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InnQuirer

Furness CAMRA Branch Magazine

Issue 64 - Autumn 2017



Ulverston Beer Festival 2017



Inside...

Articles:

What actually is Cider?
Real Ale; What is it?
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HistoricAle 9 - Old Styles
Six in the City
Furness Inn-2-Inn Walks
And a Cock-a-doodle-do
Dalton Ale Taster

Plus all your regulars including:

The Crossword
CAMRA Discounts
Beer Scoring
LocAle Pubs

and more...



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

InnQuirer Issue 64 - Autumn 2017

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Who to contact in the Branch

Chairman/Branch Contact Press Officer and Public Affairs

Dave Stubbins 07807 836591
stubbins.dr@btinternet.com

Deputy Chairman/Beer Festival Organiser

Steve Lewis 01229 581000
loucaroline@talk21.com

Secretary

Dave Latham 01229 467238
dave.latham@talktalk.net

Social Secretary

Dave Wilson 07968 956089
david.wilsations@gmail.com

Treasurer

Duncan Warren 07741 410614
duncanwarren4779@btinternet.com

Membership Secretary

Malc Armstrong 07896 589159
malkki@excite.com

GBG Co-ordinator

Ken Parr
via innquirer@hotmail.co.uk

Pubs Officer/WhatPub Entries

Ann Summers-Glass
fcd@sugla.net

InnQuirer Editor

Jack Summers-Glass
01229 462076
innquirer@furness.camra.org.uk

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A word from the Editor

As you will read elsewhere in this issue, the Ulverston Beer Festival was a real success. Good weather this year meant visitor numbers were up on last year and the Rail Stike on the Friday didn't seem to make any difference. I was working behind the bar for most of the Festival and I was really encouraged by the number of younger people who attended and were trying a variety of beers in third-pints. It seems that the pessimistic view that seems to float around CAMRA circles about young people not being interested and only the older generation are 'real ale' drinkers doesn't apply in Furness. Maybe that is the case throughout the county now - with the growing variety of quality ales and the popularity of 'craft' beers, it is at last putting paid to the notion that you have to be older with a beard to be a CAMRA supporter. Well actually, I am older and do have a beard (stereotype!) but I was a young and enthusiastic supporter once and you can't stop the march of time, unfortunately! After all, it is the quality and variety of the beer that counts rather than the age of the drinker and that is what CAMRA is trying to get across, and hopefully is succeeding.

Disclaimer: Views and opinions expressed in articles in this magazine are not necessarily the same as those of Furness CAMRA or CAMRA in general.



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Chairman's Report

Dave Stubbins - Furness Branch Chairman

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The major event in the branch at this time of year is always Ulverston Beer and Cider Festival and this year's event was no exception. I'll start with an apology to those of you who had intended to visit us on Saturday evening as we had to close the festival early owing to a lack of beer. Last year we had to throw away (yes, that's what we do- it's really upsetting but there's no alternative for real ale) almost a quarter of the beer we'd ordered so we reduced the amount of beer by around ten per cent. We were also concerned that, on our busiest day which is the Friday of the Festival, there was a strike on the trains which severely reduced services and meant there were no trains running in the evenings. However, we were visited by almost 1,800 people over the festival (a few more than last year) but our interesting range of beers tempted people to stay longer and try a broader range with the result that we sold out. I was particularly pleased with the number of new people who came and helped with the running of the festival- that made an enormous difference. For a full report on the Festival, see page 13 in this issue. The 2018 edition of the Good Beer Guide has recently been launched and has been well received nationally. This guide is the last to be edited by renowned beer writer Roger Protz, who has edited over twenty editions of the guide and we wish him well in the future. The Guide features around 5,000 pubs and each CAMRA branch receives an allocation of entries. In the Furness area, as in many others, the quality of pubs is such that there are always many who have unfortunately to

be disappointed and in the Furness branch there are always changes as new pubs come along to challenge the excellent landlords we have known for several years. Please do not therefore assume that, if a pub in our branch area does not feature in the Guide, especially if it has in the past, that there has been a decline in beer quality. Usually it is not the case. We carry details of all the pubs in our branch area on our web site which is well worth a visit.

Elsewhere in this magazine we have explained the opportunity to score beers and increasingly we use beer scores to determine which pubs will be included in the Good Beer Guide. For more information on Beer Scoring, see page 33 in this issue. This is potentially the most effective way of choosing pubs as it involves results from throughout the year rather than a single survey. For the first time we used beer scoring at our own festival and it proved to be very successful.

If you are a CAMRA member, you have a chance to participate in the voting for the Champion Beer of Britain (CBOB), a competition which takes place every year and culminates in the announcement of a champion beer at the Great British Beer Festival. Voting is open until 30th October and can be done by visiting www.cbobvoting.org.uk. Several of our branch members have voted already and found it easy and fun to do.

As this is the last magazine to be issued before Christmas I'd like to wish you a Merry Christmas and Happy New Year.

Dave Stubbins

Furness CAMRA Presentations

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In the Summer issue of InnQuirer, among the various presentations we featured, we reported that the Furness CAMRA Pub of the Season - Spring 2017 was the Devonshire Arms in Ulverston. At the time, we were unable to include a picture as the presentation was made after the publication deadline but we are rectifying this with a picture of Stephen (Lou) Lewis presenting the certificate to Sheila, the Devonshire's Bar Manager.

Well done to the Dev.

Now the problem with seasonal presentations is that they happen every three months. It can't have escaped your notice that InnQuirer is also published quarterly. Stay with me here as you may work out our problem. The publication deadline and the presentation do not always coincide so on occasion we know who won the award but we can't get the presentation sorted in time to get any pictures.

Furness CAMRA Pub of the Season - Summer 2017 is The Wellington in Loppergarth so the race was on to get everything in place before this magazine issue went to press. Unfortunately we failed so in the meantime, here is a picture of Darran searching for his certificate.....



What actually is Cider? - The 'official' CAMRA definition

With a foreword by The Editor

InnQuirer Issue 64 - Autumn 2017

May and October are Cider and Perry Promotion months for CAMRA so, since this issue hits the shelves in early October, we thought that you might be interested in what we class as 'real' cider or perry. If you are in Somerset, Devon (or Herefordshire), it would be difficult to ignore as I am sure that many of you who have been on holiday to the West Country will have sampled 'scrumpy' at one of the cider-maker's farms. Of course, to be fair, not all of this is, shall we say, top class but in general it would all be 'real' cider. The 'commercial' bottled ciders don't fall into this category as a rule since they are processed but they seem popular but if you want to know what we think cider and perry should really be like, then this article direct from CAMRA will, hopefully, give you a better idea of what to look for. Cider is made in other counties of course and you will find it available in a number of pubs around the Furness area, including The Price of Wales, Foxfield - Furness CAMRA Cider Pub of the Year 2017.,

Real cider is made using 100% pure juices from fresh apples. The natural yeasts from the apples ferment causing the apples to produce CO2 and alcohol, the cider is then put into barrels to allow it to mature before being sold to the public. Real cider sometimes contains natural added flavourings such as fruits and spices to alter the taste and colour of the cider. Producers have been exploring different fruit flavourings such as wild berries, strawberries, Blackberries and are even experimenting with ginger, vanilla and cinnamon.

