

Free

Issue 27

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



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to enjoy

Spring 2020

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2500



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Chairman's Welcome

Hello and welcome from the Branch Chairman to the latest edition of our quarterly Heavy Woollen CAMRA magazine.

The branch is still very busy visiting pubs and clubs in the Heavy Woollen District and I continue to make presentations to our worthy award winners. These have included the presentation of a certificate to Mike Field at the West Riding Licensed Refreshment Rooms on Dewsbury railway station to commemorate 25 consecutive appearances in our national Good Beer Guide. The pub had just completed a year celebrating its 25th anniversary and raising over £10,000 for local charities.

I also presented new landlady Sarah at the Navigation in Mirfield with a similar certificate to commemorate 15 consecutive appearances in the Guide.

It has to be said that these are real achievements in an era where more and more pubs are closing or being converted to other use. Both pubs serve top quality real

ales and the certificates show that they have a track record in doing so.

On the Club front, the branch has continued its survey and I was happy to present East Bierley Cricket Club with a Club of the Season award in December. It's heartening to see how many clubs are serving good quality real ales and they are not all members-only institutions. It's always worth asking.

It's winter now and, with "Dryanuary" behind us (as if...) our many pubs and clubs offer a welcoming respite from the rainy, stormy weather we keep experiencing. Make use of them, do.

Cheers,

Mike

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BEER FESTIVALS

Near & Far

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

MARCH

5th - 7th

Scarborough BF, Ocean Room, Spa Theatre, Scarborough, YO11 2HD Thu – Sat 12noon – 11pm. Shuttle Bus from Railway Station.

13th - 14th

Denby Dale BF, The Pie Hall, 297 Wakefield Road, Denby Dale, HD8 8RX Fri 7.30pm – 11pm; Sat 1pm – 11pm.

27th - 28th

Haworth Beer Festival, Old School Rooms, Haworth BD22 8GR.

APRIL

3rd - 5th

CAMRA Members Weekend, The University of York is the host venue for 2020, at Central Hall and the Exhibition Centre on Campus West in Heslington.

10th - 12th

Morley Beer Festival, Morley Cricket Club Mid-day Friday 10th April 2020 to 5:00pm, Sunday 12th April 2020.

AUGUST

4th - 8th

Great British Beer Festival. Olympia London

SEPTEMBER

16th 19th

York Beer Festival. York Knavesmire, Racecourse.

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:

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. WF17 6DB

HORSE & JOCKEY

97 Low Lane, Birstall. WF17 9HB

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 Season - Autumn 2019

The Shepherd's Boy, Dewsbury

Pictured left to right, Mili Simcakova, Mike Roebuck



The Shepherd's Boy stands on the Huddersfield Road on the outskirts of Dewsbury, 15 minutes walk from the rail and bus stations. Previously a Webster's house, the pleasant, double-fronted exterior leads into a pub of character which was enhanced in their usual style by Ossett Brewery's team of craftsmen when they bought the freehold of the pub from Admiral Taverns in early 2006, taking the trouble to highlight the heritage features of the

pub while adding their trademark brick arch to the lounge area together with attractive fireplaces.

As you walk in through the fine entrance door which features a distinctive stained glass panel with the earlier owner's green "W" in the centre, straight ahead are four handpulls, featuring some well-chosen guest beers. Real cider is also available from bag in box and/or from the pump. There is a clear noticeboard where the current selection of beers is listed together with their very reasonable prices. Guest beers will usually include a good IPA and a dark beer, the choice on our visit including Saltaire no. 5 Stout and Kirkstall Dissolution IPA. To the right is a very cosy lounge with access to most of the beer pumps including four

handpulls dispensing Ossett Yorkshire Blonde, Brunette, Silver King and Excelsior (formerly known as Excelsior).

The interior and exterior of the pub were refreshed in 2013, including the formation of the "secret garden" which is a pleasant, sheltered place to enjoy the fresh air. The main lounge is divided into three distinct areas providing a choice of comfortable spots in which to relax. Regular events include a quiz night and poker night, while we can expect the occasional beer festivals to continue with some great selections on offer.

After a wealth of experience in the trade, including several years at the West Riding in Dewsbury, Mili took over the management in April. She loves beer and really knows how to look after it and that is part of the reason that the Heavy Woollen branch of CAMRA decided without hesitation to award their latest Pub of the Season certificate to Mili and the pub. Mili is very talented in the kitchen and her homemade sausage rolls are usually available in several delicious flavours. Complimentary fresh fruit and on Sundays cheese and biscuits are offered, adding to the air of hospitality. Mili and her staff always give a friendly welcome and the total package means that locals who used to be regulars in the past have returned in large numbers, so much so that custom has literally doubled since April. That achievement, down to Mili's enthusiasm and ability, deserves the recognition that the award represents. Branch Chair, Mike Roebuck, presented the certificate to Mili and her team in a packed pub to much applause and appreciation from the customers.

Club of the Season - Autumn 2019



Heavy Woollen Club of the Season - Autumn 2019 East Bierley Cricket Club

Pictured Mike Roebuck, branch chair (Mike the Hat); Andrew Preston (in the blue suit), John Mountain and Alison Sykes



The latest winner of the Heavy Woollen CAMRA Pub of the Season award is East Bierley Cricket Club.

Founded in 1865, the Club has a fine clubhouse lounge with a superb view across the cricket pitch to the countryside beyond, plus a spacious tea room which can cater for large meetings and functions.

The cricketers have first and second teams playing in the Bradford League and on display in the lounge

are boards showing awards gained from 1895 onwards. The clubhouse hosts many local clubs and societies including Leeds Camping and Caravanning Club. There is live entertainment here on alternate Saturdays.

What caught our eye the first time we visited here was not just that they have three handpumps on the bar but that they also have prominent displays promoting their real ales. Tetley Bitter is their regular offering, served from a pump with the classic Tetley hutsman pump handle, while the two quickly rotating guest beers are chosen mainly by the regulars, choosing from both Carlsberg's extensive guest list and also from local small

breweries. Club steward, Andrew Preston is proud of the quality of his beers and recently was judged with full marks from Cask Marque, an organisation which makes unannounced judging visits to pubs and clubs nationally. Certainly whenever our members have visited, quality has been excellent with service to match from the bar staff including John Mountain and Alison Sykes who were present at our presentation.

In the Heavy Woollen district, we are fortunate to have over thirty clubs serving well-kept real ale, which enables us to justify our seasonal awards. Many of our clubs, in particular, the sports clubs, welcome the general public to visit, while club members enjoy discounted prices. More details of all of our pubs and most of our clubs are available on www.whatpub.com, a Camra website which is free to use and free to all of the entries, which aims to include every pub and club in the country. If you find anywhere that isn't listed, please let us know.

