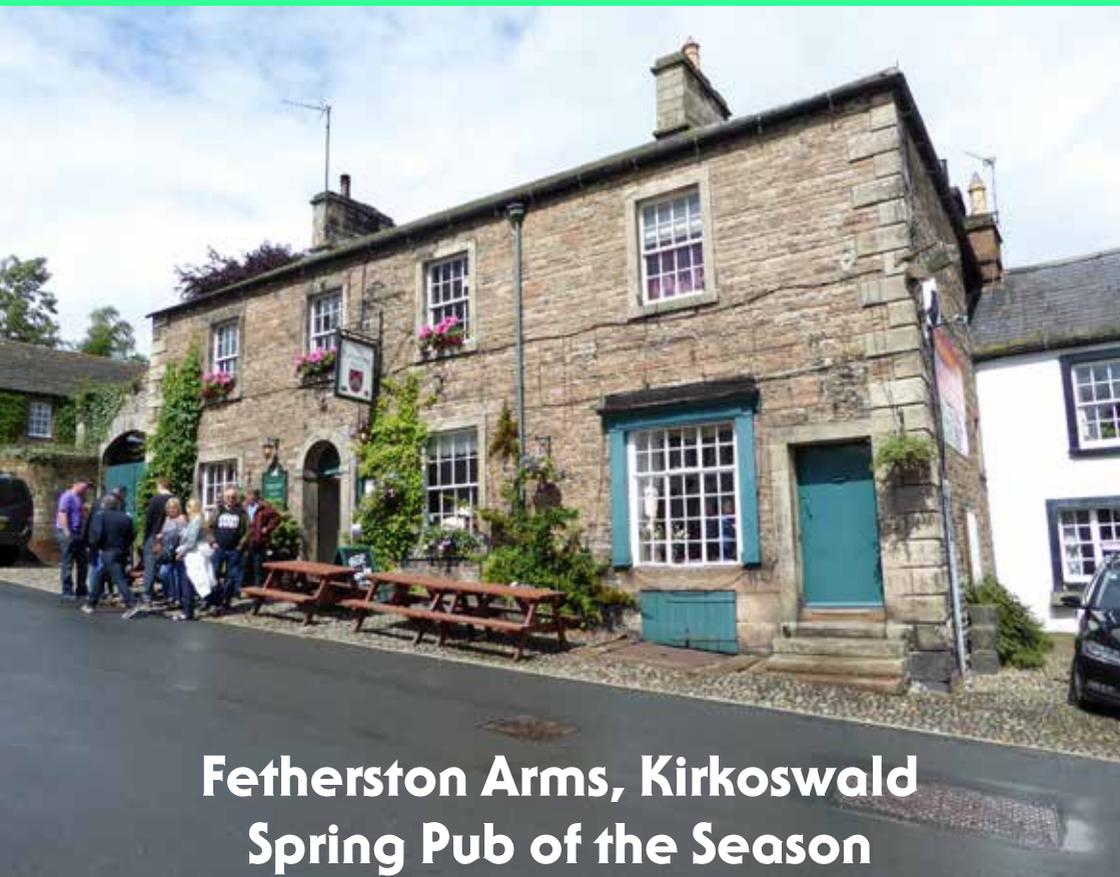




CAMPAIGN
FOR
REAL ALE

Ale Tales



Fetherston Arms, Kirkoswald Spring Pub of the Season

Ale Trail - Pub Visits
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Cider; Mild; Beer & Brexit
Pub of the Year - Drovers Rest,
Monkhill

Solway Branch of CAMRA
The Campaign for Real Ale

Issue 19
Spring 2017

Spring Pub of the Season

Fetherston Arms, Kirkoswald

This fine pub stands opposite the old cobbled square at the centre of the Kirkoswald village. The building dates from 1836, when it was built for the Fetherston-Haugh family who still own the building today.

Retaining many original features, the “Fethers” only became a pub after the closure of the nearby Black Bull, whose sign can be seen in the street.

