

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



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Spring 2014

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Heavy Woollen Beer Festival 2014

Cancelled

Over the last four years, The Heavy Woollen Branch of CAMRA has held a very successful Beer Festival at the Dewsbury Town Hall, but unfortunately this success has partially contributed to the event being cancelled in 2014.

The planning usually starts around about November. Even though it doesn't happen until May. Staffing the festival itself wasn't a problem. People can afford to put a few days aside and help with the set-up, which is important. When we first did the festival four years ago we had to take volunteers from other branches. The great thing about 2013 was we actually had enough from our local branch to staff it. But its the marketing, the paperwork you have to go through, the selection and sourcing of the beers and the regular meetings of the organising committee - it all takes a lot of time and work.

Comments, following the announcement of the cancellation of the 2014 festival, have criticized the

organising committee for not asking for help from the wider community. We have had a lot of support and help from the people of Dewsbury and further afield and we can understand their disappointment, but one of our problems is that volunteers have to be members of CAMRA because of the terms of the insurance policy. We cannot accept volunteers from the general public. A request for Members to volunteer was circulated via our branch newsletter and Facebook on a number of occasions following the last festival and three meetings were held in the hope that we could set up a viable committee, but this was not to happen unfortunately.

The branch hopes to bring the festival back in 2015, providing that members volunteer to join the organising committee. If you are interested in helping with any future festival or the aims of CAMRA, why not join us? Contact the secretary whose details are at the back of this publication.

Contents

Beer Festivals Near & Far

Page 4

The Pub of the Season Award & Wordsearch

Page 5

Winter Pub of the Season

Page 7

Society for the Preservation of Beers from the Wood

Page 8 & 9

National Pub of the Year & Paul Fahey

Page 10

Pub News

Pages 12 & 13

American Beers - Western Style

Pages 14 & 15

Western Roving

Page 16

Heavy Woollen CAMRA Facebook Page

Page 17

Brewery Round Up

Page 19

Can It Really Be 20 Years?

Page 20

Unique Beers & The Government Commitment

Page 21

The Ancient Order Of Froth Blowers

Page 23

The Scarborough At Thornhill

Page 24

Wordsearch - Solution

Page 25

Contacts & Diary

Page 26

Beer Festivals Near & Far

March

- 7th - 8th Horsforth Beer Festival at St Margaret's Hall, Church Lane LS18 5LQ
- 11th - 15th SIBA BeerX, Ice Sheffield, Coleridge Rd, Sheffield, S9 5DA
Note: Public & CAMRA access - Wed & Thu evenings; Fri late afternoon & evening; Sat all day.
- 13th - 15th Leeds BF, Pudsey Civic Hall, Dawson's Corner, Pudsey, Leeds, LS28 5TA.
Thu & Fri 11am -3pm, 5pm -11pm; Sat 11am -11pm.
- 14th - 15th Denby Dale Lions BF, Pie Hall, Wakefield Rd., Denby Dale, HD8 8RX. Fri 7pm -11pm; Sat 1pm -11pm.
- 19th - 22nd Spring BF, Star Inn, 7 Albert St., Lockwood, Huddersfield HD1 3PJ.
Wed & Thu 5pm -midnight; Fri & Sat 12 noon -midnight.
- 26th - 10th April Real Ale Festival at your local Wetherspoons
- 27th - 30th Winter BF, Suddaby's, 12 Wheelgate, Malton, North Yorks. YO17 7HP. Normal opening hours.

April

- 4th - 5th Oldham BF, Queen Elizabeth Hall, West St, Oldham. OL1 1QJ. Fri & Sat 12 noon -10.30pm
- 10th - 12th Eighth Beer Festival at Guiseley Factory Workers' Club, 6 Town Street, Guiseley LS20 9TD featuring 21 beers from Yorkshire, Scotland and Wales + 3 ciders/perries <http://guiseleyfactoryworkersclub.co.uk>
- 10th - 13th Spring BF, The Nook, Victoria Square, Holmfirth HD9 2DN. Normal opening hours.
- 18th - 19th Woodfest, The Junction, Carlton Street, Castleford, WF10 1EE. Fri & Sat 12 noon -11pm
- 18th - 20th Junction One, 1 Knowl Rd., Golcar, Huddersfield HD7 4AN. Normal opening hours.
- 24th - 26th 24th Doncaster BF, The HUB, Chappell Drive, Doncaster, DN1 2RF.
Thu 6pm -11pm; Fri & Sat 11am -11pm.
- 24th - 26th Hull BF, Holy Trinity Church, Lowgate, Hull, HU1 1RR
Thu 12 noon -11pm; Fri 12 noon - 4.30pm, 6pm -11pm; Sat 12 noon -8pm
- 24th - 26th Third Annual Haworth Beer Festival with Meet the Brewer on the Thursday and a exclusive taste of the wide range of real ales, ciders, perries and draft lager £3 entry. £3 a pint. Glasses will be plastic and FOC, or BYO or buy a special edition one. For more details follow the Haworth Beer Festival Facebook page: www.facebook.com/pages/Haworth-Beer-Festival
- 25th - 26th Fifth Rothwell Beer Festival in Rothwell Parish Hall, behind Morrisons next to the Parish Church on the hill around 44 cask beers, a joint effort between Rothwell Lions and the Parish Church, open 18:00- 22:30 Friday, 12:00-22:00 Saturday, live music Fri afternoon and Sat evening featuring "Vintage" (Sat), food, entry £5 including souvenir tankard, latest details at www.rothwellbeerfestival.co.uk including a link to the festival's Twitter page

May

- 2nd - 4th Beer Festival. Spotted Cow, Drighlington. BD11 1LJ - Tel: 0113 285 2558
- 2nd - 3rd Baildon Beer Festival - @ Moravian Church Hall Free entry to CAMRA & SPBW members.
- 16th - 17th Mayfest, Square chapel Centre, 10 Square Rd., Halifax, HX1 1QG. Fri & Sat 12 noon -11pm
- 22nd - 26th Navigation, Mirfield Beer Festival
- 29th - 31st Skipton Beer Festival @ Rendezvous Hotel, Keighley Road, Skipton.
- 30th - 31st Sitlington Round Table's Wakefield Festival of Beer at The Space, Waldorf Way, Wakefield

June

- 20th - 22nd Quadrennial World Sup Beer Festival, West Riding LRR, Dewsbury

The Pub of the Season Award goes to the Pheasant, Birstall

The award for Autumn Pub of the Season has been presented to the Pheasant at Birstall, by the Heavy Woollen branch of the Campaign for Real Ale.

Ben and Louise, who recently returned from their honeymoon in Mexico, are keen on the quality of their real ales and have made the most of Greene King Brewery's guest beer options, providing a variety of styles of beer while keeping them in tip-top condition. IPA is usually available as is the tasty Old Golden Hen, while recent guests have included St. Austell Tribute, Green Jack Trawlerboys, Taylor's Landlord, Bath Ales Gem, Elland 1872 Porter and York Terrier. In-house special and seasonal ales have been interesting including a number of darker beers such as Gangly Ghoul for Hallowe'en and Fireside for November, while the full-bodied 1799 Porter was a real treat for those of us who enjoy the style.

When the couple arrived in 2009, the one handpulled ale on tap was unreliable and the pub was not known for a welcoming atmosphere but Ben and Louise set about it and, with some alteration and refurbishment, made it a



much more pleasant place to relax. One change which didn't please everyone was the removal of sports TV, however the folk who stopped coming in to watch were replaced by a greater number who preferred a football-free (and of course commentary-free) zone.

