

Free

Issue 25

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



**CONGRATULATIONS
TO OUR BRANCH WINNERS**



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Summer 2019

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2500



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Chairman's Welcome

Hello and welcome from the new (and former) Branch Chairman to our quarterly Heavy Woollen CAMRA magazine. It's a busy time for me at the moment, making a series of presentations to pubs and clubs who have been voted by members as the best in the area for the year or season. We have a large number of very good pubs and clubs in this region and I hope that reading this magazine will encourage you to visit them.

Whatever your personal taste, whether you like traditional real ales (as I do) or you're fonder of the modern craft ales, or real ciders and perries, you'll easily find somewhere that caters to you.

There have been some changes in the people running pubs locally, with both the Flowerpot in Mirfield and the Shepherds Boy in Dewsbury in the hands of very capable new managers. These are Ossett Brewery pubs and the people at Ossett seem to have the knack of attracting talented people.

Over at Beerhouses, the West Riding Licensed Refreshment Rooms team are celebrating the pub's silver jubilee with a number of events raising funds for charity. So far, these have included the three peaks challenge, when all three peaks were climbed in a little over ten hours, a walk from Stalybridge Buffet Bar back to the West Riding in Dewsbury in about eleven hours (my predecessor as Branch Chair, Andy, was the first one back) and a cycle ride along the full length of the Liverpool – Leeds canal. More events are planned - check the Beerhouses website for more details.

If you're a CAMRA member and you've never attended a meeting or a social, please feel free to come along and introduce yourself. Socials are open to non-members, too. See the Diary section for dates and locations. Hope to see you soon.

Mike

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BEER FESTIVALS Near & Far

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

JUNE

28th - 29th: Mirfield Beer & Music Festival – St Paul's Church Mirfield

JULY

11th - 13th: Settle Beer Festival, Victoria Hall, Kirkgate, Settle, BD24 9DZ

27th: Bobtown Beer Festival - Church Road, Roberttown, Liversedge, WF15 7LS

AUGUST

6th - 10th: Great British Beer Festival 2019, Olympia London www.gbfbf.org.uk

SEPTEMBER

6th - 7th: Cleckheaton Beer & Music Festival -

18th - 21st: York Beer Festival

26th - 28th: Calderdale Beer & Cider Festival - The Viaduct Theatre, Dean Clough, HALIFAX



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Sun – 12-4pm

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www.huntsmandewsbury.co.uk

Facebook: The Huntsman & The Huntsman Outdoor Events

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 and **WhatPub.com**, 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:

Airedale Heifer

53 Stocksbank Road, Battysford, Mirfield. WF14 9QB

Black Bull

5 Kirkgate, Birstall, BATLEY WF17 9HE

Hanging Heaton CC

Bennett Lane, Hanging Heaton. WF17 6DB

Horse & Jockey

97 Low Lane, Birstall. WF17 9HB

Plough

65 Shillbank Lane, Mirfield WF14 0QA

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 Rooms

Dewsbury Railway Station.



Heavy Woollen Pub of the Year 2019 West Riding Refreshments Room

Recently at a very busy pub for a Tuesday night Andy Kassube, Chair of Heavy Woollen CAMRA branch, made the presentation of the Pub of the Year to the West Riding Licensed Refreshment Rooms at Dewsbury Railway Station. The award was made to the management team of Carole, Danny and Lucy. Carole and Danny actually remain from the last time they won this award in 2017. This was an extremely well-deserved award for this pub which is actually celebrating its 25th birthday having opened in January 1994.



The pub was founded by Mike Field, who is a director of the Beerhouses Group who run the pub, after 18 months of planning and is situated in what was a disused part of the Grade 2 listed railway station. This characteristic pub is packed with memorabilia from the Railway industry to the Brewing industry. Despite it keeping this sense of tradition the decoration and ambience of the rooms gives the bars a rooms a genuine warmth. Mike admits when he had this idea he could not have imagined the awards and the popularity of the Wests which continues to grow both locally and nationally. Its locality obviously makes it a key stop on the "Rail Ale Trail." Taking over the everyday running of the group is Mike's stepdaughter, Sarah Barnes, who has continued and grown the work Mike started but the Wests is always key to the success they enjoy because of its reputation for quality and choice.

The pub has now a range of 10 handpumps offering a wide range of choice and styles including a real cider. The pubs are sourced from all over the country but there is always a Yorkshire beer available with Taylors Landlord a permanent fixture.

This award is not just for the quality of the real ale that is always superbly kept here but about the warm welcome you receive from the team at the Wests and from the locals who have supported this pub over such a long period. A lot of pubs are popular over short periods as owners and managers change but the success is down to the high standards that are set to achieve this consistency. Mike and Sarah are quick to stress that none of the success would have been possible without the backing of their great team of managers and bar staff.

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

Several activities are planned for this year 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.

They will now go forward to the Yorkshire Regional heats for possible selection for the CAMRA Pub of the Year awards.



Heavy Woollen Club of the Year 2019

Hanging Heaton Cricket Club

The Hanging Heaton Cricket Club has added to its history of winning awards by capturing the Club of the Year title for 2019 awarded by the Heavy Woollen Branch of CAMRA. It had previously been Club of the Year in 2016, and Runner-Up in 2017 and 2018. Additionally, in 2017 the Club won an award in a national competition run by Sharp's Brewery. The success of the Club has come as no surprise due to the support it gets from its members and from the people who visit this successful Bradford League Cricket Club.

The certificate was presented by branch Chairman Mike Roebuck to club stewards Peter and Joanne Jagger, whose success and dedication was acknowledged by Mike and the branch members who appreciate the effort that has gone to establish the club in the area. To achieve this level of consistency takes a lot of hard work and Peter thanked his locals and his bar staff and the support they enjoy from the committee. The couple took over the club seven years ago and the club has gone from strength to strength under their stewardship.

When the couple started at the club there was just one hand-pulled ale, Tetley's, now there are three Real Ales available at the bar, being a mixture of local brews and beers that Peter sources from other areas often on a member's recommendation. The premises are completely free-of-fee allowing a wide choice of guest ales which are usually of a different style from the regulars. Doom Bar is one of the permanent beers, the other being Ossett Yorkshire Blonde. On the day of the presentation our branch members found the guest Pennine I.P.A. to be on top form. The style of the guest beers rotates according to the

season, with porters and stouts featuring in winter, while the two regulars ensure that there is always a least a choice of a blonde and a more traditional bitter. Also, the club has two Real Ciders available which again are a large success during the cricket season. The beers change regularly but there is always pride of place for at least one Yorkshire ale.

