Issue 22 Free

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA





CONGRATULATIONS TO OUR BRANCH WINNERS





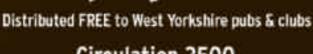


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to enjoy

Spring 2018

Circulation 2500





THE VULCAN

32 St Peters Street, Huddersfield, HD1 1RA Tel: 01484 302040

Opening Times - 9am - 2am

Huddersfield CAMRA Summer Pub of the Season 2012 3 Cask Ale All day Wednesday £2.30 per pint

6 Hand pumps serving the finest Local & National Cask Ales

up to 15 per week all @ £2.60/pint

Happy Hours, Monday to Thursday All Day

FOOD

Traditional home cooked food served daily Monday - Saturday, 9am - 2:30pm Sunday 11am - 5pm

Roasts, home made pies, vegetarian, fish Large menu available....Daily specials Breakfast trips catered for

Weekend disco - Karaoke - Live bands pool and jukebox

LOCATION:

400 yards away from Railway Station 1/2 mile from Galphann Stadium

RAILWAY STATION

VULCAN





Chairman's Welcome

So as a long winter comes to a close I would like to welcome you to this latest edition of Real Ale Talk and hope you enjoy the content.

As we move into spring with its lighter nights what I am sure we all will look forward is to going for a walk and what better destination than your local to catch up with your friends and local news in your community.

However it is with a little sadness that I write my introduction to this month's edition. As we go to press three of our pubs in the Heavy Woollen area are under threat of closure. The most worrying aspect is that all three look like they are going to change to becoming housing so the communities will be losing their local. Now I must stress that as CAMRA we cannot comment on any business and what they decide to do however we can say we are sorry to see pubs close. Apart from our promotion of Real Ale and its brewers our other principal aim is the promotion of pubs and clubs in our areas which serve it.

These three pubs are all different as the first one is a very traditional local which some very interesting heritage but has struggled of late. The second is a pub that had an excellent reputation for food and beer for a while but was closed and has struggled to find new managers or owners. The third is the most disappointing as it was recently in the Good Beer Guide and represented our area excellently and I am sure would have been a contender again.

The potential loss of these three pubs is hopefully not a worrying trend for the area but is a reflection of the national picture as we see pubs struggling from their relationships with some Pub Companies and also with the increased Business rates they

are facing. As I am sure you will agree our pubs and clubs are an integral part of our local communities so please continue to support as much as you can.

On a more positive note we have just selected our pubs and clubs which we would like to nominate for the 2019 Good Beer Guide and the competition was very fierce with final voting very close. I would like to thank those members who voted as you are the only ones who can influence the final choices. These pubs and clubs will be made aware later in the year.

Also during the quarter we made our first Club of the Season award to the Knowl Club in Mirfield. We have introduced this award as the number of clubs serving good quality real ale in the area continues to grow. We are lucky enough to have over 30 clubs in the region serving Real ale and cider. I am sure this new award will continue to drive the competition and I look award forward to seeing this region prosper thanks to our clubs.

I would like to finish by thank you for reading our magazine and supporting the pubs and clubs in the Heavy Woollen pubs and clubs. I would also like to stress that the opinions expressed in this column are mine (and not official CAMRA viewpoints) so please if you would like to discuss further give me a call or drop me an e-mail!

If you are a CAMRA member then please join us at any of our meetings or socials listed at the back of the magazine. On behalf of the Heavy Woollen pubs and clubs thanks for your continued support and look forward to seeing 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/

MAY

4th - 5th

17th Baildon Beer Festival 2018, held at Moravian Church Hall, Westgate, Baildon. 20 Real Ales + 3 Real Ciders. Admission £2. includes Free Snacks, Programme & returnable glass. FREE entry for SPBW & Camra Members with current Membership Card.

4th - 7th

BARNSLEY BEER & MUSIC FESTIVAL

Elsecar Heritage Railway, Elsecar Heritage Centre, Wath Road, Elsecar, Barnsley, S74 8HJ 80+ real ales, 50 + ciders, and bottled beers More details at www.barnslevcamra.org.uk

Twitter @beerbarnsley or @barnsleyCAMRA

7th

Ripon Beer Festival

In the Cathedral grounds, entrance on the corner of High Saint Agnesgate. 11am to 5pm

17th - 19th

Barrow Hill BF

Roundhouse, Campbell Drive, Barrow Hill, Chesterfield S43 2PR. Thu 12noon – 5pm; Fri & Sat 12noon – 11pm. www.railalefestival.com

25th - 26th

10th Kirkburton (KUG) BF

Scout HQ, Hallas Road, Kirkburton, HD8 0QQ. Fri 4pm – 11pm; Sat 11am – 11pm. www.kirkburtonfest.org.uk

JUNE

1st - 2nd

Ossett Beer Cart BF

Ossett Town Hall, Market Place, Ossett, WF5 8BE Fri 7pm – 11pm; Sat 11am – 11pm.

7th - 9th

27TH DONCASTER BEER FESTIVAL

The Dome, Bawtry Road, DN4 7PD. For more information: www.doncasterbeerfestival.org.uk

7th - 9th

Leeds BF

Leeds Beckett Students Union Bar, Portland Way, Leeds LS1 3HE. Thu & Fri 11am – 4pm, 5pm – 11pm; Sat 11am – 11pm.

28th 5pm - 1st July 11pm Navigation, Mirfield Beer Festival

JULY

6th - 7th

Beer & Music Festival (TBC)

St Pauls Church Eastthorpe, Mirfield.