East Bierley Cricket club is well supported, as we saw when we came to present their certificate on a Wednesday evening prior to the weekly quiz, with an appreciative audience and a friendly atmosphere. Guest beers on our visit were the classic strong bitter, Old Hooky from Hook Norton Brewery plus Missed the Train, a beautifully-hopped beer brewed in collaboration with Dewsbury's West Riding pub by Halifax-based Stod Fold Brewery. Heavy Woollen CAMRA Chair Mike Roebuck presented the Club of the Season certificate to a delighted Andrew Preston.



15 Years in the Good Beer Guide Navigation Tavern

The Photo shows Mike Roebuck, presenting the award to Sarah O'Donnell and Kevin O'Donnell plus Jodie Barker.



Members from the Heavy Woollen Branch gathered at the Navigation Tavern in Mirfield for a presentation to mark 15 consecutive years entries in the CAMRA Good Beer Guide.

Branch Chairman Mike Roebuck presented the award to Sarah O'Donnell who is taking over from her father-in-law, Kevin. Mike emphasised how difficult it was for a pub to achieve such

a record, which was only made possible by the maintaining the highest levels of beer quality.

After 22 years as host, Kevin O'Donnell thought it was time to pass on the running of the place to the next generation, and who better than Sarah, the wife of his son Jamie. Sarah confirmed that she intends to preserve the unique appeal of the Navigation, which boasts the widest range of Theakston's beers in the county as well as an impressive selection of guest ales.

Mirfield railway station overlooks the Navigation, but it is not only the Transpennine Rail Ale Trailers who find the place an easy-to-reach destination, as buses from Leeds and Huddersfield drop off only a couple of minutes walk away. In addition, as suggested by its title, the pub takes its name from "The Calder and Hebble Navigation", the canal bank being at the bottom of the pub yard, where narrowboat users find it most convenient to tie up and sup their pints at the picnic tables.

It was also 15 years ago that Kevin organised the Navigation's first beer festival, which soon became a permanent fixture in the real ale drinker's diary. One of Kevin's customers, present to witness the award was Derek Haddlesey, who volunteered to deputise when Kevin was recovering from an operation and quickly found himself to be the regular barman behind the festival room's pumps.

Sarah looks forward to resuming the service of meals in the function room, starting with traditional Yorkshire Sunday lunches. The Navigation is a true community pub, with entertainment, sports teams and fundraising events and was well patronised on the night by the locals taking part in the weekly quiz.

Whether you get there by road, rail or canal, you can be sure of a warm welcome.

25 Years in the Good Beer Guide



Special Award - 25 Years in the Good Beer Guide West Riding Refreshment Rooms

The group photo behind the bar shows from left to right, Andrew Smith; Lucy Fearnley; Mike Roebuck; Mike Field; Sarah Barnes; Carole Hemming; Harrison Kelly; Lizzie Walker; Sadie Faith

On a recent Thursday night the West Riding Refreshment Rooms were more crowded than usual, with every seat taken and those standing in danger of spilling out onto platform 2. The crowd were there to witness Mike Roebuck, Chairman of the Heavy Woollen branch of CAMRA make a presentation to the premises' founder, Mike Field, to mark 25 years in the Good Beer Guide. Before handing over the certificate "Mike the Hat" emphasised that he did not wish to steal Mike Field's thunder but he felt that Mike's vision, in the early 1990's probably made this the most important award he had personally presented.



Certainly this was the most prestigious, and people should take a minute to reflect what this award actually means – a quarter of a century of serving top-quality Real Ales, not only to Dewsbury

customers but drinkers arriving on trains from far and wide. Mike Field responded by generously thanking all the staff over the years, saying that the pub was a credit to them, and made particular reference to his step-daughter Sarah Barnes who is now in overall charge of the Beerhouses Group. Looking back,

inspired by the Stalybridge Buffet Bar, Mike had spotted the empty waiting rooms at Dewsbury Wellington Road Station and was fortunate enough to interest George Bateman, the Lincolnshire brewer, for whose support he will always be grateful. In closing, Mike expressed his gratitude to all those present who had turned out on a wet day for the event.

Since the Bateman's days "The West" has offered a wide range of guest beers, and for a while Anglo-Dutch brewery featured on the handpumps. This was a joint venture with Mike and Netherlander Paul Klos at a former textile mill in Savile Town which produced the powerful, award-winning Tabatha the Knackered. For quite a while the respected Yorkshire breweries, Timothy Taylor's and Black Sheep have held permanent positions on the pumps, and a commemorative ale produced by Elland brewery to mark the 25 years celebrations, provided a substantial donation to the pub's charity appeal.

Mike Field and Sarah Barnes have been strong supporters of CAMRA as evidenced by offering members a discount on hand-pulled ale on production of the membership card.

To gain an entry in the Good Beer Guide requires a nomination and voting by the CAMRA branch members. There are over 100 pubs in the Heavy Woollen area serving Real Ale, so it is particularly admirable for the West Riding Refreshment Rooms to have appeared in every edition over such a lengthy period.

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FARMERS BROWN COW
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THE MARSH

A Fine Community Pub



When I first visited in the 1980s, I recall the Marsh as being a Tetley pub with only keg beer, which was unusual for an area where many drinkers claimed to have been weaned on Leeds-brewed Tetley's pulled through a tight sparkler. What strikes you as you approach the pub from Cleckheaton is its unusual triangular shape, with the narrow, sharpest point of the triangle in front of you. The location of the pub gives it the advantage of being close to the bus station while being out of the bustle of the town centre.



In the early nineties, the freehold of the pub was sold to Old Mill Brewery of Snaith, who at that time had no other presence in the area. A characterful refurbishment was undertaken by the new owners who, with lots of attractive

wood and stained glass, installed a new bar, a raised dais in the main lounge area and a distinctive, decorative brick wall, complete with embedded bottles, in the games room. It appeared in the 1993 Kirklees Camra local guide with Mild, Bitter and Bullion available, managed by Peter, an experienced licensee from Hull, with appropriate matching accent. Peter left at the end of 2000 due to ill health, having built up a good reputation for his beer and earning a number of entries in the national Good Beer Guide from 1993 onwards. When the adjacent plot of land became available, the brewery bought it and made it into a car park, an invaluable investment as people were coming from a wide area to enjoy the pub, the beer and later the food on offer.



In November 2002, former Tesco manager Neil Barker and partner Karen, a driving instructor, moved in and between them ensured good management, Neil having trained for three months at a well-established cask ale pub in their home town of York. At one point, local Camra members persuaded Neil to try putting on some Old Mill Mild, which we knew as a rather fine ale, for Mild Month, with a promise that we would help consume it. As it happened, it soon developed a following and stayed on for a few years, complementing the Bitter, special bitter Bullion and the seasonal specials which are worth looking out for. In 2009, Blonde Bombshell was introduced and soon became a good seller.

