



Editorial

We welcome readers to this bumper 50th edition of Lakes & Ale. What a transformation technology has made in 14 years; from 12 typed black & white pages to a record 56 pages, including pictures, in full colour. Thanks to the many different members who have been responsible over the years for this steady success & especially to our President Alan Risdon who started it off and tenaciously ploughed on sometime all alone. We also owe a big debt of gratitude to all our many advertisers several of whom have been with us from the start.

During this same period the number of local independent breweries has risen to 10 and they are beginning to become a force to be reckoned with outside Westmorland with 10 Cumbrian awards, (reported elsewhere), at the recent Cumbria Beer Lovers' Dinner.

Technology also now allows our Branch to have social networking sites & also direct access to our website by scanning the QR (Quick Response) bar code on the cover using a smart phone that has the appropriate app. (See the front cover). Finally, we in Westmorland CAMRA wish all our readers a very enjoyable & safe festive season and a very happy 2013. regards ED.



Timetables phone Traveline 0871 200 22 33 or visit www.cumbria.gov.uk/passengertransport

Closing date for contributions to the next Issue is 15th March 2013

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COMPLAINT/COMMENT?

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From the Chair...



Hello and welcome to the 50th issue of Lakes and Ale, the magazine of the Westmorland Branch of the Campaign for Real Ale.

I'll start off with a thank you to everybody who has signed up to CAMRA's "Beer Escalator" petition. We needed 100,000 signatures to ensure that Parliament would have to take notice of the widespread concerns regarding the automatic increase in beer duty above inflation and the adverse effect that this has on the pub industry in this country and debate it.

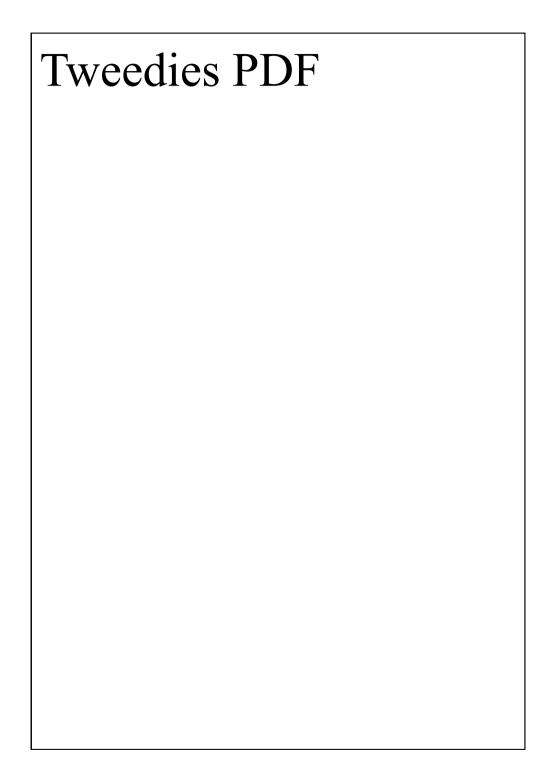
Many local pubs have already closed down and many are having very difficult times and are close to closing down. This obviously does not only affect the pub and all of the staff directly but also affects the breweries and the other pub's suppliers. The loss of jobs has a significant effect on the local economy and overall government income.

The next stage is for a lobby of our Members of Parliament at Westminster to express our concerns directly to them and this will take place in early December. Please watch out for developments and particularly watch out to see whether your own MP has supported this or has ignored it.

You are probably aware that we have recently had our annual Beer Festival at Kendal Town Hall. I'm very pleased to tell you that it was a success. We have had people attending from throughout the country and a few from even further, some coming to see us for the first time and some returning for a regular annual visit.

The range of beers were once again, to my mind, extremely well chosen and gave an excellent "taster" of the types and styles of beers now available, from bitters, golden bitters, porters, stouts, specialist beers and even a real lager. The quantity of the cider and perry that we had on offer was increased as was the range; we were extremely lucky to be able to offer some rare varieties that are normally extremely difficult to find. Soft drinks were available as well.

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(Continued from page 5)

The excellent range of locally sourced food and home made pickles were, once again, exceptionally good. We asked for feedback, both positive and negative, and having looked at your comments will attempt to make next year's festival even better. The vast majority of the comments were positive.

My thanks again go to all of our supporters, including of course the Town Hall staff, and all the volunteers who have given time and effort with both the long term planning and the staffing of the event. My thanks must also go to all of you who visited the festival and also made use of the facilities that Kendal has to offer. Without all of you the festival could not have been the enjoyable success that it was. Watch out for next year's festival and we'll look forward to seeing you there.

Winter is approaching and with it the production of "Winter Ales." These are traditionally stronger in strength and often stronger in taste than the normal beers that you may have tried. Why not be adventurous and try something that little bit different when you visit your local, or ask if anything special is to be made available.

Here's to enjoyable and sensible drinking. I mentioned that these

"Winter Ales" are often stronger than normal, please treat them with the respect that they are due; but do try them, and I hope you enjoy them.

I also hope that you will be able to visit your local and enjoy the atmosphere, the real ale, the conversation and the sociability; what a comparison with just having a tin of supermarket booze in the house.

On behalf of all of us in CAMRA Westmorland let me wish all of you "Merry Christmas and a Happy and Healthy New Year."

> David Prickett CAMRA Westmorland

Chairman





Congratulations to this fine Real Ale Pub Full Details Next Issue

2 half page ads
3 Strickl and & Wheats heaf

About the Lakes and Ale Magazine

The Lakes and Ale magazine has reached its 50^{th} Edition. It now regularly has a 5,000 print run, recently has run to 52 full colour pages, is issued four times per year and is FREE.

It is distributed throughout Westmorland, with copies regularly going to, for example, other areas of Cumbria, The Settle Carlisle Line and to a variety of other suitable establishments including local and national beer festivals.

Do you have an interest in real ale; if so why not tell us about it. You might have interesting stories (& pictures) about real ale or pubs, recent or historic; your pub might be worthy of an article, you might run a business that is interested in Westmorland and might want to advertise. This magazine is distributed by volunteers to the establishments that have the patrons that are interested in CAMRA, real ale and Westmorland. It could be just right for your letter or article and for advertisers is targeted very specifically at pub goers.

On this point can we say a big, big especial thank you to all our advertisers, both long standing and new. The magazine just wouldn't exist with out your terrific support over the years. We do try to ensure that advisements always make up under 50% of the content, as we want it to a beer lovers magazine not just a free paper. So, as we seem to garner more and more advertisers, we need to extend the number of pages hence the need for more contributors.

Also a big thank you to our printers Howard & Tim, at Kent Valley Colour Printers who have given our Editor much helpful advice and support bearing in mind it is all composed on the basic Microsoft Publisher software.

The advance of technology continually keeps our Editor on his toes and thanks to the help of some of your more youthful members this issue now not only has the dreaded social

networking logos on the cover but also the new QR Code (abbreviated from Quick Response Code).

For the uninitiated such



as the Editor QR Codes can be used in Google's mobile Android operating system using Google Goggles or 3rd party barcode scanners. QR Codes can also be used in iOS devices [iPhone/iPod/iPad] via 3rd party barcode scanners. Scanning with your smart phone will take you directly to our CAMRA Westmorland webpage where you can kept up with events.

For further details please contact the Editor, Mr David Currington on dadcurrington@hotmail.com.

David Prickett Chairman



Westmorland CAMRA's I 9th Beer & Cider Festival Report

What makes a festival work?

A good range of beer, ciders and perries at the optimum temperature.

We nearly sold out (over 50 ales and 14 Ciders and Perries). Though we had enough choice to keep the festival swinging to last orders on the last night.

Good food

Fantastic gourmet local food in the form of artisan breads, cheese, pork pies quiches, cured hams together with our Mr Currington's home made chutneys.

