

Free

Issue 20

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



Hartshead Club



West Riding



The Leggers

Heavy Woollen Winners



Wickham Arms



Scotland Inn



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leave for others
to enjoy

Summer 2017

Distributed FREE to West Yorkshire pubs & clubs

Circulation 2500



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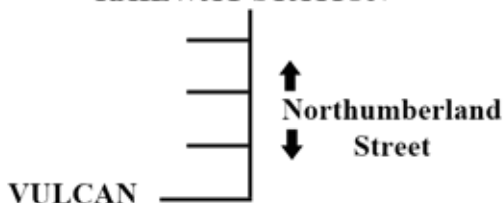
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Chairman's Welcome

Hello and welcome to the summer edition of the Heavy Woollen CAMRA Real Ale Talk Magazine for 2017. I hope we will get a warm summer and the chance for long walks especially if there is a pub at the end of it with a welcoming beer garden. There is nothing quite like a refreshing pint on a hot sunny day and also we have a number of pubs offering you Real Cider if you fancy something different!

During the last quarter CAMRA as an organisation enjoyed some very good news, which was a reward for the hard work put in by a number of our members. As of 23 May 2017 all pubs in England are fully protected in planning law making a full planning application and consultation necessary before they can be demolished or converted.

This followed a successful campaign led by CAMRA members that highlighted the need for the Government to act to protect community pubs. This gives the local community a powerful voice if a pub is threatened with unwanted development. However this is with a caveat, which is it depends on us as the public using these pubs and supporting them to make them a business that can survive, otherwise fundamentally the business should maybe not be supported.

Also during this quarter I have seen some messages on either our Heavy Woollen Facebook site or the historical Dewsbury and Heavy Woollen Beer Festival site which have been little negative. I would like to take this opportunity to answer some of those negative comments. As a branch we would love to organise another festival and have put out numerous requests for CAMRA members to volunteer to assist but with little success. However this is not a criticism of our members as we do request they volunteer their time for 6 months prior to the actual festival and as the majority of us work in full time jobs then this is a considerable commitment and I cannot blame them for not wanting to commit

this time. So please before complaining, maybe pick up the phone and talk to us rather than criticising those people who for four years committed considerable time and effort to raise a lot of money for charity and help to put Dewsbury back on the map! Also let's take this opportunity to support those pubs and clubs who organise very successful beer festivals in their establishments. These festivals take no little organising and we should support them at every opportunity. Please tell your pubs we are willing to support them should they wish to organise their own event. On this note I would like to thank Kevin and his team at the Navigation in Mirfield for their recent Scottish beer festival which shows what can be achieved. Well done Derek for his hard work there behind the bar too!

Also in this edition there are a number of articles highlighting the award winners in the Region and my sincere congratulations go out to all of them as their success is well deserved. This is the most enjoyable part of my role and I feel I am very lucky to make these awards. I really appreciate the effort needed to either win an award for the first time or in some cases maintain a very high standard over a long period. The competition between pubs and clubs is increasing and as Chair I am proud to represent this branch and see the standard constantly rising.

I have expressed a number of opinions in this column and they are mine (and not official CAMRA opinions) so please if you would like to discuss please give me a call or drop me an e-mail!

Finally I would once again welcome any CAMRA members to join us at our forthcoming events listed at the back of the magazine. If you cannot make a meeting just come along and join us at one of our various socials where we just enjoy a casual beer and a chat. On behalf of our Heavy Woollen pubs and clubs thank you for your continued support! Look forward to seeing you in your local soon! Cheers, Andy!

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Beer Festivals - Near & Far

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

JULY

1st – 2nd: Monkeyfest 11, Monkey Club, Dean Bridge Road, Armitage Bridge, HD4 7PB. Sat 12noon – 10.30pm; Sun 12noon – 9pm.

5th – 9th: Summer BF, Star Inn, 7 Albert St, Lockwood, Huddersfield. HD1 3PJ. Wed – Fri 5pm – 11pm; Sat & Sun 12noon – 11pm.

6th – 8th: SPBW 1st National Woodfest, Horse & Jockey, Church St, Castleford, WF10 1ES. Thu 5pm – 10.30pm; Sat & Sun 12noon – 5pm, 6pm – 10.30pm.

29th: Bobtown Beer Bash - 12:00pm - Roberttown Community Centre. Around 40 real ales and a good selection of traditional ciders plus music and locally sourced food at a very popular one-day event. Could be open until 10pm but for a good choice please arrive well before then. Small-scale mini-festivals are usually held at other venues in the village too, once you have enjoyed the Beer Bash.

AUGUST

8th - 12th: Great British Beer Festival (CAMRA) – Olympia London. www.gbbf.org.uk

SEPTEMBER

20th - 23rd: York Beer & Cider Festival (CAMRA) - The Racecourse, Knavesmire, York.

22nd - 23rd: Rastrick Beer Festival – St John's Community Hall, Rastrick. Fri 3pm – 10:30; Sat 1pm – 10:30.

28th - 30th: Calderdale Beer & Cider Festival (CAMRA) - Hebden Bridge Town Hall.

OCTOBER

5th - 7th: Wakefield Beer Festival (CAMRA) - The Space, Wakefield.

12th - 14th: Scarborough Beer, Cider And Arts Festival (CAMRA) - Old Parcels Office, Railway Station, Scarborough.

18th – 21st: Steel City Beer & Cider Festival (CAMRA) - Kelham Island Museum, Alma Street, Kelham, Sheffield S3 8RY

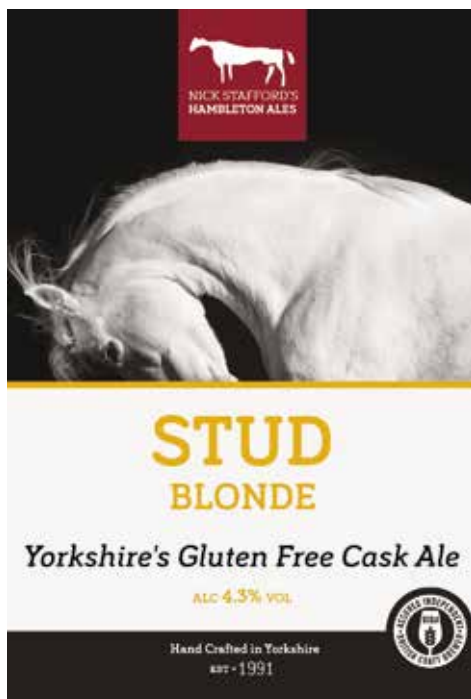
1997 BEER QUIZ

Can you remember 1997?!

