Free

Issue 8

Real Ale Talk Magazine of the Heavy Woollen branch of CAMRA



Celebrating local Winners







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Distributed FREE to West Yorkshire pubs & clubs





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Beer Festivals Near & Far

August

10th to 11th - Microfest - New Inn Roberttown

 $\mathbf{10}^{\text{th}}$ - Garforth Lions' 2^{nd} Beer Festival - Miners' Welfare Hall, 56 Main Street, LS25 1AA

13th to 17th - CAMRA Great British Beer Festival - Olympia London

17th - The Parcel Office Cider Bar – Hebden Bridge Railway Station

 $17^{\mbox{th}}$ to $18^{\mbox{th}}$ - Keystones Beer Music Festival - The Keystones Scream, 4 Monkgate, YO31 7PE

23rd to 24th - Galtres Festival 2013 - Crayke, York YO61 4TQ

23rd - 25th - Morley RFC Beer & Cider Festival

September

5th to 8th - Leeds International Beer Festival – Leeds Town Hall 7th - Cleckheaton Beer & Music Festival – Town Hall Cleckheaton. 7th to 8th - Sowerby Bridge Rushbearing Festival – Various places in Sowerby Bridge 13th to 14th - Rotary Club of Wakefield's First Beer Festival - Newmillerdam Scout HQ 18th to 21st - York Beer & Cider festival - The Knavesmire, Tadcaster Rd, York 19th to 21st - Red Shed Beer Festival - Wakefield Labour Club, Vicarage Street 20th to 21st - Wakefield Festival of Beer - The Space, Waldorf Way, 20th to 21st - Shelley Beer Festival - Village Hall Shelley 26th to 28th - Keighley Beer Festival - Central Hall, Alice Street, Keighley 26th to 29th - Navigation Beer Festival – Navigation Tavern, Mirfield (by railway station) 26th to 29th - The 16th Scunthorpe Beer Festival - Bridge Hotel, next to Railway Station

October

4th to 5th - Addingham Beer festival - Addingham Memorial Hall
4th to 5th - Beverley Real Ale Festival - St Mary's Church in Beverley
11th to 13th - Bailiff Bridge festival -

For more details please see our website www.heavywoollencamra.org.uk

How do our Pubs win their Awards?

How do our Pubs win their Awards?

We regularly feature local pubs which have won awards for Pub of the Season and Pub of the Year, so how do we choose the winners?

For the Pub of the Year (POTY), nominations are the five top-scoring entries chosen for the Good Beer Guide, which in turn are voted on via a secret ballot at a branch meeting. where all branch members are eligible to vote. Proxy votes are accepted from absent members, so no branch member is excluded. A month after the Good Beer Guide vote, after discussion of each pub, a secret ballot is done for the Pub of the Year, again accepting proxy votes. Votes for each pub are based on beer quality (10 points), Atmosphere, Service/welcome, Sympathy with CAMRA aims and value for money (5 points for each category). To prevent bunching of results and to make it impossible for any individual voter to have undue influence, each pub is ranked against the others, so for instance beer quality scores of 10, 8, 6, 4 and 2 are allocated to the five pubs in order of preference. Voters are expected to have visited all of the nominations in recent times but it is not compulsory. We have used this method for a few years and it seems to work quite well.

Voting for Pub of the Season (POTS) is less formal. Nominations are taken from members at a branch meeting and by email. Winners from the previous seven seasons are not eligible. If there are more than four nominations, then members present at the meeting vote on which four to keep. Criteria for POTS are more flexible - what we look for mainly are pubs where there has been particular effort made in promoting real ale, whether recently or over a longer period of time. The award is to give recognition of those efforts. Of course, we put ten pubs into the Good Beer Guide, which is a strong form of recognition, so we tend to favour for the POTS award pubs which are not in the Guide. Usually at the meeting following the four nominations, we vote for the POTS by a show of hands after discussion of the nominations, then add on any received proxy votes. Club of the Year and Cider Pub of the Year are decided by a similar method.

A certificate is presented to the winner in each case and to the runner-up POTY and the reason for the award is written up for the magazine and for the local press.

All branch members are entitled to vote, so if you care then please feel free to get involved.



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Cider Pub of the Year



HEAVY WOOLLEN CIDER PUB OF THE YEAR SHEPHERD'S BOY

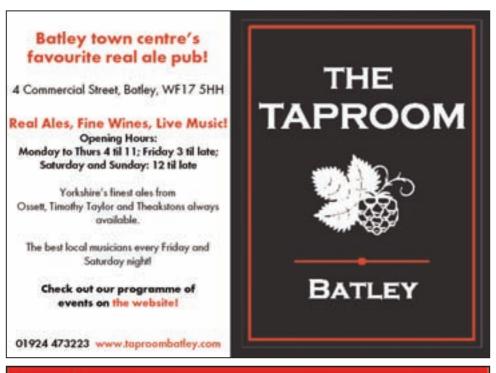
The Heavy Woollen branch of the Campaign for Real Ale has awarded its annual Cider Pub of the Year award to the **Shepherd's Boy**, Dewsbury.

Real, traditional cider is experiencing something of a resurgence in popularity and an increasing number of pubs are finding significant demand for proper cider and perry, which is quite a different product from the mass-produced and heavily processed brands with which most people are familiar.

