

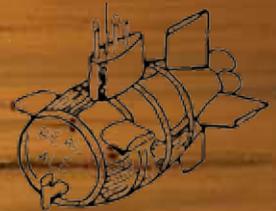
InnQuirer

CAMRA Furness Branch Magazine

Issue 46 - Autumn 2012



CAMPAIGN
FOR
REAL ALE



Inside:

Pub/Club of the Year

CAMRA AGM 2013

Furness Beer Festival

Craft Beer - Good or Evil

Defining Real Cider

Whats on...



The Brown Cow Inn



10 The Green, Dalton-in-Furness, Cumbria, LA15 8LQ
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InnQuirer

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Cover photograph:
The Duddon Estuary from Askam
Pier 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

This is my first attempt at producing the magazine and I would like to start by thanking Dorothy Sen for her sterling efforts in producing the magazine for the last few years. I both trust and hope you will enjoy this issue and would very much appreciate any comments, articles, pictures or ideas that will constructively add to future publications.

The 24th Furness Beer Festival has just finished and I was amazed at the amount of volunteer work and energy that goes into organising such an event - see centre pages.

Craft Beer is an interesting topic of conversation and so I have included an article debating the 'Fors' and 'Against' which I trust you will find of interest and which, I'm sure, will promote heated discussion.

Have a go at the crossword, any errors are not my own, but belong to the mysterious PeeGee and see if you can Name the Pub.

Congratulations are in order to the Swan Inn and Millom Rugby Club for winning their Cumbria CAMRA Pub/Club of the Year awards and also to the Punch Bowl and the Devonshire for their Furness Pub of the Season attainment.

Cumbrian breweries have also excelled with GBBF awards going to Coniston Brewing Company, Cumbrian Legendary Ales and Great Gable. Last, but not least, a mention to Ulverston Brewing Co's Royal Reserve and Cumbrian Legendary Ales Esthwaite for their recognition at the Beer Festival.

Cheers,

Gary Thompson

Furness Branch of Camra

Beer Lovers' Dinner

Saturday 17 November

Coronation Hall, Ulverston

4 course meal accompanied by beers from the Furness area together with presentation of awards to Cumbrian brewers

**£35 (Camra members £33) including beer
10% discount on tables of 10 or more (£31.50 each)**

email janetridal@hotmail.com



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.

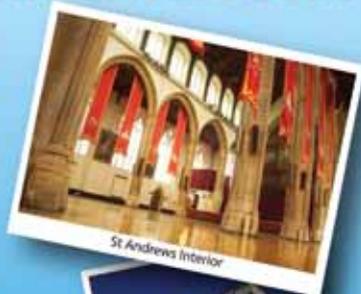
Norwich is easily accessible by road, train or air, and the public transport system is easy to use and offers all day travel passes.

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

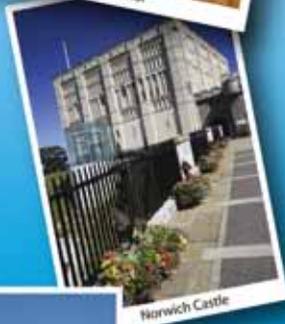
The Weekend is open to all CAMRA members to:

- 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

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



St Andrews Interior



Norwich Castle



Norwich Cathedral



Norfolk Broads



Norwich Market

Pub and Brewery Craic

Great News for Cumbria Beer Lovers!

Overall, Supreme Champion Beer of Britain is: **Coniston - No. 9 Barley Wine.**



Cumbrian Legendary Ales - Langdale - got Silver medal in the Golden Ales.



Great Gable - Yewbarrow - got Silver in the Bottled beers.

And the other finalists were all in the top 8 in the country in their class, so they did extremely well to get there!! These were:

Jennings - Sneck Lifter
Bargates - Cat Nap

Congratulations to **Ulverston Brewing Company** for their Royal Reserve (ABV 6%) being voted our 2012 Beer of the Festival.

In addition **Cumbrian Legendary Ales** Esthwaite Bitter (ABV 3.8%) won the blind tasting for the Northwest regional CBOB Bitters competition. This means they will go into CBOB finals at the GBBF next August, with the chance then of becoming champion bitter and maybe ever supreme champion!

The **Red Lion in Dalton** has Loweswater Gold on permanently.

The **White Horse in Dalton** has reopened and is looking to put Real Ale in.

The **Black Dog at Holmes Green** is intending to reopen.

The **Copper Dog at Leece** should reopen in October.

Welcome to Will and Mel Cooper the new tenants at the **Farmers in Baycliffe**.

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

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2012**

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Thursday - 15:00 to 23:30
Fri/Sat - 12:00 to 00:00
Sun - 12:00 23:00



01229 582519

Swan Street, Ulverston, LA12 7JX

Cumbria CAMRA 2012 Awards



Bill Dowbiggin receives the Cumbria CAMRA Club of the Year and Furness CAMRA Club of the Year from Chris de Cordova (West Pennines & Gtr. Manchester Brewery Liaison Coordinator) and Dave Stubbins (Furness Branch Chairman).