What are the names of the pubs below that were the entries for the branch in the 1997 Good Beer Guide and some are still there?!

Sadly two of these entries are no longer open!

- | | |
|----------|------------|
| 1. ----- | SHAW CROSS |
| 2. ----- | THORNHILL |
| 3. ----- | DEWSBURY |
| 4. ----- | DEWSBURY |
| 5. ----- | DEWSBURY |
| 6. ----- | HARTSHEAD |
| 7. ----- | HIGHTOWN |
| 8. ----- | LIVERSEDGE |
| 9. ----- | MIRFIELD |



Heavy Woollen Pub of the Year 2017

The West Riding Refreshment Rooms

In front of a packed pub Heavy Woollen CAMRA Branch Chair, Andy Kassube, made the presentation of their Pub of the Year 2017 competition to **The West Riding Refreshment Rooms** in Dewsbury. This award was received by Manager, Carole Hemming, Danny Munt, Gary Farlow and all of their dedicated team.

Since Director, Mike Field, first had the idea in January 1994 to open a bar on a railway platform this pub has won numerous awards from the local Heavy Woollen branch for the consistent quality of the Real Ales served. On top of this the warm welcome you receive from the staff and the customers at this iconic Dewsbury pub make it a very popular destination both from locals and the ever popular "Rail Ale Trail".



Mike's "dream" is still going strong as the West is now one of the leading pubs in West Yorkshire, having won the

Heavy Woollen Pub of the Year on a number of occasions. The tradition has been taken on by his business partner, Sarah Barnes, who has continued the work he started and their Pub Company now extends to 5 pubs under the "Beerhouses" company name. These pubs are based in West Yorkshire and Lancashire.

This characteristic pub is packed with memorabilia, which ranges from Railway to Brewing, and provides a fascinating historic nature to the bar and its origins and traditions. It is difficult at times to remember that this is a Grade Two listed Victorian building but still manages to have a warm feel to its rooms.

Mike and Sarah acknowledge that none of this success would have been achieved without the backing of a great team of managers and bar staff, whose warmth and knowledge have helped to establish the pub.

The pub has now extended its range to 10 handpumps selling a wide range of Real Ales and a real cider from all over the country with a variety of styles to suit every taste. There is popular food on offer at certain times with details found on their website.

The pub continues to enjoy a good reputation for encouraging local bands and its summer music gigs are very popular. Details of live bands are regularly updated on their website. The West Riding also run a very successful "Meet the Brewer" evening once a month which is normally sold out in advance so please book and keep an eye on the website to meet your favourite!



Heavy Woollen Club of the Year 2017 The Hartshead

The Heavy Woollen branch of the Campaign for Real Ale has awarded its Club of the Year award to **The Hartshead** in Hartshead village. This is a much deserved award for this club which has finished runner-up in the CAMRA awards for the previous three years.

The certificate was presented by branch Chair Andy Kassube to club stewards Rob Gell and Emma Simpson. The competition is becoming harder each year with over 30 clubs in the Heavy Woollen area now offering Real Ale as demand continues to rise.

The award is testament to the consistency of the beer quality and the warm welcome you receive when you visit. The club is integral to the community and has established as a popular venue for a drink and a friendly social visit. Since Rob and Emma took over the club just over four years it has gone from strength to strength and was packed for the night of the presentation.

The club is a home from home for its members and visitors and caters for all. A major refurbishment a few years ago resulted in an attractive horseshoe bar in the centre flanked by a comfortable lounge area on one side and a games area on the other, with a full-sized snooker table and plenty of space. The club has also established a

good reputation for live music performances and holds a popular weekly quiz night.

The club is also a welcome stopping off place for people enjoying a country walk on the lanes and paths that surround the Hartshead and Roberttown areas.

The refurbishment resulted in four handpumps being installed on the bar, with emphasis on quality craft brews rather than mass-produced leading brands. The regular offerings are from Copper Dragon and Saltaire but Rob likes to stay local to other Yorkshire brews as well. Up to two guest ales rotate on the other pumps, carefully chosen from renowned breweries and well cared for, which was an important factor when making the awards. The club is a supporter of the CAMRA Locale scheme which aims to support local breweries.



Pub of the Year 2017 Runner Up

Heavy Woollen Pub of the Year 2017 Runner Up Leggers Inn

The Leggers on Mill Street East, Dewsbury, was awarded the Campaign for Real Ale (CAMRA) Heavy Woollen Runner-Up in the Pub of the Year Competition for 2017. The award was presented to the manager, Joel Graham by Branch Chair, Andy Kassube in front of a good crowd on a recent Friday night.

The Leggers first featured in the Camra Good Pub Guide as far back as the year 2000 and was a permanent fixture for the next 15 years. Then the pub had different managers over a short period and the beer standards dropped from the very high ones it had previously enjoyed. In the face of very stiff opposition in the Heavy Woollen area it dropped out of the guide in 2016.

Just over a year ago, Joel Graham was appointed as manager and when he arrived the pub had two real ales which were selling relatively slowly and the pub was not attracting the trade it previously did. Joel is well known in the Dewsbury area and realised the potential the pub had to offer. He set about improving the quality of the real ales and slowly improving the number and choice



as sales once again began to rise. The pub now offers five ales with a variety of different styles to suit all tastes.

The rise of the Leggers is a remarkable achievement and testament to the work Joel and his team have put in.

The Leggers is a traditional pub very popular with the boating community who moor both permanently and on a visitor's basis and regular community festivals are a feature of the pub. There are two main low-ceiling rooms with a warm welcoming atmosphere and one is often hired out for functions. The pub also runs in partnership with the Stables restaurant which offers good value food including feature nights such as Steak, Pie or Spice nights. Full details can be found on their website.

(www.leggersinn.co.uk)

The pub is at the heart of the community and is popular with all age groups and is a place where everyone can feel comfortable enjoying a drink. The feedback we received on the night was great with the locals feeling they have got their pub back.