In 2010, the pub's appeal was further enhanced by an extensive covered area outside, a new conservatory extension and the introduction of meals which continue to be popular and well regarded. Over the years, Neil and Karen have gained several seasonal awards and entries in the national Good Beer Guide from the local Camra branch among increasingly stiff competition. Locals are grateful that Neil showed heroic determination to carry on the good work last year following a horrific attack which would have deterred all but the most stoic of people.

The Marsh is a traditional community pub appealing to all ages, where the music is never too loud and relaxation and conversation are paramount. Pastimes include darts and dominoes matches on Mondays, outdoor sports teams, selected televised sports, pool and on Wednesdays a pub quiz at 9:30. Several local groups meet here too.

I.M.Biber

THE REAL ALE TALK WORDSEARCH

Please find the ten places hidden in this wordsearch and name a brewery from each of them for an extra puzzle. No Prizes, just something to pass the time on.

Q	N	D	E	W	S	B	U	R	Y
L	O	M	A	H	S	A	M	P	O
K	A	T	S	I	V	T	K	O	R
E	J	F	L	T	U	L	G	S	K
I	L	K	L	E	Y	E	U	S	S
G	I	N	B	R	Y	Y	F	E	H
H	W	R	P	O	T	T	O	T	I
L	I	T	T	O	N	W	J	T	R
E	V	Q	U	E	H	I	X	H	E
Y	E	L	S	N	R	A	B	G	W

CAMRA VOUCHER SCHEME PARTICIPATING PUB CHAINS

The CAMRA Voucher scheme is a member benefit that entitles members to £30, sixty vouchers of fifty pence, off a pint of Real Ale, Cider or Perry. It complements the existing Real Ale Discount Scheme and is a bigger and better voucher scheme for our members.

As of 1 July 2019, we are replacing Wetherspoon vouchers with a new CAMRA owned and operated voucher scheme.

All new and renewing CAMRA members will now receive:

- £30 (60 x 50p) worth of CAMRA Real Ale, Cider and Perry Vouchers
- Redeemable at over 1470 pubs nationwide, including J D Wetherspoon, Stonegate, Brains and Castle Rock managed pubs
- All vouchers will be valid for the length of membership for added flexibility

Find out more and full Terms and Conditions in our handy FAQs section below.

All existing Wetherspoon vouchers are still valid during the next 12 months.

CAMRA promotes responsible drinking and thus encourages all vouchers to be used responsibly at all times.

The CAMRA Voucher Scheme is in addition to the Real Ale Discount Scheme where around 3500 pubs offer great discount benefits to membership card-carrying CAMRA members.

Voucher redemption: Each voucher is stamped with a start and end date and must be redeemed within this time. A membership card should be produced when using vouchers as proof of membership.

CAMRA promotes responsible drinking and thus encourages all vouchers to be used responsibly at all times.



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East Bierley Cricket Club

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WHAT IS A PUB?

If you were to ask an ordinary Briton in the street what a pub was the chances are that you would get a very personalised response. For pubs are different places to different people. It isn't just an age thing. It isn't just a gender thing. It isn't just a location thing. It is a mixture of all those things.

Pubs are places where people come together not just to drink but to be. That might sound pretentious but pubs are shared spaces and as such are shaped by the communities of which they are part. A pub that serves an office based lunchtime crowd will not be the same as one that is used by a small fishing village on a remote coast. A pub that caters for everyone in a Cotswold village will and should look different from one built to provide succour to a now redundant steel works or coal mine.

This doesn't just relate to the physical characteristics of a building though. That is important, for sure, but the essence of a pub is discovered in knowing that if you took apart a pub brick by stone from one part of the country and moved it to another region it wouldn't feel right. If you woke up in one not having any idea where you were or how you got there you would most likely be able to tell if you were in Wales, London, East Anglia or Yorkshire without looking outside.

A pub might be little more than a bunch of rooms attached to a counter from which alcohol is served but the collection of spaces thus created is much more meaningful than that. Social historians suggest that the root of the pub lies in the communal dining and sleeping halls of earlier generations. For most of British history people's houses were less comfortable than such halls: they weren't as warm, as hygienic or as well furnished. It is only since the middle of the last century that most people had homes that enticed you to stay in them rather than go elsewhere.

As an institution the pub also reflected society and in Britain that means the class system. Even in Chaucer's time the great inns had screens and compartments but by the Victorian era this idea had transformed into one where snob screens, snugs, vaults and saloon bars created separate physical spaces for use by different types of pub goer. The public bar would be more basic than the saloon. Bare floorboards in contrast to carpets and soft furnishings. The same range of drinks would most likely be served to people wherever they sat stood but at different prices. The two World Wars contributed to the breaking down of those sort of barriers but many pubs today are still structured like that even though

new builds, especially urban ones, have larger rooms and more open spaces. Even so, the need for some element of privacy or intimacy means that whilst we want to be separate from other customers we still need to be close to them. Feel the buzz if not directly interacting. Sit in the same nook and corner we always claim for our group whilst wanting to be welcome at the bar.

Perhaps the high point of the pub's physical evolution were the gin palaces of the late 19th century. The use of imported marbles, intricate tiles, elaborate carvings and cut-glass screens epitomised an elegance the ordinary drinker aspired to. Although gin palaces are by definition grand places wherever they are the glamour they shout out is different. A London palace exudes a aura unlike that displayed in Liverpool, Belfast or Lancashire: even if the nuances are shaded. Again, building styles reflected local needs. As a category, though, they also foresaw much of the direction that modern pubs have travelled into with the creation of standing-only areas which encouraged the practice of 'vertical drinking'. Standing with a drink in your hand, which makes you drink more quickly, has evolved into modern 'circuit' pubs.

It is impossible to define what a perfect pub is. George Orwell of 1984 fame, tried in 1946 to do that in the London Evening Standard in an article titled "The Moon Under Water". But of course it was his vision of a perfect pub. He described the attributes of what he thought should make up the ideal pub: not one that he had ever visited. Indeed, he was honest enough to concede that that pub probably didn't exist.

It is worth remembering at a time when pubs are closing daily and shoppers are vacating the High Street, bemoaning the lack of choice and the standardisation in front of them, that pubs are not generic. Pubs are shaped by people and custom as much as by physical materials and branding concepts and chains following templates cannot reproduce that enigmatic atmosphere. Individuality cannot be replicated. The pub is a funny old place. Because we are a funny old bunch of people.

Pubs remain the cornerstone of British social life. Even as we are faced with more choices as to how to spend our ever more precious leisure time it is worth reflecting upon the fact that whilst we might not know what the word 'pub' means it still makes most of us smile affectionately at the thought of discovering the answer for ourselves.

B Lowther

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. If you think your pub or club has been left out, please give us something to report.

Batley:

The Cellar Bar has 5 good ales, most are rotating guests, the Taproom has Ossett Blonde and up to four guests, recently Ossett Admiral, Ilkley Stout Mary (3.5%) and the lovely Riverhead Liquorice Stout (5%), while the Union Rooms has around 5 cask ales at keen prices, the three together making a stop at Batley railway station very worthwhile.