CAMRA and real cider and perry
In the 1970s, CAMRA set up a cider and perry committee within the organisation to create an awareness of real cider and perry and to encourage the producers to continue production, the Apple and Pear Produce Liaison Executive, APPLE. APPLE has defined two categories of real cider and perry, anything which does not fall within these categories is not considered to be real cider or perry.

Category A

The very best of cider and perry, with nothing added or taken away:
Category A - must:

- not be pasteurised before or after fermentation
- not be filtered
- not receive enzyme treatment
- not contain preservatives or colouring
- not have the natural yeast replaced by a cultured yeast
- not have a nitrogen source added unless essential to start fermentation
- not be diluted
- only contain sweeteners if labelled Medium or Sweet, and then only if they are shown to be safe and do not affect the taste
- be produced from only freshly-pressed fruit, and
- not contain concentrate
- not contain extraneous carbon dioxide

Category B

Category A covers the majority of cider makers but only a small proportion of the total amount of cider made. A larger number of real ciders differ in some small respect from Category A ciders but are sufficiently authentic to be designated real cider since the taste and character of the cider is unaffected. These are Category B ciders.

Category B - must:

- not be entirely made from concentrate
- not contain extraneous carbon dioxide

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/

Real Ale: What it is, and what it isn't, and how it can be served?

Nick Boley - CAMRA National Director

InnQuirer Issue 64 - Autumn 2017

The Revitalisation project has resulted in a greater interest in beer, with real ale and other beers being discussed and debated at length. But what exactly is real ale? And what isn't? How are these beers served?

CAMRA's definition of real ale is a beer which is allowed to undergo secondary fermentation in the container from which it is served and is served without extraneous carbon dioxide. It is also technically defined as a beer which contains at least 1 million live yeast cells per millilitre – it sounds a lot but yeast cells are microscopic in size – and where the secondary fermentation after the beer has been put into the container can be demonstrated by the specific gravity (or density) of the beer decreasing over time, showing that more sense sugars and being turned into less dense alcohol.

Beer which is not considered real ale will not conform to ALL the above criteria. So, if a beer has been filtered to remove some or all of the yeast, or it has been pasteurised (which kills off the yeast), or it is served by applying extraneous carbon dioxide, such as in keg beer, then it is not real ale. So, a beer can be unfiltered and unpasteurised, can still ferment in the container, but if it is served under CO₂ pressure, is not real ale.

The eagle-eyed will notice I have used the word container – because real ale can come in a variety of containers. Of course, there is the traditional cask – firkins, kilderkins and so on, whether steel, wood or even plastic. Then there is the polypin or mini-cask from the brewery shop, but some of these containers contain bright beer (i.e. beer with most of the yeast removed). Real ale in a bottle we are all familiar with and now we have real ale in can, such as the beers from Moor Brewery. Real ale in a can is just like real ale in a bottle but in a can – no different but light cannot get to it, which some claim is an advantage.

But perhaps the container which has caused the most discussion and controversy is the small (20 or 30 litre) container consisting of a plastic bag inside a rigid outer case, where the beer is served by applying gas pressure into the space between the outer casing and the inner bag, so it doesn't come into contact with the beer. These non-traditional containers are made by a small number of companies, but the best-known is KeyKeg, made by Lightweight Containers B.V. of the Netherlands. The beer inside these containers can be real ale as per our definition, or it can be brewery-conditioned (e.g. keg). This is where real ale drinkers have a problem: how do we know whether the beer we can see being dispensed from a font on the bar is real or not? We want to call these containers when used to serve real ale "KeyCask" – and the manufacturer does so too – and when it is not real ale it is "KeyKeg". We have tried to make this clear in the Good Beer Guide – KeyCask will refer to real ales dispensed from one of these containers, and references to KeyKeg will mean the beer is not real ale, or we're not sure.

Nick Boley is a CAMRA National Director and Chair of the Technical Advisory Group, Champion Beer of Britain

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West Pennines Regional Pub of the Year 2008 - Good Beer Guide 2018

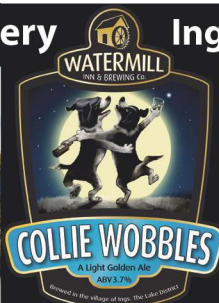
Furness CAMRA Pub of the Year 2015

Regular beers are: Hawkeshead Windermere Pale and Great Corby Blonde
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CAMRA Discounts

by Dave Stubbins - Furness Branch Chairman

InnQuirer Issue 64 - Autumn 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 Porterage 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 either:

stubbins.dr@btinternet.com or: furnesscamra@btinternet.com



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Ulverston Beer Festival 2017

Furness CAMRA Branch Chairman and other branch members

InnQuirer Issue 64 - Autumn 2017

On the Thursday we opened earlier at 2pm for the first time and this was an immediate success. By 4pm (the time we opened in 2016), there were already 144 happy people in the hall and total attendance was 641, up from 516 the previous year. We even had a brief period when we hit capacity, the first time for many years on the first day.

The Friday was the day we were concerned about especially as there were no trains running after 4.30. The session started more quietly, but as the day progressed more and more people arrived and we hit capacity at around 5.30pm and remained at that level until after 9pm. Total attendance was 836 against 846 the previous year.

Saturday has traditionally been quieter and the 2016 Festival was not helped by the very wet weather which meant that the whole of Ulverston, not just the Beer Festival, was quiet. This year, by 5pm 314 people had come to the festival, as against 178 by the same time the previous year.

In view of the high attendance over the three days, we realised that the supplies of beer and cider were going to be insufficient to last the whole evening and we took the decision to cancel the music events we'd planned for the Saturday evening. Supplies of beer and cider were exhausted by 7pm so, regrettably, we had to close the bars before the advertised time. We had 79 beers and 20 ciders available at the start so when planning next year, we will be looking closely at stocks to make sure this doesn't happen then.

As well as the usual offering on the website, we had a much-improved presentation of the Beer List, which we updated as beers became unavailable.