To help in promoting the pub there is also a successful Facebook page where you can keep up to date with everything which is going on at this thriving pub. Joel was also keen to thank his team and the locals for their support in helping to make the pub a success in such a short time.

Batley Carr Pubs

I was brought up in Batley Carr which is situated between Dewsbury and Batley. It was a self-contained Village, I say village as everyone seemed to know everyone else and you didn't need to leave Batley Carr to get most things.

Batley Carr at its peak had 13 pubs if you include the Woodman at the bottom of Hartley Street, and it should be included as it's the only remaining pub

A number of the pubs were beer houses. What's a beer house? Well I asked the same question and my friend Peter Robinson from Halifax provided this explanation.

The role of beer only houses is, like so much in the licensed trade, somewhat complicated, so I offer this somewhat simplified definition:-

Prior to 1830, there were two main types of drinking establishments, inns and alehouses; broadly equivalent to what we would today call hotels and public houses. Both these types of establishment were entitled to sell all types of alcoholic drink including spirits, and were subject to strict regulation by local magistrates who also had absolute discretion over the removal of licences and the granting of new ones. These controls meant that as the population increased in the early nineteenth century,

the number of new licences did not keep pace with customer demand. This and other factors led the government to introduce the Beerhouse Act in 1830, the terms of which allowed anyone, subject to a payment of two guineas and with a minimum property qualification, to apply to the Excise for a licence to retail beer only. This option was enthusiastically taken up, and within a few years the number of beer houses grew close to that of existing types of licensed premises. These type of licences were eventually brought within the control of the Justices in 1869, and thereafter their numbers were gradually reduced as the least suitable, or badly run premises were eliminated.

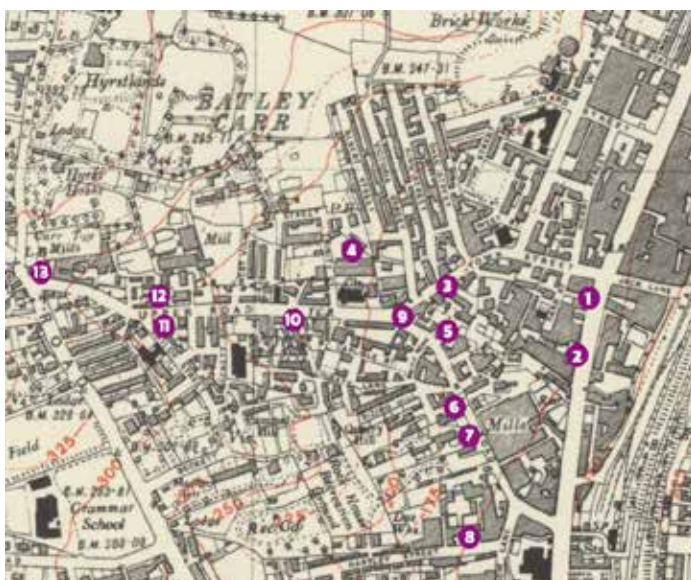
During the twentieth century, many beer houses disappeared as part of slum clearances, whilst others were enlarged and improved enabling them to successfully apply for a spirits licence, rendering them indistinguishable from other types of licensed premises. By the end of the nineteen-seventies the beer house had virtually disappeared, and the distinction was subsequently rendered obsolete by the Licensing Act of 2003.

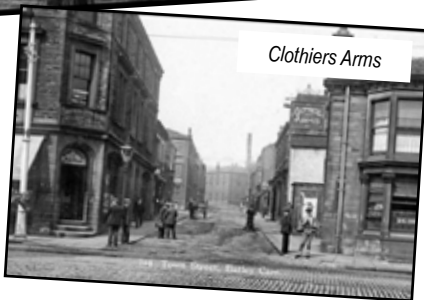
You may well have drunk in a number of beer only houses in your younger days, but as your tipple, like mine, is chiefly beer, then the absence of spirits from a bar may not have been obvious.

THE PUBS

As I mentioned earlier only the Woodman lasted, so what were the pubs? (see map for location) Starting from the bottom of Batley Carr where it meets Bradford Road :-

1. Albion Hotel. Tetley's
2. Clothiers Arms. Bentleys Yorkshire Brewery
3. Carr Hotel. Kirkstall Brewery, taken over by Duttons eventually owned by Whitbread from 1959
4. Beer House. Cambridge Arms. Springwell Brewery Heckmondwike, then Hammonds
5. Beer House. Globe. Stretton's of Derby then Allsopps and then Allsopp Ind Coope
6. Saw Inn. Hammonds then Tetley
7. Beer House. Volunteers Arms.
8. Woodman Inn. Tetley
9. Junction Inn. Bentleys Yorkshire Brewery then Whitbread
10. Beer House. Foresters Arms. John Smith
11. Cherry Tree. Tetley's
12. Commercial Hotel. Hammonds then Tetley
13. Old Shoulder of Mutton. Tetley





The Volunteers was on the left after the park wall with the stone platform outside, the Saw was above this on the left just possible to make out the sign



Left - our only remaining Pub in the Batley Carr area the Woodman, still selling Tetley's. The Cherry Tree lasted into the 70's, the Albion into the 80's and the Old Shoulder of Mutton into the 80's. All the others went with the various slum clearances. We left when I

was 13 years old and there wasn't much left then of Old Batley Carr. I did return to those still open and remember drinking in the Cherry Tree, Shoulder, Junction and Albion Hotel. The old buildings that remain are the ones that escaped the clearances. Just as a final thought. Believe it or not on Warwick Road, five minutes walk from Town street was a brewery in the late 1800's. The building is still there and inside is a well which supplied the brewing water for Atlas Brewery

I would welcome any additional information and photos anyone has. My email is - thelookers@ntlworld.com

Keith Looker
CAMRA Pub Protection Officer



Heavy Woollen Winter Pub of the Season 2016 The Scotland

The Scotland on Bradford Road in Birstall, was awarded the Campaign for Real Ale (CAMRA) Heavy Woollen Pub of the Season Award for Winter 2016. The award was presented to the publicans, Collette and Charlie by Branch Chair, Andy Kassube.



