

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



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to enjoy

Spring 2019

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Circulation 2500



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Chairman's Welcome

Hello and welcome to the latest edition of our Heavy Woollen magazine. This may be the first time you have picked up our publication or you might be a regular reader, but we would like to thank you for taking the time to have a look. Hopefully you will find something to encourage you to either visit one of the branch's excellent pubs or clubs whilst enjoying a glass of real ale or real cider/perry.

As you read this we are hopefully heading towards Spring and a time when generally our pubs and clubs have start to see trade pick up after a difficult time after the Christmas period. In the area we have seen The Thirsty Man in Mirfield close and it looks like it may be opening as an Italian restaurant during 2019. We have also seen The New Inn at Roberttown and the Rose and Crown at Cleckheaton both looking for new owners. As a branch we hope that both of these pubs find new owners and retain the support of their local communities as they were both previous CAMRA Good Beer Guide entries.



On a very sad note we lost one of our most popular and successful landlords just before Christmas when Chris Osman of The Flowerpot, Lower Hopton, passed away. Chris was a real character and was well known in the Heavy Woollen area firstly for the great job at The Swan, Liversedge, which he turned around and made a very popular pub. After a short break Chris then came out of retirement to run The Flowerpot winning many CAMRA branch awards including the Pub of the Year award in 2015. He ran a tremendous cellar with superb beer quality, took

pride in looking after his staff and was very popular with his locals which was obvious by the numbers who flocked to the pub each week. Our sympathies and best wishes go to his family and to all the team at The Flowerpot.

By the time we read this we should have finalised our selection for the pubs and clubs which will represent the Heavy Woollen Area in the Good Pub Guide in 2019. Looking at previous welcomes I have written I seem to be repeating myself as the standard seems to raise each year. We have had even more entries pushing for selection this year and I would like to take this opportunity to thank those running these as you are making our job tougher. However, on a positive note it does mean that the people living in this area do have a number of great places to drink.

Also during the last quarter, the Heavy Woollen branch hosted the Yorkshire Regional CAMRA meeting in our area and I would like to thank Paul Moon and his team at The Knowl Club for hosting the event and for their hospitality. The Region was very impressed with the club and the standard of the beers. They also visited a number of pubs in the Mirfield and Lower Hopton area and we received very positive feedback on both the welcome and the standard of the beers available, so my thanks go out to you. We are looking to organise a number of branch CAMRA social events so if you have any ideas please approach any of the committee whose names are listed at the back of this magazine. Also, if you would like to attend any of our meetings we would love to see you and if you would like to join us on a social you will be made very welcome even if you are not a member.

Finally, thanks for supporting the pubs and clubs in the Heavy Woollen area and I hope to see you in one of our pubs soon.

Cheers

Andy

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BEER FESTIVALS Near & Far

For more up to date Beer Festivals
<http://www.heavywoollen.camra.org.uk/>

MARCH

27th - 7th Apr Real Ale & Cider Festival, The Cherry Tree (Wetherspoons), 14 -18 John William St, Huddersfield. HD1 1BA. Normal opening hours.

APRIL

3rd Heavy Woollen Branch AGM – Knowl Club Mirfield 8pm Prompt

5th - 6th 31st Oldham BF, Queen Elizabeth Hall, Civic Centre, West Street, Oldham. OL1 1NL. Fri & Sat 12noon – 10.30pm

5th - 7th CAMRA Members Weekend AGM & Conference – Caird Hall Dundee

11th - 13th Hull Ale & Cider Festival. Hull Minster HU1 1RR

19th - 21st Emley BF, Emley Band Room, 9 Beaumont St, Emley, Huddersfield, HD8 9RJ. Good Fri & Sat 1pm – 11.30pm; Easter Sun 1pm until dry

25th - 27th SKIPTON BEER FESTIVAL 2019, Ermysted's Grammar School, Gargrave Road, Skipton, BD23 1PL

MAY

16th - 17th Rail Ale 2019 BF, Barrow Hill Roundhouse, Campbell Dr, Barrow Hill, Chesterfield. S43 2PR. Thu 12noon – 5pm; Fri & Sat 12noon – 11pm

JUNE

6th - 8th 28th Doncaster BF, The Dome, Bawtry Rd, Doncaster DN4 7PD. Thu 5pm – 11pm; Fri & Sat 11am – 11pm

6th - 8th Leeds Beer Festival – Leeds Beckett Students' Union Bar (The Hive) LS1 3HE

JULY

5th - 6th Mirfield Beer & Music Festival (Details later)

WISHBONE BREWERY KEIGHLEY

The Heavy Woollen Branch of CAMRA are organising a Brewery Trip to Wishbone Brewery in Keighley on Friday 8th March 2019. Should this turn out to be a successful evening, we hope to organise regular events like this in the future.

The Brewery is situated at Wishbone Brewery Limited, 2A Worth Bridge Industrial Estate, Chesham Street, Keighley, BD21 4LG (01535 600412). This is only 5 minutes walk from the Railway Station in Keighley.

If you want to have a look around the Brewery, then turn up early. If however, if you just want to sample their excellent range of cask ales, make your own way there by rail or bus as they are open between 4:30pm and 10:00pm on the night of the 8th March 2019.

On the night there will be a range of 8 ales to sample plus food will also be available in the form of authentic German style Pretzels, produced by an authentic German Guy who bakes them locally.

Trains to Leeds from Mirfield or Dewsbury are every half hour with the Leeds to Keighley trains running even more frequently. We hope to see many of you there.

Regards Mike Fretwell (I will be there from as close to 4:30pm as local transport will allow)
Pub Liaison Officer (07810 582799)

GOOD BEER GUIDE QUIZ

As I mentioned earlier we are in the process of selecting our entries for the 2020 CAMRA Good Beer Guide. So see if you can pick the entries from the 1999 edition. I will give you the location to help!

BIRSTALL
CLECKHEATON
DEWSBURY

HECKMONDWIKE
HIGHTOWN
MIRFIELD
STAINCLIFFE
THORNHILL

W---- B----
M----
J---- K-----
'S-' G----- B-----
W--- R----- R----- R----
O—H---
C--- K---
R-----
B--- V—
S---- A---



Heavy Woollen Summer Pub of the Season 2018 Black Bull, Birstall

The Heavy Woollen Branch of the Campaign for Real Ale (CAMRA) has presented the Black Bull in Birstall with its Pub of the Season, Summer 2018 award. The branch members took into consideration beer quality, comfort, & friendliness of staff when deciding the winner of the latest award.



This fine old pub dating back in parts to the 17th century has long been a focal point for the locals and has often been

used for functions associated with the nearby historic St Peter's church. The upstairs room was occasionally used as a courtroom until 1839 and the decorated prisoner's dock and magistrate's box remain as unique features which helped it to qualify for a grade II listing in 1984. Three well-kept hand-pulled beers and two hand-pulled traditional ciders are on offer, with Black Sheep Bitter and two rotating guest beers accompanied by Weston's

Old Rosie and another cider of more modest strength, lately Weston's Rosie's Pig. Good food is available and popular Wednesday to Saturday evenings and Sunday lunchtimes.