This was very well received. We also received much favourable comment on the scrolling beer list displayed on the screen in the Hall and also the real-time beer list on the Internet, updated as beer and cider stocks changed.

We took the decision not to order a special glass for this year's festival but instead to offer a free glass to each person visiting the festival. This was because we had accumulated a large stock of glasses, including glasses from The Manchester Beer and Cider Festival. We invited attendees to make a donation of £1 for their glass to a local charity SAFA (Self Harm Awareness for All). We raised £433 for the charity from this source.

Caroline Schwaller of Westmorland branch stepped in to help recruitment to CAMRA and managed to recruit 16 new members which was an excellent achievement.

We sold over 90 t-shirts and polo shirts during the Festival with many buyers changing into them immediately!

This year, we had a beer scoring sheet available and visitors were encouraged to mark their beers using that as well as using WhatPub and Untappd and the scores from all these were used to select the beers and ciders of the Festival, which were:

Light Beer of the Festival - Salopian Catatonic

Dark Beer of the Festival - Bank Top Port O'Call

Local Beer of the Festival - South Lakes Rakau and Cumbrian Legendary Ales American Invasion

Cider of the Festival - Farmer Jim's Copper Top

This year, there were more fruit beers

continued on page 15...



Black Dog Inn

Mark welcomes you to
The Black Dog,
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2 Real Fires

4 Local Beers on including Cumbrian Legendary Ales plus Guest
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Live music every Saturday night.

Open from: 4.00pm Tues to Friday
3.00pm Sat, 12.00pm Sun

Ulverston Beer Festival 2017 Continued from page 13

Furness CAMRA Branch Chairman and other branch members

InnQuirer Issue 64 - Autumn 2017

than earlier years, reflecting the changing tastes of the visitors and we also had quite a few dark beers, porters, milds and stouts as they are also proving to be popular.

What we particularly noticed this year was the increase in younger visitors and that far more people were trying third-pint servings and trying a much greater variety of beers rather than just buying pints of their 'favourite' beer. This was also apparent at the Cider Bar and would appear to show that our visitors this year were particularly interesting in trying out

various tastes. Of course, this is what a Beer Festival is all about and no doubt was on of the many reasons that the Festival was so successful this year.

We had many favourable comments about the Festival and, other than disappointment about the early closure, we didn't seem to get many negative responses. Everyone appeared to be having a great time and hopefully, for those that attended for the first time, we will be seeing them again next year.

Oh! and just out of interest, the Festival was staffed, as always, entirely by unpaid volunteers! Thanks go to all of them.

Snippets from the Festival

An American couple came to the bar and he asked for something that tasted like Bud, his wife said, "I don't like beer" I sorted him with a beer (better than Bud) and she went to cider bar.

"Do you have anything non-alcoholic", passing the glass over

"How do you get up the stairs to the food?"

You could try walking up them

"Thanks.

"I like certain beers and not others"

Oh! Are you choosy about what you drink?

"Yes, and what I eat. I sieve my pot-noodles to get the sweetcorn out!"

From one of our mature lady customers who was with her friend:

"Oh! We'll have two drinks, then she's anybody's!"

A couple had come up from Cheshire and were staying in Arnside. They travelled through to the Festival after seeing it advertised.

A couple who used to live in Barrow and now live in Nottingham travel up specially to attend the Festival.

And from past Festivals:

"Where are you next week"

"Have you anything that tastes like John Smiths?"



The Railway Inn

Askam-in-Furness

A Short Walk from Askam Railway Station

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Three generations family run pub serving three real ales from handpump, usually including Loweswater Gold



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October	5th-8th	All Day	Broughton Festival of Beer	Regular events Over 55's Luncheon Club 4th Thursday of every month
	16th-18th	All Day	Potential Apple Pressing Days	
November	7th	6:30-8:30pm	Pop-up Curry House	Musician's Night 2nd and 4th Wednesday of every month
	12th	10:30-12:00pm	Winter Breakfast	
December	1st-3rd	All Day	Champagne by the glass	
	10th	10:30am-12pm	Winter Breakfast	

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HistoricAle 9 - Old British Beer Styles

Alastair Kirk - Furness CAMRA Branch Member and Brewer

InnQuirer Issue 64 - Autumn 2017

Many of our old beer and ale styles were lost or changed. Our malt liquor heritage can be traced back to the Scandinavian, Saxon and Roman invasions or occupations.

John Bickerdyke wrote a book called *Curiosities of Ale & Beer* in 1889 which provides some interesting information about the drinks consumed in earlier centuries.

From Saxon Leechdoms it is apparent that they brewed a great assortment of malt liquors of varying strength including Lithe meaning clear and Twybrown meaning twice brewed, a strong ale.

By Elizabethan times TwyBrown had become known as Doble Doble or double double. The European equivalent today perhaps being a Dubbel. There are records of Viking invaders of Ireland introducing a Heather Bell (flower) beer to the country and similarly this was the fore runner of the Pictish Heather ales.

For several centuries in England styles, qualities and prices were fixed by the Crown or Parliament. In Edward III reign 1327 to 1377 there were three styles recorded Best, Middling and Third. It is strange to think that Best styles live on to this day 640 years after.

These styles changed little until the reign of Henry VIII (1509). Beers, Ales and prices were all controlled and were recorded as Best Ale, Second or Three halfpenny Ale, Dobyll (Double) Beer and Syngll (Single) Beer. The Ales made without Hops and Beers possibly with

hops.

Records from Edward VI reign show only two styles Doble and Syngll the latter using half the grain per gallon of the former. Though in the early 1500s Kentish Ale and London Ale were already distinct styles.

The basic styles continued through to the 1650s when there was Double, Best, Second and Small Beer price fixing and control ceased around this time allowing many new styles to flourish.

Nearly every county and town has been noted at some point in time for the quality or style of its malted liquors. In the 1800s Old Scotch Ale, Old Burton Ale, Porters for Labouring classes in London (weak stout), Stout for the weak, and Pale Ale were popular.

In a poem from 1685 "Praise of Yorkshire Ale" the beer known as Pharaoh was applauded. By 1870 this was no longer brewed in Yorkshire but the Belgians still brewed it. Yorkshire was also noted for Stingo in the 1680s. Newcastle was also noted in the 1800s for the Stoutest, Brightest and Best Stingo that man can desire, perhaps the predecessor of Newcastle Brown.

In the 18th century the Derby, Nottingham and Windsor Ales won much acclaim, while Manchester was credited with several styles including, Ale of Hislop, Ale of Sage, Ale of Malt, Ale of Worme-wood, Ale of Bettony and Ale of rosemary.

