The intrepid band of dedicated female 'quaffers' that embarked on the one-day rail ale trail (reported in last autumn's L&A) set out again this time on a more ambitious route. In order to take in the North Yorkshire Moors Steam Railway and Keighley-Worth Valley Railway as well as some hostelry gems of the North East it was necessary to make this trip a weekend affair.

I do not intend to provide L&A readers with a detailed account of beer condition and availability en route. This article is more a loose "template" for others to use in order to enjoy the delights of a cracking rail and beer break.

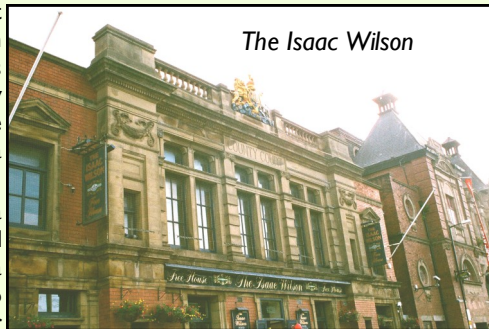


The Boathouse, Wylam

Our pilgrimage started northward one Friday morning in mid-June from Oxenholme station. Changing at Carlisle we headed eastward towards Newcastle, stopping for lunch at the excellent Boathouse in Wylam. Our timetable allowed for several connection options so that the 14 handpulls delivering an impressive range of beers and ciders could be randomly sampled without too firm a schedule dictating terms. The atmosphere was very much that of a local's local rather than a real ale Mecca and this seemed a little surprising given the promotional signs outside. It was however

very welcoming and we would recommend breaking the journey to visit, especially since it is so close to the station.

On reaching Newcastle we headed for the station's Centurion Bar as its remarkably tiled walls and ceiling had been recommended as worth viewing. However, we moved swiftly on after discovering a large screen TV and World Cup football dominating the bar. A last minute change of plan meant we took the next



The Isaac Wilson

train to Darlington instead, where we planned to break the journey to Whitby. However we were alerted by a member of station staff that the last train to Middlesbrough cannot be relied upon turning up! For those readers planning on taking an earlier train the Greyhound on Parkgate or Quaker House in Mechanics Yard would have been the pubs of choice for us. Luckily a chance meeting by one of our group (Paula) who always manages to strike up interesting conversations with people around her, led us instead to a stop at Middlesbrough and a short walk to the Isaac Wilson (a Wetherspoon's pub in a former Courthouse). Although there were six handpulls, the range wasn't very impressive. It is interesting to note, however, that the Isaac Newton, like more and more 'Spoon's pubs these days was selling locally sourced beers. Quite a change from the image many still retain of them "buying late and selling cheap".

Things looked up again on arrival at Whitby where we ended our day's travelling in the Station Inn. With 6 beers and 2 ciders, this CAMRA recommended pub was definitely worth a visit. Being just across the road from

(Continued on page 12)

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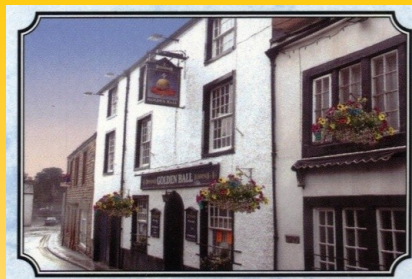
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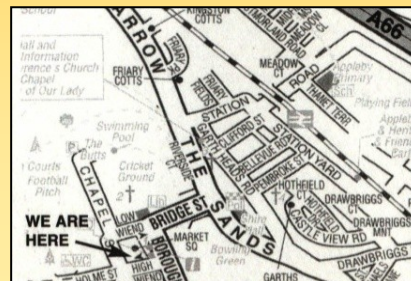
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(Continued from page 10)

the train and bus stations, plus harbour it was a good place to take in the "Whitby feel" for a first time visitor to the town like myself. The staff had a distinct pride in their range of traditional beers and detailed information was readily available for punters.

More noteworthy still was the Black Horse - a remarkable old traditional beer hostelry untouched by time. Although its tiny front bar had only very restricted seating it was an



a very agreeable experience. There was another room behind but to appreciate its quirkiness it was worth cramming into the front bar.

After a great night's sleep (assisted by howling winds and driving rain on the seafront windows of our B&B) we headed to the platform where the North Yorkshire Moors Railway steam trains depart (NB – not all NYMR trains depart from Whitby, so check timetables). Our stop en route at Goatland took us to a pleasant footpath walk of just over a mile to Beck Hole and the Birch Hall Inn for lunch. This is an absolute treasure

that "modernity" has passed by, reflecting faithfully an earlier era of country pub hostelry. The main bar, which is entered from the side, is very small, and being popular gets quite packed with walkers at lunchtime. Beer is served through a small hatch from the sweet shop on the other side (with a further small bar to the right accessed through the shop). Beckwatter, the house ale is brewed by the North Yorks Brewing Co. and highly recommended by your correspondents. It is worth noting at this point that the route to the inn is downhill and consequently uphill on the post session way back! However, our intrepid group stepped out with purpose to offset the consumption of a couple of pints of excellent quality ales and hefty sandwiches made with local bread. This is a highly



recommended itinerary component for others following our footsteps.