As a listed building, renovation has been done carefully. The ground floor has been opened up and sensitively modernised in order retain the original atmosphere.



It's about seven years since brothers, Alan and Michael Collinson, took over the “Fethers”. During this time the pub has been a regular in the Good Beer Guide and won our 2014 Pub of the Year award.

On the bar, Theakston Best Bitter is the permanent beer together with three changing guest beers from breweries such as Allendale, Cross Bay and Kirkby Lonsdale. The real cider is Westons Family Reserve. Cellar man, Thom Clayton, keeps all very well.

The “Fethers” serves excellent food and they have received high praise on both Facebook and Trip Advisor.

Outside, a large beer garden can be reached by a set of steps at the rear of the pub. It is a very pleasant place to enjoy a few drinks.

Sadly, service buses no longer run to Kirkoswald, but, if you want to use public

transport, the “Fethers” is a 30 minutes walk from Lazonby railway station. There is also a campsite at Mains Farm, about a mile from the pub.

The pub has two darts teams and two pool teams, both playing in the local leagues. The “Fethers” also sponsors the Kirkoswald village football team; showing their commitment to the local community.

The “Fethers” organises an annual beer (and cider) festival, which this year will be on the 6th, 7th and 8th of July; make a note in your diary!

All the above add up to making the “Fethers” a superb, well run, pub. Many congratulations to Alan, Michael, and staff, on becoming our 2017 Spring Pub of the Season.

The award presentation will take place at 10pm on Friday, 7th April 2017.

Colin Lister
Vice Chairman

The logo for Kyloes Inns features a stylized yellow character with long, curved horns, wearing a white shirt and a dark tie. The character is positioned to the left of the text.

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A cartoon illustration of the yellow character with long horns, wearing a white shirt and a dark tie, holding a glass of beer. The character is standing next to a wooden barrel and a small white cat. The background shows a bar setting with bottles and glasses.

www.kyloes.co.uk

Kyloes own label 'Kushie'

2017 Pub of the Year

DROVERS REST, MONKHILL

It's a case of déjà vu all over again for the winners of Solway CAMRA's Pub of the Year 2017. Branch members have, for the third year in a row, selected the Drovers Rest in Monkhill as the best pub in North Cumbria.



In such circumstances, "Well Done!" or "Congratulations!", hardly seem to suffice. Nevertheless to Sandy, Sarah, Linda and Bill, we offer our heartiest congratulations, raise a glass of excellent real ale and shout "Well Done!!" (Hopefully, without frightening Mac, the house collie?)

So how has this been achieved, apart from blood, sweat and tears? It could be the family commitment to educating beer drinkers' palates through the constantly changing range of real ales. These are served through six handpumps, although, invariably, one handpump will be dedicated to serving a carefully selected traditional cider.

This policy has meant that over 550 different beers have been enjoyed since the pub re-opened in August 2013. If you want to get an idea of the range and variety of beers served, you only need to look up at the ceiling behind the bar to view an extensive array of pump clips.



available in the UK. A challenge indeed!

Failing that, tarry a while on your way to (or back from!) the toilets to view a magnificent display of beer mats on the corridor wall. Sounds a lot, but Sandy calculates that this may represent a mere 2% of the approximately 30,000 different real ales currently

A useful feature is that each pump has a luggage label attached with tasting notes for the beer it serves. If you still can't make up your mind which beer is for you, then ask the ever helpful bar staff for a flight. This is a wooden "bat" with three holes each holding a third of a pint glass of one of the beers on offer.

In 2013 the family, Linda and Bill Robinson, daughter Sarah and husband (since 2016) Sandy Williamson, took over the freehold of, this former State Management pub from Jennings (or Marstons, if you wish!). They have transformed a declining pub into a thriving country hostelry offering good beer and food to locals and visitors alike.

The family each have complementary roles, which have fostered the pub's success. According to Sandy, he and Sarah tend to manage the beer portfolio, whilst "Bill is in charge of happiness and Linda is just in charge!" (tongue in cheek?)