Dave James receives the Cumbria CAMRA Pub of the Year from Chris de Cordova (West Pennines & Gtr. Manchester Brewery Liaison Coordinator) and Dave Stubbins (Furness Branch Chairman).



Well done to all the other branch Pubs of the Year, who were the Runners up: Solway - the King's Head in Carlisle, West Cumbria - The Brook at Cleator and Westmorland - the Black Swan Hotel at Ravenstonedale. Great choices and strong contenders!!

Furness Branch Pub of the Season Awards

Summer 2012

The Punch Bowl, The Green



Winter 2012

The Devonshire, Ulverston

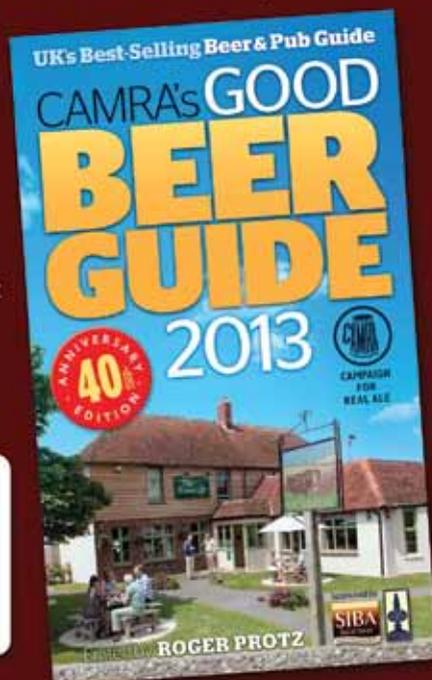


GOOD BEER GUIDE 2013... AVAILABLE NOW!

The *Good Beer Guide 2013* is the 40th edition of CAMRA's best-selling beer and pub guide. Fully updated with the input of over 140,000 members of the Campaign for Real Ale, the Guide is indispensable for beer lovers young and old. This edition includes:

- Details of 4,500 real ale pubs around the UK
- Easy-to-use listings that make it simple to find a great pub and a good pint nationwide
- The only complete listing of all the UK's real ale breweries available in print in the special 'Breweries Section'
- A 'Beer Index' that helps you find your very own perfect pint wherever it is available

Buying the book direct from CAMRA helps us campaign to support and protect real ale, cider & perry and pubs and pub-goers. The *Good Beer Guide 2013* is available now and you can order your copy using the form below.



NEW!

Take the Good Beer Guide with you wherever you go!

The *Good Beer Guide* mobile app is available from the iPhone AppStore and the Android Play Store and is the perfect way to find great pubs serving the best beer while on the move.

The new *Good Beer Guide* e-Book will be out in September for all ePUB compatible devices with full-colour imagery and direct web and email links (where supported). You can find out more at www.camra.org.uk/gbg

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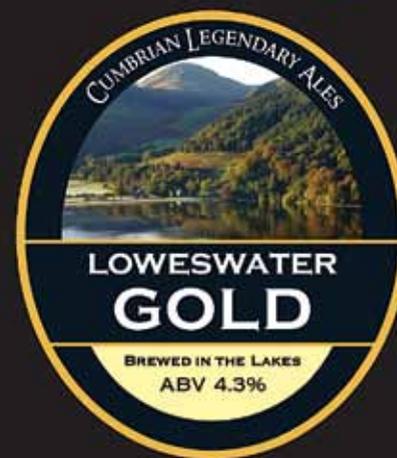
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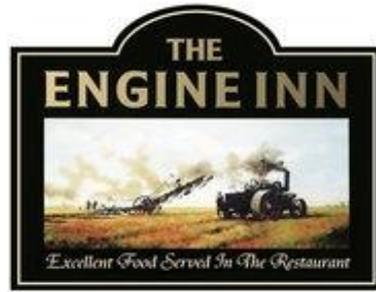
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Furness CAMRA Pub of the Season winter 2011
CAMRA Good Beer Guide listed 2010, 2011 and 2012



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Scuppered - a Tale from the Scillies...

On Oct 22 1707 Admiral Sir Cloudesley Shovell was returning home with 21 ships from an unsuccessful campaign against France. He thought he was west of Ushant near Brittany. Legend says that an Able Seaman thought otherwise; either he'd been navigating on his own or he knew the Scilly Isles, a notorious graveyard of ships. He was hanged on the spot for mutiny.

The seaman was the more admirable and Sir Cloudesley the less able and he was well and truly scuppered. Four vessels were wrecked with 1400 to 2000 men drowned, including the Admiral. One of the worst sea disasters in British history, this event was largely responsible for the Board of Longitude being set up in 1714.

In May, Jean and I returned to the Scillies for our "Golden Moon". We left our car at Penzance and took the 20-minute rattle-bang shuttle to Treco, where the helipad reception is so laid back as to be almost horizontal and transport to the only hotel, The New Inn, is by tractor and trailer. We found that they had laid on their Spring Festival on exactly the four nights for which we had booked (amazing coincidence) and had given us each a free beer mug and voucher for 10 half pints. Held yearly May and September, this was their 21st such event.