Real cider is a long-established traditional drink which is produced naturally from apples and is neither carbonated nor pasteurised. However real cider was in a similar situation to that which faced real ale some 30 years ago with the number of outlets for real cider diminishing, even in the West Country. The situation with perry (which is made from pears and usually has a softer flavour) was even worse, as it was rarely available away from the farm gate. It is unfortunate that many of the most well known ciders in the UK are cold, fizzy keg products which have been produced artificially rather than naturally. It is well worth tracking down some real ciders and perries and more and more people are discovering for themselves how deliciously mellow, aromatic and intoxicating the flavours of naturally produced real cider can be. The only ingredient in a real cider is apples, likewise perry (which the marketing whizzkids like to call "pear cider") is made only from pears. The alcoholic strength of a real cider or perry lies roughly between that of beer and wine so it should be savoured and treated with respect.

Local pubs serving real cider include the Taproom and the Cellar Bar in Batley, Dewsbury's Leggers and West Riding and the Navigation by Mirfield railway station, all of which have real cider and often perry available. The Shepherd's Boy has at least three rotating products on offer and on special occasions greatly increases the range. Ciders are much easier to keep then real ales because they have a longer shelf life and may be moved without spoiling the product. For those who are used to the processed products, it comes as a surprise to find just how much variety of colours and styles there are, with everything from crystal clear to pineapple juice-style consistency.

The newly-refurbished Shepherd's Boy is a fine example of a community pub, with a comfortable atmosphere and a good range of beers on offer including guest beers, Continental lagers and locally-brewed Ossett real ales.





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LOCAL BREWER WINS BEER OF THE FESTIVAL AWARD BOMBAY BOB, NEW INN BREWERY

At this year's Dewsbury Beer Festival, organised by the Heavy Woollen branch of the Campaign for Real Ale and held in the Town Hall, all 89 cask-conditioned beers were entered into a Beer of the Festival competition. First, the beers were divided into style categories and panels of CAMRA members selected two beers of each style by blind-tasting each beer. This narrowed the nominations down to twelve beers to be judged on the first day of the festival by a panel consisting of a dozen local licensees, all with no clue as to the identity of the beers. After some serious deliberation, the judges' individual scores were totted up to determine the three beers which most impressed the panel.

Third place was won by Prospect Brewery of Wigan, with Big John, a 4.8% ABV dark stout bursting with smoky liquorice flavour with a satisfying bitter aftertaste. The Silver award went to another dark beer, Blackhall English Stout (4% ABV), a pleasant, bitter beer with a strong roast malt flavour, brewed by Hexhamshire Brewery of Hexham, Northumberland.

The winner, by a wide margin, was **Bombay Bob**, brewed by local brewer Joe Kenvon in the cellar of the New Inn in Roberttown. The beer is most unusual in that it is brewed using Indian spices and herbs together with citrus hops, resulting in a refreshing Summer drink with more than a hint of ginger, spices and citrus fruits. When Joe first brewed the beer, he thought that perhaps he had added a little too much spice but the enthusiasm with which the locals drank it proved otherwise, so the recipe continued with just a minor tweak to refine the balance of flavours. At 6% ABV, this is a beer to be sayoured like a fine wine. It is often available at the New Inn but rarely anywhere else because the brewery, built from scratch by Joe, has a capacity of only four firkins (9-gallon casks) per week in total and Joe has currently ten recipes for his range of beers.

The award certificate was presented by Festival Committee member Andy Kassube on one of the New Inn's popular quiz nights.





Club of the Year Runner-Up



HEAVY WOOLLEN CLUB OF THE YEAR RUNNER-UP DEWSBURY SOCIALIST CLUB

The Heavy Woollen branch of the Campaign for Real Ale has presented the runner-up award in its Club of the Year competition to **Dewsbury Socialist Club** on Bradford Road.

Despite the club normally being open only from 4pm on Fridays to last orders on Sundays, thus making it tricky to maintain the quality of fresh cask-conditioned beers, keen club secretary Rodney Ashton and steward Lynn Bentley offer two well-kept real ales. The club has a steady turnover of Tetley Bitter and the rotating independent guest beers are becoming increasingly popular, aided by the policy of buying 36-pint casks (pins) to ensure quality to the last pint.

Live music is a regular feature of Saturday evenings, with a cosy atmosphere and with comfortable, newly refurbished seating giving a homely feel to the place. A decked area at the back enables peaceful outdoor drinking. The club is open to new memberships and all are invited to give it a try.

In recognition of the special efforts made by the committee and staff of the club, the award was presented to appreciative Rodney by club regular and former chairman of the local CAMRA branch Mike Roebuck. (Mike the Hat)

STOP PRESS

CAMRA'S Whatpub.com goes live to the general public at the beginning of September featuring over 35,000 pubs nation wide and all the pubs in the Heavy Woollen branch. Please submit any updates to your local via this new web site.

Pub of the Year Runner-Up



PUB OF THE YEAR 2013 RUNNER-UP WEST RIDING LICENSED REFRESHMENT ROOMS

The Heavy Woollen branch of the Campaign for Real Ale have awarded their latest Pub of the Year runner-up award to the **West Riding Licensed Refreshment Rooms** on Dewsbury Railway Station.