Onward we journeyed to our second night's resting place: Pickering. It has to be said that we were

not overwhelmed by the hostelry choices here, and in fact decided to head for an excellent Italian restaurant and a bottle or two of excellent red instead! However, we have since discovered that The Sun is the place to go in Pickering – so it is worth checking out.

The next leg necessitated a bus ride to York via Malton, but it fit with our timing well and brought us into the city at 12:18 ready for lunch (liquid and solid). Clever Paula had once again planned ahead and ordered pies from a local speciality butchers to be collected behind the bar of the Blue Bell in Fossgate. There was even a veggie pie for me, the non carnivore of our group. This pub is one of those places that good beer is just made to be served. There is a terrific atmosphere (even at lunch time) and a great range of cracking quality beers. Add to this the interior wood

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panelling entered into CAMRA's National Inventory and we think that's enough good reasons to make this your one and only stop off point if time is limited in York.

With appetite for trains and beer still sharp, we travelled to Keighley (for the Keighley & Worth Valley Railway) in time for one of the steam trains with a beer coach. However a last minute change of plan saw us "mark time" at one of our regular favourites, the Boltmakers Arms. This is one of those pubs that always feel welcoming – as though each customer is a regular. A wide range of Taylor's beers in top nick is always assured here.

Meeting up with other friends on the train meant we had a merry little party in more senses than one. Our palates may have been dulled by so many different beer types over the course of the day, and maybe we would not have been wise to attempt accurate flavour

analysis for beer tasting cards, but we did appreciate leisurely drinking good beers whilst travelling through beautiful Bronte country. Dear reader, we definitely recommend this as a worthwhile pastime.



The whole expedition had been well planned (by Pat) and ran as smoothly as an old British Railways timetable – no seriously, even better than that! We travelled that final leg home on Sunday evening a little more subdued than we had set out on Friday morning – but man oh man had we enjoyed every moment of reaching that mellowed state.

Marilyn Molloy; Pat Thomas; Paula Easterlow; Ibbby Brown





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17th Westmorland Beer & Cider Festival

A Punter's View

The splendid Assembly Room in Kendal town hall was recently host to two things, the 17th Westmorland beer and cider festival and the second one I'd visited. What is it about this event that keeps me coming back ? Well, the surroundings are great and there is a very welcoming and, well, warm, feel about it. Everything is in easy reach, the beer is to your right, and to your left the splendid array of locally sourced food. Glasses and the simple voucher system are purchased on entry and you are on your way. There is an excellently produced guide, it clearly shows beer styles, nicely laid out and as everything is alphabetical, it is pretty easy to move from guide to beer. It does bear a few minutes study to see what is on offer and make your choice. I decided to avoid the great selection of local brews, these can be

sampled anytime. So I went for a few specifics, the Isle of Man and Scotland. Despite gazing upon Manx from various points in Cumbria, I've yet to visit, so the chance of some Busheys and Oakells a mile from home was too good to miss. As in my early days of CAMRA membership Scotland was one vast beer desert, it is particularly heartening to see the variety of brews now on offer. We are very blasé



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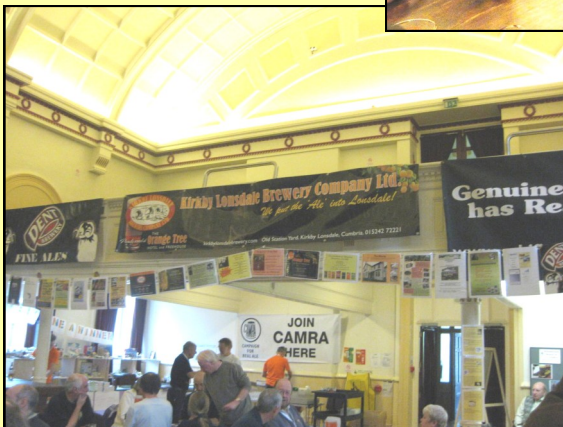
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about drinking Orkney malts, how nice therefore to be able to try an Orkney bitter. Maybe it was that I was lazy and drank halves rather than thirds, but I was soon taken in by the claims of the tombola, "every one a winner". I didn't

win, but then again, none of my numbers included a one. Nice one.

I passed a happy few hours eating and drinking before catching the bus home. I'd much enjoyed myself. So what is it about this festival, most have the ingredients, good drink, food and company. But



Kendal's is a bit different, it is manageable, it is not overwhelming, you feel at ease, not overpowered and able to enjoy it to the full. I look forward to my third and their 18th.