Scott Kingsley and Michael Hollingworth took over the pub, leased from Enterprise Inns, in the Autumn of 2016, having gained valuable management and cellar experience at several local Wetherspoon pubs. They set about refurbishment, with help from the pub company, resulting in a cosy and comfortable environment downstairs in the partially divided main body of the pub and the unique snug, while the historic courtroom upstairs was sensitively repaired (after some leaking roof damage) and decorated. Outside, part of the car park has been transformed into an inviting, enclosed beer garden.

Andy Kassube, the Heavy Woollen branch chairman, presented Scott and Michael with a framed certificate to mark the award, at a social held in the Black Bull in September, where the pair were ably assisted by Debbie, Scott's sister-in-law.

The branch covers the Northern half of Kirklees, including Dewsbury, Mirfield, Batley and Spen Valley and meets twice per month at various venues.



Heavy Woollen Autumn Pub of the Season 2018 Flatt Top, Thornhill

Andy Kassube, Chair of Heavy Woollen CAMRA branch, presented the award for the pub of the season to Ronnie Wain and his wife Josephine, who run the Flatt Top at Thornhill. Also, at the presentation was Laureen Wood, a member of their bar team.

It was good to see the locals enjoying the atmosphere of this traditional West Yorkshire pub which was testament to the job that the couple and Laureen have done to keep this establishment thriving. The pub has a welcoming feel to it with a good mix of clientele and on the night of the presentation the award was warmly received by all.

The Flatt Top has been close to winning this award a number of times but just missed out so it is testimony to the consistency of the way this pub is run and how Ronnie keeps his real ales that it was finally successful. On the night of the award there was Timothy Taylor Dark Mild which in particular was in very good condition, however Ronnie likes to rotate his beers to keep his regulars happy.

Ronnie thanked his wife and Laureen for their support and more importantly thanked his locals for helping the pub to win this award by keeping the pub going in difficult times.

The pub has several rooms and an outside drinking area. The pub is situated on the edge of the branch's area but is definitely worth a visit!



There are more than 100 pubs in the Heavy Woollen district which serve well-kept real ale and so the competition to win the award is getting tougher. The award is made to pubs that have constantly performed well over a long period or have made a significant change over a six-month period. The pubs are nominated and voted for by the CAMRA branch members on a quarterly basis.

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Heavy Woollen Winter Pub of the Season 2018

The Pear Tree, Mirfield



On a cold Thursday night in February (2019) you would anticipate a little quiet, however this certainly was not the case recently at The Pear Tree Mirfield. Andy Kassube, Chair of Heavy Woollen CAMRA branch, presented the award for the pub of the season to Alan and Emmy, the publicans of the riverside pub in Mirfield. Recently in this area we have seen two of the Heavy Woollen branch's Good Beer Guide pubs put up for sale and so it was great to see so many people enjoying the atmosphere of this thriving pub. It was also pleasing to note the hard work done by Alan, Emmy and their team continuing to be a success. The Pear Tree has now won three Pub of the Season awards since Alan took over the pub in 2010 when trade was dwindling, and the pub was really struggling. It is his ambition to get the pub back into the Good Beer Guide as he has previously done.

The couple undertook a very tasteful refurbishment of the interior which has appealed to clientele of all ages. Under their management the pub has maintained a warm and welcoming atmosphere and they have developed a good reputation for their food locally. Alan has also developed the beer garden at the pub which is a very popular location in summer with plenty of seating enabling you to sit and watch the boats go by on the river Calder. The pub now enjoys a good reputation locally for the quality of their real ales and on the night of the presentation there were four available which were Sharps Doom Bar, Bradfield Blonde and two guest ales from Elland including the ever popular 1872 Porter. Alan said that winning the award again was very welcome and stressed that this award was as much down to his staff for their support and the way they look after the customers and more importantly thanked his locals for their support over such a long period. He also thanked Camra for their continuing support especially with the advice given of the ACV process which is so important in keeping pubs as part of our communities. The pub is continuing to thrive and the atmosphere and welcome given here show why it is so popular with both young and old.



Heavy Woollen Summer Club of the Season 2018 Upper Hopton Club, Upper Hopton

Chair of the Heavy Woollen CAMRA branch, Andy Kassube recently presented the award for the Summer Club of the Season 2018 to Upper Hopton Club. This is the first award that the Club has won from the branch but is testament to the work put in over the last fifteen months. Andy made the award to Gail Auty, who is the first woman president of the Club, Rob Ellis, Bar Manager, and Issie Harrison, one of the bar team. Missing the night of the presentation was Jamie Turton, another valued member of the bar team.

The Club was founded in the 19th Century and is well established in the village of Upper Hopton. The club was originally a traditional Working Men's Club but has changed its name recently due to the number of diverse activities that now take there. Upper Hopton Club is now a central part of the community with activities for all ages. Anyone is welcome at the club but if you decide to join as a member you will receive discounts on the beer that you can enjoy.

Rob puts a great emphasis on the condition of his beer and has a mixture of local beers and on the night of the presentation there were beers from local breweries such

as Little Valley, Taylor's and Ossett. He takes pride and responsibility for making sure a good pint is served every time. He praised the committee for their efforts and support in making the club a great place to visit and enjoy a pint and the warm surroundings and pleasant rooms that they have to offer.



Gail thanked the members for their continued support, especially the ladies committee, who's fundraising has paid for the splendid redecoration of the bar.

Andy commented on the warm welcome you receive from both the team behind the bar but also from the locals who drink there. The improvement in this club over the last fifteen months is tremendous and it is now getting the accolades it deserves and shows what a community can do when they work together.

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Special Award - 10 Years In The CAMRA Good Beer Guide Old Colonial, Mirfield

Recently Andy Kassube, Chair of Heavy Woollen CAMRA branch, made a presentation for 10 years in the Good Beer Guide to the owners of The Old Colonial Mirfield, Tim and Carol Wood. This was a great achievement for the couple, for all the hard work they have put into making this pub a long-standing success and a venue very much at the heart of the community.



This award is not just about the quality of the real ale that is excellently kept at this pub but about the welcoming atmosphere a visitor

receives from the excellent team the couple have employed over a number of years. Generally, the staff are between the ages of 18 and 25 but Carol and Tim ensure they receive all the right training to pour the perfect pint. The pub has the feel of a good local and the conversation is always flowing amongst the regulars.

To get in the CAMRA Good Beer Guide the pub has to be voted for by the members of the local Heavy Woollen branch and at present there are approximately 130 pubs and clubs vying to be chosen. Therefore, it is no mean

achievement to gain this accolade and is testament to the work the Wood's and their team have put to establishing the pub in the town.

When the Old Colonial was opened it was originally a Members Club only, having first being known as The Towngate WMC, but this was changed just over 9 years ago as the couple wanted to make the pub an integral part of the town and encourage more visitors. The pub is renowned for its good value pub food cooked by Carol served Thursday to Saturday and their Sunday lunches are immensely popular and a proper Yorkshire treat.

Tim has encouraged brewers from all over Yorkshire during his time at the pub and is always ready to champion a new brewery to the area. There are generally between three and four real ales available on handpump with generally one from Copper Dragon and three changing guests.

The pub has an attractive outside drinking area with very attractive plants adding colour. The inside of the Old Colonial as its name suggests as fascinating colonial and military memorabilia along with a pleasant conservatory which can be booked for functions and meetings. There is also a real fire and comfortable sofas. Traditional pub games such as Darts and Dominos are represented with teams playing at the pub.

