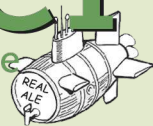


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# InnQuirer

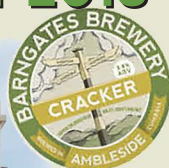
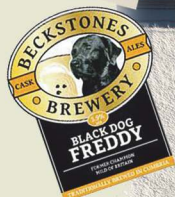
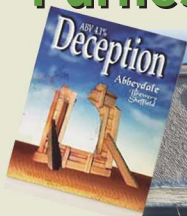
Furness CAMRA Branch Magazine

Issue 66 - Spring 2018



## Furness CAMRA Pub of the Year 2018

The Manor Arms  
Broughton-in-Furness



Latest - Tower Bank Arms Sawry wins 2018  
Furness CAMRA Cider Pub of The Year

### Inside this issue:

- Real Cider and Perry Taste Intro.
- Furness CAMRA Pub Awards
- Threshold Thoughts
- Beer and Morris Dancing
- May is Mild Month
- Beer Tasting - a Guide to the process

### Plus regulars:

- LocAle Pubs
- CAMRA Discounts
- Crossword
- Beer Tasting

and more...



@furnesscamra



## The Brown Cow Inn



10 The Green, Dalton-in-Furness,  
Cumbria, LA15 8LQ  
Tel: 01229 462553

1500AD historic building set in the  
ancient capital of Furness, run by  
father and son, Charlie and Paul  
for over 20 years



We pride ourselves on keeping a  
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home cooked food.

We have a crackling open fire to  
warm you in winter and an  
exceptional front located beer  
garden with canopy and heaters  
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(plus car parking)



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a week from noon to 9pm.  
Open 7 days a week from  
noon to 11:30pm serving 6 ever  
changing real ales plus a wide range  
of lagers, wines and soft drinks

**We are in the  
CAMRA Good Beer Guide 2018**



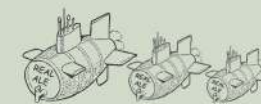
### Real Ale Happy Hour - Daily 3-6

Several times winner of the Dalton Ale Tasters award and Dalton in Bloom.  
**Accommodation on site - Self contained maisonette and holiday cottage.**

Close to local attractions such as the South Lakes Wild Animal Park,  
Furness Abbey and local walk ways

## Welcome to InnQuirer

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



InnQuirer Issue 66 - Spring 2018

InnQuirer is produced entirely in-house by **Furness CAMRA** volunteers with final printing done by HSPMilners

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### The Editor's View

By the time you read this issue, CAMRA's April Revitalisation will either be imminent or, more likely, passed and we will all know what was voted for and have a better idea of where we are heading as an organisation. We will also know what the makeup of the National Executive Committee is and who's new and who's gone.

Whatever happens, CAMRA is determined to carry on campaigning for all of you, drinkers, publicans and brewers alike. Being a member of CAMRA does not mean you have to only drink 'real ale' and nothing else. It means that you are interested in beer. That is, whatever beer is your favourite, of course, and hopefully all the other versions that you try and like or hate. Of course, we encourage you all to get to know what cask conditioned beer is and hopefully like what you taste. However, we can't forget that we now have can-conditioned, bottle-conditioned and key-cask as well as regular keg from a whole host of new and established brewers. CAMRA doesn't force you to drink only one thing - but it does encourage you to try container-conditioned beers as we believe that they are, or should be, at the top of the tree for beers.

Remember, too, that without the pubs and brewers, we have nothing so keep supporting them and (a little bias here) your local brewers in particular as running a brewery (not a beer factory!) is not an easy job and is not usually a road to riches!

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





## Chairman's Report

Dave Stubbins - Furness Branch Chairman

The branch held its Annual General Meeting at the beginning of February, which was well attended. Amongst the comments I included in my report was the following paragraph:

"At national level the Campaign has now attracted over 190,000 members which demonstrates the breadth of its appeal. However, the last time I saw the breakdown of the figures, a few months ago, the number of members under the age of 30 was under 11,000, a level not increasing over the last two years. The failure to appeal to significant number of younger members and the rise in the range of craft keg beers available has led to a rethink of the primary aims of the Campaign and a wide-ranging consultation with the membership on the future direction of the Campaign. A recent Press Release from the CAMRA Press Office, available to read on the front page of CAMRA's web site, is headed "CAMRA courts all beer and cider drinkers as it seeks to widen remit". The release goes on to state "My colleagues and I will be making ourselves available at meetings around the country over the next three months so that members can ask us questions about the proposed changes."

In mid March, the West Pennines consultation meeting took place in Ulverston and we welcomed Tim Page, Chief Executive Officer of CAMRA, accompanied by Ben Wilkinson, a member of CAMRA's National Executive. They gave a very good presentation and fielded a number of questions and a lively but fair discussion followed.

Voting on the proposed changes and on the election of members of the National Executive is now open so, if you are a CAMRA member I urge you to consider the proposals carefully and cast your vote, as the outcome of this vote will be very significant in the future direction of the Campaign.

I further reported on our success in attracting members to our monthly meetings as follows: "At branch level we have continued to see a regular attendance at our monthly branch meetings- we try to keep them as light hearted

as possible whilst ensuring that matters circulated by CAMRA nationally are properly discussed, as we appreciate that they are seen as a social event by many members and that falls within one of CAMRA's key campaigns nationally- to get more people drinking real ale. We are actually getting to the point where we may have to reduce the number of different venues we use for meetings simply to get everyone in."

The next few meetings are mentioned in the branch diary- please come and join in the fun!

I then went on to talk about our breweries as follows:

"We have 15 breweries in the branch, all of whom are producing excellent real ales. The Good Beer Guide lists on page 32 all the beers that made it to the final of the Champion Beer of Britain. In that list are eight beers from Cumbrian brewers, of which 5 are from the Furness branch area, being Foxfield Dark Mild and no fewer than four from Barngates, being Cracker, Tag Lag, Red Bull Terrier and Goodhew's Dry Stout. Red Bull Terrier went on to win the Silver Prize in the Strong Bitters category."

Unfortunately, since the beginning of the month, two of those brewers have decided to cease brewing, Stringers and Hardknott. The advert for Stringers on page 27 says "That's all folks. Thanks for your support and custom". Dave Bailey of Hardknott, on the other hand, has given detailed reasons for his decision, which can be seen on his blog spot. Both were great breweries and will be sadly missed.

