

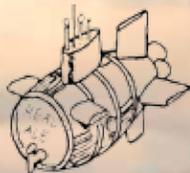
InnQuirer

CAMRA Furness Branch Magazine

Issue 47 - Winter 2012/13



CAMPAIGN
FOR
REAL ALE



Inside:

Pub/Brewery Craic
CAMRA AGM 2013
GBBF 2013
Picture Diary
How it's made
Whats on...



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InnQuirer

CAMRA Furness Branch

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Cover photograph:

View from Muncaster Castle
taken by Gary Thompson

The opinions expressed in
InnQuirer are not necessarily those
of the Editor, Furness Branch of
CAMRA or CAMRA itself

Welcome to the InnQuirer

I have survived the production of my first InnQuirer as editor and managed to create the second, albeit a week or so late due to the vagaries of the Christmas and New Year celebrations! Many thanks for all of your many favourable comments and I hope this edition can maintain the standard of the first.

Dave Stubbins, our esteemed chairman, has agreed to put pen to paper each quarter and you can read his inaugural Chairman's Report on the following two pages.

In the last episode I requested for people to send in any comments, articles, pictures

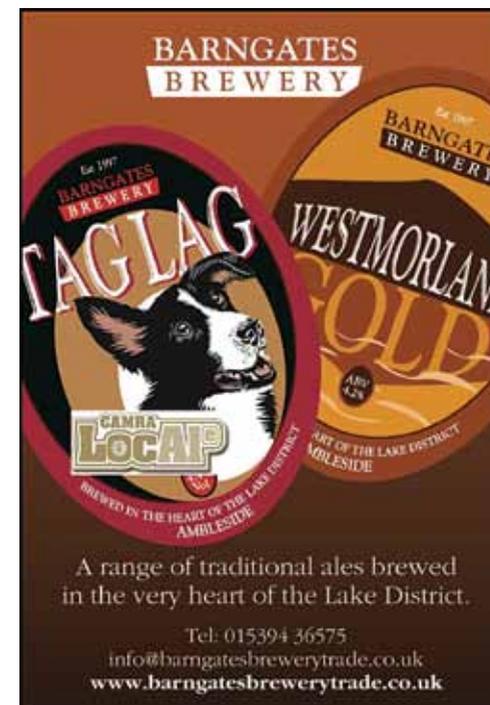
or ideas and have obviously failed to ignite the interest of public at large. Please write or send pictures which I will be glad to include in future publications.

Our Facebook page is up and running and is an effective way to comment on the good and the bad as you wend your way around the nation's public houses.

As I write this, snow is falling in Ulverston and I can think of no better place to be than in front of a warm fire with friends and a pint (or two).

Cheers,

Gary Thompson



Now that the year 2012 has drawn to a close, I'd like to report on what has been an exciting year for CAMRA nationally and the Furness branch locally.

At national level the focus has been very much on the campaign to remove the beer duty escalator which does so much damage to the industry. British beer drinkers now contribute far more to the exchequer than any of their European fellow drinkers and reports are prevalent of pub closures increasing to a rate of four a week. Earlier in the year the milestone of 100,000 signatures was obtained on the e-petition calling on the Government to scrap the escalator and several MPs spoke in favour of a motion to abolish it in a subsequent debate in parliament. This was followed up by a mass lobby of parliament on 12 December and we will see what impact this activity has had during 2013.

At branch level we have continued to see a regular attendance at our monthly branch meetings - we try to keep them as light hearted as possible as we appreciate that they are seen as a social event by many members and that falls within one of CAMRA's key campaigns nationally - to get more people drinking real ale.

The number of breweries in the branch has increased to 12 with the addition of Unsworth's Yard in Cartmel and Healey's Brewery in Loppergarth. For several months David Taylor of Beckstones was unable to brew owing to ill health, but we're delighted to report that he has been able to resume brewing towards the end of the year. Our brewers have had another very successful year on the awards front with the ultimate accolade of Champion beer of Britain going to Coniston Brewery for their No9 Barley Wine. Awards in this competition also went to Cumbrian Legendary Ales in the Golden Ales category for their Langdale beer and to a brewery from our neighbouring West Cumbria branch, Great Gable, for their Yewbarrow beer in a bottle. I attended the lunch held in Burton

on Trent at which the awards were presented - the event is held at the brewing museum at Burton and amongst the exhibits on display is a steam railway engine which shunted wagons in the Bass brewery. Ian Bradley of Coniston Brewery was delighted that it was also No9 as can be seen from the photos I took at the event!