The premises also include a Bowls Club, popular Snooker area and a large function room available with views over the surrounding area.

The Cricket Club has been in existence for over 140 years and draws quite a few of its around 500 members from the

"Lake District". This area is, in fact within walking distance as the roads off Bennett Lane are named after places in the National Park, such as Matteredale, Windermere, Ullswater, Grasmere and many more.

Visitors to the club can find the entrance at the top of Bennett Lane, just on the border of Batley and Dewsbury. Production of a CAMRA membership card brings the same 10% discount enjoyed by the club members.



Photo, left to right - Mick Morris; Milly Jagger; Mike Roebuck, (Branch Chairman); Peter Jagger; Sophie Griffin; Joanne Jagger.



10 great reasons to join CAMRA

1 CAMPAIGN
for great beer, cider and perry

2 Become a
BEER EXPERT

3 Enjoy CAMRA
BEER FESTIVALS
in front of or behind the bar

4 GET INVOLVED
and make new friends

5 Save
YOUR LOCAL

6 Find the
**BEST PUBS
IN BRITAIN**

7 Get great
**VALUE FOR
MONEY**

8 DISCOVER
pub heritage and the
great outdoors

9 Enjoy great
HEALTH BENEFITS
(really!)

10 **HAVE YOUR SAY**

What's yours?

Discover your reason
and join the campaign today:

www.camra.org.uk/10reasons



Campaign
for
Real Ale



Heavy Woollen Cider Pub of the Year 2019 West End, Gomersal



The Heavy Woollen branch of CAMRA has, for the third year running, presented the West End at Gomersal with the Cider Pub of the Year award. The award was presented by branch Chair, Mike Roebuck to Andy and Janette English, who have run the pub for over fifteen years.

The West End is a fine, all-round community pub, pleasingly busy most nights and more so on Tuesday quiz night. The pub has long been known for the quality of the three cask ales on offer and of the good, homely atmosphere, but it has also gained a following among fans of real, traditional cider, such that three years ago it was decided to recognise the consistent quality of what was offered, which at

the time was dispensed straight from the bag-in-box which is the usual container used for traditional cider nowadays. Cidermakers Weston's were so impressed that they helped with installation of a pair of handpulls for their products, providing a better controlled serving temperature and a clearer indication that their fine drink is available. Indeed, installation of the pumps has boosted sales and quality and consistency is better than ever as a result. The regular choice is between the award-winning, slow matured Weston's Old Rosie (6.8% ABV) and Rosie's Pig (4.2%), both of which being traditional, cloudy ciders with fresh, ripe apple flavours.

Andy praised the team for their efforts and the regulars for helping to make the pub a success. The pub still has a separate tap room and two lounge areas plus a fine, enclosed beer garden which is a popular sun trap and a great place to enjoy the ciders or indeed the ales.



15 Consecutive Years in the CAMRA Good Beer Guide

The Black Bull, Liversedge

Andy Kassube, Chair of Heavy Woollen CAMRA branch, recently made a presentation for 15 years in the Good Beer Guide to Linda, the manager of the Black Bull Liversedge. This was a great achievement for Linda and her team, for the continuous hard work they have put into making this pub a longstanding success.



This pub is renowned by the branch not just for the quality of the real ale, that is excellently kept a but also about the welcoming atmosphere and the sense of community you get when you visit the pub. The pub is a traditional Yorkshire and the work Linda, and

her team do cannot be underestimated. On the night of the presentation Andy remarked he remembered making Linda a similar award 5 years earlier and Tom one of her bar team was also working that night. This consistency is one of the reasons why the standards remain so high over so many years.

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 approx. 130 pubs and clubs vying to be chosen. Therefore, it is an excellent

achievement to gain this accolade and is testament to the work Linda, her team and Ossett Brewery have put in to making this establishment a continued success.

The Black Bull was the first pub purchased by Ossett Brewery when it was sold by the previous popular owner, Arthur Toulson in 2003 when he decided to retire. Arthur was very particular who he sold the pub to so he resisted the offers from the large pub companies and stuck to his principles and sold to Ossett. Since the sale the pub has been tastefully renovated but without losing any of its charm and is renowned for its five separate drinking areas. There is also a patio area to the back.

There are generally seven real ales available on handpump from the Ossett brewery stable, which includes Rat, Riverhead and Fernandes and a couple of guests along with a couple of changing guests. There is also normally a mild or dark ale available.

On the night of the presentation which was a Tuesday, when the pub holds their popular quiz night, Linda was joined by Tom and Amber for the photographs. Linda was fulsome in her praise of her team, the support she gets from Ossett brewery and most importantly the locals who have contributed to the continued success of the Black Bull.

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THE TAPROOM



BATLEY



Heavy Woollen Runner Up Pub of the Year 2019

The Flowerpot, Lower Hopton, Mirfield

A group of Heavy Woollen CAMRA branch members visited the Flowerpot in Lower Hopton, Mirfield to witness Mike Roebuck, branch Chairman present the award for the Runner-Up in the Pub of the Year competition to the Manager, Terry Moor. Mike congratulated Terry on achieving the award in the short time he had been in charge.

Terry thanked his staff and customers for the support he had received since taking over the pub in January this year, and acknowledged the legacy left to him by the late Chris Osman who had done so much to bring up the business to its present standard.

Terry himself had accepted an award in 2009 when the New Charnwood in Heckmondwike became the branch's Pub of the Year.

When Ossett Brewery acquired the place in December 2012 it was ready for a revival and a thorough refurbishment took place. Since then there have been three previous awards – Branch Pub of the Year 2015, Cider Pub of the Year 2016, and Pub of the Year 2018.

On the night of the event the ten handpumps offered no less than six Ossett or Rat breweries beers accompanied by IPA's from both Phipps and Henry Smith breweries and

Stour Valley Gold from Nethergate. Old Rosie appeared on the tenth pump which is always reserved for cider.



Besides the three main rooms there is a riverside terrace and a drinking area to the front, both very popular on sunny days.