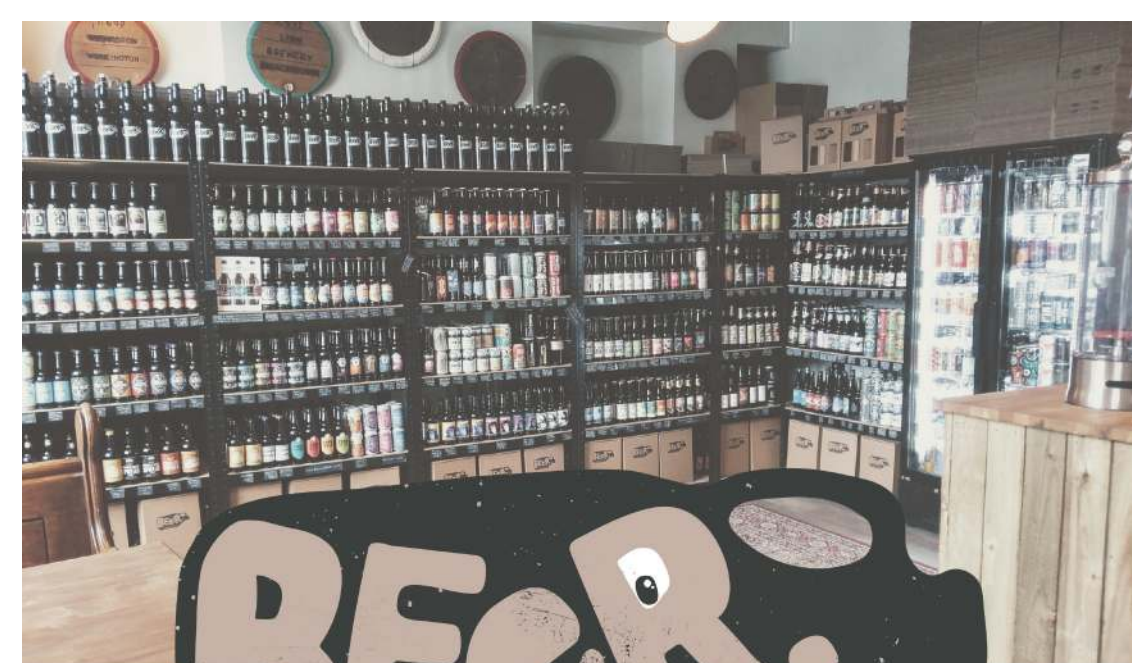
Dave Stubbins  
Chairman

Why not follow the **Furness CAMRA** Group on

**Facebook?** Go to:

**facebook.com/groups/CAMRAFurness**

and join the group to see the latest information.



## The Lake District Beer Shop

We're a shop and tasting room showcasing 350+ of the best bottled & canned beers from all over the UK & beyond.

Growler Fills... Choose from an ever-changing selection of super-fresh draught beer that stays fresh for weeks, thanks to our pretty awesome counter-pressure filling machine.

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Check out our social media for our upcoming events



@BeerAmbleside



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**NOW A FREEHOUSE** serving local ales



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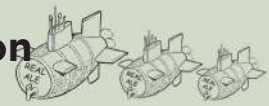
TEL: 01229 861553, EMAIL: [THESHIPINNGREENODD@YAHOO.CO.UK](mailto:THESHIPINNGREENODD@YAHOO.CO.UK)





## Real Cider and Perry Taste Introduction

by Chris Rouse via CAMRA Central



InnQuirer Issue 66 - Spring 2018

### Styles and Attributes

All the styles and attributes described below also apply to perry (which is fermented pear juice), and pyder (which is a mix of perry and cider). It is difficult to separate styles and attributes. Styles are generally considered to be geographic in origin, and attributes are generally considered to be based on taste, appearance, or production method.

The widely accepted cider styles are West Country Style, Eastern Style, and Kentish Style.

Taste attributes include tannic, sharp, fruity, cask matured and wine-like. Appearance attributes include clear, hazy and cloudy. Production method attributes include single variety, blended, cask matured and keeved.

An important aspect of real cider and perry is that the taste and appearance can not only vary from year to year, but also vary from batch to batch. This is because apples and pears vary from year to year, and from orchard to orchard.

### Typical Taste Attributes

Sweetness: the level of sugar in the drink.

Fruitiness: the taste of fruits (as opposed to sweetness).

Sharpness: the taste of fruit acids (malic or citric acid). Not to be confused with vinegar, which is acetic acid.

Tannin: the sensation of drying in the mouth (astringency), similar to that found in tea and red wine.

Wine-Like: see Kentish Style below.

Cask Matured: the taste of oak, whisky, rum, wine, or sherry you get from maturing the drink in a previously used wooden cask.

Other tastes include tart, sour, bitter, and "farmyard".

### West Country Style

This is cider made from cider apples, which are not pleasant to eat. These apples contain tannin, which causes the juice to go brown when exposed to air. As a result, West Country style cider is often dark in colour.

Cider apples are often classed as either Bitter Sharp or Bitter Sweet. Bitter Sharp apples are high in tannin and high in acid.

Bitter Sweet apples are high in tannin and low in acid. Some well known cider apples include Kingston Black, Dabinett, Yarlington Mill, and Stoke Red.

Traditionally, perry is made using perry pears, which are high in tannin and acid, and are not pleasant to eat.

We now use the term West Country Style, rather than West Country as such cider can be made in any part of the country.

Traditionally, cider apples were only grown and used in the West Country (Somerset, Devon, and Cornwall) and Three Counties (Herefordshire, Worcestershire, and Gloucestershire). However, Dorset, Wiltshire, Shropshire, Staffordshire, Warwickshire and Wales are also known for their West Country style cider.

Ciders from the West Country tend to have a high degree of acidity and have less clarity than those from further north in the Three Counties. They also tend to be darker in colour, but there are always exceptions!

### Eastern Style

This is cider made from eating and/or cooking apples. These apples contain little or no tannin, which normally results in the cider being pale in colour.

Eating and cooking apples are often classed as either Sharp or Sweet. Sharp apples are low in tannin and high in acid. Sweet apples are low in tannin and low in acid. Some well known eating apples used for cider include

concluded on page 8

# 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.



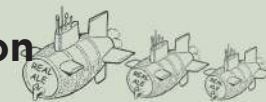
There is a spacious bar with up to five handpumps serving a changing selection of real ales from local and national breweries, along with craft ales, lagers and ciders.

01539 533438

[www.facebook.com/TheCommodoreInnGrangeoverSands/](https://www.facebook.com/TheCommodoreInnGrangeoverSands/)

## Real Cider and Perry Taste Introduction

by Chris Rouse via CAMRA Central



InnQuirer Issue 66 - Spring 2018

continued from page 6

Cox, Discovery, Spartan, and Gala. Eastern style cider often has more of an apple taste than West Country style cider. Dessert pears are used to make an Eastern style perry.

Traditionally, Eastern style cider was made in East Anglia (Norfolk, Suffolk, Essex, Bedfordshire, Cambridgeshire, and Hertfordshire). However, this style is common in all areas that do not traditionally grow cider apples. It is sometimes made in the West Country and Three Counties.

### Kentish Style (Wine-Like)

The Kentish style can be considered as a sub-style of the Eastern Style. It is made from eating and/or cooking apples, but tastes much more like wine than cider. This is achieved by using certain wine yeasts rather than cider yeasts. Not all ciders from Kent are wine-like, so do not conform to the Kentish Style. Wine-like ciders can be made anywhere.

### Single Variety Vs Blended

A single variety cider is made from just one type of apple, whereas blended is made from more than one type of apple. In general, a blended cider has a good aroma, initial taste, main taste, and after taste. A single variety cider often lacks most of these elements, however, a few varieties can have most of them, for example, Kingston Black.

### Keeved (naturally sweet cider or perry)

This is cider that has been made using a process called keeving, where the yeast is intentionally starved of nutrients before all the sugar has been fermented to alcohol. Starving the yeast is achieved by encouraging a pectin gel to form at the top of the cider that absorbs the nutrients. Without these nutrients, yeast will stop fermenting.

