

Free

Issue 26

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



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Autumn 2019

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2500



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for
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TRADITIONAL YORKSHIRE BITTER 3.7%

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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 busier than ever these days. I have a number of further presentations to make to some of the great pubs and clubs in our area and we were also very pleased to see the Regional Director of CAMRA for Yorkshire, Kevin Keaveny, and his Deputy Director, Peter Goddard, at Hanging Heaton Cricket Club last weekend. The club was a close runner-up in the Yorkshire Club of the Year judging this year and Peter made an interesting and observant presentation about the club before handing over the well-deserved certificate to stewards Peter and Joanne Jagger.

On the subject of clubs, a number of our branch members are currently busy surveying clubs in our area in order to update our own records as well as the WhatPub website. This is a CAMRA website aimed at listing and giving details of all the pubs and clubs in the country. Take a

look at www.whatpub.com to see what it's all about. If you find something about a pub that does not accord with its description, you can provide feedback via the website to the respective CAMRA branch, who will consider it and update WhatPub as appropriate.

The Black Bull on Dewsbury Market Place has been undergoing substantial renovation and is currently advertising for staff. We are looking forward to seeing what the restored, listed, pub will look like when it reopens. It's autumn now and, as we head into winter, it is traditional to see more dark beers on the bars, but whatever your taste in beer, we have a lot of excellent, welcoming pubs and clubs in which to drink it. I hope you enjoy the dark nights as much as I intend to.

Mike

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BEER FESTIVALS Near & Far

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

NOVEMBER

1st - 2nd: 5th Castleford Beer Festival, Queens Mill, 1 Aire Street, Castleford WF10 1JL.
Fri 6pm – 11pm; Sat 12noon – 5pm, 6pm – 11pm.

8th - 9th: Wharfedale Beer & Music Festival, Town Hall, 48A Main Street, Grassington, Skipton, North Yorkshire BD23 5AA.
Friday 12:30- 4:30pm and 6:30-11:30pm, Saturday 12-5pm and 6:30-11:30pm.
<http://www.wharfedalebeerfestival.com>

14th - 16th: Moonrakers BF, The Commercial, 1 Carr Lane, Slaithwaite, HD7 5AN.
Thu – Sat Normal opening hours.

22nd - 23rd: 19th Otley BF, Otley Rugby Club, Cross Green, Otley. LS21 1HE.
Fri & Sat 12noon – 11pm.

23rd: Leeds Festival of Brewers, New Craven Hall, 2 Fairfield House, New Craven Gate, Leeds LS11 5NF.
Session 1 11:30am-4:30pm, Session 2 5-10:30pm.
Brewers market style event showcasing eight small & independent brewers.
<https://www.festivalofbrewers.co.uk>

29th-30th: Rotherham BF, The Trades, Greasbrough Rd, Rotherham S60 1RB.
Thu & Fri 6pm – 11pm; Sat 12noon – 11pm

Sat 30th: Regional Meeting - The Toolmakers Brewery, 6 – 8 Botsford Street, Rutland Road, Sheffield S3 9PF (behind Forest pub) for 12.15hr.

JANUARY 2020

23rd - 25th: Manchester Beer & Cider Festival, Manchester Central, Manchester M2 3GX
Thu & Fri 12noon – 10.30pm; Sat 12noon – 7pm

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

PHEASANT

Gelderd Road, Birstall. WF17 9LP

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

SHIP INN

Steanard Lane, Mirfield WF14 8HB

HEATHFIELD FARM

Heathfield Lane, Birkenshaw BD11 2HW



Heavy Woollen Pub of the Season - Summer 2019

The Pheasant, Birstall

Pictured left to right, Andy Kassube, Chantelle, manager Jodie, Jess.

The latest winner of the Heavy Woollen CAMRA Pub of the Season award is the Pheasant, at the North-eastern end of the Heavy Woollen branch area, on Gelderd Road, Birstall.

The Pheasant is a Greene King (GK) pub ably managed by Jodie Hughes and assisted by Jess and the team. The pub is perhaps best known as a place for shoppers and passing families to go for a pub meal, however manager Jodie formerly ran another GK pub with lots of handpulls and is keen on promoting real ales. In April this year, after steadily increasing sales of the cask ales, Jodie persuaded the brewery to install 2 more handpulls, bringing the total to 6, sometimes with all on at once. Jodie and Jess order interesting guests from other breweries as far as is possible and practical, while Greene King's own Yardbird and Old Golden Hen are popular alongside IPA (currently having a recipe revamp with double the hops) and Abbot.

In recent times, guest beers from other breweries have included Bad Co Love Over Gold, Taylor's Landlord and Boltmaker and Hogs Back TEA.

Like other GK pubs, 10% discount on cask ales is offered to CAMRA members. In addition, the Pheasant has a loyalty card, 5 pint stamps entitling the holder to a free pint. On Thursdays, 10% discount on ales is available to anyone, not just CAMRA members.

On the evening of the presentation, IPA and Abbot were accompanied by London Glory, Ruddles County, Old Golden Hen and a collaboration brew, Cocksure Treacle Stout, a delicious, dark 5.4% beer made with African molasses.

Committee member and former branch Chair Andy Kassube presented the award certificate to Jodie and hard-working staff members Jess and Chantelle.

<https://whatpub.com/pubs/WOO/123/pheasant-birstall>



Yorkshire Region Club of the Year Runner-Up 2019

Hanging Heaton Cricket Club

Hanging Heaton Cricket Club has added yet another title to its list of awards. Earlier this year it won the Club of the Year title by the Heavy Woollen Branch of CAMRA, thus the branch put it forward for the Yorkshire regional contest where it was up against clubs from 12 other branches from all over Yorkshire, including two previous winners of the national Club of the Year award. A panel of judges visited anonymously one by one and scored against a set of criteria including beer quality, welcome, community value, value for money, atmosphere, décor and good practice, with the result that the club was judged a close runner-up.