Mirfield railway station is a few minutes walk away making it a prize stop on the Rail Ale Trail, not forgetting those long-distance travellers disembarking from the Grand Central London to Bradford service!



Heavy Woollen Runner Up Club of the Year 2019

Knowl Club, Mirfield

Despite a dull evening of heavy rain, there was a good turn-out for the presentation by Mike Roebuck, Chairman of the Heavy Woollen CAMRA branch, of the award for the Club of the Year Runner-Up for 2019 to Paul Moon, Club Steward, of the Knowl Club Mirfield.

This award is particularly hard to acquire due to the amount of clubs in the Heavy Woollen area that actually serve real ale on a regular basis.

There are now over 30 clubs in the district which provide well-kept real ale and that number continues to grow. The Knowl Club has increased the number of handpumps to four, providing superbly kept real ales to keep up with the growing demand. On the evening of the presentation,



cask ales available were Old Mill Bitter and Jack's Batch 34, Sharp's Atlantic and Bowland Boxer Blonde.

Paul maintained that winning the award is a team effort down to his staff that support him and the club's regulars which ensures a rapid turn-over of all of the beers so they are in peak condition. He also thanked the dedicated committee for their support.

Knowl Club was formerly known as the Mirfield Liberal Club and is still a members club, however it has a pub licence now so admission is not restricted and non-members are given a warm welcome. The club has also undertaken a stylish refurbishment inside and is a very welcoming place to enjoy a drink in comfortable surroundings.

The club also offers a good function room and there is an upstairs snooker room. It is situated a comfortable 10 minute walk from the railway station and also close to regular bus routes, so why not call in when you are next in Mirfield?

10TH ANNIVERSARY BOBTOWN BEER BASH

Saturday 27th July 2019

The "Bobtown Beer Bash" returns to celebrate it's 10th Anniversary on Saturday the 27th July at the Roberttown Community Centre (12 noon onwards)

Over the years with support from it's local residents and businesses the Bash has grown into one of great significance. Not only does it promote real ale, showcase some great local bands on the outdoor stage, bring the community together but returns the profits to worthy good causes.

The retiring chairman Malcolm Firth has laid the foundations for the festival to continue for years to come - but that has needed the dedicated efforts of it's organising committee and the working volunteers.

The 60 or so volunteer staff are needed to be recruited and planned into the days working rota, those wonderful ales need to be sourced and prepared for the day, the bars and stage need to be built, the glass and t-shirts to design and purchase! These are just a few of the many tasks needed to put on the best real ale festival for miles around. The festival chairman Malcolm Firth would like to thank those hard working volunteers in advance for their support and with several live bands already booked in the 10th Bobtown Beer Bash should be another great success.

Perhaps the most important aspect is to have the public turn up to enjoy the outside Bash in the correct spirit wished and with live entertainment and fresh food supplied by "Pure & Natural Cuisine" with those wonderful vegetarian dishes alongside "Buckles Butchers" with the BBQ then things should be fine.

The entry of £2.50 provides a free commemorative glass and all bars will operate on a token sales system. Due to the licencing laws only drinks provided at the Bash are to be consumed and anyone bringing their own will not be allowed to drink them.

It's great to have local businesses support the bash with Utopia Financial Planners and Mill Valley Brewery

as major sponsors alongside many individual barrel sponsors.

An opportunity to sponsor one or more of the 50 or so barrels is available and only costs £100.

To include :-

Your publicity materials within the days programme.

Company logo and recognition of sponsorship on a barrel

Free entry for 2 people

2 commemorative glasses

8 x ½ pint tokens

Priority service at the Bars.

Please contact Malcolm Firth direct on 07791672129 for more details.

BOBTOWN BEER BASH

Celebrating it's 10th year

SAT 27th JULY 2019

Roberttown Community Centre
WF15 7LS



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HOT FOOD
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£2.50 entry
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from 12 noon



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This is a fundraising event.
Bands and staff give their time
free of charge. Proceeds are
given to local charities and
good causes within 3 months

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. Many of our pubs are working hard to raise money for charity, so please give generously if you can.

BATLEY: The **Cellar Bar** has several well-chosen guests alongside Black Sheep Bitter and Ossett Blonde, **The Taproom** has an interesting selection of well-maintained ales catering for different tastes, currently Ossett Blonde and guests White Rat, Black Voodoo and Titus from Saltaire Brewery, while the **Union Rooms** has the usual JDW selection and pricing, making this part of Batley attractive for a real ale meander, especially if coming by train.

BIRKENSHAW: The free of tie **George IV** has cider most of the time, usually from Lilley's range, while the beer offer has become more varied.

The Golden Fleece is known mostly for its food, but it also has live music and five handpulls with an eclectic selection, recently offering Saltaire Cascade, Small World Port Nelson, Orchard Road Brewery Home Sweet Home, Stod Fold West and Leeds Brewery Hip Hop, with tasting paddles available.

The Halfway House has Tetley's and a couple of guests selling well, with Ossett beers often available.

Heathfield Farm, usually busy with carvery diners, offers four ales, usually including one or two non-Greene King guests.

BIRSTALL: There can't be many places where you can buy a steak and a Yamaha R1 ("the nearest thing to a road-legal racing bike"), but we have one at Birstall Smithies in the shape of **Jem's Speedshack**. The "**Crafty Tipple**" is still there on the impressive lower floor cobbled street scene, but all drinks are now served at the Jem's Diner bar on the entrance level. The bar is open 0830-2030 every day. The kitchen opens at 0830 Mon-Fri, a bit later at week-ends, closing at 2000 every day. They have two craft kegs, usually from keykeg so classed as real ale, plus a good selection of cans and bottles of beer and cider.

The **Black Bull** usually has two varied traditional ciders plus well-kept ales from Black Sheep, Saltaire and a guest on the five handpulls.

The **Greyhound** has beers from Saltaire, Black Sheep and some interesting guests.

The **Horse & Jockey's** seven handpulls usually offer a traditional cider plus White Rat, Bradford Farmers Blonde, Tetley's and three varying guests, recently featuring beers from Taylor's and other renowned brewers, always in top form.

IDL Club (Birstall Nash) is popular as ever, with a good turnover of well-kept real ales.

The **Pheasant** now has six handpulls; Greene King beers dominate alongside one or two well-chosen guests. Loyalty card

discount applies. Staff are hard at work raising money for the Macmillan charity so donations are appreciated.

