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InnQuirer

Furness CAMRA Branch Magazine

Issue 63 - SUMMER 2017



Inside...

Articles:

Meet the Brewer - Tarn Hows
On the one hand....
Furness CAMRA trip to Colne
Beer, beer, glorious beer
Ulverston Beer Festival 2017
Oldham in the Spring
Dark Satanic Mills Tour

Plus all your regulars including:

The Crossword
CAMRA Discounts
Beer Scoring
LocAle Pubs

and more...



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Welcome to InnQuirer

CAMRA Furness Branch Magazine
www.furness.camra.org.uk

InnQuirer Issue 63 - Summer 2017

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A quick word from the Editor

A new layout this issue, to bring the magazine into line with CAMRA national guidelines for colours and fonts and to sharpen it up a bit. It doesn't mean we have lost the crossword or the general mix or articles and adverts, just a bit of a tidy-up. InnQuirer is a bit bigger this time, we have more articles and some new adverts and, of course, a CAMRA application form in case you aren't a member and would like to join us.

Change your hearts or you will lose your Inns and you will deserve to have lost them. But when you have lost your Inns down your empty selves, for you will have lost the last of England. - Hilaire Belloc (1870 - 1953).

As of 23rd May 2017 all pubs in England are fully protected in planning law, making a full planning application and community consultation necessary before they can be demolished or converted. This was after a successful campaign led by CAMRA members that highlighted the need for Government to act to protect community pubs. Up till now, pubs in England could be demolished or converted without planning permission unless they had been granted Asset of Community Value (ACV) status. Now that planning permission will always be required before a pub can be demolished or converted, ACV listings will no longer be needed to protect pubs in planning law. Instead, CAMRA will encourage Local Councils to introduce or maintain strong pub protection policies in local plans which can then be used as material planning consideration should a planning application arise to convert or demolish a local pub. However, ACVs may still be useful in exceptional circumstances. For example, should a pub come under threat in your local community and there is a genuine interest and will within the community to purchase it, then it may be that ACV status is still relevant to giving the community an opportunity to bid to buy the property. It will certainly highlight the local community's wish that their pub remains a pub.

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Chairman's Report

Dave Stubbins - Furness Branch Chairman

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Since the last InnQuirer was produced our programme of social visits has evolved under our new social secretary David Wilson and our most recent was an excellent day out visiting Colne, the West Pennines Pub of the Year the Swan with Two Necks at Pendleton and the Bowland Beer Hall in Clitheroe. Further visits are planned to Chorley and to the beer festival at the Woodlands in Silverdale. Our West Cumbria colleagues have produced an excellent set of beer guides to their area which are designed to be printed off and carried round with you. Full details are available on a specially designed web site

www.westcumbriaguides.org.uk or by a link from the branch's own web site. You may be aware that CAMRA has its own national database of pubs on a site called What Pub which is becoming increasingly used as a common reference point for beer drinkers. Whilst we are endeavouring to ensure that the information we hold for all the pubs in our area is accurate and up to date and we regularly check out the information as our branch members visit, any

inaccuracies can be notified to us via the What Pub site and indeed several visitors have pointed out matters that need updating. If you are a licensee reading this magazine please take time to check out the entry for your own pub and let us know anything that is wrong. We're particularly keen to amend the descriptions we have for your pub so please tell us what you're up to, any specialities you offer to visitors or any other information you feel would help to enhance your entry. If you are a CAMRA member you can also use the site to rate the beer in the pub using the national Beer Scoring System mentioned elsewhere in this magazine. Please be assured that we consider very carefully the scores given when selecting entries for the Good Beer Guide. We are approaching the time of year when more beer festivals take place and there are several coming up. Please see the relevant page in the Magazine for the dates.

Dave Stubbins

Had a great pint? Not so great?

Instead of just telling to your mates, why not go online and score the beer? WhatPub is a great way to let us know how your beer was and maybe assist us to spot problems so that we can offer help. Good CAMRA rated pubs get to be that way based on their beer quality and you can be our roving tasters! See page 33 for how to do the scoring.

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Meet the Brewer - Kelly Barbenson of Tarn Hows Brewery

Interviewed by The Editor

InnQuirer Issue 63 - Summer 2017

The other day, I visited Beer in Ambleside to talk to Kelly Barbenson, the brewer at Tarn Hows Brewery and the talent behind the award winning Blueberry and Vanilla Oatmeal Stout, among others. Kelly, along with Alastair Kirk, run Tarn Hows and in addition, 'Beer', which is a new shop selling bottled beers from all sorts of breweries and also some of their own Tarn Hows beers for takeaway.

You can find out more on their Facebook page:

<https://www.facebook.com/TarnHowsBrewery/>

What made you start brewing?

Alastair (Kirk) was doing some home brews and I thought I wouldn't mind trying that so I made a beer and it was nice(ish) and I really enjoyed doing it. The brewery grew out of that.

Was it a quick decision to start?

Yes, pretty much. Looking back, I would probably have been a bit slower doing it, learned a bit more but I just wanted to do something on my own.

You didn't go out to find a premise, you just brewed in your garage didn't you?

Yes, in a converted garage, starting with 100 litres then moved up to just less than a 2 barrel, which is what the current size is which is nice and small.

Do you now find that a bit small?

No, it is a nice size for what we want to do, with the wooden casks. If we wanted to expand we would have to lose the wooden casks as that is hard work.

You do most of your beer in wooden casks, what prompted that?

Tradition, people not doing that any more. We wanted to bring that back; that was how beer was stored for millennia. It does make it more difficult, you understand why people are not using them.

It will change the taste though, won't it?

Yes, it does impart different flavours to

the beer, a different dimension, if you like. Some people like it, some don't. They are not used to it anymore as they don't see it very often.

You do supply your beer in metal casks, though. Why is that?

For convenience, and some beers that I have done are designed to be in a metal cask. With some beers, the wood ruins the beer, in my opinion. There are only some beers that you can put in wood. For the hoppy ones, you don't want the taste of wood.

You must find it difficult to get hold of wooden barrels?

