

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



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Autumn 2018

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Chairman's Welcome

Well that was a hot summer and I hope you are all suitably refreshed as Autumn comes towards us and I would like to welcome you to our new edition of Real Ale Talk and hope you enjoy the content.

I sometimes sit here and wonder what to write as I want to try and avoid repetition and start the magazine off on a little bit of a high and so help you enjoy the content and to get you to look forward to enjoying what the pubs and clubs in our area have to offer.

I will start off with the disappointing side of my article. I mentioned in the last magazine about pubs closing and the possible loss to the community and there is interesting editorial in this edition for you to read which puts this into perspective. This article highlights the issues which surrounds pub closures and how it is handled at a local council level.

In this area we have seen the Swan at Liversedge converted to industrial use and the Rising Sun at Scholes is in the process of been converted to living accommodation. These are pubs that until recently have thrived and we will be a loss to their local community. There are also other pubs in the area we know to be under threat so please continue to support your locals as much as possible.

Also recently The New Inn at Roberttown has gone on to the market for sale. Since Susan Walker and Andy Kenyon took over the pub it has become one of the regulars in our Good Beer Guide selections and has won our Pub of the Year competition. I would like to thank them for all their efforts over the past few years and hope that someone comes in to buy the pub who will continue the good work they have established.

On a more positive note you will see there are a number of presentations in this issue as we have made our awards for the year. These awards are the most pleasurable side of my position as it is great for us as a branch to reward the owners, managers and bar teams of the pubs and clubs for all the hard work they have put in and to give them some recognition. This year as well we have seen two new winners in the Pub and Club of the Year section which is testament to the competition in the area. Our Cider Pub of the Year has now won the award for two years running and that is a tribute to their consistency. If you get a chance please visit our annual award winners and try the Pub and Clubs of the Season too!

Also since our last edition we have seen successful beer festivals at the Flowerpot, Navigation and Airedale Heifer all in the Mirfield area so well done on all your effort there to promote real ale. We also would like to praise Malcolm and his band of volunteers who put so much work into the Bobtown Beer Bash in July and raised so much money for charity.

I would like to finish by thanking you for continuing to read our magazine and supporting the pubs and clubs in the Heavy Woollen area. 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.

Cheers

Andy

Contents

| | | |
|------------------------------------------------------------------------|------------------------------------------------------|------------------------------------------------------------------|
| Chairman's Welcome Page 3 | Club of the Year Runner Up 2018 Page 10 | Champion Beer of Britain & Gary Whiting Page 20 |
| Beer Festivals Near, Community Beer Festival & Far & Quiz Page 4 | Spring Club of the Season 2018 Page 11 | Discount Scheme, Situation Vacant & Quiz Solutions Page 21 |
| Pub of the Year 2018 Page 5 | Spring Pub of the Season 2018 Page 12 | October is Cider Month Page 22 |
| Pub of the Year Runner-Up 2018 Page 6 | Pub News & Brewery Round Up Pages 14, 15 & 16 | All that way... Just for a drink? Page 23 |
| Cider Pub of the Year 2018 Page 8 | Heckmondwike's Hidden Gem Pages 18 & 19 | Membership Page 24 |
| Club of the Year 2018 Page 9 | Calderdale Pub of the Season & WhatPub Page 19 | Contacts & Diary Page 26 |

Beer Festivals - Near & Far

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

SEPTEMBER

27th - 29th - CALDERDALE BEER AND CIDER FESTIVAL (TBC)
 Hebden Bridge Town Hall, Hebden Bridge

OCTOBER

4th - 6th - WAKEFIELD BEER FESTIVAL 2018
 The Space, Waldorf Way, WAKEFIELD, WF2 8DH
 12th - 13th - 7th ANNUAL BAILIFF BRIDGE BEER FESTIVALE
 Bailiff Bridge Community Centre, Victoria Rd, Bailiff Bridge,
 Brighouse, HD6 4DX
 10th - 13th - STEEL CITY BEER & CIDER FESTIVAL
 Kelham Island Museum, Alma Street, Kelham Island,
 SHEFFIELD, S3 8RY
 11th - 14th - RICHMOND ALE FESTIVAL 2018
 The Comrades Club. Newbiggin. RICHMOND, DL10 4D
 12th - 13th - HUDDERSFIELD BEER FESTIVAL 2018
 Ukrainian Club, Marsh, Huddersfield. HD1 5RA
 18th - 22nd - KEIGHLEY & WORTH VALLEY RAILWAY BEER
 & MUSIC FESTIVAL

JANUARY 2019

28th - 2nd Feb - BRADFORD BEER FESTIVAL 2019
 Victoria Hall, Victoria Road, Saltaire, BD18 3JS

APRIL 2019

25th - 28th - SKIPTON BEER FESTIVAL 2019
 Ermysted's Grammar School, Gargrave Road, Skipton, BD23 1PL

ECCLESIASTICAL QUIZ

To celebrate the newly crowned Champion Beer of Britain can you identify these beers or breweries that all have won the award previously and I have even put the year to help? Have an educated guess if not!

| | | | |
|------|-------------|-----------------|--------|
| 1986 | B----- | XXXB | |
| 1989 | RINGWOODS | --- | T----- |
| 1992 | WOODFORDES | N----- | --- |
| 1997 | MORDUE | W---- | ----- |
| 2004 | K---- I---- | PALE | RIDER |
| 2007 | H----- | MILD | |
| 2009 | R----- | RUBY MILD | |
| 2013 | ELLAND | --- | P---- |
| 2015 | T-- --- | CWTCH | |
| 2018 | S---- C---- | BROKEN DREAM | |
| | | BREAKFAST STOUT | |

COMMUNITY BEER FESTIVAL Cross Keys Hightown



When Vicky and David decided to have a beer festival at the Cross Keys they decided it had to be for all age groups in the community. On the day they were blessed with great weather and a large crowd turned out including many families. It was a great success with groups like the Scouts raising over £600 at their stall which was one of many raising money or awareness.

As well as the Beers there was food all day and music to entertain. It was so successful that its already pencilled in for next May Bank Holiday.

The beers were well kept and enjoyed by all, with :-

- Elland - Nettle Thrasher
- Partner's - Blonde
- Theakston's - Best Bitter
- Elland - Mistral
- Partner's - Fear of the Dark
- Partner's - American Craft Ale
- Elland - Blonde
- Sharp's - Atlantic
- Timothy Taylor's - Landlord

As they say a picture is better than many words so here is a selection from the day.