Supporting Sponsors

Around £3,000 cash and almost \pounds 1,500 in-kind raised from local businesses.

Happy Volunteers

Nearly 50 volunteers spend in total over 1,000 hours during 8 days. Probably as much effort also went into to advance planning and organising the event.

Music to create a festival atmosphere

Three nights of music this year, including some adlib buskers who really raised the atmosphere on Saturday afternoon.

THE MOST IMPORTANT

Happy customers (Festival Goers)

167 customers took time to complete our survey and this is how they rated

the event:

I person ticked Disappointed which proves you can't please them all!

7 people said it was OK

84 rated it as Good

74 claimed it was Excellent

I person added an extra category Very Excellent!

Other aspects

The new layout worked well at the busy times and for the food counter.

The Tutored Tasting in the Georgian Room went well.

Best of the WESTmorland Ale Judging Competition was a real success and will hopefully become a key event next year with the addition of Meet the Brewer.

So a massive THANK YOU :

- to all those who came and enjoyed themselves.
- the sponsors whose contributions are critical.
- the musicians who entertained us.
- Town Hall staff whose helpful attitude is wonderful.
- AND last but not least, all the volunteers who make it all happen.

On a personal note this has been the best Festival of the 8 that I have worked at and this was largely due to the team spirit generated by the volunteers. I am optimistic that next years' event will be an even greater success and we achieve more Very Excellent ratings! *Chris Holland*

departing Festival Organiser

(Gone, but not forgotten! **ED**).

A Number of Issues - Part I From Don Morris

The appearance of the fiftieth edition of this hallowed magazine will be celebrated with a retrospective look at the previous issues which collectively form the best beer fanzine for miles around.

Issue I

Welco

A DAMMIN

It all started in the Spring of 1998 when a slim Issue No. I opened with 'Welcome to the first edition of Lakes & Ale'. See page opposite). This Issue contained six and a half pages of copy leaving the rest of the sixteen pages for advertisements. A survey of the changes in these adverts with time tells us a great deal about the real ale trade. The first advertisers included:-

The Grey Walls, Windermere

The Watermill Inn, Ings(along with the Grey Walls, which was a tad more expensive, excellent purveyors of Old Peculiar at that time)

The Golden Rule, Ambleside (no socks local?)

it) This Issue es of copy teen pages Flying Firkin, Colne & West Drayton The Kings Arms, Hale The Black Dog, Holmes Green (alor

Westmorland

The Black Dog, Holmes Green (along with the above pub, two of the many Cumbrian untried taverns by your correspondent)

Barngates Brewery (& Drunken Duck)

Queens Head Inn, Tirril (with an early

The Royal Oak Inn, Appleby-in-

Beers in Particular, Kendal (RIP, I miss

advert for their sausage festival)

The Glen Rothay Hotel, Rydal

ODG, Great Langdale

Coniston Brewing Co., Coniston (only full page)

We are now familiar with the shiny paper with lots of colour, but back in the dark days of 1998 we had to make do with dull thin paper in glorious monochrome. How times have changed. The editorial on the front cover (another difference) paid homage to the pioneering work for the nascent branch by Chris and Judy (another RIP) Bowness. Ken Lowe was also semi-deified.

The first major article was by Simon

Rose and was essentially a bragging session about the Festival Brew produced by CAMRA Issue No. 4 members for the 1997

(Continued on page 14)

BLEAK FUTURE FOR REGIONAL BREWERS

Issue No. 3



Spring 1998

Welcome to the first edition of Lakes & Ale

First, some well deserved words of congratulation to Furness Branch of Camra for producing three successful editions of Cakes & Ale. Second, our thanks to Furness Branch for agreeing to incorporate a first Westmorland edition called Lakes & Ale alongside their fourth edition. Whilst there are parts of Cakes & Ale specific to that part of Cumbria which was (and many think still should be) part of Lancashire and parts of Lakes & Ale specific to Westmorland (which many think . .) we hope that the 'common' sections dealing with matters of mutual, and National, concern will be of interest to all readers.

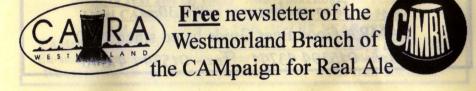
A number of pubs are located close to the old Westmorland/Lancashire boundary and we hope to persuade them to display copies of both versions - there's an example of double value for money! The origins of the Camra Branch now known as Westmorland are lost in the mists of time. Certainly there was a Branch covering Kendal and the South Lakes early enough to produce some entries for the 1974 Good Beer Guide. For several years the Branch was run almost single (double?) handedly by Chris and Judy Bowness but they reluctantly gave up the unequal struggle in 1986. Surveying for the 1986 and 1987 Good Beer Guides was, therefore, divided between the neighbouring branches. Thus the Hole in't Wall at Bowness, the Golden Rule at Ambleside and the Globe at Kendal (all of which had been in the first ten guides and received the appropriate certificate) missed out.

Then along came Ken Lowe! In March 1988 the first meeting of the reformed Kendal & South Lakes Branch was held at the Cock & Dolphin at Kendal with Ken as Chairman. Since then we have never looked back. Those parts of the old County of Westmorland which were part of Furness, Lunesdale and Solway Branches were incorporated and the Branch name was changed accordingly, our first Beer Festival was held at the Brewery Arts Centre in October 1994 (now a successful and popular annual event) and we masterminded production of the Concise Guide to Lakeland Pubs in 1996 - see article elsewhere.

Ken left us last year to pursue pastures new 'darn sarth' but his dedication to laying the foundations (he was a building instructor at Kendal College!) of a sound and thriving Branch will not be forgotten.

Our Branch diary will be found within these pages. We hope that readers who are already members of Camra will feel inclined to participate and that readers who are not will join and then participate!

The Editorial Committee welcomes, letters, views, criticism, comment - anything! so as to provide an even better service to our readers be they from near or far.





(Continued from page 12)

Westmorland Beer Festival. The first awfully grainy photo is in this article, and if it was not for the beer glasses I would have taken the assembled for the Mafia. They were Gordon Sloan, David Goodall, Simon, Martin Stafford, and Alan Coulthwaite [another RIP, and a great supporter of CAMRA]. (see above)

The 'centrefold' was not some buxom barmaid but a paean to the 'Pub of the Season' (POS) which was the Royal Oak from the above list. I am showing my extensive ignorance here, but did this expression exist before the first magazine was produced? The rest of this first issue struck me as being essentially padding and the only item of interest in 'The Drip Tray' was that the 2nd Cumbrian Beer challenge was scheduled for 26-28th March at Burgundy's Wine Bar. Now I know when it all started (roughly)

Issue 2 that summer appeared with an even more garish yellow than the first issue. Maybe this was to heighten the effect of the front page diatribe; this was a tirade of polite abuse thrown at the government (early Blair) for allowing 1.4 million pints to be shipped across the channel each day for home consumption. This was claimed to be the cause of many problems. These included Breweries closing down, higher benefits paid out, and the closing of pubs. This article also mentioned the beef on the bone ban,

the threat to reduce drink driving limits, and the *possible* ban on smoking!

The new advertisers included The Kings Head Thirlspot; The Travellers Rest in Grasmere; (both out of the Sweeney stable), The Kings Arms (Hawkshead, not Hale); The Village Inn Bowness; Manor Arms Broughton; King William IV, Kirksanton; The Dove & Olive Branch at the Wordsworth in Grasmere; The Masons Arms, Strawberry Bank; Ring o' Bells Kendal; (hallowed pub indeed), and Queens in Ambleside. The POS was Queens Head in Tirril.