Apart from the national awards, Cumbrian breweries have had considerable success at regional level. Voting is now open for the next round of judging and the period for voting runs from 1st December to 31st January. The site for voting is www.cbobvoting.org.uk. Please register your vote as the more members who vote the more representative the branch nomination is.

I reported earlier that nationally the rate of pub closures has risen to four per week. At the last branch meeting we considered the position in the Furness branch area for 2013 and, whilst there are one or two outlying areas that we still need to research, we are actually at an even level as far as real ale establishments are concerned as the small number of closures have been matched by pubs that have resumed activity. There is no room for complacency here as economic conditions continue to be difficult, but it is encouraging to note that we are doing better than the national trend in our area. We are becoming a popular venue for visiting parties from other CAMRA branches, which is a testament to the high quality of our pubs and beers.

The branch held its 24th beer festival at the end of August this year. The number of beers was again increased on previous years and the event attracted its usual large following, although we noticed for the first time a reduction in visitors on the Saturday. This we have discovered is becoming a trend at beer festivals. Several branch members were also involved in the first beer festival held at the Taste Cumbria Food Festival in Cockermouth in September. The event was generally well attended in spite of atrocious weather on the Sunday and it will be interesting to see if the event is repeated next year. On the subject of festivals, the next National Winter Ales festival takes place from



23rd to 26th January 2013 at its usual venue of the Sheridan Suite in Manchester. This is the last occasion for the present when the national event will be held in Manchester as it moves to Derby from 2014 and will take place slightly later in the year. However, there will continue to be a Winter Ales festival in Manchester as an exciting new venue has been secured for the event from 2014 onwards! Further details in due course.

The Beer Lovers' Dinner, held at the Coronation Hall in Ulverston, attracted 100 diners to sample an excellent meal prepared by Hartleys of Dalton accompanied by a choice of 11 different beers from the Furness area. The dinner has been taking place for several years now with the four Cumbrian branches taking turns to host the event. We will be publicising the date and venue for the 2013 dinner in due course.

The branch committee remained relatively stable during the year. The one change was that Gary Thompson has taken over the editorship of the Furness Innquirer from Dorothy Sen, who

I would like to thank for all her hard work in producing the Innquirer to such a high standard over several years. This magazine is the second produced by Gary and we are delighted that he has started so well.

The Annual General Meeting will be taking place on Monday, 11th February 2013 at the Prince of Wales, Foxfield at 6.30pm. As usual we will be finalising our choice of pubs to be included in the 2014 Good Beer Guide so, if you are a CAMRA member, please make every effort to attend and take part in the process.

If you aren't a CAMRA member, why not consider joining us? Hopefully a lot of what you have read will be of interest. A membership form is included in this magazine and we would welcome you to this and any of our meetings. A list of phone numbers is included in the magazine and any of us would be pleased to be contacted.

We wish you a successful and prosperous 2013.

Dave Stubbins

Chairman - on behalf of the branch committee

Great British Beer Festival

Olympia, London,

Tue 13th-Sat 17th August 2013



Stick it in the diary.

www.gbbf.org.uk



GreatBritishBeerFestival



GBBF



Pub and Brewery Craic

Bar 6 has opened in Ulverston on the site of the original Capitola and is serving 2 real ales.

The Ambrose on Barrow appears to have closed.

The Royal Oak in Spark Bridge likewise.

The Copper Dog in Leece is now trading as The Platform.

Mark and Dave are running the Black Dog in Holmes Green and have 4 real ales.

The Crown at Flookborough has been taken over by Chris and Karen who run the Engine at Cark.

The Kings Arms in Hawcoat has been taken over by Steve and Diane (formerly the Strawberry) and have 4 real ales.

The Swan in Ulverston has Beth as a new tenant and has 10 real ales.

The Miners Arms at Silecroft has now reopened.

Some of the above may be unsubstantiated rumour and if anyone knows different please do not complain. A polite email will suffice!