This highly successful Bradford League Cricket Club was founded in 1876 and soon became known as the Tewitlanders due to its high position attracting flocks of tewits, otherwise known as lapwings, which are included on the club's crest. The original building is at the heart of the greatly extended, comfortably furnished clubhouse which has pristine décor and a great view of the cricket pitch. At the side of the main lounge is a spacious snooker room which regulars take seriously, honing their skills to have the privilege of playing here against the best professionals such as Steve Davis, Jimmy White and

Ronnie O'Sullivan. The premises also includes a Bowls Club and a large function room with views over the surrounding area.



Presentation Photo shows, left to right – Peter Goddard; Peter Jagger; Joanne Jagger.

The certificate was presented by deputy Regional Director Peter Goddard to club stewards Peter and Joanne Jagger, whose success and dedication was acknowledged by the local branch members who appreciate the effort that has been made to establish the club in the area. To achieve

this level of consistency takes a lot of hard work and Peter thanked his regulars 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 they started at the club there was just one hand-pulled ale, Tetley's, now there are three or four 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-tie 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, we found the guest Phoenix Arizona 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 big success during the cricket season. The beers change regularly but there is always pride of place for at least one Yorkshire ale.



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

A photograph of a large outdoor beer garden. Many people are sitting at tables, some under a large blue and white striped awning. The garden is filled with green plants and flowers. In the background, there are trees and a clear blue sky.

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3 Rotating Cask Ales

Huge Beer Garden, ideal for families

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1115 Bradford Road
Birstall. WF17 9HZ



Heavy Woollen Club of the Season - Spring 2019

Lower Hopton Working Mens Club, Mirfield

On a warm Thursday evening CAMRA members and locals met for the presentation by Mike Roebuck, Chairman of the Heavy Woollen CAMRA branch, of the award for the Spring Club of the Season for 2019 to the Lower Hopton Working Mens Club, Mirfield. The award was accepted by Alyson Thornton, Club Steward and Club President Steve Pollard.

Mike Roebuck described competition as being stiff in the Heavy Woollen area amongst clubs that serve real ale on a regular basis. There are now over 30 clubs in the district and the number is growing, so to gain this award is a real achievement. In response Alyson emphasised that winning the award was a team effort down to her staff, Katie, Kat, Sharon and Millie that support her and the club's regulars. She also thanked the Club President, Steve Pollard and his dedicated committee for their support and careful selection of ales for the cellar.

The Lower Hopton Club now has three handpumps in service which on the night dispensed the long-standing Tetley's Original, Ossett Yorkshire Blonde and York Guzzler.

The premises are situated just over Ledgard bridge, a brisk five minute walk from Mirfield railway station, so why not call in and see if this is the sort of club that would suit you?



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join the campaign

...and enjoy
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from
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This offer is limited to 2 Free Pints only including joint membership,
i.e. Where joint membership is purchased you enjoy 1 pint each.



Price for single and joint
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AUTUMNAL VISIT TO BRUGGE

Some of our branch members decided on a short September trip to Brugge (Bruges) to experience the culture of that fair city. The best known aspects of that culture are the well-preserved historic architecture and the crafts of lace, chocolate and beer. Our original booking was with the now-defunct Superbreak but we rearranged it directly with the ferry company and the hotel and finished up with some money back so it worked out well in the end.

After a short journey along the M62 to Hull we arrived at the correct car park for the P&O Ferry Terminal 2 to Zeebrugge (for some it was the second car park we had tried after parking in the Rotterdam terminal 1 by mistake). The check-in and embarkation for foot passengers was extremely easy and without hassle or queueing, a far cry from the normal airport experience.

After depositing our bags in the cabins it was straight to the Piano Bar where surprise, surprise our CAMRA colleagues were enjoying a relaxing pint of draught Marston's Pedigree, through a handpull which made it a good substitute for the cask version. A few Continental beers were also available. After our satisfying, buffet-style evening dinner it was upstairs to the Show Bar where further imbibing was had before retiring.



On arrival in Zeebrugge and after a good breakfast on the ferry, the transfer coach was waiting to take us the 25 minutes to Brugge coach terminus around 10am, then a short taxi ride to the Hotel Navarra, a handy walking distance from Markt, the main square, where we left our bags.

The City of Brugge was a delight in the warm September sunshine and the many bars were very inviting. The

selection of draught and bottled beers was unbelievable, although the alcohol content required checking before drinking, as a certain member of our party suffered temporary difficulty with focusing of the eyes. It is best to treat Belgian beer as you would fine wine, to be savoured and not rushed.

We had a good walk to take in the fine views and get a feel for the place, then stumbled across a recently established brewery, Brasserie Bourgogne des Flandres, where we sat by the canal enjoying some of their fine beer and watching the trip boats go by. Next, stops at Dumon and the Chocolate Line, recommended for their quality chocolate. Then more great beer in de Garre, an old pub of character hidden in an alleyway near the main square; the accompanying cheese and sausage went well with the beer, on tap Gulden Draak (10.5%) being my favourite tippie of the day. After hotel check-in, we ate an excellent meal of steaks and Flemish Carbonade with beer to match at Cambrinus (booking advised). On then to t'Poatersgat, a cellar bar where the entrance is best tackled by those with limbo skills! Prices are comparatively cheap here and the choice is vast, explaining why it is popular with students.



Next day, more visits to the chocolate shops were necessary as were the sampling of the local waffles, together with an informative boat trip around the canal system. Tip – visit the Chocolate Museum shop for 500g bags of chocolate buttons of all styles at good prices. Another walk and a coffee prepared us for the Beerwall (2be) which has a fantastic display of bottles and glasses and more opportunity to drink by the canal, then another de Garre lunch was followed by a visit to Duvelorium, where we enjoyed glasses of beer while on a balcony

overlooking the main square. Then we enjoyed Monk, a modern bar with good prices and choice, before heading back to the hotel and the coach pickup before 5:30pm. On board the ferry, we upgraded to a large Club cabin with well-stocked fridge, TV and lots of space for a modest fee and enjoyed the onboard amenities which make it part of the holiday rather than just a means of travel.