Sarah pulling a pint

I asked Sandy why he thought the pub had been so successful. He replied. "It's really down to our customers"

So what do the customers think? I talked to a random selection of customers one Saturday lunchtime about why they thought the Drovers is so successful.

Here's what they said:

- The range of good quality beers – it's a mini beer-festival!
- The staff are very welcoming.
- There's no telly! Just good craic and the fire to watch!
- Lots of good quality food including vegetarian options.
- A real fire and plenty of beers to choose from.

I asked Sandy and Sarah how the system of changing beers works. It seems that they aim to have a new beer available twice a week and on average, over a year, they turn over five casks per week; more in the summer when walkers from Hadrian's Wall visit the Drovers for essential refreshment.

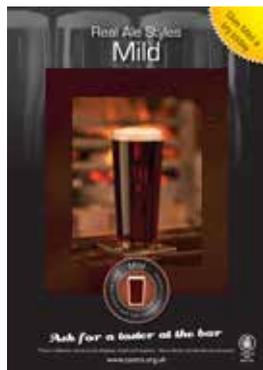
They also felt that the strong community focus being developed including the fortnightly Sunday Quiz and the annual carol service, held in conjunction with local churches, was important to success. Oh! I nearly forgot the annual beer festival, to be held 19th – 21st May 2017, which brings visitors from far and wide.

So what next for this extraordinary pub? Three in a row and the bonus is ... who knows? National Pub of the Year? In the meantime, I count myself lucky to be able to continue being a regular drinker and occasional diner at the Drovers.

The award presentation will take place at 9.30pm on Monday, 27 March 2017.

Mick Jones
Meeting Secretary

Mild enough for you?



Mild is a beer style that seems to be sadly disappearing from modern beer bars and pubs. A style that literally helped build this country (a staple of industrial and agricultural workers for years), mild has fallen by the wayside while new, and more fashionable

beer styles, have taken over.

A good pint of mild is a surprisingly refreshing pint, which, although maybe lacking in panache in some people's view, provides a nice change from the modern trend for mega hop ales.

Modern 'milds' are generally low ABV, dark and very mildly hopped. The origin of the term mild

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came from 'young' or 'fresh' ales, compared with the 'old' or 'aged' ales in the late 1700s. They had mild porters and mild bitters, not just the single beer style.

The strength of mild was initially much higher until wartime shortages led to the ABV dropping, which allowed it to become such a staple of the workers. Sadly, mild started to disappear in the 70s and 80s, being replaced by bitters and lagers leaving it with a tiny percentage of beer sales in the UK.

CAMRA's 'Mild in May' initiative helps to concentrate interest in this classic style, encouraging pubs to stock milds during May as a promotional concept. Hopefully this positive action will help to boost interest and maybe some breweries will start to bring mild back to their portfolios.

Sandy Williamson

Cider: A brief history



Apparently, it all started with the Celts...

Whilst apple orchards and most likely cider making had been around for quite some time around the world, it was the Celts who

were apparently the first in Britain to realise that fermented apple juice made for a pretty good booze-up. When the Juliuus Caesar invaded in 55 and 54 BC villagers were found to be drinking a primitive form of cider.

The Norman Conquest in 1066 was where cider production really took off and it is here that Cider's cousin, Perry's story begins. The Normans brought apple and pear varieties from France along with more advanced cider making techniques.

Production and popularity increased so that by the Middle Ages, cider was one of the most popular drinks in Britain – second only to Ale! Babies in Sussex were baptised in cider and three pears were incorporated into Worcester's city coat of arms. Farmers paid labourers wages with gallons of it (sounds like my kind of job!), a practice deemed illegal in 1887 but which continued well into the 20th century.

With the 20th Century came the emergence of large-scale factory operations that have produced an ever-increasing variety of styles and flavours. Cider drinkers really are spoilt for choice!

The process for making real cider and perry follows the traditional method of crushing the apples (or pears) then pressing the pulp or 'cheese' between two plates to squeeze out the juice. Although traditionally layered between hessian sack clothes for pressing some makers have modernised the process making it faster and more cost effective.

