

Real Ale Talk

Magazine of the Heavy Woollen branch of CAMRA



West Riding Licensed Refreshment Rooms
Pub of the Year 2014



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Summer 2014

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Circulation 2000



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Chairman's Welcome

I would just like to welcome you to the latest edition of the Heavy Woollen CAMRA Real Ale Talk Magazine. My name is Andy Kassube and as the new Chairman of the branch I just thought I would give you a little insight into CAMRA. This may be the first time you have read our publication or you may be a regular follower of ours but whatever the case we appreciate you taking the time to have a look through.

This magazine is written by members of the Heavy Woollen CAMRA branch to try and publicise and encourage the great work that our local pubs and breweries are doing to promote Real Ale and Real Cider in the area. There are also varied articles on local Pub History and other beer-related topics that we hope you find interesting.

For those of you who do not know what CAMRA is or does I would just like to give you a quick insight into what we do. The first of our two main aims is to promote Real Ale and Real Cider nationally as we are so lucky to have such a wide range of beer styles available and especially in Yorkshire where we have such a high concentration of superb breweries.

Our other main aim is to make sure that we promote our local pubs and clubs to ensure that we all have places in our towns and villages where we can meet and relax enjoying a good pint of Real Ale. It is our pubs and clubs that make Britain different as we have such a wide variety

to enjoy and without them you would probably not be reading our magazine ! On a serious note there are pubs closing every day so by going and enjoying an odd pint or two you are helping to maintain this tradition and helping to keep local communities alive.

The Heavy Woollen CAMRA branch meets on a minimum of twice a month at different pubs and clubs in the area and dates and venues are printed at the back of the magazine. Anyone who is a CAMRA member is welcome to attend and I will try and make sure you are given a friendly welcome. We have a meeting once a month where we largely talk about pubs, clubs, beer festivals and generally what is going on in the area. We then have a Branch social once a month where we will try to visit two or three pubs in a close proximity to try and introduce our members to pubs they may not visit regularly.

As a member you are eligible to vote for our Pubs of the Season and Pub and Club of the Year awards. There are a number of other benefits which are listed on the application form or on the CAMRA website. We have over 400 members locally and our branch membership has doubled over the last 5 years and we are keen to increase our numbers.

Thank you for continuing to support our pubs and I hope to catch up with you in one of our locals soon !

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Beer Festivals Near & Far

July 2014

- 11th - 13th** Mirfield Round Table Beer Festival - @
Mirfield Cricket Club
- 11th - 13th** Abbey Beer & Music Festival – Pollard
Lane, Newlay LS13 1EQ
- 18th - 20th** Cleckheaton Sports & Social Club – Rugby
Section Beer Festival & Hog Roast.
- 18th - 20th** Thurstyfest – Rose & Crown, Thurstonland.
- 23rd - 26th** Star Inn 7 Albert Rd, Lockwood,
Huddersfield
- 25th - 26th** Hemsworth Beer Festival – Community
Centre, Bullenshaw Rd
- 26th** Bobtown Beer Festival – Roberttown
Community Centre, WF15 7LS
- 26th - 27th** Hall Bower Beerfest 14 – Hall Bower
Athletic Club, Newsome, HD4 6RR

August 2014

- 12th - 16th** Great British Beer Festival – Olympia,
London

September 2014

- 5th - 7th** Westival – Charity Music & Beer Festival –
West Riding Refreshment Rooms, Dews

October 2014

- 2nd - 4th** Octoberfest – Huddersfield.
- 8th - 11th** Nottingham CAMRA Beer Festival @
Nottingham Castle.
- 29th Oct - 1st Nov** Sheffield CAMRA beer Festival –
Kelham Island Industrial Museum

The Pub of the Year 2014 Award

goes to the West Riding Licensed Refreshment Rooms

The Heavy Woollen branch have awarded their latest
Pub of the Year award to the West Riding Licensed
Refreshment Rooms on Dewsbury Railway Station.



Ever since the pub was created twenty years ago in a disused part of the Grade 2 listed railway station, it has been a standard-bearer for real ale in the area and its fame has spread somewhat further than the Heavy Woollen district. The pub has won the top prize several times before as well as the Yorkshire Regional Pub of the Year award for 2006. The West was a pioneer of the now very popular Rail Ale Trail as seen on TV when Oz Clarke and James May toured the country and found this to be one of their favourite spots.

The pub recently celebrated its twentieth birthday 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 days.

The team have worked hard to maintain an interesting selection not only of cask ales but also traditional cider and perry, fine bottled beers and top quality soft drinks. Black Sheep Bitter and Taylor's Landlord are regulars, with six rotating guests. A variety of beer styles is maintained by allocating each pump a target style and strength, so the eight pumps give the customers plenty of choice throughout the range, while a dark mild is always available. Some fine woodwork, architectural features and items rescued from closed pubs create the impression that this pub has existed for decades.

Good value, wholesome and tasty food is available lunchtimes and some evenings.

The pub is now part of a small group of quality pubs opened by Mike Field and Sarah Barnes, including the Sportsman, Huddersfield, Stalybridge Station Buffet Bar and the Cricketers Arms in Horbury, all of which have improved greatly under their new management.

Proud founder of the pub, Mike Field, accepted the award on behalf of the team, from Branch Chairman Alan Mapplebeck.

Roll up, roll up, to Britain's Biggest Pub

The Great British Beer Festival,
Olympia, London,
12-16 August 2014



www.gbbf.org.uk/tickets

CAMRA's Great British Beer Festival will be bringing a carnival atmosphere to

London's Olympia exhibition centre this summer with an extravagant circus theme complete with live-action circus performers.