The food is another area which received attention and the resulting choice and quality is surprisingly good and very popular. A pub quiz on Tuesdays is followed on Wednesdays by a challenging and compelling music quiz which Ben spends hours creating, with a few of the "Google-proof" questions released on Facebook earlier in the day.

The award was won due to the dedication shown by Ben and Louise, with the help of their staff, in making the pub a better place to be and in particular to acknowledge their efforts with the traditional beers.

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HORSE & JOCKEY



Beers on Handpull John Smith's at £2.50 Pint current fixed ales Jennings Cumberland, Wainwright golden ale, Ossett Silver king plus one rotating guest currently Rudgegate Ruby Mild

Thurs quiz night / noughts and crosses, anyone can win plus Landlords question and take your pick.
Mowtown night 1st Fri of every month & karaoke Saturdays

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Winter Pub of the Season George IV, Birkenshaw



When Phil Todd heard that his local pub was for sale, he didn't want it to go the same way as so many others owned by the large pub companies, so he bought it. Rob and Sue Nowak had held the tenancy for seven years and by mutual agreement they continued to run the pub except without the restrictive tie which pub companies enforce vigorously.

The couple had always been proud of the quality of their Tetley Bitter, having a handpump crowned with a cellarmanship award from the brewery. A guest beer is usually on, but their new freedom meant that they could choose any beer they or their customers wanted. One of the regulars works for Bradford's Salamander Brewery and their Golden Salamander soon became a favourite, often on one of the six pumps. Taylor's Landlord is another regular and others have included darker beers such as Banks & Taylor Shefford Mild and Wychwood's Hobgoblin. At this time of year, traditionally quiet, the choice may be down to three to maintain quality. Make sure you ask what's available as the displays sometimes lag behind.

Two distinct rooms, each served from the central bar, provide a taproom with pool table and a lounge to relax in, with regular low-key live entertainment, weekday teatime meals and Sunday lunches. This is a good example of a traditional-style, family-run community pub, now recognised by the local CAMRA branch with the Winter seasonal award.

Also at the same event, Cassie from Salamander Brewery presented a framed selection of their Pump Clips to the landlady and passed on the following message:-

Congratulations to George the Fourth from all at Salamander Brewery.

It was great to hear the news that the George the Fourth has been awarded pub of the season. It's a popular local to three of the Salamander team, who have been going there for years and had some great nights in there. It was an added bonus when The George became a free-house a couple of years ago and was able to take our beers. You might think working in a brewery you would have had enough of your own beer and want to try something else, but the beers always taste slightly different in a pub. Besides, we concentrate on brewing beers we like – and like them we do!



The George started taking Golden Salamander (4.5 % abv), our award-winning pale ale, which went down a storm. Since then they've taken a range of refreshing, pale and hoppy session ales at 3.8 % and 4 % abv, as well as Mudpuppy (4.2 % abv), a bitter-sweet, copper-coloured best bitter. The George the Fourth is a very friendly local in the centre of Birkenshaw and well worth a look.

SOCIETY FOR THE PRESERVATION OF BEERS FROM THE WOOD (SPBW)

The SPBW was founded on 6 December 1963 and thus celebrated its 50th anniversary last year. It was almost certainly the first beer consumer organisation, formed as a reaction to the rise of beer 'served from sealed dustbins', otherwise known as 'keg'. The Founders didn't take the Society especially seriously, and all had jobs to take up most of their time, but the SPBW did generate a fair amount of publicity in the early years. The SPBW's name was chosen because, in 1963, most 'real ale' was served from wooden casks. After just a few years it became apparent that metal casks were replacing wooden ones, but it was decided to retain the original name, realising that it was the quality of the beer inside that mattered.

The SPBW was eclipsed by the rise of Camra from the early 1970s but has continued, largely as a social body promoting the best in beer and pubs. It has a dozen or so branches around the UK, not least the ever-expanding West Riding branch. Regular branch and national events are organised and members receive a quarterly magazine, *Pint in Hand*.

For more information on the SPBW, including how to join, can be found on the website www.spbw.com.

Although the SPBW is primarily concerned with beer, rather than the container, we have recently begun to look more closely into the use of wooden casks. Garry Wiles took on the role of SPBW "national wood liaison officer", in October 2012 with a basic remit to investigate and maintain a list of breweries and pubs that handle beer from the wood, and obtain information about the history of wooden casks they use. From his research we've found that there are definite signs of an increasing interest in supplying and selling beers from the wood, especially in recent months. Below is a summary of the most significant information.

Breweries selling/supplying beers from the wood

Cambridge Moonshine

In February 2012 brewed for Pig's Ear beer festival a 10%

abv stout called Limitless Abundance; yeast used for the beer was cultured from red wine yeast supplied by Chilford Hall winery of Linton, Cambridgeshire. Once the beer had completed its fermentation it was racked into oak casks and allowed to mature at a slow pace allowing it to take on the oak tannins and the flavours that have been implanted in the wood from its previous use. The beer was also on sale in oak at the 2013 Harwich and Dovercourt beer festival, the Wenlock Arms in north London and the Cambridge Winter ale festival. The casks were produced by Jonathan Manby of Theakston's brewery. They use six firkins and two pins and for the last four years always produced something different each year to put in them to educate the public about their brewing history. At the 2013 Pig's Ear Beer festival, produced a beer called 50th Anniversary Ale @ 7.2% abv in oak casks and 330ml bottles. Further wooden brews planned in 2014.

Chiltern

In 2012 the brewery launched what they thought was a UK first. They commissioned England's only Master Cooper, Alastair Simms, to make some beautifully crafted firkins from puncheons from the Balgray bottling plant in Ayrshire which were between 60 and 100 years old. The heads were made from new English oak and the two pins were made from new oak from Wadworth's and Young's of London. Their winter seasonal favourite draught, 300's Old Ale, was launched and sold exclusively from these casks.

Since then they have been serving their darker seasonal beers from wooden casks behind the bar at The Farmers' Bar, the brewery tap in Aylesbury. Since then, Copper Beech and 300's Old Ale are being served from the wood. The brewery also has one wooden cask atop the bar which is gravity poured and this is changed on a weekly basis. They only put their darker beers into the wooden casks as the lighter beers can be affected too much in terms of flavour and colour.

Grain

They have 10 oak casks bought from a closed cider producer near Colchester. Each is named after a famous

dog. From time to time they put their Blackwood Stout or Porter into oak and sell it from their pub, the Plough, St Benedicts Street, Norwich. 'Scooby Doo' has been in the cool room at the brewery for almost 2 years now, containing Blackwood Stout 5%. They were thinking of cracking it open at Christmas.

Ironbridge

For more than a year they have been using oak casks for their special oak aged stout. This is aged in 50 gallon wooden casks in the brewery for a month with a healthy dose of Tennessee Whiskey added. A couple of wooden kilderkins are used for the same purpose. The beer is racked into stainless firkins for transport to pubs. The brewery did consider using wood firkins but for now are going to stick with the current method.

They are considering using some more 50 gallon wooden casks in their pub (The Old Fighting Cocks, Oakengates) and to deliver the beer to the pub in bulk and have it mature in the (almost) hogsheads in the cellar. It will then be drawn from the hogsheads via normal handpull. The kilderkins and hogsheads were purchased from Alastair Simms.