Once pressed the pure juice is sealed in barrels for fermentation where the natural yeasts

produce CO2 and alcohol. Fast forward six or so months and the finished product is a beautifully flavoured, smooth cider (or perry) of anything up to 8% abv. So, easy does it!

According to CAMRA's cider and perry committee, APPLE, the very best cider and perry has nothing added or taken away. Changes to criteria has in recent years meant that producers can experiment with adding natural flavourings such as fruits and spices and are launching their own ranges of fruity real ciders.

Unfortunately, the cider you are most likely to find in pubs and bars is not 'real' cider. Although real cider or perry making is a relatively simple process – it is far too slow, expensive and unpredictable for mass production.

Here in the Solway branch area there are 16 pubs (that we know of) that sell real cider either from the box or by hand pump. Whilst this is great news, it is a disappointingly low number given how popular cider is and how easy it is to keep.

In the next issue, I hope to provide an up to date list of where you can find real cider or perry, and who knows we might even have some new additions by then.

Julie Smithson
Cider Officer

ALE TALES

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| Full Page | £230 | £260 |
| Inside Covers | | £280 |
| Outside Back | | £300 |

Ale Trail

Pheasant Inn, Cumwhitton

Originally a farm cottage, it was converted into a pub around 1810. The building, once known as the Red Lion, has had various extensions and internal alterations over the years.



The Pheasant was superbly run by Chris, Sara and Norm for many years

and this was recognised by awarding the pub our branch Pub of the Year competition on two occasions. The pub has also appeared in many editions of CAMRA's best selling Good Beer Guide.

Tim, Michelle, Nathan and Gemma took over the Pheasant in December 2016 - just before the busy Festive season. As a result, they had to hit the ground running! We wish them all the best in their new business.



The Pheasant is a comfortably furnished pub with lots of character. On entering, there is a separate restaurant to the left. This offers a

comfortable environment to enjoy the excellent food. To the right is an area that's also often set out for food. In this area you will also find the bar. The pub has a stone flagged floor and a roaring fire in winter.

There is an ever changing range of excellent real ales. On our visit, Carlisle Brewing Spun Gold, Cumberland Corby Ale and Fox were on sale.

Tel 01228 560102

String of Horses, Faugh

The String of Horses is a traditional, 17th century coaching inn located in the small village of Faugh, near Heads Nook. The inn features many original and traditional features such as



oak panelling, open log fires and stoves, leaded windows, sandstone fireplaces and wooden beams.

The pub is very popular for food which is served in the bar and in separate dining rooms.

Good accommodation is available in comfortable, traditionally furnished and decorated rooms.

When we arrived the pub was already very busy! Add a bus full of CAMRA members and some of us had to wait outside until people shuffled round to let us in!

On the bar there were two real ales: Heskett Newmarket Black Sail and Allendale Golden Plover. Also on sale was a real cider called Red Gauntlet from Andrews Ales just over the border.

Please note that the String of Horses is closed on Mondays and during the day Tuesday to Friday.

Stone Inn, Hayton



The Stone Inn is an attractive 19th century inn at the centre of the village of Hayton, near Brampton. Hayton lies just off the main A69

Carlisle-Brampton road.

The Stone comprises one, open plan room. The cosy bar is to the right and has a small seating area, very convenient for ordering more beer! To the left, there is a larger lounge area and this leads through to a darts area.

A fine pair of 1904 Christ Church Boat Club oars and a CAMRA mirror adorn the walls. Upstairs

Ale Trail

there is a comfortable dining room which can be hired for small gatherings.

Meals are made with natural, fresh ingredients which are sourced locally. The pub is proud to provide hearty, traditional food. Meals are served from 6-9pm on Friday and Saturday and 5-7pm on Sunday.

The Stone is very much a family run, community pub; it even has it's own leek club! The pub has an annual beer festival over the Spring Bank Holiday weekend in May. We will be holding a branch meeting upstairs in the Stone on Monday 22 May.