Heavy Woollen Pub of the Year 2018

Horse & Jockey, Birstall

Recently in front of a packed pub Andy Kassube, Chair of Heavy Woollen CAMRA branch, made the presentation of the Pub of the Year to landlord, Tony Anderson. This was a well-deserved award for Tony and his wife, Sharon, for all the hard work they have put into making this village pub a success and very much the heart of the community. This award is not just about the quality of the real ale that is excellently kept here but about the warm welcome you receive from Tony and his team and from the locals. The pub has a welcoming atmosphere and is very much a traditional Yorkshire pub. The work that Tony and Sharon have put in cannot be underestimated and after seven successive years in the CAMRA Good Beer Guide this is a well-merited prize for the pub.

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

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 Boddington's cask to keep them on, so the two handpulls were not in use and business was generally poor. Then Tony and Sharon Anderson 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 Everard's, 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 tippie 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 Farmer's 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.



Heavy Woollen CAMRA Runner-Up Pub of the Year 2018 The Flowerpot, Lower Hopton

Andy Kassube, Chairman of the Heavy Woollen CAMRA branch, recently presented the award for the Runner-up in the Pub of the Year competition for 2018 to Chris Osman, Manager of The Flowerpot, Lower Hopton, Mirfield. It was a proud moment for Chris because his granddaughter, Chloe Waterworth, was working on the night of the presentation. Chris stressed that winning the award is a team effort and he could not have achieved all these awards without the support from everyone who works with him.

When Ossett breweries took over the running of this pub in December 2012 they had a tremendous job on their hands to revive this once thriving pub which had seen sales and popularity decrease in the town over a long period. The pub undertook a massive refurbishment and has firmly established itself in the area now and on the Rail Ale Trail. Chris was already an established figure in the Heavy Woollen area and he has replicated what has worked well for him previously to achieve this success.

The Flowerpot is a key part of the Ossett brewery estate and all of the pubs owned work hard to support and promote real ale and cider as a key part of their offering to the public. This pub serves at least eight real ales and

a real cider at all times and all are excellently kept. The pub will serve on average 1500 to 2000 pints of real ale a week which is testament to the hard work put in by Chris and his staff to serve the beers at peak condition.

The pub has become established as one of the leading pubs in the area due to the quality of the real ale and cider served and the work that Manager, Chris Osman and his team do to ensure that a warm welcome is received.

This is the third award in four years in that The Flowerpot has received from the Heavy Woollen CAMRA area, having won the Branch Pub of the Year in 2015 and Cider Pub of the Year in 2016. In the Heavy Woollen Area there are over 100 pubs serving real ale so The Flowerpot had to beat stiff opposition to win the award.

The Flowerpot also serves home-made food between 12 and 4 from Monday to Saturday lunch. There are outside drinking areas both to the front and the rear of the pub which make it even more popular on a sunny afternoon.

The Flowerpot is showing its commitment to the real ale and cider by holding two beer and cider festivals from the 29th June to the 1st July. Then there will be an August Bank Holiday festival starting on the 24th August. These events are really popular and sure to be a success again.

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EIGHTH YEAR IN THE CAMRA GOOD BEER GUIDE
HEAVY WOOLLEN PUB OF THE YEAR 2018

MONDAY - Darts & Dominoes
TUESDAY - Pool when Teams are at home
THURSDAY - Noughts & Crosses, Quiz.. Cash prizes..
Landlords question, Take your pick..

FREE ENTRY to Quiz & Free supper. Starts 9.30pm
SATURDAY - Peters High Performance Karaoke. Starts 8.45pm





Heavy Woollen Cider Pub of the Year 2018 The West End, Gomersal

Heavy Woollen CAMRA branch were pleased to present the West End at Gomersal, for the second successive year, their Cider Pub of the Year award. The award was presented by branch chair, Andy Kassube to Janette and Andy English and their daughter, Chloe, who is also a member of their excellent bar team.

This the third award that this Enterprise pub has won in the last three years, having also won a Pub of the Season award in 2015. This is testament to the quality of both the ciders and the ales that are served by the husband and wife team at this popular pub. Despite it being only 6pm the pub was packed with regulars to see the award presented to the West End which reflects on the popularity locally.

This is the first pub that Andy and Janette have ever run but they have taken to the task like seasoned professionals. To win the cider award two years is a tremendous achievement as they face a lot of completion but the drink has proved that popular that with the assistance of Westons they now have two regular Cider hand pumps having originally served the ciders straight from the box. This means they can be kept at a good temperature at all times. At the time of the award the ciders available were Westons Rosie Pig and Old Rosie.

Andy and Janette praised the whole team at the pub as it is their efforts that help to make the pub a success and keeps the regulars coming back in. He thanked them for their support and the locals for their backing. Andy commented on the friendly welcome you receive when you visit this pub and how it has the feel of a traditional Yorkshire pub as soon as you enter the door!

The pub is known to date back to at least 1790 when it had both stables and letting rooms, which are no longer available! It is a three roomed pub which offers a popular quiz night and has Sky and BT for sports followers. The pub also serves good value food served in traditional Yorkshire portions at competitive prices. Please check the website for serving times and for other attractions the pub offers. There is also an enclosed beer garden which is a popular sun trap in summer.



Heavy Woollen CAMRA Club of the Year 2018 Knowl Club, Mirfield

Andy Kassube, Chairman of the Heavy Woollen CAMRA branch, recently presented the award for the Club of the Year competition for 2018 to Paul Moon, Club Steward, of the Knowl Club Mirfield. This is the second award the club had won in the space of 6 months. The club had recently won the branch's first ever Club of the Season award for winter 2017.

The CAMRA branch had introduced a "Club of the Season" award due to the amount of clubs in the Heavy Woollen area that actually serve real ale on a regular basis. There are now over 30 clubs in the district which serve well-kept real ale and that number continues to grow on a regular basis. The Knowl Club constantly serves over three superbly kept real ales at any time and Paul said the demand continues to grow. Paul stressed that winning the award is a surprise to him and that it is a team effort down to his team that support him and the regulars that drink in the club and enable him to turn over the number of beers on a regular basis which



mean they are in peak condition. He also thanked the dedicated committee for their support. On the night of the award, David Griffiths, one of the committee members, praised Paul for the hard work he has put in to grow the real ale sales in the branch and said the committee acknowledged all the effort he has put in.

The award to Knowl Club means the Heavy Woollen Branch has had four different winners of its Club of the Year award in the last four years and is testament to the high standards the clubs are setting themselves. These clubs offer competitive pricing and also are offering a wide variety of beers.

Knowl Club was formerly known as the Mirfield Liberal Club and is still a members club, however it has a pub licence now and non-members are given a warm welcome. The club has also undertaken a stylish refurbishment inside and is a very welcoming place to enjoy a drink in comfortable surroundings.