28th

Bobtown Beer Bash

Church Rd, Roberttown, WF15 7LS.

AUGUST

24th - 25th

CLARO BEER FESTIVAL (TBC)

Ripley Town Hall, Ripley, Harrogate, HG3 3AX

SEPTEMBER

27th - 29th

CALDERDALE BEER AND CIDER FESTIVAL (TBC)

Hebden Bridge Town Hall, Hebden Bridge

ECCLESIASTICAL QUIZ

Can you identify these beers or breweries that all have an ecclesiastical theme to them? Have an educated guess if not!

BRAINS
DERWENT
C---- END
BREWDOG
WHITBY
SHEPHERD NEAME
THREE TUNS
NETHERGATE
BLACK PAW
A---ST GEORGES
WESSEX
PHOENIX
WOOD

BURTON BRIDGE

R-- JAMES P----- PLEDGE V---- RUIN 5AM S----A---- BLONDE B----- FINGER C-----**CURE** P----MII D A----- ALE B-----F---- TUCK GOLDEN A-----WHITE M---P---- BITTER STAIRWAY TO H----



5 Years in the Good Beer Guide

Horse & Jockey, Birstall

In Autumn 2006, the future of Birstall's Horse & Jockey. the oldest pub in the village, looked bleak. The most recent managers had tried and failed to sell enough Tetley's and Boddingtons cask to keep them on, so the two handpulls were not in use and business was generally poor. Then Tony and Sharon took over at the Enterprise-owned pub, having had a successful spell at the British Oak in Tingley where they had built a good reputation. Tony tried to wean the regulars off John Smith's Smooth by offering in addition the cask version; by December they were selling four 9-gallon casks per week, more than enough to keep it in prime condition. The next step was to add a rotating guest beer, with such as Everards, Ossett, Fuller's and Roosters beers on offer. Sales built steadily, the key being to ensure that whatever cask beer was on, the quality was kept right; trying to stretch a slow-selling beer or presenting a beer that was not up to scratch from the brewery was not an option. 2009 saw additional pumps for guest beers, primarily for weekends, then as cask ale sales continued to build, pumps were added one at a time until in 2017 the total had reached seven pumps, every one turning over enough to keep them in tip-top condition. Except in Winter, one pump is now used for traditional cider, kept at cellar temperature and well worth a try if your usual tipple is beer. In addition to a quality cider such as

Weston's Old Rosie, regulars on offer are John Smith's Cask, Sharp's Doom Bar, Jennings Cumberland and Bradfield Farmers Blonde plus one or two from Ossett's



range and a further guest ale which can be light or dark. On our recent visit, Ossett Brewery was represented by its subsidiary Rat Brewery's award-winning White Rat. Marston's New World was also available. CAMRA members get 20p/pint off all real ales except Smith's.

In recognition of the consistent quality of the cask ales, the Horse and Jockey was put into the CAMRA Good Beer Guide for the 2012 edition and has been in every edition since. We decided that it was overdue for some celebration of the contribution made by Tony and the team to the cause of real ale, so we presented Tony with a certificate to mark the first five years in the Guide. Chair, Andy Kassube made the presentation to Tony, to much appreciation by the many regulars present, prior to their popular Thursday night quiz. Also in the picture is Sue, one of the pub's skilled bar staff.



Heavy Woollen Club of the Year Runner-Up 2017 The Hanging Heaton Cricket Club



The Hanging Heaton Cricket Club has followed up its Club of the Year award in 2016 by winning the

Runner-Up spot for Club of the Year in 2017 awarded by the Heavy Woollen CAMRA branch. This popular club situated on Bennett Lane in Batley recently received the award in front of a large crowd. The success of the club has come as no surprise to the support its gets from its members and from the people who visit this successful Bradford League Cricket Club.

The certificate was recently presented by branch Chair Andy Kassube to club stewards Joanne and Peter and their success and dedication was acknowledged by Andy and the branch who appreciate the hard work that has gone to establish the club in the area. To achieve this level of consistency takes a lot of hard work and Peter thanked his locals and his bar staff and the support they enjoy from the committee.

The couple took over the club approximately 4 and a half

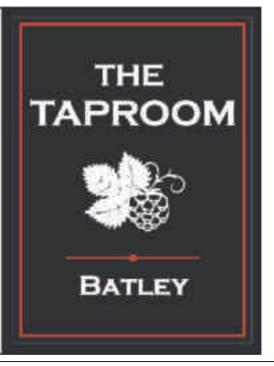
years ago and the club has gone from strength to strength under their stewardship. Sales have risen by over 40 % in this period such is the popularity of the club and the warm welcome you receive from the staff and the members.

When Peter took over the club there was just one handpulled ale, Tetleys, which was not really selling but he took a chance and experimented to see what his locals wanted and he is now selling over thirteen casks a week on average. There are three Real ales available at the bar, which are a mixture of local brews and beers that Peter sources from other areas and he is always willing to try something on a member's recommendation. Also, the club has two Real ciders available which again are a large success during the cricket season. The beers change regularly but there is always pride of place for at least one Yorkshire ale.

The club has now over 300 members as it is not only a successful Cricket Club but also has a Bowls Club and a Snooker area which is very popular too. There is a large function room available with lovely views over the surrounding area. This club has established its place on the local events scene and we look forward to seeing it continue its progress.









Heavy Woollen Club of the Season - Winter 2017 Knowl Club, Mirfield

The Heavy Woollen branch of CAMRA recently presented its first ever Club of the Season award to Knowl Club in Mirfield.