After taking boats, walking round the islands and just sitting admiring the stunning scenery, it was a great pleasure to end each day with a hot bath, a corner table in the bar, well chosen for observation and easy access to the beers, and a leisurely bar meal. One evening we joined in singing sea shanties with the next-door table, a mixed crew who had been gig-racing that afternoon. The first of the two live music groups, however, seemed to consider volume an acceptable substitute for music, and I had to defend myself by making earplugs from rolled up pieces of paper napkin dunked in beer. This reduced their aural assault from out-and-out painful to merely unpleasant. The 32 beers (16 on tap at a time) ranged from 3.7% Harbour Light to 6.8% Double IPA No.1 (also by Harbour) which, though served over-chilled from a Stella-type tower tap, was surprisingly good once warmed and vigorously swizzled with a fork to remove gas. In between was an excellent

Old Speckled Hen and a very quaffable Triple Pressed Rat and Warthog which, at only 3.8%, was unexpectedly flavoursome. Elgood's 3.8% Cambridge Bitter did not appeal, nor did McMullen's Cask Ale, also at 3.8%, which seemed weak. Betty Stoggs (4%, Skinners) had to be tried, if only for her legend.

The 4% Gorge Best from Cheddar Ales had a soupçon of sourness, was light on flavour and didn't appeal, though the Queen of the Isles, 4.2% from Ales of Scilly, with a hint of lemon and honey, was very drinkable in spite of its acrid aroma and greeny-yellow colour that reminded me of something I couldn't quite place.

The 5% RCH's East Street Cream was dull, but Wells Bombardier and Quantock's 4.3% Will's Neck compensated.

A sad absentee was Ales of Scilly's Scuppered, which is exactly how I felt as I was really hoping to try it again. I remembered it as darkish, sweetish with, at only 4.6%, a chewy full flavour usually found only in ales nearly twice as strong.

A worthy substitute stayed the course throughout: 4.8% HSB from Gales. It was this ale that in the benighted, flavour-free 60's saved me from having to choose Guinness as a defence against Grotney Red Barrel's fizzy blandness and set me off on the real ale trail.

Peter Gardner.

Defining Real Cider....

CAMRA is an organisation that supports and promotes real ale, cider and perry, and I presume that by now, most beer drinkers have a good idea of what real ale is. But I suspect that most drinkers, including those that drink cider, do not know what constitutes real cider, compared to the keg version. So let me try to explain.

Cider, and I am giving you the basic version here, is the easiest drink in the world to produce. You start with apples, crush them, squeeze out the juice and let it ferment using the fruit's own sugars and natural wild yeast. And hey presto it turns into cider. But it's not quite as simple as that, which is why CAMRA has its own definition of what we accept as being real cider.

Let me start with explaining about the fizzy, keg ciders that are found in almost every pub in the UK. Most start with apple concentrate, which can be imported from almost anywhere in the world, although a lot of the UK's apples are also turned into concentrate for cider. This product is then heavily diluted with water, and then has a dose of something like sugar or corn syrup added to allow it to ferment way above the legal maximum strength of 8.5%. So it then needs to be diluted down before it can be sold, resulting in a drink with a considerable amount of water and sugar water, with consumers having no idea how much juice is actually in the final product. Then it is filtered, pasteurised and gas added. Certainly not a naturally-produced drink.

So CAMRA obviously needs its own definition to show what we accept as real cider (and perry) compared to the mass-produced industrial drinks, and this has become even more important now that we are being swamped by a new phenomenon - cider either made or flavoured with other fruit. There is, of course, no legal definition of what cider and perry actually is. The nearest you can get to this is the duty levied by HM Revenue & Customs for various types of alcohol. For these purposes, ciders or perries made or flavoured with fruit other than apples



or pears are classed as wines, and have wine duty levies on them. And anyone who thinks that these drinks are traditional ciders should certainly think again. Currently you can get ciders labelled as melon, lychee, peach and the ubiquitous tutti frutti flavour, to name just some of them. Traditional they ain't!

CAMRA's definition for real cider and perry is fairly straightforward. It should be made from non-pasteurised apple or pear juice with no concentrate to be used. Large amounts of sugar or similar products are not to be used to ferment the juice way above its natural strength. No added water to deliberately increase the volume of juice. No pasteurisation to take place, no added colourings or flavourings to be used, no artificial carbonation. No micro filtration (which takes out all the yeast). Finally, a sweetener may be added to the fully fermented drink to make it medium or sweet.

It's not complicated at all, is it?

We at CAMRA are trying to promote a traditional, natural drink that we are proud to support. Simple!

Cheers
Mick Lewis
Apple Committee Member

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Beer, Cider & Perry - Luv 'Em All

CAMRA has about 200 Branches across the UK. They show varying degrees of interest and support for real cider and perry. To some Branches it appears once or twice a year from the back of a distributor's van, to be sold at a local Beer Festival. In other Branches it is debated and disputed so much it takes up disproportionate amounts of time at branch meetings as its supporters and detractors debate and argue its merits. There has to be a middle way that puts real cider and perry in its rightful place in the Campaign - and that is the target of this article.