Morocco Ale hailed from Levens in

continued on page 19...

Pub and Brewery Craic and Furness CAMRA Diary

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Pubs

The Manor, Oxen Park has now re-opened, last heard was that they had Loweswater Gold on. Early days but great news.

Three pubs in the area are up for sale or changing hands: **The Ship in Kirkby, The Eagles Head in Satterthwaite** and **The Village Inn, Newton**. This is in addition to **The White Hart, Bouth**, which has been on the market for a while.

The Black Cock in Broughton is now run by the same people who run the Sun in Ulverston and The Commodore in Grange.

The High Cross Inn, Broughton is now open again but as a restaurant. No news on beers yet.

The Eagles Head, Satterthwaite is now LocAle rated.

Now that the **CAMRA** Good Beer Guide has been published, we know which pubs are in so if you don't have a copy or subscribe to the online version (or even look at WhatPub) then you'll have to ask the pub or look out for their certificate.

Because we have a fixed quota, not all our real ale pubs are in it but that shouldn't stop you visiting them and sampling the beer!



Breweries

The Biggar Village Co-operative is brewing again with a new brewer. Oriana and Mikasa beers are now returning, including to the Queens Arms Biggar (next to the Brewery).

We have 15 breweries in the Furness area and many have won awards locally and nationally for their beers. Look out for them when you are next in your local or even when you are on holiday in other parts of the country.

Furness CAMRA Diary

Oct 21st	Visit to The Woodland Arms, Silverdale
Nov 13th	Branch Meeting The Engine, Cark
Dec 2nd	Festival Workers Kendal Trip
Dec. 9th	Branch Christmas Social (Venue to be announced)

Had a great pint in your local? 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.

HistoricAle 9 - continued from page 17

Alastair Kirk - Furness CAMRA Branch Member and Brewer

InnQuirer Issue 64 - Autumn 2017

Cumberland according to Bickerdyke though actually in Westmorland. He claims the recipe for this mighty brew included beef / meats with spices and was brought back from the crusades. The recipe was buried for many years during the Parliamentary wars and unearthed sometime afterwards. Morocco was served to everyone dining at Levens for the first time. Drinkers were required to toast the Lady of Levens while drinking. The beer re appeared in 1994 though we assume excluding the meat.

Edinburgh Scotch Ale was also famed in the 18th Century, earlier in 1400s it was recorded that winters were so cold that Ale froze and was sold by weight in solid lumps. 16th Century Scotch Berwick and Giles ales were renowned.

A lost beer style is Mum, recorded in 1664

by Samuel Pepys (Mum Houses). It was a yellow strong and bitter wheat ale, the ingredients of which were Wheat Malt, Fir tips, Birch tips Rose petals, flowers of burnets, marjoram, elder & thyme with cardamom & bayberries. Eggs were used for fining and the whole lot was put in a Hogshead barrel and stopped up for 2 years. A sea voyage for the Ale was meant to improve it. Perhaps the predecessor of India Pale ale. Its production died out in the UK by 1800.

White Ale also disappeared around the 1800s, this was brewed in large quantities mainly in Devon and Cornwall with added malt flour, Juniper and spices in the fermentation.

More another time....

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Six in the City

InnQuirer Issue 64 - Autumn 2017

'Loitering with intent in Lancaster'

Loitering, at least where licensed premises are concerned is something I do well. In fact over the years I think I'm justified in saying that I've perfected the art.

The 'Intent' part refers to the mini-tour of the centre of Lancaster that I had been planning for some time.

Why six pubs?

Simply because these days, I'm sad to say, that's about the limit of my capacity during an afternoon session...and this one included halves.

At least in the evening you get to sleep it off!

My train arrived at just after noon in the middle of a late May heat wave, and I set off for the "Waterwitch", in its truly splendid location along side of the Lancaster canal.

Thinking that I'd take a short cut that I had in mind from previous visits, I veered off.

Memo to me: Don't ever rely on your memory. It is definitely not what it used to be.

Following an entirely unnecessary diversion I finally made it to the first pub on my list, basking in the noon time heat. It seemed like half of the students in Lancaster had chosen that particular time of day to chill out alongside the place, as I retreated to relative cool of the inside. To the right, on entering, the long, narrow bar area is sub-divided into several cosy little alcoves, which give you the feeling of separation while at the same time optional involvement with the rest of the immediate area.

Lined up at the bar were the following beers on handpull.

Bootlegger Brewery "Urban Fox"@ 4.2;

York's "Guzzler" @ 3.6, "Waterwitch" @ 4.2 and "Ghost" @ 5.4; North Lonsdale's "Monumental" @ 4.5 and Bowland Brewery's trickily named "Pheasant Plucker" @ 3.7

I opted for a deliciously slow drinking of the pleasantly plucked "Bowland" brew.

Turning right out of there, under the bridge, and a short walk along the canal soon brought me to another prettily-placed refreshment billabong, the "White Cross".

Again, the front of this really fine establishment, stretched out along the canal bank, was awash with mostly young people absorbing the early afternoon heat.

Having had a couple of run-ins with skin cancer in recent times, lounging around in very strong sunlight is no longer a sensible option for me and so I settled for the pleasantly cool interior.

While I was perusing the amazing variety of ales on offer at the bar, notebook in hand, I drew the attention of the young lady in charge of things there.

She was likely thinking: "Aye, aye, what's this character doing, scribbling away?"

Suddenly realising that this could be seen as disrespectful at the very least I explained what I was about, and that's how I came to meet bar manager and the person responsible for the excellent range of ales on sale, Nicole, whose surname, she smilingly told me, was Sherlock.

We quickly got the "Holmes" wisecracks out of the way and continued.

I was told that the "White Cross" is an "Enterprise" owned pub, and that she had responsibility for choosing the wide range of choice available.

They were too numerous to list but seemed to represent a good cross section

by G.A. Purcell - Furness CAMRA Branch President

InnQuirer Issue 64 - Autumn 2017

of the breweries within about a sixty mile radius of the city, with a couple of them being very local, like "Old School" and "Borough", which is literally just round the corner.

It was also pointed out that schooner (2/3 of a pint) glasses are available, which is something I was an advocate of for some years before they became legal in the U.K.

Out of there, over the canal bridge and my next call was on the "Borough".

Located at the North-East corner of Dalton Square, this ex club has both comfortable soft furnished seating at the front and, like the "Waterwitch", has several partitioned alcoves providing the same cosy intimacy if so desired.

I thought "Definitely a place for lingering in, so I'll linger.