Purple Moose

Six wooden firkins were made by T&R Theakston to use on a delivery waggon. They carried out a delivery by train from behind the brewery to Spooner's Bar on the Ffestiniog Railway as a publicity stunt in October 2012, and now use their wooden casks quite regularly for their Dark Side of the Moose, specifically at Spooner's. They have in mind to see if this outlet would be happy to permanently take Dark Side of the Moose in wooden casks.

Samuel Smith

Old Brewery bitter is still reported as being served from wooden casks.

TR Theakston

The only brewery to employ a full time craft cooper, Jonathan Manby, who is the last apprenticed brewery craft cooper in the country. They sell their famous Old Peculier in wooden casks, and are very proud of this indeed.

Wall's

Commenced brewing in January 2011 at Standard Way, Northallerton. The brewery was one of those listed as supplying beers from wooden casks to the Wood Fest at the Junction, Castleford. The casks they use belong to the

Junction so they are unable to supply anyone else.

XT

XT Brewery was established in 2011 in Long Crendon, Buckinghamshire. They brew 9 ales ranging from XT 1 Blond to XT 9 Black Velvet, with typically about 5 beers available at any time. Russ, the owner has confirmed they produce beers in oak casks, which go to interested pubs and festivals. They recently had at least four beers from the wood at the Pig's Ear Beer festival.

There seems also to be a trend for breweries maturing, rather than serving, their beers in wood; Hawkshead, Hooded Ram, Ironbridge, Magic Rock, Marston's, Moncada, Traquair House, Wild Beer Co are known to do this.

If you want to sample beers from the wood, the Junction in Castleford serves ales from Ridgeside brewery this way. It holds an annual 'wood festival' this year over Easter weekend, 18th - 21st April.

Roger Jacobson, Garry Wiles (SPBW)


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Country charm shines through as rural pub wins CAMRA's "National Pub of the Year" award

Lancashire Pub judged Best in Britain

A sleepy village pub has been thrust into the limelight after being named the best in the UK by CAMRA, the Campaign for Real Ale.

In an idyllic setting across from a small stream and surrounded by green fields, The Swan with Two Necks in Pendleton, Lancashire, has beat off competition from over 57,000 pubs across the UK to be crowned CAMRA's National Pub of the Year.

Steve Dilworth, landlord of The Swan with Two Necks, says the pub is something of a hidden gem and hopes that the award will provide a boost for the surrounding community.

"We are delighted and proud to have been judged CAMRA's National Pub Of The Year. We've been at The Swan with Two Necks for Twenty Seven Years and think of it as our hidden gem. This is a fantastic achievement not only for ourselves but our dedicated staff - and a great boost for our community."

Pubs are judged by CAMRA on a variety of criteria such as atmosphere, level of service, value for money and community focus, with extra weighting of course given to the quality of their real ale, cider and perry. Any landlords looking to make their pub the best in Britain might want to take note of Steve's somewhat unorthodox advice on getting the best out of his real ale, as he claims "Talking to the barrels has finally paid off!"

The three other finalists are, in alphabetical order, The Hope in Carshalton, The Horse and Jockey in Stapleford, and The Old Spot Inn in Dursley.

The presentation of the National Pub of the Year award took place at The Swan with Two Necks, Pendleton, Lancashire, BB7 1PT on Wednesday the 12th February.

Obituary Paul Fahey

Readers of Real Ale Talk will be saddened to learn of the death at 69 of Paul Fahey, former tenant of the Market House, Dewsbury. Reversing the usual practice he took over from his son, Neil and ran the pub with his wife, Janet during the 1990's.



The impressive bank of five handpumps (see photo) overlooking the taproom was necessary to keep up with the demand for Tetley's from the taproom, the passage and the back lounge, each of which had their own distinct clientèle.

Any visitor, whether a regular or stranger could be guaranteed a warm Yorkshire welcome from Paul, who was the epitome of the genial landlord.

Despite being a Tetley Heritage Inn, the premises were converted to offices nearly ten years ago. Like the Market House itself, Paul will be greatly missed by the ale-drinkers of Dewsbury.

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Real Ale Talk Pub News

Batley: The **Taproom** has Landlord, Old Peculier, an Ossett beer and three good guests on offer, while the nearby **Union Rooms** has a good choice of guests at low prices. The **Cellar Bar** now has a function room available upstairs. Beers are Golden Pippin, Everard's Tiger and three good guests.

Birkenshaw: The **George IV** (free of tie) has Tetley Bitter, Taylor's Landlord and rotating guests often with beers from Salamander while the **Halfway House** continues its tradition of well-kept Tetley's and a rotating guest. The **Liberal Club** also has Tetley's and a rotating guest.

Birstall: The **Greyhound** has transferred ownership from Punch to Clifton Properties, free of all ties. Richard continues as the licensee; expect to see well-kept Tetley Bitter continue with varying guests. The **Scotland** has a fine reputation for its Tetley's and two good, rotating guests, all with rapid turnover. The **Horse & Jockey** offers 20p/pint discount for CAMRA members as does the **Flying Shuttle** in Mirfield and the **Taproom** in Batley.

Carlinghow: The **Wilton Arms & Bridge** remains closed while the Victoria has Tetley's and usually two Partners beers.

Chickenley: The **Spinners Arms** has been refurbished and re-branded **Mr. Smith's**, as in Mike Smith, local personality, charity fund-raiser and chief of Clifton Properties, a company which owns an increasing number of our local pubs rented out free of tie, thus giving budding and experienced licensees the chance to run a pub without the shackles of a pub company.

Cleckheaton: The **Marsh** recently had the ever-popular Black Jack among the usual fine selection of Old Mill beers at reasonable prices as are the six ales at the **Wickham**. The **Golf Club**, north of the M62, has Tetley Bitter. The **Moorland**, previously known as Spen Ex-servicemen's Club, has Tetley's and a rotating guest. The **Priory** has Tetley Bitter. The **Rose & Crown** is up for sale freehold and we are hoping for positive developments there...

Dewsbury: The **West Riding** celebrated in style their 20th anniversary with parties featuring beers first seen there in 1994, such as Bateman's Dark Mild and XXXB, with a number of spells of 1994 pricing heralded by the ringing of the bell. Old pump clips of some loved and lost beers helped trigger memories of those pioneering,

early days. The **Woodman**, tucked away behind the Vauxhall garage on Bradford Road and within half a mile of Dewsbury railway station, is a fine, sporting, community pub with a 1680 date stone and well-kept Tetley's. Popular, experienced manager Greg Sharpe has taken over at the **Shepherd's Boy**. He has worked at the Old Vic (Silver King) in Ossett, opened and has been assistant manager at Leeds hop & Sheffield Hop and more recently at the Tramshed, Shipley. You may recognise him as the guy with the handlebar moustache.

Gomersal: The **West End** has well-kept Sharp's Doom Bar, Ossett Silver King and Copper Dragon Golden Pippin and a new wood-burning stove adds to the ambience. Meanwhile recently the **Saw** and the **California** were closed while Sainsbury's were refused planning permission to convert the **White Horse**. The **Cricket Club** has a rotating guest ale alongside Tetley's. The **Shoulder of Mutton** has changed hands again and has restored real ale; one to watch?

Hartshead Moor (Cleckheaton): The **Old Pack Horse** has a new licensee, beers are Theakston's Lightfoot and XB. The **New Pack Horse** has Black Sheep Bitter and interesting guests.