The cooper knocks them down into smaller 9's or pins but we have imported some from Serbia, the Odessa Oak casks, which the cooper says haven't been in the country for over 70 years. It is the best wood to use for a beer cask.

So, they are using it over there but we aren't over here?

No. We will probably get more of those but they are very 'woody' to start with which is a problem. You have to use them for a while before you get the maximum potential.

How long have you been brewing now?

Three years, Alastair was doing it to start with then when I left my job, I took over the actual brewing.

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THE COMMODORE INN

GRANGE OVER SANDS



The Commodore Inn, the sister pub to The Sun Inn in Ulverston, has recently undergone an extensive refurbishment. Open daily from 11am, excellent quality food is served 12-2:30pm and 5:30pm-8:30pm

Built in the 1820s, The Commodore is probably the oldest hostelry in Grange. It is only a 7-minute walk from Grange-over-Sands railway station and just a 2-minute walk from the beach.

The Inn has excellent views over Morecambe Bay.



There is a spacious bar with up to five handpumps serving a changing selection of real ales from local and national breweries, along with craft ales, lagers and ciders.

01539 533438

www.facebook.com/TheCommodoreInnGrangeoverSands/

Meet the Brewer - Kelly Barbenson of Tarn Hows Brewery

Interviewed by The Editor - continued from page 7

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I can't do any interview without mentioning your Blueberry and Oatmeal Vanilla Stout as that keeps winning awards everywhere? What is the story behind that?

I was at a beer festival in Bolton with my best friend and we decided to go on 'day drinking' before we turned up at an awards 'do' in Bolton and we just came up with it. My friend said 'I like dark beer' so I said I'd do a stout. 'Vanilla', 'Yes', 'what about blueberry?' and we both started laughing. 'Ok - I'll do it then'. It took me a while to come up with a recipe so I thought 'right, I'll do it'.

Were you surprised that it was so popular?

Yes, and it was only meant to be a one-off as well but people liked it and it won Liverpool on its first batch so Alastair said that we need to keep on brewing this.

Everywhere you read about it, everyone is amazed by it.

That's the answer then, the idea came from being drunk with a mate! I was going to do a different one every month but this has been so popular, I'll keep brewing it while it is in demand.

Do you prefer dark or light beers?

No, I like brewing anything. I do enjoy brewing the Blueberry though.

Any plans to bottle?

We have a little bottling kit, we might trial it by hand first, it's just finding time. By the end of this year, we hope to have some in bottles.

Expansion plans, it seems you would rather not expand at present.

Only when it's right, when we can't

possibly manage as we are, when we completely run out of space. We are short on space but I think you should only expand when you really have to. In some ways, it is more of a hobby. We are a business but beer is our hobby. The good thing about being small is that we can do smaller batches and it is not a massive cost to try something out new. I'm still learning as well so to expand before I am ready would be a disaster.

Where do you get your ideas from?

Just what I like drinking or what I think is missing, I have a look at our range and think 'we need a hoppiest beer or maybe a fruit beer' or just something that I want to brew. I think if you have a passion for what you like, you end up with a better beer.

Do you find you have to 'tinker' with your beers?

I have done in the past and it has not always been for the better. The one I am doing at present is being 'tinkered' with on purpose, we are doing 5 beers with different yeast strains and different hops. One of those, whatever people think, will become a core beer. Something that is currently missing from the portfolio, a proper hoppy beer. Feedback from the shop has been good but we haven't come up with a name yet.

How far do your beers reach, other than festivals?

Liverpool mainly, I think that is as far as it goes. For us, it is not economical to deliver it far. I don't want to compromise on quality, I would rather be small and good.

Thank you, Kelly, that was just what we wanted.

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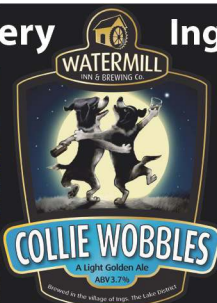
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CAMRA Discounts

by Dave Stubbins - Furness Branch Chairman

InnQuirer Issue 63 - Summer 2017

Those of you who are **CAMRA** members will already be aware of the extensive range of benefits available on membership. Of these, probably the most widely used are the 50p off a pint vouchers issued by Wetherspoons.

However, we are aware that a number of pubs in our area offer discounts on beer and accommodation so have put together a list of such establishments. Details will also be on our web site -

www.furness.camra.org.uk

Discounts are available to **CAMRA** members on production of their membership card. Please accept our apologies if we have missed you off our list and let us have the details which we will publish in the next issue and record on our WhatPub database. In order for this list to be as complete as possible we are asking all pubs that offer discounts to get in touch and let us know the discount offered, whether or not you think we already know.

The information we are seeking is:
The discount on a pint of real ale, whether % or in pence.
The period during which this discount is available (if not at all times).

Pubs in the Furness area that currently offer discounts to CAMRA members on production of their membership card:

Cark-in-Cartmel - The Engine
Cartmel - The Kings Arms
Cartmel - The Royal Oak
Cartmel - Unsworth's Yard Brewery
Coniston - The Sun
Coniston - The Yewdale Hotel
Grange - The Commodore
Near Sawrey - The Tower Bank Arms
Ulverston - The Sun Hotel

Plus...

The Portorage Co. in Greenodd and Bowness offer 10% off 6+ bottles
'Beer' in Ambleside offer discounts to CAMRA members

These are, of course, in addition to the Furness Railway in Barrow-in-Furness which, being a Wetherspoons pub, offers the voucher discount of 50 pence off a pint available in all Wetherspoons outlets.

The Prince of Wales at Foxfield offers discounted **accommodation** to **CAMRA** members.

If you have any further information, please let us know to us at:
stubbins.dl@btinternet.com

or via the Furness web site at:
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Oldham in the Spring

Ron Smith and Duncan Warren - Furness CAMRA Members

InnQuirer Issue 63 - Summer 2017

During the dark winter days, a couple of us decided to have a trip out to the annual beer festival in Oldham. This was to be held on 31st March and 1st April this year, causing extra work as we would have to carry two sets of Wetherspoons vouchers! As it turned out we didn't need any of them.