Calderdale CAMRA Winter Pub of the Season

It may not feel like it, but it is still winter, and the Halifax and Calderdale branch of CAMRA, the Campaign for Real Ale, are celebrating their choice of a Winter 2018/2019 "Pub of the Season" (POTS). The awards are, of course, quarterly, and for the second quarter in a row, a pub in Halifax town centre has been chosen. But this season's winner is a very different sort of a pub.



The word "pub" originally referred to a public house, although, in this case, it refers to a public bar, for this particular pub is part of a much bigger entertainment complex. If you haven't guessed by now, this season's award is being made to the Square Chapel Cafe and Bar.

At the branch meeting where the Square Chapel was chosen, Andrea said, "It's really good to be able to get a pint of real ale before we go into the cinema, or after a show in the theatre". Brian added, "Yes, and it's one of the few places where you can get a real cider on handpull, and I like a cider for a change from my usual beer".

The Cafe and Bar forms part of the new, airy, modern entrance to the Square Chapel Arts Centre; built on to the side of the Piece Hall. Five handpumps serve four real ales and one real cider, from various breweries and cider makers.

The presentation evening will take place at the Square Chapel Cafe and Bar on Wednesday 27th February 2019, with a formal presentation of a certificate between 7:30pm and 8:00pm.

Pubs are chosen for the POTS awards democratically by branch members, after considering the quality of real ale on offer. Members also consider the pubs' commitment to real ale, and their overall contribution to the promotion of excellent quality real ale. As Jen said at the meeting, "It is great to see real ale and cider in this sort of bar. Lots of theatres, hotels, and what have you are content to just sell one keg beer and a lager and a fizzy cider, and think that that is enough."

The Square Chapel really does wonders for real ale and cider, and thoroughly deserves this award"

All are welcome to the presentation evening, you don't have to be a member of CAMRA – indeed, as they say, "the more, the merrier".



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Fri – 12-11pm
Sat – 12-11pm
Sun – 12-10.30pm

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Sun – 12-4pm

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Facebook: The Huntsman & The Huntsman Outdoor Events

CAMRA LocAle - Promoting Local Breweries

CAMRA LocAle is an initiative that promotes pubs stocking locally brewed real ale, reducing the number of 'beer miles', and supporting local breweries. The scheme builds on a growing consumer demand for quality local produce and an increased awareness of 'green' issues.

There are currently 125 CAMRA branches participating in the LocAle scheme which has accredited hundreds of pubs as LocAle pubs which regularly sell at least one locally-brewed real ale.

Everyone benefits from local pubs stocking locally-brewed real ale...

- Public houses, as stocking local real ales can increase pub visits
- Consumers who enjoy greater beer choice and diversity
- Local brewers who gain from increased sales
- The local economy because more money is spent and retained locally
- The environment due to fewer 'beer miles' resulting in less road congestion and pollution
- Tourism due to an increased sense of local identity and pride - let's celebrate what makes our locality different

Continuing Accreditation is at the sole discretion of the local CAMRA branch and subject to the licensee agreeing that they will endeavour to ensure at least one locally brewed real ale, as defined by the local branch, is on sale at all times and kept to an acceptable quality. The branch will provide promotional material and publicity to support the scheme.

Each CAMRA branch determines what distance to regard as local, depending on the geography of their area. The Sustainable Communities Act, which CAMRA strongly supports, provides a definition of local as up to 30 miles from the point of sale, calculated from the pub to the brewery and based on the shortest driving distance, reduced to 25 miles in the case of Heavy Woollen due to the density of population and the number of breweries around. 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.

Pubs which have been given LocAle status by their local CAMRA branch can display the LocAle sticker on their windows/doors. The stickers have the year for which they

have been accredited as LocAle pubs by their branch. They may also have posters up in the pub and on the pumps that are serving locally brewed beers there will be LocAle pump clip crowners. The national online guide, whatpub.com, also shows which pubs are in the scheme. We have begun to register local venues on our branch scheme and we expect around 30 places to be registered, starting with these:-

Batley – Taproom

Ossett Yorkshire Blonde and others

Birstall – Horse & Jockey

At least one beer from Ossett Brewery

Cleckheaton – Mill Valley Brewery Tap

At least four of their own ales available. Open Weekends

Cleckheaton – Obediah Brooke

A varied selection including usually several local ales

Cleckheaton – Wickham

Taylor's Landlord and others

Dewsbury – Shepherd's Boy

Usually at least 4 beers from Ossett and associated breweries

Dewsbury – West Riding

Beers from Timothy Taylor and from many local breweries

Gomersal – West End

Ossett Yorkshire Blonde and Taylor's Landlord

Liversedge – Black Bull

Usually at least 6 beers from Ossett Brewery

Mirfield – Flowerpot

Usually at least 6 beers from Ossett Brewery

Mirfield – Pear Tree

At least one local such as Bradfield, Elland, Mill Valley

Mirfield – Railway

At least Taylor's Landlord

Mirfield – Old Colonial - Small World Brewery

Thunderbridge Stout and others.

Norristhorpe – Rising Sun

Saltire Blonde and other changing local beers

Roberttown – Star

Saltire Blonde and Taylor's Landlord

Real Ale Talk Pub News

This section reports recent changes plus a few pointers on where to find good beer in the district. Further detail can often be found on Facebook; links to Facebook pages are listed on whatpub.com. Please let us know of any news for the next issue – we value your input whether a drinker or a licensee.

Batley:

The **Union Rooms** along with other Wetherspoons have a beer festival from 27th March to 7th April.

Birstall:

The **Black Bull** has Black Sheep Bitter and varying guests such as Robinson's Dizzy Blonde, plus handpulled ciders, all well presented. See presentation article in this issue.

The **Greyhound** features a Cask Ale Club every Tuesday with ale at £2.50, three or four on offer with varied Black Sheep and Saltaire beers often available plus guests; a real treat in December was Marston's Owd Rodger, a legendary, warming 7.4% Old Ale.

The **Horse & Jockey's** 7 pumps now often include a couple of Taylor's beers; always well kept.

IDL Club (Birstall Nash) has new management, Debra and Jimmy who built a fine reputation at the Old Hall in Heckmondwike.

The **Pheasant**, as per all Greene King managed pubs, offers Camra members 10% discount on real ales. It usually has four ales including IPA and Abbot, recently featuring Hogs Back TEA and Weston's Old Rosie Cider on the handpulls. Two further handpumps were planned and should be there by the time you read this. Extra to the discount, there is a loyalty card available.

Cleckheaton:

The **George, now George's Bistro & Bar**, has opened its long-planned new bar to complement the fine bistro. Four handpulls adorn the bar servery which is imaginatively constructed and looks good against the rest of the tasteful décor. Beers are from the Marston's range.

The **Horncastle** uses 36-pint casks to help maintain quality; rotating ales include Trinity Blonde and Saltaire Blonde.

The **Mill Tap** has a good and expanding range of ales, mainly vegan-friendly styles from its own brewery whose distribution area seems also to be expanding. Special finings are used in Mill Valley beers, to add negligible taint and to avoid fish-based traditional finings.

The **Punch Bowl** has been turned into an Italian restaurant with the same management as Luigi's, the former Coopers Arms in Birstall.

The **Station** has Robinson's Dizzy Blonde, winning them a Cask Marque certificate, while the licensees have also taken on the Black Horse at Thornhill.