The Heavy Woollen branch area includes over thirty real ale clubs, many of whom have staff working tirelessly to provide a home from home for club members and increasingly catering for the general public too. We already present a seasonal award to pubs where we consider that the special effort that they have made deserves some recognition, so we thought that it was time to have similar recognition for our real ale clubs.

Knowl Club, formerly known as Mirfield Liberal Club, is still owned and run by its members but it has branched out by taking a pub licence and welcoming non-members. Club steward Paul Moon is proud of the quality of his real ales and provides good value for all with Theakston's Bitter and a couple of rotating guest beers available for well under the £3 mark. The lounge is comfortably furnished and well-maintained, while other facilities include a fine downstairs function room and an upstairs snooker room. The certificate was presented by branch Chair Andy Kassube and was much appreciated by Paul and other members of the dedicated committee.





Heavy Woollen Pub of the Season - Winter 2017 The Cellar Bar, Batley



The Cellar Bar has for many years been popular with local real ale drinkers. It has been on the real ale map since the 1980s and later became a rare outpost for Hambleton ales. The immediate vicinity includes some fine, once prestigious mill buildings, with notable gaps where wartime bombing took its toll. The building containing the Cellar Bar has some ornate stone carvings including all manner of fabulous beasts, while inside is a comfortable, atmospheric and cosy lounge, ideal for winding down and relaxing. In recent years, there have been several changes of management but it has throughout retained its popularity, boosted by the proximity to Batley railway station, an important stop on the Transpennine Rail Ale Trail.

Andy Robinson and his daughter, Shauna have run the Cellar Bar for the last two years and have been careful to offer well-kept real ales and real cider. Acorn Barnsley Bitter, Saltaire Blonde and Marston's Pedigree are regulars, alongside a well-chosen guest beer. Upstairs, there is a well-appointed, recently refurbished function room, now with its own bar and available for meetings and functions.



The continuing effort put into maintaining this great venue was acknowledged by the presentation of a certificate by Heavy Woollen CAMRA Vice-Chair Alan Mapplebeck to Shauna, Andy and their fine staff.

CAMRA LocAlePromoting Local Breweries

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

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

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

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

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

Each CAMRA branch determines what distance to regard as local, depending on the geography of their area. The Sustainable Communities Act, which CAMRA strongly supports, provides a definition of local as up to 30 miles from the point of sale, calculated from the pub to the brewery and based on the shortest driving distance, reduced to 25 miles in the case of Heavy Woollen due to the density of population and the number of breweries around. Real ales from regional and national breweries as well as from microbreweries can be regarded as "local" if they are brewed within what the branch has decided as being the local area.

Pubs which have been given LocAle status by their local

CAMRA branch can display the LocAle sticker on their windows/doors. The stickers have the year for which they have been accredited as LocAle pubs by their branch. They may also have posters up in the pub and on the pumps that are serving locally brewed beers there will be LocAle pump clip crowners. The national online guide, whatpub.com, also shows which pubs are in the scheme.

We have begun to register local venues on our branch scheme and we expect around 30 places to be registered, starting with these:-

BIRSTALL - HORSE & JOCKEY

At least one beer from Ossett Brewery

CLECKHEATON – MILL VALLEY BREWERY TAP At least four of their own ales available. Open Weekends

DEWSBURY - SHEPHERD'S BOY

Usually at least 4 beers from Ossett and associated breweries

DEWSBURY - OLD TURK

Saltaire Blonde

DEWSBURY - WEST RIDING

Beers from Timothy Taylor and from many local breweries

GOMERSAL - WEST END

Ossett Yorkshire Blonde and Taylor's Landlord

LIVERSEDGE - BLACK BULL

Usually at least 6 beers from Ossett Brewery

MIRFIELD - FLOWERPOT

Usually at least 6 beers from Ossett Brewery

MIRFIELD - PEAR TREE

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

MIRFIELD - RAILWAY

At least Taylor's Landlord

MIRFIELD - OLD COLONIAL

Small World Brewery - Thunderbridge Stout and others.

NORRISTHORPE - RISING SUN

Saltaire Blonde and other changing local beers

ROBERTTOWN - NEW INN

One brewed here plus Leeds Best and Mallinson's at least

The Life of a Frugal Landlord

A few weeks ago, I wrote in a local forum an article regarding the demise of the pubs in Ravensthorpe. Since then, many people have asked me if pubs in Mirfield will survive as they are, well into the future.

Mirfield is a prime example of the changing trends. In recent years Mirfield has lost some of its pubs; The Freemasons, The Volunteers, Wasps Nest and Black Bull which was slap bang in the middle of Mirfield. The Three Nuns is now a Miller & Carter steakhouse.

Some pubs in Mirfield have changed hands many times for various reasons, which mirrors what is largely happening in the rest of the UK.

Mirfield has very little industry to support its growing population. most of which travel outside the town's boundaries to work in Leeds, Manchester, Bradford or Wakefield, and with the advent of the London train, Mirfield has become a dormitory or commuter town. Just witness the gridlock during rush hour.

The drinks industry, in order to survive in pubs, has developed a strategy of constant change, so things don't become staid or boring.

Back in the 80s or early 90s, it became popular to drink foreign branded beers, such as Budweiser, straight from the neck, eagerly supported by the frugal landlord because it saved on washing up, and was frowned upon by the older generation because it "looked slovenly".