Perhaps because the magazine was new there were a number of 'educational' articles including one on Cask Marque and another headed 'is it Cask-Keg-Nitro keg-or Smooth?' The Drip Tray must have been penned by a beer trade savvy person. Part of it mentioned the demise of Youngers No3 IPA and of the disappearance of Matthew Brown. Mr

(Continued on page 17)

Issue No. 4

Winter 1998

BLEAK FUTURE FOR REGIONAL BREWERS?

kes

Whilst the news that CASTLE EDEN brewery has escaped closure by Whitbread but has instead been bought privately is very welcome, it is, unfortunately, the exception which proves the rule. The first hint of what was to come occurred at the beginning of this decade when GREENALLS decided to closed their remaining brewery and concentrate solely on running a large chain of pubs.

In the last year alone we have seen GIBBS MEW who had a history of brewing dating back some one & a half centuries going the same way with their beers brewed elsewhere. ELDRIDGE POPE has sold its brewery as a going concern (called Thomas Hardy) which has now joined forces with the brewing half of BURTONWOOD. Rumour is rife that MARSTONS will sell its brewery, possibly to Woverhampton & Dudley (Greene King has also been mentioned). RUDDLES is no more in Rutland having been bought and closed by Morland of Abingdon, nor is MORRELLS any more in Oxford.

Many town centre brewery sites are worth far more sold for development as office blocks, upmarket apartments or shopping centres than being retained for brewing. Increasingly, therefore, we are seeing people with an accounting or property background being brought into senior roles with the sole, short term purpose of squeezing more profit by stripping (selling) assets which have a long history of steady, if unspectacular, return on capital. In addition, the management expertise needed for production (brewing) and retailing (pubs) is now considered more and more difficult effectively to combine within a company in an increasingly competitive marketplace.

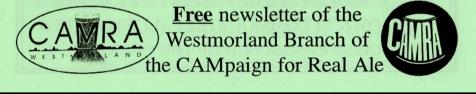
The same fate is evident for the smaller breweries owned by the Nationals. Again, if we take only the last twelve months, Bass is closing the former HANCOCKS brewery in Cardiff and the STONES brewery in Sheffield. Carlsberg Tetley may still close the ARROL brewery at Alloa and the WREXHAM lager plant (to say nothing of the sale of their IND COOPE and ALLSOPPS plants at Burton upon Trent to Bass). Whitbread has closed the FLOWERS brewery at Cheltenham.

Is there no good news?

The larger regionals such as Wadworth, Fullers, Wolverhampton & Dudley and Greene King who each have a 'flagship' beer known nationally via advertising or availability through a National brewers pubs seem to be flourishing. Some smaller regionals (notably in this area Jennings) are bucking the trend by purchasing large food led pubs either as parcels or one at a time.

Perhaps the best hope is for a sliding scale of Excise duty to give the microbrewers a fair chance of continuing to supply such an incredible range of brilliant beers.

Without doubt small can be beautiful!





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Savvy then went on 'Who is next for the chop?' Theaksons XB? There was also described an amble around Ambleside for potential inebriates but perhaps the most entertaining item was the 'featured letter'. Hugh Price wrote from Keswick complaining about the adverse effects on The George after its purchase by lennings. I particularly enjoyed Hugh's likening of the pub to a transport café rather than a Georgian Grade II listed bar. The letter had also been sent to lennings with no reply. The Editor hoped his intervention might get an answer. [I suspect the Editor, our worthy President Alan Risdon, was also the beer trade expert Mr Savvy ED]

Issue 3 splashed a well deserved 'congratulations' to Coniston brewing Co. for winning the '98 GBBF with Bluebird. The picture of the brewer, Rob Irwin that went with the article was more like a snap of one of the Hairy Bikers, the photographers still had a lot of room for improvement. At the other end of the spectrum there was a post mortem for the demise of the Cartmel Brewery. The conclusion seemed to lay the blame not on the beer but all the other tasks needed to operate a successful brewery. It was all too much for Nick Murray who closed the enterprise down and went off to Manchester University.

The featured letter mentioned above in issue 2 received an extremely tart letter from the Manager Director of Jennings. I got the impression that Mr T I Green had zero sense of humour and he was trying to swat CAMRA off his person just as if the organisation was a fly. It pains me to admit I am very fond of Snecklifter. On a happier note the Ambleside Amble was replaced by the Grasmere Gyration. Six pubs were deemed to be worthy of your patronage. In the branch diary there was a scheduled visit to the Grey Walls in Windermere, presumably to present the pub with its POS award which produced the article on the GW in this Issue.

Issue 3 had ascribed the success of the Coniston Brewery to 'small is beautiful'. The fourth and final Issue of 1998 opened with a sort of continuation of this theme. With the title' Bleak future for regional brewers?' the article listed, with some anticipated demise of tears, the Greenalls, GibbsMew, Ruddles, Morrells, Hancocks, and Flowers. Perhaps some of these have risen from the phoenix but the general tenor of the article supported the theory that small IS beautiful.

The main article was essentially a pat on the branch's own back for a successful fifth Westmorland Beer Festival. The only fly in the ointment appeared to be the unsuitable accommodation in a partially refurbished Brewery Arts Centre. Was this the start of the end of this venue for the festival? The described Pub crawl was headed 'Langdale Horseshoe' when we might have expected 'Langdale Loop' or something better. In 2001 during the

(Continued on page 27)

Like Real Ale! Why not join us in CAMRA? Step One- Fill in the details below Name (s): Address:Post Code E mail: I/We wish to join CAMRA & will abide by the CAMRA Rules If under 26 or over 80 please add Date of Birth:/...../....../ Step Two: Cut Out and send to CAMRA with Membership Payment: Send to: Membership Secretary, CAMRA. 230. Hatfield Road, St Albans, Rates Single £22 Herts., AL1 4LW. loint £27: Over 60/under 26 £19 (Joint must be at same address) THE RIFLEMAN'S ARMS, KENDAL The village green pub at the top of the hill **Opening Hours:** 4-6 Greenside Mon to Thurs: 6.30 till close Kendal Fri: 4.30 till close Cumbria LA9 4LD Sat& Sun: Noon till close Telephone: 07722686249 QUIZ NIGHT EVERY SUNDAY You can always be sure of a warm & friendly welcome from Anita and her staff when you visit this great local pub Five handpumps serving superb local. Meeting room available, ales Fairtrade tea & coffee Cask Margue accreditation Families, Walkers, & Dogs welcome Live folk music Thursday nights, free refreshments Quiet pub, no juke box; Separate Poolroom

Westmorland CAMRA beer festival A tasting perspective

By Marilyn Molloy our Tasting Panel Chair

This year's Westmorland Beer Festival was a testing time for tutored tasters. Try saying that after extensive sessions of judging!

As well as the ale-drinking, the artisan food and the live music, this year's festival played host to two beer tastings - the **Best of Westmorland**, and the **Champion Beer of Britain** (CBOB) North West Region -Golden Ales category.

First, however, a little bit about what beer tasting in CAMRA is about and how it is carried out.

In Cumbria, we have a tasting panel from across the county who meet together intermittently to ensure we are all judging with roughly the same palate. We aim to have experienced tasters who are able to judge good from bad, superb from mediocre and probably most difficult of all, between several excellent beers within a given style and pick a winner.

On this panel we are lucky to have several members from our own Westmorland Camra branch who, at each beer festival, are happy to offer tutored tastings to help beer lovers understand a little more about what it actually is they enjoy within the vast range of beer flavours. This year's highlight for me was our session with a large group of wine enthusiasts. They were able to evaluate beer in the same way they usually do wine, and really seemed to enjoy that!

The main function of trained tasters is to judge beer competitions locally, regionally and nationally.