Ever since the pub was created in 1994 in a disused part of the Grade 2 listed railway station, it has been a standard-bearer for real ale in the district 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. 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 team have worked hard to maintain an interesting selection not only of cask ales but also traditional cider and perry, fine Continental 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 of styles

and strengths, 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 fine 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 under their new management.

Bar manager Rosalind, on behalf of the team, proudly accepted the award from Branch Chairman Alan Mapplebeck.



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Litas for Litres in Lithuania

Real Ale Talk may have travelled to the far side of the world, but we think that the accompanying photo shows its first appearance in Lithuania. The country's most available beer comes from the Carlsberg-owned Svyturys brewery, whose Exstra won the Gold Medal for Dortmunder style beer at last year's Word Beer Cup. However a little research revealed outlets for independent local brews from a range of microbreweries many situated in the north where the water is deemed most suitable.

The bar in the picture is the *Leicai* in Stiklu Street, part of the Old Town of the capital city Vilnius. The barman, a student of Physics, Sarunas Zankauskas supplied us with their unique Lithuanian beer aged in oak barrels. The cameraman was Leeds Branch member David



Grant and the magazine is modelled by our very own Sub-Editor.

Another venue was the Portobello where the proprietor, Kris Baublys extended a warm welcome once our Camra credentials were established. Situated near the historic city walls Dawn Gate the premises are themed as a British Pub, though not specifically aimed at visitors from Dear Old Blighty. Entrance is via a red GPO telephone kiosk which leads to an open-air bar from which protrude the front and rear end of a Mini saloon. Kris treated us to the establishment's own "God Dog" beer, a strong dark brew, and asked us to let our readers know that Real Ale is alive and well in Vilnius.

Thinking of a trip to Lithuania? Travelling from Leeds/ Bradford Airport, booking well-ahead with Ryanair can cost as little as £60 return, but note that flights are just twice a week.

Although a member of the European Union (so your EHIC is valid in case of illness) the currency is still Litas as the change to the Euro is to be reconsidered in 2015.

A large glass of beer (half a litre) can cost a little over a pound or twice as much, depending on whether you are in a bar, restaurant or hotel.

The official language is now Lithuanian after years of suppression under the Soviet regime, but even experienced linguists baulk at learning what has been described as one of the world's most difficult languages. Prospective visitors need not worry, we found that English was spoken nearly everywhere in Vilnius.

The weather in mid-June was warm enough for shirt sleeves, even after dark, but if you are planning a Winter holiday, be warned that the temperature can drop to twenty below!

Still, well worth a visit before it is "discovered" by the stag and hen party crowd!

The Real Ale Talk Word Search

Please find the Nine hidden words in the wordsearch

А	I	Х	Т	K	K	D	Т	S
A	Y	N	K	Y	R	L	С	D
J	I	V	А	Α	S	Н	А	L
Р	Z	R	K	G	0	E	F	E
D	D	N	В	0	Н		E	R
N	Α	Х	Ν	S	R	Р	Z	R
Т	U	E	G	K	D	Z	V	A
Х	R	0		K	S	А	С	В
U	Н	Ν	0	D	Α	G	E	K

Real Ale Talk Pub News

Batley: New management at the Union Rooms are keen to promote real ale while it is now well established and kept on form at the **Taproom**, with dark beers including regular Old Peculier selling well alongside Landlord, Ossett Yorkshire Blonde and guests plus up to three real ciders. Batley Nash has low-priced Black Sheep Bitter. New manager and former rugby player Neil Kellett has well-kept Tetley's and occasional guest at the Rose of York. The Cellar Bar has Golden Pippin, maybe Black Sheep, Everard's Tiger and two guests, recently Copper Dragon Scotts 1816 and Moorhouse's Black Witch, also two real ciders, Broadoak KB and Abrahall's Thundering Molly. Pennine Brewery has moved to Bedale, although Melanie will continue to represent the brewery locally.

Birkenshaw: The **Halfway House** has Tetley's and a guest from the Finest Cask range. **George IV** has Tetley's Bitter, Taylor's Landlord and Salamander Golden Salamander plus 2 guests from Thursdays, a little less choice midweek to maintain quality. Hobgoblin and Shepherd Neame Canterbury Jack available on our last visit.

Birstall: The **Black Bull** has a fast turnover of popular independent guest beers at £2.80 (£2.60 Tue-Thur) alongside regulars John Smith's, Doom Bar and Golden Pippin and hosts acoustic music events. **The Pheasant** now has a rotating independent guest alongside regulars Greene King IPA and Old Golden Hen. Recent offerings include beer from Hyde's, Brains, York and Hop Back. The **Scotland** is busy, including the spacious garden, with well-kept Tetley's and two interesting, rotating guests. **Birstall Nash** (IDL club) has Tetley Bitter and Ossett Silver King plus a guest. The **Horse and Jockey** has 5 well-kept real ales with 20p/pint discount for CAMRA members on all except John Smith's. The **Greyhound** has Tetley Bitter plus one or two guests.