The club also offers a good function room and there is an upstairs snooker room. It is situated a comfortable 10 minute walk from the railway station and also close to regular bus routes. The award was presented to Paul and Emily Griffiths, one of the bar team at the Knowl Club.



Heavy Woollen Club of the Year 2018 Runner-Up Hanging Heaton Cricket Club

Hanging Heaton Cricket Club has continued its succession of plaudits after winning the Club of the Year award in 2016 and the Runner-Up last year, by winning the Runner-Up spot for Club of the Year 2018 awarded by the Heavy Woollen CAMRA branch. This popular club situated on Bennett Lane was presented with the award in front of a large and appreciative crowd. The success of the club comes as no surprise to its members and visitors to this successful Bradford League Cricket Club.

The certificate was recently presented by branch Deputy Chair Alan Mapplebeck to club stewards Joanne and Peter and their success and dedication was acknowledged by Alan and the branch who appreciate the hard work that has been done 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 for the support they enjoy from the committee.

The couple are now well established here and the club has gone from strength to strength under their stewardship. Sales have risen substantially in this period such is the popularity of the club and the warm welcome you receive from the staff and indeed the members.

When Peter took over the club there was just one hand-pulled 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 enough cask beer to rapidly turn them over on each of the three pumps, fast turnover being essential to maintain top quality on cask beer. A fourth pump is planned, such is the demand. The two regular real ales are Sharp's Doom Bar and an Ossett beer, often Yorkshire Blonde, with a rotating guest beer (soon to become two) available, chosen to complement the regulars, either local brews or beers that Peter sources from other areas, while he is always willing to try something on a member's recommendation. Also, the club has one or more real ciders available which again are a large success, especially during the cricket season. The beers change regularly but there is always pride of place for at least one Yorkshire ale.

The club now has over 300 members and is not only a successful Cricket Club but also has a Bowls Club and a Snooker area which is very popular and which has seen some nationally famous players performing. 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 Spring Club of the Season 2018 Cleckheaton Sports Club

Chairman of the Heavy Woollen CAMRA branch, Andy Kassube is seen presenting the award for the Spring Club of the Season 2018 to the bar team at Cleckheaton Sports Club on Bradford Road, Cleckheaton. This club has won a number of awards from the branch in previous years but this is its first award since 2015.

Matthew Stephenson, a member of the committee at the club, asked if the award could be made to the bar team as they are integral to the success that the club enjoys and are responsible for making sure a good pint is served every time. He praised their efforts in making the club a great place to visit and enjoy a pint and take in all the attractions the club has to offer. He also thanked Mark Corrigan who has recently taken over the important job of making sure the cellar is kept up to a high standard. He also thanked the members for their support and Andy commented on the warm welcome you receive from both the team behind the bar but also from the people drinking there.

Andy presented the award to the following members of the bar team, Natalie Handforth, Rachel House, Amy Womersley, Rachel Johnson, Hayley Denham, Cara McGill, Lauren Worrall, Helen Dempsey and Mark Corrigan. Even though it was a Tuesday evening the club

was busy with people enjoying a drink, a junior cricket match and the bowls green very busy.

The club dates back to 1864 and is home to the aforementioned Bowls and Cricket clubs but also to the towns Rugby Union team. The clubhouse is stylishly decorated and very comfortable and there is a function room available. The club is open to the public with members' receiving discounts on beer prices as well as the benefit of the sporting facilities but everyone is given a warm welcome. There is a large car park and regular buses pass close to the club.

The club offers beers from two breweries. Firstly there are offerings from Greene King which is normally the IPA and probably a Morlands beer such as Old Golden Hen or Old Speckled Hen. In November 2017 the club decided to introduce beers from the popular Keighley brewer, Timothy Taylor, and their beers have also proved very successful. There are normally three Taylor beers available and on the night of the award they were Boltmaker, Landlord and Knowle Spring Blonde. All of the beers were in superb condition on the night of the presentation.



Heavy Woollen Spring Pub of the Season 2018 New Packhorse, Moorside

On a Thursday night in the middle of the holiday season you could expect a pub to be a little quiet, however this was not the case recently at The New Packhorse, Moorside, Cleckheaton. Andy Kassube, Chair of Heavy Woollen CAMRA branch, presented the award for the pub of the season to Adam Darnbrough, owner, and Sarah Ineson, Manager of The New Packhorse Cleckheaton.

In a period where pubs are sometimes struggling to survive in a tough economic climate it was great to see so many people enjoying the atmosphere of this thriving pub. In the locality recently, we have seen the closure of The Old Packhorse and looking unlikely to reopen and the nearby Rising Sun at Scholes turning into accommodation. Therefore, it is great to see the hard work done by Adam and his team coming to fruition.

The New Packhorse has been nominated a number of times for Pub of the Season and just missed out. This is testimony to the consistency of the way this pub is run and after seven years of hard work it was good to see them finally winning.

There are now over 100 pubs in the Heavy Woollen district which serve well-kept real ale and so the competition to win the award is tough. The pub constantly serves over five superbly kept real ales at any time and

Adam is delighted that the consistency of his product is recognised. On the night of the presentation there was a good selection including a number of beers from the local Saltaire brewery, which comprised Blonde, South Island and a delicious Easy Road IPA. Also available on the night was Black Sheep Bitter and Bombardier.

Adam stressed that winning the award was a shock to him and thanked his staff for their support and more importantly thanked his locals for their support over such a long period. The pub is continuing to prosper and the modern interior provides a stylish setting which pleases both young and old judging by the mix of clientele on the evening. The pub has a number of rooms and an outside drinking area.

The pub has an excellent reputation for the standard of its food including a Tapas night and has a wide menu which can be viewed on their website, www.newpackhorse.co.uk. The pub holds regular events including a very popular quiz night on a Thursday.

The New Packhorse is owned by the West Riding Pub Co which also owns the new Greyhound at Birstall which they took over around 18 months ago and have re-established this pub in the village.



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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 **Cellar Bar** usually has Acorn Barnsley Bitter, Marston's Pedigree and Saltaire Blonde plus two interesting guests.

The **Taproom's** recent management change is going well; New manager Laura, who has been around since Chris Berry bought the pub, and her brother, Luke have smartened up the pub and are keen to restore the reputation for well-kept beer, with Ossett Yorkshire Blonde and Black Sheep Bitter plus three rotating Yorkshire guest beers. Also, they have resumed serving food, with a rather tempting menu.

Batley IDL Club has Black Sheep Bitter and a rotating guest.