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CAMRA in Europe....

Good beer doesn't stop at Dover. There are very many great beers brewed by brewers in Europe and beyond. The beer drinker in Denmark, Belgium or Italy faces many of the same threats to their traditional beer styles and breweries as drinkers in the UK.

With this in mind, in May 1990 CAMRA decided to link up with similar national beer consumer groups in the rest of Europe so that they could more effectively campaign and lobby the European Commission and European Parliament. And so the European Beer Consumers Union (EBCU) was formed.

It is in Europe, in the corridors of powers of Strasbourg and Brussels, that much of what effects the UK beer drinker is determined. For instance - the Commission's competition division is always interested in the tied house system; reform of the UK excise duty system will require EC approval; European legislation impacts on ingredients, labelling and other such

issues.

The original three founding members of EBCU in May 1990 were Objectieve Bierproevers from Belgium, PINT from The Netherlands and CAMRA from the UK. Today there are twelve national members' organisations from Austria, Belgium, Denmark, Finland, Italy, The Netherlands, Norway, Poland, Czech Republic, Sweden, Switzerland and the UK to lobby for drinkers interests at a European level.

Delegates meet twice yearly to discuss and coordinate the policy of EBCU. These meetings also act as a forum for information exchange. The day to day management of EBCU is conducted by an Executive of 5 individuals elected annually by the member organisations of EBCU at their Autumn meeting.

The work of EBCU is governed by its Constitution, which was signed by all EBCU members in 2008.



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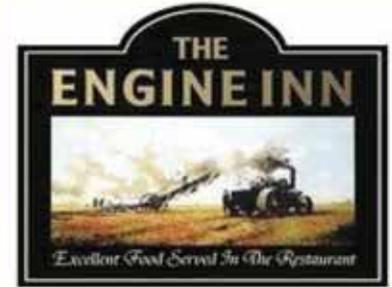
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Pendle - Witches and Wizards

Our latest social trip, in November, was to Burnley, the main reason to choose this area was because Moorhouses were holding their first Halloween Beer festival. We set off in bright sunshine stopping for a break at Forton services where a beer blotter or two were consumed, i.e. Brighton St. pies.

Our first pint was at the Ministry of Ales, home of the Moonstone Brewery, which is a 2.5 barrel plant set in the front room of the pub, the Black Star Mild at 3.4% and at a very reasonable £2.20 a pint was superb.



We were then off to the other side of Town to the Award winning Bridge Bier Huis. This continental styled bar proved very popular with our group. I chose the Rialto 3.9% from Bolton brewery, Dunscair Bridge.



We were then on our way to Moorhouses - what a place! They have invested over 4 million pounds and you can tell. The 20 Beers were split between two conference rooms and were all on hand pumps. There were eleven of their own beers, among our favourites

were White Witch 3.9% and Black Moss at 4.8%. The staff were all dressed as Witches or Wizards, which added to the occasion.

We were then taken around the Brewery by Managing Director David Grant, this proved to be very informative and entertaining.



After a warming bowl of Cauldron Chilli and imbibing a couple more beers we set off to what proved to be an interesting drive around the foot of Pendle Hill, we eventually reached the lovely Hamlet that is Pendleton



I had pre warned the The Swan with Two Necks landlord that twenty thirsty Camra members were about to descend on his Pub. This friendly pub was runner up in the national Pub of the year awards and offers a discount to Camra members.

It was then time to make our way home; our last stop was The Engine Inn in Cark where Karens team had laid on an impressive buffet for us, a great end to a truly memorable day.

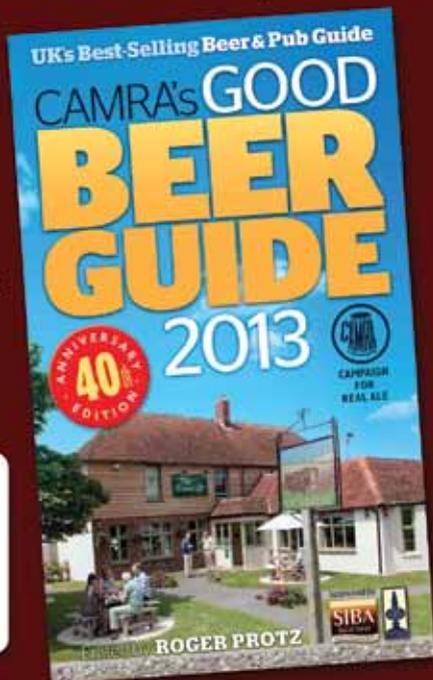
Words by David Latham, pictures by Gary Thompson

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Name the Pub....