The 29th Oldham Beer and Cider Festival was held in the Queen Elizabeth Hall and organised by the Rochdale, Oldham and Bury Branch of CAMRA. We booked a couple of rooms in the local Travelodge and set off by train on 31st March to Manchester Piccadilly, where we picked up the Metro to Oldham.

Our first stop was at the Ashton Arms in Clegg Street, about 50 metres walk from the Oldham Central Metro stop. This is a lovely, old fashioned and comfortable pub serving 7 real ales, ciders and perries. It also served food which was good quality, good choice and at a very good price. We had Black Edge Cascade at 4.0% and Pictish Little Gem at 4.5% which was an excellent choice to start with and complemented our pub grub.

We then walked the short distance to the festival which turned out to be well run and a thoroughly enjoyable evening. The theme of the festival this year was to highlight beers from the local area and the Nottingham/Derby areas although I'm not sure how the Tryst Brewery from Falkirk managed to wangle their way in.

The list of beers sampled would be too long and boring to list here but suffice to say we tried beers from Ramsbottom, Bury, Derbyshire and Nottinghamshire, many of which were new to us. We were really pleased to report that there wasn't

a poor beer tried all night and most were excellent. The one we wanted to try was Chocolate & Coconut Porter at 4.4% from Tryst Brewery but, unfortunately so did everyone else and by the time we got to it there was none left. For the cider and perry fans the least strong was Courtneys Silly Cow from Devon at 4.5% right up to Johnsons Summer Daze from Kent at 8.2%

This was an excellent festival which was well run and also in a good-sized venue. Although very busy it never looked overcrowded and there were always plenty clear areas at the bar.

After sorting out a problem at the hotel with overbooking we had a quick pint of Doombar (beggars can't be choosers) in the bar and called it a day.

The following day we broke our return journey in Wigan where we visited the Tap and Barrel which is the brewery tap for Martland Mill brewery and enjoyed a Spinners Gold at 3.8%. This was a good choice being a golden ale with pronounced citrus and spice flavours making it a nice way to start the day.

From there we moved to the Anvil where two of the choices were Copper Dragon Golden Pippen and Copper Dragon Silver Myst. Both were being kept and presented in tip top condition. Our final stop was at Wigan Central, right under the station where we sampled Prospect Pioneer 4.0% and Prospect Silver Tally 3.7%.

We then caught the train back to Barrow and concluded a very enjoyable trip to Oldham.



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Beer, beer, glorious beer!

Ann Summers-Glass - Furness CAMRA Database Co-ordinator

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England has always had a variety of beers (I say England, as historically both Wales and Scotland had their own different styles) and with the growth of microbreweries the variety gets bigger all the time, especially with speciality beers.

There are regional differences, of course - a classic bitter from Kent will be not be the same as one from Cumbria because of the water used (hard or soft), the hops probably aren't the same, even the type of barley used and how that is roasted affects the taste and the natural carbonation. Northern drinkers prefer a tight head that clings to the side of the glass and in the south less head is desirable.

In the days before swan-necks and sparklers the tight head came naturally from the brewing process, but these days many brewers expect pubs to use these "artificial aids" and change their recipe to match. If beer brewed for a natural tight head is forced through a sparkler, it can take ten minutes to pour a full pint! But that's for another article on another day.

The basic ingredients in beer are malted barley, hops water and yeast. It's what the brewer does with these that gives the different styles:-

Mild - Can be pale or dark, not very hoppy, more malty/sweet (hints of caramel), not strong, typically less than 4.3% ABV

Bitter - Usually amber/copper/brown in colour, hoppy with possible citrusy fruit tastes depending on the type of hop used, medium to strong bitterness rather than malty, light to medium body, not strong, typically less than 4% ABV

Best Bitter - This is like bitter, but tends to have a stronger hop taste and aroma, e.g. Earthy, spicy or peppery. Typically between 4% and 4.6% ABV

Strong Bitter - Like bitter and best bitter, but with much more assertive hop flavours. Can have a residual maltiness in the finish. India Pale Ales (earthy flavours) and American Pale Ales (more citrusy) fall within this group, as do Black IPAs (the clue is in the name). These however shouldn't have much in the way of sweetness. Strong bitter is normally over 4.6% ABV

Golden Ale - These range from amber coloured to straw coloured, and should have a powerful hop aroma and taste, usually citrusy and refreshing. There shouldn't be a malty taste but they don't need to be bitter either although many are. There are no real limits on strength either so check the pump clip before ordering if you don't want something too strong!

Old Ale - These should be malty, full bodied and with fruity flavours. This category includes Strong Milds which will be more 'caramelly' than old ale. There's a wide variety within this style. Typically between 4.3% and 6.5% ABV

Porter - This style is getting more popular. Black or dark brown, there should be a good roast malt flavour, sometimes almost like coffee. Sometimes there's a dried fruit (raisins and sultanas) flavour, and they should have a moderate bitter hop finish, with full mouthfeel. Typically 4% ABV or higher

Stout - These are black in colour. Dry

continued on page 17

The Railway Inn

Askam-in-Furness



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Beer, beer, glorious beer! - continued from page 15

Ann Summers-Glass - Furness CAMRA Database Co-ordinator

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stouts should be tasted roasted from the first mouthful to the last, with a bitter finish, and this can mask any other flavours. There may be some astringency and there should be a good mouthfeel. Sweet stouts are distinctively sweet in taste, possibly cloying, because of the lactose used. Imperial Russian Stouts are more intense and a lot stronger than other stouts. Typically 4% ABV or higher (Courage Imperial Russian Stout is 10% ABV)

Barley Wine and Strong Old Ales - The alcohol should be apparent from the mouthfeel! These may taste very sweet from the residual sugars left after brewing, although some barley wines are fermented to dryness. These are complex beers. Barley wine, which is copper coloured, can be quite bitter with fruity (pear drop, strawberry, etc) characteristics. Strong old ale is dark brown to black, possibly richly malty, with dark fruit, chocolate or coffee flavours. Typically 6.5% ABV or more

Speciality Beers - These are real ales with have been brewed with different grains such as wheat, or with added fruits, herbs or spices, possibly with different styles of yeasts, or which have been barrel aged for longer than usual. Lagers and pilsners come into this category because the different brewing method was not

traditional in England. (And before you all write in, yes lagers and pilsners can be real and served on handpump!)