Roger Davies

This Page: some more general photos of the Beer Festival



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A Lunesdale view of our Beer & Cider Festival

Well another beer festival season draws to an end. We waited patiently for the Windermere train at Lancaster station and speculated on what England's (and possibly others) finest ales would be tempting our palates that day.

Question: Will it be a case of the last is best?....

As we stood waiting, I'm sure most travellers would be thinking the same thoughts.....

Why are train stations one of the coldest places on earth?

Autumn leaves are brown and the sky is grey.....remember the song?

It was certainly a grey day, and there were leaves on the track!

Did I really see Christmas décor walking to the station?

Is the train on time?.....

Humm.....could be worse, could be at work!

Ah..... our train is in sight.

The train pulled along side the platform, thankfully one of those posh numbers with heaters and leg room. Not only was it on time, it arrived at Kendal on time, (not difficult when it's only a single track line).

Following a modest stroll to the Town

Hall we arrived at the doors in eager anticipation to get started, we peeped round the door and we're informed opening would be 12 noon precisely!

Humm..... Why does 10 minutes seem so long when you're hanging around? The queue began to lengthen and the excitement grew amongst the punters. Eventually the clock stuck and we were invited inside and the events commenced.

The hall was as gracious as ever, and associated beer activities well placed around the room. On collecting the first beer of the day, we sat at a table with a couple of other fellow enthusiasts from the Appleby area.

First priority was to plan the order of consumption, the "must haves" "new breweries" and "that looks promising".

The complimentary programme was well presented and soon covered with scribbles of batting order and scoring notes. Our Appleby colleagues were only too happy to share recommendations, beer notes, and pointers towards good pubs to visit around the area and beyond. Beer festivals draw people from all walks of life, far and wide. Kendal is no exception, we had a great afternoon meeting new people and making new

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friends at our table and the bar.

Naturally the tummy rumbles when the faint whiff of scoffs is in the air. Temptation in the form of blotters is a must at all festivals. Several platters of sustenance were observed across our table and temptation soon led to craving and finally surrendering to the source of enticement!

Nibbles proved to be a fine combination of breads, cheeses, cooked meat, various pies and pickles, all well presented with ample portions; a credit to the suppliers and staff involved.

One of the positive aspects of the Kendal Beer Festival is the CAMRA staff taking time to socialise with the punters, indeed several of the "management" took the time and trouble to discuss beer and take suggestions for ensuring the success of future events. This welcoming effort by the staff greatly contributed to the atmosphere and success of the event.

Late afternoon and our business of the day (tick list) more or less complete, the train was still an hour away, we decided to try several of the Ciders, Perry', Sarsaparilla and Dandelion & Burdock on offer. None disappointed! A fine choice of produce which also went down well with our colleagues around the table; we hope this will feature again in future events.

Sadly time waits for no man and the clock face drew us towards the departing train. We had to say goodbye to the new friends and passed our thanks to the "management"

Back on the train, we reflected on what a great day out the Kendal Beer Festival

had been, great beers, meeting new friends, friendly staff, good atmosphere and a great social event in fine surroundings.....a grand day out!

Answer: There's no bad beer festival, we all agree some are better than others for varying reasons; again Kendal has been another success, welcoming, friendly atmosphere, great people and great beer, all credit to the Westmorland Branch and Team Members for a first class 2010 Beer Festival

The best till last?.....

Hard to beat on an autumn day!

Andy Bleazard

(Lunesdale Branch)

Ed: Thanks Andy for your views; glad you all had a good day.



Tweedies pdf

Croglin Brewery



Now then.....

By
Roger Davies

I'll not beat about the bush; I have no time at all for the Competition authorities. Yes I speak from first hand experience, granted a while back, but they've not improved.

The problem, and this is very difficult to explain, is that these people live in a false world entirely of their own making and totally divorced from the one known to you and me. It is peopled by serial accountants who blink in the sunlight like Chilean miners and can only deal with things translated into their own weird financial language. Nothing else matters, indeed it is more than that; nothing else is of any relevance to them. They are incapable of looking at anything other than a narrow interpretation of their remit and to try to suggest other factors have relevance is met with stony indifference. It is no good shouting frustratedly at them "because it's blinkin' obvious!", they have no interest, idea or concern about it.

Let's look at CAMRA's efforts with the tie. Look, we know it works against customer choice; it is blinkin' obvious to a 10 year old. Just look what's happening to pubs in Kendal. Pubs are up against it, there is enormous competition and they need to be as free as possible to react to ensure their survival and, wait for it, give customer choice. Out-dated things like the tie hinder this, it contributes to pubs going out of business thus, wait again, reducing customer choice. And it is not just the old favourites, supermarkets,

off licences and, dare I say it, a surging real ale industry that are the only concerns. Pubs are in the entertainment business, they are up against DVDs, computer games, cinemas, sports fixtures, and county shows in the battle for people's time and hard-earned cash. They must fight with both hands free. But say any of this to the competition people and they will dismiss it out of hand as nothing to do with the issue. I'm probably the country's greatest opponent of bureaucracy but even I accept it has a place. That place is a means to an end, not an end in itself. That is a rule the bureaucrats at the competition authorities have long forgotten, if they ever knew. If CAMRA wants to tackle the tie, it's no good going that way about it.