This is the first award the couple have won since taking over the lease of the pub just over 15 months ago. The couple saw the pub as an opportunity as they are local to the area and believed they could revive the pub to its former glories.

Since taking over as publicans Collette and

Charlie have established the pub as a warm welcoming pub with a very friendly atmosphere. The interior is very tasteful and they have helped to make the pub a very popular venue in the village. The Scotland is a perfect example of the traditional Yorkshire pub where beer

quality and a bar full of friendly locals are a key to its success.

One of the other main attractions of the pub especially with summer approaching is the beer garden at the rear of the pub and this has helped to develop the pub's popularity with all age groups.

The pub has grown a good reputation for Real Ale over the last 15 months and since Charlie took over the cellar he has established three real ales which change on a regular basis apart from the Tetleys which is permanent. He has also placed an emphasis on local Yorkshire brews wherever possible.

The pub has developed as an integral part of the community and it was good to see a busy pub for the presentation with the loyal locals packing the bar for the popular Wednesday Quiz night.

The Scotland is also establishing itself as a popular music venue with an open mic night and other acts performing. Full details can be found on The Scotland Facebook page.



Heavy Woollen Spring Pub of the Season 2017 Wickham Arms Hotel

Heavy Woollen CAMRA are delighted to present the **Wickham Arms Hotel** at Cleckheaton with their Spring Pub of the Season Award. The award was made by branch Chair, Andy Kassube, to the owner Steve Hey and his manager Paul, who have run this successful pub for a number of years. The pub has had numerous nominations for the award over the last two years but due to the quality and consistency of its beers it has finally managed to beat all its competitors this quarter.

The Wickham Arms Hotel has established itself in the town for a number of reasons. Firstly it offers 10 en-suite rooms offering good value accommodation which is at a premium in this location. Secondly they run a very successful coffee shop at the front of the pub which serves us a meeting place for the community. The pub also serves good value quality lunches and evening meals with Aimee in charge of the kitchen.

However this is obviously not why the pub has won our award. Under the close stewardship of manager Paul there are serving up to six excellently kept real ales, which on the night of the award presentation were



Tailors Landlord, Copper Dragon Golden Pippin, Wells Bombardier, Thwaites Wainwright and Sharps Atlantic. The other beer on and a regular, was the Tetleys Bitter of which Paul says they sell on average three 18 barrels a week.

The pub is also a central point for a couple of societies with the Bridge Club meeting there every fortnight and also every Wednesday the Rusty Ukes a local Ukulele group. On top of that the pub holds regular Jazz evenings on a Friday. This music theme ties in with the owner, Steve Hey, and his love of music. He was renowned for getting Harley Davidson to allow him to customise the Motor Cycle designs onto three guitars which needed special approval from the American company. Each individual guitar took Steve over 6 months to complete.

At the presentation, even though Steve is the face people associate with the Wickham due to his longevity and hard work, he was quick to praise Paul for his success in increasing the number of real ales and working tirelessly to provide a quality pint. Paul is so proud of his work that the pub has now removed all smooth flow and keg bitters as they were not selling. Paul has proved that if you provide a great pint people will drink it. The branch is proud to have the Wickham as an award winner as it shows what can be achieved by hard work and providing a great place to enjoy a real ale.

Real Ale Talk Pub News

This section reports recent changes plus a few pointers of where to find good beer in the district. For a comprehensive guide with maps to local and national pubs and clubs, see www.whatpub.com. If you have news to report, please contact us.

BATLEY: The **Cellar Bar** is using Pins (36 pint casks) for some guests to optimise choice and quality on the five hand-pulls they serve. Several local breweries now supply in this cask size on request, if ordering two or more, helping to avoid waste and to maintain best quality where turnover is likely to be low, such as where a different beer style is being tried out. The **Union Rooms** has a good selection of guests at keen prices, near the **Taproom** which has good music and six hand-pulled ales, while bargain prices are to be found for Black Sheep and guest at **Batley IDL Club**.

BATLEY CARR: The **Woodman**, the oldest pub in the area, has a fine traditional ambience in the lounge and some great sporting memorabilia in the games room, with Tetley's on tap.

BIRKENSHAW: The **George IV** has Tetley's and three rotating guests plus ciders throughout the Summer. On July 1st - 2nd, there is an anniversary festival, 6 pumps rotating from various West Yorkshire brewers plus a gin & vodka bar. Down the road, the **Halfway House** has been refreshed and offers Tetley's and a guest, then around the corner the **Golden Fleece** continues to provide a good selection of up to 6 ales with a recent sample being Leeds Pale, Ossett Silver King, Bob's Yakima Chief, Moorhouse's Pride of Pendle and Stod Fold Amber. They have a beer and food festival 26th - 28th August.

BIRSTALL: The **Black Bull** has introduced CAMRA discount on its choice of Fullers London Pride and three changing guests plus Orchard Pig medium still cider, the **Horse & Jockey** has John Smith's Cask, Jennings Cumberland, two Ossett beers and three other well-chosen guests, all kept in tip-top condition and with CAMRA members' discount on all except John's, while the **Greyhound** has well-kept Tetley Bitter, Saltaire Blonde, Black Sheep Baa Baa and a guest, well chosen mostly from Yorkshire breweries, with a buy 8, get one free loyalty card. The three pubs plus the **Scotland** form a recommended mini-crawl. Presentation of the Spring Pub of the Season award to the **Scotland** gave us an enjoyable evening in a fine, popular community pub which has a good beer garden on the former bowling green. Beers are ever-popular Tetley's and two guests, often from local breweries, which sell quickly and are kept in great condition. The **Pheasant** has up to four ales, mostly Greene King but recent guests have included Evan Evans Britannia, Daleside G&P and Westerham British Bulldog.

CARLINGHOW: The **Victoria** has Tetley's and Bob's Red Lion.