The popular **Scotland Inn** has Tetley's Bitter and two usually local guests and recently opened an ice cream parlour in the large beer garden which was once a bowling green.

BRIESTFIELD: The **Shoulder of Mutton** is a thoroughly refurbished country pub of character in the heart of a farming hamlet, with Taylor's Landlord and varied guests and a restaurant serving good food.

CLECKHEATON: **Cleckheaton Sports Club** has many outdoor activities and a fine clubhouse serving up to six Taylor's and Greene King beers; all welcome.

The new bar at **George's Bistro and Bar** is worth a visit just for the imaginative décor, while four handpulls offered well-kept Eagle IPA, Hobgoblin and Wainwright although availability varies. The ever-popular **Marsh** has a fine selection of Old Mill beers including Bitter and Blonde Bombshell, with more interesting seasonal specials than ever before.

The Mill Tap continues to be a popular place for beer and music, open every Friday, Saturday and Sunday, with a good selection of their beers plus a guest, also available at the newly re-opened Brewhouse.

The New Packhorse always has a fine selection of styles on offer, recently Landlord, Tetley no.3, Titanic Plum Porter, Saltaire Blonde and Black Sheep Bitter.

Obediah Brooke has a good selection of interesting guests alongside the regulars from Sharp's and Greene King.

The **Old Pack Horse** has been demolished.

The **Rose and Crown's** six handpulls offer Whitechapel and Haworth beers plus mainly Yorkshire guests from such as Yorkshire Heart, Black Sheep and Little Critters.

The Wickham is first choice for well-kept Tetley's Bitter alongside Landlord, Golden Pippin, Bombardier, Wainwright and Sharp's Atlantic, with some variations.

DEWSBURY: **Beer Street** is a fine community pub serving Tetley's in classic traditional pub surroundings.

Leggers Inn continues to offer some lovely beers at good prices in the unique surroundings of a building of character by the canal basin, particularly inviting on sunny Summer days.

The Shepherd's Boy has increased its range of Ossett beers to five, added a real cider and also offers some great bar food including pickled eggs and Mili's delicious homemade sausage rolls. Thursday's quiz and Monday's poker night are increasingly popular.

The Timepiece is scheduled for closure by Wetherspoon but they intend to wait until a buyer takes over; it is rumoured that a buyer wanting to continue the business has been found.

Our latest Pub of the Year, the **West Riding** now offers discount to CAMRA members on their renowned wide range of cask ales and real cider. The team and some customers have been performing

great feats of endurance to raise money for worthy charitable causes, so please reward them with a generous donation.

EAST BIERLEY: The **New Inn** has Tetley's and 2 guests, usually a bitter and a blonde.

GOMERSAL: The **Bankfield** has new management, Gary from the Bull's Head, who did a fine job there and formerly built a good reputation at Gomersal Cricket Club, so expect some well-kept ales.

The **Bull's Head** has Tetley Bitter and Leeds Pale. The **Wheatsheaf** is under new management since early in the year; Black Sheep Bitter, Doom Bar and guests are available.

GRANGE MOOR: The **Grange** recently had Bradfield Farmer's Blonde with two guests from Jolly Boys to follow, brewed by a local resident who brews in Barnsley.

HANGING HEATON: **Hanging Heaton Cricket Club** is the proud winner of our latest Club of the Year award; see article in this issue.

HARTSHEAD: The **Gray Ox** has four handpulls; food trade is dominant here but on our last visit Wainwright, Brakspear Oxford Gold and Eagle Parallax IPA were available in fine form, while quality and value of the three or four varied ales at **The Hartshead** are uppermost.

HECKMONDWIKE: **The Old Hall** was closed at time of writing; the roof of this fine listed building is due to be comprehensively refurbished using as much of the existing material as possible. The **Wike Horse** is now branded as Craft Union and has Taylor's Landlord and Jennings Cumberland Ale.

HIGHTOWN: The very homely **Brew House** has thankfully reopened, now owned by Mill Valley Brewery, with a fine array of their own beers plus guests. The **Cross Keys** held their popular annual beer festival in May, showing their commitment to real ale and locals' appreciation of it. The **Shears** is the subject of a planning application for demolition and replacement by four houses; surprising since the owner appreciated the value of it to local people when he bought the freehold. Over 300 people have objected to the plans, while locals rallied round to have it listed as an Asset of Community Value (ACV). Our hope is that someone makes a good offer for the purchase of the pub as a going concern because it has good trade and even better potential to build on locals' affection for it.

LIVERSEDGE: The **Black Bull** recently celebrated 15 consecutive years in the Good Beer Guide; Linda and the team do an excellent job of maintaining beer quality in a pub of great character. Ossett Yorkshire Blonde and Brunette, Pale Gold, Excelsior and Silver King are the regulars, plus four guest beers, usually including a couple from renowned, unconnected breweries and more from the excellent small breweries within the company.

LOWER HOPTON: **Lower Hopton WMC's** best seller is Ossett Blonde alongside Tetley Bitter and York Guzzler.

MIRFIELD: The **Flowerpot** has been awarded runner up in the Pub of the Year competition, see article in this issue.

Knowl Club is our runner up for Club of the Year, see article in this issue.

The Navigation remains the standard bearer in the area for good Theakston's beers, John Smith's Cask and keen prices.

The Old Colonial as always features good guest beers that you won't find elsewhere locally.

The Plough has no real ale, apparently no demand.

The Ship has thankfully recovered after flooding and has Greene King IPA and varied guest beers.

The Wilsons Arms was closed and boarded up at time of writing.

The White Gate has Old Mill Bitter plus several seasonal Old Mill beers.

The Peartree continues to serve four real ales alongside its range of food in the restaurant.

NORRISTHORPE: The **Rising Sun** is a great place to sit outside enjoying the view and the seven real ales on offer.

ROBERTTOWN: The **New Inn** has settled into its new ownership with experienced management who know how to run a fine pub and look after the six real ales.

THORNHILL: The **Savile Arms** has recently featured Bateman's Yella Belly from the Wainfleet Brewery in Lincolnshire, and a well-known London ale, Young's Special. The ever-popular Black Sheep Bitter remains its regular ale. A range of guest ales from regional and distant breweries has appeared on the pumps. 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 Moorhouse White Witch and Morland Speckled Hen. Pub meals are available every day except Tuesday and now include an All Day Breakfast on the menu.