Following a Conference decision many years ago, support for real cider and perry is CAMRA policy - and that support can take many forms, from organising cider and perry tastings, promoting local cidermakers, judging and awarding cider pub of the year awards, arranging cider trips or even helping press the fruit in autumn, when it is ripe.

Of course Branches don't have to involve themselves to that degree (it's pretty hard to arrange a cider trip if the nearest cider maker is 200 miles away!) but it helps CAMRA's image if they at least try. Far from "using up beer loving members' time", that could be used

promoting their drink of choice, visible support for real cider and perry can encourage fresh new recruits to join, who might not otherwise have done so. Marc Holmes, eleven times Organiser of The Great British Beer Festival, didn't drink beer at all until appointed organiser, when he felt obliged to sup some ale - and found he liked it!. Andrea Briers, East Anglia Regional Director and Chair of CAMRA's Cider and Perry Committee, was likewise initially a cider drinker but now happily campaigns tirelessly for both beer and cider.

Imagine how things might have been if Conference had not taken that fateful decision all those years ago - perry, Britain's most ancient and traditional drink, would have almost certainly ceased to exist, as for many years it could only be found at CAMRA beer festivals and cider, currently so popular, would be fast following on its heels. So come October get the cider and perry bunting out and celebrate the variety and choice which CAMRA has always fought to defend, and which has made it the great consumer campaign it is!

Wassail !!!

Gillian Williams

October is Cider & Perry Month

Unlike real ale production, which can happen at any time of the year, real cider & perry can only be made when the fruit is ripe. Great skill goes into producing both products. Great store is placed by the Brewer in the quality of ingredients and variety of flavours created by the malt, hops, yeast and water used to brew the beer.

It is a Cider Maker, rather than a Brewer, that makes cider & perry. They may use a mixture of bittersweet and bittersharp cider apples or sweet dessert apples, or a mixture of the two to make cider. Perry is normally made from perry pears, but can be made from dessert pears. The choosing, pressing and blending of the fruit to make cider or perry is just as much of a craft as making beer, and produces a vast range of tastes, styles and aromas, similar to those produced in fine wine. Like wine, each year's fruit produces a unique vintage, so much so that cider and perry have been sometimes called 'The Wine of the West'.

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

CAMRA has set October aside as Cider & Perry Month, in the same way as May is set aside as Mild Month.



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Name the Pub....

Answer on Page 30





6 Steps to Heaven

Around 2000 people came to this years festival consuming over 7000 pints at a rate of one every 15 seconds! Behind the scenes is where all the work is done and this started on the Monday prior to the festival with an empty hall and the ever willing volunteers.



Build

The first step is to build the racking to take the massive weight of the sixtytwo 9 gallon casks with the nineteen 18 gallon casks being placed direct on the floor. This photo shows the first cask in place.



Rack

Whilst the racking is being built all the casks are brought into the hall. They have been stored at a low temperature in the Ulverston Brewery prior to delivery on the day. Each shive and keystone has to be individually cleaned and sterilised prior to venting and tapping.



Vent

Each cask is vented by driving a hard peg into the centre of the shive at the top of the laid down cask. This is then replaced by a soft peg to allow exchange of gases between the cask and the outside world.



Tap and Chill

The next step is to enable the beer to be kept cold by wrappig all the casks in a single plastic sheet with two chillers blowing cold air in at each end. Ideally the beer should be kept between 12C and 14C. Each cask is then tapped to enable dispense. The bottom row contains the 18's which are connected to the bar handpumps by running food quality tubing under the raised bar floor to connect to the handpumps. All the rest of the casks have direct gravity dispense.



Ready

The bar is then built and all is ready for the main event. Of course, come Sunday morning, everthing has to be taken down again and the hall left as if nobody had ever been there!

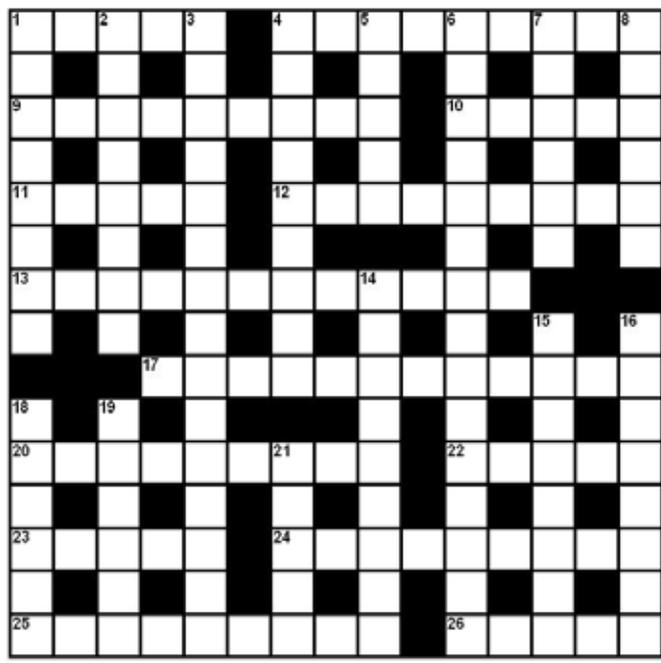
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Across