But fantastic beer will of course remain the star of the show, with over 350 different breweries offering 900 different real ales, ciders, perries and international beers to over 50,000 thirsty beer lovers throughout the week-long event.

The festival will feature 29 bars including 11 brewery bars run by the Nation's biggest and best brewers of real ale, plus food and merchandise stalls as well as a full schedule of entertainment on the GBBF music stage.

The event is set to be one the biggest and best Great British Beer Festival's ever, so don't miss out on your place at the festival and buy a ticket now via

www.gbbf.org.uk/tickets

WORDSEARCH

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

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Pub of the Year 2014 Runner Up

New Inn, Roberttown



The 2014 Pub of the Year runner-up award has been presented to the New Inn at Roberttown.



Four years ago, the pub was put on the market by Enterprise Inns, one of the big two national pub companies, as trade had declined. Andrew Kenyon and Susan Walker successfully bid for the pub and after some serious cleaning and refurbishment re-opened it in Autumn 2010. An optimistic six handpulls were installed when the bar refitting was done. There was naturally some anxiety about how much trade there would be, given the pub's recent history but from the day it re-opened it was popular and selling over a thousand pints of real ale every week.

Because the pub is not tied to a particular supplier, they were free to choose from the many excellent independent breweries. Leeds Best and Abbeydale Moonshine have been on and popular from the start alongside Bobtown Blonde, specially brewed by Mallinson's of Huddersfield. The other three pumps have rotating guest beers with a variety of styles, colours and strengths which usually include one of the excellent beers brewed in the pub cellar by Joe, Andrew's father, who gained a good reputation for brewing at the Riverhead Brewery Tap in Marsden. Bombay Bob, a unique spiced beer, won Beer of the Festival at last year's Dewsbury Beer Festival in a blind-tasted judgement by local licensees and connoisseurs.

The pub has a popular taproom, the main lounge, a comfy snug and the function room/ restaurant which serves up some good, fresh food at weekends. It has established itself as a fine community pub with a good, friendly atmosphere and proves once again that you don't need gimmicks, expensive satellite TV or a full-time restaurant to have a successful pub. The free Wednesday quiz provides a popular diversion. More information is on the pub's website at thenewinnroberttown.com.

The award was presented and gratefully received by Andrew and Susan, who thanked the regulars for their support and the hard-working staff for their contribution to success.

Beer In The Wood Is On The Up

The ancient trade of making traditional casks from wooden staves for beer, wine, cider and spirits took on a new lease of life last year when Master Cooper Alastair Simms returned to God's Own County to establish the White Rose Cooperage Ltd on the Thorp Arch Estate near Wetherby. Alastair, the last remaining Master Cooper, who, together with three Journeyman Coopers, preserves the ancient craft of making wooden casks bound by metal hoops for the brewing industry.

Born in Masham, North Yorkshire, Alastair became an apprentice cooper at Theakston's Brewery in his home town in May 1979. Following a six month trial period he signed his indentures and went on to undertake his four year apprenticeship under the supervision of Master Cooper Clive Hollis. He successfully completed his training in 1983 with the "trussing in" ceremony and became a Journeyman Cooper. In 1994 he became a Master Cooper following the completion of his training of Peter Coates as a Journeyman Cooper. A year later, after sixteen years at Theakston's Alastair moved to Wadworth Brewery at Devises where he took over from the retiring Eddy Hodder. Meanwhile, at Theakston's Clive Hollis passed away and his apprentice Jonathan Manby completed his apprenticeship under the guidance of Alastair in 1999. Eleven years later in 2010 he was admitted as a Liveryman to the Worshipful Company of Coopers which dates back over five hundred years.



After eighteen years at Wadworth, Alastair returned to his native Yorkshire to establish White Rose Cooperage at Thorp Arch on his 50th birthday in May 2013 as the

country's only independent commercial cooper. When he began back in the 1970's, there were still around one hundred coopers in the UK but the advent of metal casks in the 1960's saw numbers decline resulting in the craft almost fading away but for the handful of skilled craftsmen existing today.

However, the amazing growth in numbers of real ale microbreweries in Britain as a whole and Yorkshire in particular has meant that there is hope and the revival of demand for wooden casks is already taking place. Leading the way are Maureen Shaw and Neil Midgley at the Junction pub in Castleford, West Yorkshire where only wooden casks are now used for real ale. After purchasing the run down, empty, failed pubco pub, not only have they transformed it into a wonderful traditional local with many unique features but have backed it up with the gradual introduction of wooden casks. Now "wood only" is their mantra and people are taking notice of this revolution. Neil and Maureen have invested in over 100 casks from Alastair and have around 10 local breweries supplying beers in the wood on a regular basis. The first and most regular supplier is the late Simon Bolderson's Ridgeside brewery located in Leeds. Together, the pub and the breweries have proved that great beer can have that extra dimension if stored in wood. They have experimented with spirit casks and have also had great success with "Ageing in Wood". Not only do wooden casks add a depth of taste to the stronger, darker beers which metal casks cannot provide but successful recent trials with lighter beers also show that they certainly add that something extra to them too.

Several progressive brewers in Yorkshire and a few from around the country have also take note of this great revival and have already purchased casks or placed orders from White Rose Cooperage. Alastair has also carried out contracts and orders from more pubs (e.g. Engineers Arms at Henlow), traditional cider makers and produces custom made bespoke furniture. From the beer and cider perspective, perhaps the most interesting creations are the glass head casks which enable the viewing of the activity and changes that occur when traditional real ales are clarified in wooden casks.