Heckmondwike: The **Old Hall** continue bargain prices for Old Brewery Bitter at £1.80. The **Six Lanes End** has Thwaites Wainwright and major refurbishment was almost complete on our last visit.

Hightown: The **Cross Keys** has Black Sheep Bitter, Young's Bitter and Bombardier while the nearby **Shears**, which has some great beer and music festivals in the warmer (hopefully) months, has Tetley's, Black Sheep Bitter, Moorhouse's Luddite Ale and one or two guests.

Liversedge: The **Old Oak** now sports six handpulls and is run by Rob and Ailee Smith, formerly of the **Malt Shovel** and the **Old House at Home** where the beers were reliably well kept. At busy times there is likely to be Saltaire Blonde, Leeds Best and Copper Dragon Golden Pippin with up to two guests, free of tie. The **Liversedge** (ex-Lillibet's) has Tetley's Gold, popular Bateman's XB and occasional guests. The **Albion** has Copper Dragon Golden Pippin while the **Toby Jug** has John Smith's. The **Black Bull** continues to delight with London Pride, several Ossett beers, a guest or two and beers from Ossett's pub breweries which are all high quality, covering a good variety of styles.

Mirfield: The **Flowerpot** continues to break records with its cask ale sales, with Fuller's London Pride, real cider, lots of choice from Ossett's four unique breweries and guests. At the **Navigation**, Sunday lunches are going down well, washed down with John Smith's Cask, Theakston's Best Bitter, Lightfoot, Black Bull, XB and Old Peculier plus Caledonian Deuchar's IPA and guests. The next beer festival is scheduled for May 22nd to 26th. The **Airedale Heifer**, smart after major refurbishment, now has Sharp's Doom Bar, Ossett Silver King and one or two free-of-tie guests; food is available until late, lunches on Sundays. Interesting guests continue to appear alongside Copper Dragon Bitter at the **Old Colonial** and the great value Sunday lunches are recommended. They recently donated £10,000.00 to the Battle Back servicemen's rehabilitation charity, raised via various fund raising events and a donation of £500 from the Bobtown Beer Festival. The **Flying Shuttle** has Milltown beers and a CAMRA discount scheme. The refurbished **Three Nuns** has re-opened with separate areas for families and adults. **Knowle Club** has two ever-changing real ales available to members and non-members in comfortable surroundings; closed Mon-Tues. The **Pear Tree** serves three real ales, usually Bombardier and two rotating guests. Their new chef, Dave, has designed a new menu, available through the week with lunch on Sundays. The **Shoulder of Mutton** has Doom Bar and Robinsons Dizzy Blonde. They are hoping to organise a beer festival over Easter

Roberttown: The **New Inn's** own beers are proving popular and lucky customers may get the chance to try one-off specials such as the recent 7% dark brew unofficially named Seven Black. Brewer Joe is rarely satisfied with his creations, unlike his customers!

Shaw Cross: Still open while alterations are in progress is the **Huntsman**; Taylor's Landlord is the mainstay with Tetley's and two interesting guests.

Scholes: The **Walker's Arms** has Everard's Tiger, the **Rising Sun** has Golden Pippin, Tetley's and Jennings' Cumberland while the **Stafford** has boosted its cask ale trade with Taylor's Landlord and Golden Best, Thwaites' Wainwright, Copper Dragon Golden Pippin and Silver Myst.

Thornhill: The **Savile Arms**, with Black Sheep Bitter and mainly Yorkshire guests, has quizzes on Thursdays and Sundays with themed dining evenings on Saturdays. The **Alma** nearby provides interesting ale choices often from local breweries. Meals are available at all sessions. The **Scarborough** is now Cask Marque accredited and features two frequently changing guest ales alongside

John Smith's Cask. Guest beers are announced on Facebook.

Thornhill Edge: The **Flatt Top** has Tetley's, John Smith's, Leeds Pale and occasional guests and are planning a Summer beer festival.

Over the border, the **Spotted Cow** at Drighlington has Taylor's Golden Best and three rotating guests including Dewsbury-brewed Partner's beers. The **White Cross** at Bradley had a successful beer festival mid-February. The first beers to sell out were dark ones, including Bradley Black brewed nearby, even though more than half of the fine selection were dark, contradicting widely-held belief that dark beers don't sell.

If you have any pub news, please pass it on to us, by email by Facebook (Heavy Woollen CAMRA) or via whatpub.com, the national pub guide which lists every real ale pub in the Heavy Woollen district and which gives you the facility to easily give us feedback.

The Huntsman



- ✓ Traditional Home Cooked Food
- ✓ Rotational Guest Beers
- ✓ Country Style Inn
- ✓ Excellent Views
- ✓ Friendly Atmosphere
- ✓ Real Coal/Log Fire
- ✓ Large Beer Garden
- ✓ Children only allowed inside when purchasing a meal

Under
New
Ownership

Food Served

Tue - Sat Lunch 12.00 - 2.30pm
Lunch Menu
Light Bite Special from
2 courses £5.75 - 3 courses £6.75

Thur - Fri Evening 5.30 pm - 7.30pm
Evening Menu

Sunday (from 2nd Feb) 12-4pm
1 course £7.95 - 2 courses £8.95 - 3 courses £9.95

Opening Hours

Tue - Fri
Lunch 12 - 3

Tue / Wed
Evening 7-11

Thurs / Fri
Evening 5 - 11

Sat - Sun
All day from 12pm

Chidswell Lane, Dewsbury WF12 7SW
Tel: 01924 275700
www.huntsmandewsbury.co.uk

American Beers – Western Style!.....Continued

A recent visit to the western United States including Nevada and California unearthed some interesting brews. For a continuation of this article first published in the last issue of Real Ale Talk, read on.....
V.S.

Napa - Now arrived in Napa, wine country, so will give that some slap and tickle!

Napa town has its own brew-pub in the name of Downtown Joe's, so in the name of International Relations let's get sampling.

Tantric India Pale Ale, Downtown Joe's Brew-pub, California. Indian Pale Ale, no % abv given. Commercial description. "This hoppy IPA is uniquely Californian; high in alcohol and except for the American hop aroma, is very British in style. This style was originally developed to survive the voyage from England around the Cape of Good Hope and back North to India to keep the British troops happy."

Golden Thistle Very Bitter Ale, Downtown Joe's Brew-pub, California. Bitter Ale, no % abv given. Commercial description. "This very hoppy beer was brewed accidentally, but of the accidents we have made, this one is our favourite! It is named to reflect the intense hoppiness that is like chewing on a thistle. This beer is the Happy Hour favourite to this day."

Tail Waggin' Amber Ale, Downtown Joe's Brew-pub, California. Amber Ale, no % abv given. Commercial description. "Our most popular Ale was named for Ladies that love to drink this beer and dance to the live music here. It is slightly sweet with a floral hop aroma. After 10 years this beer is still a favourite among the ladies and their admirers."

Harvest Ale, Downtown Joe's Brew-pub, California. Amber Ale, no % abv given. Commercial description. "Fresh local harvested Wet hops generously added to a pale ale, available once a season and in high demand, get it while it lasts for an extra hoppy treat!"

Napa Smith Amber Ale, Napa Smith Brewery, California. Amber Ale 5.7% abv. Commercial description. "Our Amber Ale is medium bodied with a subtly sweet malt character in the aroma. It is a faithful adaptation of the American Amber style with enhanced complexity and richness due to our use of seven different types of malt and four unique varieties of hops. With its full malt profile and a soft hop character, this Amber Ale is rich and balanced."