Briestfield: Apologies for error in last edition - The **Shoulder of Mutton** is being significantly refurbished and is managed by the daughter of Melanie of the Little Bull at Middlestown. Bob's Brewery White Lion is a regular with two rotating guests, J.W. Lees' Manchester Pale Ale and Abbeydale Moonshine on when visited.

Carlinghow: The Victoria has Partner's Ghost and Tabatha and a couple of guests alongside Tetley's. More or less closed since 2008, the **Park**, next to Wilton Park, has been refurbished and re-opened as Park Restaurant, Steak House and Grill and has handpulled Tetley Gold. It also has Doyle's drive-through fish and chip shop around the back!

Cleckheaton: The **Malt Shovel** has Leeds Pale and a guest while the nearby **Rose and Crown** is for sale freehold. The **Wickham** has up to seven real ales including

Doom Bar which has extra cooling. Sales of ale at the **New Pack Horse** are steadily increasing and a small beer festival is under consideration.

Dewsbury: New owners at the **Huntsman** are settling in amidst refurbishments and upstairs alterations; Landlord and three interesting guests are on offer as usual, with one called Growler. The **Shepherd's Boy** has been refurbished and relaunched with a new beer garden and car park, while the range of real ciders continues to set the standard alongside Ossett beers and guests. The latest Dewsbury pub to bite the dust is **Principle** which closed in July. The **Timepiece**, opposite, has new management and some good guest beers with samples on show next to the pumps.

Gomersal: The West End has John Smith's Cask, Ossett Silver King, Sharp's Doom Bar and Copper Dragon Golden Pippin in fine form. The garden and patio have been busy during the heatwave. The White Horse is closed and boarded up, probably destined for Sainsbury's. The Bankfield, owned by Range Taverns, is a proper locals' community pub and has a handpump serving rotating guest beers, being Clark's Classic Blonde last time we checked. No real ale currently at the Shoulder of Mutton which hopefully will get some overdue TLC under its new management. The Bull's Head has Tetley's, Cumberland and good guests while the nearby California is due to close permanently for conversion to flats. The Wheatsheaf is now known more for good food than ale but Abbott and two well-kept guests are on offer. The Saw has re-opened, gaining some great reviews for its food but no mention of beer - must visit. The village has a new shop, open Tue-Sun, selling a wide range of bottled beers. Ginger Whale on Oxford Road has a back room stocked with lots of goodies. Until July, Gomersal had not suffered any permanent closures in recent years, unlike neighbouring Birstall which has lost five.

Hartshead: The **Gray Ox** is often busy with diners but ales on offer include Jennings Cumberland, Cocker Hoop and Snecklifter. The **Hartshead** also has Cumberland and up to three good guests.

Heckmondwike: The Old Hall has Sam Smith's Bitter at £1.80/pint. The Brighton is a true community free house, currently for sale, having a rotating guest beer, Wharfebank Best Bitter in good form recently.

Hightown: The **Shears** plan a music and beer weekend 24th - 25th August; their previous one was popular with some good live music and a fine range of cellar-cooled ales. Check our website for more detail.

Liversedge: The **Toby Jug** is a fine, traditional pub, John Smith's Cask is served. **Lillibet's** has been refurbished and renamed The **Liversedge**, a family dining pub currently serving Tetley Gold and Sharp's Doom Bar.

Mirfield: The **Dusty** is adding a children's play area, giving mum and dad a good excuse for a pint.

The Airedale Heifer has new licensees Robyn and Craig, serving Hobgoblin and Jennings Cumberland with two extra pumps due to be fitted. The Little Duck Club has had Holts IPA at £2.20/pint. The **Saville Arms** has three ales and a comfortable environment. Golden Pippin is on at the Wilson's which is perhaps best known for its late night opening. The Plough has re-opened after a full refurbishment by owners Mood Pubs with a new name, the Flying Shuttle. Taylor's Landlord and Milltown Golden Hop are regulars plus two rotating guest beers, adding to the fine selection of ales available in the town. The White Gate has a varied range, such as Black Sheep Bitter, White Gate Bitter (3.6%) and Copper Dragon Black Gold keenly priced plus Thatcher's Heritage cider. Following a couple of quiet years, Knowl Club (the former Liberal Club) on Knowl Road are celebrating their 125th anniversary with a resurgence of popularity with cask ale playing an important part. JW Lees Bitter is on alongside a rotating Lees beer, 8 different beers having appeared in July. The club also holds a pub licence so all are welcome and a function room is available. Opening times are from 7pm Wed & Thur, 5pm Fri, 3pm Sat, noon Sundays. The Ship has Greene King IPA on their modern, "Revolution" handpull which can dispense the beer in Northern or Southern style with the flick of a lever. The Railway has Black Sheep Bitter and Taylor's Landlord and food daily. The Navigation had another superb beer festival at the end of June and another is planned for September 26th - 29th.

Ravensthorpe: There appears to be currently no real ale in Ravensthorpe (please correct us if you know otherwise) although there are some pleasant pubs still operating including the **Royal** where the lease has just been renewed.

Roberttown: The **New Inn**'s brewery has added an extra fermenter to slightly increase capacity and Bombay Bob, winner of Beer of the Festival at Dewsbury in May, is proving very popular. Yet again, the Bobtown Beer Bash broke all records and from noon on 27th July the many boxes of cider were gone by 3pm and the 45 nine-gallon casks of beer sold out around 6:30pm. Where did all those people come from? For any publicans doubting the demand for real ale, please take note!