The West End, on Upper Commercial Street, is for sale.

Batley IDL Club has Black Sheep Bitter and a guest at low prices.

Birkenshaw:

The George IV has three guest beers sourced from far and wide.

The Golden Fleece has a rotating beer selection, recently Saltaire Blonde, Leeds Pale, Thornbridge Lord Marples Bitter, Yorkshire Heart Blonde and Ilkley Lotus IPA (5.9%)

The Halfway House has Tetley's and up to three guest ales, with a promise from the brewery of a new bar with 6 handpulls.



Birstall:

The Horse & Jockey has a policy of having a standard price for all guest beers, with 30p discount for members, Theakston's Old Peculier proving very popular alongside White Rat, Taylor's Landlord and Boltmaker, Bradfield Farmers Blonde, Wainwright and a handpulled cider.

The Scotland has Tetley's and two rotating guests, often from local brewers.

Briestfield:

The Shoulder of Mutton, an interesting country pub, was due to re-open in February after a period of closure.

Cleckheaton:

Cleckheaton Sports Club has beers from Greene King and ever-popular Timothy Taylor plus a rotating guest.

George's Bar & Bistro now has its Mead Hall function room open. The upstairs room is large and full of character. The bar downstairs usually has a couple of beers from Marston's extensive range.

The Mill Valley Tap is increasing its range of craft kegs alongside the six cask beers and has new toilets. The venue has a strong following every weekend.

The New Packhorse now has a website featuring a seemingly up to date beer list complete with descriptions and prices. Craft cans and cask ales are included, with Recoil Obsession the current guest alongside regulars Bradfield Farmer's Blonde, Hobgoblin Ruby and Taylor's Landlord. Food is recommended.

Obediah Brooke continues to have a good selection of guests while a more traditional pub atmosphere with six or seven good beers, including Tetley's, Landlord and Golden Pippin, can be had at the Wickham.

The Rose and Crown has a variety of styles on its 6 pumps, fewer through the week in order to maintain quality, while the food offered remains very good.

Dewsbury:

The newly opened and well-refurbished Black Bull underestimated demand for their real ales over Christmas so ran out for a short while, proving that it is what many of their drinkers want. The usual range is Black Sheep Bitter, Ossett Yorkshire Blonde, Taylor's Landlord and Leeds Pale, with Midnight Bell on the cards, all at good prices. The function room is available for hire and can seat over 40 people in comfort.

The Crackenedge has live music most Sunday early evenings and has two cask ales.

The Shepherd's Boy has Ossett Blonde, Brunette, White Rat and Silver King with a couple of well-chosen guests, usually a good IPA and a delicious dark beer, plus a choice of real ciders.

The Timepiece is apparently expected to be sold to another pub company.

The West Riding recently celebrated 25 years in the Good Beer Guide and achieved, by tremendous efforts from staff and many regulars by accomplishing an amazing series of feats of endurance, presentation of over £10,000 to three local worthy charities. See article. They have copies of the 2020 Good Beer Guide in stock and of course always have an unsurpassed selection of nine handpulled ales plus a quality selection of craft and foreign bottled beers.

East Bierley:

The Cricket Club were recently awarded a Club of the Season award, well-deserved as it is a fine, welcoming club, open to all, with dedication to their real ales, with two rotating guests chosen by the regulars alongside Tetley's Cask Bitter.

Gomersal:

The Bankfield is a traditional, community pub with low-priced Bradfield Farmers Blonde and a free pool table.

The West End, which has Ossett Yorkshire Blonde, Landlord, Doom Bar and two popular real ciders, enjoyed a trip to Ossett Brewery, including their new visitor centre which is open Friday

late afternoons and Saturday afternoons.

The Wheatsheaf usually has some interesting guest beers; food times can get busy but you can relax with a drink if you avoid the peak times.

Grange Moor:

The Grange has Bradfield Farmer's Blonde.

Hartshead:

The Gray Ox recently featured guests Woodford's Wherry, a former champion Beer of Britain, and Greene King Yardbird, a tasty, well-hopped ale.

The Hartshead has well-kept Copper Dragon Scotts 1816 and two guests from good independents.

Heckmondwike:

The landmark Dandy Lion (formerly Red Lion) is up for sale while the grade II* listed Old Hall has been closed for a while and had some repair work done but shows little sign of opening soon. Meanwhile Westgate 23 is the place to go for some decent beer or real cider.

Liversedge:

The Black Bull remains a great community pub of character, with several distinct and quite different drinking areas and nine immaculate beers, from Ossett's breweries and from renowned independents, always with a range of styles on offer.

The Cross Keys has two or three well-kept beers, lately Taylor's Knowle Spring and Landlord.

Millbridge WMC has changed ownership and is now open to all as a sports bar. Experienced licensee Danny has taken over and plans to have four cask ales available. There is a large function room. The first cask ale tried was Stod Fold Millbridge Pale, in excellent condition.

Mirfield:

A chic new bar, Imperil has opened on Huddersfield Road in Mirfield, a stone's throw from the Co-op. Two real ales are available, such as Magic Rock Ringmaster and various Yorkshire Heart beers. The nearby Office has been stylishly refurbished, we hear.

The Flowerpot has a fine range of fast-selling ales from Ossett and the excellent Riverhead and Rat breweries plus independent guests, always including at least one dark ale, recently featuring Rat Brewery Ratsputin (7.4%).

The Navigation has just celebrated fifteen consecutive years in the Good Beer Guide. The pub is now being managed by Kevin's son and daughter-in-law Sarah who received the certificate from Heavy Woollen Camra. Sunday lunches are available 12-4, booking advised. Sarah is intending to resume the standard-setting beer festivals which were



always excellent.

The Old Colonial has Copper Dragon Best Bitter and usually two or three interesting guests, recently Blue Sky Gold 37 and Portobello Star, rarities for the area.

The Pear Tree has Doom Bar and Bradfield Farmer's Blonde and two rotating independent guests, such as Bingley Goldylocks and Phoenix Black Bee Honey Porter.

The Railway has well-kept Taylor's Landlord and up to three guests. The Ship has sadly suffered another bad flood and so is closed until further notice.

The Shoulder of Mutton has two ales, recently well-kept Jennings Cumberland and Wychwood Hobgoblin, with Abbeydale Moonshine making a frequent appearance.

The White Gate has a selection of Old Mill beers including a seasonal special.

The Airedale Heifer now has Ossett Yorkshire Blond & Adnams, Southwold Bitter.

Roberttown:

The Roberttown Club is a popular spot with several rooms; Abbeydale Moonshine and a rotating guest are available.

Scholes:

The Walkers Arms has Tetley's Bitter and Taylor's Landlord.