Dewsbury:

Refurbishment work on the **Black Bull** has commenced and the developers, Mood Developments, plan to open the pub around Easter. The pub had a terrible reputation but the company have wide experience of turning around such places.

A walk from Dewsbury up to the **Crackenedge** gets the heart pumping; one or two ales, probably Copper Dragon, provide sustenance in a fine, community pub.

Taking over from Joel as manager of **Leggers** is Andy Linehan, who brings with him much experience of brewing and caring for real ale.

The **West Riding** has now been on the scene, many would say as the flagship of Heavy Woollen pubs, for 25 years and continues to adapt and to provide an excellent range of drinks, not just the nine handpulled beers and some fine ciders, in an environment of character, imaginatively created in redundant but classic railway station buildings, somehow giving the impression to visitors that it must have existed for somewhat longer than a quarter of a century. See additional article in this issue.

Earlsheaton:

The **Spangled Bull** has had a major refurbishment; survey needed.

East Bierley:

The **Cricket Club** has a real ale looked after with enthusiasm.

The **New Inn** has Tetley Bitter as its regular offering plus two changing Ales which are usually a Better and a Blonde. Opening times on Friday is now 2pm.

Gomersal:

The **West End** has been run by Andy and Jeanette for 15 years; they run a fine example of a busy community pub and they have three handpulled ales, Landlord, Ossett Blonde and Doom Bar, plus Weston's Old Rosie and Rosie's Pig also on handpull, with an additional real cider behind the bar.

Hartshead:

The **Gray Ox** has two regular Marston group beers, usually Jennings Cocker Hoop and Thwaites Wainwright, plus a guest, e.g. Exmoor Gold.

The **Hartshead** has usually three varying ales, always well kept, on our last visit Scotts 1816, York Hansom Blonde and Moorhouse's Blond Witch.

Heckmondwike:

The **Old Hall** has new managers Sadie and Scott, providing continuity as they have worked at the pub for some years alongside departing managers Debra and Jimmy, so well-kept Old Brewery Bitter should continue.

Westgate 23 has Weston's Rosie's Pig and a rotating guest cider, beers are Tetley's and guest beers, on our visit Bosun's Blonde in excellent condition.

Hightown:

The **Shears** has well-kept Black Sheep Bitter and Tetley's.

Liversedge:

The **Black Bull**, Ossett Brewery's first pub, has now been in the Good Beer Guide for 15 successive years and continues to provide 9 ales, mostly from its own group of breweries, each brewery's beers having distinct characteristics, all immaculately presented.

The **Liversedge** is food oriented but has Black Sheep Bitter and a guest.

Lower/Upper Hopton:

Lower Hopton WMC has popular Tetley's and a guest beer or two.

Upper Hopton WMC see presentation article in this issue.

Mirfield:

Airedale Heifer is now run by Alicia & Brandon with Ossett Yorkshire Blond as their regular offering plus three guest hand pulled ales such as Stancill. Open every day with food on Thursday (Pizza Night) & Sunday Lunch is available.

Chris Osman, well respected manager of the **Flowerpot**, sadly died suddenly in December, aged 64. Chris had helped make the Flowerpot into a huge success, selling a phenomenal amount of real ale, with quality a high priority. Chris had held a lease on the Swan at Liversedge for a number of years, earning a place in the national Good Beer Guide on three occasions, then a further 6 years in the Guide at the Flowerpot. His successor at the Flowerpot is Terry Moor, known in the area for his time at the New Charnwood in Heckmondwike where a reputation for good quality ale was earned, the regular there being Taylor's Landlord, not the easiest of beers to maintain but worth the effort.

Knowl Club, holder of the 2018 Heavy Woollen Club of the Year award, recently hosted a regional meeting of Camra and provided excellent hospitality as well as some great quality beers. Serving Old Mill Bitter, Sharp's Atlantic and two guests, e.g. Wadworth Dirty Rucker.

The **Navigation** keeps at least four Theakston beers plus John Smith's and usually several guests from far and wide.

The **Old Colonial** celebrated its 10 successive years in the Good Beer Guide. The pub usually has four ales and features

some unusual and rare brews of a wide variety of styles. See presentation article in this issue.

The **Peartree** – see presentation article in this issue.

The **Plough** – has recently changed management and does not currently offer Cask Ales.

The **Thirsty Man** is to be turned into an Italian restaurant.

Norristhorpe:

The **Rising Sun** had on our visit Acorn Barnsley Bitter, Saltaire Blonde, Taylor's Landlord, York Guzzler, Moorhouse's Pendle Witch's Brew

Roberttown:

The **New Inn** was between owners at the time of writing. The pub is expected to continue to provide a fine range of ales, free of tie, however the brewery has closed.

The **Star** has two or three real ales, lately Landlord, Sharp's Atlantic and Saltaire Blonde. An extensive and tasteful redecoration was recently completed and food continues to be of fine quality.

Scholes:

The **Stafford Arms** has Copper Dragon Best, Golden Pippin and Bradfield Farmers Blonde.

The **Walkers Arms** has Tetley's and a guest.

Thornhill:

The **Black Horse** has had new licensees since the Summer, aiming to give the pub a major facelift (well under way at time of writing) and to install real ale after many years without.

The **Flatt Top** see presentation article in this issue.

The **Savile Arms** has recently featured Black Sheep brewery's Baa Baa and Pathmaker whilst Black Sheep Bitter remains its regular ale. A range of guest ales from regional and distant breweries have also appeared on the pumps including Wainwright's Golden Ale and the ever-popular St.Austell's Proper Job. Contact David or Hilary to book Saturday Wine and Dine evenings on 01924 463738.

The **Scarborough** is open every day from 11 to 11 Cask Marque accredited, this pub has recently featured Bradfield's Farmers Blond - a favourite of the locals, Morland's Speckled Hen and Moorhouse's White Witch. Pub meals are available every day except Tuesday and now include an All Day Breakfast on the menu.

Thornhill Lees:

The **Nelson** was for sale freehold at the time of writing.

White Lee:

The **Black Horse** has Tetley's Bitter and Cross Bay Zenith.

Mike Field

As you may have seen earlier in the magazine this is the 25th anniversary of the West Riding Refreshment Rooms in Dewsbury so I thought it would be good to interview Mike Field, whose idea it was to open this iconic pub. Mike was also involved in the set-up of the Heavy Woollen CAMRA branch. He has led a very interesting life, so I hope you enjoy this insight into why an accountant and Insolvency Practitioner thought it would be a good idea to open a pub in a railway station!



Mike's background is Dewsbury born and bred as he was born in the Moorlands Hall Maternity Home and lived in North Park Street. He went to St Johns School before going on to Wheelwright Grammar. From there the bright lights of Lancashire beckoned and he decided to go to Manchester University to study Politics and Modern History. (A little-known fact is that Judge Rinder took the same course after Mike!). It was while at university that Mike slowly started to develop his taste for Real Ale with Boddingtons a particular favourite as it was still brewed next to Strangeways prison at that time and was a cracking pint. However much to his shame like most people in the seventies he does remember drinking the "infamous" Watneys Party Seven and its keg Manchester equivalent the "Bodkan".