There is also another recent development which affects the style of beer. Traditionally beers have been fined before serving, to force the residual yeasts to the bottom of the cask. You knew if you got a cloudy beer it was either not ready to serve or you'd reached the bottom of the barrel. There's now a demand for unfined beers and a lot of the new small brewers are producing these. These can range from slightly hazy to quite murky. (I've seen one person describe a pint as looking like pea soup.) Good bar staff should be aware of what a specific beer should look like and be able to advise you. Just remember - if it smells "off" and tastes "off" (for example, vinegar is not the same as sour!) then don't just accept it. Talk to the bar staff - they're on a learning curve with these as well.

Not everyone will like every type of beer, but if you don't like Brewer X's best bitter it doesn't mean you will also hate Brewer Y's version. Most landlords will let you try a sip or two of any of his ales if you ask nicely before you commit to a full pint or half. This way you might surprise yourself and discover you love something you didn't expect to even like. Happy tasting!

The article above is based on CAMRA's guidelines on beer types. Local CAMRA branches often run short courses on how to identify beers and the various tastes that make each type what it is. This includes how to identify problems you may encounter with beer based not only on the condition at the point of serving but also with problems that may occur during the casking and shipment of the beer, over which the landlord would have no control (other than returning the beer to the supplier). Note that this does not include whether the beer is served with or without a sparkler. This is down to personal choice!

Furness CAMRA Presentations

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Our **Winter 2016/17 Furness CAMRA Pub of the Season** was The Yewdale in Coniston, a popular pub with both visitors and our own members. Here we see Dave Stubbins presenting the award to Jeff Hart.



Back in the Spring, we had the privilege of presenting the award for **Furness CAMRA Cider Pub of the Year 2017** to Lynda and Stuart at the **Prince of Wales, Foxfield**. Always a supporter of real cider and perry, the Prince of Wales is one of the growing number of pubs where you can enjoy a proper cider as well as a selection of cask-conditioned beers.

Here Dave Stubbins, CAMRA Furness Branch Chairman presents the certificate.



Sometimes, we can forget that, not only do we have good real-ale pubs up here in Furness, we also have a number of clubs that sell cask-conditioned beers. Quite a lot of these clubs are also open to the public and are not restricted to members only for alcohol sales. One of these, the **Millom Rugby Union Football Club**, is a consistent winner for our Clubs award and here Dave Stubbins is presenting the **Furness CAMRA Club of the Year 2017** award for Clive to add to their growing collection of certificates.

Finally, just in time for this magazine, the award for **Furness CAMRA Pub of the Season, Spring 2017** goes to the **Devonshire Arms in Ulverston**. Deadlines were too tight to get a picture but by the time you read this, Gary will have received his certificate and hopefully will be displaying it in the pub!

Pub and Brewery Craic

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Breweries

Tarn Hows Brewery's Blueberry and Vanilla Oatmeal Stout was the first to sell out at the 12th Bexley Beer Festival at the beginning of May, and was also voted Beer of the Festival. They are also brewing a new beer, Extra Pale 3.9%. Citra, Amarillo hopped.

Biggar Brewing Co-operative has got a new brewer, Jan Bleeker, who started with them in mid-May.

ZX Ventures, which is fully owned by the global conglomerate Anheuser-Busch InBev, has purchased shares in RateBeer. A number of small breweries (not just in the UK) have raised concerns that this creates a conflict of interest which could disadvantage them. Anheuser-Busch InBev brands include Bass, Camden Town Brewery, Budweiser and Stella Artois.

Pubs

The Devonshire in Ulverston is our Spring 2017 Pub of the Season.

The Prince of Wales in Foxfield is the Branch and the Cumbria Cider Pub of the Year 2017.

Millom Rugby Union Club, in Haverigg is the Branch Club of the Year 2017.

The Black Dog at Holmes Green has been refurbished, and now has a bigger bar and more seating. They held a very successful beer festival at the end of May Bank Holiday and will host their popular DogFest music festival on Sunday 27 August (Bank Holiday weekend).

The Commodore in Grange-over-Sands has been completely refurbished; its new landlords are Scott and Kirsty who also have the Sun in Ulverston.

The Cumbria Grand Hotel in Grange-over-Sands now stocks cask conditioned beer from Ulverston Brewery.

The Keg and Kitchen now stocks real cider (Weston's Rosie's Pig).

The Royal Oak at Spark Bridge has new landlords (Mike and Lorraine); they are open every day and have three handpumps with changing beers.

The annual charity cricket match between the General Burgoyne (Great Urswick) and the Wellington Inn (Loppergarth) was held on Saturday 17th June at Lindal Moor Cricket Club, raising over £250 for Barrow-in-Furness Lifeboat. The Welly won, keeping the RNLI Cup for the second year running.

On the one hand

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As I write this we are currently in the run-up to the surprise snap election, the outcome of which will be a manifest reality by the time that this is in the public domain.

I know that our campaign has a policy of being strictly apolitical, and this is exactly as it should be in order to extend its appeal to the full spectrum of the nation's drinkers, irrespective of their political allegiances.

However, the subject of the prevailing ideological influence on the drinks industry and its subsequent consequences has long been of special interest to me, having, over the years leading up to and throughout my involvement with the campaign, been a keen observer of its impact.

For example, I'm minded to recall that on the occasions when I was a visitor in some of the Eastern European countries that then languished under the all-pervading influence of the old Soviet system, I was somewhat shocked to see how badly the brewing industry in those countries had fared, and how the ruling authorities had little, if any regard for the wishes and preferences of the drinkers in those nations.