Answer on Page 26



Picture Diary

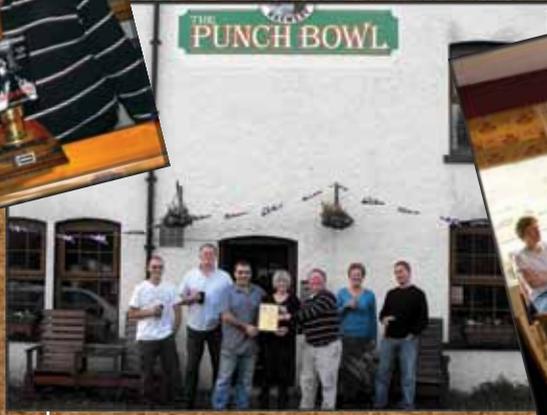
Punch Bowl
Pub of the Season
Summer 2012



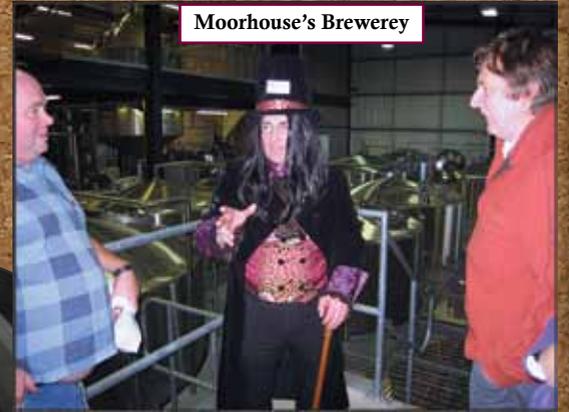
The Devonshire
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Autumn 2012



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A tale of coincidences....without a sting

“Outward Bound”

I've met a very varied range of people at airports, when airside and awaiting a flight, and the incident that happened on my way back to Prague, a city that has almost become a second home for me these days, at the end of October 2012 was a portent of things to come. I was soon to learn that the whole trip would develop a coincidence- themed character unlike any other one I've so far been on. I'd been idly chatting to a chap who, like me, was watching our incoming plane easing its way to its allotted place, and the air bridge snaking out to meet it. “Boeing 737-series 800,” he turned to me and said. “Yep, they usually are on this flight,” I casually responded, while secretly hoping he wasn't one of those people who ear-bash you with a string of technical trivia. I was therefore relieved when he returned to his seat alongside of what turned out to be his wife and two children. I sat to one side of them for a while, and then the wife upped and left with the little boy and girl for a nearby shop, and it began. “Life's full of little coincidences isn't it?” he turned and said. “I've had my fair share of them, and some of them were not so little,” I replied. “Take my wife, for instance,” he continued, and I thought, ‘This sounds like a music hall joke, you know, the one where the teller goes on to urge, ‘PLEASE’ I resisted the urge, and he went on to recount the particular set of circumstances that brought the two of them together, before telling me that they were opposites in almost every respect. I listened to the string of opposing characteristics which he rounded off by adding, ‘And to cap it all, I'm a Pisces and she's a Virgo.’ Looking across at the neat and trim lady managing to cope with two very active youngsters my reaction to that statement was the thought that she may well be Virgo but she was clearly not intacta, and I smiled to myself. The family were soon re-united and so I refrained from telling him that the womenfolk who seemed to have had the most power to change my life, often dramatically, were all

born around the current time of year, and that the most compelling ones had ‘Don't Go There’ written all over them...so I always did. The boarding started before I had a chance to throw that morsel into the melting pot.