To be recommended as a short handy trip for all beer lovers, with a suggestion of at least a minimum one night stay in Brugge. Sante!

BREWERS WORDSEARCH

Find the brewer's surname and to test yourself what was their first name!

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

BRAINS
EVERARDS
HOLT
HUGHES
LEES

TETLEY
THEAKSTON
THWAITES
WELLS

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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 Sun – 12-4pm

Chidswell Lane, Dewsbury, WF12 7SW
 Tel: 01924 275700

www.huntsmandewsbury.co.uk

Facebook: The Huntsman & The Huntsman Outdoor Events



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A WIGHT PLACE TO VISIT?

Although immune to the TV bombardment surrounding the 200th anniversary of the births of Albert and Victoria and their private world of Osborne House but still allured by the fact that the Isle of Wight was on his list of unvisited counties this writer succumbed to the temptation of a cheap coach-based mini holiday to the Island. Any misgivings he might have had were allayed by the knowledge that there were three real ale breweries on the Island and that the Good Beer Guide indicated that there was a fine range of pubs to be explored.

He half expected the place to be full of mature to elderly British tourists bumping into each other with their walking frames and over-sized shopping bags and he wasn't wrong. However, whilst the island's principal attractions (other than Osborne House) couldn't be described as being very busy he was surprised at the number of younger visitors, including many families with smallish children and smallish dogs, and the fact that many of them were European rather than British.

The Island is bigger than one thinks with a good road network and two railway lines: one electric (the Island Line, run by Southwestern, using old London Underground stock) and one heritage (the Isle of Wight Steam Railway operating on five miles of track which connects with the main line). There is also a good bus service. Unlimited travel tickets are available on the Island Line and Southern Vectis buses.

The longest established Island brewery is Goddards. It started brewing in 1993 in an 18th-century barn on a farm near Ryde using local barley and hops. Its best known beer is probably Fuggle-Dee-Dum (4.8% ABV). Yates' IoW Brewery began in 1998 and now has over 250 outlets. The brewery has moved three times and its flagship beer, Islander (4% ABV), was a finalist at GBBF in 2017. The youngest brewery is The Island Brewery which only started in 2010. It has a close connection with a local hospice and 10p per pint of its principal brew, Earl's RDA (5% ABV) is donated to it. Of course, many mainland brewed beers are available as well.

Like many of Britain's seaside resorts some of the Island's towns feel a bit rundown and neglected at the edges though the writer was assured that the Island was on the up, benefitting from the trend towards staycations, even if progress was slow and not necessarily smooth. Cowes, home of the Royal Yacht Squadron and the famous regatta, was clearly more affluent than other towns. A pint of Fuggle in the GBG listed Anchor there was £4.70 whereas the same pint in the GBG listed Castle in Sandown was £3.90. Godshell, a picture postcard village of thatched cottages and a gorgeous mediaeval church, was a tourist trap but the Taverners (sometimes GBG listed) was a pleasant pub and the house beer, brewed by Yates was very palatable. The so-called county town of Newport was a busy place but largely tourist free. The Island's smallest pub, the GBG listed Newport Ale House, occupies a listed building but surprisingly didn't sell any Island brewed beers. The best quality beer tasted on the trip was a pint of Yates' Golden served in the GBG listed S Fowler and Co in Ryde. This is one of the least charismatic Wetherspoons I've ever been in but the beer quality (and at just £2.15 a pint a bargain) and the staff were both excellent which I have to say was more than can be said for the Anchor which was the most disappointing pub visited.

This is, of course, just a personal snapshot and is probably already out of date. Things change and I wouldn't wish to judge the Island on what was, after all, just a flying visit. The Island needs a bit of loving care and attention (don't we all) and I hope it does continue to improve and prosper. Those wishing to sample the Island might want to note that usually at the end of July the Steam Railway runs a real ale train and in early October there is often a Beer, Buses and Walks weekend involving vintage buses and a number of pubs. The Island Steam Show in August also features a real ale tent.

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

BATLEY CARR:

The Woodman is a fine old pub with a homely atmosphere in the lounge and lots of sporting memorabilia in the tap room, the oldest pub around and serving lots of Tetley's Bitter. If you don't know where it is, it's on Hartley Street, behind the Vauxhall garage as you approach Dewsbury from Batley.

BIRKENSHAW:

The Golden Fleece has a varying Saltaire brew (Titus on our last visit) plus four interesting guests of various strengths and styles.

The Halfway House is thriving under its current management whose first three years have attracted lots of new customers. Ossett Yorkshire Blonde and Tetley's and two good guests are offered and there are lots of activities throughout the week. Leeds Gathering Storm, a lovely dark beer, was enjoyed on our recent social alongside Taylor's Golden Best.

Heathfield Farm has two rotating guests, recently Vocation Chop & Change and Stod Fold Calypso alongside the usual Abbot and IPA.

Birkenshaw Liberal Club is CIU affiliated and allows visitors signed in by a member. One or two well-kept cask ales are mostly sourced from Clark's of Wakefield.

BIRSTALL:

The Black Bull has two handpulled ciders and a rotating guest alongside Black Sheep and Saltaire Blonde.

Birstall Cricket Club on Leeds Road admits all and usually has Hobgoblin Gold in fine condition.

The Greyhound now has Bradfield Farmers Blonde and Black Sheep Bitter plus guests.

The Horse & Jockey has a good cider on handpull plus Bradfield Farmers Blonde, White Rat, Taylor's Boltmaker, Tetley's and good quality guests, 7 pumps in total with everything tip-top.

IDL Club (Birstall Nash) serves Taylor's Landlord and two guests, usually sourced from good, small breweries not otherwise available locally. Visitors are to be signed in by a member.