Their stock of breweries had been both nationalised and then rationalised in the most high-handed and un-businesslike way and the blunt instrument of an authoritarian ideology had been wielded simply with the goal of re-organisation along the lines of centralised production.

Only now, a couple of decades on from the collapse of this system, can you find the stirrings of a re-awakening of public interest in the remaining breweries and, latterly, not only a resurrection of some of those that had been lost, but the

emergence of a new wave of entrepreneurial micro-breweries.

Well, if you've been patient enough with me up until now as I seem to be covering the ground of past subject matter, I'll get to the principal theme of this article. All political battles in free elections are basically down to the setting out of the stalls of parties whose vision of the governance of the nation is coloured by what can be loosely described as overall policies leaning to either the left or right. The example that I have quoted above is a scenario of what can happen when the complete embodiment of extreme socialism is made manifest in a nation. Likewise, the very opposite can be seen in countries where unbridled market forces are allowed to prevail, creating a climate where companies are able to devour each other until only a tiny number of mega-enterprises remain and can then dominate the market to the detriment of choice, variety and true competition.

If I might now further hone down the point and relate it to the brewing industry. Readers will have noted that there has been a rapid rise in the number of co-operative enterprises with regard to pub ownership, and I find this to be one of the most encouraging and hopeful pointers to a better future for our beleaguered pub sector.

Surely, for those among CAMRA's ranks who have shall I say a more left-leaning inclination, this is a far more acceptable way to see the pub sector evolve. Of course you could raise the counter argument that, were it not for the prevailing influence of the free market so loudly trumpeted by those of a right-leaning persuasion, we would not have seen the rapid rise and subsequent

by G.A. Purcell - Furness CAMRA Branch President

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proliferation of the micro-brewing sector that we see manifest all around us in the U.K. today.

Personally, I would say that were it not for a system of checks and balances, the wide swings to the left or right that produced the extremes I have just mentioned could easily have prevailed in our country, for both extremes would, it seems to me, tend towards a thinning out and diminution of choice for the consumer, either through the kind of planned economy that seems to disregard consumer preference in favour of rationalisation and a centralisation-minded philosophy, or via the dog-eat-dog, survival of the fittest route of unbridled capitalism.

To this day, many people, myself very definitely included, remember the old Carlisle State Management Scheme. Under this system the state, or in this case a municipal arm of it, took over and closed down a handful of small, local breweries, keeping open just one in the city of Carlisle, and imposed control over all licensed premises within a certain radius of it.

It was, by general consensus, a very well-run and highly successful scheme, and had many admirers right up until the Heath government dissolved it in the early seventies.

A good many people, and not just the citizens of Carlisle, were very sorry to see it go, and I have to admit that their beer was one of my favourite tipples in times gone by.

However, it was a zipped-up tight, all controlling monopoly, with absolutely no exceptions, and a model so pleasing to the government at the time of its implementation that they were actually

planning a roll-out of this state management model for the nation in general.

I will leave you, the reader, to decide for yourself just how you think the scene would look today, had this scheme been turned into a reality back then.

On the other hand, had CAMRA not come onto the scene, and with all of the attendant influences that have subsequently been brought to bear on what was shaping up to be rampant capitalism if not exactly running riot, but given a free reign especially during the seventies and eighties, where would we be now?

Again, I leave it to the reader's imagination to envision the state of affairs that would prevail, with just a tiny number of giga-breweries literally running the planet, never mind the country, and consumer choice, if not reduced to that which we might have seen under universal state management, then very little better.

Of course, neither of these two extreme scenarios is likely to be made manifest as a result of the up-coming election, and what happens post "Brexit" is something that awaits our attention further on down the line.

Personally, I have every faith that the good old British spirit of compromise and general enthusiasm for a system of checks and balances will prevail, and an ever-watchful eye will be kept on anything that hints at a swing to extremes.

This is not an argument for sit-on-the-fence indecisiveness but a call to be ever-vigilant, while holding onto your preferred inclinations, be they left or right hand.

Cheers, G.A. Purcell

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FOR
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THROUGHOUT

Ooh, a beer festival.....

Ann Summers-Glass - Furness CAMRA Database Co-ordinator

InnQuirer Issue 63 - Summer 2017

Whether you've been to the Ulverston Beer Festival in previous years or whether this year's will be your first, it's always good to have a bit of an idea on what to expect. Has anything changed? How much will it cost this year? Is it "quiet" or what kind of music will there be?

We're still in the same place, the Coro (Laurel and Hardy stand guard outside). Free entry for CAMRA members (don't forget your card) and £2 for non-members. We can't admit anyone under 18 (not even babies and toddlers) so please have ID if you look younger than 25!

We'll have "oversized" pint and 1/2 pint glasses which means they have a line around half an inch from the top showing the full measure - we make a small charge for these. These are also lined for 1/3 pint, and the pint glass has a 1/2 pint line as well. We sell in thirds, halves and pints.

We'll have around 80 cask ales and 25 ciders. We haven't decided on prices yet but they will be competitive! No sparklers or swan-necks; this is for hygiene reasons as we can't use these with reuseable glasses. It also takes longer to pour your pint! Some ales will be on handpump but others will be served directly from the cask. This means you won't get the tight head you get in a pub, but the beer will still taste absolutely fine.

On Saturday (the final day) you will be able to take away beer and cider in sealed containers (no open containers in the street) for you to drink in the next few hours.

There will be food on sale so you won't starve! This year, the Coro's own team is providing the food catering and running an in-house bar for "designated drivers" (soft drinks will be available) or your friends who don't drink real ale or cider.

The only night we have music is Saturday (the final night). If you prefer a quiet Festival, Thursday and Friday plus Saturday daytime is the time to come. We don't know which band we'll have but last year it was a party atmosphere with people even dancing (and not spilling a drop)!

Smoking and vaping is not allowed anywhere inside the Coro. We allow people out through one of the side doors; you will have a wristband firmly attached as that is proof you paid to come in! Because the alley used accesses the street you can't take your drink out with you (police regulations) but we have a system for to leave your beer with our volunteers and reclaim it when you come back in.