CLECKHEATON: The **Marsh** was the starting point for our April social, with a fine selection of five Old Mill beers including Yorkshire Elixir; then on to the **Wickham** (see POTS article) where up to 7 beers are available including two which have additional cooling to tempt drinkers who might otherwise choose smooth keg beers, which thankfully are absent here. Choose from typically Tetley's, Landlord, Bombardier, Wainwright, Golden Pippin or Sharp's Atlantic. Finally to the **Rose and Crown** where we were kindly treated to a generous portion of sandwiches and there were a wide range of styles of well-kept beer to choose from, predominantly Yorkshire beers with typically a couple from their own brewery in the back yard; Whitechapel BYB becoming a permanent feature. Their darker beers are particularly popular and several real ciders are also available. The food has a good reputation too. The **New Packhorse** continues to provide good food and excellent quality beer from its five handpulls, Black Sheep Bitter and Saltaire Blonde being regulars, all at a very keen price. **Obediah Brooke** always has a fine selection of guest ales, especially from Yorkshire, at Wetherspoon prices. **Mill Valley Brewery** has an increasingly popular bar with a pub licence, open at weekends with evening live music, beers of course from the brewery plus a guest.

DEWSBURY: **Beer Street** is a classic community pub with Tetley's on handpull and a fine, multi-roomed interior and a beer garden in an elevated position, not far from the **Shepherd's Boy** which has an attractive beer garden, at least four mostly Ossett ales and several traditional ciders. The **Crackenedge** is a fine, traditional pub with a rotating cask ale, usually something interesting and uncommon for the area. Congratulations to the **Leggers Inn** for being runner-up in this year's branch Pub of the Year – see article. The **Timepiece** has a good range of guests and real cider. Congratulations to The **West Riding** for winning this year's branch Pub of the Year – see article.

EARLSHEATON: The **Park** varies its ale selection, up to three on, lately Exmoor Fox.

GOMERSAL: The **Bankfield** has Sharp's Atlantic and sometimes another; across the main road, **Gomersal Cricket Club** serves at least one ale. The **Old Saw** has re-opened, after major refurbishment under promising new management, with three ales, initially Partners Blonde, Tabatha and Bob's Brown Lion, while nearby **Spennithorne Cricket Club** has Leeds Pale. Winner of the branch Cider Pub of the Year, the traditional Weston's cider and perry which are popular all year round are now on handpull at the **West End**.

GRANGE MOOR: The **Grange** was recently featuring St Austell guests, currently Tribute.

HARTSHEAD: The **Hartshead** has won an award – see COTY article.

HECKMONDWIKE: The **Westgate 23** is not afraid to try something different alongside Tetley's, with up to three guests such as Stancil Chocolate Porter and Shiny Sheff and Small World Twin Falls, sometimes with bargain offers like £1.50/pint!

HIGHTOWN: The **Brew House** has a fine selection of Partners and Bob's beers plus a guest or two, always with a good dark beer such as recently Dave from Great Heck Brewing. The **Cross Keys** was the starting point for our May social, now run by a very enthusiastic team who have transformed the spacious beer garden and have three well-kept ales, on our visit Hobgoblin Gold, Theakston Bitter and Moorhouse's White Witch, enjoyed in the sunshine. Then on to the **Shears**, which under Phil's management has been given a thorough makeover with an attractive stone floor and comfortable furniture, while the beer choice has been given a real boost, giving us the choice of their house beer, Luddite Gold, Mill Valley Dukes IPA, Trinity Supporter which is a very enjoyable plum porter, Salopian lemon Dream which is a frequent guest, Tetley Bitter, Hobgoblin Gold, Black Sheep Bitter, Blue Square Super Nova Pale Ale and one from Partners cider range. Heavy investment has been put into the cellar to help maintain top quality. There are occasional "Meet the brewer" sessions – (see their facebook page). They too have a fine garden, though on a smaller scale. On then to the **Black Bull** which had a complete refurbishment last year and offered a couple of fine guests alongside a good selection of Ossett beers including Excelsior and delicious Treacle Stout. These three pubs, all run by keen management, make a great little excursion for cask ales in good form.

MIRFIELD: The **Airedale Heifer** has 3 or 4 ales, with a Thursday £2/pint offer, plus CAMRA discount throughout the week. The **Flowerpot** has Ossett Big Red, Excelsior, Silver King, Yorkshire Blonde and 4 changing beers from independent brewers and from the other renowned breweries under their wing, also at least one traditional cider which has good demand. The beer, however has huge demand – this is the place to show anyone who says there is no demand for real ale! They have a festival with over 15 beers 30th June - 2nd July with live music, BBQ Sat & Sun. The **Navigation** once again hosted a standard-setting beer festival in May, with around 30 well-chosen beers sourced from the Scottish Highlands and Islands, all served from the cellar through handpulls at £3/pint; look out for news of the next one. Regular beers include up to 5 from Theakston, a couple from Caledonian and John Smith's Cask (or Rough as it's affectionately called here). The **Old Colonial** continues to source some interesting guest ales from renowned breweries such as Barnsley Bitter, Shiny Sheff, Stainless and Coco Chocolate Porter all from

Stancill, and Sidewinder from Recoil Brewery. Sunday lunches and Thursday-Saturday teatime food are excellent quality and value with an extensive specials board and there are frequent fund-raising activities for good causes. The **Pear Tree** has extended its cask ale range and often includes dark beers among its 4 pumps, which is to be increased to six, three of which will be free of tie. The **Shoulder of Mutton** has a buy 10, get one free loyalty scheme on its ales. The **Thirsty Man** has re-opened, albeit with no real ale. The **White Gate** had Old Mill Bitter, Bullion and two seasonal beers on our recent visit.

NORRISTHORPE: The **Rising Sun** has an excellent beer garden with fine views, to help enjoyment of Acorn Barnsley Bitter, Saltaire Blonde and a selection of 5 guests (mostly pale) such as from Bradfield, Partners and Timothy Taylor.

ROBERTTOWN: The **New Inn** has six well-chosen beers, usually including Abbeydale Moonshine, Mallinson's Bobtown Blonde, Leeds Best, one of their own and a couple of guests of different styles. Extra beers will be available at the pub on the day of the **Bobtown Beer Bash** at the Community Centre, 29th July, where 48 real ales and 25 ciders will be available. **Liversedge Cricket Club** now allows CAMRA members access and service, with Tetley's and a couple of guest ales.

THORNHILL: The **Savile Arms** has Black Sheep Bitter as its permanent ale with a Black Sheep experimental Mild from the same fold. St Austell's Proper Job returned by popular demand. West Yorkshire beers, Partners White Lion and Saltaire Blonde contrast with Oakham's JHB. Contact David or Hilary to book Saturday Wine and Dine evenings.