- 1 Fifty gain from labour; gain knowledge (5)
- 4 In a rigid stupor? Moggy needs a pick-me-up (9)
- 9 Black Jack has reached the age of maturity (6-3)
- 10 Short Everglades reptile spat, we hear (5)
- 11 Forbidden to circle behind repaired boat (5)
- 12 Short publications produce insurrections (9)
- 13 Tyrant's joint; the making of his regime? (12)
- 17 Orchestra bows? Nonsense (12)
- 20 Rich coast in Central America (5,4)
- 22 Dig in model vehicle (5)
- 23 Auberge mixed up with EU. Boredom (5)
- 24 If reassembled, split rice tells you how much you have to pay (5,4)
- 25 Net remade with corners ensnares (9)
- 26 Viking stories found in NASA gastronomy (5)

Down

- 1 Allowance made by free altitude (8)
- 2 Stills involve blame [sic] (8)
- 3 Bringing under central control backward Italian on a girl in country (15)
- 4 Angry promise. This? (9)
- 5 Theatre Ad-men surround step (5)
- 6 Deftest insights make for meanness (15)
- 7 No, I beat backward country (6)
- 8 Fondle vehicle on European ship (6)
- 14 Car noises combine to form potential sequence of events (9)
- 15 Chant about approx. 450 leads to hot water injury (8)
- 16 When top map organisation could provide protection from 15 down? (8)
- 18 Yield following shortening of account and agree (6)
- 19 Employ mesh for worldwide discussion system (6)
- 21 To urge forward, the Spanish follow mischievous child (5)

Answers on Page 30

TEL: 01229 581387 WWW.STRINGERSBEER.CO.UK

New Policy to Help Save Pubs

The National Planning Framework

– not words likely to get anyone’s pulse racing are they? Yet this new document is a powerful weapon in the battle to protect our beleaguered pubs.

Over recent years, we’ve lost huge numbers of pubs through conversion to housing and other uses needing planning

permission.

When Councils consider planning applications, they must take into account not only their detailed local policies but also the broader national policies. Until March 2012, those national policies occupied a legion of documents totalling over 1000 pages. Some policies were vaguely helpful to pubs, albeit mainly rural ones.

The new Framework sweeps away this complex set of

rules, replacing them with just 52 pages of policy guidance.

Thanks to intensive lobbying by CAMRA, this new guidance includes national policies which are potentially very helpful to community facilities like pubs. Most importantly, Councils are told to “guard against the unnecessary loss of valued facilities and services” which specifically includes community pubs. What’s also crucial is that these rules apply to all pubs, urban and rural.

Councils must have in place, by March 2013, local planning policies consistent with the Framework; in the meantime, Framework

policies should generally be applied.

So what does all this mean if your local is threatened by an unwanted planning application? You should object to the Council, of course, but when doing so, make sure to refer to the relevant policies in the Framework.

If you can show that loss of the pub would reduce the local community’s ability to meet its day-to-day needs, then the Council should refuse the application.

CAMRA has produced an advice note on the best wording to use and this can be found, along with much other information on

planning issues, at:

www.camra.org.uk/nppf

or if you would like any of these documents posted to you then please phone CAMRA’s Campaigns Officer Claire Cain on 01727 798 454.

The Framework is already making an impact. Councils in Cambridge and the Fylde have used it to refuse planning applications to convert pubs to houses. In those cases, the applicants have appealed against the refusal and, in each case, the Government inspector, considering the appeal, has dismissed it largely because approval would run counter

to Framework policies.

Sadly, not every development adversely affecting pubs needs planning consent – conversion to a restaurant or a shop for instance. CAMRA is campaigning hard to get planning law changed in these areas. In the meantime, the new Framework is very much a step in the right direction.

If you have any issues regarding a campaign to save a local pub in your area please contact CAMRA’s Local Planning Policy Advisor **Paul Ainsworth** on paul.ainsworth@camra.org.uk or go to: www.camra.org.uk/nppf



Beer 'n' Bangers

With the Broughton in Furness Festival of Beer
5th - 7th October 2012

A celebration of Cumberland Beer and Sausage at twenty pubs, butchers and eateries across the South Western Lake District. Come and explore!

Including:

Prince of Wales, Foxfield
Manor Arms, Broughton
The High Cross Inn, Broughton
Black Cock Inn, Broughton
Old Kings Head, Broughton
The Punchbowl, The Green
Ratty Arms, Ravenglass

Newfield Inn, Seathwaite
Brown Cow Inn, Waberthwaite
Pennington Hotel, Ravenglass
The Bear on the Square, Millom
Millom Palladium
Devonshire Arms, Millom
Bridge Cafe, Millom

Trackside Tearooms, Millom
R.B. Woodall, Waberthwaite
Bowleys of Bootle
Pattons Family Butchers, Millom
Melville Tysons, Broughton in Furness
Millstones Rural Food Hall, Bootle
The Byre Cafe, Bootle

Special buses and regular trains between main venues.