This was the first year we have held a Best of the Westmorland competition. The aim was to invite Westmorland brewers to submit one beer to represent them in this and find an overall winner. Each brewer sent beers from differing styles – some dark beers, some light and hoppy, so we had to judge them strictly according to the Camra guidelines for the style we considered the beer to be in. We were judging blind - so that in itself was a task! My team of tasters were chosen for their independence from our branch to avoid bias. We had a brewer from another part of Cumbria, a professional coffee taster, ex-publican, and two Camra an members from other areas. The final three winners were

The winning beer was **NZPA** from Hawkshead Brewery in Staveley, a 6.0% abv. seasonal beer made with four New Zealand hops and bursting with wild fruit and citrus aromas.

Second place went to **T'owd Tup** from Dent Brewery, and Watermill Brewery's **Windermere Blonde** took third. The regional judging for

(Continued on page 21)

PDF K Lonsdale one above the other please

Pub of the Season Presentation, Badger Bar, Rydal, Ambleside 17th September 2012



The Badger Bar - Rydal



Rik with his award



Phil Walker presents the Awards.

On the 17th September a party of thirsty Branch Members descended on the popular real ale spot in Rydal known as the Badger Bar run to great effect by Rik Still. The pub offers an array of local changing & extremely well kept real ales. Splendid food is available and the pub has a great atmosphere in the several rooms available to patrons. In our eagerness to get there and celebrate this very worthy award we all forgot to bring our camera's so apologies are due for the one grainy picture of Vice-Chairman Phil Walker presenting Rik with his certificate, and the later staged photo of Rik in completely different attire! **DC**

(Continued from page 19)national finals at next year's Greatchampion beer of Britain was in the
Golden Ales category this year. Again
we had a mix of expertise from our
Cumbrian panel and local brewers
who were not in the competition. The
top three to go forward to thenational finals at next year's Great
British Beer Festival were:
I.Cumbrian Legendary Ales
- Loweswater Gold
2.Millstone - True Grit
3.Bowland - Hen Harrier

Winster PDf Howard Please remove £7 lunch as last time I've recently returned from California. After 5 weeks with no rain, the drive up the M6 in a monsoon was a bit of a shock. In the past I've gone on at length to you about the fabulous US beer scene, it just gets better and better there now being almost 2 000

The Good, The Bad & The London Bus!

More tales from Roger Davies



better, there now being almost 2,000 bus network called Unitrans. This is

driven by students, it usual for US students to have jobs to pay their huge fees. I've come across this before in the University of Virginia but where Davis differs is that it provides buses for the whole city, a population of again around 30,000. For the visiting Brit it has even more interest as

craft brewers.

A casual comment to a guy by a swimming pool elicited a list of 4 bars selling a huge variety of good ales within a few blocks. OK, so it's San Francisco, a city with the great Anchor Brewery, so something of a tradition. But all US cities are the same. So what is now encouraging is to find brew pubs away from the big cities

We took the train to Davis to meet some folks from the local bus company and University. Odd combination you may think but not so. The campus is huge, it has 30,000 students, so, as part of its service, the University provides a



they still run five ex London double decks dating from 1948 to 1954 (no, not Routemasters, but the ones before even them, RTs.) [What bliss. Ed]

They have been modified, one even having an LPG engine and all claim a top speed of 65mph. Students don't just

Queens PDF done

(Continued from page 23)

drive them, a fitter appeared from under the back axle of a RT and turned out to be a young lady geology student.. I think it is all wonderful. Afterwards, our guide, complete with his 1958 Jaguar, suggested a beer. We set off to his local in a suburb of town,



A nice little bar and beer range in the Lacemarket Hotel, Nottingham

Now a few gripes. Back in the UK, a few weeks ago we were driving around and decided to try somewhere different for lunch. We passed one of our usual haunts and set off into the Cumbrian wilds. The pub we were aiming for was shut with no indication when it might be open, not the first

time this has happened to Whether we'll give us. them another chance remains to be seen. No matter we thought, there's another up the road, that too was shut with no explanation. We've since learned that might be permanent. By now we were approaching 2pm, time when food that disappears from many

the Sudwerk, and there was a brewplant and a variety of six real ales. Days don't get much better than that.

On another day we accidentally found ourselves at the AT&T ballpark as a match was finishing. Soon we were engulfed by thousands of fans. Granted San Francisco Giants had won, but the atmosphere was delightful with many

families present. The wonderful 21st Amendment brew pub is only a few blocks away but, even though they had set up a garden next to it, we couldn't get in, so popular is it with fans. We couldn't help making comparisons with football matches in the UK.



places, I put it down to the tyranny of chefs. We rushed off to somewhere we knew we could count on, they had a power cut. By now we were eying Herdwicks with malevolent intent, but set off for yet another place where we

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(Continued from page 25)

made it by 3 minutes. It had a 'To Let' sign up. Getting lunch shouldn't be like this, particularly in Cumbria. And another thing, and this has happened to us on about three occasions recently, it is very bad form for staff to talk about the ills of the business in front of customers. The pub trade is going through difficult

time and I feel sad about it. But that makes it all the more important not to alienate your customers.

Despite many closures, we still enjoy a wide variety of pub styles, not just herein Cumbria but in other places such as Nottingham as shown in the two pictures.

2012 has brought plenty of opportunity for brewers to provide special brews, it will be interesting to see if any have been popular enough to become permanent. lt also

Lest we forget, Jubilee and an Olympic beers, also Scrumpy, on hand pump, at the Greencoat Boy, Victoria, London.



brought another well organised and delightful Westmorland beer festival in Kendal Town Hall. Just what brews 2013 will bring, who knows, but I'm sure we can count on the 2013 festival giving us a taste. RD

The London Bus illustrated was in fact a Weymann bodied RT type 8/2, chassis AEC Regent III, 16ft 4in wheel-base, 6 cylinder 9.6 litre diesel. Original Reg No OLD521. Where's my anorak? ED

(Continued from page 17)

pilgrimage. It had the advantage of (or was it a publican, the letter came being amongst the fells and of being from a Black Dog Inn?), who thought entirely on tarmac. Remember the the real cider and perry section was a disaster caused generally to tourism in disappointment. The editor gently the Lake District - the stupid rule that tried to lay the blame on Ken Lowe 'off-tarmac' was forbidden?

There was an interesting note in the described as the local expert. Drip Tray. It had been noticed that the The first four issues of Lakes and Ale, National Trust lease for the Strickland though a fairly basic production had was available for purchase. That was easily survived its genesis. Things could another disaster. Just how many years only get better, and that was probably was that hostelry closed because of also the mood for The Sun at Dent the Trust's financial greed? The which had closed the inaugural year by success of the Westmorland Beer becoming POS. Tbc.

Festival turned out to be not universal. foot and mouth crisis I enjoyed this The featured letter was from a punter who had left the area and was

DM

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

Brewery Updates

Bowness Bay Brewing Co Ltd.

A new brew From Bowness Bay Brewing. Tern Gold, a golden ale with a hoppy character brewed with Fuggles and Goldings hops, currently still in the fermenting vessel. Available soon.

Dent Brewery

Dent have a new beer our called Rampage at 4.5% using Amarillo Hops. Also their winter ale, Yule Tide, (ABV 4.5%) is in cask. Otherwise the brewery are still busy.

David Currington BLO

Eden Brewery

The Brewery now has a core of five regular beers. Both First Emperor and Eden Gold a r e n o w



available in bottle.

The Brewery also have a bottom fermenting Pilsner in the Fermenting Vessel, due to be launched in bottle late December - expected to be in Keg for Easter '13. The Pilsner will be called Route 66 as a nod to that famous road running through the Eden Valley, which originally passed by Brougham.