THORNHILL EDGE: The **Flatt Top**, Autumn Pub of the Season continues with Tetley's Original as its mainstay. Guest ales recently have included Jennings Bitter and Abbeydale Moonshine. Lighter evenings allow a superb view from the main bar over the valley.

UPPER HOPTON: The **Hare & Hounds**, in the countryside near Upper Hopton, has Doom Bar, Taylor's Landlord, Leeds Pale and Black Sheep Special.

The Traveller's Rest has Ossett Blonde, Traveller's Pale Ale and Greene King Old Speckled Hen.

Upper Hopton WMC has regulars Tod Blonde and Ossett Yorkshire Blonde plus a rotating guest, in fine surroundings where all are welcome.

WHITLEY: The **Woolpack** has Elland Blonde, Black Sheep Bitter, Taylor's Dark Mild and Landlord.

WOODKIRK: The **Babes in the Wood** is closed and up for sale; an ACV is in force there, giving more time for prospective buyers.

Bottled Up Promise

Not so long ago it was almost impossible to buy a bottle-conditioned ale from anywhere other than a fancy upmarket retailer. That is no longer the case because although BCAs as they known are still a rare commodity their popularity has grown alongside the broader development of the craft and bottled beer market.



Later this year some leading brewers are set to promote BCAs as a distinct sub-sector within the beer market. The thrust of their argument will be that BCAs improve with age and that some can be kept like fine wines to mature

in the bottle. The action of the yeast and proteins in the beers, which are neither pasteurised or filtered, allow them to emulate the finest grape vintages.

Many BCAs can be kept for long periods of time but there are no hard and fast rules. In 2011 some bottles of Allsopp Arctic Ale, brewed in 1875 for an expedition seeking out how to map the Northwest Passage, were discovered in Burton on Trent. The bottles were corked and when opened the corks did disintegrate but the beer was unaffected. Originally brewed to be 11% so that it would help to ward off scurvy it turned out to be closer to 13% with a complex palate of chocolate, cocoa, molasses and a long bittersweet finish. Not all bottles can be predicted to survive for 140 years but 15 to 25 years is not out of the way.

Perhaps the most widely known BCA is Worthington White Shield. Created in 1829 and formerly brewed by Bass at Burton on Trent (now Molson Coors) its iconic red and white label and bottle cap is recognised around the world. Brewed at 5.6% the beer darkens as it ages but still stays crisp and clear. The company states it will survive for three years but experience states it will mature for much longer than that. Fullers has a tradition of producing BCAs and last year it launched the 22nd edition of its

Vintage Ale. Unlike other BCAs each edition is brewed from different malts and hops but they must be British. Fullers also acquired Gales Prize Ale when it bought the Horndean based company in 2006 but the beer suffered when brewing was transferred to Chiswick. A combination of time and tradition resulted in the ancient yeast being affected by bugs and wild yeasts which ran amok during the maturation period. The new version – 2007 – did not taste like the old and divided opinion. Fullers, however, stood by the product and with their encouragement at the end of 2017 the brew emerged out of the Marble Brewery in Manchester. Another old stalwart is Thomas Hardy's Ale which was first brewed to celebrate a literary festival in the author's home town of Dorchester some fifty years ago. Originally brewed by Eldridge Pope it has moved from home to home but is now brewed by Meantime in London (owned, coincidentally, by Asahi of Japan who have just bought Fuller's beer business) and at 13% is believed to be good for 25 years. Another newer craft brewer, Moor Beer of Bristol, also produces beers with live yeasts but these are mostly presented in canned conditioned form. Modern lined cans do allow secondary fermentation and, quite importantly, are not susceptible to 'light struck' which is a fault that can impart an oxidised flavour in some bottles.

The rekindled interest in BCAs is not limited to smaller brewers though although they remain the most dominant suppliers. Harviestoun, for example, have produced BCA version of their Schiehallion lager (4.8%) since 2016 as a permanent line. Since November 2017 Marston's has produced Pedigree in live bottled form (4.5%) and St Austell puts the equivalent of 25,000 barrels of cask ale into bottle each year. The brewery supply Cornish brewed BCAs to retail giant Marks and Spencer who also sell BCAs from Hook Norton and Woodforde. Shepherd Neame and Youngs supply Tesco and Asda and the latter also sells a BCA from Wye Valley as does Morrisons. Waitrose sells quite a range of BCAs focussing on smaller breweries whilst Morrisons is more experimental particularly in its canned range.

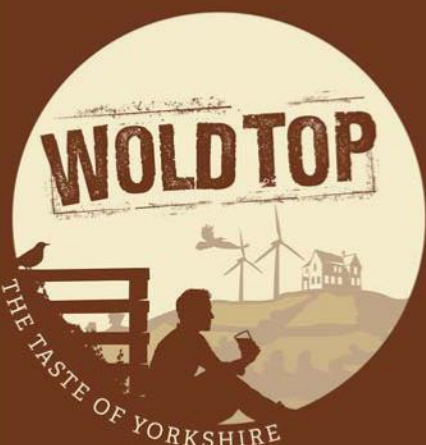
Bottles and cans allow conditioning over longer periods than traditional casks and are, therefore, attractive

alternatives to the burgeoning craft brewing scene. BCAs don't age to a peak and then drop off. They can age to a series of different peaks and not necessarily in a straight line.

With the forthcoming promotions during the year it can be expected that interest in the sector will grow. In 1971 there were, maybe, just five recognised BCAs. By 2013 there were at least 1800 and it is estimated that there are now more than 2000.

If you want more information reading a copy of Jeff Evans's Good Bottled Beer Guide, published by CAMRA and last updated in 2013, is as good a place as any to begin.

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Locals with a Weaving Fabric

Quite a few of the district's pubs have historical connections with the wool trade but the number has declined as has the industry. Of course, that is a simplistic observation but still a telling one.

Take the **Spinners Arms** at Chickenley. Once a beer house situated on a prominent road surrounded by workers' terraced housing (now cleared) it has had a troubled history recently being renamed the Cotton Mill and closing its doors a few times only to temporarily reopen. Currently shut again the pub's early history is not clear but it existed in 1853 and by 1869 was owned by Bentley's Yorkshire Breweries of Woodlesford. It is clearly visible in photographs taken between the wars with its prominent double bay windows.