Calistoga - Further up the Napa valley is a town called Calistoga which boasts the Calistoga Inn with its own brewery and restaurant.

Wheat Ale, Napa Valley Brewing Co, California. Wheat Beer 4.4% abv. Commercial description. "An American style unfiltered light beer made from half barley and half wheat. This ale is lightly hopped with spicy American varieties for a refreshing lower alcohol offering"

Red Ale, Napa Valley Brewing Co, California. Red Ale 5.4% abv. Commercial description. "Brewed with six malts, this amber-hued ale has subtle tones of caramel balanced with Cascade and Centennial hops which contribute a pleasant bitterness with notes of citrus in the flavour and aroma."

Calistoga Porter, Napa Valley Brewing Co, California. Porter 6.3% abv. Commercial description. "This deep robust black ale offers hints of chocolate and coffee with a thick velvet body and a dense head that "cascades" when poured. Historically brewed for the "working class", it is substantial in alcohol and flavour and nearly a meal in itself."

San Francisco - Back to the West Coast in the guise of San Francisco where numerous bars displayed their offerings.

Dale's Pale Ale, Oskar Blues Brewery, Longmont, Colorado. American Pale Ale 6.5% abv. Commercial description. "This voluminously hopped mutha delivers a hoppy nose and assertive-but-balanced flavours of pale malts and citrusy floral hops from start to finish. Oskar Blues launched its canning ops in 2002, brewing and hand-canning Dale's Pale Ale in the Lyons, Colorado, brewpub."

Big Daddy IPA, The Speakeasy Brewery, San Francisco, California. Indian Pale Ale 6.5% abv. Commercial description. "Big Daddy IPA is a hop-head's delight, a generously dry-hopped yet surprisingly drinkable American-style India Pale Ale. Poured into a standard American pint glass, the beer is a golden straw colour, with tight carbonation and a slightly off-white head that leaves a lovely lacing. The aroma is floral, fresh grass, pine needles, grapefruit and subtle notes of fresh bread."

Butchertown Black Ale - Speakeasy Ales & Lagers, California. American Black Ale 8.0% abv. Commercial description. From Brew master Kushal Hall, "This is our way of delivering something big for the summer. Flavours

of grapefruit, pine, currants and red wine come through before overturning to a malt depth intricacy of dark toasted bread, pumpnickel, subtle notes of dark fruits and hints of dark chocolate, tobacco and leather.”

The Witness - Speakeasy Ales & Lagers, California. Wit bier 5.2% abv. Commercial description. “Malty with more substance than the usual Wit. A touch of bitterness with the dry Belgian yeastiness. Pleasant sharp touch. A browned biscuit taste like a pale ale. Some hoppy bitterness along with the yeast.”

Blueberry Ale, Marin Brewing Company, Larkspur, California. 5.0% abv. Commercial description. “Light, crisp and clean with the aroma of a freshly baked blueberry muffin and just a slight peppery-blueberry taste.”

Sixty-one, Dogfish Head Craft Brewery Milton, Delaware. IPA Beer/wine hybrid 6.5% abv. Commercial description. “Sixty-One captures that tradition in a bottle and marries two Dogfish Head innovations: beer/wine hybrids and continually hopped IPAs. This beer is Dogfish Head’s best-selling 60 Minute IPA plus one new ingredient: Syrah grape must from California.”

Mirror Pond, Deschutes Brewery, Bend, Oregon. Indian Pale Ale 5.0% abv. Commercial description. “Our most popular beer, Mirror Pond Pale Ale is the quintessential northwest pale ale. Cascade hops and more Cascade hops give this tawny coloured ale delicious hop-forward aroma and flavour. Pale malt allows the hops to linger, not overpower.”

Alaskan Amber, Alaskan Brewing Co, Juneau, Alaska. Amber Ale 5.3% abv. Commercial description. “Richly malty and long on the palate, with just enough hop backing to make this beautiful amber coloured “alt” style beer notably well balanced.”

Red Trolley Ale, Karl Strauss Brewing Company, San Diego, California. Irish Red Ale 5.8% abv. Commercial description. “A medium-bodied beer with heavyweight malts. We brew it with a half-ton of caramelized malts for a rich copper colour and toffee flavour. After adding the perfect mix of hops for balance, we warm ferment the beer to bring out a hint of dried raisins and currants. The complexity of flavours makes Red Trolley Ale a hearty and truly enjoyable beer.”

Drakes Amber, Drake’s Brewing Co, San Leandro, California. American Extra Special Bitter 5.9% abv. Commercial description. “An English-American Extra Special Bitter, or ESB. This deep copper brew has an earthy hop aroma from East Kent Goldings and Willamette hops but delivers a distinctly toasted, malty flavour from Crystal and Chocolate speciality malts.”

Stone Pale Ale, Stone Brewing Co, Escondido, California. American Pale Ale 5.4% abv. Commercial description. “Stone Pale Ale is our Southern California take on the classic British ale. Deep amber in colour, this beer is a robust and full-flavored interpretation of the traditional style. Its bold malt character is perfectly complemented by a judicious amount of hops, lending it a subtly enticing aroma.”

Hangar 24 Double IPA, Hangar 24 Brewery, Redlands California, India Pale Ale 9.0% abv. Commercial description. “Brewed with four distinctly American hops: Centennial, Citra, Columbus and Simcoe, all beautifully balanced by five malts and generous additions of local orange blossom honey. An intense sensory experience — the fresh aroma of citrus, pine and grapefruit with the bold taste of hops and sweet honey.”

River Gold, Blackfoot River Brewing Co, Helena, Montana. Organic Pale Ale 5.9% abv. Commercial description. “A classic British-style pale ale brewed from the finest certified organic 2-row malt and certified organic hops. Because of a loophole in organic regulations, many brewers produce “organic” beers without the use of certified organic hops.”

Anchor Steam Beer, Anchor Brewing Company, San Francisco, California. Amber Ale 4.9% abv. Commercial description. “Brewing tradition with many decades of evolution to arrive at a unique approach: a blend of pale and caramel malts, fermentation with lager yeast at warmer ale temperatures in shallow open-air fermenters, and gentle carbonation in our cellars through an all-natural process called kräusening.” Anchor Steam Beer derives its unusual name from the 19th century when “steam” was a nickname for beer brewed on the West Coast of America under primitive conditions and without ice. While the origin of the name remains shrouded in mystery, it likely relates to the original practice of fermenting the beer on San Francisco’s rooftops in a cool climate. In lieu of ice, the foggy night air naturally cooled the fermenting beer, creating steam off the warm open pans. Once a nickname for any West Coast beer brewed under these conditions.

Sierra Nevada Celebration Ale - Sierra Nevada Brewing Co. Chico, California. American IPA 6.8% abv. Commercial description. “Celebration Ale is one of the earliest examples of an American-style IPA and one of the few hop-forward holiday beers. Famous for its intense citrus and pine aromas, Celebration is bold and intense, featuring Cascade, Centennial and Chinook hops.”

There endeth the West Coast crawl..... Cheers. V.S.

Western Roving

I have been told a few times about a pleasant village called Scholes near Cleckheaton with a few good pubs. A spare Saturday in January offered the opportunity to find out for myself. The first thing to do was to gather some information about the place. Not to be confused with at least four other places by the same name in Yorkshire, Scholes is located between Wyke and Cleckheaton close to the M62 and about five miles south of Bradford. Originally known as "Scales" it was a hamlet in the township of Cleckheaton and by 18th century the most prominent industry in the village was "card making" (combing cotton or linen.). Later, a coal mine opened in the area but that closed early in the 20th century.