There is a guest ale usually from a local brewery as well as the regular Thwaites Original bitter. On our visit, as well as Original, there were two guest beers on sale: Hadrian and Border Tyneside Blonde and Ringwoods Mauler.

For those wishing to leave the car at home, the 685 bus service runs along the A69 meaning a short walk (about half a mile) to the Stone.

Tel. 01228 670896

Lane End Inn, Hayton

Our Ale Trail should have finished at the Lane End, but unfortunately it had closed before we arrived. This was something a CAMRA member from Hayton had warned us about whilst we at the Stone.

Undeterred, we finished the evening at the Wheatsheaf, Wetheral.

Wheatsheaf Inn, Wetheral



The Wheatsheaf has become a regular entrant in the CAMRA Good Beer Guide and has twice won our pub of the season award.

The pub has been owned and managed by Graham and Lynne Watt since October 2008. They have done a great job of creating a friendly, relaxing atmosphere in this fine early

19th century village pub.



The "Wheaty" is an attractive, traditional inn. It's a cosy pub with a friendly atmosphere where drinkers and diners mingle and

socialise. Outside there's an excellent beer garden. Dogs and Children are allowed but must be kept under control

The "Wheaty" offers good value whether it's their excellent homemade food or their reasonably priced range of real ales.

Three real ales are usually on sale. On our visit these were: Cumberland Corby Ale, Keswick Biter and Butcombe Bitter.

Alan Welsh
Branch Chairman



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Pubs that built Carlisle

Joiners Arms

The Joiners Arms, or Blue Lugs, as it is affectionately known, is a contender for the oldest pub in Carlisle. There are many 18th century features still to be seen behind the modern façade.



The earliest record of a publican, Mary Donald, shows her being landlady from around 1740 to 1786. The current publican, Marion Jones, who is now teetotal, has been in charge of the pub since 1996.



In this time, she has seen the pub flooded twice in 2005, and 2015. To overcome once would test anyone's resolve, but twice, shows true strength and character!



After both floods, the pub has been refurbished and reopened, not an easy task considering that the pub has no foundations and is built on a raft of sandstone! Plaques outside show the depth of water for both floods.



The nickname, Blue Lugs, has several suggested origins from the blue pencils behind ears of the sawmill workers behind the pub, to the allegedly true story involving a past publican, Isaac Graham, (1927-1937).

Apparently, Isaac had exceptionally large ears and you could see the blue veins in them when the weather was cold! These made his rather large ears appear blue!

The walls of the pub are adorned with copies of letters from the early State Management System, including information regarding an application by Carrs Biscuits, on a possible purchase of the pub.

The Joiners has Theakston Best Bitter on permanently, with one or two other changing Theakston beers, and an occasional guest beer.



Good value food is served daily, from 11am. Steak pie is my firm recommendation! Sunday lunch is also good value and not to be missed. All food is sourced locally, where possible, and is generally homemade.

There is plenty happening during the week with mixed darts on Sunday, men's darts on Monday, ladies darts Tuesday and pool on Wednesday, all in various Carlisle and District leagues. Thursday is a quiz and bingo night, leaving Friday and Saturday free for all other functions.

Paul Claringbold

Social Secretary and Beer Festival Organiser

Bar Fly Pub News



If you are aware of any changes taking place in a pub in our area then please let us know. Bar Fly is good but it is hard getting

around over 150 outlets, even with wings! See Branch Contact for details of how to keep in touch.

CARLISLE

New Bar on Devonshire Street

Mike Vose, landlord of King's Head, our city pub of the year, will be opening another bar on Devonshire Street. If everything goes to plan, he hopes the bar will be open by the end of March.

The new bar will feature "real ales, a decent bottle selection and "craft" keg beers from around the country". As one would expect from Mike, there will be a commitment to quality. It looks as if the bar may be called the, "Fat Gadgy"

Hourglass

Alex Murrell and Ilka Rhoades, who run the excellent Thin White Duke in the city centre, have bought, and are currently renovating, the Hourglass in Stanwix.

They hope to open their new bar in March. The bar will have a restaurant and real ale will be on sale.