BIRKENSHAW:

The **George IV** continues to source some interesting guest beer, often with a limited choice in order to maintain quality.

The **Golden Fleece** had a very successful beer and music festival in August; worth making a note in next year's diary! Usually the pub has a varying range of up to six ales of mixed styles.

The **Halfway House** has Tetley's, Doom Bar and two changing guests.

Heathfield Farm, while being very busy with diners, has some room for drinkers and has Greene King Abbot and IPA and up to two guests, often including a local ale.

BIRSTALL:

The **Black Bull** has two handpulled real ciders plus Saltaire Blonde, Black Sheep Bitter and a guest.

The **Greyhound** usually has Tetley's Bitter and Saltaire Blonde plus a couple of well-kept varied guests

The **Horse & Jockey** keeps a lovely floral display outside while inside the six real ales and handpulled cider are always on top form, ales typically from Bradfield, Jennings, Ossett, Sharp's and quality local brewers.

The **Pheasant** has been refurbished and has Greene King IPA and Abbot plus one or two rotating beers, often beers rarely seen in the area, such as Thames Dock Pale from Southwark Brewery; guests can be pricey but 10% Camra discount and a short term loyalty card helps.

The **Scotland** has good demand for its Tetley's and two guests, usually local ales. The Heavy Woollen Branch of CAMRA will be visiting here and the **West End** on their monthly social in November, see the Branch Diary in this magazine for more information.

BRIESTFIELD:

The **Shoulder of Mutton** has Landlord, Ossett Blonde and a rotating guest.

CLECKHEATON:

Cleckheaton Sports Club's three or four Taylor's beers are in big demand despite the significant price differential compared to their Greene King beers, typically Old Golden Hen and Old Speckled Hen, all well-kept; non-members welcome.

The **Horncastle** has Leeds Pale and Saltaire Blonde.

The **Marsh** has a good range of Old Mill Beers including Bitter, Blonde Bombshell and seasonal specials.

Mill Valley Brewery beers are more widely available since expanding capacity and taking on Simon, their new brewer. The **Mill Tap** is proving a popular weekend music venue.

The **New Packhorse** was recently presented with a well-deserved Pub of the Season award; see article.

Obediah Brooke has re-opened after a major refurbishment and extension into the next-door former bank building which adds character to the pub. The company have spent over £7000,000 on the project. An impressive array of good quality guest ales awaits you.



The **Old Packhorse**, a landmark pub in a fine building, is planned to be demolished and replaced with houses.

The **Rose and Crown** is expected to continue as it is with tenant Alan in charge despite the freehold being for sale, with fine food and a wide range of styles of ales on sale including those formulated on the premises. The Heavy Woollen Branch of CAMRA will be holding their monthly meeting here in October, see the Branch Diary in this magazine for more information

The **Station** usually has Robinson's Trooper.

The **Wickham** serves up to seven real ales such as Black Sheep Bitter, Tetley's, Golden Pippin, Sharp's Atlantic, Wainwright and Taylor's Landlord, at keen prices in a traditional pub/hotel environment which also provides morning coffee.

DEWSBURY:

Beer Street provides a traditional, relaxed environment in which to enjoy Tetley's Bitter.

At Shaw Cross, **The Huntsman's** handpulls have a varied selection of ales, usually Landlord plus a couple of guests from near and far, such as Yeast Coast Blonde from Lincolnshire, Taylor's 1858 Brown Ale and house beer Huntsman's Blonde. Food is good and desserts are amazing.

Leggers has keen prices on its ever-changing range of ales, a recent snapshot showing Abbeydale Moonshine, Lees Founders Ale, Phoenix Arizona, Exmoor Ale, Hop Studio Porter and Rooster's Parts and Labour.

The **Shepherd's Boy** provides four well-kept Ossett ales in an excellent, traditional pub environment, with a fine garden at the back.

The **Timepiece** has a fine selection of well-kept guest ales.

The **West Riding** has a superb range of tasty ales covering many styles; take your time, don't plan to leave soon..

GOMERSAL:

The **Old Saw** has Tetley's Bitter and up to two rotating guests. The **Wheatsheaf**, under Fiona's management has one or two quality rotating ales with a preference for Yorkshire ales such as York Terrier and Elland Nettlethrasher.

GRANGE MOOR:

The **Grange** rotates beers and uses Jolly Boys beer frequently.

HANGING HEATON:

The **Fox & Hounds** has Tetley's Bitter, Sharp's Atlantic and Thwaites Wainwright.

Hanging Heaton Cricket Club has Sharp's Doom Bar, Ossett Yorkshire Blonde and a rotating guest, recently Tetley's No.3 (brewed in Leeds), while an additional pump is planned.

HARTSHEAD:

The **Gray Ox** has at least three ales including Wainwright, often Jennings Cocker Hoop and either Cumberland, Pedigree or Hobgoblin.

The **Hartshead** has three well-kept ales from renowned breweries such as Abbeydale, Moorhouse's, Taylor's and Saltaire.

HECKMONDWIKE:

The **Old Hall** has a good turnover of handpulled Sam Smiths Old Brewery Bitter, only £2 on our last visit when we had a Sunday lunch that we can heartily recommend. The Heavy Woollen Branch of CAMRA will be visiting here on their monthly social in October, see the Branch Diary in this magazine for more information.



Westgate 23 has traditional cider (the excellent Old Rosie and Flat Tyre Cloudy Rhubarb Cider), Tetley's Bitter and rotating guests from such as Bosun's, Naylor's, Old Mill, Small World and Westgate. The Heavy Woollen Branch of CAMRA will be visiting here on their monthly social in October, see the Branch Diary in this magazine for more information.

HIGHTOWN:

The **Cross Keys Beer and Music Festival** was a great success, with many attractions for all, likely to be repeated. Three varying, well-kept beers such as Castle Rock Harvest Pale, Sharp's Atlantic and Taylor's Boltmaker. Our social in July started well here and we would recommend, as we did, walking down to the Shears and the Black Bull, to make a great real ale ramble.

The **Shears**, under new management has reduced the range of real ales to three in order to maintain top quality, which was certainly the case on our recent social when Black Sheep, Tetley's and Sharp's Atlantic were in fine form.

LIVERSEDGE:

Liversedge Cricket Club has a keen steward, welcomes non-members and serves three rotating real ales, lately Elland White Prussian, Tetley's Bitter and an occasional dark beer. The Heavy Woollen Branch of CAMRA will be visiting here for their monthly meeting in November, see the Branch Diary in this magazine for more information.