The Pheasant features Greene King specials such as recently a collaboration beer, Treacle Stout from Cocksure (now Tapestry) Brewery of Bristol.

CHICKENLEY:

The Spinners is for sale.

CLECKHEATON:

The Commercial is still open but is for sale.

The Marsh has a good selection of Old Mill beers including Bitter and Blonde Bombshell, with interesting seasonal specials.

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.

The Wickham has well-kept Tetley's and five or six others including Landlord and Golden Pippin.

DEWSBURY:

The Black Bull may have re-opened by the time you read this, promising to be a fine, smart real ale pub in a lovely, extensively refurbished listed building.

Leggers Inn has a new manager, Daz, who is keen to please with a good, varied range of ales, lately Abbeydale Moonshine, Jennings Cumberland and guests Sharp's Sunset, Roosters Yankee, Empire White Lion and Rum Porter. There is a comedy and curry night on the first Thursday in every month.

The Shepherd's Boy had a successful beer festival despite others running over the same weekend. The beer range and the real cider selection has been extended and popularity of the pub has increased very much since the talented Mili (formerly of the West Riding) took over. Her excellent sausage rolls and other snacks are usually available and the beer is in top form.

The West Riding has reached an incredible milestone of having been in the Good Beer Guide for 25 consecutive years, setting the standard for choice and quality of beer.

EAST BIERLEY:

East Bierley Cricket Club is a popular, welcoming club open to all and they have Tetley's plus two rotating guests sourced from far and wide and promoted on a large board behind the bar, while a fine view is afforded from the panoramic windows.

The New Inn is advertised to let but is open and offering Tetley's and a guest.

GOMERSAL:

The Bull's Head has re-opened with a keen licensee and with a choice of Tetley's, Leeds Pale and Fuller's London Pride.

Gomersal Cricket Club is open to all and has Saltaire Blonde and a rotating guest; a very popular venue for private functions.

The Old Saw, a tidy traditional pub, is closed and for sale. Do you know anyone who could make it work?

Spennorth Victoria Cricket Club, near the Old Saw, has a newly refurbished clubhouse, welcomes non-members and has Wainwright on handpull.

The West End once more won the branch Cider Pub of the Year award with its two popular traditional handpulled ciders, but don't forget it also has well-kept Ossett Yorkshire Blonde, Doom Bar and Taylor's Landlord and a great, community atmosphere.

HANGING HEATON:

Hanging Heaton Cricket Club has had the bar refurbished, with a fourth handpull added. Doom Bar and Ossett Yorkshire Blonde are accompanied by well-chosen guests in tip-top condition, as befits the runner-up in the Yorkshire Club of the Year competition. Recent guest was Phoenix Arizona.

HECKMONDWIKE:

Westgate 23 has Tetley's and a varied line-up of guest beers and cider, with Bosun's beers featured lately.

HIGHTOWN:

The Brew House has a great range of Mill Valley beers brewed in the building plus one or two well-chosen guest beers plus a few craft ciders.

The Shears is worthy of support, with Tetley's and Black Sheep Bitter on offer, but is under threat of demolition despite its historical importance and local affection. A new buyer would be welcome perhaps.

LIVERSEDGE:

The Liversedge usually has Black Sheep Bitter and a guest, lately Theakston Old Peculier.

LOWER HOPTON:

Lower Hopton WMC has Bradfield Farmer's Blonde at £2.60 alongside Tetley's and another. It was also presented with the CAMRA Branch Club of the Season recently.

MIRFIELD:

A new micropub is planned for the town, watch this space!

The Airedale Heifer, after a period of uncertainty, is open again; they would welcome your support.

Dewsbury District Golf Club is open to the public and has bars upstairs and down, always with Wainwright and occasional guest such as Thwaites Original.

The Dusty Miller has three regular ales such as Farmer's Blonde, Doom Bar, Pedigree or Hobgoblin plus a guest.

The Flowerpot always has a great choice of real cider and dark ale alongside the Ossett favourites and guests.

Knowl Club is licensed as a pub so non-members are very welcome to try White Rat, Old Mill Bitter, Sharp's Atlantic and a rotating guest.

The Navigation is the best place in the area to sample Theakston's beers, including the wonderful XB and mellow, dark Old Peculier.

The Office is a fine bar spread over three floors, catering mainly for younger drinkers, offering Indian tapas, craft ales plus two handpulls, currently well-kept White Rat and recently Theakston's Old Peculier.

The Old Colonial has Copper Dragon Best Bitter and usually three guests, from renowned breweries such as Butcombe, Oakham, Bath Ales, St Austell and J.W. Lees.

The Pear Tree has Doom Bar and three guests, two of which are free-of-fee.

The Ship has Greene King IPA and a varying guest.

The White Gate has a new manager and offers a range of Old Mill beers.

The Wilson's Arms is closed and for sale.

NORRISTHORPE:

The Rising Sun has Saltaire Blonde, Bradfield Farmers Blonde, Abbeydale Moonshine, Acorn Barnsley Bitter, Taylor's Landlord and guests, recently featuring the award-winning Saltaire Triple Choc and beers from Black Sheep, Hawkshead and Ilkley – always something to tickle the taste buds.

ROBERTTOWN:

Liversedge Cricket Club welcomes all and has Tetley's Bitter and Elland White Prussian.

The New Inn has under new management re-established itself as a great place to socialise and to find a good range of beer including Abbeydale Moonshine, Bradfield Farmers Blonde, Leeds Best and three guests from near and far.

The Star has three handpulls with a varied range including such as Taylor's Landlord, Saltaire Blonde and Doom Bar along with some good food.

SCHOLES:

Hartshead Moor WMC is a friendly and spacious club (visitors to sign in) with well-kept Bradfield Farmers Blonde and Brown Cow, a cask brown ale not often seen elsewhere.