We'll also have souvenir t-shirts and polos in a variety of sizes and colours on sale!

As we get closer to the Big Weekend there will be more information available on our web page www.furness.camra.org.uk and on our Facebook @furnessrealale (search for Furness CAMRA).

So, we look forward to seeing you at the Coro sometime between 31 August and 2 September. You'll enjoy yourselves, we promise.



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Dark Satanic Mills Tour - 20th May 2017

by Terry Ridal - Furness CAMRA Branch member

InnQuirer Issue 63 - Summer 2017

Eighteen brave souls set off into uncharted territory, into the dark satanic mill district of Colne In Lancashire. Mixed weather made it ideal for supping as it was not really conducive to go out in the garden.

The first stop was "Boyce's Barrel" The owner, Andrew, had asked us to pull up outside the micro pub so when we discharged from the bus he could snub his nose at the rival hostelrys on either side which had opened up - riding on the back of the success of his original enterprise.

A real man of character, Andrew, had honed his trade in and around Coniston amongst other places having run The Sun and The Wilsons Arms, before deciding to open Boyce's. He is a dedicated real ale man and a



passionate motorcyclist, who has returned to his Lancashire homeland to spread the gospel of real ale like a prophet of old. What can you say about Boyce's? It has the modest frontage of an out of town-centre shop. The internal décor is worth a visit alone, wherever you sit there is a whole wall of interesting vintage posters and photos intermingled with all manner of artefacts from aeroplane propellers to pictures of his beloved motor bikes. Also you are sure of a hearty greeting from Sam, Andrew's beautiful golden retriever. There were six beers on hand pumps which change constantly but there is always a stout, a mild and at least two bitters and whatever Andrew decides is worth trying. On offer at our visit there

was

Titanic Plum porter 4.9% - dark strong and well rounded; the richness comes from the late addition of Goldings hops and natural plum flavouring.

Hophurst Campfire 3.9% - Dark mild with smokey malty taste and aromas of roasted coffee and chocolate give it a velvety finish. A modern twist on a traditional dark mild.

Purple Moose South Stack 3.9% - A fruity pale bitter, balanced and crisp, with hints of banana and grapefruit

Calvors Lodestar 3.8% - A refreshing golden ale. Four malts are used to give full body and pale gold colour and four additions of English hops provide a hoppy fruity aroma, a gentle easy drinking hop bitterness and overall crisp malty taste.

Rowton Brewery Star light 3.6% - A light ale brewed with malted barley, wheat and oats.

Gwynt Y Ddraig Happy Daze 4.5% - A medium cider - light, refreshing, fruity All were in excellent condition; all at the pristine temperature and all very different and delicious.

The two other hostelrys, one either side of Boyce's Barrel had decided to go the keg and craft route selling familiar larger and national beers and by all accounts were ok for that type of thing.

To finalise, if you are looking for a plush place to settle into big soft armchairs to sip your G and T, this isn't the place for you. But, if you want an excellent pint and are prepared to expand your knowledge of different beers knowing that your beer



continued on page 27

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Dark Satanic Mills Tour - 20th May 2017

by Terry Ridal - Furness CAMRA Branch member - continued from page 25

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will be in excellent form, try Boyce's. A big thank you must go to Dave Cole, one of our branch members, for suggesting a visit to this quirky delightful watering hole.

We said our goodbyes to Andrew and Sam and it was back on the bus, setting off on a trip over the famous Pendle Hill with many references made to witchy type happenings; unfortunately we saw not one flying broomstick piloted by anyone, let alone a witch.

After enjoying some stunning scenery, we finally arrived at the tiny village of Pendleton and the award winning CAMRA pub of the year "The Swan with Two Necks". The pub is surprisingly



modest in size considering its huge reputation. Set in an idyllic situation in a picture postcard village beside a pleasingly well-kept wide stream which separates two narrow roads, one up, one down. Inside it is a traditional village pub, offering a good selection of superb beers and ciders. On hand pumps were:

Kelburn Brewing Company, Scotland.

Jaguar at 4.5%. - Golden full bodied ale with undertones of grapefruit and a long lasting citrus, hoppy aftertaste

Reedley Hallows Brewery, Burnley.

Pendleside 4%. - A very light-coloured beer with hints of tropical fruits and spicy aftertaste

Dark Star Brewery, West Sussex.

American Pale Ale 4.7%. - American style pale ale with a full hop flavour and aroma

Rat Brewery, Huddersfield. White Rat 4%. - Pale hoppy beer with an intensely aromatic and resinous finish

Harvey's Brewery, Lewes Sussex. Dark Mild 3%. - Soft subtle drink with dry aftertaste. A very refined ale.

There were **two Weston's ciders** on hand pump and one **Appleshed** cider from the keg.

All the beers and ciders, as you would expect, were in superb form. The pub itself has a comfortable relaxed friendly feel to it and the landlord and staff were welcoming, helpful, friendly and were happy to describe each beer - sometimes disagreeing with the brewery notes, which made the whole ambiance of the place much more personalised and really made you feel that here were people who wanted you to be fully satisfied with your choice of drink.

Unfortunately our stay was all too short and like at Boyce's Barrel we did not have a lot of time to sample more than one or two beers before we were called back on board our bus to leave this delightful haven to be taken to our next destination The Bowland Brewery Beer Hall in Holmes Mill in the lovely town of Clitheroe.

Clitheroe is an ancient place, and has a large roman settlement nearby with a fascinating museum. It has its roots firmly planted in feudal history; indeed Lord Clitheroe of Clitheroe Hall still owns a great deal of the real estate in the area. Set in the heart of the cotton mill industrial heartland Clitheroe is packed to the gills with

nooks and crannies to explore. We explored the Bowland Brewery which is housed in a disused mill.