Then came Mexican beer, with discerning drinkers wanting wedges of lime inserted in the neck of the bottle. This fad did not catch on too well around here as limes were four times the price of lemons at the time.

The frugal local landlord, who hones his miserly skills on a monasterial level, started charging 20p for a wedge of lime, so the discerning trendy drinkers were gradually weaned off their trendy tipple.

The next trend along was the alcopop, followed by the vodka revolution

Glasnost in a glass, vodka bars opened up all over, and more spirit company reps calling on pubs offering the latest in triple-filtered refreshment.

After the liver-crippling vodka revolution came the trend in bottled ciders, all over ice which, as most economy-conscious landlords will point out, is expensive to produce with your own ice machine and expensive to buy.

I don't know how this trend started, but during the last recession, all the cash-strapped champagne Charlies started drinking Prosecco. It still looks like the French fizz from Rheims - the cork still went pop but it was only half a groat per case.

Whilst the Prosseco boom was taking place the rum manufacturers did their best to increase their market share; white, golden, dark, spiced and flavoured with all manner of herbal tropical infusions. There are thousands of rums of all strengths.

The next trend and still current, is the Great Gin Grab, various companies claiming unique botanicals in their distillations.

I even have one gin on my bar at the Old Colonial that is distilled using Kalahari truffles. I swear to God its true, and it's very popular indeed.

Alongside this, the number of different tonics and flavoured additives you can buy to enhance a G&T are truly mind-boggling.

So, the drinks industry is calling the shots, quite literally. But can the local pub cope? Well, my view is yes but, above all, don't try to be all things to all people.

Do your best at what you do best. Good company and good food and drink are still winning.

There is one quiet revolution in the drinks industry that has been sensationalised by the PR agencies of the mighty distillers.

It has not been coming along at a stealthy pace for the last few decades, and I say stealthy pace, because the supporters of it can't run, well not in a straight line anyway, and that's proper hand pulled traditional cask ales.

There are more styles, colours, flavours, tasting notes and even food pairing guides.

The frugal, price-conscious landlords across the district are doing quiet nicely with their own trend-setting quests, but mine's a proper pint every time, not with a cherry in it, but a real pie next to it. Cheers!

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.

BATLEY:

The Bank at Hick Lane, a distinctive former HSBC bank building which was a bar for a few years, is expected to be converted to

The Cellar Bar has Acorn Barnsley Bitter, Saltaire Blonde, Marstons Pedigree, one rotating cask ale and a rotating hand

The Crafty Tipple has a couple of quality Keykeg beers on the bar including Kernel Table Beer, packing lots of flavour despite being just 3.4% ABV. There is also a wide range of quality bottles and cans of beer and cider. Access through the Jemspeed motorcycle dealership.

The Union Rooms has Greene King Abbot and Ruddle's and Theakston's Old Peculier plus rotating quests; also Weston's Old Rosie cider and another, lately Thistly Cross Whisky Cask.

Batley IDL Club has Black Sheep Bitter and a guest at bargain prices, guests welcome.

BIRSTALL:

The Black Bull has a handpulled cider, lately Thatcher's Stan's Big Apple, well-kept Black Sheep Bitter, Leeds Pale, Pedigree and a rotating quest and is benefiting from its quality internal refurbishment which enhances this fine, historic building.

The Greyhound has Tetley's, Saltaire Blonde, Black Sheep Bitter and rotating guests, Stod Fold Blonde being a recent offer. The Horse & Jockey has been presented with a certificate from the Branch, to commemorate their attainment of an entry in the Good Beer Guide every year starting from the 2012 edition. Beer quality was excellent as usual; see article.

The Pheasant has up to four ales including Greene King IPA and seasonal specials, sometimes featuring a guest from independent breweries up and down the country.

The Scotland has well-kept Tetlev's and two rotating quest beers, often from local independents.

BRIESTFIELD:

The Shoulder of Mutton welcomes ale drinkers and has Taylor's Landlord, Ossett Yorkshire Blonde and a rotating quest. It is well worth a ride into the country to try the food and the beer.

CLECKHEATON:

Cleckheaton Sports Club has Old Golden Hen, Old Speckled Hen, Taylor's Landlord, Golden Best and Boltmaker plus up to two rotating quests, sometimes including Poulter's Porter, Nonmembers are welcome.

The George has its bistro open and trading successfully while work continues to re-open other parts of this extensive, listed building which is being thoroughly refurbished and given a welcome new lease of life. A sports bar with real ale is expected to open in May.

The Mill Tap at Mill Valley Brewery has become a popular weekend venue with live music and comedy nights. supplementing income from the increasing range of isinglassfree beers brewed on the premises.

The Moorland is a former club which welcomes all; members get a discount off the already low prices and at least one real ale is served

The branch had a good social on a Thursday evening in January, starting at the New Pack Horse which was busy with a good atmosphere. Five cask beers were available, including Black Sheep Bitter, best-seller Saltaire Blonde, Old Speckled Hen and Castle Rock Harvest Pale, all in great condition as usual. Then we moved on to the Stafford Arms at Scholes, also busy, where we enjoyed four beers including regulars Taylor's Landlord and Golden Best plus Bradfield Farmers Blonde and Copper Dragon Golden Pippin. A lift took us then to the New Inn at Roberttown, where great quality beers were on offer. It was only later that we discovered that the private owner of the Stafford Arms has applied for planning permission to convert the pub for residential use; this would be a sad loss if it comes to pass, especially as the nearby Rising Sun has new owners intent on converting it to housing.