The **Black Bull** was Ossett Brewery's first pub, which started the ball rolling on the fine chain of pubs which exist today, all skilfully refurbished using as much of the traditional features and fittings as possible while enhancing them with fine décor. Five Ossett beers are found alongside up to four carefully chosen guests, some of which may be from the group's small breweries, each of which has its own range of individual, quality ales.

The **Liversedge** generally has two rotating beers, usually from Yorkshire breweries.

The **Old Oak** has a varying selection of ales, usually two at a time.

MIRFIELD:

The **Airedale Heifer** has Tetley's Bitter, Ossett Yorkshire Blonde and a guest.

The **Dusty Miller** has Bradfield Farmers Blonde, Marston's Pedigree, Wychwood Hobgoblin and a varying guest

The **Flowerpot** serves at least four Ossett beers, a real cider and four well-chosen changing beers

Knowl Club has Doom Bar and Sharp's Atlantic on as their regular ales plus a couple of rotating guests, all in tip-top condition. The Club of the Year award, presented earlier in the year, has brought in some new faces and they continue to go from strength to strength. This put them into the CAMRA Regional Club of the Year elimination rounds. CAMRA will also be holding their Regional Meeting here in November.

The **Navigation** keeps at least four Theakston beers plus John Smith's and usually several guests from far and wide.

Old Bank Club has one handpull serving such as GK Abbot, Ossett Blonde or Doom Bar.

The **Old Colonial** generally has four well-chosen ales, often rarities for the area. The Heavy Woollen Branch of CAMRA will be holding their annual Xmas Dinner here in December, see the Branch Diary in this magazine for more information.

The **Pear Tree** serves Doom Bar and three changing guests including independents.

The **Plough** is under new management, serving Sharp's Doom Bar, Robinson's Blonde and a rotating guest, with 20p/pint Camra discount.

The **Railway** has Taylor's Landlord and up to three guests from renowned breweries.

The **Ship** has Greene King IPA and a rotating guest.

The **Shoulder of Mutton** has up to three changing ales such as Lancaster Bomber and Ossett Blonde and is under new management.

The **Thirsty Man** sometimes has Marston's Pedigree.

The **White Gate** has four ales from the Old Mill range.

NORRISTHORPE:

The Rising Sun has Acorn Barnsley Bitter, Saltaire Blonde and up to five guests, with a beautiful garden or a cosy fire to sit by, depending on the weather.

ROBERTTOWN:

Liversedge Cricket Club has 3 ales, lately Elland White Prussian, Tetley's and an occasional dark beer. Non-members are welcome.

The New Inn has Bobtown Blonde, Abbeydale Moonshine, Leeds Best and three good guests.

The Star has two real ales, often Saltaire Blonde and such as Landlord or Doom Bar.

SCHOLES:

The Rising Sun received planning permission for conversion to residential use despite many objections; such a shame to lose such a lovely pub.

The Walkers Arms, a short walk away, had at least one real ale on the bar when we last checked and serves tempting Sunday lunches.

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 Tetleys Bitter and the popular St. Austell Proper Job. Titanic Plum Porter is due to appear on the pumps. Contact David or Hilary to book Saturday Wine and Dine evenings on 01924 463738.

The Scarborough is open every day from 11 to 11. Cask Marque accredited, this pub has recently featured Skinners Betty Stoggs, Sheffield brewed Abbeydale Moonshine as well as Moorhouses White Witch. Pub meals are available every day except Tuesday.

THORNHILL EDGE:

The Flatt Top has well-kept and well-priced Tetley's, Abbeydale Moonshine and guests, recently Tetley's No. 3 (brewed in Leeds) and Taylor's Dark Mild which were available in excellent form in a very friendly environment on our social in June.

UPPER HOPTON:

The Traveller's Rest has Ossett Yorkshire Blonde, Thwaites Wainwright and Taylor's Landlord.

Upper Hopton WMC is home to a couple of fine Little Valley beers. Non members are welcome.

WHITE LEE:

The Black Horse usually has Tetley's and a good guest, often from Cross Bay.

WHITLEY:

The Woolpack has Elland Blonde and Black Sheep Bitter and two good quality varying guests.

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.

BREWERY ROUND UP

In Cleckheaton, **Mill Valley Brewery** has seen significant expansion with some fine new vessels and equipment and Steve is now ably assisted by



experienced head brewer Simon Seaton. Many of the beers carry the Vegan-friendly logo as the brewery uses a type of flavour-free finings which are not fish-based. The current line-up includes Yorkshire Bitter (4%), Yorkshire Rose (4.2%) which uses Centennial, Citra and Summit hops, Panther (4%), Mill Blonde (4.2%) and Triple Chocolate Stout (5.6%) which is made with chocolate malt, dark chocolate and cocoa nibs!



Down the road at the Rose & Crown, Andy's popular **Haworth Steam and Whitechapel** beers are now brewed in Leeds while his gins and flavoured tonics have found favour and have really taken off, available through a few local outlets including the well worth visiting Ginger Whale in Gomersal.



Back up the road, **Partners/Bob's Brewery** beers are available over a wide area, with Blonde, American Craft Ale (in cask), Tabatha and White Lion being popular guest ales, with a new brew being promised for October.

The **New Inn at Roberttown** has for now stopped brewing, while Batley-brewed **Caphouse** beers continue to feature at the Reindeer at Overton, out towards Wakefield.

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BARNLSLEY,
YORKSHIRE

Heckmondwike's Hidden Gem



On New North Road, just outside the town centre, lies a very special building, an aisled manor house, which gained a grade II* heritage listing in 1980. Its heritage listing states it to be a 17th Century house including what is thought to be 15th Century framings.

It is perhaps a wonder that it still stands, as part of the site was taken away in the late nineteenth century to construct the cutting for the adjacent former Leeds-Huddersfield railway "New Line", which entailed chopping off at least a quarter of the building, which you can see today by its odd-shaped South corner. From the road, what we see was originally the rear of the building, hence most of the windows are on the other side and entry is by a fairly simple doorway. Inside, the main hall has a decorative plaster ceiling dating from 1640 and the wooden structure of the building is strongly in evidence, mostly original with inevitably a few repaired sections.



of the building is strongly in evidence, mostly original with inevitably a few repaired sections.

A young Joseph Priestley, who was later to become famous for the discovery of oxygen in 1774 and whose

statue stands in Birstall market place, lived here with his aunt until he went away to college. Priestley was an eminent scholar who by the age of twenty was fluent in French, German, Italian, Latin, Greek, Hebrew and Arabic and went on to teach many influential people.