Scholes: The **Rising Sun** has Tetley Bitter, Taylor's Landlord and Copper Dragon Golden Pippin and a free pool table.

Thornhill: At the Savile Arms, Black Sheep Bitter is the regular beer, with selections from the Heavy Woollen

District's breweries appearing alongside ales from other parts of Yorkshire and beyond. Saturdays are now food nights with different themes, and a Music Hall evening will provide entertainment later in the year. The **Scarborough** continues to stock John Smith's Cask and has recently added two rotating guest beers on refurbished pumps which are proving popular. A good garden is available with facilities for children.

Thornhill Lees: The **Nelson** has been relaunched (survey needed).

Upper Hopton: The **Traveller's Rest** has Tetley Bitter while the Hare & Hounds has Black Sheep Bitter and guests including Purity.

Over the Heavy Woollen border, the **Spotted Cow** at Drighlington had an excellent beer festival preceded by a trade tasting session for Partner's beers. Ghost sells well locally, as does the easy-to-drink Tabatha although its strength means it should be treated with respect. Mungo Mild, Triple Hop and Shoddy Porter are especially well-crafted ales.

In **Grange Moor**, the **Kaye Arms** has Ossett Yorkshire Blonde and Black Sheep Bitter.



Partners Brewery

Very busy couple of months here at Partners. Firstly we have added to our portfolio of pubs. The Beck at Brighouse is open and trading well. Brighouse seems to have a taste for the 8 real ales with Tabatha proving very popular. Over £500 was raised for charity on opening night with top local musician Roger Davies and Keystone Acoustic entertaining the crowd.

After a massive refurbishment The Shant on Shay Lane in Halifax will have a grand opening on Friday 9th August serving 8 Real Ales and a hand pulled cider, music for the evening will be provided by acoustic duo MOORZARTS. The Shant has a great beer garden and covered smoking area and is operated by experienced real ale licensee Jim. So why not pop in and try Partners real ales along with guest ales from around the UK in the smartest pub in the area?

The Spotted Cow, Drighlington is trading well with its homemade Sunday lunches going down a treat, great value at 2 for $\pounds 12$ - cheaper than a carvery and served to your table.

Dave and Anita celebrated their 1st anniversary in the Victoria Batley on the 20th July with a free BBQ and live music. The Victoria will hold a Beer Festival on the 11th, 12th and 13th of October in aid of St.Gemma's Hospice. 30 real ales and ciders will be on at the outside festival bar and a hog roast will feed the hungry drinkers. With regular Quiz nights on a Thursday and disco on a Sunday The Victoria is the place to be in Batley.

Partners are starting to refurbish the Halfway House in

Morley, another pub saved to be from closure and reopened as a quality real ale pub not a Tesco.

Partners Triple Hop Sausage - Quality Pork with Quality Ale

Partners brewery in partnership with Birkhill farm in Birkenshaw have launched a gourmet rare breed Pork sausage made with Partners Triple Hop. All the spent grain from the brewery is sold to Stuart (the farmer) who then feeds it to his rare breed pigs. He then mixes the quality pork with Partners Triple Hop ale to produce a top quality sausage which is then sold back to the Partners pub The Spotted Cow .The public can also buy the sausage in the Birkhill farm shop in Birkenshaw. Customers are going mad for them and the farm shop regularly sells out, so be quick and strike while the BBQ is still hot.

Partners are again helping local Landlords and organisations with beer festivals here are a few dates for your diary;

17th-18th Aug. The Fleece, Pudsey in aid of Yorkshire Air Ambulance - 30 ales and 5 ciders

23rd-24th-25th Aug. Beer Cider & Rugby Festival, Morley Rugby Club - 20 ales and 18 ciders

25th-26th Aug. Drighlington Cricket Club, Bank Holiday Beer Festival - 20 ales and 5 ciders

7th Sept. Cleckheaton Beer Festival - 40 ales and 5 ciders. 11th-12th, 13th Oct. Batley Beer Festival - 30 real ales and ciders to be held at The Victoria, Bradford Road.

The New Inn Brewery

As brewing now approaches its first anniversary at the New Inn Brewery at Roberttown, Joe Kenyon has now established a range of 8 beers which he continues to rotate and at least one is always available at the pub.

To this range Joe has produced a new beer for summer called Ginger Beered (4.2% ABV) which is a refreshing beer with strong Citrus and Ginger flavourings and a middle bitterings finish.

For Yorkshire Day on the 1st August Joe has produced Yorkshire Bob (4.3%) which is a Rhubarb Ale made of course with "Yorkshire Watta!!" I am sure this beer will go down "reet well!" In May the Brewery won its first Beer of the Festival award with Bombay Bob winning First Place at the Dewsbury and Heavy Woollen Beer Festival by a wide margin. The beer proved that successful it had sold out by Friday lunchtime closely followed by Baileys Chocolate Porter which was also on show.

Finally a Micro-Fest is taking place on the 10^{th} and 11^{th} August at the pub. This event will feature the majority of the New Inn beers along with a superb selection of other micro- breweries.