On leaving University Mike took some labouring jobs whilst harbouring ambitions to be a journalist but without little success and after only one unsuccessful interview in a year with the Sheffield Star he decided he needed a change of direction. He decided to join Finney, Ross and Welch Accountants in Leeds as it was a profession

with a reasonable income and working conditions. In 1977 he decided to start Insolvency work for a firm in Leeds and this became his area of expertise and he eventually qualified as an Insolvency Practitioner and went to work for David Horton in Leeds in 1983. It was whilst travelling to Leeds that Mike became more aware of the de-manned waiting rooms at Dewsbury station, but more of that later! It was whilst just before graduating from university that the Real Ale attraction hit Mike on a visit to London in 1973. He was introduced to Fullers ales and realised how good beer could taste. At the same time, he saw an article about CAMRA in the Observer and this got his attention. The organisation was still in its infancy at that time and the only local branch was West Yorkshire. Meetings used to take place at either the Black Swan, Thornton Road, Bradford or the Brownroyd WMC in Bradford where the only beer was Yorkshire Clubs 4X which Mike believed was brewed in Huntington near York. The branch also met at the White Lion in Huddersfield and the Bowling Green in Ravensthorpe.

As CAMRA grew Mike became a member of the Kirklees branch and it was from there they used to take train trips and a regular venue was the Slatybridge Buffet Bar which was to become Mike's inspiration and fuel his ambition. So, Mike had by now decided he wanted to introduce a bar into the empty waiting rooms in Dewsbury station and after four years of wondering he decided to take the plunge and on the 5th December 1992, he had a meeting with Ian Simpson at British Rail to pitch his proposition. Mr Simpson left the room to consult his colleagues and came back to give Mike the go-ahead. The hard work begun now!

Now Mike had estimated it would cost £75k to set up the bar which he had divided into thirds, one third his own money, one third bank loan and one third brewery loan. He had saved the first one, Dougie Johnson at the Co-Op Bank agreed the second, but the third element was not to be so easy. Mike wanted something different for the pub so approached Manchester breweries, but they were not keen to venture too far from home so had little success there. He approached Courage but they basically wanted Mike to sell his "soul and everything else he possessed!" so they were dropped and in desperation he approached

Tetleys who agreed with a second charge on Mike's home however he already given that to the Co-Op bank so this was a non-starter too.

So things were not looking good, however remember Kirklees Camra and Mike's involvement? Well there was a weekend minibus trip to Batemans in Lincolnshire which was organised by Jim Turney and this was prove to be key to Mike's dream. Jim organised an introduction to Batemans. Within a week, the iconic figure in the brewing industry, George Bateman, wanted a visit to the West ! George turned up to what could be politely described as a building site and even despite his senior age clambered over the rubble inside to get a feel of the place and agreed to loan the monies to Mike as he saw the potential.

The rest is history as the West opened in January 1994 and the pub was originally tied to Batemans which relationship lasted for between four to five years until Batemans decide to concentrate on its local Lincolnshire markets. The loan was repaid, and Black Sheep and Taylors introduced in late 1998 as the core beers with guests such as Durham and Roosters becoming regulars at the start.

The pub has won numerous CAMRA branch awards since the its opening and also won the prestigious Yorkshire Regional Pub of the Year Award in 2006. It was also featured on the Oz Clarke and James May Drink to Britain TV programme on BBC2. Since the opening of the West Mike has added the following premises to the Beerhouses Group - the Sportsman Huddersfield, Cricketers Horbury, Old Turk Dewsbury, Idle Beerhouse and also the Stalybridge Buffet Bar which was of course his inspiration. However, Mike's influence on the beer scene did not stop with the West Riding as in 1998 he decided to open a brewery in the town. At the time Paul and Cressida Klos were managing the pub for Mike, and Paul had always shown an interest in brewing. Paul had done a little brewing at Rother Valley and was keen to continue his interest. Mike decided to back the brewery and has a "stop-gap" name the Anglo-Dutch brewery was born as Paul was from Holland, however the name just became permanent!

The brewery was set up in Savile Town in the old Days building with Paul literally originally building the brewery from scrap metal and pallets! As the brewery expanded tanks were bought from pubs and breweries that had

surplus. There was soon a solid range of beers with Jaspers Pale Ale and Spike's on T'Way named after Cressida and Paul's sons. However, the beer that put Anglo Dutch on the map was Tabatha the Knackered which appeared at the Great British Beer Festival. This was a 6.0 Belgian Tripel style ale which also won a SIBA Gold Medal in 2003 and was renowned in the West Yorkshire area.

When Mike reached 60 in 2010 he and Paul decided to sell the brewery and it was sold to Sharps bathrooms in partnership with the Spotted Cow in Drighlington which eventually led to the Partners brewery.

I also mentioned earlier that Mike was involved in the set-up of the Heavy Woollen Camra branch and along with Dave Johnson in 1994/95 they set up a sub-branch covering the Dewsbury, Cleckheaton, Batley, Mirfield and all surrounding areas. As the branch grew it lost its sub-branch status and is now recognised and established in the West Yorkshire area.

I finished by asking Mike to name some of his favourite beers and he always remembers the original Boddingtons at the Ducie Arms and Royal Oak in Manchester or the Tetley's when it would come fresh out of the brewery. It is hard because both of those beers have changed so much over the last 30 years but to "older" drinkers we know what Mike is talking about. As for his favourite pubs there was The Old Still in Peterborough, sadly closed but an icon of its day serving real from jugs, The Golden Rule with its roaring fires and the original Hartley XB, and finally the Nags Head on Vicar Lane in Leeds for a cracking pint of the original Tetley's and entertainment as people often left by the window not the door!!

Hopefully you have appreciated this small tribute to Mike as he is certainly a hero to many of us as he was a man who followed his dream and made it him come true and helped to put Heavy Woollen on the Real Ale Map for the UK. When I say Dewsbury to people generally they say the town with the pub on the railway station and this helped to establish the Rail Ale Trail which has helped other pubs in our area and Huddersfield branch. He certainly had many tales to tell and some I cannot repeat but his contribution to real ale in our area cannot be underestimated! Cheers Mike!

Andy Kassube

Tetley Ale Trail Revived

GETTING THE T-SHIRT

"Been there, done that, got the T-shirt" is a phrase that could well have originated in the far-off days of the Tetley Ale Trail. Back in the 1980's it was called the Tetley Pub Hunt and the idea was to visit different pubs and with every pint of Tetley's cask ale purchased the bar staff stamped your collector's card. When full, the card would be exchanged for a Tetley T-shirt advertising to the world that you had completed the arduous task.

What's different about the latest method of acquiring the coveted T-shirt? Well, first of all, there is no need to drag yourself from pub to pub clutching your partially filled-up card. The brewery's promotion starts with a purchase of a £10 ticket, which sits on your smart phone as a QR code, or for those more comfortable with tangible proof of payment, a print-out on an A4 sheet. This gives details of the evening's agenda, billed as *"Tetley's Ale Trail with Mik Artistik"*, commencing at the Grove Inn, Back Row, Leeds from 19:00 to 22:00 promising *"... a night of songs, chat, great food and some beers"*. A welcome note for the less energetic is that the evening's visits to three pubs will be by private bus.