Thornhill:

The Savile Arms has recently featured Rudgate Ruby Mild, Hobgoblin Gold and a well-respected London ale, Courage Directors. The ever-popular Black Sheep Bitter remains its regular ale accompanied by stablemates Rigwelter and Pale Ale. A range of guest ales from regional and distant breweries regularly appear on the pumps. Home-made pies and mushy peas are available on Friday evenings.

The Scarborough is open every day from 11 to 11. Cask Marque accredited, this pub has recently featured Bradfield Farmers Blonde, Wychwood Hobgoblin and the ever-popular Robinson's Trooper. Pub meals are available every day except Tuesday.

Thornhill Edge:

The Flatt Top selection includes Hobgoblin, Tetley's and Abbeydale Moonshine.

Upper Hopton:

The refurbished Hare and Hounds has Moonshine, Doom Bar and Rudgate Jorvik.

The Traveller's Rest has Doom Bar, Pedigree and Ossett Yorkshire Blonde.

Whitley:

The Woolpack has Landlord, Black Sheep Bitter, Ram Tam (Landlord Dark) and Bradfield seasonal.

Woodkirk:

The Babes in the Wood was closed and being worked on, but maybe not as a pub?

Skipping Through **SKIPTON**

Skipton has many attractions. Not just the castle, the canal and the vibrant market but there are quite a few pubs as well in a relatively small area. The pub scene is also a changing one with newly opened micropubs complementing long-established traditional houses. It is difficult to keep up to date with the comings and goings so what follows is very much a snapshot of what was on offer when last visited.

The area surrounding the Leeds and Liverpool Canal basin hosts three pubs well worth visiting. The Narrow Boat is a well-established ale house hidden up a narrow pedestrian only lane. Owned by the Market Town Taverns company this is a two storey pub with two rooms and usually features a changing range of eight cask beers. The beers sold are sourced from both local and national brewers and cover virtually every style: Okells and Titanic can often be found. Visitors should clock their eyes over the rather unusual mural.

Not far away can be found a relative newcomer to the town. The Boat House opened in 2016 and describes itself as 'a micropub that isn't micro'. Very much canal focused with appropriate artefacts and memorabilia this is situated on the basin itself. There is a pleasant outdoor area overlooked by a statue of Fred Trueman. There are usually five cask beers including the 4.2% ABV house beer brewed by Keighley based Wishbone.

Across the way from the Narrow Boat but around the block (when you visit you'll understand what that means) is Skipton's first micropub. The Beer Engine is a small single bar which serves up to five real ales from refrigerated cabinets. The range usually has a Yorkshire bias but rarities from further afield are not unknown. Like the Narrow Boat this pub also sells real ciders and welcomes dogs with well behaved owners.

Another micropub worth visiting is the one to be found in Newmarket Street. The newest of the outlets featured in this article Early Doors has no frills and just one long

and narrow room. Lancashire and Yorkshire beers are the ones usually served through the six handpumps.

In contrast to the newcomers the last pub to be mentioned is the 18th century Woolly Sheep. Again a long and narrow pub this is a Timothy Taylor's tied house which features a cobbled courtyard with decking and a bar area with stone flags. It normally sells the full Taylor range and can be found, appropriately, in Sheep Street. All the listed pubs have been GBG listed and are within walking distance of the train station.

Some way out of town (about a mile and a half away to the south) can be found another testimony to the changing beer scene in this country. On an industrial estate Beer Monkey Brewery produce two core real ales and a broader range of more modern styles including kegged and canned. The beers tend to be low gravity pale ales and are named after songs associated with the manufactured sixties pop band. Beer Monkey bought the plant in 2017 after the then owner, Greyhawk, ceased trading. Before then, the premises, complete with its own borehole, were the home of Copper Dragon. Brewery trips can be arranged. The site can be reached by walking down the canal towpath from the basin in town.

Having withstood a siege and battering during the Civil War the original Norman castle was restored and rebuilt by one of the most renowned and formidable women of her time, Lady Anne Clifford, whose family motto was "Henceforth". It seems fitting, therefore, that the town the castle still overlooks continues to change and adapt and prosper. There are many more pubs in Skipton worth visiting and it is easily accessible by train, boat and road.

D Cumberland

Putting your money where your **tastebuds** are

Have you ever wondered how you could combine your love of real ale with increasing your savings and getting a financial reward? Well, your answer might be to join the CAMRA Members' Investment Club!

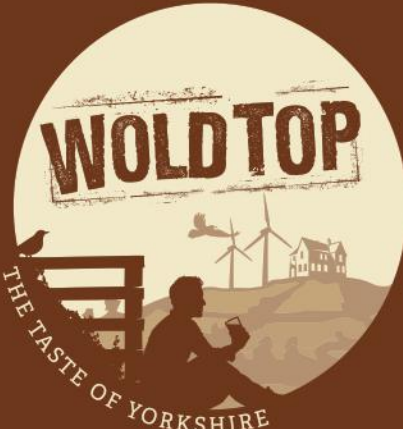
Borne out of and aligned with the Campaign, sharing the same ideals and values, CMIC has grown into what is probably the largest investment club in the UK with over 3000 members and assets roughly valued at £22m. It was recently highlighted in an article in The Times. It is not part of the Campaign and receives no financial support from it. The investments are solely owned by the Club's membership and nobody else.

The Club aims to provide its Members with an attractive total investment return derived from a portfolio of companies involved in the production or retailing of real ale and allied trades ie it seeks to protect and increase the value of members' funds over the longer term whilst remaining true to the objectives of the Campaign. To achieve that aim it invests in a variety of stocks and shares (quoted and unlisted) in companies, including large and small breweries, pub owning companies and property businesses operating in the pub sector. Currently there are over 30 companies in the portfolio ranging from the giants of UK brewing like Marstons to smaller long-established family controlled brewers such as Adnams and Shepherd Neame and more recent entrants like Black Sheep. Micro-breweries invested in include first generation firms such as Hop Back and younger businesses like West Berkshire and Loch Lomond. International brewers who have interests in UK cask beer, such as Asahi, Carlsberg and Heineken, and pub owning companies, like Mitchell & Butlers and Wetherspoons and the smaller ones such as The Beer Consortium and City Pub Group also feature.

The Club is organised along the lines of an unit trust with minimum and maximum contribution rates (from just £5 per month) payable monthly or annually and each investor has one vote irrespective of the size of holding. Day to day administration is contracted out to a regulated

accountancy firm (Allens) and the quoted investments are securely held in nominee names managed by the Club's stockbrokers, who are regulated by the Financial Conduct Authority. The accounts are inspected annually by independent accountants. It is, therefore, run in accordance with financial best practice.

If you'd like to find out more (there is an annual meeting and lunch with guest speakers – Miles Jenner and Sara Barton in the last two years – and frequent brewery trips are arranged) and you are a member of CAMRA please contact CMIC at 123 Wellington Road South, Stockport SK1 3TH (info@CMIC.uk.com: 0161 359 3976) or view the website www.CMIC.uk.com. The Club looks forward to welcoming you as a new member.