Alastair is hoping to take on an apprentice and wife Julie also plans to join the business. The long-term aim is to buy a few acres of land to build a cooperage and visitor centre so people can learn about this historic trade and watch coopers at work.

Back to the future - long may it continue.

Further information for Alastair can be found at:

www.whiterosecooperage.co.uk

and the Junction at:

www.thejunctionpubcastleford.com

David Litten

Club of the Year 2014 Cleckheaton Sports Club

The Heavy Woollen branch of the Campaign for Real Ale has awarded its Club of the Year award to Cleckheaton Sports Club for the second consecutive year.



The club's history dates back to 1864 when Hunsworth Mills Cricket Club was formed. Bowls were added in 1896 then in later years, amalgamation created a club covering

the sports of cricket, bowls and Rugby Union, thus having year-round popularity. Many trophies have been won and there is a healthy attendance in the impressive clubhouse which has been totally refurbished in a pleasing and comfortable style.

As well as active participation in their sports, the club has a vibrant social scene with regular games nights, quizzes, dinners, as well as concerts, discos and speaking events with such as England cricketer, Steve Harmison and former World Snooker Champion, Dennis Taylor.

When the refurbishment was being planned two years ago, the committee decided to install facilities for real ale, initially thought by some as something of a gamble. But with help and advice from Thwaites Brewery, four pumps were installed and Mick Collins, the steward also famed for award-winning pork pies at the family butcher's shop, learned the techniques for keeping the beer in the best condition, aware that such fresh beer has a limited useful life once the cask has been vented and tapped. There has to be much forward planning as demand reaches a significant peak at the weekend and varies greatly depending on which events are taking place, so it is tricky to order the right amount to avoid either over-supply or selling out. Thwaites Original and Wainwright now have a good following in the club and they are experimenting with guest beers with the aim of building up the real ale trade.

The club is open to the public; members receive discounts on bar prices as well as the benefit of the sporting facilities, but anyone who feels like giving it a try will be welcomed.

Because of the excellent facilities and welcoming nature of the club and particularly for the special efforts being made to promote real ale, the Club has been awarded the Campaign's Club of the Year award for the second time running and it goes forward to the Yorkshire regional competition for which last year it achieved a remarkable third place.

Please note the Rugby Club are organising their first Beer Festival at the Club on the weekend of July 18th - 20th which is sure to be a great event. They hope to have 30 beers available along with real ciders and perries plus a Hog Roast on the Saturday night. Please check the Heavy Woollen CAMRA Facebook nearer the time for more details.

Club of the Year 2014 Runner Up

The Hartshead

The Heavy Woollen branch of the Campaign for Real Ale has awarded its Club of the Year runner-up award to The Hartshead.



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

The refurbishment resulted in four handpumps being installed on the bar, with emphasis on quality craft brews rather than mass-produced leading brands. The regular offering is Jennings Cumberland Ale, from a brewery which is now part of a national concern but which retains its own identity and recipes. Up to three guest ales rotate on the other pumps, carefully chosen from renowned breweries and well cared for, which was an important factor when choosing the winners.

The certificate was presented by branch Chair Andy Kassube to club stewards Rob and Emma together with barperson Lynn.

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Real Ale Talk Pub News

Batley: The **Cellar Bar's** fine new function room which was formerly part of the Xclusiv Nightclub will comfortably seat over 30 as we found at our AGM; the bar continues to serve 5 real ales including 3 good guests. New manager Jacques is settled in at the **Taproom** with a slightly altered beer range on the 6 pumps, still with Ossett Yorkshire Blonde and Theakston's Old Peculier, plus a wider range of Continental bottled beers are available. Nearby the **Union Rooms** has been maintaining its best ever choice of real ales kept in fine condition.

Birstall: The Pheasant has good guests on since a sustained increase in ale sales after their two recent mini-festivals. Old Sodbury Mild, Mordue Workie Ticket, Rudgate Ruby and Thornbridge Jaipur were well received. Tasting notes are displayed and capped prices are available to CAMRA members. We enjoyed our recent social there followed by a visit to the **Horse & Jockey** where the Rudgate Ruby, Cumberland Ale, Silver King and a further guest persuaded us to stay put. The pub has 20p members' discount on ales except John Smith's Cask. The **Greyhound** now has Ossett Yorkshire Blonde alongside the Tetley Bitter while **Priestley's**, (under the Co-op) are working to boost ale sales, Theakston's Bitter being kept in good form while other ales are being considered. The **Scotland** and the **Black Bull** remain well worth a visit too, both with excellent rotating guests alongside the solid regulars.

Briestfield: The **Shoulder of Mutton** is open again with White Lion and a guest.

Cleckheaton: Work is well under way on the new brewery behind the **Rose & Crown** and should be producing by the time you read this. Whitechapel Wyke Wizzard, Old Tosser and BYB are anticipated, with a trial brew from the existing Cleckheaton plant having been offered in Haworth, much to the bemusement of local tickers! The pub will be worked on when the brewery is up and running. The Rugby Section of the **Cleckheaton Sports Club** (our Club of the Year) are organising a beer festival to be held in the function room at the club 18th to 20th July when there are no club sporting events. At least 25 ales will be available. On the Saturday there will be a Hog Roast and live music bands.

Dewsbury: The **West Riding** will be holding their World Sup beer festival 20th - 22nd June. The Pub of the Year presentation was done at a lovely event with founder Mike Field and grateful staff received the award. Out past the **John F Kennedy** (Glentworth ale on weekend evenings), in Westtown, **Beer Street** remains one of the few places where you can get a pint of Mixed, with Tetley Bitter and Mild kept in good condition.