On a happier note, I've enjoyed some



The Senior Guides Race,
Grasmere sports.

wonderful Cumbrian events of late. Grasmere Sports was a revelation; to see so many folk of all ages supporting wonderful local sports such as wrestling, fell running and hound coursing was superb. The wrestling isn't as local as we think being practiced in the North East, Scotland and Brittany as well, all being represented at Grasmere. People come

(Continued on page 25)



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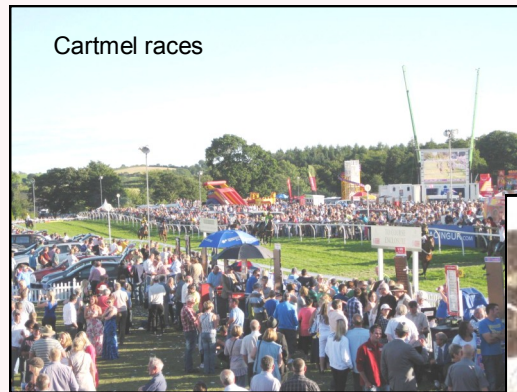
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(Continued from page 23)

from all over the country to take part in fell running. One lass hailed from Birmingham causing the announcer to remark "not many fells in Brum." The final race, the senior guides' race, entails running up 700 feet and back. The record wasn't broken, an astounding 12 minutes, but loads of the 120 runners were back in well under 20. Amazing!

It was good to see lots of Cumbrian produce on sale and Jennings provided a very welcome beer tent.



Cartmel races

Then it was Cartmel races. Their late Bank holiday meet is in the top five of race events in the yearly calendar and the course is unusual in having a grandstand in the middle of the track. A good day's racing was rather marred by the fact that there was little local food; this is Cumbria, the forefront of supporting locally sourced produce, and Cartmel, getting to be a bit of a foodie centre. As for drink, I had to revert to champagne to get anything decent. Poor show.

I've had a holiday too. La Palma, a Canary Island, and one of the most fascinating places on the planet. There is a local beer, Dorada, but,

sorry, there are limits to what I'll do. And why, the Spanish do a great line in wine and the Canaries are no exception. You can visit the producers at their Bodegas and, in one, I had a splendid culinary delight. Here in Cumbria, we are justly proud of our local black pudding whilst acknowledging the expertise of those southerners in Bury.

Also, have you ever tried Stornoway black pudding. Legendary in Scotland and delicious, I enjoyed some in a hotel in Newcastle. But elsewhere you can find it, usually called by its more widespread name of blood sausage. The Spanish do a mean one and, I have to tell you that a local La Palma variety including, alarmingly, peanuts was to die for. A huge serving for 3 euros plus



a great bottle of local white takes some beating. There is life beyond beer. **RD**

29/12

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DRIP TRAY NOTICE BOARD

The Kings Head at Ravenstonedale is now undergoing major repairs and refurbishment. It has been found to be in a dangerous structural state. The work is being carried out by and hopefully will be ready for business near Easter 2011. The Web site www.kings-head.com shows the state of the building before work commenced and will continue to show work in progress.

Croglin Brewery visits can be arranged upon request. Have YOU ever thought of being a brewer, even if it's only for a day? Westmorland CAMRA have decided to take advantage of this offer and we intend to visit Croglin Brewery for a full day of brewing on Sunday 23rd January 2011; if you're interested please contact Dave Prickett (07801036295) Limited spaces are available but there are plenty of spaces at present.

We understand that Mike at Burgundy's Wine Bar has recently secured a 2 1/2 barrel brewing plant from Manchester University. It was apparently used for training purposes. He hopes to have it installed and producing brews for Christmas. We wish him well. More next issue.

As highlighted in the last L&A the complete renovation of the Black Bull at Sedbergh is now well under way. The Plough at Lupton is open and selling real ale.



STOP PRESS

At the November Branch Meeting the Derby Arms was voted as the Pub of the Season, Winter 2010/11. The Award is to be presented in February in time for full details to be published in the next edition of Lakes & Ale. Congratulations to all concerned in making the pub into a fine real ale outlet with a great reputation.

October was again Cider and Perry month



L-R ;G. Parsons, Linda & Stuart, A.Briers

Westmorland CAMRA are pleased to see that our very good friends, Linda & Stuart at the renowned Prince of Wales at Foxfield have added another trophy to their long list of awards. They have won the West Pennine regional cider pub of the year. Real Cider & Perry are becoming an increasingly important choice of the discerning drinking public as evidenced by the increasing

amount drunk at our own beer festival.