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Raise Your GLASS

Inns, taverns, beerhouses and pubs have been part of British culture for years and they reflect the changing times they have survived through. For example, if your local is called the King's Head and is old enough it might once have been called the Pope's Head before Henry VIII's revolution required a tactical name change. Other things that drinkers take for granted when they go to a British pub for a pint also have a history and whilst probably not as old as the pub's name they can be no less interesting.

Take the glass for instance. In 1594, the son of the owner of the Old Swan Brewery in London, then one of the capital's largest, who was an author referred to "straight, upright, long" beer glasses in one of his literary works but these appear to have been rare. Glass was expensive be it for windows or anything else and was the preserve of the rich. Taxes were levied on glass and it wasn't until 1845 that they were abolished. Up until then the common man had used a pewter tankard or mug for his pint one reason being it was cheaper drinking from metal than from out of glass.

Mass produced tumblers only became widely available after glass pressing machines were installed in Britain. A dozen years before the tax was cut a Stourbridge factory called the Wordsley Flint Glass works began producing moulded glasses. Tumblers – no handle or foot glasses, tapering or straight-sided – and mugs were difficult to make before pressing was invented. But drinkers were not quick to convert to glass and the great late Victorian social reformer, Charles Booth, wrote in 1896 that it was only recently that glass was supplanting bright pewter pots.

However, the reluctance to switch was defeated by technology which significantly cut the cost of making glasses. An American, M J Owens, devised a fully automatic bottle-making machine in 1903 and it was a swift commercial success. It wasn't that difficult to tinker with a machine that could blow bottles at the rate of 240 a minute into one that could produce glasses just as quick. Cheap glassware swept aside pewter tankards and china beer mugs and they have died away.

Of course there are many different styles of glasses and some have become embodied within modern branding and marketing techniques. Drinkers are exhorted to drink their favourite beer from the correct glass for that brew and not from some generic common one. Some brewers do profess that the proper glass does enhance their beer, a bit like wine connoisseurs demanding different shaped bowls for red, white or sparkling wines, and produce versions with logos and gold trimmings etc. Although most of today's standard glasses are based upon a cylindrical design there are regional variations distinguishing themselves by glass thickness, the curve of the pot and their weight. A quality they have in common is ease of collection and stacking and being dishwasher friendly and shelf space accommodating.

One glass style which doesn't lend itself quite as easily to modern bars is the dimple and that is one reason why they are becoming rarer. Reputedly invented in 1938 by a designer from south London the dimple has always been thick and heavy. William Streeter was working for a company called Johnsen and Jorgensen when Ravenhead of St Helens commissioned a press-moulded design. For over eighty years dimples have been a product line and it is estimated that over half a billion have been produced though nowadays most dimples are made in China.

Often perceived by younger drinkers as being old-fashioned many landlords no longer keep dimples behind the bar though they are more common in certain regions of the UK. That they haven't died out is another example of the quirkiness and unique nature of the British pub.

T Cupp

Acknowledgment is given to research by Martyn Cornell.

BRICKS, WELLS AND VINEGAR

A Brief Brew In Batley

In May 1872 ten local men collectively agreed to set up a brewery and maltings in Batley. Confident of the quality and sustainability of the water supply provided by an already drilled well shaft and natural spring on the land they acquired the site of a former brickworks. The plot was off Warwick Road in Batley and thus the Batley and Dewsbury Brewery Company was born. There was a public prospectus and share offering and brewing started sometime between 1873 and 1875. At least four of the ten directors were licensees in their own right and ran premises in Dewsbury and Batley Carr.

Two more pubs were bought but things don't appear to have gone smoothly for by 1885 Wakefield Council appears on the share register and in December 1888 the premises were sold for what seems to be a knock-down price. Not much is known about the intervening years and what caused the firm to fail.

The buyers this time were local businessmen rather than licensees and by 1889 they were transferring the assets into a new entity called the Atlas Brewery Company Limited. In 1896 the directors were negotiating a merger with the Soothill Brewery and the new company prospectus referred to forty-one hotels, public houses and beerhouses. Some of these pubs were further afield and included the Hare and Hounds at West Ardsley and the Golden Lion in Leeds as well as houses in Batley, Batley Carr and Dewsbury.

It isn't clear when the Soothill enterprise was born but it appears to have been established by a well-known local family called the Woolers. Originally said to have been corn millers the family first become mentioned in the area around 1640. The family prospered and in 1854, having been a teacher at Roehead School Mirfield when Charlotte Bronte was a pupil, Margaret Wooler gave Charlotte away in marriage. Another daughter married the Vicar of Dewsbury and their son became professor of medicine at Cambridge and invented the hypodermic syringe. It is not clear what precipitated the decline of the Wooler family but by 1896 the corn mill business was bankrupt.

The Soothill Brewery was built during the 1860s on land in the Grange Valley. Again, access to a safe and secure water supply was crucial. Some time later a Leeds brewing family, the Sykes's, became involved (they leased their Leeds site to a family called Tetley in 1822 and subsequently sold it to them in 1864) and were in charge by 1880. It was a new company, R H Sykes and Co, that was involved in the purchase of Atlas. The Soothill site had a capacity of 40,000 barrels a year then though it was only running at three quarters of capacity in 1896.

After the merger some surplus land (including the Warwick Road brewery) was sold off. Another corporate event occurred in 1898 when the name changed to the Leeds and Batley Breweries Ltd. The company acquired the Savile Green brewery in Leeds in the same year. LBB didn't last long before it was bought by Ind Coope (1900) and all brewing ceased. There was another name change in 1924 before the successor business liquidated in 1946. In the meanwhile the Grange Valley site was used to produce liquid manure (1903) and in 1921 it was used to brew vinegar. Production ended in 1935 when the operating firm moved to Manchester and the buildings were largely gutted by fire in 1961.

Are there any visible signs of this brief Batley brewing history? When the Soothill premises were demolished in the 1990s three stone relics were retained. Two hefty stone pillars, used as gateposts, can now be found on the roundabout where Grange Road and Challenge Way meet. The round carved stone, displaying the Soothill brewery name and date of 1867, was due to be located there as well but appears to have disappeared before it could be erected. It is said that the Atlas well, six feet across and 100 foot deep, can still be found deep in the cellar of a Batley Carr factory but that cannot be substantiated.

This piece is based upon recollections contained in books written by local historian Malcolm Haigh. It might not be comprehensive, accurate or thorough so please feel free to comment accordingly.

I de Lacy

Double Twenties, College Bars and Ping Pong Palaces

How do you view darts? Two fat blokes with sallow complexions smoking cigarettes and sitting in a gloomy backroom or two fat blokes standing in front of a hall full of fans and lapping up being on TV. Decades ago darts was a truly popular televised sport and it remains a big draw for many people. Nowadays though fewer pubs sport dart boards in their bar areas: most are to be found in community pubs than the more chic establishments on the High Street. That might be changing though.