Grange Moor: The **Grange** has John Smith Bitter plus guest including Moorhouses and Pennine.

Hanging Heaton: The **Fox and Hounds** is to undergo a major refurbishment, following a spell of uncertainty.

Hartshead: **Hartshead club** continues to impress with its beer quality, hence almost clinching the branch Club of the Year award. Cumberland Ale is the regular with 2 or 3 carefully chosen guests.

Heckmondwike: We were recently invited to taste beer from a new brewery, launched at **Six Lane Ends**, Heckmondwike, the former club which has been extensively refurbished and now has the status of a pub. Thwaites Wainwright is the established regular cask beer and trade has increased such that they now



offer a guest also. While staying at his caravan in Esholt, Wayne, the manager, met Leigh working at the **Woolpack** (the former Commercial Inn, famed for its Emmerdale connection). She has turned to brewing, establishing Baildon Brewery, and it was decided to try out her beer at the Six Lane Ends. No. 7 is a traditionally flavoured, good quality session bitter which reflects the eleven years Leigh spent working at Shepherd Neame Brewery, ending there as QA Brewer. The pub intends to continue to stock the beer.

Hightown: The **Cross Keys** has Black Sheep Bitter, Youngs Bitter and Wells' Bombardier. The former Hightown **Heights WMC**, Halifax Road is thought to

be soon re-opening as a Partners pub. Look out for the renowned beer and music festivals at the **Shears**, where around 8 ales are added to the Tetley's, Black Sheep, Moorhouse's beers and guests normally found.

Liversedge: The **Swan** should be open again by the time you read this, under the management of Stuart Hindle, formerly of the Shepherd's Boy, who has dug deep into his pockets to refurbish and rearrange the pub, now with a real ale snug lounge where the pool room was and the games transferred into the larger room. The pub has always had well-supported traditional pub games.

Lower Hopton: **Lower Hopton WMC** still serves fine Tetley's and York Guzzler.

Mirfield: The **White Stag**, the former Railway in Mirfield, has new licensees (Iain Moysen & John Bannister) who have done a refurbishment and appear keen to serve some good cask ales once the lines have been replaced and pumps restored. CAMRA members discount is available at the **Plough** which has its former name after a spell as the Flying Shuttle. The **Navigation** had another excellent beer festival featuring 32 Lincolnshire area beers at £2.70 plus usual regulars; the next is planned for September. Mirfield Round Table will hold a beer festival July 11th - 13th at **Mirfield Cricket Club** on Huddersfield Road, no less than 20 real ales and ciders on offer. The **White Gate** has Black Sheep Bitter and White Gate Wobbler (3.6). The **Shoulder of Mutton** held a beer festival over Easter, 10 ales. The **Three Nuns** has been given a major refurbishment and areas are split with child-free zones. Close by the **Airedale Heifer** where the branch were welcomed at our recent social with Silver King, Doom Bar and guest with CAMRA discount, also at the Mirfield Working Mens Club, (otherwise known as the **Little Duck** as that is what you have to do as you walk into the back room if you are a six-footer) seems bigger on the inside than the outside and keeps rotating guest beers in good form.

Norristhorpe: The **Rising Sun** is undergoing changes, hopefully good ones.

Roberttown: The **5th Bobtown Beer Bash** will be held on 26th July at Roberttown Community Centre. Expect live bands, excellent BBQ food and lots of people. Local pubs and clubs are worth a visit too. **The Star** usually has three

ales on, with Thwaites Bomber proving popular.

Shaw Cross: The **Huntsman** has Tetley's, Landlord and rotating guests, last seen were Scarborough Blonde and McMullen AK.

Thornhill: At the **Alma**, happy hour is 4-6 but real ales are always £2.50. Sunday lunches start at £5.95 and are recommended. Beers are usually from Bosun's Brewery at Horbury Bridge.

The **Savile Arms**, with Black Sheep Bitter and mainly Yorkshire guests, has quizzes on Thursdays and Sundays with themed dining evenings on Saturdays. 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 Lees: The **Nelson** now has Thwaites Wainwright and a guest, lately Marston's EPA, changing every week or so. Free pool on Wednesdays.

Upper Hopton: The **Travellers** at Upper Hopton is now opened up with a longer bar and three cask ales; Sharps Doom Bar, Ossett Yorkshire Blonde and Wychwood Hobgoblin on last visit.

Whitley: The **Woolpack** has Whitley Bitter and Old Speckled Hen, the former being an example of Greene King's house beer (not IPA) which appears under a different name at each pub.

Woodkirk: The **Babes** in the Wood advertise a steak meal for two with a bottle of wine for £22 which a couple of our readers tried out. They were well impressed, with excellent Leeds Pale as a tasty starter. Steaks on offer included rump, sirloin, ribeye, fillet and T bone. Both went for the T bone and were not disappointed. It came with mushrooms, tomato, onion rings, peas and home made chips and all was judged to be cooked to perfection, with ample portions topped off with a bottle of Sicilian Shiraz.

I am sure we have missed lots of news from our many worthy pubs and clubs, so please let us know any news so that we can mention it next time. Cheers!

Whither the Batley 'Taps'?

A comment or two from Chris at The Taproom Batley after two years...can it really be?

It's hard to believe that it's more than two years since the 'Taps' rose from the metaphorical ashes of the Wilton Arms. It also still makes this southern jessie smile when the regulars phone for a taxi and say "I'm at t'Taps Batley" – and even more amazing when the taxi firm knows where to come without asking!