Unlike real ale production, which can happen at any time of the year, real cider & perry can only be made when the fruit is ripe. Great skill goes into producing both products.

They may use a mixture of bittersweet and bitter/sharp cider apples or sweet dessert apples, or a mixture of the two to make cider; but perry can only be made from specialized perry pears, which are high in natural tannin.

The choosing, pressing and blending of the fruit to make cider is a craft and produces a vast range of tastes, styles and aromas, similar to those produced in fine wine. Like wine, each year's fruit produces a unique vintage, so much so that cider and perry have been sometimes called 'The Wine of the West'.

October is a very active time for producers, especially for those who make only a small amount of cider. Harvest time for cider fruit is roughly from September to November and by October production is in full flow.

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Brewery Updates

Croglin Brewery

The “Loki Original” and “Trickster” are now being regularly produced and are being appreciated by many in both local and distant areas. “Dark Drover” has been brewed before and it is intended that a 5.0% version will be produced as a Christmas Special. The brewery is working to capacity and there is no time at present to try out other beers, but it is hoped that “Gilden Ringer,” an IPA Style beer, will reappear at a future date. Croglin Brewery beers are now being made available on the SIBA listings and are being actively distributed by “Porterage” a newly set up specialist local distribution company. Extra barrels are also being purchased the main problem now being that the brewery is running at maximum capacity. Plans for increasing brew capacity and increasing production are also being actively considered. Croglin Brewery visits can be arranged upon request.

Dent Brewery

Dent have recently launched a new Christmas Special beer. It is ‘Black Lamb’ a stout at 4.2%. The DentAle has been discontinued and replaced with Premium Bitter, a permanent brew previously sold as a special ale called -ResCue Ale.

The Brewery recently won the best beer award at the Craven Beer Festival with their much loved Station Porter. With Head Brewer Paul going to work at Tirril Brewery, Gary Murray is now head brewer. Gary has been at the brewery for some 10 years and therefore well versed in the Dent beers. We wish him every success.

Hawkshead Brewery

Hawkshead Brewery’s expansion is complete. The new brewery headquarters, under construction all summer, was due to open in the first week of December.

So The Beer Hall is now The Beer Halls, plural, and The Beer Shop and The Beer Kitchen have been added.

Within the brewery complex at Staveley are now two long bars, each with its own cellar, feeding 24 and 30 ale lines, respectively, so at beer festivals 54 handpulls can be on at a time, within the building. At the summer beer festival, there’ll be a third bar in the marquee.

The large glass fronted building is now the main entrance to all parts of the brewery, and is dominated by the new 12 metre bar, which will now be open longer hours, and include a specialist beer shop. For the first time the brewery will serve food, to complement the beer. The kitchen is scheduled to open in mid December and the menu will be developed gradually during the winter.

Hawkshead’s boss, Alex Brodie told us that wherever possible they have built walls of glass to open even more of the brewing process to public view – further developing the brewery’s role as a showcase for real ale!

(Continued on page 32)

(Continued from page 31)

Kirkby Lonsdale Brewery

The Christmas special 'Jingling Bells' is now available for the festive season. It is an IPA at 3.7% ABV.

Some of the popular Jubilee Stout (ABV 6%) has been put into an old whiskey barrel. It has gained extra strength and is now being sold, only in the Orange Tree at 6% ABV, whilst stocks last.

The brewery extension into the adjacent unit is now almost complete and will allow the brewery to expand to 30 barrels. So plenty of beer for us all to enjoy. Well done to all concerned!

Tirril Brewery

The brewery is looking to bottle its 'Red Barn' ale, a 4.2% ruby red ale. Ale they have decided to meet many requests to reintroduce the original strength 'Old Faithful' brew, currently a 4.0% golden bitter. The revised brew will be called 'Old Faithful Original' and will now be at 4.8%.

Also the brewery intend to introduce in the new year a 'lager' style beer possibly to be called 'Pennine Pilsner' unless anyone cares to come up with a better name.

Watermill Brewing Co.

Although there is no new beers news the long awaited Watermill application is now at the planning stage. It is a very long application including the demolition of dwelling house and construction of two storey building for brewery and 8 letting bedrooms for the Watermill Inn together with the construction of a vehicular bridge and a pedestrian bridge.

For those who don't know the area this is the plan. Brian wants to knock down the bungalow at the other side of the River Gowan, virtually double its size and use half as the brewery and half as accommodation. The bridges that will span the Gowan will take away parking space from the pub side but create extra on the other side. There will be no vehicle access to the new building from Church Lane.

Winster Brewery

Has recently doubled capacity to 5 barrels; a good sign that the beers are really taking off. Some local hotels are soon to have Winster Brewery handpumps installed so that they will be valued converts to the Real Ale scene. Many hotels are also taking bottle condition Winster beers. The Brewery have received a supply of new half & pint glasses with brewery logo.