SHAW CROSS:

The Huntsman has Taylor's Landlord and a couple of varying guests often new to the area, plus some great food and incredibly mouthwatering desserts.

SOOTHILL:

Soothill WMC has Tetley's and a rotating guest, lately Merrie City Crystal Gold by Westgate Brewery.

THORNHILL:

The Savile Arms has Black Sheep Bitter and other rotating ales from the brewery. Some interesting guest beers have featured including Tetley's cask and St. Austell's Proper Job

The Scarborough has two rotating ales, well worth a visit. Halloween choices included Wychwood Hobgoblin, Moorhouses White Witch and the ever-popular Robinson's Trooper.

THORNHILL EDGE:

The Flatt Top has fine views across the valley and a welcoming, homely feel, with Abbeydale Moonshine and Tetley's Bitter plus two guests, often including a mild such as Taylor's. A beer festival is being considered.

WOODKIRK:

The Babes in the Wood is to let.

Heavy Woollen Branch

SUMMER CRUISE

A number of members of the Heavy Woollen Branch CAMRA were treated to a Canal Cruise on the Calder & Hebble Navigation, run by the Calder Navigation Society in their Trip Boat 'Savile'.

The Cruise set off from the South Pennine Boat Club (SPBC) (WF14 0ED) at 09:00 on Monday 19th August 2019. Those passengers who joined the cruise at the SPBC were treated to a cruise down the River Calder from Battysford to the centre of Mirfield, entering the canal in Mirfield via the Flood Lock at Newgate Bridge. This was, unfortunately, shut and required a bit of easing to get it open so that Savile could pick up the rest of the passengers just along the towpath from the flood lock.

'Savile' picked up the remaining passengers in Mirfield at about 09:30, on the towpath across the canal from the rear of the Navigation Tavern (where Lidl used to be). All the additional passengers were found to be waiting at the appointed place and were soon embarking on the boat ready for the rest of the trip.



This consisted of cruising on both River Calder and the Calder & Hebble Canal, via a number of large Locks between Mirfield and Horbury Bridge, where we were all heading to have lunch and a few drinks at the Ossett Brewery Pub called Brewers Pride, where we duly arrived at about 13:00 having phoned our orders in for food on the way.

A menu had been supplied by the Brewer's Pride and the management had also offered a FREE pint to all on



the Cruise. Both Food and Drinks were of excellent value and we must congratulate the staff at the Brewers for an enjoyable lunch.

This event turned out to be a very successful day out at the Brewers Pride and it looks like we may be organising further trips here during 2020. Please watch out for any future notices from the Heavy Woollen Branch.

Should you want to organise your own Trips on Savile, please have a look at the CNS Website:

www.calderns.org.uk or their Facebook Page at:

<https://www.facebook.com/CalderNavigationSociety/>



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EXCELLENT & FRIENDLY PUB**

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TAKING THE PILLS: HEALTHY BREW

There is a rather special health resort to be found some 95km away from the centre of the Czech Republic's capital city of Prague. Amongst the treatments offered are peat or cannabis baths and one that smells distinctly of hops: beer baths.

Pilsen is the home city of Pilsner Urquell. The famous pilsner brewery was founded almost 180 years ago by a German beer master called Josef Groll. Today over 1.5m litres of the bottom-fermented beer are brewed every day with roughly 35% going for export. Now owned by the Japanese company Asahi (who have just bought the Fullers beer business) you can take a forty minute brewery tour or opt for the spa treatment at a venue close by.

The brewery was founded by the town council in 1842 and still brews using only Czech materials. A portion of the mash is heated three times in a process called decoction: it is possibly unique. Although most of the draught beer consumed in its homeland is unpasteurised and enjoys natural carbonation much of the production is of course either bottled or served under carbon dioxide pressure. As far as the writer is aware there is just one outlet in the UK – Albert's Schloss in Manchester – which serves the real thing on draught.

The health spa course involves sinking into a bath of warm beer (actually a wooden tub) with an attached Purkmistr tap for twenty five minutes. This is followed by twenty five minutes of enforced relaxation and forgoing a shower or bath for another six hours. The Czechs believe that beer is good for the hair and skin and the time lapse is necessary for the treatment to be absorbed.

This might seem to be a bit of a waste of good beer to many but the whole pampering session experience is certainly pulling in the tourists. It is easy to see why. Apart from the obvious attraction there is also beautiful national park close by for walking and hiking holidays. Cheap flights from the UK to Prague start at about £40 return and the train to Pilsen is only another £4 or so.

All in all there are all the ingredients for a healthy and enjoyable long weekend.

C Tubb

A Mini Musing About MIRFIELD'S MALTINGS

Although Mirfield never had an independent brewery it did develop into a notable centre of the malting industry during the nineteenth century and the tradition continued until 1972 when Bass finally closed the last maltings in the town. The combination of supplies of pure and soft water with locally mined coal facilitated the industry and the arrival of firstly the canal and then, secondly, the railways just reinforced Mirfield's attractions.

The first recorded evidence of malting in the area is in the Yorkshire Directory for 1819-20 and there were six named maltsters. By the 1860s the number had increased to sixteen and some sources say that at the peak there were 28 maltings in the town. The Mirfield map of 1854 shows maltings along the river and canal sides from Battyeford through to Hurst Lane and Shepley Bridge.

Hurst Malt Kilns were built in the 1830s and the Canal Lodge kiln was operated by the Stancliffe family at the same time. The latter changed hands during the 1850s and by the 1870s was occupied by a firm of woollen manufacturers only to revert to malting in 1891 when another long established local malting family, the Listers, acquired it. The Lister family had owned the Madgecroft maltings in the 1830s but by 1929 the Lister business had been absorbed into the Sutcliffe empire. Trinity Malt kilns were probably built by the Hebblethwaite family before being owned by the Hursts until 1915 and the Sutcliffes after 1917. The buildings were eventually used to raise broiler chickens before closing and the site being used for housing in 2003.