I managed to talk a friend into coming with me on my journey of exploration and we duly arrived in Scholes shortly before midday in the village centre on the 255 bus from Leeds (other local buses are available). The village centre is very pleasant with a good selection of local shops including the nice old style Collins butchers where a few supplies were purchased for later. Our first drinking stop, the Walkers Arms, was just a few yards away. Here we sampled Everards Tiger in excellent condition in the comfortable L-shaped lounge.



We just managed to evade the enticing open door of the fish shop almost opposite but only because it was still fairly early and wandered down Scholes Lane passing the post office to the ivy-clad Rising Sun, a cozy village local. There were a fair few people here enjoying their lunch whilst we sat in the bar area with our choice of Jennings Cumberland Ale. We noticed the cricket ground at the back of the pub, making it an ideal spot for a lazy weekend afternoon in summer.



A slightly longer walk along the same road brought us to a major junction and the well appointed Stafford Arms. Upon entering this pleasant, recently refurbished, open plan pub, we were greeted by the friendly bar lady and a few regulars who enquired about our visit. They approved of the answer "what better to do on a Saturday afternoon". Five cask beers were the options here and we both went for Timothy Taylor Golden Best followed by Thwaites Wainwright, those not selected being two from Copper Dragon and Taylor's Landlord.



It was a good job it was not windy as we crossed the M62 Hartshead Moor motorway bridge as I felt distinctly uneasy looking down at the traffic zooming up and down below. At the traffic lights, our next two objectives came into view. However, the Old Pack Horse on the right was closed. We discovered that this spacious traditional pub ceased trading just the night before and wondered what the future held for it. However, across the road the New Pack Horse was open and



here we found a recently refurbished open plan interior. As well as several cask ales there was a good selection of quality continental and bottled beers. Focusing on the cask ales we opted for a new beer called Arktus from the Old Bear Brewery at Keighley. This was probably my beer of the day, being highly refreshing and flavoursome.

We emerged from the pub to jump on a bus to down town Cleckheaton where a short walk took us to the ever reliable Old Mill pub, the Marsh. I have been to most of

the Old Mill pubs over the years and have always found the Marsh to be one of the best for beer range and quality. A special function was taking place but this did not hinder our enjoyment of the well balanced seasonal Black Jack.

Around the corner on St Peg Lane, the comfortable, multi-roomed ex-Tetley hotel, the Wickham Arms caters for a wide range of clientele. We were greeted with a choice of six beers with Thwaites Wainwright going down very well despite Hull City losing out to Chelsea on the TV.



A circuitous ride on a bus via Windy Bank eventually

found us on Halifax Road at Hightown, alighting at the historic Shears pub with strong Luddite connections. It has a large U-shaped lounge with stained glass windows and log fires. Amongst the five beers was the tasty house beer "Luddites Ale" from Moorhouse's of Burnley.

With the light failing, we strolled down the hill to Ossett Brewery's first pub, the Black Bull at Liversedge. Ever popular, the pub was awash with footy fans awaiting the news of their teams' fortunes on the TV. Some were happy and some were drowning their sorrows whilst we indulged in an excellent pint from Wakefield's Fernandes brewery.

My friend left for his bus but soon after two more arrived to whisk me off to Mirfield for a meal. Couldn't be better!

BFH

Heavy Woollen CAMRA Facebook Page



The Heavy Woollen Branch now has its own Facebook Page called "Heavy Woollen CAMRA" on which can be found all sorts of information about the local branch of the Campaign for Real Ales.

Publicans are invited to post pictures and details of the Real Ales that they are currently serving at the bar or are shortly going to feature, together with any other Real Ale related information such as Beer Festivals or changes to opening times at their pub.

Breweries, which are located within the Heavy Woollen Branch boarders, are invited to post details of their current and future Real Ales that they are brewing, plus details of Heavy Woollen Branch Pubs to which they have recently delivered, so that we know where and when to find their products.

Branch Members and the public are also invited to post information about Real Ales that they have found within the branch and let us all know where it is and what they think about it. They are also invited to post information

about their Local or any pubs that they have visited recently which may be of interest to the Heavy Woollen community.



Now obviously we would like this to be a forum for constructive comments as abusive postings will be deleted.

The Heavy Woollen Branch will try to keep you all up to date with what is going on within the branch, such as dates and times of Meetings both Social and Formal, together with any other CAMRA related information from HQ or other local branches which may be of interest or affect the Heavy Woollen Branch.

Please take time to check out the "Heavy Woollen CAMRA" facebook page, LIKE it and share any pages that are of interest to you with any of your friends.



OBE CLUB

We are proud to list the quality real ale pubs and clubs below as local members of the OBE club, honoured for serving the perfect pint of Ossett Brewery beer.

AIREDALE HEIFER, 53 Stocksbank Road, Mirfield, WF14 9QB

BIRSTALL IDL CLUB, 15 High Street, Birstall, WF17 9ES

FORESTERS ARMS, 2 Shelley Woodhouse Lane, Lower Cumberworth, Hudders, HD8 8PH

THE GROVE, 1 Station Road, Skelmanthorpe, HD8 9AU

HORSE & JOCKEY, 97 Low Lane, Birstall, WF17 9HB

TAPROOM, Commercial Street, Batley, WF17 5HH

Ossett Brewery Pubs are also members of the OBE Club, check the website for locations. For further details about Ossett Brewery Beers or the OBE Club please contact the sales team on **01924 261333** or visit www.ossett-brewery.co.uk



THE NEW INN BREWERY REPORT

Winter is always a popular time at the New Inn Brewery with the increased production of Bobcastle Brown and the brewing of the highly popular Liquorice Stout recommencing. The stout is a winter favourite and soon sells out when it makes a welcome return the bar of the New Inn to warm up the regulars.

Brewer, Joe Kenyon, has also experimented with two other beers during the winter season. The first was Red (5.5% ABV) which Joe brewed in conjunction with his son Andrew. This was an "American" style Red ale packed with Malt and Hops to give a very smooth finish.

The second was the Black Death Porter which was originally brewed to 8.0% ABV but is now reduced to just 7.0% ABV! This is a traditional Strong Ale full of Chocolate Malt with slight orange notes. The beer is very easy to drink and is perfect for sitting in front of the fire at the New Inn and ignoring the cold outside.

The New Inn beers are also becoming more popular at local festivals with an appearance at Burnley last month.

CAP HOUSE BREWERY REPORT

Regular beers brewed on the 2.5 barrel plant in Batley, which are all also planned to be available in bottle, are:-

Miners A Pint (OG 1038, ABV 3.8%)

Brewed using only the finest English ingredients. A tangy bitter, smooth mouth feel balanced by a toffee undertone and a deep dry finish with lingering fruit notes. A real session ale.

Blonde & Beyond (OG 1040, ABV 4%)

A light hoppy beer brewed to create a well balanced fruity taste. Refreshing citrus and grapefruit flavours for a bittersweet finish.

Fox Hunter (OG 1040, ABV 4%)

Thick creamy head, has a subtle balance of hoppy fruity bitter/sweet flavours of caramel and a hint of liquorice with a malty fruit aroma. Easy drinking full bodied ale.