PDF K Lonsdale one above the other please

How does a beer become Champion Beer of Britain?

The 'Champion beer of Britain' is announced each year at the Great British Beer Festival held in the early autumn in London. Have you ever wondered how the chosen beer has got there? What processes has it gone through to reach the pinnacle of success?

Well, I too have never been absolutely sure. Even as a Westmorland Branch member I have for years just taken it for granted that a beer somehow emerges from all the wonderful ales this realm produces.

Then a few years ago, more than I care to mention, I remember a certain Coniston Bluebird winning the best beer contest. Since then we have had other more recently the Gundog from Beckstones again in Furness. So, with the number of breweries at unprecedented numbers in Cumbria and with seven of those, (maybe soon eight) in our Westmorland Branch. It was time to nail the system.

It is not easy! No, it's far, far from easy! You need a Degree in Bureaucracy to understand it perhaps; just the sort of system you might agree would be invented by a load of CAMRA members who might at the time be on their umpteenth pint!

So, having seen some of our brilliant Westmorland beers miss out on some awards at the latest Beer Lovers Dinner. I decided we needed to get it spelt out in words of one syllable. Well, maybe that's a bit too hopeful, so in words of a few syllables.

So, asking our hardworking Brewery Liaison Co-ordinator for Cumbria, Chris De Cordova, I received the following procedure which has been slightly abbreviated for dare I say clarity. For those inebriates who are still vitally interested, and there are many, the selection goes as follows; which you will see results in the process started in September 2010 finally achieving a Champion Beer of Britain some 24 months later in Autumn 2012. I said it was not easy.

1. Sept to October 2010: BLOs make sure eligible beers list is correct for their brewery.

All beers brewed should be listed, with OG and ABV and frequency of availability. Beers no longer brewed should be deleted from the list.

2. Pre January 2011

All branches should decide on how they are going to collect members' votes and inform members how to vote.

a) use the online voting system

b) use paper or online lists - the members let branch know their choices and the branch collates them.

3. Jan to March 2011 - ensure members get the chance to vote.

If the branch chooses online voting, the branch need do nothing more than notify members of how to vote.

If the branch chooses to collate their own votes, they need to choose someone to collect and count and return CAMRA.

It is not acceptable to do it by show of hands at a branch meeting with just a few people there and the rest not knowing they have missed out.

4. April 2011 till March 2012 - regional heats

These are usually at beer festivals around the region which use a selection of members and non members to taste and

(Continued on page 36)



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Ed or Lee

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regularly available here at the 'Kings'

Keswick PDF Adv, please insert pdf inside
the coloured edging. Thnxs

(Continued from page 34)

judge. The winners of each of these regional heats are then in the CBOB finals for their category (see 6). The Categories include for example Bitters, Milds, Stouts, Specialty beers and so on. We in Westmorland Branch hosted the Specialty category at our recent Beer festival.

5. Awards dinner for the beer voted highest in the votes in 3.

Meanwhile, and usually in November, (as reported elsewhere in this Edition), and these beers have won Champion Beer of Cumbria in their respective categories. They then can go forward for a similar judgment in the West Pennines region.

6. August 2012 regional heats winners are in the finals at GBBF

There are nine regional winners in each category, all judged at GBBF on the Tuesday. There are about 8 categories judged.

The single winners of each category judged, either at GBBF or at the Winter Ales Festival, are then in the finals to find the Champion Beer of Britain - at

GBBF, straight after the category competitions announced late afternoon during the trade session.

There, now you are all as wise as me and other CAMRA Members. All I know is that we have some cracking Westmorland ales and it is about time we managed to vote one into the positions they deserve.

So with the help of some 'enigma' code breakers and a little help from 'Lady Luck' maybe we can emulate the picture below.....

DC

2010 Champion Beer of Britain



Notice to all Westmorland Branch Members

Between January and March 2011 it is time for all CAMRA Members to have their voice heard in respect of choosing their favourite beer in Britain. The first and vital stage is to get your beer into the regional heats.

This is now achieved by members casting their votes for beers in each of the categories of Beer available, bitters, stouts, mild etc. Then if a beer is successful it goes forward in April to be blind tasted and judged by members & invited public at a series of Beer Festivals around the region.

The Westmorland Branch has elected to use the on-line method as the most cost effective and labour saving. If you don't have a computer then you could always visit your local Library for this purpose.

To find out more and how to cast your votes please log on to www.northwestcbovoting.org.uk/ to see last year's forms. It is very simple to use and your votes WILL make a difference. The current page is obviously not yet live for the coming year but will be up and running in the very early new year .