Never having visited this old converted mill before, it proved to be an interesting experience. A



concluded on page 29



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Dark Satanic Mills Tour - 20th May 2017

by Terry Ridal - Furness CAMRA Branch member - continued from page 27

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large imposing building, inside it was Tardis like; rooms seemed to branch off everywhere, every one almost crammed to capacity with happy drinkers and their families. Quiet it was not, but very charming in its own way. It had the biggest bar I have ever been in - save at beer festivals. The bounty of beers on offer is too many to describe here. Additionally there were the usual pressurised lagers and assorted ciders which I did not have time to investigate. The only downside to this glorious beer bonanza was that there were so many people in the place it took the staff all their time to keep up serving, but I suppose you did at least have time to research the huge menu.

In one room, for the steam power

enthusiasts, there is a huge triple expansion steam mill engine to drool over, complete with driving drum. It is surrounded by tables and seating but this room too was heaving with clients to get a photograph. The quietest room was the chimney room but even so noisy children sort of spoilt the experience. I would like to return to the site on a day when it would be possible to see, explore and enjoy this wonderful establishment without all the hustle and bustle of weekend family outings.

All in all a good trip, if a bit short of time to fully experience the plethora of delicious ales on offer in all establishments. Well done to our social secretary for organising it.



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CAMRA Good Beer Guide 2009 - 2017



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

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 15 branch breweries!

The following pubs are listed in WhatPub as serving local ale on a regular basis This list was compiled in June 2017. If you think something needs changing or you know of another pub in our area that should be included, please let the Editor know.

Allithwaite - Pheasant	High Newton - The Crown
Askam - Railway	Holmes Green - Black Dog
Askam - London House	Kirkby - Burlington
Bardsea - Ship	Kirksanton - King William
Barngates - Drunken Duck	Lindal - The Railway
Barrow - Ambrose Hotel	Loppergarth - Wellington
Barrow - Duke of Edinburgh	Lowick Bridge - Red Lion
Barrow - Furness Railway	Millom - Devonshire
Barrow - Kings Arms,	Millom - Bear in the Square
Hawcoat	Near Sawrey - Tower Bank
Barrow -Ship, Piel Island	Newby Bridge - Lakeside
Barrow -Townhouse	Newby Bridge - Huntsman
Bouth - White Hart	Newton - Village Inn
Broughton - Black Cock	Penny Bridge - Britannia
Broughton - Manor Arms	Piel Island - The Ship
Broughton - Old Kings Head	Rusland - Rusland Pool
Cark - Engine	Seathwaite - Newfield Inn
Cartmel - Kings Arms	Silecroft - Miners Arms
Cartmel - Royal Oak	Stainton - Stagger Inn
Cartmel - Uplands Hotel	Strawberry Bank - Masons
Cartmel -Unsworth's Yard	The Green - Punchbowl
Coniston - Black Bull	Torver - Church House
Coniston - Sun	Torver - Wilson Arms
Coniston -Yewdale	Ulverston - Devonshire
Dalton - Brown Cow	Ulverston - Farmers Arms
Dalton - Chequers	Ulverston - King's Head
Dalton - Red Lion	Ulverston - Mill
Far Sawrey - Cuckoo Brow	Ulverston - Old Farmhouse
Foxfield - Prince of Wales	Ulverston - Old Friends
Greenodd - Ship	Ulverston - Stan Laurel
Grizebeck - Greyhound	Ulverston - Sun
Haverthwaite - Anglers	Ulverston - Swan
Hawkshead - Kings Arms	Walney - Queens, Biggar
Hawkshead - Red Lion	
Hawkshead - Sun	



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National Beer Scoring System

InnQuirer Issue 63 - Summer 2017

Have you ever wondered how CAMRA members select pubs for the CAMRA Good Beer Guide?

The National Beer Scoring System

(NBSS) is a 0-5 (0 No cask ale available) point scale for judging beer quality in pubs. It is an easy to use system that has been designed to assist CAMRA branches in selecting pubs for the Good Beer Guide and also monitor beer quality by encouraging CAMRA members from any part of the world to report beer quality on any pub in the UK.

If you are a CAMRA member, we want you to tell us about the quality of beer in the pubs you visit.

If you are not a member, why not join Europe's most successful consumer organisation?

For more information on the National Beer Scoring System, please email:
brett.laniosh@camra.org.uk

What do I need to record?

What do the scores mean?

- Your name & Membership No.
- The date you visited the pub
- The Name of the Pub
- Where the pub is located
- A score out of 5
- The name of the beer

0. No cask ale available.

1. Poor

Beer that is anything from barely drinkable to drinkable with considerable resentment.

2. Average

Competently kept, drinkable pint but doesn't inspire in any way, not worth moving to another pub but you drink the beer without really noticing.

3. Good

Good beer in good form. You may cancel plans to move to the next pub. You want to stay for another pint and may seek out the beer again.

4. Very Good

Excellent beer in excellent condition.

5. Perfect

Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

Do it online, it's easy - just go to whatpub.com/login and sign in with your CAMRA membership then follow these simple steps:

Step 1 - Find the Pub

Step 2 - Check the Pub

Step 3 - Score the Beer

Devonshire Arms

Victoria Road, Ulverston

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3 Real Ciders

Furness CAMRA Pub of the Season Spring 2017

Close to Railway Station, near Bridge



Covered Smoking Area, Off-road Parking



Landlords - is anything happening in your pub? Let us know what's going on and we can put it our Pub Craic!

Make sure you contact those holding positions in the branch, particularly the social secretary, pubs officer and magazine editor to make sure they're aware of you.

Provide news about the pub - new beers, events (e.g. beer festivals), changes to opening hours etc.

Make it clear the pub is happy to host social events, meetings or be a port of call on a branch social.

Invite members of the branch along for a chat and a beer (don't worry - we'll buy our own!) to discuss things.

Why not join and attend our meetings to get to know people?

Consider joining LocAle by stocking beer from local breweries if you don't already do so.

CAMRA branches are run by unpaid volunteers in their own time. This can make visiting all pubs in the area difficult and if the branch hasn't been made aware of a new pub, or hasn't visited, it's probably more to do with time-poverty than conspiracy.