Chris Rouse





# MANOR ARMS

NO JUKE BOX  
NO PLASMA TV  
JUST GOOD  
CONVERSATION

Free House since  
1768



3 DIAMOND  
EN-SUITE  
ACCOMODATION  
HOT SNACKS  
SERVED TO 10PM

**Friendly, family run traditional pub with 2 real fires,  
set in this quiet market town on the edge of the Lake District.**  
West Pennines Regional Pub of the Year 2008 - Good Beer Guide 2018

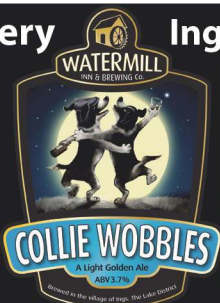
**★ Furness CAMRA Pub of the Year 2018 ★**

Regular beers are: Hawkeshead Windermere Pale and Great Corby Blonde  
with up to 6 Guest Ales including 1 Dark Ale plus Still Ciders and Perries

**OPEN ALL DAY - EVERY DAY**

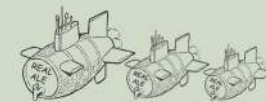
The Square, Broughton in Furness Tel: 01229 716286

## The Watermill Inn & Brewery Ings, near Windermere



**11 Real Ales - Food served 12-9pm every day - Micro Brewery  
8 guest bedrooms - Dogs welcome - [www.lakelandpub.co.uk](http://www.lakelandpub.co.uk)**

## Latest Furness CAMRA Pub Awards



InnQuirer Issue 66 - Spring 2018



Dave Stubbins, Chairman of Furness CAMRA Branch, presents the coveted **Pub of the Year 2018** certificate to **The Manor Arms, Broughton-in-Furness** during their 'Scott's 40th Birthday Beer Festival'.

Unfortunately, Scott was unable to attend owing to ill health but Scott's father, Dave, and Louise were able to accept the certificate for him. The Manor in Broughton is no stranger to CAMRA members from all over and they have a great range of real ales available at all times, not just during their regular festivals. Well done!

**Pub of the Season, Winter 2017** is the **Miners Arms at Silecroft**. We went up to present the certificate during the cold spell in March (which one, you may ask, there were so many!). We had to sample the beers and can report that they were top quality. Nothing unusual there then.



To complete our presentation tour, Dave Stubbins (again!) presents the certificate for **Furness CAMRA Cider Pub of the Year** to Anthony and the rest of the gang at the **Tower Bank Arms in Near Sawry**.

Oh! What an onerous task we members have, visiting an award-winning pub and sampling the ales on offer. Well, somebody has to do it!





**THE SHIP INN**  
FINE ALES

Duane and Ali welcome customers old and new to a traditional, family run, 300 year old village pub, just across the road from Kirkby-in-Furness train station and 2 minutes down the hill from the A595.

Hosting a warm, friendly atmosphere; good craic, log burner, free pool table, darts, TV and music to suit all tastes



Up to 4 constantly changing real ales



Opening times  
Wed-Fri 4pm onwards  
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Contact details: 01229 889995 or 07825292655  
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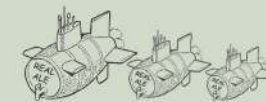
Information updated by thousands of CAMRA volunteers

**WHAT?UB**

Created by CAMRA who produce the UK's best beer & pub guide

## Beer Tasting - A Guide to the process

Lynda Johnson



InnQuirer Issue 66 - Spring 2018

This is mostly a solitary activity carried out in pubs on a regular basis throughout the year by trained tasters. The idea is to collect data on the beer via tasting cards (either paper based or electronic versions are available to complete) in order to create a collective piece of data called a "profile".

This profile can then be used for two purposes:

1. Writing a description for the GBG for a specific beer. (The "beer glass" symbol by a beer in the brewery section of the GBG denotes that a tasting panel has written the description).

2. Selection of beers for the Champion Beer of Britain competition (CBOB)

I am the coordinator for the North West region this includes The West Pennines, Merseyside and Greater Manchester. There are panel chairs responsible for a specific region, for example Graham Chin is responsible for Greater Manchester and Charles Miller is responsible for the Isle of Man.

For too many of our regions we have no chair, so, to compensate for this, trained tasters have been doing cards on any beers in the North West. There has been a national drive by Nick Boley to recruit new tasters and as a result of five training sessions we now have a few more of us.

The motivation to complete cards on pub visits has to come from the taster. It's not that social, it is a long-term haul with few obvious results so the excitement to participate wanes. Stu and I joined the tasting panel in Yorkshire in 1991 and have been a part of a panel since then. Why - I love tasting beer rather than just drinking, I have admiration for the skill of brewers creating a well-constructed beer and we also believe the more education that we have about beer the better. It is hugely

exciting to get a beer into the CBOB or WBOB competitions - Thanks to the North West tasting panel, Barngates 'Red Bull Terrier' was given a silver award this year.

(There is a diagram of the process on **page 14** of this issue)

This whole process can take up to 18 months to complete. Christine Cryne has been driving to improve our professionalism in tasting. With the aim of having all chairs of beer judging panels accredited in judging. If this is achieved we will be the first beer competition to have this in Europe!

So we have four levels:

1. Beer Appreciation - general introduction to beer tasting

2. Beer Taste Training - for filling in tasting cards

3. Judge Training - for beer competition judging

4. Training the Taste Trainers - for those who want to train others in beer tasting (like myself) this is to do with standardization.

I can execute the first two courses and will complete the other two before the end of 2018. Unfortunately the time scale has had to be adjusted due to financial constraints from HQ.

If you are interested in getting involved, please contact Lynda Johnson, our Regional Tasting Panel Co-ordinator,

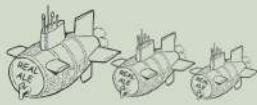
tastingpanel@westpennines.camra.org.uk

Please check the Calendar for dates for training sessions and other events.