While it is thought that part of the north-west wing of the house was once used as a public house, it was not until the latter half of the twentieth



century that the whole building became a pub, named the Old Hall. On entry to the pub, you find yourself in the main hall, with a wonderful, cosy snug to the left of the bar servery which is under an original overhanging section. All drinks and many other products are Samuel Smith



brands, whose quality is mostly well regarded and all of which are free of additives. Most of the bar-top dispense taps are of a style common in the 1970s, thankfully free of the tall

monstrosities apparent in most pubs nowadays. These are flanked by two pairs of handpulls, each one carrying pumpclips for Samuel Smith's Old Brewery Bitter.

The main hall is bordered by comfortable, upholstered bench seating and the fine, mullioned windows on the old front end of the house provide ample light with which to admire the fine, original woodwork, exposed stone walls, proud portraits and the high, well-preserved ceiling. To the right is a fine lounge area with further comfy seating and lots of exposed woodwork; this is



the preferred area for dining when meals are available, such as the traditional Sunday lunch which we have found to be of excellent quality at a very modest price. Stairs lead to an upstairs room with window openings into the main hall and with a feast of structural timber on show. We were privileged to be allowed a visit to the immaculate, spacious cellar, where wooden casks of Old Brewery Bitter were being cared for with skill by managers Deborah and Jimmy.

If you have not been to the Old Hall lately, I recommend a visit, for the architecture, for historical interest, for the beer and for the food. Cheers!

PD

Calderdale Spring Pub of the Season

CAMRA Halifax and Calderdale's choice of "Pub of the Season" for Spring 2018 could hardly have an easier name to remember. It is "The Pub" in Todmorden. In premises which formerly housed a cafe, The Pub is on a street corner on Brook Street, quite close to the market and just a few minutes walk to either Todmorden Bus Station or the Railway Station.

The Pub was chosen at the CAMRA (Campaign for Real Ale) Halifax and Calderdale branch meeting on Thursday 5th April, with the presentation of the award taking place on the evening of Wednesday 30th May.

The Pub only opened in June 2017 and, as a former cafe, is quite small – yet it serves 5 different real beers on handpumps together with one handpumped real cider. The beers come from independent and small breweries, often local, but also from across Yorkshire and the North, and even further afield.

Members of CAMRA will gather in The Pub from about 7:30 pm on Wednesday 30th, along with The Pub locals and perhaps some new faces too. The presentation is likely to take place between about 8pm and 9pm. It looks set to be another very enjoyable celebration of yet another excellent pub.

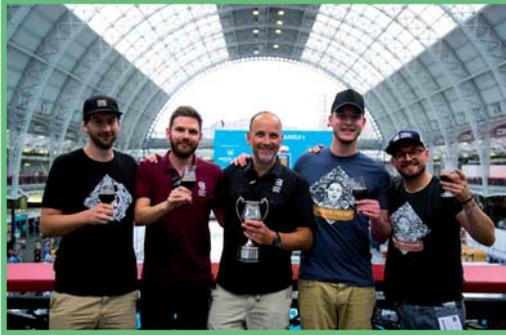
Appreciation of Contribution to WhatPub website



Peter Goddard (Deputy Regional Director), announced that the latest recipient of an 'Appreciation of Contribution to WhatPub website' framed certificate, was Mike Fretwell, Heavy Woollen Branch. Peter Goddard said that Mike treats every update in a polite and dignified manner.

An advertisement for 'The Shoulder of Mutton' pub in Bristfield. The ad features a large, ornate gold picture frame containing a photograph of the pub's interior, showing a red leather sofa and a fireplace. Above the frame, the text reads: '3 Handpumps, large selection of drinks, Quiz Tuesdays, Live Music events, dog friendly Food served Tuesday - Sunday'. Below the frame is a sign that says 'Country Pub and Dining' and provides the address 'Bristfield Road, Bristfield, Dewsbury, WF12 0PA' and phone number '01924 840 981'. At the bottom, there are social media icons for Facebook, Twitter, and Instagram, along with the website 'www.shoulderofmuttonbristfield.co.uk' and the phone number '01924 840981'.

Champion Beer of Britain



Siren Brewery at the Great British Beer Festival

Siren Brewery based in Berkshire has won the Campaign for Real Ale's prestigious Champion Beer of Britain award, one of the highest accolades in the beer industry.

Awarded on the opening day of the Great British Beer Festival at Olympia London, Broken Dream Breakfast Stout (6.5% ABV) scooped Gold thanks to its deep and complex blend of chocolate, coffee and a touch of smoke. The judges commented that it stood out for its aroma, taste and finish, all of which were superb.

Named after the Sirens of Greek mythology, Siren Brewery captivated judges for the second time this year, having taken home Silver in this year's Champion Winter Beer of Britain competition at the Great British Beer Festival Winter back in February.

The final decision was made after a year of local tasting panels and regional heats in which the very best beers across the UK were invited to compete at the Great British Beer Festival. Final judging for the competition was held as the festival opened its doors to the public on 7 August. The Silver winner this year went to Suffolk-based Green Jack's Ripper (8.5% ABV), a strong barley wine that is both dangerously smooth and yet well-hopped, and winner of CAMRA's Champion Winter Beer of Britain competition earlier this year.

Bronze was taken by Tyne & Wear-based Mordue for their Workie Ticket (4.5% ABV). A complex and tasty bitter, this brew boasts plenty of malt and hops and a long, satisfying, bitter finish.

All finalists across each category will be available to sample at the Great British Beer Festival at which more than 50,000 people will have the chance to sample over a

thousand different beers, ciders, perries, wines and gins under one roof.

Nick Boley, CAMRA's National Director responsible for the competition says: "Congratulations to Siren Brewery for taking home the Champion Beer of Britain award with their Broken Dream Breakfast Stout - the highest beer accolade in the country. This is a distinctive, strong, well-balanced stout from an outstanding craft brewery. If there is any beer in the world that is dangerously drinkable, it's this one!"

Siren Brewery founder Darron Anley said: "What a huge achievement that the Champion Beer of Britain is a heavy stout with coffee and lactose flavours in the midst of such warm summer weather! Broken Dream Breakfast Stout is one of our core beers and one of the first beers we ever brewed - we're absolutely delighted."

Gary Whiting – Obituary

The Heavy Woollen branch of the Campaign for Real Ale was formed in Spring 1995 when the Kirklees branch, one of the longest established in the Country, was split



logically into the Huddersfield district and the Heavy Woollen district. Along with Mike Field and Dave Johnson, Gary was one of the leading figures in the new branch, serving as Secretary, then Chairman for four years and finally as Treasurer for as many as twelve years. Gary played an important part in the organisation of the very successful beer festivals which the Branch ran for a few years, held at Dewsbury Town Hall. Gary and Elaine adored their fine, friendly Flatcoat dogs, which occupied much of their spare time, while they were also known for the amount of effort they put into raising money for the very worthy cause of the lifeboat charity, RNLI.