Furness branch contacts:

Pubs Officer - Ann (email fcd@sugla.net) Updates the branch entries on CAMRA's pub database WhatPub

Magazine Editor - Jack (email fcw@sugla.net) Also updates the branch website and facebook pages

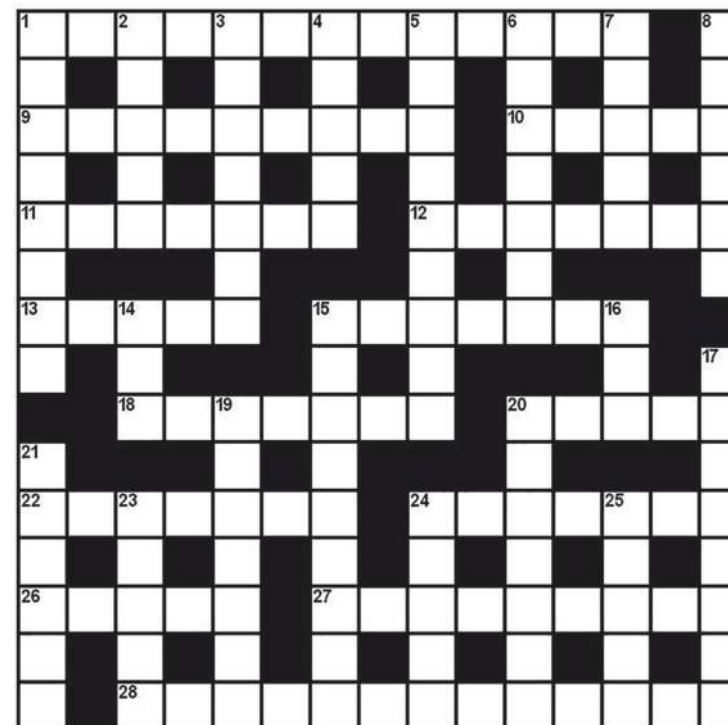
Social Secretary - Dave (email david.wilsations@gmail.com) Organises branch outings

Branch Secretary - Dave (email dave.latham@talktalk.net) Organises the monthly branch meetings

Crossword No. 21

by PeeGee - Furness Branch Member

InnQuirer Issue 63 - Summer 2017



Across

- 1 The Duke points to a local pub (3,10)
- 9 Birds kept in these, long time after dead in child's cot returns (9)
- 10 French river said to be animal colouring (5)
- 11 Theft of hard disc. Ho. Larceny traps student (7)
- 12 Wry beer produced here? (7)
- 13 Port side facing stern justice (5)
- 15 Push ahead with media broadcast (5,2)
- 18 Five hundred after Swiss chocolate snuggled down (7)
- 20 Long-legged bird admired for courage? No (5)
- 22 Alternately, we axe clear spot selection (7)
- 24 Young deer? No, young Italian (7)
- 26 Zero died, adored (5)
- 27 Suddenly interrupt robust inn under construction (5,2,2)
- 28 Jennings stand-by their previous county beer (10,3)

Down

- 1 To make certain, take beers out and re-brew (2,2,4)
- 2 Soil electric terminal (5)
- 3 To outshine, get a spreadsheet program with something to put on your 'ead (5,2)
- 4 Royal beer, whichever way you look at it (5)
- 5 Be'old, seen to shake with nasal discharge (4-5)
- 6 The ends are included when tar gets laid well (7)
- 7 Afternoon with energy? Nobody is found (2-3)
- 8 Two cricket extras say "Cheerio" (3-3)
- 14 Mother's downfall from the beginning (3)
- 15 When cooked, bat paella is tasty (9)
- 16 And not what rats sound like when they chomp (3)
- 17 Declare part of a pound, reportedly (8)
- 19 Land bondage deforms cultivation (7)
- 20 Henry VIII found champ to nick this Court from Cardinal Wolsey (7)
- 21 One with this streak may well vent loud expression of pain (6)
- 23 Of a city or citizen, up or down (5)
- 24 A real gem, this lady (5)
- 25 Landing on small Hebridean island, I am transported to this ancient region of Anatolia (5)

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Deadlines for receiving advertising/content for 2017/8 are:

Autumn: 21st September 2017 **Winter:** 10th January 2018

Spring: 21st March 2018 **Summer:** 21st June 2018

The magazine will be available approximately two weeks after the deadline.

Answers to Crossword No. 21

Across

- 1 **The Wellington**
- 9 **Birdcages** - **ages** (long time) after **d** (dead) in **crib** backwards (returns)
- 10 **Rhone** - Homophone (said to be) of roan
- 11 **Scholar** - Hidden word (traps) in disc. **Ho. Larceny**
- 12 **Brewery** - Anag (produced) of Wry beer
- 13 **Right** - (justice). Left (port side) becomes **Right** when observer turns round and is facing the stern
- 15 **Press (media) on** (broadcast)
- 18 **Nestle** (Swiss chocotote) + **d** (500)
- 20 **Hero** (admired for courage)+ **n** (No)
- 22 **Excerpt** - Alternate letter selection from we axe clear spot
- 24 **Bambi + no**
- 26 **Loved** - love (zero) + **d** (died)
- 27 **Burst in on** - Anag (under construction) of robust inn
- 28 **Cumberland ale**

Down

- 1 **To be sure** - Anag (re-brew) of beers out
- 2 **Earth**
- 3 **Excel + 'at**
- 4 **Lager** - (left to right) or **regal** (right to left)
- 5 **Nose-bleed** - Anag (shake) of Be'old, seen
- 6 **Targets** - Hidden word (included)
- 7 **No-one** - **e** (energy) after **noon**
- 8 **Bye-bye**
- 14 **Gin** - Hidden word (from) beginning
- 15 **Palatable** - Anag (cooked) of bat paella
- 16 **Nor** - Homophone (sound like) of gnaw
- 17 **Announce** - Homophone (reportedly) of an ounce
- 19 **Serfdom** - Anag (cultivation) of deforms
- 20 **Hampton** - Hidden word (found) in **champ to nick**
- 21 **Yell + ow**
- 23 **Civic** - read upwards or downwards
- 24 **Beryl**
- 25 **Ionia** - letter i included in (transported to) Iona

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