Events include a tour of Hardknott brewery, local brewers question time, special offers, live music and family activities.

For more information visit: www.beernbangers.com



Thank you! 100,000 signatures.

A fantastic achievement in the campaign to scrap the beer duty escalator. The next step is a CAMRA mass lobby of Parliament. Join us on Wednesday 12th December to tell your MP to show their support for your local pub.

September marked an exciting achievement for CAMRA as we gained our 100,000th signature on the e-petition calling for an end to the beer duty escalator.

Thank you to all those who signed the petition and took part in the campaign. The enthusiasm and hard work from so many of our members has meant that we are only the 12th e-petition to reach the 100k milestone. This will help us secure a high-profile Parliamentary debate.

If you haven't yet signed then you still can - why not help us become the largest e-petition on the site!

It's vital we keep the pressure up with just six months to go until the next Budget. So please consider joining us on CAMRA's Save Your Pint mass lobby on Wednesday 12th December - you don't need to be a seasoned campaigner, we will support you all the way.

With 12 pubs still closing every week the lobby day



comes at a critical time for the future of the pub.

I look forward to meeting you at Westminster alongside hundreds of your fellow CAMRA members from across the UK.

Cheers!

Colin Valentine
CAMRA National Chairman

Craft Beer - Good or Evil?

In discussions around Ulverston pubs and reading articles and blogs etc. I have become increasingly interested in the subject of craft beers. There seems to be no known or generally accepted definition of them and they can, of course, be dispensed in a variety of ways including bottle, keg, keykeg or cask.

CAMRA seems to be struggling to decide how to deal with them and thus I have garnered details of the most recent CAMRA discussions and two opposing viewpoints taken from the Summer 2011 CAMRA BEER magazine.

I will leave you to discuss further and would welcome any letters or emails on the subject.

Cheers,

Gary

CAMRA AGM

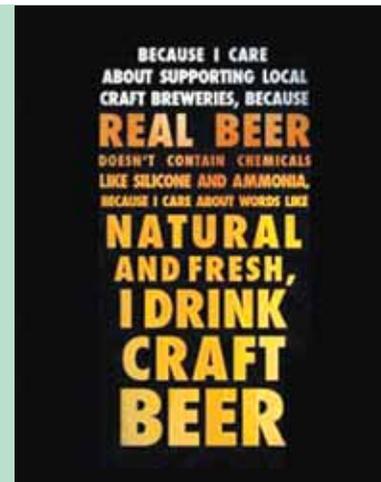
Members attending CAMRA's annual general meeting (AGM) in Torquay attempted to tackle the thorny issue of "craft beer". The conference debated a motion attempting to define what is a "craft beer", a term increasingly used by brewers large and small to describe beers of all types and heritages.

After debate it passed the motion which indicated that CAMRA's should recognise that craft beer is beer with a distinctive flavour brewed by artisans. "As a consequence, most real ales are craft beers, but not all craft beers are real ale," said the motion.

CAMRA volunteers director Christie Cryne called for the Campaign to put its own house in order - citing the fact even within the Campaign the term craft was used in numerous different ways.

Addressing conference she rejected the American definition, which says any brewer producing below six million US beer barrels a year (equivalent to approx. 4.2 million UK barrels) was "craft", as it would not work in this country as it would include most brewers. She said it was important for the Campaign to have a definition so that its communications could be consistent.

Cambridge & District branch member Tim Webb said CAMRA was the forefather of a



beer revolution worldwide and it now had to recognise there was a global craft beer movement.

CAMRA director Keith Spencer said the Campaign should act like adults and recognise there were other drinks - and that choice was a fundamental part of the Campaign.

Reading and Mid Berks branch member Paul Scrivens, elected to CAMRA's National Executive during AGM weekend, said the motion did not say the Campaign would support all craft beer, but just recognises that it exists.

Published on 11th April 2012
by **Tim Hampson**

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Cumbria CAMRA Pub of the Year 2008 - Good Beer Guide 2011

West Pennines Regional Pub of the Year 2008

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6 Guest Ales, one from Cumbria and one dark ale, plus Still Ciders and Perry

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Craft Beer - Good or Evil?

Quotes from CAMRA BEER Magazine Summer 2011. Should CAMRA promote all “craft beers” ?

Peter Alexander and Tim Webb debate the issue

Peter Alexander says NO don't promote “craft beer”

Cask beer is the only growing sector in a declining beer market and a craft beer lobby urging us to change to include keg beer in our campaign ('craft' is a term favoured by the new wave of keg producers, though, confusingly, some cask breweries also use the term).

British craft-brewed beer, particularly in keg, is still rare outside certain specialist emporia. It is a very small niche in the overall beer market, yet some urge us to support it in the same way we support real ale.

Its proponents believe we should overturn our very reason for existence and that we should concentrate on beer, not the method of dispense.