Dewsbury and Heavy Woollen Beer Festival

After 6 months of planning and hard work the fourth Dewsbury and Heavy Woollen Beer Festival took place between the 16th and 18th May. The venue again was the splendidly ornate Dewsbury Town Hall and the VIP, Trade and Sponsor session was opened by the Dewsbury Town Crier and Mayor at 2pm on the Thursday afternoon.

As well as the main Yorkshire Bar, highlighting some of the superb beers this great county produces, we had the Spotters Bar which showcases relatively rare beers for the area and this year featured beers form Cornwall to the Isle of Man. We also had a Theme Bar each year and this year our bar was in honour of the magnificent 1973 Dewsbury Rugby League team who won the Championship that year putting our town on the map. On this bar we had ales with connections to some of the players and to the game itself. This aspect of the festival was very well covered by the renowned Rugby League Journalist, Dave Hadfield, who wrote a full page article on the bar in the June edition of the Forty-20 Magazine.

During the course of the Thursday evening the festival was officially opened to the public by Mike Stephenson (Stevo), who apart from his work on Sky Sports as a commentator, is better known in the town as Captain of the 1973 team. He was joined by some of his old team mates on stage and he got the evening off to a fine start. We would like to thank Harry Beverley, Joe Whittington, "Acker" Bates and his brother, John, for taking time out to come to our festival, as it was great to see some of the old team back together. Over the three days we were tremendously supported by the public with over 2,500 people attending. They managed to drink over 6,000 pints of beer, over 600 pints of cider and perry and 400 bottles of beer from nine different countries ranging from Italy to Australia.

Our Champion Beer of the Festival was voted for by a judging panel of local landlords and pub managers from the Heavy Woollen District. They had to choose between 12 beers (2 from each beer style at our festival), which

were selected by blind tasting by CAMRA members, and the winner by a wide margin was Bombay Bob from the New Inn Brewery Roberttown. In second place was Blackhall English Stout from Hexhamshire Brewery with third going to Big John from Prospect Brewery.

Different styles of music were provided on each night by Blackstone Edge, the Dewsbury Music Centre Swing Band and Fat Stanley. Also for the first time the food was provided by the Dewsbury Town Hall staff which was very popular.

Our chosen charities this year were the Steve Prescott Foundation which splits its monies between the Christie NHS Hospital, renowned for its pioneering Cancer work, and Try Assist, a Charity helping injured Rugby League players. Our second Charity was the Ryan Glynn, a Shaw Cross Sharks player, who suffered a very serious neck injury but is on the road to recovery now.

We would like to thank all of our major and barrel sponsors for their generous support, Dewsbury Town Hall and Kirklees Council for their backing. Also we are so grateful to our tremendous CAMRA members for giving up their time both during the festival to work, but more importantly in setting up the festival in the three days prior to opening and then taking down afterwards.

Finally a big thank you to all of you who visited our festival as you are essential to its success and we hope you had a good time and please continue to support over the next 12 months all of our local pubs which promote real ale and cider.

Yorkshire Stingo



I first heard of Stingo when I worked in London in the early 1960s for the trade union NALGO for close to its headquarters on Marylebone Road was a Watney's pub

called the Yorkshire Stingo. It was ancient with lots of interesting history but as to its name no one has yet come up with a derivation. It (the pub) is mentioned often in the history of public transport and was the starting point of the first horse drawn buses in the world which ran between there and the Bank of England. In its heyday it 'invited the wayfarer to its tea-garden and bowling-green; it was much crowded on Sundays, when an admission fee of sixpence was demanded at the doors. For that a ticket was given, to be exchanged with the waiters for its value in refreshments; a plan very constantly adopted in these gardens, to prevent the intrusion of the lowest classes, or of such as might only stroll about them without spending anything'. All I can say about my experience of it is that it served good lunches for about 3/6d and a pint of orange squash cost more than a pint of Watney's Red Barrel. It did not sell Stingo in my day.

I have traced three similarly named pubs in the UK (in Brighton, Hull and Sheffield - all closed) and a hotel still open in the Australian state of Victoria.

Several dictionaries define *stingo* as either 'a strong beer', 'a Yorkshire beer' or even 'a strong Yorkshire beer'. Occasionally the word ale is substituted for beer. The first specific use of the term I could trace was in *The Praise of Yorkshire Ale* by George Meriton published in York in 1685. This is a long, bawdy poem in which a group of travellers place their order:

Come wench, said they, with strong ale we'll begin, Sirs, said the girl, we've ale that's strong and old, ' Both from Northallerton and Easingwold.

Yorkshire Stingo

By Barrie Pepper

From Sutton, Thirsk, likewise from Rascal Town, We've ale also that's called Knockerdown. Well bring us a tankard of each in you maid We'll taste them everyone the courtiers said The ale came in each man a tankard had They tasted all and swore that they were full glad, Such Stingo, nappy, pure ale they found

So having tried them all the following morning:

...... when they did awake, They cursed and swore that all their heads did ache. O Yorkshire, Yorkshire: thy ale is so strong, That it will kill us all, if we stay long: So they agreed a journey for to make, Into the south, some respite there to take.