We have a new cask washer in place to replace our original units. However the most exciting news is that early next year we are relocating our Fermenting Vessels to another building which will allow us to increase our capacity from the current 25 barrels to 45 barrels. This move will also allow us to increase the size of our cold room ensuring we can hold more stock for next summer. The brewery is planning to release up to 4 limited edition beers, more later. *Keith Baglee BLO*

Hawkshead Brewery.

Whisky Beer

Three oak-aged dark beers, which have been maturing in whisky casks for the last six months, have been bottled in time for Christmas.

All are hand bottled, limited edition and bottle conditioned.

They are: Imperial Stout, 8.3%; Brodie's Prime Reserve, 8.5% and Damson & Vanilla Imperial Stout, 8.3%. *There is some of this dark stuff left for cask and it'll be on the bar at The Beer Hall over Christmas*.

(Continued on page 31)



(Continued from page 29)

Head Brewer, Matt Clarke's whisky beer project got a thumbs up from judges at the SIBA (Society of Independent Brewers) North competition in October, when the D & V Stout won gold in the speciality beers category. He's hunted down all sorts of oak casks, and latest arrivals "Jack" & "Jim" (Daniels & Beam) have already got beer in them.

New Cask Beer - Green Gold

The first of a regular programme of one-off beers is out and drinking. Green Gold, which is the local name for the Slovenian Valley where all the hops grow, is a session strength, 4%, pale beer whose signature hop is Dana (Slovenia) backed up by Pacific Jade (NZ).

Jingle Fells

Jingle all the way... Hawkshead's Christmas blend, Jingle Fells at 4.5%, is in its fourth year. Dark red and spicy. Think Red crossed with Brodie's Prime...



Hawkshead won 4 gold's and 3 silvers in the Cumbrian CAMRA annual cask beer awards. Bitter, Lakeland Gold, Brodie's Prime and NZPA won gold's. Red (runner up to Lakeland Gold in Best Bitters), Cumbrian Five Hop and Triple X Brodie's Prime won silvers David Currington BLO

Kendal Brewing Company

Cumbria CAMRA Awards 2012

The brewing company now standardised on producing six core beers. Brewing is once or twice a week. They have just brewed their winter ale, Old Kendal at 5.7%.

They also brewed a special beer for the recent Kendal Mountain Festival.It was Recue Round at 4.2%D Currington Acting BLO

Kirkby Lonsdale Brewery:

The Brewery continues in full production and is producing another brewing of their "Uncle Ben" 5.9% IPA. No new beers are planned at the present time but there may be in the New Year. *Colin Ashton BLO*

Nine Standards Brewery

All of the Nine Standards beers are now being bottled in house. The possibility of using a contract bottling contractor is undergoing evaluation. General production is running to capacity.

The Nine Standards team are also busy setting up a 10 barrel Settle Brewing Company, which can be found in the industrial units adjacent to Settle Station. They intend to finish the commissioning of the brewery and commence brewing and distributing beer before the end of the year.

Further contact information: (T) 017683 71389, (E) info@ninestandardsbrewery.co.uk, Nine Sta

Nine Standards Brewery,

(Continued on page 33)

Dent Brewery

(Continued from page 31) Croglin Castle Hotel, South Road, Kirkby Stephen CA17 4SY

David Prickett BLO

Tirril Brewery Nothing to report.

Keith Morgan, BLO

Watermill Brewing Co.

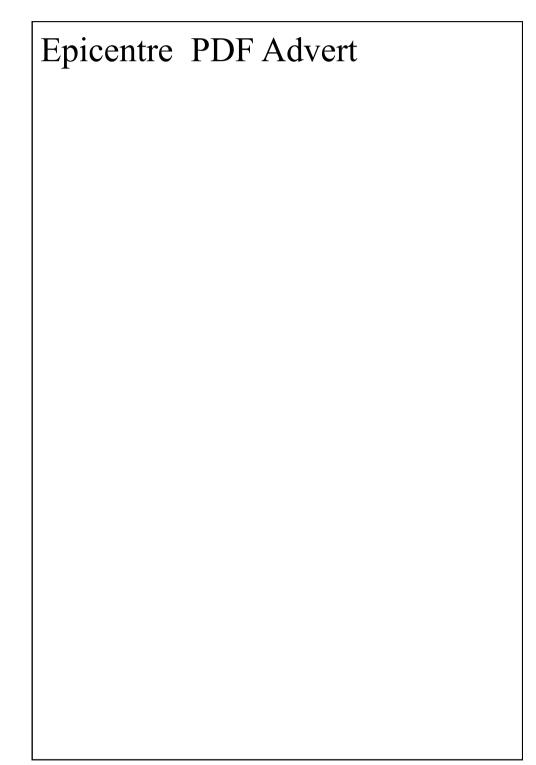
The Brewery's Isle of Dogs (a Golden Bitter 4.5%) has been crowned the SIBA North Champion beer, with an additional gold award in the Premium Bitter section, The Windermere Blonde continues to grow in popularity, second only to Collie Wobbles (3.7%). Their Ruby, Ruby, Ruby, Ruby (4.5%) is still not in production due to pressure of work *Tony Jackson BLO*

Winster Valley Brewery - Still very busy; a new beer is now up and running, called Dark Horse, 3.5% it is a dark, chocolaty beer with hints of vanilla in the finish.

Phil Walker BLO

Howard Please insert Dark Horse PDF





CAMRA Young Members - West Pennines Region

Young CAMRA members covers the age group of 18-30 and currently 13% of the national membership is in West Pennines.

We presently have around 121 young members, and numbers are increasing as more responsible young adults discover real ale and cider and quality these bring over 'big brand' national products.

Over the last 2 years at the annual Great British Beer Festival in London and also National at the Winter Ales Festival there have been an increasing number of ancillary events aimed specifically at young members. There is, in each branch, a young members co-ordinator, plus also one at regional level who reports back to the CAMRA National Committee

Our Young Members Branch Organiser is Phil Walker who has also been elected into the role of West Pennines Area Organiser, so our Branch is well placed to cater to this section of our local population.

In this Branch we have 12 members so far and we need to increase this figure. Phil works hard at his role and has been instrumental in our providing help at 'Kendal Calling'. Through Phil, our own Beer Festival now majors heavily on Cider & Perries, increasingly the preferred drink for younger adults. Our cider & perries are recognised by CAMRA as constituting REAL cider & perry and there are some wonderful and unusual tastes and styles. The Branch has also increasingly catered, in other ways, for younger people at the Festival and this year music was organised on three nights. The response has been good over the last two years and adds to the mix & number of people in the evenings.

Some of our older members, (probably me included), were/are not too happy about the rising noise levels in the evenings. We 'oldies' are notoriously often very resistant to change and like to chat over a 'quiet' pint. But we need to strike a balance and maybe just getting some of the amplification moderated would be more acceptable to all. If CAMRA is to continue to expand and thrive, then we all have to be able to welcome new and younger members into an environment to which they can relate. I remind myself that one day, when us old'uns are drinking at that ever open bar in the sky, these young'uns that we need now to carry on the good work will themselves be moaning about all these 'new youngsters' doing whatever will be in vogue in decades to come.

Ever thus! **ED**

Hawkshead Brewery PDF

The Midland Hotel Reaches 100 and also Hosts a Brewery Evening



The Midland Hotel in Appleby recently achieved another important milestone. Although only having been reopened for a relatively short time after the major refurbishment last year Clive and Amie Bissland and their team have maintained an interest in real ale and have offered a continually varying choice of real ales from near and far. The total of different ales that have been offered recently passed the 100 mark. Real cider and perry is often available as well as up to three different ales offered on hand pump.

As well as the above, recently, as part of a nationwide CAMRA campaign, The Midland hosted a "Meet the Brewer" evening with one of our local breweries. Members of The Eden Brewery gave an interesting and informative presentation on the set up, development and future plans for their brewery, an explanation of their own brewery processes and information about the sourcing of their raw materials.