# Beer Tasting - A Guide to the process

Lynda Johnson

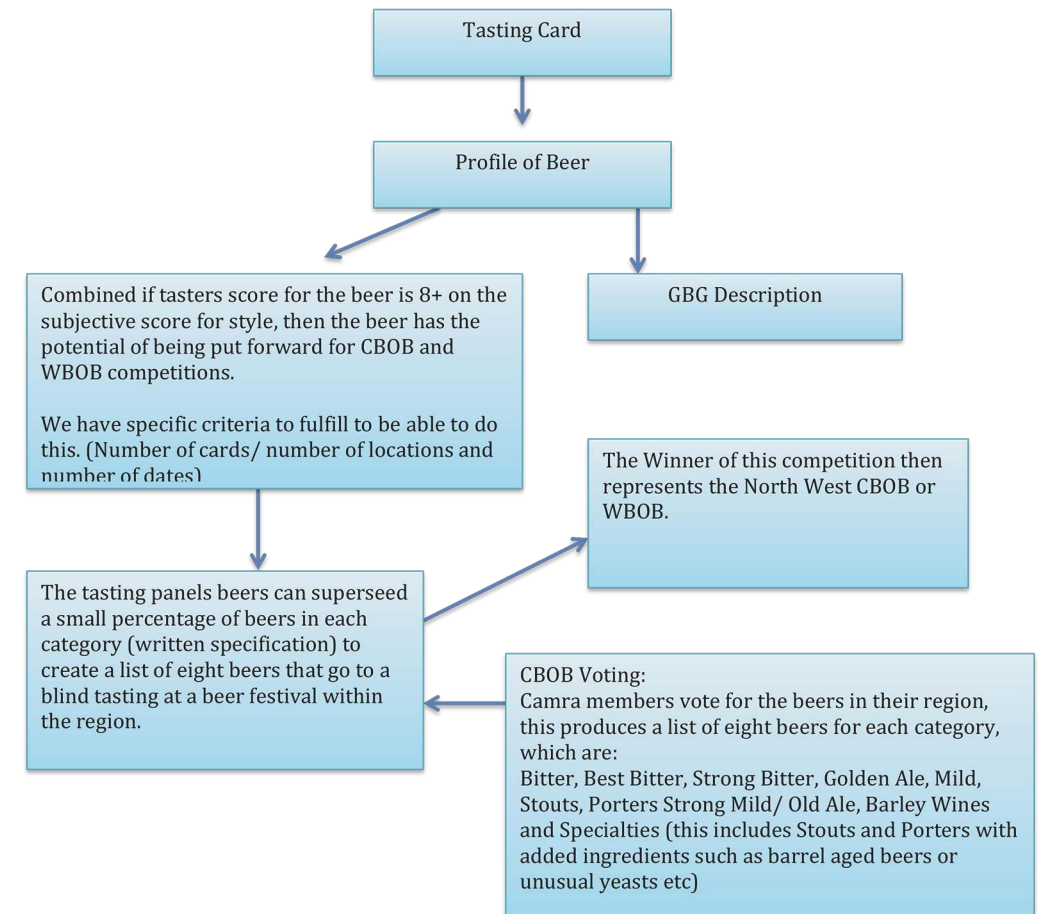


InnQuirer Issue 66 - Spring 2018

Continued from page 12

## Beer Tasting

### Flow Diagram



**Traditional Local Pub**

**3 Separate Rooms**

**Six constantly changing real ales!**

**Fantastic Beer Garden, with cover and Heaters!**

**Quiz every Tuesday @8:30pm with prizes and food**



**Old Friends**

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**Ulverston**

**LA12 7ES**

**Tel: 01229 208195**







# The Railway Inn

## Askam-in-Furness

A Short Walk from Askam Railway Station

We are in the CAMRA Good Beer Guide 2018



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



Sky and BT Sports in Public Bar



Large Screen in Lounge bar (big matches only)



Monthly entertainment-see our  Find us on Facebook page



Wheelchair Access



A real fire in cold weather



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# Prince of Wales, Foxfield

**"A Proper Pub" - Cumbria Pub of the Year 2005 and 2007**  
**Joint National Cider Pub of the Year 2010 - Furness CAMRA Cider Pub of the Year 2017**  
**Home of the Foxfield Brewery and owners of Tigertops Brewery**  
**!!!Constantly changing beer range, always a mild!!**  
**Real Cider & Perry; Draught Belgian fruit beer & over 80 whiskies**


April	5th-7th	Cheese, Port & Sherry	All Day	Regular events Over 55's Luncheon Club 4th Thursday of every month
	8th	Winter Breakfast	10:30am - 12:00pm	
	13th	Remembering Donald	9pm	
May	5th-7th	Gin & Rum Fest	All Day	Musician's Night 2nd and 4th Wednesday of every month
	13th	Continental Breakfast	10:30am - 12:00pm	

**For the latest event information: [princeofwalesfoxfield.co.uk](http://princeofwalesfoxfield.co.uk)**

4 en suite rooms, sitting and breakfast rooms. 1 night bookings accepted.  
Discount for CAMRA members (B&B only). Sorry, no credit cards.

**Opening times: Wed & Thurs 2:45pm - 11pm  
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Sunday Noon - 10:30pm  
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On 511 and X7 Bus Routes; Car Park  
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**e-mail: [drink2010@princeofwalesfoxfield.co.uk](mailto:drink2010@princeofwalesfoxfield.co.uk)**


[www.princeofwalesfoxfield.co.uk](http://www.princeofwalesfoxfield.co.uk)

# National Beer Scoring System

InnQuirer Issue 66 - Spring 2018

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](mailto: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](http://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





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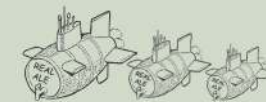
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## Campaign for Real Lager ?????

Ann Summers-Glass



InnQuirer Issue 66 - Spring 2018

From some of the more recent newspaper headlines, you would think that CAMRA had already decide to promote anything and everything! Those of you who have been following all the debates will know this is not the case.

I'm writing this at the end of March. The Members' Weekend is a month away. Why is this important? Because at the AGM (part of the Weekend) members will vote - online, on paper or in person - to make changes to our Articles of Association which will allow the National Executive to not just promote real ale but to recognise other beers as potentially being 'quality'. It's a subtle distinction but it certainly doesn't mean that we will be campaigning for industrial lager! Of course, the nearly 192,000 CAMRA members may reject the changes and we won't know that until the evening of Saturday 21 April.

What happens next depends on that and on who is elected to the National Executive. The NE has 12 members, four of whom stand down each year (they can stand again). This year there are 10 candidates for the four places, including a brewer, a publican, young people, older people, modernisers, traditionalists..... More next time on the outcomes!

But back to the beers we support. CAMRA defines real ale as "a beer brewed from traditional ingredients (malted barley, hops water and yeast), matured by secondary fermentation in the container from which it is dispensed, and served without the use of extraneous carbon dioxide." This means that real ale does not always have to be served from a cask by means of a handpump. There is also "real ale in a bottle" and (a recent development) "real ale in a can". Because of the the yeast which remains in the beer to enable that essential secondary fermentation (anything from 0.5 - 2.0 m cells per ml) you have to be careful pouring these, unless you want the yeast in the glass as well! These days too you can find some beers which meet the definition of "real" in keg. These are produced using different levels of filtration and/or pasteurisation (in some case using neither), which results in a keg beer which still has live

yeast present. (If additional gas is used during dispense then it does not qualify - under CAMRA policy - as real ale.)

So it's down to the amount of yeast remaining in the beer when it's put in the final container. If the level is too low to let that secondary fermentation take place then it's not real ale. And this brings us back to lager. Unlike British ales which are top fermented, lagers are bottom fermented (where the yeast sinks to the bottom of the fermenting vessel) and cold conditioned for a much longer time. This means that the level of live yeast in the finished product isn't high enough to allow any further fermentation and so it's not real ale. However a number of lagers are high quality and in future CAMRA may formally recognise this. It doesn't mean that we'd recommend these over a properly brewed and conditioned real ale though!

In addition some of the modern small craft breweries, for various business reasons, find it easier to sell their beers in kegs, key kegs, bottles and cans rather than as a live beer. These too can be high quality because of the ingredients used and the passion of the brewer. Some of them can be better than beers which are recognised as real ale but which are mass produced from ingredients which are not necessarily of the best quality (I won't mention any specific examples). These "artisan" beers (the term "craft" is beginning to be used by offshoots from the big national brewers) may also be worthy of formal recognition by CAMRA if the proposed changes are agreed at the AGM.