The **Scarborough** is open every day from 11 to 11. Cask Marque accredited, this pub has recently featured Welsh beers, Brains Bitter and Felinfoel Double Dragon and beers from local, regional and national breweries. Various dark ales and stouts are regularly on sale. Pub meals are available every day except Tuesday.

THORNHILL EDGE: After several pubs have reported quality problems with John Smiths Cask, the **Flatt Top** are trying JW Lees Bitter instead, alongside Leeds Pale and Tetley's.

UPPER HOPTON: The **Hare & Hounds** has Black Sheep, Leeds Pale and Doom Bar. The **Traveller's Rest** has Ossett Yorkshire Blonde, Leeds Pale and Moorehouse's Pride of Pendle. **Upper Hopton Club** has three Little Valley beers; Cragg Bitter, Stoodley Stout and Tods Blonde.

WHITE LEE: The **Black Horse** has Tetley's and the tasty Cross Bay Zenith, with occasional variation, with CAMRA members' discount.

CAFÉ BARS OR BAR CAFES?

At a time when pubs are closing their doors at an alarming rate (said to be three a day) coffee shops are going through a boom phase. A recent 2016 report from The Local Data Company revealed that new outlets are opening at more than three per day: 1222 shops in 2016 alone and there are now 23,000 coffee shops across the UK. Although there are still more than twice as many pubs as coffee shops at this rate the number of latte outlets will overtake the pint dispensaries by 2030.

Does this mean the time has come for the pub trade to wake up and smell the beans? Maybe. A more user friendly atmosphere and a wider range of drinks would go some way to help. How about a cross-over approach? Way back in 2005 Meantime brewery in south London launched a Fairtrade coffee porter using beans from Rwanda. The Titanic brewery in Staffordshire has recently brewed a black beer with roasted malt for Wetherspoons.

Originally conceived in 2011, Cappuccino is a 4.5% ABV brew tasting of smooth coffee. There are, of course, quite a few speciality real ales that boast having chocolatey notes.

How long before the Flying Horse becomes the Starbucks Arms? A pub selling cakes and ale? That would be having one's cake and drinking it.

T Cupp

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8th Roberttown Real Ale 'Bobtown Beer Bash'

Saturday 29th July 2017

After the amazing success of the last year's festival, the organisers are pleased to confirm the 8th 'Bobtown Beer Bash' at Roberttown Community Centre, on Saturday 29th July (12 noon onward).

Last year's event again exceeded all expectations, and the festival were able to make some significant donations to local good causes "We were again staggered by the response we received" Malcolm Firth, one of the festival organisers explained. "we realised the festival was going to be another success when following a steady flow of our regular visitors the whole outside entertainment area was full of people enjoying the live music and beers from all over the UK."

Originally designed to promote real ale it has grown into one of great significance for the village of Roberttown as well in the amount of money the festival raises for local charities and worthwhile organisations. The Community Centre was one of the charities which benefited, and some of the proceeds from the festival went to a number of improvements the centre has enjoyed since.

The success of the festival is due to some hard work months in advance working within and around the community seeking support of local businesses and individuals.

The provision of bar equipment for the 2017 festival is now a combination of our own kit and that of both the Heavy Woollen and Barnsley CAMRA organisations. Aably assisted by Tim Wood the esteemed landlord of the Old Colonial Mirfield, whose experience and skill is always welcome and the enthusiasm of all concerned ensure the festival will be another success.

To keep the drinkers well fed again at this year's festival, local proprietors Buckles Butchers and Pure & Natural Cuisine will again be providing a variety of good quality fresh food to cater for all needs.

The festival will also provide live entertainment with a number of bands already earmarked to perform on the outside stage. So providing the weather remains fine (something the organisers can't guarantee) there is every reason to expect the continued success of the festival.



BOBTOWN BEER BASH
SAT 29th JULY 2017
Roberttown Community Centre
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45 + REAL ALES
Festival Specials
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Roberttown Real Ale Festival Supported By: Tim Wood, Old Colonial, Mirfield

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

So what will be different for 2017?

"For a start, we will have more Beer and Cider" explained Robert Knapp who will again be searching out some fine ales, "... hopefully up to 48 real ales and 25 Ciders but we still recommend an early attendance to avoid disappointment and to ensure a full choice of all the brews we offer"

The outside cider bar will have a new larger tent to serve from making it easier for all concerned and we hope to be able to speed up the service by having it all token for drinks.

We try to improve the festival best we can both with equipment and service so this year the cashless bars should help! Both the inside Real Ale bar and the outside Cider bar will have provision for sponsors.

As far as beer goes, the festival doesn't really follow any theme, but Robert is working hard to source a wide selection of beer styles from all over the country.

"I'd like to think even the most dedicated 'beer tickers' will go home having enjoyed a number of beers they haven't sampled before" said Robert "I can't really confirm any particular beer at this stage, but I'm hopeful we will have beers from all over the UK, together with brews from lesser known breweries from nearer home, as well as one off festival specials".

The Community centre in Roberttown is ideally placed to hold the festival, and drinkers from further afield are able to use the excellent public transport options that Roberttown has. The 229 service (Leeds – Huddersfield) has a stop immediately outside the centre, and the village can also be reached by the 220, 253 services, full details of which can be found on the Metro bus website

www.wymetro.com

The festival chairman Malcolm Firth would like to thank those hard working volunteers in advance for their support and with eight or so live bands already booked in the festival should be another great success.

Local businesses have again offered sponsorship with "Utopia" Financial Services who are based in Roberttown leading the way as the festivals major sponsors.

The opportunity for individual barrel sponsorship is available – please contact Malcolm Firth direct on 07791 672129

The much sought after festival glass available free on entry will again have a variation on the festivals hand pump BBB logo. Please note due to the strict licensing laws only drinks purchased at the festival can be consumed and any anyone seeking to bring their own drinks may be refused entry.