The **Woolpack** at Whitley was originally just one room in a series of back-to-back cottages but in 1966 this changed and as properties became vacant these were bought and incorporated into the pub. It is located close to former horse and mule trails and will have witnessed much passing trade during its 200 years. The village's direct connection with the textile trade declined as domestic spinning and weaving was overtaken by mills using water power and coal mining grew in importance as a local industry.

Perhaps the pubs with the best known connection to the wool trade are those indelibly associated with the Luddites* and the tragic events of 1812. The shearmen and croppers were men who finished woollen cloth by

hand and were highly skilled. The new cropping frames, like those made by Harnmar, were introduced at the end of the eighteenth century and could do the work of ten men. Threatened with the sack local men secretly met at the **Shears Inn** at Hightown to plot against the new machines. Two local mill owners, William Horsfall of Ottiwells Mill and William Cartwright of Rawfolds Mill, had bought these frames and it was an attack upon the latter's mill in Liversedge that led to the deaths in April 1812. An earlier ambush of wagons delivering frames had been successful but Cartwright had anticipated another attack and there were men of the Cumberland militia on hand to see the croppers off. Having originally assembled at the Dumb Steeple around 150 Luddites marched north to Rawfolds. The Steeple is close to what is now the Miller and Carter Steakhouse but was formerly the Three Nuns Inn. Guns were fired and the Luddites had to withdraw with several wounded.

Two of the wounded – Samuel Hartley and John Booth – were taken by the authorities to the Yew Tree Inn (now a private house called Headland Hall) which was originally a clothier's house. They were then transferred to the **Star Inn** at Roberttown in order to avoid further crowd trouble. Both men were further interrogated (indeed, local accounts suggest that a local priest with known anti-Luddite leanings, Hammond Roberson, was involved) but neither revealed any information. They died within hours of their arrival at the Star.

There is a collection of memorabilia on display at the Shears but following the murder of William Horsfall and the hanging of eighteen conspirators at York croppers no longer met at the pub. The Star was better known as a venue for visitors to the annual Peep Green races held on common land in the village. Ironically, the latter years of the nineteenth century saw an influx of weavers to the area but the yarn being worked was cotton and not wool. John Wright built houses to accommodate these incomers and this trade continued until the Second World War.

In the Huddersfield area there are also quite a few pubs with names and connections associated with the wool


trade. At Hillhouse, for example, one can find the **Slubbers Arms**. Opened in 1853 it is thought this is the only pub of this name in England now. A slubber was one who removed knots of wool following the carding process. In Marsh three cottages merged over time into a beer house in the mid-nineteenth century and by 1909 the **Croppers Arms** was firmly established. It was owned by the Wappy Spring Brewery of Lindley which has long gone as has the Springwell Brewery of Heckmondwike which owned the Star in the 1920s. The **Clothiers** at Netherthong takes its name from the financiers who facilitated the families weaving in their homes. A quick look at the neighbouring houses, with their many mullioned upper windows, shows that it was a textile village before the industry migrated down into the valley bottoms and mills used water to generate power. Similar looking houses can be seen throughout the district, especially at Golcar, and are a record to a former major industry and the pubs which it supported.

**There are commemorative plaques at the Dumb Steeple, the Shears and the Star giving more information.*

E Hammer

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MONKEYING AROUND WITH HOPS

Most people will have heard of mead (the honey and water drink fermented by yeast and traditionally brewed by monks) and many beer drinkers will know of the Trappist beers famously brewed in Belgium but few know that it is now possible to get a monk brewed beer in England.

In 2012 the monks at Ampleforth in North Yorkshire launched their own beer but because it is for monastery use only it is technically known as an Abbey beer. However, the brew that now emanates from the Cistercian Mount Saint Bernard Abbey in Leicestershire is a true Trappist beer.

It is called Tynt Meadow after their first small church back in England having being forced to leave under Henry VIII. The nineteenth century building, on land donated by a wealthy sympathiser, has been superseded by a grey stone abbey now but it is still in Charnwood Forest. There are 27 monks employed raising sheep and cattle and although one of their number has attended a Brewlab course they also get assistance from the former brewer at the Heritage Brewery.

The Bavarian sourced equipment is set up in outhouses and it includes a lauter tun. All the ingredients – they refuse to divulge the recipe – are English grown and the finished 7.4% ABV beer is available in bottle-conditioned form. It is a dark beer with hints of chocolate but ends with a dry and hoppy finish. Some drinkers identify a biscuit malt note with a liquorice side to it with a hint of spice.

There are now six Trappist breweries in Belgium and others in Austria, Italy, the Netherlands and the USA. The mother abbey at Mont Des Cats has its own beer as well but that is brewed for it by Chimay.

Given that there are now more churches in the UK than there are pubs (40,300 qv 39,000*) perhaps this is just the beginning of another new trend.

Friar Tuck

• *National Churches Trust and Office of National Statistics. ONS state roughly 23% of pubs closed over last decade. Also state 11,500 post offices; 7,500 banks; 3,600 public libraries.*

MIRFIELD MEMORIES: Part 1

BATTYEFORD AND HOPTON'S HISTORIC HOSTELRIES

The town now known as Mirfield has a long history and there is evidence of a Roman camp and the existence of place-names ending in "tun" and "Thorpe" indicate Angles and Danes living there. It is known that there was a fortified manor house in Mirfield between 1022 and 1066. By 1755 there were five hamlets – Towngate, Earthorpe, Far Side Moor (Battyeford), Lee Green and Northorpe – with a population of 2,175.

Based upon old maps and papers there were three public houses in Battyeford in 1755 (the Three Nuns, the Wooden Head or Turk's Head and the Virgin) whilst in Hopton there was reckoned to be just one public house (The Miner's Arms or the Romping Kitling*). Battyeford was the smaller settlement with sixty eight houses, one butcher, one blacksmith, one draper and one grocer whilst Hopton was comprised of eighty eight houses, two blacksmiths, one butcher and three grocers.