Over time the various enterprises consolidated and by the late 1920s there were just two businesses: Crowthers and Sutcliffes. What was to become J F & J Crowther Ltd probably began in 1819 but it was certainly operating in 1822 on a site on the canal bank at Bull Bridge (nowadays Station Road). In 1879 the family firm bought out the maltings of R S Hirst that lay opposite to their site and during by 1881 the business also had premises in Ravensthorpe. The Queen's Mill maltings of the Moffatt

family were acquired at the turn of the century and by the late 1920s the firm ran eight sites in the town all adjacent to the canal. All but one also had their own railway sidings. Other maltings were owned in Cleckheaton, Elland and Heckmondwike but by 1938 the number of sites was greatly reduced. Floor malting techniques were replaced by mechanised drum and Saladin systems.

The Sutcliffes were originally based in Brighouse but by 1875 the next generation had got established in Mirfield and had two kilns. After buying out the Shepley Bridge business of J Milnthorpe by 1927 the firm had expanded further and operated some sixty to seventy maltings based in Yorkshire, Nottinghamshire, Lincolnshire and Norfolk. Economic pressures grew and the Mirfield premises closed in 1956. Sutcliffes merged with other malting firms to create Associated British Maltsters.

There is little evidence remaining of this once thriving industry although old Bass signage is still visible in Station Road and the Bull Bridge site has been partially re-developed as Brewery Wharf.

Much of the information in this article stems from a paper "The Malting Industry in Mirfield" written by the late Joyce Mell who, with her late husband Bill, was one of the founder members of the Huddersfield CAMRA branch. The manuscript can be accessed at West Yorkshire Archives in Wakefield.

CORDIALITY AND EDUCATION: TEMPERANCE IN ALL THINGS

Theme pubs come in many shapes and sizes but at the time of writing there is one in Rawstentall which, until quite recently, was thought to be unique. At 120 years old the Lancastrian Mr Fitzpatrick's is not an early Irish bar but something some altogether more unusual and socially significant.

At first glance it would seem that the wish of early Victorian employers to have an industrious and reliable workforce at a time of massive technical and mechanical revolution was driven purely by economic logic. As industrialisation rapidly increased employers wanted sobriety within their plants to minimise accidents and enhance productivity. But it was also tinged with more than a hint of political righteousness and religious doctrine. The temperance movement had its origins in a mixture of interest groups but those who expressed abhorrence at what they saw as unruly and wanton behaviour caused by the abuse of alcohol were to the fore. It is noteworthy that in the same year, 1830, as the Beerhouse Act virtually allowed anybody to brew and sell beer, the first temperance hall opened in Bradford and it wasn't before long that most towns in the north had at least one temperance bar. One commentator has estimated that by 1833 one in eight of all heads of households in Huddersfield was a drunkard. Pubs were the focus point of social gathering and most men went to pubs. The British Association for the Promotion of Temperance was founded in 1835 and although not overtly religious it certainly attracted support from the growing non-conformist congregations (especially the Methodists.)

Temperance bars usually offered ginger beer, sarsaparilla and non-alcoholic drinks such as Vimto, for example, but other more exotic named drinks were often on sale such as blackbeer and raisin, lemon and ginger or blood tonic. Customers were asked to refrain from drinking alcohol and usually had to sign a pledge to that effect. As a meeting place for the working man one of the advantages they had was that they enjoyed Sunday opening which was denied to other drinking outlets. Despite Intoxication continuing to have a social taboo there were some 100,000 pubs in England and Wales by 1908. Social reformers still lobbied for change and the People's Tax Act 1910 introduced

a tax on pubs and the 1914 Defence of the Realm Act introduced a restriction on pub opening hours.

Temperance bars were not uncommon and could be frequently found in Lancashire and Yorkshire during the latter years of the nineteenth century. They often were connected with educational movements and associated with Mechanics' Institutes for example as in Keighley (1896): ironically, perhaps, now a Wetherspoon pub! In Huddersfield, Thornton's Temperance Hotel was founded in 1850 and was closely connected with Chartism and socialist politics: it was cited as a "centre of light and knowledge". It was located on New Street where the soon to be closed Marks and Spencers is now. It closed in 1909. Ben Shaw, of soft drinks fame, was an early supporter. In Dewsbury the movement was very strong and the first hall was built in 1871. In 1882 the local MP, Sir John Simon, was petitioned to get a Bill passed by Parliament banning all alcohol in Dewsbury. It failed. One of the reasons why there are so few pubs in the Mount Pleasant area of Batley is because of its strong Methodist tradition. Many local towns had temperance halls, such as Birstall and Emley.

But by the time of the First World War the movement was on the wane and after 1945 interest fell away quickly. At its peak the Fitzpatrick family owned 24 shops but their last one closed in 1980 only to reopen in March 2016. There is also a temperance bar in Rotherham (the Whistle Stop). The temperance pub in Cautley in Cumbria wasn't born out of the movement though. A landlord of the Cross Keys drowned whilst trying to rescue a drunkard from the swollen beck (the guy survived!) and out of remorse the licence was revoked in 1902. It is now owned by the National Trust but customers can consume their own alcohol on the premises.

At the moment there is a resurgence in interest in healthier soft drinks and cordials and the ongoing specialist coffee and herbal and flavoured teas fad is reshaping the high street. Customers are happily paying a fortune for bottled waters so we might soon see a few more bars espousing the beliefs and promoting the products of the temperance movement again.

T Tottall

MIRFIELD MEMORIES: Part 2

EARTHORPE, LEE GREEN AND NORTHORPE

The fortified manor house referred in Part 1 of these reminiscences was upgraded following the Norman Conquest and a motte and bailey castle emerged. It is thought that the mound, still visible on Church Lane, was built between 1089 and 1129 with the bailey forming the area where the current parish church is sited. There have been at least two earlier churches situated close by but the present building, dating from 1869, occupies land previously taken up by Castle Hall. The Hall itself was rebuilt in the early 1500s and again in 1827 before being demolished in 1868. During its time, though, part of it functioned as a tavern, the Beaumont Arms.