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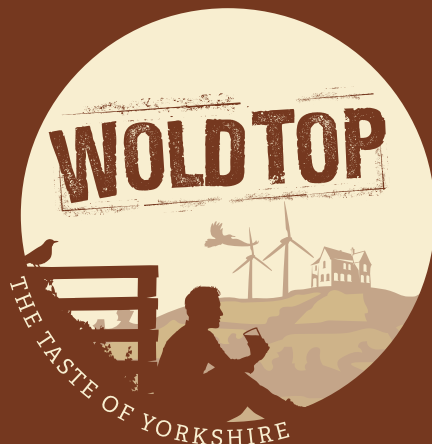
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NEW INN BREWERY REPORT

The New Inn brewery is now back brewing to maximum capacity. We have seen Cara Red, Cascadian, Bangkok Bob and Bobcastle Bob all appearing on the bar in recent weeks and all on top form.

Yorkshire Bob will be reappearing for Yorkshire Day on the 1st August with Rhubarb taking a starring role as usual.

Andy is also looking to experiment with some German hops to produce some German style beers following a recent trip to Dusseldorf so watch out for these on the bar.

There will be a beer festival to look forward to in Autumn with a "twist" so watch this space.

MILL VALLEY BREWERY & TAP REPORT



Mill Valley Brewery successfully applied for full alcohol licence. On Good Friday we have opened our new Tap bar at the Mill Valley Brewery. Our opening times are Friday & Saturday from 12 Noon till Midnight &

Sunday from 1pm till 8-ish for customers to see our five Barrel Microbrewery Plant at South Parade Cleckheaton.

We are also available for ticket events or private functions and meetings, brewery trips etc.

Brewery Tap opens at the weekends. We have our own brewed Real ales on the bar, Panther Ale ABV 4 %, Mill Bitter 4.3%, Mill Blonde 4.2%, Luddite Ale 3.8% session ale, IPA Dukes and Continental beers.

Come to the Mill Brewery & Tap for great night

Steve Hemingway

Mill Valley Brewery Ltd
Unit 5, Woodroyd Mills

South Parade, Cleckheaton. BD19 3AF

HAWORTH STEAM BREWERY REPORT

Haworth Steam Brewery, located at the Rose and Crown in Cleckheaton, have been working on their Whitechapel BYB. "We aim to have it on the bar as a permanent fixture in the future at the Rose & Crown and we are just doing some final tweaking, but its been very popular. Recently, on the bar we had Whitechapel Boothill. We have now got stock of the hops for Whitechapel

Panther Porter again so this will make a welcome return and a new beer for the summer will be Whitechapel "Reet Capped", a Yorkshire "hoppy" number at 4.0% plenty of Chinook and Cascade hops present.

Andy

PARTNERS BREWERY REPORT

Since the acquisition by Partners Brewery of Bob's Brewing Company in 2016 sales of our 2017 range of beers and seasonal specials continue to grow.

Our new core range consists of the ever popular Partners Blonde (3.9%), Partners Tabatha (6.0%) and we have added our Amercian Craft Ale (4.5%) to the core range following its successful debut in 2016. The core range also contains the much sought after Bob's White Lion (4.3%) along with two new beers in Bob's Brown Lion (3.9%) which is an amber coloured bitter and Bob's Black Lion (4.0%) which is a smooth dark mild ale. All our core range beers are available now and throughout 2017.

In terms of seasonal specials, July and August sees the return of the popular Bob's Chardonnayle (5.1%), a complex ale with hints of lemongrass and summer fruits, perfect for a warm summer's

day. For September and October we will be brewing our IPA (5.0%) which carries powerful hop flavours bursting with fruity and citrus aromas.

Along with the above, Partners Ciders are also back by popular demand and available to our customers. Our cider range consists of Sweet Cider with a Raspberry Twist (4.0%), Medium Dry (5.9%), Medium Dry Pear (6.0%) and Medium Dry with a Blackberry Twist (7.4%)

All of our beers are available at our Brewery pub, The Brewhouse which won the pub of the season award for Spring 2016. The Brewhouse serves not only the beers above but also a fine selection of ales and ciders from other breweries throughout the UK.



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CAMRA Members Real Ale Discount Scheme

One of the benefits of becoming a members 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 benefit from the free advertising on this page, please contact the Pubs Officer for more information. Contact details can be found on the contacts page of this magazine.

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

Airedale Heifer

53 Stocksbank Road, Battysford, Mirfield. WF14 9QB

Taproom

4 Commercial Street, Batley, WF17 5HH

Horse & Jockey

97 Low Lane, Birstall. WF17 9HB

Shoulder of Mutton

59 Lee Green, Mirfield. WF14 0AE

Railway

212 Huddersfield Road, Mirfield. WF14 9PX

Hanging Heaton CC

Bennett Lane, Hanging Heaton. WF17 6DB

Soothill Working Mens Club

151 Soothill Lane, Soothill, BATLEY. WF17 6HW

Black Bull

5 Kirkgate, Birstall, BATLEY WF17 9HE

Black Horse

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

1997 BEER QUIZ SOLUTIONS

Can you remember 1997!

What are the names of the pubs below that were the entries for the branch in the 1997 Good Beer Guide and some are still there!

Sadly two of these entries are no longer open!

- | | | |
|-----------------------------|------------|----------|
| 1. HUNTSMAN | SHAW CROSS | |
| 2. SAVILE ARMS | THORNHILL | |
| 3. BEER STREET | DEWSBURY | |
| 4. SIR GEOFFREY BOYCOTT OBE | | DEWSBURY |
| 5. WEST RIDING | | |
| LICENSED REFRESHMENT ROOMS | | DEWSBURY |
| 6. NEW INN | HARTSHEAD | |
| 7. CROSS KEYS | HIGHTOWN | |
| 8. BLACK BULL | LIVERSEDGE | |
| 9. RAILWAY | MIRFIELD | |

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National Beer Scoring System (NBSS)



This article was written by Dave Ansley of Leeds CAMRA who has kindly agreed to publication in the RAT. People often ask about beer scoring in WhatPub and the National Beer Scoring System (NBSS), below are some thoughts and opinions on beer scoring mainly based around questions I have been asked regarding NBSS.

Firstly, the issue of what criteria should be used to judge the beer. I believe that the beer should primarily be judged on the quality of the beer as served, rather than whether it is to your personal taste. This is because CAMRA branches will be using NBSS scores as a guide to overall quality of real ale served in a pub, which makes it different to beer scoring on other sites/apps.