On board I sat in my preferred window seat and soon a young woman claimed the one next to me. Once airborne, we got to chatting and she asked had I been to Prague before. “On average about five times a year for the last seven years or so,” I told her, and it turned out that she lived in the city. “We're having a family re-union this weekend for my special birthday,” she went on to tell me, and I was going to ask was it one of those ‘Special’ birthdays with a zero on the end of it, but had serious doubts about going there. As the journey progressed so the exchange of information grew, and she knew more hidden pub gems and micro-brewing places than I could have gotten round in a months stay. All too soon the 1 hour and 40 minute journey was over and we were landing. The briefest of goodbyes and we went our separate ways.

“Back in the City”

Adding the European central time on it was still only half past eight and so instead of going down the block to ‘Novak's’ for my usual meal and Gambinus beer, I decided to take up a suggestion made by my flight companion. Just across the small square was the bar/restaurant where she said I should try a beer called ‘Svijany’ instead of the usual house beer. It came in a specially-shaped, badged glass and was sheer nectar. I had two, and savoured the second one long and lovingly, because they don't hassle you to leave after your meal out there. Thank you, Denisa, you did me a real favour recommending this place, I said to myself. The second and then the third port of call proved just as enlightening

The following day I planned to re-visit a favourite haunt out in the suburbs, and then sort of ad lb my way through what some people refer to as the ‘Hippy’ area known as ‘Zizkov’ (pronounced Zhizhkov). This is a district that

A tale of coincidences.....without a sting (Cont)

has latterly become home to some of the more far out characters in this old Bohemian capital. Even the graffiti looks as though it has been inspired by the use of something mind-altering. I took the usual number 11 tram from behind the National museum out to a place with a name I won't challenge you with and sought out a suburban favourite of mine, a place called "U Sadu" in the square that is actually a circle. I know, but this is Bohemia after all. Here I found the delicious 'Svijany' on the beer menu, and raised my glass once more to Denisa. Using the amazing structure of the giant steel 'Zizkov' tower, I navigated my way down to a street named 'Husitska' where I found myself back on familiar territory. A quick call in on the 'Hotel Victor' at number 72....they brew their own beer now...and then I caught the number 133 bus to Florenc (Florentz) and 'Pivovarsky Klub'. I've taken a number of local CAMRA branch members to this place, and their slightly hazy, locally-brewed beer known as "Stepan" is a wonderful way to treat your palate, as I'm sure they would all agree. Visitors please note that the return tram is now number 3 and not 24. I haven't space to list the many other beer and food delights that followed in the next two days of my stay, but I quietly and frequently raised my glass to the lady on the plane. You may not have changed the course of my life, Denisa, but you sure as heck added to the pleasure of that particular three day break in my favourite city.

"Homeward Bound"

The airport was its usual bustling self but above the normal hubbub I soon became aware of the sound of boisterous female voices. The noise, I quickly discovered, was centred on a group of women who all appeared to be in their mid-forties, and who had obviously been sampling the local beverages before arriving on the scene. Someone's in for an entertaining flight home, I thought to myself, as I watched them joining the Manchester line up. Being a back pack only passenger I cleared customs and went airside, but it wasn't long before the merry womenfolk were in there and adding

their voices to the group of us awaiting the incoming flight from Manchester. Some time later I was to discover that I was seated right in the epicentre of this garrulous gaggle of girls, and the most boisterous one was sitting next to me! Once airborne the fun began. One of them would sing out a few lines from a well-known song, and then the others would carry it on but using some rather risqué words of their own. When not cajoling her mates into singing naughty words to famous songs, the lady next to me explained that she and three of the others had birthdays around this time, and described herself as 'The Bonfire Night Babe'. For the last couple of years they had descended on some unsuspecting European city for a mid-week break when prices were at their cheapest. We compared eating and drinking places, and I put her onto one of my favourite home-brew pubs. The 'Prazsky Most' at number 5, Betlemska is a gem and often attracts fun-loving crowds of dedicated beer tourists, as several of our CAMRA branch have discovered. I'll bet the musical madams sharing that flight with me would give the serious-drinking Russian lads who sometimes call in there something to think about! And they might even change the course of each others lives! "We'll have to come out here again next year and you can show us some of these places," she then suggested, before going quiet for the first time since take off. Next thing I knew, 'Madam Cheerleader' had fallen asleep and was snoring quietly by my side, so I finally started to read my book. Then her sleepy head lolled onto my shoulder and one of the others looked across the aisle, winked at me and said, "I think you've clicked there, mate." Another one stood up, looked at her and added, "Give over woman, he's no idea what he'd be taking on with that one," and they all laughed. I tried easing her gently away but she soon slumped back again, and before long the effects of 'Prazsky Most' beers had me knocking out the zeds too. Cheers and Na Zdrave,