Many thought that it was a challenge to try and make a deeply fallen Punch Tavern in the middle of Batley into something worthwhile – a real ale and live music pub in a town centre which had seen better days. Lots of reasons may be quoted for having got this far, but of course a great manager with a real commitment to top quality beer comes well up the list.

Our first manager, Jo Brown, established herself as a significant figure in Batley, and after she left in February, we were lucky to find Jacques Boyeldieu who has ably filled her place. Jacques is rapidly making his mark and his commitment to fine ale equals Jo's, and the six hand-pulls are as busy as ever, supplemented by an increased range of continental bottles. Jacques earned his British spurs in Glasgow with sixteen years running pubs and restaurants in that city, and we'll make no remarks about comparing the good folks of both places. Let's just say he's really enjoying Batley!

Much is written about why pubs are struggling and there has been some good news recently that the government may at last be realising the benefits of a healthy pub trade; both economically and socially. Successful campaigns against the beer escalator and rapacious pubcos seem to be bearing fruit, and there is an increasing number of small freeholders who are hanging in there.

Unless you are offering a destination or good reason for a visit though, you will fail, because there are just too many other competing attractions for an ordinary pub to succeed. For us, the reasons for being are real ale and music, (and dare I suggest a rather interesting wine list?) and loyal support from an increasing core of friends who know what they want and set the standards expected.

A couple of other comments after two years in this business. First, I honestly believe we have helped Batley town centre recover some of its attraction for a night out, by adding a high quality option amongst the several outlets in the area. There is no problem for me in having more good things going on locally, and I regret when places close nearby because it reduces the reasons for people to come here. Customers rarely stay in one place all evening; we just like to keep them as long as we can before they move on!

Secondly, there is no doubt in my mind that the previous models of tenanted and managed pubs are rapidly becoming obsolete. If I had to pay rent, we wouldn't be here, and pubco wholesale beer prices are of course a national disgrace which we avoid altogether. Our overheads are low and we're totally free of tie, and more freeholders can take advantage of pub sale prices which have never been lower in living memory, virtually!

Another interesting but probably unrelated issue is the variation in the wholesale price of cask ales. Certain independent brewers clearly fancy themselves a bit and appear to subscribe to the old Stella Artois 'reassuringly expensive' tag. Details of offenders can be supplied on personal request(!) but with one or two exceptions, some of the more reasonably priced minnows are producing superb brews and the price differential is not nearly accounted for by the tax relief for micros.

The nice thing about this trade however, is that so many do for it other reasons than financial reward, and long may that continue. The hours can be onerous and the pace relentless but boredom is rarely experienced and people are in your place because they want to be, and that's a good feeling!

We know Jacques and the team will continue to do the business on Commercial Street and The Taproom will go from strength to strength. We are keen to have a Batley Beer Festival before long so watch for more news in Real Ale Talk – and of course sincere thanks to HW CAMRA members who have been so generous in their support over the last two years!

Cheers, Chris

5th Roberttown Real Ale 'Bobtown Beer Bash'

Saturday 26th July 2014

After the amazing success of the last year's festival, the organisers are pleased to confirm the fifth 'Bobtown Beer Bash' at Roberttown Community Centre, on Saturday 26th July (12 noon onward)

"We were again staggered by the response we received last year" Malcolm Firth, one of the festival organisers explained "the new layout & one way system allowed the public an overall better service and allowed everything to flow that much better"

Of great significance was the amount of money the festival raised for local charities and worthwhile organisations. The Community centre was one of the charities which benefited, and some of the proceeds from the festival went to a number of improvements the centre has enjoyed since.

The success of the festival is due to some hard work months in advance working within and around the community. Sponsorship from Utopia Group means we have a good strong financial base to work from. Tim Wood the esteemed landlord of the Old Colonial Mirfield, whose technical experience and skill is always welcome and along with the commitment and support from the many local volunteers on the day ensures this festival will be another success.

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

The festival will provide live entertainment and have the continued support of Chris Nero our entertainment co-ordinator and with bands already earmarked to perform on the raised outside stage we are near ready to make things swing. So providing the weather remains fine (something the organisers can't guarantee) there is every reason to expect the continued success of the festival.

So what will be different for 2014?

"For a start, we will have more Beer and Cider" explained Malcolm, "hopefully up to 35 real ales, but we still recommend an early attendance to avoid disappointment and ensure a full choice of all the brews we offer"

As far as beer goes the organisers especially Robert Knapp who has provided some great beers year on year is working hard to source a wide selection of beer styles from all over the country for this 2014 festival.

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

We ask that all visitors again enjoy the festival while drinking responsibly and do not drink and drive as the Community Centre in Roberttown is ideally placed to hold the festival, and drinkers from further afield are able to use the excellent public transport options that Roberttown has. The 229 service (Leeds – Huddersfield) has a stop immediately outside the centre, and the village can also be reached by the 220, 253 services, full details of which can be found on the Metro bus website

www.wymetro.com

Saturday 26th July 2014
Roberttown Community Centre - WF15 7LS
BAR OPENS 12 Noon

Roberttowns 5th Real Ale Festival
Supported by Heavy Woollen Centre

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35+ Real Ales Festival Specials
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Bobtown Beer Bash

HOW IS THE PUB OF THE YEAR CHOSEN?

Many people ask, how does Camra come to decide which pub deserves the title? Well, the decision varies in different areas but in this area, the Heavy Woollen Branch, I believe we have a system that is fair. But just as the best of systems fall down we also suffer from lack of members voting - in this branch we have over 400 members but only 24 voted.