We'll have report in the next issue about the AGM, and the Conference which takes place immediately after it. We'll have a better idea then about what changes, if any, are happening. In the meantime why not follow us on Twitter or join our new Facebook group to find out what is taking place. If you're a member you can come to our meetings - more like socials than just the boring nuts and bolts stuff! - and perhaps even volunteer to help out in all sorts of interesting ways. In the meantime, enjoy the excellent real ales we have in our little corner of Cumbria.



# Threshold Thoughts

InnQuirer Issue 66 - Spring 2018

The reason that I raise the question is because, by the time that this article is in print, representatives of CAMRA, the Campaign for Real Ale, will have visited all of its regions throughout the U.K. and explained its vision of our future direction of travel to all branch members who attended their meetings.

My interest, I was going to say concern but thought the former would be less negative, revolves around what, exactly, the new recruits are expecting of us as an organisation.

The reason that I raise the question is because, by the time that this article is in print, representatives of CAMRA, the Campaign for Real Ale, will have visited all of its regions throughout the U.K. and explained its vision of our future direction of travel to all branch members who attended their meetings.

I was at one such meeting at Ulverston's 'Coronation Hall' on Saturday 17th February.

As I fully expected, a quite lively exchange of views ensued, and an even more lively debate doubtless followed as the Top Table's views were passed on to those not in attendance for whatever reason.

Much, indeed a whole swathe of the Top Table's thoughts and feelings about our future, I fully concur with, and have been advocating for quite some time, and no-one will be surprised to find me firmly in the camp of the reformers.

As a direct consequence of any subsequent revised stance proposed and then voted through democratically by the campaign, all of our branches will be obliged to respond by incorporating them into future branch policy. Personally, I don't find the proposed changes particularly radical, and many forward-thinking members should find themselves capable of adapting to them.

That having said, I can imagine there being quite a bit of a rumpus, if not the stirrings of rebellion amongst a sizeable section of the rank and file of our membership throughout the U.K. if much of what is proposed is not to their liking.

That is why I consider it to be of serious interest to all current members, and of course any potential new members hovering on the

threshold.

Wither bound? Where next?

It is an already hot topic amongst most campaigners, the momentum of which has been building for some time.

It is certainly one that I have been wrestling with and giving very serious thought to for a couple of years or so, as most of my previous articles will testify.

It has been said increasingly in my presence that the campaign is beginning to look like a certain political party that successfully set us on the road to independence from the E.U. and the key word here is 'successfully', for success on a single issue ticket could very well mean job done, end of campaign.

So, wither bound and where next for our organisation many are now asking.

There are very few of us still around these days who were in that upstairs room of the 'Robin Hood' on the Crellin / School Street corner of Barrow on the 30th of November 1974 when the Furness branch of the campaign was born.

I am very proud and pleased to say that we have been in continuous existence ever since, although all but myself have passed across the stage and quit the scene, and I, for personal reasons, now campaign pretty much solely through the printed medium.

Things were very clear to us back then.

Keg beer bad, cask beer good.

It all seemed so simple, and indeed most of what was put into a pressure keg was not what the average drinker considered to be worthy of the name 'Beer', but what was often quickly skipped over was the very evident reality that a good deal of what went into a cask was of variable quality at best, and sometimes approaching undrinkable.

Now I don't want to keep repeating myself by covering old ground again, but let me just sum up by saying that, in the last few years some really good beers have become available in keg, and more recently, 'key keg' form.

The latter, a new kid on the block I understand, is a method of storage that I believe CAMRA should give serious attention to, as it provides an air-free dispense, something that our

# G A Purcell - Furness CAMRA Branch President

InnQuirer Issue 66 - Spring 2018

beloved cask can't deliver, but minus the venting ability of the cask, a function that the purists among our ranks hold to be sacrosanct. If we can't find it in ourselves, as an organisation, to actually sanction non-cask beers shouldn't we at least acknowledge their presence on the scene, and openly admit their growing popularity?

They are not rivals to 'Real Ale' but increasingly share space with it on bar counters around the country, a space that we simply must come to terms and co-exist with.

As I say, by the time you read this I expect our organisation will have begun the process of democratically making its official standpoint clear to the world at large.

It would be delusional of us as an organisation to think that the vast majority of our nation's beer-drinkers are waiting with bated breath for the campaign to hand down the yea or nay on the issue of what we should collectively consider to be beer styles and methods of dispense worthy of our approval.

Most drinkers under the age of 30 that I see around me simply pick and mix anyway, according to mood, venue, and availability, and doubtless this will continue to be so.

As a campaign we are obviously at a major crossroad, and so let me now make clear my own, very personal, position on this matter.

After some two years of soul-searching and general rune-reading I have come to the conclusion that I am still 100% behind the continued promotion of cask ale as our prime reason for existence.

However, I am now firmly of the opinion that we should actively support all quality beers of character and most methods of dispense. It should henceforth be our on-going job to set out and define what is meant by quality and character, and actively pursue this task with the same zeal that we apply to cask conditioned beers.

Controversial as it may seem to the purists of our campaign, I have no problem as things stand in today's beer world with key keg storage and dispense.

And (cover your ears oh campaign diehards) even the once dreaded pressure keg should no

longer automatically be considered anathema, so long as three cardinal criteria are met.

A) The beer contained within it fully satisfies the drinkers expectations.

B) That beer is served with as little residual carbonation as possible

C) The temperature is certainly no less than 8 degrees Celsius, and preferably 9 plus.

Should the membership of CAMRA decide that it will widen its remit to include the recognition of beers and dispense methods other than the hand pulled cask conditioned variety then I would suggest that it employs its not inconsiderable promotional skills, skills that it has honed to a fine point over its high on fifty years of successful campaigning, in championing all beers of quality and character. Having first, of course, clearly defined just what quality and character are when applied to the beers now being produced.

That should keep the organisation busy in the coming years, and hopefully will stop us endlessly bickering about cask versus the others, a squabble that is very definitely beginning to annoy an increasing number of the rest of the beer-drinkers out there.

Otherwise, and this has been said by many who look impartially at the current focus of our organisation, we are in very real danger of splitting into rival and probably bitter and fractious splinter groups, a scenario that would lead to a general dissolution of our campaigning energy, and in the long run even its extinction!

We are indeed at a crucial crossroads on our campaign's journey, and would do well to remember this when we consider inviting in and welcoming new recruits.

Of course, collectively, the campaign might very well choose simply to uphold the status quo, and the holding operation that follows might, just might, be able to support the hopes and ambitions of both newcomers and diehard old campaigners alike, but for how long before stagnation sets in, and in the meantime the beer world will no doubt move on, and eventually lure away the single-minded and focused support that we have enjoyed in the

concluded on page 22





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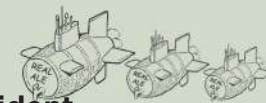


Good Beer, Good Food, Good Wine - Great Company



## Threshold Thoughts

G A Purcell - Furness CAMRA Branch President



InnQuirer Issue 66 - Spring 2018

continued from centre pages

past.

I have stated my position, and am now in the camp of the reformers.

I support the continued promotion of cask ales wholeheartedly, but am quite happy to embrace beers that are full of character and satisfy my palate however they are stored and dispensed.

As evidence of this, and I have to put this out publicly because some will delight in the anecdote's re-telling, I was spotted by long-time acquaintances of mine who have known me as a campaigner for many years, standing at the indoor bar of the popular and much frequented "Rock Star" in central Benidorm over the Christmas period last year. I was watching an early days performance by "A.C. / D. C." on a giant screen, and reminiscing on my mis-spent youth, while supping, and thoroughly enjoying, I might add, a pint (yes, a pint and not a half litre) of Barcelona-brewed "Estrella".