DFWSRURY-

Plans have been submitted to Kirklees Council to totally refurbish the Black Bull and restore it to a decent pub. This is a welcome change from the usual planning applications for pubs and the plans look very impressive, promising to give the town a muchneeded boost

The former **Duke of York** in Dewsbury, after a number of years of closure, has an application to convert it to a fast food diner.

The John F Kennedy was recently featured in the local press; it now opens only on Friday evenings and special occasions and doesn't necessarily have any real ale on but is worth a visit to have a drink with Ted who has been there since 1969.

Leggers continues to stock a tempting selection of tasty real ales in great condition at good prices; just mind your head if you are of average height or more.

The Shepherd's Boy has four Ossett beers and a fine atmosphere, plus a good beer garden for when the warm weather finally arrives.

GOMERSAL:

The Bull's Head had very good quality beer on our social and is becoming increasingly popular, now offering good meals too. The Old Saw has Tetley's and two guests rotating weekly.

The West End has traditional ciders Old Rosie & Rosie's Pig

through handpulls, regular ales Landlord, Ossett Yorkshire Blonde and Sharps Doombar plus one rotating cask.

GRANGE MOOR:

The **Grange** is selling Jolly Boys Bitter and Bradfield Farmer's Blonde.

HANGING HEATON:

Hanging Heaton Cricket Club take pride in the quality of their ales and real cider. See article.

HECKMONDWIKE:

The Junction is to be made into flats.

The Old Hall serves fine Sunday lunches and has Sam Smith's Old Brewery Bitter at just £2/pint.

Westgate 23 continues to offer some interesting guests, always good value but sometimes at very low prices, recently offering good guest beers at just £2.10/pint. A fine function room is available.

HIGHTOWN:

The Cross Keys is to hold a beer festival on Sunday, 6th May, also SIBA beers are now available to Admiral Taverns pubs such as this one, to give them a much wider choice of cask ales.

The Shears has Tetley's and two quests.

LIVERSEDGE:

The Black Bull maintains excellent standards of quality on its nine beers, lately including Saltaire Brewery beers among its guests.

MIRFIELD:

The Flowerpot has achieved five consecutive years in the Good Beer Guide, with a solid offering of eight real ales and real cider, all in tip-top condition.

Knowl Club has Theakston's Bitter and two rotating guests from both Coors and an independent wholesaler, all very keenly priced, even to non-members who are welcomed.

The Navigation has resumed sales of traditional cider and perry, with three choices being available on our last visit, alongside the usual immaculate Theakston Bitter, XB, Lightfoot and Old Peculier, John Smith's Cask and a rotating guest or two, more at weekends. One of the pub's legendary beer festivals is expected to take place from Thursday 28th June to Sunday 1st July.

The Office cafe/wine and craft ale bar is a new venue and has Doom Bar and White Lion, however another new one, Artisan Bar, has no real ale.

The **Old Colonial** served the branch a first-class Christmas dinner; food was up to the usual excellent standard and well-priced while a good selection of styles of beer was on the six handpulls, of which usually three are in use serving Copper Dragon Best Bitter and a couple of interesting guest beers not seen elsewhere in the area.

The **Pear Tree** has Doom Bar and three rotating guests including two free of tie.

The **Railway** offers some fine guest beers, recently featuring tasty examples from Fuller's, Woodforde's, Hogs Back and Arundel alongside Taylor's Landlord.

The Saville Arms is under new management.

The **White Gate** has four Old Mill beers; Bitter, Bullion, Blonde Bombshell and Yorkshire Elixir.

The **Wilson's Arms** has been smartened up with a fine refurbishment and continues to stock a real ale.

RAVENSTHORPE:

The **Royal** appears to have been sold freehold and has an application for conversion to a restaurant.

ROBERTTOWN:

Liversedge Cricket Club has rotating guest beers and welcomes all.

The **New Inn** has Abbeydale Moonshine, Mallinson's Bobtown Blonde, Leeds Best, a couple of rotating guests and usually something brewed in the cellar, a recent treat being New Inn Stout which was a wonderful example of the style, beautifully balanced and typical of the quality we have come to expect.

The **Star** has rotating guests, recently featuring Bradfield Farmers Blonde, Sharp's Atlantic and Ossett Yorkshire Blonde.

SCHOLES:

The **Rising Sun** and the **Stafford Arms** have pending planning applications submitted to Kirklees Council for conversion to residential use. Either of these pubs would be sorely missed and some of our branch members and locals have objected to the plans.

SHAW CROSS:

The **Huntsman** has Taylor's Landlord and two or three others, with some interesting guests not often seen in the area.

THORNHILL:

The **Savile Arms** has Black Sheep Bitter as its permanent ale. A range of guest ales from regional and distant breweries have been featured including Saltaire's Hazelnut Coffee Porter as well as their popular Blonde Pale Ale. Old Mill Bitter and Greyhawk Golden Pippin have also appeared on the pumps. Contact David or Hilary to book Saturday Wine and Dine evenings. The pub's famous Bar Billiards table needs re-covering. Do you know of a specialist firm that can help? Please let David know on 01924 463738.

The **Scarborough** is open every day from 11 to 11. Cask Marque accredited, this pub has recently featured Sheffield brewed Abbeydale Moonshine as well as Timothy Taylor's brews. The World Beer Award winning Wadsworth 6X made an appearance from the Devises brewery. Pub meals are available every day except Tuesday.