It is easy to vote and costs a member nothing and a Camra member has a lot of power. It was member power that forced the government to scrap the yearly tax increase and got a reduction in duty, only a bit, but a start. Without Camra members, beer would still go up and pubs close at a faster rate, so please use your power to choose your favourite pub for Pub of the Year and keep your local alive.

First make sure that the secretary Paul Dixey has your e-mail - we only use e-mail addresses for branch information. First, around September we ask members to nominate their pub for the Good Beer Guide, in which we have ten entries. Now remember this is a good beer guide, not necessary good pub guide, although they normally go together. What we are saying in the Guide to anyone outside our area is that these are the pubs that we as members recommend for the beer quality. "Beer quality" means a beer that is in good condition and clear and cool (depending on beer type) any time of the day the pub is open. Not that it's a good a bit later when a few pints have been pulled, maybe because there are too many beers on the bar or it's warm. A pub with one or two excellent beers is better than a pub with several pumps where the quality is hit and miss.

Once we have all nominations in, usually around 25 pubs, at the October meeting members discuss the 25 to reduce to around 15 to 16 for ease of counting. It then goes to members to vote - a member can vote for up to 10 pubs but a minimum of 5 is recommended, the reason you will see later. This can easily be done by proxy through the e-mailing system. All votes are counted and the top ten pubs with the most votes go into the Good Beer Guide - that's why the Guide is unique in that all entries are from fellow beer drinkers.

Then from our top ten the pubs in the top five of votes received are the nominations for our Pub of the Year. So in January we vote in a slightly different system, it's not just good beer, that's already decided, but other factors are included in the voting. Once again it's easy, can be done by proxy e-mail, though a bit more is needed so the form looks like this :-

Pub Name	Beer Quality	Atmosphere	Service/Welcome	Sympathy towards CAMRA	Value	Total
Pub A	2	2	1	1	4	10
Pub B	10	4	5	4	3	26
Pub C	8	5	4	5	5	27
Pub D	4	3	3	3	2	15
Pub E	6	1	2	2	1	12

So this is how the voting should look - you have to fill in all spaces otherwise the vote is void. You should have visited all the pubs listed otherwise you cannot compare fairly. Yes, you have the power but fairness is the Camra spirit.

First and most important is beer quality and the most points are awarded. Sometimes difficult to choose, points are 10,8,6,4,2, the rest are 5,4,3,2,1 and awarded in descending order

Atmosphere - difficult to describe but really it's a pub you are most comfortable in.

Service/ welcome - that's how you are treated by staff - are they courteous, know what they are doing, pulling a decent full pint, have a good idea of the beers that are on? You don't expect them to be smiling all the time - it is a job for them but there are standards

Sympathy towards CAMRA - do they have this magazine when it's out, do they have Camra posters anywhere, do they have any certificate such as Pub of the Season on display, do they have Camra application forms on display?

Value for money - this is a bit obvious and it's mainly the price of beers.

When all totalled together a winner is found. The idea of filling all spaces is to prevent just voting for one pub. You also have to vote for second, third and so on, so a balanced total is achieved, that's how we have the Pub of the Year for our branch. That pub is then put forward to the Pub of the Year for Yorkshire, (17 branches involved) The winner of this award goes forward to National Pub of Year that covers the whole country. Voting for this is done on secret visits from Camra volunteers.

That's how it's done, you have the power to help pubs to be great locals and keep traditional beer alive and the cost down. Any questions please come to a meeting, all are welcome or e-mail addresses are at the rear of this magazine

Joe Kenyon
(Vice Chairman)



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FOLLOW US ON:

NEW INN BREWERY REPORT

The last 3 months have seen all of the standard beers appearing on the bar at the New Inn other than Ginger Beered however Brewer, Joe Kenyon, has also found the time to work on other brews.

The first was Golden Promise (4.7ABV), which was made with German Hops and German Pale Red Malt. This gave a Copper- Gold coloured ale which had a very smooth aroma and aftertaste. This beer proved very popular.

Brewed especially for the World Cup Joe and son, Andrew, have worked on two special beers for the Brazilian tournament. The first is called Hand of Bob (4.2 ABV), which is again brewed with both German hops and English Lager Malt to give a very pale bitter with a malty aftertaste.

The second is called Bobby 66 (6.6 ABV) and is brewed in honour of the 1966 England World Cup Captain, Bobby Moore. This is a special ale brewed with all English Hops and Red Malt to give a "dark red" strong bitter with a slightly

sweet aftertaste. One to savour at the end of a night! Also 20p per pint will be donated to the Bobby Moore Fund for Cancer Research which is determined to find a cure for Bowel Cancer.

These last two beers were only available at the New Inn and also at the "World Sup Beer Festival" in June at The West Riding Refreshment Rooms Dewsbury.

Finally Rusty Bob has become somewhat of a regular at the Millbridge WMC on a weekend when events are on so look out if you are heading to a function there!

New inn brewery
ROBERTTOWN



BOBBY 66

6.6%



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CAMRA raises a glass to George Osborne as beer duty cut for second year running

Thanks to the incredible efforts of over 6,500 CAMRA members who lobbied their MP ahead of the Budget, consumers have yet again raised a glass to the Chancellor to toast another Budget for British beer drinkers.

Beer supports nearing 1 million jobs and contributes £22 billion to the UK economy, and another cut in beer duty in 2014 will help maintain a healthier pubs sector.

Members of Kernow CAMRA raised a glass to the campaign's success in Beerwolf Books pub in Falmouth. Licensee Dom Smith says he is delighted with the Budget outcome, stating that: *"A penny doesn't seem like much but it will definitely make a difference"*.