On a 1854 map of Battyeford there seems to be no trace of the Head or the Virgin though the Three Nuns clearly exists. It took its name from the nearby Kirklees Priory which was dissolved by Henry VIII in 1539. It was owned by the Armytage family until 1937 when it was bought by Ramsden's brewery though it had been an inn for some time by then: maybe as long ago as the 16th century. Photographs from 1904 show a licensed premises with stabling and a coach house. The present building dates from 1939 and was built behind the original pub. It is now the Miller and Carter steak house.

Moving east along what is now the A644 towards Mirfield in 1854 one would have found the **Wilsons Arms** on the northern river bank as now and a pub called the Navigation to the south of the Cut. A member of a well-known local family, the Rhodes's, was a landlord of the Wilsons in the 1870s: his father ran the Nelson Inn, his cousin ran the Shepley Arms and the latter's son ran the Black Bull. The present **Pear Tree** was built in 1896 and replaced an original pub of that name which had one time been a setting shop. The set of steps by its side was one way to the small passenger ferry which was eventually

replaced by a halfpenny toll bridge. The ford was in use, primarily for livestock, as far back as 1707 and was still used in the 1870s.

Again, it is not clear where the Miner's Arms/Romping Kitling was but by crossing the River Calder over Ledgard Bridge to Lower Hopton in 1905 one could find the Bridge Hotel. Charles Appleyard produced Hop Ale in premises close by on North Street. Further along Calder Road was the Volunteer Inn, more recently the New Yorkshire Volunteer: it closed in 2010 and was converted into a shop a year later. The J Eyes' 1741 plan and a Smeaton's River Calder map of 1757 show a Tithe Barn in Lower Hopton and a document from 1818 suggests that this had become a public house. The barn had been bought from the Kirklees Estate in 1810 and the tenant, one William Jubb, is cited as the pub owner. It is not clear how the **Flower Pot** got its name but it still stands in the original tithe barn position. Traditionally, pubs with similar names had a religious connection because the flowers shown on the signs were usually lilies which are the sign of the Virgin Mary. When the Puritans had the upper hand such signs and pub names were made more respectable! Further east along the southern river bank there was a building used as a dwelling house at the end of the eighteenth century but which was trading as a public house by 1800. It was locally known as John France's after the landlord but around 1810 changed its name to the Cross Keys. It subsequently became the **Ship Inn**. Just over the Shepley Bridge there used to be a pub called the Swan. Founded in 1755 it closed in 2010 and was demolished in 2015.

In Upper Hopton in 1848 a Mr Midwood owned a property consisting of a house, barn, shed and fields known as the Orphan's Cottage. By 1861 this had become a beer shop and farm. It remained in the Midwood family until sometime in the 1880s and by July 1891 the **Travellers Rest** was licensed to one Allan Holt. Holt was a local farmer and he might have gone back to farming by 1900. The 1854 map identifies the Freemason's Arms at the junction of Hopton Hall Lane and B6118: now converted into housing the Nelson of the Nile Lodge of Batley met

there for eight years from 1822. Freemasons originally met at the Black Bull in Mirfield's centre and when a local lodge was established in 1866 it was again the preferred temporary meeting place. The **Hare and Hounds** was part of the Whitley Beaumont estate until 1928 and has been in existence since 1723. Various tenants had the farm until it opened as an alehouse in 1830 and was called the Fox and Hounds for the next forty years. The premises included a blacksmith's shop, stable and a lean-to-kitchen. The pub was a regular meet for the Rockwood Hunt.

This article has been a brief expedition through the history of two of Mirfield's component hamlets. It does not purport to be comprehensive, thorough or, indeed, wholly accurate! It is largely based upon Frances Stott's various books on Mirfield.

I de Lacy

**A kitting was a small animal, usually a kitten, and the word is Old English. A pub with this name used to be found in Styal in Cheshire but is now just the Romper and a Chef & Brewer restaurant.*

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If you ever decide to seek out the Northern Lights by visiting Norway and feel the need to warm up prior to standing knee deep in snow here are a few craft type breweries that you might wish to visit. Please bear in mind that in Norway beer is commonly sold in 400ml or 500ml glasses so about 30% or 15% less than a British pint. The standard brew is pils lager with an alcohol content of around 4%. Beer is still brewed in accordance with the 16th-century German purity laws. Microbreweries are a growing trend. When friends go out drinking people generally buy their own rather than rounds which is not surprising given the prices. There are roughly 10.5 / 11 NOK to £1.

The largest is Macks Olbryggeri with its headquarters in Tromsø. Situated at 69° North it claims to be the northernmost brewery in the world but that is a boast open to challenge : certainly, a plant in Svalbard at 78° North thinks so. Macks was founded in 1877 and is the country's fourth largest brewery. Its brewery tap reputedly has the longest draft bridge in Europe and two of its beers are the first to get to both the North Pole (1981) and South Pole (1990). The main brews are lager types ranging in strength from 4.5% to 6.5% : there are currently eighteen different beers with one premium dark pilsner and the strongest, Gullmack, being a bottom fermented brew. Macks also produce a white beer, a bayer beer using a lot of dark malt types, a bottom fermented bock beer of 6.5%, a brown ale, a porter, a wheat beer using weissbier yeast and a India Pale Ale. None of course are cheap – this being Norway – with prices typically ranging around NOK 109 for 33cl. There are year round brewery tours Monday to Friday at a cost of cNOK 170.

In one of Europe's last great wildernesses the Svalbard Bryggeri opened in 2015 and 16% of the water it uses in producing its IPA, Pilsner and Pale Ale comes from the 2000 year old Bogerbreen glacier. The brewery founder, Robert Johansen, had to get a 1928 law changed before he could brew. Longyearbyen is not the most picturesque of towns though because of mining detritus so the guided tours (with tastings) might help you glaze over the view if the cost (cNOK 350) hasn't already knocked you out.

A little lower north – at 68° – on the Lofoten Islands the Lofotpils brewery was founded in 2006. It uses fresh mountain water and brews according to German traditional methods. There are currently just three brews and they are all just a bit cheaper than Macks at around NOK 95 per 33cl. They are also less strong being 4.7% ABV. The lager is brewed exclusively for the famous Hurtigruten shipping company whose vessels ply the coastal fjords of northern Norway. There is a pilsner and an American Pale Ale as well.