Some of their beers were also on offer at the bar so the end product

could be sampled and enjoyed as well. To ensure that the audience concentrated on the presentation it was followed by a quiz which severely tested both our concentration and our memory. This was a very interesting evening, which gave further explanation to the far from easy set up and running of a new micro brewery.

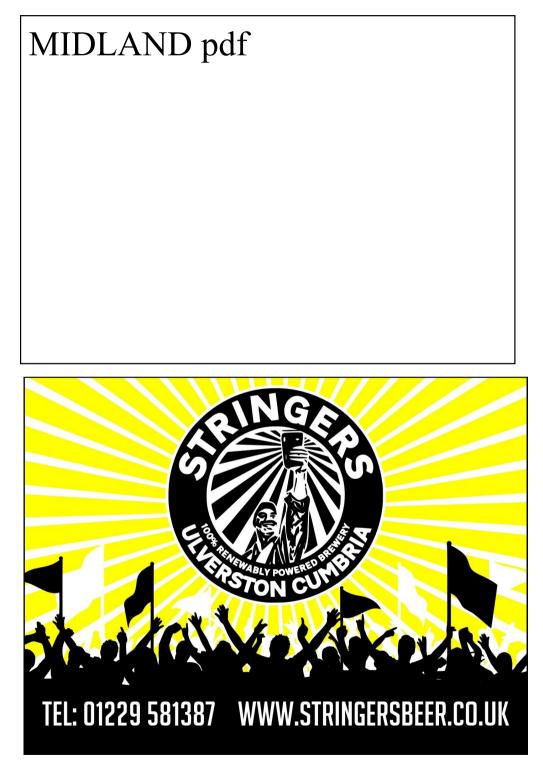
We all wish both The Eden Brewery and The Midland Hotel further success for the future.

The Eden Brewery will always be pleased to show interested parties around their brewery, but please check their web site and contact them first so that a mutually convenient visit time can be arranged.

The Midland have now completely redecorated all five letting en-suite bedrooms and continue to offer excellent locally sourced food.

The Midland also continues to offer discount on real ale to card carrying CAMRA members.

David Prickett



Champion Beer of Britain How is it Chosen?

Marilyn Molloy explains for the uninitiated

What is the Champion Beer of Britain all about, what is the process by which it is chosen? Why it is important for CAMRA members to fill in scoring cards?

Most CAMRA members and real ale enthusiasts know about the annual Champion Beer of Britain competition, but few know how the final choice is arrived at, or what is involved in the long process to get to there.

Each region has a tasting panel who meet intermittently to taste their area beers. This is to ensure the panel taste using similar judging criteria, to ensure consistency. In Cumbria we have our own panel but we are part of the North West Region for submissions to the national competitions.

The tasting panel year ends in March when our co-ordinator finds the highest scoring beers for each style and submits them to regional level. However she, [being Linda Johnson], also gathers all the tasting cards that have been submitted throughout the rest of the year from about December onwards and averages out the scores for our Region's beers that have met the criteria (at least 5 cards submitted from at least 3 different tasters in different locations throughout that year). Seasonal beers aren't eligible.

So if you have a favourite Westmorland beer, are a CAMRA member, and would like it to get into the judging, then fill in a tasting card for it so we can give it a chance. These days most members submit scores by the internet. Visit http:// www.camra.org.uk/nbss for full info.

We hold some tutored tasting sessions where local enthusiasts can learn how we judge the different components of beer taste. We visit a variety of pubs throughout the branch area so the whole range of Westmorland beers can be covered within the tasting year. I intend setting a new series for the next year and will make sure they are listed in Lakes & Ale.

Our panel co-ordinator submits the highest scoring beers from

(Continued on page 43)



CAMRA HQ CAMPAIGING NEWS UPDATE

Following a lively debate on the floor of the House of Commons, during which the Government was heavily criticised for rejecting proposals by the Business Select Committee, MPs have unanimously passed a motion criticising Government's lack of action on pub companies as falling short of their own commitments and requiring the Government to commission an independent review of self regulation in the pub sector.

Today's decision by Parliament follows over 5,000 CAMRA members individually contacting their local MPs asking them to support this motion and extensive campaigning by organisations including Federation of Small Businesses, Forum for Private Business, licensee groups and the Parliamentary Save the Pub Group. pub companies and their lessees; and calls on the Government to commission a review of self-regulation of the pub industry in the Autumn of 2012 to be conducted by an independent body approved by the Business, Innovation and Skills Committee.

CAMRA also thanks members for taking the time to ask their MP's to attend the debate on removing the Beer Escalator. There is to be a mass lobby of MP's on Wednesday 12th December.

Over 4,000 members wrote to their MP asking them to support the campaign to scrap the beer duty escalator and attend the Parliamentary debate.

The support from MPs was fantastic with 58 MPs speaking in favour of scrapping the escalator and not a word spoken in support of keeping it.

The debate resulted in a unanimous vote calling on Government to review the beer duty escalator and report back before Budget 2013.

This is a great result but the response from Treasury Minister Sajid Javid was lukewarm at best and so it is vital we keep the pressure on to ensure the review happens and the campaign continues in the right direction. With 18 pubs still closing every week

the lobby day comes at a critical time for the future of the pub. CAMRA looked forward to meeting members at Westminster alongside pub and beer lovers from across the UK. More news and outcome in the next edition **ED**





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A WARM WELCOME FROM ADAM & ANGE

- Four Mostly Local Cask Ales available all year
- Discount on Cask Ales for card carrying CAMRA Members
- Dog friendly
- Locally sourced food available

(Continued from page 39)

Cumbria to go forward to the regional level of competition – that's the next hurdle - but as they say in the National Lottery – you have to be in it to win it. So Westmorland Camra members, get along to a tutored tasting so you can fill in cards for us.

Once Region has all their panels' submissions they are judged in "blind" tastings, where the highest scoring go forward to the national competition in August at the National Beer Festival.

Another very important way for CAMRA members to help get our beer in the judging ring is to go on line to the CAMRA website and click on My CAMRA then CBOB any time from December 1st until the end of January. There are 11 categories but you don't have to vote in each beer style if you don't want to. The Westmorland Branch would really appreciate you selecting favourites from our patch to ensure they are in with a chance. Our breweries are: Bowness Bay; Dent; Eden; Hawkshead; Kendal Brewing Co; Kirkby Lonsdale; Nine Standards Tirril; Watermill; Winster Valley So the choice is yours, either

come along to a session and help us fill in tasting cards or go on line and enter your scores for Westmorland beers but if you want them to be winners -Westmorland breweries need you!

MM

(Last year Westmorland Branch had less than half a dozen members, out of several hundred, who bothered to vote. This meant our wonderful Westmorland Breweries could well lost out to other Cumbria Breweries situated in areas where members voted in greater strength. Please, please vote from the comfort of you own PC/laptop/smart phone and make this a good turnout. We are, after all, not voting for Police Commissioners! **ED**)

Champion Beer of Britain, Cumbrian Beers of the Year awards, 2012 These Awards were made at the recent Beer Lovers Dinner in Ulverston and the results for our Westmorland					
Breweries were:					
Hawkshead	Lakeland Gold	BEST BITTER	Gold		
Hawkshead	Red	BEST BITTER	Silver		
Hawkshead	Bitter	BITTER	Gold		
Kirkby Lonsdale	Ruskins Bitter	BITTER	Bronze		
Hawkshead	XXX Brodie's Prime	BARLEY WINE/STRONG OLD	Silver		
Hawkshead	Cumbrian Five Hop	GOLDEN ALES	Silver		
Hawkshead	Brodie's Prime	PORTER	Gold		
Dent	Porter	PORTER	Bronze		
Hawkshead	NZPA 6%	STRONG	Gold		
Kirkby Lonsdale	Jubilee Stout	STRONG	Bronze		
Congratulations to all these winners, but the real winners are the Westmorland drinkers who have such great beers from 10 independent breweries.					