301 Miles from London

Fred Bell plans to open a pub at the end of March in a former station buffet on platform four at Carlisle Citadel Station. The new bar will serve real ale and food

Crown Inn, Stanwix

Bar Fly has heard that the Crown will be closed for while for extensive alterations. It is understood this will involve converting the pub into one (very large) single room.

This isn't the first time this pub has undergone substantial alterations. Some years ago, a superb, wood panelled room was removed in the name of "improvement". We hope the current changes are carried out sympathetically.

CROSBY-ON-EDEN



Welcome to Margaret Watson and Ron Brand, the new owners of the Stag Inn.

Following the ravages of Storm Desmond, the Stag has been empty for over a year so it's great to see Margaret and Ron reopening the pub.

Not surprisingly, initial work concentrated on the house and then on getting the bar back in action. More information next time.

DALSTON

Work to expand the Bridge End Inn is expected to be completed before Easter. Owners, Julie and Ian Brown will keep this popular pub open during the alterations which will mean the dining area can accommodate up to 100 diners.

PENTON



Whilst the Bridge Inn, Penton is closed for refurbishment, Becky Housden has opened a pop-up bar at the Nicholforest

Village Hall selling Corby real ales from Cumberland Breweries. The pop-up bar opens from 5pm Friday and Saturday and is proving very popular with locals and visitors.

Full details of real ale pubs in our area and most of the UK can be found on the CAMRA website: www.whatpub.com

Please note that pub opening hours and meal times are subject to change.

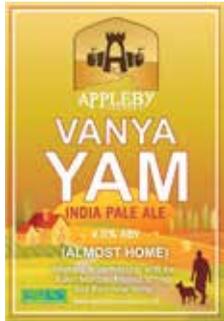
To avoid disappointment, Bar Fly advises that you check times with the pub before you travel.



What's Brewing

Appleby

In addition to Senior Moment, Midlife Crisis and Middle Aged Spread, brewer and owner, Fred Mills, has announced that a new beer will be produced very soon called, Vanya Yam (ABV 4%). This will be an amber IPA with a malty taste and a hoppy citrus finish.



The name Vanya Yam was conceived in partnership with the local Mencap group, whose staff have helped with the production of the beer. Vanya Yam is Cumbrian for 'almost home'. This is very appropriate, as a percentage of all profits from the beer will be donated to Eden Mencap.

Fred Mills, daughter Katie and her husband, Jon Metcalfe, are taking over as publicans of the community owned Butchers Arms, Crosby Ravensworth on 6th March. **Richard Owen**

Carlisle

January was spent planning 2017, talking to new people and thinking about new beers! Following it becoming Solway CAMRA 2016 Beer of the Year, Spun Gold continues to sell well. Carlisle Bell, a pale ale, has also taken off and is selling well. **Alison Davis**

Cumberland

Following the change of brewer at Great Corby, reported in the last issue of 'Ale Tales', a new Sales Manger, Richard Beason, has been appointed and is the brewery's main point of contact. Brewing continues apace, with the brewery working at capacity. Test brew trials are still being carried out on the pilot kit, with a view to new beers being introduced this year. A rebranding of all the pump clips has taken place; I was actually at the brewery on the day they arrived. The new clips reflect the brewery's former incarnation as the Village Forge and are very visually striking. There have also been a few changes to the beers. Corby Amber has been renamed Corby Red and the ABV increased to 4.2%. There have also been ABV changes for

Corby Blonde (now 4%) and Corby Fox (now 4.6%). Negotiations are still being carried out with regards to the taking over of the Queen Inn pub in the village and there are still plans to transfer the 30 barrel plant from the sister brewery (in Newry, County Down), with a location for the new plant to be finalised. **Richard Weir**

Derwent Brewery

Derwent continues to be busy after the Christmas period. They are brewing the full range of their beers and have a full order book. Derwent beers prove very popular in my local. Auld Kendal and Marshal Port Stout were on sale recently and went very quickly! Mark has a visit from one of the brewery's founders, Frank Smith, in January. They had an enjoyable chat and tried a few of the new beers produced since Mark and Allie took over in January 2013. **Colin Lister**