Few of us are so closed minded to believe that cask is the only way to serve good beer. CAMRA already recognises that certain non-real beer should be supported; we recognise different foreign brewing traditions and sell non-real, foreign beer at our festivals to promote diversity, awareness and choice. So, yes we should foster good relations with craft keg brewers and should never denigrate what they do just because they have chosen a different path from us. No keg bashing, please. As Michael Hardman, one of our founders, said recently: **“I must point out that we're not fighting against anything, we're fighting for something.”**

So, yes to a firm hand of friendship, but sorry, there should be no active promotion of craft beer from CAMRA. Our purpose until the members say otherwise is to promote real ale as the indigenous beer style of Britain. It is

why we exist.

The craft movement must find its own way in the world.

Peter Alexander, Chairman of CAMRA's Rochdale, Oldham and Bury branch and a British Guild of Beer Writers member. Peter Alexander writes the www.tandlemanbeerblog.blogspot.com

Tim Webb says YES promote “craft beer”

What makes beer good or wine fine is dictated neither by a technical specification nor by advertising. It is defined by what experienced palates taste within it and can describe convincingly to others.

The new generation of beer drinkers gets this. It is not impressed by the technical correctness of production methods, but it does get excited by exploring taste and variety. CAMRA, meanwhile, is hidebound by a definition of good beer (agreed by my generation of its leaders) that was always dodgy, but is now plainly inadequate for the much-improved beer world that we made possible. We did not know as much then as we know now and we had no idea we would get this far.

The more prescriptive the tenets of any faith, the less use they are in helping its followers appreciate excellent developments.

CAMRA needs to get involved in the new world.

Tim Webb served on CAMRA's National Executive (1981-1987), ran GBBF in 1982 and 1983 and co-founded CAMRA Books. He went on to pen six editions of Good Beer Guide Belgium and now runs Cogan & Mater. He writes for BeerAdvocate magazine in the US and is currently compiling the World Atlas of Beer.

Thirst for Design...

We are very pleased to introduce new designs for our regular beers.

Let us know which one is your favourite.

Keswick Brewing Co Specials

Thirst Chestnut- 4% - A nut brown ale with a hint of chocolate malt and balanced hop bitterness and aroma.

Thirst Celebration - 7% - Our India Pale Ale.

www.keswickbrewery.co.uk 017687 80700



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 | Dalton - Brown Cow | Near Sawrey - Tower Bank Arms |
| Askam - London House | Dalton - Red Lion | Newton - Village Inn |
| Bardsea - Ship | Far Sawrey - Sawrey Arms | Rusland - Rusland Pool |
| Barngates - Drunken Duck | Foxfield - Prince of Wales | Seathwaite - Newfield Inn |
| Barrow - Duke of Edinburgh | Grange - Commodore | Strawberry Bank - Masons Arms |
| Barrow - Furness Railway | Greenodd - Ship | The Green - Punch Bowl |
| Barrow - Kings Arms, Hawcoat | Grizebeck - Greyhound | Ulverston - Devonshire |
| Bouth - White Hart | Hawkshead - Kings Arms | Ulverston - Farmers Arms |
| Broughton - High Cross | Hawkshead - Red Lion | Ulverston - King's Head |
| Broughton - Manor Arms | High Newton - The Crown | Ulverston - Mill |
| Broughton - Old Kings Head | Kirkby - Burlington | Ulverston - Old Farmhouse |
| Cark - Engine | Kirksanton - King William (Billy) | Ulverston - Stan Laurel |
| Cartmel - Royal Oak | Lindal - Railway | Ulverston - Swan |
| Coniston - Black Bull | Loppergarth - Wellington | Walney - Queens, Biggar |
| Coniston - Sun | Millom - Devonshire | |
| Coniston - Sailing Club | Millom - Bear in the Square | |

Tasting it...

There are over 5,500 different real ales brewed regularly in the UK. With such an amazing range of different beer styles, such as bitters, old ales, milds, barley wines and stouts and the biggest variety of draught beers in the World it's no wonder that tasting British real ales has become every bit as sophisticated as tasting wine.



There has never been a better time to appreciate our traditional British drink, but you don't have to be an expert. Such a wide range of flavours are available to you that you will soon realise what beers most appeal to your taste buds, whether they are chocolaty stouts or light floral golden ales.

Tasting beer is just like tasting wine, but forget about spitting it out. The first step is to make sure the beer you are tasting is served at the right temperature. Too cold and real ale loses many of its complex flavours. Served too warm, it can develop some you don't want and quickly loses condition in the glass.

Use your eyes!

Beer should look good. It should be colourful and bright and if it is meant to have a significant head of froth, this should be thick and creamy. Remember that many beers, particularly from the south of England, are not brewed to be served with creamy heads. Remember too that some beers, such as wheat beers may be cloudy, but these too should look attractive and not dull or flat in appearance. Generally though, your beer should be bright and clear and your glass should not contain any sediment.

Use your nose!

The best way to sniff your beer is with a glass which is half-empty. This enables you to give it a quick swirl, place your hand over the glass to hold in the lovely aromas fighting to escape and

then dive in and take a nice deep breath. You will soon learn to recognise key features such as hoppiness from a classic pale ale, the burnt chocolate flavours of a stout or the banana nose of a wheat beer.