There, I've said it.

Should my branch decide to revoke my honorary title of "President" on the strength of this and any subsequent perceived "misdemeanours", and they might be many and varied, then so be it.

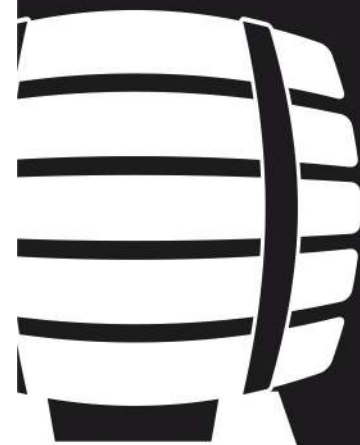
On a more serious note, should the campaign that I have given over forty four years of unswerving support to choose to stick to its original cask ale focus to the exclusion of all other choices, then at least ideologically we must part company.

The decision is made and I see the future as being one in which a wider view is taken of the world of beer in general.

I do hope that the campaign will likewise broaden its view, for in so doing it should be able continue championing quality beers onwards into the future, taking an army of new recruits with it.

Cheers, G.A. Purcell

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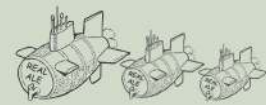
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## Beer and Morris Dancing

Jack Summers-Glass



InnQuirer Issue 66 - Spring 2018



It has been said, on numerous occasions, that Morris Dancing is just an excuse for drinking beer! There could be some justification for this as the two do seem to be linked but you don't know the half of it.

Before drink-driving laws came in, the weekly visit to the pub to entertain(?) the locals

with a performance of England's traditional male folk dance (before you pick me up on that, this has changed and these days you will see mixed gender sides everywhere so that description is pretty near defunct now) included plenty of before-, during- and after-dance pints of ale.

Now, the funny thing is, although there are lager and cider drinkers amongst the ranks, real-ale drinkers still predominate. You won't necessarily make that judgement just watching the weeknight pub visits or any of the various events where you will see Morris Dancers as, like everyone else, most are sensible, law-abiding citizens.

However, one of the things that makes the hobby interesting is the visit to other sides (our name for a team) for a weekend tour of the area, pub visits being the backbone. Coach transport is always provided and since you are staying over, often in a hall or a tent, there are no worries about having to drive so each pub visit can include a lot of beer sampling. On top of that, for the evening there is usually a good supply of local cask ale to enjoy during the entertainment. Actually, this consists of everyone dancing the evening away until the end of the evening, or the rogue melodeon player is silenced - unfortunately this is usually after 2am!

Now, the purpose of this article is not to

encourage you to take up Morris Dancing (although if you want to, talk to your local side as they will always be looking for new members - bit of a plug there, sorry). The real purpose of this article is to try and give you an idea of why most Morris dancers are also real-ale lovers and quite a lot of them are in CAMRA. It makes a lot of sense when you think about it; you go out on a weeknight to dance at one of your local pubs and you visit other sides in other areas to tour their local pubs and you sample beers from local breweries direct from the cask during the evenings when you are doing a weekend visit. This means that you get to try out a varied selection of beers from around the country as well as seeing your local pubs on a regular basis. It is almost like being a 'mystery shopper' so as a CAMRA member, a Morris Dancer gets around and can often get an idea of how a pub is performing on the beer quality front as well as how they treat their customers.

Did you know that it is not unknown for Morris sides to dance at beer festivals? Oh! I am surprised, I hear you say but don't panic - there are no plans to inflict them on the Ulverston Festival but for the record, although I have been a CAMRA follower pretty near since it all started, I actually joined CAMRA as a member at a beer festival and, before you say it, no, it was at the start and not after I had sampled some of the ales on offer. Well, quite a few of the ales in fact but that is another story.

Not all sides, or indeed members of sides, feel the same about alcohol, sides often consist of a mixture of ale, lager, cider and spirit drinkers plus teetotal members. It is not mandatory to drink but, as I mentioned earlier, real-ale does figure highly amongst sides and hopefully that reflects well on the future of cask-ales.

Morris Dancers are trying to keep a tradition alive with their hobby and it should be no surprise that they are generally real-ale drinkers, after all, apart from the campaigning side of CAMRA and 'Revitalisation', isn't preserving tradition part of their remit too?



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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 January 2018. 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	Newby Bridge - The Swan
Broughton - Black Cock	Newton - Village Inn
Broughton - Manor Arms	Penny Bridge - Britannia
Broughton - Old Kings Head	Piel Island - The Ship
Cark - Engine	Rusland - Rusland Pool
Cartmel - Kings Arms	Satterthwaite - Eagles Head
Cartmel - Royal Oak	Seathwaite - Newfield Inn
Cartmel - Uplands Hotel	Silecroft - Miners Arms
Cartmel - Unsworth's Yard	Stainton - Stagger Inn
Coniston - Black Bull	Strawberry Bank - Masons
Coniston - Sun	The Green - Punchbowl
Coniston - Yewdale	Torver - Church House
Dalton - Brown Cow	Torver - Wilson Arms
Dalton - Chequers	Ulverston - Devonshire
Dalton - Red Lion	Ulverston - Farmers Arms
Far Sawrey - Cuckoo Brow	Ulverston - King's Head
Foxfield - Prince of Wales	Ulverston - Mill
Greenodd - Ship	Ulverston - Old Farmhouse
Grizebeck - Greyhound	Ulverston - Old Friends
Haverthwaite - Anglers	Ulverston - Stan Laurel
Hawkshead - Kings Arms	Ulverston - Sun
Hawkshead - Red Lion	Ulverston - Swan
Hawkshead - Sun	Walney - Queens, Biggar





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## Pub and Brewery Craic and Furness CAMRA Diary

InnQuirer Issue 66 - Spring 2018

### Pubs

**The Devonshire Arms** in Ulverston has updated its beer list, see their advert. in this issue for more details.

**The Ship in Kirkby-in-Furness** is now operating with new tenants and are running with up to 4 changing ales on handpump from a variety of brewers.

**The Tower Bank Arms in Near Sawry** has picked up our award for Cider Pub of 2018 (See presentation elsewhere in this mag.)

Expect to see increased numbers in the Prince of Wales and other pubs along the West Coast line when train services start on Sundays from the end of May (well, that is what Northern Rail have announced so fingers crossed that they keep to their promise)

### Breweries

First the bad news: **Stringers** in Ulverston and **Hardknott** in Millom are both closing soon. No detailed information is available at the date of publication but there is a chance that Hardknott beers may re-appear in the future.

Now the good news:  
At **SIBA's National Independent Beer Awards 2018**, **Barngates Weiss** won a **Gold** in **Keg Speciality Light Beers (NW Region)** and also a **Bronze** for the same beer in the **National Keg Speciality** section.