Walking north up what is now Dunbottle Lane brings you to an area called Towngate. Here, according to the 1755 survey, there were four public houses – the Packhorse, the Globe (or Astrolabe), the Eight Bells and the Horns (or Blue Bull). A mid 1920s photograph shows a pub called **Ye Old Dusty Miller Inn** serving Springwell Ales. If one turned right along Shillbank during that time you could have drunk ales from the Sutton Brewery of Macclesfield at the Wheatsheaf. The pub stood opposite Paper Hall (a corruption probably of Popery since this is believed to be the house to which the three nuns fled after the dissolution of Kirklees Priory) and probably became an alehouse during the late eighteenth century. The building itself was older (1702) and is thought to have been built by the occupiers of Over Hall, the Stancliffes, who were established maltsters in Mirfield. One branch of the family had a malting business in Macclesfield so that is presumably the connection. It was ultimately owned by John Smiths before closure in 1936. Northorpe, itself, was reported as having two pubs in 1755: the Hare and Hounds and the Cock. Even in 1854 the area was relatively undeveloped but that was to change when the railway companies (two not one) drove lines through the village so that by 1900 there were two railway stations within a quarter of a mile of each other.

Walking a little further on from the Dusty the area known as Lee Green had three pubs – the Three Mugs (the Penny Pots), the Black Swan and the Red Lyon (or Cross

Keys). The present **Shoulder of Mutton** was built around 1937 but the original building was constructed in 1710.

Water Royd Lane was where one of the town oldest pubs was located. The King's Head was built during the seventeenth century on the outskirts of town with cellars reputedly dug directly into the rock. Later on it served Bentleys beers and would have been known to the miners from the nearby pit. It closed in 1956 and was demolished five years later.

The present town centre grew out of the hamlet of Earthorpe and there were three pubs listed here in 1755: the Black Bull, the Horse and Jockey and the Cock. By the 1830s Easthorpe as it had become known was developing rapidly with the mills attracting other supporting businesses such as banks and the Town Hall, opened in 1868, had a fine public hall which could accommodate 600 people and a further 300 in galleries and wings plus a 100 strong orchestra. The original Black Bull appears to have been whitewashed and started life as a farm. The pub was a stabling stop on coach routes and it was rebuilt by a local maltster in 1863. By 1868 the premises included a billiard room and bowling green. The ground floor was converted into a convenience store in 2012.

Had one walked west from the Bull in July 1876 you would have come to the first building reputedly supplied with water during that year, the Wellington Inn, and four months later it would also have benefitted from gaslights. The history of the Three Nuns was touched upon in Part 1 but there were two other pubs at Nun Brook. The Old Yew Tree was originally a timber framed, aisle farm house built around 1455 in what was known as Ratten Row. Later encased in stone it operated as a pub for most of the nineteenth century and closed in 1910. It was restored as a private house in 1973. Further up there were another two taverns: the first called the Horseshoe Inn was close to the end of Stocks Bank Road whilst the **White Gate** was at the junction with Far Common Road. The latter was probably an alehouse in 1830 before becoming a

pub in 1906 after the repeal of the Beerhouse Act. Bentley & Shaw planned to build a new pub closer to the Leeds Road but never did so. For a while the pub was called the Mason's Arms. The hanging white gate sign can be seen in photos dating from around 1910. Higher up on Far Common Road overlooking Hartshead there is a private house which was the Robin Hood Inn in 1911. **The Airedale Heifer Inn** is marked on the 1854 map of Battyeford and there is a photo from about 1927 showing it selling Bentley & Shaws beers.

As with the previous piece this brief run around does not purport to be comprehensive, thorough or, indeed, wholly accurate! It is largely based upon Frances Stott's various books on Mirfield.

CAMRA RESPONDS TO GOVERNMENT REVIEW OF THE PUBS CODE

Heavy Woollen CAMRA echoes calls for urgent reform from the Government to help local tied tenants. A survey of over 400 tied pub tenants in England and Wales has revealed significant failures in the Pubs Code, which governs the relationship between tenants and large pub-owning companies.

CAMRA campaigned for nearly a decade for a Pubs Code to be put in place, but the survey has revealed it is currently failing tenants, sparking Heavy Woollen CAMRA to call on the Government to act to protect tied licensees in the Branch.

75% of tenants reported that they don't think they are treated fairly and lawfully by their parent pub companies, whilst 73% felt that they were worse off than a free of tie tenant.

Furthermore, one in five tenants who have legal rights under the Code was completely unaware of the Market Rent Only option.

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Food made with Ale

YORKSHIRE RAREBIT

(lovely for tea or supper)

Serves 4

8oz Cheese (preferably Wensleydale) crumbled or grated
1oz Butter
75ml/ 2 1/2 fl oz Yorkshire Ale
Worcestershire Sauce
4 Slices thick toast
Salt and pepper
1/2 tsp English mustard
4 Eggs

Preheat the grill to high

Put grated cheese in a pan with butter, ale, Worcestershire sauce and mustard and season to taste. Stir over a low heat until it is the consistency of thick cream and keep warm.

Meanwhile poach the eggs and toast the bread. Put the mixture on the toast and brown under the grill. Top with the poached egg. Yummy!!

Choc Beer Cake (very decadent but a nice special occasion cake, maybe Easter)

FOR THE CAKE:-

175g SR Flour
1/4 teaspoon of baking powder
1 level teaspoon bicarbonate of soda
275g Dark Brown Sugar
110g Spreadable Butter
2 Large Eggs (beaten)
50g Cocoa Powder (sifted)
200ml Sweet Stout

FOR THE ICING:-

110g Dark Chocolate (broken into pieces)
2 tblsp Sweet Stout
50g Spreadable Butter
110g Icing Sugar (sifted)
25g Walnut Pieces (finely chopped)

TO DECORATE:-

8 Walnut Halves

Preheat oven to 180 or gas mark 4.