There were four of their house-brewed ales on the bar, and they were:

"Pale" @ 3.7; "Bitter" @ 4.0; "Summertime Dark" @ 4.0 and "Mosaic" @ 3.9.

There were also four beers from the "Titanic Brewery" alongside of the house beers.

"Spoiled for choice," thought I.

Outside the heat was getting pretty intense, and so much so that I felt the urge to nip into the "Penny Bank" on Penny Street within minutes of leaving the "Borough".

In order to re-hydrate, you understand.

As soon as I was inside it became clear that a fair few Lancastrians had the same idea.

At the bar on this occasion were Thwaites "Wainwrights", which always seems to be a popular choice among punters young and not so young these days, and a

couple of others. I think I spotted Timmy Taylor's "Landlord" amongst them.

I opted for an Allendale Brewery "Golden Plover" @ 4.1 because I very rarely get the opportunity to try it, although I have noted that this particular brew seems to be becoming more available in the area of late.

Not long after leaving this place, I found the heat getting to me again, so I dove into the "Tap House" to seek relief.

Shrug of the shoulders, Gallic-fashion, but no apologies.

It came in the form of Hawkshead Brewery's wonderfully refreshing "Windermere Pale", packed with flavour at a session-strength 3.5%.

I could have lingered at number 5 on my list, believe me, but I suddenly had an alerting thought.

Train in just under an hour's time, and the "Merchants" still to visit.

At least it was on my way to the station.

This converted wine merchants building is characterised by having three brick-built vaulted rooms leading off at right angles to the bar, which gives this place a very distinctive character.

At the bar was another "Old School" brew..."Castle Blonde" @ 4% I think it was.

Profound apologies if perhaps I've got its name wrong...the drink you know!

Alongside of it were two beers I hadn't come across to date.

"Black Edge" brewery's Horwich Gold" @ 3.9 and "Eldroth Pale" @ 4.5% from the "Settle Brewery", both of which were new to me.

Memo to Me. I must try to keep up with these new breweries and their beers.

P.S. I just managed to catch my train.

Furness Inn-2-Inn Walks

Richard Scott

InnQuirer Issue 64 - Autumn 2017

No. 1: Ulverston Mill to Black Dog at Holms Green



Summary: Mill St Ulverston-Gill Banks-Rosside-High Greaves-Channel House-Pennington Becks-Bracken Park-Wallthwaite-Carr Kettle-Martons-Holms Green.

Length: 6.5km – around 2 hrs, not allowing for any problems with the route.

Preamble: This walk can be done in either direction but best to start off with a quick one in the **Farmers** or the **Mill in Ulverston** on a nice morning. In summer time, the route could be done as an evening excursion, but best during the day at times of year when the paths are clearer of brambles etc. Note that the **Black Dog isn't open on Mondays**. Ulverston is blessed with 15 WhatPub-listed pubs (6 in the CAMRA Good Beer Guide 2018), all of which are excellent, so the departure point from the town centre poses a dilemma: which to choose? Really a toss-up between the Farmers and The Mill, both of which have a good early morning atmosphere.

Route:

1. Find the Cumbria Way monument in The Gill and walk up Gill Banks as far as a small bridge to the left, still on the Cumbria Way, but on entry to Stockbridge Lane, turn left down the road. After 40m take a stile to

the right into a field with the new-ish houses to the left. Cross several fields with stiles, often wet underfoot, and emerge at Rosside Farm barn conversions. Take the road to the left and almost at once follow the footpath through a big gate, up a field to the right, towards the modern bungalow. At the corner of the field a stile takes you onto a narrow lane. Turn left, with Fellside Farm to the right, past a viewpoint seat and then straight on to the houses at High Greaves.

2. Opposite the last house, a footpath is signposted to Channel House farm, across the field and down a muddy lane. Turn right in the farmyard and follow it past the wooded grounds of Pennington House to the right. At the junction with the house drive turn right and go left through a large gate into the arable field, across which a path can be seen. Climb the stile into the next grazing field and follow the hedge straight on. Climb the steps in the far corner to emerge onto Pennington's Becksides lane. Go left. After 20m turn right onto the lane at Seed Howe, signposted to Holebiggerah. The lane crosses the beck where the remains of the mill race for Pennington Mill can be seen. Just after Bracken Farm House, find a stile up to the left entering a field with a small beck running down it. Follow the beck and go over a high stile. Walk up the field. At the far corner, there is a gate to enter Wallthwaite Lane.

3. Turn right up the hill to Wallthwaite, a cluster of mixed housing, with the old farmhouse at the back. Take the track to