Norway's second largest town, Bergen, is home to 7 Fjell Brewery which combines American brewing techniques with Belgian yeast-driven styles and Bergen rain water! Kniksen India Red Ale has an ABV of 6.8% , is unfiltered and unpasteurised and rich in malt with fruity hints. Kong Oscar is described as a Victorian Porter and utilises three different malt types and has a ABV of 5.6%. Again, these beers are not cheap averaging out at NOK 129 per 33cl. Bergen is a lot further south than the other towns mentioned at 60° and in September each year there is a two day beer festival called Bergen Olfestival featuring beers from across the world. Bergen brewheads also hold Una Bryggeri and Bryggeriet (a downtown brewery and microbrewery respectively) in esteem.

The blood-alcohol limit in Norway is 0.02% and because those who serve drinkers may legally share liability in the case of an accident (and mobile roadside testing is reasonably common) it is unlikely that you will be served if you're thought to be driving.

However, you can drink Norwegian in the UK! Brighton Bier Fresh Prince of Norway is an occasional unfiltered 9% ABV canned brew from Bandwagon. Described as an Imperial IPA it uses oats in the recipe and has a taste of peach and mango on the palate with a savoury aftertaste and strong peach like floral aroma.

Thor Odin

MICROPUBS

Good or Bad?

At the same time as many traditional locals struggle to make ends meet a new phenomenon has appeared on many of Britain's high streets, the so-called "micropub". Often occupying otherwise empty shop units micropubs do vary a lot although there is a basic theme. Some are really tiny whilst others are bigger than some conventional pubs. Most eschew music and games machines whilst serving cask or craft beers and a few snacks but many serve a full range of drinks and keg beers. Whatever form they take they have certainly proven to be successful with over 400 across the country since the first one was launched in Kent in 2005.

A lot of licensees view micropubs as unfair competition. They point out that most have lower overheads than they do. Being housed in converted shop units micropubs tend to be charged market rents whereas most pubcos charge their tenants on a ratio of gross profit. Moreover, micros are normally free of tie whilst pubcos prescribe the beers that can be bought. That often means higher prices as well as a narrower choice. Micros often do not pay business rates either.

Most of the pub stock in the UK was built at a time when drinking trends were significantly different from those today. Pub going is no longer the norm and many of the larger buildings now feel redundant and underutilised. Micros, on the other hand, by definition are more flexible and are usually not tied down by legacy or history. They can create their own markets.

Micropubs do have some disadvantages though with the most obvious being their limited size. This means limited bar space, limited cellar space, limited selling space and frequently no kitchen or catering area. Quite often the micropub is the brainchild of a new breed of entrepreneur or a hobbyist and can be effectively a one-man band. There are only so many hours in a day and this often leads to restricted and irregular opening hours. Moreover, he will be a jack of all trades doing all the ordering and

servicing the technical equipment whilst the conventional tenant probably has a central desk to deal with and access to a full support team.

Setting up a micropub is clearly a leap of faith and to be successful involves a lot of hard work. It is a niche market and whilst flavour of the moment now trends can disappear. For most real ale drinkers, however, they have improved choice and offer an enhanced and often cheaper range of beers. Because many are run by enthusiasts and have limited turnover beer quality is more consistent than in many larger pubs.

Is the latter point one reason why micropubs seem to feature disproportionately in CAMRA literature? Perhaps. Or is it that they offer something new? Whatever the reason it is clear that there is room for both well-run micropubs and well-run conventional and traditional pubs in today's market. CAMRA supports all pubs – including those that do not sell real ale at the moment (since we hope that they will do one day). Pub goers needs vary and most of us would agree that micropubs have become a welcome addition to the scene. It does beg the question, though, why there are so few in this Branch area.

Tiny Tim

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PROBLEM DRINKING

Fear or Fiction

We live in an age when every other day the media publicise a report purporting to have identified the key to having a healthy lifestyle and quite frequently the results of one piece of research contradict those of another. Whilst all aspects of health suffer this syndrome none is more under attack than the drinking of alcohol.

A relatively new organisation called Drinkers' Voice is trying to address the issues raised by the debate. Run by volunteers and entirely funded by donations from the general public Drinkers' Voice is appealing to those of us who enjoy responsible drinking to stand up and be counted.

The popular media often repeat the falsehood that having more than two pints of beer a day is an indication of somebody with a drink problem. The minority of drinkers who get drunk or become a social or medical burden do not fall into that category. There is an unrepresented middle ground between non-drinking and problem drinking. Many people enjoy regular drinking as part of their balanced lifestyle and understand the risks involved and make their own decisions. They do so without negatively impacting upon others. This sort of behaviour is not a problem per se.

Although some action groups have persuaded politicians that raising taxes on alcohol will stop abuse the experience of countries that have adopted this policy suggests that it does not succeed. The underlying presumption that problem drinkers can be priced out of having a problem is a false one. Most responsible drinkers have the disposable income to do so and consciously allocate part of that money to enjoy themselves. Many problem drinkers have other issues that frequently result in them engaging in anti-social behaviour to sustain their addiction and increasing the cost of obtaining alcohol will not deter them. Those who can afford to drink will simply absorb cost increases. Hiking taxes may price out those on lower incomes but what alternatives might they then seek or use

to finance their habit? People with deep-set issues who succumb to forms of substance abuse or self-abuse and self-neglect usually do so for reasons unrelated to and not caused by alcohol itself.

That is not to say that alcohol cannot be abused and that, at the extreme, abuse of alcohol can lead to death. But, drinking alcohol can be a most enjoyable lifestyle choice and for most people that is what it is. Consumed in the right way drinking can offer many benefits for general health and wellbeing. Going out and meeting people is a major social activity. The majority of regular drinkers fall into that appropriate social context.

People need educating on all aspects of alcohol not just its consumption. An appreciation of the production process, the ingredients, sources etc should be as much a part of learning about the pros and cons of drinking as being lambasted about the risks associated with drinking too much.



To join Drinkers' Voice visit and donate at drinkersvoice.org.uk

A Beer

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)

Tues	2nd July	Meeting	Savile Arms - Thornhill
Thurs	18th July	Social	Pear tree - Battyford, Mirfield
Thurs	1st Aug	Meeting	Navigation Tavern - Mirfield
Thurs	22nd Aug	Social	Brew House - Liversedge
Tues	3rd Sept	Meeting	Westgate 23 - Heckmondwike - TBC
Thurs	26th Sept	Social	East Bierley & Birkenshaw Crawl - TBA

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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