So, what do I mean by the quality of the beer? There are several features I would look for.

Condition - properly conditioned real ale should have bubbles of carbon dioxide, but not be overcarbonated. There should be some level of head retention as the beer is drunk; the consistency of the head will vary greatly based on where the beer is brewed and how it is dispensed. Most northern beers are brewed to create a tight creamy head when pulled through a hand pump with swan neck. Southern beers are brewed to produce a much looser head, but should still not be flat and lifeless. Condition will start to be lost if the cask has been open for too many days.

Smell/Taste - these are very interconnected and are both a guide to problems with the beer. An obvious off-flavour is a vinegary smell/taste which in general will mean that the beer has started to degrade in the cask. There are many other off-flavours, but everyone's palette is different and some will be more sensitive to certain flavours. Off-flavours can be caused by an infection which can happen in the brewery or in the pub. It will help a pub detect off-flavours if the beer is sampled by more than one of the

members of staff. If you search online you will find several guides to off-flavours or even better, if you get the chance, is to go on a tutored tasting course. Another thing to be aware of is that if a real ale is put on before it has had time to develop properly in the cask it may be thin and lacking in taste (commonly known as "green beer"). This is obviously easier to detect if it is a beer that you drink often.

Clarity - this can be quite a controversial issue. Some beers are brewed to be cloudy (for example some wheat beers). There are also beers which are packed with hops or other ingredients which mean that they will take a very long time to clear and by the point they do they will be past peak condition. For me the question to consider is whether there is a problem with beer that has caused it to be cloudy - has it been put on too early so it has not conditioned properly or is it the end of the cask and you are getting the sediment from the bottom. Cloudy beer can also be an indication of an infection, normally combined with an off-flavour as above. In my view, if the beer is not perfectly clear, but is in good condition and tastes fine, then I am not going to mark lower on NBSS.

Secondly, the issue of what the individual scores should represent. In the last New Full Measure the official descriptions of the scores were shown (they are also on the Beer Scoring page of the WhatPub site), but here are my interpretations of them.

0 - No real ale available

0.5 - Beer pretty much undrinkable, in that you would take it back to the bar.

1 - Beer in poor condition or with off-flavours, something that you may consider not even finishing or taking it back to the bar.

1.5 - Beer just about drinkable.

2 - Beer is drinkable, but not in great condition, maybe has been put on too early or close to the end of the cask.

2.5 - Beer is drinkable, but in average condition.

3 - Beer is in good condition with no flavour issues.

3.5 - Beer is in very good condition.

4 - Beer is in excellent condition.

4.5 - Beer is near perfect.

5 - Beer is in perfect condition and tastes fantastic. I would give a 5 very rarely and is the one case where it would probably also need to be the type of beer I like.

If I took a beer back to the bar that was clearly the end of the cask or had an obvious off-flavour and it was changed without question, then I would not enter a score for that beer.

My view is that a pub that is in the Good Beer Guide should be consistently getting scores of 3.5 or above.

Lastly, the issue of whether you should score every beer you drink or just do one score for each pub visit. This is really up to you, but obviously a score for every beer will provide the local CAMRA branch with more information. If you are going to do just one score for a pub I would suggest that you wait until the end of your visit so that you can get a feel for the average quality of the beers you drink.

I hope that these musings are useful and thank you to everyone who currently submits NBBS scores and to those who may now have been inspired to do so.

What's **whatpub.com** all about?

Over the last few years CAMRA's national online pubs database has been growing. Now there are **35,939** real ale pubs listed, **33,488** with complete details.

Pubs featured on this website have been independently added and updated by thousands of CAMRA volunteers and includes over **96%** of Britain's real ale pubs

You can use **whatpub.com** to search for pubs across the UK and then look up opening times, descriptions, facilities and of course details of the real ale and cider on offer. Being an online guide means that extra functions such as additional text for descriptions, photos and live map data are also available.

What pub can be used from either a computer or a mobile phone, with specially designed interfaces for each type of device.



Heavy Woollen CAMRA have been trying hard to add information and keep it up to date, but we have a large

branch area. This is particularly the case for opening hours – visitors looking for a pub to visit often rely on the opening hours posted on websites like What Pub.

Please help us to keep WhatPub up to date. Whether you are a publican, pub regular or one off visitor, if you notice there is inaccurate information please click on the "Send an email to the branch" link with your updates. If there is not a photo of a pub please consider taking one and sending it to us (providing you are happy for us to publish it on the website).

How it all started...

CAMRA's online pub guide is the result of an immense amount of work by volunteers and staff. A decision was made at the start to acknowledge the local expertise of CAMRA members, which is why the pub details and descriptions that appear on whatpub.com come from CAMRA branches. 150,000 volunteers have an input into WhatPub and this is what makes CAMRA's pub guide so different (and we would say better) from other online pub guides. Things we need to know about pubs, including opening hours, location and real ales served as well as other information that goes beyond what we use for the CAMRA Good Beer Guide such as photos.

So a final plea – If you run a Pub please check your details on whatpub.com and send us any corrections or additions to one of the Branch contacts shown at the end of the RAT magazine.

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Postcode

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I/we wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association these are available at camra.org.uk/memorandum ☐

Signed

Date

Applications will be processed within 21 days of receipt of this form. 04/17

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**CAMPAIGN
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Contacts & Diary

CAMPAIGN FOR REAL ALE LIMITED

230 Hatfield Road, St Albans, Hertfordshire AL1 4LW. Tel: 01727 867201; Fax: 01727 867670;

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

HEAVY WOOLLEN BRANCH CONTACTS

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

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Advertising Contact: Neil Richards MBE Tel: 01536 358670; Email: n.richards@btinternet.com

HEAVY WOOLLEN BRANCH DIARY

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

Wed 5th July Branch Meeting – Soothill WMC.

Thur 20th July Branch Social – Starts at Horse & Jockey, Birstall. Then Black Bull and Greyhound

Wed 16th Aug Branch Meeting – Knowl Club, Mirfield

Thurs 24th Aug Branch Social – Start at New Inn East Bierley, then George IV and Halfway House

September Events will be posted on the Facebook Page or Web Site when available – see below.

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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