Sift flour, baking powder and bicarb into a large mixing bowl and add all the other ingredients except the stout. Whisk to combine until smooth and creamy and then stir in the stout a little at a time.

Divide the mixture equally between two greased and lined sandwich cake tins and bake in the centre of the oven for approximately 30-35 minutes until springy to the touch.

ICING:-

Melt the chocolate with the stout in a bowl over simmering water (5-10 minutes) When melted remove from the heat and beat in the butter. Leave to cool a little before whisking in the icing sugar.

Transfer 1/3 of the icing into a separate bowl and add the chopped walnuts. After the mixture is cooled sandwich the cooled cakes together with it and use the rest of the icing to spread over the cakes. Decorate with the walnut halves.

Make sure that the icing has set before storing in an airtight tin (if you can resist that is)

A Price Worth Paying?

Nobody wants to pay more for a pint than they have to but with growing cost pressures on the pub industry and a continuing decline in the amount of cask ale being drunk perhaps it is time to ask if we are paying too little! Maybe that is an extraordinary question to raise, especially for an organisation supposedly campaigning in the interests of the consumer, but I suspect it isn't.

Many licensees point out that serving good quality cask beer is the hardest job they have. Maintaining quality standards when dealing with a living product is always going to be difficult and it gets harder the less you sell. Furthermore, those landlords argue that cask is the product with the lowest profit margin partly because it is the most onerous to look after properly.

But it goes beyond the person behind the bar. Many breweries are saying that the unwillingness of consumers to pay a fair price is undermining their ability to produce quality real ales. They argue that they are being forced to dumb down the product by either using poorer quality ingredients or changing the recipe to reduce costs or alter the gravity likewise. Many minor changes over time will lead to a shadow of the original product sometimes even leading to a change in taste. Some are switching away from cask into craft because they can get away with charging more for the latter anyway.

Many microbreweries have opted to concentrate on the more expensive end of the market in terms of price to pub. This is because producing beers with a high ABV and distinctive flavours costs more but importantly enables them to charge more and drinkers are perceived to be prepared to pay more for a quality product. But, importantly, those that need to sell into the pub chains in order to survive are becoming increasingly price sensitive because their buyers balk at paying premium prices. Is this one reason why free trade pubs that sell the most interesting real ale selections are also those most likely to sell craft beers?

Most of the chat on social media about beer prices is of the view that they are too high and this is one reason why younger drinkers are consuming less. But too high

compared to what? The supermarket? The only place people can drink draught real ale is in the pub – which means they have to contribute towards the overheads as well – so obviously it will cost more. Compared to overseas? Comparisons are difficult without taking duty and tax levels into account but bar prices in the majority of EU countries and the United States are higher than those in the UK.

It is true that locality plays a part in determining beer pricing. Thirty years ago or so Greater Manchester was notably cheaper than West Yorkshire partly because of the plethora of smaller brewers and more pubs. Nowadays, when local pub prices fall within a £3 to £4 a pint range but are edging higher it is still possible to buy a premium bitter in Manchester city centre for £2.50. And I'm not talking about Wetherspoons here!

We do need to talk about them though. Wetherspoons is a major player in the market and during the forty years or so they've been operating have significantly impacted the industry. Personally I think on the whole for the good but I know many disagree. The chain is founded on providing value for money and has been a real champion for real ale and smaller brewers. It has given the opportunity for drinkers to sample many new products and introduced them to new ideas and concepts but at the same time has instilled into them an idea about how much they ought to pay for a pint. Towns with a Wetherspoons outlet have unwittingly been given a baseline price. Now it is true that Wetherspoons pricing is becoming more varied and sensitive to local conditions than it was some years ago when there were just one or two national tariffs. Nowadays you should not be surprised to be faced with three different pricing structures in three of their pubs in close proximity to one another but notwithstanding these changes their prices will almost inevitably be lower than those of the more traditional pubs nearby.

I drink in Wetherspoons pubs. Like any other chain some are very good whilst others aren't. I do appreciate being able to enjoy a very nice pint for £2.25 or whatever. But that does not mean that I automatically think that is the price I ought to be paying in my local.

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Signature
Date
Applications will be processed within 21 days.

Partner's Details (if Joint Membership)

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



Campaign
for
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- 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.

I understand that going out for a drink is always going to be more expensive than doing so at home. If I'm going to a pub I'd rather have three brilliant pints at a cost of £4 each than four indifferent ones for £3 each. I'm after a drinking experience but maybe I'm in a minority.

I am becoming concerned though that unless we begin to pay more for our beers and concentrate upon quality rather than price we may be contributing to a further decline in the availability and access to choice we currently enjoy.

B Lowther

BREWERS WORDSEARCH ANSWERS

(Samuel) BRAINS

(William) EVERARDS

(Joseph) HOLT

(Sarah) HUGHES

(John) LEES

(Joshua) TETLEY

(Thomas) THEAKSTON

(Daniel) THWAITES

(Charles) WELLS

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

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Contacts & Diary

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Home Page: <http://www.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)

Wed 30th Oct	Social	Shepherd's Boy, Dewsbury
Mon 11th Nov	Meeting	East Bierley Cricket Club
Thur 21st Nov. 7pm		Club survey trip (booking needed)
Thur 28th Nov. 7pm	Huddersfield Social	Head of Steam, Corner, Sportsman, King's Head
Tues 10th Dec.	Meeting	Hanging Heaton Cricket Club
Thur 12th Dec. 7pm	Xmas Social	Old Colonial, Mirfield (booking needed)

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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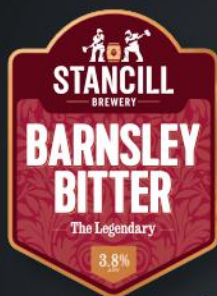


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