THE GROVE

On arrival at the Grove, a pub with a long history of providing Real Ale, our party of Heavy Woollen Branch members was greeted by the organisers and directed to the bar where the choice of a complimentary pint of Tetley's was between Golden or No.3 Pale Ale. The latter beer is really what this promotion is all about, because this new product is a result of a partnership between Tetley's parent company, Carlsberg and the Leeds Brewery, meaning that this is the first Tetley's beer to be brewed in Leeds since the closure of the Hunslet Road brewery in 2011. It is described as being brewed from an original 1868 recipe using English hops and malt to an ABV of 4.3%. The original Cask Bitter at 3.7% and Golden at 4.0% are now brewed by Marston's in Wolverhampton.

The event was limited to 35 participants, filling the back room at the Grove, where the briefing for the evening was conducted by Larry Budd and Paul Dunphy, from Radio

Leeds. They introduced the entertainer for later in the evening, Mik Artistik, a veteran of Glastonbury whose act is a surreal mix of stand-up comedy, songs and poetry. Afterwards the red T-shirts were handed out with not a stamped card in sight!

This concluded the first part of the Trail, but with a bonus, the private bus parked outside the Grove was nothing less than a red double-decker, the sort with the open entrance at the back – a 1954 Bristol according to our "conductress".

THE TETLEY

The journey did not take long but the passengers were grateful not to be on foot in the bitter cold before alighting at the next venue, The Tetley. The website describes it as *"...a pioneering centre for contemporary art located in the stunning Art Deco headquarters of the former Tetley brewery."* It also serves as an events centre and we were pleased to note the array of hand-pumps on the bar as we passed through to our private room furnished with canteen-style tables. Proceedings were run by Kieran Hartley, Tetley's Brand Ambassador who talked us through the "Beer and Food Pairings", all with waitress service. Kieran asked for our comments and scores on the sheets which listed -

Pairing # 1

Mediterranean Vegetable & Goat Cheese Quiche (with Tetley's Golden Ale)

Pairing # 2

Mini Roast Beef & Yorkshire Puddings" (with Tetley's Original Cask)

Pairing # 3

Toasted Brioche Slider Burgers (with Tetley's No.3 Pale Ale)

A brief explanation of the brewer's art followed before it was time for the last lap of our journey.

THE ADELPHI

Next stop, The Adelphi, once the "local" for brewery workers is just round the corner, nevertheless the vintage bus had plenty of passengers. On arrival we were shown to an upstairs room and a table crammed with Tetley's No.3. Mik Artistik and his support band provided more of his unique style of entertainment, and afterwards chatting with the audience.


That concluded the organised part of the evening, and we made our way to the railway station, pausing only for refreshments in the Scarbrough.

Further Tetley Ale Trails are planned and if they are anything like the first one they will certainly be worth attending. The original Tetley Pub Hunt meant buying ten pints to get the T-Shirt. On this Trail, for the trifling sum of £10, not only is a T-Shirt provided but free beer, food, entertainment and transport on a vintage bus! As the saying goes - "Book early to avoid disappointment".



The leggers inn , a canal side real ale pub.
With pub grub and regular events, such as
Live music , theatre performances , quizzes
And festivals.

Why not pay us a visit or check out our
Upcoming events at ...

 /leggersinn Dewsbury

CAMRA Members Real Ale Discount Scheme

One of the benefits of becoming a member of the Campaign for Real Ale is to gain from the Real Ale Discount Scheme. Some of the Heavy Woollen Branch Pubs have generously joined this scheme and now provide CAMRA members with a discount off the normal price of their hand- pulled real ale at the bar.

To take advantage of this scheme, turn up to any of the pubs or clubs listed below, together with your CAMRA Membership Card and you will be rewarded with a pint of real ale at a discounted price. (Should you find that the pub is no longer offering a discount, or that you come across a Heavy Woollen branch pub offering discount not listed below please let the Editor know – contact details inside the back page)

If you are a landlord and would like to join this scheme and to benefit from the free advertising on this page, please contact the Pubs Officer for more information. Contact details can be found on the contacts page of this magazine.

The Pubs currently offering the CAMRA members discount in the Heavy Woollen Branch area are:

BLACK BULL

5 Kirkgate, Birstall, BATLEY WF17 9HE

BLACK HORSE

White Lee Road, White Lee, BATLEY. WF17 9AJ

HANGING HEATON CC

Bennett Lane, Hanging Heaton, BATLEY WF17 6DB

HORSE & JOCKEY

97 Low Lane, Birstall. WF17 9HB

PHEASANT

Gelderd Road, Birstall. WF17 9LP

RAILWAY

212 Huddersfield Road, Mirfield. WF14 9PX

SOOTHILL WORKING MEN'S CLUB

151 Soothill Lane, Soothill, BATLEY. WF17 6HW

TAPROOM

4 Commercial Street, Batley, WF17 5HH

WEST RIDING REFRESHMENT ROOM

Dewsbury Railway Station, DEWSBURY. WF13 1HF

About Real Ale

WHAT IS BEER?

Beer is produced from malted barley, yeast, water and nearly always with hops, although other ingredients such as wheat, oats, rye, fruit, honey, herbs, spices and flowers are sometimes used. The yeast ferments sugars generated from the malted barley into alcohol and carbon dioxide gas. Hops provide bitterness and characteristic aromas and tastes.

The flavour of the beer depends on many things, including the types of malt and hops used, other ingredients and the yeast strain.

WHAT IS REAL ALE?

In the early 1970s CAMRA coined the term 'real ale' for traditional draught cask beers to distinguish them from processed and highly carbonated beers being promoted by big brewers.

CAMRA defines real ale as beer that is produced and stored in the traditional way and ferments in the dispense container to produce a reduction in gravity. It is also dispensed by a system that does not apply any gas or gas mixture to the beer other than by the traditional Scottish air pressure system.

WHAT HAPPENS INSIDE A CASK OF REAL ALE?

Real ale finishes fermenting, conditioning and maturing in the container from which it is dispensed. For this to occur effectively, the beer must contain enough live yeast and fermentable sugar when it is put into dispense containers. This applies for casks of draught real ale and also bottle-conditioned beers, known as real ale in a bottle. Finings are usually added to casks to encourage yeast settlement, enabling clear beer to be drawn from above the sediment; however, some brewers produce unfiltered cask real ales, which may be served hazy.

Casks are vented to atmospheric pressure in the temperature-controlled environment of a pub cellar (ideally 12-14 degrees centigrade). This allows some carbon dioxide gas from the fermentation to escape, retaining the correct amount for a natural carbonation, or sparkle. The

maturation process develops the wonderful tastes and aromas that processed beers can never provide.

As real ale is drawn from casks, usually using handpumps or sometimes direct by gravity, it is replaced by air – no other gas is applied to real ale. The shelf life of real ale, once on dispense, is limited to a few days. This is because of the ingress of air (specifically oxygen) into casks and the gradual loss of carbon dioxide from the beer. Over time the oxygen makes the beer start to taste stale and vinegary because of oxidation, and the loss of carbon dioxide makes the beer taste flat.

What is needed for fermentation in dispense containers? Some brewers excessively limit the amount of yeast in dispense containers to reduce settling time and ease handling. But the settling time generally enhances flavour maturation and is an essential contribution to the character of real ale.

At least 0.1 million live yeast cells per millilitre of beer are needed to produce a normal amount of natural carbonation (around 2 grammes of carbon dioxide per litre, or 1.1 volumes per volume).