The Alma has re-opened as Dolce Vita Italian restaurant

UPPER HOPTON:

The **Traveller's Rest** has four beers, lately Landlord, Black Sheep Bitter, Wychwood Hobgoblin and Ossett Yorkshire Blonde. **Upper Hopton WMC** has Little Valley Cragg Bitter and Tod's Blonde plus Ossett Yorkshire Blonde.

Pub News & Brewery Round Up

The **Hare & Hounds** on our last visit had Sharps Doom Bar, Sharps Atlantic, Purity UBU, Taylor's Landlord and Leeds Pale, at premium prices but otherwise welcoming.

WHITE LEE:

The **Black Horse** has Tetley's, Old Mill Blonde Bombshell and a rotating quest, also several ghosts apparently!

WHITLEY:

The **Woolpack** has Taylor's Landlord, Elland Blonde, John Smith's Cask and Black Sheep Bitter, with variations.

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.

If your Heavy Woollen district pub has not been mentioned above, please tell us your news so that we have a chance to mention it next time.

NEW INN BREWERY REPORT

As winter disappears, brewer Andy Kenyon, was pleased with the success of his New Inn Stout, which was brewed to a strength of 5.2% ABV. This was a smooth, traditional Stout with a lovely rich intense flavour and a bold texture. There were slight hints of chocolate malt and a very subtle finish. The beer was immensely popular and soon sold out.

Andy also produced a Porter with soft hints of cinnamon for the Christmas period which again disappeared quickly over the holidays. This beer was produced to around 4.7% ABV and dangerously drinkable.

As we go into spring Cara Red is appearing on the bar which is Andy's version of an American Red Ale and well worth trying.



A.I. is too important to be left in the hands of machines.

The A.I. we're referring to isn't Artificial Intelligence, it's Ale Intelligence, of course. We're not technophobes, we just don't trust anything incapable of smelling, feeling or tasting to create something as delicately balanced as Landlord. That's why we have five hands-on, Heriot-Watt trained brewers involved in every step of the process, from barley delivery to filling the casks. This way, we can make sure that every sip of Taylor's is as delicious as humanly possible. Machines may one day take over the world, just be thankful you won't be around to drink their terrible beer.

All for that taste of Taylor's







Dewsbury Past

As you walk around Dewsbury now it gives no real indication of the thriving hub of business it was. Yes there are examples of crumbing facades and run down Arcades. But Dewsbury was a centre of the woollen trade So let's go back in time and have a look, the challenge for you the readers is to come up with interesting anecdotes or more pictures about the Pubs included and the ones not included. Information to be used in the next magazine can be sent to myself at the email address shown under CAMRA officers for our branch.

So as a thriving hub it had 3 railway stations 1. Dewsbury Wellington Road which still exists, 2. Dewsbury Market Place ,when the Market Place was near the Town Hall and 3.Dewsbury Central which was near to what we call the Market Place now.







To deal with a growing population from the 19 century on Public houses and Hotels sprang up all over Dewsbury, most of the pictures are just around the town centre where it was said you could do 10 pubs without walking 500 yards.



Scarboro hotel longcauseway (opposite Town Hall) Ramsdens



Market house a heritage pub lost



Little saddle



The Railway, Corner of Northgate Foundry Street



Great Northern hotel Corporation street



Granby Hotel where Greggs is now, on the pedestrian Precinct. Whitakers



Black Bul



Shows Kings Arms, Black Bull is on the Right and there was another pub on the Left



Church Street



Station Hotel still in existence near to old GNR central station



Still opens at times JFK (Real Ale)



West Riding Refreshment Rooms by Dewsbury Station (real ale)



The Royal Oak owned by my wife's uncle Fred and Aunt Dorothy Hanson in the 60's



Old Turks head rescued by Beerhouses (Real Ale)

So this is a flavour of what was in Dewsbury there were more for example Daisy Hill had at least two Paragon Hotel and Dyers Arms. These were different social times and the pubs would have been full with workers after work or evenings. Wouldn't it be strange to go back and see these in real life, well if as mentioned earlier if people have stories to tell or more pictures that you would like published let me have them for the next magazine.

Keith Looker Pub Protection Officer



Wellington Westgate



On site of Wetherspoons



Roughly Northgate where Lloyds Bank is now



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The Light is Going Out in Ravensthorpe

Just before Christmas one of the last surviving pubs in Ravensthorpe closed its doors.

The Royal, a locals' pub and iconic central landmark, became another victim to this small mill town's struggle with the 21st century's local changes.

Gone are most of the chapels and churches – that happened some time ago.

The mills' decline on the banks of the Calder saw the loss of traditional workforce skills who moved further afield for employment.

An expanding Asian population who, on religious grounds, don't drink, moved into the area and the pubs dwindling custom would pay the ultimate price and close.

As former licensee of the Bulls Head in Ravensthorpe, I have seen some massive changes to the drinking culture and to the area

Let's have another look at the facts; in the late 80s the Beer Orders saw most major breweries selling off their own tenanted estates, and large pub-owning companies emerged, such as Enterprise Inns and Park Taverns to name just two.

They then leased out their pubs for as much as they could get, and resold the tenant beer they procured through their own negotiated pricing structure with any brewer willing to supply, often for much more money.

In essence, licensees were given higher rents and higher prices for their ales etc, the operating margins were being squeezed, and it became harder to make any sort of sustainable living wage.