G.A. Purcell

CAMRA Members' Weekend & AGM 2013

Friday 19th April - Sunday 21st April 2013

This year's Members' Weekend and AGM will be taking place at St Andrews Hall in Norwich. Norwich is a beautiful city packed with medieval buildings and quality pubs. 2012 Good Beer Guide pubs include Take 5, Ribs of Beef and The Vine, however these are just a selection of the many pubs that offer a great pint. Norwich is also home to four breweries, plus there are another 20 within the surrounding area, many of whom will be providing their beer for the Members' Bar. You will have the opportunity to visit some of these pubs and breweries, and also some cider producers, as part of the Weekends' organised trips.

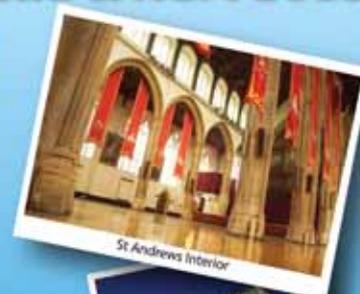
St Andrews Hall is a Grade 1 listed building which dates back to the 14th century and has been the host for a number of civil occasions, including Norwich's CAMRA Beer Festival. Other historic buildings include Norwich Cathedral and Norwich Castle both of which offer beautiful scenery within their gardens. If you fancy escaping the Members' Weekend or extending your stay then you may like to visit these attractions or enjoy the countryside views by visiting the Norfolk Broads.

Norwich is easily accessible by road, train or air, and the public transport system is easy to use and offers all day travel passes.

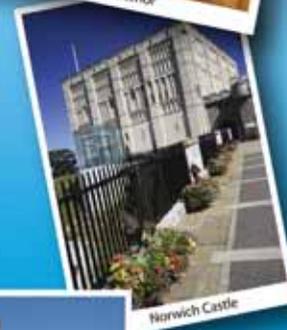
With spectacular architecture and a fascinating history, Norwich is well worth a visit.

The Weekend is open to all CAMRA members to:

- Review what has been happening at branch, regional and national level over the past year
- Review campaigning themes and form policy
- Hear guest speakers on issues related to beer, brewing and key campaigns
- Meet the formal requirements of an AGM, including presentation of accounts
- Meet up with CAMRA members from around the country, National Executive and HQ staff members
- Discuss ideas to forward to campaign through workshops, policy discussion groups and seminars
- Enjoy a few drinks in the members bar with a good selection of local real ales
- Visit pubs in Norwich and the surrounding area
- Visit local breweries and cider producers on organised trips



St Andrews Interior



Norwich Castle



Norwich Cathedral



Norfolk Broads



Norwich Market

To find out more about the CAMRA's Members' Weekend and AGM 2013, please visit www.camraagm.org.uk



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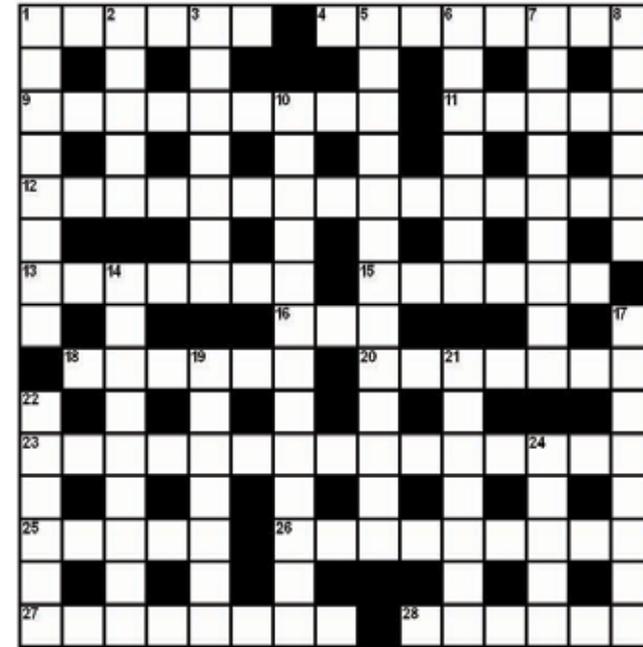
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Crossword Puzzle No. 5