There also needs to be enough fermentable sugar. As sugar is broken down in fermentation, the gravity of the beer drops. A drop of 1-2 degrees of specific gravity (for example, from 1008 to 1007 or 1006) over the life of a cask is enough to demonstrate that sufficient fermentation is occurring.

So in summary, to be classed as real ale, when beer is put into dispense containers it must contain at least 0.1 million cells of live yeast per millilitre and enough fermentable sugar for a drop of 1-2 degrees of gravity.

WHY ISN'T ALL BEER REAL?

Some draught beers are not classed as real ale. Brewery-conditioned beers, including keg and most craft keg beers, are matured in the brewery and then filtered, which removes the yeast and stops fermentation. No settling time is needed in the cellar and the shelf life is longer. Some brewery-conditioned beers also undergo pasteurisation

by heat treatment. Filtration and pasteurisation tend to remove much of the taste and aroma associated with real ale.

Brewery-conditioned beers are dispensed under pressure from sealed containers. There is no natural carbonation because there is no secondary fermentation in the dispense container. Carbon dioxide gas is usually added during dispense, often mixed with nitrogen. Brewery-conditioned beers are often served at lower temperatures than real ale. This, together with the elevated pressures usually involved, results in higher levels of carbonation than are normal for real ale.

Cask-conditioned beers are also sometimes dispensed with the addition of carbon dioxide and/or nitrogen to extend the shelf-life on dispense. This is also not classed as real ale.

ALE AND LAGER

There is a huge range of different beer styles, but each falls into one of two main categories - ale or lager.

Ales, which include bitters, milds, stouts, porters, barley wines, golden ales and old ales, use top-cropping yeast (*saccharomyces cerevisiae*). This forms a thick head, and the process is quite short, vigorous and carried out at higher temperatures than lager, typically 18-24 degrees centigrade. This is the traditional method of brewing British beer. Specialist yeasts, including wild yeasts, can be used to produce some styles.

Lagers are brewed with mostly very lightly kilned malt, which produces different flavour characteristics from the pale malt used in ales, specific varieties of hops and bottom-cropping yeast (*saccharomyces uvarum*). This does not form the thick yeast head associated with ale fermentations and fermentation takes place at a relatively low temperature (10-15 degrees centigrade). Authentic lagers then undergo a long period of cooled conditioning in tanks.

BEER STYLES

More details about the features of different beer styles are available in the CAMRA Beer Style Guidelines. These apply equally to real ales and other classes of beers.



THE SCOTLAND

01924 477926

3 Rotating Cask Ales
Huge Beer Garden, ideal for families
Disabled facilities
Function Room & Marque available to hire

1115 Bradford Road
Birstall. WF17 9HZ

Protecting and Saving Pubs

There is much that we, the public, can do to protect local pubs which are under threat of closure or redevelopment. By "we", we mean not only CAMRA members, but also landlords and the general public at large, as losing your local pub affects us all in a similar way. So what activities can we pursue to help protect our local pub?

LISTING YOUR LOCAL CAMPAIGN



Your local CAMRA Branch is encouraged to get local pubs listed as "Assets of Community Value" because this gives the pub extra protection from developers. You can start the process yourself if there are 21 people who support it. Advice is available at www.camra.org.uk/listyourlocal

and nomination forms and further information are on the Council's website, go to www.kirklees.gov.uk and search for "Assets of Community Value".

If you think that your local would benefit from this, please contact your local branch of CAMRA for assistance. More contact information about this is to be found at the back of this magazine.

As was reported in the Oxford Mail a while ago, the sale of a pub which has been registered as a community asset has fallen through at the last moment. Pub company Enterprise Inns had been planning to sell the Fairview Inn in Headington, but Oxford City Council designated the Glebelands pub as an asset of community value just as contracts for the sale were being exchanged. The buyer – who has not been identified – has now pulled out of the sale. If an asset is registered as being of "community value", communities have the right to bid for it, and the status affords it added protection.

PLANNING POLICIES

The National Planning Policy Framework is proving very helpful in saving pubs from unwanted change of use to houses – but it needs to be backed up with strong local policies. You should check the policies of the Council in your area and lobby for improvements if necessary.

OBJECTING TO PLANNING APPLICATIONS

You should be on the look-out for planning applications which would adversely affect your local pubs and put in objections. The local branch of CAMRA can help you do this, so get in touch with them if you suspect that your local is at risk.

ASSISTING LOCAL CAMPAIGNS

Where community groups are trying to save their local pub, CAMRA will offer any assistance they can.

CHANGES TO PLANNING LAW

At national level, CAMRA has worked hard, with a degree of success, to get reforms to the law which would make it harder to change the use of pubs to shops, offices and restaurants and to demolish pubs altogether.

And finally, have a look at www.whatpub.com, which has been created by CAMRA to list every pub in Britain, whether open or closed, serving real ale or not. It currently has details of around 36000 pubs around the British Isles and the information on it can be updated by anyone who is interested in keeping details of their local pub up to date and this includes photographs too. This system is available to the public at large; all responses are vetted to avoid false data.

Mike Fretwell

Pubs Liaison Officer – Heavy Woollen Branch

GOOD BEER GUIDE QUIZ ANSWERS

**BIRSTALL
CLECKHEATON
DEWSBURY**

WHITE BEAR
MARSH
JOHN F KENNEDY
'SIR' GEOFFREY BOYCOTT
WEST RIDING
REFRESHMENT ROOMS

**HECKMONDWIKE
HIGHTOWN
MIRFIELD
STAINCLIFFE
THORNHILL**

OLD HALL
CROSS KEYS
RAILWAY
BELLE VUE
SAVILE ARMS

2,000 campaigning groups across England successfully listing their local pub as an Asset of Community Value (ACV)

Since legislation was introduced in May 2015 which removed Permitted Development Rights from pubs nominated as ACVs, community groups have spent countless hours fighting tooth and nail to ensure their locals are registered, and are therefore subjected to the regular planning application process. Without being registered, pubs can be demolished or converted overnight without public consultation.

Colin Valentine, CAMRA's National Chairman says: "It is heartening that so many communities across England have spent so much time going through the process of nominating their pub as an Asset of Community Value. This shows a huge appetite for protecting pubs, which are more than just businesses – they are invaluable landmarks in our communities.

Pre Christmas a vote in Parliament to give Pubs a special status and remove Permitted Development Rights failed. CAMRA will be focusing all of its campaigning efforts on this as the Bill passes through the House of Lords next year. As the Bill is yet to go through a number of stages in this House, this will provide us with ample opportunities to communicate our message to key Peers.

Within the Heavy Woollen Branch we now have:

THE OLD TURK

31 Wellington Road Dewsbury WF13 1HL
The Old Turk Family Community Interest Group
19/10/2012

THE HORSE AND JOCKEY

97 Low Lane, Birstall, WF17 9HB
Mr Paul Dixey
18/05/2015

GREYHOUND PUB

100 Huddersfield Road, Batley, WF17 9BA
Greyhound Campaign Mr Paul Dixey
20/09/2013

THE SHOULDER OF MUTTON

Briestfield Road, WF12 0PA
Mr Laurence Campbell Briestfield History and
Community Group
22/06/2015

CROSS KEYS

283 Halifax Road, Liversedge, WF15 6NE
Keith Looker CAMRA
04/03/2016

LEGGERS INN

Calder Valley Marina, Dewsbury, WF12 9BD
Keith Looker CAMRA
28/07/2016

BLACK BULL INN

5 Kirkgate, Birstall, WF17 9PB
Keith Looker CAMRA
02/08/2016

CROSS KEYS

283 Halifax Road, Hightown, Liversedge,
West Yorkshire, WF15 6NE

KEYSFEST

Sun 5th May - 2pm til Late - Families Welcome

CAMRA Pub of the Season Summer 2017

Live Sky Sports & BT Sports
Large beer garden & decking area.