Pubs in the 90s and 2000s were sold, often under the tenant's feet. I know as tenant of the Bulls Head that the pub owners at the time, White Rose Inns (before selling out to Park Taverns), had grand designs in selling out to the developers of an industrial estate behind the pub. I actually saw the plans that would see my pub demolished. I, naturally, fought this and the Bulls Head is now the last serving pub in Ravensthorpe.

I think it's sad that on occasions entrepreneurs have come along to buy a local pub, such as The Royal, and keep it as a pub, only to find they have been outdone in a gazumping sort of way.

I am shocked that the planning committees have not put a brake on pubs being sold for non-pub uses.

Most of the church halls and dance rooms are gone, along with The Old Albion, the Bowling Green Club, Rosie's Bar (formerly the Bowling Green), Sheridan's Bar) (formerly the Cork and Caterpillar), Ravensthorpe WMC, The Station Hotel, Barclays Club, The New Albion, Ravensthorpe Liberal Club, The Ravensthorpe Hotel, The Royal and, just before the Mirfield border, The Swan – once a hotspot in the 80s and 90s.

In less than two decades the mill town of Ravensthorpe is teetering on the abyss of being unrecognisable in any form of its previous glory, and is now becoming a night-time, neon-lit takeaway town, with not a lot of customers. Social media has not helped the local trend in pubs losing their foothold.

For a thousand years inns, taverns and pubs have been the hub of social networking; for a bit of scandal or gossip, just go down to your local pub for the local soothsayers' eventide bulletin, or the local gobshiner who always got it gleefully and amusingly wrong.

Nowadays you stop at home, go onto a local social media site on your phone or laptop, open a tin of supermarket finest and dream on.

Pubs are still part of British culture and heritage, and have a massive part to play in community cohesion – meetings, fundraising events, family parties, traditional calendar celebrations, anything from womb to tomb is conducted in pubs.

Where else would you go if you were brought up in the "working masses"?

The answer is obvious, but in some parts of Kirklees the lightbulb has gone out, and I don't just mean in the pubs.

Tim Wood

Why Not Have A Day Out?

There are many benefits to being a member of CAMRA – those at a national level are well-known - subscription to What's Brewing and BEER magazines; free or reduced entry at Beer Festivals, money-off vouchers at Wetherspoons pubs; and exclusive offers for books and Camra brand items. Our readers will also be aware of the Heavy Woollen Branch meetings and socials held held each month in wide-ranging locations throughout our area.

However, there are other events which you might be interested in. There are trips out to Beer Festivals which are not centrally organised by the Branch, but rather by small groups of like-minded members. Here are a couple of examples of recent "Days Out".

SCARBOROUGH BEER FESTIVAL

A number of our Mirfield members changed trains at Dewsbury to meet up with the Dewsbury and Batley contingent and board the "Scarborough Special" direct to Yorkshire's favourite resort. There was not a long way to travel after disembarking, as the festival was actually set up in the Old Parcel Office building at the station! Once inside, ales from local sources such as Wold Top Brewery and Whitby Brewery were sampled, and the opportunity was taken to have conversations with brewery representatives. The Scarborough Branch gave us a warm welcome and we later accepted their kind invitation to show us round the nearby pubs including the Stumble Inn micropub just two minutes walk away. Our final call was The Lord Rosebury, an impressive building which was named after the former Prime Minister who opened it as a Liberal Club in 1895. This brought us back to the station and the return journey to the Heavy Woollen District to round off the evening.

KEIGHLEY AND WORTH VALLEY RAILWAY BEER AND MUSIC FESTIVAL

Once again the Mirfield and Dewsbury members travelled by train, this time to change at Leeds and collect the Batley section before boarding the train to Keighley. We were met by our guide for the day, a Keighley and Craven Branch member who is also a volunteer on the KWVR who escorted to the Cafe Choux-Choux. This is a real ale bar on the bridge straddling the railway lines with a good view of the preserved trains. After that we proceeded to the platform to await our steam train, and every member of our party was presented with a traditional pork pie baked that morning by Chamley's of Steeton. These pies were complemented by pints from the Bingley Brewey bar. which had been set up on the Worth Valley Line platform. No-one was deprived of beer on the journey to the festival as the buffet car had hand-pulled ales specially prepared by Kirkstall Brewery. At Oxenhope we discovered that the massive engine shed held real ales from all over the country plus those created for the event - Timothy Taylor's KWVR 150th Anniversary Ale, Ossett Express and cask conditioned Kirkstall Worth Valley Pilsner. Some breweries had their own stalls and enquiries were swiftly made to arrange trips. A firm commitment was made to visit Bingley Brewery on 4th August this year. All too soon we were back in Keighley to change for the train home and final farewells in various local hostelries.

So why not have a day out? One of the regular outings is to the Salamander Brewery tap in Bradford on the first Friday of the month. If you fancy coming along to this and other trips, or even suggesting a venue yourself, just let our Editor know.

Check now for contact details and the Branch website at the back pages of this issue of Real Ale Talk.