Black Bull Advert PDF



For information or Bookings contact: Ed or Lee Tel: (015394) 36372 www.kingsarmshawkshead.co.uk

HAWKSHEAD, AMBLESIDE, CUMBRIA

This traditional Lakeland Inn with oak beams and open fire in the bar, offers a warm welcome to all. Light snacks and bar meals are served between 12-2.30 and 6-9.30 daily and are complimented by a choice of 4 cask ales. Situated in the delightful village of Hawkshead, the Kings Arms makes an ideal base to tour the surrounding National Park. Accommodation either Bed and Breakfast or in one of 3 Self Catering Cottages, available all year round.

☆☆☆ SPECIAL MID-WEEK BREAKS ☆☆☆

Hawkshead Brewery Ales always on tap Coniston Brewery's Bluebird Bitter—CAMRA Champion Beer of Britain regularly available here at the 'Kings'

Our Westmorland Beer & Cider Festival Brewing the Festival Beer for 2012

To our good fortune -Brian Coulthwaite from the Watermill Inn and Brewing Company (to give it its full and grand title) kindly agreed to Westmorland branch brewing their festival beer at the lngs brewery this year. Tony Jackson, our brewery liaison officer (BLO) for the Watermill got together with Brian and came up with the idea, style and strength required. We are not sure who had the inspiration for its name "Golden Retriever" but given the doggy theme of all Watermill beers, it is surprising that it hasn't been used before now. They agreed – a golden hoppy beer that was in the lower 4% range - and lo, a recipe was thus produced to fit the bill.

On 14th September, at 8 am on the dot I turned up for brewing duty at the Watermill. I was met by the main brewer Marcin Serwatka and his assistant Rob Boother. They didn't seem fazed by a little woman turning up from CAMRA to work with them, and they couldn't have been more welcoming or helpful. Best of all the mugs of tea kept coming all day! The spec for this particular brew was well laid out and I was given a quick runthrough of what we had to do. There was no time to waste; everything had to run to a strict time schedule. I was dead impressed. First was the filling of the hopper with the correct balance of malt (80% pale; 17% wheat and 3%

crystal malt). Although I struggled with the filling part, at least I did the measuring to get the balance right. Then it was down to the mashtun and filling from hopper above and water (liquor) to slowly "sparge" or in lay terms, sort of "rinse" the malt to extract the essential flavour from the This again had an optimum grain. timing worked out to a prescribed calculation to get the best from the recipe. I got the hang of stopping and starting the process to keep the water level constant and even. The time flew and I was fascinated by it all. innumerable Despite being on brewery trips throughout my life, this was the first time I had been so handson involved in a really slick brewing process. After all these years I was learning what it really meant to actually make beer!

When the "wort" or beer soup, as it appears, went into the copper for boiling, we had to return to the hopper upstairs to weigh out the hops ready for adding at this stage. Marcin again decided I should do this as it was our CAMRA brew and I should carry out as many processes as I could myself. We divided the hops into three separate buckets as they would be added to the beer at different stages of the boil. The timing again had to be precise for each addition

(Continued on page 51)

Eagle & Child pdf

The Aufseβ Brauereienweg (A Hike and Half-Litre)

Tucked away in Northern Bavaria in Germany is an area known as Franconian Switzerland, though its relation to the real Switzerland is about that same as that of Highgate in Kendal to Scafell Pike. In the middle of this area, sitting on a rolling plateau of limestone is the municipality of Aufse β which holds a special place in the beer world, as it is the world record holder for the place with the most breweries per person. There are four serving a population of less than 1,500.

To enable visitors to sample all four of these rural establishments, a circular footpath called the Aufse β Brauereienweg has been created, linking them together on a 14km (about 9 mile) route, with a certificate available for those who complete the round. Having been on a walking

holiday in the real Switzerland, and needing a stopover on the way back, this was too good an opportunity to miss.

The first (and last) brewery on my circuit was also my accommodation. The Brauerei Reichold is just over 100 years old and is in the small hamlet of Hochstahl. The brewery guesthouse has well appointed rooms, which I can recommend, and even has a parking area for campervans. In the bar area there are two rooms, the normal Bavarian food offerings: wurst, schnitzel and meat with dumplings and sauerkraut, plus the four brewery beers. These are a filtered lagerbier, a weizen, an unfiltered zwick'l and a dark dunkel which was advertised as being new. The dunkel was good, but I really enjoyed the zwick'l which was a light kellerbier style. In fact I had to try several to make sure they were all good.

After an evening settling in, it was up the following morning for the standard continental style breakfast, including ham, cheese and boiled egg which is a personal favourite, before setting off on the walk. However, there was an additional task to be done first, as there was a brewery tour on offer. The brewer was taking



(Continued on page 48)

(Continued from page 47)

a group of 30 round and so I tagged along as it would have been rude not to. I don't speak German, so I was more interested in looking, but there was a large degree of enthusiasm on display.

So suitably enthused I set off on the first leg of the walk that goes from Hochstahl to another hamlet called Sachsendorf. It was a beautiful morning and the walking was excellent over gently rolling terrain, with a good mixture of meadow, woodland and far reaching views. After about 5km I reached Sachsendorf for the disappointment of the day. The Stadter brewery guesthouse







normally has a ruhetag (closing day) on a Monday, but especially for me they had additionally closed for Tuesday and Wednesday this week, and as it was Wednesday......oh well, it just means I'll have to go back.

After that disappointment it was on to the next brewery hoping for more success. This second section of the walk leads down the shallow river valley to the main settlement of Aufse β . This can be done either by walking through the various hamlets, or taking the longer route through the woodland and fields on the edge of

(Continued on page 49)

(Continued from page 48)

the valley. I opted for the woods and fields and strolled the 5km past old watermills and two castles to the main village and the Rothenbach brewery. Fortunately for me this was open and I had a pleasant lunch of cordon bleu washed down with a dunkel and a zwickel which were both fairly standard beers. I was in the beer garden which is separated from the brewery by the stream, with the main village castle sitting on a hill behind.

Replete, there was only 4 km left, but this involved the climb back out of the valley, though this isn't even as bad as Beast Banks in Kendal, and a short distance later I was in Heckendorf for the Kathi -brau brewery. This appears to be a collection of wooden barns with an old bar building, but

route. There is only one beer on offer, Brauerei Reichold to complete my



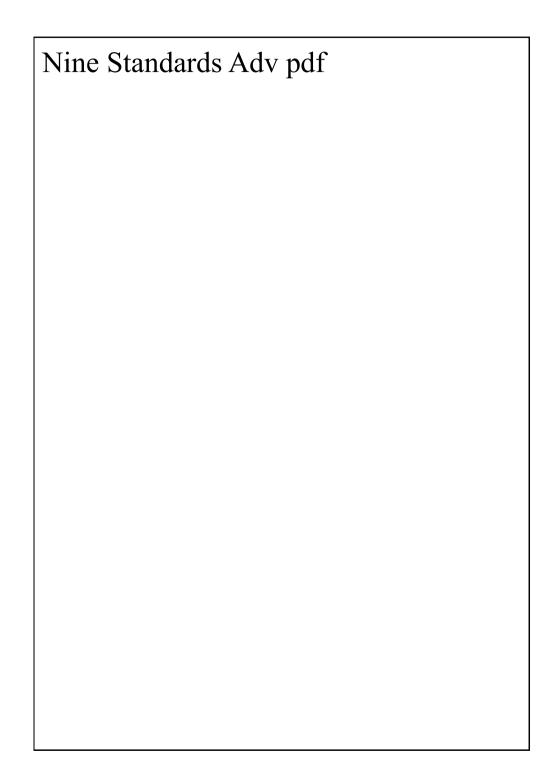


everyone was in the beer garden. The a landbier that is actually very dark brewery is very popular with with stout overtones. Very tasty, I had motorbikers, and was also the point to check if the second one was as where I met several people I had seen good (it was). This just left the last walking the other way round the couple of kilometres to get back to the

> circuit, and enjoy some more zwick'l.