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PUB OF THE SEASON AUTUMN 2010 PUNCHBOWL, UNDERBARROW

As reported in the last edition of Lakes & Ale the Branch has elected as Pub of the Season for Winter 2010/11, The Punchbowl at Underbarrow. This fine old establishment has been

galvanised into life once more by the combined efforts of owners Chris & Louise and also of Ian, best described, it seems, as the pub 'Factotum'.

Chris & Louise have been at the pub for some two and a half years now and in that time have made it into a fine example of a bustling local pub.

There are three pumps, normally a 'Hawkshead Bitter' and a rare example of a regular Beckstones 'Black Gun Dog Freddy', champion Mild of Britain a couple of years ago. There is a rotating third ale. Opening times reflect the nature of this country pub, somewhat off the beaten track for those who are blissfully unaware of this hostelry. Shut



all day Tuesday the pub opens from 12 till 3pm then from 6pm till late on Wednesday & Friday. Open all day from noon on Saturday/Sunday and just 6pm till late on Monday. Lately, however they have

introduced by demand, a Happy Hour (really it's 3) from 4 till 7 pm on Wednesdays only. Very popular with local shooting parties and local families I was told. Beer is just £1.95 per pint!

There are bar meals and a fine restaurant serving a good menu of locally sourced food, plus a very large function room on the next level available for hire.

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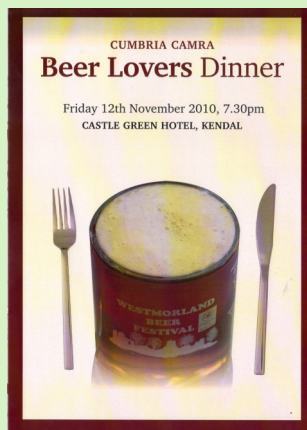


For more details please call 015394 32752

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Cumbria Branches Beer Lovers Dinner Castle Green Hotel, Kendal 12th November 2010

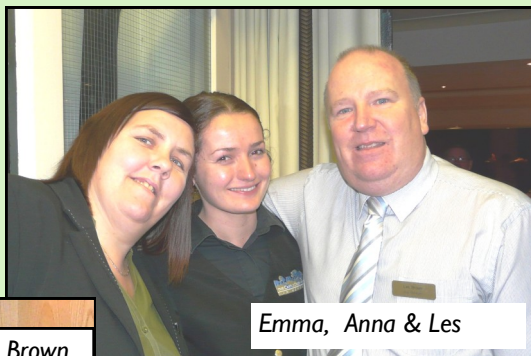


Westmorland Branch of CAMRA played host to what is now the annual Beer Lovers Dinner at the Castle Green Hotel on 12th November 2010. Besides a jolly g o o d opportunity to meet fellow real drinkers and consume some of the local amber stuff, the event also is used to present Cumbria Branches and West Pennine Region awards for best beers

in a variety of categories.

The event was superbly arranged by the Castle Green Hotel, in association with Westmorland Branch. Les Brown, Manager at Alexanders the Pub was our main contact and he and his staff worked wonders both before & on the night.

The beers were a celebration of our



Emma, Anna & Les

Guest speaker Pete Brown



great Westmorland ales and we must say a big thank to all our breweries for very generously donating the beers to be drunk with each course and for the help may gave in various other ways. Without them it would not have been possible to hold the event and keep the costs within most of our pockets.

The event was a six course meal with an accompanying beer chosen by the hotel's head chef, Justin

(Continued on page 43)



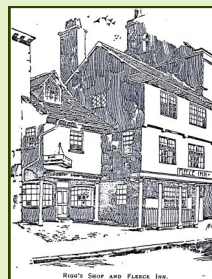
Olde Fleece Inn

(Reputedly Established 1654)

"is one of ancient standing for previous to the year 1772 a four-horsed coach started from this house.....

The Fleece Inn even today is of quaint style and represents well the old architecture of Kendal."

(Westmorland Gazette 1881)

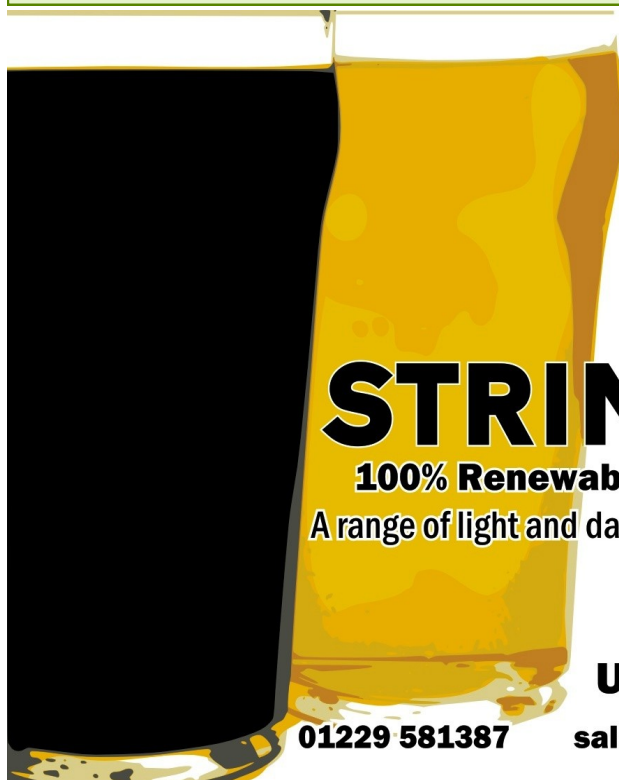


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Les & Emma supplying the beer