The names given to various Yorkshire ales in the 18th and 19th centuries were Stingo, Knocker-down, Nappy and Humming Ale – although the latter two were probably more descriptions of beer rather than names. Stingo was usually old strong beer and this appears to have been attached particularly to Yorkshire ale.

A claim was made (in 1893) that the Bradford brewery of William Whitaker and Co was the birthplace of Yorkshire Stingo, although there is a reference to it in the Oxford English Dictionary of 1756 one year before the brewery opened and Meriton was writing 70 years before. But the brewery's price list of 1859 does give an indication of its strength and value:

Quality	Price per gallon				
X Ale	10d				
XX Ale	1s 0d				
And so on through six other beers in increasing strength and value					
up to					
East India Pale Ale	1s 4d				
Yorkshire Stingo	1s 6d				

In 1889 Alfred Barnard, author of The noted breweries of Great Britain and Ireland visited the Leeds brewery of Joshua Tetley and he wrote:

Yorkshire Stingo

...we were taken to the sampling room, to taste a few specimens of the firm's brew. The manager of the cellars was, fortunately, present, and first handed us a specimen of the 'running beers' as supplied to public-houses, which we found to be a good wholesome beverage for the labouring classes; next a specimen of Yorkshire Stingo, which we found very luscious, full of body, and well flavoured without being heady.

So far as contemporary beers go the only live ones named Stingo are a 4.5% from Bartram's in Suffolk and a recently introduced Yorkshire Stingo at 8.05 from Samuel Smith of Tadcaster although Acorn produced a seasonal Stingo three or four years ago at 4.2%. There is no defined strength but I would imagine that the Sam's product and a 7.0% Stingo from Phoenix of Heywood, although no longer brewed, would be somewhere near to it. The Samuel Smith's Yorkshire Stingo is bottle conditioned and sells at around £6 upwards but only in specialist off licences.

However *Stingo* finds its place in history. For example it is reported that at the Ewe's farm-house, Yorkshire, aged 76,

Mr Paul Parnell, farmer, grazier and maltster, who, during his lifetime, drank out of one silver pint cup upwards of £2,000 sterling worth of Yorkshire *Stingo*, being remarkably attached to Stingo tipple of the home brewed best quality. The calculation is taken at 2d per cupful.

And buried in a Leeds graveyard is an unnamed but an obviously rather large man:

Hic jacet sure the fattest man, That Yorkshire Stingo made; He was a lover – of his can, A clothier by trade. His waist did measure three yards round, He weighed about three hundred pounds.

This article appears with the kind permission of Barrie Pepper, former Chairman of The British Guild of Beer Writers, journalist and author of a score of books on ale and pubs.



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Howzat for a beer festival?

On a sunny Saturday afternoon in early June, the idyllic setting for a great little beer festival was the Mirfield Cricket Club. The event was organized by Mirfield Round Table who describe themselves as "a bunch of blokes who meet up every couple of weeks to have a laugh, a pint (or two) and get involved in helping the local community". Over the years they have raised hundreds of thousands of pounds which have been put to good use by helping local people and groups. This year they decided to do something new – a beer festival and jolly good it was too.





As the players arrived and prepared for their derby match against local rivals from Liversedge, the festival opened despite the handicap of an overnight break-in with excited festival goers arriving from all parts of the county as the jungle drums had been beating across the Yorkshire alconet.



With the bar provided by Bar Hire Solutions using top notch equipment to provide spot on beer quality at perfect temperature, the well chosen list of ales from far and wide sourced by Ossett brewery came in for some serious scoring. Perhaps the furthest travelling beer was the Q I Gold from Coastal in Cornwall, but the visitors were going mad for Conversation, a 4.1% chestnut beer from the Hertfordshire brewery Red Squirrel. Favourites for me were, however, from the local Rat Brewery in nearby Huddersfield - the amber "Rat Attack" and the golden "Borat". Will they ever run out of names containing the word rat? Probably not!

As the afternoon rolled on the procession of batsmen came and went as did the drinkers to and from the bar. However, the similarity came to an end as Liversedge ran out winners of the cricket match by seven wickets but those on the bar continued to be hit all round, deep into the evening without any sign of bad light stopping play.

Real Ale Talk Autumn 2013

RAT Around the World & Word Search - Solution



Once again our intrepid RAT has exceeded its circulation figures and has been seen far and wide in foreign climes. This time its been seen sunning its self in Venice and delving the heady depth of the Hermitage Museum in St

Petersburg (via a Baltic cruise to Stockholm, Helsinki, Tallinn and Copenhagen, but did not take any pictures so this does not qualify), plus Lithuania (read about this excursion elsewhere in this issue). We wonder where the RAT will be seen next – watch out for the next issue of the Real Ale Talk to see where the RAT turns up next.



The Real Ale Talk Word Search - Solution

Α	I	Х	Т	K	K	D	Т	S
Α	Y	N	K	Y	R	L	С	D
J	I	V	Α	Α	S	Н	Α	L
Р	Z	R	K	G	0	E	F	E
D	D	N	В	0	Н		E	R
N	Α	Х	N	S	R	Р	Z	R
Т	U	E	G	K	D	Z	V	Α
Х	R	0		K	S	Α	С	В
U	Н	N	0	D	А	G	E	K

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Real Ale Talk Autumn 2013

Protecting and Saving Pubs

There is much that we, the public, can do to protect local pubs which are under threat of closure or redevelopment. By "we", we mean not only CAMRA members, but also landlords and the general public at large, as losing your local pub affects us all in a similar way. CAMRA seeks to secure an effective Government support package for pubs, which would make this task easier. So what activities can we pursue to help protect our local pub?