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www.huntsmandewsbury.co.uk

Facebook: The Huntaman & The Huntaman Outdoor Events



CAMRA Members Real Ale Discount Scheme

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

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

If you are a landlord and would like to join this scheme and to benefit from the free advertising on this page, 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, Battyeford, Mirfield. WF14 9QB

Black Bull

5 Kirkgate, Birstall, BATLEY WF17 9HE

Black Horse

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

Hanging Heaton CC

Bennett Lane, Handing 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

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NETHERGATE PRIORY MILD

BLACK PAW ARCHBISHOPS ALE

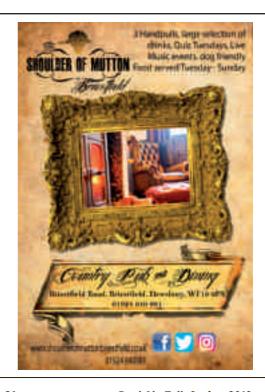
ABBEY BELLRINGER

ST GEORGES FRIAR TUCK

WESSEX GOLDEN APOSTLE

PHOENIX WHITE MONK
WOOD PARISH BITTER

BURTON BRIDGE STAIRWAY TO HEAVEN



They Wouldn't Give A 4X...

Like quite a lot of local folk, we have some family in Australia so we occasionally visit, our latest being over the Christmas period.

Being fans of good beer, we like to see what we can find and it is surprising what turns up if you bother to do some research, like the time we went to Lanzarote for a beachy holiday and returned having visited three fine craft breweries!

Our extended family lives in Manly, a popular suburb of Sydney, so our touristy travels took us to the tourism hotspots in central Sydney and into Manly, which are well-connected by public transport including the famous Manly Ferry, operated by large double-ended ships which avoid the need to turn the ship around.

In the heart of Sydney, a popular place for tourists and locals alike is Darling Harbour, a former commercial port now brimming with restaurants, museums and other attractions including Barangaroo, described as "a new harbour foreshore playground". Arrive there by ferry from Circular Quay (the main ferry hub) and 200 yards walk takes you to Beer Deluxe, where you will find a 21-page drinks menu including 200 beers from around the world, including many local brews. You may find it difficult to move on from this place, drinking great beer while sitting by the water watching the world go by, however less than 100 yards away is the largest brewery that I have ever seen in a bar, at the All Hands Brewing House. Some fine brews are available here, including at busy times a couple of hand-pulled offerings; their standard range consisting of a cream ale, a lager, a stout, best bitter, a 6.2% IPA, a saison, a red ale, a summer ale and a 4.9% ginger beer.



part of All Hands Brewery

Over in Manly, which you can reach from here conveniently by ferry, there are more joys to sample; 100 yards to your right from the ferry terminal is the 4 Pines, a bar on two levels, the upper level being the prime position and which contains the original brewery. Above the bar is a series of boards, each giving a detailed description of one of the regular beers brewed here, so you have a pretty good idea what to ask for. As per other local breweries, lager is not much in evidence but the regulars



include a Kolsch, amber and pale ales, hefeweizen, ESB and stout, available on tap and in bottle. Behind the bar is a handpull, serving beer from casks at English cellar temperature stored in a temperature-controlled cabinet beside the bar. A

blackboard shows details of the current specials, with no lack of imagination and ingenuity. Brewery tours are available on weekday lunchtimes and also at the new brewery which was built to cope with the ever-increasing demand for quality beer, on a small industrial estate at Brookvale, three miles to the north. Regular buses travel the twenty minute journey from Manly to Warringah Mall, fifteen minutes walk from the brewery which has its own



bar.
There are two other good reasons for taking this bus ride, both en route from the bus stop; Nomad Brewing Company produce some lovely beers available bottle-conditioned, in

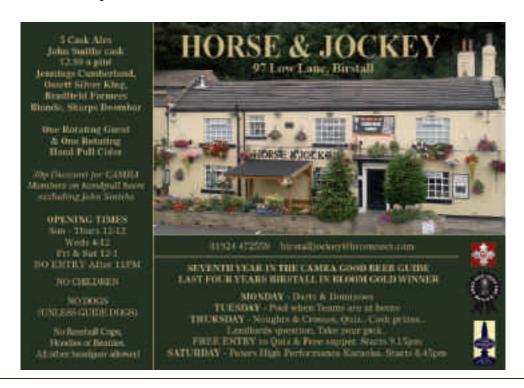
cans and on tap, Jet Lag IPA (6%) being my favourite. The brewery bar and bottle cabinet has a range of other brewers' beers and the first beer that I noticed on tap there was Huddersfield's own Magic Rock, which prompted a double-take! The knowledge and enthusiasm of the staff here was something to behold and the brewery equipment includes wooden casks used for conditioning.



Nearby is the other good reason for the diversion, Dad and Dave's Brewery, a family owned and operated business established in 2011. They are qualified brewers who use the best traditional ingredients combined with innovative

ingredients and brewing techniques to make a wide range of styles of award-winning quality beers. The core range has pale ale, Belgian IPA, Pilsner, golden ale and some excellent dark ales; on our visit we enjoyed Mum's Oat Porter and an amazing Oak and Whisky Porter, which has Scotch Whisky added to the mash in addition to some specially selected scorched oak chips!

We found these Aussie craft brewers to be very passionate and dedicated to their craft, worlds away from the stereotypical Foster's and 4X image that the advertisers love to portray. Cheers!



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Contacts & Diary

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HEAVY WOOLLEN BRANCH DIARY

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

Mon 23rd April Branch AGM Navigation, Mirfield Tue 15th May **Branch Meeting** Old Colonial, Mirfield

Thur 24th May **Branch Social** Start at Obediah Brooke, Cleckheaton

Mon 11th June **Branch Meeting** Leggers, Dewsbury

Shoulder of Mutton, Briestfield then Woolpack, Whitley and Thur 21st June **Branch Social**

possibly Scarborough.

Sat 24th Nov starting at12:15pm - Knowl Club, Mirfield Regional meeting

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.

Next copy date is July 2018.

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