Food Served:

Thursday: 4pm till 7pm

Friday & Saturday: 12pm till 7pm, Sunday: 12pm till 3pm



Phone: 01274 284875

Email: vickywinter90@hotmail.com

Join up, join in, join the campaign



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FOR
REAL ALE**

From
as little as
£25*
a year. That's less
than a pint a
month!

Protect the traditions of great
British pubs and everything that
goes with them by joining today
at www.camra.org.uk/joinup

Or enter your details and complete the Direct Debit form below and you will receive
15 months membership for the price of 12 and save £2 on your membership subscription

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

Your details:

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)
Address
.....
..... Postcode
Email address
Daytime Tel

Partner's Details (if Joint Membership)

Title Surname
Forename(s)
Date of Birth (dd/mm/yyyy)

Direct Debit

Non DD

Single Membership (UK)	£25 <input type="checkbox"/>	£27 <input type="checkbox"/>
Joint Membership (Partner at the same address)	£30 <input type="checkbox"/>	£32 <input type="checkbox"/>

For concessionary rates please visit
www.camra.org.uk or call **01727 798440**.

I wish to join the Campaign for Real Ale, and
agree to abide by the Memorandum and
Articles of Association which can be found
on our website.

Signed

Date

Applications will be processed within 21 days.



**CAMPAIGN
FOR
REAL ALE**

Instruction to your Bank or Building Society to pay by Direct Debit

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

Name and full postal address of your Bank or Building Society

To the Manager Bank or Building Society

Address

Postcode

Name(s) of Account Holder

Bank or Building Society Account Number

.....

Branch Sort Code

.....

Reference

.....

Service User Number

9 2 6 1 2 9

FOR CAMRA OFFICIAL USE ONLY

This is not part of the instruction to your Bank or Building Society

Membership Number

Name

Postcode

Instructions to your Bank or Building Society

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



This Guarantee should be detached and
retained by the payer.

The Direct Debit Guarantee

- This Guarantee is offered by all banks
and building societies that accept
instructions to pay by Direct Debits
- 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
- 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
- If you receive a refund you are not
entitled to, you must pay it back
when The Campaign Real Ale Ltd
asks you to
- You can cancel a Direct Debit at any
time by simply contacting your bank
or building society. Written confirmation
may be required. Please also notify us.

Banks and Building Societies may not accept Direct Debit Instructions for some types of account.

*Price of single membership when paying by Direct Debit. *Calls from landlines charged at local rates, cost may vary from mobile phones.
New Direct Debit members will receive a 12 month supply of vouchers in their first 15 months of membership.

WEST RIDING

25 Years

This is a very important year for the West Riding Refreshment Rooms in Dewsbury. The pub recently celebrated its Twenty-Fifth birthday on the 8th January 2019 and a party was held to mark this momentous occasion. This pub has established itself on the Real Ale map in the UK and it was great to see so many people packing the pub and enjoying the occasion. It was also good to see so many of the team who have worked at the pub coming back to join in the celebrations and also it was symbolic of what the pub means to them and to the local community.

To celebrate this occasion, I have interviewed Mike Field who had the inspirational idea to open the pub in January 1994. His story was very interesting and Mike also later went on to be pivotal in the setting up of the Heavy Woollen CAMRA branch. I hope you enjoy his story as it certainly was eye-opening in what he went through to bring his dream to fruition.

To celebrate the 25th anniversary Sarah Barnes, a Director of Beerhouses, who manages the pub, and Clare Cleverly, one of the Beerhouses team, are working hard to raise £10,000 for local charities this year.

A number of activities are planned for 2019 to raise these monies and Sarah and Clare are keen for people to join in. The Charities chosen are all local as they are keen to support the local community and are as follows - Candlelighters, Kirkwood Hospice and Ben's Music Foundation.

A beer will be available on line 4 all year, which was brewed especially for the pub by Saltaire brewery and 10p per pint sold will go to the charity appeal. Also a book Dead Hard about the pub and its local characters, was written by Christine Wood and all proceeds went to the charity appeal. Along with this a Beerhouses Gin was distilled in Huddersfield with profits going to the appeal. If you are lucky there may be still bottles available to purchase from any of the Beerhouses pubs.

A charity cycle ride is planned along the Liverpool to Leeds canal for some of the team and some of the regulars. Also Sarah will be walking from their bar at Stalybridge Station to Dewsbury with Camra Chair, Andy Kassube, and others to raise funds.

There are going to be numerous other events so either check the website of the West or we will also try to keep you updated in our RAT magazine.

If you have any ideas to support the appeal or if you would like to get involved, please let Sarah and Clare know.

FLATT TOP

THORNHILL, DEWSBURY



3 REAL ALES
EXCELLENT & FRIENDLY PUB

29 ALBION ROAD, THORNHILL EDGE
DEWSBURY WF12 0HD

01924 462883

Contacts & Diary

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HEAVY WOOLLEN BRANCH DIARY

Branch Meetings and Socials, 8:00pm unless otherwise stated (please check the branch website, above, for any possible changes)

Thurs	28th Feb	Social	Shepherd's Boy then West Riding RR
Tues	5th Mar	Meeting	Leggers Inn, Dewsbury
Fri	8th Mar	Brewery	Wishbone Brewery, Keighley BD21 4LG. From 4:30pm
Wed	3rd Apr	AGM	Knowl Club, Mirfield
Thur	25th Apr	Social	Cleckheaton - Obediah Brooke, George, Wickham Arms
Mon	13th May	Meeting	Old Colonial Mirfield
Thur	30th May	Social	Batley – Union Rooms, Taproom and cellar Bar

Please see the Heavy Woollen Website or Facebook page for any recent additions/changes to the Diary of events.
Website - <http://www.heavywoollen.camra.org.uk/> or Facebook page at <https://www.facebook.com/HWCamra/>

REAL ALE TALK

The Real Ale Talk is published by the Heavy Woollen District Branch of CAMRA, and the views expressed are not necessarily those of the Campaign or the Editor.

Contributors are asked to provide email or hard copy with contact name and number to the Magazine contact above. Similarly, any contact regarding advertising enquiries should also be directed to the Magazine Contact above.

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NO ENTRY After 11PM

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NO DOGS

(UNLESS GUIDE DOGS)

HORSE & JOCKEY

97 Low Lane, Birstall



01924 472559 birstalljockey@btconnect.com

NINTH YEAR IN THE CAMRA GOOD BEER GUIDE
HEAVY WOOLLEN PUB OF THE YEAR 2018

MONDAY - Darts & Dominoes

TUESDAY - Pool when Teams are at home

THURSDAY - Noughts & Crosses, Quiz.. Cash prizes..

Landlords question, Take your pick..

FREE ENTRY to Quiz & Free supper. Starts 9.30pm

SATURDAY - Peters High Performance Karaoke. Starts 8.45pm



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