Submitted by PeeGee



Across

- 1 Hush! It manages to capture an assassin (6)
- 4 Bliss. Used for crap shoot, I hear (8)
- 9 Past eight? Regroup for a pasta supper (9)
- 11 Historical record of girl; article fifty (5)
- 12 Lime; inserted rum; mixed too often and produced this sorry state? (8,7)
- 13 They that serve bombed war site (7)
- 15 Small fry upstream may provide ingredients for these meals (3-3)
- 16 Central to accountableness is what you may owe 7 (3)
- 18 Snowy Spanish State (6)
- 20 Unfrozen diamond let loose (3-4)
- 23 Found on M-ways, a section strives to be rebuilt? (7,8)
- 25 A Buffalo "Hallo" may hold a peace greeting in the 50th State (5)
- 26 Increasing wealth of English number with registered Chinese divination system (9)
- 27 Stressed? Back up to get your just reward (8)
- 28 Slithery summers? (6)

Down

- 1 Wash stockings with soft feathers (4,4)
- 2 Path left by the ultra ill-bred (5)
- 3 Anti-smoking campaign with gallows. Infected yet by Chalara dieback? (3,4)
- 5 Ask 7 to pull one for you (1,4,2,6)
- 6 Energy separates a rascal from my place of learning (7)
- 7 Austrian river goalie. One who is called to the bar to serve 5? (9)
- 8 Join up crooked line on street (6)
- 10 Mutants teeter shakily over correct saying (4,9)
- 14 Could describe state, short of 12, induced by imbibing too many 5s from 7 (9)
- 17 Disorderly state matures communications (8)
- 19 Living? Man, I'm a tear-away, inside (7)
- 21 Lured and murdered beneath the Ear, Nose & Throat Dept (7)
- 22 Is land to be found in this isolated place? (6)
- 24 Brownish-green fruit on orange stick round broadcasting (5)



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Forename(s) _____	(UK & EU)	
Date of Birth (dd/mm/yyyy) _____	Joint Membership £28 <input type="checkbox"/>	£30 <input type="checkbox"/>
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01/08

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CAMRA LocAle
Promoting pubs that sell locally brewed real ale, reducing the number of 'beer miles', and supporting local breweries.

What is CAMRA LocAle?

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues. There are currently over 125 CAMRA branches participating in the LocAle scheme which have accredited

hundreds of pubs as LocAle pubs which regularly sell at least one locally brewed real ale.

Definition of Local

The Sustainable Communities Act, which CAMRA strongly supports, provides a definition of local as up to 30 miles from the point of sale. CAMRA recommends that the distance is calculated from the pub to the brewery and should be based on the shortest driving distance. Real ales from regional and national breweries as well as from microbreweries can be regarded as "local" if they

are brewed within what the branch has decided as being the local area.

The Furness Branch Definition is as follows:

"All beers brewed within Cumbria, plus those in North Lancashire as far south as Lancaster and Morecambe"

This definition more accurately reflects our low density population. In reality, the vast majority of our LocAle pubs serve beers which are brewed very close to home – especially from our own 12 branch breweries!

Do you know of any other pubs or clubs in Furness Branch area which always sell LocAle?

If so, please let us know so that we can sign them up and give them a mention.

Thank you
Gary

- Allithwaite - Pheasant
- Askam - London House
- Bardsea - Ship
- Barngates - Drunken Duck
- Barrow - Duke of Edinburgh
- Barrow - Furness Railway
- Barrow - Kings Arms, Hawcoat
- Bouth - White Hart
- Broughton - High Cross
- Broughton - Manor Arms
- Broughton - Old Kings Head
- Cark - Engine
- Cartmel - Royal Oak
- Coniston - Black Bull
- Coniston - Sun
- Coniston - Sailing Club
- Dalton - Brown Cow