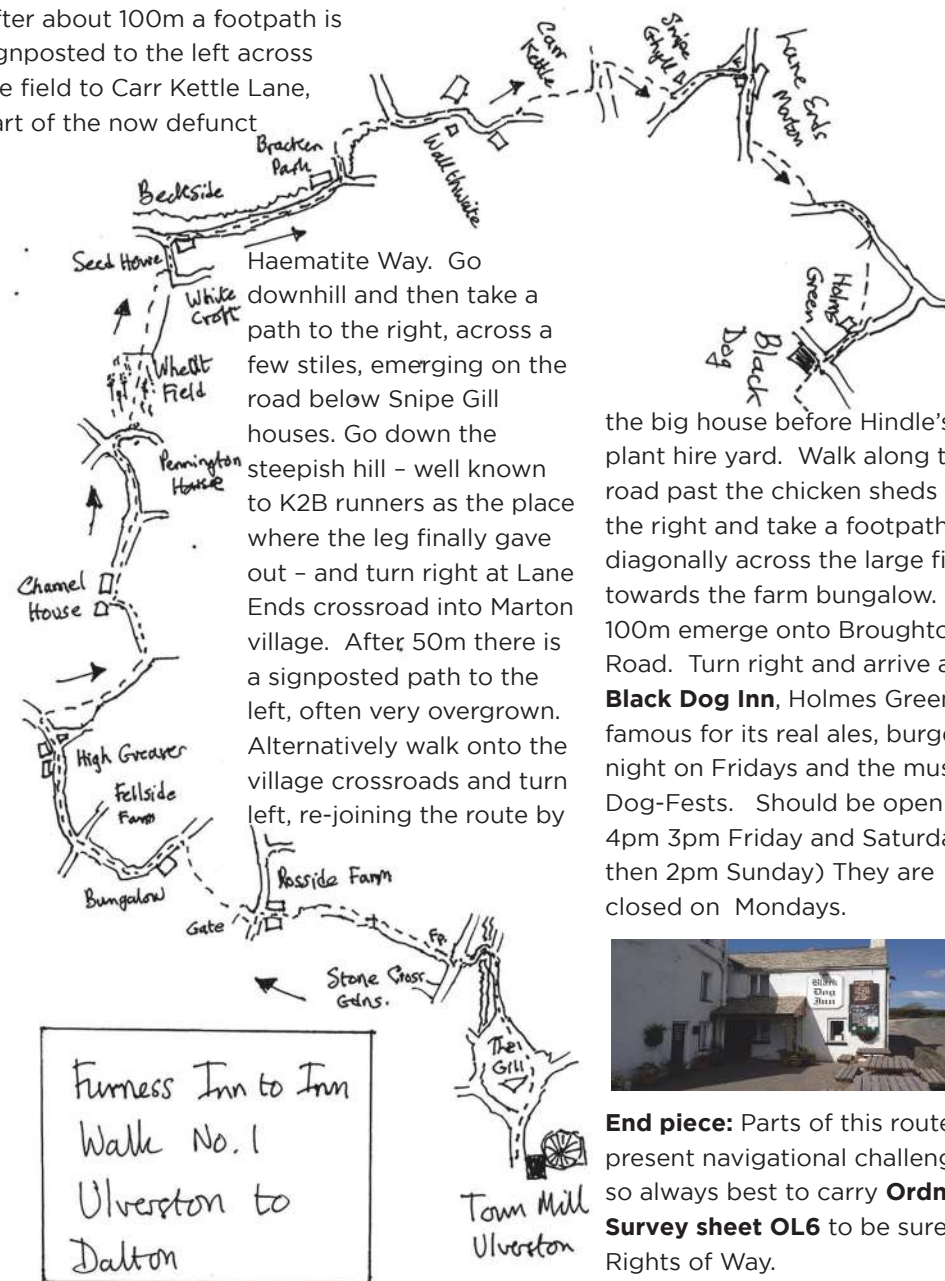
Furness Inn-2-Inn Walks

Richard Scott

■ InnQuirer Issue 64 - Autumn 2017

the left of the farmhouse.

After about 100m a footpath is signposted to the left across the field to Carr Kettle Lane, part of the now defunct



the big house before Hindle's plant hire yard. Walk along the road past the chicken sheds on the right and take a footpath diagonally across the large field towards the farm bungalow. After 100m emerge onto Broughton Road. Turn right and arrive at the **Black Dog Inn**, Holmes Green famous for its real ales, burger night on Fridays and the musical Dog-Fests. Should be open from 4pm 3pm Friday and Saturday then 2pm Sunday) They are closed on Mondays.



End piece: Parts of this route may present navigational challenges, so always best to carry **Ordinance Survey sheet OL6** to be sure of Rights of Way.

And a Cock-a-Doodle-Do from Yorkshire

Terry Ridal - Furness CAMRA Member

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Dave Cole and Jackie were pining for some true Yorkshire air, this Cumbrian stuff is ok but you can't beat the real stuff!!!. So, we packed our flat caps and set off to go to Knaresborough to a special Roosters brewery open day. First we booked in at the Premier Inn at Hornbeam, just outside Harrogate. The Inn is located about one hundred yards from the railway station which is ideal as it is a fifteen minute ride to Knaresborough two stops down the line. Saturday morning, well fed and watered with a full Premier Inn breakfast, we girded our loins and set off hiking the hundred yards to the railway station platform and boarded the train for Knaresborough. Knaresborough station is nearly in the garden of The Mitre pub which is renowned for its selection of real ales but more of that later.

After a meander through this ancient old town delivering our "Innquirers" which were welcomed with open arms, especially at my favourite pub Blind Jacks. The girls had a bit of a shopping spree whilst Dave and I went pioneering in search of emergency pork pie supplies. Eventually we walked to Mecca, sorry, Roosters, we were early, in fact the first

ones there, so we had the pick of the straw bales to sit on, under a tasteful gazebo with a back rest: the temporary office caravan wall,



The beer list included a varied selection

of delights:-

Highway 51 3.7% Pale beer brewed with a blend of Mosaic, Centennial and Rakau hops. Dry hopped session ale with a hint of grapefruit and citrus in the finish.

High T. IPA 6.2% Limited edition with Jasmine green tea in the mix brewed in collaboration with Taylors of Harrogate. Well balanced beer with a floral aroma. English admiral hops are used to provide a citrus backbone while the Cascade Crystal and Galaxy hops enhanced the fruit and Jasmine aromas.

Blind Jack 3.7% Named after Knaresborough's famous historical character. Amber beer which curiously is brewed with a rye malt and a blend of American hops to create a quaffable beer with citrus fruit aromas and a light spicy finish.

Baby Faced Assassin 6.1% IPA. Brewed with 100% citrus hops creating aromas of mango, apricot, grapefruit and orange with lasting tropical fruit bitterness. A deceptively drinkable India Pale Ale but don't take it lightly.

White Rose 4% Brewed especially as a charity pale ale for Yorkshire Cancer research. An excellent beer with a long bittersweet finish.

24 Seven 4.7% IPA Has Amarillo Chinook and Simcoe hops from the USA in harmony with New Zealand Nelson Sauvin hops to produce a punchbowl aroma of lemon, tangerine and gooseberry followed by a balanced grapefruit bitterness.

Little wing 1.6% A complex malt base including oats, rye and malt combine to create a low-alcohol pale ale with a surprising amount of body. Plenty of tropical and citrus notes are produced from the Citra, Simcoe and Liberty hops used.

Rockafella 4.4% brewed in collaboration

continued on page 27...

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And a Cock-a-Doodle-Do from Yorkshire - continued

Terry Ridal - Furness CAMRA Member

InnQuirer Issue 64 - Autumn 2017

with our friends at St Austell Brewery in Cornwall. This beer is a deconstructed cheesecake in a glass. Biscuity Maris Otter and Cornish golden malts combine with the addition of vanilla pods, lemon peel and zest during the boil to create a crisp fruity pale ale. A truly typical excellent Roosters beer.

Wake up Call. 6.5% Again working with Taylors of Harrogate it is a rainforest alliance with Arabica coffee from Kenya added to the brew for this limited edition black coffee IPA. It has hints of grapefruit, orange and lemon with a honeyed sweetness which is enhanced with the use of Cascade, Chinook and Centennial hops as well as Waimea from New Zealand. The result is a Hop forward black IPA with a hint of coffee in the finish. Wow! A drinking experience that sets the taste buds galloping - bitter sweet and thick.

Londinium 5.5% Porter. Dark beer with a hint of coffee in the finish brewed using a blend of 4 malts, English hops and After Dark coffee from Taylors of Harrogate. A nod to the beers of yesteryear and in particular the style of beer made popular by the river porters in London in the 18th century. A dark brooding ale full of flavour a delightful example of the brewers art.