A rainy afternoon in a Devon pub convinced a forty something City futures trader that with a little carefully structured rebranding darts could rediscover its mojo. Starting in London he has established a number of sites in England with the aim of bringing people together for a laugh but in a confined space with time to drink. His latest venture has a 750 person capacity and is regularly full with noisy groups of all ages clustered around darts oches. There is a massive freestanding bar, a beer garden and a DJ playing loud music. So far the rolling real-time ticker on the bars' walls show that more than 111 million darts have been thrown across the chain since he opened out the concept four years ago.

The founder claims that places like his are revitalising an otherwise ever more drab high street and bringing back a sense of community. It is certainly profitable and big business and the oches are booked months in advance.

Other entrepreneurs have reached the same conclusion that reinventing high street leisure can be profitable. There is a fresh wave of concepts taking over space left by restaurants or shops going into administration or liquidation and targeting younger people. Already established brands offer cocktail-bar crazy golf or pepped up ping-pong and these will be joined shortly by a younger orientated bingo chain and a company planning to launch US shuffleboard (weighted discs pushed down tabletops) into the UK. Earlier theme introductions had a mixed response with ten-pin bowling, in particular, getting into trouble but as the twenty-and thirtysomethings look for

fresh recreational town-centre activities – and they don't drink as much alcohol as their parents did – these are being repackaged and reinvented.

One of the key factors in the launching of these ideas is their appeal to women. Playing ping-pong on a Saturday afternoon amongst friends, with decent food and drink to hand, updated screen scores with instant video replays and filmed stories, apparently appeals to young professional females. It is not unrelated to the changes taking place in working patterns since because, according to the jargon, the rise in remote working has diminished the attraction of static relaxation points (whatever that means!).

Another demographic change that is taking place is the demise of the student bar. In a pre-mobile phone era, university student bars were the places to bump into people you knew and enjoy cheap drinks. No longer. Many are closing and others are transforming themselves into "events spaces". Since the early 2000s pubs have taken trade away from traditional campus sites and young people are drinking less. Apparently three in ten 16-24 year olds are now teetotal which is up from two in ten in 2005. Those who do drink are changing habits. They meet up at friends flats rather than a bar before heading out on the town. Those foreign students, accounting for 14% of undergraduates, who do drink embrace British drinking culture via pubs rather than college bars. Moreover, according to one university provost today's students are more serious about study – the library is full. This disdain for the student union is not just to be found on university campuses but in any area hosting a student population.

What all these thematic trends and social innovations do suggest is that bars and pubs (especially those in town centres) do need to broaden their appeal. They need to attract families at the weekend, office parties during the week and young groups of friends on a Friday and Saturday night. The new generation of entrepreneurs are showing the way by making money bringing fun back.

But will initiatives like these save our local pubs? Extremely unlikely I would have thought but ideas don't need to be swathed in jargon speak and conceptualisations! Trying to do something different doesn't have to result in gentrification. However, the runes are suggesting that traditional pubs will need to be adventurous if they are to

capture the next generation of customers. They might not be drinking as much but they drink better and still want to socialise and go out. Drinking is just not the centre any more.

S P Arrow

FROM PUBLIC HOUSES TO PRIVATE ONES

TURNING LAST ORDERS INTO NEW HOMES

Everybody knows that pubs are closing on a depressingly relentless basis but just to reiterate the reality according to the Office for National Statistics there were 52,500 in 2001 but only 38,815 at the end of 2018 – a decline of 26%! What is much less well known is what sort of use is being made of the sites once closed.

Analysis from Radius Data Exchange, published in the Estates Gazette, show that 65% of the pubs to have closed since 2000 have seen plans lodged for them to be converted into homes. Developers searching for suitable sites to build residential housing have cottoned on to the opportunities offered by sites with ready to utilise plumbing, drainage and space. Almost 2000 new homes have been earmarked on the sites of former pubs during this period and more than half of those applications have been lodged since 2015.

The 35% of sites not used for housing are split roughly fifty fifty between conversions into shops and restaurants on one hand or new hotels, offices and non-residential institutions. The latter category, including children's nurseries, community centres and function halls account for 12% of the change of use categories.


Not surprisingly the largest number of applications are made in the London area but the North West of England is not far behind. The smallest number of applications were lodged in Northern Ireland. During the years from 2001 to 2019 there were just over 300 applications in Yorkshire and the Humber making the region the fifth most active out of twelve. Roughly half of the UK applications are granted with 14% being refused, 9.5% withdrawn and 27% still being considered or dormant when the data was published.

Perhaps the most alarming aspect of the report was that the writers thought that the process appeared to be accelerating. However, other sources suggest that the rate of conversion has slowed down as have total closure rates. Certainly, the opening of micropubs and bespoke bars seems to be gathering though whether these are seen to be adequate replacements for traditional pubs probably depends upon the age of the ponderer!

B House

FLATT TOP

THORNHILL, DEWSBURY



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Food made with Ale

ALE CAKE

INGREDIENTS

- 500ml Bottle of dark ale such as Theakston Old Peculiar
- 140g dried cranberries
- 140g mixed peel
- 180g soft brown sugar
- 150g self-raising flour
- 500g small currants
- 3 eggs
- 180g wholemeal self-raising flour
- 3 tsp mixed spice

METHOD

1. Put the cranberries, mixed peel and currants in a pan, cover with the ale and heat for a few mins until hot, cover and leave for 24hours
2. Preheat oven to 140 Degrees C
3. Add the rest of the ingredients and mix well
4. Bake for 75mins until brown and firm to the touch.
5. Remove and allow to cool on a wire rack.
6. Scoff with butter or Wensleydale cheese!

Mill Valley Brewery Flourishing

There is now only one brewery currently in production and supplying the Heavy Woollen area. This is flourishing since Mill Valley Brewery took over the former Partners Brewery premises and equipment situated in Hightown, Liversedge.

After starting in his Liversedge garage in 2015 the homebrewer Steve Hemingway has moved his fledgling business on and up by way of a 3 barrel system brewery in the old Woodroyd Wire Mills, South Parade, Cleckheaton increasing production currently, to a 12 barrel plant at the Hightown brewery, and now employing 5 staff.

The brewery supplies draught and bottled beers to more than 100 outlets over a wide area of North, South, East and West Yorkshire, Lancashire and Derbyshire.

After consumer research the Mill Valley Brewery image and logo is being rebranded with a more contemporary appearance aimed at attracting the younger drinker.

The extensive range of high quality vegan friendly ales includes 6 cask and 4 keg pump craft beers and lagers are presented at both brewhouse taps. The South Parade venue is open for quiz night every Tuesday evening, open Friday evening and Saturday and Sunday 1.00 till late

with music and live groups Friday and Saturday. Comedy nights occur on the first Thursday of the month and open mic on the third Sunday in the month. The Hightown premises include a stylish comfortable bar which opens every Friday, Saturday and Sunday.