Gary passed away in June, aged just 62, followed soon after by his wife, Elaine, 64. May they rest together in peace.

CAMRA Members Real Ale Discount Scheme

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

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

If you are a landlord and would like to join this scheme and to benefit from the free advertising on this page and WhatPub.com, please contact the Pubs Officer for more information. Contact details can be found on the contacts page of this magazine.

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

AIREDALE HEIFER

53 Stocksbank Road, 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, Hanging Heaton. WF17 6DB

HORSE & JOCKEY

97 Low Lane, Birstall. WF17 9HB

PLOUGH

65 Shillbank Lane, Mirfield WF14 0QA

RAILWAY

212 Huddersfield Road, Mirfield. WF14 9PX

SOOTHILL WORKING MEN'S CLUB

151 Soothill Lane, Soothill, BATLEY. WF17 6HW

TAPROOM

4 Commercial Street, Batley, WF17 5HH

SITUATION VACANT

Heavy Woollen Branch Social Secretary

The Heavy Woollen Branch of the Campaign for Real Ale (CAMRA) is currently looking for a Social Secretary/ Events Organiser

Job Description

To plan interesting social events, particularly out of our local area, to encourage more people to participate. Support will be provided by the Branch Committee and other members.

Roles and Responsibilities

To identify and research suitable venues to visit. Previous excursions have included Beer Festivals ; Brewery Tours; National Pub of the Year lunch; Keighley and Worth Valley Railway. To plan public transport to these venues, or enquire into the cost of hiring private transport.

Qualifications/Skills

Access to e-mail to communicate with the Branch Secretary and Editor of Real Ale Talk.

Remuneration and Rewards

No salary, but agreed expenses.

Application

Even though you have not regularly attended meetings recently, if you are interested, please contact Paul Dixey, Heavy Woollen Branch Secretary - secretary@heavywoollencamra.org.uk

BEER QUIZ SOLUTIONS

| | | |
|------|---------------|---------------------------------|
| 1986 | BATEMANS | XXXB |
| 1989 | RINGWOODS | OLD THUMPER |
| 1992 | WOODFORDES | NORFOLK NOG |
| 1997 | MORDUE | WORKIE TICKET |
| 2004 | KELHAM ISLAND | PALE RIDER |
| 2007 | HOBSONS | MILD |
| 2009 | RUDGATE | RUBY MILD |
| 2013 | ELLAND | 1872 PORTER |
| 2015 | TINY REBEL | CWTCH |
| 2018 | SIREN CRAFT | BROKEN DREAM BREAKFAST STOUT |

October is Cider Month

Cider Cooling in Pubs

It's great to see the increase in real cider available in pubs & clubs over the last few years and, although there are still cider deserts, real cider or perry can usually be found at a pub or club near you. One of our concerns though is that some pubs are putting boxes or tubs on a shelf behind the bar without any temperature control for long periods of time which will affect the quality of the product on sale. This will not help the reputation of the drink, or the pub.

Understandably, space is restricted in many pubs, but if you are able to find a way of storing it at the correct temperature, your customers are more likely to enjoy the drink and have another. It will also reduce wastage. Like real ale, real cider can become stale or go off if it is not kept at the right temperature, which is typical cellar temperature (between 10-14 degrees). Over the years, a number of cider cooling systems that help achieve this have been seen. Below is a brief overview of them (in approximate order of effectiveness), along with their pros and cons.

It should be noted that cider tubs are plastic, which means they are good insulators. This helps if the cider is cool to start with, but hinders if external forced cooling is required. Bag-In-Box is more common but they have the drawback of being impossible to handle when they become wet, which limits the cooling methods that can be used.

Keep Box or Tub in the Cellar. The layout of some pubs allow the box or tub to be kept in the cellar and served through a hand pump or served from the cellar on draft by staff. If this isn't achievable, real cider and perry does not need to settle when it has been moved so it is possible to keep it in the cellar when the pub is closed or at quiet times and move it into the bar area when required. **Pros:** Effective. **Cons:** It can be hard work, and the container will warm up after a few hours if it is to be moved to the bar.

Probes or Tube in the Tub. Here, a metal probe or plastic tube carrying cold water is inserted into the cider tub. Metal probes would be made with a bung of some form that fits into the top of the cider tub. There will then be stiff or flexible plastic pipes to connect them together. For a plastic tube, holes can be drilled in a shive (used for beer barrels) and a tube fed through the holes. Either a continuous tube is used, or a short tube with connectors can be used. A short-cut is to remove the original cap, feed a length of tube into the tub, and then use tape to part seal the hole and hold the tube in place. The pipe or tube is then connected to a conventional cooler unit. For boxes, the probe or tube can be fed in to the box at the bottom (between the cardboard and

bag) by carefully cutting a hole in the cardboard while the box is up-side-down. **Pros:** Very effective and suitable for boxes. **Cons:** It's cumbersome and expensive. The probe or tube needs to be sterilised before inserting into a tub. It's a lot of work when a box or tub is finished and is replaced. Care must be taken if the box has to be cut. Strong tape may be required to re-seal the box.

Cider Saddles. Specially made cider saddles can be used in the same way as firkin saddles. These are then connected to a conventional cooler unit. An insulating jacket (of some form) over or around the tub is also required. **Pros:** Effective, and most equipment easily available. **Cons:** Takes time to cool the cider. It's cumbersome and expensive. Not suitable for boxes.

Store in a Fridge. If there is space, boxes can easily slot into many fridges behind the bar, however, in some cases the fridge holds other products, some of which are kept at below cellar temperature, which can lead to the cider being served too cold. Ideally, the fridge should be set to cellar temperature. **Pros:** Effective **Cons:** Will be difficult to achieve in small bar areas.

Ice Packs. Here, you use ice packs round the bottom of the tub, or under the bag for Bag-In-Box. **Pros:** Effective (while the ice is still ice) and very simple. **Cons:** Takes time to cool the cider. There can be a lot of water when the ice melts. There will still be condensation, even if the ice is in a sealed bag, which can be a problem of boxes.

Refrigerated Trays. Here, you place the tub or box on a refrigerated tray (the type used for cooling bottles). **Pros:** Effective and easy to implement. The cider at the bottom, where it's dispensed, is being cooled. **Cons:** Takes time to cool the cider. The tubs can get frozen to the refrigerated surface. Condensation can be an issue for boxes. Sturdy trays are required. They are cumbersome and expensive.