In addition to the beers on pumps, Roosters were selling bottled Yankee and Londinium at £5 for four in any combination to taste, that's £1.25 per bottle. Strange as most beers on pump were £3.50 to £5 per pint!

Stuart and Tom the two head brewers took us round the workings. The brewery has a few little quirks and surprises. The equipment is all stainless steel with fine conditioning tanks, one quirk is the fact that they still use their original mash tub which is undersized therefore is

overloaded and produces much thicker wort than usual. The whole production is geared to handling this thick textured liquor which is finally diluted to strength in the last stage before being drawn off for storage and distribution.

An onsite canning plant on site is a fairly recent addition, Stuart told me that when it is operating it's hey lads hey and all available all staff are drafted in to help. Tom says on these days' bedlam reigns. He also said that a good 50 to 60% of their daily work was spent in cleaning the apparatus!

A special mini brewing plant which produces 9 gallons per brew is located in their lab in the middle of the brewery, in fact bolted to the aforesaid mash tub, where new beers are conjured up. These ideas are tested in house before a decision is made to continue, or not, ensuring a continuing changing range of limited edition trial beer.

The day was a huge success and the spread of age groups all encompassing, young and older people all enjoying a truly engaging afternoon of pleasure. The weather



helped and the music created a relaxed ambience.

We left the open day and walked, or swayed, our way to the bus stop and took the bus back up the hill to Knaresborough town square. We went to visit the charismatic Blind Jacks pub where for something different we went for the **Titanic Plum Porter 4.9%** a dark strong and well rounded beer. The richness of such a rotund beer is brought

continued on page 29...





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Philip Benn - The New Dalton and Marton Ale Taster

Hello all, I am the new Dalton and Marton Ale Taster for 2017/18 and I decided to start my official duties at the Black Dog, Holmes Green. Mark has six real ales available, three of them local, provided by Cumbrian Legendary Ales. They are Esthwaite, Loweswater Gold, and Langdale. He also has Abbeydale Moonshine [Sheffield], Castle Rock Harvest Pale Ale [Nottingham] and Oakham Ales Citra [Peterborough].

Next was the Brown Cow in Dalton. Paul had six ales on show, with one being local Beckstones Black Dog Freddy [Millom] along with Black Sheep [Masham], Pennine Autumn Amber [Yorkshire], Ilkley Mary Jane [Yorkshire], Oakham Velvet Claws [Peterborough] and finally my favourite, St. Austell Tribute, a Cornish beer from St. Austell.

And a Cock-a-Doodle-Do from Yorkshire - continued

Terry Ridal - Furness CAMRA Member

to an even keel by the late addition of Goldings hops and natural plum flavouring. Then did a hop skip and jump to the Mitre for solid supplements whilst waiting for our train time. From the very varied selection of beer, ciders, continental beers and keg beers - 14 in total, we tried the **Roosters Roots Rock Reggae**. A rich complex ale at 6.5% almost overloaded the taste buds with a riot of tropical fruit flavours with a long finish of bitter sweet, surprisingly different and certainly worth trying if you come across it. The day finished off with the tried and tested **Timothy Taylors Boltmaker**. 4% A well-balanced, genuine Yorkshire Bitter, with a full measure of maltiness and hoppy aroma, in perfect

condition. Then the train back to Hornbeam, two stops down the line and the Premier Inn.



Night Night.zzzzzzz

Terry Ridal

above
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CAMRA Good Beer Guide 2009 - 2018



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 September 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	Satterthwaite - Eagles Head
Cartmel - Kings Arms	Seathwaite - Newfield Inn
Cartmel - Royal Oak	Silecroft - Miners Arms
Cartmel - Uplands Hotel	Stainton - Stagger Inn
Cartmel - Unsworth's Yard	Strawberry Bank - Masons
Coniston - Black Bull	The Green - Punchbowl
Coniston - Sun	Torver - Church House
Coniston - Yewdale	Torver - Wilson Arms
Dalton - Brown Cow	Ulverston - Devonshire
Dalton - Chequers	Ulverston - Farmers Arms
Dalton - Red Lion	Ulverston - King's Head
Far Sawrey - Cuckoo Brow	Ulverston - Mill
Foxfield - Prince of Wales	Ulverston - Old Farmhouse
Greenodd - Ship	Ulverston - Old Friends
Grizebeck - Greyhound	Ulverston - Stan Laurel
Haverthwaite - Anglers	Ulverston - Sun
Hawkshead - Kings Arms	Ulverston - Swan
Hawkshead - Red Lion	Walney - Queens, Biggar
Hawkshead - Sun	



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National Beer Scoring System

InnQuirer Issue 64 - Autumn 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?

- 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

What do the scores mean?

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

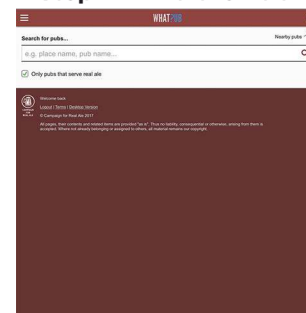
Excellent beer in excellent condition.

5. Perfect

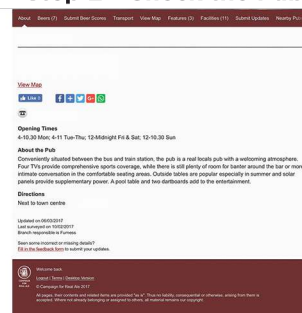
Probably the best you are ever likely to find. A seasoned drinker will award this score very rarely.