Miners a Light (OG 1042, ABV 4.2%)

A smooth tasty blond light ale. Brewed with lager malts and specially selected hops. A real thirst quencher that drinks like "a proper blokes lager". Releasing light fruity notes with a hint of citrus as it goes down.

Hay Blondie (OG 0, ABV 4.2%)

Light, golden ale

Ruby (OG 1054, ABV 5.6%)

A rich ruby red that is delicately coloured in the light. This brew has a smooth finish with fruity nut/toffee aroma and tangy palate.

Several of the beers are normally available from the Reindeer at Overton and are often seen in the Heavy Woollen district.

PARTNERS BREWERY REPORT

Partners Brewery, based on Mill Street East in Dewsbury, report that sales are continuing to grow and they are now looking to add to their existing staff. Partners are also looking to add two new sales people and one brewers assistant.

Partners report that they are in advance stages of acquiring another new pub. It will be interesting to find out where this will be. Hopefully negotiations will be completed by the end of February with refurbishment completed and reopened by the end of May 2014.

Two new beers are available at the moment. The first is 6 Nations a 4% ruby coloured ale and the all new Bock style 6.5% strong malty beer. Looking forward to trying this one out.

Can It Really Be 20 Years?

Obviously a lot has happened in the 20 years that the West Riding Licensed Refreshment Rooms have been open.

Funnily enough, I remember quite a lot about the start and the early days. It all began with a trip to British Rail at York in December 1992 to see a young man called Iain Simpson. For four years I had been eyeing across the tracks the old, gradually de-manned waiting rooms at Dewsbury station. Catching the train into Leeds each day I waited, looking at the old building thinking it could be another buffet bar like the one at Stalybridge: a favourite haunt of Kirklees CAMRA members from 1975 onwards.

Mr. Simpson left the room with his colleague, came back shortly thereafter, and said "Yes". The deal was reasonable and included an area outside, but not the garden, which had been sold, along with the car park, to Kirklees Metropolitan Council (of which more later). Getting the go ahead meant only one thing; where was the money coming from?



My rough estimate was £75,000 to do the job. One third me, one third a bank and the rest from a brewery. The estimate was quite good and two out of three is always good by any measure. I had the money; good old Dougie Johnson of the Co-op bank came up trumps (he had lent on a buffet bar at Cleethorpes already) but the problem turned out to be the brewery.

I wanted something different so I tried the Manchester brewers. No interest, some did not ring back. The man (yes, a man) on the switchboard at Joey's said the wagons only went as far as the horses used to go (which wasn't very far!). To play safe I opened negotiations with Courage and Tetley's. The former had lots of fancy literature and huge discounts on offer - provided I sold my

soul in the process. Tetley's were more accommodating and negotiations went really well; back then Tetley's (e.g. at the Market House) seemed to be an essential in Dewsbury to go on the bar with beer from small micros. That was until the deal was put to the area manager (Mike Smith, I think) who looked at the deal (including a third charge on my house) and pronounced that they wanted a second charge, just like the one the bank were going to take.

How the mighty are fallen, etc. but is it any wonder when a senior man thinks there can be TWO second charges!!

Luckily for me Jim Turney had arranged a mini bus trip to Wainfleet. Jim – the fifth man at West Riding Brewery and long time Kirklees CAMRA activist - had no idea just how important the trip to Bateman's would prove, as you will discover next time.

Surely you didn't think 20 years could be shoved into one issue, did you?

Mike Field

THE SCARBOROUGH

Rowena, Richard & Daughters would like to welcome you to The Scarborough.

Now serving 2 rotating casks beers and one permanent. Over 30 different beers since we started on the 22nd June.

Quiz nights Thursday & Sunday free entry.

Open 11 to 11 every day.

Large beer garden with heated covered terrace & large car park.

The Town, Thornhill, Dewsbury. WF12 0QX
01924 463297

Unique Beers from the Wood at the Junction, Castleford

The press are always reporting that a real ale revolution is taking place in Yorkshire – well now we have proof! Not only do we have more micro-brewery start-ups than anywhere else in the country - not to mention of course some of the best beers - but we now have the first pub anywhere in the world (as far as I am aware, but I stand to be corrected) which serves its entire range of real ales from wooden barrels!

(If you don't believe me see the attached link from the Yorkshire Evening Post <http://www.yorkshireeveningpost.co.uk/news/latest-news/top-stories/wood-you-believe-it-pub-leads-ale-revival-1-6383596>)

The Junction in Castleford had stood empty for several years until it was purchased by Neil Midgley and Maureen Shaw in the summer of 2010. At first things were a struggle, with just two real ales and lots of renovation to contend with. Now, less than four years on, it is a thriving local boasting a range of real ales and ciders, regular beer festivals and a great dog-friendly atmosphere.

Landlord Neil has taken the unique step of purchasing over 100 of his own wooden barrels for local breweries to fill and he now has more than 10 on board, meaning he no longer needs the services of any brewery reluctant to adhere to his traditional methods. Pub regulars are often heard talking about how the wood has improved the taste of the beer and Neil himself is always keen to speak about forthcoming "treats" from the wood.

The pub held its first beer festival to celebrate its first anniversary in 2011, but since then has gone on to hold annual "Woodfests", where all beer is served from the wood – the next of which will be on 18th and 19th April 2014.

More recently, the locals have been treated to a number of "beer comparison" events as beers matured in former wine and whiskey casks have been on sale alongside the same beers served from the pub's usual wooden barrels. The whole experience is uplifting and exciting and one gets the impression of being in the middle of something absolutely unique. And the prices are very reasonable too! The interior is also very authentic, most of the decor having been created by Neil himself, using traditional materials recycled from a variety of sources – including ebay and local churches!

So if you have an afternoon free some time it is well worth a visit.

Go on – step back in time, and enjoy!

For further information please contact Rich Jones (Wakefield CAMRA member and a Junction local who is not being paid in any way for sending you this!) richardj739@aol.com 01977 517478 or see the Junction website www.junctionpubcastleford.co.uk

A Government Commitment

In response to the recent call by CAMRA for members to contact their local MP regarding establishing a Statutory Code of Practice and an independent Adjudicator to govern the relationship between the pub companies and their tenants. Here is the reply received from our local MP Simon Reeve together with a copy of the letter from Jenny Willott MP, Minister for Employment Relations and Consumer Affairs :-

Dear Mike

I have received the attached from Jenny Willott MP, Minister for Employment Relations and Consumer Affairs in the Department for Business, Innovation and Skills, in response to my letter regarding your concerns about the publication of the Government's consultation response. I appreciate that her response is vague, but it does make a commitment to do something very soon.

Kind regards
Simon





THE NEW
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Moorside, Cleckheaton

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Great Selection Of Local Real Ale

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THE ANCIENT ORDER OF FROTH BLOWERS

Our Branch Secretary was recently lent a members' handbook published by the Ancient Order of Froth Blowers, together with an item of memorabilia – a silver tankard. It was agreed that this would be a subject worthy of inclusion in Real Ale Talk, but more research needed to be carried out into this beer-related organisation. Fortunately one of our readers, established author Alan Thomas had already undertaken this task, and we are indebted to him for allowing us to print this informative article.



There are times when a chance, off the cuff remark, can lead to events far beyond what the speaker envisaged; such a case was the occasion when Bert Temple told Sir Alfred Fripp that he would raise £100 for his charity.