Listing Your Local Campaign

Your local CAMRA Branch is encouraged to get local pubs listed as "Assets of Community Value" because this gives the pub extra protection from developers. CAMRA's goal is 300 listings nationally by the end of the year, however you can start the process yourself if there are 21 people who support it. Advice is available at www.camra.org.uk/listyourlocal and nomination forms and further information are on the Council's website, go to www.kirklees.gov.uk and search for "Assets of Community Value".

If you think that your local would benefit from this, please contact your local branch of CAMRA for assistance. More contact information about this is to be found at the back of this magazine.

As was reported in the Oxford Mail recently, that the sale of a pub which has been registered as a community asset has fallen through at the last moment. Pub company Enterprise Inns had been planning to sell the Fairview Inn in Headington, but Oxford City Council designated the Glebelands pub as an asset of community value just as contracts for the sale were being exchanged. The buyer – who has not been identified – has now pulled out of the sale. If an asset is registered as being of "community value", communities have the right to bid for it, and the status affords it added protection.

Planning Policies

The National Planning Policy Framework is proving very helpful in saving pubs from unwanted change of use to houses – but it needs to be backed up with strong local policies. You should check the policies of the Council in your area and lobby for improvements if necessary.

Objecting to Planning Applications

You should be on the look-out for planning applications which would adversely affect your local pubs and put in objections. The local branch of CAMRA can help you do this, so get in touch with them if you suspect that your local is at risk.

Assisting Local Campaigns

Where community groups are trying to save their local pub, CAMRA will offer any assistance they can.

Changes to Planning Law

At national level, CAMRA is working hard to get reforms to the law which would make it harder to change the use of pubs to shops, offices and restaurants and to demolish pubs altogether.

And finally, have a look the the new www.whatpub.com, which has been created by CAMRA to list every pub in Britain, whether open or closed, serving real ale or not. It currently has details of over 36000 pubs around the British Isles and the information on it can be updated by anyone who is interested in keeping details of their local pub up to date and this includes photographs too. Currently only available to CAMRA members (by entering their membership number and password details), this system will shortly be made available to the public at large. Meanwhile, a local branch guide can be found at www.heavywoollencamra.org.uk/spile and data from this is used to update "Whatpub", so please let us know if you have any updates to the information found there.

Fair Deal for your Local

The campaign for pubco reform is in full swing and needs your support. The Government consultation has closed with a response expected later this year but we need to keep the momentum going by reaching MPs and spreading the word among pub goers.

What you can do:

- · Order Fair Deal for Your Local beer mats and posters available to distribute to your local pubs
- · Visit the campaign website: www.fairdealforyourlocal.com and sign up to show your support for the campaign
- Check if your MP is a campaign supporter and if not please consider writing to ask them to show their support

We need your help

The pubco reform campaign currently has 165 MP supporters, which is fantastic but there is always room for more. Please go to www.fairdealforyourlocal.com/mp-supporters to see if your MP has joined the campaign. If not please consider writing to ask them to join.

A campaign site has been set up to help you: www.bitly.com/pubcoedmcampaign

We have free beer mats and posters available to distribute and order on the Fair Deal for Your Local website: http://www.fairdealforyourlocal.com/free-campaigning-material/ A pubs pack contains 2 X A3 posters, 5 x A4 posters and 250 beer mats.

Examples of the artwork are below and if any of you have a special order you wish to place, then please e-mail faye.grima@camra.org.uk and Faye would be pleased to help you out.



Do you know of any pubs that were tied?



Posters

A4 & A3 Available

Finally to help increase the effectiveness of the campaign the Campaigns Team need evidence of previously tied pubs which were languishing and are now successfully operating free-of-tie or as a freehouse.

One extreme example of this is the Kelham Island Tavern in Sheffield which was owned by a pubco in the 90s, became derelict and then went on to win CAMRA's National Pub of the Year twice once taken over by an independent publican.

If you have any further examples in your Branch then please contact Campaigns Manager Emily Ryans: emily.ryans@camra.org.uk

To Conclude

As always the success of our campaigns is down to you. Thank you for your continued support.

Fair deal on beer tax non-1

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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)

Tue 6th Aug - Meeting, Leggers Inn, Dewsbury
Tue 20th Aug - Social, start at Cross Keys, Hightown 8pm, Shears 8:30
Wed 4th Sep - Meeting, Knowl Club, Mirfield
Wed 18th Sep - Social, start at Shepherd's Boy then 8:45 Timepiece then West Riding
Mon 7th Oct - Meeting, The Hartshead, Hartshead village (229 bus)
Mon 21st Oct - social, start at Flowerpot then 8:45 Navigation, Mirfield

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 November 1st 2013 for publication mid to late November.

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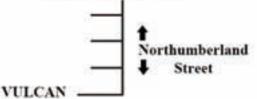
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