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

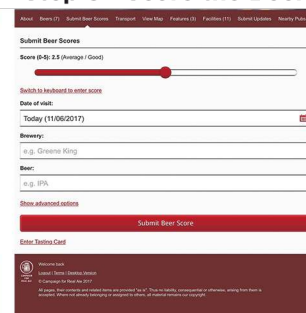
Step 1 - Find the Pub



Step 2 - Check the Pub



Step 3 - Score the Beer



Devonshire Arms

Victoria Road, Ulverston

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Tue - Thurs 4:00 to 11:00
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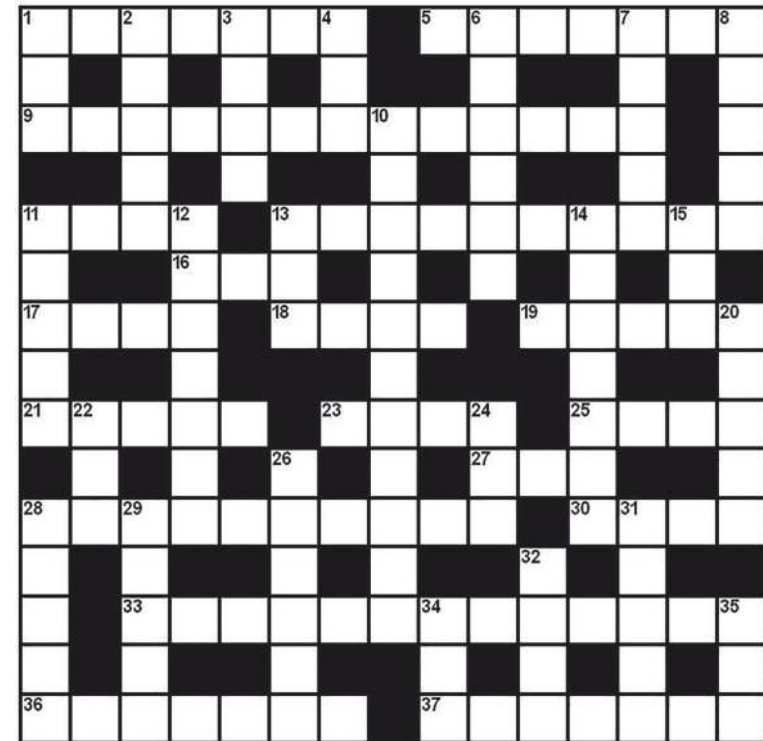


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Crossword No. 22

by PeeGee - Furness Branch Member

InnQuirer Issue 64 - Autumn 2017



Across: 1,9 Local brewery really needs gum arabic for mashing (7,9,4)
5 Notice attire for formal speech (7)
11 Lower your head, love (4)
13 Ignorant and shapeless about what's popular (10)
16 Listener to a chaotic era (3)
17 Lively, so party oddly (4)
18 Smells and sounds as if this disagrees with the eyes (4)
19 You need to belong to a certain era to be allowed to buy drinks (2,3)
21 What this girl sings at Christmas? (5)
23 As a draw, a 24 man may dress up in this (4)
25 One-man Egyptian space programme, we were told (4)
27 Imitate, say, orangutan (3)
28 Needy Mayor scatters loose change (5,5)
30 Bewilderment over parts of the week (4)
33 Bin cops desert reassigned band width (4,3,6)
36 Slows down idiots (7)
37 Lass who pulls (7)

Down: 1,11 Dead-end accused mixed it with learner (3,2,3)
2 Wise men about wizardry (5)
3 Telephone head ornament lacking 16 (4)
4 Expression on discovering unstarted livestock boundary (3)
6 Seven animated characters create conflict in delivery company (6)
7 In medicine cabinet, keep some salts (5)
8 Back to ancient Greek shrine if well heeled, etc (5)
10 A securer inn will arrange second tier risk cover (11)
11 (See 1 down)
12 Disk jockey Wordsworth found element to search his computer (7)
13 Vessel initially upset Royal Navy (3)
14 Polished? Backward-looking person who goes around loudly rejecting, e.g., global warming (7)
15 Urge a bird what to lay (3)
20 Tell right away to make happy (5)
22 Sounds alternatively like reverential admiration (3)
24 Jolly and queer, they used to say (3)
26 Am accustomed to being entertained (6)
28 Up or down, it turns around (5)
29 Scope of chess opening after the start (5)
31 Going to Italian capital? Follow your 18 (5)
32 For our favourite tipple, search nasotracheal tube eructations (4)
34 Did Adam tease Eve when he gave her this? (3)
35 It doesn't work, whichever way you look at it (3)

Answers on page 38...

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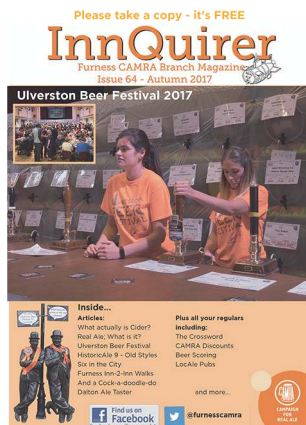
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Winter: 10th January 2018

Spring: 21st March 2018

Summer: 21st June 2018

Autumn: 21st September 2018

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

Answers to Crossword No. 22

Across

- 1,9 **Cumbria Legendary Ales** - Anag (*mashing*) of
- really needs *gum arabic*
- 5 **Address** - **Ad**(vertisement) (*notice*) + **dress**
(*attire*)
- 11 **Duck** = zero = *love*
- 13 **Uninformed** - **Unformed** containing (*about*) in
(*what's popular*)
- 16 **Ear** - Anag (*chaotic*) of *era*
- 17 **Spry** - *Odd letters of So party*
- 18 **Nose** - Homophone of **eyes** (ayes) and
noes (**Nose**)
- 19 **Of age**
- 21 **Carol**
- 23 **Drag** - A 24 man is a **Gay man**
- 25 **NASA** - Homophone of *Nasser*
- 27 **Ape**
- 28 **Ready money** - Anag (*scatters*) of *Needy Mayor*
- 30 **Daze** - Homophone of *days*
- 33 **Bits per second** - Anag (*reassigned*) of *Bin cops*
desert
- 36 **Retards**
- 37 **Barmaid**

Down

- 1 **Cul de sac** - Anag (*mixed it*) of *accused* with 1
- 2 **Magic** - **Magi** (*wise men*) + **c** (*about*)
- 3 **Ring** - Earring stripped of **Ear** (16 across)
- 4 **Aha** - *livestock boundary*, **Haha**, with
- first letter removed (*unstarted*)
- 6 **Dwarfs** - **war** in **DFS** (*delivery company*)
- 7 **Epsom** - Hidden word in *keep some*
- 8 **Soled** - **Delos** backwards
- 10 **Reinsurance** - Anag (*arrange*) of *A securer inn*
- 11 (See 1)
- 12 **Keyword** - Hidden word (*found*) in *jockey*
Wordsworth
- 13 **Urn** - Initial letters of *upset Royal Navy*
- 14 **Refined** - **denier** back(*ward-looking*) holds
(*goes around*) **f** (*loudly*)
- 15 **Egg**
- 20 **Elate** - **Relate** (*tell*) with **r** (*right*) removed
(*away*)
- 22 **Awe** - Homophone of *or* (*alternatively*)
- 24 **Gay** - (*as was*)
- 26 **Am + used**
- 28 **Rotor**
- 29 **Ambit** - **Gambit** missing first letter (*after*
the start)
- 31 **A + Roma** - 18 across being **nose**
- 32 **Beer** - Hidden word in *tube eruptions*
- 34 **Rib**
- 35 **Dud**

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