**Hardknott** won a **Gold** for **Urban Underground** in **Keg Strong Bitters & Pale Ales (NW Region)** and **Cumbrian Legendary Ales** won a **Silver** for **Buttermere Beauty** in **Keg Premium Lagers & Pilsners (NW Region)**

### Furness CAMRA Diary

Saturday 14th April 2pm - Furness CAMRA Branch Meeting at The Ship, Greenodd

Tuesday 15th May 7pm - Furness CAMRA Branch Meeting at Beerwolf, Ulverston

Tuesday 12th June 7pm - Furness CAMRA Branch Meeting at the Punchbowl, The Green (Millom)

(Subject to final amendment - See website or our Facebook Group/Twitter feed for any updates)

### Beer Festivals coming up....

#### Local Festivals:

Friday 25th May to Monday 28th May - Black Dog, Holmes Green, Beer Festival - 50 rotating ales

For other festivals that may have escaped our radar, or that haven't been announced yet, keep up to date with our Facebook Group, Twitter feed or even our website.

#### CAMRA Festivals:

Thursday 12th April to Sunday 14th April - The Isle of Man Beer Festival - Villa Marina, Douglas

#### Other Festivals:

Thursday 12th April to Sunday 14th April - Skipton Beer Festival - Ermystead's Grammar School

Friday 11th May to Sunday 15th May - Drovers Rest Beer Festival - Monkhill (CA5 6DB) - The

Drovers Rest is Solway Branch Pub of the Year (again)

Friday 11th May to Sunday 13th May - Strands Beer Festival, Nether Wasdale

Friday 25th May to Monday 28th May - The Factory Tap, Kendal, Beer Festival



# Devonshire Arms

Victoria Road, Ulverston

01229 582537



Open: Monday 4:00 to 10:30  
Tue - Thurs 4:00 to 11:00  
Friday 12:00 to 12:00  
Saturday 12:00 to 12:00  
Sunday 12:00 to 10:30

Multiple Screens with both Sky and BT  
Darts, Pool and Doms

## Ulverston's First Sustainably Powered Pub

5 Real ales always available from Saltaire, Bank Top, Cross Bay, Moorhouse  
plus regular guest ales

Family and Dog  
Friendly

Dark beers occasionally available  
Old Rosie 7.3% on draught

20% off for CAMRA  
Members on Sundays  
after 7pm

Close to Railway Station, near Bridge

sky SPORTS

Covered Smoking Area, Off-road Parking

BT Sport



## The Kings Arms Hotel

Hawkshead, Ambleside, Cumbria

For information or bookings contact Ed

Tel: (015394) 36372

[www.kingsarmshawkshead.co.uk](http://www.kingsarmshawkshead.co.uk)



Situated in the delightful village of Hawkshead, this traditional Lakeland Inn, with oak beams and open fire in the bar, makes an ideal base to tour the surrounding National Park.

We offer a warm welcome to all. Light snacks and bar meals are served 12 - 2.30 and 6 - 9.30 daily, complimented by a choice of 4 cask ales.

Kings Arms Accommodation, either Bed and Breakfast or in one of our 3 Self Catering Cottages, is available all year round. Special mid-week breaks available.

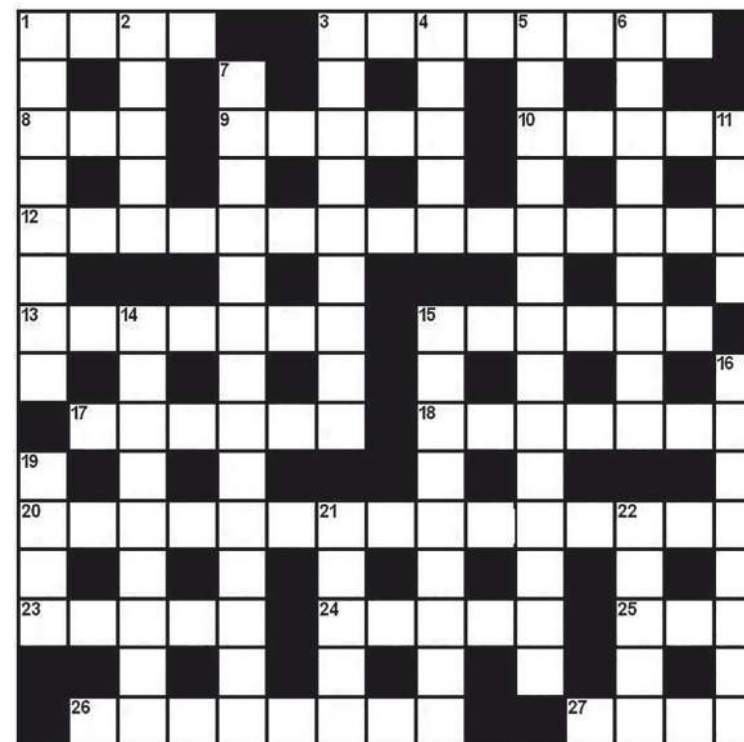
**Holiday Breaks and Parties catered for - telephone with your requirements**  
**Hawkshead Brewery ales always on tap plus 2 ever changing guest ales**

## Crossword No. 24

by PeeGee - Furness Branch Member



InnQuirer Issue 66 - Spring 2018



Across

- 1 Papal Decree. Rubbish (4)
- 3 Oddly, co-heir now largest of gossips (4-4)
- 8  $0^2 = n^3$  (3)
- 9 Boredom happens at night, so the French say (5)
- 10 Char newspaper (5)
- 12 Recline when zits are disturbed, and veal cutlet will be served (6,9)
- 13 Upset concerning doggerel (7)
- 15 A drink for the king of the Nogs (6)
- 17 Initially Zulus lie on the yellow sand expecting old Polish coins to appear (6)
- 18 Specs for drinks (7)
- 20 One of 6 Down on the level leads to pub in Millom (6)
- 23 Former partner Arthur returns as minor film actor (5)
- 24 Ligeti theme contains a tenth. Fine (5)
- 25 Frequently up above without a line (3)
- 26 Avian deceiver, audibly a mimic (8)
- 27 God of love found to be returning in mafioso rebellion (4)

Down

- 1 Avid reader, devourer of the printed word (8)
- 2 Gaining nothing, fail to win, and set free (5)
- 3 Containers for actress in performance (9)
- 4 Reportedly there's great profit in this book (5)
- 5 QI nude gent, bawd, cooks for marriage feast (7,7)
- 6 Great, I sizzle (sizzling) North American bears (9)
- 7 Noticeable real brew from Ulverston (11,3)
- 11 We expect to hear you'll enjoy Christmas (4)
- 14 Fearlessly, I (worker) am in the place of the shadow of death, but lacking energy (9)
- 15 Uncared for, etc, back in need. Given good pound (9)
- 16 Finest love taken in by idiot material harmful to the lungs (8)
- 19 Sounds as if Adam's younger son was competent (4)
- 21 All Italian information technology returns to support Egyptian King (5)
- 22 Protective covering? Right away, love (5)



# CAMRA Discounts

by Dave Stubbins - Furness Branch Chairman



InnQuirer Issue 66 - Spring 2018

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](http://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).

If you have any further information, please let us know to us at either:

[stubbins.dr@btinternet.com](mailto:stubbins.dr@btinternet.com) or: [furnesscamra@btinternet.com](mailto:furnesscamra@btinternet.com)

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

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 - Beerwolf (Cask Ales Only)  
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.

**In addition** to pubs offering discounts to CAMRA card holders, some pubs offer (usually instead!) a loyalty discount scheme.

# Join up, join in, join the campaign

You are just moments away from a year in beer heaven!