Bert Temple, war veteran and man-about-town, was a silk merchant who conducted his business in the City of London, and enjoyed a lifestyle that involved spending much of his leisure time in West End clubs and hotels. This way of life, coupled with his wartime experiences, eventually took its toll and in 1924, in need of stomach surgery, he secured the services of Sir Alfred Fripp, the King's surgeon.

The surgery successfully performed, Temple, as a token of his gratitude, offered to raise £100 for one of Sir Alfred's charities, a gesture readily accepted as £100 was not an inconsiderable sum in 1924. Temple commenced by soliciting donations from ex-members of his old regiment, The First Sportsman's Battalion, who expressed an interest in being involved in a charitable organisation, the outcome of which was the creation of the Ancient Order of Froth Blowers.

The idea was based on a kind of drinking fraternity, incorporating some elements of Freemasonry and Buffaloes – ordinary members known as Blowers (rather than Brothers) – their meeting places called Vats (not Lodges) and those running them were known as Blasters (as opposed to Masters).

Life membership of this spoof order was five shillings (25p.), each member receiving a pair of silver, enamelled cuff-links, together with a membership card and book of rules. As a member, one was entitled to blow froth off any member's beer, and occasionally off non-members beer, provided they were not looking, or were of a peaceful disposition. The motto of the order was 'Lubrication in Moderation'. Membership fees alone did not raise much money, considering the cost of cuff-links, membership books, etc, so other means were devised to raise funds. They met regularly in pubs/clubs, (Vats) to enjoy beer, beef and baccy, and it was at these gatherings where substantial sums of money were raised. As they sat down to drink and dine, the Blaster would command, 'Gentlemen, shoot your linen', at which all members

present were expected to thrust their hands forward, arms extended. Anyone not showing their official A.O.F.B. cuff-links would be penalised, their fines being placed in the official "Oast Box" - a miniature beer barrel.

If the Blaster, (master) of the Vat had forgotten his cuff-links, a more severe penalty was invoked. He had to spike a number in a telephone directory using a corkscrew, and sing the Froth Blowers anthem – 'The More We Are Together' - to the surprised subscriber whose number had been so randomly chosen. One miscreant was ordered to sing the anthem on the floor of the stock exchange; the curiosity aroused resulting in an explosion of membership. Membership grew beyond all expectations, as did the number of Vats, formed both at home and overseas, to accommodate the Order's activities. A minimum number of 25 members were required for the establishment of a Vat, and as the organisation took hold of the public imagination, with thousands clamouring to join, public houses, hotels, clubs and restaurants benefited enormously from their patronage.

As would be expected, they had their detractors, notably the Abolitionists, and in 1927 the Good Templars were describing the organisation as being the latest ally of the liquor trade, and that for ridiculous vulgarity and foolish methods, it took first prize. However, at the same time the Lord Chancellor, Viscount Hailsham, was describing it as a great charitable organisation.

In spite of all the criticism, by 1928, £100,000 had been raised and handed to Sir Alfred for his Wee Waifs' charities. The order transcended creed and class boundaries, became extremely well-known and even appeared in novels of the day, Bertie Wooster, Lord Peter Wimsey and Bulldog Drummond being fictional members. It did not escape the attention of John Betjeman, in whose poem, The Varsity Students' Rag contains the line, "I started a rag in Putney at our Froth Blowers branch down there". Sadly, following the deaths of Sir Alfred and Bert Temple, the Order came to an end in 1931 after having reached a membership of almost 700,000. The funds remaining at the time of winding-up were handed to Lady Fripp for the purpose of funding a Girl Guide retreat in the grounds of a hospital that had been bought by the Froth Blowers.

The earliest extant Vat is Simpson's in the Strand, London, where Froth Blower Fred Heck was manager. He recruited more than 1000 members, which earned him the rank of "Grand Typhoon".

Alan Thomas

Visiting London in September? On Saturday the 13th the 90th anniversary of the founding of the AOFB will take place in at Simpson's in the Strand, organised by The Friends of the Froth Blowers, a group dedicated to the memory and preservation of the Order. However, should you find yourself in the Birmingham area keep a look-out for Piffle-Snonker (3.8%) or Gollop With Zest (4.5%) from the Froth Blowers Brewing Co. of Erdington.

The Scarborough at Thornhill

The Scarborough Hotel at Thornhill was built in 1851 and extended just before the 20th century to give the landlord a living kitchen, and extra rooms upstairs. Rowena and Richard, who have been in the pub trade for over 30 years, have run the pub since 1998 with the help of their daughters and loyal staff.



The Scarborough is situated in the heart of Thornhill and is a popular place to come and spend your valuable 'chill-out' time. A warm welcome is always extended along with a comfortable and relaxing environment to enjoy with friends and family.

The Scarborough serves a wide range of quality cask beers, lagers and ciders. Rowena & Richard try to keep up-to-date and topical by always having on offer local cask brews from the likes of 'Ossett', 'Leeds' and 'Bosuns' breweries. Other rotating brews from regional and national brewers are seen regularly on the bar. Since starting out in June, they have served over 100 different quality cask beers! They have recently been awarded 'Cask Marque' accreditation for the quality and service of their cask beers.

The pub has a good sized games room which incorporates a traditional large (6' square) projection TV, pool table, darts board, domino & cards tables plus gaming and quiz machines.

There is a large covered, heated terrace with seating for 20 + which looks out over a lawned garden (a former award winning bowling green). This is now a children's play area with quality play equipment and picnic tables.

This is the only pub in the village to open early at 11am

and serve through to 11pm or midnight.

Informal free quiz nights can be enjoyed on a Thursday or Sunday where drinks and cash prizes can be won. At present, the pub caters for family functions from birthday celebrations to funeral 'wakes' and alongside the free room offer there is a free karaoke service.

Rowena & Richard tell us that during the coming months there will be a £50k spend on refurbishment. They are designing and setting up a new catering kitchen where they hope to complement their popular pub with an offer of traditional, locally sourced food. They especially want to cater for the local families in Thornhill and are tailoring their menu to suit. They are planning a modern new look outside and inside plus a brand spanking new re-surfaced car park. Their intention is to have things completed and up and running by Spring 2014.

For details of current cask beer offers or events visit their Facebook page: The Scarborough, Thornhill and click on 'like' to receive up-to-date news, or phone 01924 463297.

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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 web site, above, for any possible changes)

Wed 19th Mar – Social; Shears, Hightown then 8:45 Black Bull

Mon 7th Apr – AGM, Cellar Bar, upstairs room

Mon 28th Apr – Social, 8pm Airedale Heifer, then Duck (next door) Mirfield

Tue 6th May – Meeting, Savile Arms, Thornhill

Tue 20th May – Social, 8pm Pheasant, then Horse & Jockey, Greyhound Birstall

REAL ALE TALK

The Real Ale Talk is published by the Heavy Woollen District Branch of CAMRA, and the views expressed are not necessarily those of the Campaign or the Editor.

Contributors are asked to provide email or hard copy with contact name and number to the Magazine contact above. Similarly, any contact regarding advertising enquiries should also be directed to the Magazine Contact above.

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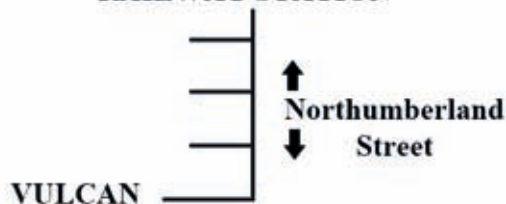
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