The Kirkby Lonsdale table

(Continued from
page 41)

Woods, to
b e s t
compliment
the food being
offered. At



The beer runners get their 'orders'

the end of the meal there were
further nips of the 'Kendal Auld' and
a special Kirkby Lonsdale Jubilee Stout
that had been stored in old whiskey
barrels.

The beer was set in an ante-room and
served with great efficiency by a team
of CAMRA runners.

Our guest speaker was the renowned
beer writer and journalist Pete

Brown. Besides
helping out with the
presentations he
treated us to a
delightfully humorous
yet informative speech
on the subject of beer
in general and his own
adventures in writing his excellent
books.

The evening was rounded off by an
auction of memorabilia and CAMRA
Cumbria Flood Relief posters. This
raised funds for both the Branch and
for the Relief Fund itself.

All in all, a great evening, great food,
great beer and great company. Here's
to next year!



Picture of the Dinner

*A very happy
Phil Walker
with a jug in each
hand.
Enough said!*

Platos PDF

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The Beer Awards

Throughout the past year Chris de Cordova, who is our Cumbria Beer Liaison Co-ordinator, works assiduously to set up and ensure the smooth running of the nominations from Cumbria for the



Left :Chris de Cordova announcing the results



Diagonally left to right.
Hawkshead 's Brewer Matt receiving three Champion Awards for Organic Stout; Brodie's Prime & Lakeland Gold

news, events etc.

Champion Beer of Britain (CBOB) awards at CAMRA's Great British Beer Festival (GBBF) each late summer in London. Despite having some recalcitrant Brewery Liaison Officers to help her she bullies, cajoles and persuades us all to ensure our list of regular beers are bang up-to-date. (I should know, I am one! We're supposed to look after the

of a specific Brewery)

Then she supervises the voting system as described elsewhere in this L&A until at the Beer Lovers Dinner she gets to announce the Winners!

Due to a 'misunderstanding' in Westmorland the votes from members were not made or registered; but never fear we will be organised for next year.

Despite this handicap Hawkshead was still good enough to come away with three awards, so every congratulation to them and we hope to see a better and more comprehensive Westmorland result next year.

Branch Officers and Contacts



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	Email: dadcurren@btinternet.com
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	Email: alan.risdon@btinternet.com
Membership Secretary & Pubs Officer Ivor Chittenden	(015394) 37272
	Email: i-e-chittenden@hotmail.co.uk
Branch Contact & Transport Officer Duncan Crabtree	(01539) 735739
	Email: d.p.crabtree@btinternet.com

EVENTS DIARY & BEER FESTIVALS 2011



Contact Duncan Crabtree for more details, bookings etc. (01539)735739

10 th Jan .	Branch Meeting at the Badger Bar Rydal, GBG 2012 selection meeting.
19 Jan	National Winter Ales Fest, Manchester
Jan-Mar	All Westmorland CAMRA members are urged to vote online for their selection for the each of the categories in the Champion Beer of Britain contest. (See p 36)
31 Jan	Social & POTS Presentation , Derby Arms, Witherslack. <i>Please note this is a joint social with Furness.</i>
10/12 Feb	Fleetwood Beer Festival, Marine Hall, Fleetwood
12 th Feb	Cumbria Branches Mtg , Beer Hall, Staveley, 12.30 for 1pm
24/26 Feb	Liverpool Beer Fest, Metro Cathedral Crypt (Ticket only)
3-5 Mar	Lancaster Beer Fest, Town Hall, Lancaster
14 Mar	Branch Meeting Details TBA
18/20th Mar	Hawkshead Winter Beer Festival
21- 24 July	Hawkshead Summer Beer Festival



THE GEORGE & DRAGON DENT



DENT BREWERY TAP HOUSE

Westmorland CAMRA Pub of the Season Winter 2009/10

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Brewed in the village of Ings, The Lake District

W'RUFF NIGHT
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Brewed in the village of Ings, The Lake District

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Classic Bitter
ABV 4.1%
Brewed in the village of Ings, The Lake District

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Dark & Powerful
ABV 5.1%
Brewed in the village of Ings, The Lake District

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**We give you 100%
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**We are proud to be named as CAMRA
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PUB OF THE YEAR
2009**

Printed by Kent Valley Colour Printers-Kendal (01539) 741344