From as little as £25\* today, be part of the CAMRA community and enjoy discounted entry to around 200 beer festivals, exclusive member offers and more. Discover all the ins and outs of brewing and beer with fantastic magazines and newsletters, but even more importantly support various causes and campaigns to save pubs, cut beer tax and more.

## Join CAMRA today

Enter your details and complete the Direct Debit form below to get 15 months for the price of 12 for the first year and save £2 on your membership fee.

Alternatively you can send a cheque payable to CAMRA Ltd with your completed form, visit [www.camra.org.uk/joinup](http://www.camra.org.uk/joinup) or call **01727 798440**. All forms should be addressed to Membership Department, CAMRA, 230 Hatfield Road, St Albans, AL1 4LW.

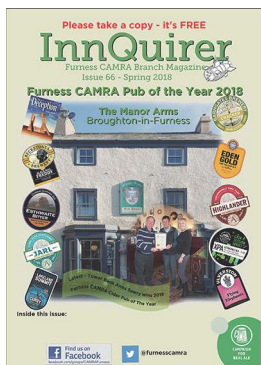
### Your details:

Title .....	Surname .....	Direct Debit	Non DD
Single Membership		£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
(UK & EU)			
Forename(s) .....		Joint Membership	£30.50 <input type="checkbox"/> £32.50 <input type="checkbox"/>
Date of Birth (dd/mm/yyyy) .....		(Partner at the same address)	
Address .....		*For information on Young Member and other concessionary rates please visit <a href="http://www.camra.org.uk/membership-rates">www.camra.org.uk/membership-rates</a> or call <b>01727 798440</b> .	
..... Postcode .....		I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at <a href="http://camra.org.uk/memorandum">camra.org.uk/memorandum</a> <input type="checkbox"/>	
Email address .....		Signed .....	
Tel No(s) .....		Date .....	
Partner's Details (if Joint Membership)		Applications will be processed within 21 days of receipt of this form. 04/17	
Title .....			
Forename(s) .....			
Date of Birth (dd/mm/yyyy) .....			
Joint member's Email .....			
Joint member's Tel No .....			

 CAMPAIGN FOR REAL ALE	<b>Instruction to your Bank or Building Society to pay by Direct Debit</b> Please fill in the whole form using a ball point pen and send to: Campaign for Real Ale Ltd, 230 Hatfield Road St. Albans, Herts AL1 4LW	 This Guarantee should be detached and retained by the payer.
Name and full postal address of your Bank or Building Society	Service User Number	<b>The Direct Debit Guarantee</b>
To the Manager Bank or Building Society	9 2 6 1 2 9	This Guarantee is offered by all banks and building societies that accept instructions to pay by Direct Debits.
Address	<b>FOR CAMRA OFFICIAL USE ONLY</b>	If there are any changes to the amount, date or frequency of your Direct Debit The Campaign for Real Ale Ltd will notify you 10 working days in advance of your account being debited or as otherwise agreed. If you request The Campaign for Real Ale Ltd to collect a payment, confirmation of the amount and date will be given to you at the time of the request.
Postcode	Membership Number	If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society, you are entitled to a full and immediate refund of the amount paid from your bank or building society.
Names(s) of Account Holder	Name	If you receive a refund you are not entitled to, you must pay it back when The Campaign Real Ale Ltd asks you to.
Bank or Building Society Account Number	Postcode	You can cancel a Direct Debit at any time by simply contacting your bank or building society. Written confirmation may be required. Please also notify us.
Branch Sort Code	Instructions to your Bank or Building Society	
Reference	Please pay Campaign For Real Ale Limited Direct Debits from the account detailed on this instruction subject to the safeguards assured by the Direct Debit Guarantee. I understand that this instruction may remain with Campaign For Real Ale Limited and, if so will be passed electronically to my Bank/ Building Society.	
	Signature(s)	
	Date	
Banks and Building Societies may not accept Direct Debit instructions for some types of account.		

New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership





If you wish to place an advertisement, you should contact Dave Stubbins or the Editor by email on [fcw@sugla.net](mailto:fcw@sugla.net)

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

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

Cost is **£110 full page**, **£60 half page** and **£30 quarter page**.

A **5% discount** is earned for payment prior to publication and **10% for 4 issues booked and paid for in advance**.

Provisional deadlines for receiving advertising/content for 2018 are:

**Summer:** 21st June 2018

**Autumn:** 21st September 2018

**Winter:** 10th January 2019

**Spring:** 21st March 2019

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

## Answers to Crossword No. 24

### Across

- 1 **Bull**
- 3 **Chin-wags** - Every odd letter of *co-heir now* **largest**
- 8 **Oxo** - 0 times 0;  $n^3$  is a cube
- 9 **Ennui** - Homophone (so say the French) of **en nuit**
- 10 **Daily**
- 12 **Wiener schnitzel** - Anag (disturbed) of Recline when zits
- 13 **Re + verse**
- 15 **Noggin**
- 17 **Zlotys** - First letters (initially) of *Zulus lay on the yellow sand*
- 18 **Glasses**
- 20 **Bear on the Square** - A grizzly *on the level*
- 23 **Extra** - **Ex** (Former partner) + reverse (returns) of **Arthur**
- 24 **Tithe** - Hidden word (contains) in *Ligeti theme*
- 25 **Oft** - **Aloft** without a and line
- 26 **Lyrebird** - Homophone (audibly) of liar
- 27 **Eros** - Hidden word (in) reversed (back) in *mafioso rebellion*

### Down

- 1 **Bookworm**
- 2 **Loose** - **Lose** with o inserted (gaining)
- 3 **Canisters** - Anag (performance) of actress in
- 4 **Isiah** - Prophet is a homophone (reportedly) of profit
- 5 **Wedding banquet** - Anag (cooks) of *QI* nude gent, bawd
- 6 **Grizzlies** - **Gr(eat)** + anag (sizzling) of *I sizzle*
- 7 **Celebration Ale** - Anag (brew) of Noticeable real
- 11 **Yule** - Homophone (to hear) of you'll
- 14 **Valiantly** - **Valley** with e (energy) removed, containing **I ant** (worker)
- 15 **Neglected** - **Need** contains **cte** (etc) reversed (back) and **good I** (pound)
- 16 **Asbestos** - **best** + o includes (taken in by) **Ass**
- 19 **Able** - Homophone (Sounds as if) of Abel
- 21 **Tutti** - **it** (Italian) reversed (returns) under **Tut**
- 22 **Amour** - **Armour** minus r (right away)

# THE SUN INN ULVERSTON

**We are in the CAMRA Good Beer Guide 2018**

16th Century Coaching Inn  
6 Everchanging Guest Beers  
Real Ale Loyalty Card  
CAMRA Discount  
Large Covered Beer Garden



Delicious Food Served  
From Our Extensive Menu  
Mon to Sat, 12-3 & 5:30-9  
Sunday 12-8pm

Furness CAMRA Pub of The Season - Summer 2016  
Winners of Ulverston in Bloom Charter Award 2016

**01229 585044**

Facebook - [Sun.inn714](https://www.facebook.com/Sun.inn714)

[www.thesuninnulverston.co.uk](http://www.thesuninnulverston.co.uk)



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BEER**



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WHERE IT'S  
BREWED**

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HALL**

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