Kernow CAMRA branch Chairman, Norman Garlick, added that: *"This Budget success is a real testament to the weight that CAMRA members and supporters are able to bring to the battle for a fairer deal for pubs and ale drinkers"*.

This is an incredible success thanks to another year of campaigning by CAMRA members on this issue. CAMRA would like to thank local branches for their fantastic campaigning efforts in shifting over 500,000 Budget 2013 Success beer mats and posters, and the many thousands of CAMRA members who lobbied their MP and secured the support of 119 MPs.

CAMRA's Chief Executive Mike Benner commented:

"CAMRA is delighted to see the Chancellor implementing an unprecedented second consecutive cut of a penny in beer duty. This is not only about keeping the price of a pint affordable in British pubs but helping an industry which has been in overall decline continue on its long road to recovery."

CAMRA cares greatly about the future of the Great British pub and it is clear from this Budget announcement that the Government do too.

Keeping the price of a pint affordable is vital for the long-term health of the pub sector and CAMRA would hope this latest vote of confidence in British pubs will go some way to slowing the rate of closures, by encouraging more people to make use of their local this summer".

If you would like any more information on CAMRA's campaigns please email campaigns@camra.org.uk

CAMRA Members Real Ale Discount Scheme

One of the benefits of becoming a members of the Campaign for Real Ale is to benefit from the CAMRA 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 any of the pubs listed below, together with your CAMRA Membership Card and you will be rewarded with a pint of real ale at a discounted price.

If you are a Landlord and would like to join this scheme, please contact the Pubs Officer for more information. His details can be found on the contacts page of this magazine.

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

Airedale Heifer

53 Stocksbank Road, Battyeford, Mirfield. WF14 9QB

Pheasant

Gelderd Road, Birstall. WF17 9LP

Plough (Flying Shuttle)

65 Shillbank Road, Mirfield. WF14 0QA

Taproom

4 Commercial Street, Batley, WF17 5HH

Horse & Jockey

97 Low Lane, Birstall. WF17 9HB

Shoulder of Mutton

59 Lee Green, Mirfield. WF14 0AE

Win a year's worth of beer with our "Beer Master's Tache" competition

This year's Great British Beer Festival will be hosted by the BEER MASTER, who has used all of his extensive knowledge to select more than 900 of the best beers, ciders and perries from Britain and overseas.

To get you in the mood for this year's Great British Beer Festival, we are giving you the chance to be the Beer Master and win a year's worth of beer.

Simply send us a photo of you holding the Beer Master's Tache flyer and you could be in with a chance of winning twelve cases of beer - delivered every month direct to your door - each consisting of 18 different bottled real ales.

The flyers are going to be distributed to hundreds of UK pubs in the run up to the Great British Beer Festival this summer, or alternatively you can visit www.gbbf.org.uk/competitions to download a Beer Master flyer yourself.

When taking your photo and choosing your location be creative, be adventurous, be humorous - but most importantly, be the Beer Master!



To enter the Competition

Download, print off, and cut out a Beer Master flyer by visiting: www.gbbf.org.uk/competitions (or pick one up from selected UK pubs)

Take a photo of you holding the moustache flyer to your face

Email your photo to beermaster@gbbf.org.uk

That's it!

All entries will be displayed at gbbf.org.uk/competitions

Deadline for entries is Saturday 16th August 2014

Reform the BIG pub companies

Dear Campaigner,
Fantastic news! This week the Government announced tough action to reform the big pub companies in a bid to call time on the great british pub scandal.

Thank you for being a part of this campaign by signing our petition and showing Government that people care about local community pubs.

The Government has announced it will introduce a new Statutory Code and Pubs Adjudicator which will ensure that publicans are treated fairly and will crack down on sky-high rents and beer prices charged by the big pub companies.

Publicans could see the price they pay for beer fall by up to 60p a pint if the new Adjudicator forces big pubco to match open market prices. As a result we could see

cheaper pub prices for customers, more investment and ultimately fewer pub closures.

For more on the campaign please visit the Campaign for Real Ale's website (CAMRA): www.camra.org.uk/beertie

The next step for the campaign is to fight for the Government to go even further with the reforms and allow tied publicans to buy beer on the open market. Also at present the reforms only apply to England and Wales but we will continue to push for reforms to be introduced across the UK.

Thank you for helping the campaign get this far!
Cheers!

Colin Valentine
CAMRA National Chairman

The Navigation Tavern

6 Station Road, Mirfield 01924 492476

Saturday Nights at The Navigation

Regular Motown/Soul Nights, a proper night out!

Check in the Navi for future dates

Mirfield Rail Enthusiasts Society's meeting phone for details

John Smith's Cask, 5 Theakston ales including Old Peculier;
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80/-, rotating guest ales plus handpulled cider and perry

Navi Beer Festival

25th - 28th September 2014

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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

STAR INN, 64 Barnsley Road, Upper Cumberworth, Hudders, HD8 8NS

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



CAMRA names the UK's best Ciders and Perries

Cider

GOLD – *Sheppy's, Medium*

SILVER – *Dove Syke, Ribble Valley Gold*

BRONZE – *Wilce's, Cider*

Perry

GOLD – *Oliver's, Perry*

SILVER – *Kent Cider Company, Perry*

BRONZE – *Raglan Cider Mill, Snowy Owl*

CAMRA, the Campaign for Real Ale, has today announced the winners of its National Cider and Perry Championships.

The winner of the Champion Cider of Britain is Sheppy's Medium, described by judges as having "A rich apple aroma, dry yet well-balanced flavour and a clean, refreshing, moreish finish."