- Dalton - Red Lion
- Far Sawrey - Cuckoo Brow
- Foxfield - Prince of Wales
- Grange - Commodore
- Grange - The Sands
- Greenodd - Ship
- Grizebeck - Greyhound
- Hawkshead - Kings Arms
- Hawkshead - Red Lion
- High Newton - The Crown
- Holmes Green - Black Dog
- Kirkby - Burlington
- Kirksanton - King William (Billy)
- Lindal - Railway
- Loppergarth - Wellington
- Millom - Devonshire
- Millom - Bear in the Square

- Near Sawrey - Tower Bank Arms
- Newton - Village Inn
- Rusland - Rusland Pool
- Seathwaite - Newfield Inn
- Strainton - Stagger
- InnStrawberry Bank - Masons Arms
- The Green - Punch Bowl
- Ulverston - Devonshire
- Ulverston - Farmers Arms
- Ulverston - King's Head
- Ulverston - Mill
- Ulverston - Old Farmhouse
- Ulverston - Stan Laurel
- Ulverston - Swan
- Walney - Queens, Biggar

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Furness CAMRA Diary

Furness AGM and Branch Meetings

Monday, February 11th - Prince of Wales, Foxfield, 6:30PM - AGM and branch mtg.
Tuesday, March 12th, Railway Inn, Lindal, 7PM
Saturday, 20th April, Wilsons Arms, 1PM

West Cumbria CAMRA Beer Festival

Friday 15/03/2013 to Saturday 16/03/2013
Whitehaven Civic Hall

West Pennines Branch Meeting

Saturday in May. TBA, Lancashire

Cumbria Branch Meeting

Saturday February 23rd 2013 - Carlisle.

Great British Beer Festival

Tuesday 13th to Saturday 17th August 2013
Olympia, London

How it's made ...

Making malt

Brewing starts with barley. The starches in barley cannot be fermented, so they must be converted into a fermentable form, by malting. The grains of barley are soaked in water and allowed to germinate. Then they are heated and turned regularly, either in the traditional 'floor' maltings or in huge rotating drums.

When germination has unlocked the rich natural sugars in the barley, the grains are heated in a kiln, which stops germination. The degree of heat affects the type of malt produced and its flavour - high heat produces dark roasted malts, lighter heats lighter coloured malts. Malt does not just give the wherewithal to produce alcohol, it also gives colour and the body of flavour of the beer. Brewers do use other ingredients such as sugars and fermentable starches. Some ingredients improve the appearance of the head, assist fermentation, or act as preservatives. CAMRA has long argued that brewers should declare the ingredients they use, just as happens with other foodstuffs. Excessive use of fermentables that are not malt is one cause of dull beer.



Brewing

The malt is now ready for brewing. In the brewery, malt is crushed into a powder, and then mixed with hot water. The thick porridge liquid is left in a vessel called a mash tun for several hours while the sugars in the malt dissolve. When the liquid has absorbed as much sugar as possible, it is run off through

the slotted base of the vessel. This liquid is now called wort. Hops were introduced to Britain in the 16th century by Dutch brewers; they add bitter flavour and aroma to the beer, but also act as a preservative. Wort is boiled with hops in a vessel called a copper for at least an hour. The most traditional brewers use the whole flowers of the hop. After boiling, the hopped wort is run over a bed of the boiled hops as a filter. The wort is then cooled and run into fermentation tanks, where yeast is added.



Fermentation

Yeast is a microscopic fungus which feeds off the fermentable sugars, producing alcohol and carbon dioxide. Yeast cells divide and grow rapidly in this warm sugary liquid. Within a few hours a scum appears on the top of the wort, and this rapidly builds up into a great foamy yellowy-brown crust - though fermentation takes place throughout the liquid. British ales are brewed with the ale yeast *Saccharomyces cerevisiae*, at a temperature of C (65-72 F). Brewers go to great lengths to retain their own specific yeast variety uncontaminated, as each one produces different flavours during the fermentation process. Leftovers: Yeast may be turned into Marmite; yeast and spent grain may be fed to farm animals, used hops are used as fertiliser. When fermentation has finished, the 'green beer' is run into conditioning tanks for a few days. The remaining yeast continues to turn sugar into alcohol, and also helps purge the beer of rough after-tastes. It is how the beer is treated now that determines whether it is traditional cask conditioned ale ('real ale') or a brewery conditioned product.



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