A 'Brewfest' has been organised for the Hightown venue on the 20 June 2020 with marquees, Bands and food, whilst the Cleckheaton venue hosts a similar 'Millfest' on the 18 July 2020.

THE REAL ALE TALK WORDSEARCH ANSWERS

DEWSBURY

MASHAM

BARNESLEY

KEIGHLEY

ILKLEY

BATLEY

LITTON

OTLEY

POTTO

OSSETT

Partners

Black Sheep; Theakston

Oakwell

Timothy Taylor

Ilkley

Cap House, Pennine

Litton

Briscoes, Rodhams

Captain Cook

Ossett, Bob's

All Bottled Up

An article in an earlier edition of this wonderful magazine touched upon the growing popularity of bottle-conditioned ales (BCAs) in the UK. When CAMRA was founded in 1971 there were just five : now there are thought to be more than 2000. The reasons behind this welcome renaissance were briefly touched upon but some readers have asked for more information about the beginnings of BCAs so here goes.

Until the recent surge in popularity their heyday was probably during the last fifty years of the nineteenth century but the origin can be traced back to the late 1500s if the histories are to be believed. According to a book titled the "History of the Worthies of Britain", published in the seventeenth century, a Hertfordshire cleric and a keen fisherman called Nowell accidentally discovered the preservation properties of corked bottles when he left his home brewed ale on the banks of the River Ash around 1570. Returning to retrieve it a few days later it was perfectly drinkable.

Between those early years of Elizabeth 1 and 1845 bottled beer though remained a luxury largely because glass was taxed. Bottles were expensive and needed to be filled and corked by hand. Beers sent overseas did tend to be bottled but were filled flat because secondary fermentation during the journey would otherwise cause the already active contents to explode.

1845 was a key year because the glass tax was abolished in Britain then. Around the same time a new type of bottle mould was invented in the USA. Both developments lead to an increase in sales but it wasn't until another invention in 1879, the screw-top beer bottle, and the crown cork, in 1891, that the need to employ lots of men to fill the bottles and seal them by hand was mitigated. By the late 19th century most of these brews were pasteurised and filtered.

The next key boost to sales arose out of the costs of financing World War 1. The increase in taxes lead to weaker draught beers and these tended to deteriorate more quickly than stronger brews. Thus, pub drinkers began to mix the weaker draught ales with bottled ones which were stronger and more reliable in quality. This 'livening up' process lead to the creation of new favourites such as light and bitter or brown and mild with the first element being bottled and the second draught. Between the two world wars these mixes became very popular.

By 1959 packaged beers (almost entirely bottled) accounted for over a third of the UK beer market and the pundits began to predict that draught was doomed. However, the rise of keg beers in the 1960s and canned ales proved them wrong and by 1984 bottled ales accounted for less than 10% of the market. Hundreds of brands disappeared. The strongest sellers were a couple of national brown ales and some sweet stouts. Barely a handful of BCAs survived. Bottled Bass (5.1%), Worthington White Shield (5.6%) and Guinness Extra Stout (5.6%) were among the few. Guinness was discontinued in the early 1990s.

Amongst the main reasons cited for the upsurge in BCAs in the UK is that the brews offer a lot more in terms of longevity. Because the yeast remains in the bottle the flavour profile actually improves over time. The brew will evolve and change but should never get worse if the bottling is correctly carried out. For smaller brewers, trying to carve out a niche in a crowded market, this can be a great advert in an era when flavour is apparently king. It is also safer for the brewer because the best way to condition the product is to filter the beer to ensure stability and then add fresh yeast. For a smaller brewer short of technical resource and expertise a BCA is a boon. Moreover it is the cheapest way to package beer when done properly but for the unwary you can get big lumps of yeast coming out when the beer is poured.

Because the resurgence of BCAs in the UK has been driven by microbrewers some fear that the trend is peaking as the market consolidates and the new canning technologies offer acceptable alternative packaging solutions. However, large brewers like Marstons and St Austell are investing heavily in their BCA portfolios so it is too early to call time.

What all brewers agree on is that the customer remains confused. The lack of understanding is holding sales back. Georgina Young, now at Bath Ales but formerly at Fullers, however is hopeful and argues that like anything else with beer when you introduce people to do it they can be completely converted.

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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.

Heavy Woollen Branch join the campaign



Campaign
for
Real Ale

Do you enjoy Real Ale?

Visit 100 Pubs and 30 Clubs in our branch serving Real Ales

Come to our monthly social nights

Join our trips to Pubs, Breweries and Beer Festivals

Join us today

To help

Protect our Pubs, Clubs and Breweries

and

Save £££££

Discount Beer vouchers worth £30

CAMRA discount at local pubs



Join us NOW

<https://join.camra.org.uk/>



Campaign
for
Real Ale

Contacts & Diary

CAMPAIGN FOR REAL ALE LIMITED

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Home Page: <http://www.camra.org.uk>

HEAVY WOOLLEN BRANCH CONTACTS

Home Page: <http://www.heavywoollen.camra.org.uk/>

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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)

Mon 9th March	Meeting	Flatt Top Pub, 27 Albion Rd, Dewsbury. WF12 0HD
Thurs 19th March	Social	Starting Rose & Crown, Cleckheaton then Wickham
Thurs 2nd April	AGM	7:30pm Meeting, 8pm AGM Hanging Heaton Cricket Club
Thurs 23rd April	Social	Millbridge Club, Liversedge. W15 7ES then Black Bull
Tues 5th May	Meeting	Navigation Tavern, Mirfield WF14 8NL
Thurs 21st May	Social	West Riding on Dewsbury Station then Shepherd's Boy

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 **Editor & Pubs Officer** above. However, any enquiries regarding advertising should be directed to the **Advertising Contact** above.

Next copy date is May 2020.

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CITIZENS ADVICE

Unit 5/6 Empire House
Westfield Old Rd,
Dewsbury WF12 8DJ
Tel 0344 848 7970

OSS
BREWERY
ETT

OUR CORE RANGE MADE IN YORKSHIRE



YORKSHIRE BRUNETTE
TRADITIONAL YORKSHIRE BITTER 3.7%

YORKSHIRE BLONDE
FRUITY PALE ALE 3.9%

SILVER KING
CITRUSY PALE ALE 4.3%

EXCELSIOR
STRONG PALE ALE 5.2%



ABV 4.0%

**WHITE
RAT**



PALE
HOPPY
BEER

PALE HOPPY ALE ABV 4.0%

This ultra pale and extremely hoppy beer is brewed with low colour malt. A combination of the American hop varieties produce an intensely aromatic & resinous finish

For further information please contact our friendly sales team on
01924 261333 or email sales@ossett-brewery.co.uk

www.ossett-brewery.co.uk



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