Tube Around the Tub. Here, a tube carrying cold water is wrapped around the box or tub. The tube is then connected to a conventional cooler unit. An insulating jacket (of some form) over or around the box or tub is also required. **Pros:** Easy to implement. Most equipment is easily available. **Cons:** Not that effective, and takes time to cool the cider.

Wet Towels. Cover the tub in a wet towel (with a cut-out for the cap and handle). **Pros:** Very simple and cheap. **Cons:** Not that effective, and takes time to cool the cider. Need to keep the towels wet. It's less effective when tub is below half full. Not suitable for Bag-In-Box.

Andrea Briers and Chris Rouse

All that way...just for a drink?

Saturday morning 5am. (apologies to Paul Simon). I leave home to catch the "Saturday Morning Special" bus from the "Savile Arms". It runs only on Saturday; most people don't know it exists, let alone see it. This connects in Dewsbury with the 6 o'clock train to Manchester, and thence to Swansea.

My final destination is the Gower Heritage Centre, but now it is time to eat so I head for the "No Sign Bar", one of the best of Swansea Bay's many welcoming and cask-friendly pubs. The premises have been used for alcohol sales of some sort for over 300 years; a quirk of the ancient licensing laws allowed it to trade without a name, which, in effect, it still does. The beer quality can be taken for granted, the food menu is short but varied and there are usually about five ciders. The Dylan Thomas connections are better attested than the claims of many Swansea pubs.

The Heritage Centre is another bus ride away, in Parkmill. It is what used to be called a folk museum, but I suppose someone thought that term was too homely; everything's heritage now. Gower's only significant industry was weaving, now represented in a shed which is a replica of one which stood a short distance away. There is a water-wheel, restored on its original site and now powering the re-built corn mill; originally it also drove a sawmill. Various crafts are regularly demonstrated in workshops around the site.

As part of the work to promote old skills, the Centre makes and sells its own cider under the brand name Gower Cider Mill. I went there for a cider festival; they hold two a year, one in May, when last year's cider is ready, and one in October, when apples are harvested. As well as the cider bars there is one selling other drinks including several local cask beers. The other activities carry on as usual, so you can enjoy them with a drink in your hand (the site normally has no on-licence). However, I would suggest not visiting to see the exhibits during a special event, as it gets crowded.

The highlight was undoubtedly the apple-pressing demonstration using a 19th-century travelling press, which saved many small farms the expense of maintaining their own equipment. Lorry-mounted presses are in use to this day. Historically, cider-makers in eastern Wales were influenced by the adjacent English counties and used cider apples. Otherwise, as with everywhere in Britain outside the West Midlands and the West Country, they used whatever they had, which usually did not include cider apples. With improved transport this traditional demarcation is breaking down, any producer can use whatever varieties they want, experimenting is the order of the day, as with beer.

The ciders on offer were mostly from small Welsh producers rarely seen up north; you have to go to them so the journey was worthwhile, though mainly I wanted to prove it could be done in

a day. You do not, of course, have to leave our area to find cider and perry. The following pubs normally have at least one cider (perry is rarer):-

West End, Gomersal (Cider Pub of the Year 2016 & 2017)

Black Bull, Birstall

Flowerpot, Mirfield

Horse & Jockey, Birstall

Leggers, Dewsbury

Navigation, Mirfield

Obediah Brooke, Cleckheaton

Rose & Crown, Cleckheaton

Time Piece, Dewsbury

Union Rooms, Batley

West Riding Refreshment Rooms, Dewsbury

Westgate 23, Heckmondwike

The Gower Heritage Centre is in Parkmill, SA3 2EH. If you are in the area it is well worth a visit to see how wood, metal and glass were worked before industrialisation, and have a go at various crafts.

www.gowerheritagecentre.co.uk

CROSS KEYS

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West Yorkshire, WF15 6NE

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Sunday: 12pm till 3pm



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Fri – 12-11pm
Sat – 12-11pm
Sun – 12-10.30pm

Food Served

Thurs/Fri – 12-2.30pm & 5.30-7.30pm
Sun – 12-4pm

Chidswell Lane, Dewsbury, WF12 7SW

Tel: 01924 275700

www.huntsmandewsbury.co.uk

Facebook: The Huntsman & The Huntsman Outdoor Events

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THE TAPROOM



BATLEY

Contacts & Diary

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HEAVY WOOLLEN BRANCH DIARY

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

| | | |
|---------------|---------------------|--------------------------------------------------------|
| Tues 9th Oct | Meeting | Rose & Crown Cleckheaton |
| Thur 25th Oct | Social | Old Hall Heckmondwike then Westgate 23 |
| Wed 7th Nov | Meeting | Liversedge Cricket Club, Roberttown |
| Thur 22nd Nov | Social | West End then Scotland |
| Sat 24th Nov | starting at 12:15pm | Regional meeting, Knowl Club, Mirfield |
| Fri 14th Dec | Xmas Dinner | Old Colonial Mirfield, contact the Secretary for Menu. |

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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TRADING STANDARDS

West Yorkshire Trading Standards Service
Nepshaw Lane South, P.O. Box 5,
Morley, Leeds,
LS27 0QP
0113 253 0241

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



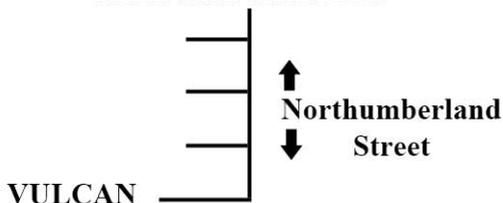
**Weekend disco - Karaoke - Live bands
pool and jukebox**

LOCATION:

400 yards away from Railway Station

1/2 mile from Galpharm Stadium

RAILWAY STATION



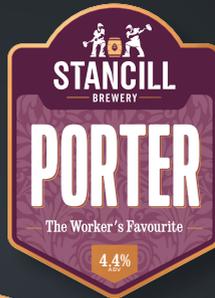
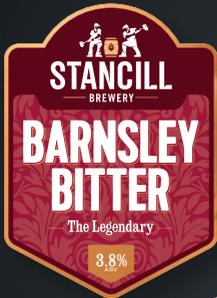


STANCILL

BREWERY

Stancill have a reputation for award-winning craft ales, brewed with passion and in the pursuit of perfection.

We believe our new look and range of pump clips amplify these core qualities, so look out for the release of our new website - it's coming soon!



Beer Line 0114 275 2788 / 07809 427716 www.stancillbrewery.co.uk

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