The winner of the Champion Perry of Britain is Oliver's Perry which the judges described as "Initially sweet with a dry aftertaste – a very balanced perry with great body."

The final round of judging for CAMRA's National Cider

and Perry Championships 2014 took place at the popular Reading Beer and Cider festival today. The competition featured ciders and perries from across the UK, with each cider and perry judged on aroma, flavour, after-taste and personal enjoyment. The winners were selected by a specially chosen panel of judges including cider experts, drinks writers and CAMRA members.

Tom Oliver of Oliver's Perry, had this to say "That's fantastic, we're really pleased, especially on the back of the Pomona award last year – fantastic for us to win for our perry. We're very proud."

Andrea Briers, CAMRA National Cider and Perry Committee Chair, had this to say on the quality and diversity of entries:

"Real Cider and Perry continues to grow in popularity and by the quality of this year's entrants it is easy to see why. With such a fantastic range of quality ciders and perries now being produced all over the UK, the standard of this year's competition was higher than ever – the overall winners should be extremely proud of their achievement as picking a Champion from such an accomplished field proved very difficult."

CAMRA Approve Frozen Cider

CAMRA has welcomed the Government's decision in the Budget to freeze cider duty.

Making the announcement, the Chancellor highlighted that some cider producers in the West Country had been hit hard by recent weather conditions so needed additional support.

This duty freeze will apply to cider with a juice content of 35% or higher, and will not apply to sparkling cider between 5.5% and 8.5% abv.

This is a welcome move which will support Britain's real cider and perry producers – a vital traditional British industry. Andrea Briers, Chair of CAMRA's Apple Committee commented:

"Cider is a traditional British product and I welcome the Chancellor's decision to freeze cider duty to help those who keep this tradition alive. I would encourage you to help real cider or perry makers thrive by visiting a pub and trying some."

CAMRA has cautioned that small cider producers (making below 70 hectolitres each year) already pay no duty, so the benefit of this duty freeze will primarily be felt by slightly larger producers.

CAMRA is continuing to campaign for a new cider duty system to support real cider with a considerably higher juice content.

For more information on real cider and perry, visit www.camra.org.uk/cider

A Campaign of Two Halves

Fair deal on beer tax now!

Save Britain's Pubs!



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For Young Member and concessionary rates please visit www.camra.org.uk or call 01727 867201.

I wish to join the Campaign for Real Ale, and agree to abide by the Memorandum and Articles of Association

I enclose a cheque for _____

Signed _____ Date _____

Applications will be processed within 21 days

Partner's Details (if Joint Membership)

Title _____ Surname _____

Forename(s) _____

Date of Birth (dd/mm/yyyy) _____

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- If an error is made in the payment of your Direct Debit by The Campaign for Real Ale Ltd or your bank or building society you are entitled to a full and immediate refund of the amount paid from your bank or building society.
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WENTWORTH, ABBEYDALE, ACORN, BRADFIELD,
 CHANTRY, GEEVES, TWO ROSES, TAPPED, DONCASTER



Once again the Real Ale Talk magazine has been seen on its journey around the world, touring all the high spots of the globe as can be seen from the photograph.

This time it shows a bunch of Heavy Woollen CAMRA members, together with the past Branch Chairman, Alan Mapplebeck, standing outside the Lord Nelson in Gibraltar.



Alan decided that a cruise around the Mediterranean was a good start to his retirement from the position of Heavy Woollen Branch Chairman.

Don't forget to take your copy of the RAT with you and photograph it during your journey about the globe. Send a copy to the Real Ale Talk editor and who knows, you might get your photo in this magazine.

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)

Mon 7th July - meeting, **New Inn**, Roberttown (function room)
Thur 24th July - social, **Rising Sun**, Scholes, Stafford, New Pack Horse.
Tue 5th Aug - meeting, **Black Bull**, Liversedge (in "the chapel")
Tue 19th Aug - social, **Shepherd's Boy**
Wed 3rd Sep - meeting, **Knowl Club**, Mirfield
Wed 24th Sep - social, TBA

REAL ALE TALK

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

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

Next copy date is early September 2014 for publication in October.

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Roasts, home made pies, vegetarian, fish

Large menu available....Daily specials

Breakfast trips catered for



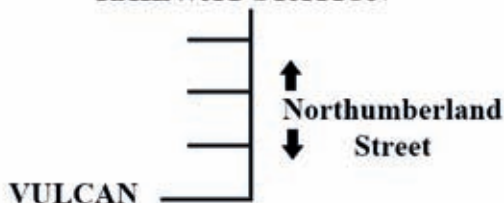
**Weekend disco - Karaoke - Live bands
pool and jukebox**

LOCATION:

400 yards away from Railway Station

1/2 mile from Galpharm Stadium

RAILWAY STATION



**IN AID OF
KIRKLEES MUSIC SCHOOL
& OTHER LOCAL CHARITY**



WEST RIDING
Licensed Refreshment Rooms

PRESENTS

WESTIVAL
IN
DEWSBURY

**SEPTEMBER
5th 6th 7th
2014**



**FRI 5TH: 6PM TILL LATE
SAT 6TH: MIDDAY TILL LATE
SUN 7TH: 2PM TILL FINISH**

**MARKET STALLS AND
CHILDREN'S BOUNCY CASTLE
& FACE PAINTER ON SAT & SUN 12-6**

**LIVE MUSIC
THROUGHOUT THE FESTIVAL**

**3 DAYS
of BEER
& MUSIC**

See website for more details: WWW.IMISSEDTHETRAIN.COM