Eden

Eden Brewery moved premises in February from Brougham Castle to the Gilwilly Industrial Estate, on the west of the town. Expansion is the main reason for not only the brewing process, but also secure storage of casks and a bottling plant. Their cask beers of Eden Best, Eden Fuggle, Eden Gold, First Emperor and Blonde Knight remain the same, as does their range of bottle and canned beers. **Richard Owen**

Hesket Newmarket

Hesket Newmarket Brewery had a quiet, but steady, Festive period. The new range of bottled beers is selling well, and are now available in Booths supermarkets. The Winter Porter, brewed in collaboration with a Polish brewery, has sold out, and was well received. **Paul Claringbold**

Tirril

Tirril continue to brew from their Long Marton village site, three miles north of Appleby. Their pub, at nearby the New Inn, Brampton, showcases most of the beer range. Best sellers continue to be Ullswater Blonde, Borrowdale Bitter and Windermere IPA. Beers are available at many outlets throughout the Lake District.

Richard Owen

Ale Tales

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Printed by Portland Print, Tel 01536 511 555

**Deadline for Summer 2017 edition is
1st May 2017**

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Branch Diary

MEETINGS

Business includes: breweries & pubs news, pub awards, beer festivals, socials, beer guides, etc.

Mon 27 Mar - 8pm @ Drovers Rest, Monkhill.

Minibus from city centre.

Mon 24 Apr - 8pm @ Woodrow Wilson, Carlisle

Mon 22 May - 8pm @ Stone Inn, Hayton. Minibus from city centre.

Mon 26 June - ANNUAL GENERAL MEETING - 8pm @ Kings Head, Carlisle

SOCIALS

Socials usually visit several real ale pubs.

Members and non-members are welcome.

Please check our website for further details.

Fri 7 Apr - Ale Trail by minibus

Fri 5 May - Ale Trail by minibus

Fri 9 Jun - Ale Trail by minibus

BEER FESTIVALS

31 Mar - 1 Apr - Kirkstile Inn, Loweswater

28Apr-1May - Pheasant Inn, Cumwhitton

19-21 May - Drovers Rest, Monkhill

26-29 May - Stone Inn, Hayton

26-28 May - Lowther, Whitehaven

8-10 Jun - Boot Festival, Eskdale

9-11 Jun - Millom Rugby Club

16-18 Jun - Egremont Rugby Club

7-9 Jul - Fetherston Arms, Kirkoswald

20-23 Jul - Music on the Marr (no ticket needed to drink ale!)

4-5 Aug - Irton Hall, Holmrook, Eskdale

4-6 Aug - Stag Inn, Dufton

8-12 Aug - Great British Beer Festival, Olympia, London.

30 Aug - 1 Sep - Ulverston Beer Festival

2-4 Nov - Carlisle Beer Festival at The Venue, Portland Place Carlisle (300m from railway station).

Please check dates and times before travelling.

Read Ale about it!

Find "Ale Tales" in the following real ale pubs:

Abbaytown, Wheatsheaf; **Aikton**, Aikton Arms; **Alston**, Angel, Cumberland, Nent House Hotel, Turks Head; **Armathwaite**, Dukes Head, Fox & Pheasant; **Blencow**, Clickham Inn; **Bolton Low Houses**, Oddfellows; **Bowness on Solway**, Kings Arms; **Bowscar**, Stoneybeck Inn; **Brampton**, Brambles Bistro, Golf Club, Howard Arms, Nags Head, Shoulder of Mutton; **Broadfield**, Crown; **Burgh by Sands**, Greyhound; **Caldbeck**, Oddfellows; **Calthwaite**, Globe; **Carlisle**, Apple Tree, Beehive, Boardroom, Caledonian, Coach & Horses, Crown (Stanwix), Crown & Thistle, Eaten by Monsters, Gosling Bridge, Griffin, Hour Glass, Joiners Arms, Jovial Sailor, Kings Head, Linton Holme, Milbourne Arms, Museum Inn, Near Boot, Spinners Arms, Sportsman, William Rufus, Woodrow Wilson; **Castle Carrock**, Duke of Cumberland; **Cotehill**, Greyhound; **Crosby on Eden**, Stag Inn; **Culgaith**, Black Swan; **Cumwhinton**, Lowther; **Cumwhitton**, Pheasant; **Curthwaite**, Royal Oak; **Dalston**, Blue Bell, Bridge End; **Faugh**, String of Horses; **Garrigill**, George & Dragon; **Glasson**, Highland Laddie; **Great Corby**, Queen Inn; **Great Orton**, Wellington; **Great Salkeld**, Highland Grove; **Greystoke**, Boot & Shoe; **Hallbankgate**, Belted Will; **Hayton**, Lane End, Stone; **Hesket Newmarket**, Old Crown; **Ireby**, Emily's Black Lion; **Kirkbride**, Bush; **Kirkoswald**, Crown, Fetherston; **Langwathby**, Shepherds; **Lazonby**, Joiners Arms; **Longtown**, Graham Arms; **Low Hesket**, Rose & Crown; **Monkhill**, Drovers Rest; **Mungrisdale**, Mill Inn; **Nenthead**, Miners; **Newbiggin**, Blue Bell; **Newton Reigny**, Sun; **Oulton**, Bird in Hand; **Ousby**, Fox; **Penrith**, Agricultural, Board & Elbow, British Legion Club, Cross Keys, Dockray Hall, Dog Beck Inn, Druids, Foundry 34, General Wolfe, George, North Lakes Hotel, Robin Hood, Royal; **Penruddock**, Herdwick; **Penton**, Becky's Pop-up Bar, Nicholforest Hall; **Port Carlisle**, Hope & Anchor; **Red Dial**, Sun; **Rockcliffe**, Crown & Thistle; **Roweltown**, Crossings Inn; **Ruleholme**, Golden Fleece; **Scotby**, Royal Oak; **Silloth**, Albion, Golf Hotel; **Skelton**, Dog & Gun; **Talkin**, Blacksmiths Arms; **Thursby**, Ship; **Troutbeck**, Sportsman; **Uldale**, Snooty Fox; **Warwick**, Queens; **Wetheral**, Crown, Fantails, Wheatsheaf; **Wigton**, Black-a-Moor; **Wreay**, Plough.

Summer "Ale Tales" out in July



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Food Served:
11-6pm Mon, 11-7 Tue,
11-9pm Wed-Fri,
all day Sat, 12-5pm Sun



 thejoinersarmscarlisle
www.joiners-arms.co.uk

Hesket Newmarket Brewery Ltd
Old Crown Barn, Hesket Newmarket,
Cumbria CA7 8JG Tel: 016974 78066
info@hesketbrewery.co.uk

**Black Sail, Beer of the Year 2012,
Best of the Best,
awarded by Solway CAMRA**



**Cotehill,
Carlisle
CA4 0DQ
01228 560858**

Traditional country inn serving home cooked food with proper chips!

Food served every evening from 5.30pm - 8.30pm).

1-3 pm Saturday lunch and 12-3pm traditional Sunday roast.

Serving two real ales from the Tirril brewery.

Pub open all day Saturday & Sundays.

Separate games room for pool & darts.

Last Sunday of the month, quiz & play your cards right.

 Greyhoundcotehill

www.greyhoundinncotehill.co.uk



Shaun and Jo welcome you to this traditional but quirky 18th century Inn. Excellent home cooked food, real ales, log fire, dog friendly, en-suite accommodation, village shop and tea room .

Open daily from 8am serving breakfasts and light snacks. Bar meals Monday to Friday from 4pm and Saturday/ Sunday from 12pm - 2.30pm and 5pm - 9pm. We look forward to seeing you.

**Herdwick Inn
Penruddock
Penrith
CA11 0QU**

01768 483007

www.herdwickinn.com