Now the taste!

As you take your first taste of the beer you'll notice the sweetness from the malts at the front of your mouth while dry bitter flavours from the hops dominate the back of your mouth as you swallow the beer and learn to appreciate the 'finish' Just like wine, beers have their own unique characteristics and complexities from the style, the ingredients and the recipe. Tasting beer is every bit as satisfying as tasting wine and you'll soon learn to appreciate the various styles. Beer can be enjoyed on its own, but it is also exceptionally good with food, so don't think for a moment that the dining table should be reserved for wine! Experiment and you'll soon become skilled in matching different beers to different food dishes.

Source - CAMRA Website



Join CAMRA Today

Complete the Direct Debit form below and you will receive 15 months membership for the price of 12 and a fantastic discount on your membership subscription.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit www.camra.org.uk/joinus or call 01727 867201. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

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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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	I enclose a cheque for _____		
	Signed _____ Date _____		
	Applications will be processed within 21 days		
Partner's Details (if Joint Membership)			
Title _____ Surname _____			
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01/08

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

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Date _____

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- If you receive a refund you are not entitled to, you must pay it back when The Campaign for Real Ale Ltd asks you to.
- You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.

Banks and Building Societies may not accept Direct Debit instructions for some types of accounts.

What's On....

BROUGHTON FESTIVAL OF BEER

5th to 7th October. (See advert on page 22 or on the web at broughtonfestivalofbeer.org.uk or beernbangers.com)

REAL ALE TRAIL (In aid of Alices's Escape Charity)

13th to 14th October. (Farmers and Red Lion - Lowick, White Hart - Bouth, Anglers and Rusland Pool - Haverthwaite, Ship - Greenodd)

CAMRA 19th WESTMORLAND BEER FESTIVAL

10th to 13th October. Town Hall, Kendal

OKTOBERFEST

18th to 20th October, Hawcoat Park RUFC

FURNESS RAILWAY AUTUMN FESTIVAL October (See Advert, P 31)), Barrow

SWAN INN BEER FESTIVAL

25th to 29th October. Ulverston.

CAMRA CARLISLE BEER FESTIVAL

1st to 3rd November. Hallmark Hotel, Carlisle.

NATIONAL WINTER ALES FESTIVAL, 23rd to 26th January 2013

Sheridan Suite, Manchester

Furness CAMRA Diary

Furness Branch Meetings

Monday, October 8th - Furness Railway, Barrow, 7PM
 Monday, November 5th - Manor Arms, Broughton, 7PM
 Monday, November 26th, The Engine, Cark, 7PM

CAMRA North West Super Regional Conference

Saturday 6th October, Cresta Court Hotel, Altrincham
 (agenda at: www.camra.org.uk/page.php?id=837)

West Pennines Branch Meeting

Saturday 17th November, Coronation Hall, Ulverston, 12:30PM
 (followed by Beer Lovers' Dinner in the evening)

Beer Lovers Dinner

Saturday 17th November - Coronation Hall, Ulverston, 7:30PM

Furness Branch XMAS Dinner

Saturday 15th December

Cumbria Branch Meeting

Saturday February 23rd 2013 - Carlisle.

Advertising in the InnQuirer

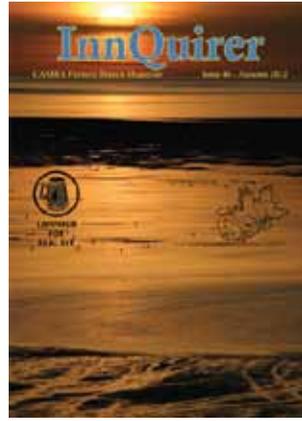
If you wish to place an advertisement you should contact me by email at furnesscamra@me.com.

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

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

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Or online - www.furnesscamra.co.uk

Puzzle Answers

Name the Pub



Market Tavern, 21 Forshaw Street.
1866-1995. Offered for sale by public auction on January 23, 1877, the advertisement stated that the hotel had done capital business for 10 years, during which time it had been ably tended by Mr Skeels, the proprietor. Bought by Cases on April 25th, 1877. Full license granted 1882. The last landlord was Mr. J Burns. Demolished in 1995 for another Town Centre "Improvement".

Crossword



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Thursday Curry Club	12pm – 10pm
Sunday Roast Club	Noon – 10pm



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sample menu

Sticky BBQ babyback ribs £3.75
Sweetcorn & coriander fritters
& apricot chutney £2.50
Crispy belly pork & hoi sin pancakes £4.50
Yorkshire pudding filled with local
braised beef in Dry Stone Stout,
topped with horseradish sauce £5.00
Hawkshead 'Doner' burger - spiced local
lamb burger & garlic mayo & sweet chilli
sauce £9.50
Venison & damson casserole £10
Sunday roast with all the trimmings £11
Trio of puds - Cherry Bakewell tart &
cherry sauce, vanilla ice cream, Sticky
toffee pudding & caramel sauce £3.75



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