I can recommend this as a walk for those who like walking and beer. You will probably need your own transport to get to Hochstahl, but Aufse β itself has three buses a day. For more details see http://www.aufsess.de/ brauereienweg_en.php.

Dave Brown



For your information Extract of all Westmorland Pubs of the Season from Lakes & Ale issue 1 to date				
Spring 1998	Royal Oak, Appleby	Summer 2007	Most Improved Pub White	
Summer 1998	Queens Head, Tirril		Lion, Ambleside]	
Autumn 1998	Grey Walls, Windermere	Autumn 2007	Black Swan Hotel '	
Winter 1998	Sun Inn, Dent		Ravenstonedale	
Spring 1999	Britannia Inn, Elterwater	Winter 2007	The Rifleman's Arms,	
Summer 1999	Black Swan,		Kendal	
	Ravenstonedale	Spring 2008	The Shakespeare Inn,	
Autumn 1999	Old Dungeon Ghyll, Gt		Kendal	
	Langdale	Summer 2008	The White Horse, Kings	
Winter 1999	Golden Rule, Ambleside		Meaburn	
Spring 2000	Brown Horse Winster	Autumn 2008	The Midland Hotel,	
Summer 2000	Marston Arms		Appleby in Westmorland	
Winter 2000	Strickland Arms, Gt	[Highly Commended,	Alexanders The Pub,	
	Strickland		Kendal	
Spring 2001	Castle Inn, Kendal	[Highly Commended	The Badger Bar, Rydal]	
Summer 2001	Travellers Rest, Grasmere	Winter 2008	Station Inn, Oxenholme	
Autumn 2001	Stag, Dufton	[Highly Commended	Ellery Hotel, Windermere]	
Spring 2002	Swan Inn, Middleton in	Summer 2009	The Sportsman, Cowgill	
	Lonsdale	Autumn 2009	Miles Thompson, Kendal	
Spring 2003	Village Inn Bowness	Winter 2009	George & Dragon, Dent	
Summer 2003	Eagle & Child Staveley	Spring 2010	Mardale Inn, Bampton	
Winter 2003	Badger Bar, Rydal	Autumn 2010	Punchbowl, Underbarrow	
Summer 2004	The Queens Hotel,	Winter 2010	Derby Arms, Witherslack	
	Ambleside	Summer 2011	Three Greyhounds, Great	
Autumn 2005	New Inn. Hoff		Asby	
Summer 2005	Kings Head,	Autumn 2011	Beer Hall, Staveley	
	Ravenstonedale	Winter 2011	Kings Arms, Kirkby	
Winter 2005	Britannia. Elterwater		Stephen	
Spring/Summer 2006	New Inn, Brampton	Spring 2012	Croglin Castle, Kirkby	
Autumn 2006	none		Stephen	
Winter 2006	Burgundy's Wine Bar,	Summer 2012	Hare & Hounds, Bowland	
	Kendal	20112	Bridge	
Early Summer 2007	none	Autumn 2012	Badger Bar, Rydal	
Late Summer 2007	Kings Arms, Burton-in-	Winter 2012	Red Lion, Sedbergh	
Late Summer 2007	Lonsdale	???????	ited Lion, beabergin	

(Continued from page 45)

and they were lovingly stirred in by this novice Brewster, as if I was making up a magic potion.

When the boil was complete the pipework had to be connected up to cool the beer to the correct temperature for transfer to the fermenting vessel and more importantly before pitching the yeast. Again, it was very "hands on" for me and part of the process I was most unfamiliar with.

I arranged to return the following morning when the starting gravity check was done and by that stage I wanted to ensure "my baby" was thriving! The rest of the clever stuff I left in the capable hands of Marcin and went away hoping we were in for a cracking festival beer. By the time you read this, Golden Retriever will have been consumed in Kendal Town Hall and the verdict on what we produced will be known to many of you. Let's hope it is good enough to be a permanent member of the Watermill stable (or should that be kennel?)

Marilyn Molloy

Novice Brewster of the Kendal Parish

[But not a novice drinker! Ed.]

Jazz advert pdf		
STAG INN DUFTON PDF		

DRIP TRAY NOTICE R CAMRA BEER DISCOUNT SCHEME The following Westmorland Pubs are currently Great News! Winster Valley & Bowness Bay Breweries known to be offering discounts to card are planning to hold a joint carrying CAMRA members: beer festival at the Brown Badger Bar, Rydal Mile Thompson (Wetherspoons), Horse pub, Winster in July 2013. Confirmed dates next Croglin Castle Hotel, Kirkby Stephen issue Elleray Hotel, Windermere George & Dragon, Dent The Globe, Market Place, Kendal Midland Hotel, Appleby Wheatsheaf, Kendal (new) including foreign beers plus cider and perry Romney's Kendal (new) WEDNESDAY 23RD JANUARY Strickland 5.00PM-10.30PM ADMISSION £2 Arms, Sizergh (new) Discount for Concessions, OAP's & Forces, all with II THURSDAY 12.00-10.30PM ADMISSION £2 Discount for Concessions, N OAP's & Forces, a with D) FRIDAY 25TH JANUARY **BEER FESTIVALS** 12.00-10.30PM THROUGHOUT THE ADMISSION CityLi YEAR. Until 4.30pm £3 After 4.30pm £5 SATURDAY 26TH JANUARY This popular list is 12.00-10.30PM being updated by our AT THE SHERIDAN SUITE, ADMISSION A Day £5 OLDHAM ROAD, MANCHESTER M40 8EA 'Mr Chelsea' and will FREE to CAMRA members appear in the March Wednesday and Thursday £1 DISCOUNT other times Over 16's only except Saturday afternoon when families most welcome For further information visit: **www.alefestivaLorg.uk** edition SUPPORTING Joint sponsors of this advert THWAITES adoption

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Lakes & Ale Editor David Currington Treasurer: Tony Jackson

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Membership Secretary & Pubs Officer Ivor Chittenden

Tony Jackson

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WESTMORLAND CAMRA EVENTS DIARY

Contact Tony Jackson for more details, transport bookings etc. (015394) 47845 Email: a.jackson52@btinternet.com

From Appleby contact Chris Morris (07796) 341592

23/26 Jan	National Winter Ales			
-	We are considering a day out by train from Oxenholme. If interested			
	contact Social Sec			
7 th Dec	Christmas Social, Stone Cross Manor, Kendal. Please confirm attendance			
	to Dave Welch asap on either 07772 884690 or email			
	hengispod@live.co.uk			
l 4 th Jan	Branch Meeting, Red Lion, Sedbergh with POTS award for Winter 2012			
II th Feb	Branch meeting (including branch GBG entry voting) Venue TBA			
23 rd Feb	Cumbria Branches' Meeting at Station Inn, Oxenholme			
II th Mar	Branch meeting, Midland Hotel, Appleby & POTS			
May	Hike & Pint – Sedbergh to Dent, finishing at George & Dragon on a date			
	in May to be announced.			
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June	Sheffield train trip TBA			
For normal Branch Events the pickup point can usually be agreed when booking but				
is usually the Bus Station in Kendal. There is also often a bus leaving from the				
Golden Ball in Appleby in Westmorland. For Beer Festivals under your own steam				
please look at the Beer Festivals page. Subsidised transport is now £4 per visit .				

G&D DENT



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